



# beer moos

Winter 2013

Issue Twenty Nine

## Another Concrete Triumph



As festival organiser I am delighted to be able to report that the 20<sup>th</sup> Milton Keynes Concrete Pint Beer Festival was yet again a massive success. Over the four days, 16<sup>th</sup> to 19<sup>th</sup> October, 1686 visitors drank their way through 5746 pints of beer and 586 pints of cider at an overall average of 3.76 pints per visitor. 44 of the 93 beers and 11 of the 27 ciders had

some, though very little, left at the end of the festival meaning there was still a good selection left for those who came along later on Saturday night. The good/bad news however, is that we only had to throw away an average of 9.3 pints per cask at the end.

The festival was opened by Milton Keynes Mayor Brian White. He began by saying how, when he was a young drinker there were very few pubs selling real ale, and that was why CAMRA began. He went on to say that it is the work of the members arranging events like this that is needed to combat the daily pub closures in Britain. He thanked and congratulated the festival organisers and CAMRA members for the efforts they put in to help keep real ale in the public eye and said that, without their dedication, events like this would not take place. He then toasted the festival with a half-pint of Concrete Cow 'Cowzat'. Later that evening, many of the supplying brewers and barrel sponsors came to enjoy the opening night in addition to the general public.

On Thursday evening 'The Electric Uke Orchestra' a ukulele band from Luton gave the drinkers a really enjoyable time and, on Saturday night, drinkers were entertained by the great sounds of Milton Keynes group 'The Band', who had many visitors (and some staff) singing and/or dancing right through to the end of the festival.

Seventy-two members of CAMRA prepared or staffed the festival, all of them volunteering their time for free. Throughout the festival we kept customers and prospective customers informed of the availability of ales etc. via our Website and Twitter account. As well as local people, we received visitors from as far as East

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# Concrete Pint 2013

## Beer & Cider of the Festival

Aylesbury Brewhouses's Calico Jack, a stout flavoured with coconut, was voted Beer of the Festival by customers at this year's Concrete Pint beer festival. Fifteen members travelled to Aylesbury where festival organiser Doug Dillow presented the certificate to sales manager Alex Smith (centre) and head brewer Hayden Overton (right). Afterwards we enjoyed a choice of draught beers from the brewery and the adjacent Hop Pole pub. Aylesbury Brewhouse is owned by Vale Brewery of Brill but is run as an independent enterprise.



Cider of the festival was Cider Claus, made by Laurence Conisbee at Milton Keynes's own Virtual Orchard cidery. Beer Moos congratulates Alex, Hayden, and Laurence for these well-earned awards.



### NEXT ISSUE

The next issue of Beer Moos will be published on: Mar 1<sup>st</sup>. We must have your stories, news and advertisements by: February 22<sup>nd</sup>. Late copy cannot be guaranteed entry.

### Committee Branch Contacts

*Please note these contacts are valid only till January 27<sup>th</sup>. There will be a new committee after then.*

*(See AGM notice on page 13)*

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### Trading Standards

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**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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London, Kent, Essex, Watford, Luton, Northampton, Leicester, Bedford, Oxford, Coventry, Birmingham and Worcester – and those are just the ones that we know of! We also had a very interesting visit from Brazilian and Argentinian students who are doing a thesis on 'English Traditions' at UCL, and, having seen the festival advertised in London, decided this would be a good place to research. They were not disappointed!!!

I am pleased to report that a cheque for £675 has been passed to Willen Hospice thanks to the



generous festival-goers giving their spare tokens. I can also reveal that we donated £1000 to Milton Keynes 'Make a Difference' Organisation who operate our festival venue, The Buszy, and who do such invaluable work for disadvantaged young people in our city.

Most comments this year on the feedback forms were positive, with more than half praising the range and condition of the beers and ciders on sale and many acknowledging the 'friendly/happy/knowledgeable staff', atmosphere, the venue and the location.

I thought I would try to give some answers to your main points of 'where we could improve'.

- **More chairs and tables** – Unfortunately, if we put in more tables and chairs the fire limits would be lower and, certainly on a Friday night, (which is when seats are at a premium) we would have to refuse some people admission. We will however try to get some smaller tables for next year. We had good comments on the amount of seating and tables as well, so it was obviously down to when you attended.
- **Food** – As part of our agreement with using The Buszy all food is prepared and sold by them. This is good, as none of the CAMRA staff has a food hygiene certificate which is needed to sell food. We have however very strongly expressed your views on when, where and what kind of food to serve, as we accept your fair criticisms on this.
- **Tokens** – This comes up year after year but unfortunately it is seen by us as a much cleaner option than bar staff handling cash and is also

recognised as the safer option by the insurers. It is in fact being adopted by many other festivals. Interestingly this year we had just as many say it was an easy/good token system as there were condemning it!

- **Outside signage** – Various signs and posters were put up all round the building including directions from station etc. Unfortunately somebody seems to follow us around taking them down again. We will see what we can do differently next year.
- **Finally** – I must say thank you to the 14.6% of you who made the following comments regarding how can we improve: 'Not much', 'Perfect now', 'Don't need to improve', 'Excellent festival all round', 'Best festival I have been to', 'Much better than B-----', and 'If it ain't broke – don't fix it!'

This was my third time as Festival Organiser and, although I have enjoyed organising all of them, for me this was

by far the most enjoyable. I felt there was at all times a very pleasant relaxed atmosphere, both with staff and attendees. The



staff who worked hard to support me, both before and throughout the festival week, were absolutely magnificent, the best I could wish for.

I am now standing down from the role as I am moving home to Northampton, but hope that the staff and all of you who attended the festival continue to give the same support to my successor. I look forward to coming back next year and just enjoying the beer and meeting the friends I have made at what has become my favourite festival.

Cheers!

**Doug Dillow**

**Editor's Postscript:** Beer Moos wishes to say many thanks to Doug for organising the last three festivals. He has done a fantastic job and will be a hard act to follow. We have a possible successor in our sights who we are sure will keep up the high standards Doug has set, so we are looking forward enthusiastically to Concrete Pint 2014.



# Pub News

## South Central Region Pub of the Year

Pub of the Year 2013 for our region is the Nag's Head in Russell Street, Reading RG1 7XD. With 12 ales and no less than 13 ciders this is definitely somewhere to visit should ever you find yourself in Reading. It's 10-15 minutes stroll from Reading station. Check out its website <http://nagsheadreading.com>



The national Pub of the Year will be announced in February and will be revealed in the next issue of Beer Moos.

## News North

**Navigation Inn, Cosgrove** already had signs showing lease for sale but was reported by our spy to be boarded up now. Beer Moos wonders how any pub can be safe if an apparently thriving canalside house like the 'Navy' can go to the wall.

## News East

**Dolphin, Newport Pagnell** has reopened on 23 November after a refurbishment. Mick and Moyra are the licensees and there have been internal alterations and new rear doors for access to a new garden area.

### Red House, Newport Pagnell

has a new landlord. Beer Moos welcomes Malcolm Shaw to our branch area. Malcolm, who has moved here from Cambridgeshire, has upped the number of real ales from one to three and has a LocAle on his one free-of-tie handpump. When our man called the beer was excellent, and we wish Malcolm a prosperous and successful tenure.



**Robin Hood, Clifton Reynes** has been registered as a community asset nominated by Clifton Reynes and Newton Blossomville Parish Meeting.

## News West

### Shoulder of Mutton, Calverton

This Enterprise Inns tenancy has new licensees. Couples Pauline and Dave, and Paul and Irene have taken over, having moved from Leeds. Food will be available daily, and there are six en-suite bed-and-breakfast rooms. When our spy looked in there were two ales on handpump.



### Wheatsheaf, Maids Moreton Beer Moos is

delighted to welcome Cliff and Kim Thirkettle who took over the Wheatsheaf, which had been closed, in late October. Cliff and Kim used to run the Whale in Buckingham town centre and now are in charge of this atmospheric free house, so long a fixture of the Good Beer Guide. When our spy called there was real ale on all four pumps.



## News Central

**Cross Keys, Woolstone** is emerging from beneath scaffolding after extensive repairs to its thatched roof. When Beer Moos called they were serving from five hand pumps. Yorkshire Brewery 'Gold' was the guest ale, accompanying regulars Courage Directors, Wells Eagle, Young's Bitter and Young's Winter Warmer.

## OTHER NEWS

Bacchus Wine has opened a shop in Woburn Sands - MK side (there is already a branch in Olney). Apart from wine they sell a varied selection of ales and ciders. Concrete Cow, Hopping Mad and Virtual Orchard all feature.

# Aylesbury Brewhouse News

As we're sure you've heard, Aylesbury Brewhouse was victorious at the Milton Keynes CAMRA Concrete Pint Beer Festival this year, winning 'Beer Of The Festival' with our infamous Calico Jack Coconut Stout! This was head brewer Hayden's first award, but definitely won't be his last. MK CAMRA's award is now pointed out to everyone who comes in the brewery shop and we're so very proud!

Now for our beers. Kicking off the festive period is ABC's Christmas ale. While other breweries bring out their dark and fruity winter ales, down at the Brewhouse we always like to be different. **Krampus Lord Of Yule** is a 4.5% blonde orange & cinnamon ale which will complement long winter nights by the fire.



**Hei Tiki** takes its name from a Maori pendant of Tiki, the first man in Maori legend. It's brewed using the finest New Zealand hops in a crisp, light IPA style at 5.5%. Then it's off to Canada for a less than traditional copper ale, **True North**, which will be brewed at 4.3% with Canadian maple syrup and smoked malt to give a sweet caramel yet smoky taste - a North-American-inspired smoked English ale. From out of this world, **Parallax** is an easy drinking and refreshing traditional 3.9% bronze bitter.



From the age of uniformity, from the age of solitude, from the age of Big Brother, from the age of **Double Think** and almost 30 years after 1984 - greetings! And a 4.4% ruby ale with an inviting floral aroma and bitter aftertaste - an ale for all parties. And Parties!

All of these beers will be available at the brewery tap, The Hop Pole, now under new management and serving tasty homemade food, and in the Aylesbury Brewhouse brewery shop - where our 'Beer Of The Festival' award takes pride of place!

**Alex Smith**

*(Editor's note – Aylesbury Brewhouse isn't in our branch area but as it won the award at our festival we are happy to bring you its news.)*

# RailAle in Rushden

Late in September, a bus-load from our branch spent a warm and sunny afternoon at a railway station. No, we haven't morphed into 'anoraks', for this was no ordinary station, but the Rushden Historic Transport Society. Rushden lost its trains with the Beeching cuts, and the Society has restored the former station and turned it into an excellent real ale bar which was CAMRA's regional Club of the Year in 2009 and National Club of the Year in 2010 and we were there for their Beer and Jazz festival.



To keep the railway atmosphere, a real steam train shuttled up a short length of track and the festival bar was installed in a rail coach parked in the station. Road transport is not forgotten, with a fascinating exhibition of old road signs as well as railway relics in the station museum. And the station bar has a changing choice of cask beer from seven handpumps all in a Victorian atmosphere complete with gas lights and period details. We had a great time there on this our second visit.

CAMRA members are welcome at the Society – check them out at [www.rhts.co.uk](http://www.rhts.co.uk) Great ale in an exciting restoration project – what more can one ask?

# Concrete Cow 2013 from behind the bar

Mainly, this is a gathering of the beer lovers of Milton Keynes and North Bucks. This group of people converge annually on the old bus station, having come to the conclusion either early or later in life, that you can't beat a good beer. Serving from behind the bar, one observes the eagerness and zeal in eye that marks this person as a man or woman at the front line of human experience. Earnestly consulting notes in their programme, scanning the scope of names on barrels, the enthusiasts make their individual choices. On the other side of the bar we wait to serve, sometimes for agonizing moments. Once the decision is proclaimed, we pounce upon the barrel to dispense the magical potion into the glass with all good speed and try to turn off the tap in good time and not to spill anything precious. Tokens are meticulously torn off and proffered to complete the transaction, and anecdotally I suggest that the later in the day, the longer this process takes. The punter takes a sip. He or she is made up of 53% water whereas the beer is made up of 95% - there is in fact a mathematical equation to calculate how much beer you should drink to actually turn into beer. The missing 5% is vital. I strongly believe in democracy but clearly the minority makes the difference. Don't come to me to explain the chemistry, I am not an analyst, but I love the mystery and surprise. I have disenjoyed many a first sip, including the very first one I made; but have come later to appreciate the subtleties or admire the full frontal assault.

Other people, I do not doubt, follow other strategies. I did notice some making notes and one small group had an elaborate chart. The programme was invaluable to some, showing as it does the lightness/darkness of the beer and the specific gravity. For those behind the bar, the barrel numbering is one of those ingenious systems that voluntary committees can effortlessly implement where somehow it doesn't happen in commerce. Above the hubbub of chatter - one of the most

warming aspects of the occasion - it is easier to ask our visitor to shout a number than to hear, for example, "Calico Jack Coconut Stout". Every year though, there is a beer going by the name of a number, which invariably throws a slight challenge into the task. It was Dancing Duck "22" this year. It is entirely possible that some visitors, particularly the young, go for a good name. I noticed many this year opting for "Red Dwarf", 2009 appeared to be the year for "Dirty Blonde" and 2011 "Village Bike". How tastes change.

The most pleasing aspect for me was the number of younger drinkers in the room. We all know this is essential, and breweries like Meantime and BrewDog are targeting the younger crowd in pubs with lager style dispensing mechanisms and engaging pump clips. But this is the festival and not the pub, and it must remain largely traditional I would think. The provision of continental beers and the continued strong cider presence give an important extra dimension to the festival. I can only mention the cider incidentally, in thanking my lucky stars not to endure the sore fingers which come with their method of dispensing to the glass, which rather than on a swivel tap is performed by depressing a button with digit.

The satisfying thing about working at the Beer Festival, apart from being surrounded by the stuff of dreams, is that everybody is full of good nature. It's not like the pub where some of the assembled throng may be working out personal or work related problems. Here it seems, there is an air of celebration and thanksgiving. Maybe not explicitly thanks for the team of volunteers, some of whom, it appeared to me, put in an extraordinary amount of time and effort. They put on a great show this year, and I was pleased to play a part; for organiser, volunteer staff, and the visiting local community, there can be great pride in staging our own city event.

**Jon Scudamore**



# Cider News

## News from the (Virtual) Orchard



Laurence  
Conisbee

Sweet, sharp, bitter, and definitely dry (due to the high tannins) the apples in the wooden boxes, neatly lined up at the Old Wolverton wharf side, were a mixture of wonderful cider apple varieties including great single varietals such as Dabinett and Yarlington Mill. Ninety minutes is all it took to then turn this day's worth of picking into 1500 litres of wonderful juice, destined to end up as either a Woughton Orchard or Virtual Orchard Tipple.

Two days earlier there had been a real family buzz at the Woughton Orchard in Woughton-on-the-Green as families came down, prams and all, to help pick the 2013 harvest. Not put off by the dull weather, around 30 folk descended on the orchard to pick fruit during what is typically a short cider apple harvest season. The varieties, growing in Milton Keynes's only cider-apple orchard, ripen quite closely together and once ready the fruit doesn't hang around on the trees for long, so there's only a short window to harvest the apples before they turn.

The Woughton Orchard was planted around 25-30 years ago supposedly to attract bees and other pollinators to the adjacent vineyard (sadly no longer in existence but once producing around 1000 bottles each year). There are around 298 trees and 7 different cider apple varieties in the orchard, quite densely packed on a heavy clay soil and nestling in a gentle curve of the Grand Union Canal.

Five years ago, a group of enthusiastic volunteers started to restore the orchard on behalf of the Milton Keynes Parks Trust and the orchard is slowly returning to its former glory. Principally managed by Richard 'Dicky' Smith and Laurence Conisbee of local cider-makers Woughton Orchard, and Virtual Orchard (based in Old Wolverton), most of the apples now find their way into one of the local ciders.

Back in the Orchard the sausages began to sizzle and the call went out to the eager volunteers that it was time for a well-earned lunch accompanied, of course, by local cider and freshly pressed apple juice, compliments of Laurence and Dicky. Picking cider apples isn't easy work. The fruit falls effortlessly, and a simple brush past a tree would cause all the apples on the tree to fall like raindrops. As such, the fruit is most easily harvested off the ground. Back breaking work for most of the day. The volunteers deserved a break.

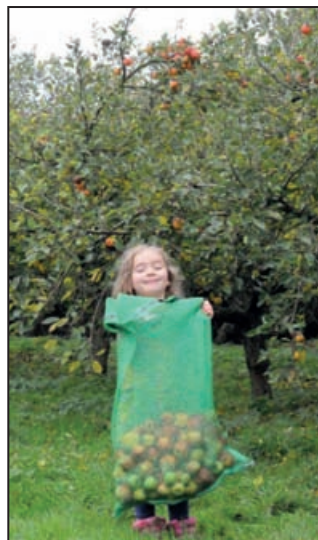
By mid-afternoon the harvest bins began to bulge and enthusiasm began to wane so, with the sun retreating and the cool of the evening creeping in, the day's picking was brought to an end. The volunteers seemed to have enjoyed themselves and quite a few little people were battling to stay awake after all the fresh air and exercise. Hopefully a day's picking in the Milton Keynes orchard provided a novel day out for the whole family, and is definitely helping to keep Miltons Keynes's cider heritage well and truly alive.

Laurence and Dicky would like to thank everyone who joined one of the orchard picking days and would love to see even more people join the fun next year. Without the help of the volunteers it would not be possible to harvest all the fruit from the orchard and hence a little piece of the West Country in Milton Keynes would be lost.

**Laurence Conisbee**

*Laurence's Virtual Orchard Cider (and other goodies) are available in a range of outlets across Milton Keynes as well as direct from his Cidery on Galleon Wharf in Old Wolverton ([www.virtualorchard.co.uk](http://www.virtualorchard.co.uk)). Dicky's Woughton Orchard cider is still being lovingly matured and will be available in the New Year ([www.woughtonorchard.co.uk](http://www.woughtonorchard.co.uk)).*





# 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 submit them online at [www.beerscoring.org.uk](http://www.beerscoring.org.uk). 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>

# A Concrete Pint Virgin's Tale!



Much to my embarrassment, of all the beer festivals I have attended over the years I have never been to the one held by Milton Keynes and North Bucks CAMRA branch. With an eye to the town's famous – or infamous! – concrete cows, they call it The Concrete Pint.

So on Saturday 19<sup>th</sup> October I jumped on a bus from Oxford and headed north.

The first thing that delighted me was the close proximity the festival was to the bus station. It gave me an inner confidence, that no matter how much I let myself go inside the festival, I could make it back across the road to the bus later that day.

So with this inner confidence I set off and after what seemed like no time at all I arrived at the Buzzy Centre. A hop, skip and jump later found me on the first floor along with a couple of other embarrassed faces. The shame of waiting for the beer festival to open its doors, because you've arrived early! I looked around and almost uttered to the assembled few the famous words 'My name is Richard and I have a drink problem...' But no, the doors opened and we were moving.

Swiftly through the doors we went where we were greeted by the staff there and then ushered onward. I had arrived! Those of you that attend beer festivals will understand that feeling you get when you first set foot into the room and I was feeling it.

I have to say that I really liked the feel of the place. It was big enough so you didn't have to huddle up; but small enough to feel included. Big smiles radiated from the volunteers behind the bar from the moment I entered the room, and why wouldn't they be smiling? They were at a beer festival!

The choice of beer was excellent, with a good mix between known and not so well known beers. I particularly liked the LocAle section where local breweries could showcase their beer. My particular calling is for porters and strong ales. I've found that

it is commonly the norm at festivals to steer the ship away from these sirens and aim at more mid range beers. I was therefore delighted to see that the organizers had ignored the norm, steered the ship towards the rocks and put on over 20+ beers in the 5.0% ABV and above. Heaven!

All the beers I tried were in excellent condition. I'm not saying that I was a fan of every one of them, but on the whole I would seek out most of them again. The staff had obviously put much time into caring for the beer and this showed in all my beer choices, which is to be commended as I went on the last day!

One thing that I particularly liked that had nothing to do with beer was the traditional pub quiz. I have never seen one of these done at a beer festival and it was excellent. A great way to bring the room together and create that more intimate atmosphere that most beer festivals lack. The only minor quibble was that at times it was difficult to hear the questions; but it was a minor thing and in no way detracted from a good time.

I don't often make recommendations, but on this occasion, in closing, I will. Search out a pint of Tring's 'Death or Glory'. Don't eat Wasabi flavoured things (there was a promotion of Wasabi-coated nuts at the festival) – it hurts, and kills your taste buds. And put a date in your diary for next years Concrete Pint Beer festival – 15<sup>th</sup> – 18<sup>th</sup> October 2014.

**Richard Starkey**

*Chairman of South Oxfordshire CAMRA branch*

## How we tempt voters at our festival

Customers voting for beer and cider of the festival are encouraged to put their mobile numbers on the voting slip. At the festival's end we enter all slips in a draw for a prize – this year it was dinner for two at a GBG-listed pub. This way we get a response in the hundreds, thus ensuring that Beer and Cider of the Festival reflect the choices of many, and have real meaning.

# Regional Director - Nick Boley

## Our New Regional Director



Beer Moos welcomes Nick Boley, the new Regional Director for CAMRA's Central Southern Region which includes our branch.

Nick, who lives in Bracknell and is an analytical chemist by profession, has been a member of CAMRA for nearly 40 years. He has been active in his local Berkshire South East branch since 2004, including a 5 year stint as branch Chair, and his occasional ramblings (his words!) can be found on Twitter @NickBSE.

## Regional Director's View

Now that I've been elected as Regional Director (RD) for CAMRA Central Southern Region, which covers Berkshire, Buckinghamshire and Oxfordshire and part of Hertfordshire, some of Beer Moos's readers may be wondering what exactly a CAMRA Regional Director does. I am just beginning to find out in detail myself, but it can be summed up simply as to be a conduit for communication between branches (there are 11 in my region) and the National Executive (NE), who are the volunteer directors of CAMRA. That makes communication a vital part of any RD's remit, and email, telephone and face-to-face communications all have their part to play.

One of my frustrations when I was chair of my local branch was not knowing exactly what CAMRA's policy was in some areas, knowing enough about important initiatives such as the WhatPub? database, or knowing what campaigns we were meant to participate in and what the time-scales were. It can sometimes be a challenge getting that information from the NE or the head office at St Albans, and explaining it to branches in a clear manner!

Regional Directors are expected to attend 4 NE/RD weekends a year, where the RDs, who collectively make up CAMRA's Branches Committee, meet and discuss relevant issues with each other and with the National Executive. It is a good opportunity to

get to know your fellow RDs, find out what issues they have in their regions, and share in best practice in solving and preventing problems. I have so far only attended one of these weekends to have my appointment ratified by the NE, and being very much a new boy, I was rather quiet much of the time (those that know me may find that hard to believe!) but once I get in the swing of things I will be much noisier. One thing I did find out during that weekend is that a major qualification to be an RD is the ability to quaff copious quantities of beer into the early hours.....

As Regional Director I am a resource to all CAMRA members within my region - and that means all members, not just branch committees and officers. So, if any member needs to contact me or ask me a question, please don't hesitate. I can be contacted, in the first instance, at [RD.CentralSouthern@camra.org.uk](mailto:RD.CentralSouthern@camra.org.uk). I hope to be able to attend all branch AGMs in the region as well as chairing the quarterly Regional Meetings.

Perhaps I should finish by giving you a flavour of what the current issues are which affect our region. Obviously one is the continuing spate of pub closures and the process of getting pubs listed as Assets of Community Value (ACVs). I hope to get some detailed advice on this soon which I will pass on to all branches.

Activating members and getting volunteers to do things in branches is also important. We are all volunteers and are only able to do what we can. The more members there are who are prepared to do just a little, will make life easier for those who may be doing too much, and will make us an even more effective campaign.

But we are also very much a social organisation, and that makes just going down the pub and enjoying a pint or two real ale or cider an important activity too. The more we do that, the more we help keep our pubs open AND selling real ale and cider. Happy pub-going!

# Nags Head

*16th century thatched village pub*

**Voted MK Citizen Pub of The Year 2009**

Good real ale selection • Cask Marque accredited

Food served all day everyday

Traditional Sunday roasts

**Quiz Night** - 1<sup>st</sup> Sunday of each month at 8pm

Seating Area to rear of Pub

*Christmas Bookings now being taken*



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Canalside Location

Family Pub All Welcome

3 Real Ales and 1 Real  
Scrumpy Available



**Friday and Saturday**

**March 14<sup>th</sup> & 15<sup>th</sup> 2014**

**Winslow Public Hall**

Friday Evening Session 7 – 11 pm

Saturday Matinee Session 1 – 7 pm

(Including Six Nations Rugby – to be confirmed)

Saturday Evening Session 7 – 11 pm

Tickets available from 1st March 2014

Check our website for further details

[www.winslowlions.org.uk](http://www.winslowlions.org.uk)



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**4 x Cask Ales**

**Traditional Pub Food**

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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](http://www.mkcamra.org.uk/diary) Items marked with a tankard symbol are official CAMRA events

## December 2013

### 🍺 Tuesday 24<sup>th</sup> December

Christmas Eve Social Wetherspoons, 201 Midsummer Boulevard, Central Milton Keynes (next to Chiquito), 2.30pm onwards

## January 2014

### 🍺 Monday 6<sup>th</sup> January

Branch Meeting, British Legion Club, Newport Pagnell 8.15pm

### 🍺 Saturday 18<sup>th</sup> January

CAMRA Central Southern Region's annual London Pub Crawl. This year the theme is Bermondsey and kick-off is at the Shipwright Arms, Tooley Street, SE1 2TF at 1pm. All CAMRA members are welcome.

### 🍺 Monday 27<sup>th</sup> January

Branch Annual General Meeting, Barn, Central Milton Keynes 8pm

*Please note - we can't extend the diary for branch events beyond the date of the AGM as then there will be a new committee and it will be their task to arrange future events. The new diary will be posted to our website [www.mkcamra.org.uk](http://www.mkcamra.org.uk) and of course will appear in the next issue of Beer Moos.*

## Looking ahead

### 🍺 Saturday 22<sup>nd</sup> February

Annual Redway Cycle Crawl to promote community pubs. Cyclists of all levels of proficiency welcome. Muster at Prince Albert, Bradwell Village for 10.30am start. These details need to be confirmed, so check our website [www.mkcamra.org.uk](http://www.mkcamra.org.uk) nearer the time.

### 🍺 Fri 25<sup>th</sup> - Sun 27<sup>th</sup> April

Pre-registration is now open for CAMRA Members' Weekend and AGM at the Spa Complex, Scarborough YO11 2HD. All CAMRA members are invited to attend, but early booking of transport and accommodation is strongly advised. Details on [www.camraagm.org.uk](http://www.camraagm.org.uk).

## Don't forget the AGM!

We have currently 695 members in Milton Keynes and North Bucks CAMRA branch and we'd like to see lots of them at our branch Annual General Meeting in January. As mentioned in the last issue of Moos, most of our committee is resigning, largely due to moving out of the area, so we need new blood to take over from them.

While committee work can often seem dry, someone has to do it or the branch cannot continue, so PLEASE come along and offer your services. It really isn't too demanding and – yes – is even fun on occasions. The meeting is on Monday January 27<sup>th</sup> at the Barn, Central Milton Keynes, and starts at 8pm. See you there!

**The Lamb**  
Stoke Goldington  
Telephone 01908 551233



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# A Campaign

# of Two Halves

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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 4LV.

### Your Details

Title \_\_\_\_\_ Surname \_\_\_\_\_  
 Forename(s) \_\_\_\_\_  
 Date of Birth (dd/mm/yyyy) \_\_\_\_\_  
 Address \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_ Postcode \_\_\_\_\_  
 Email address \_\_\_\_\_  
 Tel No(s) \_\_\_\_\_

	Direct Debit	Non DD
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

## Enjoying Real Ale & Pubs

# Join CAMRA today – [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)



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

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**This Guarantee should be detached and retained by the payer.**

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To the Manager \_\_\_\_\_ Bank or Building Society

Address \_\_\_\_\_

\_\_\_\_\_

Postcode \_\_\_\_\_

### Name(s) of Account Holder

\_\_\_\_\_

### Branch Sort Code

\_\_\_\_

### Bank or Building Society Account Number

\_\_\_\_

### Reference

\_\_\_\_

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This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

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**Every Thursday Night** ~ Any 2 Rump Steaks **AND** a Bottle of house wine for only **£20.00**

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**Every Friday Night** ~ 2 Fish + Chips **AND** a Bottle of house wine for only **£20.00**

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**Food Serving Hours**

Monday ~ Saturday- 12.00-2.30 & 5.30-9.00

Sunday- 12.00-7.00pm

**Bar Opening Hours**

Monday & Tuesday-11.00-3.00 & 5.30-10.00

Wednesday & Thursday -11.00-3.00 & 5.30-10.30

Friday and Saturday- 11.00am - 12.00pm

Sunday- 12.00 - 10.00pm

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