

East Kent Drinker



North East Kent CAMRA branch news

AUTUMN 2024 FREE ISSUE 3



Campaign
for
Real Ale

GADDS'

AWARD WINNING BEERS FOR 21 YEARS!

SHOP & TAPROOM
TAKE AWAY - DRINK IN - BEER COLLECTION - LOCAL HOME DELIVERIES
BEER FESTIVALS - PRIVATE HIRE - BREWERY TOURS

INFO@RAMSGATEBREWERY.CO.UK
 WWW.RAMSGATEBREWERY.CO.UK - 01843 868453

GADDS' TAPROOM

Welcome

Welcome to this third edition of East Kent Drinker, a magazine that is a collaboration between the three East Kent Branches of the Campaign for Real Ale.

This edition should land in your local real ale establishment in time for the start of summer and will hopefully keep you company as you enjoy a good pint of real ale.

Our cover picture for this edition features Martyn Hillier MBE. Martyn created the first micropub, The Butcher's Arms in Herne Village, in 2005. He can still be found serving some excellent pints of local beer in the Good Beer Guide listed pub today. From Martyn's innovative concept, and driven with his enthusiastic support, the number of micropubs around the country has blossomed. The growth of these new beer outlets has seen a significant increase in the number of new real ale outlets all over the country, most notably here in East Kent, the birthplace of the micropub. The movement has also proved a boon to new microbreweries, providing a raft new outlets free of brewery tie.

Martyn was awarded the MBE for his services to business and hospitality in the New Year honours and recently collected his award from Windsor Castle.

Congratulations to Martyn from all of us at East Kent Drinker

Contents

- 4 Pub and Brewery News** – What's happening around East Kent
- 8 Swale Pub of the Year Tour** – A trip round the winning pubs in Swale
- 11 Upcoming beery events** – Joe Mist suggests some upcoming events for beer lovers
- 12 Cricket and Real Ale and Cider at Canterbury** – Gill Keay looks back to the CAMRA beer tent at Canterbury Cricket Week
- 15 A Coeliacs Perspective** – A coeliac beer drinker reviews the available options
- 16 Haywain puts the fun in fundraising** – How a local pub raises funds for charity
- 19 Dark Materials** – Denis Palmer explores the dark side of the beer world
- 20 Tasting Panel** – How CAMRA members in Kent score and rate the best local beers
- 23 New Inn Beer Festival** – Rory Kehoe reports on the latest festival at this Canterbury local
- 24 Lou's Real Ale Tour** – Louise Coleman takes to the road
- 27 Why Bar Staff Hate Customers & Vice Versa** – Steve Bury reports from both sides of the bar
- 28 What Happened to the Rest?** – Brina Snipson examines what happens to those great pubs that don't quite make the Good Beer Guide
- 30 East Kent Drinker Goes North** – Graham Rickett accompanies EKD on a trip to the Stamford area
- 32 Recipe** – Gerry Keay shows you how to prepare Beef with cider and dumplings
- 34 Wordsearch** – A word puzzle for the idle moments

Contact

CAMRA BRANCH CONTACTS
Canterbury, Herne Bay, and Whitstable branch

gillandgerrykeay@btinternet.com

Swale branch

contact@johnsissions@sky.com

Thanet branch

branch.contact@thanet.camra.org.uk

EAST KENT DRINKER CONTACT

For article submission, advertising enquiries and subscription requests: nekcamra@outlook.com

EDITORIAL TEAM

Louise Coleman, Denis Palmer, Joseph Mist

COVER PHOTOGRAPH by Rick Dillon

DESIGN & LAYOUT

Lizzy Tweedale
 lizzytweedaledesign@gmail.com

PRINTING

Broad Oak Colour, Units A & B,
 254 Broad Oak Road, Canterbury, CT2 7QH
 www.broadoakcolour.com

East Kent Drinker is published on behalf of the Canterbury, Herne Bay and Whitstable, Swale and Thanet branches of CAMRA.

CAMRA is a not-for-profit company limited by guarantee and registered in England; company no. 1270286. Registered office: 230 Hatfield Road, St. Albans, Hertfordshire AL1 4LW.

DISCLAIMER & COPYRIGHT

The views expressed in this magazine are those of their individual authors and are not necessarily endorsed by the editorial team or CAMRA. All contents © Canterbury, Herne Bay and Whitstable, Swale and Thanet branches of CAMRA.

TRADING STANDARDS

If you have a complaint about any unfair trading practice, such as short measures, absence of a clearly displayed price list or misleading product promotion, please contact: citizensadvice.org.uk/consumer/ or call the helpline on 03454 04 05 06

ADVERTISING

Rate Card per issue:
 Back Cover £200 Half Page £75
 Inside Cover £200 Quarter Page £45
 Full Page £120

Events diary

Follow links or scan code for the latest information:

CANTERBURY, HERNE BAY, AND WHITSTABLE BRANCH:

www.meetup.com/camracanterbury/



THANET BRANCH:
 https://thanet.camra.org.uk/diary



KENT CAMRA BRANCHES:

https://kent.camra.org.uk/viewnode.php?id=196760



SWALE BRANCH:
 https://swale.camra.org.uk/diary



Pub news

Canterbury, Whitstable and Herne Bay Branch

The Chequers Inn at Petham closed in February this year with the owners prematurely bringing an end to the tenancy and submitting a planning application for a change of use from pub to single dwelling house. This is the second attempt by the owners whose previous application and appeal were refused. This further attempt is opposed by CAMRA and the Parish Council who applied for and were recently granted ACV status for the pub. The planning application is still being considered.

The Kings Head in Wincheap has been closed since June 2022 with the fate of this historic pub, which claims to be Canterbury's oldest dating back to 15thc, in the balance. The freehold of this freehouse is now for sale at a price of £425,000. It must be hoped that this former thriving local can once again open its doors and continue its long journey as a community pub.

The Swan Inn, Sturry. Sturry's only pub closed over ten years ago and was bought by Kings School who have an outstanding planning application to add 6 letting rooms and add an extension to the pub. Objections over a lack of car parking emerged. However without withdrawing the first application the school have made a recent further application to convert the pub to a nursery and create an access to the school grounds behind.

The Prince Albert, Whitstable. Star Pubs, who own this town centre pub and which has been closed since the end of last year, have completed a new tenancy and the pub is expected to re-open its doors at the end of June.

Thanet Branch

The United Services Club, Birchington-on-sea, 93 Station Road, CT7 9RE, has discontinued cask ale after trialing it for a period that started in late 2023.

Thirty-nine Steps, Broadstairs, 11-13 Charlotte Street, CT10 1LR, has been re-named Sonder and continues to sell real ale.

Houdini's Magic Bar, Broadstairs, 128 High Street, CT10 1JB, closed on 6 February 2024.

Covells Tavern, Margate, 134 High St, CT9 1JW, opened in early March. It has three keg beers available.

Sun Inn, St Nicholas-at-Wade, The Street, CT7 ONP, has discontinued cask ale.

Earl St Vincent, Ramsgate, 99 King Street, CT11 8PH, closed on 20 January but has re-opened as King Street Arms, there are no cask ales available.

Gates Meze Bar, Ramsgate, 66 Harbour Parade, CT11 8LN, as reported in the last edition it had two handpumps featuring real ale from Shivering Sands. It has now ceased trading.

Ramsgate Promenade Market, 98 Harbour Parade, CT11 8LP, this closed at the end of December 2023 and will reopen as Belgium Bar (a name very similar to two of its four previous incarnations – Belgian Cafe and Belgian Bar).

Ravensgate Arms, Ramsgate, 56-58 King Street, CT11 8NY, closed in January this year and is now a restaurant.

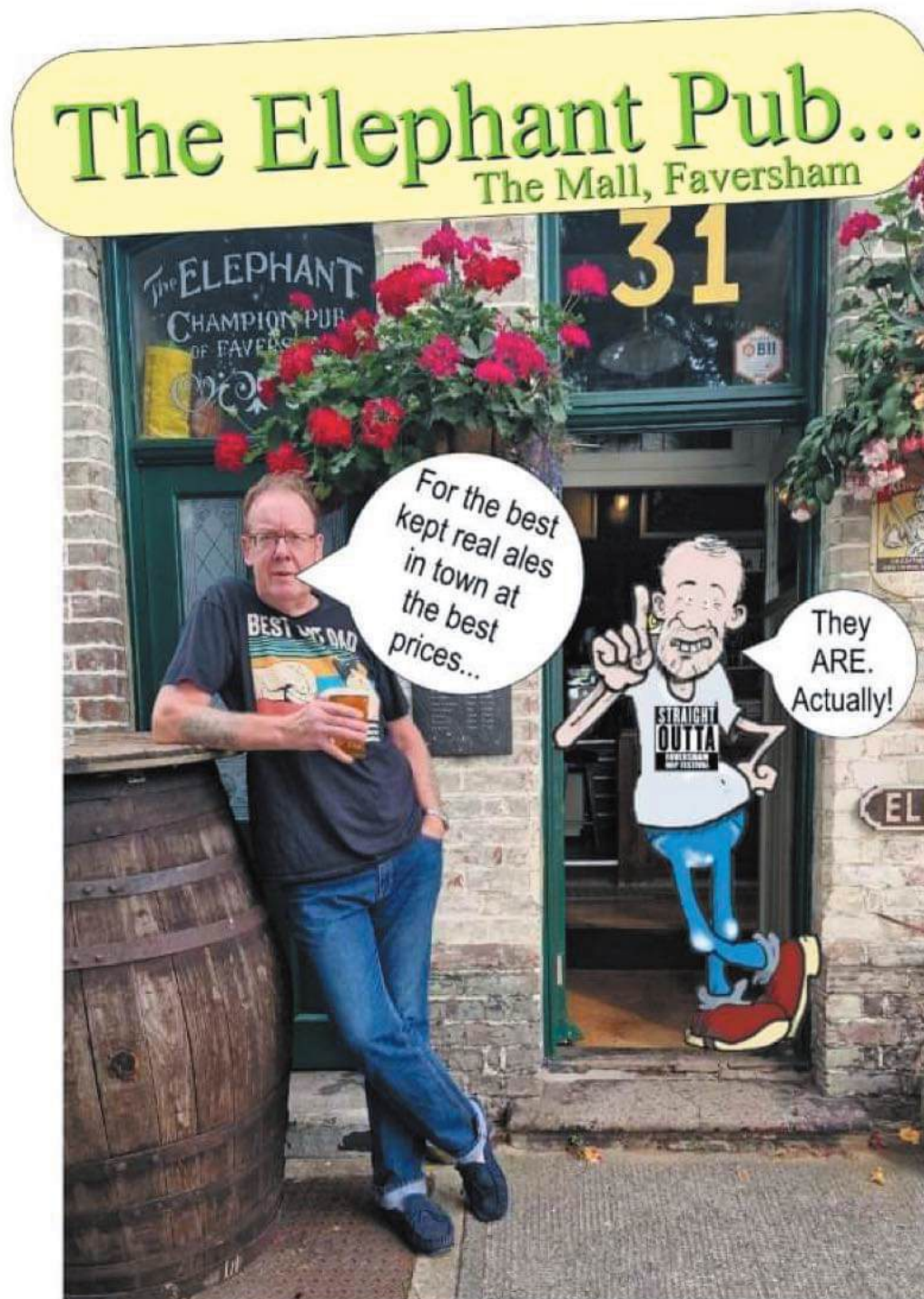
The Westwood Manor House, Westwood, 460 Margate Road, CT10 2PR, is now a hire venue/nightclub with ticket only events. Previously called the Falcon and prior to that the Star, it closed in 2019. It featured in the Good Beer Guide of 1989 and 1990.

The Ripero Lounge, 23 Margate Road, Westwood Cross, CT10 2BF, opened on 9 March, when visited it had four keg beers from the Heineken stable. It would seem to be mainly food driven with no cask ale.

The Boating Pool, Ramsgate, Royal Esplanade, CT11 0HE, which is a seasonal venue has re-commenced service four days a week. Craft beers are available.

The Oak Hotel, Ramsgate, 66 Harbour Parade, CT11 8LN, which has a seasonal bar upstairs is still yet to open.

The Britannia on Fort Hill in Margate, CT19 1HH. The change of use planning application has been refused. Sadly the pub has not been open since early 2022. **cont.**



WANTSUM TAPROOM & SHOP

Come and enjoy super fresh, traditional & unique ales right where it is brewed.
We regularly rotate the beers available on draft so there is always something different week on week.



TAPROOM OPENING TIMES

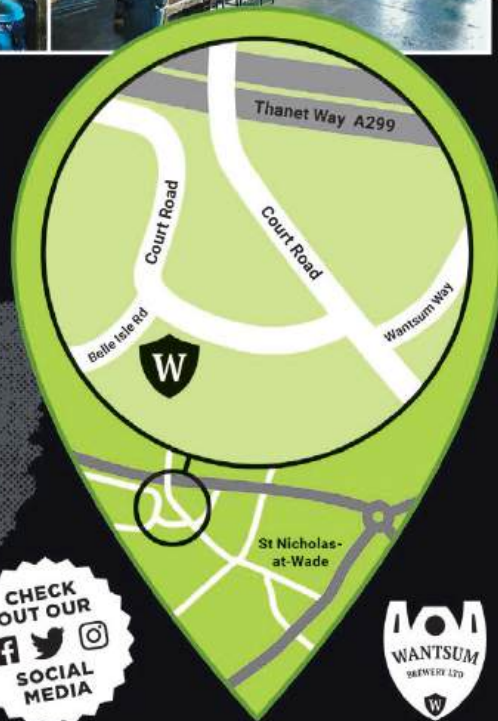
Friday & Saturday: 2pm - 8pm
Sunday: 11am - 5pm

We have plenty of heated and non-heated indoor space, as well as plenty of outdoor space. We also offer a range ciders, wines, snacks and soft drinks. Please ask a member of staff about vegan friendly beers & allergens.

Visit our website:
wantsumbrewery.co.uk

Tel: 01227 910135

CHECK
OUT OUR
SOCIAL
MEDIA



Wantsum Brewery Ltd. St Nicholas-at-Wade Canterbury Kent CT7 0PT
For Trade & Wholesale Enquiries email sales@wantsumbrewery.co.uk

King Edward VII, Dane Valley Road, Margate, CT9 3RD. also has a change of use planning application. Similar permission was granted in 2018 for flats but work never started. It was last open in Jan 2016 and it is still technically a public house.

Canterbury Branch – Pub and Brewery Awards

Branch Pub of the Year has been awarded to the **Thomas Becket**. Since changing hands at the end of 2022 this Punch Taverns pub has become an increasingly popular watering hole in the heart of Canterbury offering a selection of quality cask ales in convivial and welcoming surroundings, which includes dogs.

Congratulations for this achievement goes to manager Chris Lurcook and Robert 'Snuff' Clayton.



Receiving their gold award from Branch Secretary Gary Blower are Chris and Rob (behind the bar).

Keven Costello at the **Haywain in Bramling** receives this year's silver award to add to his many accomplishments. Kevin and his team are to be congratulated for the consistent quality and choice of ales as well as hosting a seasonal beer come music festival in the attractive garden.



Kevin receiving his award from CAMRA Social Secretary Louise Coleman

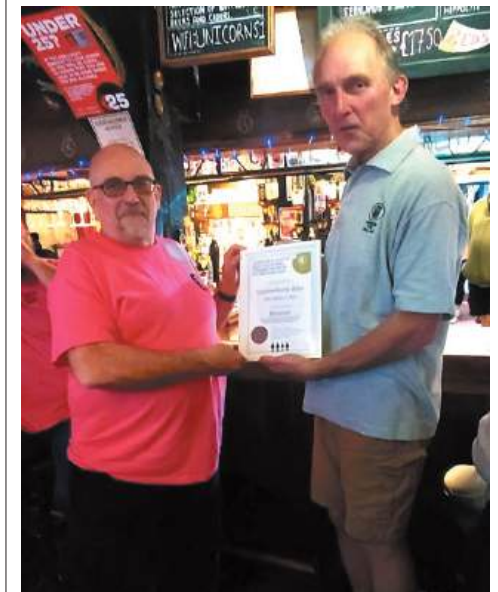
Mark Parker at the **Parkerville in Herne Bay High Street** is worthy winner of this year's bronze award. Along with range of quality cask ales and ciders this micro pub style establishment hosts monthly quiz and live music events from the small stage at the rear of the pub.



Mark is pictured receiving his bronze certificated from CAMRA committee member, Brian Simpson

Brewery Award

Since starting in 2010 the range of beers produced brewer **Canterbury Ales in Chartham** have enjoyed a growing reputation and following so it was with great pleasure that the branch was able to award brewery owner Martin Guy the London and South East Regional Champion Beer of Britain (bronze award) for their excellent, and moreish, Miller's Ale (4.5%) at a ceremony at the Unicorn in Canterbury. It is no mean achievement to scoop this award and reach this level of recognition in a very competitive field. Along with Martin praise for winning this award must go to Lead Brewer – Alex Blench-Ward and Assistant Brewer – Steve Higgs.



Presenting the award to Martin is CAMRA Brewery Liaison Officer for the Brewery, Rory Keyhoe

Swale Pub of the Year Tour

Swale Branch covers a large area and the best pubs on the patch are spread a good distance apart. In the past it has been hard to get surveys completed so it was agreed that we ran a minibus tour of the five finalists for Pub of the Year (POTY) decided from the branch's CAMRA Good Beer Guide entries.

A jolly group of members set off on Saturday 10th February stopping first at the **Shipwrights Arms**, Hollowshore, Faversham. This pub is somewhat remote and is named after the boat business opposite. It is therefore more of an achievement that it has gained twenty six entries to the CAMRA Good Beer Guide and we will be presenting an award for this, hopefully at the same time as their second place (silver) POTY award. The beer served direct from the cask was in excellent condition and the somewhat eccentric pub met with the group's approval.

Next was a trip to Faversham and a visit to **Furlongs Alehouse**, a micro pub in the town centre. Trade was brisk on our arrival and many of us went into the rear garden. There are many



pubs in the town and it is good to see this converted shop, free of tie, doing so well and serving a good variety of different ales.

Remembering that the best exercise is the walk to the pub made the journey on foot to the Elephant in the Mall quite acceptable especially as there are some interesting ales at the end of it. **The Elephant** is of course last year's winner of Swale Pub of the Year and it is now common knowledge that the freehold is on the market. We will be hoping to gain an ACV (Asset of Community Value) for the Elephant which is an excellent free house convenient for the station.

Next, we went to one of the furthest north pubs in the branch area, the **Three Tuns** at Lower Halstow. Again, this is a free house with a good range of ever changing cask ales and real cider. As well as the bar there is a good size restaurant and is dog friendly, don't forget they are shut on Tuesdays.

Last on our trip was the **Paper Mill** in Sittingbourne, another micropub shop conversion with bench seats and an outside drinking area. The pub also has viewing windows into the beer cellar and real cider is also available.

We had nineteen sets of votes cast (you must visit and vote on all the pubs to enter)

The winner was the Three Tuns, second the Shipwrights Arms and third the Paper Mill.

The competition was very close, and the branch felt it only fair to award Highly Recommended awards to the Elephant and Furlongs.

Congratulations to all the winners and especially the Three Tuns which will now move to the next stage of the competition to find the best pub in Kent.

It goes without saying that all the finalists are well worth visiting

We will be arranging dates for presenting awards in due course.

Steve Bury



The Unicorn Inn
St Dunstan's
Canterbury
Tel: 01227 463187
unicorinn.com



**A village pub in the heart of
St Dunstan's**

"Good Beer; Good Food; Good Times!"

Follow us on:

Facebook

Instagram

Twitter



" A TrAle is a walk with beer"

TrAles invites you to immerse yourself in local captivating history, while savouring the finest Kentish ales on our unique walking beer adventures

Website: www.tralesoftheunexpected.co.uk

Email: info@tralesoftheunexpected.co.uk

Mobile: 07857 547623



The
FOUNDRY
Brew Pub

**Brewery. Distillery.
Bar. Restaurant.
All under one roof.**

Everything is produced onsite from scratch including our home made locally sourced menu.

Visit us and try our award winning produce - we make beer, gin, rum, vodka, apple pie moonshine and English Whiskey.



**5* Rated tour
and tasting
experiences
£25pp**

CANTERBURY
BREWERS & DISTILLERS

@foundrybrewpub

The Foundry Brew Pub, Canterbury
www.canterburybrewers-distillers.co.uk
01227 455899

for large table bookings or private tours/events please email:
manager@thefoundrycanterbury.co.uk



Upcoming Beery Events

Here are the beer festivals (and otherwise beery events) in Kent we are aware of that are scheduled in the next few months. As this list was compiled a few months before some of these events are due to take place it is recommended that if you are interested in an event that you check online for the most up-to-date details.

BROGDALE CIDER FESTIVAL

Brogdale Farm, ME13 8XZ
Saturday 24th – Sunday 25th August

Open Saturday 10:00 – 17:00,
Sunday 10:00 – 17:00

Entry (per day) £15 adult (ages 16+) £5 children (ages 3 – 15), family (2 adults and 2 children) £35.
40+ ciders. Free shuttle bus between the festival venue and Faversham railway station.

More details at <https://brogdalecollections.org/event/brogdale-cider-festival/>

CAMRA BEER TENT

Faversham Hop Festival, Faversham
Saturday 31st August – Sunday 1st September.
More details at <https://kent.camra.org.uk/viewnode.php?id=217140>.

MAIDSTONE AND MID KENT CAMRA PRESENT THE EAST MALLING BEER AND CIDER FESTIVAL

Research Centre, East Malling, ME19 6BJ
Open Saturday 6th September 11:00 – 19:00
Entry £6, free to card-carrying CAMRA members.
70 beers and 30 ciders and perries.
More details at <https://mmk.camra.org.uk/festival>

WEST KENT CAMRA AND SPA VALLEY RAILWAY PRESENT THE SPA VALLEY REAL ALE & CIDER FESTIVAL

Tunbridge Wells West Station, Nevelle Terrace, TN2 5QY
Thursday 17th October – Sunday 20th October
Main festival at Tunbridge Wells West open
Thursday 11:00 – 22:00, Friday 11:00 – 22:30,
Saturday 11:00 – 22:30, Sunday 11:00 – 18:00
Free entry to festival all days. Over 160 beers and 50 ciders and perries.
More details at <https://www.spavalleyrailway.co.uk/product.php/6520/real-ale-cider-festival>

Cricket, Real Ale and Cider at Canterbury

Once again, we ran our popular CAMRA real ale tent at Kent's Spitfire Cricket Ground, Old Dover Road, Canterbury (we've been doing them since 1983). It was during cricket festival week, and Kent was playing Lancashire in the County Championship match from Sunday June 23 to Wednesday June 26.



Our tent was on the bank overlooking the pitch under Floodlight 3, our favourite location because it normally gives a great view. This year we lost a quarter of the view to the unfortunate positioning of the sightscreen, something that has never happened before. The CAMRA tent is for CAMRA members and their guests only, and we signed up some new members at the door.

We run the cricket tents in aid of charity – this year's charities are Cancer Research UK and Alzheimer's Research UK. We were thrilled to get donations of cask beer and cider from fifteen Kent producers and one pub. In all, we had 31 different beers and one cider, but we only put 4 beers on at any one time to maintain quality. Usually we have a

bitter, a best bitter, a golden ale and a dark ale. As one beer runs out, a new one is put on. This can happen very quickly! We also do wine, tea, coffee and soft drinks.

We opened on our first day in blazing hot weather, which continued through all four days. We don't like warm beer, so we keep packs of ice cubes on the casks. Usually, one pack a day is enough, but the weather was so hot we had to use two packs per cask per day.

The first day, Sunday, was very busy with CAMRA cricket fans from Kent, Lancashire, Manchester and other counties. The second day was our busiest. We were frantically tapping more and more beer casks.

In our tent, we were pleased that the game lasted four days, though Kent lost. The beer and cider also lasted too – but only because we had to order more!

Many thanks to our volunteer staff, to Kent CCC (apart from the sightscreen), to our customers and to all the wonderful Kent producers who donated beer and cider: Broken Drum, Canterbury Ales, Chislet, Fonthill, Goachers, Goody Ales, Kent Brewery, Kentish Pip Cider, NorthDown, Pig & Porter, Ramsgate, Shepherd Neame, Tonbridge, Wantsum and Westerham and the Unicorn Inn, Canterbury.

Gill Keay



THE NEW INN
FREE HOUSE

THE NEW INN

HAVELOCK ST. CANTERBURY



The New Inn is a fully independent, friendly and welcoming free house offering an eclectic mix of well kept ales & ciders, whiskies from around the world and a large selection of gins.

CANTERBURY AND DISTRICT CAMRA
PUB OF THE YEAR 2017, 2018 & 2022

7 REAL ALES + 7 KEG BEERS
LOCAL CIDERS
BEER GARDEN

follow the New Inn on facebook.
@thenewinncanterbury

DON'T MISS OUR
AUTUMN BEER FESTIVAL
OVER 20 REAL ALES
CIDERS • FOOD • MUSIC
FRIDAY 23rd - MONDAY 26th AUGUST

@NORTHDOWN BREWERY • SUMMER @ NORTHDOWN BREWERY • SUMMER @ NORTHDOWN BREWERY • SUMMER @ NORTHDOWN BREWERY

SUMMER @ NORTHDOWN BREWERY • SUMMER



NOW OPEN



SUNDAYS!

BEER • PIZZA • SUNSHINE

FROM 9TH JUNE 12-5 PM



**THE BIG TELY WILL SHOW:
THE EUROS, OLYMPICS,
CRICKET, TENNIS**

(IF OPEN, PLEASE DOUBLE CHECK OUR TIMES)

**CIDER/WINE/SOFT DRINKS AVAILABLE
KIDS & DOGS WELCOME**

TAPROOM
FRI 3-7 PM
SAT 12-7 PM
SUN 12-5 PM***

@HOTWOODPIZZA
+ PINT £12

UNIT J1C/A CHANNEL ROAD
WESTWOOD INDUSTRIAL ESTATE
MARGATE CT9 4JS

**KEEP AN EYE ON THE SOCIALS FOR
SUMMER BEER FEST/TOUR INFO**

SUMMER @ NORTHDOWN BREWERY • SUMMER

A Coeliac's Perspective

Since being diagnosed with Coeliac Disease 2 years ago, having been a beer lover for 40 years, retired and on the verge of joining a local CAMRA group, I find myself constantly on the search for local gluten free ales. It's not easy.

Consider, wines and distilled drinks are free from gluten, but I'm a beer drinker. It's so much easier these days to find GF ales, as many of the larger supermarkets have these on their "free from" shelves. Today there are many brewers who have switched, or are switching, to having all their beers produce less than 20ppm gluten, which makes them achieve gluten free status in the UK. Beers that are totally GF are harder to find, but they are out there. It appears that most GF beers are not made from non-gluten grains but are made using barley and/or wheat in the usual way, then an enzyme is added during fermentation to reduce the gluten content below the required threshold. So, these beers are "gluten reduced" and they taste as good as traditional brews and can be consumed by the majority of drinkers, coeliac or non-coeliac.

The difficulty lies in identifying which beers are safe, from those which are not and where they are being sold. Only a few breweries have all their beers brewed GF. Many breweries have gluten and GF options. Some breweries promote their GF products, other breweries prefer not to make their GF products very visible to customers. As a coeliac, I would find promotion of these products greatly

beneficial. Adding GF to the beer pump badge or cask/keg would be an easy step forward for the breweries that don't do this already and for the bar staff who need to know.

There are apps that help identify beers on offer at local pubs, once you've found a safe beer that suits your palate you can search for where it's on offer. These apps require the pubs (generally micropubs) to update regularly so you're not disappointed when you turn up. The majority of time it's potluck with all the larger pubs who don't seem to subscribe to these communication tools. The larger pubs & brewery pubs tend to offer a token bottle of GF lager, which leaves me feeling short changed.

There is a general increase in the GF beer offering at micropubs, certainly in East Kent, which is great news for the ever growing coeliacs population. It would be fantastic if the availability and promotion of these products were made more visible to its targeted consumers.

Walking through Canterbury recently I stumbled upon a small establishment with a handwritten chalk board advertising outside and inside what drinks they had that day. Alongside the products was a small "GF" noting cask beers that were gluten free. Job done and they have a new customer.

Anon.

Some examples of Kent and Sussex breweries brewing GF or gluten reduced beers are below:

Tonbridge and **Westerham** breweries beers are all gluten free.

The Gun brewery has three GF cask ales: Scaramanga 3.9% Extra Pale Ale, Project Babylon 4.6% American Pale Ale and Chummy Bluster 4.0% Best Bitter.

Bexley Brewery produce some seasonal GF beers (<https://bexleybrewery.co.uk/>)

NorthDown Brewery brews Dune Buggy, a 3.8% Table IPA

There are other breweries across the UK producing GF beers and a quick look at their websites will give you the details so you can check in advance.



The Haywain, Bramling, puts the Fun in Fundraising

My own interest in pubs is rather centred on the beer I can get in them. Of course, there is more to pubs than just beer. Pubs can also offer food and entertainment as well as simple company. Pubs also serve as community hubs, supporting teams playing various sports and pub games but also generally getting involved with and supporting, the local community. I was in the Haywain, Bramling, a few months ago and I found out that fundraising efforts at the Haywain had raised over £100,000 over the last 20 years for the Pilgrims Hospices. I asked Kim Tatman, a regular at the Haywain and a man who is heavily involved with these efforts, to write an article for the East Kent Drinker about this worthy endeavour: here it is.

Joseph Mist

The Bramling Charity Fund was formed in 2003 with the object of staging a village fete and raising money for the Pilgrims Hospices of East Kent. The event was successful and a total of £2,500 was presented to the charity that year. Since then, more ideas came forward and more local people volunteered to help organise events.

Although centred in Bramling, support for our events comes from all the surrounding villages. We try to stage as big a variety of activity as we can throughout the year, and most of these activities are held at the Haywain pub – Bramling's "Village Hall". Landlord Kevin Costello has always supported our efforts and directs many of the events himself.

The object is to have as much fun as possible and raise as much money as possible. We find that if all those attending are enjoying themselves, they don't even notice they are having their pockets picked for the Pilgrims Hospices. It's a charity that touches everybody's heart, with their provision of the most excellent end of life care, and they are always most appreciative and supportive of our events.

As the years have gone by, the different events have grown, as has the money raised. Amongst

other things, the pub holds Quiz Nights, Race Nights, an annual Pantomime, a Produce Show, "Elvis" concerts (sometimes appearing with "Tom Jones" and "Roy Orbison") and even a Paper Plane Throwing competition. A ladies' walk is held each year, taking in the surrounding villages, and their pubs, but always finishing at the Haywain There's never a month goes by without something going on for all the family to join in, and throughout the year, the pub provides space for sales of plants, produce, jams, pickles, and books.

We were really pleased with our first year's fund raising back in 2003 but since then it has grown and grown. We now regularly present over £10,000 every year to the Hospices and in 2023 it was £11,597. Since we began, we have raised over £133,000 to Pilgrims plus over £5,000 for other charities. A great sum of money raised for a great cause and all in a pub offering great hospitality. Everyone goes home happy. What could be better?

Kim Tatman
Chairman Bramling Charity Fund



THE HALVES

TWO Margate

PUB OF THE YEAR WINNER 2018, 2022
HIGHLY COMMENDED 2023

A FREE VIEW WITH EVERY BEER

WEEKDAYS FROM 3PM
WEEKENDS FROM 1PM



BEER FROM £3.50
CIDER FROM £4
WINE FROM £5

MARINE DRIVE
MARGATE
5 MIN WALK FROM TRAIN STATION





A WARM WELCOME AWAITS

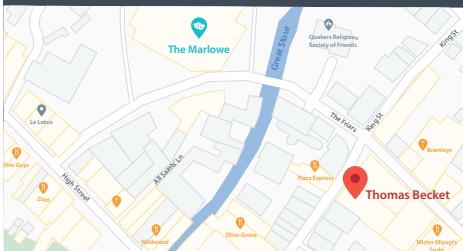
Famous for our locally sourced Ales and a great pint – every time! Complimented by an impressive selection of beers, wines and spirits, **The Thomas Becket** is a *historic and traditional* British Pub.

Our seasonal menu offers something for everyone with daily specials.

WE LOVE DOGS!

With a dog menu, photo wall and doggie treats, we are more than just dog friendly!

Find us a very short walk from the Marlowe Theatre and High Street



— THE —
THOMAS BECKET
 CANTERBURY

21 Best Lane | Canterbury | CT1 2JB

@thomasbecketpub21 | TheThomasBecketPub

www.thomas-becket.com

Dark Materials

‘A pint of the usual please.’ Of course, we are all too ready to slip into comfortable routines; those oases of unthreatening familiarity that never challenge our senses. Beer drinkers particularly tend to gravitate towards the ‘usual’ without a second thought. My weakness is for light, hoppy beers. All the recognisable candidates; Kent Brewery Session Pale, Long Man Blonde, Oakham Citra; all happy contentment in a pint glass (straight, please).

But I have noticed that many of my CAMRA friends show a predilection for darker brews, sometimes claiming their choices as ‘More adult and complex: more of an adventure for the taste buds’. They did set me wondering; and I’ve always wanted to give my tastebuds an adventure. So I set out to challenge my preconceptions and sample some of the deeper darker ales to be found around Kent.

To begin at the bottom end of beer strengths meant searching out mild beers. Nowadays these are normally dark low gravity beers, though light milds used to be highly popular, and a few examples still exist. Locally, Wantsum Brewery produce a popular dark mild, Black Prince (3.9%) frequently found around East Kent. I was amazed by the depth of flavour in this creamy, rich brew. Possibly a little light on the hops for my palate, but still a good find. Goachers of Maidstone offer a traditional dark mild (3.4%) with dark roasted malt and rich chocolate flavours. Not all that common in East Kent but well worth seeking out.

Upping the strength brings in Stouts and Porters, originally distinct styles with stout darker and fuller bodied than the more malty

porter. Nowadays the styles tend to merge. I ran into Titanic Plum Porter (4.9%, widely available) and surrendered happily. As the name suggests, ripe sweet plums combine with rich dark malts tempered by a judicious handful of bitter hops. I began to see the attractions of this dark beer business.

The name Dogbolter stirred some memories. I recall it as the flagship beer of the long – departed David Bruce Firkin chain of pubs. It turns out that Gadds rescued the name and the beer. Dogbolter Dark Porter from the Ramsgate Brewery (5.6%, readily available throughout East Kent) has shot up my personal list of favourite beers. It’s a deep dark beer, full of roast chocolate malt, tons of hop bitterness and a lingering, captivating note of liquorice throughout. Tasty and dangerously moreish.

All this dark matter, and more, has been enough to persuade me to stray occasionally from the hoppy, blonde straight path and sample a wider range of beer styles. Not all have captivated me but, as you may have spotted, I have found a few new favourite beers.

And finally, if you wish to cut back on alcohol, do seek out Big Drop Galactic Milk Stout (available in cans from some supermarkets and off-licenses). It is alcohol free. Though the massive rich chocolate and coffee flavours in this beer may have you double-checking the label for reassurance. Another one for the favourites list.

Denis Palmer



Kent Tasting Panel

Hello Beer Tasters, my name is Jona Jewitt and I have recently taken over as the CAMRA Kent Tasting Panel Chair. This means that I am responsible for tasting and scoring the best beers that Kent has to offer. It also means that I get to make nominations for the CAMRA's Champion Beer of Britain competition. I get to travel around Kent and try as many different beers as I can and get involved in Kent CAMRA events, mainly at breweries and beer festivals. It also means that I am always on the look out for new people to join the Tasting Panel and help promote Kentish beer whilst getting involved in local events.

We have recently visited breweries such as Iron Pier, Kent Brewery, Ramsgate Brewery (known to nearly everyone as Gadds) and NorthDown. We have attended Meet the

Brewer events at Macknade and have had a presence at the Bexley Beer Festival and Brew//LDN showcase on the SouthBank. Lately we have been getting involved with more local matters and visiting Pub of the Year celebrations as well as brewery award events. It is always great to see Kent excelling and doing well, even though times are tough.

If you are a CAMRA member and are interested in getting more involved in things this could be something to think about. I am making time to visit local branch meetings and raise the profile of the Tasting Panel, so if you happen to see me out and about then please stop me and say hello. There is also the Kent CAMRA website on which the Tasting Panel has its own section with a diary of the events that we will be visiting.

Let me know if you are a CAMRA member and would like to get involved or if you think that your local brewery would like us to visit. If you are not currently a CAMRA member then perhaps consider joining up and getting involved. Feel free to email me at beertasting@kent.camra.org.uk

Let's keep Kent Beer great, get it recognised at the national level and I hope to see you out and about in our fantastic county.

Cheers and Beers,
Jona, Kent Tasting Panel Chair



RYE'S MICROPUB

Along with ales and ciders, we have a selection of wines, gins and soft drinks and award winning Scotch eggs and pork pies.

Serving 10 local ales and 18 local ciders



OPENING TIMES:
Monday - Friday from 2pm
Saturday & Sunday from 12pm

Tower Street, Rye, East Sussex
 TN31 7AT Tel: 01797 224110

Now brewing 4 ales



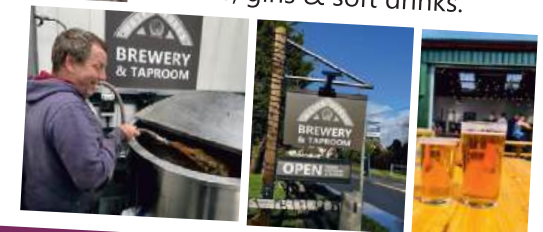
BREWERY & TAPROOM

Serving our URYEnal Best Bitter, I Pee A lot IPA, Golden Flush Pale & Pissior Porter along with a local lager, ciders, wines, gins & soft drinks.



OPENING TIMES:
Friday 3-7pm, Saturday 2-7pm
Sunday 12-5pm

The Old Dairy, Rye Road, Playden,
 East Sussex TN31 7UL
 (opposite the old Peace & Plenty)



www.ryewaterworks.co.uk

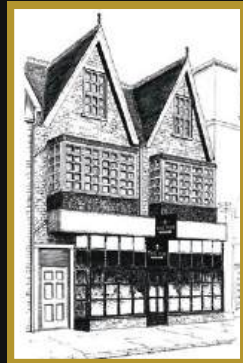
THE PUB

MICROPUB

73 High St, Herne Bay CT6 5LQ



Follow us on socials @thepubmicropub



“ *Very friendly pub with a great selection of ales, beers and ciders. Dog friendly and the atmosphere is very relaxed and inviting, highly recommend dropping in!* ”

Pictured below is Richard, the amiable landlord of The Pub, the latest addition to Herne Bay's thriving bar and micro pub scene. Furnished with an eclectic collection of blue-painted vintage furniture and mismatched tall bar-stools, this warm and friendly bar offers a comprehensive range of cask ales, craft ales, ciders, wines and premium spirits, along with mixers, soft drinks and alcohol-free offerings too.



The decor is enhanced by a gallery of works by local artists, all of which are available to purchase.

The Pub Micropub boasts a stereo accompanied by a collection of classic vinyl albums, a sizeable courtyard with ample picnic benches, free WiFi plus dogs are welcome! There are pub games, regular pub quizzes and poker evenings too, supporting local charities.

A wonderful place to while away some leisure time, this unique local gem should be on everyone's list of must-see watering holes!

Opening Times: Tues 4pm - 10pm | Wed, Thurs & Fri 1pm - 10pm
Sat 12pm - 10pm | Sun 12pm - 8pm

www.thepubhernebay.com

New Inn Beer Festival

Firmly established on Canterbury's social calendar and usually blessed with good weather, the New Inn's late-May Bank Holiday Beer Festival always offers a splendid opportunity to meet friends and sample a great range of real ales and local ciders.

This May's festival was no exception and with enthusiastic support, a happy band of thirsty customers worked their way through nearly 30 firkins of (cool-jacketed) beer and 5 mini-pins of cider.



The variety of beers was magnificent, from easy-going 3.6% session PAs, to a mighty 5.9% strong dark mild. The latter, defying all logic, barely made it through the first session! In between, were many 4.somethings (of all types, shades and flavours) giving ample opportunity for festival-goers to enjoy and appreciate a truly representative sample of the wide range and fine quality of beers on offer from British microbreweries.

Adding to the general jolliness of the occasion, was an eclectic variety of live musical entertainment, as well as tasty offerings from the pub's kitchen, including Katrina's very cheeky chilli con carne!

Once again, the New Inn team put together a fantastic Bank Holiday extravaganza, with an interesting range of beers and ciders, backed up by appetising food and lively entertainment. Good on them!

It's well worth putting a note in your diary, that the New Inn will do this all over again, over the August Bank Holiday, from Thursday 22nd onwards.

Rory Kehoe

Join the CAMRA story

Real ale is just the start...

Our story is your story. So join us in supporting everything from pubs, clubs and drinkers' rights, to licensees and breweries, uniting us in the story we all love.

As a thank you for being a hero in our story, you receive great membership benefits, such as £30 of beer vouchers, quarterly BEER magazine, access to the online news platform What's Brewing, partner benefits and discounts... just a few perks of joining us.

Join the CAMRA story
camra.org.uk/join

Real stories, real people, real ale



Campaign for Real Ale

Lou's Real Ale Tour of England

Seven weeks, ten counties, ten Airbnb's, forty local ales, 2,320 miles and 500,000 steps pretty much sums up the first leg of my ale tour around England.

If you have a few weeks to spare and you need some time away, I really recommend jumping in your car and driving around England (Scotland and Wales are future trips for me) sampling local ales and enjoying what England has to offer: beautiful countryside, friendly people and excellent beers.

Planning a trip that is seven weeks long and took me across all the southern counties before heading up to the Midlands and back down the East of England to finish in Kent, needs to be thorough. I went alone and I wanted to feel safe so I booked my ten Airbnb properties in advance, these included cottages, converted garages, apartments with amazing views and a log cabin. All were near a pub as I found that this is the best source of information on local ales, and the long walks burn a few calories.

I stayed in each place for four days which is plenty of time to discover where to visit and work out the best bus and train routes so I could have a couple of beers and not have to drive too much. Some pubs were in very remote areas and driving was the only way to reach them, but the pub landlords suggested long coastal walks so I could drink my pint at lunchtime then have a four hour walk.

I am sure there are a lot of people out there who would enjoy doing a trip like this. If you are an outgoing person then be brave, go on your own. I was never short of people to talk to or join on a walk. Just stroll into the local pub, tell them you are on an ale tour and the next few hours will be filled with locals telling you the best breweries, beers, walks and places to visit in the area. I had a wonderful seven weeks and met some lovely people on my travels who were always happy to welcome me as an "honorary local" whilst staying in their village.



Fossil hunting in Lyme Regis



Enjoying a beer in Calstock



In the Hunters Inn Devon



The Nutshell, Bury St Edmunds

My top five beers:

Stroud Brewery	Big Cat Stout
Cheddar Ales	Totty Pot Porter
Glastonbury	Dark Ale Thriller
Exmoor	Beast
Greene King	Mild XX which I had in the smallest pub in England, the Nutshell in Bury St Edmunds

It was hard to pick a top five as I drank forty different ales and I have a preference for dark beers, so my top five were all porters, stouts or milds. However, I did have some excellent beers which weren't dark: Long Man Best Bitter, Arundel Golden Ale, Lyme Regis Best Bitter, Hunter's Brewery Royal Hunt and Hillside Ales Legless Cow to name but a few.

I suggest you head off and seek out your favourite ales and enjoy the trip!

Louise Coleman



DOVER Transport Museum

HERITAGE COLLECTION

DOVER TRANSPORT MUSEUM

TRIP ADVISOR TRAVELLERS CHOICE AWARD 2023

REGISTERED CHARITY NO 239484

REGISTERED IN ENGLAND NO 1690464

TRAMSHOP TEAROOM

LIGHT REFRESHMENTS ARE USUALLY AVAILABLE IN OUR CAFE

HOW TO FIND US
The Museum is located just off the A2 at Whitfield, 3 miles outside Dover. Follow the signs to the Museum. Bus services run from Dover town centre and arrive at Honeywood Road. From there it is a short walk to the Museum on Willington Road Sat Nav - CT16 7JX.

Some exhibits and attractions illustrated in this leaflet may be unavailable at the time of your visit. CCTV is in operation.

OPENING TIMES
We are open from 10.30 every Sunday and Wednesday. Normal closing time is 16.30 with last entry at 15.30. We also open on Bank Holidays. Please check website for up to date information.

TICKET PRICES
All tickets are valid for repeat visits for 12 months from date of purchase.

ADULTS	£12.00
CHILD (aged 5-16)	£6.00
FAMILY (2 adults & 2 children or 1 adult & 3 children)	£25.00

DOG FRIENDLY VENUE
SCHOOL VISITS, GROUP/CLUB or COACH PARTIES

We offer special rates and exclusive access for school parties and group visits. For group visit rates please enquire via our website.

MEMBERSHIP / VOLUNTEERING
As our museum is run entirely by volunteers we welcome new members to join our friendly team. More information is available on our website.

FOR GENERAL ENQUIRIES
Email: info@dovertransportmuseum.org.uk
Telephone: 01304 823409



MAD CAT BREWERY LIMITED

MAD CAT BREWERY

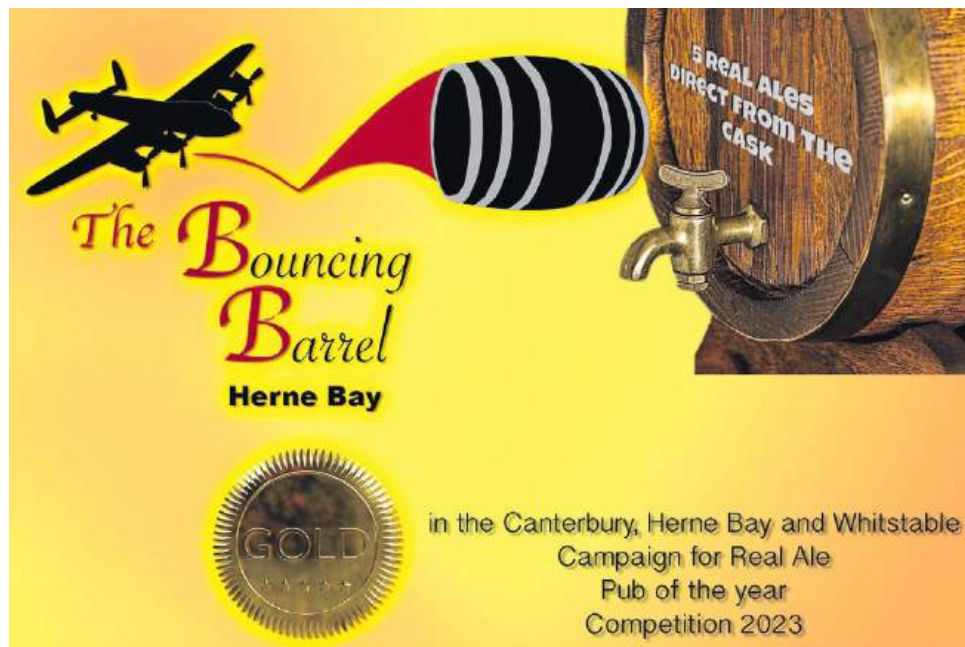
Traditional & Craft Ales AVAILABLE IN PUBS ACROSS KENT

CAN'T FIND IT? ASK YOUR LOCAL LANDLORD TO STOCK OUR BEER

OR ORDER FROM OUR RANGE OF BEERS ONLINE

www.madcatbrewery.co.uk

CONTACT US TO FIND OUT MORE ☎ 01795 597743 ✉ info@madcatbrewery.co.uk



The Bouncing Barrel

Herne Bay

5 REAL ALES DIRECT FROM THE CASK

GOLD

in the Canterbury, Herne Bay and Whitstable Campaign for Real Ale Pub of the year Competition 2023

The Bouncing Barrel 20 Bank street CT6 5EA

Why Bar Staff Hate Customers & Vice Versa

A lighthearted view from both sides of the bar

It's quite simple really, but when it comes to serving people, being behind the bar has its shortcomings. Here is the customer's guide to ordering drinks.

- Please remember to order drinks one at a time as we like to run backwards and forwards. It keeps us fit.
- When ordering a round, make sure you don't know what you want when you arrive at the bar, we like to stand around whilst you find out. Of course, other people at the bar do not mind waiting either. Once you have received two drinks, please take them back to your table for a chat before returning to pay. We are not going anywhere, and we appreciate the rest.
- Always order Guinness last, we like you to stand at the bar with all your other drinks whilst we do the double pour and let it settle.
- Never put the money in a bar person's hand. They like to pick it up off the bar.
- Never say "please" or "thank you" – it only irritates us.
- Always wait until you have been told how much the round is and we have rung it up, before asking for crisps, snacks etc. When requiring ready-salted crisps please ensure that you are told the full range of flavours available before asking for "Plain", it helps us learn the stock.
- When buying a pint for Jim or Tom etc. please don't ask them what they want, just tell us their name, or point because we like to guess and get a real thrill when we get it right.
- If there are others waiting before you, please shout up before them as we like to be abused by

people who think they have been served out of turn on purpose.

- If you have to wait for over two minutes at the bar please don't hesitate to heckle and exclaim that it has been at least half an hour, it keeps staff on their toes. Tapping a coin on the bar can be equally effective.
- The last bell is just to make sure you are awake and have heard the first one. There is no point in asking for last orders until the towels are up and the staff have started cleaning up.

Why Customers Hate Bar Staff

- Having given instructions on how to treat bar staff and order drinks, it is only fair to air the customers' side of the argument.
- The first problem on entering the bar can be finding one (barperson that is). It seems that these days everything other than serving customers comes first. Checking the toilets, wiping down the tables, replacing beer mats, stocking shelves, washing glasses and other tasks all come before selling the products, which after all is what puts the money in the till and pays their wages.
- When you do spot one, who is not doing any of the above they are idly chatting to customers who have already been served, but let's face it you weren't in hurry.
- A friend of mine would comment, "I must be wearing the cloak of invisibility".
- If you want to be welcome, whatever you do, don't complain, no matter how bad the service or quality. Dirty glasses (lipstick is my pet hate) or short measure should be accepted as an occupational hazard.
- There seems to be a certain group of bar staff who have no comprehension of what a complaint is or what to do about it. When presented with a pint that looks like muddy pond water, or is an inch short of the brim they ask blankly what is wrong?
- Although modern tills log each drink and tell staff how much the change is to be given, they still get it wrong.
- Of course, bar staff are all underpaid and over worked, do not know why they accepted the job in the first place or why they carry on doing it. This explains why I gave it up a long time ago.

Steve Bury

What happened to the rest?

While present at the Branch Gold Pub of the Year (POTY) award my wandering mind thought about the Good Beer Guide (GBG) results. Yes, not quite the same, but GBG entries form the foundation for POTY. What happens to the successful pubs that don't quite make the GBG?

Difficult decisions resulted in sixteen pubs for us Canterbury, Herne Bay and Whitstable (CHBW) branch going forward to the 2025 Good Beer Guide and unfortunately some well-respected pubs are left out. To make the decisions, our branch uses a beer buddy system (see below) and the CAMRA National Beer Scoring System (NBSS). However, someone has to lose out, then what happens next? We have well over 100 pubs and CAMRA members can submit NBSS scores from www.whatpub.com. Other CAMRA branches may have different systems. I believe we should have something to celebrate the "also rans" but that's not a fair term to describe some excellent previous entries and winners who have slipped to the 17th place and beyond.

Over many of the years I've been involved, plenty of pubs have closed, changed ownership or just gone downhill giving us an option to select different pubs. Now I see stability in freehouses and some brilliant pubco houses often dish up a good range of ales across the board and month on month, so picking out the best is much harder. You can't dismiss Covid from bringing about changes particularly in people's regular habits and drinkers fall into that category, you have to consider that a reduction in customers is relatively the same everywhere but perhaps not; has the country pub suffered more? To make things more difficult, choosing

the three branch POTY pubs (Gold, Silver and Bronze) includes a list of additional criteria, not just what's on offer, beer, cider or perry. Alignment with CAMRA principles, service, atmosphere and community focus together with overall impression, pub style and cleanliness are all considered.

The beer buddy system requires a member to champion a pub they think is good and return a beer score monthly. Buddies are committee and regular active members and the full range of pubs are not covered, so inevitably some could be missed. There's also a common requirement for different members to visit said outlet to give a fairer cross section of opinion on quality. One thing that can be said is that this year, two different pubs leapt onto the top list from nowhere, proving there is room for improvement and change amongst the 100.

The unfortunate? Well, why don't we champion a list of pubs from 17th onwards: new contenders, those that were in the GBG in past years and maybe got just not enough support now. It is becoming increasingly more difficult to pick. East Kent Drinker seems to be an excellent vehicle to shout about the brilliant pubs, great beer, cider & perry that were just a little less fortunate. So will that raise a glass or disagreement and unrest in the camp?!

Brina Snipson



EKD (East Kent Drinker) Goes North

East Kent Drinker and party were back in my hometown of Stamford, not with a great reason for visiting (last uncle's passing; there were seven), but a good chance to savour plenty of real ale at sensible prices. Also to visit to a few great boozers in the Good Beer Guide, as well as some that are not.

We arrived early Sunday afternoon and, unable to get into the Hotel car park, we parked up outside **The George** (which used to sell Ruddles County for those that remember this brilliant ale in its time). After a walk around familiar surroundings we headed for **The Tobie Norris** – honestly the pub was heaving but the upstairs rooms had been

reserved. Time for a spot of lunch and a new ale for me; Electric Landlady, a 5% English Pale, single hopped ale with mosaic hops and giving plenty of that mango fruitiness to wash down the Sunday roast. The beer is from Baker's Dozen Brewing, a microbrewery in Ketton, Rutland, so local and a Rutland CAMRA entry. Then an Oakham Bishop's Farewell (Oakham, brewed in Peterborough) a 4.6% golden fruity ale (with cascade & challenger hops). This is the best of the Oakham range for me. We were able to get into **The Crown** (sister to The Tobie Norris – Knead pubs) car park, drop the cases for a 2-night stay and then downstairs for a quick snifter before getting ready to meet family. This choice was an Oakham Citra, a great go-to 4.2% gold ale with those grapefruit flavours.

Our venue for the evening (and in true English style, it was raining), **The Stamford Post** (Stamford's Wetherspoons opened in 2014). Yes, you've guessed it, in true spoons style they have used the history of the building for its name. It used to be offices for the local paper, *The Stamford Mercury* (until 2013), originally

The Tobie Norris



known as *The Stamford Post* (1710). There is a typewriter on the wall, no less. The pub boasts 12 real ales, mainly local, but the old favourites are in the selection. I had an Oakham Ernest, an English Pale 4.0%, hoppy in true Oakham style using a UK Ernest hop with New World qualities (named after Prof Ernest Salmon – the breeder of the hop). I stuck with this for most of the evening. But I couldn't resist a Thornbridge (Bakewell, Derbyshire) DDH Jaipur 5.9% American IPA (the double dry hopped version celebrating the 15th anniversary of Jaipur and gives a fuller tropical fruit character but maintains that great flavour of the original) before retiring for tomorrow's event. OK, a quick Citra before retiring, back at The Crown.

Monday morning and a run out to Marholm and as we are early, we stop at **The Fitzwilliam Arms**, a beautiful chocolate box type pub in the village. The pub gets its name from the Fitzwilliam family who owned a large majority of buildings around the village. It is situated next to the village's natural landmark, 'The Green Man', a 100-year-old privet hedge. So, a quick snack (a great thick fishfinger sandwich with chips) and a

The Fitzwilliam Arms



The Stamford Post

couple of beers before the event EKD et al were here to attend.

The return to Stamford took us back to The Crown for the wake (this was an amazing coincidence as we had no idea we were staying where the wake was being held) and a few more Oakham Citras. The afternoon and evening rolled on and it was a good chance to catch up with family not seen for ages, nostalgia ruled and talk of history gone by.

There are some great pubs in Stamford and there were many EKD would have liked to visit like **The Jolly Brewer**, **The Green Man** and **The Lord Burghley**, for instance, in Stamford. **The Bluebell** (Belmesthorpe, Rutland) and **The Green Dragon** (Ryhall, Rutland) both Good Beer Guide entries and dispensing fine ales, just outside Stamford.

A visit to this area is recommended and what a great beery experience you will have indeed. So, to bed and then a run down the motorway back to Thanet the following morning. Good time was made, drop off for the car and catch a bus into Margate to finish off the round trip with a couple of beers in town and a bite to eat. A good way to finish off.

Graham Rickett

RECIPE

Beef and Cider with Dumplings

(Serves 4)

This is a boeuf bourguignon with cider instead of wine. It's even better if you add lots of small onions (peeled and left whole). The dumplings are optional but a great addition.

We used Dudda's Tun Bone Dry cider, but other great local ciders would be Kentish Pip (Craftsman or Grafter), Hernhill Dry Cider, or Kent Cider (Russet or Gala).

N.B. This recipe gives you plenty of opportunity to go to the pub while it's cooking!

Method

1. Preheat the oven to gas Mark 2, 150C, or 300F.
2. Slice a medium onion thinly, then fry in oil for 5 minutes in a large ovenproof casserole.
3. Turn the heat up to high, then add 1½ lb (700g) of shin of beef, cubed. Chuck steak will do, but shin imparts a nice gelatinous texture. Toss around to brown on all sides.
4. Add 2 cloves of chopped garlic and 4oz (120g) of streaky bacon, chopped up quite small.
5. Next stir in a rounded tablespoon of plain flour and mix thoroughly.
6. Add half a pint (300ml) of dry cider and again mix thoroughly. Add a bay leaf and half a teaspoon of dried thyme (or a couple of sprigs of fresh).
7. Bring to the boil (adding more cider if it looks like it needs more), then season with salt and pepper. Cook, covered, in the oven for 2 hours. Then add 4oz (120g) of mushrooms.
8. Now make the dumplings. In a large bowl mix 6oz (170g) of self-raising flour, 3 oz (85g) of suet, half a teaspoon each of salt, mustard powder and mixed herbs. Combine these thoroughly with a spoon or fork.
9. Now add some water, a little at a time, and mix thoroughly. The trick is to add the water very gradually, because if you get the mixture too wet it's difficult to retrieve it. Mix with initially with your spoon or fork, then continue your hands, because you really have to squeeze it to bring the mixture together. You will know when it's done because the resulting dough ball will come away from the bowl and your hands.
10. Divide the mixture in to eight balls (not Eight Bells!) and add to the casserole. Turn them over to ensure they are thoroughly immersed in the liquid, put the lid back on, and return to the oven for an hour, or until the beef is tender.
11. Serve with mashed potatoes and a green vegetable.

Gerry Keay



If you are adding small onions, put them in now.



**Unit 91, Maple Leaf Business Park,
Manston, Kent CT12 5GD**

FRIDAY 12 NOON TILL 6PM



SATURDAY 12 NOON TILL 5PM

07805 091 343
@shiveringsandsbrewery



The Oktoberfest wordsearch

Find and circle the vocabulary words in the grid. Look for them in all directions including diagonally and backwards.

D	S	D	J	X	U	Y	F	O	S	G	V	N	X	K	P	G	M	S
H	H	T	Z	X	Y	N	E	T	R	A	G	R	E	I	B	E	X	U
E	M	Y	D	R	P	Y	F	T	N	B	L	N	M	H	M	K	W	M
N	M	U	T	U	A	O	H	N	U	W	D	R	I	Y	Q	M	I	P
B	R	H	D	T	S	L	S	B	W	A	N	D	A	G	T	H	G	R
L	R	V	P	S	I	G	I	Q	W	R	R	E	T	E	N	T	F	E
E	W	A	U	O	Z	F	D	Y	W	U	I	K	G	R	K	I	A	T
D	K	G	S	R	R	G	A	F	M	H	D	R	R	K	T	N	S	Z
E	W	N	T	S	E	F	R	E	B	O	T	K	O	E	G	Z	D	E
R	I	O	C	Q	B	E	M	U	T	S	O	C	X	N	U	E	F	L
H	Y	I	O	H	F	A	X	A	S	R	X	R	I	O	O	A	T	S
O	H	D	V	H	X	B	N	G	I	Z	E	C	M	J	M	C	S	S
S	Q	R	V	J	C	Q	N	D	W	K	N	V	R	A	Y	E	B	B
E	U	O	U	W	H	I	Z	B	N	A	L	E	S	U	O	R	A	C
N	V	C	G	I	L	N	N	A	D	O	Q	P	O	L	K	A	V	B
U	W	C	D	P	G	J	T	U	G	D	V	Z	S	R	X	P	A	F
D	K	A	M	X	R	E	E	B	M	G	E	R	M	A	N	Y	R	X
W	V	U	P	N	W	Q	R	I	V	A	D	Y	V	J	P	U	I	Z
D	D	B	R	A	T	W	U	R	S	T	O	N	U	E	U	N	A	Y

Accordion
Autumn
Bavaria
Beer
Biergarten
Brass Band
Bratwurst
Carousel

Costume
Dancing
Dirndl
Dumplings
Germany
Keg
Lederhosen
Munich

Oktoberfest
Polka
Pretzels
Radish
Sauerkraut
Singing
Tanker
Tent

SERVING ONLY THE BEST CASK BEER. SUPPORTING INDEPENDENT UK BREWERIES

THE ROYSTON

COFFEE & ALEHOUSE

2 THE BROADWAY, BROADSTAIRS KENT. CT10 2AD
(LESS THAN 2 MIN WALK FROM BROADSTAIRS TRAIN STATION)



**Join us on a discovery of new
flavours with our innovative
limited edition cask ales.**

Shepherd Neame is delighted to offer an exclusive 20% discount for CAMRA members on the Cask Club beers at participating pubs when a valid CAMRA card is presented at the bar.

To find out more and for a list of participating pubs, visit snea.me/cask-club



GO FOR GOLD GOLDEN ALE IN PUBS
JUNE/JULY 2024 SUBJECT TO AVAILABILITY

DISCOVER THE SECRETS OF BRITAIN'S OLDEST BREWER

Want to learn more about how our Cask Club beers are brewed?
Join us for an award-winning guided tour!
Book today at snea.me/book-tour



@shepherdneame

Cask Club