Other News

CAMRA &

Pub of the Year 2013

An Odyssey to **Discover More** Belgian Beer

Go East

List Your Local

Diary Dates

The Next Campaign





Fair Deal For Your Local Time for Pubco Reform



Around a third of pubs in the UK are owned by large pub companies or pubcos. These are essentially property companies who lease pubs out to tenants to run as their own businesses. Their tenants are contractually obliged to buy their beer only from the pubco, not the open market – this is known as the beer tie.

Time for Pubco Reform

Pubcos can bulk-buy beer from large brewers at a massive discount, which of course they do not pass on to their hapless tenants. Instead they make huge profits by using the beer tie to force their licensees - and thus ultimately the consumer - to pay high prices.

CAMRA has been campaigning hard on this issue. It asks:

Is it right that a tied publican must pay about £110 for a cask of beer which would cost an independent publican less than £70?

Is it right that tied licensees are unable to make a reasonable living due to high rents on top of inflated beer prices?

Is it right that the unbalanced relationship between pubcos and their licensees is driving up prices in pubs, restricting investment in pubs and ultimately forcing pubs to close?

After nearly a decade of campaigning and failed self-regulation the Government is finally consulting on the unfair relationship between pubcos and their licensees, and now proposes a package of measures to deliver a fair deal for local pubs, with:

- A powerful new Code and a Watchdog to stop abuses by big pub companies
- A new choice for licensees to opt out of restrictive tie agreements and pay only a fair market rent to their pubco
- Fair rents and beer prices for tied publicans, allowing them to thrive

Pub companies with fewer than 500 pubs will be exempt from these proposals but must abide by a separate voluntary code.

If we succeed with this campaign we can expect better pubs, fairer prices and fewer pub closures, and a better deal for drinkers.

4/5 Real Ales on Rotation inc. Hopping Mad & Locale 4/5 Real Ciders - 2 from MK Unpasturised German Pilsners & Hefeweizen on draught All 50 wines by the glass including natural "Real Wines" Over 500 different Real Ales Served in the past 2 years! Separate A la Carte Restaurant

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The Red Lion

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Milton Keynes
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Milton Keynes
CAMRA Branch
Pub of the Year 2010

Canalside Location

Family Pub All Welcome

3 Real Ales and 1 Real Scrumpy Available



Lyn Norman

Hello,

I am Lyn Norman, your new Pubs Officer. You may remember me in my previous incarnation as branch secretary.



If you care about your local pub and real ale there are two things you can do to help which will only take you a few minutes. Firstly, please record your Beer Scores - even if you're not a CAMRA member. Just visit www.mkcamra.org.uk and at the top of the page you will see a tab for entering your scores - it couldn't be easier.

Secondly, in July, CAMRA is having a pubs charity month. Why not ask your local to do something for charity? Then let us know what, where, and when, and we will help you spread the word.

Many thanks for your help and getting involved!

Beer of the Festival 2012

At the Concrete Pint beer festival last october. Oakham Green Devil IPA was voted Beer of the Festival. Here festival organiser Doug Dillow presents the certificate to Oakham's production director John Bryan.



NEXT ISSUE

The next issue of Beer Moos will be published on: Sept 1st. We must have your stories, news and advertisements by: August 20th. Late copy cannot be guaranteed entry.

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Trading Standards

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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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Pub News

Note to Licensees. If you have news from your pub that you'd like to go in the next Pub News, please send details to the editor by May 25th. Tell us what you've got planned for the summer and report on events that happened earlier. Remember - if you don't tell us about it, we can't print it.

To place a paid advertisment in Beer Moos, contact Neil Richards on 01536 358670 or email him at n.richards@btinternet.com. Readers, PLEASE support our advertisers and patronise their businesses, for without them there would be no Beer Moos for you to enjoy.

News North

Globe, **Hanslope** The Globe has been taken over as a tenancy by Waldo Pacheco. If things go well there he has the option to buy and make it a free house.

Waldo, hails originally from Chile. His opening times are Mon – Thurs 12 - 3pm and 6 - 11pm, Fri & Sat 12 – 11pm and Sun 12 – 6pm with food available 12 - 3pm and 6 - 9pm



Beer Moos welcomes Waldo to our branch area and wishes him every success at what in the past has been one of our star pubs for good beer and community involvement.

Navigation, Cosgrove Described on the estate-agent's website as 'an iconic renowned 200-year-old award-winning rural canalside pub', the lease was advertised as up for sale for £150,000 as we go to press.

Watts Arms, Hanslope had a successful beer

festival in April to mark Community Pubs week. Other festival activities included a quiz (which Beer Moos's team sadly didn't win) and we pre-



sented them with their CAMRA Runner-up Pub of the Year 2013 certificate.

News East

Cowpers Oak, Weston Underwood This year's Cowpers Oak Beer Festival will be on 27th & 28th July, a family day with live music, beer and cider.

Lamb, Stoke Goldington was nominated Milton Keynes and North Bucks CAMRA branch's Pub of the Year 2013, the second time it's won this award. See separate report on p7.

Swan Revived, Newport Pagnell was serving Sharps Doom Bar and Hook Norton Lion, both in good condition, in its newly refurbished lounge bar when our spy called during May. The same beers were also on sale in the hotel's Frog and Nightgown rear bar.

Robin Hood, Clifton Reynes celebrates all things Abba on Saturday June 22nd with UK's no1 tribute band Abba's Angels. Gates open at 6.30pm, admission is £10, and there will be two bars and a barbie to sustain you as you sing along. Ring 01234 711574 or visit:

www.therobinhoodpub.co.uk for details.

News West

Bell, Beachampton The Bell now closes on Monday evenings except on Bank Holidays. The pub also has a new phone number 01908 418373.

Folly, Adstock was advertised as sold subject to contract as we went to press.

Mitre, Buckingham The Mitre is back under the direct management of Keith and Jane Templeman, now in their sixth year of ownership of this small freehold pub on the outskirts of Buckingham. Since December the number of real ale pumps has increased to five, four holding the usual range of ABVs and styles, with the fifth having a 'Surreal Ale' - this is anything Keith can find that is different from the main range. Guests have included a Golden Mild from Nutbrook, Six Nations Porter from Oxfordshire, Jester's Ferret from Oakham (The Mitre having gained Oakham's Oakademy status in March) and the amazing Monarch IPA from North Cotswold at a staggering 10% ABV.

Shoulder of Mutton, Calverton As we go to press (May 29th), this pub's lease is advertised on Christie and Co's website as being for sale.

Swan, Winslow As we go to press, this pub's lease is advertised as being for sale.

CAMRA & Other News

News South

Old Green Man, Little Brickhill – As of May, there's a notice on its website saying the OGM is 'officially closed'. This pub has had an very unstable history and we hope it soon can reopen and stay open as the other pub in the village is mainly a restaurant.

News Central

Crown, Stony Stratford The lease on this fine pub on Stony's Market Square is advertised as being for sale as we go to press.

Foresters Arms, Stony Stratford is advertised for sale, freehold or leasehold as we go to press. . According to the estate agent this pub is 'suitable for a variety of alternative uses, including retail or take-away' which raises concerns for its possible future.

Foundry Arms, Fenny Stratford Beer Moos welcomes new young licencees Teri and Simon Spence to the Foundry Arms - their first pub. They have introduced real ale, with two handpumps dispensing beer from Wells and Young's list. Food is on sale from 12noon till 9pm every day. There's live music and karaoke on alternate weekends, and a pool team. The quiz team from the now closed Old Green Man at Little Brickhill has relocated here too.

The Foundry's opening hours are 4.30- 11pm on Mondays, 12 noon- 11pm rest of the week.

Springfield, Springfield Boulevard The lease is advertised for sale 'free of tie' as we go to press.

Swan Inn, MK Village – is planning a beer and burger festival + live bands for Sat 27th July.

CAMRA AND OTHER NEWS

Great British Beer Festival 2013

This year's Great British Beer Festival will take place between 13th – 17th August at Olympia in Kensington, London. With over 800 real ales, ciders, perries and foreign beers to choose from there will be plenty of choice to suit everybody's taste buds. It's not all just about the beer though - there will also be plenty of food, live music and pub games to enjoy.

Tickets can be bought by calling 0844 412 4640 or visiting www.gbbf.org.uk/tickets and if you are feeling lucky then visit www.gbbf.org.uk/competitions where there are lots of great prizes to win.

Over 1800 beers featured in CAMRA's new Good Bottled Beer Guide

CAMRA has published a new edition of its Good Bottled Beer Guide, featuring over 1800 bottle-conditioned beers from 342 different breweries, with detailed profiles and tasting notes on 583 of them. CAMRA's Good Bottled Beer Guide by Jeff Evans is now available from all good retailers, and from CAMRA shop (www.camra.org.uk/shop), priced £10.99 for CAMRA members, and £12.99 for nonmembers.

BREWERY NEWS

Concrete Cow reports excellent sales of both cask and bottled beers, which are now available in local branches of Budgens. The brewery is producing a special bottled edition of its strong ale Old Bloomer to mark the 175th anniversary of Wolverton Railway Works, which first opened in 1838. You can buy it at the brewery.

Malt the Brewery There's a newish brewery that just qualifies as Locale to our patch. It's called Malt The Brewery, and it is at Collins Hanger Farm at Westwood, Great Missenden HP16 OHP. Their website is http://maltthebrewery.co.uk and they can be contacted on 01494 865063 and hello@maltthebrewery.co.uk.

CIDER AND PERRY NEWS

200 perry pear trees were planted in March at Woughton Orchard, which means that one day perry, pear cider - will be made in Milton Keynes. Three varieties of pear have been planted and they should produce an initial small crop in three years.

Laurence Conisbee, maker of award-winning Virtual Orchard



cider, will be helping to care for the perry pears. He has also added two new ciders to his award-winning Hard Core – they're called All About Eve, and Saxon Elle - and plans to produce a Calvados-style apple brandy, and a mead.



My Eight Desert Island Beers



My first Desert Island Beer is Hopback Summer Lightning (5%). Before I first tried it, about twenty years ago, I hadn't realised that beer could taste this good. It is the beer that changed me from being a fairly

by Jenny Ellway non-discerning pint of bitter drinker to someone who seeks out beers of character and complex flavour. This golden coloured ale has a fresh hoppy aroma and a zesty bitter flavour with a long, dry finish.

More recently, I've discovered the range of beers from the Concrete Cow brewery and choosing just one is difficult, but the beer I drink most frequently is **Concrete Cow Pail Ale (3.7%)**. This was love-at-first-taste with its lingering bitter flavour and, being low in alcohol, it's an excellent thirst quencher.

It's almost impossible to single out just one beer from the Oakham brewery to complement my selection so far, but **Oakham Scarlet Macaw** (4.4%) is perhaps the most distinctive. Again, a heavily hopped beer, but the predominant flavour is grapefruit. No actual fruit, just a skilful blend of hops.

It was the citrus bitterness of Gravitas and VPA that made me a fan of Vale beers, but, by contrast, the beer I would choose for my desert island is an amber ale with a delicious fruity, malty flavour, **Vale Flanders Field (4.2%)**. Brewed only in November, it makes the approach of winter something to look forward to.

On a warm evening in a wine producing area of France, my husband and I sat outside a bar looking forward to a cool beer. Not wanting to drink "Eurofizz", I asked the waiter if he had any "biere d'Alsace ou biere de Flandres". We expected a "non", but he surprised us by fetching from the bar a 75cl bottle, two glasses and a corkscrew. Not a bottle of wine, but a beer called **Trois Monts (8.5%)** from the **St Sylvestre** brewery in Northern France. A beer

to be savoured, fruity and malty with a spicy hop finish.

If my desert island is in a warm climate, then a long, refreshing wheat beer is a must for the cellar. Wheat beers are generally made from a blend of wheat and barley malt and some include other grains like oats or rye. Again, selecting just one is difficult, but among my favourites is **Franziskaner Hefe-Weisse** (5%) from Germany, fresh and fruity and relatively unique in that 75% of the mash is malted wheat.

Frequently, when in Belgium, I have tried to find **Duchesse de Bourgogne (6.2%)** from the **Verhaeghe Vichte** brewery. Although on the beer list in several Belgian bars, it has not been in stock when I've been there. I was amazed, therefore, to find a solitary bottle in the Coal Heavers Arms in Peterborough recently. This beer is fermented with yeast that contains some souring bacteria and then it's conditioned in wooden barrels. The resulting flavours are sweet and tart, fruity with a dry finish. It's an excellent aperitif – the beer equivalent of a kir royale.

On a "booze cruise" to Cité Europe, my husband and I bought a mixed case from the **Van Steenberge** brewery in Belgium. Our clear favourite (and the strongest) was **Piraat (10.5%)**. This beer is rich, sweet and warming. Great at the end of a meal, in place of a glass of brandy.

My twenty year voyage of discovery has produced a Desert Island list that combines beers that I drink regularly and some that I enjoy occasionally. Cheers!

Jenny is a former chairman of of Milton Keynes and North Bucks CAMRA branch of which she and her husband Alan are long-standing members. Before moving to Milton Keynes Jenny was active in Bedford branch.

PUB OF THE YEAR 2013 THE LAMB, STOKE GOLDINGTON

Every year, our CAMRA branch draws up a list of pubs for inclusion in the Good Beer Guide. From that list, we choose one we consider to be outstanding, and that becomes our Pub of the Year. This year -2013 - that accolade goes to the Lamb in Stoke Goldington.

This is the second time the Lamb has been nominated, as it was also Pub of the Year in 2008. It has quite a history. Dating from the eighteenth century, it was once part of Phipps of Northampton's tied estate, later of Mann's, then in the mid 1990s it was closed and in danger of being lost to residential use. Luckily, Milton Keynes council refused change of use, and in 1996 the Lamb reopened as a free house. In 2000 it was taken over by the present hosts, Rachel and Steve Porritt, whose skills gained the Lamb an immediate place in the Good Beer Guide, and it has been in every edition since.



Rachel and Steve and their assistant manager Simon Crichton make sure that no-one who enters the Lamb is a stranger for long. Their four handpumps dispense a fine and changing selection of real ales, invariably superbly kept, many from local breweries like Tring and Oakham, and a fifth handpump is always reserved for real cider. The pub is justly famous for its food - both for quality and quantity! There is a separate dining room, but you can eat anywhere, including the lovely garden. Sunday lunches are especially notable and it's advisable to book to avoid disappointment.

The Lamb is deeply engaged in the community life of Stoke Goldington. The pub has enthusiastic darts and table-skittles teams, and hosts a variety of special events from jazz 'n blues festivals to vintage car rallies...

One day a customer walked in with a story to tell.

He had been clearing a house in Olney, and discovered in the attic a set of 18th century pewter tankards stamped with The Lamb's name. These are now displayed in the back bar, and give a sense of continuity with the history of both village and pub.



All in all, the Lamb is great pub to visit, and a worthy choice as Milton Keynes and North Bucks CAMRA branch's Pub of the Year for 2013. Our warmest congratulations go to Rachel and Steve for their achievement in winning this award for the second time.



All day Saturday, Sunday 12.00 - 5.00, Booking Highly Recommended

Email:thelambpub@tiscali.co.uk or visit our website at www.thelambstokegoldington.moonfruit.com

11th - 14th April 2013 - An Odysse

by Lynne Lane

(Organised again by Doug Dillow, staying at Leuven and Hasselt)

Thursday

This year saw an earlier start than usual to fit in a brewery visit on the way to Leuven, although as always someone was late - no names! And I won't mention missing the Channel

Tunnel train connection either... Fortunately we were able to get on the next train....

We reached the small and rather quaint De Dolle Brewery mid afternoon a bit later than planned, but the brewery is only small so it wasn't long before we were sampling their beer. The Oerbier was blond and tart: the



De Dolle

Arabier a darker sweeter beer and the stout went down well. I liked the Special Easter Beer, despite the irritating electric Easter bunny toy on the beer dispense that clapped madly every time a glass was poured. Judging by the number of people trying this beer, and hence the amount of clapping, it might need some new batteries! The brewer was a keen artist displaying his work on the walls of the bar - I would have happily taken home a couple of his paintings.

Doug having dragged the horde back on the bus, we headed for our overnight stop at Leuven. As on previous visits, we stayed at a hotel from the Ibis chain. Once registered we set off to explore the pretty town with its many old buildings, and get something to eat ... oh! and a beer ... or two. We stumbled across the Den Domus Brewery and adjoining bar www.domusleuven.be, sampled Con Domus and Nostra Domus (very corny names). Not the best beer in the world, so we moved on. Food was next on the agenda. We found an Italian pizza place in a side street and sat and watched the chef making our rather large pizzas. At this point I will confess to having a rather nice glass of Pinot Grigio with it - well, when in an Italian Restaurant and all that! Last orders were with a few fellow members in the hotel bar, which had quite a fair range of beers on offer - one from each of Belgium's ten provinces.

Friday

Breakfast in the morning was the usual continental selection of breads, cheese and fruit, with meats for

the non-vegetarians. Note to self ... bring teabags next time. They really don't do a good cup of tea in Belgium! We then had a few hours to explore the town. First was the pretty Groot Begijnhof van Leuven - an old Leuven - Groote Begijnhof



community for unmarried women dating back to the early 13th century but now owned by the university. We then we followed the river as it wound its way among the streets.

This much walking was thirsty work and as we had to meet up at the hotel and check out, a beer was in order. Several people were having the same idea - I noticed Westmalle Trippel, Delirium and the La Chouffe being sampled. I am sure there were many

1pm saw us setting off to the next brewery Kerkom Brewery which turned out, rather oddly, not actually to make beer there any longer, thanks apparently to a bureaucratic wrangle with the local authority. The owner was forgiven, as the bar was well stocked and there was bread and cheese offered - which many needed to soak up the beer! The fruit beer (not normally to my taste) was very refreshing. They also had an ABV 1% table beer that used to be served to children before modern fizzy drinks became Editor bought one which was swiftly passed round. This



Kerkom Brewery



They don't stint on bread and cheese in Belgium!



Who said fruit beer was for girlies!

y to Discover More Belgian Beer

was a truly horrible sugar beverage and I am not sure Jim got it back or even wanted it back for that matter. (I didn't! - Ed)

Then came the dread announcement ... we had to leave!!!! Poor Doug must have felt he was trying to herd cats trying to get everyone back on the bus. Mind you, announcing there's just time to drink up was seen as a challenge by some to fit in another for the road.

Our next stop was to book in at the Hasselt Ibis Hotel and after checking, once again we all scattered in different directions, though for those of us who hadn't had the bread and cheese the first stop was food. Hasselt is not as pretty as some of the other towns we have stayed in over the years, but we eventually found a small Italian café in a back street. In Belgium, being a vegetarian, as I am, is not easy, but it has improved over the years.

Saturday

Hasselt has very good transport connections. Several groups took advantage of this and went to other locations but Matt and I decided to stay and look round the town. We went first to the canal, which proved to be very industrial with a large petrol tanker depot. Moving on, we went to The National Genever (i.e gin) Museum and a few of the group had decided

to do this as well. We sat in the sunshine and sampled some of the different free drinks (well - included in the price). I had orange gin which was very sweet, more like a liqueur.



Next stop was the Hasselt-the Japanese Garden Japanese Garden. We arrived a little early so we sat in the sun and watched a hapless red squirrel trying to build a dray, but judging by the amount of sticks that he kept dropping it was going to take him a while. The garden itself was still in winter mode, the late spring this year having affected the cherry tree blossom. I imagined it would be lovely the next week....bother!!!!

All that walking brought on a thirst. The next stop was a bar over the road from the hotel, decorated with many film star photographs. We had already discovered they stocked La Chouffe Houblon, which is I think our favourite Belgian beer. The bar had a

lovely atmosphere and we found the locals chatty whilst the landlord kept us well supplied

with peanuts. What better way to spend an afternoon? We weren't the only CAMRA members sampling in there either. We were sorry when we had to leave but the 'fridge was



Movie Star Bar

now empty of cold Houblon. At this point we must apologise to the members who I over heard complaining later that they could only get a slightly warm Houblon in there. Sorry!!!!

Next stop was a bar down a narrow passageway for something to eat. We both had a huge sandwich - a meal in itself. A very strange place as it had one bar sealed in glass for the smokers. It was also the only bar that poured the sedimented bits from the bottom of the beer bottle into a separate shot glass.



Sediment served separately

Sunday

Arrived all too quickly. We decided to have an early breakfast and watch the Formula 1 but the one hour time difference meant we had time for a quick walk and then went back to watch most of the race, missing only the last 10 minutes.

Then time to get back on the coach and yes someone was late again!! We could have seen the end of the race!!!!! The last stop was Ostend, with a large contingent heading for the ever popular stop at



't Botteltje Ostend

't Botteltje. Then home to Milton Keynes.

Great to get away but nothing like sitting home with a nice cuppa. Well we would have if the milk hadn't gone off but that's another story. Many thanks again Doug and Nina, our driver. I hope Clive, driver for the last 7 years, makes a speedy recovery from the operation that prevented him from coming, and is able to join us next year again.

Go East, Young (and not so young) Drinker!

We did it last year, and we enjoyed it so much we did it again this. We went on a pub-crawl with brewery visits to east London.

Once more, East London CAMRA's Marion Robbens shepherded the twenty-or-so of us. We met her at Walthamstow Central station, and jumped on a bus to our first port of call — the William IV, home of Brodie's brewery. Here some had lunch, not only of the liquid variety, before setting off for the first of two brewery visits to East London brewery.

The day was cold, windy and wet, and sadly the bus overshot our stop, obliging a rainswept trudge through a bleak trading estate, but the destination made it all worthwhile. We were greeted by directors Stuart and Claire who had provided snacks and generous samples of their beer. This brewery's crowning glory must be its bespoke grist case, hand-made in polished wood, that catches the eye on entry, and the malt it stores becomes very good ale of which we enjoyed a fine selection.





Claire and her grist case

The weather's grim outside!

Then 'heigh-ho, the wind and the rain' back to the bus stop to get to London Fields brewpub, charmingly tucked under railway arches in Hackney. As is increasingly the case, this is a craft keg as well as real ale place, but none the worse for that. A charming young lady-barrister moonlighting as brewery guide showed us round the oily bits, then it was back to the bar to pitch into the wide range of delicious beers on sale whilst commuters rumbled homeward above our heads.

There followed a fascinating walk through Broadway street-market to the Dove, as noted for Belgian as

for British beers. Then it was a further bus ride to Mare Street and the Cock Tavern, home of Howling Hop brewery, whose beer is produced in very small batches and sold almost exclusively at the Cock.

At this point, your editor's stamina and capacity both began to fail him, and he



Sleet and Snow, so in we go!

retreated by bus to Euston and the train home to Milton Keynes without so much as a look into his much-loved Euston Tap or Bree Louise. Hardier (or foolhardier!) souls soldiered on however, so it seemed apt to request one of them to complete this saga. But the gist of the replies tendered was 'can't remember much about it except that it was good!'

From which I think one may assume that a great time was had by all! Thanks once again to Marion for being our guide on a most enjoyable day.



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 - 1st Sunday of each month at 8pm

Quiz night every Sunday at 8pm Seating Area to rear of Pub



30 High Street, Great Linford, Milton Keynes MK14 5AX Tel: 01908 607449

List Your Local

The 300 Challenge



If you love your local pub and think it adds lots of value to your community you now have the opportunity to give it extra protection from developers and can list it with the Council as an Asset of Community Value (ACV).

Under the Localism Act 2011

people living in England can nominate a pub to be listed as an Asset of Community Value. Listing your local as an ACV provides communities with the power to stop the clock when faced with the a pub going up for sale, earning valuable time to explore options for saving the pub.

CAMRA has set the challenge of getting 300 pubs listed by the end of the year. Read on for more detail on what listing means and how to go about it. If you know about a pub in your area which has been listed or are involved in a campaign to save your local pub please contact campaigns@camra.org.uk and let us know.

Why List Your Local?

Increasing numbers of local councils are taking into account Assets of Community Value when considering new planning applications against the pub. Listing a pub show the value it has to the community.

Listing your local means property developers who are keen for a hassle-free purchase are less likely to show interest.

If a listed pub goes up for sale, its ACV status has the power to postpone the sale for up to six months. That's just enough time for pub campaigners to gather together a suitable bid to buy the pub and run as community-owned.

Since the Asset of Community Value scheme started in 2012, pub activists have used their new powers to halt the sale of their beloved locals. If you want to list your local, visit www.camra.org.uk/listyourlocal and for any questions on nominating ACVs please email CAMRA's Campaigns Team at campaigns@camra.org.uk or call the Government-funded Locality Advice Line on 0845 345 4564.

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 pubmkcamra.org.uk, bring them to any of our meetings or social events, or submit them online at 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.

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

The Mitre

Buckingham "A village pub in the town"

We serve Silverstone,
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www.themitre.org.uk

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The Lowndes Arms

Country Pub, Restaurant and Motel

The Lowndes Arms is a 17th Century Country Pub and Restaurant with en-suite accommodation, located in the historic village of Whaddon in North Buckinghamshire. We have a Large Garden and Car Park with fabulous views across Whaddon Chase and access to the North Buck's Way is only a short walk.

Food Available

Monday to Friday 12.00pm to 9.00pm

Saturday - 9.00am to 9.00pm

Sunday - 9.00am to 8.00pm



Tuesday is "Steak Night". Come and enjoy our 28 day aged steaks at discounted prices. Tuesday night is not to be missed!

Special events catered for, i.e. Weddings, Anniversaries, Christenings, Birthdays, Funerals etc

Dogs are welcome in the Bar and Garden

A Take-Away Food Service is also available, Please ask for details.

4 High Street, Whaldon, Milton Keynes, Buckinghanshire MK17 ONA. TEL: 01908 501706



The Watts Arms

Castlethorpe Road, Hanslope, MK19 7LG

Buckinghamshire

Camra Pub of The Year 2012

Good Beer Guide 2013

4 x Cask Ales

Traditional Pub Food

Served Between 12 - 2 & 6 - 9

01908 510246 www.thewattsarms.co.uk

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

June 2013

Fri 14th - Sat 15th

30th Rugby CAMRA Beer Festival, Thornfield Indoor Bowls Club, Bruce Williams Way, Rugby CV22 5LJ

Pub crawl round Olney (with Emberton). Meet at the Bell and Bear, Emberton, at 1pm (bus nr 1 from MK is hourly to Emberton, leaves the Point 12.10 arr 12.41)

Sunday 16th

Carrington Arms, Moulsoe. Beer festival

Fri 21st - Sun 23rd

Woolpack, Buckingham beer festival. Over 30 real ales, 15 ciders, music on Friday night & entertainment all weekend

Fri 21st - Sat 22nd

Nuneaton & Bedworth CAMRA Beer Festival, Nuneaton Co-operative Club, Regent St, Nuneaton CV11 5QJ

Mon 24th

Branch Meeting, New Inn, Buckingham, 8.15 pm.

July 2013

Thurs 11th

Branch Social, Old Red Lion, Great Brickhill, $\,$ 8pm.

Fri 12th - Sun 14th

Stony Stratford Cricket Club Beer Festival, Ostlers Lane, Stony Stratford, MK11 1AR.

Visit to XT brewery, Long Crendon. Visit Crown, Cuddington and Rising Sun, Haddenham (both GBG 2013) on way back. Mini-coach leaves Wetherspoons 13.20 for 14.30 tour Inclusive cost £18 per person if we fill 16-seater coach.

Mon 29th

Branch Meeting, Globe, Hanslope, 8.15 pm.

August 2013

Tues 13th - Sat 17th

Great British Beer Festival (GBBF), Olympia, London. www.gbbf.org.uk

← Fri 16th

Branch Visit to GBBF. Meet MK Central station at 11.00 for 11.13 (11.17 at Bletchley) direct train to Olympia.

☐ Tues 27th

Branch Meeting, Inn on the Lake, Mount Farm, 8.15pm.

Looking Ahead

Weds Oct 16th - Sat Oct 19th

Concrete Pint Beer Festival at the Buszy, 401 Elder Gate MK9 1LR opposite rail station, same venue as last year. Details to follow.



For the Hire of Barrel stillage, cooling, taps, bars and more!

Barrel (9gl) - Stillages/ Racking, traditional wooden - 2 x 9gl, 12 x 9gl Barrels, taps, chiller saddles, Insulation jackets, Chillers, Remote, Bar units - two metre long, flooring and hand pumps

Photos and a very competitive price list available on the web site www.beerfestivalequipment.co.uk

Contact: john@beerfestivalequipment.co.uk

Tel: 07770 938300

Based near Bicester

The Next Campaign - Pubs & Charity

July 2013

Working in association with PubAid, CAMRA's next campaign, 'Pubs & Charity', will be launched in July.

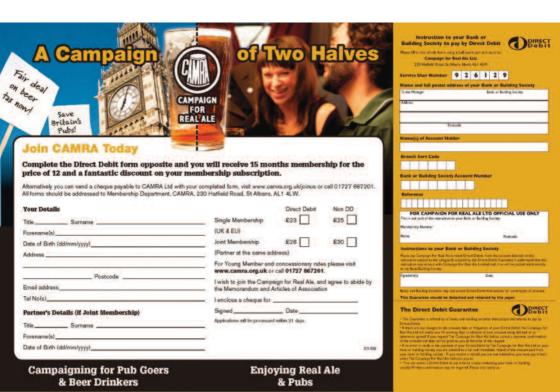
Pubs get a rough deal in some of the media, and get unfairly blamed for problems such as under-age binge drinking and other unsocial behaviour. It is time the pub industry worked together to help raise the profile of the great work pubs do for charities across Britain. Pubs need positive PR and this campaign aims to achieve that.

Many pubs find it embarrassing to promote the amazing amount of money they raise for charity but this campaign gives them chance to promote the excellent things they've been doing in the past and have planned for July.

It is estimated that pubs raise over £100 million a

year for charities, and there's a real need to spread this positive message and give pubs the boost they deserve. CAMRA's national Press Office will promote this staggering work to the national media, but we're asking everyone please do your part by contacting the local press and radio and telling them what your local pubs are doing.

We are asking all pubs to organise charity events throughout July. CAMRA has produced free promotional packs for pubs wishing to participate in the Pubs & Charity campaign. We're also looking for great examples of pubs in your area that do amazing charity work. If you have some pubs for CAMRA to consider citing as case studies, please email tony.jerome@camra.org.uk with the details.



Join CAMRA today - www.camra.org.uk/joinus





The Cannon

Free House

A completely independent Free House that is owned and run by the Hepburn family.

We have appeared for the last 17 years running in the CAMRA Good Beer Guide

Function room available to hire

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

NEW FOR 2013

MOONGAZER 4.3 ABV A RUBY AUBURN, CITRA & CHINOOK HOPPED, EXPLOSION OF FLAVOUR.



In fact we produce over 25 different cask ales every year. A beer to suit all palates? We'd like to think so.

For 2013 we continue to champion UK hops by using established and newer "experimental" varieties in all our monthly specials.

All these great ales are available at local pubs, clubs and restaurants or from our brewery shop.



For more information visit www.tringbrewery.co.uk or call 01442 890721





ASCOT © CHEERS!

THE ASCOT BEER FESTIVAL 4TH & 5TH OCTOBER 2013

ENJOY SUPERB RACING, LIVE MUSIC, AND MORE THAN 200 REAL ALES, CIDERS AND PERRIES, INCLUDING THE BLACK COUNTRY REGIONAL BAR.

TICKETS FROM £13 PP.

HALF PRICE ENTRY FOR CAMRA MEMBERS, QUOTE BEER13

0844 346 3000 ascot.co.uk

