

Draught Copy



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REAL ALE

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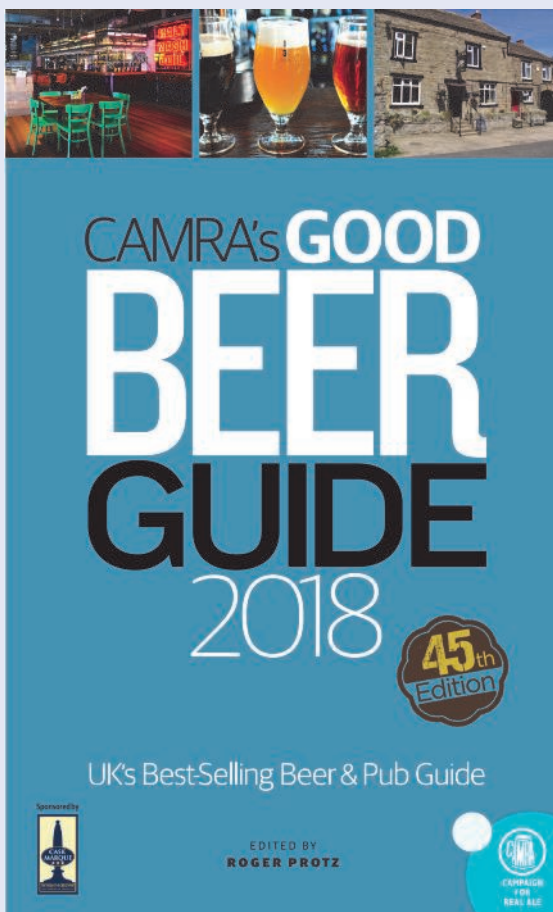
By Maidstone & Mid-Kent
CAMRA
incorporating Gravesend &
Darent Valley and Bexley
Branches

Autumn 2017

No. 188

GBG 2018

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Order form inside

DRAUGHT COPY

Draught Copy is the magazine of the Maidstone and Mid-Kent branch of CAMRA, the Campaign for Real Ale, also incorporating news from Bexley, and Gravesend & Darent Valley branches of CAMRA. It is published quarterly, in March, June, September and December and has a circulation of 3,400 copies. Opinions expressed are those of the author of the article, and need not represent those of CAMRA or its officials.

If you find a pub selling short measure, allowing smoking in the premises, or other illegal things in pubs, please have a quiet word with the landlord in the first instance. However, if you need to complain about a licensed premises in your area, report the problem to Trading Standards by contacting Citizens Advice, who will pass the details to your local Trading Standards service: Call the Citizens Advice consumer service helpline on 03454 04 05 06 (Monday to Friday, 9am - 5pm). We should demand the very highest standards of service in our pubs.

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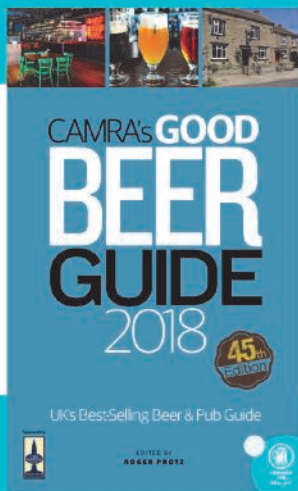
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For further information about all pubs mentioned in this publication (or indeed anywhere in the UK), please refer to CAMRA's national pub database: *www.whatpub.com*

The UK's best selling pub guide is back!

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LOCAL BEER & CIDER FESTIVALS

CAMRA Festivals:

September 2017

- 2 East Malling Beer & Cider Festival, E. Malling Research ME19 6BJ**
11am-7pm. 75 Real Ales and 30 Ciders and Perries, 2 live bands. Admission is free for Card Carrying CAMRA members and £5 for non members. Free shuttle bus from Aylesford and West Malling Stations.
Twitter: @EMBeerfestival Web: www.mmk.camra.org.uk
- 5-9 31st Chappel Beer Festival**
East Anglian Railway Museum, Chappel & Wales Colne Stn, Colchester, CO6 2DS

October 2017

- 5-7 6th South Woodham Ferrers Beer & Cider Festival**
Village Hall, 25 Hullbridge Road, South Woodham Ferrers, CM3 5PL
- 5-7 15th Eastbourne Beer Festival**
Winter Garden, Compton St, Eastbourne, BN21 4BP
- 19-21 17th Twickenham Beer & Cider Festival**
York House, Richmond Rd, Twickenham, TW1 3AA
- 20-22 7th Spa Valley Railway Beer Festival**
Spar Valley Railway, Tunbridge Wells TN2 5QY
160+ real ales & 30+ ciders

November 2017

- 2-4 13th Redhill Beer Festival**
Merstham Village Hall, Station Rd North, Merstham, RH1 3ED

Other Festivals:

August 2017

- 26-28 We Love Hythe Life Food Festival, Hythe Cricket Club. CT21 6AX**
Free entry into festival which includes street and take home food/drink, demo tent. A variety of ales available in the beer tent including 'We love Hythe Festival Ale' brewed by local brewery Range Ales. www.hythelife.org.uk

September 2017

- 1-4 George & Dragon, Swanscombe. DA10 0LQ**
www.georgedragonswanscombe.co.uk
- 22-24 Compass Alehouse, Gravesend. DA12 1AA**
- 22-24 Old Prince of Orange, Gravesend, Oktoberfest. DA12 1NJ**
www.oldprinceoforange.com
- 23 Harrietsham Social Club Beer Festival. ME17 1HX**
12 noon until Late, West Street, Harrietsham.

October 2017

- 21-29 Chequers, Laddingford ME18 6BP**
The Bangers & Beer week.
9 different real ales and 20 types of sausages available all week!
www.chequersladdingford.co.uk

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4.5% Kentish Ale



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3.6% Pale Ale



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5.0% Kentish Porter
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3.8% Kentish Mild
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FLASH in the PAN
4% Green Hop Ale
(Only available in September!)



BALL PULLER
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KENT BREWERIES

Bexley Brewery	01322 337368	<i>www.bexleybrewery.co.uk</i>
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Brew Buddies Ltd	07962 369717	<i>www.brew-buddies.co.uk</i>
Brumaison	07831 704089	
Canterbury Ales	01227 732541	<i>www.canterbury-ales.co.uk</i>
Canterbury Brewers	01227 455899	<i>www.thefoundrycanterbury.co.uk</i>
Caveman Brewery	07769 710665	<i>www.cavemanbrewery.co.uk</i>
Dartford Wobbler	01322 866233	<i>www.dartfordwobbler.com</i>
Four Candles		<i>www.thefourcandles.co.uk</i>
G2	01233 630277	<i>www.g2brewing.com</i>
Goachers	01622 682112	<i>www.goachers.com</i>
Goody Ales	01227 361555	<i>www.goodyales.co.uk</i>
Hopdaemon Brewery	01795 892078	<i>www.hopdaemon.com</i>
Hop Fuzz Brewery	07858 562878	<i>www.hopfuzz.co.uk</i>
Isla Vale Alesmiths	01843 292451	<i>www.islavalealesmiths.co.uk</i>
Kent Brewery	01634 780037	<i>www.kentbrewery.com</i>
Larkins Brewery	01892 870328	<i>www.larkinsbrewery.co.uk</i>
Mad Cat Brewery Ltd	07960 263615	<i>www.madcatbrewery.co.uk</i>
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Musket Brewery	07967 127278	<i>www.musketbrewery.co.uk</i>
Nelson Brewery	01634 832828	<i>www.nelsonbrewery.co.uk</i>
Old Dairy Brewery	01580 763867	<i>www.olddairybrewery.com</i>
Old Forge Brewery	01233 720444	<i>www.thefarriersarms.com</i>
Pig & Porter	01424 893519	<i>www.pigandporter.co.uk</i>
Ramsgate Brewery	01843 868453	<i>www.ramsgatebrewery.co.uk</i>
Range Ales	01303 230842	<i>www.rangealesbrewery.co.uk</i>
Ripple Steam Brewery	07917 037611	<i>www.ripplesteambrewery.co.uk</i>
Rockin' Robin Brewery	01622 747106	<i>www.rockinrobinbrewery.co.uk</i>
Romney Marsh Brewery	01797 362333	<i>www.romneymarshbrewery.com</i>
Shepherd Neame	01795 532206	<i>www.shepherdneame.co.uk</i>
Swan on the Green	01622 812271	<i>www.swan-on-the-green.co.uk</i>
Time & Tide	07840 327265	<i>www.timeandtidebrewing.co.uk</i>
Tír Dhá Ghlas Brewery	01304 211666	<i>www.cullinsyard.co.uk/brewery</i>
Tonbridge Brewery	07962 016286	<i>www.tonbridgebrewery.co.uk</i>
Turnstone Ales		<i>See Facebook page</i>
Wantsum Brewery	0845 0405980	<i>www.wantsumbrewery.co.uk</i>
Westerham Brewery Co.	01732 864427	<i>www.westerhambrewery.co.uk</i>
Whitstable Brewery	01622 851007	<i>www.whitstablebrewery.co.uk</i>

Map available at www.kentcamra.org.uk/kent/breweries



Kent Brewery
prohibition
american pale ale

A citrusy Pale Ale highly
hopped with some of the latest
US hop varieties.

4.8%

Kent Brewery
slimcoe
single hopped pale
A distinctive earthy
pine flavour. #4 in our
hop series.

4.5%

Kent Brewery
pale
golden pale ale
A full flavoured and aromatic
Pale Ale.

4%

Kent Brewery
black mill
dry hopped bitter
A traditional dark
modern US and UK hop
extra corn and hops.

4.5%

Kent Brewery
abbey 2016
strong belgian beer
A multi-layered flavoured
Brown Ale brewed with a special
Belgian yeast strain.

6.2%

Kent Brewery
KGB
Kent golden bitter
A fusion drink of Goding
and 100g hops for a tone
of historic Kent.

4.1%

Kent Brewery
session pale
light pale ale

A light and hoppy session
beer with hints of citrus
and elderflower.

3.7%

Kent Brewery
brewers reserve
pale ale with attitude
A strong hop flavour of citrus
and skin with a delicate
malt background.

5%

Kent Brewery
porter
dark winter ale
A well-hopped dark
beer with hints of earth
and chocolate.

5.5%

Kent Brewery
prohibition
american pale ale



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Biddenden Cider	01580 291726	<i>www.biddendenvineyards.com</i>
Castle Cider Co	01732 455977	
Chafford Cider Co.	01892 740437	
Core Fruit Products	01227 730589	<i>www.corejuice.co.uk</i>
Crucider	01689 855965	<i>www.crucider.com</i>
Double Vision Cider	01622 746633	
Dudda's Tun Cider	01795 886266	<i>www.duddastuncider.com</i>
East Stour Cider Co	07880 923398	
Gibbet Oak Cider	01580 763938	<i>www.gibbetoak.co.uk</i>
Green Oak Farm	01304 821630	<i>www.greenoakfarm.co.uk</i>
Hush Heath Estate	01622 832794	<i>www.hushheath.com</i>
Johnson's Farmhouse Cider	01795 665203	
Kent Cider Company	01795 521317	<i>www.kentcider.co.uk</i>
Kentish Pip Cider	01227 830525	<i>www.kentishpip.co.uk</i>
Kingswood Cider	01227 709387	<i>www.kingswoodcider.co.uk</i>
Little Stour Orchard	07771 711252	<i>www.littlestourorchard.co.uk</i>
Merry Moon	07707 309041	
Northdowns Cider	01795 591285	
Pembury Real Cider	07444 435873	<i>www.pemburyrealcider.co.uk</i>
Pippins Cider Company	01892 824544	<i>www.pippinsfarm.co.uk</i>
Rough Old Wife Cider	01227 700757	<i>www.rougholdwife.com</i>
Tiddly Pomme's Woolly Pig	01795 529100	<i>www.tiddlypommeshop.co.uk</i>
Turners Cider	07825 394164	<i>www.turnerscider.co.uk</i>
Wise Owl Cider	01233 850664	<i>wiseowlcider@gmail.com</i>

Map available at www.kentcamra.org.uk/kent/cider

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DOUBLE DELIGHT FOR MAIDSTONE LOCAL.

Flower Pot voted Area Pub of the Year

Popular Maidstone pub the **Flower Pot** in Sandling Road is celebrating a further accolade having been voted 'Pub of the Year' for Kent (West) by members of the Campaign for Real Ale (CAMRA) to add to its local award in March by the Maidstone and Mid Kent Branch.

The **Flower Pot** has been described as a "must-visit" when in Maidstone, serving up to 10 different real ales, many from microbreweries both in Kent and throughout the UK, along with a selection of ciders and perries. Landlords David and Julie Davenport took over the running of the Free House in 2006, rapidly gaining a reputation for the quality and selection on offer.

A judging panel assessed the merits of four area pubs based on criteria such as style, décor, furnishing and cleanliness; service, welcome and offering; community focus and atmosphere and alignment with CAMRA principles. Only those pubs adjudged to serve the highest quality Real Ale qualify for inclusion in the voting process. In winning the honour, the **Flower Pot** beat off opposition from the **Past & Present**, Gillingham, **Fuggles Beer Cafe**, Tunbridge Wells and **The Queen**, South Darenth.

Ian Clennett, Chairman of the Maidstone and Mid-Kent Branch of CAMRA said: "We congratulate David and Julie on their further award, which recognises the great work they do in promoting and serving a wide range of real ales."



David Davenport said: "We're delighted to be named overall area winner. The judges' verdict proves that what we offer meets the approval of not just local CAMRA members, but also those from further afield."

The **Flower Pot** now goes forward to compete against **The Lanes**, Dover - the Kent (East) section of CAMRA 'Pub of the Year' winner – for the overall 'Kent Pub of the Year' title, with potential onward progression to super regional and national voting stages.

The Flower Pot

**Kent (West) CAMRA
Pub of the Year 2017**

Up to 9 ales, 4 ciders & 5 craft kegs

Home cooked food 12-3pm

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A DAY AT THE COAST

by Jeff Tucker

I realised recently that I had never been to any pubs in the Broadstairs area so, with a spare Saturday, off I set. I normally like to travel by bus wherever possible (as its free now!), but Thanet is quite difficult to get to and from in a day by bus, so I cheated a bit and caught the train between Maidstone and Canterbury. From Canterbury I caught the number 8 bus to the nearest point to the seafront in Broadstairs. My intention was to visit some pubs for their historic interest, and also the pub which, two years ago, was voted one of the four top pubs in the country in CAMRA's Pub of the Year competition.

A short walk down the narrow streets of the town brought me to the **Neptune's Hall** in Harbour Street, a *Shepherd Neame* pub which gets a mention in the latest edition of the esteemed CAMRA book Britain's Best Real Heritage Pubs. Described as a modest late Victorian urban pub, it has an olde-worlde feel in places. I'm not a fan of *Shepherd Neame* beers, but they had *Spitfire Gold*, which I find a bit better than most.

Further downhill from the pub is the **Tartar Frigate**, a picturesque flint-faced pub in the Thorley Taverns chain, which is based in Thanet. The pub dates from the 18th century, and served a nice pint of *Gadds No 5* from *Ramsgate Brewery*. Being right on the seafront, it is very popular in summer.

Back to the town centre bus stop, and the Loop bus, which covers most of Thanet every few minutes, took me the short distance to Dumpton Park, from where I asked directions to the **Brown Jug**.



This is another Heritage pub, of flint construction, which has been trading since 1795, and also now a Thorley pub. I tried the front door, which was firmly locked, and was just about to move on when a local drove up and advised to try the side door. This I did, and I was

the only customer. The landlady, who has been there donkey's years, seems to regard the small front bar as her domain, from which to watch the telly! The larger back bar was nicely furnished,



and the outside toilets were a reminder of how pubs used to be.

The pub used to sell several beers some years ago, but nowadays seems to be down to one, which was *Morlands Original*, hardly the most exciting beer in the world, but I was there for the pub first and foremost. If visiting, check the opening times on Whatpub.com, as it doesn't open at lunchtimes on weekdays.



The Loop bus back to Broadstairs stops a few yards from the pub, and I stayed on as far as St Peters Bridge, from where it was a short walk along Church Street to the **Yard of Ale**, a micropub which was shortlisted for National Pub of the Year in 2015, and is also closed at lunchtimes in the week. This is truly a micropub, in a former stable block, with straw bales to sit on, as well as some more conventional furniture, and more straw on the floor. Several interesting beers are sold from a cooled cabinet behind the counter. All in all, rather nice!

I know that I missed out all of the micropubs in Broadstairs proper, and the **Four Candles** in St Peters, but I will save those for my next trip.

Quiz Night on Monday

Open 12 – 2.30 and 5 – 11 Monday – Thursday
12 – 11 Friday and Saturday
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The Bull
High Street
West Malling



CAMRA'S **GOOD**
BEER
GUIDE
2017



UK's Best Drinking Beer & Pub Guide

CIDER MAKING - ENSURING THE PRODUCT IS LOOKED AFTER

by Ian White

October can be a lovely sunny month, season of mellowness and Cider making is often an outdoor activity, whether in a farm yard, barn or back garden, in my case my local allotments in SE London or out the front of my house in the car parking place.

For the last 10 years I have been running public apple pressing afternoons, what juice is not consumed by the avid attendees, is fermented, demijohns slowly bubbling away in my garden shed, then disturbed to a number of festivals and returns the following year at the pressing afternoons.

It has to be seriously considered that this is a food product and that attention must be paid to cleanliness, cider that is fermenting can spoil with unwanted bacteria causing a number of issues. Cleaning all parts of the equipment with brewing steriliser will avoid that issue. Some spoilages will give a slightly different flavour to the cider but it is still drinkable, however some will mean all that hard work has to be discarded.

Apples should be rinsed before processing, to remove anything on their skins especially if they are windfalls. Of course Apple juice is acidic so only plastic, glass or wood should come in contact, metal to be avoided although stainless steel is ok. There was the case in the 17th Century of using lead to line the press and over the following years chronic mental sickness occurred!

After the apples are pressed, some cider makers add a Campden tablet to reduce the effectiveness of spoilage yeasts and bacteria, then use a commercial yeast to ferment the juice. Other cider makers will just leave the juice as it is and let the wild yeasts work the fermentation. Both are acceptable; commercial yeasts will give a more consentient product, while wild yeasts will develop a range of flavours some may be more palatable than others!

Keeping air out of the juice during fermentation, storage and retail

is very important, like with beer, contact with the air can spoil the cider, air locks that let the CO2 gas out and stop air getting in are used during fermentation and storage. These days, bag in box is excellent in excluding air during retail and can help retain the cider quality whilst it is in the pub. In fact, myself and others have had bag in box ciders that have lasted many months when they have been kept in the right conditions.

If using the 5 gallon 40 pint tubs, ensure the lid is closed during non-serving hours and only slightly turned not taken off! Of course, yet again, these containers need to be clean and sterile before filling.

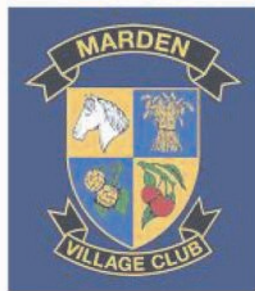
A bit of preparation can make the difference between a good cider and one that may be a bit odd. There is a saying anyone can make cider, but it takes practice (and attention to detail) to make good cider. Do go to a local apple pressing event and see what happens, you may even roll yours sleeves up and get stuck in!

Marden Village Club

Albion Road, Marden, Kent TN12 0PD

Phone: 01622 831427

www.mardenvillageclub.co.uk



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For more information on these pubs, see CAMRA's online pub database whatpub.com

Poppy Fields, Allington – The new manager here is Alex Townsend.

Sir Thomas Wyatt, Allington – Keeps *Shepherd Neame Spitfire* here but the guest beer has been changing recently with some interesting beers.

Bush, Aylesford – After ten years Kim Marsden has left and the pub is now managed by new licensee Kelly Lewis. The new owner is Piri Raj who has petrol stations and shops but this is his first pub. The food offering is being revised but the pub will continue in the same format as previously. A monthly quiz will



be held. Continues with *Fuller's London Pride* and will be changing the additional beers. The new telephone number is 01622 430331.

Hengist, Aylesford – Real ale seems to be selling well here with various Tonbridge beers available on the newly installed single handpump. Coffee and cakes are available in the afternoon.

Bull, Barming – Now owned by Stonegate Inns. It was closed at the end of June for a makeover and has now re-opened.

Cock Inn, Boughton Monchelsea – It is nice to see that Shepherd Neame has spent some money on renovating the toilets and car park of this



historic country pub. The beers continue to be fastidiously looked after by Dave, with regular guest ales available in addition to *Shepherd Neame Master Brew* and *Spitfire Gold*. This pub came 3rd in our Pub of the Year vote. Good quality food is always available and the Sunday Roasts are very

popular.

Cranbrook – A planning application for a micropub at 7 High Street has been granted. The premises was previously a small flower shop.

Red Bull, Eccles – Karen Turner is the new licensee with partner Jared and trade seems to be running well. The exterior paintwork has been changed to red giving it a smarter look and some trees have been removed. A bar billiards table has now been installed and as far as I know this is now the only one in our branch. *Sharp's Atlantic IPA* and *Young's Special* have been permanently available along with a guest.

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Tel: 01732 667832**



follow us @themallingjug

Hawkhurst Golf & Squash Club, Hawkhurst – *Harveys Sussex Best Bitter* is provided at the nineteenth hole.

Park Gate, Hollingbourne – Elina Miščuka is the manager here who made us welcome on a recent visit. Permanent beer on the bar is *Sharp's Doom Bar* with an additional two guest beers on offer.

Dog & Gun, Maidstone – Jonah & Lesley are leaving at the end of August. Four good Shepherd Neame ales are available here.



Style & Winch, Maidstone – The Barrels of Britain Beer Festival again took place in the garden, run by a group of friends who now live and work around the British Isles. It was well supported by customers who supped on beers from England, Scotland and Wales.

Swan, Maidstone – Food is now available here at lunchtimes. A quiz is held on last Monday in month and open mic sessions 2nd and 4th Thursdays. *Shepherd Neame Master Brew* and one other.

Marden Village Club, Marden – The interior has had an extensive makeover and an additional pump has been added. A large number of membership applications have been received mainly from the influx of the new local housing. *Shepherd Neame Master Brew* is always available and there is a varying selection from mainly Kent microbreweries.

Stile Bridge, Marden – New licensee Beth Willis is keeping the customers happy here. *Goachers Special* is permanent and guest ales change frequently.

Unicorn, Marden – Re-opened 6 May, House beer, *Tonbridge Unicorn Ale*, and *Fullers London Pride* available. Coffee shop opens from 8:30am

Plough, Trottiscliffe – The villagers are annoyed that having re-opened the pub, the new owner immediately put in a planning application to turn it into a house and apparently the intention is to build another in the car park. This pub has always been used by walkers and by the villagers for meetings and darts and now they find that it has been completely changed by the



current and previous licensees into something that none of them want.

Railway, Wateringbury – Donna Wilson has taken over as the manager.

Anchor, Yalding – This has re-opened in time for the summer season.

Contact: Adrian Moss (01474 363102) / Peter Cook (01322 270589 / 07913 500414)
 email: gdvcamra@yahoo.co.uk www.gdv.camra.org.uk

The last edition of *Draught Copy* mentioned a rumoured brewing development associated with the **Compass Alehouse** in Gravesend. We now know that Charlie & John have formed a partnership with James Hayward, formerly of Caveman, to start a 15-barrel brewery in an industrial unit at Perry Street on the outskirts of Gravesend, to be called Iron Pier. Brewing of cask beers is projected to start in September, with diversification into other products to follow. The kit should be capable of producing half a million pints of beer per year and they will also distribute beers from other breweries. A trial brew was on sale at the May beer festival at the **George & Dragon** at Swanscombe.

On July 12, wholesalers AVS launched their own brand of real ale, *Shrimpers Gravesend Pale Ale* (4.0%), together with *Shrimpers English Cider* (5.1%) at the **Three Daws** in Gravesend. Gravesham's Deputy Mayor, Councillor David Hurley (pictured with AVS Commercial Manager Ray Rousell), was the most notable of a large attendance at the event. At the time of writing the beer is being brewed for AVS at Brentwood and the cider comes



from Welsh Marches, using cider apples. *Shrimpers* is a moderately hoppy pale ale with a slight citrus flavour from the Cascade hops. The intention is that other beers in a Shrimpers range will follow. However the big news is that AVS intend to expand their premises in Gravesend to accommodate a brewery and produce the range themselves. So we now have two concerns bidding to become the first Gravesend brewery since *Russells*. A return visit to the pub three evenings later found the beer had already sold out.

A complete rebrand has taken place at Brew Buddies, with new pump clips and a new website (brew-buddies.co.uk) to showcase the range of products from the brewery. As luck would have it, no sooner had the last edition started appearing in pubs with my mention of Boutilliers "curiously minimalist" pump clips, normal sized clips of theirs started appearing. The beers are still fairly frequently found at the **Three Daws** and the new clips show the varieties of hops and types of malt used in each brew.

Beers from some other local breweries can be a bit spasmodic in their appearances in the area and one which just about counts as local is Billericay. Their beers were seen around Gravesend for a while and reappeared in Gravesend in June, with *Billericay Zeppelin* and *Billericay Dickie* at the **Rum Punccheon** and *Rhythm Stick* at the **Jolly Drayman** at about the same time.

Cobham still has three pubs, all very popular with large well used car parks. The **Leather Bottle** is a stunning half-timbered building with Dickensian connections and is tied to *Greene King*, serving up to four of their beers, including seasonal beer *Ale Fresco* in June. The **Ship** is a former Spirit Group pub, now also tied to *Greene King*. New tenants took over earlier this year and also offer four real ales. The seasonal beer here was *Radio X Amplified Pale Ale*. Between these pubs is the **Darnley Arms**, a free house which again has four real ales from a much wider range of breweries. *Greene King IPA* and *Dark Star Hophead* are regulars and the guests on a Draught Copy delivery visit were *Kent Session Pale* and *Trumpeter*, not often found away from its own brewery pub, the **Swan** in West Peckham.



The **Golden Lion** at Luddesdown continues to dedicate one of its handpumps to serving a changing variety of beers from a different Kentish brewery each month and June's selection came from *Ripple Steam Brewery* near Dover. Nearby, the **Railway** at

Meopham changed hands last December and now appears to have done so again. No reports yet though. The branch visited the **Black Horse** at Stansted in June and found *Young's Bitter*, *Larkins Traditional*, *Bexley Red House* and *Canterbury Ales Knight's Ale* on sale in a pub which was busier than its rather remote location might have suggested. Afterwards we went to the **Villager** at Vigo Village. Here the beers were *Sharp's Doom Bar* and *Dartford Wobbler* from the eponymous brewery and a game of petanque was in progress against a team from the **Duke of Wellington** at Ryarsh.

Ken Baines has pointed out that the **Rose & Crown** at Wrotham has changed hands for a second time. As I remember it, the previous tenant had only taken it on a short lease. John & Karen arrived in May, from Thornton Heath. They have many years' experience in the pub trade and aim to develop the catering side of the pub even further - there was already a new menu by the end of June. They have the usual range of *Shepherd Neame* beers and the occasional extra such as a beer from their micro plant. Ken says that to date, the beers have been kept in very good condition. The Hartley Morris Men continue to perform there and the weekly quiz remains popular. Just up the road, the **Bull** is now selling real cider, *Seacider dry* and passion fruit from near Brighton in June.

Another *Greene King* tied house is The **Blue Anchor** at St Mary's Platt, which was reported as offering *IPA* and *Ruddles Best*. An upright piano stands in one corner, overshadowed by various bric-a-brac and a flat screen TV. Another pub with a piano dominated by a large widescreen TV is the **Black Horse** at Bean. It



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- Star of Eastbourne (**Gold** - Ales, abv 6.0% - 7.4%)
- Malt Brown (**Gold** - Stouts, Porters or Dark Ales, abv 4.5% - 5.9%)
- Christmas Ale (**Silver** - Ales, abv 7.5% and above)

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would be interesting to know of any other local pubs which still have a piano, and whether any are ever played these days.

The **Old House** at Ightham Common, once noteworthy as a pub with no sign, now has one. There are now two wooden pins hanging where the old sign did many years ago. Most of the real ales served in the pub are now in the wooden firkins and the breweries collecting these to fill are sometimes quite a distance away, including a few quite well into London. The pub is believed to be holding a beer festival in September but at the time of writing we do not have any dates for this.



The **Chequers** at Crockenhill, mentioned in the Spring edition, is still improving under its new landlords. The guest beers on a recent visit were *Robinson's Dizzy Blonde*, *Robinson's Trooper* and *Timothy Taylor Golden Best* and the many pump clips on display suggest a constantly changing array. The pub now offers a 20% reduction for Armed Forces and Emergency Services Blue Light Card holders.



Speciality food nights are also held. The landlady showed a selection of photographs, some of which will be used to adorn the walls. Amongst them was a large print of the Chequers bearing Style & Winch livery and a photo of the recently-closed **Fruiterers Arms** (known locally as the **Mudhole**) with a Kidd & Sons Fine Ales and Stouts sign prominently displayed. The **Pied Bull** at Farningham is not far away and some external updating has recently taken place there. Its regular beers are *Greene King IPA*, *Courage Directors* and *Thwaites Wainwright*, plus a guest from Heineken's "Discover Craft" range. *Banks Pale* had just gone off when my informant got there and *York Guzzler* was coming on.

The **Jolly Millers** in South Darenth has recently changed hands and the rumours about it becoming a gastropub have proved unfounded. The new tenant is gradually redecorating the pub so a restaurant of some description may yet appear. He is a bitter drinker and keen to promote real ale. Two hand pumps are in use and he hopes to add a third. *Sharp's Doom Bar* is on one and a guest on the other. So far, beers from *Box Steam* and *York* have been seen, both at £3.30 a pint. At the **Queen**, the *Kent Brewery Brewer's Reserve* has been unavailable for a while and *Prohibition* and *Cascade* have been alternating instead, to accompany *Session Pale*. Breweries represented at the **Bull** at Horton Kirby recently have included *Dark Star*, *Fyne Ales*, *Oakham*, *Pig & Porter* and *Verdant Forest*.

Since the previous edition it has been discovered that the **Cressy Arms** at Wilmington is now owned by Red Oak Taverns, who have spent a 6-figure sum

on the refurbishment including a new sign depicting a Cressy class cruiser of about 1900. Mark, the new landlord, is keen to promote real ale and the pub now has three handpumps with regular *Sharp's Doom Bar* and two guests, being *Sharp's Atlantic* and *West Berkshire Good Old Boy* on a recent visit. The **Orange Tree**, on the other side of Hawley Road, is a *Shepherd Neame* pub with standard fare *Master Brew* and *Whitstable Bay*, advertising live music with a Pink Floyd tribute band appearing recently.



The **Malt Shovel** in Dartford is part of the “Wells & Youngs Hop Cellar” initiative and is taking three different guest beers each month from July to September including *Woodforde's Wherry*, *Bath Prophecy*, *Hydes Apache APA* and *Black Sheep Holy Grail*. There should be one guest beer from the range available at any one time in addition to the regular *Young's Bitter*, *Young's Special* and *St .Austell Tribute*.

The **Oddfellows** on West Hill, mentioned in the previous issue, is currently open, selling *Sharp's Doom Bar*, and the large sign proclaiming “Dartford's Premier Sports and Entertainment Bar” has been removed and replaced by two more discreet notices with the same wording. The signs also mention live entertainment, multi-screen Sky TV Sports and a resident DJ. Rather incongruously the latest refurbishment includes net curtains on the windows and tea and coffee facilities. Across the road on West Hill the traditional local, the **Rose & Crown**, utilises all three handpumps with *Sharp's Doom Bar* the regular beer and two guests, being *Wells Bombardier* and *Sadlers Peaky Blinder Black IPA* on a recent visit. Sadly, the **Court House** in Spital Street closed for business permanently on Sunday 28 May and is currently sporting metal grilles on the windows and doors.



Local rumours have it that the building is due to be converted into flats.

An initiative at the **Dartford Working Men's Club** is the brewery showcase whereby most of the fifteen handpumps are devoted to beers from one brewery. *Oakham Brewery* was the first initiative on Wednesday 7 June and all beers were on sale at the standard club price of £2.70 a pint (90 pence per third) including *Attila* at 7.5% ABV and *Bona Nox* at 8%! July's event was due to feature *Dark Star*. This is another place where live tribute bands perform, on various Friday evenings, and the Tuesday evening Folk Club is still going strong.

The story of the **Three Pillars** in Gravesend turned out to have a few twists in its plot. The council decided the original licence was not in fact appropriate and it closed, reopened temporarily and then closed again. All is well now however,

and it has a shiny new licence, five real ales and a range of ciders.

Adverts on litter bins in Gravesend at the time of writing proclaim that opening soon is the **Invicta Bar** at 31 Windmill Street, offering craft beer, boutique wines and traditional food all day. This was the address of the now deceased Invicta Club and work is indeed visibly in progress inside. Those adverts would have to be paid for so there must be serious money involved here. Of course the definition of craft beer is so nebulous as to be virtually meaningless. If the intention is to sell modern keg beers as in London at the sort of prices charged in London I think this might be a struggle in Gravesend but there could be something interesting coming here. I'll keep watching and report when it does open. The Enterprise lease at the **Somerset Arms** has been on the market for a while now. This may be the first time this has happened as I believe the pub has been run by the same family since before leases were invented. Of late the real ales have tended to come from the *Greene King* range but I did have a nice pint of *Robinson's Pint of Thrones* on my latest visit.

The **Windmill Tavern** held its summer beer festival on June 23 to 25. The pub has a splendid garden, in which was a marquee with 20 real ales to go with the 5 in the bar, and several ciders. Many beers came from Kent or London but there were also a range from further afield, such as *Titanic Plum Porter* and *Thornbridge Jaipur IPA*. Also available in the garden were a gin tent, a barbecue and 6 live bands over the weekend. The place was very busy on the Friday night and this must have been the case all through as when I got back late on Saturday a number of beers had already run out.

Just up the road is the **Miller's Cottage**, which is hosting up to 6 live music events per month through the summer. These include bands, jam nights and open mic nights. The sausage and cider festival with live music in July sounded particularly interesting. *Skinner's Betty Stogs* has been the real ale here.



Recently available at the **Jolly Drayman** was *Frothblowers Brewing Co SPA Anthem*, and I've seen other beers from them in Kent as well. The brewery was founded in Birmingham in 2013 but the name refers to something rather older than that. The Ancient Order of Frothblowers was established in 1924 as a charitable organisation whose activities included drinking beer in convivial company. Members were identifiable by wearing the order's silver cufflinks and could be penalised by having to buy a round if unable to show them when challenged. My friend Trevor's grandmother's uncle had a pair and Trevor thought he had them but was unable to find them. I guess at least we won't all have to keep buying him pints.

Contact: Rob Archer at camr@rcher.org.uk or Martyn Nicholls on 01322 527857
www.bexley.camra.org.uk

Greetings from all at Bexley CAMRA.

In pub news; the good news is that the **Crayford Arms** has started to offer CAMRA members a 10p per pint discount (no half pint discount though). Sadly, also in Crayford, the **Wellington** closed its doors in May for the final time. The **Jolly Millers** in Bexleyheath is currently closed awaiting a new licensee, hopefully it will re-open soon. There is a planning application to turn the upper floor of the **Charlotte** in Crayford into flats but keeping the ground floor as a bar. The **Kentish Belle** micropub situated in Pickford Lane, Bexleyheath, mentioned in the previous issue has had the opening date put back to an unspecified date in the future.



If you have any other pub news please contact us either using the contact details at the top of this article or our Pubs Officer Ian Wright on 07779 319196 or bexleypubs@yahoo.co.uk. The easiest way for you to do this though is when you are in the pub, log on to WhatPub.com with your tablet or smartphone and check out the details shown and advise us at the time of any changes. We would also ask all CAMRA members to use WhatPub to submit beer scores for our branch pubs. Whenever you visit a pub in our branch area, simply go to Whatpub.com and find the pub, go to submit beer score and follow the simple instructions.

Our monthly branch meetings took place on the second Wednesday of each month as usual, in May we visited the **Robin Hood & Little John** Bexleyheath, June the **Royal Standard** Belvedere and in July the **Door Hinge** Welling. We thank the licensees for accommodating us.

Since the last issue, our socials have taken us far and wide.

In May, we had an abortive 422 bus crawl which should have started at the aforementioned **Jolly Millers**. Instead, some members gathered at



the **Furze Wren** and awaited further instructions, which came in the form of continue to the next pub on the list which was the **Rose**. The beer here was in good condition and we had a choice

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of five different ales. Finally, three of us decided to continue the crawl to the final stop which was the **Foresters Arms**. Here we found the *London Pride* to be off and I was fortunate to get the last pint of Courage Best. My two colleagues made do with a bottle of Newcastle Brown and a gin and tonic. In fairness, the landlady did come over and apologise to us saying that she had had a delivery that morning and was waiting for the beer to settle before putting the new casks on. Also in May, several of our members attended the Kidbrooke Beer Festival run by our neighbours from South East London CAMRA at Charlton Park Rugby Club. This is always a very enjoyable festival with plenty of good beers and a range of food available. Also like our own festival this year it broke its own attendance record.

In June, we presented the certificate for Pub of the Year to Bob & Bev Baldwin at the **Penny Farthing** in Crayford. This is the third year in succession that the pub has won the award and as a result, it will stand down for a year under branch rules. They came third in the London Regional Pub of the Year competition behind the **Hope** (Carshalton) and **Masons Arms** (Teddington).



Also in June, we had a bus trip to the Kent & East Sussex Railway Beer Festival organised by Andy Wheeler. We had almost six hours at the



festival to enjoy the beer, trains, music and other delights of the afternoon before returning to the **Broken Drum**. As always in June we had Ian's birthday crawl. This year, we started in Rochester. Meeting firstly in the **Eagle Tavern**, we walked up the hill to the **Good Intent** and the **Man of Kent** before coming back down the

hill to the **Flippin' Frog** and **Northern Seaman**. We then rather filled the small bus that runs between Chatham and Upnor for the shortish journey across to Strood and the **10:50 from Victoria**. Some of us then continued on to Gravesend where we visited the recently opened **Three Pillars**, followed by the **Windmill** and **Compass** whereas others finished

off back at Crayford in the **Penny Farthing** and **Crayford Arms**.

June was also our branch AGM held at the **Kings Head** in Bexley, where after 20 years in the chair Martyn Nicholls stood down. He was presented with a certificate of merit and a tankard as a memento of his achievement. After a hustings and vote, our new chairman is Roland Amos. We now have a vacancy for membership Secretary. If anyone is interested, please come to one of our meetings and make yourself known. The job is not particularly onerous and the description can be found on the national website at www.camra.org.uk.



In July, some of our members attended the Bromley Beer Festival at Beckenham Rugby Club. This is run by a neighbouring branch, this time Bromley CAMRA. It is a nice friendly festival with a good range of beers. Also in July, we were due to have a social at the aforementioned **Kentish Belle** but due to the opening issues, this was changed to the Dark Star Tap Takeover at **Dartford Working Mens Club**.

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BEXLEY FESTIVAL IS A RESOUNDING SUCCESS.

Another successful festival at the Old Dartfordians Clubhouse, selling out at 17.50 on the Saturday evening. If you attended late afternoon or after the sell-out, our apologies. We started with 85 different beers, 21 ciders and 3 perrys, with an extra 10 beers and some cider waiting in reserve, but still that wasn't enough so on Saturday, 8 extra "bright" beers were obtained from Bexley Brewery; thanks to Cliff and Jane.



As usual Friday was the busier day with 1,105 people attending. Overall the Festival was visited by 1,965 visitors (our highest ever) of which 713 were CAMRA members, 1,177 non-members and 75 under 26s, who benefitted from free admission at all times.

The first cask to run out was Tarn Hows Blueberry & Vanilla Stout 5.0%, a Cumbrian Oatmeal Stout brewed with fresh blueberries and vanilla pods, followed by Bexley's Mayplace Spring Ale 4.1%, a refreshing best bitter. Third place went to another offering from Tarn Hows; Beertrix Porter 4.0% served from a wooden Scotch whisky cask Fourth was Westerham Summer Perle 3.8%, a spicy, citrusy golden ale. First cider/perry to fall was Devon's Lyme Bay Cider, apples blended with apricots and called Sundown.

Beer of the Festival, (with 166 customer votes cast), was the Tarn Hows Blueberry & Vanilla Stout 5.0%, our complements to Kelly and Alastair; second, all the way from Lossiemouth in Scotland, was Windswept's interpretation of a German Hefeweizen called simply Weizen 5.2%. Third place went to Newcastle upon Tyne's Errant brewery with their Comanche Porter 4.5%, brewed with Brambling Cross and New Zealand Dr Rudi hops. First place in the Cider/Perry category was Saxby's Plum 3.8%, an easy drinking combination of apples and sweet plums from Northamptonshire. In second place was Gloucestershire's



Beard & Sabre Berrymaster 4.0%, a light raspberry and redcurrant cider. The aforementioned Sundown came third.

This year there was a change of organizer with Alan Boakes stepping down, although his advice

and immense help during setup and takedown was invaluable.

Our new "boss", Andy Wheeler, hasn't changed much about the festival. As proprietor of the Broken Drum micro pub, Blackfen and Branch Treasurer, he has learnt (like the rest of us) over the years that we have a very popular and successful Festival. One change of course was the use of CAMRA's cooling system as we felt that last year, particularly on Saturday, the beer was beginning to get a little too warm. Last year, after so many customers and with the extra beer a larger marquee was needed so an extra panel was added.

On behalf of the Bexley Beer Festival Committee, our thanks go to our sponsors Westerham and Bexley Breweries for the glasses and J D Wetherspoon's for the staff t-shirts (produced as always by Smart-t's). Thanks to our main suppliers Flying Firkin, Avalon Wholesale, Townhouse (who obtained our selection from Cumbria), Fetch the Drinks (the Cider/Perry), Kent, Twickenham (a welcome return after a few years), Brew Buddies and Beerblefish.

A special mention to Tankley's, our new local brewery, for our Beer Festival Special Bierfeest Vennoot, brewed in collaboration with Beerblefish and Nick Hair.

We again extend our thanks to "Old" Dartfordians for allowing us to produce this festival, the steward Keith Holbrook and his team, Tim Geoghegan who sorted all the financial issues and Steve and company for the catering.

This festival is staffed and organized by unpaid CAMRA members from branches far and wide who deserve the utmost credit for their dedication and hard work, without your contribution Bexley Beer Festival would not happen. Thank You.



Now our thanks to the organizing team who work wonders behind the scenes preparing the festival for your enjoyment: Vic (our Bar Director since the festival began); Pat (Site Manager plus H&S Officer who does all the practical jobs like getting the glass washer to work); Roland (Staffing Officer extraordinaire); Alan (Door & Glasses Manager); Nick Hair (Cider Bar Manager). A special mention to Iain Sutherland

CAMRA's Cooling Trainer, who came down to give us a hand, likewise Joe Mist from Canterbury who popped up to help. Jonathan Cowie for his work with the local press, Chris Woodhams for tidying up our Chairman's logo, Karl Husher for transporting the bar back and forth, Heron Press, Upper Belvedere, for printing the flyers via Andy Wiseman and Jen Ward for her help with our banner.

And so to our new Organizer Andy, not only does he run a Micro Pub but he also moved just before festival set-up. The good news is we think he enjoyed it as he has agreed to carry on for 2018, and we the staff are very pleased that his first attempt went so well.

P.S. If you were watching the cricket and wondered about the result, Dartfordians CC 2nd XI won the toss and elected to bat, making 191-6 in their 40 overs, however Sidcup CC 3rd XI made 192-7 with two balls to spare, winning by 3 wickets.

Date for the Diary: Next Year's Festival 3rd – 5th May 2018 .



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LETTERS TO THE EDITOR

That five lettered C'word.

How right of Bob Norrish (Draught Copy 187) to point out the insidious and pervasive misuse of the word 'Craft'. When the likes of Fosters Lager and Carlsberg claim to be craft brewers you know something is wrong. It is vital that beer and cider drinkers are able to differentiate between what is a beer from a truly independent British brewer and what comes from a global brewer or one that may own a small once independent brewery. Provenance and transparency is important to discerning beer and cider drinkers and should be protected. I was therefore pleased to see that the Society of Independent Brewers (SIBA) who represents more than 850 brewers plan to introduce an 'Assured Independent British Brewed' logo to display on their brews. Although this will not assure this is real ale. Research, reported in the Morning Advertiser, has shown that consumers believe craft beer comes from relatively small independent producers, something the big brewers have long tried to play on. I am with Bob in thinking CAMRA should avoid the term altogether, he offered plenty of alternative and more accurate descriptions. We didn't get where we are today by jumping on the keg bandwagon so let's get off the craft bandwagon as soon as possible.

Penny Greeves

ED: It is worth noting that CAMRA's current view is, while provenance of a beer should be available to the drinker, quality ingredients, storage and dispense is key. i.e. The 'What is produced' over the 'Who did the producing'.

Dear Sir

Whilst agreeing with many of Bob Norrish's sentiments in his letter from the Summer 2017 Issue, I must clarify one point about alternative words for 'Craft'. I would agree that there is no clear definition of the term, but it is not correct to say that pasteurised, filtered or kegged are suitable alternatives. Most Craft Brewers produce beer with no filtration or pasteurization, and make them available in a variety of containers, from Cask and Keg to bottle and can. In many cases the beer inside is exactly the same.

We are still predominantly a Cask Beer producer, but we also make some of our beers available in Keykeg and this is also 'Real Ale' – the only difference is that we do not use finings in the Keykeg which means that it will usually have a natural haze. We are expanding this side of our business, including into bottles and cans, and these will all contain unpasteurized, unfiltered and unfinned 'Real Ale', conditioned in the container from which they are served.

If Craft means anything, it is to produce beer as naturally as possible with a more experimental attitude. Breweries have often used pasteurisation and filtration in the past, especially in bottling, but many 'Craft Brewers' will choose to use none or as little as possible. Although some of the larger Breweries will misuse the term for marketing purposes and produce substandard beer as a result, most Craft Breweries are expanding the availability of natural Real Ale by making it available in new containers, such as KeyKeg and cans – this is surely a move that should be applauded.

Paul Herbert, Kent Brewery



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BEER FESTIVAL COMPETITION RESULTS

Congratulations to the following people for submitting a correct solution to the competition in the last issue. They will be entered into the draw, along with any other solutions received before the 23th August, to win two complimentary entrance tickets to the East Malling Beer & Cider Festival on Saturday 2nd September at East Malling Research.

Mrs R Stapley	Ian Symes	Alan White
Spud Whale	Roy De'Ath	Jane Jewitt
John Henry Mills	John Howarth	Steve Finch
	John Butt	

By the time you read this, two winners will have been chosen at random, and their tickets sent to them.

The correct answers are shown below, and the hidden pubs were:

KINGS HEAD and HARROW.

S	K	E	T	C	H				
O	R	C	H	E	S	T	R	A	
R	O	S	E						
I	D	E	A	L					
T	E	N	D	E	D				
L	A	N	E						
A	R	T							
K	N	I	V	E	S				
K	I	N	D	L	I	N	G		
T	H	I	E	F					
C	H	A	N	G	E				
S	W	A	N						
F	A	S	T						
I	G	N	O	R	A	N	C	E	
A	S	T	E	R	I	S	K		

- 1 Draw a small sailing boat
- 2 Carthorse arranged musical group
- 3 Girl got up
- 4 I buy and sell – just the job!
- 5 Was inclined to be nursed
- 6 A road, or part of one
- 7 Paintings found in Dartford
- 8 Kevin's mixed up the cutlery
- 9 Benevolent fish used to start a fire
- 10 If the mixture produces a criminal
- 11 Alter coins
- 12 Small, pale water bird
- 13 Don't eat quickly
- 14 One caring about lack of knowledge
- 15 Skater is somehow marked

A MILLERS TALE FROM ROTHERHAM

by Mike Todd

I travelled up to Yorkshire for a winter break to visit relatives, watch some Rotherham United games and to check out some real ale pubs in the Rotherham area. Getting across SE to NW London is usually the most arduous part of the journey, but I reached Kings Cross station with enough time to spare to visit the **Parcel Yard** pub. Five Fuller's ales on handpump, and a couple of guest ales. I had a refreshing pint of London Pride at West End prices though.

21st Dec 2016: First pub visited in Rotherham, this time around, was the **Rhinoceros**, Bridgegate. This Wetherspoon's pub is in the town centre and close to the bus



and rail stations. It is unusual for a Wetherspoon's pub, as everything is on one floor. The range and quality of beers has improved under the current manageress and the pub has recently been given an award from Wetherspoon's HQ in recognition of that. The pub is an ex-furniture shop, and so has no garden, but there are usually a few tables and chairs available outside in summer. There were four microbrewery ales on sale, plus the usual 'Spoons' offerings and two real ciders, the microbrewery ales were *Saltaire Winter Ale*, *Stancil Porter*, *Dukeries Best Bitter* and *Bradfield Farmers Belgian Blue*. All were £2.19 per pint and in good nick.

26th Dec 2016: (Rotherham Utd 3 Wigan Ath 2) Boxing Day match between the Championships' bottom teams. Good value for concessions at the New York Stadium - the OAP rate for match tickets starts at 60 years old . The Millers quickly went 3 nil up in the first half, but then fizzled out in the second half and only just held on for a 3-2 victory. We're still bottom of the league though.

28th Dec 2016: New York Tavern, Westgate. This is a cosy wedge-shaped, end-of-terrace pub, which is owned by the Chantry Brewery, and is a short walk from the town centre. The NYT is decorated with old photos of Rotherham, and Rotherham United football memorabilia. The pub concentrates on providing good beer and normally does not serve any food. Usually there are about six Chantry beers on, a couple of guest

ales and two real ciders. On this occasion though, the guest ales had been replaced by some extra Chantry seasonal brews - *Parkgate Porter*, *Bow Jingles* and *Full Moon* - and all went down well. *Bow Jingles* is named after the nearby Bow Bridge (I think). All the handpumped beers were £2.20 per pint except for the strong *Special Reserve*, which was £2.50. A wide range of European and American bottled craft ales was also available. The pub is close to the New York stadium, and gets very busy on match days, although there are usually enough extra bar staff to cope with the crowds. On quieter nights, this pub also hosts folk club/poetry events.



29th Dec 2016: (Rotherham Utd 1 Burton Albion 2) Another relegation six-pointer, but a shocking performance from the Millers against a fairly poor Brewers team. We remain bottom of the league.

30th Dec 2016: Cutler's Arms, Westgate. On the same street as the **New York Tavern**, but closer to the town centre and the New York stadium, this Chantry pub is now a listed building and has been carefully



restored, including the frontage, which has elaborate stained glass windows. There was a similar selection of beers to that in the **New York Tavern**, although the Cutler's was slightly more expensive, with the standard strength ales at £2.50 per pint. This pub is now one of Rotherham's main live

music venues, with a terraced garden and stage in the back yard. The pub is fairly quiet on weekdays though. The beer was in good condition as usual.

2nd Jan 2017: (Leeds Utd 3 Rotherham Utd 0): Although I have been to Elland Road to see the Millers play several times before, I decided to give it a miss. Partly because of the ticket prices, and partly because I thought we would get hammered. Correct decision - and we're still bottom of the league.

3rd Jan 2017: Stone and Taps, top of High Street (town centre). Previously a bank, then a Litten Tree pub, and most recently one of Tim Martin's disposals. Although this establishment is now a pizza/burger sports bar, it still has five real ales on sale. The *Bradfield Farmers Belgian Blue* was good (£2.80 per pint), and there were three Chantry beers available too, plus *Greene King IPA*. A pity that they changed the pub name though, as "**The Corn Law Rhymers**", which commemorated Ebenezer Elliot (1781-1849), poet and leading campaigner for the repeal of the Corn Laws, was one of Rotherham's most important historical figures. I didn't have anything to eat, but the food looked reasonable.

4th Jan 2017: (Rotherham Utd Reserves 1 Sheffield Utd Reserves 4) This match was played at Roundwood, the home of Parkgate FC. It is quite a nice club house, but no real ale. A poor performance from the Millers Reserves, despite us having several "first teamers" on the field. Things are not looking good...

Mike Todd's article continues in the next Draught Copy...

The Rising Sun Inn & Inglenooks Restaurant

A 17th century Traditional Public House with a large Inglenook fireplace, old wooden beams, & a large wholesome menu to choose from.

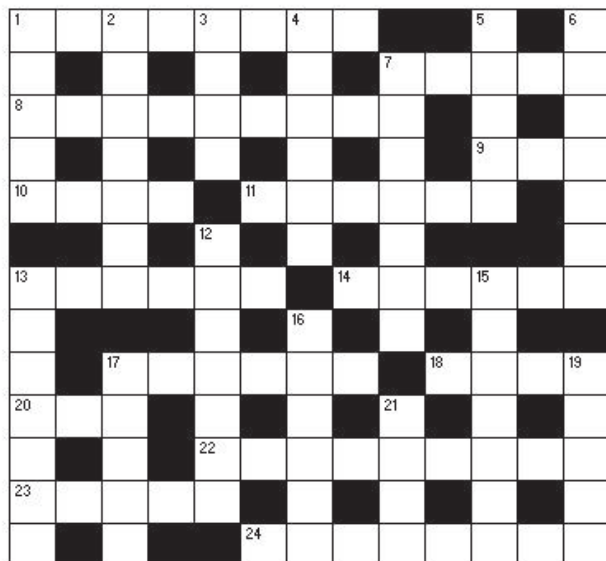
A very friendly inn situated in the heart of Fawkham Green, The Rising Sun Inn & Inglenooks Restaurant is an excellent choice for food and drink. With a 40 seater restaurant an extensive menu to tempt any palette & a fully stocked bar there are plenty of refreshments to choose from including a variety of six real cask ales, a varied wine list & large choice of fine brandies & single malt whiskeys. Accommodation is also available with two amazing 4 poster rooms & three twin bedded rooms all with ensuite, flat screen TVs & tea & coffee making facilities.

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T: 01474 872291 www.risingsun-fawkham.co.uk



Crossword No. 27

compiled by MICK NORMAN
Solution in next issue



Across

- 1,14 The Kinks' classic remix: 'Use Alton Towers!' (8,6)
- 7 Public Relations heads order an investigation (5)
- 8 Colosseum star is an unrepentant cannibal, we hear! (9)
- 9 Appears in Murdoch's unpleasant rag (3)
- 10 Shop that backs public transport (4)
- 11 Call into church, then shudder (6)
- 13,1 Hampshire breakaway body? (4,2,5)
- 14 See 1 across
- 17 Artist in a whirl gets injury (6)
- 18,6 New ale tent ban upset playwright (4,7)
- 20 Game played in the smallest room (3)
- 22 "There was my first brew" as Robert Wicks might say (9)
- 23 Geordie actor's hammered (5)
- 24 Sizes up steps (8)

Down

- 1 See 13 across
- 2 Rita and Val production is hard work (7)
- 3 Bird on the line (4)
- 4 Swimmers love races at Queen's (6)
- 5 Animal with speech impediment, apparently? (5)
- 6 See 18
- 7 Me, for example - articulate without the church (7)
- 12 Grieves - may be drowned (7)
- 13 Country shop (7)
- 15 S hurls up abuse (7)
- 16 EU sits uncomfortably with fine paper (6)
- 17 Therefore top is well built (5)
- 19 Means to adjust monikers (5)
- 21 Stewed eels unwelcome in one's glass! (4)

Solution to Crossword No. 26

V	O	T	E	R	S			M	U	M	P	S
A		A		O		D		O		A		A
N	O	S	E	Y		R	E	A	L	I	T	Y
I		T		K		E		N		Z		I
T	H	E	R	E	S	A				B	E	A
Y		R		A		M	A	Y				G
	I	S	B	N				O	G	R	E	
H				E	M	U		D		E		A
A	C	N	E				T	H	E	P	I	T
T		I		A		U		L		S		T
P	R	E	M	I	E	R		L	A	S	E	R
I		C		L			N	E		U		A
N	E	E	D	S				A	R	T	E	R
												Y

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Whale, from London, who won
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CHOOSING A CHAMPION BEER OF BRITAIN.

During September and October, members can nominate their favourite local beers in each of CAMRA's style categories. These nominations go forward to the CAMRA coordinators and at the same time, the regional taste panels also input their opinions on beers which deserve to go forward. These nominations are then ranked and the top selections go forward to the area competitions, where area category winners are selected and forwarded into the final Champion Beer of Britain (CBOB) and Champion Winter Beer of Britain (CWBOB) competitions. This ensures that there is an spread of beer styles from all regions of the UK.

The overwhelming preference is that these beers should be judged at regional beer festivals. This adds more objectivity to the process as the majority of the judges will be CAMRA trained, and the tastings are blind. This judging takes place over the year following the votes (so for the current voting round it will be done from about March 2017 to February 2018). The winners go forward to the 3 national competitions – National Winter Ales Festival (NWAf, Jan/Feb) for the winter beers, the BBC Good Food Show Winter (Nov), for the bottled beers and the Great British Beer Festival (GBBF, Aug) for the rest of the beers.

The GBBF sees the final CBOB category judging, with the winners of the four categories of the CWBOB competition (Old Ale/Strong Mild, Porter, Stout and Barley Wine/Strong Old Ale), the winning beer from the Speciality Beer, Mild and Strong Bitter categories, coupled with 2 each from the Bitter, Golden Ale and Best Bitter categories proceeding into the final round in order to judge the Supreme Champion, which is crowned the Best Beer in Britain. The reason for 2 beers each from the Bitter, Golden Ale and Best Bitter categories is to accommodate for the proportionate share of the commercial beer market of these beer styles.

The Champion Bottled Beer of Britain (Real Ale in Bottle) is a separate competition but still relies upon CAMRA branches and tasting panel nominations, followed by the area competitions, with the final held at the BBC Good Food Show in November.

What can breweries do to get their beer submitted for consideration?

Aside from ensuring their beers are of a consistently excellent standard throughout the year, brewers can consult their respective CAMRA

Brewery Liaison Officer (BLO) to gain clarification on whether their beer fits the criteria defined by the categories in CAMRA's Beer Styles Guidelines. When a list of eligible beers has been established, it is the role of the BLO to supply this list for reference to the respective CAMRA Area Competition Organiser. If brewers have any questions whatsoever regarding their beer's eligibility, they are asked to consult their BLO for clarification; if they are unable to help then brewers should contact their Area Competition Organiser, details of whom are available from CAMRA HQ.

Currently, between 2,500 and 3,000 members vote in the competition – that is about 1.5% of total membership and doesn't even represent a significant proportion of active members and volunteers. So, we urge all members to get involved, and have their say. It is your competition.

CHAMPION BEER OF BRITAIN 2017.

A Warwickshire brewery, originally located in an old coffin shop, has won the Campaign for Real Ale's prestigious Champion Beer of Britain award on the opening day of the Great British Beer Festival at Olympia London.

Church End Goat's Milk scooped gold in the competition thanks to its blend of pale barley, crystal malt oats and aromatic hops.

Paul Hamblett, sales manager from Church End says: "**Goat's Milk** is our biggest selling beer - it's a nicely balanced beer with a hoppy edge. We originally brewed and named it for a festival taking place in the Goat pub, and the beer just caught on. It's the first time we've won the competition, and we expect it to put us on the map."



Bishop Nick from Essex took silver with *Ridley's Rite*, a pale ale with a floral aroma and satisfying bitterness, while Welsh brewery *Tiny Rebel* - former Champion Beer of Britain winner - won bronze with *Cwtch*, a red ale with a blend of six caramelly malts and three citrussy American hops.

Final judging for the competition was held at the GBBF, which opened its doors to the public on 8 August and saw more than 50,000 people visit to sample from more than 900 beers, ciders, perries and fine wines.

A full breakdown of winners can be found on at camra.org.uk

CAMRA DISCOUNT LIST

Here are the pubs we know of that offer discounted pints to any card-carrying CAMRA member. The discount applies to whole pints only. Please email the editor to let us know of any other hostelrys offering similar discounts.

All Chef & Brewer pubs	10 percent
Anchor, Bexley	10p per pint
Campbell Arms, Northfleet	20p per pint
Cellars Alehouse, Maidstone	10p per pint, 5p per half
Cock Inn, Boughton Monchelsea	20p per pint
Crayford Arms, Crayford	10p per pint
Earl Haig, Bexleyheath	10p per pint
Flower Pot, Maidstone	10p per pint
George Staples, Blackfen	20 percent (<i>also buy 6, 7th free</i>)
Jolly Drayman, Gravesend	10p per pint
Jolly Fenman, Blackfen	10 percent
Moody Mare, Mereworth	Discounted to £3.00p per pint
Olde Thirsty Pig, Maidstone	10p per pint
Old Prince of Orange, Gravesend	20p per pint
Portrait, Sidcup	10 percent
Stag, Maidstone	10p per pint (<i>off guest beers</i>)
Swan, Loose Road, Maidstone	20p per pint, 10p per half
Unicorn, Marden	15 percent
We Anchor in Hope, Welling	10 percent
Yacht, Bexleyheath	10 percent
Ye Olde Black Horse, Sidcup	10 percent

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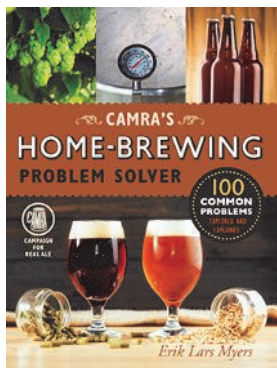
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UNLOCKING THE SECRETS OF HOME-BREWING



Budding home-brewers and beer enthusiasts can find the solution to the most frequent problems they may run into with CAMRA's latest title, CAMRA's Home-Brewing Problem Solver.

CAMRA's Home-Brewing Problem Solver examines the underlying causes of common problems in each stage of the brewing process and offers practical solutions, tips and insights on home-brew snags and setbacks. It is suitable for first-timers trying out a new hobby as well as old hands looking to produce finely crafted artisan ale.

Each key stage of the brewing process is tackled across eight chapters, with accompanying photographs, practical tips and useful insight for brewing, fermenting, packaging and serving a variety of homebrews.

Erik Lars Myers, author and founder of Mystery Brewing says: "Real ale and other craft beers have become increasingly popular over the past few years, and as a result more people have been compelled to try making their own homebrew. However, while the concept between making beer is simple, the execution between brewing in theory and practise is being able to spot the signs of trouble and know how to respond. This book aims to provide the information needed to nip problems in the bud – and better still, avoid them in the first place."

Andy Parker, the book's UK home-brewing consultant says: "Home-brewing is an incredibly rewarding hobby for anyone. In fact, the brewers of many fantastic UK beers – such as last year's Champion Beer of Britain winner Bingham's Vanilla Stout – started off as home-brewers. This book brings together the information you need to start your next great brew."

CAMRA's Home-Brewing Problem Solver officially published on 13th July but is available to buy exclusively from the CAMRA Shop: <https://shop.camra.org.uk>

Join up, join in, join the campaign



**CAMPAIGN
FOR
REAL ALE**

You are just moments away from a year in beer heaven!

From as little as £25* today, be part of the CAMRA community and enjoy discounted entry to around 200 beer festivals, exclusive member offers and more. Discover all the ins and outs of brewing and beer with fantastic magazines and newsletters, but even more importantly support various causes and campaigns to save pubs, cut beer tax and more.

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Enter your details and complete the Direct Debit form below to get 15 months for the price of 12 for the first year and save £2 on your membership fee.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinup or call 01727 798440. 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)

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(UK & EU)		
Joint Membership	£30.50 <input type="checkbox"/>	£32.50 <input type="checkbox"/>
(Partner at the same address)		

*For information on Young Member and other concessionary rates please visit www.camra.org.uk/membership-rates or call 01727 798440.

I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at camra.org.uk/memorandum ☐

Partner's Details (if Joint Membership)

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)
Joint member's Email
Joint member's Tel No

Signed
Date

Applications will be processed within 21 days of receipt of this form. 04/17



**CAMPAIGN
FOR
REAL ALE**

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To the Manager Bank or Building Society

Address
.....
..... Postcode

Names(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference

Service User Number
9 2 6 1 2 9

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Membership Number
Name
Postcode

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- 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.

Banks and Building Societies may not accept Direct Debit instructions for some types of account.

New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership

CAMRA BRANCH DIARIES

CAMRA branches arrange socials and trips throughout the year. If you would like more information, please ring the local branch contact—see **Local News** sections. **Meetings start at 20:30 unless otherwise stated.**

BEX: Bexley, GDV: Gravesend and Darent Valley, MMK: Maidstone & Mid-Kent

August	BEX	28 7:45pm, start Broken Drum, Sidcup DA15 9PT then George Staples
September	GDV	1 19:00, Beer Festival Social, George & Dragon, Swanscombe
	MMK	2 11:00, CAMRA's East Malling Beer & Cider Festival
	GDV	7 Three Pillars, Grapes, Waterloo; Gravesend
	MMK	7 North Pole then Watlingtonbury Hotel; Watlingtonbury
	MMK	9 09:17, Bus Trip to Turners Hill
	MMK	12 11:10, Bus & Walk to Hawkhurst
	BEX	13 Wrong 'Un, Bexleyheath DA6 8AS
		Branch Mtg including EGM to ratify June's AGM,
	MMK	14 Stile Bridge, Marden - Branch Open Business Meeting
	MMK	21 First & Last then Cellars; Maidstone
	MMK	23 (Time TBC), Bus/train trip to Canterbury – Green Hop Fortnight
	GDV	27 Dartford Working Men's Club, Dartford
		Branch Open Business Meeting
	BEX	27 20:00, Hackney Carriage, Sidcup DA15 7AA then Iron Horse
October	MMK	28 Harrow, Ulcombe then Park Gate, Hollingbourne
	MMK	5 Red Lion, Lenham - Beer Festival Wash-up Meeting
	MMK	10 12:20, Bus & Walk to Lynsted
	GDV	11 Milton Ale Shades, Canal Tavern, Jolly Drayman; Gravesend
	BEX	11 Green Man, Welling DA16 3NL - Branch Open Business Meeting
	MMK	12 Angel, Addington then Kings Arms, Offham
	MMK	19 Walnut Tree then Chequers; Loose
	BEX	25 20:00 Woolwich Equitable, Woolwich SE18 6AB
		then on to other Woolwich pubs.
	GDV	26 Jolly Millers, Bridges, Queen; South Darent
	MMK	26 Walnut Tree then George; Yalding then Chequers, Laddingford
	MMK	28 Roland's vintage coach trip (Booking required)
	MMK	2 Chiltern Hundreds, Maidstone then Yew Tree, Sandling
	MMK	7 10:49, Bus & Walk to Broad Oak
November	GDV	8 Three Pillars, Gravesend - Branch Open Business Meeting
	BEX	8 Volunteer, Bexleyheath - Branch Open Business Meeting
	MMK	9 Bull, Linton then Wheatsheaf, Maidstone
	MMK	16 Bull, West Malling - Branch Open Business Meeting
	BEX	22 20:00, Long Pond, London Eltham SE9 1UT , then Park Tavern
	GDV	23 Wat Tyler, Clipper, Stage Door; Dartford
	MMK	23 Clothworkers then Kings Head then Queens Head; Sutton Valence
	MMK	25 10:17, Bus Trip to Lewes
	MMK	30 Swan then Hare & Hounds then Society Rooms; Maidstone
December	GDV	6 Three Daws, Gravesend - Annual General Meeting

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* SILVER STAR * FINE LIGHT ALE * GOLD STAR * OLD 1066 ALE *

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