

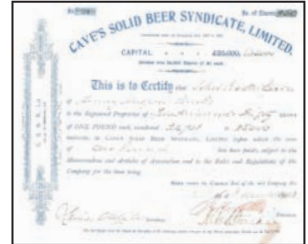
## So-Solid-Brew!

Most people are aware that Bletchley was the home of the Code Breakers in the second World War. But how many know that, much earlier, the forerunner of the home-brew kit was invented there, in Fenny Stratford? Its inventor was George Gordon Cave.

George Cave was born in June 1841 in Fenchurch Street, London where his father was a glass merchant. On the death of his father in 1849 the mother remarried and moved to Surrey where George went to school in Laleham. By 1861 he had returned to London as a tradesman (trade unspecified) in Marylebone, and in 1871 is hotel keeper at the Swan (now Grand) Hotel in Broad Street, Bristol. Then in 1881 he appears in Merthyr Tydfil as a brewer's engineer. Since at that time Merthyr had fourteen breweries to slake the thirsts of parched steel workers, there was much work for a brewer's engineer there! Ten years later in 1891 George Cave is listed as a brewer in Fenny Stratford, living next door to 'Brook House' not far from the Chequers pub.

In Beer Moos for Autumn 2008 (issue 9) we featured Bletchley Breweries Ltd whose brewery was alongside the canal in Fenny Stratford, next to the old A5 bridge where Wharfside Industrial Estate now stands. George Gordon Cave had been Managing Director of Bletchley Breweries, and when ABC took that over he set up his own company with works in Brickhill Road, Fenny Stratford. There, with his wide experience both in the business and technicalities of brewing, he set out to perfect and market an invention of his that he believed could transform some aspects of beer making. He called it Solid Beer, and named his company Cave's Solid Beer Syndicate. It had an initial capital of £25000 – about £13 million at today's value. It's not clear how that money was put together, but two of the directors were wealthy stockbrokers and they may have raised the venture capital to get the firm started.

Mr Cave's chairman's speech at the 1901 Annual General Meeting tells us that 'The company was founded in 1898...for the purpose of testing, developing, and working patents for the treatment of yeast, and also of malt



**So-Solid-Brew**

**Adam  
Hepburn**

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Desert Island  
Beers**

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Herd**

**Beer Festival  
Report**

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**FEATURED IN THIS ISSUE**



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# Adam Hepburn



What Adam didn't know about real ales you could write on a postage stamp. Not only did he know all about them but also knew exactly where to find and how to serve them at their best. He therefore ensured that anyone going to his pub, the Cannon in Newport Pagnell, would always be served a good pint. Proof of this is the fact that, in Adam's capable hands, the Cannon has featured in the Good Beer Guide for 16 consecutive years.

Adam was an honest man who was not afraid of telling it as it was. I feel robbed in that I only had the pleasure of knowing him for five years. I can truthfully say that whenever I visited the pub, either for a meeting, social, or checking the standard of his beers, I always enjoyed listening to his words of wisdom and his opinions on anything he wanted to talk about. He was a staunch supporter of CAMRA but was not afraid to say if he didn't like something. He has always supported our branch and our Concrete Pint beer festivals.

Adam left us on October 7<sup>th</sup> while on holiday in Spain. He will be sorely missed by all who had the pleasure to know him. All of us in Milton Keynes and North Bucks CAMRA branch express sincere and heartfelt condolences to widow Angelita, daughter Molly, and all the family. We are sure, though, that in the Great Free House in the Sky, Adam will continue to work tirelessly to ensure there is a perfect pint waiting there for each one of us! Meanwhile let's all raise a glass to him and to his memory, for few deserve it better.

**Doug Dillow**

## NEXT ISSUE

The next issue of Beer Moos will be published on: **March 1<sup>st</sup>**. We must have your stories, news and advertisements by: **Feb 20<sup>th</sup>**. Late copy cannot be guaranteed entry.

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(NB Some of these may change following the branch Annual General Meeting on January 30<sup>th</sup>)

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## Trading Standards

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Local Bus information & timetables are available at [www.arrivabus.co.uk](http://www.arrivabus.co.uk).

## To Advertise

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# Pub News

## South Central Region Pub of the Year

This coveted award went this year to the Shoulder of Mutton in Wantage, a once magnificently unspoiled pub whose gable hoarding used proudly to advertised it as a 'Greene King-free zone!'

Sadly the sign has gone and the pub modernised, but the beer remains excellent both in choice and quality, and the Shoulder now also has its own microbrewery – Betjeman beers, named in honour of the late Poet Laureate. While obviously disappointed that our own candidate didn't win the top accolade, Beer Moos congratulates the Shoulder of Mutton as a worthy and deserving winner.



The town of Wantage must be on a roll this year, for another of its pubs – the Royal Oak – has been voted National Cider Pub of 2012. Milton Keynes drinkers who would like to visit the two champions (both are in the 2013 Good Beer Guide) can take the X5 coach to Oxford from where services X30 and 31 run every half-hour to Wantage from the St Aldates stop, 10 minutes walk from the coach station where X5 goes.

## News North

**Carrington Arms, Castlethorpe** has been closed for over four years now. It was bought by a property developer who has stated his intention on several occasions to re-open it as a pub/restaurant but there's been no sign of this happening so far.



Villagers gathered round the pub on November 3<sup>rd</sup> to reiterate their wish for the pub to re-open and to sign a petition to that effect. Beer Moos hopes that their efforts will be successful.

**Globe, Hanslope** Our spy reports that, as we go to press, this characterful old pub, once a Good Beer Guide fixture, is displaying a 'To Let' sign. Reports please.

**Hanslope Working Men's Club** has a new steward (club guv'nors aren't called landlords/ladies.)

**Watts Arms, Hanslope** was voted Buckinghamshire Pub of the Year in 2012. The Watts was also our CAMRA branch's pub of the year so Beer Moos is especially delighted to report this further accolade, and congratulates licensees Chris and Clair on yet another great achievement.



## News East

**Cannon, Newport Pagnell** Beer Moos is sorry to report that Adam Hepburn, licensee of the Cannon, passed away suddenly in October. All of us at Milton Keynes and North Bucks CAMRA will miss Adam, who was a stalwart supporter of real ale and a good-humoured, engaging personality. His obituary is on p2.

**Lamb Stoke, Goldington** has appeared in every issues of the Good Beer Guide for many years, so was an appropriate venue for the launch of the Guide's 2013 edition on September 13<sup>th</sup>. Several licensees of the pubs featured in the Guide attended the event, and hosts Steve and Rachel provided much appreciated refreshments.

## News West

**Bell, Beachampton** We've heard that the Bell is no longer serving food and that its lease is up for sale. Reports please.

**Crown, Great Horwood** is now closed. Beer Moos regrets the loss of this tiny but characterful pub. The nearby Swan is still trading, so drinkers in Great Horwood still have somewhere to go.

**Folly, Adstock** was closed and up for sale when our



man passed by in September.

**George, Winslow** Beer Moos welcomes new licensee Louise Brown to our branch area. Louise is a member of the British Institute of Innkeeping ([www.bii.org](http://www.bii.org)) and plans to run the George as a traditional ale pub. She is already planning a Christmas beer festival.

**Lowndes Arms, Whaddon** Mark Crane, late of the Bell at Beachampton, is now general manager of the Lowndes Arms.

**Mitre, Buckingham** After two and a half years, manager, David Gibson has decided to move on to his own pub in Towcester. The Folly on the A5. In his place are a couple new to the area, Simon Davies and Jacquie Barker, who took over on 1<sup>st</sup> September. Simon and Jacquie have loads of experience in the pub business and in particular with real ale, so expect no change in The Mitre's focus on ale, sport and garden with four real ales on at all times, primarily from local micros Silverstone, Hopping Mad and Oxfordshire, as well as Hook Norton and others.

The pub remains a freehouse in the local ownership of Jane and Keith Templeman.

**Shoulder of Mutton, Little Horwood** has a new manager, Annette Buckler, who also doubles as chef in this characterful 15<sup>th</sup> century (1468) village tavern.

## News South

**Crooked Billet, Newton Longville** This Greene-King tenancy with its Michelin-listed restaurant is up for sale as we go to press. Beer Moos hopes any new owner will continue its excellent culinary tradition.

**Wheatsheaf, Bow Brickhill** Following its recent refurbishment the Wheatsheaf has been awarded a five-star food hygiene rating by Milton Keynes council – the highest rating possible.

## News Central

**Halley's Comet, Bradville** Our spies write - We visited the Halley's on a weekday in September and it seems to be a thriving community pub with a lot of people in around lunchtime. There were two real ales, Greene King IPA and Abbot; we both drank the Abbot which was in good condition. The notable

aspect from our point of view is that the pub is completely disabled-friendly, including a wheelchair loo.

**Maltsters, Fenny Stratford** Beer Moos says goodbye to landlord Mario and welcomes Dave (we don't know his surname!) licensee of the Swan Hotel, Watling St Fenny as tenant. Mick, former tenant of the Foundry Arms on Victoria Rd in Fenny, has moved over to manage the Maltsters.

**Plough, Simpson** We've heard reports of this pub being closed at 21.45 on some evenings despite its website saying it should be open. Reports and info please.

**Suffolk Punch, Heelands** We've heard disturbing stories that Greene King has handed back the lease, and the pub is to be demolished to make way for housing. This pub has been a GBG entry in previous years and Beer Moos is sure that, in the right hands, the Suffolk Punch could again be a great success. There are no other pubs near it, so its loss would affect not just Heelands.

The local councillors have leafleted Heelands asking for residents' feelings on the proposed changes – the councillor dealing with it is Rex Exon ([robert.exon@milton-keynes.gov.uk](mailto:robert.exon@milton-keynes.gov.uk))

The pub got its name because when built it was Tolly Cobbold of Ipswich's most westerly outlet. The brewery is long gone and, sadly, it looks like the pub may follow it.

**Victoria Inn, Bradwell Village** We've heard that landlord John Wigglesworth left the Vic on 8<sup>th</sup> October and it is being run temporarily by the landlord from the Suffolk Punch. John and his family have headed back north to Blackpool and we wish them all the best in their new ventures there.

## BREWERY NEWS

**Concrete Cow Brewery** In the last issue of Beer Moos we reported that Dan Bonner of Concrete Cow was offering a crate of beer to whoever devised the best name for a new ale to be launched at our recent Concrete Pint festival. The winning name was Bit o' Bully, chosen by Dave Libby of Loughton.

# My Eight Desert Island Beers



Once upon a time two business associates left their cool, freshly poured glasses of beer indoors, and took a stroll round a large garden, enjoying a perfect summer's day. Returning to the house, they discovered that their ales had, apparently, totally evaporated. The only possible culprits were the

garden owner's twin daughters, then aged two and a half. One of them was me. Thus did I gain an early taste for beer. I have no way of knowing which beer it was, but it most likely came from the long-gone Ansell's Brewery.

Back in those days, draught beer was carried carefully home from the local Jug and Bottle in one or other of the just-mentioned containers belonging to the household. Ours were always kept standing on the cool ceramic tiles of the larder floor, and I remember, aged about 6, deciding to help myself to some of the tawny brown liquid in one, only to discover that the bottle contained malt vinegar!

Now, on this desert island I would have plenty of time to reminisce, so for my first beers I'd choose two that remind me of my teenage days - **Brickwoods Pompey Royal**, which I have discovered is still available from Oakley Brewery in Gosport, and **Tanglefoot** from Hall and Woodhouse's Badger Brewery in Blandford Forum, Dorset.

Apparently, Tanglefoot was so named when, at the end of a meeting to discuss what to call Badger's new ale, the chairman rose to leave, and his mischievous canine companion, believing a walk was imminent, tangled his owner up with his lead. My own memory is of quaffing Tanglefoot in The Jolly Sailor at Bursledon, near Southampton, and then driving back to Bournemouth on my 60cc Puch motor scooter (top speed 30mph), my ale consumption definitely giving rise to the tanglebeers style of riding!

We now move to the '70s when I was a Pub Manager for Watneys. Yes, it was the '70s, so I was used to drinking Watney's Special. However, whilst on holiday, I encountered **Gales Horndean Special Bitter**. I ordered a half, and one sip had me staring into space at wonderment of the flavour, whilst all adjacent conversation faded into the distance. So I'd want some Horndean Special on my island to remind me of that 'Eureka' moment.

Having rediscovered real ale, I gradually began to explore all its styles. However, fast-forwarding to the 21<sup>st</sup> century, I find that my taste has changed, and it's the golden citrus hoppy ales that I now particularly adore. A stepping stone to this was **Hopback Summer Lightning**, which I first encountered in Hopback's then brewpub, The Wyndham Arms in Salisbury. Writing this just after our Concrete Pint 2012 beer festival, I would like also to choose **St Peter's Grapefruit**, which was on sale there. It has a wheat beer base and is about as grapefruity as a beer can get.

Of course, being on a desert island, I couldn't expect all these beers to be on draught, which I much prefer, but one bottled beer which is always a pleasure is **Badger's Golden Glory**, with delightful well-balanced peach and melon flavours.

Which brings me to the subject of pudding ales. I am a pudding fanatic, so must have some smooth, sweet beers too, so for my last choices, I would like **Marble Ginger** a fiery, intense and complex ale from Manchester, good for cold evenings (which I'm sure they sometimes have even on desert islands), and of course, **Marble Chocolate**.

And that completes my choice of eight desert island ales.

Cheers everyone!

by Jan Taylor

# CAMRA celebrates 40 editions of the Good Beer Guide

## *with awards for 7 magnificent pubs*

Since its first publication as a book in 1974, only seven pubs have appeared in every edition of the Good Beer Guide.

With an average change in the listings of 1000 pubs every year, this is a remarkable tribute to these pubs' licensees, who have maintained an exemplary standard of beer over all those years. Located all over the country, the seven pubs represent the best of public houses in the UK.

Nik Antona, CAMRA Director of Publishing said: *'These seven and their achievement are very special and it is great to have an opportunity to recognise their hard work and celebrate 40 editions of excellence'.*

### The Pubs are:-

#### **Buckingham Arms**

62 Petty France, London SW1  
(see GBG 2013 p302)

#### **New Inn**

The Hill, Kilmington, Devon  
(see GBG 2013 p123)

#### **Queen's Head**

Newton, Cambridgeshire  
(see GBG 2013 p64)

#### **Roscoe Head**

24 Roscoe Street, Liverpool  
(see GBG 2013 p340)

#### **Square & Compass**

Worth Matravers, Dorset  
(see GBG 2013 p140)

#### **Star**

Netherton, Northumberland  
(see GBG 2013 p372)

#### **Star Tavern**

6 Belgrave Mews West, London SW1  
(see GBG 2013 p301)

Good Beer Guide 2013 is available direct from CAMRA

([www.camra.org.uk/shop](http://www.camra.org.uk/shop) and 01727 867201)  
from Amazon, and all good bookshops.

## Hallowe'en Herd

Beer Moos is named in honour of the Concrete Cows of Milton Keynes. Here, thanks to a local night-time wag, the famous herd gets down to the bare bones of the matter for Hallowe'en!



# So-Solid-Brew!

and hops...The Invention...enables beer of the finest quality to be produced in any part of the world without the necessity of having to erect a costly brewery, as the whole of the necessary treatment of the raw material takes place in England, and the finished beer is produced by the process of fermentation through the addition of pure cold water and yeast.'

He goes on. 'The extract is made from pure malt and hops and it is unaffected by either extreme heat or cold and will keep in perfect condition for an indefinite period. It can be sent to all parts of the world at about one sixth of the cost of ordinary beer owing to saving of weight.'

He then gives examples of savings: At Kimberley (in South Africa), freight and transport of the Extract cost 4d a gallon as opposed to 1/6 a gallon for beer, at Klondyke it was 9d as against 4/6. And since no alcohol is present in the extract 'various duties which are levied in various countries upon spirituous liquors, are not levied on it.'

And the yeast: 'The yeast is prepared in such a manner as to make it practically impossible for the yeast supply to fail – samples have been left for six years and found to be living and perfectly good for brewing purposes. The extract has been tested after being kept three years in an open shed and still gave most excellent results. Stout made from it was compared with Guinness and practically no difference found.'

So what was this Extract which it was hoped would revolutionise brewing? Here records are incomplete. The name 'Solid Beer' suggests that the extract was dry like instant coffee, but instructions on its use measure it in gallons, thus suggesting a liquid extract more like the almost contemporary (1876) Camp coffee. The first patents for spray-drying were filed in the 1870s, but very little commercial use of the process was made before technological advances in the 1920s so it seems more likely that the 'solid' Extract was a viscous treacly liquid as in home brew-kits today.

We know more about the carbonised yeast, though, from Cave's patent application for it. The 'carbon' was actually finely ground high-roasted barley malt ('the malt I roast after the manner of coffee berries'

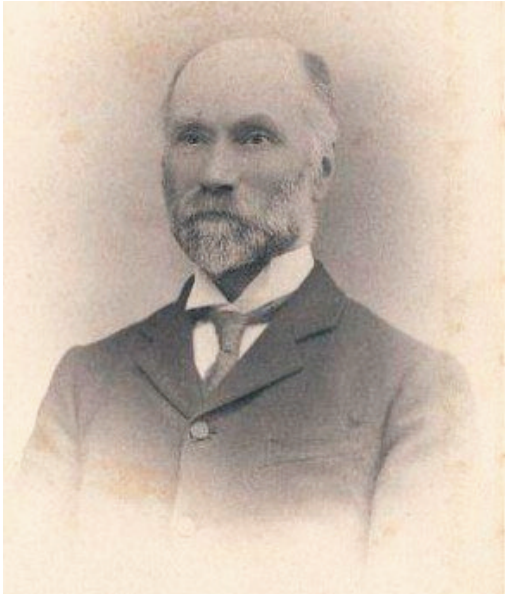
as Cave puts it) mixed with fresh yeast in the proportions 6 to 5, then warmed till dry and packed in airtight containers. When required for use, 'a portion of the powdered mixture will be placed in a saccharine solution' (he means fermentable sugars not artificial sweetener!) 'when the carbon will separate and the yeast immediately start to grow.'

How was beer to be produced using Cave's Solid Beer Syndicate's invention? The company issued detailed instructions. They're too long and too detailed to reproduce here, but seem to advocate something similar to the Burton Union system where yeast overflows from the fermenting vessel and is circulated back into the bottom of it through a returning pipe. The beer had to stand 24 hours in a shallow tray before casking to allow the yeast to settle – once the beer had been poured off, the yeast could be washed to remove the dark malt 'carbon', then re-used to make light-coloured ale, the first brew being stout with the 'carbon' supplying the colour and burnt flavour. All the beers were to be dry-hopped by adding 'a handful' to every nine gallons, the main hop content being included in the Extract. Interestingly the instructions for bottled beer also requires the beer to be dry-hopped and conditioned in a cask for two days before bottling.

Initially Cave approached brewers in Britain to try to persuade them to buy his extract and brew from it in the various colonies, but all replied that 'differences in climate, water, and general conditions would prevent them doing so in the unfrequented parts of the world.' So a George Cave's younger son Frederick was dispatched to South Africa, then in the grip of the Boer War, where in November 1900 he set up a small brewery in Kimberley – a town which had been under siege until February of that year. Thanks to lower transport costs from use of the Extract, Cave's Imperial English Stout, as it was called, was able to undercut all its competitors, and by November 1901 had sold over 100,000 bottles. Though the brewery in Kimberley cost only £300 to equip, it was chiefly meant to impress established South African brewers with the profitability of using the Extract in the hope that they would all adopt it, this saving the Syndicate the expense of building local breweries themselves. The company did however open a further plant at Bulawayo in what is now Zimbabwe.



# So-Solid-Brew!



Once made, what kind of beer was it? Records suggest a 1055 OG (original gravity - a measure of a beer's strength) ale made with brown malt, and hopped with Fuggles and Goldings. What did it taste like? In its edition of Friday January 11th 1901, Kimberley's local newspaper, the *Diamond Fields Advertiser*, positively gushed its approval. 'The popularity which Cave's Imperial English Stout is fast attaining in this country is the best proof of its good qualities. This is guaranteed to be a pure and genuine English stout. It is supplied to the military hospitals, and sold at all the leading hotels and bars. There are no injurious substitutes used in its manufacture. Cave's Imperial English Stout and Ale are guaranteed to be produced from the genuine article alone, and pure, nourishing and sustaining beverages.' They might of course have been influenced by generous purchase of advertising!

What became of Cave's Solid Beer Syndicate and its overseas offshoots? After the death of George Gordon Cave his son John Norton Cave was appointed to the board in October 1903, yet by March 1904 the company – which had been worth £13 million at today's values only five years earlier, and whose South African subsidiary was by 1901 outselling all its competitors - went into voluntary

liquidation, taking its product with it. A Google search reveals nothing about the fate of Cave's plants in Africa. The brewing conglomerate SAB-Miller has a depot in Kimberley, but on a modern trading estate so there's probably no connection.

We don't know why the company was wound up, but it's tempting to wonder if, as with many other family brewers, the next generation lost interest and just wanted to take the money and run. On the other hand, a letter from the company secretary dated October 1903 reports that beer delivered to a specialist contractor 'in order that they might try the effects on it of their aerating machine' had been rejected as having gone 'absolutely bad'; also that the Bulawayo subsidiary was struggling 'to understand the carbonator' and sales there were 'not very encouraging.' In August and again in November of 1903 the company sought and received permission from the Inland Revenue to 'develop a further quantity of their Malt and Hops extract equivalent to six standard gallons of beer for experimental and sampling purposes only.' What were these purposes if everything was going well? Why were Cave's Solid Beer Syndicate experimenting with aerating their beer? Were there serious production problems, with sales falling in consequence? Had George Gordon Cave's death – which, according to his obituary, was unexpected and sudden - left the company with no-one in charge who fully understood the process, so everything started to unravel? Yet George's elder son John Norton Cave, who was made a director on George's death, had been running the business while his father was ill in 1900, so one would assume he was competent. We shall probably never know.

But whatever put an end to Cave's Solid Beer Syndicate, nothing can take away Fenny Stratford's distinction as the birthplace of the original home-brew kit. So, next time you open one, remember – they made it at Fenny first!

**Jim Scott**

*Beer Moos and the author are indebted to Geoffrey Cave-Wood, great-grandson of George Gordon Cave, who provided the information for this article and the photograph of his forebear, and to Chris Scoggins who researched census data on George Cave.*

# Beer Festival Report

Beer Moos is delighted to report that the 19<sup>th</sup> Milton Keynes Concrete Pint Beer Festival was yet again a massive success. Over the four days, 17<sup>th</sup> to 20<sup>th</sup> October, 1570 visitors drank their way through 5804 pints of beer and 832 pints of cider and perry at an overall average of 4.23 pints per visitor. Unlike last year, when we ran out completely, we had 35 of the 90 beers and 15 of the 30 ciders left at the end of

the festival meaning there was still a good selection for those who came later on Saturday night. The good/bad news however, is that we only had to throw away an average of 8 pints per cask at the end. The beer of the festival was Oakham 'Green Devil' with Gun Dog Ales 'Lord Barker' runner-up, while the favourite cider was Glebe Farm 'Side-R Elderflower'.

The festival opened on the Wednesday at 5pm and in addition to the general public was attended throughout the evening by many of the supplying brewers and barrel sponsors. At 9pm Chris Scoggins gave a eulogy to Adam Hepburn who was tenant of the Cannon in Newport Pagnell until his recent death, after which a minute's applause was done in Adam's memory.

On the Saturday night drinkers were entertained early evening by 'Isabelle' a great local band from Leighton Buzzard, then we spent the last two hours of the festival with many visitors and some staff dancing or singing to the great sounds of Milton Keynes group 'The Band'.

Fifty-five 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 new Twitter account. Attendees visited from East London, Dover, Watford, Luton, Northampton, Leicester, Bedford, Oxford, Coventry, Birmingham, Bromsgrove and Worcester that we know of, as well as the local folk.



The 'Make a Difference' staff from the Buszy, led by Danny Quinn, all worked very hard to ensure we had whatever we needed throughout the festival, including preparing and selling all food provided. Next year it is believed they will have their new restaurant downstairs and will be able to supply a wider range of food.

Most comments this year on the feedback form were positive with more than half of them praising the range and condition of the beers/ciders on sale.

*Festival Organiser Doug Dillow said that unlike last year, when he actually sighed with relief at the end, this year he felt quite sad to see it finish as the atmosphere, particularly on the Saturday evening, had been electric. He added however, that all the credit for a successful week should not go to the Captain but to his crew, who worked really hard before, throughout, and after the festival to bring you what some described as Milton Keynes's best.*



# Great Oakley Brewery Visit

Back in 2008 our CAMRA branch paid a visit to Great Oakley brewery, then located in the Corby suburb of that name. Since then this much-admired LocAle brewery has relocated to larger premises at Tiffield, so of course we had to go and inspect the new installation and sample some of the excellent ale produced there, and in September that's what we did!

It did not disappoint. Sometimes ales don't survive relocation too well, but the ones brewer-proprietor Phil Greenaway put on for us were as delicious and moreish as ever. It is heartening when a good small brewery needs to expand because of increased demand. After the visit our mini-coach sped us to the George Inn in Tiffield Village for a sustaining buffet and more of Phil's (and other!) excellent ales.



A great evening was enjoyed by all, and Beer Moos thanks Phil for his hospitality and looks forward to downing many a pint of Great Oakley's superb ales in the future. Thanks too to Social Secretary Doug for organising the trip.

## 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> Undrinkable	<i>No cask ale available, or so poor you have to take it back or can't finish it.</i>
<b>1</b> Poor	<i>Beer that is anything from barely drinkable to drinkable with considerable resentment.</i>
<b>2</b> Average	<i>Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.</i>
<b>3</b> Good	<i>Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.</i>
<b>4</b> Very Good	<i>Excellent beer in excellent condition.</i>
<b>5</b> Perfect	<i>Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.</i>



# 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

**Christmas bookings being taken**

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

Sky Sports and ESPN

Quiz night every Sunday at 8pm

Seating Area to rear of Pub



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

# The Red Lion

*Lock View Lane, Bletchley*

*Milton Keynes*

**01908-372317**

**Milton Keynes  
CAMRA Branch  
Pub of the Year 2010**

Canalside Location

Family Pub All Welcome

3 Real Ales and 1 Real  
Scrumpy Available

**The Lamb  
Stoke Goldington**  
Telephone 01908 551233



Steve, Rachel & all our staff welcome you to our  
traditional style village free house

High Standard - not bog standard real ales,  
many from micro breweries to tempt your  
taste buds.

Lagers, Stout, Westons Scrumpy Cider  
plus a good range of Red, White & Rose  
Wines.

Honest homecooked food at realistic prices.

Continually changing Specials Board.

Freshly prepared Meat, Poultry, Fish &  
Vegetarian dishes & our highly popular  
scrumpious Sunday lunches

**A Real Pub for Real People.**

Food served from 12.00 - 2.30 & 5.00 - 9.00 Monday - Friday,  
All day Saturday, Sunday 12.00 - 5.00, Booking High Recommended

Email: [thelambpub@tiscali.co.uk](mailto:thelambpub@tiscali.co.uk)  
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Barrel (9gl) - Stillages/ Racking, traditional  
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**Tel: 07770 938300**

Based near Bicester

# Diary Dates

## November 2012

### Sunday 4<sup>th</sup> November

Commemoration of landlord and real-ale champion Adam Hepburn in the function room of the Cannon, Newport Pagnell, 2pm. See obituary on p2.

### Friday 9<sup>th</sup> November

New members' welcome Social, J D Wetherspoons, 8pm.

### Monday 26<sup>th</sup> November

Branch Meeting, British Legion Club ,Newport Pagnell, 8.15pm

## December 2012

### Saturday 15<sup>th</sup> December

Xmas Northampton pub crawl – meet 12 noon at Old Black Lion, 1 Black Lion Hill NN1 1SW. Phil Swinbank will be this year's leader.

### Monday 24<sup>th</sup> December

Branch Christmas Social, J D Wetherspoon from 14.00 onwards

## January 2013

### Monday 7<sup>th</sup> January

Branch Meeting, Red Lion, Fenny Lock, Fenny Stratford. 8.15pm.

### Saturday 12<sup>th</sup> January

CAMRA Central Southern Region's London Pub Crawl Start 12 noon. Start venue and route TBA .

### Thu 23<sup>rd</sup> – Sat 26<sup>th</sup> January

CAMRA National Winter Ale Festival, Sheridan Suite, Oldham Road, Manchester M40 8RR. (for details visit [www.nwaf.org.uk](http://www.nwaf.org.uk))

### Monday 28<sup>th</sup> January

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

## February 2013

### Branch social date and venue TBA.

Visit to Brodie's Brewery, date and details TBA

### Saturday 16<sup>th</sup> February

CAMRA Central Southern Regional Meeting, Old Barn, CMK, 1pm.

### Saturday 23<sup>rd</sup> February

Annual Redway Cycle Crawl. Cyclists of all levels of proficiency welcome.

**PLEASE NOTE** – this event may be rescheduled for April, which is Community Pubs Month, so please check our website regularly for date, time, and place. [www.mkcamra.org.uk](http://www.mkcamra.org.uk)

### Monday 25<sup>th</sup> February

Branch Meeting, Venue TBA, 8.15 pm

## Looking Ahead

### Thursday 11<sup>th</sup> April – Sunday 14<sup>th</sup> April 2013.

Our annual long weekend in Belgium, stay in Leuven (one night) and Hasselt (two nights). Visit Dolle and Kercom breweries. £260 (single supp £68). For further info and to reserve a place e-mail Doug at [social@mkcamra.org.uk](mailto:social@mkcamra.org.uk) or phone 01604 862187. Direct private coach from Northampton and MK.

### Friday 19<sup>th</sup> - Sunday 21<sup>st</sup> April

CAMRA Members' Weekend and AGM, St Andrews and Blackfriars Halls, Norwich, NR3 1AU. All CAMRA members are welcome to attend, but early booking of transport and accommodation is strongly advised.

Details on [www.camra.org.uk/agm](http://www.camra.org.uk/agm)





## 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.

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

## A Campaign of Two Halves

Fair deal  
on beer  
tax now!

Save  
Britain's  
Pubs!



### Join CAMRA Today

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

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](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) \_\_\_\_\_  
Address \_\_\_\_\_  
Postcode \_\_\_\_\_  
Email address \_\_\_\_\_  
Tel No(s) \_\_\_\_\_

#### Partner's Details (if Joint Membership)

Title \_\_\_\_\_ Surname \_\_\_\_\_  
Forename(s) \_\_\_\_\_  
Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Single Membership £23 ☐ £25 ☐  
(UK & EU)  
Joint Membership £28 ☐ £30 ☐  
(Partner at the same address)

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

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Please fill in the words below using a ball point pen and send to:  
Campaign for Real Ale Ltd,  
230 Hatfield Road, St Albans, Herts, AL1 4LW



Service User Number 9 2 6 1 2 9

Name and full postal address of your Bank or Building Society  
To the Branch \_\_\_\_\_  
Branch or Building Society \_\_\_\_\_

Address \_\_\_\_\_

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Name(s) of Account Holder \_\_\_\_\_

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#### FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

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

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Name \_\_\_\_\_ Postcode \_\_\_\_\_

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Please pay Campaign for Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards covered by the Direct Debit Guarantee. I understand that this instruction may be cancelled by Campaign for Real Ale Limited and I will be paid electronically in my next banking cycle.

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This Guarantee should be detached and retained by the payer.

#### The Direct Debit Guarantee



This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.

If there are any changes to the amount, date or frequency of your Direct Debit (The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited) or if an instruction is given by you to cancel the Direct Debit, we will not collect a payment, confirmation of the amount and date will be given to you at the time of the request.

If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society. If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.

You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

Campaigning for Pub Goers  
& Beer Drinkers

Enjoying Real Ale  
& Pubs

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# TRING

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This is a big task but when our daily focus is on tiny malt grains, fragile hop leaves, and microscopic yeast cells, sometimes it's nice to go big.

For 2012, each of our monthly specials will be brewed using only specially selected UK hop varieties. Look out for these and our other beers in your local pub, or head to our brewery shop located on the outskirts of Tring, Hertfordshire.

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WILL CONTINUE  
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"UK HOP PROJECT"  
WITH NEW AND  
EXPERIMENTAL  
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# Leased pub opportunities in your local area



## Stag Tavern

35 Brook Street, Stotfold, Hitchin SG5 4LA

### Key Attributes

- Newly refurbished village pub with a strong cask ale clientele
- Nestled in an existing and developing residential area
- £100,000 investment now completed
- Dining room/function room with 34 covers, a good sized catering kitchen and court yard garden

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**Dan Cashmore on 01283 502 414 or [daniel.cashmore@punchtaverns.com](mailto:daniel.cashmore@punchtaverns.com)**

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