

# beer

## mos

Autumn 2012

Issue Twenty Four



## Attention all drinkers of Milton Keynes It's back for the 19th time

The Concrete Pint Beer Festival is back for 2012, from October 17- 20th, and the first pint will be poured on Wednesday October 17th at 5pm at The Buszy, 401 Elder Gate, MK9 1LR, (the same venue as last year - the former bus-station directly opposite CMK railway station).

This year we are increasing our beer order and will be offering more than 90 ales plus a wider selection of cider and perry. Our head cellarman, Carl, informs us that we are continuing our idea of a partially themed festival, cutting down the beer-miles by selecting a specific region of the country to source a wide selection of the ale. This year's region is East Anglia, so look out for all of your favourites from Norfolk, Suffolk, Essex and Cambridgeshire, including some never seen before at Concrete Pint. We will of course still have a good representation of LocAles, with the three breweries in our CAMRA branch area (Concrete Cow, Hopping Mad, and Buckingham) prominently featured. The remainder of the beers will be selected from local and national award winners, or be ales that are obscure or hard to find. And of course Brodies will be back to defend

the Beer of the Festival title they won last year.

The festival will be open from 5pm till 11pm on Wednesday and from 12 noon till 11pm on the other days. Admission will be £3 after 5pm on Thursday and Friday and free at all other times. CAMRA members will be admitted free of charge to all sessions on production of a current membership card.

Hot and cold food will be on sale throughout the event, and there will be tombola to play, CAMRA books and collectables to buy, and a souvenir glass to take home.

Entertainment will be on Thursday and Saturday, and the popular local groups 'Isabelle' and 'The Band' have already been booked to play Saturday evening.

So – mark it in your diaries and get moo-ving down to the Buszy for a great time! All local buses and trains stop practically outside or you can call a Skyline taxi on 01908 222111. For up-to-date information, including the beer list when it is finalised, please visit [www.mkcamra.org.uk/beerfestival](http://www.mkcamra.org.uk/beerfestival) or phone festival organiser Doug on 07738 598128. Please also contact Doug if you are a North Bucks CAMRA Member who would like to volunteer to work at the festival.



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# New policy will help save pubs

The National Planning Policy Framework – not words likely to get anyone's pulse racing are they? Yet this new document is a powerful weapon in the battle to protect our beleaguered pubs. Over recent years we've lost huge numbers through conversion to housing and other uses.

When councils consider planning applications, they must take into account not only their local policies but also broader national ones. Until March 2012, those national policies, which were vaguely helpful to pubs, mainly rural ones, filled over 1000 pages of documents.

The new Framework sweeps away this complex set of rules, replacing them with just 52 pages of policy guidance. Thanks to intensive lobbying by CAMRA, this new guidance includes national policies which are potentially very helpful to community facilities like pubs. Most importantly, councils are told to "guard against the unnecessary loss of valued facilities and services" which specifically includes all community pubs, urban and rural alike. Councils must have in place, by March 2013, local planning policies consistent with the Framework; in the meantime, Framework policies should generally be applied.

So what does all this mean if your local is threatened by an unwanted planning application? You should object to the council, of course, but when doing so, make sure to refer to the relevant policies in the Framework. If you can show that losing the pub would reduce the local community's ability to meet its day-to-day needs, then the council should refuse the application. CAMRA has produced an advice note on the best wording to use, and this can be found, along with much other information on planning issues, at [www.camra.org.uk/nppf](http://www.camra.org.uk/nppf), or phone CAMRA's Campaigns Officer Claire Cain on 01727 798 454 if you'd prefer a postal copy.

The Framework is already making an impact. Councils in Cambridge and the Fylde have used it to refuse planning applications to convert pubs to houses. In those cases, the applicants have appealed against the refusal and, in each case, the Government inspector, considering the appeal, has dismissed it largely because approval would run counter to Framework policies. Sadly, not every development adversely affecting pubs needs planning consent – conversion to a restaurant or a shop for instance. CAMRA is campaigning hard to get planning law changed in these areas. In the meantime, the new Framework is very much a step in the right direction.

If you have any issues regarding a campaign to save a local pub in your area please contact CAMRA's Advisor Paul Ainsworth on [paul.ainsworth@camra.org.uk](mailto:paul.ainsworth@camra.org.uk) or go to [www.camra.org.uk/nppf](http://www.camra.org.uk/nppf)

## NEXT ISSUE

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

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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

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## To Advertise

To place an advert or enquire about our rate card please contact: Neil Richards - 01536 358670



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## News North

**Cowper's Oak, Weston Underwood** Beer Moos congratulates the Cowper's Oak on holding their first beer festival. It took place on the weekend of the opening of the Olympics, and featured the event on a big screen to try to draw people away from their own TVs. Eighteen ales were on sale, many of them local, and when Beer Moos came to call they were in fine form.



Landlord Tim Edwards has been running the pub for six months. His tenancy agreement with Enterprise Inns gives him a good list of ales and allows him to use the SIBA

(Society of Independent Brewers) Direct Delivery scheme, so he can get ales from local brewers. He says the beer festival is the first stage of a push to engage more with CAMRA and beer drinkers, and we're all for that!

**Globe, Hanslope** has been closed, but we've been told it reopened in mid-August. Reports please!

**Greyhound, Haversham** held a Strawberry Tea on July 14 to support breast cancer and help Milton Keynes General Hospital buy a specialist X-ray machine. This came hot on the heels of a beer-festival and pig roast that raised £2423 for the Jensen Belkevitz Fund (<http://jensonsfund.org>), a Newport Pagnell-based charity which supports sufferers from a rare, genetic disease afflicting mainly children. Beer Moos salutes the Greyhound's efforts in support for these fine causes.

**Watts Arms, Hanslope** Busy and inventive as ever, licensees Chris and Clair have got a couple of Charity Fun Days coming up, one for the Armed Forces and one for Willen Hospice, though the dates haven't been finalised as we go to press. Chris has now started up another business in the garage printing Tee-shirts and clothing. It's all go at our 2012 Pub of the Year! Call the Watts on 01908 510246 to find out more.

## News East

**Robin Hood, Clifton Reynes** Fans of Pink Floyd will muster at the RH on Saturday September 15 for a gig featuring East Anglia's premier PF tribute band Any Colour You Like, supported by Pearl Handled Revolver. Gates open at 6.30pm, admission is £15 and there will be two bars plus a barbecue. For advance tickets or more info on this event visit <http://www.therobinhoodpub.co.uk> or phone 01234 711574.

## News West

**Bull and Butcher, Akeley** has said goodbye to landlady Pauline Bacon. Pauline was not only the licensee of this Fullers tied house; she has been a director of Silverstone Brewery since its inception and now works with the brewery full-time.

**New Inn, Buckingham** There have been further upheavals at this attractive traditional town pub, as the present incumbents move on after only a brief tenure. We wish Pat and Lesley all the best in their next venture, and fervently wish that Greene King, whose tied house the New Inn is, can devise a stable future for it. It would be a very sad day for Buckingham if the New Inn closed its doors for good.

**Thee Cups, Buckingham** has been selling two Vale beers on every occasion our spy has called.

## News South



**Old Green Man, Little Brickhill** has re-opened. The new tenants are Alan Eames and his son Vinny who doubles as chef. When our spy

called, they were selling Greene King IPA, with plans to add other ales when sales warrant, and Aspall cider. The OGM is open from 12 noon till 11pm daily with food on sale till 9pm. On the food side, pub grub, with some European and Asian dishes are available.



Disabled customers are well catered for with a dining area and a disabled loo on a level with the car park entrance.

Landlord Alan is also guv'nor of The Anchor at Tilsworth (near Dunstable) where he's been for 15 months and has three ales always on sale. Beer Moos wishes him a successful tenure at the Old Green Man which has had a chequered history of late.

## News Central

**Barge, Woolstone** may be best known as a food pub but in recent months has also sold up to three ales usually in excellent condition including, when our man looked in, additive-free examples from Purity brewery of Alcester, Warks.

**Cross-keys, Woolstone** Beer Moos says a regretful farewell to landlord Paul Hepworth who is leaving in August. As many of our readers will know, the Cross Keys has become something of a real ale honeypot under Paul's stewardship. We wish Paul all the best, and hope that whoever succeeds him continues the good work he has done there – six ales (in excellent condition) and two ciders were on sale when our snoop called.

**Crown, Stony Stratford** had Sharps/Molson Coors Doom Bar on sale when our spy looked in. We'd like more reports on real ale from this pub if any of our readers visit it.



**J D Wetherspoons, Midsummer Bvd** is the winner of our Summer Pub of the Season contest. We think manager Ali and his young team deserve recognition for the sheer width

of the range of ales they serve, and for managing to

sell enough volume to keep them all in good nick. Pictured is Ali (on left) receiving the certificate from Chris Scoggins, former chairman of MK CAMRA and a regular at the pub.

**Maltsters, Fenny Stratford** Our spy reports that the new landlord is making heroic strides in transforming this once run-down house into one that real-ale drinkers delight to visit. Quality real ales from the Marston's range are served, and the pub will mark Fenny Poppers festival (August 19th) with a four-day beer festival of its own, starting on August 16 and including Concrete Cow's Fenny Popper ale, as well as beers from Wooden Hand brewery of Truro, very rarely seen outside Cornwall. There are also plans to sell Virtual Orchard cider, made in Wolverton.

**Prince Albert, Bradwell Village** is going from strength to strength with a varied choice of guest ales to boost the Charles Wells regulars, and a beer festival is planned.

**Victoria, Bradwell Village** the Albert's friendly (we hope!) across-the-street rival has also been offering a great choice of ales and is also planning a beer festival soon. Should we perhaps consider renaming Bradwell as Beerwell?

**Wolverton House, Wolverton Mill** was selling Wells Bombardier and Greene King IPA when our mystery drinker dropped by recently. This is a pub we've had few reports from or about, so if you go there, tell us about your experiences.

*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 Oct 20th. Tell us what you've got planned for November to February, 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 advertisement in Beer Moos, contact Neil Richards on 01536 358670 or email him at [n.richards@btinternet.com](mailto: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.*

# POTY COACHING

Every year all eleven CAMRA branches in our Central Southern region (Bucks, Berks and Oxon with a little bit of Herts) decide on their branch Pub of the Year (or PotY as we usually call it). Those eleven pubs are then put forward for a regional competition, and then eventually a national one. This year our PotY, the Watt's Arms in Hanslope, is up for judging with the rest.

The past few years have seen much arguing about how to conduct the regional contest. Each branch was expected to arrange trips for its tasters to go to each pub, which could add up to hundreds of miles travelled, and not much fun for the designated driver.



*The White Horse at Hedgerley*

Then two years ago an extra round was added at county level - so in our case we would visit only the PotYs of Mid-Chilterns branch and Aylesbury Vale and Wycombe branch. The trouble with this arrangement is that the winner is decided on only two votes each, and the Buckinghamshire PotY might be in Hertfordshire as Mid-Chilterns straddles the county divide!

This year the regional PotY organiser, Richard Starkey of the South Oxfordshire branch, came up with a new way to get everyone round all the nominated pubs in the region. There would be a minibus laid on over two Saturdays so that at least one representative from each branch could visit



*Cross Keys at Thame*

every pub - they just had to get to Oxford or Reading railway station before 11am. The highest-scoring pub in a county would be that county's Pub of the Year. There were also some tweaks to the scoring system. Most delegates to the regional meeting agreed that these were good ideas so Richard made it happen. Now: who would MK and North Bucks send as their delegate?



*Fox at Westcote Barton*

Our branch has a core team of five tasters who did the bulk of the surveying for our PotY (we'd love it to have been more, but that's the way it is). As chairman, I'd hate to be seen to be pulling rank, so I offered the place to the others. But strangely all I got in reply was a note from your Moos editor that he wasn't getting out of the house at 7am for anyone or anything. (*It's a wicked lie!* - Ed) So one Saturday in June, and another a month later in July, I got up at an unearthly hour of the morning and took the bus into town and X5 coach to Oxford to join the others there. Richard's wife Carol drove the minibus so we could all sup the beer with clear consciences.

In June we visited the Old Manor, Bracknell, Royal Oak, Yattendon, and Nag's Head, Reading (all in Berkshire) and the Red Lion, Brightwell-cum-Sotwell, Shoulder of Mutton, Wantage, and Far from the Madding Crowd, Oxford (Oxfordshire). In July we covered the Cross Keys, Thame, Fox Inn, Westcote Barton, (both in Oxon) Watts Arms, Hanslope, and White Horse, Hedgerley (both Bucks) and the Rising Sun, Berkhamsted in Herts.



*Shoulder of Mutton, Wantage*

I won't bore you with a blow-by-blow account of the trips (who wants to hear about other people's pub crawls, after all?) but suffice it to say that we were very lucky with the weather, the pubs were all excellent, the beers many and varied, and I got to know a bunch of CAMRA chairmen and other officers a little better. A difficult chore turned into two great days out, thanks to Richard and Carol.

Ah! but I hear you ask - which pub won? Alas, CAMRA's rules decree we can't reveal that yet. The winner will be announced in the next issue of Moos.

Cheers!

*Phil Swinbank*

# BREWERY AND CIDER-MAKER NEWS

**Concrete Cow Brewery** Dan has had the busiest summer since setting up the brewery and hopes to create a new brew again for Concrete Pint 2012. The beer's name is yet to be decided, and Beer Moos readers are invited to devise one. The name must have a cow theme, and there's a case of bottles to be won by whoever submits the name that's ultimately picked. E-mail your suggestions to [dan@concretecowbrewery.co.uk](mailto:dan@concretecowbrewery.co.uk) before October 1st.



**Virtual Orchard Cider** Due to increasing demand, no-doubt boosted by his stunning Gold Award in 2011, proprietor Laurence Conisbee is planning to go into full-time production. He hopes to make up to 20,000 litres annually and introduce two new ciders, including a single varietal one.

Beer Moos is delighted to hear this good news and wishes Laurence every success. It's worth recalling that only five years ago Milton Keynes had neither a brewer nor a cider-maker within the borough boundaries. Now we have two excellent brewers – Concrete Cow and Hopping Mad, and two fine cider-makers – Woughton and Virtual Orchard. How many of the new towns circling London – how many towns full-stop! – can claim as much?

*Laurence writes: Last year I trebled production to 2500 litres due to demand after winning Gold. However, it would seem that demand is even greater so in May I gave up my day job in IT and have decided to scale up to 20,000 litres this harvest, or more if I can. So I guess I'm now a full-time cider maker.*

*So what's the plan? Well, Hard Core will be the flagship cider: hand made from apples harvested from private trees in and around Milton Keynes. I hope to make 5000 litres of Hard Core this year. I have then teamed up with a local orchard just north of Milton Keynes who will provide quality fruit from which I plan to make a single variety cider, a dry and possibly a medium cider taking the Virtual Orchard portfolio up to 4 ciders. I'm also planning to make apple juice as well. Meanwhile I am also working with Dicky Smith of Woughton Orchard to produce a West-Country style cider called "7" after the fact that there are seven varieties of cider apple in the orchard. We produced 1200 litres last year and plan to make around 5000 litres this year. Both are currently available at the Bell & Bear in Emberton. We're looking for more orchards for this harvest if anybody knows of any. Also we hope to get both ciders on regular sale at more MK pubs. Contact us via [www.facebook.com/virtualorchard](http://www.facebook.com/virtualorchard) twitter @virtualorchard or visit our web [www.virtualorchard.co.uk](http://www.virtualorchard.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.*

0 Undrinkable	No cask ale available, or so poor you have to take it back or can't finish it.
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.

# TIME LADIES AND GENTLEMEN PLEA

Have you ever wondered how and when these words – so dreaded by dedicated beer drinkers – came to have the legal force they do? Well this chronology of the Licensing Acts of Parliament should offer some enlightenment. So – with apologies to Professor Stephen Hawking – Beer Moos presents CAMRA's 'Brief History of *TIME!!*'

**1552.** For the first time, keepers of alehouses have to be licensed, and must from time to time enter into a 'recognizance' or bond to maintain good order. But, as Hogarth's famous Gin Lane print of 1751 shows, good order is often lacking, so in...

**1753.** Licensees now have to enter into a recognizance each year. A new applicant has to produce a certificate of good character signed by a minister of the church and the churchwardens of the parish.

**1828.** A full publican's licence allows licensees (so long as they also have an Excise licence) to sell any kind of excisable liquor. Brewster's Court sessions are held each year with four to eight special sessions for the transfer of licences. Certain rules are to be kept by the licensee. These statutes form the basis of licensing law until 1911.

**1830.** An act is passed 'For the better supplying of the public with beer in England' which enables any householder obtaining a licence from the Commissioners of Excise to sell beer and cider. This costs two guineas (£2.10) a year, on or off the premises. This Beer-house Act results in tens of thousands setting up in the first few years, but...

**1834.** Bad management results in much evil! Excise licences are now granted only to 'persons of good character,' and signed by six rate-paying inhabitants of the parish. The cost of a licence rises to £3.3s. for 'On' Licence and £1.1s. for 'Off' Licence – considerable sums in those days, equivalent to about £3600 and £1200 today.

**1842.** Greater facility for transferring a licence. Justices can give temporary authority to proposed transferees to carry on business until next Brewster Session.

**1869.** Power to grant licences is restricted to Justices.

**1872.** Intoxicating Liquors Bill forbids sale of spirits to under 16s, and opening hours are controlled for the first time. The Act was aimed at gin-palace-type premises and the social problems associated with them. Even so, 800,000 people petitioned against it.

**1881.** Sunday closing is introduced in Wales.

**1901.** 'Child Messenger' Act forbids sale of intoxicating liquor to children under 14, unless in corked and sealed containers.

**1902.** Licensing justices can now ask for structural alterations to buildings. Powers are introduced to apprehend a person found drunk and incapable in the highway or on Licensed Premises. Husbands or wives can get a Suspension or Maintenance Order on a habitual drunkard. A drunken wife might be 'retained,' with her consent, in an inebriate retreat! (*What about the drunken husband?* – Ed)

**1904.** Compensation can be given for extinguishing 'old' licences.

**1914-1918.** World War 1 sees massive government intervention in the licensed trade. Powers to close pubs and restrict opening hours are given to military and naval, and later to civil authorities. Opening hours are cut from 16-19 to 5.5 hours with evening closing at 9 – 9.30pm. The Government takes over breweries in Carlisle as well as 235 pubs round Carlisle, Enfield, and Invergordon – places with large munitions factories whose effectiveness could be endangered by drunkenness amongst the workers. Sunday drinking is banned, as are the consumption of spirits on a Saturday and the use of spirit chasers. Food, soft drinks and facilities for women are introduced to pubs. There is even a call for all breweries and pubs to be nationalised.

**1921.** Modern licensing hours are born. The 1921 Act sets opening hours at 8-9 hours a day (5 hours on Sundays), with afternoon closing.

**1923.** Sale of Intoxicants is prohibited to under 18s



# SE! – A HISTORY

(later reduced to under 16s) unless with a meal.

**1961.** Sunday Drinking becomes legal again in most of Wales.

**1964** Licensing Act replaces the 1921 Act and its subsequent amendments. It runs to 155 pages with 204 sections and 15 schedules, and includes regulations for seamen's canteens, licences in the Carlisle district, and Sunday closing in Wales and Monmouth!

**1988.** Permitted drinking hours are relaxed on Mondays to Saturdays. All-day licensing hours become the norm.

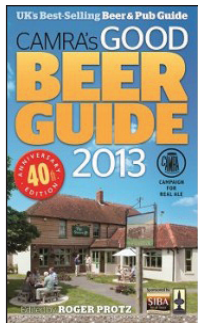
**1995** Licensing law reform allows all day opening on Sunday.

**2003.** Extended licence time (the so called 24-hour drinking law). Licensees can now decide when to open and close.

And that brings us up to the present day. Time!

*Beer Moos thanks Slough Windsor and Maidenhead CAMRA branch for this item, which we've edited from an original in their newsletter CAMRA Angle.*

## Good Beer Guide 2013 is on its way



The 2013 issue of CAMRA's flagship Good Beer Guide comes out on 13th September, and promises to be bigger and better than ever. Get your copy directly from CAMRA, from Amazon, and from all good bookshops. Good Beer Guide Apps for Apple and Android, updated for 2013, will be released to coincide with the launch.

## Olympics are not the only Golds!



The Great British Beer Festival returned in 2012 to Olympia and was a towering success. Fears that the Olympic Games might draw customers away proved unfounded as 48000 visitors, many from overseas, slurped their way through just under 200000 pints of beer cider and perry during the festival's five-day run.

The Champion Beers of Britain were judged on opening day and the winners were:

**Gold** Coniston, No.9 Barley Wine  
(from Coniston, Cumbria)

**Silver** Green Jack, Trawlerboys Best Bitter  
(from Lowestoft, Suffolk)

**Bronze** Dark Star, American Pale Ale  
(from Horsham, West Sussex)

For a full list of winners in each category visit [www.camra.org.uk](http://www.camra.org.uk)



One very special event was the launch of a beer to celebrate the Paralympic Games 2012. Chiltern Brewery has brought out a golden summer ale appropriately called Wheel Power. Wheel Power (<http://www.wheelpower.org.uk>)

is an offshoot of Stoke Mandeville hospital. It owns Stoke Mandeville stadium, and began what are now the Paralympic Games there in 1948. Chiltern is the nearest brewery.

Tom Jenkinson of Chiltern Brewery and Martin McElhatton, ex-Paralympian and Chief Executive of WheelPower officially launched WheelPower Ale at GBBF. A minimum donation of 5p per pint will be made from every pint sold to help WheelPower in their continued quest to help transform lives through sport.

# The Red Lion

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## BEER & JAZZ FESTIVAL

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## The Watts Arms

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Camra Pub of The Year 2012**

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# My Eight Desert Island Beers (and a Cider)

by Claire-Michelle Pearson, Editorial Officer (BEER, What's Brewing), CAMRA

1. Naturally I'm going to need something that will go well with raw fish (I don't have a lot of faith in my fire-making skills), so my first choice would be **Weihenstephan Hefe Weissbier**. Wheat beers go marvellously with sushi and this one - from the world's oldest brewery which claims it started brewing in 1040 - is, I think, a nice, well-rounded example.

2. Next, I'll naturally be lonely and will want something to remind me of home. **Concrete Cow's Midsummer Ale** is one of my favourite beers and it's brewed right here in Milton Keynes. With its zesty fruity flavours, this would be perfect for a post lunch (of raw fish) chill-out in the sun.

3. I can't mention one Concrete Cow beer without mentioning another of my all time favourites - **Iron Bridge Brew**. I love the more 'roasty' flavours in this beer, so I'd probably savour this one as the nights drew in.

4. Now all this sitting about in the sun is going to require something light for day-time sunbathing drinking. I'm not a hophead in the slightest, so something like **York Brewery's Guzzler** would suit me down to the sand. The name speaks volumes. This light golden ale is very guzzle-worthy. Rather than going in for the current fashion of International Bitterness Units that will blow your face off - let alone your socks - I much prefer a beer that carried a smoother flavour and seems to concentrate more on the malt characters than the bitter-astringent hops.

5. I have somewhat of a sweet tooth and I'm sure after all that fish, and the probable vegetables I'd managed to find/grow by this point, I need something like **Hummel-Bräu Cowboy Schwarzbier**. I first and last tried this beer at the Paisley CAMRA

beer festival. It was exactly like drinking butter-scotch but without the sickly sweet aftertaste. Dessert in a glass!

6. By this stage I'll have managed to make fire. Done with fish, I'd move on to juicy wild boar living on the island. To accompany my succulent friend I'd need something that complemented the caramelised skin and charred flesh tastes. **William Worthington's White Shield** with its treacle-like depth and alcohol-heat would be perfect. I drink this all year round - stuff saving it for the turkey!

7. Once I'd got the hang of catching the boars, I'd probably branch out a bit with the flavours and cook up the beast in some **Seidr Dai Raglan's Rarest**. I first tried this award-winning cider on the judging panel at the National Cider of the Year Competition a few years ago. It didn't win that year, but it was a winner for me. Naturally I'd have a few with my pork in cider - it would be rude not to!

8. Having been on the island for a few years I'd have gone start-raving-pencils-up-nose-under-pants-on-head mad. **Huyghe Brewery's Delirium Nocturnum** would be perfect as a tipple - and not only for the name. This beer has a real warmth to it (it should do at 8.5 volts!) and so much depth and character. The coconut notes would go perfectly with the fruits I'd find on my island.

*Claire-Michelle Pearson grew up, and currently resides in Milton Keynes, and has been working for CAMRA head office for five years. Claire is an Editorial Officer and works on BEER magazine and What's Brewing newspaper. She has also judged in the National Cider of the Year competition and a Champion Beer of Britain Best Bitters heat.*

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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 ☞ symbol are 'official' CAMRA events.

## August 2012

☞ **Thursday August 23.** Branch Social in Bradwell Village, Victoria and Prince Albert, 8pm

☞ **Tuesday August 28.** Branch Meeting, Robin Hood, Clifton Reynes, 8.15pm

## September 2012

**Fri-Sat September 7-8** Stony Stratford's 'Cock and Bull' Beer Festival, York House MK11 1JQ. See branch website for details nearer the time: [www.mkcamra.org.uk](http://www.mkcamra.org.uk)

☞ **Thursday September 13.** Branch Social Lamb Stoke Goldington, 8.15pm

☞ **Tuesday September 25.** Branch meeting, Old Swan, Astwood 8.15 pm

## October 2012

☞ **Wed-Sat October 3-6.** Bedford Beer Festival, Corn Exchange, Bedford

☞ **Wed-Sat October 17-20.** Concrete Pint Beer Festival 2012 at The Buszy, 401 Elder Gate MK9 1LR (opposite MK rail station)

☞ **Tuesday October 30.** Branch meeting, Greyhound, Haversham, 8.15 pm

## November 2012

☞ **Friday November 9.** Welcome social for new members – Wetherspoons, 201 Midsummer Boulevard, Central Milton Keynes

☞ **Monday November 26.** Branch meeting, Royal British Legion, Newport Pagnell 8.15 pm

## December 2012

☞ **Saturday December 15.** Pre Xmas Pub Crawl in Northampton. Meet Old Black Lion NN1 1SW, 12 noon.

☞ **Monday December 24.** Xmas Eve social Wetherspoons, 201 Midsummer Boulevard, Central Milton Keynes, 2pm onwards

## Looking Ahead

**Thursday April 11 – Sunday April 14 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) deposit of £50 by 20 October. 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,

## Wednesday 3<sup>rd</sup> to Saturday 6<sup>th</sup> October 2012

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