



Milton Keynes & North Bucks CAMRA Branch Magazine

www.mkcamra.org.uk

beer moos

Autumn 2016

Issue Thirty Nine

2016 CONCRETE PINT MILTON KEYNES BEER & CIDER FESTIVAL October 19th-22nd

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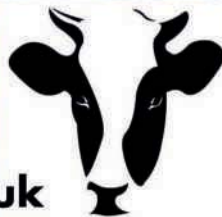
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THE CONCRETE PINT 2016
BEER AND CIDER FESTIVAL
MILTON KEYNES AND NORTH BUCKS
CAMPAIGN FOR REAL ALE

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Editor's Beef

Having attended a most worthwhile CAMRA Revitalisation meeting in Milton Keynes it is my privilege as Editor to inflict on you my own tuppence-ha'penny worth on the issues facing CAMRA at 40.

Prominent amongst which I think is complacency. Most CAMRA members do very little actively to support our Campaign, and many cask ale drinkers don't bother to join us, because, looking at rising cask ale sales and rows of handpumps adorning lots of pubs, they think we have won the fight to save Real Ale and so CAMRA's game is now over.

Nothing in my view could be further from the truth. The main reason cask beer in Britain was threatened in the first place, the "gravitational pull" of the market toward keg fizz, is as strong now as it was when CAMRA was formed in 1971.

The problem from the point of view of those market forces is that, unlike keg, Real Ale is alive and needs tender loving care. Each cask needs to be cellared at the right temperature, and racked for the right time, and poured through clean lines to give of its best. When it is drunk, only around half of the flavour we enjoy – or not! – is the work of the brewer. The other half is down to cellaring – how the beer is kept in the pub.

Then the ale has a limited lifetime – after a few days at most the wretched stuff goes over and turns into acetone and ultimately vinegar. Careful stock control is needed to ensure the ale is neither unsold for too long and wasted thus nor does it run out and leave the pub with no beer. The landlords/ladies of the pubs in the new Good Beer Guide can rightly feel proud of their skill and judgement, and deserve our heartfelt thanks.

None of this is true of keg. It is dead and simple and cheap to supply. You just have to plug it in, serve it up until it's all gone, and pocket the proceeds (or let the pubco do it). So from the supplier's point of view, keg is more profitable and less fiddly. If only they could get us consumers to shut up and swill it down!

That's where CAMRA came in, and still does. If complacency prevailed, CAMRA declared that our work was done and shut up shop, I am certain that inexorably market forces, the Invisible Hand of Mr Adam Smith, would act to favour keg in place of cask and we would end up back where we came in in 1971. Only consumer pressure, mobilised by CAMRA, pushed that Hand back then and needs to go on doing so now. The price of good beer is eternal vigilance: the struggle continues!

Steve Brady
Editor



NEXT ISSUE

The next issue of Beer Moos will be published on: January 1st. We must have your stories, news and advertisements December 21st. Late copy cannot be guaranteed entry.

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Trading Standards

If you have a complaint about any unfair trading practice, such as short measures or misleading product promotion, contact Milton Keynes Trading Standards at PO BOX 105, Civic Offices, 1 Saxon Gate East, Milton Keynes MK9 3HH Telephone 01908 252433. Email: tsd@milton-keynes.gov.uk or Buckingham Trading Standards at 6-7 Welton Street, Aylesbury, Bucks HP20 1UP, Tel: 08454 040608. Local Bus Information & timetables are available at www.arrivabus.co.uk

To Advertise

To place an advert or enquire about our rate card please contact: Neil Richards - 01536 358670



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Diary Dates

Please note that diary information is always subject to change. Check online for latest information at www.mkcamra.org.uk

OCTOBER

Saturday 1st

Buckingham Pub Crawl, meet 12:30 in King's Head, Buckingham. Bus X60 from CMK 11:50; X60 from Winslow 11:37 or 12:37.

Tuesday 4th

Branch Meeting at The Barn Central Milton Keynes 8:15pm.

Wednesday 19th – Saturday 22nd

Milton Keynes Concrete Pint Beer Festival – see elsewhere in this issue

NOVEMBER

Wednesday 2nd

Branch Meeting at The Barn Central Milton Keynes 8:15pm.

Saturday 12th

Woburn Sands Crawl – meet Wavendon Arms 2pm, on via Station Hotel 2:45pm toward Woburn – we hope to visit the Alehouse micro-pub. Bus 300 departs MKC Rail Station 1:30pm, Food Centre 1:39pm.

Thursday 24th

New Members' Social, Wetherspoon's, 201 Midsummer Boulevard, CMK, from 8pm onward.

DECEMBER

Thursday 1st

Branch Meeting at The Barn Central Milton Keynes 8:15pm.

Saturday 3rd

Annual Northampton crawl, meet Albion Brewery Bar, 54 Kingswell St, Northampton NN1 1PR, 12:30pm. Train from Bletchley at 11:43am, Milton Keynes Central 11:49am, and Wolverton 11:53am arrives Northampton 12:06

Saturday 24th

Usual Christmas Eve Social. Meet Wetherspoon's, 201 Midsummer Boulevard, CMK, from 2pm onward.

JANUARY

There will be the regular Branch meeting early in the month, see website for date, but here is advance notice of

Thursday 26th

Milton Keynes and North Bucks Branch Annual General Meeting at The Barn Central Milton Keynes 8pm.

If you would like to receive details of Branch events by email, please contact social@mkcamra.org.uk

Have you Scored yet?

CAMRA's National Beer Scoring System (NBSS) is an easy 0-5 point scale for judging beer quality. It is used to find out which pubs consistently sell well kept ale. The results help us to decide which pubs to consider for the Good Beer Guide.

All CAMRA members can submit beer scores for any pub in the UK.

Please go to whatpub.com and log in using your membership number and password. Locate the pub's web page. If you are using the desktop version, Beer Scoring appears on the right hand side of the page. If you are using the mobile version, click on the *Submit Beer Scores* tab.

Enter the date that you visited the pub, the name of the brewery and the name of the beer. Using the scale below, select your score. Once complete, click on Submit Score.

If you would like more information on beer scoring, please contact database@mkcamra.org.uk

0	<i>No cask-conditioned ale available</i>
No Real Ale	
1	<i>Beer that is anything from barely drinkable to drinkable with considerable resentment.</i>
Poor	
2	<i>Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.</i>
Average	
3	<i>Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.</i>
Good	
4	<i>Excellent beer in excellent condition.</i>
Very Good	
5	<i>Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.</i>
Perfect	

The Concrete Pint 2016 Beer & Cider Festival

OCTOBER 19TH TO 22ND 2016

**"THE OLD BUS STATION", STATION SQUARE, 401 ELDER GATE,
MILTON KEYNES, MK9 1LR**

After a bit of nail-biting, the Concrete Pint Beer and Cider Festival is back on, celebrating the 23rd year of the CAMRA branch's festival in Milton Keynes. Once again, we will have 100 beers, including cask ales, a small "keykeg wall", and a good selection of bottled Belgian beers. There's always a wide range of local ales, but this year's special theme will be a celebration of the role in producing top quality beers of Heriot Watt Brewing & Distilling School. Described as the Oxbridge of brewing schools, it has trained many of our top brewers, so we will be featuring many beers from across the country brewed by its graduates.

Our fine selection of ciders and perries will include local Milton Keynes thirst-quenchers from the like of the award-winning Virtual Orchard. Of course, you can also enjoy these from traditional producers in other parts of the country. And for non-beer drinkers (!!) we will have Prosecco, free soft drinks & water. We charge £10 at the door for which you get a Festival glass, a Festival programme and a starter sheet of beer tokens - £7.50 worth for CAMRA members at all times and £4.50 worth for non-members (or £7.50 worth if they arrive before 4pm or at any time on Saturday). Undamaged glasses and unused beer tokens are fully refundable.

On the Thursday evening we have a mellow-yet-lively harmony trio – TC3 – to entertain you, and on Saturday a rather splendid blues band – 2120s – on stage, approximately 8.30 – 10.30pm both evenings. We will also have the usual CAMRA games and a "Every One's A Winner" Tombola.

Location

We are happy to be back at Milton Keynes' Old Bus Station (formerly called The Buszy) directly opposite Milton Keynes Central train station and the new bus station. We occupy the three upstairs rooms and entrance is through the iron gate at the north end (LHS) of the building. There is a lift to the first floor and there are no steps between the station concourse and the venue, which means easy disabled access. There is an outside smoking area near the entrance and we ask that smokers stay within the designated area. Note that this restriction also applies to vapers and such.

Food

This year, we have food available throughout the Festival. Crisps, nuts and pork scratchings for sale in the Beer Hall, but our main food provision will be downstairs, by the main entrance. The Good Times Cafe will be there every day with Artisan Grilled Cheese sandwiches, speciality coffee and Good

Times Music from a 1976 Vintage Citroen van. (Facebook: @goodtimescafeuk). Thursday & Friday evening will see Urban Grilla - meat, cheese or veg in a bap or wrap and all cooked on real wood and charcoal. (Facebook: @ur8angrilla) And all day Saturday, Saf's Kitchen will offer fresh homemade Indian food, with a selection of Meat, Vegetarian, Vegan and Gluten-Free; which is all halal. (Facebook: Saf's Kitchen) These are all small - and very good! – independent, local suppliers.

Getting There

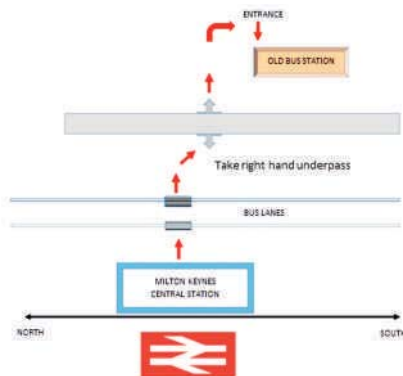
By Train: Milton Keynes Central station is served by Virgin Trains and London Midland, both of which offer discounts for groups travelling together. See their websites for details. Other rail fare deals can also be found online.

By Bus: Milton Keynes bus station has direct services from the local area and as far afield as Bedford, Oxford, Cambridge, Peterborough, Leicester, Northampton, Luton and Dunstable.

By Coach: Milton Keynes Coachway close to M1 Junction 14 is served by National Express services from all over the country. A regular bus service connects it to the new bus station.

By Plane: Luton Airport is an hour away by bus, even less by taxi.

For any more information, visit www.mkcamra.org.uk, Facebook <https://www.facebook.com/groups/mkcamra/> email: contact@mkcamra.org.uk or Twitter @mkcamra.



Brewery & LocAle News

Bucks Star have a new beer out, a stout called Magiovinium. It appeared at the August Bank Holiday festival run by the Cross Keys, Woolstone and was available at the Biergarten on the first weekend in September. Brewer Datis Gol described it as a "limited edition".

Concrete Cow produced a chilli infused IPA special cask for the Frosts Garden Centre chilli festival in Woburn Sands.

A new local brewery has started up in Aylesbury. **Hillfire**,

founded by Neil Coxhead, aims to produce American-style craft beer. We await a taste of its output with interest!

Hornes released their next regular beer in September, a 3.6% ABV dry hopped amber ale called Featherstone.



As reported in Pub News, **The Renegades**, a collaboration between local breweries Hornes and Concrete Cow together with Bletchley craft maltings Malting Box, supported by MK Biergarten's Franzl Florack and Orange Alert Design's Tom Rhyland, released their first beer early in August. They promise it won't be their last!



XT Brewery in Long Crendon celebrated hop harvest in September by brewing Fresh-Hop-One with hops picked off the bine from a farm in Herefordshire and used within 24 hours. XT described the limited edition 4.2% blonde ale as their "Beerjolais Nouveau".

The latest creation in XT's Animal range is The Chimp, a smoky Rauchbier brewed with German smoked malts in the Bamberg tradition.

The next open day at XT will be the annual 'OXtoberfest' at the brewery from 10:30 on Saturday 1st October. There will be Live Music, a Local Food Stall, Kids Fun, free entry for all and a range of beers for just £2 a pint.

XT are amongst the first breweries to sign up for two new initiatives by the small brewers' association SIBA, the Society of Independent Brewers, (www.siba.com).

SIBA's Assured Independent British Craft Brewer scheme attempts to define the term 'craft brewery' and provide greater clarity for consumers looking to purchase beer from genuinely independent craft breweries, who will be



recognised as members of this scheme by sporting the associated SIBA logo.

Assured Safety and Quality is a new SIBA accreditation process involving detailed third party auditing of all stages of beer production, including: raw material selection, packaging, brewing processes, health and safety, record keeping, ecological and sustainability practices. XT were one of the first breweries to have been awarded the new accreditation.

Pub News



The **Biergarten, Wolverton**, continues to offer interesting events for ale-lovers. On August 3rd they hosted the launch of the first beer by **The Renegades**, a heady, hoppy, malty 6.6% deep amber ale. The Renegades are a collaboration between Ryan Horne of Hornes Brewery and Dan Bonner of Concrete Cow, with malts provided by our Beer Festival Organiser Will Longmate of Bletchley maltings Malting Box. The Biergarten's monthly "Brewers at the Pub" session continues on the first Friday of the month, as does their Bierclub on a Wednesday in mid-month – tickets for these sell out quickly on their website. Forthcoming Bierclubs will feature beers from Munich and Belgium. On the last Thursday in October, the 27th, and the corresponding day in November, the 24th, they are holding an evening for Home Brewers. Not content with this, proprietors Franzl and Hagar are organising "away" beer events: Stony Stratford Oktoberfest, reported elsewhere in this issue, and a bar at Milton Keynes local food and drinks festival MK Feast at Bradwell Abbey on Sunday December 11th from 11am. to 4pm. Local beers from Bucks Star, Concrete Cow and Leighton Buzzard Brewing Company will feature.

Plans to refurbish the **Bull, Olney**, badly damaged by a fire in May as reported in our last issue, continue to move forward. A meeting was held in June between the management of pub owners Charles Wells, Olney Town Council, and local Milton Keynes Councillors to discuss Wells' plans. Subsequently two local consultation meetings took place at which Wells' outlined their plans for the revamped Bull. Residents' response was generally positive and Wells' final plans are now being eagerly awaited by locals.



The **Chester Arms, Chicheley**, making a new appearance in the 2017 Good Beer Guide, was the venue for Milton Keynes and North Bucks CAMRA's official launch of the said

new GBG, with Branch Pubs Campaigns Co-ordinator Will Longmate presenting the new edition of the Guide.

The **Cock, Hanslope**, is another new entry making its debut in the Good Beer Guide for 2017. This pub is well placed to combine with a visit to our Branch Club of the Year, the Club, Hanslope.



The **George, Little Brickhill**, has been put up for sale leasehold. It appears it is being offered to the market as a pub, is described as a "thriving business" and is not therefore at this point under threat of closure.

The **Globe, Hanslope**, appears still to be closed when our reporters have checked. We would be delighted to discover this is not the case!



The GBG-listed **Lamb, Stoke Goldington**, held a very successful Vintage Car Rally in July, an annual event – the "Salcey Saunter" – notable for the range of interesting vintage

cars on show. Apart from its regular Folk Music session on the 4th Friday of the month, local cloggers Stony Steppers will be dancing the New Year in on January 1st.

We can now give a proper warm Moos welcome to Gary and Helen Ivory, of the **Old Red Lion, Great Brickhill**. This village inn re-opened in June after 3 months' work, including a complete cellar refurbishment. Gary and Helen are locals, having lived in the village for 20 years. Their ethos is good beer, good food and good customer service, giving the regulars and local people the pub that they want, need and deserve. Beers from



Caledonian Brewery and Leighton Buzzard Brewing Company were on offer at the time of visiting.

Sadly Jane, widow of much loved Buckingham landlord the late Keith Templeman, has now decided to put the GBG-listed and 2015 Branch Pub of the Year the **Mitre, Buckingham**, up for sale after all. We hope this splendid town institution will find a sympathetic new owner who will carry on Keith's work in supporting real ale.



The **Red House, Newport Pagnell**, has now re-opened after its major refurbishment. Joint landlords Alan Evans-Jones and Adrian Tookey are both CAMRA members, as is manageress Clair Saggars. Clair is an old friend of the Branch – with her husband Chris



she ran the Watts Arms, Hanslope from 2010 to 2014. They took that pub in short order to joint runner up as our Branch Pub of the Year in 2011, Branch Pub of the Year 2012 and Buckinghamshire County Pub of the Year the same year. The Red House now features a Carvery, beer garden and outside children's' play area, but – a lesson perhaps for certain other pubs in our area - has not compromised on its essential nature as a friendly local pub. Three regular real ales are on offer – when we visited the Fullers London Pride and Hobgoblin Gold were in good nick – and there are facilities for two more ales. There was also an interesting selection of bottled beers, including LocAles, and ciders, including one from Galicia in Spain. Beer Moos wishes the revamped Red House every success. With an ale-focussed team like theirs there is every reason to hope for great things from this establishment!

The **Secklow Hundred, Central Milton Keynes**, has been sold by Wetherspoon's and will be opening in mid-October as a **Draft House**. Hitherto confined to London, Draft House describes itself as "a small group of Public Houses which aims to do for beer what our culture has done for food and wine over the past twenty

years. Namely, we take its provenance, cellaring and serving seriously. We celebrate choice and quality with an extraordinary range of strange and wonderful brews." Sounds promising!

The formerly GBG-listed **Shoulder of Mutton, Great Horwood**, has indeed re-opened as reported in our last issue. However, it transpires that it has done so not as a pub but as the "Little Story" pizza restaurant, the new owner, Lee Hollingworth, having moved this business from London. Although bottled beers are available for diners at their tables there is no bar service. As one resident told Beer Moos "It's no longer our village pub!" The Shoulder has been listed as an Asset of Community Value. The use of ACV's to defend our local pubs is central to our Campaign and our Branch Pubs Preservation Officer Alan Fursdon is now in active discussion with the local Councillor and the relevant CAMRA national ACV experts to decide what next steps can be taken toward



giving the villagers of Little Horwood their local back.



The **Springfield, Milton Keynes** has closed and is believed to have been sold to a property developer. This early 1980's hostelry, on the eponymous housing estate, was the second

pub purpose built to serve the people of the New City of Milton Keynes. Again CAMRA is moving to protect and preserve a much-valued local – Pubs Preservation Officer Alan Fursdon is investigating getting it registered as an Asset of Community Value.

Wetherspoons have now resubmitted their planning application to open a new pub on the site of Robinson's in St. John Street, Newport Pagnell.

The **Wishing Well, Bletchley**, is one of many pubs to have closed down in recent years. The site was redeveloped as a supermarket. Readers may detect an element of poetic justice in the fact that this in turn has shut down and the site is again up for sale.

The Wheatsheaf

Maids Moreton

Tel no: 01280 822 903



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North Bucks and Milton Keynes
CAMRA Pub of the year



Situated in Buckinghamshire's countryside, the beautiful 17th century pub allows you to enjoy a relaxed atmosphere by an open fire.

With a fresh locally sourced menu, its ever-changing selection of ale and carefully chosen wine. The Wheatsheaf at Maids Moreton is the place to come to relax and unwind.



Opening Times - Tuesday - Saturday 12:00pm - 11:00pm Sunday - 12:00pm - 10.30pm

Main Street, Maids Moreton, MK18 1QR

www.thewheatsheafmaidsmoreton.com



Social Secretary on Tour

Branch Social Secretary Ian Dolby goes on tour with the Branch in Sherington and Newport

Saturday September 3rd started as a gloriously sunny day so instead of taking the bus I decided to save the £2.20 fare and walk the 2.5 miles from my home to the first pub on the agenda. With perfect timing, I arrived in Sherington just as the 21 from MK was pulling up so walked the last quarter mile to the *White Hart* with the rest of the group. A trio of Phipps NBC ales was available plus a house beer from Marstons - made all the more drinkable with a CAMRA discount on offer (just remember to take your card!)



A short stroll took us back to the bus stop where the 40 to Newport turned up almost bang on time. Handily, this goes straight past our second pub, *The Bull*, another pub offering a discount to CAMRA members. A couple of beers were on offer here plus about 16 ciders (probably not a regular happening as there had been a cider festival on the Bank Holiday weekend) and some excellent home made burgers on the recently introduced food menu. The gents' toilets were also well worth a visit, finally solving the mystery of where lager comes from.

Across the road the *Kings Arms* had 3 Well/Young's ales on the pumps and all 3 were sampled. Due to excessive

chatting and putting-the-world-to-rights we were now already about an hour behind schedule after only 3 pubs so we hot-footed it to the *Rose and Crown* on Silver Street where we were surprised to find an excellent pint of Concrete Cow MK IPA on draught alongside their usual beers from Charlie Wells.

Coachmakers next - the beer we wanted had just been taken off so we ended up with Doom Bar although some opted for the Old Rosie cider or a very tasty rhubarb cider. Across at the *Dolphin* there were more Charlie W beers plus some ciders and real ales from another Bank Holiday beer festival. Only 45 minutes late, the *Cannon* was reached. As usual, all 4 pumps were in use offering a reasonable choice of well kept ales. The Cannon was due to be the last port of call but as it was still relatively early a few of us decided to "finish off the town centre".

The Royal British Legion was the next stop - CAMRA members are welcome if you show your card. More Phipps beer here and I somehow managed to win a pint of Stella by remembering that it was a girl called Nicole who won Eurovision for Germany with a song about peace. (Un)fortunately, I didn't have time to drink it before we had to hop it to the *Frog and Nightgown* for a quick half of Fuller's Summer ale followed by a Fuller's London Gold in the *Plough*. Although the crawl was now officially over I agreed to shoot back to the *Cannon* with those non-Newportians who had a short wait for the last bus. Just to be sociable, of course.

Sounds like fun? You could join us next time – simply sign up to CAMRA!

PROST! GERMAN BIERFEST COMES TO STONY STRATFORD



Milton Keynes is having its own Oktoberfest, to be held at York House, London Road, Stony Stratford on Saturday 29th October from noon to 10pm. German Oktoberfestbier and wheat beer will be on offer, together with local ales and soft drinks for drivers. Entry will be £5, including a souvenir glass.

There will also be traditional German food, giant pretzels, sausages etc. All served by staff in German traditional dress. Flower garlands will be on sale for the ladies, and,

of course, there will be a local brass band oompahing away. Under 18s are welcome until 8pm.

Aficionados of our local beer scene will not be surprised that this is all being run by the redoubtable Franzi Florack of the MK Biergarten, who is of course German herself.

Zum wohl!

The Duvel is in the Detail



While we Britons were arguing amongst ourselves during the summer: ... In? ... Out? ... Shake it all about? ... Belgium was just getting on with “business as usual”. That is, they were focusing on beer and organising their own referendum - on which of six different hops should become the permanent “third hop” in Duvel’s Tripel Hop from 2017 onwards.

Most of you will have heard of and many will have drunk the brewery’s mainstay, its traditional and iconic Duvel (the Devil in Flemish!) but far fewer will be aware of their “superstud”, Duvel Tripel Hop. It’s Duvel, but with an extra hop and a bit more alcoholic oomph (1% more than the traditional 8.5%). Tripel Hop is based on the dry-hopping technique, where the bells of the aromatic hops are added, not only during the cooking stage in the brewing room, but also during the maturation phase. This adds to its pronounced aromatic flavour, giving a richer taste palette, additional hop aromas and a more powerful bitter flavour. It has been constantly evolving, with a different third hop used each year, but that is now about to change.

Duvel have been producing their standard beer for many years. It is double hopped with two varieties, Saaz and Styrian Goldings. The beer that ends up in your glass has been through an extra-long brewing and maturation period of 90 days; once bottled, the beer will re-ferment for a ten-day period in the brewery’s warm chambers (24°C). Finally it will stabilise for six weeks in the cold storage chambers (5°C). “Standard” Duvel is an excellent beer in itself, readily available in Milton Keynes, and will keep for several years, with a small secondary (or, really, tertiary) fermentation in the bottle.

Its big, bold brother, Duvel Tripel Hop, was produced for the first time in 2007 – with Amarillo as the third hop - but only for a special occasion and as a one-off, limited edition. However, after a bet with another brewer and an associated Facebook campaign, the Belgian beer tasters’ association, called “Lambiekstoempers”, collected 12,000 signatures, persuading the brewery to bring the beer back

into production in 2010 and through into 2011.

But the Duvel Moortgat brewery is pretty innovative and recognised that a trend had been developing amongst beer drinkers to choose their tipple based on hop variety - like wine drinkers asking for sauvignon blanc or tempranillo – and decided to start experimenting with a different third hop each year, changing the hop to provide its own unique taste and aroma. This has kept the final flavour profile surprisingly exciting for all true beer lovers. For 6 years now Duvel’s master brewers have been doing their best to surprise us with a new and surprising type of hop for this unique speciality beer.

After Citra in 2012, Sorachi Ace in 2013, Mosaic in 2014 and Equinox in 2015, this year they chose HBC291, a hop so new that it hadn’t even been given an official name, but this American hop enriches the typical Duvel palate with fresh notes of citrus, black pepper, lavender and roses. The HBC291 hop is a brand new type of hop, which is part of an innovative cultivation scheme. In taking part in this scheme Duvel’s brewers have had the opportunity to test out the very latest developments.

Each hop variety Duvel has used has had its own intrinsic characteristics, which are so critical for the taste and aroma of the beer. By dry-hopping again after the main fermentation it has kept the pronounced fruity character of each hop as a pervasive presence in the final beer. “They” always say you should “quit when you’re ahead”, so I guess Duvel decided it had reached the limits of its creativity and did not want to produce an inferior product by using an inadequate new hop in the future. It therefore decided that it will no longer keep changing hops and from 2017 will only brew Tripel Hop with the same third hop.

However, unlike many businesses who might use focus groups and sampling panels, but then make up their own minds, Duvel let the 2017 third hop be determined by a Europe-wide referendum. Beer lovers were invited to taste the beers from all six years and vote on their favourites. You could complete a questionnaire by post or online and there were many tastings in cities and bars all over Europe. According to the Duvel website, the referendum decision has now been reached (although you can still express your opinion!!). It says the three favourites were: No 1 Citra, No 2 Mosaic, and No 3 Amarillo.

In my view they’ve picked the best two (though I never managed to taste the 2010-11 Amarillo version) but in the wrong order. So, I’ve tempted you and made you realise you only have a few short weeks in which to taste

the 2016 Duvel Tripel Hop before it ceases production for ever! Where can you go to get a bottle (apart from Belgium)?

You're in luck, as the HBC291-hopped Duvel Tripel Hop will be available to drink at Concrete Pint 2016 – Milton Keynes' own beer festival - from 19th to 22nd October at the Old Bus Station on the main railway station square. Not only that, but if you're feeling really lucky, there will be a raffle to give you the chance to win a special box of all six varieties of Duvel Tripel Hop. Second prize is a box of four 2016 bottles and third prize will be a single bottle of the 2016 brew.

You can also see here a full list of the Belgian bottled beers that will be available at Concrete Pint 2016 – with one of them available here for the first time ever: the Gentse Stout, brewed for Hopduvel (no direct relation to Duvel!) by the De Graal brewery.



De Graal (brewed for Hopduvel)	Gentse Stout	10.5%
Duvel Moortgat	Duvel Trippel Hop 2016	9.5%
Achouffe	Chouffe Houblon Dobbelen IPA Triple	9.0%
Dupont	Moinette	8.5%
Saison Dupont	Biologique	6.5%
De Ranke	XX Bitter	6.2%
Orval	Orval	6.2%
Rodenbach	Grand Cru	6.0%
Boon	Oude Kriek	6.0%
Drie Fonteinen	Oude Gueuze	6.0%
Senne	Taras Boulba	4.5%
Timmermans	Framboise	4.0%
Lindemans	Pêche	2.5%

John McLaughlin

Branch Wanders Round Wolverton

Milton Keynes and North Bucks Branch of CAMRA likes to get out and about, sampling ales in our area. Not just revisiting old favourites and areas known to be amply blessed with excellent alehouses but also exploring parts of our patch which may have been neglected by local beer hunters.

So it was that on Thursday 18th August we had a look at Wolverton, staging one of our regular Branch crawls in an area not hitherto noted for good



ale. We knew that earlier this year an oasis had appeared in the form of the *Biergarten*, but we wanted to see how much of a beer desert surrounded it.



Starting in the said *Biergarten*, enjoying a *LocAle* from Leighton Buzzard, we dragged ourselves away to venture into Charles Wells' the *North Western*, which proved to have decent beers from Courage on tap and friendly locals and bar staff.

Thence to the *Craufurd Arms*, which disappointingly conformed to the Wolverton Beer Desert



image with no real ale that evening - a big fat zero therefore scored against it on WhatPub, a situation unlikely to help it to grace the pages of the Good Beer

Guide any time soon.

But our last port of call, the *New Queen Victoria*, by the Agora, was another welcome surprise, offering us Old Rosie Cider on one pump with Caledonian Flying Scotsman on the second.



At about 3.5%, the latter is a great session beer and here it was in top form. So much so that those who steered clear of the cider decided we'd stay for another as we contemplated the perambulations we'd need to undertake to wend our way home.

So our mission of exploration discovered a couple of very decent pubs in an area which is evidently on the up as far as ale is concerned and will clearly merit watching. Why not join us as we seek out new pubs and new cerevisory experiences and boldly go where no Branch crawl has gone before?

MK & North Bucks Cider

By The Cider Insider



A meeting of minds... malt, hops, cider yeast and French oak!

By the time you read this the apple harvest will be well under way and cider for 2017 and beyond will be quietly bubbling away in the fermenters, starting its long but assured way to becoming another fine vintage.

This year's crop is looking pretty good too with plenty of rain over the past few months giving good size to the fruit. A mild summer in general with not a huge amount of sun, so the fruit might be slightly down on sugars, but this in my opinion is not a bad thing as it's nice to sample ciders with a naturally low ABV... so then we can enjoy a few more pints. Acidity is also likely to be slightly low, but overall the quality of fruit looks great and I can already see the cider makers smiling.

Hopefully, most of you would have heard about, and have visited, Milton Keynes's first 'proper' food festival (MKFoodFest) showcasing all the region's breweries (Hornes, Buck's Star and Concrete Cow) as well as our local cidery Virtual Orchard (yes, they haven't moved to Northants just yet). With around 45 other local food and drink producers it's hoped to become an annual event, so keep an eye open for the date for next year when it hopes to be even bigger and better.

So I mention breweries and food festivals for the simple reason that I want to talk about collaboration and promotion, and the importance of these factors for the survival of all small producers, whether beer, cider or otherwise. For, without the small independents, life, and Milton Keynes, would be a very dull place. But I don't want

to mope about this, I want to celebrate.

MKFoodFest came about through a chance meeting of three local producers: Jam MK (makers of jams, chutneys and sauces), Cold Smoking UK (who run cold smoking, sausage making and charcuterie courses in MK), and our very own Virtual Orchard. Three seemingly unrelated businesses - however, scratch beneath the surface and you start to see a web of cooperation and collaboration that runs a lot deeper.

In their quest to seek out the richness and diversity in the local food scene the MKFoodFest folk have managed to discover a whole host of surprising, interesting and intriguing cross pollinations. For example: Mr Fitz wanted apple sauce made from local cider which he asked Jam MK to make for him, Jam MK now wants to make mincemeat with Wharf Distillery apple brandy and mustard using Concrete Cow Beer. Jam MK introduces Mr Fitz to Cold Smoking and a sausage partnership begins to unfold. Urban Grilla need lamb and pork for their pulled meats and meet Bourton Farmed Foods... and guess what, their pigs eat all the apple pomace from Virtual Orchard. And so it goes on...

Of course when these synergies unfold it isn't just about the products, they also promote each other, exposing each other to new customers and thus quietly the food scene grows and grows and becomes richer and ever more diverse and interesting. The recent collaboration between MK's breweries and The Malting Box in Bletchley wasn't just about producing another great and unusual beer, it was also about shouting from the rooftops that MK has great beer and great brewers and, who would have thought, its very own maltings.

So what about the French oak and cider yeast? - I hear you cry. Well another collaboration is coming soon to produce a fitting celebratory beverage to toast MK's 50th birthday in 2017. I don't want to give too much away but how great would it be to have something created jointly by all MK's breweries, cideries and maltings. Intriguing at the very least, and slowly Milton Keynes becomes a far more interesting place.

Revitalising CAMRA

Their forties are an age at which many decide to take a look at themselves, what they have achieved and where they are going. The same is true of CAMRA, born 1971, which is undergoing a major exercise to take a look at what it is, what it does, and what it should want to be and do. To that end a series of members' meetings has been taking place up and down the country at which leading national figures listen directly to ordinary members, and together with them think about our Campaign's future.



The Slug and Lettuce, Central Milton Keynes, hosted one such meeting, organised by Milton Keynes & North Bucks CAMRA, on Thursday 8th September. Just under thirty members, mostly from our Branch and our neighbours in Aylesbury Vale & Wycombe and Northampton, met with Good Beer Guide Editor Roger Protz, National Executive member Nick Boley, Managing Editor, What's Brewing, BEER magazine and the Campaigner Claire-Michelle Taverner-Pearson and HQ staffer Paul Colwill to thrash out the issues.



A number of key issues were thrashed out, with members voting on relevant questions via an ingenious hand-held electronic clicker displaying the results on screen as used on *Who Wants to be a Millionaire?* Lively discussions focussed on such questions as our attitude to "craft keg" – the meeting was generally positive as long as it is an enhancement to rather than a

replacement for real ale – and what we were fighting for. The view of a Northampton member attending his first ever CAMRA meeting that it should be "the real ale and cider drinker in a decent pub" drew a round of applause. The results – both views expressed and votes cast – of this and the rest of the series of meetings which concluded at the end of September will be collated and analysed by the HQ committee responsible, led by CAMRA Founder

Michael Hardman. This will then draw up proposals for consideration by the National Executive by the end of the year. The outcome will then be put to the membership between January and March before final decisions are taken by the Annual General Meeting in Bournemouth next April.

Those attending gave their last click of the night overwhelmingly to vote that the meeting had been worthwhile. CAMRA is clearly in the process of setting course for another successful forty years...



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Auckland - Moas Tuataras and Craft Keg

Moos Roving Editor Steve Brady reaches the Furthest Antipodes

In the last two issues, your correspondent described his long range pub crawls in and around the South Australian city of Adelaide. Feeling that I still hadn't got far enough from home, I then popped across the Tasman Sea to Auckland, New Zealand.

I spent most of my fortnight in Kiwi-land staying with friends in somewhat basic accommodation in the bush about 150 miles North-West of Auckland, largely reliant on bottles for my ale fix, of which there was no shortage. Worthy of mention – and sometimes available on our counterbalancing archipelago on the opposite side of the planet – were bottled beers named after extinct and extant Kiwi fauna.

Moa Brewery was founded in 2003 in the winemaking region of Marlborough, in the north-east of the South Island, by Josh Scott, and in its own words is “proudly brewed using traditional, costly, inefficient and labour intensive techniques with a focus on local ingredients, including internationally renowned New Zealand hops.



“Made the way beer used to be made before everyone started making it differently, most of our beers are rounded off through the use of winemaking techniques, such as bottle conditioning where a small amount of active yeast and priming sugar is added to the brew just before bottling (like Champagne). This is why you may find some sediment at the bottom of each bottle. This traditional technique naturally carbonates the beer, significantly enhances shelf life and longevity, creates dynamic and complex flavours that change over time (like a good wine), and gives the beer an elegant, champagne-like mouthfeel.”

Their Session Pale Ale is exactly that, although at 4.6% ABV it shares the generally somewhat adventurous Antipodean view of what constitutes a “session beer”.

Notably, containing live yeast and so bottle fermented, it would pass CAMRA's test of what constitutes real ale.



Tuatara Brewery, named after an ancient lizard-like creature clinging to life on a few islands around New Zealand, reflects its namesake in rather fetching scaly beer bottles (I imagine Moa Brewery, named after a group of extinct giant flightless birds, decided similarly sticking feathers on their bottles would too fiddly!). Their Pilsner, Pale Ale and Porter were most drinkable. They are also available locally – the distinctive *Sphenodon*-scaled

bottles have been spotted lurking on the shelves at our own *Biergarten*.

My favourite Kiwi bottled beer, sampled in the once riotous but now very twee town of Russell, was McLeod's Paradise Pale Ale, brewed in the tiny tartan outpost of Waipu, settled by Scots who gave up on Nova Scotia.



Sitting on the veranda after dark swigging any of the above whilst watching Alpha Centauri and the Southern Cross rising above the strange Jurassic Park tree fern forest through which rang the eerie cries of the kiwi (unlike good Victorian children almost invariably heard and not seen) and the Morepork Owl – whose call says its own name – more than made up for the rain, roaches and flies with which my rustic retreat was amply furnished. Regardless, New Zealand was pretty amazing - I plan to return to see more.

However, en route home I managed to squeeze 24 hours in the bright lights of Auckland, a city containing almost a third of the population of the whole country.



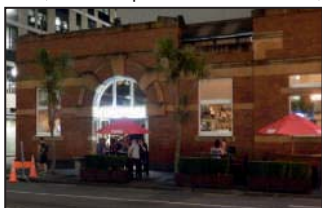
My eve-of-flying-home pub crawl around downtown Auckland started at the *Shakespeare*, on the corner of Wyndham and Albert Streets. This, by local standards ancient, century-old establishment was the city's first brewpub. They

brew genuine real ales – they are emphatic that their beers are neither pasteurised nor filtered. Their Jester Pilsner and Bard Pale Ale went down very nicely with the house specialty – a pot of New Zealand Green-Lipped Mussels. The place has a genuine pub ambience rare in the parts of the planet dangling off the bottom end.



Thence to the craft keg emporium which was the *Brew On Quay*, unsurprisingly on Quay Street. A cavernous red-brick drinking den offering, mostly craft, beer both local and

international, including our own BrewDog Punk IPA. The place has a rather yuppie air about it, reflected in the prices – NZ\$15 (£7.50 then, more I fear now) for a pint of BrewDog may reflect the distance it has travelled to the tap, but there is no excuse for charging NZ\$11, then £5.50, for local brew Tuatara. NZ\$9, £4.50 at pre-referendum rates, is the most you will pay for a pint in the Shakespeare up the road, for example. New Zealand once had no large land predators – clearly it does now...



The next morning before checking out of my backpackers' hotel – the Jucy Snooze, heartily recommended - for



the airport, I popped down to the quayside to enjoy a coffee in the February summer sunshine. I chanced upon *No. 1 Queen Street*,

affectionately known as the Glass Box, opposite the rather impressive Edwardian Baroque Ferry Terminal Building and near the Britomart rail station. Although 10am was a bit early for me to want a beer, it does in fact offer the

chance to sit on beer kegs supping local craft beers. It also offers an outlet to the city's home brewers, with a Home Brew Club, monthly Meet the Brewer gatherings, and a free facility for home brewers to swap samples of their produce.



Thence to the airport for the interminable slog home. In my youth the *Eagle* comic promised suborbital passenger shuttles flying from Sydney to London in 45 minutes by the year 2000. 16 years later I am still waiting... Nevertheless, if I can escape my CAMRA duties for a couple of months I shall be out sampling Antipodal Ales again soon. Watch this space!

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With CAMRA to Düsseldorf

Branch **Member**
Doug Dillow's annual beer trip at the beginning of April went to Germany this year. Jan Taylor gives her account of the trip.



After a very early start, picking up the coach at MK Coachway, we enjoyed an uneventful journey across the Channel to our first stop, Brouwerij Hof ten Dornaal.

Most of us have seen plenty of working breweries, so I found it delightful to be immediately ushered in to a rustic country bar, comfortably seated at a table, sampling the beer. We listened to the Brewer's very personal account of his journey into brewing, after a stroke left him feeling that his life and career were ended. This family business brews Blond, Amber, and Donker, Lambic and Cherry beers, and innovations include Blond with chicory root, aged in Jura whisky barrels, and cider aged in Bruichladdich barrels.

He sells 70% of his beers in the USA and has no outlet in Belgium. The home made lunch provided was not only delicious, but essential, to offset the generous quantities of beers on offer.



We arrived in Düsseldorf in the early evening and checked into our comfortable hotel, emerging to eat an excellent Portuguese meal.

The following day was spent in Wuppertal and Cologne. Wuppertal is tucked into a deep river valley, its main feature being an 115 year old suspension monorail which



glides above the river and busy main streets (*Where is the one we were promised in Milton Keynes? – Ed.*)

On to Cologne,

where we lunched at *Peters Brauhaus*, circa 1544. By this time we were ready for a beer, so their Kölsch was swiftly brought by the waiter. This is the traditional beer

of Cologne, light golden straw coloured with a sweet malt character. I thoroughly enjoyed my boiled bacon with broad beans in white sauce, the others partook of German sausage.

Afterwards we strolled around Cologne, where we went to the *Biermuseum*, a bar with 14 draught beers and many bottled. I enjoyed Jever for its citric hoppiness, and Marigold, one of our party, was introduced to Grimbergen Dubbel which she loved.

On Saturday we were free to explore Düsseldorf armed with a Brauhaus Tour book. We noted that the *Canon*, once frequented by Johann Wilhelm, the prince elector, in the early 1700's, is now standing empty and neglected. At lunchtime, we broke into 2 parties, My sister wanted to go to an art gallery, but my friend Katy and I hadn't sampled enough beer, so we opted for lunch in the *Brauhaus Zum Schiffchen* (The Little Ship), which is renowned as traditional public house, though its brewery is long gone. Here we tried the Altbier, which is a Düsseldorf speciality. (Don't ask for it in Cologne, as it causes offence, due to the two cities' rivalry!) Altbier is a dark copper colour, with a clean, crisp taste.

Surrounded by panelled wood, atmospheric paintings and stained glass, Katy and I partook of black pudding and home made liver dumplings, washed down with a delicious natural Weissbier. After lunch we joined a river boat tour, and then further indulged in tea and cake.

On Sunday, after breakfast, it was time to embark on the long journey home. We stopped at Ghent for a couple of hours and quickly renewed our acquaintance with all things Belgian:- chips with mayonnaise and, of course, delicious beer. Basking in bright sunlight, I enjoyed Tangerlo, a blond abbey beer, and a contrasting and very interesting red beer, Duchesse de Bourgogne.

Thence back on the coach for the drive home.

Many thanks to Doug for organising the trip. We had a great time!





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