



beer moos

Spring 2015

Issue Thirty Three

MUSICAL BAR-STOOLS AND SOME NEW FACES!

It's all-change time again, as our CAMRA branch convened at the Barn in CMK for our 2015 Annual General Meeting. Twenty-four members attended and after the usual business of reading last year's minutes and hearing branch officers' reports, our Regional Director Nick Boley took the chair for the election of a new committee.

As a glance at Branch Contacts on page 3 shows, many incumbents were re-elected, though some swapped roles, but there are some welcome new faces as well, and the position of social secretary has been expanded to a sub-committee.

Your new committee looks forward to an exciting year with many events planned, and hope our branch members – 795 as we go to press - and readers will join in and enjoy them with us.



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Made Welcome*

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Members
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FEATURED IN THIS ISSUE



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New Members Made Welcome

CAMRA has grown in 43 years from four men in a pub to over 167,000 members nationwide. Clearly we make new members welcome, nationally and locally. So it was that our successful beer festival was followed up on Wednesday 12th November with a social to welcome our latest new members, notably but not only those who joined at the festival.

Six new recruits joined a dozen Branch stalwarts at a traditional Branch watering hole, Wetherspoon's in Midsummer Boulevard. A most convivial evening followed, enjoying the usual wide array of ales at very reasonable prices, which is a feature of 'Spoons.



Some of our new members have already begun attending regular Branch meetings and taking part in Branch activities. If you

enjoy real ale and/or real cider, why don't you join us too? As our newest members have found out for themselves, it's not only worthwhile to defend your pint, you are made welcome and have a good time doing it.

Steve Brady



NEXT ISSUE

The next issue of Beer Moos will be published on: May 10th. We must have your stories, news and advertisements by: April 30th. 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 measure 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 5-7 Walton Street, Aylesbury, Bucks HP20 1UP, Tel: 08454 040506. 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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Tim Page New CEO of CAMRA



I am pleased to welcome Tim Page to CAMRA as our new Chief Executive. Tim took up his new post on 3rd November 2014.

Tim joins us from the East Anglian Air Ambulance (EAAA) and has a great deal of experience in the management and operation of organisations in the charity and not-for-profit sector.

Tim has been appointed following a rigorous recruitment process where his passion and experience shone through, greatly impressing the National Executive and staff team. I firmly believe that Tim is the right choice to take our great organisation forward and that he will play an integral part in our future campaigning and the preservation of both real ale and British pubs.

I am sure you will join me in welcoming Tim and raising a celebratory pint to the future.

Colin Valentine
(CAMRA National Chairman)

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 on the right, 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>

Pub News

News North

Barley Mow, Cosgrove was closed in January for a refurb, and is slated to reopen on February 13th in time for Valentine's day!

Carrington Arms, Castlethorpe This long-closed and much-missed village local looked semi-derelict when our snoop passed by in January.

Navigation, Cosgrove was closed and surrounded by people-barriers and builders' kit yet again when our spy drove past early in November. In January it was the same. Reports please.

News East

Cannon, Newport Pagnell In the last issue of Moos we were delighted to congratulate landlady Molly Hepburn on the birth of baby Eddie. Here is a photo of Molly with the new arrival who we are sure will one day carry on the Hepburn family's and the Cannon's great real ale tradition.



Chester Arms, Chicheley was surrounded by people-barriers in January and its website informed visitors that 'as 05/01/2015 we will no longer be trading from this premises, we have decided not to renew our lease under the current terms.' We don't know if or when the pub will reopen but we hope it does, as it was a nice country inn whose food earned excellent reviews on TripAdvisor.

Coachmakers Arms, Newport Pagnell. Refurbished late in 2014. Was serving three real ales when our man called recently - Doom Bar, Hooky and London Pride.

Malting House, Stoke Goldington. According to reports in the local press in early January, this pub/restaurant was for sale as a going concern. Reports please!

Red House, Newport Pagnell was closed for much of December but now happily is open again under the friendly management of Debs O'Reilly, assisted by Malcolm Shaw.



Swan Inn & Bistro, Olney. Now has up to six real ales, including a house beer brewed by Hart Family Brewers of Wellingborough.

News South

Station Tavern, Woburn Sands has had a complete refurb and upgraded its name to match! It is open all day and food is served from an extensive menu with a choice of real ales. Full info at www.stationwoburnsands.co.uk

Wheatsheaf, Bow Brickhill is under new management.

News West

Prince George, Tattenhoe. This smart modern McMullen's house is coming up to its first birthday. From what we've heard it seems to be doing very well.

Whale, Buckingham is under new management and real ale has been restored. When our spies called it was from the Fullers range.

News Central

Kensington, Great Holm This pub used to be called the Grebe but after a four-week refurb has been renamed the Kensington. Five hand pumps sell the Greene King range and a guest - when our snoop dropped by, all were in very good condition.



The food menu has been completely re-vamped, the pub redecorated and family friendly, with a heated smoking area.

The new licensee is Lindsey Butler. Beer Moos welcomes Lindsey to our branch area and wishes her every success.



Victoria Inn, Bradwell Village Beer Moos welcomes new licensees Brian and Linda Hamilton to this former Enterprise Inns pub, now a free house. Assisted by their daughters, Brian and Linda hope to return the Victoria to its former real-ale pre-eminence, an enterprise in which Beer Moos wishes them every success.



Hopping Mad has shut again as we go to press. Its Twitter feed says that it won't be brewing in the foreseeable future.

Leighton Buzzard Brewery This new brewery's Rebel Yell was voted Beer of the Festival at Concrete Pint 2014. Our branch will be visiting the brewery on February 20th to present the certificate. See Diary on p17.

XT has invested in a nano-brewery to produce a range of new experimental brews. These will be very short run beers of just a few casks in order to try new ingredients and brewing methods. These beers currently are:

Fifteen – *this is an English IPA using new varieties of English hops to compete with the strong aromatic and fruity New World hops.*

Croak – *is a 4.6% Pale Amber beer brewed with a roasted rye malt and Cascade and Columbus hops.*

Simples – *also 4.6% is a golden 'stout' brewed with unmalted barley more usually seen in dark stouts, finished off with fruity Rakau hops from New Zealand.*

Bastard Bunny Brew - *7.2% is an American style double IPA with Chinook, Cascade, Columbus and Summit hops and purest pale malts.*

CIDER NEWS

Virtual Orchard was granted its licence to distil just before Christmas. Operating as Wharf Distillery (Twitter: @MKDistillery), it now has its own still, called Velocity, producing "wonderful eaux de vie, apple brandy, milk vodka, and local brewery malt spirits" all of which should be ready by Easter.

Milk vodka is a highly unusual drink - there's only one other milk vodka producer in the UK, in Dorset. Virtual Orchard's version is made by fermenting whey, obtained from Wodehill cheese makers of Carlton, near Bedford (www.wodehill.co.uk), then distilling vodka from it.

Virtual Orchard has opened a shop in Brackley in a joint venture with Silverstone Brewery. Called the Apple & Hop it's located in Market House Courtyard, off Brackley High Street behind the Red Lion pub. CAMRA members get 10% discount.



I am looking down at a programme for the 2014 incarnation of the Concrete Pint, an event held many months ago – well at least three. It was a really great week, many good times were had by many good people and we turned over a profit. The dynamic coming together of CAMRA activists and annual contributors generated a feel-good factor well known to those who organise and run voluntary events.

The cause of CAMRA must rank amongst one of the most spirited and successful of modern times. It is a subject that is very down-to-earth, a social leveller, and at its heart is a product of time honoured human passion. That the founders set off in the early 70s to combat the monopoly of big business with its many motives of which greed might be considered to be amongst them, and disregard to quality not necessarily but rather too often present : well today CAMRA members continue to carry the flag high. That is why the branch supports an annual festival to go along with the important work during the rest of the year. The festival showcases the fantastic beer and cider products being produced by regional and local brewers, it is an expression of pride in the glass, and in all cases it is a knock against the intrusion of corporate over-exertion. I suppose that I could also add that it's quite nice to put a few beers away too. And that's exactly what the public did. Some came from far and some came from wide, the locals and regulars were naturally in abundance. 1492 people visited.



Beer of the Festival went to Leighton Buzzard Brewery for the 5.5% black IPA known as "Rebel Yell". Cider of the Festival went to Milton Keynes's own Woughton Orchard

for "7" which was coincidentally 7% Abv – hang on, that

ain't no coincidence. Well done to these local heroes, and also very well done to Carl Dillow (beers) and Laurence Conisbee (ciders) for putting together such quality and variety in their respective ranges. Local products were given strong coverage, the other beers came mainly from the South of England. Similarly, many of the ciders had made their way up from that well know cider country in the South West.



Thanks to the staff at the Buszy who threw themselves into proceedings with typical enthusiasm. It will all be repeated next year just as 2014 repeated joyful weeks going back to 1993.

Carl and Doug Dillow have organised recent festivals but I was pleased to share a beer with some of the organisers from the first festivals, including Tony Austin, John Callaghan, and Dave Camp.

I enjoyed meeting people who came up to me and said what a friendly place it was, and so often commented that it was one of the best selections of beers and ciders they had come across. I enjoyed meeting the sponsors who could make it, and to the others who I met in the run up to the event; this support is motivational as well as financially helpful. We had traditional pub games, we had a bell ringing each

time there was a win on the tombola and it rang often. I enjoyed the pace of the week, from the flurry of activity in setting up, the quick steps of the "tickers" as they surged through the door on Wednesday opening, to the relaxed atmosphere of Thursday with the more discerning visitors supping during the day and then a really talented young band called "The Reserves" electrifying proceeding later. Friday was just mad – the office crowd were out for a few (or more!) drinks after work and just stayed a little later than anticipated; fortunately we were open to



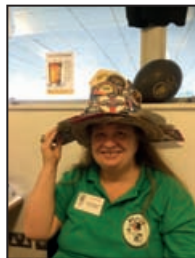
midnight. Saturday was the quiz during the day, and then as is becoming traditional "The Band" played a set that produced a wonderful party for everyone there in the evening. Time Gentlemen – Time Ladies. Good time in indeed.

Come again for the replay in October 2015!

Jon Scudamore
(festival organiser)

The Broken Leg Beer Festival

No! I did not break my leg at the beer festival. I broke my leg when on my way to take some healthy exercise while walking down a gentle grassy slope!! (In future I am going to give that idea up as a bad job and stay in the pub!) So, come the MK and North Bucks beer festival, I was very immobile



and hobbling around using a stick. Yet I had one of the best beer festivals yet. I was the mad person on the Games stall (get your minds out of the gutter - the PUB Games stall!). I just wanted, via the pages of our esteemed magazine, to thank everyone who came to play the games and have a bit of a laugh! I also want to thank all the members of the CAMRA team who were just so kind to me - going and getting me beers and food - looking after my stall while I hobbled my slow way to the loo or to a nearby coffee shop. Thank you also to those who gave me lifts everywhere.

Having broken my leg and been, in effect, disabled, showed me just who my real friends are - and I have to say the CAMRA lot have been amongst the best, making sure I was not left alone and isolated but out and once more back in the pub! And, though I do realise this is not always easy for older pubs, it also brought home to me just how important disabled access is.

Lyn Norman
(Pubs Officer)

Buszwords

As well as being Public Transport Officer, I am on the Database Sub Committee, which is responsible for updating the WhatPub database. On a cold November evening, a few of us decided to visit some out-of-the-way village pubs in order to check that the information held is accurate and up to date. One of our number offered to drive and we set off by car to the Crown at Gawcott.

Being Wednesday, it was carvery night at the Crown. The carvery is exceptionally good value and we enjoyed a hearty meal accompanied by pints of Doom Bar or Spitfire, except for our poor driver who had to make do with lemonade. The Crown's meat comes from a quality butcher in Buckingham and was beautifully tender and flavoursome and the vegetables were not overcooked. I enjoyed it so much that I decided to go back with my husband Alan a couple of weeks later on the bus.

Getting from MK to Gawcott by bus takes some planning, especially if you have to fit in with the times that the pub serves food: 12-3 and 6-9 Tuesday to Saturday and 12-4 on Sundays. The 132 bus from Buckingham to Gawcott runs five times a day Monday to Friday and three times a day on Saturdays. There is no Sunday service. I don't mind the walk from Buckingham to Gawcott in the summer, but it's no fun trudging through November drizzle. The restaurant was fully booked on Wednesday, so I reserved a table for Friday for 12.45pm, which fitted in nicely with the 132 bus at 12.25 from Buckingham Bus Stand and the X60 at 11.50 from the Point MK due to arrive in Buckingham at 12.18pm. Success is dependent on the X60 being on time, which it was.

Arriving at the pub, we were presented with the main menu, the lighter bites options and the specials. I chose salmon with noodles and stir fried vegetables from the specials menu. The combination of flavours was wonderful. Also on the specials menu were calves liver and steak and kidney pudding. Alan chose the latter, which he said was delicious. For the regular menus, please visit www.thecrownatgawcott.co.uk.

The return bus leaves Gawcott at 14.34, but goes a completely different route, winding its way through several housing estates and takes an additional 13 minutes. The day we travelled, nobody got on or off between Gawcott and the bus stand and we arrived seconds ahead of the X60 back to MK.

Crawlney!

Some confusion arose about our branch social on Saturday 31st January. I had intended it to be a

lunchtime social in the Two Brewers in Olney as part of my programme to visit pubs in our area rarely visited by members as a Branch event, using public transport. Although it appeared as such on our branch website, it was published in What's Brewing, the monthly paper for CAMRA members, as a pub crawl around Olney.

In the event, we did both.

Bus route 21 links Olney with Milton Keynes. We met in the Two Brewers, where the first to arrive were already seated with a pint when I and two others got there from the 12.15pm bus. The beers that day were Sharp's Doom Bar, Golden Sheep (brewed by Black Sheep), and White Gold from White Park Brewery. The lunch menu offered two courses for £6.50 with a choice of three starters and three mains. All were delicious and excellent value. There were desserts available but, to my mind, dessert doesn't go with beer.

We stayed in the Two Brewers until early afternoon when one of our number suggested that, having come all this way, we should visit the other pubs in Olney and the Bell and Bear in Emberton.



So, next en route was the Bull, a Charles Wells house, serving Eagle, Young's Winter Warmer and Directors. This was just a brief visit as there were two more pubs to fit in and we hoped to catch the bus to Emberton. It's an hourly service, so timing is crucial.

We then called in to the newly decorated Swan Inn. Here, there were six beers available, including their "house" beer, Swan Inn Local, brewed by Hart Family Brewers in Wellingborough. Fortunately, the Swan serves food all day and I fancied a snack with my beer. I had a toasted ciabatta and some of the others had fish finger sandwiches. Everything tasted good; so good that we forgot to watch the time - and missed the bus!



As it wasn't raining, we decided to walk to Emberton, which takes about twenty minutes, and reached the Bell and Bear around 5.30pm. I can't

remember how many real ales were on, but certainly there was a good selection. I had a half of Vale Red Kite and then a half of Leighton Buzzard Restoration. This time we all kept an eye on the clock, and left the pub in time for the last-but-one bus back to MK.

Branching Out

This issue's featured pub, from outside our Branch area but accessible by public transport, is the Rising Sun at Berkhamsted. This free house was a finalist in both the Regional Pub of the Year and the National Cider Pub of the Year 2014. The regular beer is Riser Bitter, brewed by Tring, and there are five guest ales, mainly from local breweries, and up to fifteen real ciders. There is even more choice when the "Riser", as it's known to its regulars, holds a beer festival, which it does four times a year. The pub not only caters for real ale and cider drinkers: there is an extensive range of wines and spirits available. The food on offer regularly is ham or cheese ploughman's, but they have an occasional pop-up restaurant. On bistro nights tables can be booked any time between 6pm and 9pm and on gastro nights there is one sitting at 8pm only. Booking is essential (01442 864913). There's a lot more going on, as listed on the board outside the pub. To find out what, see Facebook The Rising Sun Berkhamsted or Twitter @TheRiserBerko.



To visit the pub, take the train from Milton Keynes Central, Wolverton or Bletchley. Leave Berkhamsted station via the ticket office, cross the road and turn left. Just before the junction with Castle Street on your right, you can drop down onto the canal footpath, go under the bridge and continue along the canal to lock number 55, where the Rising Sun stands. Alternatively, particularly after dark, cross Castle Street and continue along Station Road. Turn right into Gravel Path, left into George Street and then right into the alley between the end of the Victorian terrace and the modern red brick building, where there is a large sign directing you to the pub. Total walking time is under ten minutes.

Jenny Ellway

The Red Lion

Lock View Lane, Bletchley

Milton Keynes

01908-372317

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Nags Head

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Seating Area to rear of Pub



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VICTORIA INN

Vicarage Road,
Bradwell Village,
MK13 9AQ

01908 312769



The Victoria Inn, bradwell village milton keynes, has recently been taken over as are now a freehouse friendly family run business we are currently in process of the refurbishment of the property including new commercial kitchen to start doing food.

We offer a variety of 4 cask ales in which we change to satisfy our friendly locals in the village, we aim to please and try our best to get ales requested.

We offer two ciders and two larger on draught plus bottled alcoholic beverages.

We have the 50th anniversary of the beer and bun race being held on good friday the fun starts at 1pm we are holding an adults race and children's race there are many prizes to be won.

So pop down to The Victoria inn and meet us and the locals everyone welcome.

The Black Boy, Oving

Tel: 01296 641258

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3 Real Ales Always Available

Food

Tues - Sat 12 - 3pm & 6 - 9pm

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Panoramic Views of the Vale of Aylesbury

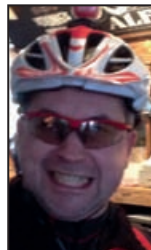
*Ian and Lisa would like to
offer a Warm Welcome to All
Old and New Customers*

Church Lane, Oving. HP22 4HN

Tenth Annual MK Cycle Pub Crawl

Ten years...OMG!

Here we go for the tenth opportunity to cycle round some of Milton Keynes cycle paths and leisure routes taking in some of the sights the city has to offer as well as sampling some beer from a fine and varied selection of pubs. Saturday February 28th is the date so put it in your diaries.



Route and Timings

For 2015 the route has been altered slightly (sorry I can't help myself ;-)) . A pub run by the Davis family has appeared on all but one of the previous outings and has provided pre-ride sustenance on seven previous rides so once again breakfast has been arranged with Dean and Val Davis at the Prince Albert at 10:30 where you can wash down a nice bacon or sausage buttie with a fine ale before we set off and visit the usual eclectic selection of hostelrys. The provisional itinerary is:

- 10:30** - Prince Albert, Bradwell Village - 11:15
- 11:40** - Nags Head, Linford Village - 12:15
- 12:25** - Ship Ashore, Willen - 13:00
- 13:15** - Cross Keys, Woolstone - 13:50
- 14:05** - Plough, Simpson - 14:40
- 14:50** - Red Lion, Fenny Lock - 15:25
- 15:40** - Peartree Bridge Inn, Peartree Bridge - 16:15
- 16:30** - Barn, CMK - 17:05
- 17:15** - Wetherspoons, CMK



The Nags Head and Ship Ashore have regularly featured on earlier crawls but we finish at the only pub that has the (dubious?) honour of being included on every previous ride i.e. Wetherspoons.

The plan is to spend 35 minutes in each hostelry and the timings are fairly realistic so that a little more faff time is allowed for. Of course if you don't faff it means more time in the pub! I've based my timings on a comfortable cycling speed of 8-10 miles an hour which should be easy to maintain even if you are not a regular cyclist. Once again if you are not a cyclist but would like to meet us somewhere, simply turn up in the boozer at the times shown and enjoy a beer with us there.

To partake of breakfast at the Albert, message me at weefoobah@gmail.com as soon as possible.

Rules, Regulations and other stuff:

It is advisable that no more than a half pint of lower strength beer is consumed at the stops; try to have a soft drink at one or two locations. It is still an offence to be over the legal alcohol limit whilst in charge of a vehicle (yes a push-bike is considered a vehicle) even on Redways and other marked cycleways.

You are responsible for the mechanical condition of your own cycle. The organiser will not be able to provide mechanical backup/cover for any participant.

You are responsible for your own health, fitness and ability. Whilst the pace will be easy and the route relatively un-taxing, the organiser is not responsible for any injury or illness occurring during or after the ride.

Alan Sanders

Ale Around The Angel!

(Branch Goes on Islington Pub Crawl)

One of the many benefits of being in CAMRA is that you get to explore places and pubs you would otherwise never see. Not only do branches like ours organise brewery trips and pub crawls in their own areas, but there are opportunities to go farther afield in the quest for good beer and cider and fine, fascinating pubs.

So it was that on a sunny Saturday in January a band of our branch members ventured down to the Great Wen to join in the pub crawl which our CAMRA Region - Central Southern - organises every January in a different part of London. This year the area chosen was Islington.



Proceedings kicked off around noon just round the back of Angel tube station in the Brewhouse and Kitchen. As its name might subtly suggest, this airy modern establishment brews its own beer and cooks its own food. Joining fellow CAMRoids from, amongst other places, Oxford, Basingstoke and the far west reaches of Berkshire,



we sampled the substantial range of ales brewed on site (and therefore possibly qualifying as LocAles!) The Spandau B, a homage to the 1980's new wave group no doubt, was especially pleasing on the palate.



Thence on a ten-minute peregrination through the much-gentrified streets of Islington to our next stop, the 2015-GBG-listed Earl of Essex. A fine pub which, like the borough around it, has seen the social transformation of its surroundings in recent years. (and priced accordingly too! - Ed)



Pausing to pose for a group photo outside, we adjourned to enjoy the pub's own brew, Earl's, beneath posters exhorting us in Russian to gather the harvest for the good of the Motherland and informing us that the welfare of the people was the highest goal of the Party, a message we can no doubt expect to hear from a lot of such bodies over the coming weeks!

Suitably inspired it was onward and upward to the Old Queen's Head, where we were joined by our Membership



Secretary Ian and his daughter Emily. The pub was interestingly quirky but sadly the same could not be said for the beer, two very undistinguished offerings from the revived Trumans

(no doubt we can expect likewise to see the Return of Watney's before long..)

Fortunately the next pub, The New Rose, was only a few yards up the road. Belying its pub sign – “Just Another Pub” – this worthy GBG 2015 entry offered a good selection of mostly local London brews in a pleasant drinking atmosphere.



The afternoon continued with a pleasant walk through an



Islington street market selling trendy objets d'art at prices tailored to the area, to the York, a fine Nicholson's establishment. Times have clearly moved on since cows grazed at the back door. The pick

of the several first-class ales set before us here was generally felt to be the Jarrow Rivet Catcher.

The sun was setting as we emulated the former habitués of the York, ambling contentedly onward to the Three Johns (they were local 18th Century radical activists, apparently). A pleasant faux-mediaeval-banqueting-hall offered some interesting brews from micros hailing from local rustic retreats such as Hackney and Gipsy Hill.



Thence through the darkening avenues of Islington, past done-up up-market abodes whose cumulative market value now probably exceeds the national GDPs of several EU states, to our final stop, another GBG



entry, the Craft Beer Co. Unsurprisingly this offered a variety of craft beers, about which opinion in CAMRA varies – many of us like them! Also some interesting draught cask ales

from independent breweries: your reporter's handwriting in his tasting notes had for some reason deteriorated to total illegibility by this point but they were I recall much enjoyed.

Finally homeward, pausing in our sub-group's case to enjoy a final pint and pie (eve of Burns' Night Haggis in my case, very nice) in the superb Bree Louise near Euston station. There we reflected on a splendid day in convivial company, meeting old friends and making new ones from CAMRA Branches across our region, enjoying (mostly!) very fine ales and ciders in some excellent hostleries. Next time you could join us.



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Germany comes to Leighton Buzzard

The excellent Black Lion pub in Leighton Buzzard held an Oktoberfest last October, with flavoursome German beers and very filling German food! A group from our branch took advantage of the good public transport links and went along, some dressed suitably for the occasion. There was the Black Lion's usual excellent selection of real ales to contrast with the German ones, and a most agreeable evening was had by all, as our photos show!



20 & 21 March

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CAMRA's Nottingham Branch is pleased to welcome you to the National Members' Weekend and AGM 2015

Albert Hall, Nottingham, 17th - 19th April

The Weekend is open for all CAMRA members to:

- Review what has been happening at branch, regional and national level over the past year
- Review campaigning themes and form policy
- Hear guest speakers on issues related to beer, brewing and our key campaigns
- Meet the formal requirements of an AGM, including presentation of accounts
- Meet up with CAMRA members from around the country, National Executive and Head Office staff
- Discuss ideas to forward the campaign through workshops, policy discussion groups and seminars
- Enjoy a few drinks in the Members' Bar with a good selection of local real ales
- Visit pubs in Nottingham and the surrounding area
- Visit local breweries and cider producers on organised trips

www.camraagm.org.uk
www.camraagm.org.uk/local



With its traditional markets, momentous pubs and links to the legend of Robin Hood, Nottingham is crammed with historical attractions.

Nottingham is home to over 500 real ale pubs including some of the oldest inns in England such as Ye Olde Trip to Jerusalem, Ye Olde Salutation Inn and The Bell. The number of local breweries is also impressive with Nottingham Brewery being the city's oldest, dating back to 1887. Visit www.whatpub.com to search for all pubs in Nottingham, or see the local branch website at www.nottinghamcamra.org

Venue

The Albert Hall is a conference and concert venue in the heart of the city, first set up in 1900. The building is set over three floors with the entrance leading in to the Great Hall. This room offers a breathtaking space and is where our main conference will take place, seating up to 800 people. The Members' Bar will be held in the Osborne Suite. For more information, visit www.alberthallnottingham.co.uk.

Trips

There will be a number of organised trips during the Weekend giving members the opportunity to visit breweries, cider producers and pubs. www.camraagm.org.uk/members-weekend/trips

Travel

For information on travel visit www.camraagm.org.uk/members-weekend/location

Pre-register today

You can now pre-register online through the Members' Weekend website. Visit www.camraagm.org.uk and select the "Register" tab located in the top right hand side. Alternatively please return the below form.

Please note that joint members will need to login and pre-register individually. **Closing date for pre-registration is Friday 20th March 2015.**

Membership No. _____

Full Name, First _____

First (Joint member) _____

Email _____

Joint Membership No. _____

Surname _____

Surname _____

If you would like to volunteer, please tick below to indicate when you would like to work. Your details will be passed on to the staffing officer and you will be contacted closer to the event.

Tues 14th

AM ☐ PM ☐

Wed 15th

AM ☐ PM ☐

Thur 16th

AM ☐ PM ☐

Fri 17th

AM ☐ PM ☐

Sat 18th

AM ☐ PM ☐

Sun 19th

AM ☐ PM ☐

Return form to 230 Hatfield Road, St Albans, Hertfordshire, AL1 4LW

Photos by Ray Teece, www.nottingham21.co.uk



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Diary Dates

Please note that this diary information is always subject to change – check online for latest information at www.mkcamra.org.uk/diary Items marked with a tankard symbol are official CAMRA events

February 2015

🍺 Thursday 19th - Sunday 21st

Luton Beer and Cider Festival, Hightown Community Centre, York St, Luton LU2 0JD. Open 12-11 every day. 100 ales, Free entry to CAMRA members. Buses 70, 99, and X31 link Milton Keynes and Luton

🍺 Friday 20th

Visit Leighton Buzzard brewery to present Beer of the Festival award from Concrete Pint 2014. Minibus leaves Wetherspoons at 6.45pm. Contact Doug Dillow d.dillow540@btinternet.com or 07738 598128 for info.

🍺 Wednesday 25th

Branch Meeting, The Barn, Central Milton Keynes, 8.15pm.

Saturday 28th

Annual cycle pub crawl. Meet Prince Albert, Bradwell 10.30. Details on p11

March 2015

🍺 Wednesday 11th

Branch social – New Bradwell pub crawl. Meet Halley's Comet, Bradville Rd 7.30pm thence to New Inn, New Bradwell Social Club, and Foresters.

Friday 20th - Saturday 21st

Winslow Lions Beer Festival. Public Hall, Elmfields St, Winslow For details visit

www.winslowlions.org.uk/beer-festival

🍺 Thursday 26th

Branch Meeting, Barn, Central Milton Keynes. 8.15pm.

Sunday 29th

Branch visit to Rising Sun Berkhamsted Beer and Cider Festival. Meet 14.25 MK Central Rail Station for 14.41 train (14.37 from Wolverton, 14.46 from Bletchley)

April 2015

Thursday 9th - Sunday 12th

Our annual long weekend in Belgium. Direct private coach from MK Coachway. Three nights' stay in Antwerp, visit breweries in Belgium and Holland. Visit to scenic Bruges, £265 (single supp £60). For further info e-mail Doug Dillow at d.dillow540@btinternet.com or phone him on 07738 598128.

🍺 Thursday 23rd

Branch Meeting, The Barn, Central Milton Keynes, 8.15pm

🍺 Friday 17th - Sunday 19th

CAMRA Members' Weekend and AGM 2015. Albert Hall, North Circus Street, NOTTINGHAM NG1 5AA. All CAMRA members are welcome to attend, but early booking of accommodation is strongly advised. See p15 or visit www.camraagm.org.uk

May 2015

Meetings and dates T.B.A

Check our website www.mkcamra.org.uk nearer the time.

Looking Ahead

🍺 Tuesday 11th – Saturday 15th August

Great British Beer Festival returns to Olympia, London. Booking begins in April. Details at www.gbbf.org.uk

Third Permanent Ale from Chiltern Brewery



The response to Chiltern Brewery's winter seasonal ale Chiltern Black has been so favourable that the it's been decided to make it permanent.

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Join CAMRA Today

Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call **01727 867201**. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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For Young Member and other concessionary rates please visit www.camra.org.uk or call **01727 867201**.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

Partner's Details (if Joint Membership)

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01/15

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- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
 - If you receive a refund you are not entitled to you must pay it back when The Campaign For Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

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This year, we celebrate our 25th year of brewing quality craft beers in the heart of Robin Hood country. Springhead's come a long way since we started out in 1990, with a place in the Guinness Book of Records as the UK's smallest working brewery. These days, we're still a family-run enterprise, and still as committed as ever to producing the finest of craft beers! To mark our 25th year, we have the following exciting announcements to make:

- A series of free 25th anniversary events will be held, with the first in March, to coincide with the launch of our new celebratory beer ARGENTA. Meet our staff, try a range of our beers, and win some great prizes!

Wednesday 11th of March 2015:
The Boat, Hayton, East Retford
The Unicorn, Worksop

Thursday 12th of March 2015:
Springhead Brewery, Laneham
The Bramley Apple, Southwell
The Roaring Meg, Newark

- We are opening a new real ale pub on Carolgate in Retford, which is to be called THE GINGER PIG
- All CAMRA members are now eligible for a discount of 30p per pint for any of our beers at all Springhead pubs! Just show your membership card at any of the pubs below to receive your discount!

The Bees' Knees, Laneham. 01777 228090

The Boat Inn, Hayton. 01777 703273

The Roaring Meg, Newark. 01636 673386

The Bramley Apple, Southwell. 01636 813675

The Ginger Pig, Retford. OPENING MARCH! gingerpig@springhead.co.uk

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