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REAL ALE

# THIRSTY TIMES

FREE

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

Blue skies throughout  
summer beer festival



Image courtesy [www.clear-capture.com](http://www.clear-capture.com)

Issue 27

Autumn 2018

# THE QUEENS HEAD



## BEER FESTIVAL

Thursday 20th - Monday 24th September

30 REAL ALES, 20+ CIDERS,  
GERMAN LAGER  
GIN & PROSECCO BAR



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# FROM THE EDITOR

## There's good news and bad news...

In news that literally just landed from the Great British Beer Festival in time for summer's TT, congratulations to the region's breweries for another great Champion Beer of Britain showing. Gold in the 'Specialist' category went to Colchester Brewery's Brazilian Coffee and Vanilla Porter, while silvers went to Mighty Oak's Captain Bob and Bishop Nick's 1555 in the 'Bitter' and 'Best Bitter' categories respectively.



Well done to all concerned for the considerable effort involved in even getting to GBBF, never mind doing the day job at the same time!

Unhappier tidings are that Chelmsford's Round Tower is no more.

An eleventh-hour plan by a local publican to buy out the brewery as a going concern didn't come to pass, and we say thanks and goodbye to Simon and Hannah Tippler for some very tasty brews over the last few years. Further on the 'Breweries Missing in Action' theme, Felstar are taking a pause from production but are expecting to be back before 2020, according to Franco (via BLO Chris Mills).

## Seasons in the sun

Some of my happiest memories are of the endless summer of '76, legendary for its dryness and heat.

Summer 2018 is well on its way to surpassing '76, and what a summer beerfest we had, never thinking what the weather would be each day...

Don't forget that we also have a winter festival in February, and are recruiting now for management posts.

Interested? Get in touch with WBFO Paul Murrell at [wbfo@chelmsford.camra.org.uk](mailto:wbfo@chelmsford.camra.org.uk).

*Ad multas cerevisias,*

Tony Vernon

[editor@chelmsford.camra.org.uk](mailto:editor@chelmsford.camra.org.uk)



# SEVENTH SOUTH WOODHAM FERRERS CAMRA BEER AND CIDER FESTIVAL



## *Take a beer trip to Robin Hood Country*

**By Chris Harvey**

The theme of the 7th South Woodham Ferrers CAMRA beer festival is 'Beers from Robin Hood Country'.

We will be offering 35 real ales, many of which will come from the East Midlands, from where Robin Hood is reputed to have hailed.

There are some really excellent beers being brewed in Derbyshire, Leicestershire, Lincolnshire, Northamptonshire and Nottinghamshire nowadays, and we aim to choose some of the best for you to try at this year's festival.

We will also have a good selection of real ales from our local Essex breweries and there will also be 10 ciders on offer.

The Village Hall members' bar will be available for visitors to the festival to use, offering a range of Wibblers Ales.

Hot and cold food (homemade meals and snacks) will be available at all sessions, prepared by JP's Kitchen.

This year we have decided to make the event music-free, so you'll be able to enjoy your pints in peace throughout.

The festival will be held from 4th to 6th October at the Village Hall, Hullbridge Road – which is only two minutes' walk from South Woodham Ferrers railway station.

This year, our nominated charity will be Mr Gees Foundation of South Woodham Ferrers, to support their excellent work in local projects which benefit the community and international water aid programmes.

[charvey23@gmail.com](mailto:charvey23@gmail.com)

**7th South Woodham  
Ferrers Beer & Cider  
Festival**

**Thu 4th to Sat 6th October 2018**

**35 Real  
Ales &  
10 Ciders**

**Featuring Beers from "Robin Hood  
Country" (East Midlands) and Essex**

**Food Available All Sessions**

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

**Admission £1, Free to CAMRA Members**  
**Special Souvenir Tankard or Refundable Glass Deposit - £3.50**

[www.maldonanddengiecamra.org.uk](http://www.maldonanddengiecamra.org.uk)

Logos for CAMRA, Maldon and Dengie CAMRA, and Facebook are at the bottom.

# THE VIPER, MILL GREEN

## Unique & Unspoilt

**By Claire Irons,**  
*Publicity Officer, CME CAMRA*



The Viper in Mill Green near Ingatestone is unique in that it is the only pub in the UK with the name. Defending our traditional pubs has always been one of CAMRA's key aims. The National Inventory of Historic Pub Interiors (NI) was first published

in 1997, having taken six years to compile, and has been continuously revised and updated since. Only 12 of the current total of over 250 are in East Anglia and the only two in Essex are the Old Ship, Aveley and the Viper, Mill Green. Hence the Viper features in Geoff Brandwood's book 'Britain's Best Real Heritage Pubs: Pub Interiors of Outstanding Historic Interest', first published in 2013.

Criteria for inclusion: the interior is largely unaltered since before 1945 and the pubs have specific features or rooms of national significance. For the regional inventories and the further category of pub interiors of some regional interest the inclusion criteria are lower, with the emphasis on the internal fabric of the pub and what is authentically old. Of these, 63 feature in the CAMRA book Real Heritage Pubs of East Anglia: Pub Interiors of Special Historic Interest, edited by Paul Ainsworth, Chair of the CAMRA Pub Campaigns Committee.

### Historic interior



***V.I.P.A (Viper IPA), brewed specially by Nethergate for the pub***



***Snug, with fireplace and Pitch Penny game in bench***

Looking at the front of the Viper nestled in woodland, the door on the left leads to the tap room with wooden seating around three sides near the window, a serving hatch, parquet floor (probably 1930s) and brick fireplace. Evidence that the Pitch Penny traditional pub game was played here is the bench with the hole in and drawer beneath it. To the left is another bar, sharing the panelled bar counter with the central one and the room to the right. The front window on the right replaced the door which was damaged in the hot dry summer of 1976.





***Private bar with fireplace and panelled bar***

Since taking over the pub in 2005, current landlady Donna Smith and husband Paul have always been proud of their real ales and ciders. The pub has featured in the Chelmsford & Mid-Essex Recommended Pub Guide every year since

the first edition in 2009. Although the tenant of the Gray's-owned Cricketers pub in the same village has bought the Viper, Donna and Paul would like to keep the pub traditional rather than have it become a gastro-pub like the Cricketers. They have therefore kept the essence of the pub with decoration for general upkeep, avoiding spoiling the separate areas of the pub. In order from the left facing the pub: public bar, snug (with Pitch Penny game and hatch), private bar (large fireplace and hand pumps) and the saloon bar.

The Viper Ales brand is brewed especially for the pub by Nethergate, with VIPA ("Viper IPA") remaining as popular as ever. Crouch Vale Brewer's Gold and Blackwater Mild are their other regular beers, joined by two changing guest beers. Mighty Oak Jake the Snake slithered to the Cricketers down the road. Westons Country Perry plus ciders Old Rosie and Rosie's Pig supply thirst aid to customers too.

As usual they will be holding their extremely popular beer festival from 24th to 27th August, following the success of the late May bank holiday festival which was changed from Easter weekend.



***Public Bar with serving hatch and panelled bar***



***Saloon Bar***

# CHAPPEL SUMMER BEER FESTIVAL

By Gavin Chester



This September sees the return of another of the area's bigger festivals, Chappel Beer Festival. Now in its 32nd year, the festival is run by CAMRA as a fundraising exercise for the East Anglian Railway Museum.

As in previous years, expect to see a wide range of beers, ciders and perries from all over the country housed in the two main bars. We also have four brewery bars from local brewers, with the team from Colchester Brewery once again curating the beer selection in the Shunters' Arms.

They will be showcasing not only their own beers but a selection from local breweries for you to choose from; an English Wine bar, a foreign beer bar and a selection of caterers are also on-site for your sustenance, complemented by festival stalwarts Oddfellows chocolate and Pipers Crisp.

The 32nd Chappel Beer Festival opens at 5.30pm

on Tuesday the 4th September and is then open to the public from Wednesday 5th to Saturday 8th September between 11am and 11pm. The festival is located at Chappel and Wakes Colne station, which is easily accessible by Sudbury rail services connecting to the main Norwich, Ipswich and Colchester line at Marks Tey.

Extra trains and a supplemental bus service will be laid on by Greater Anglia but please check for engineering work before your journey, particularly if you intend to visit on Saturday.

Please note Friday night is ticketed to control overcrowding.

You can find all details on the festival's web site <http://www.chappelbeerfestival.org.uk> along with admission prices and closer to the event a beer list. *[The 'Camping Rules' on Chappel's website are a must-read if you fancy a giggle – Ed.]*

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[gavin@gavinchester.com](mailto:gavin@gavinchester.com)

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## The 32nd Chappel Summer Beer Festival

EARM, Chappel & Wakes Colne Station,  
Chappel, Essex. CO6 2DS.

**Tues 4th Sept 17.30-23.00**  
**Weds 5th - Sat 8th Sept 11:00 -23:00**

Come along to the atmospheric East Anglian Railway Museum, and visit the famous Chappel Real Ale Festival. With over 4000 real ales as well as a selection of real Cider and Perries you're sure of finding something to relax with in the summer sun. There will be live music on Friday and Saturday evenings for your enjoyment.

Please see the website for ticket and price details. Remember that due to previous years' popularity Friday night admission (after 17:30) is by advance ticket only to avoid overcrowding

[www.chappelbeerfestival.org.uk](http://www.chappelbeerfestival.org.uk)

 ChappelBeerFestivals  @ChappelBeer

The Chappel Beer Festival is organised by the Essex branches of CAMRA as a fundraising event on behalf of the East Anglian Railway Museum (EARM).

# HOPPING ASHORE IN HELSINKI

By Rob West

In early June while on a Baltic cruise we stopped one day in Helsinki. Another gentleman on the cruise saw my beer festival fleece and remarked that I and my dad should visit a pub up the road with its own brewery, named Bryggeri Helsinki.



We found the place which opened in 2013 and has so far brewed 70+ beers. They sell their beer in their pub and restaurant and also export to Germany (but sadly not to Britain) and in May this year opened another outlet in Prenzlauer Berg, Pankow in Berlin.

When we were there they were brewing another Summer Ale at 4.6%. Also they had:

Omenacilderi	4.7%
Tulip	6.9%
Hoppen weise	5.7%
IPA	5.5%
Weizen	5.0%
Pils	4.5%

I tried the Weizen and Tulip and were both very nice.



Ciders on were Malmgård dry apple and Poire Humfricht Wusu not sure of ABV% though.

A guest ale of Maku Brewing (NZ lager) was on as well but again the target ABV wasn't clear.



Glasses of 0.1 to 0.5 and then 1 litre were on sale, with 0.5 litres costing 8.5 Euro.

All in all, it was a trip worth doing; the address is Sofiankatu 00170 Helsinki. The Bryggeri is on Facebook, fb.me/BryggeriHelsinki.

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robertwest32@yahoo.co.uk

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# BUILDING WIBBLERS BREWERY

By Abby Wilcox

**W**ibblers Brewery was founded in late 2007 by Phil and Jeremy Wilcox after Phil developed an interest in brewing as a student in the 1990s. After taking a cask of ale along to Maldon Beer Festival in 2007, Duty Free now Dengie Gold, as a staff-only beer, to great surprise it received more votes for 'Beer of the Festival' than any commercial beer and was awarded a special certificate. It turned out that the volunteers were sharing it with everyone!



***Phil's shed brew-plant c. 2001***

Phil decided that there may be a market for his real ales and moved his 90-gallon home-brew kit, from his shed to Joyce's Farm, Mayland. There the small Blanchfields micro-brewery was being sold

off and buying this gave Phil and Jeremy a small number of casks to enable them to sell to more pubs.

While still working full time, Phil was

**Main brew-plant at Joyce's Farm**



able to brew once a week to cover demand. Within a matter of months demand started to outstrip supply and in late 2008 the defunct brewery Packfields near Braintree was bought at auction. At the time this 20BBL (Brewers Barrel, 1 BBL = 36 gallons) brew-plant was, we believe, the third biggest in Essex. With this kit installed by Easter 2009, Phil could return to brewing once every fortnight on his day off from the full time job.

By 2014 Wibblers had outgrown Joyces Farm and for a number of reasons was looking to relocate; more fermenters were needed to keep up with demand for their ales and lagers and it had also been identified that a brewery taproom was needed to enable people to try the full range of beers and ciders. Having incorporated the Dengie Cider Company into the business, cider production was also growing rapidly.



***Southminster site before refurbishment***

Alongside this, Wibblers were now exporting ales, lager and ciders to mainland Europe and this was causing storage issues. This export was initially to a chain of Australian-themed bars in Finland who took both keg ales and ciders, and shortly after to the French Alps with their American IPA – Alepine. The new site proposed by the farm owners was the Grade 2 listed barn at the old DJ Fisher dairy farm in Southminster.



# AND TAP ROOM

This historic building needed full restoration and refurbishment which took two years to complete and be made ready for the brewery. After several months of planning, the application for restoration was approved and works began.

Wibblers relocated over the Easter weekend 2016, with the help of many friends and volunteers to whom we are still very grateful. As Wibblers have their own strain of yeast, there was a short 10-day window to get the brew-plant back up and running before the yeast died. This goal was achieved and 'Genesis' was the first ale produced, negating the need for a fresh batch from the National Collection of Yeast Cultures in Norwich, where Wibblers have their yeast stored in case of emergencies.



***Brewery, Taproom and kitchen after completion***

Wibblers Taproom opened in early May 2016, with the kitchen being completed in early November. The Taproom has three handpulls, five keg lines plus ales served directly from cask allowing for six or more ales to be served. Food and our outdoor seating have proved very popular due to the rural location. The Wibblers team make as much as possible in-house for the Taproom and kitchen, from sauces right up to main meals, and where something can't be made in-house local producers are used wherever possible.

Over the last two years in Southminster, real ale production has increased year-on-year with our range of specials expanding. Production of our keg products continues to grow along with our range of cider which now includes fruit ciders,

Rhubarb and Custard & Peaches and Cream. Open days and brewery tours let people come along and hear how Wibblers make their ales, ciders and lagers and the 'Be The Brewer' Experience days let people come and have a fully hands-on day brewing with our brewhouse team.

Wibblers also have a small hop yard in Mayland, which made them the first commercial hop grower in Essex for many decades; a co-operation with RHS Hyde Hall, who have planted their own hop yard, will see these hops used for 'Hop Harvest', our green-hopped beer made in September. Hop bines are cut early in the morning and hand-picked to be ready to go in the copper at lunchtime—you can't get fresher than that!

To answer the inevitable question of where the name 'Wibblers' came from, the truth of the matter is, it was a joke! Back in the late 1990s Phil and his friends were watching a re-run of the BBC TV comedy series Red Dwarf. In one episode (S.1 Ep.5), Lister's living manifestation of his inner confidence says: "I just love that accent, it make me go all wibbly." Phil's friend then said: "I love your beer it makes me go all wibbly," and henceforth the brewery was know as Wibblers. When the brewery went commercial it was still very much a hobby and was know in the home brewing world as Wibblers, so it remained. Besides, we think it suits us quite well!

**[abby@wibblers.co.uk](mailto:abby@wibblers.co.uk)**



***Green Hops for Hop Harvest***

# GREAT BRITISH BEER FESTIVAL 2018 ROUND-UP

By Tony Vernon

If summer at Admiral's Park wasn't enough to slake your thirst, you could relax in the knowledge that it would all soon get going again at Olympia's Great British Beer Festival, in the second week of August.

Traditionally the event at which CAMRA gives out its Champion Beer of Britain national awards (kept secret even from us editors, no 'embargoed pre-release' there...) it's a celebration of all that's best about British brewing.



*Darron Anley and the winning  
Siren Craft Brew team*

First-time Overall CBoB winners Siren Craft Brew of Finchampstead, Berkshire swept all before them with their **Broken Dream Breakfast Stout**. Back in February, Siren Craft took silver in



*Broken Dream  
poured non-stop  
after the winner's  
award*

the Champion Winter Beer of Britain behind Green Jack's **Ripper** barley wine from Lowestoft; this time the brew teams swapped places on the podium and it was Suffolk's turn to be content with silver.

Mordue Brewery's **Workie Ticket** completed the overall awards, having won the 'Best Bitter' category; indeed this brew is no stranger to the limelight, having itself been

awarded Overall Champion Beer of Britain Gold at Mordue's very first attempt back in 1997.

From our own region Colchester, Mighty Oak and Bishop Nick breweries had very good results, gold and two silvers respectively in their own categories. As regular readers will be aware, I live in and edit the branch magazine for Highlands and Western Isles CAMRA; from that region Cromarty's **Red Rocker** (champion in the Rye Beer category at this summer's World Beer Cup in Nashville) was runner up in the 'Speciality' category behind Colchester's **Brazilian Coffee and Vanilla Porter**, and Orkney's **Red MacGregor** (whose offices are in Cawdor, Nairn, inside H&W's area) shoved Mighty Oak's **Captain Bob** off the top step in the 'Bitter' category. Bishop Nick's **1555** placed second in the 'Best Bitter' category to Mordue's Overall Bronze winner.

The full results round-up (Champion Winter Beer of Britain results in brackets) is:

## OVERALL

**Gold:** Broken Dream Breakfast Stout, Siren Craft Brew, Berkshire

**Silver:** Ripper, Green Jack Brewery, Suffolk

**Bronze:** Workie Ticket, Mordue Brewery, Tyne & Wear

## MILD

**Gold:** XX Mild, Greene King, Suffolk

**Silver:** Rhymney Dark, Rhymney Brewery, Gwent

**Bronze:** Orchid, East London Brewing Co, Greater London

## BITTER

**Gold:** Red MacGregor, Orkney Brewery, Northern Isles

**Silver:** *Captain Bob*, Mighty Oak Brewery, Essex

## Joint Bronze

Barnsley Bitter, Acorn Brewery, South Yorkshire  
Flat Cap, Bank Top Brewery, Greater Manchester

## BEST BITTER

**Gold:** Workie Ticket, Mordue Brewery, Tyne & Wear



**Silver:** 1555, Bishop Nick,  
Essex

**Joint Bronze**

Darwin's Origin, Salopian  
Brewery, Shropshire  
Tribute, St Austell Brewery,  
Cornwall

**GOLDEN ALE**

**Gold:** Oracle, Salopian  
Brewery, Shropshire

**Silver:** Hop Twister, Salopian  
Brewery, Shropshire

**Joint Bronze**

Knight of the Garter, Windsor & Eton Brewery,  
Berkshire  
Moonshine, Abbeydale Brewery, South Yorkshire

**STRONG BITTER**

**Gold:** Revelation, Dark Star Brewing Co (with  
Fullers), Sussex

**Silver:** Devon Dumpling, Bays Brewery, Devon

**Bronze:** Half Centurion,  
Kinver Brewery, Staffordshire



**Beer Bar Volunteers**

**SPECIALITY**

**Gold:** Brazilian Coffee  
and Vanilla Porter,  
Colchester Brewery,  
Essex

**Silver:** Red Rocker,  
Cromarty Brewing Co,  
Highlands & W. Isles

**Bronze:** Cleopatra,  
Derventio Brewery, Derbyshire

**PORTER** (Gold)

Mrs. M's, Red Cat Brewing, Hampshire

**STOUT** (Gold)

Broken Dream Breakfast Stout, Siren Craft Brew,  
Berkshire

**BARLEY WINES & STRONG OLD ALES** (Gold)  
Ripper, Green Jack Brewery, Suffolk

**OLD ALES & STRONG MILDS** (Gold)  
Excalibur, Tintagel Brewery, Cornwall



*Going to GBBF gives you a  
good perspective*

[editor@chelmsford.camra.org.uk](mailto:editor@chelmsford.camra.org.uk)

 **THIRSTY TIMES**



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## THE SHIP

The Ship is an established and popular Chelmsford pub  
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# MAD CAMRA EXPLORES THE THAMES IN RICHMOND AND TWICKENHAM

By **Chris Harvey** *Chairman, MAD CAMRA*

Richmond is undoubtedly one of London's most elegant suburbs, occupying an enviable position on one of the loveliest reaches of the Thames. It boasts some excellent pubs, too! Paired up with Twickenham, its neighbour on the opposite bank, there is plenty of choice for the most discerning beer drinker.

Recently, 18 Maldon & Dengie CAMRA members set off on a 3½-mile walk from Richmond railway station, which can be reached easily on the overground from Stratford. We took in a total of seven pubs on our route. It was a swelteringly hot day, so naturally we all needed to keep our liquid levels topped up!



It was a very short walk to our first drinking stop, which was the Tap Tavern in Princes Street. This attractive bar underwent a complete transformation about a year ago, and now serves up to 17 keg craft beers and three real ales. They had a wide selection of styles and strengths,

including a 10.5% Imperial Stout from New Zealand, which was rich and very well balanced. Everyone agreed this was a very good start indeed to our walk.

The next pub was the nearby Richmond Vault in Hill Street, which would have been easy to miss, with its concealed entrance off the busy shopping street. This cellar bar was once well known for its selection of Belgian beers, but it now offers three cask ales and a selection of craft keg and bottled beers, plus one real cider. It is highly regarded locally for its food and we were not disappointed; although the beers were on the pricey side, the food was good value and very tasty.

We only had to walk around the corner to our next port of call, which was the historic Watermans Arms in Water Lane. Retaining its Victorian two-bar layout, it is cosy and full of character, wood-panelled throughout and with etched glass windows. This is a Young's pub with five real ales, two of which are from local breweries. I had Twickenham Ales' Summer Sun, which was nice and refreshing.

We now had a short stroll along the river in Richmond before we headed up Hill Rise. As we climbed towards Richmond Park, the views opened up of the River Thames below. The Victoria Inn at No 78 Hill Rise was on our list of pubs to visit. Although the choice of beers here was uninspiring, we enjoyed the ambience of



***MaD Group outside the Roebuck, Richmond***



the smallest pub in Richmond and its tiny rear courtyard.

We continued our climb up Richmond Hill, until we reached the famous Roebuck. Close to Richmond Park Gate, this 200-year-old pub overlooks the World Heritage view of Petersham Meadows and the River Thames. It has two regular beers from Greene King (which now owns the pub), and four frequently-rotated guest beers and one real cider. We all took our drinks over the road from the pub to stand on the terrace and admire the superb view. I enjoyed a Thames Side Egyptian Goose IPA here, which was in excellent condition.



***Descending Petersham Hill***

The walk now took us steeply down Petersham Hill eventually to reach the riverside path. Our destination was Hammerton's Ferry, which takes foot passengers and bikes across the Thames. Luckily, it wasn't busy, so we paid our fare (£1 each) and enjoyed the ride.

The next pub was a short walk along the river in Twickenham; the White Swan on Riverside. This lovely pub has a gorgeous terrace overlooking the Thames, which was very busy indeed on a hot, sunny Saturday afternoon. The 17th-century pub serves five real ales; I chose the Pig and Porter Brewing Co's Skylarking, which was very good.



***On the Hammerton's ferry***

We continued our walk along the Thames, passing Eel Pie Island (where Pete Townshend of the Who once had his studios) and decided to get a bus to our last port of call; this was to be the Sussex Arms on Staines Road, boasting the best beer and cider choice in Twickenham (which is no mean feat). Fifteen hand-pulls dispense ales from independent breweries across the UK, plus six ciders and perries. There are also another eight keg craft beers on tap.



***Beer garden at the Sussex Arms, Twickenham***

Here, we were welcomed by Andy and Michele from Thames Side Brewery in Staines, who had a couple of their beers on. A fitting finale to what had been an excellent day out. The journey home was a little more complicated, necessitating a transfer at Waterloo onto the Jubilee Line to Stratford, but as far as I know, everyone made it safely!

Our next London pub walk will be in four months' time....

## Maldon & Dengie

By Chris Harvey,  
Chairman, Maldon & Dengie CAMRA



*Chequers, Wickham Bishops, soon to be  
'Olio at the Chequers'*

When it was discovered that the **Chequers in Wickham Bishops** had been sold in June to Olio, which runs two Italian restaurants in Chelmsford and Writtle, concerns were raised locally about what might happen to the drinking space in the pub.

The matter was discussed at a parish council meeting in July, at which several people said they wanted to be sure there would be a place where they could meet for a drink in the village.

We met with the new owners of the Chequers in July. The news was positive – they intend to keep the right-hand bar for drinking/socialising (and will allow all the local social groups to continue to use it) and the left-hand area will be the restaurant.

This is the layout used by the previous licensees, and the owners have said they will put ale on at the bar.

The building will be renamed 'Olio at the Chequers' and will reopen in September following an extensive refurbishment.

Meanwhile, the owners of the **Mulberry Tree in Wickham Bishops** (formerly the Mitre, which



*The recently-renamed 'Black Rabbit'  
in Maldon High St.*

closed last year) still intend to open the front area of the building as a bar—although progress is very slow indeed.

The Ship and Anchor in Maldon's High Street has now been renamed the **Black Rabbit** by the new tenants.

The pub has been refurbished and now has a more modern, but quirky, feel to it. It serves two cask beers, one of which is Adnams Ghost Ship with the other being a national changing beer.

They also offer bottled craft beers. The pub has a separate dining area with an extensive menu.

There have been recent personnel changes at two Gray's pubs in the area, both with the same name!

We welcome Darren and Chiarina as new licensees in the **Queen Victoria in Woodham Walter**, and James and Paul to the **Queen Victoria in Spital Road, Maldon**.

James and Paul intend to enhance the range of real ales at the Maldon Queen Vic, expand the food menu and develop a more proactive programme of events in the pub.

Gray's have reported that the interest in the new tenancy of the **Queen's Head on the Hythe in Maldon** was considerable; interviews were held in July, with the new tenants aiming to take over at the iconic pub in September 2018.



## Chelmsford & Mid-Essex

By Rob West

**The Wagon & Horses, Braintree** is being marketed by Greene King for £325k, but is still open and trading as usual.

**The Oaklands Inn at Great Notley** reopened on 9th May, now renamed the **Prince Louis**. It is run by Claire and Arron Wood on behalf of McMullen Independent Hertfordshire Brewers, who bought the pub from Shepherd Neame and have added it to their range of Chicken and Grill pubs.

**The Black Bull in Rainsford Rd, Chelmsford** is under new management. Rachel Restarick has worked there for a number of years and has

moved there with her husband Paul, young family and dogs.

They want it to be a family-friendly, dog-friendly community pub, so they have already installed a dog station and a new children's climbing frame in the large garden.

This large, modernised pub has two pool tables (free pool on Tuesdays) and a dart board. Food is served seven days a week until 8.45pm, with most main meals being half-price on Thursday. In addition to Sharp's Doom Bar, they usually have two guest ales.

**The Woolpack, Mildmay Rd, Chelmsford** has changed its summer festival dates from early September to Thursday 23rd to Sunday 26th August with over 60 ales and ciders.

Thanks to Will and his team, for again offering CAMRA members the opportunity to pre-drink on the Wednesday of the Woolpack beer festivals for £2.50 per pint and £1.25 per half.

Their Halloween Beer Festival will be Wednesday 24th to Saturday 27th October with seasonal ales and ciders.

Another August Bank Holiday beer festival will be at the **White Hart, Little Waltham**, from Friday 24th to Monday 27th with 25+ beers and ciders, live music, Caribbean barbecue nacho tent and bouncy castle.

**The Viper, Mill Green** will be holding their usual summer festival, 24th to 27th August following the success of their May festival.

Although the tenant of the **Cricketers in Mill Green**, owned by Gray & Sons, has bought the Viper, Donna Smith the landlady, has her personal licence and so plans to continue business as usual. (See separate feature on the Viper, preceding this news).

In **Witham, the Swan** is under new ownership and the **Spread Eagle** is for sale, having closed in May.

Please send any CME branch pub news to: [pubnews@helmsford.camra.org.uk](mailto:pubnews@helmsford.camra.org.uk)



## North West Essex

**North West Essex Pub News Contact:**  
magazine@northwestessex.camra.org.uk

### **Presentation to North West Essex Club of the Year 2018**

The presentation to **The Birchanger Sports & Social Club (BSCC)**, Birchanger, took place on



*Chair Ian Fitzhenry presents NWE's 'Club of the Year' award to BSCC's Kenny Gould*

9th July. North West Essex Branch Chairman Ian Fitzhenry presented the certificate to Kenny Gould, Front of House Manager at the club. A spokesman for the club said: "We continue to pride ourselves on the quality and value we offer." The club goes forward to the East Anglian Club of the Year, an accolade it has won twice before! BSCC has served the people of Birchanger and the surrounding towns and villages since it was provided by Sir Charles Gold in 1891. Today the club continues to thrive, with over 600 members.

### **Railway Arms, Saffron Walden – the story continues**

STRAP (Save the Railway Arms Pub) will keep a 'watching brief' on the Railway over the coming months and that, in tandem, they intend to investigate making an active start on delivering the social benefits of a community pub for Saffron Walden. Unless Charles Wells' plans falter soon this will clearly have to begin elsewhere and it was suggested that there is an expansion of the relationship with Fairycroft House to build upon the Pop up Pub successes and run a regular programme of full-weekend PuPs while in waiting. Longer term it has been suggested that, should Charles Wells succeed in re-opening the Railway, the Society should investigate the prospect of delivering community benefits via a



*NWE Branch gathering at Birchanger Sports and Social Club*

*(photos Chris Rouse)*

# PUB NEWS

Community Micropub in the town.

More recently, the Railway Arms, and its associated outbuildings, were nominated for inclusion in the Uttlesford Local Heritage List (LHL). Unfortunately, this was not successful. Locally-listed status could have been 'material consideration' in any planning application affecting the Railway Arms. It is understood that Charles Wells wants to sell off part of the ground for houses.

## Pub news in brief

**Kings Arms, Ridgewell**, has had its planning request for conversion to residential rejected by Braintree District Council. **Horse & Groom, Cornish Hall End**, has a new landlord. **Kings Head, Gosfield**, is expecting a new landlord in September. **Fleur de Lys, Widdington**, has planning permission for new toilets. **Kings Arms, Saffron Walden** – is now a LocAle pub, and is offering CAMRA members a discount.








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# FROM THE OTHER SIDE

## *The discovery of the pub*

**By Victor Savant**

It should be writ large, the pub: The Pub. I'm from the other side: the other side of the channel: 35 years in Germany; from the other side of the pond: born in America; even from the other side of the New World continent: San Francisco on the west coast. So what did I know about pubs?

There are typically some hip ones in hip San Francisco: the "Pig and Whistle" (which we used to call the "Piss and Wiggle" excuse my French) a California version of the pub. Nice try. And all over Europe, from small towns to the largest megalopolis everyone has an Irish pub, a Murphy's, O'Hara's, O'Shea's, serving Guinness, sometimes even good. If they're successful, there are lots of people, lots of noise, lots of excitement on a Saturday night. It's nice to see a successful business. We wish them well.

But now Fate has landed me in Essex: large towns, a small city, villages and hamlets. And local pubs. The sadly disappearing local: sports chatter, politics, gossip, local history with years-long acquaintances. It's personal and – even to newcomers – somehow familiar, the essence of the good pub revolving around beer, good beer, real ale.

But this essence – maybe it's more than just the drink itself; there's something else of real significance here: the integrity and seriousness required for creating really good ale and cider is somehow central to, and reflected in, the genuineness of the really good pub. It needs neither extra added fizz nor a pounding electric

noise sound track to state its purpose. They can serve icy lagers, soft drinks, various gins, etc; that's all okay, but somehow this essence is still ale, real, honest ale, the fuel for conversation and laughter, buzzing, murmuring, comforting, ancient, the social

sounds we've been making since we were in the caves.

Before Essex (and CAMRA) I'd never thought about it that much. It was just an impression. So I'm a foreigner in this country, my accent gives it away immediately. And as an avid tourist, I've travelled all over this land, from the Shetlands to everywhere in Dorset and the far south-west (even to the far, far south-west, to the Falklands, but that's another story) and along the way there have been lots of monuments and museums, historical battlefields and castles in fairytale landscapes.

And once, a few years ago in a casual pub conversation in a Chelmsford pub with its wooden floors, quiet homey green fuzzy upholstery and two calm long-term resident dogs, a lady, upon remarking my obvious foreignness, asked, "So, where's your favourite place in the UK?" What answer did she expect? "London, Bath, the Yorkshire Dales, the Pennines, hilly Dorset, the Lake District?" I scanned my memories, but not long before a fact lit up in my brain, a truth carrying a whole cargo of significance with it. Without reflection I answered with completely innocent sincerity: "the Queens Head in Chelmsford. Right here. This is my favourite place in the UK."

Wow. I had to think a few moments, a few days, a few months to realise what I'd just said, what it really meant: my favourite place is a pub, a good pub. It was true. It is true, and it speaks of an important reality: the deep, rich meaning of The Pub and its central place in the social history of this land, this extraordinary, grand, world culture which gives me my language, born in the village local, nurtured with ongoing conversation, lubricated by honest drink and creating the warm social cohesion that gives us hope this history can continue past our own limited time here. May it live forever.

Cheers.



## CHELMSFORD & MID-ESSEX BRANCH

Minibus fares include drop off near home. Book with Martin Joy 07878 624443 / [socialsecretary@chelmsford.camra.org.uk](mailto:socialsecretary@chelmsford.camra.org.uk)

Ask the driver to initial your Loyalty Card for future free trip/discount.

Please score the beers that you drink at the pubs [www.whatpub.com](http://www.whatpub.com)

### SEPTEMBER

**Wednesday 12<sup>th</sup> September – Branch committee meeting, Compasses, Little Green CM3 1BU, 8.30pm**

All members welcome to attend.

**Tuesday 18<sup>th</sup> September – Branch meeting and social, Three Compasses, West Hanningfield CM2 8UQ, 8.30pm**

Minibus from opposite Chelmsford Station departs 7.30pm. Members only. £7.50 pp includes drop home, or make your own way. Free pint for any first time attendees.

**Friday 21<sup>st</sup> to Sunday 23<sup>rd</sup> September – Weekend trip to Bristol**

By minibus from Chelmsford. Members only, due to insurance restrictions. Times and costs to be advised. Estimated £40 per person. Please book your own accommodation in Bristol. A chance to visit this historic and vibrant city, with its many pubs and places of interest.

**Tuesday 25<sup>th</sup> September – Chelmsford Summer Festival wash up meeting, 8pm, at the White Hart, Witham**

Meeting open to all those involved with organising and volunteering at this year's beer and cider festival.

### OCTOBER

**NB: On a Monday in October CAMRA is invited to the preview of the Wetherspoon Beer**

**Festival, Battesford Court, 100-102 Newland St, Witham CM8 1AH. Time and date TBC.**

**Saturday 6<sup>th</sup> October – All day runabout and pub tour**

Minibus departing from opposite Chelmsford Railway Station, 11am. Members only £10pp. Visiting pubs in the northern part of our branch area: Kelvedon, Stisted, Braintree, Felsted, Cressing, The Notley's and Little Green. (Please bring your Loyalty Cards and score the beers)

**Tuesday 9<sup>th</sup> October – Branch Committee Meeting, Walnut Tree, Broads Green CM3 1DT, 8.30pm**

All members are welcome to attend.

**Saturday 13<sup>th</sup> October – Inter-branch social in Maldon**

By public transport to Maldon. Planning to leave Chelmsford around midday but please make your own way there.

A chance to meet up with members of Ipswich Branch of CAMRA, who will be visiting Maldon with its many fine pubs and micro pubs during the day as well as Woodham Mortimer and Boreham.

**Saturday 20<sup>th</sup> October – Visit to the Spa Valley Railway Beer and Cider festival, Tunbridge Wells West Station, Tunbridge Wells, Kent TN4 8HG. Coach departs from opposite Chelmsford Railway Station, 11am**

Open to members and non-members, visiting one of the biggest festivals in Kent and Sussex. 160 real ales and 25+ green hop beers and 30+ ciders.

Free entry to festival, £20pp for coach. Trains running all day to the other stations along the Spa Valley Railway.

# SOCIAL CALENDAR

Tickets for trains cost £15 for CAMRA members with valid card. Book your tickets on line at <https://www.spavalleyrailway.co.uk>

Also time during the day to visit the splendid town of Tunbridge Wells just a short walk from the festival. It has some great pubs and places of interest.

Plus a possible stop at a favourite watering hole located in Dartford on way home back to Essex.

## NOVEMBER

**Wednesday 7<sup>th</sup> November – Branch committee meeting, Queens Head, 30 Lower Anchor Street, Chelmsford CM2 0AS, 8.30pm**

Open to all members, please make your own way there.

**Monday 12<sup>th</sup> November – Beer Cuisine Night, Orange Tree, 6 Lower Anchor Street, Chelmsford, CM2 0AS. Meet from 7pm for 8pm sitting**

Three course meal, menu and cost to be advised.

**Sunday 18<sup>th</sup> November – Chelmsford pub tour with Colchester CAMRA.**

**Meet at Ale House CM1 1TS, noon**

Joint social with Colchester branch, who will be coming to town on one of their legendary Sunday Staggers. Itinerary and pubs to be visited will be advised nearer the time

**Wednesday 21<sup>st</sup> November 2018 – Branch AGM Orange Tree, 6 Lower Anchor Street, Chelmsford CM2 0AS, 8.30pm**

Open to all members, please make your own way there

**Tuesday 27<sup>th</sup> November – Evening runabout Minibus departing from opposite Chelmsford Railway Station, 7.30pm**

Visiting pubs in Pleshey, Little & Great Waltham and Broads Green.

£8.00 pp, members only, please bring Loyalty Cards and score the beers

20

## DECEMBER

**Tuesday 4<sup>th</sup> December – Visit to Pigs Ear Beer Festival**

**Round Chapel, Hackney, London E5 OLY Minibus departing from opposite Chelmsford Railway Station, 7.30pm.**

£10 Members only, drop off near home afterwards.

**Sunday 9<sup>th</sup> December – Branch Christmas meal Woolpack, Mildmay Road, Chelmsford, CM2 0DN, Meet from 12.30 for 1pm sitting**

£12 for a 3 course Christmas meal - members and invited guests only. Full menu to follow (Places and choices to be booked by 28<sup>th</sup> November)

**Thursday 20<sup>th</sup> December – Branch Christmas party Queens Head, Lower Anchor Street CM1 0AS, from 8pm**

All members welcome to join this social event. Optional fancy dress. Pay for drinks at the bar. No meal.

**Saturday 29<sup>th</sup> December – Colchester pub tour Meet at Chelmsford Railway Station, 11am**

Yuletide pub crawl of the best pubs in Colchester.

## JANUARY 2019

**Tuesday 8<sup>th</sup> January – Committee meeting United Brethren, New Writtle St, Chelmsford CM2 0LF, 8 for 8.30pm start**

**Wednesday 16<sup>th</sup> January – Branch meeting Battesford Court, 100-102 Newland St, Witham CM8 1AH, 8 for 8.30pm start**

**Saturday 19<sup>th</sup> January – Visit to Gravesend and Darent Valley**

**By minibus from opposite Chelmsford Station 11am departure**

£15 per person – members only.  
More details to follow.



## FEBRUARY

### Friday 1<sup>st</sup> to Sunday 3<sup>rd</sup> February – Visit to Bruges in Belgium

By minibus and via Eurotunnel. Proposed cost of travel will be approx £50 per person. You must book your own accommodation in Bruges and have valid passport.

(Ibis centrum is approx £146 for 2 nights per room)

It is the Bruges Beer Festival while we are there.

Check website <https://10times.com/bruges-beer-festival>

Book early to avoid disappointment.

## CAMRA BEER FESTIVALS

All our branch members are encouraged to attend, volunteer and support the following CAMRA beer festivals which will be taking place during this period. Please make your own arrangements to attend if there is no official planned visit by CME Branch.

### Chappel Summer Beer Festival

Tuesday 4<sup>th</sup> to Saturday 8th September 2018  
East Anglia Railway Museum, Station Road,  
Chappel CO6 2DS.

Make your own way to this event, we recommend by train from Chelmsford, Witham, Braintree to Chappel and Wakes Colne Station. (Change at Marks Tey).

Organised by the Essex Branches of CAMRA as a fund raising exercise for the East Anglian Railway Museum. More details on their website <http://www.chappelbeerfestival.org.uk>

### South Woodham Ferrers Beer and Cider Festival

Thursday October 4th to Saturday October 6<sup>th</sup>  
Village Hall, 25 Hullbridge Road, South  
Woodham Ferrers CM3 5PL

Organised by Maldon and Dengie Branch of CAMRA

<http://maldonanddengiecamra.org.uk>

## NORTH WEST ESSEX BRANCH

### North West Branch Contact:

[contact@northwestessex.camra.org.uk](mailto:contact@northwestessex.camra.org.uk)

**Monday 3rd September – Branch meeting,  
George, The Street, Shalford, Braintree,  
Essex, CM7 5HH, 8pm**

**Monday 1st October – Branch meeting, Kings  
Arms, 10 Market Hill, Saffron Walden, CB10  
1HQ, 8pm**

**Tuesday 6th November – Branch meeting,  
Bull, Park Lane, Langley Lower Green, CB11  
4SB, 8pm**

**See the Branch Diary page of  
[www.northwestessex.camra.org.uk](http://www.northwestessex.camra.org.uk)  
for the current list of meetings..**

### Harwich & Parkeston Winter Ale Festival

Wednesday 21<sup>st</sup> November to Saturday 24<sup>th</sup>  
November

Parkeston Railway Club. Alight at Harwich  
International Station

[www.tendringcamra.org.uk/harwichfest.html](http://www.tendringcamra.org.uk/harwichfest.html)

### Rochford Beer & Cider Festival

Wednesday 21st November to Saturday 24th  
November. Freight House Bradley Way, Rochford,  
Essex SS4 1BU

<https://www.see.camra.org.uk/>

### Pigs Ear Beer Festival

Tuesday 4<sup>th</sup> December to Saturday 8<sup>th</sup> December  
2018

## MALDON & DENGIE BRANCH

**MAD Social Secretary Mike Cutler:** 07754 206099 / 01621 850833

### SEPTEMBER

**Wednesday 7th September – Branch committee meeting, Rose Inn, Burnham Road, Southminster, CM0 7BL, 8pm.** Open meeting to all members to observe and perhaps become involved in branch activities.

**Wednesday 5th September – Chappel Beer Festival, East Anglian Railway Museum, Wakes Colne, CO6 2DS.** Social from midday onwards, meet at 10am in the Playhouse (Wetherspoons Colchester) for breakfast, or at the festival.

**Tuesday 11th September – Branch meeting, Queen's Head, 15 North Street, Tolleshunt D'arcy, CM9 8TF, 8pm.** First pint FREE to new members attending their first meeting.

**Friday 28th September – Witham Beer Festival, Public Hall, Collingwood Road, Witham, CM8 2DY.** Social from midday onwards.

### OCTOBER

**Thursday 4th to Saturday 6th October – South Woodham Ferrers Beer Festival, SWF Village Hall, CM3 5PL**

Our seventh beer festival in SWF, featuring 36 beers from Robin Hood Country (East Midlands) and Essex together with 10 ciders and perries. Village hall bar available for members to use, which will offer a range of Wibblers ales. Open from 4.00 – 11.00pm Thursday, and Noon – 11.00pm Friday & Saturday. Admission £1.00, free to card carrying village hall & CAMRA members. Two minutes walk from railway station. Food available all sessions. Music-free festival.

**Tuesday 9th October – Branch committee meeting, Jolly Sailor, Basin Road, Heybridge Basin, CM9 4RS, 8pm.** Open meeting to all members to observe and perhaps become involved in branch activities.

**Tuesday 16th October – Branch meeting, Fox And Hounds, Birchwood Road, Cock Clarks, CM3 6RF, 8pm.** First pint FREE to new members attending their first meeting.

### Thursday 18th October – Minibus trip

We shall be touring the Dengie to visit some of our more rural pubs, to which some of you may not have been before; you will be encouraged to score the beers or ciders in all of the pubs visited. Start 7.00pm with pick-ups in Maldon & SWF. The cost will be around £6/7.00. **BOOKING ESSENTIAL** by no later than Tuesday 25th September. We shall require: Full Name, Address & Postcode. This is a new requirement by the hire company, as we have to provide these details before they will agree to hire us a minibus.

### NOVEMBER

**Tuesday 6th November – Branch committee meeting, Anchor, 9 Station Road, Tiptree, CO5 0AZ, 8pm.** Open meeting to all members to observe and perhaps become involved in branch activities.

**Saturday 10th November – London Walk, Hoxton to Hackney.** The next of our popular walks around London. This time from Hoxton to Hackney. A four-mile walk taking in a good stretch of the Regents Canal towpath, four brewery taprooms and a couple of good pubs. Further details and meeting arrangements to be confirmed.

**Tuesday 13th November – Branch meeting, Black Rabbit, 188 High Street, Maldon, CM9 5BX, 8pm.** First pint FREE to new members attending their first meeting.

**Thursday 15th November – Bar Billiards Tournament, The Chequers, The Square, Goldhanger, CM9 8AS, 7.30pm.** Come and join us for a fun evening, drink some beer, and challenge current champion Richard Atkinson for the trophy.

**Thursday 22nd November – Harwich Winter Ale Festival, Parkeston Railway Club, Hamilton Street, Parkeston CO12 4PQ.** Social from midday onwards. Meet at Manningtree Station, Platform 1 for 11.00am train to Harwich International.

For more information or to book any of these events, please contact MAD Social Secretary, Mike Cutler at: [mjcutlers9@gmail.com](mailto:mjcutlers9@gmail.com)

# CAMRA AND EPPING-ONGAR RAILWAY 'COUPLE' FOR SUCCESS

By Alan Perryman

From Friday 20th to Sunday 22nd July the Epping-Ongar Railway hosted its sixth beer festival at North Weald station.

This year saw the railway join forces with CAMRA, who provided equipment and expertise to grow the festival further and with an expanded range of ales, over 1900 drinkers enjoyed more than 6350 pints, including 1375 served from the on-train bars!

Colchester Brewery's Cats Whiskers (a milk stout) was voted beer of the festival, and visitors raised an incredible £924 pounds for the Essex and Hertfordshire Air Ambulance in the process. The event is now one of the biggest at the railway and contributes much towards keeping the heritage buses and trains in service.



The railway is running ale trains again this year on Friday 10th August featuring beers from Bishop Nick and Saturday 15th September, featuring beers from breweries in East London. For more information including bus times and fares see [www.eorailway.co.uk](http://www.eorailway.co.uk).

[alanperryman@gmail.com](mailto:alanperryman@gmail.com)

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### Food

Feel free to bring in your own food.  
We don't have space for a kitchen  
But do love the smell of pizza.

### Record Fair

First Saturday of the Month  
10am - 5pm  
@IntenseRecords

### Games Night

First & Third Sunday of the month  
4:30pm - 10:15pm  
@CounterCultureGames

### Quiz Night

Last Sunday of the month  
7:30pm



# 'KEYKEG' IT IS



*Real ale: What it is,  
and what it isn't, and  
how it can be served?*

**By Nick Boley,**

*CAMRA Technical Advisory Group Chairman*

*The following article was originally intended as an explanatory note in the Good Beer Guide by Nick Boley of CAMRA's National Executive, and is here expanded into a full article.*

The Revitalisation Project has resulted in a greater interest in beer, with real ale and other beers being discussed and debated at length. But what exactly is real ale? And what isn't? How are these beers served?

CAMRA's definition of real ale is a beer which is allowed to undergo secondary fermentation in the container from which it is served and is served without extraneous carbon dioxide\*.

It is also technically defined as a beer which contains at least one million live yeast cells per millilitre – it sounds a lot

but yeast cells are microscopic in size – and where the secondary fermentation after the beer has been put into the container can be demonstrated by the specific gravity (or density) of the beer decreasing over time, showing that more dense sugars are being turned into lighter ethanol.

Beer which is not considered real ale will not conform to ALL the above criteria. So, if a beer has been filtered to remove some or all of the yeast, or it has been pasteurised (which kills off the yeast), or it is served by applying extraneous carbon dioxide, such as in keg beer, then it is not real ale.

So, a beer can be unfiltered and unpasteurised, can still ferment in the container, but if it is served under CO<sub>2</sub> pressure, is not real ale.

The eagle-eyed will notice I have used the word container – because real ale can come in a variety of containers.

Of course, there is the traditional cask – firkins, kilderkins and so on, whether steel, wood or even plastic. Then there is the polypin or mini-cask from the brewery shop, but some of these containers

© Lightweight Containers BV



contain bright beer (i.e. beer with most of the yeast removed). Real ale in a bottle we are all familiar with and now we have real ale in can, such as the beers from Moor Brewery.

Real ale in a can is just like real ale in a bottle but in a can – no different but light cannot get to it, which some claim is an advantage.

But perhaps the container which has caused the most discussion and controversy is the small (20 or 30 litre) container consisting of a plastic bag inside a flexible outer case, where the beer is served by applying gas pressure into the space between the outer casing that then becomes rigid, and the still-flexible and compressible inner bag so the pressurising gas doesn't come into contact with the beer.

These non-traditional containers are made by a small number of companies, but the best-known is KeyKeg, made by Lightweight Containers B.V. of the Netherlands, *pictured*.

The beer inside these containers can be real ale as per our definition, or it can be brewery-conditioned (e.g. keg). Where previously we as CAMRA had been promoting the term “KeyCask” for the container when it contains ale that is real as per the official definition and “KeyKeg” when it contains beer that does not meet all of our requirements, the National Executive meeting on 12th May this year resolved that both shall now be referred to as “KeyKeg”.

The reality on the ground had been that the bag-in-bottle had informally been referred to uniformly as KeyKeg anyway, so we'll now be able to put this time of minor confusion between CAMRA and the industry behind us and get on with promoting this promising new dispense method.

\* At the AGM and Conference 2018, a motion to allow CO2 cask-breathers to be used was passed.

# The FOX AND HOUNDS

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By **Claire Irons,**

Cider Representative, CME CAMRA, and  
Essex Cider Co-ordinator

## REGIONAL CIDER PUB OF THE YEAR



The **Woodbine Inn, Waltham Abbey** is the East Anglia Cider Pub of the Year 2018. The pub features over 40 ciders, with the main emphasis being East

Anglian cider especially Essex and Hertfordshire, as it lies in the Herts & Essex Borders CAMRA branch area.

By offering CAMRA members at least 50 pence discount per pint they have recruited many people to join CAMRA. Publican Rob Chapman, *pictured below*, and his father Michael also bought London Glider Cider Company last year and have relocated it to Epping Green.

The pub has close links with the community and has an informative cider menu, including CAMRA's definition of real cider, and an excellent CAMRA Corner. Since the Woodbine has recently been painted blue it is affectionately called the Smurf Hut.



## OCTOBER IS A CAMRA CIDER MONTH

CAMRA encourages its members to visit pubs and try a range of real ale, cider and perry all year but May and October are designated cider months due to May being when traditionally the new season cider becomes available and October is the prime time for picking and pressing the apples.

The National Cider Pub of the Year is announced on 1<sup>st</sup> October so we of course we hope that the





Woodbine Inn, Waltham Abbey, already East Anglia Cider Pub of the Year, goes all the way.

• National Cider trip to Worcestershire will be on Saturday 13<sup>th</sup> October.

This year the bus departs from Worcester Shrub Hill Railway Station at 11am to visit Tardebigge Cider, Tutnall (including lunch) and Barbourne Cider, Worcester returning to Shrub Hill for 6pm.

To book visit:  
<https://www.eventbrite.co.uk/e/national-cider-perry-trip-2018-tickets-47912351132>

Those without internet may book with Liz Wickham on 01727 798459 with payment card details.

To be paid in full when booking CAMRA members £22 and non-members £24. No refunds.

Please have appropriate footwear with you for cider farms and orchards.

• CME CAMRA is running a 29-seater bus to the 8<sup>th</sup> CAMRA Real Ale & Cider Festival and Autumn Diesel Gala at the Spa Valley Railway, Tunbridge Wells on Saturday 20<sup>th</sup> October. See CME Diary.

## MY TOP 10 LOCALISH CIDER PUBS

(listed alphabetically)

All sell an interesting range of real cider and ale and are great pubs, hence they have won many CAMRA awards. Sup some yourself!

Please check [www.whatpub.com](http://www.whatpub.com) for opening times and their websites / Facebook for details including festivals

Ale House, Chelmsford  
 Bell, Wendens Ambo (near Audley End, Saffron Walden)  
 Carpenter's Arms, Maldon (Cider and Sausage festival mid-Sept)  
 Compasses, Littley Green  
 Compasses, Great Totham  
 Hop Beer Shop, Chelmsford  
 Hurdlemaker's Arms, Woodham Mortimer  
 Odd One Out, Colchester  
 Three Elms, Chignal St James (Cider & Ale

Festivals August Bank Holiday and Halloween)  
 Victoria Inn, Colchester

## ESSEX CIDER COMPETITION

Only traditional ciders made with 100% non-pasteurised apple juice with no concentrates or colourings and no artificial carbonation are eligible for CAMRA cider competitions.

The Essex round for draught ciders took place at Chelmsford Beer & Cider Festival in July. Some of the dozen Essex producers were not able to supply cider for judging.

**Gold:** London Glider Medium 5.5 %

**Silver:** Wibblers Death By Wibble 8%

**Bronze:** Hill Holme Tally Ho! 5.5%

Congratulations to all for reaping the fruits of your labours.

The top two go through to the regional round (East Anglia) which will be judged at Norwich Beer Festival in October.





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## BIG BEAR'S BIG AMBITION

By Claire Irons,

Cider Representative, CME CAMRA and Essex Cider Co-ordinator

Big Bear Cider has featured at CAMRA beer and cider festivals including Braintree, Chelmsford and Colchester with a range of dry, medium and sweet over the last three years.

Kathryn Hughes told me that their brand is named after her husband Mark who, due to his massive stature, is affectionately known as "The Big Bear".



During the 60s and 70s, Essex' cider orchards were scrubbed to make way for gravel pits. Kathryn's and Mark's passion for cider prompted them to plant their own orchard at their farm in Tumblers Green, Stisted. Kathryn's mum grafted 10 West Country apple trees to start them off in 2008, which they planted in 2009. Their small-scale cider mill was built in 2013, when they bought their first disused gravel pit and planted more trees..

### ESSEX GOLD

Subsequently they have bought more ex-gravel pits and turned them into flourishing orchards. Hence with gravel known colloquially as Essex Gold, they have now branded their ciders as 'Essex Gold' with the styles graded in carats / karats which are all clear, golden and still. Currently available online in the bag-in-box format or at festivals: 9K Sweet 5.2% / 18K Medium 6% / 24K Dry 6.6%

Their local pub, the Onley Arms in Stisted is due to have 'Big Bear Essex Gold' ciders on sale soon.

The company was created in 2015 making cider from 100% pressed apples to ensure maximum flavour. One tonne of apples will produce approximately 500 litres of apple juice. Now they have 18 varieties of cider apples planted in squares of 100 trees.

The Big Bear have the expertise to make quality craft cider, in large quantities and plan to package this in distinctive cans featuring their strong bear logo which is designed to appeal to all cider drinkers across the market. Artisan cider can be made on a large scale, and that is what The Big Bear plan to do. They have the land, the trees, the approvals, the infrastructure and the 10,000 square foot steel building frame for the facility in place.



From the first batch of cider made five years ago momentum grew, people loved it, and now demand outstrips supply.

The Big Bear's answer - to build a production facility

to allow them to press and blend over a million litres per annum. After the rise in craft beers, craft ciders are now the next big thing. The team are working closely with Gabe Cook, ciderologist and living cider legend to promote their cider which is naturally gluten-free and vegan.

The Big Bear Cider Mill is live with their crowd-funding campaign on Crowdfunder and have already reached 52% of their target: <https://www.crowdfunder.com/companies/the-big-bear-cider-mill/td/pitches/1KkM7l>.

Useful links:

[www.thebigbearcider.co.uk](http://www.thebigbearcider.co.uk)

[facebook.com/thebigbearcidermill](https://facebook.com/thebigbearcidermill)

[kathryn@thebigbearcider.co.uk](mailto:kathryn@thebigbearcider.co.uk)

[www.theciderologist.com](http://www.theciderologist.com)

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# BEER IN NORWAY

## *Norway—the land of Fjords, Trolls, Tesla cars, and good (but expensive!) beer*

**By Mick Allen**

*Maidstone and Mid-Kent CAMRA*

For this trip, we were based firstly in Oslo, then Voss, and finally Bergen. We had already researched the beer scene (and prices!) in Norway, and to this effect I will admit to stashing away a few cans of Badgers Tanglefoot in the suitcase! At an average price of £10 a pint for a bulk standard lager, and anything upwards of £12 for anything decent, it was a wise decision. The beer is expensive because Norway has the world's highest alcohol taxes, which is still ongoing, in spite of the government being lobbied and the problems created by smuggling, amongst others.

After having arrived late afternoon into Oslo, and having had a wander around our hotel, we set off for the first of two bars close by. The Schouskjelleren Mikrobryggeri, located at Trondheimsveien 2, is located in the vaults of the old Schous Brewery, that was closed by Carlsberg in 2004. The vaults have been kitted out with old church pews and the new brewery is behind the bar. Sampled here were a strong dark ale Oink Oink (10.5%), and two American IPAs, Help Me Up Bro (6.8%), and Empress of India (6.5%). All beers

ranged between £8-9 for 0.4 litres.

The second day was taken up by a trip out to the Heavy Water Factory at Vemork (Heroes of Telemark film). No craft ale or microbreweries here, so it was off to the Siste Sang Brewery in the evening, located at Grønlandsleiret 27. This bar has been open since April 2017, with a beer shop in place beforehand. Whilst we were there all beers were being cuckoo brewed, but the brewery on the premises should now be up and running. Beers taken here were Black Forest Imperial Stout (9.0%) weighing in at a massive £25 pint equivalent, Double Trouble (8.2%), and Raspberryummy Saison (5.5%), both at a more reasonable £12.50! The following morning we departed Oslo by train to Voss. No decent beer here, so the suitcase was emptied of a couple of cans of Tanglefoot.



***Aegir Bryggeri***

The next day we had an enjoyable fiord trip round to Flam, home to Aegir Bryggeri. When Evan Lewis and his wife moved from California to Flam, they had the idea that a microbrewery would work. It is testament to the style of beer that he brewed to see the brewery still going strong ten years later. These beers are also available in the UK from Adnams and the Mother Kelly's pub chain. Only a short time in here before catching the famously steep Flam railway, so only got to try their Rosslyng Heather Blond (8.0%) and Naglfare Nut Brown Ale (4.7%). Both went down a treat.



***Siste Sang Brewery, Oslo***

The last leg of our trip involved a coach/boat/coach journey onwards to Bergen. Bergen—one of the wettest cities in the world, but also one of the driest with decent beer in short supply. Unless you opt for a can of Brewdog Punk IPA from the hotel mini-bar, which worked out at an amazing £22 per pint! Luckily we found a great place right on the harbour, the Bergenhus Microbrewery. Even luckier on the day of our visit they happened to have a beer festival taking place.



**Bergenhus Bryggeri, Bergen**

Beers from Bergenhus, Austmann (Trondheim), Ekangersmuget (10 miles S of Bergen), 7Fjell (7 miles S of Bergen), Haandbryggeriet (35 miles SW of Oslo), Ægir Bryggeri, Amundsen Bryggeri (Oslo) and Nøgne Ø (Grimstad) were available. Most of the beers on offer were around the 6% plus abv range and unfiltered so, unsurprisingly, I never noted down the beers sampled!

But I did get to chat with the brewers. Martin Houge (Nøgne Ø) informed me that the brewery has been in production since 2002, and their beers should now be available in Tesco supermarkets. I also spoke with Gareth Stewart from Bergenhus

and Spencer Wood from Austmann. As the premises were being returned to an evening restaurant, the festival was brought to a close at 8pm. Fortunately none of the brewers were interested in taking half-empty casks away, so I was treated to free samples of the beers that weren't refused! Thank you to the brewers for that.



**Martin Houge, Nøgne Ø Brewer**

In conclusion then, Norway is a place that has had a meteoric rise in the number of craft breweries over the last few years (there are over 200 now) with every type of beer now on offer, so well worth a visit. I just wish the prices would come down to a more affordable level!

**mickyalen@tiscali.co.uk**

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# A SATURDAY IN DENGIE

By Doug Irons,  
Chairman CME CAMRA

**S**eems it is my turn to write an article for Thirsty Times. Chris Harvey, Chairman for Maldon & Dengie branch and Ian Fitzhenry, Chairman of North West Essex branch have both written into the mag so here is part one of my write up of a CME branch trip to Dengie pubs.

One day some bright spark decided that we should repeat doing a trip to the Dengie area of Essex and Martin Joy, our social secretary, would drive the minibus instead, so I could have a few beers for a change.

On a sunny Saturday in June we departed from the layby next to the Railway Tavern with a full minibus of 17 branch members and headed down the A130 to the One Green Bottle, Battlesbridge. On the way handouts of the day's proposed itinerary are passed around the bus, which have been prepared by Martin to give us some idea where we are going.

Arriving in the yard at Muggeridge Farm and driving around people and old bits of odd things, we are dropped off outside of the One Green Bottle.

There is only One Green Bottle (not sure what happened to the rest of them, probably fell off the wall), and it is a micropub nestled within the yard of Muggeridge Farm area which is part of the Battlesbridge Antiques and Craft Centre.

Outside there is a pleasant outdoor drinking area where you can sit and watch people buying stuff.

This is a great place to go if the wife, partner or husband likes shopping for stuff as you can sit and have a drink instead. The pub serves four changing beers from a climate-controlled tap room. I had Citra from the Crouch Vale Brewery just down the road. Cold, gold and good. Everyone came away suitably refreshed.

After about 45 minutes we all jump back onto



## ***Riding High at the Prince of Wales, Stow Maries***

the minibus and head out to the Prince of Wales at Stow Maries.

Twenty minutes later we arrive at the side door of the pub, some people forgot to go to the toilet at the last pub, which is great as some of us can get a drink much quicker this time.

This is a great pub serving six ever-changing ales, one of which is usually Titanic Plum Porter. There is a range of 50 Belgian beers in bottles and also on draught. The pub serves food and has an extensive garden and accommodation is also available.

It was a shame we only had a 45 minute stop as I would love to spend a whole day in this pub sampling the beers and having a meal. (Wife please note: would make a great Christmas present). Beer for me this time was another Crouch Vale (as we are in the Crouch Vale), Yakima Gold which uses one of my favourite hops Amarillo.

Back on the bus we took a short journey to Cold Norton to visit The Norton, formerly known as the Barge and also the Railway, according to our itinerary sheets. I can understand the







***Commemorative hand pump at  
the Cap and Feathers***

Railway as the old line to Maldon is not far from the pub but why the Barge? (I'm sure someone will let me know). The pub is owned by the Community, has a lovely family atmosphere, and gives card carrying members 10p discount per pint.

There is a wonderful restaurant which offers fine dining at lunch time and in the evenings, from Wednesday to Saturday and from noon to 5pm on Sundays.

During our visit most of our crowd sat in the beer garden and just popped into the pub for a beer or cider.

The Norton serves two regular beers from the Colchester and Mighty Oak ranges and two changing guest beers.

Draught Cider and an extensive range of whiskies and gins are also available. They even let our four-legged friends in to this pub as well.

The local community arrange for culinary and social events to take place here as the pub does need support from the locals to keep it going. The old saying "Use it or lose it comes to mind."

My choice of beer was a local beer from Braintree: Heresy from Bishop Nick.

Our next stop is the Cap & Feathers at Tillingham which was once the Crouch Vale Brewery Tap.

Some of our group have taken over the pool table, whilst the rest of them are making sure there is no cheating whilst the game is on. The Cap & Feathers is another interesting pub and the landlord is very friendly.

Here all the beers are served by gravity, the landlord explained that he doesn't want to waste beer going through beer lines.

The Cap and Feathers is a free house and has three regular beers from the Mighty Oak range and Sharp's Doom Bar plus two changing beers.

It serves snack meals at lunch time and evenings on Thursday to Sunday and does a lunchtime carvery on a Sunday. The brass hand pump was awarded for being CAMRA National Pub of the Year 1989.

Another former National Pub of the Year: the Swan at Little Totham will be in my next instalment.



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# BREWERY NEWS

## BILLERICAY BREWING COMPANY **ESTD** 2012

Billericay Brewing introduced its membership and loyalty scheme last Christmas and since has built up to almost 500 members. Members get discounts on drinks in the micropub and takeaway beers plus the loyalty cards give a free pint after getting 10 stamps (stamp with each pint of beer purchased). Members also benefit from special events and competitions and are the first to hear about new beers and other events. You can join at the micropub for only £5 and your first pint or takeaway bottle is free!

Summer beers brewed include Morse Ale (our latest single hopped beer featuring the British Endeavour hop) and by popular demand Billericay Bees made with local honey. For September we are brewing Mill Meadows Ale a special beer brewed to mark the awarding of a lottery grant to our local nature reserve.

Our Autumn Beer Festival is scheduled for 20th to 23rd September, featuring 20+ ales and ciders including Mill Meadows Ale and our annual green-hopped beer Grasshopper.



*Libby writes to tell us:* Don't ride in to battle – it's too hot! Instead allow us to fix the tournament and send out

**JOUST**, our summer stout,

as the noble winner. Launched at Chelmsford Summer Beer Festival, we now have JOUST in cask. Our brand new summer stout is a 5.2% banquet of a beer.

### WE REVELLED AGAIN

Revelry Day 2018 was such a fun day last Sunday. Our Father's Day event is growing year-on-year and once again we attracted in excess of 800 people spanning generations to our brewery in

East Street, Braintree. Our **REVELRY 18** beer (a Golden English Ale at 4.3%) sold out quite early on despite us putting three firkins up. Memo noted for next year!

We had locally produced Bertie's Cider and Perry and Felsted Vineyard wines which went down extremely well. Nelion and Alex conducted brewery tours and were on hand to answer questions. Ridley juniors were busy bees re-filling the shelves in the shop which was a hive of activity for most of the day – I guess people were stocking up for the World Cup!

**New beer for the autumn: BRAZEN** 3.8% Amber Ale for the autumn with Cascade Goldings and Brambling Cross hops

We will also be at the GBBF with **Heresy** and **1555**, and from 11th to 14th October we have a Tap takeover at the New Inn, Colchester, CO2 7AX.



We are delighted to have won the Society of Independent Brewers' (SIBA) Brewers in the Community Award 2018.

This national accolade recognises 'the fantastic but often under-appreciated work British independent craft breweries do for charity, local people and for community causes'.

MD Roland said: "In the dozen years we've been trading we always aim to help the local community where we can. Whilst it's always a pleasure to be of assistance, we always end up having fun and enjoying ourselves at the same time."

### Events

Saturday 29th September – Sausage and Beer Festival, 11am-4pm

Saturday 13th October – Curry, Yorkshire Puds and Beer Event, 11am-4pm

Saturday 8th December – Christmas Beer Festival, 11am-4pm

## Beers

**Big Bulls** 6%, a New England IPA, is new from Elephant School Brewing. **Spooky Moon** 3.8%, a dark brown bitter with a sweet, fruity finish, balanced with the perfect bitterness, will be back in the autumn. Look out for **Legacy** 4%, 'class in a glass' (an amber bitter, slightly sweet with light, hoppy finish) and **SPA** 4.1% session pale ale.



## Tours

Held on the first Saturday of each month, tours start at 11am and cost £12.50 per person and include a free gift and a pint. Pre-booking is advised, 01277 200483. Love beer, Love Brentwood!



**CHELMSFORD BREW CO**  
BLUESHACK\_BEERS

Chelmsford Brew Co's Hans tells us: We are coming up to a year in the brewery and the beers are finally starting to take off. The **Blueshack Bitter** is leading the way and we are getting some great feedback.

Our new release **Radio City** has been well received this summer.

The casks and bottles are constantly sold out and we thank everyone who gave it a good go at the festival.

On the horizon: Our first brew of **Eight Fifteen** is in the brew diary and will be available in September. It will be a limited edition rich ruby ale we have brewed on our pilot system for a long time.



Our August beer is **Cluster** (abv 3.8%) – a pale summer thirst-quencher and still in the pubs is **Asteroid** (abv 4.2%). Both cask only.

There is fresh stock of **Mosaic** (abv 4.1%) and **Yakima Gold** (abv 4.2%) available in 500ml bottle-conditioned from discerning offices, the brewery shop and Tap Room 19.

Cheers, Colin



Mike from Maldon Brewing Co. writes: We are providing the real ale tent at Maldon Smoke and Fire Festival this year and will have at least 20 local beers on offer. To complement this

we have also produced a smoked beer called **Maldune Fyr** (Maldon Fire). Amber and subtly smoked, this is a great beer to go with barbecue food!

We also have **Whaler** coming soon – brewed in the style of a New England IPA, we have late-hopped with El Dorado and Mosaic, and dry-hopped with Eldorado, Mosaic and Falconers Flight. At 5% abv, this is one we are all looking forward to drinking! We will also have a blonde beer dry-hopped with Citra in the brew plans which will be called **Handmade** and should hit pubs around September time.



Ruth O'Neill of Mighty Oak informs us: Mighty Oak is currently a hive of activity. We have been "rebranding". **Proud** to be based in Maldon, one of the most picturesque towns in Essex, we are now using a panorama of Maldon from the river as a key part of our branding. Look out for our liveried van; new brewery signage will be going up at the beginning of August.

Our permanent beers have new pump clips that are currently being "rolled out" to our customers.



# BREWERY NEWS

**Maldon Gold, Captain Bob** and **Oscar Wilde** are now available in bottles on a permanent basis. We have been hand bottling a "bottled conditioned" version at the brewery but will soon have sediment-free version available. These will have "rebranded" labels.

Our first batch of 'Wilde Samphire' gin is due any day now. Made using the wort of Oscar Wilde Mild with the addition of Sea Salt and Samphire, it is most definitely a Maldon Gin with a taste of the sea. We also have a new stock of Wilde Spirit arriving.

There is now a Beer Club for our private customers, currently free to join. Email [sales@mightyoakbrewing.co.uk](mailto:sales@mightyoakbrewing.co.uk) for more details. As a member you will receive our monthly newsletter showcasing our real ales, and letting you know of members-only events, freebies and fun stuff.

## **New beers coming up in August are:**

**RED KITE** 4.2% ruby. Available 30th July, light ruby ale with fruity hops imparting passion fruit, apricot and peach flavours.

**SUPERNOVA** 4.9% amber. Available 30th July, deep amber with orangeflower and citrus flavours throughout.

**LEMON HOPS** 3.6% blonde. Available 13th August, light blonde thirst quencher with generous amounts of lemony hops.

**DUNE** 4% amber. Available 13th August, classic amber session ale with spicy cedar hop aroma and a bittersweet finish.



*Abby writes to tell us:* We are a finalist in The Rural Business Awards East and, as the only finalist in Essex, we are delighted

to their Best Drinks Producer in the county. Fingers crossed for the final in October and we come away with the win! We are up against three distilleries and a cydery.

Our cider, Medium Dry, won runner up in the Essex Cider Competition at Chelmsford Summer Beer Festival. Death by Wibble will head to the

East Anglia round to be judged at the Norwich Festival in October. Sales of cider are brilliant and the sunshine has been great for sales.

Taproom continues to be busy, open day on 4th August was great and well attended. Next one is 8th December. With our annual Flocculation just around the corner, we are looking forward to creating this year's Crafty and Wobbly ales. We have bottled our Port Imperial Stoa, which was last year's Wobbly version of our award winning Crafty Stoa. It had been in a Ruby Port barrel for 11 months and tastes amazing. Bottles will be available in a few weeks from our Taproom only. If you would like to pre-order, as it is very limited, please email [sales@wibblers.co.uk](mailto:sales@wibblers.co.uk)

Wibblers will once again be at Chappel Beer Festival in September with our brewery bar.

Planned brews for the coming months are

**Hoptimistic; Hop Harvest** in September, which is our green-hopped beer with hops from our own hopyard; **Dengie Red** and **Dengie Devil**. Some of our Christmas range will also be brewed over the next few months to allow them time to age in cask.



## North West Essex

**By Chris Rouse**

### **Pumphouse, Toppesfield**

**Golden Pride**, which was brewed as the Festival Ale for Braintree Real Ale Festival in June, will be available in the Green Man (brewing schedule permitting). The spring ale has sold very well and has proved very popular. The main outlet for Pumphouse is of course the Green Man, Toppesfield, however, there are regular sales to the Horse & Groom in Cornish Hall End, the Fox & Hounds in Steeple, the Cock Inn in Clare and a number of other pubs, clubs and beer festivals.

[magazine@northwestessex.camra.org.uk](mailto:magazine@northwestessex.camra.org.uk)

# CARPENTERS ARMS, MALDON

## Definitely a pub worth seeking out!

By Chris Harvey,

Chairman Maldon & Dengie CAMRA

One of Maldon's hidden treasures is the Carpenters' Arms in Gate Street. It's only a couple of minutes' walk from the bustling High Street, but it could almost be in a quiet country village as it's in such a peaceful location, in the heart of the town's historic district.

The community pub recently received its awards as Maldon & Dengie CAMRA's Pub of the Year and Cider Pub of the Year for 2018.

What makes it such a great pub? Well, it is apparent as soon as you walk in that it's a building of some antiquity; there are plenty of ancient beams and timbers.

There has been a cottage on the site since at least 1349, which gives some credibility to the local tale that some of the men who built the Blue Boar lodged here.

The cottage was converted into a beer house in 1847, as it was ideally situated next to the newly-built Maldon Brewery.

If you look outside, there's a plaque marking the fact that it was the Gray & Sons' Maldon Brewery tap until 1954, when the brewery closed down.

It's a very friendly and welcoming local, where locals and visitors mingle and chat, supping their pints of well-kept ales and ciders.

The pub has several darts and dominoes teams, and holds other events throughout the year, such as a beer and cider festival.

The landlord, John Walpole, spent most of his



working life in the clothing industry as a salesman, designer and production manager.

He admitted that he'd harboured ambitions to run a pub one day, even though friends and family thought he was mad! He plucked up the courage to apply to Gray's to run a pub in 2010, and took over at the Royal Oak in Hazeleigh in early 2011.

The pub soon gained a good local reputation for the quality and range of ales he was serving there.

He moved on to the 'Carps' in June 2013. John says that he "loves the pub, its location and the customers".

He has a very good team working with him, including bar manager Andy McClaine and Mitchell Coren, who really knows his ales.

With great support from the pub's owners, Gray's of Chelmsford, John has transformed the interior of the pub, making it a very attractive place in which to sit awhile and sample the excellent selection of beers and ciders.

It's not difficult to see why the Carpenters' Arms is our Pub of the Year....

[charvey23@gmail.com](mailto:charvey23@gmail.com)



***There has been a cottage on the site since at least 1349, which gives some credibility to the local tale that some of the men who built the Blue Boar lodged here.***

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agreed. If you request The Campaign  
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confirmation of the amount and date  
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\*Price of single membership when paying by Direct Debit. \*Calls from landlines charged at local rates, cost may vary from mobile phones.  
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## COMING UP SOON IN THIRSTY TIMES:

- A Saturday in Dengie, Part II
- Weekend trip to Bristol
- A Day Trip to – The Stanford Arms, Lowestoft (finally!)
- Spa Valley festival roundup

# 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](http://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.

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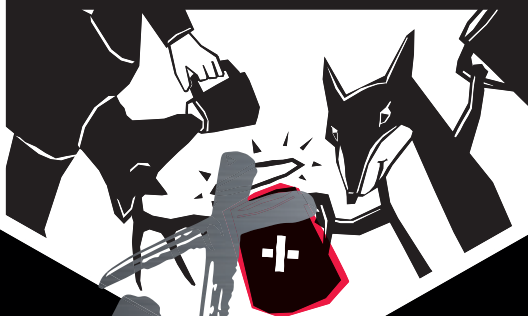
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