



# beer moos

Autumn 2014

Issue Thirty Two

## Concrete Pint 2014 October 15th - 18th

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2014**  
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Wed 15th Oct	5pm - 11pm
Thu 16th Oct	12pm - 11pm
Fri 17th Oct	12pm - 11pm
Sat 18th Oct	12pm - 11pm

Admission: £3 after 5:30pm Thu & Fri  
Free at all times to CAMRA members

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*Farewell to  
Chairman Ken,  
Welcome to  
Chairman David*

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**FEATURED IN THIS ISSUE**



# TRING

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## The Cannon

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run by the Hepburn family.

We have appeared for the last  
18 years running in the  
CAMRA Good Beer Guide

50 High Street, Newport Pagnell, Bucks  
MK16 8AQ Tel: 01908 211495

# Farewell to Chairman Ken, Welcome to Chairman David

Branch musical chairs – our faces are changing again!

In our spring issue we announced the election of Ken Croucher as chairman of Milton Keynes and North Bucks CAMRA branch. Sadly, and very shortly afterwards, Ken felt himself unable to continue, and has resigned. In his brief tenure he was able to achieve redrafting of branch aims and for this he will be remembered. We wish Ken well and hope still to see him at branch functions.

David Martin, our vice-chairman has stepped in as chairman, and Lyn Norman has taken up the role of vice-chairman in addition to her position as Pubs Officer. Since Ken was also PR Officer, that role has been taken by David.

Farewell too to Richard King, who has resigned as Branch Contact. David Martin has agreed to take on that role too.



*Leaving Us - Ken & Richard*



*Taking Over - David & Lyn*

## Regional Vacancies

The following vacancies have arisen in CAMRA's Central Southern Region, which covers Berkshire, Oxfordshire, Buckinghamshire including Milton Keynes, and part of Hertfordshire. Any CAMRA member may apply.

**Regional Secretary**  
**Regional Cider Co-ordinator**  
**Regional Public Transport Co-ordinator**

For more information, or to apply, email our Regional Director Nick Boley at  
[RD.CentralSouthern@camra.org.uk](mailto:RD.CentralSouthern@camra.org.uk).

## NEXT ISSUE

The next issue of Beer Moos will be published on: Dec 10<sup>th</sup>. We must have your stories, news and advertisements by: Nov 22<sup>nd</sup>. 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](mailto: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](http://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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FOR  
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# Concrete Pint Beer Festival 2014

Concrete Pint Beer Festival returns for the 21st time from October 15<sup>th</sup> - 18<sup>th</sup>, back again at the Buszy, the former bus station opposite Milton Keynes Central rail station.

This year's theme is Southern England, so expect mouthwatering brews from Kent across to Somerset and Dorset, as well as locally brewed ales and a collection of unusual ones from far and wide. We again offer a carefully chosen selection of beers from overseas, plus a large choice of cider and perry, many of which will be from producers in this area.

The venue will be providing hot and cold food as before. As in previous years we will have music on Thursday and Saturday evenings, and hope to hold a quiz again on the Saturday afternoon session. So – put the dates down in big letters in your diaries and – see you there!

To see our beer list visit

[www.mkcamra.org.uk/cms/beer-festival](http://www.mkcamra.org.uk/cms/beer-festival)

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BEER & CIDER FESTIVAL**

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**THE CONCRETE PINT 2014**

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**@ the buszy**  
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## Have you Scored yet?

CAMRA's National Beer Scoring System (NBSS) is an easy 0-5 point scale for judging beer quality, and to find out which pubs consistently sell well-kept ale.

So we invite all real ale drinkers, not just CAMRA members, to send us their beer scores for pubs both in our area, and elsewhere in the UK. We forward scores for out-of-area pubs to the relevant branches.

These results help us decide which pubs to consider for the Good Beer Guide.

E-mail your scores to us at [pubs@mkcamra.org.uk](mailto:pubs@mkcamra.org.uk), bring them to any of our meetings or social events, or if you are a CAMRA member submit them online at [www.whatpub.com](http://www.whatpub.com).

You'll need to give your name, CAMRA Membership Number (if you're a member), Date of Survey, Pub's Name and Location, Beer Name and Brewery, and of course, your score.

<b>0</b> <b>No Real Ale</b>	<i>No cask-conditioned ale available</i>
<b>1</b> <b>Poor</b>	<i>Beer that is anything from barely drinkable to drinkable with considerable resentment.</i>
<b>2</b> <b>Average</b>	<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>
<b>3</b> <b>Good</b>	<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>
<b>4</b> <b>Very Good</b>	<i>Excellent beer in excellent condition.</i>
<b>5</b> <b>Perfect</b>	<i>Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.</i>



# Pub News

## Regional Pub of the Year 2014

CAMRA's Central Southern Regional Pub of the Year Award goes to the Five Bells, at Wickham, near Newbury in West Berkshire branch. This pub sells no less than nine ever-changing real ales, local and regional ciders, a wide range of Belgian bottled beers, and a wine list which includes English produced wines. Food is freshly prepared using local ingredients as far as possible. Beer Moos readers travelling in the Berkshire area can find it at Baydon Street, Wickham, RG20 8HH. ([www.fivebellswickham.co.uk](http://www.fivebellswickham.co.uk))



## News North

**Globe, Hanslope** Tenant Waldo Pacheco has left, but the pub is continuing to be run by chef Matthew Fraser

and restaurant manager Louise Gebbie until a new tenant takes over. As we go to press, it is uncertain who or when that will be. Meanwhile this Marston's tenancy offers good food and good real ale – when our snoop called the choice was Banks's Bitter, Jennings Cocker-Hoop, and Concrete Cow's wheat beer Dirty Cow.



**Foresters Arms, Stony Stratford** has closed down for good. It has reopened as a Texas Smoke House restaurant. Visit [www.smoke-shack.co.uk](http://www.smoke-shack.co.uk) for info. Their menu looks good but we haven't any idea what beers if any they serve to accompany it.

**Watts Arms, Hanslope** Beer Moos says a regretful goodbye to tenants Chris and Clair Saggars, who are leaving the Watts for pastures new. See separate report on p 8 - 9.

## News East

**Cannon, Newport Pagnell** – Landlady Molly Hepburn is now the proud mother of baby Eddie. Beer Moos is delighted that this pub's family ownership can now extend into a further generation!

**Robin Hood, Clifton Reynes** Beer Moos welcomes Simon Horrocks and partner Sylvia Hegedus to this freehold free house, succeeding the legendary Reg Pearson (see Beer Moos 31.) Simon and Sylvia took over in July and have lost no time installing upgrades, such as new cellar-cooling equipment and a smart new T-bar in the public bar. When our spy called they had Doom Bar, Greene King IPA (always the pub's anchor beer) and St Austell Trelawny on offer. The Robin Hood will also continue to sell excellent food. We wish them every success in this, for them, new venture.



## News South

**Eight Belles, Bletchley** As we go to press, the Eight Belles, which has been closed for refurbishment, reopened on September 12<sup>th</sup>. When Beer Moos looked in, there were three real ales and Meantime craft keg on sale.



## News Central



**Eagle, Eaglestone** has reopened after refurbishment.



**Ship Ashore, Willen** Beer Moos is sorry to hear that manager Richard Bradshaw is leaving the pub for a new career in the restaurant trade. It was under Richard's watch that the Ship Ashore blossomed to be chosen as our branch's Pub of the Year for 2014. We wish Richard all the best, and hope his successor keeps up his good work.



# Brewery News

**Hopping Mad Brewery, Olney** Although the Olney based brewery was expected to close at the end of July, circumstances have changed and brewing has been resumed.

According to its website, 'Hopping Mad is back in production and open for business. The brewery has been re-launched since Vince decided to join Matthew and they are running the brewery together. Local support is as strong as ever. We are currently contacting local stockists with the good news, Stockist list to be updated as new customers come on board.' Visit [www.hoppingmad.com](http://www.hoppingmad.com) to keep abreast.

## Leighton Buzzard Brewery

Beer Moos is delighted to announce two new breweries which, though just outside our branch area in Bedfordshire, are very close by.

Brewer Jon d'Este-Hoare writes:



The Leighton Buzzard Brewing Company brewed its first beer in July ready for sale in August. You have to be positive to open a brewery in the UK when, according to the last Good Beer Guide, there are over 1400 already, but there wasn't a brewery in Leighton Buzzard and my ethos is that good beer will sell - that's what we will offer great beers made with care and the best ingredients.

So what are our beers like? I started brewing at home because I like the bold flavoursome beers which five or so years ago were relatively few and far between in the UK unless imported from the US or produced by BrewDog. However I recognise that toe-curlingly hoppy IPA's are not everyone's favourite so there will hopefully be something for everyone. Over the years I have brewed lots of different beers but the ones I settled on for launch deliver a balanced variety while delivering the key quality of a Leighton Buzzard Brewing Company beer – bold flavours and taste.

- **Narrow Gauge** - 4% ABV golden beer brewed using solely pale malt and generous quantities of hops providing a taste dominated by citrus and named on

honour of Buzzrail, our town's narrow-gauge railway.

- **Restoration Ale** - 4.6% mid-brown beer brewed with American hops, very fruity and refreshing
- **Rebel Yell** – 5.5%ABV, a black IPA with fantastic juxtaposition between malty character and hops

The brewery is open on Saturdays for the public to visit and purchase beer in quantities from bottles to a cask which can be ordered and delivered and set-up. We look forward to meeting you and sharing our beer.

**LEIGHTON  
BUZZARD  
BREWING CO.**

**Address:**

Unit 23 Harmill Industrial  
Estate  
Grovebury Road  
Leighton Buzzard  
LU7 4FF

— CRAFT BEER —

**Phone:** 07538 903753

**Email:** [jon@leightonbuzzardbrewing.co.uk](mailto:jon@leightonbuzzardbrewing.co.uk)

**Web:** [www.leightonbuzzardbrewing.co.uk](http://www.leightonbuzzardbrewing.co.uk)

**Twitter:** @LB\_Beer

If readers would like to sample Leighton Buzzard Brewery's beers, we plan to have all three at Concrete Pint 2014.

## Amphill Brewery

Amphill Brewery took possession of their new premises in Station Road, Amphill in May. It's a modern industrial unit with a six-barrel kit from PBC Brewery Installations – similar to those at Gun Dog brewery in Woodford Halse and Concrete Cow in Milton Keynes – and is being installed as we go to press. There's also a small 1-cask kit to enable them to hone recipes, ready for the main brews. Also planned is a permanent display of Bedfordshire breweriana.

You can keep up with developments on Facebook and website: [www.amphillbrewery.co.uk](http://www.amphillbrewery.co.uk).

Brewing in Amphill has a long history, stretching back to at least the early 1700s, The website contains a fascinating account of it.

# Summer Time & The Crawlin' Is Easy

A pub crawl is a pleasing diversion at any time of year but perhaps midsummer, with its balmy days and bright evenings, is especially favourable. Thus it was on Saturday June 14, only one



week short of the summer solstice, that Milton Keynes and North Bucks CAMRA members embarked on what has become our annual crawl in east London. This year the focus was on Hackney and Walthamstow, where we were met at the bus station by Pete Giles and Marion Robbins of East London CAMRA branch. Marion is branch chair and our guide for the day.

The first port of call was the Bell ([www.belle17.com](http://www.belle17.com)) in Walthamstow, a classic London corner house which had fallen on hard times till rescued as a free house by the current licensee and transformed not just into a food and real ale mecca, but a true social centre with quizzes, jazz nights and other activities.



Not far off is Ye Olde Rose and Crown ([www.yeolderoseandcrowntheatrepub.co.uk](http://www.yeolderoseandcrowntheatrepub.co.uk)). This, as its website name suggests, is a pub with an unusual feature in that there is a small theatre incorporated in it. You can watch a play, enjoy a pint (or several), and eat a stone-fired pizza or a dish from the international menu, all in the same place if not quite at the same time! Sadly there was no theatre show on at the time when we called, but we were able to admire the splendid tiled vestibule and sample the fine choice of ales, many of them local.



A short bus ride took us to an old favourite, visited on both previous years. If is, of course, the William IV in Leyton, home to Brodie's Brewery ([@BrodiesBeers](https://twitter.com/BrodiesBeers) on Twitter - no website). There, once our glasses were full, we were treated to a brewery tour by head brewer Jonny Bright who joined Brodie's from BrewDog. As on previous visits we remarked on how compact the brewery is, at which point Jonny confided that he has his eyes on a much larger site not far off into



which Brodie's can expand to meet the growing – and much deserved – demands for their beer. We salute their success and wish them every success in this exciting new venture.

We then made our way to Mare Street, Hackney's main drag, where the Cock Tavern awaited us ([www.thecocktavern.co.uk](http://www.thecocktavern.co.uk)). This is the home of Howling Hops brewery and manager Tim O'Rourke led us down to the pub cellar where the brewery is located. This ale must travel the fewest number of beer miles of any in the land! There was a great choice on offer and our group did not fail to take advantage of it!



To London Fields next and the accurately named Pub on the Park ([www.pubonthepark.com](http://www.pubonthepark.com)) which does indeed adjoin a park. When we called it was extremely busy and noisy, so we lingered for less time than we otherwise might, but still long enough to sample some of the wide selection of fine ales on offer. From there it was a very short walk to the brewery tap of London Fields Brewery, a venue remembered with enthusiasm from last year, and which did not disappoint this year either (<http://londonfieldsbrewery.co.uk>). This bar vends both cask-conditioned and craft-keg beer (the brewery produces both) giving customers the chance to try both styles, and the choice was wide and excellent.



At this point your scribe decided to chastise his liver no more, and headed back to Euston for the train home. Some hardier souls went on to further hostelries. But it was a great day, hugely enjoyed by us all, and we offer our thanks to Pete and Marion for again shepherding us round so many superb pubs. These all serve good food as well as fine ales, so if ever any of our readers find themselves with time to spare in east London, we're happy to recommend they visit any or all of them. We'll certainly be back!

Jim Scott

# Buszwords

This quarter saw my first two socials by public transport.

The first was on Saturday 12<sup>th</sup> July to the Cider Festival at the Black Lion, Leighton Buzzard. Six of us travelled from MK, three by bus, three by train, and one person



from Watford travelled by train to join us. We spent an enjoyable afternoon in the garden of the Black Lion.

Ilan, our Membership Secretary, brought a chalk board inscribed "MK CAMRA on tour" so that anyone new to our branch socials could find our table. With 40 ciders and perries on offer, it was an excellent opportunity for cider and perry lovers to



try something new. The landlord barbecued a wonderful selection of sausages from the local butcher, we sang along to the songs played by an acoustic band and, to make it perfect, the weather was glorious. Licensees Nikki and Stev made us very welcome and it was hard to tear ourselves away. I nearly missed the last number 70 back to MK. I forgot that it leaves at 18.38, not at 43 minutes past the hour like the earlier buses.



*Black Lion – Children's Certificate?*

The following Saturday, we had our day out in Buckingham. We travelled by bus from MK or Newport Pagnell and we were joined, later in the afternoon, by a CAMRA member from Aylesbury. We gathered in the Kings Head where several "Big Breakfasts" were ordered and washed down with glasses of Doom Bar or Wainwright. Set up for the rest of the afternoon, we made our way to the Mitre to enjoy a few beers from the five real ales on offer. Then on to the Woolpack with its riverside garden, followed by the New Inn, the Three Cups, where we took over the back bar, and finally the White Hart. Those of us who had travelled on an Arriva day ticket caught the last 32 back to MK at 5.00pm, leaving the others who were travelling by Stagecoach X5 to MK or the Arriva 60 to Aylesbury to

enjoy a few more beers. Please see page 14 for the full account.

**Jenny Ellway**

## Branching Out



This issue's featured pub outside our branch area on a direct bus route from Milton Keynes is the Queen Adelaide in Kingsthorpe,

Northampton, an 18th century stone built pub with low ceilings.

From Milton Keynes, take the Stagecoach X7 (Mon-Sat only) to Kingsthorpe Waitrose, a few minutes beyond Northampton town centre. Alight at the bus stop in front of Waitrose (bus stop number 3705 0202), then walk through the car park to the rear of Waitrose. Turn down Barnet's Stile (to the side of the Baptist Church Rooms) and then turn left into the High Street. Turn right into Knights Lane and the Queen Adelaide is directly in front of you, just a few minutes from the bus stop.

The last X7 back to MK leaves at 18.26, so it has to be a lunch time or afternoon visit, but worth it if you fancy going somewhere different for lunch. There is a wide choice of food from sandwiches to main meals and a lot of the dishes are home-made using good quality produce. The regular beers are Nobby's Guilsborough Gold, Adnam's Bitter and Broadside, plus there are up to four guest ales including LocAles, and one real cider.

## Farewell to Two True Friends of Real Ale

On Friday 5th September, CAMRA members from Milton Keynes, Newport Pagnell and Buckingham set off to the Watts Arms to wish Chris and Clair Sagers good luck in their future career after running the Hanslope pub since September 2010.



Chris and Clair made us welcome and laid on chilli-con-carne and rice to accompany pints of Charles Wells Eagle and Oakham Citra. Chairman David Martin (left) presented them with a certificate in appreciation of their hard work supporting CAMRA.



We were sorry to see them go after such a long and happy association with the branch. The Watts Arms has appeared in all editions of the Good Beer Guide published during their tenancy, and the Branch has enjoyed attending the many beer festivals and quiz nights that Chris and Clair have held.



Beer Moos wishes them well in the future.

Jenny Ellway

## The Red Lion

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All Welcome

# Bières-de-Luxe!

The Grand Duchy of Luxembourg isn't perhaps the first place in mainland Europe that springs to mind when thinking about beer. With the big brewing beasts of Germany, Belgium and Alsace just beyond its frontiers, the native brews of this tiny country, no larger than Oxfordshire or Dorset, can easily be overlooked.

The Duchy's mass beers are Bofferding and Diekirch; inoffensive and unmemorable pilsners both. But the beers from Brasserie Simon, ([www.brasseriesimon.lu](http://www.brasseriesimon.lu)) in the north of the country, are another matter. This



1824-founded brewery, now run by the fifth generation of the same family, produces cutting-edge beers, and the place to enjoy them is Go Ten bar in Luxembourg City ([www.gotencafe.com](http://www.gotencafe.com)), a very few

steps stagger from the Grand Ducal Palace.

Real ale as we know it is not the tradition here, so all the beers are craft keg, prepared from organic and often unusual ingredients, unpasteurised and unfiltered. When there I enjoyed the Pils which is soft and gentle on the palate, Dinkel – which is made from malted spelt and has a subtle but extremely more-ish savour, Okult Blanche – which is a top-fermented wheat beer flavoured with orange peel and coriander, and is sometimes served with a slice of lemon in it (I preferred it without), and Wëllen Ourdaller, rich and dark and also top-fermented, with buckwheat in the recipe.



So, if business or pleasure takes you to one of Europe's smallest lands, don't forget to try Simon beers or you will miss out on a hidden gem within a hidden gem.

Jim Scott

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## THE CROWN

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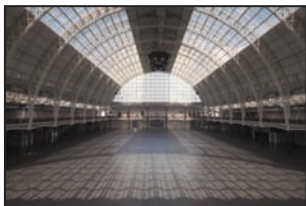
Ian and Lisa offer a warm welcome to all

**Hillesden Road, Gawcott, MK18 4JF  
Tel: 01280 822322**

# Great British Beer Festival 2014

GBBF 2014 took place at Olympia from August 12-16.

This year's final attendance figure was around the 50,000 mark, and festival goers drank their way through more than 215,000 pints of British real ale and 22,000 pints of cider and perry.



© Olympia London

Of course the work did not start on opening day nor end when the festival closed – set-up and take down had the 912 volunteers busy for days before and after.



These two photos show the vast space of Olympia before and during the festival which completely filled both of Olympia's two halls.

## Good Beer Guide 2015 On Sale Now



CAMRA's Good Beer Guide is fully revised and updated each year, and features pubs across the United Kingdom that serve the best real ale. It is completely independent, with listings based entirely on nomination and evaluation by CAMRA members. This means you can be sure that every one of the 4,500 pubs deserves their place, and comes recommended by people who know a thing or two about good beer.

The 42nd edition for 2015 is now on sale, offering:

- Listings of over 4,500 of the best real ale pubs in Northern Ireland, Scotland, Wales, England, the Isle of Man & the Channel Islands. with over 1,200 new entries this year
- Detailed contact information, facilities listings and opening hours

- 'Places Index' allowing quick reference to pubs near you
- An essential resource for information on over 1,200 breweries

Look out for 'We are in it' material in featured pubs. Good Beer Guide 2015 is available from bookshops, online, and directly from CAMRA.

## Launch of Good Beer Guide 2015

Milton Keynes and North Bucks CAMRA branch held our own launch social for Good Beer Guide 2015 on publication day, September 11. The venue was the Prince Albert in Bradwell Village where landlord Dean laid on a most appreciated curry. Seven of the licensees whose pubs earned entries in the new guide came to collect their GBG packs, cheered by a hearty crowd of branch members. Add in a spectacular new beer from Aylesbury Brewhouse and a good evening was definitely enjoyed by all! Oh, and we sold 13 copies of GBG2015 too.

Here branch chairman David Martin (left) presents happy licensees with their packs.





# An Oasis In The Desert

When husband Alan and I embarked on our river-cruise holiday in France this year, we had resigned ourselves to the possibility of going



without beer for two weeks. We were pleasantly surprised the first time we entered the bar on board ship to find Leffe Blonde on draught and Franziskaner Hefe-Weisse in bottle. It got even better as our journey progressed when we discovered bars that stocked a few hundred World Beers in a couple of the places that we docked. But the best find of all was the tap of a French microbrewery.

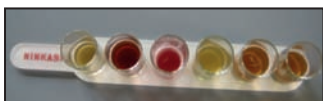


If you are ever in Lyon, you must visit Ninkasi, not far from the Gerland Stadium. We had a 2km walk from the ship, but it was well worth it. There were six beers on draught and several more in bottle.

Although their website said that they were open all day every day, the building looked unpromising. I think that we had approached from the wrong side as we couldn't at first find how to get in. Beyond the railings there was a ramp leading to an open door, but it was dark inside and we couldn't see any people. Also, the sliding gate was indistinguishable from the fixed railings. But the thought of a cool beer after a long, hot walk had made us determined and we eventually found the gate and how to open it.

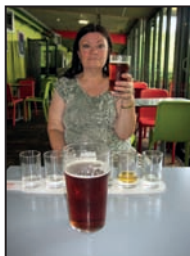


The interior is divided into several areas. They have a large floor area for live music, a non-stop café serving mainly burgers and, of course, the bar. We decided to start with the tasting tray of six draught beers and then perhaps have a pint or two of our favourite. The regular beers are



between 4.5% - 5%, with the exception of the Triple at 8.4%. There is a Saison, or seasonal beer, and Fruitée, made with seasonal fruit. Because these are constantly changing, no alcohol content is quoted in the beer menu.

We sat in a conservatory near the open door to the beer garden (probably the way we should have come in) to enjoy our taster tray. The range of flavours was excellent. The Blanche was typical of French wheat beer and very refreshing. The Blonde, Ambrée and Saison would delight any lover of well hopped beers. The Fruitée was reminiscent of the better lambic beers that we've tried, slightly sour with a dry finish. Unfortunately, I didn't ask what the fruit of the season was. The Triple was delicious and would rival any Abbaye beer, but as it was early afternoon, we thought it best not to over-indulge. We settled on two pints (we've noticed that the French are starting to call 500ml a "pinte") of Ambrée, a well-balanced, flavoursome amber beer with a very hoppy finish.



The bar staff were very friendly and, although my French is limited and they spoke very little English, we managed to converse in Franglais on the subject of fine beer.



For more information, including brewery visits and their range of bottled and draught beers, please visit [www.ninkasi.fr/fr/fabrique-biere.html](http://www.ninkasi.fr/fr/fabrique-biere.html) and confirm that you are over 18 years of age.

Jenny Ellway



# Pressing Times by the Cider Insider

Following a disastrous apple harvest in 2012, reputedly the worse in Europe for 15 years, 2013 blessed us with a bumper harvest throughout most of the country, and this year is looking to be another great year too. Alas, however, two consecutive good years suggest that we could be in for a famine in 2015 as the trees go into recovery. So what does this mean for the cider maker, and how does he balance the vagaries of the annual harvest?



There are many cider producers who won't make more than 7,000 litres a year: that's around 12,300 pints. The reason for this is generally because making cider isn't their primary source of income, combined with the fact that there is no duty payable if you don't go over the 7,000 litre threshold. Their annual requirement for apples is going to be between 12 and 14 tonnes depending on the efficiency of their press.



For these guys the impact of good and bad years can be challenging. If they have their own orchards a good year might tempt them to press over the threshold, or else be left trying to sell apples on, or watch them rot on the ground. During a bad year market forces will drive up apple prices if they have to buy in, with every other producer after a supply. Of course, if they are selling cider under a year old the a bad year can lead to the risk of running dry, which could affect future sales.



For large producers working above the 7,000 litre threshold it is often a question of storage. If you have the room then you press what you can when you can get it, and therefore build up a stock that can be called upon when needed. You might be surprised just how long cider can be stored without adding any chemicals to it. Many larger producers will mature their cider longer as well, meaning that in a bad year the impact is delayed 12 months, or else mitigated by blending cider of from different years to balance out the annual deviations.

On the industrialised scale, impact can still be high on

a bad year, but typically all juice is concentrated, which reduces storage requirements whilst at the same time giving extended shelf life. Cider is created on demand and large reserves of concentrated juice will be filling up the warehouses. Much of the cider produced this way isn't recognised by CAMRA as 'real' as it is highly processed before it's ready to drink.

Of course, whether it's a good year or not, the fruit has to be picked and pressed, and the harvest season is only around four months long, and much shorter for cider apple varieties. Picking the apples is highly labour intensive and back-breaking work, unless of course you have the luxury of a tree shaker and ground harvester, with many apples being picked up off the ground by hand.

Once picked, the apples need to be crushed ('scratted', or macerated) before they can be pressed. Again, this can be a very labour intensive process, although many a canny cider maker would have developed a labour-saving method for getting the apples into the crusher.



Presses come in a range of sizes and designs. Old style screw, and rack 'n' cloth presses may look great, and 'traditional', but often require even more muscle-power to extract the juice, and typically are quite slow. Modern presses utilise a range of technologies for maximising efficiency: from continuous belt presses, to hydraulic bellows-style presses, and there are even presses that utilise water to crush the apple pulp. Once pressed though, the cider-maker can, at last, take a well-earned rest, before worrying about what the next year's harvest will bring.

October has been declared by CAMRA as cider month, and the 21<sup>st</sup> October has long been known as national 'Apple Day' with many events occurring up and down the country to celebrate apples and cider. So, as you're propping up the bar, pint of 'real' cider in hand, spare a thought for the humble cider maker who'll still be grafting to produce your glass of golden nectar. Wassail!

# Branch Beer Trip By Bus To Buckingham

CAMRA isn't just about Campaigning for Real Ale. We also like to taste what we campaign to defend. So it was that on the morning of Saturday 19<sup>th</sup> July an intrepid party of Milton Keynes and North Bucks members boarded a no. 32 bus from outside the Point in Central MK en route to Buckingham. Their mission – to explore the pubs of that historic market town.

Arriving outside the Old Town Jail – which we managed to avoid finishing up in – our party adjourned at once to the King's Head, where Branch stalwart Eddie Chambers was already esconced. A pint of Thwaites' Wainwright and a hearty Full English Breakfast/Brunch later we emerged and commenced the pleasant riverside stroll to our next port of call, the Mitre.



A true real ale gem, this splendid hostelry offered us the choice of no less than five real ales on handpump, all in fine condition. Including LocAles from Towcester Mill (formerly Whittlebury) and Silverstone Breweries. Many of us enjoyed a half of each of them.



Here we were joined by Beer Moos Editor, late as usual!

Tearing ourselves away from this haven of ale and its beer-friendly landlord, we then ambled around to our next drinking spot, the Woolpack. The Buckingham, not the Emmerdale, one. Here we savoured a pleasant pint in the garden, where we were joined by a member from neighbouring Aylesbury Vale Branch.



Thence to the New Inn, which sadly only had Green King IPA and Old Speckled Hen to offer. Neither a beer that roused any great enthusiasm in any of us, though they were in good condition.



It was therefore a pleasure to adjourn to the Three Cups and enjoy a decent pint of LocAle from Vale Brewery in Brill in a fine traditional boozery, with dart board and pool table, sport on telly being mercifully

inflicted upon the other bar.

Finally we wended our merry way to the last stop of the crawl, the White Hart in the Market Square. In whose salubrious surroundings we quaffed – same as drinking but with more spillage – our valedictory pint of the day. Sadly your reporter hasn't a clue what it was he supped here but he enjoyed it.



And so to the last 32 bus of the day, at 5pm, to go home suffused with a pleasant glow of, amongst other things, achievement after a most enjoyable afternoon exploring a delightful old town and its hostelries. Very cheaply, thanks to Public Transport, even for those of us still just about youthful enough not to get it free. Why not join us on our next Ale Adventure?



Steve Brady

30 REAL ALES 20 REAL CIDERS 30 FRUIT WINES & MEADS 30 REAL ALES 20 REAL CIDERS 30 FRUIT WINES & MEADS

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30 REAL ALES 20 REAL CIDERS 30 FRUIT WINES & MEADS 30 REAL ALES 20 REAL CIDERS 30 FRUIT WINES & MEADS

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# 37<sup>th</sup> Bedford Beer & Cider Festival

Wednesday 8<sup>th</sup> to Saturday 11<sup>th</sup> October 2014  
Corn Exchange, St Paul's Square, Bedford MK40 1SL

Open Wed 4-11, Thu-Sat 12-11

Admission before 4pm £1

After 4pm: Wed £2, Thu £3,  
Fri £4, Sat £2

CAMRA members free

No one under 18: ID required

Entertainers:

Wed: Ouse Valley Singles Club

Sat lunch: Bedford Morris Men

Sat eve: Fishwife's Broadside



Souvenir glass £2.50 sale or return

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Up to 20  
**Artisan Spirits**

Tues - Sat  
12pm-2.30pm & 5pm - 11pm  
Sun  
12pm - 8pm



# Diary Dates

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

## September 2014

### Saturday 20<sup>th</sup>

Branch social: Crawl down Stony Stratford High Street, meet Old George, 16.30 Proposed pubs Old George, White Horse, Fox and Hounds, Vaults.

### Monday 29<sup>th</sup>

Branch meeting Barn, Central Milton Keynes 8.15pm.

## October 2014

### Wednesday 1<sup>st</sup>

Branch social: Oktoberfest with 20 German beers, Black Lion, Leighton Buzzard 19.00 onwards or till last train back to MK!

### Wed - Sat 8<sup>th</sup> - 11<sup>th</sup>

Bedford Beer Festival, Corn Exchange, Bedford

### Wed - Sat 15<sup>th</sup> - 18<sup>th</sup>

Concrete Pint Beer Festival 2014 at The Buszy, 401 Elder Gate MK9 1LR (opposite MK rail station)

### Thursday 30<sup>th</sup>

Branch meeting, Cannon, Newport Pagnell 8.15 pm

## November 2014

### Wednesday 12<sup>th</sup>

Welcome social for new members – Wetherspoons, 201 Midsummer Boulevard, Central Milton Keynes 8pm

### Tuesday 27<sup>th</sup>

Branch meeting, Inn on the Lake, Bletchley 8.15pm

## December 2014

### Saturday 13<sup>th</sup>

Pre-Xmas Pub Crawl in Northampton. Meet 12 noon at Old Black Lion, Black Lion Hill NN1 1SW (turn left on leaving train station and pub is across main road at top)

### Wednesday 24<sup>th</sup>

Xmas Eve social Wetherspoons, 201 Midsummer Boulevard, Central Milton Keynes, 2.30 pm onwards

## Looking Ahead to 2015

(these dates are provisional – check our website nearer the time)

### Thursday January 29<sup>th</sup>

Branch meeting, venue TBA

### Thursday March 26<sup>th</sup>

Branch Annual General Meeting, venue TBA

### Thursday April 9<sup>th</sup> – Sunday April 12<sup>th</sup>

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. Cost is £265 (single supp £60), deposit of £50 by 30 September. ONLY SIX PLACES LEFT AS WE GO TO PRESS! For further info and to reserve a place, e-mail Doug Dillow at [social@mkcamra.org.uk](mailto:social@mkcamra.org.uk) or phone him on 07738 598128.

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Traditional Sunday roasts

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

### Your Details

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

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Single Membership (UK & EU)	£23 <input type="checkbox"/>	£25 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£28 <input type="checkbox"/>	£30 <input type="checkbox"/>

For Young Member and concessionary rates please visit [www.camra.org.uk](http://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)

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

01/06

## Campaigning for Pub Goers & Beer Drinkers

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### Instruction to your Bank or Building Society to pay by Direct Debit

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Branch Sort Code \_\_\_\_\_

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# Christmas at the Cross Keys

## Christmas Party Menu

### Starters

Soup of the day, fresh crusty bread

Brussels pate, fresh baked bread, fig chutney

Smoked mackerel pate, gherkin remoulade, horseradish cream

Grilled halloumi, roasted courgettes, aubergines, basil oil

~

### Main

Roast English turkey, chipolata, cranberry stuffing,  
roast potatoes, gravy

Beef carbonade, creamed potatoes, seasonal veg

Pan fried fillet of cod, squash parmentier,  
crushed peas, fennel, parsley puree

Spinach, pea, squash risotto, rocket, caramelised squash

~

### Desserts

Christmas pudding, brandy Anglaise

Oreo cheesecake, chocolate cookie ice cream,  
chocolate fudge sauce

Apple and blackberry crumble, vanilla ice cream

British cheese selection, celery, grapes, chutney

Three courses

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per person

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**£20.00**

per person

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