

Concrete Pint 2016 SAVED!

The future of this year's Concrete Pint Beer Festival was in doubt because of a change of management at our venue. But at the last possible minute the Buszy's new managers have agreed we can have the venue in October, so the festival is saved.

Late last year management of the Buszy, owned by MK Council, reverted to Milton Keynes Development Partnership (MKDP) from the community youth group who had leased it, and from whom we at CAMRA hired it. MKDP then undertook a review of the use, management, and even the name of the Grade II-listed former MK Central Bus Station.

While this was going on they could not say if it would be available to us. The uncertainty continued up to the time when booking, buying and other concrete (!) commitments for the Festival needed to begin, and organiser Will Longmate and his team were forced to consider cancelling our 2016 event.



Then in May MKDP informed us that despite the ongoing review we could have the venue this year. The welcome last-minute reprieve was obtained with the help of councillors David Lewis, Peter McDonald and the late Brian White. CAMRA thanks them and also MKDP's Kevin Monkton.

So Concrete Pint 2016 is ON! From Wednesday 19th to Saturday 22nd

October, in the Buszy as last year, right in the heart of our City. See you there!

Editorial

**Branch Stalwart
Lyn Moves On**

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Pub News

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Ale In Adelaide

**Milton Keynes First
Micropub gets off
to a flying start**

Membership Form

FEATURED IN THIS ISSUE

Olde England

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Welcome

After editing Beer Moos for nine years, Jim Scott stood down as editor at the Branch AGM in January and I agreed to take on the job, even though I was in Australia at the time.



Jim's is a daunting act to follow. Taking over for issue 6 in 2007 after the sudden and tragic death of founding editor Colin Zealley, Jim produced thirty issues of Moos. In fact, he had to produce thirty-one, as I was away in the Antipodes whilst issue 37 was in the pipeline. He has made our Branch Magazine what it is today. Jim's achievement was justly recognised when Moos won Most Improved CAMRA Branch Magazine for 2015 at last year's AGM. I can only aspire to keep up the high standard Jim achieved.

To do that, I need YOUR help. Moos needs articles. But most of all we need verifiable news of pubs, breweries and clubs in the Milton Keynes and North Bucks area. Send your news to editor@mkcamra.org.uk I would also appeal to local brewers and pub/club landlords: this is your opportunity to publicise news, events, new beers and ciders etc.

As for me, I first joined CAMRA in the mid-1970's, but have only really been active, other than at Concrete Pint beer festivals, since being elected Branch Secretary in January 2014. I like to think I am on the more open-minded wing of the Campaign – I am glad to see craft beer offering, in particular, young drinkers a chance actually to taste something. Nonetheless I would not like to see the Campaign move away from its core mission of defending and promoting real cask ale and cider and, I would add, decent places to drink them.

Finally, I strongly feel that CAMRA is not just about drinking. It's about campaigning. With pubs closing around us every day, the struggle to save real ale and cider in its proper context of good pubs needs to be as hard-fought as ever.

Cheers!

Steve Brady

NEXT ISSUE

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

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To Advertise

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



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Branch Stalwart Lyn Moves On

After many years loyal and dedicated service to Milton Keynes and North Bucks Branch of CAMRA, key activist Lyn Norman is returning to her native Cornwall.



Lyn served as Branch Secretary from 2009 to 2012, and Pubs Officer from 2013 until she stepped down at the 2016 AGM. Lyn also stepped in as Deputy Chairman for several months in 2014 after the departure of our Chairman raised his then Deputy to the supreme office.

As Pubs Officer Lyn became a familiar sight around the pubs of our area, throwing herself into a job CAMRA nationally has now decided is too much for one person and split into three posts. In this role she was invaluable in obtaining sponsorships of Beer Festival Barrels by local pubs.

Lyn's affable, larger-than-life personality and genuine passion for good beer will be much missed. Branch members old and new gathered in Wetherspoon's on 7th May to give her a rousing send off.

In recognition of her diligent service the Branch has awarded Lyn a Certificate of Appreciation.

Our loss is no doubt Cornwall CAMRA's gain. We wish Lyn all the best and hope to share a pint or few with her on her promised future visits to Milton Keynes.

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 No Real Ale	<i>No cask-conditioned ale available</i>
1 Poor	<i>Beer that is anything from barely drinkable to drinkable with considerable resentment.</i>
2 Average	<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>
3 Good	<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>
4 Very Good	<i>Excellent beer in excellent condition.</i>
5 Perfect	<i>Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.</i>

Diary Dates

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

JULY

Tuesday 12th - North Crawley Social, taxis from Old Wetherspoon's CMK 7-15pm to The Cock and Chequers. Pick-ups Willen and Newport Pagnell on request.
Saturday 16th - Winslow and Padbury Crawl – meet 12 noon in George, Winslow. X60 bus 10.50 from CMK, 11.20 Buckingham.
Saturday 30th - Stony Stratford Crawl – meet 3pm in Old George, no 6 bus 14.01 from Blechley, 14.23 CMK, 14.33 MKC Rail, 14.52 from Wolverton.

AUGUST

Monday 1st - Branch Meeting at The Barn, Central Milton Keynes 8.15pm
Saturday 6th - Mystery minibus trip to villages between Milton Keynes and Buckingham from Wetherspoons 201 Midsummer Boulevard CMK, 11.30am.
Tuesday 9th to Saturday 13th - Great British Beer Festival, Olympia, London. Get your tickets at <http://gbbf.org.uk/>
Friday 12th - There will be a Branch day trip by train from MK Central station to the GBBF – Meet CMK Station 11:00 for 11:13 Southern train direct to Olympia
Week commencing Monday 15th - Wolverton crawl – see website for details

SEPTEMBER

Thursday 1st - Branch Meeting at The Barn, Central Milton Keynes 8.15pm
Saturday 3rd - Sherington and Newport Pagnell crawl, Meet in White Hart, Sherington 12:15. Bus 21 from CMK Station, 11:35; Point 11:41; Food Centre 11:44; Newport Pagnell 11:59. Or Meet in The Bull, Newport Pagnell 13:30.
Thursday 8th - CAMRA Revitalisation meeting, Slug & Lettuce, Theatre District CMK, 7pm to 9pm
Thursday 15th - 2017 Good Beer Guide Official Launch, see website for venue nearer the time.

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.

And of course...

Wednesday 19th to Saturday 22nd - Concrete Pint 23rd Milton Keynes Beer Festival, the Old Bus Station aka The Buszy.

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



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Brewery & LocAle News

Bucks Star Brewer Datis Gol informs Beer Moos:

We were affected by a fire from an adjacent building on 22nd April and the brewery has been out of action since. We are in discussions with other brewers with a view to brewing our beer at their breweries and aim to have our No.1 beer back in circulation in casks by the end of June, although it may take longer before our bottle-conditioned beers and EcoGrowlers become available again.

We have received a lot of support from customers and the public, and it's this support which has given us the momentum and courage to continue, so we're very grateful to everyone who expressed their concern and continue to show their support for what we do. It may take between 9 and 12 months before our brewery opens again as much of the building needs to be rebuilt. In the meantime, we will do our best to continue supplying quality beer to our customers.

By way of other news, we provided the real ale bar for the Castlethorpe Duck Race earlier this month and it was a huge success. We've also been receiving support from Milestone brewery in Nottingham and from Banks and Taylor in Shefford, both experienced brewers, and going forwards we have a selection of their beers available in cask locally.



Fire rages near Bucks Star

Beer Moos wishes this fine local brewer every success in recovering from this grave misfortune.

The latest offering from **Amptill Brewhouse** is Honey Trap (4.8% ABV), a summer beer brewed with honey, wheat, coriander and orange peel.

Aylesbury Brewhouse Co. are about to unleash RED (4.9% ABV), a red beer (surprise) single hopped with Citra. Also on the cards are Polaris (4.4% ABV), a German style pilsner and Three Mile Island (4.7% ABV) which they ominously describe as "a reminder of what can go so badly wrong". We're pretty sure an American IPA full of Citra, Centenial, Chinook and Cascade hops can't be that bad. Daylight Moon and Air Strip 1 may still be around in some pubs.

Concrete Cow's MK67 Lager (4.5% ABV) is now available in keg and should be in cans by the time you read this. It's

fair to say it's something of a hop monster as far as lagers go, so don't be afraid to try some. Wetherspoons in CMK is a regular stockist.

The tiny **Cotton End** brewery has made it two years on the trot by winning the best porter award again at the Northamptonshire Beer Festival with their very tasty Coffee Porter (5.2% ABV). They have also bottled Conker Classic Celebration Ale (4.3% ABV), but you'll still need to go to the Pomfret Arms, Northampton to find any.

Gun Dog Ales have just released a new American Pale Ale rejoicing in the name Yankee Poodle (4.7% ABV). We're sure it's dandy.



Congratulations to **Hornes** Brewery for winning the "Best Local Drinks Product" award at the Milton Keynes Food & Leisure Awards on May 8th with Triple Goat Porter. This is a judged award rather than a public vote. Buckinghamshire Food & Drink Awards have a 'best craft beer' judged category this year and Bucks Star (No. 1) and Hornes (Triple Goat IPA and Triple Goat Porter) have beers in the finals alongside Chiltern (300's Dark Old Ale, Lord-Lieutenants' Cream Porter) and Rebellion (Roasted Nuts; not LocAle). Beers from Malt and XT have already been eliminated. Early June saw Hornes visit the Strangers' Bar at the Palace of Westminster to serve Triple Goat Pale Ale (3.9% ABV) to MPs. A new one-off beer has been brewed, Hat Trick (3.6% ABV), to celebrate the European Football Championships.

Leighton Buzzard Brewing Co. has also won an award, with Narrow Gauge taking the Craft Beer of the Year title at Bedfordshire Food & Drinks Awards.

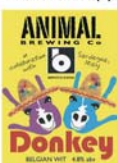
Tring's seasonal summer ale Fanny Ebbs (3.9% ABV) is available in pubs now. The monthly specials for July and August are set to be a refreshing pale ale called Gypsy Moth (4.1% ABV) and Dragonfly (4.2% ABV), a bitter featuring Northern Brewer hops.

Vale's current special is Another Fine Mess (4.5% ABV), a Stan Laurel inspired English hopped golden ale. There will be other new brews throughout the summer.

Whistling Kite produced a festival special, De La Pre (3.8% ABV), for the Northamptonshire Beer Festival in May and took first prize in the stout category and third overall with their Stout of Order (4.4% ABV).

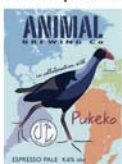
White Park, Cranfield, now has its beer on sale in Center Parcs, Woburn.

XT brewery in Long Crendon has been expanding brewing capacity with the introduction of several new vessels: some built of modern stainless steel and some in very traditional oak. The brewery has purchased several large oak casks for the development of specialist barrel-aged beers. These casks have been crafted by the master cooper Alistair Simms especially for the brewery. He dropped into the brewery in April to see how the beers were developing and to deliver his latest creations. Alistair is now the only master cooper left in England. Joining the oak casks are several shiny new stainless steel tanks installed to expand capacity and enable more specialty Animal beers to be brewed. The tanks give greater flexibility for the brewers to make more complex recipes and age the beers longer before shipping.



XT has been working on two new collaboration beers. Donkey 4.8% WitBier is brewed with Sardinia's BBBirra and is named after the 15 donkeys who live on the head brewer's farm and eat his spent brewer's grain. For Pukeko 4.6% Espresso

Animal Pale Ale XT join forces with Oxford's premium coffee micro-roastery Jericho Coffee Traders to create a coffee-infused pale ale. A Pukeko is a New Zealand bird like a sort of giant moorhen and reflects Jericho's owners' Kiwi heritage and the dash of New Zealand hops topping off this beer. 4.2% American hopped beer XT IPA is now available in 330ml cans.



Pub News



Bell and Bear

The Good Beer Guide-listed **Bell and Bear, Emberton**, is holding a beer festival over the 5th-7th August weekend. Landlords Jon and Sophie Adriaenssens plan to offer twenty real ales, ten real ciders and half a dozen craft ales.

The pub's restaurant also ran a Pop Up Restaurant on Monday 27th June in collaboration with newly-opened Wolverton micro-pub **MK Biergarten**. The event, hosted at the Biergarten, featured a 'Picnic' themed fine dining menu of 7 courses provided by Bell and Bear chef Sophie and her team, whilst Franzi Florack and her team at MK Biergarten provided a matched beer range from their range of over 200 beers. This is a most welcome example of two excellent local hostelrys working together to benefit not only each other but local drinkers and gourmets.

The **Bull, Olney** was badly damaged by a fire on Sunday May 1st, believed to have started in a wood-burning pizza van parked in the courtyard. The pub is now closed awaiting not only repair but also a refurbishment already planned by owners Charles Wells. The delay will be longer due to a need for planning permissions to be obtained. At a meeting of Olney Town Council on May 9th concern was expressed at the clientele the pub had been attracting and the role thereof in a recent large scale brawl which spilled out of the pub across the High Street into the Market place. The Town Council is seeking a meeting with Wells to discuss their future plans for the pub. Moos agrees with the Council that this is a chance for Wells to make the Bull a flagship of their estate and a positive force in the local community, as was once the case.



Bull after the Fire

The landlord has put the lease of the Good Beer Guide-listed **Cowper's Oak, Weston Underwood**, up for sale. The pub itself will continue to be owned by Enterprise Inns and there would seem to be no immediate fear that it will cease trading.



Cowper's Oak, Weston Underwood

The **Cross Keys, Woolstone**, held a successful Beer Festival from March 30th to April 2nd. Around 20 ales and half-a-dozen ciders were on



Cross Keys Beer Festival

offer. A CAMRA Branch Social on the Saturday enjoyed them very much.

The **Dove**, on **Newport Pagnell's** Poets' Estate, now offers two real ales: Dove Ale, brewed for the pub by Greene King, and another changing beer from the same brewery.

The **Eastlake, Fox Milne**, now serves real ale. Sharp's Doom Bar is now regularly available.



Aftermath of Stony High St Fire

The **Fox and Hounds, Stony Stratford**, has new landlords – we wish Pat and Breda Browne every success. They plan to keep up the pub's key role in the thriving Stony music scene with live bands every Friday night. This pub, and old coaching inns the Cock and the Bull, fortunately escaped unscathed when a major fire burned down a house nearby on Stony High Street on Sunday May 1st. This fire was almost simultaneous with the one at the Bull in Olney reported above.

The GBG-listed **Lamb, Stoke Goldington**, is hosting its annual Salcey Saunter Vintage Car Rally on Thursday 28th July. Veteran cars will roll up around 12-30 and be about for a few hours. The



Lamb

Lamb also hosts a regular Folk Music session on the 4th Friday of every month. Landlords Steve and Rachel Porritt always offer Tring's Brock session bitter and their potent Death or Glory (over-imbibing of which delivers the latter as the evening progresses and the former the next morning!), plus changing beers notably from Oakham Brewery and Old Rosie real cider.

We are glad to report that, despite the untimely passing of landlord and local real ale stalwart Keith Templeman, whose obituary appears elsewhere in this issue, his widow Jane is intending to keep the GBG-listed **Mitre, Buckingham**, going. With our deepest sympathies go our best wishes to Jane for securing the future of this splendid old tavern, our 2015 Branch Pub of the Year.

The **Old Red Lion, Great Brickhill**, reopened on May

27th after a major refurbishment. When our reporter called in they had Edinburgh Bitter and Deuchars IPA from Caledonian plus Leighton Buzzard Restoration Ale on tap and an inviting menu of pub food.

The **Red House, Newport Pagnell** is now under new management and undergoing an extensive refurbishment. The front bar was closed and sealed off for works when our reporter visited. Once that is done the new landlord is converting the back bar/conservatory/kitchen and cellar area into a carvery. This involves relocating the cellar so whilst this is happening they may not be able to offer real ale as usual. The duration of these works is as yet uncertain. We wish them success and once completed we will be reporting on the revamped pub.

Branch Chairman David Martin presented Guy Plumb, landlord of the **Red Lion, Fenny Stratford**, with his Branch Cider Pub of the Year certificate on March 16th



The **Ship Ashore, Willen** has a new manager, Scott Horsburgh, the old manager having moved to the **Nut and Squirrel Westcroft**. When our reporter visited our 2014 Branch Pub of the Year 7 real ales on handpump were on offer.



Ship Ashore Bar Taps

The **Shoulder of Mutton, Little Horwood**, which was put up for sale and closed, and therefore had to be deleted from the 2016 GBG, has now re-opened under new management. We wish the new incumbents every success in maintaining the standard of what has been an excellent village pub.

The GBG-listed **Stratton Arms, Turweston**, in the far Western marchlands of our Branch area, is holding a beer festival on the first weekend in September. Last year when they did this they had 26 real ales on offer, and they are hoping to achieve something similar this year.



Stratton Arms

The original **Wetherspoons, Central Milton Keynes** is now accredited under the Branch's LocAle scheme. Concrete Cow and Hornes are regularly on the hand pumps.

Branch Chairman David Martin presented Jo and Bradley Vyse of the **Wheatsheaf, Maids Moreton**, with their certificate as Branch Pub of the Year on 6th April.



Club News

On 26th March Milton Keynes and North Bucks CAMRA Deputy Chairman Alan Fursdon presented Sheila Tompkins, Secretary of the **Club, Hanslope**, with the Branch's Club of the



Year certificate. The Club, open seven days a week, not only serves fine real ale and cider but is a true hub for the village community. It offers activities for wine tasters, soccer, rugger and racing viewers, film buffs, bingo players, disco dancers and children, plus putting on fine beer festivals. CAMRA members are welcome with their membership card.

Stony Stratford Cricket Club in Ostler's Lane Stony Stratford is holding a beer festival from Friday 8th to July 10th. There will be 30 ales, plus local ciders and wine.

Oakham Brewery Visit and Peterborough Crawl



2015 Festival Head Cellarman Carl Dillow presents the BOTF Certificate

When CAMRA holds a beer festival, our customers are invited to vote for the beer they liked best. To encourage them to vote, the voting slips go into a prize draw. This way we get a large number of votes, which makes the winning Beer of the Festival a true reflection of our customers' choices.

Beer of the Festival 2015 was Oakham Green Devil, so one fine April Saturday fourteen branch members set off by minibus to Oakham Brewery, to present the Beer of the Festival certificate. Despite its name, the brewery is actually in Peterborough, so we had the bonus of visiting several of the excellent pubs in that city.

The presentation formalities accomplished, we set off to Oakham's Brewery Tap in the city centre, which is where the brewery used to be before running out of space and relocating to a suburban trading estate. A small plant for making experimental and small-run brews still functions in the pub. Oakham's tied houses specialise in Thai food, so we enjoyed a good lunch before hitting the pub trail.

As a glance at its Good Beer Guide entry shows, Peterborough is truly blessed with some magnificent real-ale pubs. We visited Wortley Almshouses whose name betrays its origins. It belongs to ultra-traditional Yorkshire brewers Samuel Smith with their limited range but keen prices. Then came a backstreet gem called the Ostrich Inn on North Street which was the writer's personal favourite. Next came the Beehive, awkwardly located across a very busy and well-barricaded dual carriageway but well worth risking life and limb to get to.

There followed a merry saunter to three favourites from previous visits: Charters (Oakham) which is actually a barge moored on the River Nene, Palmerston Arms (Batemans) and lastly the Coalheavers Arms (Milton Brewery) whence our minibus speedily conveyed us homewards after a memorable day in a great drinking city.

Jim Scott

Obituary

Keith Templeman, Landlord of the Mitre, Buckingham



Keith, on right, receives the 2015 Pub of the Year certificate

I am sorry to report the death of Keith Templeman, owner and landlord of the Mitre Public House in Buckingham. He was one of the branch's staunchest allies, sponsoring us at the Concrete Pint Festival, and promoting the cause of real ale.

Keith was one of those people who had a highly visible presence; his passion for pubs and beer, combined with his pride in a pub that he owned and developed, made him the consummate host. With his flair for conviviality and a depth of knowledge of ale, it was always a pleasure to visit the Mitre and find him either behind the bar, or enjoying pub life on the other side of it.

He would give you detailed advice on the beers he had for sale, usually 5 on tap, with a blackboard showing what was in the cellar to whet the appetite for a future visit. Keith shared the excitement of the customer in choosing between so many styles and particularly in the discovery of a truly great beer. If he had found a new one, there would be a smile in his eye as he spoke of it, and he would study you keenly as you tried it, interested to hear another opinion.

I recall once telling him his pub was to be included in the Good Beer Guide again. His genuine reaction of relief and delight showed how hard he strove to achieve quality. The Mitre was the Branch Pub of the Year last year, and in a magnanimous gesture he made sure he was at the Wheatsheaf in Maids Moreton this year to see the mantle passed on to a fellow landlord.

Only now have I learned that he was a talented cellist and in addition a composer of classical music and founder of the Buckingham Chamber Orchestra.

Another interest was West Ham United FC, and a variety of sport is shown discreetly in the pub. However he tried to create a variety of ambiances and the last time I saw him he was in the new snug. Once again he was enjoying the company of a group of friends and family. They sat in easy chairs with some candle lit lighting, an environment perfect for the appreciation of a decent pint. And it was the pint that was, and continues to be, at the heart of the Mitre.

His wife Jane, with whom he shared life in both the pub and next door in Mitre Cottage, confirmed to me that Keith was determined to provide a pub that had beer at the core; he was catering for that section of the pub going community who are mainly interested in a meeting place for dignified social quaffing.

Keith had a career in IT before launching himself into the pub world. Initially he and Jane ran the Cuckoos Nest in Gawcott, Keith continuing with the day job. He was a man of strong convictions and individuality, so working for Vale Brewery came to an end and he held back his ambitions until the opportunity to own the Mitre came to him in 2007. From this point onwards he had the perfect outlet for his ambitions to create a great pub.

Keith's passion for beer can be seen in the Mitre's web site, which has a section defining what real ale is, and also a definition of craft ale – he was certainly at the cutting edge of contemporary debates within CAMRA. There is also a page on the history of the pub, and he himself showed me a book he had commissioned on the history of the cottage and the pub.

He suffered a heart attack and died whilst on holiday in France. His funeral in Milton Keynes was attended by hundreds of people, many of whom went back to the pub afterwards, queueing to get in.

I remember the day I arrived at the Mitre and found him running the bar whilst acting as question master in a game of Trivial Pursuit for locals. It was a timeless picture of hospitality and contented lives.

Jon Scudamore

Obituary

Paula Swinbank (1965-2016)



Beer Moos is sorry to report that branch member Paula Swinbank passed away suddenly at the end of June. Paula was married to Branch Webmaster and former Chairman

Phil Swinbank. She was well-known in the branch, and many will remember with admiration her feistiness and good humour in the face of almost constant ill-health. Beer Moos offers sincere condolences to Phil at this sad time.

Paula's funeral will be on Thursday 21st July at 12:15 in the Oak Chapel at Crownhill. Everyone who knew Paula is invited to attend, but please let Phil know you are coming. Donations to justgiving.com/paula-swinbank.

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BEER FESTIVAL THEME ANNOUNCED

Beer Festival organiser Will Longmate has announced the theme of the 2016 Concrete Pint Milton Keynes Beer Festival. It will be "Alumni of the Heriot-Watt Brewing Course".

Edinburgh's Heriot-Watt University has offered brewing courses since 1903. In 1989 the university set up the International Centre of Brewing and Distilling at its Edinburgh Campus, which is one of the world's leading trainers of brewers.



Graduates of this global leader have gone on to brew some of Britain's best real ales - Timothy Taylor, Wimbledon, Beavertown, Adnams, Siren, and St Austell are just a few breweries staffed by Heriot-Watt's former students. Our Will himself is a Heriot-Watt alumnus.

This makes a change from the normal regional or beer style themes of beer festivals and has already attracted a lot of interest amongst brewers trained at Heriot-Watt.

It should lead to an interesting combination of fine ales from around the country alongside local favourites making up the 90 or so beers we will be serving at the Festival from 19th-22nd October, along with twenty ciders.

Something to look forward to – see you there!

MK & North Bucks Cider

By The Cider Insider

A Moove to the other Side... ahhhhh!

We are pleased to report that Milton Keynes' first and largest cider-maker, Virtual Orchard, have now confirmed that they finally have been able to find a new permanent home with long term security and with no threat of development. The sad news, however, is that the move will be taking them over the border and into the clutches of the Northamptonshire Branch of CAMRA.

As you may recall Virtual Orchard have been seeking a suitable home for some time now since their landlord announced intentions to redevelop the historic site at Galleon Wharf for luxury housing. After 18 months of unsuccessful searching for a suitable home within MK the parameters were extended and the new home will now be at the Wakefield Farm Country Courtyard at Potterspury on the A5 just north of Stony Stratford. The move is due to begin in September.

"It has been a long and difficult search" explained Laurence, owner of Virtual Orchard and sister company Wharf Distillery. "Ideally we would have loved to have been able to stay in MK as this is where it all started and we have enjoyed such tremendous support from MK & North Bucks CAMRA and the people of Milton Keynes. We will be sad to move but our heritage will always remain Milton Keynes and this will still be reflected in our ciders and spirits."

The new location is an established retail site with a farm shop run by Upton Smokery (with whom Virtual Orchard will cohabit), tea rooms, a range of galleries, a health spa and other shops. The cidery and distillery will become the new focal point for the site and is expected to become a local draw offering cidery and distillery tours and tastings on a regular basis.

"The new site", explains Laurence "offers fantastic potential to increase the number of events that we run promoting local food and drink produced in and around Milton Keynes and South Northants, and we look forward to working closely with The Upton Smokery to create a real food and drink destination for the area. We are really excited by the move, especially as it will be a superb location for us to officially launch Wharf Distillery in October."

Whilst it is a shame we will be losing Virtual Orchard from our Branch, it is great that they have found what promises to be a superb location. Laurence has also tipped us off that he intends to create a tap room at the cidery and distillery so you can go along and enjoy a tippie or two. Additionally there will be a wide offering of other local beers and ciders to enjoy on or off site. We also know that Laurence has other big plans for the site but we will have to save them for another edition of Moos.

In other parts of the Branch things are quiet on the cider front. Sadly Woughton Orchard are reported to be downsizing still further and are unlikely to be offering more than 200 litres per year for the foreseeable future although will continue to manage the Woughton Orchard with Virtual Orchard.



Woughton Orchard shop

Finally, Virtual Orchard open their doors every Saturday from 11am-1pm for the sale of their cider, spirits and other locally produced goodies. They will also be hosting an Artisan Food & Drink Market (with bar) on Sunday 31st July from 10am-4pm where there will be 12 or more local artisan food, drink and craft stalls as well as two local street food traders. More details are available from their facebook page www.facebook.com/VirtualOrchard

Shaping CAMRA's Future

During the course of this year, several consultation meetings are being held around the country to give CAMRA members the opportunity to say how they would like to see CAMRA develop in the future.

There have been many changes to the brewing industry since CAMRA was formed in 1971. Back then, there were 175 breweries in the UK owned by 95 companies. Six of them produced about 80% of the country's beer and owned most of the pubs that sold it. These firms, known as the Big Six, were moving away from traditional draught beer in favour of processed and carbonated keg beer and many of the smaller breweries followed suit. CAMRA's activities over the decades changed all that and today there are more than 1500 breweries producing more than 11,000 beers. The vast majority of British pubs sell at least one real ale. At the same time, the volume of real ale sold is considerably less than it was 40 years ago and approximately 27 pubs are closing each week.

CAMRA has broadened its focus in the last 45 years, particularly in recent times when there have been many

more issues to tackle than just real ale. CAMRA's Key Campaigns have developed to include cider, perry, pubs, taxation and other government policies.

Why does CAMRA want to hold these consultation meetings and why now? All good organisations review their mission and purpose from time to time and for CAMRA this is particularly timely: any changes can be made from a position of strength with CAMRA enjoying a record membership and greater influence than ever before. All 175,000 members are being invited to take part so that any changes in policy are made in line with the views of ordinary members. This is your opportunity to make your views known.

Milton Keynes is hosting a Revitalisation Consultation Meeting on Thursday 8th September from 7pm to 9pm at the Slug and Lettuce in the Theatre District. To book your place at this, or any of the other meetings, please visit <https://revitalisation.camra.org.uk/get-involved/>

Beer Sails

Not many windmills have eight sails, and of those only one is in working order today. It stands next to the railway station in Heckington, near Sleaford in Lincolnshire, and grinds flour from local grains – you can buy it in the windmill shop. However the windmill has also dedicated a pair of stone grinding wheels to the brewery next door which consequently can boast to be the only brewery to use stone-ground malt.



On the weekend of July 30th - 31st Heckington holds its annual show – the largest village fair in the country - and 8-Sails brewery is holding a beer festival to mark it. Local ciders will also be showcased. Details can be found at <http://www.heckingtonvillagetrust.org.uk> and of course www.8sailsbrewery.co.uk. Nearby Sleaford has plentiful accommodation.

Heckington is served by frequent trains from Nottingham on the Skegness line. Nottingham can be reached by frequent coach from MK Coachway or train from Bedford.

Jim Scott



8-Sails brewery makes a bigger range but its Rolling Stone, as the stone-ground ale is called - is unique. The brewery has a shop and is in process of installing a Victorian-style bar.

Ale In Adelaide

Moos Roving Editor Steve Brady samples some more brews Down Under

In the last issue, your correspondent described his long range pub crawl in the hills around the South Australian city of Adelaide. Now it's time to venture downtown, into the rather unmetropolitan metropolis of Adelaide itself, in quest of some decent Antipodean ale.

It being January, and therefore summer in the upside-down half of the planet, and generally hot and sunny, most – but as we shall see not quite all – beers we would regard as Real Ales were in hiding, waiting to come out when the weather cooled, and most beer available was craft, cooled to about 3 degrees C. But very quaffable for all that.

My native guide and nephew, Niall Dowdall, and I started the batting at the **Big Shed Brewing Concern** in – erm – a big shed basically, on the Royal Park



industrial estate north-west of the city centre near Port Adelaide. Jason Harris and Craig Basford, now assisted by brewer Rob Hunt, have turned their backyard hobby into a thriving craft brewery, with en suite bar. They brew American style craft beer, of which the FrankenBROWN brown ale and F-Yeah (spelled out in full on the brewing vessels!) American Pale Ale went very nicely down your correspondent's oesophagus. Also worth a visit in more or less that neighbourhood is the rather swish Victorian



Largs Pier Hotel, unsurprisingly opposite Largs Pier on the beachfront. It's very pleasant to sup South Australian stalwarts Cooper's Pale and Sparkling ales in the

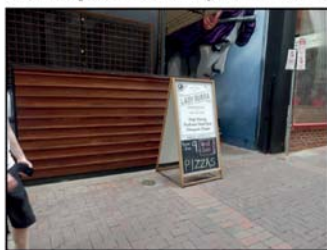
shade of the veranda.

Thence to the **Wheatsheaf Hotel** in Thebarton, just west of the City Centre. The "Wheaty" – motto "no crap on tap" – is a beer icon, famed among cerevisophiles across Australia. It brews its own beer as well as offering

a varied and ever changing range of good local and out-of-State ales. It actually brews a decent session bitter, Thebby, at 3.9% on the responsible drinking



end of Aussie beer strengths. The Wheaty also offers a nice range of local ciders, which, wishing to remember the later stages of his tour, your author forbore from sampling.



Thence to the rather civilized and well-laid-out city centre itself. First pint of call was the **Lady Burra** brewpub, on Topham Mall off Currie



Hoisting a schooner of Lady Burras best

Street, named after the nickname of Elizabeth Lilian Oliver, a notable local character and the only woman ever to be hanged in Adelaide Jail, in 1873 (for a murder of her violently abusive

husband she almost certainly did not commit). Should stomachs need lining by this point, the Lady offers tasty Portuguese-style pizzas cooked in their own wood oven. They also brew some very pleasant beers, notably their German-style 4.7% Pilsner. Light German beer styles, which will stand being served chilled, and probably suit the Australian summer weather better than British bitters. It is a great pity that the bigger Australian brewers don't try brewing them, rather than the vile frozen dishwater they currently foist on Aussies and unwary Pom visitors. The disgusting West End "beer" available in numerous pokie-machine (one arm bandit) infested "hotels" (often called the Old Spot for some reason) around Adelaide is a prime example to be sedulously avoided. Typical of mega-keggeries in our globalised market world, West End

is owned by Lion which is owned by Kirin which is part of the Mitsubishi *keiretsu* combine.



Passing on with a shudder, our next port of call was the **Benjamin on Franklin**, unsurprisingly on Franklin Street. Built in 1856 and hence positively an

archaeological site by local standards, the interior is a model of 1920's elegance. There are several local craft beers on tap, and over thirty varieties of same in bottles in the fridge. It is possible to explore most of South Australia in beer without shifting from one's swish bar seat. However, we were not there to relax, so it was on to...



Jack Ruby, a subterranean beer bunker on King William Street. Formerly the **Bull and Bear**, this noted drinking establishment was recently renovated, given an American spin,

and named after the bloke who killed the bloke who killed President Kennedy (unless there was a Second Man, etc., etc.). Some decent beer here too, but not a patch on our final stop, in my view the Pub of the Tour.

This was without any doubt **Cooper's Ale House**

at the **Earl of Aberdeen Hotel**, on the intersection of Pulteney and Carrington Streets. This is a comfortable, spacious English-style pub with 21



beers on tap, including, uniquely, the entire range of regional brewer Cooper's, whose Pale, session Mild (when you can get it) and stronger Sparkling Ales in bottles or on draught are always a reliable standby for the South Australian drinker.

A pearl beyond price though is that this pub boasts the closest I found to proper Real Ale: two handpumps offering Cooper's Aged Sparkling Ale and their Aged Stout. These ales are left to condition for at least 12 months and only served on handpumps (and only here in Adelaide as far as I know, though I would love to be corrected).

Next time I am out there I plan to tour Cooper's Brewery and check with them whether this is 100% Real Ale by our standards, but it certainly tasted like it! I visited this pub more than once – drinking your way through Cooper's range of beers in convivial company (and Australians are good at being convivial!) is a very pleasant way to spend a hot summer afternoon Down Under.

My only regret is that this time I didn't get to try famed Adelaide alehouse, the **Earl of Leicester** – one for next time then. Curiously, my bottled beer of the visit didn't come from Adelaide at all, and was obtained in the Watershed café of the Greenfields wetland nature reserve in the endless suburbia north of the City Centre. Three Sheets Australian Pale Ale, a deliciously refreshing and malty brew, comes from the Lord Nelson Brewpub in Sydney's historic Rocks area – itself a splendid pub, but that's another story.

Anyone interested in good Australian beer and where to find it could do worse than start with this website: <http://craftypint.com/news>

Next issue – across the Tasman Sea to Auckland, for a small taste of what Kiwiland has to offer the ale-drinker.

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Milton Keynes First Micropub gets off to a flying start



Landlady Franzi

The Biergarten in Wolverton Park, presaged in our last issue, duly opened on Sunday May 1st. The night before the crowdfunders who had made it possible, and a couple of MK CAMRA officials such as your Editor who had lugged their way in, were feted at a pre-Opening Party.

Landlady Franzi Florack and her partner Hagar, who is certainly not Horrible, have landed running, with an array of special events on top of the bar's regular opening hours from Thursday afternoon through Friday and Saturday afternoon and evening to Sunday afternoon.

On the first Friday of every month they are holding a regular "Brewers at the Pub" evening, at which local drinkers can get a chance to meet local brewers.



The micropub opens specially at 7pm on the third Wednesday of the month for the Bierclub, at which the very knowledgeable Franzi and her team showcase some of their over 200 bottled beers, with appropriate nibbles, some home-made. May's one featured six London craft beers, and June's American beers. Tickets are available from their website <http://www.mkbiergarten.co.uk>

They are also holding special home brewers' evenings and food/beer events, the first jointly with the Bell and Bear in Emberton at the end of June.

Apart from 200 bottled beers from Britain, Europe and North America to drink in or take away, the Garten normally has a LocAle on tap, plus a German draught beer and a cider. It has friendly, youthful ambience (though old farts like your Editor are also welcome!), a cosy comfy chair area with adjacent books and board games as well as café-style tables and chairs inside and, weather permitting, out.



The Biergarten, at The Triangle, Wolverton Park, off Old Wolverton Road MK12 5FJ, is something innovative and new on the local beer scene. Long may it thrive!

(Note – at the MK & NB CAMRA Branch meeting on 4th May it was resolved that the several Branch members who had invested in the Biergarten should declare their interest. The Editor of Moos, who wrote this, has no such interest to declare)

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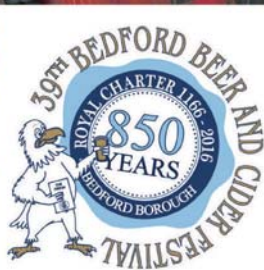
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