



East Kent Drinker



North East Kent CAMRA branch news

SPRING 2025 FREE ISSUE 4





LONG MAN BREWERY
NATURALLY EXCELLENT BEER

Now serving across Kent



Award winning beer,
brewed with our own
regeneratively farmed barley
{ Find out more

10% OFF ONLINE
USE CODE
EK2140D
longmanbrewery.com

Welcome

Dear Reader,

Thank you for picking up the latest edition of our *East Kent Drinker* magazine.

Our aims and intentions as always are to shine a light on all things beery in this treasured corner of Kent.

Showcase our superb local Brewers, wonderful pubs and reminding all of the huge and important part that beer, brewing and pubs have played in the social history of our Country.

But there are always clouds. Our cover photo is of the Brown Jug in Dumpton closed in 2019, Grade 2 listed, in CAMRA's Good Beer Guide 19 times. Permission for change of use to residential has just been granted.

Pubs like this have a huge history, are part of the warp and weft of us, our culture. They define who we are. When we lose such treasures, a little part of our collective soul dies.

Ever more we must try harder to preserve our pubs. They are unique. We must constantly remind ourselves, even in these troubled times, of the enduring, life enhancing magic of enjoying a good company, pausing the troubles of the world while partaking of a lovingly crafted beer, or two.

Please read on and we hope and trust that you will find things of interest and even amusement.

Cheers.

Events diary

Follow the links or scan the code for the latest information:

CANTERBURY, HERNE BAY, AND WHITSTABLE BRANCH:

<https://www.meetup.com/camracanterbury/>



SWALE BRANCH:

<https://swale.camra.org.uk/diary>



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



KENT CAMRA BRANCHES:
<https://kent.camra.org.uk/viewnode.php?id=196760>



Contents

- 4 Pub and Brewery News** – What's happening around East Kent
- 8 Branch News** – News from the East Kent CAMRA branches
- 9 Cricket for Charity** – Local CAMRA support for national charities
- 11 Handpump Hijack** – CAMRA campaigns against fake handpumps in pubs
- 12 Lou's Ale Tour Part 2** – Louise Coleman continues her journey around the beers of Britain
- 15 Mild or Otherwise** – Brina Snipson delves into the murky, forgotten past of mild
- 16 Rock 'n' Roll Beers Part 1** – Mike Goldwater explores collaborations between breweries and bands
- 19 A Quick Guide to Tasting Beer** – A guide for your tastebuds by Christine Cryne
- 20 Beer Styles** – A brief introduction to the main styles of beer by Christine Cryne
- 22 What Have Micropubs Ever Done for Us?** – A one-act play from a pub
- 24 A Matter of Size** – Are small glasses better? Denis Palmer gives a view
- 27 Book Reading at the Montefiore Arms** – Julian Stone reports on 'A Pub for All Seasons', the new book by Adrian Tierney-Jones
- 28 Meet the Brewer** – SE England brewers roll out their beers in Canterbury
- 31 What Pubs Should be Telling Us** – Gill Keay takes pubs to task for failing to accurately inform their customers
- 32 Recipe** – Gill Keay presents a cheesy treat
- 34 Word Puzzle** – A challenge for those idle moments

Contact

CAMRA BRANCH CONTACTS

Canterbury, Herne Bay, and

Whitstable branch:

gillandgerrykeay@btinternet.com

Swale branch:

contact@swale.camra.org.uk

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, Glyn Parry

COVER PHOTOGRAPH by Julian Stone

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		

Pub News

Canterbury, Whitstable and Herne Bay Branch

The Jolly Sailor, 75 Northgate Canterbury. Since Enterprise Inns (now Stonegate) terminated the tenancy and sold the freehold to The Kings School in 2018 the pub has remained empty. Kings School have now made a planning application for change of use from pub to 'education centre', attracting c130 objections.

Butchers Arms, Herne. Micro pub trail-blazer, Martin Hillier MBE has agreed a 12 month lease extension with the aim of facilitating a handover before Martin finally taps his last cask and hangs up his mallet.

As of January 2025 House & garden (inc Butchers Arms) for sale. Price £300,000. The agreed lease extension, expiring 2025, will allow transfer of micro pub as a going concern.

Coach and Horses, Harbledown, Canterbury. Closed for the past 5 months without explanation. Web page states 'Temporarily Closed'

The Lazy Lobster, Sea Street, Whitstable. Having been closed for 4 months the previously named Prince Albert, owned by Heineken & Star Pubs, announced the re-opening in October.



The Duck Inn, Pett Bottom. Happily Ian Flemming's watering hole has re-opened with a 'licence to serve foodies' from November 1st following a 4 month renovation.

The Cardinals Cap, 13 Rosemary Lane, Canterbury, has been let on a new lease and is expected to undergo a refurbishment in the New Year with a planned re-opening in the spring as a Moroccan themed café/bar.

Two Doves, 25 Nunnery Fields, Canterbury. A planning application for a change of use from

pub to retail shop was refused in October. Having already lost 2 planning appeals this is the third time owner LJW Developments have been refused planning permission.

Chequers Inn, Stone Street, Petham. Having been refused planning permission to convert the premises to residential use the owners of the ACV listed pub have launched an appeal against the decision.

Ale & Antiques, 136 Tankerton Road. The mixed use micro pub, antiques shop and restaurant is for sale as a going concern

Canterbury Ales Brewery, Stour Valley Business Park, Chartham. The leasehold is for sale as a going concern, fully equipped and staffed.

Thanet Branch

Perico Lounge, Ramsgate – Opened in June. Its draught beer and cider selection features popular keg brands from Heineken. Its sister venue in Thanet, Riparo Lounge, is at Westwood Cross.

Camden Arms, Ramsgate – After being open for ten months under new management it closed in June 2024 it lastly sold beers from Ramsgate Brewery.

Promenade, Margate – This purpose built Brewers Fayre was technically a pub that also sold food. It closed to the public in July 2024. Its facilities may now only be used by guests staying at the Premier Inn. It lastly sold cask ales from Adnams and Sharp's.

Wheel Alehouse, Birchington – Ceased selling cask ale in July. It was in Good Beer Guide from 2015 for three years and was lastly the only outlet for the Margate based brewery Isla Vale.

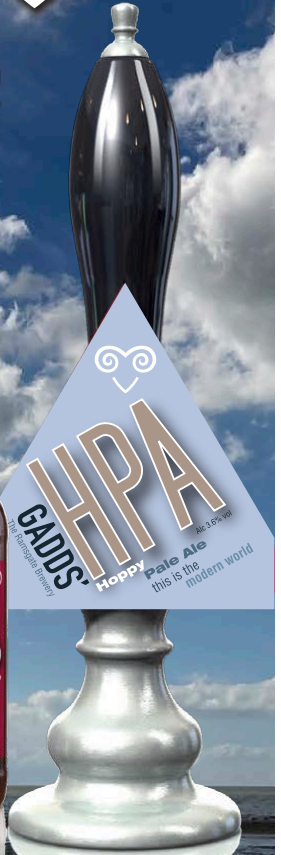
The New Stag, Monkton – Opened under its new name in August. It was previously the White Stag Lodge. No cask ales.

No.42, Margate – This is a newly refurbished Hotel/Guest House with a restaurant with fire and ice concept, 21 guest rooms and a lounge bar. This has a new and, only, roof top bar in Margate. Cask and keg is not served here but bottled local ale is supplied from Northdown Brewery.

The New Belgium Bar, Ramsgate – Opened in August. It is a seafood restaurant and bar serving a variety of street food as well draught beers from ABK (Aktien Brauerei) amid other brands. ►

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

SERVING ONLY THE BEST CASK ALES FROM INDEPENDENT UK BREWERIES

THE ROYSTON

COFFEE & ALEHOUSE



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

Yard of Ale, St Peters – closed in August with permission to become an undertakers' office. It featured in the Good Beer Guide from 2016 for four years.

Kicks Bar, Margate – In September it was absorbed into the Cinque Ports public house.

Cinque Ports is now run by Kerb Ltd under contract from Dreamland.

Bulls Head, Margate – Now sells cask ale from the Ramsgate brewery and others.

Slice, Ramsgate – Previously the Goose, it opened under its new name in October. It specializes in pizza but no casks ales yet.

Sundowners, Margate – It closed in November after being open since 2003 and was Thanet's first LGBTQ+ bar.

Royal Victoria Pavilion, Ramsgate – At the time of writing this listed Wetherspoon pub is having some £750,000 spent on a new section of its upstairs gallery, its outside area facing the beach, and work on the roof plus other works.

Britannia, Margate – Following the failure of the first application (F/TH/23/0945) a second application has been made to change the currently closed pub to residential use. Its Thanet planning ref is F/TH/24/0981 please consider objecting.

Fermentorium, Ramsgate – This will be a new beer venue in Ramsgate. It is expected to open soon and is at 38 King Street.

Swale Branch

The Pilots Rest micropub in the High Street, Sheerness has undergone refurbishment and has re-opened mid-December with a more homely feel. Two cask beers, both in very good condition are available. 75cl bottles of oak aged porter from the Yorkshire Heart brewery are on sale at a very realistic price.

The Playa in the Leas, Mlnster has been subject to an extensive refit and refurbishment after being taken over. Re-opening early December, it is rebranded as a restaurant and bar with the emphasis on food led products. At the time of writing we have been advised that beers are now provided from the Carlsberg Marstons (CMBC) range and a refresh of the dispense equipment has been scheduled. We understand that the two hand pumps will vary between Doombar and Shepherd

Neame Master Brew with Brooklyn Stonewall IPA also regularly available from the CMBC portfolio.

Donna's Ale House in High Street Sittingbourne closed permanently on 29th September. The venue is now looking for a new tenant.

The White Horse, Boughton-under-Blean, has reopened after an extensive refit Sharon and Gordon Thompson, 2024 winners of the Shepherd Neame Pub of the year, are running this 600 year old country inn. It looks like the White Horse is in good hands.



At the **Three Sisters** in Upchurch, Gail and team have a host of events planned over the festive period. There is even a brass band to entertain. All of their seasonal opening times can be found either on the web or the pubs Facebook page.

Moving onto cider the team at **Brogdale Cider** have announced the release of the mulled winter spice cider. It's available at many retail outlets, markets or from the Brogdale farm marketplace near Faversham along with the remainder of the range.

SIBA have announced a new 'Indie Beer' campaign, which is designed to support truly independent breweries, and to expose breweries falsely suggesting they are independent, when in fact they are owned by a larger company. SIBA have an excellent brewery checker which instantly tells you the ownership of any brewery. This can be found at www.indiebeer.uk. CAMRA are fully behind this move and as such, need our support against the larger brewers who are actively trying to remove them from our bars. We ask that you give this support by drinking beers from our local brewers at every opportunity in the forthcoming year.

Most drinkers in the area will have adjusted to pubs 'Winter opening hours' seemingly the norm post-covid. The advice is that unless you are up to date with each pub's web or Facebook pages, make sure you check opening hours with your chosen venue before you set off, as times are subject to change quite regularly at present.

Branch News

Swale Branch

For months, the committee at Swale Branch have been planning an annual pre-Christmas jolly and this year's trip was scheduled to be a tour around the Deal area on Sunday December 8th. However, due to railway travel disruption because of the ongoing storm Darragh, the event had unfortunately to be cancelled at short notice. Despite this, a few hardy members made the best of a bad situation managing to get into Faversham and take a saunter around the town. A good time was had by all. Considering the very poor weather some hardy members were still out at 8pm. All the beers sampled were reported to be in good form.

Canterbury, Whitstable and Herne Bay Branch

Branch Pub of the Year 2025

The Haywain, Bramling:

We are delighted to announce that the Haywain has won this year's prestigious award. How did we decide? The criteria obviously include the quality of beer. The Haywain serves one regular beer (Adnam's Southwold Bitter) and three changing beers on the handpumps. On our last visit, the changing beers were from Goacher's, Titsey and Canterbury Ales. There is usually a dark beer – Goacher's Mild is popular. It's important that they are all kept in great condition. There's beer festival in a marquee in the attractive garden every May.

The Haywain also scores on atmosphere, environment and welcome. You'll always get a cheerful greeting from Kevin and Louise and their staff, and the pub is comfortable and attractive. The home-cooked food is popular and booking for meals is advised. But food hasn't taken over the pub, customers who just want a drink are made just as welcome.

One area where the Haywain scores heavily

is on community focus. Recently described as Bramling's "Village Hall", it's the centre for the lively and varied events run by the Bramling Charity Fund, which over the last 20 years has raised over £133,000 for the Pilgrim's Hospices and other local charities. The list of events at the Haywain for March includes the regular crib evening, a race night, a cricket night with guest speakers, a "sip and paint" night, a jazz night, and Keverootti. The latter is an operatic evening (already fully booked) with landlord Kevin, who is also an Elvis performer.

Congratulations also to the other pubs listed for POTY by our branch. The full list is:

- GOLD** The Haywain, Bramling
- SILVER** Bouncing Barrel, Herne Bay
- BRONZE** New Inn, Canterbury

Thanet Branch

The Brown Jug, Dumpton/Broadstairs – A grade II listed building also on CAMRA's Heritage Pubs List. It was part of the Thorley Taverns pub chain and closed in Jan 2019, an application for change of use was submitted by Tracy Emin Studios in June 2023 for conversion to residential only. This was approved in February 2025. A sad loss to the Thanet pub scene. It had tremendous character and was in an area where there are few other listed buildings and losing the public access and enjoyment to it is to the detriment of all. It was in CAMRA's Good Beer Guide nineteen times, lastly in 2016.



Cricket Week for Charity

The real ale bar, run by Canterbury CAMRA at Canterbury Cricket week last June raised £4264 for the nominated charities.

Each year the bar, manned by CAMRA volunteers and supported by numerous Kent real ale brewers, donates the entire trading profits to charity.

The chosen charities this year were Cancer Research UK and Alzheimer's Research UK. In a ceremony held at the Unicorn Inn, Canterbury on Thursday 29th August Gill Keay of Canterbury CAMRA handed over cheques to representatives of the two charities.

Pauline Phelan of Alzheimer's Research UK and Brenda Shore and Lynn Brown of Cancer Research UK received cheques for £2132 for their charity. Gill Keay thanked the many local brewers who donated beer and the CAMRA volunteers who manned the event.



Gill Keay, Canterbury CAMRA (R) presents cheque to Pauline Phelan, Alzheimer's Research UK



Gill Keay (R) presents cheque to Brenda Shore & Lynn Brown, Cancer Research UK



Presentations at The Unicorn, Canterbury

THE **TWO** HALVES

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





In March 2024, Carlsberg Marston's Brewing Company (CMBC) launched 'Fresh Ale'. These are keg versions of their cask range, but which are served through traditional handpumps.

Keg beer is not a "live" beer, in that once it leaves the brewery it contains no viable yeast, and does not undergo further conditioning, unlike cask-conditioned beers which continue to develop flavour and carbonation in the pub cellar.

Beer handpumps on bars have long been the easily recognisable sign of the freshness and quality of cask beer. CAMRA strongly believes that beer drinkers should not be

misled at the point of dispense through the sale of non-live, non-cask beer through handpumps.

CAMRA calls on CMBC to either provide a genuinely live and fresh beer to be served through handpumps, to give the drinker what they expect and want, or to be honest and serve this so-called "fresh beer" through keg taps.

At present, the 'Fresh Ale' range are keg versions of three of CMBC's cask beers –

Wainwright Amber, Wainwright Gold and Hobgoblin IPA.

ASK, "IS IT CASK?"

The launch of 'Fresh Ale' by Carlsberg Marston's Brewing Company (CMBC) is a handpump hijack, which misleads consumers into thinking they will be served a cask-conditioned beer – which is far from the case.

Serving so-called 'Fresh Ale' though a handpump also boots a genuine cask beer off the bar, depriving consumers of choice.

CMBC claim to champion cask beer but have instead closed breweries and removed cask lines from bars.

Please let CAMRA in East Kent know if you come across 'Fresh Ale' in your local. Email details to neccamra@outlook.com

Lou's Ale Tour –

Part 2

Once you've got the travel bug, there's no stopping you. Don't get me wrong, East Kent is a great place for real ales, we have excellent local breweries and microbreweries across our region. There are many fantastic pubs and micropubs which we all enjoy visiting; but sometimes you feel the need to explore further afield and taste some ales that we probably won't see in many, if any, of our pubs.

My first solo adventure took me across the southern counties, into Cornwall and Devon through Somerset, the Cotswolds, Derbyshire, Cambridgeshire, East Anglia then home. It totalled seven weeks, I stayed in ten Airbnb properties and had a wonderful time exploring the towns, villages, local history, long walks and of course chatting to and drinking with the locals in the pubs.

The following year I planned a new route taking in some of the counties I hadn't managed to see the first time.

Three and a half weeks, four counties, twenty-five ales, 900 miles and 240,000 steps pretty much sums up trip two.

I started in Lincolnshire staying just outside the city of Lincoln, I enjoyed an extremely tasty Imperial Stout from Blue Monkey Brewery of Nottinghamshire, it was 10.5% so I only had one then walked home to my Airbnb flat; I slept very well that night!

In Melton Mowbray, the home of the pork pie, I visited a pub and had lunch; a pork pie ploughmans and a pint of Everards Brewery Tiger, a refreshing amber ale which went well with the meal followed by a pint of Lincolnshire Brewing Company's 1215 amber ale which had lovely malty flavours.

Market Harborough in Leicestershire, has an independent brewery, Langton, serving ales in the local pubs. I had a pint of Inclined Plane 4.2%, an amber bitter with a light floral finish served by the landlord of the Three Swans, who knew Canterbury very well, so we had lots to talk about over the next pint!

On to my third county, Oxfordshire. A pint of Hook Norton Old Hooky in the Rose and Crown in Oxford went down very well, then I headed off for a tour of the Oxford colleges. Another excellent pub was the Turf Tavern, a Norfolk ale this time, Woodforde Norfolk Nog, a 4.5% dark ale which was the favourite for this whole trip.

Final destination was Winchester in Hampshire. Sadly, the beer I had in The Cart and Horses is no longer brewed as the Itchen Valley Brewery closed during COVID.

However, once in Winchester a local man recommended a pub called Alfie's which served the local Flowerpots Brewery Pots Bitter, a tasty beer and only 3.8%.

I then headed home to East Kent and was ready to resume drinking my local ales in our pubs and micropubs before getting the urge to travel again in 2025, planning has started!

Louise Coleman



Everards Brewery Tiger



Oxford Scholar Ale





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)



NIKKI & WILL
WELCOME YOU TO

THE
MAGNET

Serving a selection of
cask ales, ciders, gins
and much much more.



Like us
on
Facebook
for up
to date
guest
beers
ciders
& events

OPENING HOURS Mondays to Thursdays
12 noon - 10.30pm Fridays and Saturdays
12 noon - 11pm Sundays 12 noon - 10pm

The Magnet 37 Albion St, Broadstairs CT10 1NE
01843 600 527 Email themagnetmicropub@gmail.com



Themagnet



Themagnetbroadstairs



themagnetbroadstairs

Mild or Otherwise

Ah, I know what you are going to say: another article about **Dark Materials**. Or perhaps not. Dreaming back a few years to the first pub I regularly drank in, I took a liking to dark beer, not too fussed about the bitter and having tried cider a return to mild has stayed the test of time. Not the best story you hear me say, why, well a friend stacked bottles in the pub before going to school, yes I know we were at school, and his strong recommendation was don't drink the mild.

The pub is still there today, built around 1850 in one of the oldest town areas but now trading as a Thai restaurant, they no longer sell mild. It probably wasn't even mild then; one of the evil tools of some landlords was a long thin spouted funnel which just fitted in the spile hole in the cask top. Why you ask again, so all the slops can be poured back into the barrel and sold again. Uncanny lot some landlords of old, and fairly disgusting if not unlawful today. If you want to see an example of a funnel, Martyn at the Butcher's Arms has a specimen hanging up; not in use I should add.

Traditionally slops is a term referring to the drip tray contents beneath the hand pump, probably holding half a pint which was spillage from quick pulls or a wobbly hand, or beer pulled through the pipe when cask changing. The brewery of the pub in the first paragraph above was Fremains, already owned by Whitbread and creating a local monopoly. However, the beer was quite good compared with some of the opposition. I digress because although the casks were not meant to be refilled and a practice not accepted by good brewers, some landlords were not satisfied just with the spillage in the drip tray, so in addition, all styles of beer were put into mild, and the half-drunk contents of glasses at the end of the evening went in to boot.

This all begs the question was it really mild? Best only drink it when it was a new barrel but one never knew. In the same manner, you didn't know how much bitter, wine and glass lipstick had been topping up the old cask. Disgusting as I say but why the mild one

asks? Quite possibly because as a dark beer the lighter additions didn't show up, not sure about the lipstick, I can't remember. In short, I was rather put off and moved on to brown ale in a bottle, in those days two different types, Forest and Mild or Otherwise Poachers, I think. One was a Fremains recipe the other a Whitbread and so a variety was available when you didn't want bitter. When, a few years later being a regular in a different local pub the barman asked why I didn't drink the mild as it was better than the bottled brown ale and cheaper? Ah well there's a story and the rebirth of a mild fan. That pub is still open also very old, built early 18th century, no longer quite the same but pub history is the subject for a different article. I'm not a regular drinker there anymore and although they sell real ale they don't stock mild. That other local opposition brewer Shepherd Neame became well known for the best mild in town at Flo's New Inn in Whitstable but unfortunately they no longer brew real mild, shame really. We shouldn't complain about today's offerings now should we!

Brina Snipson



Rock 'n' Roll Beers

In the CAMRA Beer Guide 2024, Bruce Dickinson, lead singer of Iron Maiden, wrote the intro. Dickinson has long been a supporter of CAMRA and real ale in general. His most famous claim to fame in brewing circles was when he collaborated with Robinsons in 2013, when they produced **Trooper (4.7%)** which was named after Iron Maiden's 1983 hit song. The bottle label design even bears the same artwork as the original single. The beer has since become hugely successful, winning a slew of awards and spawning a range of beers under the Trooper banner from the likes of **Trooper IPA (4.3%)** to special releases such as **Trooper Fear of the Dark (4.5%)**, **Trooper Sun & Steel (4.8%)** and **Trooper 666 (6.6%)** to name but a few. Although **Trooper (4.7%)** is probably the most well-known example of a UK based brewery dabbling with the music industry, there have been other examples of this occurring over the years.

For instance, the band Elbow have done a number of collaborations with breweries, including **Build a Rocket Boys (4%)** with Robinsons in 2011, and **Charge (4.2%)** with Marston's in 2014. The same year, Wychwood collaborated with Status Quo to produce **Piledriver (4.3%)**, which was named after their classic 1972 album. Meanwhile, in 2015, New Order teamed up with Moorhouse to produce **Stray Dog (4.2%)**, named after a track from their recently released album 'Music Complete', perhaps a more unusual form of promotion.



KENT BREWERY

comfortably plum
plum stout

A traditional stout infused with plums and balanced by a roasted bitterness.

4.9%

Occasionally, bands have gone out their way to produce a range of beers, such as when Madness teamed up with Portobello Brewery Co. to produce several beers under the banner of Madness Brewing Co. The range of beers was inspired by their songs and albums, such as **Lovestruck (4.4%)** a ruby ale named after their 1999 comeback single; **Night Boat (4.6%)** a porter partly named after their popular instrumental 'Night Boat to Cairo'; **Absolutely (4.2%)** a pale ale derived from their iconic 1980 album of the same name and **Gladness (4.2%)**, a lager which results from a lyric in their cover of 'Madness' by Prince Buster.

Moreover, Signature Brew set up their brewery with the unique business concept of producing high quality beers for live music events. They have also frequently collaborated with bands, closely involving them in the development process, including the likes of **Nice Time (3.9%)** with The Skints in 2017, which was successful enough for the band to take the beer on tour later that year. Subsequently in 2018 they produced **Mogwai Beer Satan (5.2%)**, with Mogwai, derived from the band's seminal 16-minute track 'Mogwai Fear Satan', and more recently in 2020, **Bells End (5.2%)** a Christmas themed brew developed with The Darkness, inspired by a lyric from the band's festive hit 'Christmas Time - Don't Let the Bells End'. Understandably, the brewery has gained plaudits for their inventive efforts, including SIBA Business of the Year 2018.

Occasionally, there are breweries out there who have named a number of their beers after hit songs. For example, Rock the Boat have named some of their beers after a number of well-known 1960's songs, including the likes of **Waterloo Sunset (4.2%)**, **Yellow Submarine (3.9%)** and **Sittin' on the Dock (3.5%)**. Meanwhile, Crafty Monkey Brewing Co. label many of their beers after the bands and songs that have inspired them; their very first release **New Era (4.7%)** in 2018 was partly derived from the song 'Dawning of a New Era' by The Specials, due to the symbolism of the subject matter. Since then, they have trawled through their record collection and released **Wild West Hero (4.5%)**, a brown ale inspired by E.L.O.'s country tinged classic, **Reward**



(4.7%) an IPA that is named after the Teardrop Explodes top ten hit, and **Ruby, Ruby, Ruby (4.5%)**, a red ale that borrows from the chorus of the Kaiser Chiefs song 'Ruby'. Occasionally, brewers have even gone to the lengths of producing pun-induced titles of notable songs for naming their beers, for instance West Malling based brewer Kent Brewery have released a number of examples including **Comfortably Plum (4.9%)** and **Hazed and Confused (4.7%)** influenced by iconic Pink Floyd songs. And in June 2023, following the passing of Tina Turner, they paid tribute and released **Simply the Best (3.8%)** named after her worldwide chart-topper 'The Best', a best bitter with a spicy aftertaste. The same year, Thames Side Brewery also jumped on the bandwagon, and released **Don't Fear the Neipa (5%)**, a droll take on southern rockers Blue Oyster Cult's most well-known song 'Don't Fear the Reaper'.

Over time, a slew of beers inspired, influenced or derived from notable songs have been produced and sold by breweries looking to boost their profile; and conversely in some cases direct collaborations between bands/artists and breweries have resulted in releases that are clearly promotional items aimed to appeal to their fan-base. Yet, aside from the likes of **Trooper (4.7%)**, which is widely sold in supermarkets and shops around the UK, you will seldom find many of these beers on the shelves, since they tend to be a released either on a limited edition or strictly localised basis. However, if you happen to find one of these beers in a pub, beer festival or bottle shop, why not take a copy and add it to your growing record collection of rock 'n' roll beers.

By Mike Goldwater

The Elephant Pub...

The Mall, Faversham



A Quick Guide to Tasting Beer

Sometimes people get put off by the flowery descriptions given by 'beer experts' and think that they can't taste beer but, in truth, there are very few people who can't taste and assess a beer.

Firstly, everyone's palate is as unique to them as their finger print. This means that what I like in a beer, is not necessarily what you like; this is why brewers today don't brew just one type of beer.

So where do you begin? Simply follow this straightforward process:



1. Appearance

Hold the beer to the light and look at it. There should be bubbles indicating a reasonable level of carbonation. Is it clear and inviting you to drink it? Tip: if you put a pen with writing to one side of the glass, look through the glass and you can read the writing distinctly, with no fuzziness, then it can be described as 'bright'.

These days, of course, some brewers will not use finings and so the beer maybe hazy or cloudy – but regardless, there should be no floaters!

2. Aroma

Often drinkers miss this step but it is advisable. You can then pick up if there is anything wrong with the beer and avoid a nasty shock to your palate. Swirl the beer gently with your hand over

the glass (to keep the aromas in). Then stick your nose into the glass. The aroma should be enticing you to drink the beer.

3. Taste

This is the best bit! Take a sip and move the beer across your tongue. Different parts of your tongue have different sensitivity to the four basic flavours in a beer: sweetness, bitterness, sourness and saltiness. The other flavours you pick up such as fruit, roast, biscuit, etc are done through your olfactory sensors, which are at the back of your nose. This explains why you can't taste properly when you have a cold and why tea and wine blenders slurp to get the aromas of the liquid up to the sensors. What do you like about the taste? What don't you like? Asking these questions will help you become more discerning and objective.

4. Aftertaste

This is the flavour that is remaining in your mouth after about 15 seconds. Some beers have a strong, lingering aftertaste and others are short and clean. The profile of the aftertaste depends on the type of beer the brewer is trying to make but regardless, it should tempt you to take another taste of the beer!

And that's it; you can now taste a beer as a professional!

Christine Crye
Beer Tutor, Writer & Master Trainer



If you think this is something you would like to explore more, think about joining the Kent Tasting Panel. Contact: Unclejona@hotmail.com for more information.

Beer Styles

Have you ever been to the bar and ordered what you thought was a Bitter and ended up with a pale yellow coloured beer with grapefruit and mango notes? Making sure that a drinker gets the sort of beer they were expecting is one of the two reasons for having beer styles. The other reason is so that it makes it easier to judge beers. It is far easier to evaluate, say, a mild against another mild rather than a mild, against a bitter, a stout, a blond and a barley wine.

But beer styles are anything but static. The oldest English named beer style could be argued to be Porter, which, reportedly, gained its name from the porters who moved goods around London in the 1700's. At that time, the term stout simply meant strong regardless of the type of beer. Did you know that in 1821, Guinness produced a beer called Extra Superior Stout Porter, which became Extra Stout in 1862?

Most of the beer styles we use today are, at most, just a few decades old. For example, by the early 2000's Golden Ales started to make an impact (CAMRA introduced a Golden Ale category in 2005). The names given to various

beers has also changed; many current 'Session IPAs' would have been called Golden Ales a few years ago and the division between porters and stouts still remains blurred.

In 2019, CAMRA devised 12 style categories designed to support both traditional styles, such as milds and bitters, and to take into account that most brewers do not brew to a specific beer style, rather creating beers that they think their customers want to drink. Thus, most CAMRA categories encompass more than one beer style allowing for more 'style fuzziness'.

Here are CAMRA's current 12 beer style categories.

- **Milds** – 4% ABV and below
- **Session Bitters** – 4.3% ABV and below
- **Premium Bitters** – 4.4% ABV+
- **IPAs** – 5.5% ABV +; includes British and New World IPAs
- **Session Pale Ales, Blonds and Golden Ales** – 4.3% ABV and below
- **Premium Pale Ales, Blonds and Golden Ales** – 4.4% ABV+
- **Session Stouts and Porters** – 4.9% ABV and below
- **Strong Stouts and Porters** – 5% ABV+; encompasses Imperial Stouts and Baltic Porters
- **Brown and Red Ales, Old Ales and Strong Milds** – Up to 6.4% ABV
- **Barley Wines and Strong Ales** – 6.4% ABV+, covering Strong Blond and Strong Dark Ales
- **Flavoured Beers** – up to 8.5% ABV. This covers everything from fruits to culinary ingredients e.g. ginger, chocolate and honey.
- **Differently Produced Beers** – up to 8.5% ABV. These are beers brewed with non-standard ingredients or techniques such as different yeasts, grains, sours and wood aged.

Christine Crye

Have a go at putting a beer you are drinking into a style category (read about these beer styles at <https://norwich.camra.org.uk/beer/cider/beer/beerstyles/>); it's often not as easy as you think!





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



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

"Good Beer; Good Food; Good Times!"

Follow us on:

Facebook

Instagram

Twitter

What have Micropubs ever done for us?

Scene: A ragtag group of disgruntled pub-goers sits in a dingy backroom of an old, traditional pub. At the head of the table, Valentine stands, passionately addressing his comrades, gesturing wildly with a half-empty pint.

Valentine: Right! It's time we stood up against this plague sweeping our beloved high streets! Everywhere you look – Micropubs! What are they good for, eh? Nothing but fancy ales and weird, quirky decor! So, let's ask the question: what have Micropubs ever done for us?

Damien: (Sipping his pint) Well, they have brought back proper cask ale...

Valentine: (Grumbling) Oh, yeah, yeah, proper cask ale, I'll give you that. But apart from the proper cask

ale, what have Micropubs ever done for us?

Julie: (Chiming in) They've helped bring back a sense of community. You know, a place where people actually talk to each other. None of that blaring music nonsense.

Valentine: (Conceding) Alright, alright. Sense of community, fine. But apart from proper cask ale and the sense of community, what else have Micropubs done for us?

Fat local: No loud music.

Valentine: (Nods reluctantly) Yes, yes, no loud music. That's a fair point. But apart from proper cask ale, the sense of community, and no loud music, what else?

Tim: You can try all sorts of beers you'd never see in a supermarket. Proper variety!

Valentine: (Frustrated) Well, yes, obviously! Better beer selection! That goes without saying, doesn't it? But apart from proper cask ale, the sense of community, no loud music, and better beer selection – what have Micropubs ever done for us?

Damien: They've kept prices fair. You're not paying through the nose for some mass-produced rubbish.

Valentine: (Resigned) Alright, fair prices. Fine. But apart from all that – proper cask ale, the sense of community, no loud music, better beer selection, and



fair prices – what have Micropubs ever done for us?

Julie: They support local breweries. You know, helping the little guys instead of the big corporate chains.

Valentine: (Groaning) Fine, supporting local breweries, yes. But apart from that – what else?

Fat local: They've got friendly staff. You're not treated like just another punter.

Damien: And board games! You can have a pint and play a bit of chess!

Valentine: (Throwing his arms in the air) Alright, alright! Friendly staff and board games. But – apart from proper cask ale, the sense of community, no loud music, better beer selection, fair prices, supporting local breweries, friendly staff, and board games – what have Micropubs ever done for us?

Tim: (Quietly) Well ... they do collect money for local charities ...

Valentine: (Rolling his eyes) Oh, for crying out loud – fine! They collect for charities! But apart from proper

cask ale, the sense of community, no loud music, better beer selection, fair prices, supporting local breweries, friendly staff, board games, and collecting for charity – what have Micropubs ever done for us?

Julie: They've rejuvenated the high street! Some of these old, closed-down shops are bustling again!

Valentine: (Collapsing onto a stool) Yes, yes, rejuvenating the high street, alright. But apart from proper cask ale, the sense of community, no loud music, better beer selection, fair prices, supporting local breweries, friendly staff, board games, collecting for charity, and rejuvenating the high street – what have Micropubs ever done for us?

(Awkward silence)

Tim: (Shrugging) Free Wi-Fi?

Valentine: (Waving dismissively) Oh, just get out!

End Scene.

(This piece was submitted by Martyn Hillier, the begetter of the Micropub movement)

OPENING TIMES

Monday to Thursday
from 1pm
Friday, Saturday and
Sunday from 12pm

ADDRESS

3 Canterbury Road,
Whitstable, CT5 4HJ

10 minutes walk from
Whitstable train station
On main bus routes
into Whitstable

CONTACT

07947 984991



Find us on Facebook:
The Handsome
Sam Micropub -
Whitstable



THE HANDSOME SAM MICROPUB



A Matter of Size

The news reports are stupefyingly familiar; ‘Ditch the pint and serve beer in measures of two-thirds of a pint – that will reduce alcohol consumption’. Well, yes: but that isn’t that rather stating the obvious?

Despite the beer-drinker bashing headlines, the research* upon which the coverage was based is actually slightly more nuanced. In the 13 pubs (all in London or Brighton) where the study was carried out, beer was sold in two-thirds of a pint measures rather than full pints for the trial period. The researchers noted, as most of us would have predicted, a decrease in volume beer sales. But a slight increase in wine sales was observed. They also note that changes in sales of other alcoholic drinks were not recorded.

There is quite a history of trying to find ways to annoy beer drinkers – oddly, rarely wine or spirit drinkers. Clearly, they never consume to excess. Australia has tried everything from reducing glass sizes to closing bars at 6pm. That resulted in the infamous six o’clock swill, when dedicated drinkers would attempt to down their evening’s consumption between finishing work and the 6pm closing time. The results were never pretty.

Now, there are already numerous alternative beer measures available in your local public house; indeed, rather more options than the less castigated spirits or wine drinkers are offered. You can enjoy your favourite real ale in a third, two-thirds, half or full pints without offending the law. Across Europe, beer measures vary from the Austrian 20cl Pfiff through to the German litre stein – or even larger. In reality, whatever the measure, the typical beer drinker will adjust to drinking exactly as much, or as little, as they wish.

Of course, we all should be aware of the risks around excessive alcohol consumption and drink responsibly. If your beverage of choice is beer, then pick the best available and consume it sensibly in whatever measure you wish.

Sometimes – actually, probably all the time – it is a good idea to ignore the headlines.

Denis Palmer

* <https://doi.org/10.1371/journal.pmed.1004442>





OPENING TIMES

Monday to Thursday
from 1pm
Friday, Saturday and
Sunday from 12pm

CONTACT

07947 984991



Find us on Facebook:
The Brickfield Micropub

ADDRESS

**80 Herne Bay Road,
Swalecliffe, Whitstable,
CT5 2LX**

100 yards from Chestfield
and Swalecliffe Rail
Station

Bus 400 from
Canterbury, Herne Bay
and Whitstable

Bus stop 50 yards
from the pub

Accessibility Compliant



THE HAYWAIN

Bramling, Canterbury Kent CT3 1NB

01227 720676

thehaywain@hotmail.co.uk

<http://www.thehaywainbramling.co.uk>

Opening times - Check different meal times

Monday and Tuesday closed

Wednesday to Saturday - Noon - 3.00pm, 6.00pm -11.00pm

Sunday - Noon - 4.00pm

Traditional
country pub,
CAMRA Local
POTY award
pub, real ales,
award winning
home cooked
food. Quiz nights,
a selection of
wines. Outside
seating area.

Beer Festival
★
★ *Thursday 15th May*
Sunday 18th May

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

Book Reading at the Montefiore Arms, Ramsgate

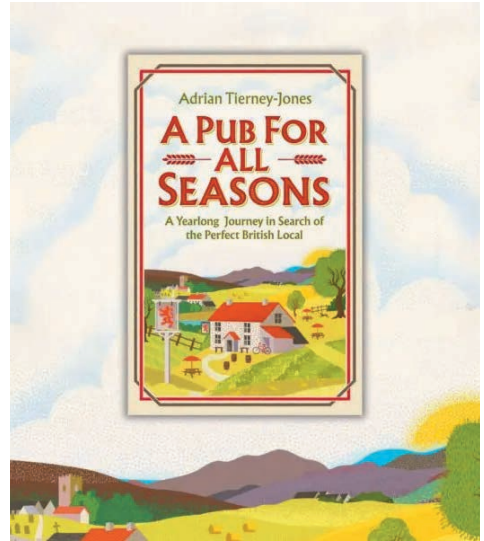
Adrian Tierney-Jones is a beer and food writer who on a September evening visited Ramsgate's Montefiore Arms to talk about and read from his new book. Indeed, one of its sub-chapters is called *Seasider*, after the beer from Ramsgate Brewery, and is about visiting a few pubs in Ramsgate including the Montefiore. The book's title is *A Pub for All Seasons* and Adrian says, "I've always loved the seasons, and this book is about pubs and subtle organic change as the seasons pass which gently become more profound." He explained that the book took him a year to research and write, and that it is not a guide but a thoughtful contemplation containing history, quotes and observations, recollections of his family's life in Llandudno, local traditions and anecdotes from across the country, perhaps even with a little streak of melancholy in it. Indeed, he explained his mum died during its writing.

His research took him all over the country to pubs he knew and also to him following recommendations. Just listening to pub conversations was important to give local context.

Before reading extracts from his book, Adrian explained that his writing style is often described as floral "Like Saaz hops" (typically used in Czech pilsners). "Leaves tumbling through the air in a fever of faith... The wind was biting and bestial in Southwold... At the Artillery Arms the elderly owner was sitting in a Lilliputian chair while his wife was serving the exquisite beers".

Adrian was then asked why he started his Tour of Distraction book launch at the Montefiore, what he thought of Wetherspoons, and his thoughts on social media beer writers.

"Why in the Monty? I've known Eddie Gadd for years and this place was just perfect and it features in my book. Eddie's a beer writer's dream for experience and quotes, he once said 'you can find Buddha or whatever you want in a fermenter vessel'". Adrian continued "even tonight the Monty feels different because it's a different season from



when I last visited with Eddie. It feels more compact and warm. It has wood. I like to have wood in pubs" – there was much amusement at this.

"I certainly don't denigrate Wetherspoons. Although, I'm not sure Wetherspoon pubs change that much with the seasons." On that point it was put to Adrian that part of Wetherspoon's success was about being predictable, comfortable and the same. He agreed.

He said, "I love the exuberance of pubs, because they are a symbol of hope in these troubled times." In his view, a good pub should:

- Change with the seasons.
- Provide good beer, whether cask or keg plus the extensive family of authentic lagers
- Be somewhere for conversation, or quiet contemplation.
- Have a sense of venerability, ideally featuring wood – the secret language of the forest to the pub.
- Have a sense of history and authenticity.
- And finally – people make pubs.

Adrian's 2024 tour continued: he was in Southwold in the first week of October then one of his local pubs (The Bridge Inn, Topsham), followed by the Lion in Liverpool. Then in November he was to be at the Ivybridge Brewery Taproom and a Leeds literary festival in November with Amity brewery. Who knows where he will end up next?

Julian Stone

Meet the brewer

CAMRA events aren't all about pub trails around our towns and cities, we get involved with many other activities with our local pubs and breweries. We support the beer festivals that our pubs and breweries host. Amongst other activities, we have a CAMRA beer tent for cricket week, where we serve thirsty CAMRA members whilst watching the game, and we run a CAMRA street bar selling ales and cider at the Faversham Hop Festival.

Recently we have supported the Thomas Becket pub in Canterbury (our local Pub of the Year for 2024) with their two Meet the Brewer events. A great way to sample different beers from one brewery and chat to the representative from the brewery to find out more about the beers.

At the first Meet the Brewer event, Long Man Brewery from East Sussex brought bottles of beer for sampling as well as having four cask ales on at



Christian Thwaites Area Manager Long Man Brewery & Chris Lurcock, Manager Thomas Becket

the bar, so you could try before you buy. I'm a big fan of this brewery and headed straight for the Old Man Original Old Ale, 4.3%, which is one of my all-time favourite beers. The other beers we tried were Long Blonde, a light golden ale at 3.8%, their Best Bitter at 4%, and Rising Giant APA (American Pale Ale), 4.8%. Beers to suit all tastes. The brewery also offers a small batch range throughout the year, once it's gone it's gone so if you see it in the pub head in and have a pint, it might not be there the next week!

The other brewery which visited the Thomas Becket the following week was more local; Wantsum, a Thanet brewery. The brewer was also happy to talk about their beers and of course again we had four cask ales to try: Ravening Wolf NZ IPA 5.9%, Imperium Best Bitter 4.0%, Hurricane New World IPA 4.5% and my favourite, Heart of Darkness, a 4.5% stout.

Both evenings were well supported by CAMRA and locals. It is a great way to advertise and promote not only the pub and the breweries but also CAMRA, as we were chatting to people in the pub about what we do whilst enjoying a fine pint of ale together.




Andy Dudley (3rd from Right) Wantsum Head Brewer with Canterbury CAMRA



HONEYSUCKLE INN RAMSGATE
 TOP NOTCH WINE...
 REAL ALE...
 BRING THE DOG




OPEN EVERYDAY



The Bouncing Barrel
Herne Bay

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

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 NEW INN

HAVELOCK ST. CANTERBURY



Check us out on RealAleFinder.com

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 + 3 CRAFT ALES
LOCAL CIDERS
BEER GARDEN

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

follow the New Inn on facebook.
[@thenewinncanterbury](https://www.facebook.com/thenewinncanterbury)

What pubs should be telling us

It's frustrating when you can't find information about a pub you want to visit. It can't be good for trade. CAMRA's website www.whatpub.com gives excellent information but points out that: "Opening hours and services may be different from those displayed here. Before visiting, we advise that you check ahead by phone or via social media to avoid disappointment"

I did a survey of 15 pubs in the EKD area. I won't name and shame.

What basic information do customers need?

- Opening hours
- Food hours
- Contact details in case more information is needed

For each of our three branch areas, I picked two town pubs, two country pubs and one micropub.

I started by Googling the name of the pub and got the online information, which was useful. Of the 15 pubs, all gave opening hours (though in one case the online hours were different from the Facebook hours) and 12 gave phone numbers. Only one gave food hours. Google also gives links to websites or social media.

Secondly, I looked at websites. Five of the pubs didn't have websites – but that isn't crucial, websites can be expensive. Of the 10 that had websites, 2 gave no information about the pub, they directed to irrelevant sites. Of the remaining 8, 2 gave no opening hours or food hours, and one of these gave no contact details, although it was obviously a food pub.

I moved on to social media, usually Facebook. 10 out of the 15 were frequently updated. One didn't work. 3 had no updates for several months, and one (on X) had no updates since 2017. All were a bit patchy on hours, especially food hours. Some of the pubs didn't do food, so it wasn't a surprise to find no food hours, but it would have been helpful if they had said they didn't do food.

Checklist for licensees:

	Google	Website	Social media
Opening hours			
Food hours			
Phone number			

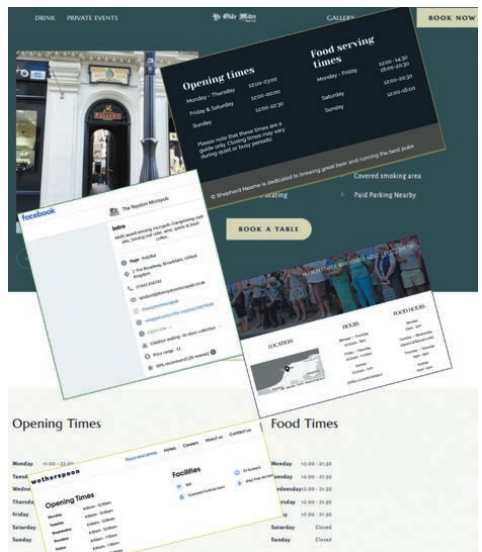
I had a look at WhatPub and CAMRA's Good Beer Guide 2025 to see what other information could be useful, for example, about real ale, real cider, garden, dog or family friendly, pub games, live music, sports TV, Wifi, accessibility and public transport.

In general, I thought that most pubs did a good job, despite gaps which could easily be filled in. It's also important to check often that it's up to date.

Thumbs down: the worst culprits for lack of information were the micropubs I checked. One was wildly out of date and inaccurate. Some micropubs do snacks: none of the three I checked mentioned this though I know that at least one does. Only one of the three had recent updates on their social media.

Thumbs up: Shepherd Neame pubs all had attractive websites with consistent content and style. Well done, Sheps. The brewery's own website also gives links to the website of each pub. J D Wetherspoons also did well: not surprisingly this national chain had similar websites for each branch. Yes, I know that these big companies can afford web designers!

Gill Keay



RECIPE

Welsh Rarebit – not just cheese on toast!

We've included two recipes; the second one is a bit easier, but our experienced team of tasters preferred the first. Worcestershire sauce has a strong flavour, you could reduce the amounts of it if you like. You can use any beer, but a dark one is probably best. Try Streetlight Porter from the Foundry, or Merchant's Ale from Canterbury Ales. Dry cider is a possible substitute for beer!



Recipe 1

For 2 (or even 3) people

1. Warm 120ml of beer in a saucepan. In another pan, melt 25g butter and whisk in 25g of plain flour and cook gently for 1 minute. Whisk in the warmed beer to make a smooth, thick sauce.
2. Stir 135g of coarsely grated mature Cheddar into the sauce. Stir in 1tsp of English mustard powder (or 1.5 tsp English mustard) and 1tbsp of Worcestershire sauce.
3. Toast 2 large thick slices of good bread under a hot grill. Spread the sauce on one side, and grill for a few minutes until golden and bubbling.
4. Serve immediately but remember that the sauce will be very hot and may need to cool a little.

Recipe 2

For 2 people

1. Mix 125g of finely grated Cheddar with 20g melted butter, 40ml beer, 1tsp English mustard, 1tbsp Worcestershire sauce and a pinch of cayenne pepper in a bowl.
2. Toast 2 large thick slices of good bread on both sides, then spread the mixture on one side and grill for a few minutes until golden and bubbling.
3. Enjoy with the rest of the beer!

Join CAMRA today

Your support matters



Join with the direct debit form below, online at join.camra.org.uk or scan the QR code to get started.



Enter your details and complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and save £2 on your membership subscription.

Alternatively you can join online at join.camra.org.uk or call 0330 153 9924* (Weekdays 9am to 5pm).

Join today	Direct Debit	Non DD
Single Membership (UK)	£30.50 <input type="checkbox"/>	£32.50 <input type="checkbox"/>
Under 26 Membership	£22.00 <input type="checkbox"/>	£24.00 <input type="checkbox"/>
Joint Membership (At the same address)	£38.50 <input type="checkbox"/>	£40.50 <input type="checkbox"/>
Joint Under 26 Membership	£30.00 <input type="checkbox"/>	£32.00 <input type="checkbox"/>

Concessionary rates are available only for Under 26 Memberships

Please indicate whether you wish to receive our quarterly award winning magazine **BEER** by email OR post: Email Post

I wish to Opt-in to General Communications Branch Communications. We will ask for your consent in future communications and you can log-in to account.camra.org.uk and edit your membership preferences at any time.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association which can be found on our website.

Signed

Date Applications will be processed within 21 days

Your details (*all fields compulsory)

Title* Surname*

Forename(s)*

Date of Birth (dd/mm/yyyy)*

Address*

.....

..... Postcode*

Email address*

Daytime Tel

Partner's Details (if Joint Membership)

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Email address

We will process your data in accordance with our Privacy Policy which can be found at camra.org.uk/privacy-policy.

We will only send you communications you have consented to, see above tick boxes, and service-based communications. To manage your full set of communication preferences, please visit your online member account at account.camra.org.uk.

The data you provide will be processed in accordance with our privacy policy in accordance with the General Data Protection Regulations (GDPR) from 25th May 2018. *Calls from landlines charged at standard national rates, cost may vary from mobile phones.

I understand that CAMRA has partnered with Stripe, who collects Direct Debits on behalf of CAMRA and confirm that I am the account holder and the only person required to authorize debits from this account.



Direct Debit Instruction
Please fill in the whole form using a ballpoint pen, and send to:
Campaign for Real Ale Ltd, 230 Hatfield Road, St. Albans, Herts AL1 4LW
Email: membership@camra.org.uk Telephone: 0330 153 9924

Names of Account Holder

Bank or Building Society Account Number
.....
.....
.....

Branch Sort Code
.....
.....

Postcode
.....

Billing Address
.....
.....
.....

Payments will show as CAMRA Membership on your bank statement.

This Guarantee is offered by all banks and building societies that accept instructions to pay Direct Debits.

If there are any changes to the amount, date or frequency of your Direct Debit, Stripe will notify you 2 working days in advance of your account being debited or as otherwise agreed. If you request a change to the amount or frequency of the amount and date will be given to you at the time of the request.

If an error is made in the payment of your Direct Debit by Stripe or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society. If you receive a refund you are not entitled to, you must pay it back when Stripe asks you to.

You can cancel a Direct Debit at any time by logging into your account on the Stripe website. Written confirmation may be required. Please also notify us. Setup of Direct Debit instruction with Stripe on behalf of CAMRA.

The Direct Debit Guarantee

This Guarantee should be attached and retained by the payer.

Please post this direct debit form to our main office address: 230 Hatfield Road, St Albans, AL1 4LW

QUIZ

Types of Beer

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

N W K S Q T M B S M H F B L K I T Y H V Z R N S Z W A E R U Q P C Q O R E X A L L K W H K R Z K S I L L E M U N X I E K P T M K A Y W U O U N Q T T O O S T E R V B T D I M S U R P N R L E B P G B U E T Y E O K I A G I O W O G E G E N R R P P A T Y C M Z Z X H S T F E A L T G X I L D D I L E L L I B E F J N N J X F I R T R D D R W U Y V H M A P S Q D N C S W F J A G R D M B X P I S M W G J	<p>ALE</p> <p>INDIA PALE ALE</p> <p>BITTER</p> <p>STOUT</p> <p>TRIPEL</p> <p>PILSNER</p> <p>DUNKEL</p> <p>PORTER</p> <p>LAGER</p>
--	--

Solution



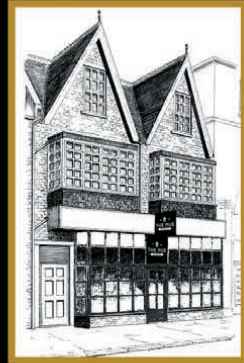
THE PUB

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.

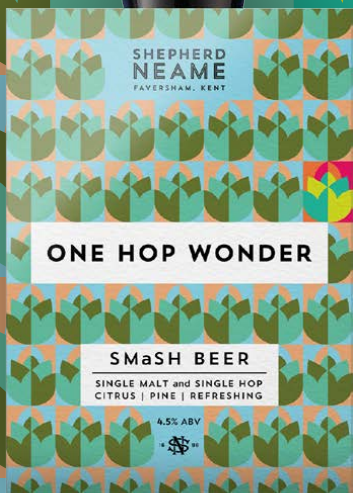
The Pub Micropub boasts a stereo accompanied by a collection of classic vinyl albums, a sizeable courtyard with ample picnic benches, free WiFi plus dogs are welcome! There are pub games, regular pub quizzes and poker evenings too, supporting local charities.

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

JOIN US ON A DISCOVERY OF
NEW FLAVOURS WITH OUR
LIMITED EDITION CASK ALES.



ONE HOP WONDER
AVAILABLE
FEB - MAR 2025



LITTLE SHIPS
AVAILABLE
APR - MAY 2025

Plus CAMRA members get an **exclusive 20% discount** on all our Cask Club beers*



Scan the QR code to find out
more about our cask beers
and participating pubs.

*participating pubs when shown a valid CAMRA card.

