

HOW SAFE IS YOUR LOCAL?_(p4)

FEATURED IN THIS ISSUE

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Cringe
Corner

The Good Beer Guide - What Really Happens?

By [LameWolf](#)

Have you ever wondered about the entries in the Good Beer Guide? Do we draw names out of a hat, or simply sit around a table and come up with pubs to put in? No, there's a lot more to it than that. Our branch does it like this:

CAMRA has a system of Beer Scoring Cards, as members will be aware, which are collated onto a spreadsheet by the Pubs Officer (or more accurately for this branch, by his wife); this is used as a guide for which pubs we should look at. Normally we also include last year's GBG entries on the short-list; and depending on how many candidates this gives us, we may also include Committee members' suggestions of others that might be worth considering.

That's the first and easiest part. Now, we have to find volunteer surveyors (harder than you might think, as ideally all surveyors should visit all pubs on the list!), agree on dates when most people who are going to take part in the checking are available, devise routes taking in four to six pubs each, and cajole would-be drinkers into taking a turn at diving.

This year was my first time doing the GBG visits, and I was a little apprehensive at first, as I was unfamiliar with many of the pubs we would be visiting; indeed, some of them were in villages I didn't even know the location of! Autoroute 2005 software got around that problem, but even so, setting out into the dark February night, to a place I had only once visited, about a year previously, was a little strange. And I wasn't even diving!

It was arranged that we would all meet up at the first pub on the list, as there were a couple of carloads of people going; and of course, we ►

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CONTINUED FROM P1 The GBG (cont'd)

were late (I can't read a map to save my life). Half-pints of all the Real Ales on offer were purchased, and duly passed around the table for all except the drivers to partake of. Then on to the next pub. Uh, oh, we've already had a dose of my mapreading skills, or lack thereof ...

Not to worry, it was JimNav to the rescue! Our Social Secretary could knock TomTom into a cocked hat, and we actually arrived at the next venue ahead of the others.

Looking back across all the survey trips, many evenings were fairly uneventful; we had really excellent beer in some pubs, some not so wonderful beer in others, and generally had an enjoyable, if fairly exhausting time. We only got snowed off once (which meant a hasty bit of rescheduling) but generally the logistics side of it went to plan.

There were some funny moments, though. Like the pub where the front step is quite steep, and the Pubs Officer had to give me a firm shove from behind for me to be able to get up it, as I couldn't quite make it with my walking stick alone. (Don't worry, I'm married to him!). Or trying to visit a pub that had been a last-minute add-on to the list, only to find that it had been closed down (which, sadly, is an increasing occurrence these days - see the Chairman's Moosings overleaf).

One of the hardest parts, though, is after all the visits have been made and forms meticulously filled in. That is whittling the numbers down to just the thirteen entries we as a branch are allocated in the Guide. It would be great to be able to include every pub we felt was worthy; but if every branch could do that, Real Ale drinkers would have a tome ten inches thick to have to cart around.

So there you have it. It's hard work (not like sitting in one pub enjoying a few pints), it's tiring, it's at times frustrating, but it's fun!

And there's a moral to this – if you want your favourite pub to feature in the Good Beer Guide, make sure that it consistently serves good beer (in full measures). Consistent good beer impresses visitors favourably, some of them fill in beer score cards for us (See article on p12), and that gets pubs onto the shortlist.

As they say – It's a lousy job, but someone has to do it! J

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Moosings from the Chair

This is the 4th seasonal issue of Beer Moos, and my fourth Moosing - 'Moos for all Seasons', perhaps? In this issue I'll look back over some past events in the branch, and also look forward to the future. First, the future; I have a question for every reader....

Imagine you have gone to your local - and this publication is available in lots of them - and one day, you turn up at the front door to be greeted with the news that ... **THIS PUB HAS CLOSED WITH IMMEDIATE EFFECT.**

Fantasy? Pie in the sky? "It'll never happen to our pub!"

Try telling that to the good people of Mursley, a village just to the west of Milton Keynes. Their only pub, The Green Man, closed suddenly just a few weeks ago. I will not bore you with the details, but suffice it to say that the fight is **ON** to save it.

What really bugs me is that people think of the pub closing as being just an issue in current terms. What about the village in 5, 10 or 20 years time? There's no longer a drink drive limit - it's zero - so no driving to the next village for a couple of pints. But you can't drive anyway as there are no fossil fuels left to power your car. Yes, this is ridiculous, but it's the lack of a pub for this village's future, not just its present, that is important!

Going back to the question - actually, let me rephrase it - **How safe is your local, and do you know who actually owns it?** I'd love it if everyone who reads this could find out who owns their local. It really could be your pub closing next, and knowing who owns a pub gives us a clearer idea of their likely intentions for it.

Well, that's a rather unpleasant start to my Moosings, but it's the reality of the situation. Now on to happier things.

A quick look back on what we've done as a branch for the last 3 months sees that we've chosen our pubs for the 2008 Good Beer Guide (you'll have to wait until September to find out which they are, though). We are well on with choosing our branch Pub Of The Year for 2007 - no less than 9 pubs are in the running! We've also done a few other CAMRA-type things, and had some fun along the way.

One thing we really enjoyed was helping the Winslow Lions run their charity beer festival for the 2nd year. It was a great success, and we also attracted some new members ourselves. No doubt we'll be able to share the exact amount the Lions raised for a number of local charities in due course. The beer wasn't bad, either! (but then as head cellarman, I would say that, wouldn't I?)

Which leads me on to something to look forward to in October. Yes, barring accidents and unforeseen events, our beer festival will be returning. We'll have the usual superb array of beers for you to sample, all in the most excellent condition. Our beer festival is THE most exciting event for us to put on for you, and I personally am looking forward to serving great beer and to meeting as many of you as possible when the festival is on.

All of what we do as a CAMRA branch is done on a completely voluntary basis. It therefore follows that the more people we have who are willing to help and do things, the more we can do. Would it surprise you to know that we have some 400 CAMRA members in the branch? But would it also surprise you to be told that less than 10 of us do all the active work, and have most of the fun?

As I have already said before, as a branch we are a bit unique, being where we are in the UK. I feel it is high time we had more people, not only existing members, but any of you who drink real ale regularly, to come and join us and get involved in what we do. To this end, we are organising some events so you can get to know us a bit bet-

ter and have the opportunity to find out what goes on in the branch.

The first of these coincides with the forthcoming social in June - why not come along to this event? See the Diary page for details. If you are an existing member, come along and show your membership card, and if we haven't seen you for a while, we'll even buy you a pint! Similarly, anyone who joins CAMRA at this meeting - or any of our meetings - will also get a free pint.

For the under-30s, we will also shortly be arranging a young persons' event for you to come along to. You don't even have to be a member to take part. Watch for news on our web site, or use the contacts page in this issue to find the right person to speak to if you are interested. I first joined CAMRA when I was 17 (ahem!!!), and I still think of myself as a youngster in CAMRA terms. A few pints have gone down since then though.

You have to start somewhere, and for me personally it was the mystery of so many different ales available that I would not have known about if I hadn't bought my first Good Beer Guide. That guide, (and I still have it), really enlightened me about real ale. Today's real ale market is vastly different to what it was when I first started, but the lure of variety is still there, probably even greater. All of the other related knowledge about pubs, brewing, continental beers etc, has only increased my enthusiasm.

I only hope that some of that enthusiasm can rub off on you, dear reader. I therefore very much hope you will come along to any of our events, where you will find us all willing to answer any questions you might have about all things real ale, including CAMRA itself. If you are not a member already, you'll still be equally welcome, especially at one of our new membership events in the coming year.

Summer is also a time where some people switch to drinking cold lager when it gets hot. Now that's

fine if that's what you like, but I have an alternative for you: most of our pubs these days have temperature-controlled cellars where they keep the beer. You shouldn't get a warm pint even in the hottest weather. What's more, there are lots of excellent summer beers to enjoy, and most of them are on the low side alcohol-wise. Try anything that suggests itself as refreshing (usually golden) at about 3.6 to 3.9%. If you can find some Nethergate Umbel Ale (brewed with Coriander), you are in for a real treat. Of course the benchmark has to be Oakham JHB. I just wish we had an Oakham pub in MK.

Well it's been a long 'Moosings', but I had some important points to get across to you. I do really hope that I'll have the pleasure of meeting some of you in the near future; and by the way, enjoy the summer.

Cheers! Chris

P.S. Have you noticed that one of our (fairly) nearby brewers, Great Oakley, seem to be getting their beers in a lot more of our locals lately? Both Wetherspoons and the Queen Vic in Bradwell Village had them on tap over the Easter period. Good stuff it is too, especially "Wots Occurring" and "Gobble".

Have Your Say


Nationally, CAMRA is currently running a couple of petitions. Please consider signing up to these, whether you are a member or not:

At <http://petitions.pm.gov.uk/plasticglass/> on the Downing St petitions site, you can sign up to a petition to ask the Government not to introduce blanket use of plastic glasses even in pubs and other licensed premises with no history of violence.

At <http://www.takeittothetop.co.uk/>, you can sign a petition to ask the Government to require a pint (or half-pint, or whatever) of beer to be served full measure - at the moment, you can often receive a glass that is only 90% full!

Diary Dates

Please note that this diary information is always subject to change – check online for latest information at www.mkcamra.org.uk/diary.php
Landlords and regulars - please notify the editor by the end of July to get your events entered in this diary in the next issue; and also a few days in advance of the event itself, if you want us to send a reminder message to our e-mail list.

Items marked with a  symbol are 'official' CAMRA events.

Repeating Events

Every Weds Evening

Live Music Jam Session The Cannon, Newport Pagnell <http://www.cannonlive.org.uk>

Every Thurs Evening

Live Acoustic Music night The Kingfisher, Newport Pagnell


Throughout May Mild Month

Several pubs will be featuring Draught Mild as well as Bitters – check your local, or our website, for details


May 2007 - CAMRA "Mild Month"


Sunday 20th All day Tipplefair – Collector's Heaven Woughton Centre.

Contact pete@tipples.net for details


Monday 21st 20:00  Branch Meeting
Cowper's Oak, Weston Underwood


June 2007



Monday 11th 20:00  Branch Meeting
The Globe, Hanslope.

Wednesday 27th 20:00  Social Meeting & POTY Presentation at the branch's new Pub Of The Year – the Robin Hood at Clifton Reynes.


July 2007


Monday 2nd 20:00  Branch Meeting
Old Red Lion, Great Bri ckhill {to be confirmed}

Wednesday 11th 20:00  Social, Member Activation Meeting JD Wetherspoon, CMK (next to Chiquito)

Saturday 21st 20:00  Social Betsey Wynne, Swanbourne – celebrating 1st year of being open
TBA  Boxmoor Beer festival Camelot Rugby Club, Boxmoor, Hemel Hempstead

August 2007

Friday 3rd  All Day Branch trip to Great British Beer Festival Earls Court – train from MK Station, full details from Social Secretary

Tuesday 7th 20:00  Branch Meeting
Robin Hood, Clifton Reynes

STOP PRESS!

We are delighted to announce that the branch Pub Of The Year accolade has been awarded to

The Robin Hood, Clifton Reynes.

Congratulations, Reg!

What's in a Name?

Riggwelter

The word comes from Old Norse – *rigg* - back and *velte*: to overturn. If a sheep is on its back and unable to get up by itself, it is said to be *rigged*, or *riggwelted*, in the Yorkshire dialect.

This beer is 5.7%, and is from Black Sheep Brewery, based in Masham; presumably therefore, drink too much of it and you too will be *riggwelted*!

Tabatha the Knackered

A pale Belgian-style tripel beer from the Anglo Dutch Brewery, Devsburry, this 6.0% brew has a very simple story to its name.

The brewer, Paul, already had two beers named after his kids, so the other partner in the brewery, Mike, named this one after his cat!
Hmmm ... "Here, Kitty, Kitty..."



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BEER STYLES MAKE MINE A MILD

Mild - mild ale - is one of the oldest, if not the oldest, traditional beer styles in the country; and is enjoying a revival in today's real ale market. Usually dark brown in colour thanks to the use of well-roasted malts or barley, it is less heavily hopped than bitters, and often has a chocolatey character, with nutty and burnt flavours. To celebrate it, CAMRA has designated the month of May as Mild Month.

What then is Mild? Its name does not refer to alcoholic strength, but means ale that is 'mildly hopped' compared with bitter. Cask conditioned mild is now a rarity in much of the country, which is a pity for such a distinctive and tasty drink. But in the pre-hop era all beer was like mild. Until the 15th century, the major British brews - ale and mead (fermented honey) were both made without hops. Hops were brought in from mainland Europe at about this time, initially as a preservative, but soon also came to be appreciated for their distinctive bitter flavours. They enabled the gravity of beers to be reduced; before hops, ales had to be brewed very strong to help preserve them. The hop also started the rapid decline of mead, which is made in very few places today and can't palatably be preserved with hops.

These days, dark milds are the most familiar, and fine examples that you may find locally are Batemans DM, Elgoods Black Dog, and Greene King XX. However, not all milds are dark. Yorkshire-brewed Timothy Taylors Golden Best is one of the best examples of a light-coloured mild, Banks's Original is somewhere between the two, and some beers badged as bitters, like McMullens' AK, are technically milds. In Scotland, 60/- ale is similar to mild, Belhaven 60/- being a good example.

Milds today tend to have an ABV in the 3-3.5% range, but this wasn't always the case. In the late 19th century, both bitters and milds were typically brewed at 6-7% ABV, and some microbreweries making mild today are bringing the alcohol content back up to these strengths. Probably the definitive example is Sarah Hughes Dark Ruby from Sedgley in the West Midlands, which is brewed to a 1920s recipe, and commands respect at a healthy 6% ABV.



During WWI, malt rationing (and pressure from the temperance movement) led to brewers rapidly reducing alcoholic strength. Mild held its place, though - look at a pub scene in any 1930s British movie, and most of the beer will be dark. But, following WWII, mild's popularity began to fade. It was not helped by often being poorly looked after in run down pubs, nor by the larger brewers' heavy promotion of keg and lager brands. Mild acquired an unfair dreary image as the tipple of old men in cloth caps; an image the brewers did nothing to dispel. Concurrent with this was the steady decline in heavy industry in the North and Midlands of Britain, mild's heartland, though in the Black Country it continued to be popular, and still is.

By the 1970s, the keg and lager boom had seen mild's share of the market drop to around 13%; the irony being that these bland, gassy, overpriced products were often weaker than the mild they displaced. By declaring May to be Mild Month, CAMRA hopes to return mild to its former eminence, and encourage drinkers to try some. So ask your local to get in some Real Cask Mild - and prepare to be delighted!

Jim Scott

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PETER'S PUZZLES!!

- How many different locations has the MK CAMRA beer festival had so far? What are they?
- Why was Burton-on-Trent the UK's brewing capital?
- Name the five breweries in Buckinghamshire
- Which southern brewer brews a beer called "6X"?
- Which local pub was "Pub of the year 2006"?
- Which two of these breweries are fictitious names (i.e. do not exist)?
Plassey Pitfield
Diamond Tipples
Quartz Purple Moose
St Andrew's
- In which town or area are these local pubs situated? (all are in our area, MK & North Bucks)
a) Mitre b) Robin Hood
c) Lamb d) Cowpers Oak
e) Greyhound
- What does it cost to join CAMRA (single adult membership)?
- Why did pewter tankards traditionally have a glass bottom?
- For what does the acronym POTY stand?

ANSWERS 1. Three: Hockey Stadium, Mitchell Hall
(Bletchley), Madcap Theatre (Wolverton) 2. The bore water
contained natural gypsum - improving the beer quality
3. Chiltern (Trent), Old Lutetians (Hampden), Oxfordshire
Ales (Marsh Gibbon), Rebellion (Marlow), Vale, (Haddenham)
4. Wadworth (Devizes) 5. The Cannon (Newport Pagnell) 6.
There are no breweries called Diamond or St Andrew's (at
least, not as of this article going to press) 7. a) Buckingham
Clifton Reynes or Buffers Hot (c) Stoke Goldington, d)
Western Underwood e) Haversham (and there is one at
Hayes, too) 8. £20 (under 26 and over 60 it is just £11), £2
extra if you do not pay by Direct Debit 9. There many theo-
retes, including seeing how 'mucky' the beer was, but the
favourite seems to be avoiding being press-ganged into the
navy by not drinking from a mug into which 'the king's
shilling' had been surreptitiously placed 10. Pub Of The Year
it and being press-ganged.

FEATURE A RARE EVENT

What event is so rare it happens once every 50 years? Halley's comet? - no, that's 76. A jubilee? - well yes, that is 50 years, but that's not what I'm after...

The answer may well surprise you...it's the building from scratch of a brand new rural village pub, and we are in the lucky area where it has been built. Let me therefore introduce you to Betsey Wynne.

The Betsey Wynne is in Swanbourne, which is to the west of Milton Keynes, towards Winslow. Swanbourne used to have a pub, the Swan, but it closed over 10 years ago. Until last year, the villagers of Swanbourne therefore had no pub. (It could happen to YOUR PUB - see the Chairman's Moosings on page 4.)

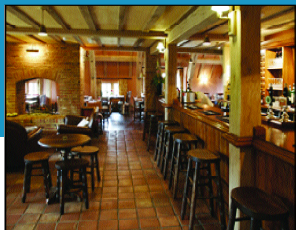
Swanbourne has a long history - especially the Swanbourne Estate whose owners, the Fremantle family, have built this pub for the local community.

The story we're told is that the estate family asked the people of Swanbourne what they would like, if something was bequeathed to the village? The overwhelming response was "We'd like our pub back!" It is this that has led to the creation of the Betsey Wynne. It actually opened on Saturday 29th July, 2006 with a party for over 700 villagers and their friends. (Publicity was so quiet, that it was a few months before our beer buffs and pub hounds here at CAMRA even came to find out about it!)

The pub has been built completely from scratch - an all-new construction. The basic structure is timber framing, using oak beams (yes, real ones). The 'A' frame oak structures in the restaurant area are a delight to see.

Let's not forget the basics - the pub is totally disabled friendly, as you'd expect these days. It is spacious and caters for all tastes, with snug areas and open ones. The log fire is up in the air, which is unique in my experience and serves to radiate warmth throughout the pub.

We are nearly in summer though, and we can't



ignore the gardens and space surrounding the pub. You really have to come here to appreciate the amount of outside space around the pub. There's also a great old red tractor for the kids to clamber over.

Back inside to the nitty gritty - What's the beer like? At the time of writing, there are two reasonably priced real ales on: Timothy Taylor's Landlord and more local, Hooky Bitter. There is a 3rd hand-pump which carries a guest ale, changed weekly; Spitfire, Georgie Boy (Tring) and HSB have all had a turn so far. Currently Spitfire seems to be the most popular.

The pub's food policy is to source everything locally. The Betsey prides itself on sourcing all of the food ingredients within Defra's 30 mile definition for local produce. You will find the pork, beef and lamb from the local estate on the menu. Everything has the home cooked touch. One big warning for you though - it is advisable to book in advance for meals, this pub is popular!

One final point to notice about this lovely pub is that there are no TV sets intruding. The pub is really set up as a community local, and its atmosphere encourages friendly conversation, rather than rows of people staring at Sky Sports.

We really recommend that you put this pub on your list for a visit. Indeed, why not join us at the Social Meeting that we have organised there this summer? (Details in our diary, on page 6). It is a cracking addition to the licensed venues in the area.

The pub also has an excellent website where you can find out more about it, including what beers are on and what the latest menu is. See the advert opposite for details.

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A dyslexic man walks into a bra....

A blind man enters a bar in a Californian college, renowned for its ferocious feminism and hair-trigger political correctness. He finds his way to a bar stool and orders a drink. After sitting there for a while, he yells to the bartender,

"Hey, you wanna hear a blonde joke"

The bar immediately falls deathly quiet.

A woman's voice behind him says, "I realise you're visually challenged sir, so perhaps I should tell you five things you might want to know before you continue...."

One, the bartender is a blonde woman.
Two, the bouncer is a blonde woman.
Three, I'm a six foot tall, 200 pound blonde woman with a black belt in karate.
Four, the lady to your right is blonde and is a professional wrestler, and five, the lady on your left is also blonde, and is an attorney specialising in harassment lawsuits. And she always goes for BIG damages. Now sir, think seriously; do you still want to tell that joke?"

The blind man thinks for a moment, shakes his head, and declares, "Nah, not if I'm gonna have to explain it five times."

FEATURE YOUR PUBS OFFICER NEEDS YOUR HELP

Calling all CAMRA members... and indeed other beer lovers!

Are you aware of the National Beer Scoring Scheme? The idea is to get members' feedback on the quality of the Real Ale that they drink, to help ensure that future Good Beer Guides are accurate. With this in mind, CAMRA created National Beer Scoring Cards, a credit card sized form that you fill in, giving the beer a score from 0-5 (see table), then pass to your Pubs Officer (pubs@mkcamra.org.uk). These cards can (and should) also be used if you visit pubs outside our area; we pass them on to the branch in question for them to use.

You can pick some up at any branch meeting or social, download them to print from the CAMRA website at www.camra.org.uk/catsum.aspx?o=nbss, or fill them in online on our own website at www.mkcamra.org.uk/beerscore.php.

We welcome reports from non-members. Scores submitted by non-members will be verified by a member at the next reasonable opportunity, and then included in the database.

By email, just send me: your name, membership no.

(if a member), survey date, pub name, location, CAMRA area (if known), the beer you drank ... and most importantly, the score you gave it between 0 and 5, as below:

By Peter Comber

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.

Cock Inn

High Street, North Crawley, Newport Pagnell

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Complete the Direct Debit form below and you will receive three months membership free 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 or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.



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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

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Applications will be processed within 21 days

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ALL CAMRA APPROVED FESTIVALS ARE LISTED AT <http://www.camra.org.uk/page.aspx?o=events>

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THOUGHTS FROM THE EDITOR

"Adopt a Pub" (or several)!

We are looking for members who will volunteer to keep an eye on a few pubs (probably those you would visit occasionally anyway), and give us a report on them. The information that we want to monitor, apart from the quality and number of beers, are things like friendliness of staff & regulars, cleanliness of loos, accessibility to the disabled and suchlike.

And not just the pubs! CAMRA is interested in all establishments that sell Real Ale to the general public. As well as pubs, this may also include hotels with open bars, occasional licensed restaurants, off-licences, and (most importantly), clubs. Unfortunately, we can only consider clubs that allow members of the general public into their bars – so most political clubs and other CIU-affiliated clubs are not eligible; but many golf clubs open their bars to the general public, and so do some others. If you know of one in our area, please tell us about it! Contact: editor@mkcamra.org.uk if you would like to help.

Diary Items

Please let the Editor know of any forthcoming events at your pub, especially (but not only) if they are charity fundraisers. We will put them in the Diary in Beer Moos if you give us enough notice; but even if we miss the publication deadline, we can still put entries onto the Diary page on our website at <http://www.mkcamra.org.uk/diary.php>, and if appropriate we can notify local supporters by email, a short time before the event.

Membership Activation

We are having a Social Evening in JD Wetherspoon on 11th June, specifically aimed at getting new (and inactive) members to make themselves known to us. Do come along; if we haven't seen you for a while, we'll buy you a free pint of beer (on production of a current membership card) – or if you join on the night we'll buy you one there and then.

PR Officer Needed:

The branch currently has no Public Relations officer. We need a CAMRA member who would be

willing to take on this job (sorry, we can't pay you for it!). The primary responsibility is to liaise with the local press, radio and/or TV. Please contact the Editor or Chairman if you're interested.

Dear Sir,

As an ex-CAMRA member and avid home brewer I have a strong interest in our national beverage. I left CAMRA over its narrow definition of real ale, focusing exclusively on the method of dispense; thus excluding, for example, draught Guinness, one of the most "real" ales on the planet. Dispensing beer under N2 or low pressure CO2 should not be an automatic disqualification. In fact the latter, in the form of a cask breather, is probably the only practical way to keep real ale in good condition where turnover is not very high; and none of us likes stale beer. Why does CAMRA not instead focus on what is in our beer, like the German Beer Purity Law? Or perhaps the brewing and storage processes should also matter – the latter along the lines of Casque Marque, a very competent and practical standard.

Ken

The Chairman replies:

The CAMRA definition of Real Ale is fundamental to the organisation. Our definition of what constitutes real ale is that it undergoes a secondary fermentation in the container that it is served from; it is the living yeast that does this. Thus whilst it is clearly a classic beer style, 'Draught' Guinness will never qualify as a Real Ale; it and all other keg beers are not only filtered to remove the yeast, but are also pasteurised to sterilise them.

In order for secondary fermentation to take place, the beer has to have "headroom". Extraneous gas of any type suppresses this; and CO2 and N2 both dissolve in the beer, thus making it 'fizzy'. I could also go on for pages about how important the keeping of the beer is to present the very best Real Ale, but that will have to wait for another issue.



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