



**CAMPAIGN
FOR
REAL ALE**

THIRSTY TIMES

FREE

**Chelmsford & Mid-Essex, Maldon & Dengie
and North West Essex CAMRA Branches**

**BISHOP NICK SILVER
IN CHAMPION BEER
OF BRITAIN 2017**



FROM THE EDITOR

In what was shaping up otherwise to be a quiet news quarter, out of the blue comes news at this year's Great British Beer Festival in Olympia that our very own Bishop Nick has scooped overall Silver for their Ridley's Rite ale. All at Thirsty Times and CME, MAD and NWE CAMRA send our hearty congratulations. Due to CBoB being judged just as we went to press there wasn't an opportunity to get comment from Bishop Nick but we'll feature them in the Winter edition.

Congratulations also to the Galvin Green Man at Howe Street, who prevailed in Pub & Bar's Best Pub in East of England competition. All round, a good summer for ale and hospitality industry in Essex!



This Autumn edition features articles that were held over from Thirsty Times in previous months, including Don Baines' summary of a Beer Cruise Afloat.

Breaking News: The Stanford Arms, Lowestoft has repeated last year's success and been judged as Regional Pub of the Year for East Anglia.

Ad multas cereviasias
Tony Vernon



This traditional English pub offers a welcoming and warm atmosphere, delicious locally sourced food, real ales and fine wines.

OPENING TIMES
Monday to Saturday - 12pm to 11pm
Sunday - 12 noon to 10.30pm

Owls Hill CM32PW Terling
01245 233113
www.themonkeyterling.com

Podge's
BELGIAN BEER TOURS

Tour 88 : The Hop Harvest Tour
Thur 14 – Mon 18 Sept 2017

Tour 89 : Passchendaele 1917 Centenary Tour
Sun 29 Oct – Fri 3 Nov 2017

Tour 90: Christmas in Antwerp 2017
Fri 22 Dec – Weds 27 Dec 2017

www.podgebeer.co.uk • 01245 354677 for details
Driving people to drink since 1994

Come and try our Fishy Friday's in September



2 Course Friday Fish Lunch **£14.95 pp**

Starter

Plate of fresh Maldon smoked salmon with a lemon caper watercress dressing, brown bread and butter.



Main Course

Our own beer battered fish and chips, garden peas and tartare sauce.

Served every Friday lunch in September 12 noon to 2.00pm.
Reservations Required.

It's time to think about Christmas!

Celebrate in style with our 3 Course, freshly cooked, Festive Menu £24.95 per person with a choice of mouth watering dishes in each course.



Book a party of 10 or more people and receive complimentary prosecco on arrival

Reservations now being taken.
See website for Menu and T&C's.



MEET | EAT | DRINK

The Square and Compasses, Fuller Street, Essex CM3 2BB, t: 01245 361477
e: info@thesquareandcompasses.co.uk w: www.thesquareandcompasses.co.uk



FOCUS ON - THE PLOUGH, DEBDEN

Lizzie, 28 and Chris, 27 run The Plough, the only remaining pub in the village of Debden near Saffron Walden. As it had been closed for some time before their arrival they had to spend several weeks cleaning and redecorating before re-opening. Carpets were shampooed, curtains dry-cleaned and furniture re-upholstered to achieve what is now a tastefully modernised, clean and light pub.

It is a thriving village local, with a reputation for good food; diners travel specially to Debden to enjoy the fare. It was nominated for CAMRA North West Essex Pub of the Year in 2017 which means it always offers a good range of beer - Greene King IPA as standard, with three changing guests. Their favourite breweries are Mighty Oak and Bishop Nick.

Chris takes charge of the kitchen and Lizzie manages front of house. Both of them grew up in the area, went to Henham Primary School and then

for secondary education Lizzie attended Newport while Chris was a Bishops Stortford pupil; after leaving school they took on a number of temping jobs before ending up working in pubs. They spent four years at the Cock, Henham before taking on the challenge of the Plough, where they have now been for nearly three years. In their small amount of spare time they both like visiting other pubs and Chris' interests are cycling, squash and tennis while Lizzie prefers music and books.

Chris' cookery skills were learned at Westminster College and he enjoys making seafood dishes and Sunday roasts the most. Ingredients are sourced locally - meat from Priors Hall Farm near Dunmow and Burtons in Saffron Walden, with game from local farmers. Ice cream is from the Saffron Ice Cream Company.

For the future Lizzie and Chris would like to add an extension onto the small restaurant - they are fully

© The Plough, Debden



booked most weekends and also would like to have a little extra space for regular beer festivals and live music. At the moment, other than the summer months, the pub is too small inside.

We asked them:

What is the toughest thing about running a pub?

· "Living and working in the same place makes it difficult to switch off and relax, even out of hours – there's always something that needs doing!".

What is the best thing about being a publican?

· "For us, seeing the pub restored as a centre of the community and a destination for people outside the village, plus meeting new people every day" and Lizzie added "not too many early mornings!".

The most pleasing thing about your time at the Plough?

· "Helping people feel welcomed into the community, as we were when we first arrived in the village".

Janet Drysdale



The Bell & Chimes Restaurant
The Rettendon Bell

Separate 50+ Cover Restaurant
Home Cooked Food
Special Deals Tues-Fri Nights in Restaurant
Roast Dinners Served All Day Sundays
Great Atmosphere and Friendly Staff
Always 3 Real Ales on
Quiz Night - Every Thursday
FREE WIFI

www.bellandchimesrettendon.co.uk

MAIN ROAD,
RETTENDON COMMON,
RETTENDON,
CHELMSFORD,
ESSEX CM3 8DY
01245 400616



The Wheatsheaf

We offer a range of six real ales on tap and two gravity served straight from the cellar.

Excellent homemade food is served Tuesday to Saturday lunchtimes from 12noon-3pm.

Open 7 days a week

Mon to Thurs: 11am-11.30pm

Fri & Sat: 11-12midnight and Sun: 12noon-11pm

Find us at www.thewheatsheafwrittle.co.uk

Call us on 01245 420672

Email us at thewheatsheafpub@btconnect.com

Visit us at 70 The Green, Writtle, Chelmsford CM1 3DU

AN OUTSIDER'S VIEW OF MALDON

by Mick Allen, Maidstone & Mid-Kent CAMRA

Back in a very cold February we decided to take a trip from where we live in Dartford, over to 'foreign parts' in Essex. Maldon was chosen for a mixture of pubs and bird watching, although in this article I'm just concentrating on the former. Maldon began life as a Bronze Age settlement, but that was then, and now it is home to many pubs, including two micros, and two breweries.



After a short trip under the Thames late Friday afternoon, we checked into the Blue Boar Hotel. First port of call was the **Rose and Crown** in the High Street. This pub was closed by Punch Taverns in December 2013, but reopened as a JDWetherspoon in August 2015. I believe the chain were originally interested in the Old Post Office next to the Moot Hall. Beers on in here (apart from the usual Spoons range) were a couple from Adnams - Prop Hop, and Make it Rain Collaboration beer. Also on were Locales, Hop Monster (George's) Rochford Banshee Porter, Shalford's Market Ale, and Wibblers Oatmeal Stout. Westons Old Rosie and Rosie's Pig were the ciders on offer.

From there it was a short stroll over the road to the **Farmers Yard Micropub**. Opened by the Maldon Brewing Company in 2015, this place really is tiny, measuring around 12m². A selection of Farmer's Ales and the ciders are served straight from the cask or bag-in-box from a rear cold room. When we were there A Drop of Nelson's Blood, Golden Boar, A Winter's Ale, and Cutty Sark were on tap. Lilley's Mango and either Gwynt Y Ddraig Happy Daze or Sheppy's Orchard Dew were the ciders here.



We were then invited to the **Little Ship Club** down on the quay for an open mic night, which is held every second Friday of the month - check with the club first about entry

restrictions. The main supplier of the four jacket-cooled real ales on here is Mighty Oak; John, the brewery owner, is a member! After a 'late' departure it was straight back to the Blue Boar for an overnight rest.

The Saturday was booked out for a walk over to Northey Island in the Blackwater Estuary. This island can only be reached via a causeway at low tide: luckily we had time for some early pubs as the causeway was under water from 11am to 3pm! We visited four of the pubs that I had never been to in Maldon before the trip out. The first three premises were all Gray and Sons pubs. At one time Gray's only supplied beers from Greene King, but now offer a much better selection.



The first of the day, the **Swan Hotel**, has recently been refurbished and offered Adnams Bitter and Ghost Ship, along with Farmer's Puck's Folly. Next it was on to the **Borough Arms**, a locals pub offering accommodation in a motel-type unit to the rear. Beer here on this occasion was Wibblers Dengie IPA. Back to the high street and slightly out of town, the next on the list was the **Queen Victoria**, where beers served were Locales Wibblers Dengie IPA and Farmer's Puck's Folly, plus a couple of Nationals, Fuller's London Pride and Sharp's Doom Bar. The final lunchtime call was at the **OAKhouse Bar** at the top of the High Street, a café during the day and venue with a DJ in the evenings. Just a single hand pump here missing its clip - Farmer's Puck's Folly was the ale.



After dodging the tides visiting Northey Island, it was back to the quayside for a drink in the **Queen's Head**. I would imagine this Gray's pub gets very busy in the summer, with a large outdoor patio overlooking the Blackwater estuary and the moored Thames barges. A large beer range in here, mostly nationals, but one beer caught my attention, Adnams Old Ale. A swift pint, then back to the Rose and Crown for dinner.

Three more hostelries were on the itinerary for the evening. The first of these was the **Mighty Oak Taproom**. Opened late 2015, this establishment 'does exactly what it says on the tin', serving six or seven Mighty Oak products, along with three Westons ciders, Family Reserve, Rosie's Pig & Raspberry and Rosie's Pig & Damson, plus Aspalls Ciderkyn. I opted for Winter S'Ale, a best bitter with Sorachi Ace and Mount Hood hops.

The penultimate pub, the **Carpenter's Arms**, was a two-minute walk away. A local Cider Pub of the Year winner in 2016 [and same again in 2017 – Ed.], the Carpenter's boasted six ciders from boxes (Thistly Cross Original, Traditional and Whisky Cask, Westons Old Rosie, Lilley's Mango, and Moles Black Rat) and six real ales on the pumps (Titanic Plum Porter, Sharp's Special, Adnams Bitter, Crouch Vale Yakima Gold, Hepworth's Sussex and Dark Star Hophead). The Plum Porter went down a treat.

Finally it was back to the **Blue Boar**. This is the home of Farmer's Ales, with the brewery to the rear of the hotel. The hotel itself is currently undergoing renovation, with most of the 33 letting rooms expected to be ready by the end of the year. The beers, unsurprisingly, are all Farmer's and are served straight from the stillage in the cosy bar. I had the Drop of Nelsons' Blood, before retiring for the night.

Next day it was back home and we decided to visit the **Ferry Boat Inn at North Fambridge**. It was lucky we chose that day, as the pub was closing down indefinitely the following week. The staff had been given the briefest of information as to why, but did say that the local Maldon and Dengie branch were submitting an ACV. The beers in here

were Greene King IPA, Sharp's Doom Bar, and Mighty Oak Maldon Gold, and let's hope that by the time you read this the pub has reopened. In conclusion, I would say Maldon is a pretty good place to pop over and stay for a night, you wouldn't be disappointed.



[Editor's Note: Farmer's Ale has since been rebranded after its parent, Maldon Brewing Company]

mickyallen@tiscali.co.uk

THREE COMPASSES
Family run free house serving
traditional ales, homemade food
and Sunday lunch.

"Fantastic food and excellent for dogs"

Patio and large car park.

Church Rd, West Hanningfield, Essex CM28UQ
01245 400447

THE NEWEST BREWERY IN ESSEX?

by Mark Watson, Watson's Brewery

I've been drinking real ale in Essex for over 30 years, and writing about it for several years on Essex Real Ale (www.essexrealale.com). Only a couple of years ago, with the arrival of an Xmas present of a 'full grain starter home brew kit' did I start brewing and suddenly here I am - the newest Essex brewery!

In a matter of months I had up-sized my brew-kit and moved from the kitchen cooker into a corner of the lean-to at the back of the house. Another up-size and now I've taken over the lean-to. The price of taking over the lean-to? Having a summerhouse installed the bottom of the garden to appease the wife!

Brewing on a home brew scale to start with, I have rung the changes through eight different brews in the first two months of commercial brewing – with styles as varied as a Saison, Irish Red, Dark Mild, and, most recently, a liquorice and vanilla Porter.



beer with a larger audience than usual. Andy Skene for a brew day at the Pitfield Brewery in Moreton. Also thanks to members of SXBottleshare who gave, and continue to give, honest feedback and lots of encouragement at the monthly meet-ups at the Ale House in Chelmsford.

Work to turn the lean-to into a fit for purpose brewshed will be under way soon, as at present I don't think a full-size full-time micro-brewery is what I want to do. I will be up-sizing to a 1bbl capacity, and squeezing in proper temperature-controlled conditioning and fermentation rooms, which will mean more pins, firkins and bottles – hopefully at a pub, bottleshop or a beer festival near you!

mark@watsonsbrewery.co.uk



Bottles have appeared in a number of Essex bottleshops – with the new Two Brews bottle shop in Colchester proving both very supportive and very handy! A 20l pin of my Black Otter IPA went down well at the 2017 Colchester Winter Beer Festival and made another appearance at a stronger ABV, alongside three other pins at the Chappel Winter Beer Festival in early March.

I must make mention at this point of a number of people without whom this journey would not have been possible. Firstly, John Parrick of the Odd One Out in Colchester, one of the earliest free house real ale pubs in Colchester. Andy at the Colchester Homebrew Supplies and the Colchester members of the Anglian Craft Brewers group who have all been most generous with their time and expertise. Sheena and Andy at The Victoria Inn, whose annual Anglian Craft Brewers festival gives home brewers a chance to share their



CHELMSFORD & MID-ESSEX BRANCH TRIP TO GERMANY.

.....

By Martin Joy,
socialsecretary@chelmsford.camra.org.uk

28th April to 1st May. Dortmund, Düsseldorf and Cologne.

Glad to say everyone made it to airport in time to get through the security checks and catch our plane to Dortmund. Just a 55 minute flight so you reach Germany in no time at all.

Everyone caught the bus from the airport to Dortmund Railway Station where we then split up into various groups to go to our hotels we had booked. Stuart and Erika Forbes had booked and arranged for us all to meet at a venue later in the evening for a meal.

Some of us headed for the Brauhaus Wenkers, where the local beers Urtrüb and Schwarzbier were readily enjoyed, whilst others headed for the Their-Gallerie and Hövels Hausbrauerei.

Zum Alten Markt was the impressive place that had been booked for our meal and we all met there. A rustic old building serving some nice local beers and excellent food, it had a super atmosphere and everyone seemed to have a most enjoyable evening.

Two of our branch members, Barry and Jean Plumridge were on tour in their Campervan and arranged to meet us there. It was a lovely surprise to see them both.

Later that evening we ventured to a beer festival that was being held in the town. It was a strange set up with the bars coming from converted containers. It cost 3 euro for a small glass and you could go to each bar and sample what they had for a couple of euro.

Next Morning- Stuart had kindly arranged for us to visit the Hövels Brewery and have a tour. It was very good and informative with some nice beer and the young guide Daniel was excellent. Did you know they use only female hops, that's how they get the nice creamy head on their beers and also they don't use finings or isinglass to clear their beers as they naturally filter them, so their beers are vegan!

We were catching the afternoon train from Dortmund to Düsseldorf, so we had all met up again and safely arrived in Düsseldorf after a 50 min journey on a huge double-decker train. After arriving in Düsseldorf we were left to our own devices until our planned meet to catch the train to Cologne the next afternoon.



So, we broke off into groups again to go and check into our hotels and explore this impressive city. We soon realised that most of us would be heading for the same places which had been recommended in the information pack supplied by Stuart and Erika, so we regularly bumped into each other.

It's all about Altbier (old Beer) in Düsseldorf, it's a darker type beer with more hops and served in 25cl glasses. (They are lined but you often get short measures)

As soon as you walk into the pubs and brewhouses the waiters with their blue aprons come to your table armed with huge trays carrying the small stubby looking glasses full of the Altbier they brew. They will continue to serve you with fresh glasses until you put a beer mat on top of you glass. They use the beermats to mark down how many beers you have. With these small measures, it soon adds up and you can quite easily get carried away.

The waiters (or Köbes) have a reputation for being cheeky and very surly and don't like it if you order a soft drink or wine as we discovered.

The Old Town (Altstadt) of Düsseldorf is described as Germany's longest bar and it's easy to see why. Bustling with pubs and bars and a really nice vibe and friendly atmosphere. Plenty of Stag and Hen parties but all in good humour I would add.

There are five pub-breweries in Düsseldorf which brew Altbier on the premises and most of us were heading to each one during the evening.

My personal favourite was Zum Schlüssel with the friendliest waiters and Brauerei Schumacher which had the best beer in my opinion. The Zum Uerige was a massive place and it was great to see the Köbes rolling the wooden barrels around, but it was very popular and busy inside and out.

All the Altbier we saw was dispensed from wooden barrels which was especially nice to see. Stuart had told us about Frankenheim where he was heading and where I believe the beer is tapped at your table, but we never managed to get to it as it was located a little way out of the town.

Everyone appeared to enjoy Düsseldorf and its lovely location on the banks of the Rhine, with some fine old buildings and plenty of character. The Königsallee (Kings Parade) is described as the poshest shopping street in Germany and I would agree that it's very impressive, in fact the whole shopping centre in the town was a shopper's paradise. Nice to see Woolworths and C&A still going strong in Germany as well.

Next morning just time for a stroll along the Rhine, watch the marathon runners and enjoy the sun in one of the beer gardens before we headed back to catch the late afternoon train.

Glad to say that everyone met up again at the station where Stuart and Erika again sorted all our tickets.

Arriving, the first thing that grips you about Cologne is the Gothic Cathedral. (Called the Dom) You can see the spires from miles away and when you come out of the main station it's there in front of you in all its splendour. It's the biggest and most impressive Cathedral I have ever seen and amazing that it didn't suffer the devastation the rest of the city did during the Second World War.

Again, we split up and went to our various hotels with the plan to meet up the next afternoon for our final meal together before we headed back to the airport to catch our flight back home.

Where Düsseldorf is about Altbier, Cologne has its own version called Kölsch.

It's a lighter much fresher tasting beer, brewed with pilsner malt. Same thing applies though with the Brewhouses, the waiters serve small glasses to you and will continue to do so until you place the dreaded beer mat on your glass.

A few of us had decided to try out a recommendation from Bentley Brian and visit the Weinhaus Vogel. It had a lovely beer garden situated at the back of the pub where there were people singing German Folk songs and just chilling in the late afternoon sun.

He was right about the big portions of food and being very reasonably priced. Someone ordered a dark beer and asked the question was it Alt Bier, the answer was "no our beer is fresh". There is apparently a fierce competition between Altbier and Kölsch so you have to be careful not to offend.

The evening was spent exploring the Altstadt of Cologne which although was busy didn't match the vibrancy of Düsseldorf for me. We later found out that the locals tend to go to different parts of the city for their nightlife and leave the Altstadt to the tourists. Still it was very nice with an amazing Jazz Bar called Papa Joe's playing live music.

Next day the heavens had opened and it was constant rain so it was not a day for sight-seeing or wandering around the city. It was Bank Holiday so most shops were closed as well. Some of the group headed off to various Brewhouses with the Pfaffen being a popular choice, whilst others decided to visit museums, climb towers and jump on a sightseeing tour bus to escape the rain.

The Cathedral opened to the public a bit later and was well worth the visit, quite spectacular inside.



The afternoon meal was booked at the Brauhaus Hellers and most of the group met up for our last meal together. Yet another lovely place and good choice with a winter garden (indoor garden) offering some alternative beers and delicious traditional food.

It was soon time for us all to make our way to the airport where we all met up again in plenty of time to catch our flight back to Stansted. It was faster on the way home, just 50 mins, and we were soon back in Blighty after a most enjoyable weekend.

Special thanks to David Seidlaczek for his initial idea and to Erika and Stuart for all the planning and help they gave us all.

WHAT'S IN A NAME?

An explanation of Maldon Brewing Company's beer names by Nigel Farmer, Director, Maldon Brewing Company

Puck's Folly

The name for our best selling beer was inspired by two events. Back in 2005 we brewed our first golden beer, but were stuck for a name. At that time, I was enjoying a cask of Polly's Folly from the Norfolk Buffy's brewery in one of our local pubs. Also Maldon's MAC Theatre was presenting the annual Shakespeare in the Park which that year was A Midsummer Night's Dream. As Puck was anointing the wrong eyes in the play, I had a light bulb moment. I turned to my wife and said "We'll call the new beer Puck's Folly". Her first thought that if it was spoonerised, it would be rude. "Precisely", I replied.



A Drop of Nelson's Blood

Nelson's was the first commercial beer I designed. I had a request from a local restaurateur for a beer to celebrate Trafalgar Day. He defined the style of beer he wanted but left the name of it to me. I immediately thought of the sea shanty I had sung for many years with the



Bristol Morris Men, "A drop of Nelson's blood wouldn't do us any harm". "A Drop of Nelson's Blood" is a bit of mouthful but then so is the beer. Nelson was pickled in a barrel of brandy after the battle of Trafalgar for his repatriation and

legend has it that sailors on the Victory drank the brandy that their hero was pickled in. We add a bottle of brandy to every brew so that every glass contains "A Drop of Nelson's Blood".

Farmer's Golden Boar

Golden Boar started life as a house beer at the Blue Boar Hotel. The ex-landlord of the Hotel was very partial to Crouch Vale's Amarillo and wanted us to copy it. Now, there is no point in trying to improve on what is already an excellent beer, so we decided to design a beer that was similar but different. This was our first beer to use an American



hop but instead of copying Crouch Vale with Amarillo, we used Cascade. Originally, the beer was primarily for the Blue Boar Hotel, so the name needed to reflect that. A simple combination of the hotel name and the colour of the beer produced Farmer's Golden Boar. The pump clip is derived from the sign at the front of the hotel.

Hotel Porter

The Hotel Porter is the only beer to have survived from my home-brew days. It is based on an old Guinness recipe. In the 18th century, it was the malt in beer that was taxed. Arthur Guinness had the insight to use roast barley instead of dark malt and so made his first million. Hotel Porter is strictly a stout but it was so named after a regular in the Blue Boar Hotel commented that it was the only porter you could find in the Hotel.



Farmers IPA

Farmers IPA is not an exciting name for an exciting beer, but the interest is in the origin of the beer and the design of the pump clip. We were all appalled at the destruction of Ridley's Brewery in 2005. Determined

to keep something of that brewery, we managed to find the recipe for Ridley's IPA, which we have faithfully reproduced with the exception of the yeast. The pump clip is in recognition of the Ridley's pump clip and features a picture of the Hartford End brewery shortly after its closure.

Dark Horse

Our strongest regular beer shares a name with Maldon's DarkHorse morris side. I have played the melodeon for Dark Horse since it started over 20 years ago and it was only right to name a beer after them. The pump clip is based on the team's logo which was designed by former team member Glenn Holman. Both the beer and the team continue to give an impressive performance.



info@maldonbrewing.co.uk

PUB NEWS

CHELMSFORD AND MID-ESSEX

by Rob West

I am delighted to share the news that the **Galvin Green Man in Howe Street**, has been awarded the "Best Pub in the East of England" at the National Pub & Bar Awards. The Galvin brothers, Chris and Jeff, and their team are enormously proud and delighted to have their Essex pub recognised as the best in the region.

The main news from the **Woolpack in Chelmsford** is Beer Festivals! As usual the branch is invited to attend on the Wednesday of each festival week to enjoy the Festival Beer & Cider for £2.50 per pint on production of your valid CAMRA card from 8-11pm. Many thanks Will for your generosity.

Late Summer Beer Festival: Thursday 31st August to Saturday 2nd September - over 40 ales and ciders, live music every evening 8-11pm.

Halloween Beer Festival: Wednesday 25th to

Saturday 28th October – Halloween themed & seasonal beers.

December 6th to 9th featuring Christmas beers and 27th -30th featuring drinks from Essex Brewers and Cider Producers.

Will reports that the new beer garden is very popular when the sun is shining.

All is going well at the **Cross Keys in White Notley** with the restaurant open six days per week (closed Tuesday) 12-2.30pm and 6-9.30pm, Sunday 12-5pm; Fish & Chips takeaway supper available on Fridays too.

Lois and Gary celebrated the first anniversary of re-opening on 29th July with a BBQ and music and will hold an annual Fun Day and Duck Race on the Sunday of the August Bank Holiday (27th). They report having 3 ales with two changing local ales and the regular Adnams Southwold Bitter. Bottled ales include Spitfire, Hobgoblin and London Pride. They have a great selection of gins and Fever-Tree tonics and have introduced a Wine of the Month.

Colin Stroud and Jorjia Brewster who run the **Cock Tavern in Ongar** (as well as **The Cricketers in Moulsham St, Chelmsford**) are having a beer festival over the August Bank Holiday with 30 Ales, Ciders and Perries along with entertainment on Friday and Saturday evening and food served all weekend. They also hold a festival over the Easter weekend.

The Spread Eagle, Witham, run by Steve Shimon, reopened the Town Bar on 12th July serving up to 2 real ales. This is in addition to the Lounge Bar which has London Pride (£3.40 per pint) as the regular ale and 1 changing guest ale (£2.90 per pint).

NB: Claire Irons apologises to Sian Hurrell and Marc Mcleod of **The White Horse, Chelmsford** for getting their names wrong in the last issue of Thirsty Times when reporting their wedding. Marc would like to thank Mighty Oak, Chelmer Marquees, Laurence Phillipe Wholesalers and the owners of CRIX for an amazing venue and the branch for their good wishes.

White Horse Social Calendar with all events 8pm till late ...

Sept 9th: DJ Aubs Back to School Soul Night

Sept 30th: Tighten Up returns with Vince playing



In the quaint village of High Roding sits the beautiful Black Lion. The pub has occupied this spot since the 14th century, and it retains its historic charm while providing all of the modern luxuries you could want from a village pub. If you're feeling peckish, there are plenty of delicious options to choose from.

The venue also serves a variety of beverages, including real ales. There's a large beer garden to relax in during the warmer months, while winters can be spent snuggled up inside by the log fire. Whether young or old, part of a large party or after an intimate meal, all are welcome at The Black Lion.

The Street, High Roding,
near Dunmow CM6 1NT
01371 872847

Open: Mon-Thurs noon-3pm, 6pm-11pm;
Fri-Sun noon-11pm.



PUB NEWS

the best in Ska, Motown and Northern Soul

Oct 14th: DJ Aubs Enjoy Soul Night

Nov 4th: Ska Night with Vince Higgins Tighten Up

Nov 25th: Aubs Winter Wonderland Soul Night

Dec 9th: Tighten Up with Ska, Motown & Funky Soul

Dec 23rd: Aubs Xmas Holiday Soul Night

Dec 31st: December Vince's NYE PARTY with your musical choices.

Marc Mcleod plans to take part in the Chelmsford "Memory Walk" on Sunday 17th September raising money for the Alzheimer's Society helping people affected by dementia. He said "Everyone can come down to the White Horse anytime to donate".

pubnews@chelmsford.camra.org.uk

MALDON & DENGIE PUB NEWS

by Chris Harvey

Chairman, Maldon & Dengie CAMRA

We are watching with interest to see what happens to the **Green Man in Little Braxted**. Greene King recently put this lovely country pub up for sale, and it transpires they had quite a lot of interest in it.



The decision on which offer to accept was made in early August, and we understand the successful bidder is a local individual who is keen to keep the pub going, which is excellent news. The pub is currently listed as an Asset of Community Value (it was nominated by Little Braxted Parish Council), so if there is any threat to the pub in the future, we will seek to work with the council to save it.

There is a new owner at the **Cricketers in Goldhanger**. He has worked for over thirty years in the pub trade, and managed a very successful pub in Sawbridgeworth, Hertfordshire for many years. He is offering a range of local ales, often from the Maldon Brewing Company, and is serving home-cooked food seven days a week.






EARL SOHAM & CLIFF QUAY BREWERY

Brewers of Award Winning East Anglian Ales, Stouts & Porters

Our seasonal beer for October:



Down the hatch 4.3% ABV
A generous slug of a darker roasted crystal malt, give this beer a hint of roasted malt as a background to sweet fruity, spicy aroma and flavour.

Our seasonal beer for November:



Powder Monkey 4.3% ABV
A crackling chestnut ale. Spicy floral and herbal, with a full malty background.

Our range of permanent ales:

<p>Cliff Quay</p> <p>Classic Bitter • Dreadnought Tolly Roger • Tumblehome Seadog</p>	<p>Earl Soham</p> <p>Gannet Mild • Victoria Bitter Sir Rogers Porter • Albert Ale Brandeston Gold</p>
--	--

Also come and visit our brewery shop at:
Unit 1A Meadow Works Business Park,
Kenton Road, Debenham, IP14 6RP
Tel: 01728 861213
Email: thebrewer@earlsohambrewery.co.uk

There are some changes afoot with several Gray's pubs in our area. **The Bell in Tolleshunt Major** (known locally as the "Beckingham Bell") will have new tenants in place by the end of August; Jan and Manfred are moving on, and we understand the new tenants are Andy Lodge and Rosie Hill, from Burnham-on-Crouch.

The Sun & Anchor in Steeple has closed following the sad and untimely death of the landlord, Colin. Gray's have not reopened the pub at this stage and do not intend to advertise for new tenants at this stage, as they are considering their options.

Landlady Susan at the **Queen Victoria in Spital Road, Maldon** has decided to leave, so Gray's are currently looking for new tenants to take over this great little community pub. The target date for the changeover is September/October.

Gray's are also seeking new tenants to run the **Queen Victoria in Woodham Walter**. Gary and Jackie have decided to focus their full attention on the **Swan Hotel in Maldon**, which is getting very good reviews for its fine food.



The Wibblers Tap Room & Kitchen in Southminster is now also open on Thursdays (from 2 to 8 pm for food and drink), as well as Fridays, Saturdays and Sundays. Sunday lunches are proving to be very popular at the Tap Room, so it is now necessary to book if you want to eat on Sundays.

charvey23@gmail.com

NORTH WEST ESSEX PUB NEWS

by Chris Rouse

magazine@northwestessex.camra.org.uk

Keeping the Spirit of The Railway Alive.

In the last edition of Thirsty Times we featured the 'Save the Railway Arms' campaign in Saffron Walden. We are pleased to report that support for the group is growing and they held their second 'pop-up-pub' on Saturday, 5th August.

The venue was Faircroft House (a Community Interest Company supporting local community organisations, with a focus on the arts and activities for young people), about 300 metres from the Railway and over 100 people attended. Two beers and one cider on gravity and a good selection of craft beers in bottles were available as well as music, a BBQ in the garden area and use of a games room.

There was lots of friendly chat, a convivial atmosphere - a good basis for getting people working together to save their local. The group are in liaison with the Council and everything now rests on raising sufficient committed funds to negotiate the purchase. To find out more, visit <http://strap.org.uk/>



THE ENDEAVOUR



351, Springfield Road, Chelmsford
[Tel: (01245) 257717]

- 5 Cask Ales
- Home Cooked Lunches
& Evening Food
- Sunday Roasts (- booking only)
- Recently Introduced Courtyard
- Friendly Atmosphere
- Free Wi-Fi
- Charity Quizzes
& Fund Raising Nights

Support Your Local!




COCKLEBOATS



4.0% ABV

RICH MAHOGANY TRADITIONAL BEST
GALLANTLY BREWED IN WAKERING, ESSEX



EMPIRE



4.0% ABV

FRUITY PUNCH WITH HINTS OF BLACKCURRANT
GALLANTLY BREWED IN WAKERING, ESSEX

WALLSEA WENCH



3.6% ABV

PALE COPPER LIGHT SESSION ALE
GALLANTLY BREWED IN WAKERING, ESSEX

WAKERING GOLD



3.8% ABV

BURSTING WITH FRESH HOP AROMA
GALLANTLY BREWED IN WAKERING, ESSEX

BROADSWORD



4.7% ABV

BURNISHED COPPER POST WAR BITTER
GALLANTLY BREWED IN WAKERING, ESSEX



THE SOCIETY OF
SIBA
INDEPENDENT
BREWERS
the voice of British brewing



www.georgesbrewery.com

Gallantly
Brewed in...

01702 826755

Great Waking
Essex

Also available in Gray & Son pubs



Six to eight gravity real ales on at all times including Brewer's Gold, Captain Bob, Oscar Wilde and TT Landlord as permanent ales.
In addition there is a dedicated Guest pump with ever changing craft beers and lagers.

- **Charity Quiz Night** Last Saturday of every month.
- **Open Mic Night** Last Thursday of every month.
- **Special Food Night** every month See Facebook for details.

Open 7 days a week

Monday to Saturday 12.00pm - 11.00pm, lunch served 12.00pm - 2.00pm. Sunday 12.00pm - 10.30pm,
 Sunday roast lunch served 12.00pm - 4.00pm, booking advised.
 Children's menu available every day.



The Swan School Road Little Totham Essex CM9 8LB
 e info@theswanlittletotham.co.uk w theswanlittletotham.co.uk
01621 331 713

Live Music

Blarneys

Saturday 9th September

Stony Road

Saturday 23rd September

Robbie Gladwell

Saturday 7th October

Wishbone

Saturday 21st October

Jimmi WhiteWolf

Saturday 11th November

The Ale House

—12 Cask Ales—12 Traditional Ciders—5 Craft Kegged Beers.—
 —5 German Kegged Beers—Over 60 bottled beers.—

26TH - 29TH OCTOBER BEER FESTIVAL

Record Fair

1st Saturday of every month.
 10am till 5pm

Counter Culture Games.

1st Sunday of every month.
 4:30pm till 10pm
 Rediscover Board Games.

Verified on Untappd.

We are currently the only venue in Chelmsford that use Untappd. It allows our customers to see our full menu updated as and when our beers change. Get live updates if you're following a particular Beer or Brewery. Know what we have on before leaving your front door.

Download the app today.
www.untappd.com



THURSDAY 26TH OCTOBER TAP TAKEOVER HOPCRAFT & WAEN BREWERIES

MEET THE BREWERS GAZZA PRESCOTT & SUE HAYWARD

24-26 Viaduct Road Chelmsford, CM1 1TS (01245260535) WWW.THE-ALE-HOUSE-CHELMSFORD.CO.UK



@thealehousechelmsford

Opening hours: Mon-Thur 11am-11pm. Fri-Sat 11am-Midnight. Sun Noon-10:30pm

The Brewers Arms

~ Free House ~



Family Run Free House

Traditional Ales, Spirits & Wines

Weekly Guest Beer

Good Food Served including Daily Specials

Traditional Sunday Lunch

Free WiFi

BT Sport Football

Large Beer Garden

Pool Room

Ample Parking

For live music dates please go to our Facebook page

Opening Times:

Mon, Wed, Thurs: 12 noon - 3pm / 6 - 11pm
Tues: 6 - 11pm • Fri & Sat: 12 noon - 12 midnight

Sun: 12 noon - 11pm

Main Road, Bicknacre, Chelmsford CM3 4HD

Tel: 01245 224061

www.the-brewers-arms.com



THE SHIP

Sailing All Day

In the same family for three generations

★ Warm Atmosphere ★

★ Dedicated Staff ★

★ Always at least 6 real ales ★

★ Delicious home cooked food ★

★ Wide range of world/craft beers ★

★ Affordable rooms for rent ★

Tel: 01245 265961

www.theshipchelmsford.co.uk

**18 Broomfield Road, Chelmsford,
Essex CM1 1SW**

The Stag

the stag public house & restaurant
duck street little easton 01371 870214



**A welcoming, family friendly country pub
serving home cooked food**

Situated just outside Great Dunmow and only 7 miles from Stansted Airport, we serve a range of quality traditional English pub dishes all freshly cooked on the premises. As a Free House we have a fine selection of ales and wines. There is ample parking and a large beer garden with beautiful views.



We are a friendly establishment, serving the local and wider community. Our location is perfect for everything from a quick business lunch to a lingering family Sunday roast. We welcome...

- Families and group bookings
- Ramblers, dog walkers, cyclists
- Clubs and associations
- Campers and caravanners

www.thestaglittleeaston.co.uk

The Orange Tree

Lower Anchor Street, Chelmsford
The-OT.com

#EveryDayIsABeerFestival

**12 CASK ALES,
CIDERS &
CRAFT BEERS**

Home Cooked Lunches

Charity Quiz Nights

Thursday Food Night

Legendary Sunday Lunch Roasts

sky SPORTS

BT Sport

SOCIAL CALENDAR

CHELMSFORD AND MID-ESSEX BRANCH

Please note that for all trips in a minibus driven by our volunteer drivers the drop off is not a set route but we drop off our members close to their homes. This service is included in the fare quoted.

SEPTEMBER

Tuesday 5th to Saturday 9th September- 31st Chappel Beer Festival, CO6 2DS

At East Anglian Railway Museum, Chappel and Wakes Colne, CO6 2DS. All members encouraged to attend and volunteer at this special festival organised by the Essex Branches of CAMRA as a fund raising event for the museum near Colchester. 11am -11pm except Tuesday when it opens at 5pm.

Wednesday 20th September – Branch Meeting – 8pm for 8.30pm start

The Ale House, Viaduct Rd, Chelmsford, CM1 1TS. FREE pint for first time attendees. Please make own arrangements to attend as there will not be Minibus to this venue.

Friday 29th September to Sunday 1st October – Branch Trip to Ghent, Belgium

Depart 9am Chelmsford on Friday, return late evening Sunday 1st October. By Minibus via Eurotunnel to Ghent. Cost £45 per person – Members and Passport Holders only.

A two night stay in Ghent to sample the delights of this historic and beautiful City. Please make arrangements for your accommodation in Ghent and any travel and medical insurance. Alternatively make your own travel arrangements and meet up with the group out there.

THE
COCK
TAVERN



Follow us for all the latest news and events



CockTavernOngar



CockTavernOngar

Enjoy Our Warm & Friendly Atmosphere
Families & Dog Walkers Welcome

Fine Wines & Spirits, Continental Lagers
& The Very Best Local Real Ales



Now Serving Barista Prepared Coffees
Take Aways & Loyalty Cards Available

Kitchen open 7 days a week

Monday to Saturday Sunday
12.00 to 2.30 & 17.00 to 20.30 12.00 to 5.00

Homemade & Traditional Menu

Baguettes & Sandwiches
Light Bites & Pub Classics
Freshly Prepared Sunday Roasts

Function Room Available

Buffets and Parties Catered For

Live Music & Regular DJ Nights

Follow us on Social Media
To See Who's Playing!

218 High Street, Ongar, CM5 9AB - 01277 365261 - www.thecocktavern.com - pub@thecocktavern.com

SOCIAL CALENDAR

OCTOBER

Thursday 5th to Saturday 7th October – South Woodham Ferrers Beer Festival.

All Members encouraged to attend and support this event at South Woodham Ferrers Village Hall, CM3 5PL, organised by our friends from Maldon and Dengie Branch of CAMRA. Regular buses to and from Chelmsford and SWF.

Monday October 9th – Branch Social Invitation

Pre-event Invitation to the Branch from the Battersford Court, Witham. CM8 1AH

8pm onwards. All branch members have the chance to sample some of the beers that will be showcased during their October Beer Festival on production of your CAMRA card. Please make own arrangements to attend as no minibus to this event.

Tuesday 17th October – Branch Meeting 8pm for 8.30pm start

At the Square and Compasses, Fuller Street. CM3 2BB Minibus opposite Chelmsford Station at 7.30pm £7.50 for members, and drop home afterwards. Or please make your own arrangement to attend. FREE pint for first time attendees.

Saturday 28th October – All day trip to the Best Pubs in NW Essex.

By Minibus opposite Chelmsford Station 11am departure. Cost £10 each, members only. Neil Hill, former Chairman of NW Essex CAMRA, has invited us along and take us on a tour of the best pubs in the region that we probably don't know about. Proposed visits to Dunmow, Andrewsfield Flying Club, Langley Lower Green, Birdbrook, Broxted, Finchingfield and Great Bardfield. Usual drop home afterwards.

NOVEMBER

Saturday 11th November- Visit to Woodbridge and Ipswich

By Minibus opposite Chelmsford Station departing 11am, pick up in Witham en route if there is a demand. Cost £15 members only. Full day excursion to Woodbridge in Suffolk, which has a great selection

of pubs to visit, followed by a visit to the Fat Cat Pub in Ipswich and evening visit to The Dove Street Inn, Ipswich on the way home. Usual drop off included in the fare.

Wednesday 15th November – Branch AGM

The Monkey at the Rayleigh Arms, Owls Hill, Terling, CM3 2PW 8pm for 8.30pm start Minibus from opposite Chelmsford Station and pick up in Witham en route (if demand) Costs £7.50 members only. Usual drop off afterwards. Please book place on Minibus for this with the social secretary.

Monday 20th November – Beer Cuisine Night

7.30pm for 8pm Sitting - The White Hart, Little Waltham, CM3 3NY. 3 Course Meal with Beer and Cider Influences. Price and Menu to be confirmed. Possible Minibus to this event if there is demand.

Tuesday 21st to Saturday 25th November- Rochford Beer and Cider Festival –

At The Freight House, Rochford, SS4 1BU, run by South East Essex CAMRA.

Wednesday 22nd to Saturday 25th November- Harwich + Parkeston Winter Ale Festival

At The Parkeston Railway Club CO12 4PQ (near Harwich International station) organised by Tendring CAMRA. Members encouraged to attend, volunteer and support these events. Please make own arrangements.

DECEMBER

Tuesday 5th December 2017- Visit to the Pigs Ear Beer and Cider Festival

Minibus from opposite Chelmsford Station, departing 7pm. Fare £10 members only and drop off afterwards.

Tuesday 5th to Saturday 9th December – Pigs Ear Beer and Cider Festival

Run by East London and City Branch of CAMRA. At the Round Chapel, Hackney, E5 OLY. If you can't make our minibus trip on the Tuesday evening, you are encouraged to make your own arrangements to attend, support and volunteer at this event.

SOCIAL CALENDAR

Sunday 10th December – Branch Christmas

Meal At the Woolpack Pub, Mildmay Rd, Chelmsford, CM2 0DN. Proposed 1pm Sitting. 3 course Christmas Meal. Menu and prices to be confirmed. After last year's success, Will and his team have kindly invited us back to do it all again. Further details to follow.

Wednesday 20th December – Branch Meeting and Christmas Party

At The Orange Tree, Lower Anchor Street, Chelmsford. CM2 0AS. 8pm onwards. Plan is to have a short low key Branch Meeting followed by a Christmas Party. Cost £5 per person for buffet and nibbles. Please make own arrangements to attend as no minibus to this event.

Saturday 30th December 2017 – Tour of pubs in an around the Liverpool Street Area of London

By train from branch area stations to Liverpool Street Station. Meet and depart Chelmsford at 11am. Hoping to get a guided tour from Malcolm Graham

who has an expert knowledge of the area.

Wednesday 17th January – Branch Meeting – 8 for 8.30pm start

Battlesford Court, Newland St, Witham, CM8 1 AH
First BM of the New Year. Minibus available from opposite Chelmsford Station Cost £7.50 Drop home afterwards. 1st time attendees receive a FREE pint.

Saturday 27th January – Full Day trip to the Dengie Peninsula

By Minibus 11am departure from opposite Chelmsford Station. Cost £10 Members only. Plan to visit the best and recommended pubs and micropubs situated on the Dengie Peninsula. Including visits to Crouch Vale and Wibblers brewery taps. End the evening in Maldon before drop off home later.

Martin Joy, 07878 624 443

socialsecretary@chelmsford.camra.org.uk

Harwich International Shanty Festival 2017 **13-15th October 2017**



Concerts and workshops

Free entertainment

Maritime crafts

Pub sessions

Barge trips

Pirates

**Shanties and sea songs
throughout the town**



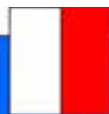
www.harwichshantyfestival.co.uk

[@harwichshanty](https://twitter.com/harwichshanty)



info@harwichshantyfestival.co.uk

Tel: 07921 640772



Harwich



International



Shanty



Festival

SOCIAL CALENDAR

MALDON AND DENGIE BRANCH

SEPTEMBER

Thursday 7th September - Chappel Beer Festival

Minibus booked for MaD Members to attend. £10 per person. Pick ups:- South Woodham Ferrers Railway Station 6.30pm, All Saints Church, High Street, Maldon 7.00pm and Tiptree, Tesco 7.15pm.

Friday 15th - Sunday 17th September - Bell, Purleigh, Beer Festival, CM3 6QJ.

Members are encouraged to attend and support this event.

Saturday 23rd September - London Walk Around Angel & Islington

The next London pub walk in our legendary series of strolls around the Capital led by Chris Harvey, always

a great day out and very popular with lots of beer drinking and merriment. If you have not tried it before, come along and see for yourself. (Lunch will be arranged). Meet at the Angel Tube Station, 11:30am. BOOKING REQUIRED by no later than 5.00pm Sat 16th September.

Monday 25th September - Branch Meeting Cap & Feathers, Tillingham, CM0 7TJ.

8pm, first pint free for NEW MEMBERS attending their first meeting.

Friday 29th/Saturday 30th September - Witham Beer Festival, Public Hall, Collingwood Road, CM8 2DY

12 noon – 11pm, food available. Members are encouraged to attend and support this event.



A RICH GOLDEN
SESSION ALE
BREWED WITH
BRAMLING CROSS,
DISPENSING SOLID
REFRESHMENT.

AVAILABLE IN CASK
AND BOTTLE
01376 349 605
BISHOPNICK.COM

SOCIAL CALENDAR

OCTOBER

Thursday 5th to Saturday 7th October - MaD South Woodham Ferrers 6th Beer and Cider Festival, SWF Village Hall, CM3 5PL

Featuring 40 Beers from the North-West of England, and Essex & 10 Ciders. Live music Saturday evening - Red House Groove Band. Admission £1.00, free to card carrying CAMRA members. Thurs 4-11pm, Fri & Sat Noon - 11pm (Two minutes' walk from SWF railway station). Food available all sessions.

Tuesday 17th October - Branch Meeting The Bell, Woodham Walter, CM9 6RF 8pm, first pint free for NEW MEMBERS attending their first meeting.

Thursday 26th October - Games Evening The Swan, Little Totham, CM9 8LB
7.30pm, join us for some traditional pub games and floodlit Petanque!

NOVEMBER

Monday 6th November - Branch Meeting, Station Arms, Southminster, CM0 7EW
8pm, first pint free for NEW MEMBERS attending their first meeting.

Monday 13th November - Beer Scoring, Wibblers Tap Room, Southminster, CM0 7JW
7:30pm. Guidance on this not-to-be-feared element of CAMRA! Come and learn about the mysteries of beer scoring, and taste some great and not so great beers! That's what it's all about! LIMITED PLACES SO BOOKING IS ESSENTIAL.

Thursday 16th November - Bar Billiards Tournament, The Chequers, Goldhanger, CM9 8AS 7.30pm. Come and challenge the current winners for the much coveted (and repaired) trophies! New players are welcome! And we don't take things too seriously!!



The first micro pub in Essex
Chelmsford & Mid-Essex Branch
Pub of the Year 2016-17



CAMPAIGN
FOR
REAL ALE



173 Moulsham Street Chelmsford CM2 0LD
01245 353570



CASK, KEG AND BOTTLED BEERS
TO DRINK IN OR TAKEAWAY

'more than just a shop'

HAVING A PARTY?

Try our 34 Pint Polypins / 18 Pint Demi-Pins

OPENING HOURS

Tuesday to Saturday 12pm - 9pm / Closed Sunday & Monday

DECEMBER PREVIEW

Saturday 9th - MaD Christmas Meal, The Bell, Woodham Walter, CM9 6RF

7:30pm, menu to be emailed when you have booked and had a place confirmed. Limited number of places (22) so booking is essential. Cost to be advised.

Winter Mystery Minibus Tour

Check the Website and Facebook page in due course!

Please contact MAD Social Secretary Mike Cutler to book a place for any of these events.

MAD Social Secretary

Mike Cutler, 07754 206099

mjcutler59@gmail.com

NORTH WEST ESSEX BRANCH

North West Branch Contact:

contact@northwestessex.camra.org.uk

Monday 4th September – Branch Meeting at The Fox & Hounds, Clavering, CB11 4QR.
7.30pm for 8pm.

Tuesday 3rd October - Branch Meeting at The Rose & Crown, Ashdon, CB10 2HB.
7.30pm for 8pm.

Monday 6th November – Branch Meeting at the Bluebell Inn, Hempstead, CB10 2PD.
7.30pm for 8pm.

Tuesday 5th December – Branch Meeting at The Plough, Birdbrook, CO9 4BJ.
7.30pm for 8pm.

See the Branch Diary page of
<http://www.northwestessex.camra.org.uk>
for the current list of meetings.

Autumn 2017



The Woodbine Inn

Real Ales, Ciders & Traditional Pub Meals



- * 7 Cask Ales & 40+ Ciders
- * Home Cooked Food
- * Sourced from Local Farms
- * Sunday Roasts served from 12 – 6pm
- * Live Music every Saturday evening
- * Bar Billiards, Pool, Darts and Traditional Games
- * Ideal Place to Meet
(1 Min from J26 M25)
- * Great location for walks in Epping Forest

CAMRA

Cider Pub Of East Anglia 2017

HEB CAMRA

Cider Pub Of The Year 2016

HEB CAMRA

Pub Of The Year 2015

**The Woodbine Inn, Honey Lane,
Waltham Abbey, ESSEX EN9 3QT**

Enquiries 01992 713050

facebook.com/woodbine.inn

www.thewoodbine.co.uk

By Claire Irons cider@chelmsford.camra.org.uk

ESSEX DRAUGHT CIDER WINNERS

All 11 official Essex producers of draught cider were invited to enter a traditional cider of their choice into the Essex Cider Competition which took place at Chelmsford Summer Beer & Cider Festival 2017.

Although Fox Meadow Brewery and Pagelsham Punch did not submit any, the other 9 in alphabetical order were

Berties Panfield Apple Pye
Big Bear Sweet Cider
Buffoons New Gold Dream
Carter's Essex Cider
Delvin End Storm
Dengie Medium Dry
Hill Holme Major's Totham Orchards
London Glider Medium Dry
Tymbars First Post

Judged by a panel of judges from throughout East Anglia the winner of the Gold Award was Delvin End Storm and the Silver was London Glider Medium Dry. Both of these will go forward to the East Anglian competition which is to be judged at Norwich Beer Festival in October. Presentations will take place in due course.

EAST ANGLIA CIDER PUB OF THE YEAR: Woodbine, Waltham Abbey

The Woodbine Free House, Honey Lane, Waltham Abbey near junction 26 of the M25 is close to Epping Forest and so is popular with walkers, locals and those on the road.

Awarded Herts & Essex Borders (HEB) CAMRA Cider Pub of the Year 2015, 2016 and 2017, this year it was judged to be Essex Cider Pub of the Year by judges from Essex CAMRA branches.

A range of over 30 ciders and perries, many from Hertfordshire and Essex, plus flights of 6 thirds to sample in addition to 7 cask ales, amazes many customers. With 50 pence off a pint for CAMRA members new members are often recruited here.

Having succeeded in winning the East Anglia Competition, covering the six counties of Bedfordshire, Cambridgeshire, Essex, Hertfordshire, Norfolk and Suffolk, the presentation was made by Chris Rouse, East Anglia Cider Coordinator and Andrea Briers, CAMRA Regional Director and Chair of APPLE: CAMRA Cider & Perry Committee. They are wearing the green shirts in the photograph.



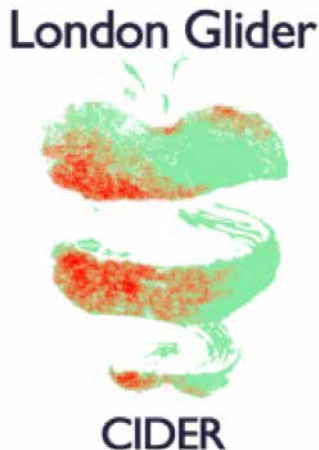
Rob Chapman receiving the East Anglia Cider Pub of the Year 2017 award from Andrea Briers and Chris Rouse

CIDER PRESS

At the presentation on 27th June, Chris commented that the Woodbine has a very good chance to score highly in the National Competition. Andrea concluded." The pub has come through a tough round and I wish them well in the next part of the competition."

Thank you to Chris Sears, Publicity Secretary HEB branch for the photograph and quotes.

LONDON GLIDER NEWS



Rob & Michael Chapman of The Woodbine Inn, this year's winner of Cider Pub of East Anglia have purchased The London Glider Cider Company. Originally founded in 2010 by John Burgess, Pete Newton & Rochelle Schwartz, London Glider is known for making its award-winning ciders from fruit donated from suburban orchards in the London M25 area.

There is going to be a soft handover in the first year with John helping and advising to try and keep the quality consistent with that of the ciders and perries made in previous years. Rob is keen to slowly expand to source apples from Essex orchards. Potentially they may plant trees for the long term future but in the meantime keep an eye out (and your tongue out!) for new brands of cider that will be sold under a different name linked to Epping Forest and or Essex.

I invited Lathcoats Farm to introduce themselves now that they are producing cider commercially in bottles.

APPLE DAY is 21st October

This was launched by Common Ground in 1990, who are committed to preserving orchards and creating community orchards as ways of promoting social activity and celebrating their contribution to local distinctiveness, including the rich diversity of wildland culture they support.

LATHCOATS FARM CIDER

By Gail Taylor

Thank you for showing an interest in our cider. We have grown apples in Galleywood for over a 100 years. We have had juice pressed for us, initially by Writtle College and when they stopped doing it by Ringden Farm in East Sussex.

Our single variety apple juices have been among our best sellers for many years.

In 2015 I decided it was time to make some cider! Newhall Vineyards in Purleigh agreed to take on the challenge to make a consistently good, tasty refreshing cider.

So, in late October 2015 we took a mix of Dabinett (cider apples), Temptation, Pinova and Winter Gem (dessert apples) to Ringden Farm to be pressed into juice.

The resulting juice was taken to Newhall Vineyards where they began the fermentation process. Half was made into still cider, dry and medium dry. The remaining half underwent a secondary fermentation in the bottle using the 'methode champenoise' for a further 6 months. A delightful sparkling cider 8.27% resulted.

In October 2016 our sparkling cider was started using Dabinett, Cornish Gilliflower (cider apples), tree ripened Cox and Topaz (dessert apples).

This will be ready in November 2017 and I can't wait! Our still cider from the 2016 harvest was made using Bramley and Cox apples. Our dry 6.26%, medium dry 6.71% cider are available in the farm shop.

We will be celebrating Apple Day on Saturday 21st October. Come along to try and buy any of the 49 apple varieties we grow and of course Lathcoats Farm Cider.

Beer Cruise Afloat – 130 miles, 123 locks, 37 pubs

by Don Baines, MAD CAMRA

It has been said that the canal system of Great Britain is just a load of pubs joined together by bits of water. Four Maldon & Dengie CAMRA members – Mike Cutler with Don, Penny and Jenny Baines – spent a happy fortnight investigating this phenomenon last October.

Setting off from Aston Marina, a mile south of Stone on the Trent & Mersey Canal, we headed north into the Macclesfield Canal and cruised through Manchester on the Cheshire Ring via the Peak Forest, Ashton, Rochdale and Bridgewater Canals, a total of 130 miles and 123 locks. Our narrowboat **Firefly** is jointly owned by MAD CAMRA Chairman Chris Harvey, who sadly could not sail with us because of a broken wrist. Thus we had only one of our faithful beer hounds on board but Mike performed admirably. Jen could only join us for the second week as it coincided with half term.



Penny, Mike and Jenny with Firefly (Don taking the photo)

We left Aston Marina at the end of the Saturday afternoon and ascended a couple of locks to moor for the night in Stone, just above the **Star Inn**. We ate well in Wetherspoon's **The Post of Stone**, with a pint of Deuchar's IPA, then walked up to **The Royal Exchange** (GBG) with its twelve handpumps. This is a Titanic pub, but offers up to six guest beers in addition to six from Titanic.

After a pint of White Star to quench our thirst we moved on to Captain Smith's Strong Ale followed by Everard's Tiger. We then returned down the hill to the **Swan Inn** (GBG) which offered eight cask ales; however we failed to read in the guide that Saturday night was rock music night - we had to enjoy our pint of St Austell Tribute outside in the beer garden, and

even there couldn't hear ourselves speak! Back to the boat for a single malt or two, to reduce the ringing in our ears.

Sunday morning brought a different sort of ringing from Stone church, and very pleasant it was too. We planned to leave our mooring after breakfast for lunch at Trentham lock, but a fused starter motor delayed our start. While a local mechanic fixed the problem we had an early lunch and set about re-planning our itinerary. We only had time for seven locks which took us to Barlaston where we found Neil Morrissey's **Plume of Feathers**, a free house with Neil's own Morrissey's Blonde, and Plume Bitter, brewed by Wolf brewery. Disappointing for Mike, who is a dark ale man, but the food was good and the welcome warm.



Firefly at the Kings Lock, Middlewich

Mike didn't fare much better at next day's lunch. We started early and swift - or as swift as you can in a narrow boat at maximum 4 knots - passing Stoke-on-Trent and Newcastle-under-Lyme, negotiated the $1\frac{3}{4}$ mile Harecastle Tunnel. Turning into the Macclesfield Canal we stopped for lunch in Scholar's Green, and walked up to the **Bleeding Wolf**. This Robinson's pub out on the main road had only one beer on, Wizard, a very average amber bitter at 3.8%, so Mike still didn't get his stout. We struck it lucky that evening however, mooring at Congleton Bridge 76 and walking a mile down the hill to **The Young Pretender** (GBG) where we enjoyed Bragdy Nant's Cwrw Coryn bitter, Robinson's Dizzy Blonde, and Mike at last found Robinson's Old Tom at 8.5%.

Tuesday was the wettest day of the whole fortnight. Leaving Congleton at 9.30am we managed to climb

the Bosley flight of twelve locks in only light drizzle but decided to lunch on board and head along to Macclesfield in torrential rain, having to operate two swing bridges along the way. Soon after our arrival the rain thankfully stopped. We pumped out the bilges, changed into dry clothes and headed into Macclesfield to the **Red Willow** (GBG) micropub, where we enjoyed a pint of Red Willow's Reckless (a lovely hoppy 4.8% pale ale) and a very welcome pizza.

On next to **The Treacle Tap** (GBG) for a pint of Mallinson's Columbus, then to the celebrated **Waters Green Tavern** (GBG), with its genial and knowledgeable landlord plus at least seven northern cask ales. We enjoyed Acorn Barnsley Bitter – only 3.8%, but a brown bitter full of flavour and scoring a well-earned 4.5. Abbeydale's Deception (4.1%) also scored highly as did Elland's 1872 Porter (6.5%), which went down very well with Mike.

Having climbed the Bosley flight the previous day, we had a leisurely start to Wednesday with a lock-free morning as the canal skirted the contour around Alderley Edge. We stopped for lunch at Wood Lane, the site of the former Adlington Colliery and enjoyed Theakeston's Best Bitter and Old Peculiar in the **Miners' Arms**. A lock-free afternoon soon brought us to Marple junction. We visited the newly-opened **The Samuel Oldknow** micropub where we found some very good ales from the Brightside and Outstanding breweries, plus an excellent Wishbone Brewery Black Porter at 6.0% (Mike scored this at 5.0!).

Topping up our water tank on Thursday before leaving Marple Junction for the Peak Forest Canal, we immediately descended sixteen locks, crossed the Marple aqueduct and started through the 308 yard Hyde Bank tunnel to Romiley. Here we walked into the town centre to **Platform One** (GBG). Half a dozen local real ales were on offer, but there was time only for a Titanic White Star and a Titanic Stout before returning to the boat and lunch under way. No more locks, but through the one-way working Woodley tunnel to Dukinfield Junction where we joined the Ashton Canal and moored in Ashton-under-Lyne's Portland Basin.

No decent pubs in Ashton, so a bus trip into Stalybridge was necessary. We ate well in Autumn 2017

Stalybridge's **Society Rooms** (Wetherspoons), but were offered only Ruddles, Doom Bar and Greene King on its hand pumps. However, a short walk up to the famous **Victorian Station Buffet Bar** (GBG) on Stalybridge Station soon lifted our spirits. Particularly memorable were Purity Brewery's English Red Ale (4.5%), Millstone's True Grit (5%), and Titanic's Chocolate and Vanilla Stout (4.5%). The taxi back to the boat was also cheaper than the bus!

Friday was a marathon. We headed down the Ashton canal's eighteen locks to Manchester, passing the Etihad stadium and eating lunch under way. We arrived at Piccadilly Basin by 2.30pm and turned into the Rochdale Canal, hoping to negotiate its nine locks and moor for the night at Castlefield Quay. However heavy rain up in the Pennines caused Piccadilly Basin to "overtop" the top lock of the "Rochdale 9", and before we could open its gates we had to open sluices to locks seven and eight to let enough water out of the system to allow us passage.

We finally arrived at Castlefield Junction in the dark and were glad to stumble ashore and eat in **The Wharf**, with its six changing beers. Cross Bay's Nightfall bitter (3.8%) went a long way to slaking a raging thirst, as did their Dusk Ruby Ale (4.5%). We couldn't tarry here, though, as we had to meet Jen off the London train at Piccadilly station, having escaped her classroom at the earliest available opportunity. Taking a Metro tram to the station we followed beer hound Mike through the tortuous back streets of Manchester to the **Port Street Beerhouse** micropub where we found a nice drop of Red Willow's Directionless (very appropriate) at 4.5%.

Next morning while Don and Penny recovered from their yomp around Manchester, Jen and Mike took an early bus to the famous **Marble Arch** (GBG) with its eleven hand pumps dispensing many of Marble brewery's finest cask ales. Both enjoyed



*Antique interior at
The Marble Arch, Colleyhurst*

the Chocolate Marble at 5.5%. They very kindly brought Don back a can of Marble's Earl Grey IPA at 6.8% - nice, but he wished he'd had it on draught. Leaving Castlefield Quay at 1.20pm we entered Brindley's Bridgewater canal, running for a while alongside the Manchester Ship Canal and passing Old Trafford.

Another lock-free day, pausing only to collect Penny's niece Lizzie and family at Bollington Wharf for a short canal ride to Lymm, where they live. Our evening was spent with the family, but there was time on our return to Firefly at the end of the evening for a couple of pints (Lymm Bitter and Bridgewater Blonde) in **The Brewery Tap** (GBG), noting at the same time some good ciders on offer.



The Old Court Room at the Ring 'o Bells, Daresbury

Sunday lunchtime found us moored at Daresbury, where a short walk up the hill brought us to the village where the Rev Charles Dodgson (Lewis Carroll) once preached. We soon found **The Ring o' Bells** (GBG), once the village courthouse, which still retains the judge's bench and courthouse seating in the back bar. Here we enjoyed pints of Spitting Feathers' Thirstquencher and Weetwood's Mad Hatter.

Tearing ourselves away we headed down the Bridgewater Canal, joining again the Trent and Mersey Canal before heading through the narrow Preston Brook tunnel and its stop lock at Dutton. We moored that night at Ryan's Bridge and walked up the hill to the **Holly Bush** at Bartington. We were warmly received, and our evening meal well-cooked, but the Bateman's XB was about the best beer available.

Monday morning was pump-out at Black Prince Cruisers yard – but enough said of that. We made 28

good, lock-free way to Anderton, negotiating Saltersford and Barnton tunnels around Barnton without incident. Time was well-spent exploring the amazing Anderton Boat Lift and its excellent visitors' centre but it was just as well we had bottled beer on board because our lunchtime beer stop – the Marston Salt Barge – was closed on Mondays despite WhatPub? showing it as open. A second pub, the Old Broken Cross at Rudheath was open, but there were no moorings available for visiting boats. So it was with some relief that we finally tied up just past the Big Lock in Middlewich and enjoyed a Spitting Feathers Empire IPA (5.2%) and an excellent dinner in the **White Bear** (GBG). Moving on to the **Boar's Head** we found a nice pint of Robinson's Trooper. Sadly we were too weary to walk a further mile through the town to the **Kings Lock** (GBG), and repaired back to the boat for some more single malt.

Tuesday found us ascending locks once more, hoping to stop for lunch at the **Cheshire Cheese** in Wheelock. However, the closed-pub curse was still upon us, and we had to ascend a further six locks before our sharp-eyed beer hound spotted that **Malkin's Bank Golf Club**, adjacent to lock 60, not only had a bar, but was open to non-members. We discovered that this was home to Ian Woosnam's Golf Academy, and enjoyed a welcome pint of Ian Woosnam bitter (brewed by Marstons) and a ham sandwich in the club bar. Thus fortified we ascended a further eight locks to Thurlwood and made our way to the **Royal Oak** at Rode Heath where we enjoyed pints of Wells Bombardier and Wadworth's 6X.

Next morning we ascended the famous "heartbreak hill" of duplicated locks from Church Lawton up to Hardings Wood Junction. Another beerless lunch, with both the **Blue Bell** and the **Red Bull** sadly shut - and still only October. At this point we had completed the Cheshire Ring, and prepared to enter the Harecastle Tunnel once more, this time traversing from north to south and eagerly anticipating an evening in Burslem. We moored next to Westport Lake, and took a very inexpensive taxi into Burslem which boasts no fewer than four GBG pubs plus an excellent new micropub, more than making up for our dry day afloat.

Kicking off with Froth Blowers Hornswoggle (5%), Cross Bay's Nightfall Bitter (3.8%) and VOG's Dakota Red (5.4%) in the **Bursley Ale House**
Thirsty Times

(GBG), from there we crossed the road to the **Post Office Vaults** (GBG) where Penny was delighted to find Wye Valley's Butty Bach (4.5%). Moving on we were bowled over by **Johnny's Mini Pub** – newly opened by a very friendly Connemara man and full of good beer, good company and good craic. We enjoyed Cross Bay's Zenith (5%), Fyne Ale's Jarl (3.8%) and Sarah Hughes Dark Ruby Mild (6%) – another of Penny's favourites.

Tearing ourselves away we found more good beer – and paddles of three different types of nut – in the listed Grade II **Duke William** (GBG) where we enjoyed Phoenix's Wobbly Bob (6%), Joule's Slumbering Monk (4.5%) and Oakham's Citra (4.2%). Finally there was still time to walk up to the **Bulls Head** (GBG), where Jen found a perfect Titanic Plum Porter (4.9%), and a Dancing Duck Nice Weather 4 Ducks (4.1%). A game of bar billiards and a Tring's Death or Glory (7.2%) completed a perfect evening – and it should be pointed out that many of these fine beers were consumed in halves rather than pints.



*Mike and Don play bar billiards
at the Bulls Head, Burslem, Staffs.*

Thursday was designated “drying out” day, but we did top up Firefly's water tank at Etruria before continuing down the Trent and Mersey to the Wedgwood visitor Centre at Trentham. We lunched under way, enjoying a bottle of Marston's Owd Rodger (7.6%), very kindly presented to us by Johny the night before for being good customers at his mini-pub. A short way down from Trentham we moored again at Barlaston and enjoyed Burger Night in Morrisey's **Plume of Feathers**. As well as Morrisey's Blonde and Plume beers we were pleased to find Purity's Mad Goose (4.2%) and Thornbridge's Jaipur IPA (5.9%), both in very good condition.

Our last full day afloat saw us tied up in Stone once more for lunch, where we had a peaceful pint in **The Swan** (GBG), a totally different pub without the amplified music. We booked a table in the Let's See bistro next to the Star lock (it was Jen's birthday celebration that evening). After returning Firefly to her berth in Aston Marina, re-fuelling, pumping out, watering and cleaning her, we drove back into Stone where we had an excellent meal in the Let's See, helped down with bottled craft beer.

Penny then drove us up the hill to **The Borehole** (GBG), Limestone's brewery tap, where we sampled an excellent range of Limestone beers : Stone Faced (4.0%) and a superb Imperial Stout – Stone Dead (6.66%). Finally we returned to **The Royal Exchange** (GBG) where we had spent our first night a fortnight earlier. This was Jen's first visit of course, so while Don enjoyed another Captain Smith's Strong Ale (Titanic's fateful captain – he was born in Hanley, Stoke-on-Trent), Mike quaffed a Chocolate and Vanilla Stout and Jen celebrated her 21st+ with a pint of Titanic Plum Porter. Dear Penny settled for a mineral water – we owe her for being our designated driver at the end of a wonderful cruise.

If reading all this makes you breathless – and thirsty – just think what it did to the four of us! But if you think you have the stamina, and would like to give it a go, note that the Canal Cruising Company at Stone hire out narrow boats for canal cruising and give discount to CAMRA members. Find out more at <http://www.canalcruising.co.uk/>.

donbaines@keme.co.uk

BREWERY NEWS

CME Brewery News

BILLERICAY BREWING COMPANY **ESTD 2012**

2017 has continued to be a very busy time for us. After brewing to full capacity for the past 6 months, a third fermenter has been ordered so we can brew three times per week. This should come online in the Autumn and be in full production for the festive season at the end of the year.

We have supplied many beer festivals over the summer and our own festivals in June and July were very successful. Our Autumn Beer Festival is now planned for 28th September to 1st October again featuring 20+ local ales and ciders. Seasonal specials Mayflower Pale (4.5% American style pale ale), Sex & Drugs & Rock & Roll (5.0% IPA) and Sun Corner Gold (3.9% refreshing hoppy summer golden ale) have all been brewed over the past few months.

For our festivals we brewed Coffee Porter (a variation of our Chapel Street Porter) which had some very good comments – now to become a more regular brew.

The micropub continues to be popular with a quiz evening taking place on the first Thursday of each month and two beers from Key Kegs being served now, in addition to 4 or 5 cask ales – always including a dark ale – and a real cider.

Trevor Jeffery, Director

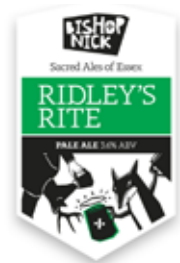


Libby Ridley writes: Thrilled to report that our best-selling session ale Ridley's Rite (3.6%) won overall Silver in the Champion Beer of Britain competition 2017! It was selected to go forward to

the finals at the Great British Beer Festival in Olympia just passed. Fantastic to have that vote of confidence in our leading brand.

Our Limited Editions, Dark Mild (3.7%) and Revelry '17, our Rye IPA, have all sold out in cask but we do have stock in 500ml bottles. We have re-brewed our ever-popular American IPA – Martyr (5%) which is now doing the rounds and proving really popular.

Next up is a late summer dark golden ale brewed with Pale Ale malt and Caramalt for biscuit malt characteristics. We have just christened this one 'Goldstaff' and are aiming at an easy drinking 3.8% – watch this space. Following that



will be Witch Hunt our 4.2% Porter which always flies out so catch that when you can.

We had a blast at the annual Chelmsford Summer Beer and Cider Festival in July. Sales were up on last year with Heresy (4%) being the outstanding favourite on the Bishop Nick bar. They love a golden ale at the summer festivals!

BRENTWOOD



Wendy at Brentwood Brewing Co. tells us:

The latest in the Brentwood range, Legacy 4% ABV, was very well received when launched at the Brentwood Festival. This light-amber coloured, easy-drinking, full-flavoured session ale with a slight sweetness and a very light bitterness to finish received many compliments and was one of the first to run out.



At the preview evening, Legacy's many accolades included suggestions by some that it tasted like a 'proper, traditional, English ale'.

Oktoberfest

Dust off your dirndl and look out your lederhosen because on Saturday 23rd September Brentwood Brewery is holding another beer festival – this time it's our first Oktoberfest!

A wide range of your favourite Elephant School Beers will be available, as well as our take on a few classic German styles. The food and snacks echo the theme, with Currywurst and other German schneisters. Live music is also part of the mix and entrance is free.

Bavarian trad dress is of course optional but there's a free pint in it for anyone wearing dirndl or lederhosen. The fun starts at 10.30am and continues until 5pm. In case you don't already know where to find us, we're next to Calcott Hall Farm Shop, off Ongar Road.

"Wer Bier liebt, liebt Brentwood – Prost!"



Mosaic is our beer of the moment, but its successor is to be Ekuanot (after the name of the hop, of course). It's the same abv as Mosaic (4.1%) but rather less bitter, with plenty of tropical fruit aromas and flavours. Another new beer - "Simcoe" will follow in September, abv 3.8%, golden in colour - tasting notes to follow. Beyond that it's all 'steady as she goes' here. We hope that we are continuing to facilitate the slaking of thirsts over all the county and beyond!



Gillian from Fallen Angel reports:

We love the festival season at Fallen Angel, like Essex Food & Drink festival - where a customer stopped to taste our beers and ciders and

ended up loving the product so much he stayed behind the stall for nearly three hours promoting us!

To the national chilli festivals like chillifest.net, Gower where we run a chilli beer & cider bar, Warrington, Benington, Brighton and other national festivals- where Fire in the Hole chilli beer and our Scotch Bonnet Cider pleasantly surprise chilli and beer lovers with the flavour without the heat Black Death for the extreme chilli lovers! The photo shows drinkers at Essex Food and Drink about to enjoy the last bottle before re-brewing



To music, car fests and country shows, with a special call out to Chelmsford Summer Beer and Cider festival, where SmithsSmooth sold out in a record breaking three and half hours with Cowgirl copper ale not far behind. Thanks to the thirsty visitors and organisers we restocked the same and added Angry Ox Bitter and Fire in the Hole to the mix. A special thank you to our festival crews: Steve & Nicky, Phil, June and Nicole.

From Chris at Maldon Brewery: 'Maldon Oyster Stout' is back by popular demand, using oysters from Maldon Oyster Company in the boil. We use a recipe found by our brewers

dating to 1900!

Also in our Famous Ship series we have 'Invincible' for August, a classic strong bitter at 6% abv, 'Mary Rose' an amber at 4.1% abv for September and Potemkin for October. This will be a dark red beer at around 5% abv.



In the Summer issue we stuck our heads above the parapet and said

"We think a black beer WILL sell in the summer". Were we right or wrong? We were proved right!

In fact sales of 'Old Man and the Sea' 4.1% abv stout were so high that, despite wanting to keep it on permanently, we didn't have enough dark malt to keep it going and ran out for a short while. We're well stocked up now and are brewing a plenty. We still hope to keep this glorious stout on all year round for very dark beer lovers. [Excellent news! - Ed.]

Similarly, our fantastic Endeavour 4.2% abv traditional copper which is another 'might make it permanent', has been selling strongly since May with no signs of a slackening. As long as demand continues we will keep it brewing.

Alongside the award winning permanents, coming up in our annual themed specials for September and October we will have Utterly Conkers a 4.4% abv traditional and Witch Hazel, a 3.9% abv palest blonde. Look out also for the return of English Oak 4.8% abv amber, which will be making an appearance around mid-September. Have a fantastic autumn everyone - and next time I'll tell you about the Christmas specials!



Marian and Angus take a 'less is more' approach:

We have been back in the brewery after what seems like ages, and have just tucked a new batch of Mad Men into the fermenter. Arbor Gold has been on in the King William and we should be brewing a new batch soon.



It was great to see so many people enjoying our beer at the beer & cider festival this year. We had a great time and were exhausted by the end of it. Thanks of course to all the volunteers without whose hard work it wouldn't have happened.

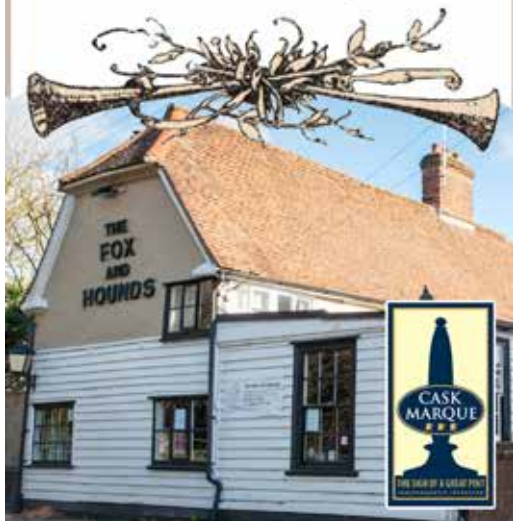
So as summer draws to the end and our thoughts move towards the closing of the year, what have we got planned? Well, alongside our regular Stout 4.3% we are going to have Chelmsford Brown Ale 3.9% abv. CBA will be a solid session beer with a slightly fruity finish. Ask in your local to see if they can get some in!

Also after the success of our one-off cask of Coffee Stout,

The FOX AND HOUNDS

www.foxandhoundsclavering.co.uk

01799 550321
High Street, Clavering 
Saffron Walden
Essex CB11 4QR



Excellent real ales,
warm welcome, dog friendly
Delicious Homecooked food,
Sunday lunches &
Authentic Italian Cuisine

THE
FOX

And
HOUNDS

look out for a full re-brew of this in the not-too-distant future. We shall also be bottling some in the run up to Christmas!



Abby from Wibblers writes:
Apprentice is now certified GLUTEN FREE, both in bottle and cask. All our special brews are selling out quickly and fruit ciders, made with East Anglian apples, are also selling out fast, Rhubarb and Custard along with Elderflower proving to be a real hit. Our autumn production of Spiced Cider will begin shortly.

The hop yard is growing well, with a healthy crop to be picked in early September for our Green Hopped ale – Hop Harvest. This will be followed by Dengie Devil and Dengie Red. Christmas (sorry!) planning is under way for our range of festive ales. Our Winter Open day is confirmed for 16th December, 12 until 3pm.

With the Annual Flocculation happening in mid August, we are looking forward to a busy weekend with our home-brew friends from around the country and this year's Crafty and Wobbly will be made. This year we are marking the 10th anniversary of Crafty Stoot by making a Russian Imperial Stoot and the Wobbly.

We are also part of the Grape and Grain Trail, a joint venture by Braintree and Maldon District Councils. If you search for this online, you'll be treated to a lovely picture of our own George Cullen-Mcload checking one of our brews.

NWE Brewery News

Silks Brewery, Sibble Hedingham, are going from strength to strength. **Saffron Brewery, Henham**, have taken on the lease for the George, Shalford. **Nethergate Brewery, Pentlow**, are still in the process of moving. **Pumphouse Brewery, Toppesfield**, still can't keep up with demand for their beers. **Hart of Stebbing Brewery, Stebbing**, recently brewed a dark beer that was well received.

Shalford Brewery, Shalford, Shalford are settling in to their new premises. They also ran the bar at the Wethersfield Fun Day on 16th July. Nigel was ably assisted by Adrian, bar manager of Braintree Rugby Club, and the Fun Day Bar proved a real hit featuring three Shalford cask ales.

Despite poor weather the local Derek Flannery Playing Field Association Charity who organise the event in aid of maintenance and improvement of playing field facilities for local residents were able to post a surplus of some £1,400.

Apart from the bar, highlights of the day included a hilarious egg throwing competition, welly throwing, Wethersfield's version of the "Bake Off" competition, tug of war, live music from the Gnunysacs and of course the BBQ run by CAMRA members Dave and Chris Curtis.

magazine@northwestessex.camra.org.uk

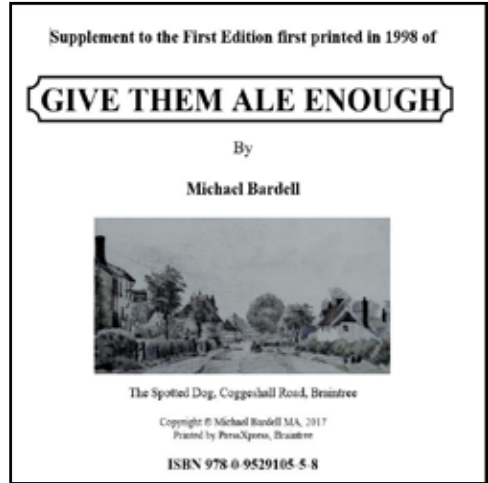
BOOK REVIEW

Give Them Ale Enough, a History of Braintree & Bocking Pubs

Book review by Mike Bardell

Much has happened on the pub scene since I first wrote a history of my local pubs in 1998, a book that quickly went out of print. I have been persuaded to re-print to satisfy the steady demand for copies but a full re-write is not currently feasible; in any case the original book stands as a document of historical record close to the Millennium. Instead, a supplement will update and add to our store of knowledge, not least by identifying yet further ancient pubs.

The original book contains chapters covering the nature of our favourite drink, the type and style of premises, alternative drinks, legal controls and historical changes to the pub scene in addition to details of local brewers and 113 premises.



To reserve a copy of this illustrated 85 page A4 book, price £8 (plus p&p), please ring me on 01376 320173

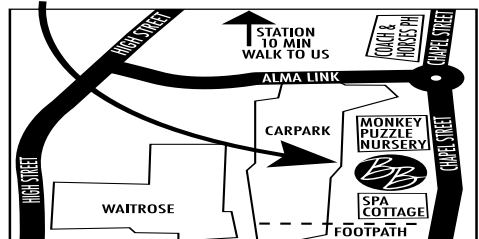
BILLERICAY BREWING CO. AUTUMN BEER FESTIVAL THURS 28TH SEP - SUN 1ST OCT

20+ REAL ALES AND CIDERS BY BILLERICAY BREWING & OTHER ESSEX BREWERIES

VENUE:

52 CHAPEL STREET, BILLERICAY, ESSEX, CM12 9LS.

FESTIVAL OPENING TIMES:
THURS 28TH - 11AM - 10.30PM
FRI 29TH - 11AM - 10.30PM
SAT 30TH - 11AM - 10.30PM
SUN 1ST - 11AM - 7PM



WWW.BILLERICAYBREWING.CO.UK 01277 500121 / 07788 373129

LOOKING NORTHWEST AT SOUTH WOODHAM FERRERS BEER & CIDER FESTIVAL

Maldon & Dengie CAMRA will be hosting the 6th South Woodham Ferrers Beer & Cider Festival in the Village Hall between Thursday 5th and Saturday 7th October. South Woodham Ferrers Village Hall is situated less than three minutes' walk away from South Woodham Ferrers railway station.

In line with recent beer and cider festivals we've organised, there is a regional focus to our selection of beers. This year, we will be showcasing some of the best ales from the North-West of England, which comprises Cheshire, Lancashire, Merseyside, Greater Manchester and Cumbria. Over 35 beers will be available in the hall from the start of the festival, and there'll be a range of Wibblers beers available on handpump in the adjoining Village Hall bar. There will, of course, be a great choice of beers on offer from our excellent local breweries, too, as well as some super ciders and perries.

JP's Kitchen will be providing an excellent range of hot and cold food during every session. We will also feature live music on Saturday evening; this will be provided by the Red House Groove Band, offering a blend of blues, ska and boogie!

Why not come along this year and visit our friendly beer festival? You could even combine it with a trip to Crouch Vale Brewery's Tap Room 19, which is only a short walk away. We hope to see you there!

6th South Woodham Ferrers Beer & Cider Festival

Thu 5th to Sat 7th October 2017



40 Real Ales & 10 Ciders

Featuring Beers from North-West England & Essex

Food Available All Sessions

Opening Times:		S W F Village Hall, 25 Hullbridge Road, CM3 5PL Two minutes' walk from South Woodham Ferrers railway station
Thu, 5th Oct	4 - 11 pm	
Fri, 6th Oct	noon - 11 pm	
Sat, 7th Oct	noon - 11 pm	

Live Music Sat evening - Red House Groove Band

Admission £1, Free to CAMRA Members

Special Souvenir Tankard or Refundable Glass Deposit - £3

www.maldonanddengiecamra.org.uk

GRAPE & GRAIN TRAIL



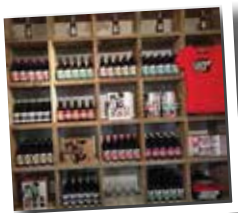
Braintree District Council and Maldon District Tourist Information Centre have produced a Grape and Grain Trail to encourage visitors to both districts by showcasing the wealth of local artisan drinks and much loved local tipples produced across Mid Essex.



The trail launched at the Essex Food and Drink Festival 2017 where visitors were able to sample drinks from local Grape and Grain producers, including English wines from Bardfield Vineyard and beers from Silks Brewery, Maldon Brewing Company and Wibblers Brewery. Highlighting some of the area's finest local producers, including award winning independent breweries, vineyards and distilleries.

A map plotting the area's attractions is on page 37.

Councillor Tom Cunningham, Cabinet Member for Economic Development at Braintree District Council, said: "The Grape and Grain Trail is a multi-stop destination tour highlighting the wealth of local independent producers of ales, spirits and wines, each offering something unique in taste and experience. Our aim with our tourism offer is to contribute to economic well-being as well as celebrating the area we live in."



From the picturesque rolling countryside which inspired the works of painter John Constable, to the historic saltmarsh and maritime coast of the Crouch Valley, the Grape & Grain Trail brings together the area's finest independent vineyards, brewers, and distilleries.



These producers are as diverse as the area itself, each offering something unique in taste and experience. Some of the venues offer tours, tastings and talks; others have onsite restaurants and cafés where you can enjoy a meal while you sample their wares. Some are only open for special events and pre-booked visits.

We recommend that you check with each producer directly to confirm opening times, entrance fees and other information to help you plan your visit.



1 BISHOP NICK BREWERY

33 East Street,
Braintree, CM7 3JJ
T: 01376 349605
W: www.bishopnick.com
E: info@bishopnick.com



2 ENGLISH SPIRIT DISTILLERY

W: www.englishspiritdistillery.co.uk



3 GREAT LODGE, GREAT BARDFIELD VINEYARD

Great Lodge, Great Bardfield,
Braintree, CM7 4QD
T: 01371 810776
W: www.greatlodge.co.uk
E: info@greatlodge.co.uk



4 NETHERGATE BREWERY

Rodbridge Corner, Long
Melford, Suffolk, CO10 9HJ
T: 01787 377087
W: www.nethergate.co.uk
E: shop@nethergate.co.uk



5 SHALFORD BREWERY

T: 07749 658512
W: www.shalfordbrewery.co.uk
E: nigel@shalford
Shalford Brewery available
at local real ale festivals.

6 SILKS BREWERY

Wash Farm, Queen Street,
Sible Hedingham, CO9 3RH
T: 01787 275513
W: www.silksbrewery.co.uk
E: ross@silksbrewery.co.uk



7 THE WEST STREET VINEYARD & VISITOR CENTRE

West Street, Coggeshall,
CO6 1NB
T: 01376 563303
W: www.weststreetvineyard.co.uk



8 TUFFON HALL VINEYARD

Tuffon Hall, Castle
Hedingham, Halsted,
CO9 3LL
T: 07968 770138
W: www.tuffonhall.co.uk
E: pod@tuffonhall.co.uk



9 CROUCH RIDGE VINEYARD

Althorne Hall Farm, Maldon
Road, Althorne CM3 6BZ
T: 07970 527892
W: www.crouchridge.com
E: info@crouchridge.com



10 NEW HALL VINEYARDS

Chelmsford Road, Purleigh,
CM3 6PN
T: 01621 828343
W: www.newhallwines.co.uk
E: newhall@newhallwines.co.uk



11 WIBBLERS BREWERY, TAPROOM & KITCHEN

Goldsands Road,
Southminster CM0 7JW
T: 01621 772044
W: www.wibblers.co.uk
E: info@wibblers.co.uk



12 MALDON BREWING COMPANY

Farmer's Ales, The Blue Boar
Stable Yard, Silver Street,
Maldon, CM9 4QE
T: 01621 851000
W: www.maldonbrewing.co.uk
E: info@maldonbrewing.co.uk



13 MIGHTY OAK BREWING COMPANY

Unit 14b West Station Yard,
Maldon, CM9 6TW
T: 01621 843713
W: www.mightyoakbrewing.co.uk
E: sales@mightyoakbrewing.co.uk





© Crown copyright and database right 2017. Ordnance Survey Licence LA100018490.

Join up, join in, join the campaign



You are just moments away from a year in beer heaven!

From as little as £25* today, be part of the CAMRA community and enjoy discounted entry to around 200 beer festivals, exclusive member offers and more. Discover all the ins and outs of brewing and beer with fantastic magazines and newsletters, but even more importantly support various causes and campaigns to save pubs, cut beer tax and more.

Join CAMRA today

Enter your details and complete the Direct Debit form below to get 15 months for the price of 12 for the first year and save £2 on your membership fee.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinup or call 01727 798440. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your details:

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)
Address
Postcode
Email address
Tel No(s)

	Direct Debit	Non DD
Single Membership (UK & EU)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£30.50 <input type="checkbox"/>	£32.50 <input type="checkbox"/>

*For information on Young Member and other concessionary rates please visit www.camra.org.uk/membership-rates or call 01727 798440.

I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at camra.org.uk/memorandum ☐

Partner's Details (if Joint Membership)

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)
Joint member's Email
Joint member's Tel No

Signed

Date

Applications will be processed within 21 days of receipt of this form. 04/17

 Instruction to your Bank or Building Society to pay by Direct Debit			
<p>Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd, 230 Hatfield Road St. Albans, Herts AL1 4LW</p>			
Name and full postal address of your Bank or Building Society To the Manager Bank or Building Society Address Postcode Names(s) of Account Holder Bank or Building Society Account Number Branch Sort Code Reference		Service User Number 9 2 6 1 2 9 FOR CAMRA OFFICIAL USE ONLY This is not part of the instruction to your Bank or Building Society Membership Number Name Postcode Instructions to your Bank or Building Society Please pay Campaign for Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assumed by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign for Real Ale Limited and, if so will be passed electronically to my Bank/ Building Society. Signature(s) Date	
<p>The Direct Debit Guarantee</p> <ul style="list-style-type: none"> This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us. 			

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership

BRANCH CONTACTS

Editor, Thirsty Times Tony Vernon
editor@chelmsford.camra.org.uk
01245 607000 / 07768 662161

CHELMSFORD & MID-ESSEX CONTACT

General Branch Contact Claire Irons
camra@chelmsford.camra.org.uk
01245 290710 / 07773 093399

MALDON & DENGIE CONTACTS

Chairman & Branch Contact Chris Harvey
07743 675622 / charvey23@gmail.com
Secretary Steve Dearing
07736 156745 secmad@btinternet.com

NORTH WEST ESSEX CONTACTS

Chairman Ian Fitzhenry
chairman@northwestessex.camra.org.uk
Compiler of NWE articles for Thirsty Times
Chris Rouse 01799 531582 (h) /
07824 726108 (m)
magazine@northwestessex.camra.org.uk

Publication date for the AUTUMN 2017 issue (23) is 21st AUGUST. To volunteer to distribute Thirsty Times or if you have run out of stock contact the relevant branch distributor:

CME: magazine@chelmsford.camra.org.uk /
07803 055542

MAD: Steve Dearing
07736 156745 secmad@btinternet.com

NWE: Chris Rouse 07824 726108

Essex County Council Trading Standards

08454 040506. Contact in case of persistent short measures, failure to display price lists, strengths or business names

COMING UP SOON IN THIRSTY TIMES:

- Focus on Bishop Nick brewery
- Chelmsford Winter Beer & Cider Festival
- MAD London Walk of Angel and Islington
- Gluten Free Beers Explained and Explored
- A Day Trip to – The Falcon, Huntingdon
- KeyCask first for the Summer Beerfest

THIRSTY TIMES

Thirsty Times is published by the Chelmsford & Mid-Essex, Maldon & Dengie and North West Essex Branches of CAMRA, the Campaign for Real Ale. It is brought to you quarterly by unpaid volunteers with 6,000 copies distributed free to pubs and festivals across Essex. It is also available to read online at : www.chelmsford.camra.org.uk

Please email letters, news, views and articles for possible publication to Tony Vernon, editor of Thirsty Times and to Claire Irons, Publicity Officer Chelmsford & Mid-Essex CAMRA. Thank you to all contributors and Mansion House Publishing. The editor reserves the right to edit articles if required with the full article appearing on the CME branch website.

Views or comments expressed in Thirsty Times are not necessarily those of the Editor, CAMRA Ltd or the Chelmsford & Mid-Essex (CME), Maldon & Dengie (MAD) or Northwest Essex (NWE) branches of the Campaign for Real Ale.

Advertising

To advertise in Thirsty Times, contact:

Sue Stone

Tel: 01473 400810

Email: info@grapevinelive.co.uk

Printed by Colourplan Print,
20 Wharfedale Road, Ipswich, Suffolk, IP1 4JP
Tel: 01473 400379
Email: info@colourplan.co.uk

ADVERTISING RATES

Rates per issue (excluding VAT)

1/8 page.....£50

1/4 page.....£70

1/2 page.....£120

Full page.....£210

FREE ADVERT UPGRADE

Book & pay for the adverts in four consecutive issues of Thirsty Times and we will double the size of the first advert
TOTALLY FREE!

Includes free artwork design

DEADLINE

Winter 2017 issue:

WEDNESDAY

8TH NOVEMBER



WIBBLERS

BREWERY



*Apprentice, our multi award
winning amber ale is now
certified Gluten Free!*

Christmas Open Day Saturday 16th December

Brewery, Taproom & Kitchen

Thurs. 2pm till 8pm Fri. 2pm till 10pm, Sat. noon till 10pm, Sun noon till 6pm

Goldsands Road, Southminster CM0 7JW

Email info@wibblers.com for bookings Tel: 01621 772044