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beerlines

the magazine of the North Hampshire branch of the Campaign for Real Ale

ISSUE 15 OCTOBER-DECEMBER 2016

North Hampshire
CAMRA Pub of the
Year Winner 2016.
See page 8. Photo
© Derek Salter



CAMPAIGN
FOR
REAL ALE

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In This Issue...

- Pub Focus - Jolly Farmer, Cliddesden
- Pub of the Year Award
- American Cider
- Great British Beer Fest - a volunteer's tale
- ... & LOADS MORE

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Editor's Shout

A warm welcome to you

Recently I heard CAMRA described as "the biggest volunteer social club in the world". Whether or not this is true is perhaps a subject for another discussion. What is true is that above all else we are still a Campaign; moreover we are a Campaign **For** Real Ale. Not against anything. Individual members are free to express personal opinions - that is to be expected in any volunteer group - it does not mean that those views are necessarily endorsed by the Campaign. Similarly with branch newsletters and magazines. On page 14 there is a letter from a local licensee complaining about perceived condescension in this magazine with reference to his pub and the owning Pub Company. I disagree but see what you think.

One of the positive results of our and other bodies' campaigning efforts was that on 21st July this year the Pubs Advisory Service became live. Headed by Pubs Code Adjudicator Paul Newby, the service is there to provide among other things, help for pub tenants who are in dispute with their owners. The Adjudicator has powers to resolve individual disputes, award redress to tied tenants if a code breach is proved, investigate widespread abuses of the code, make recommendations and impose financial penalties. The Adjudicator can be contacted on paul.newby@pca.gsi.gov.uk.

In August, beer lovers were shocked to hear that Oakleaf Brewery in Gosport was to be run by administrators. The good news is, the brewery has now been bought. Check out Fallen Acorn Brewery <http://www.fallenacornbrewing.co/the-brewery>.

Hampshire-based Broken Bridge Brewing, Upper Swanmore, opened their doors this summer. I recently tried their *First Draught* (4.6% ABV) in the Albion, Winchester. It's a hoppy and fruity American-style pale ale with rye and Vienna malts. *Beer Lines* wishes both breweries well.

Cheers! Jim Turner

(Magazine Editor, North Hampshire CAMRA)

Online Beer Lines:
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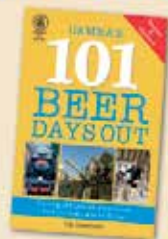
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All Photos: © Jim Turner

Pub Focus

The Jolly Farmer, Cliddesden

South of the M3 on the B3046 Farleigh Road and within easy walking or cycling distance of Basingstoke, sits a delightful country hostelry. Dating from the seventeenth century the Jolly Farmer was originally three cottages, now a single building. Licensees Moray Cameron and mum Pauline have been looking after hungry and thirsty customers at the 'Jolly' since November 2010. Before that was a four-year stint at the East End Arms near Lymington, now run by former Dire Straits bass player, John Illsley. Whilst in name-dropping mode, early on in his career, Moray worked with TV chef Keith Floyd at the Maltsters Arms at Tuckenhay near Totnes in Devon which might explain his passion for food.

But I digress. Back to the 'Jolly', it is a popular, busy pub, well supported by locals and visitors, including business people who often pop in for a relaxed lunch. Moray told me that their aim is to provide "... relaxed food and drink as it should be". There is a main bar area and a smaller room that caters for private parties. With congenial surroundings, good conversation, very good food, equally good beers and an impressive wine 'cellar', there is everything here the pub user could possibly desire, even a darts board. A shady back

patio at the rear leads uphill to a pleasant grassed area for customers wishing to avail themselves of the occasional good weather.

On the food side, everything is freshly prepared on-site as one might expect given Moray's background. Fish is delivered daily from either Brixham or Brighton and many customers are complimentary about the pub's 'proper' Fish 'n' Chips.

Although there is attention to detail on food, Moray was keen to point out that the Jolly Farmer is a pub that serves good food, not a restaurant that serves beer. On the subject of beer, Hogsback TEA, Wadworth 6X and Sharp's Doombar make regular appearances. Seasonal and other guest beers are sourced from Punch Tavern's 'Finest Cask' range and there are up to ten different guest beers each month.

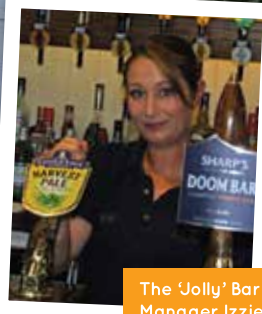
As if running a busy pub like the 'Jolly' was not enough, in June 2014 Pauline and Moray also took over the running of the Bounty in Basingstoke. The Bounty, a historic local to the south of the town, is a country-style pub with a relaxing garden. Fine food is available here too; however this is more of a 'wet-led' pub with four ever-changing beers from across the UK.

The Jolly Farmer, Farleigh Road, Cliddesden RG25 2JL. Tel: 01256 473073.

www.jollyfarmercliddesden.co.uk

The Bounty Inn, 81 Bounty Road, Basingstoke RG21 3BZ. Tel: 01256 320071
www.thebountyinnbasingstoke.co.uk

Jim Turner



The 'Jolly' Bar Manager Izzie



A Volunteer's Tale

From the Great British Beer Festival 2016

For many beer lovers, the CAMRA Great British Beer Festival (GBBF) is the highlight of the drinking year. This celebration of brewing has been a calendar fixture since the early days of the CAMRA organization itself, and this year it was held on the 9th – 14th August inside the Victorian splendour of Olympia London. This venue provides a grand setting in which to enjoy the choice of over 900 beers and ciders from the UK and all over the world.

Every year a small army of around 1,000 unpaid CAMRA volunteers work very hard to set up, manage, and take-down the GBBF event. This year I volunteered to join the crew, and I spent a very enjoyable day serving beer on the “Rising Sun” Bar B4 on Friday 12th.

The volunteer army is very well organized, and I was properly trained in hygiene and safety precautions. There is a private (free) bar for the staff, the ‘Volunteer Arms’, and a restaurant

serving hot food for lunch and dinner. For staff working on multiple days, accommodation at local halls-of-residence can be arranged.

Behind the scenes the beer is very well managed. Our beer stillaging was set up inside refrigerated shipping containers, which really simplifies the cask cooling arrangements. All the beer at GBBF is dispensed by hand-pump; there are no gravity-fed casks. As you might imagine, this results in an amazingly complex beer plumbing operation!

Doors opened to the public at 12:00 noon, and there was a very steady stream of drinkers throughout the whole day. It never got uncomfortably busy and never too quiet – I suppose that is the perfect way to operate. The most difficult task is the mental arithmetic, especially when someone is buying a complicated mixed round of drinks! We had no electronic cash tills; it all had to be done in your head... I don't think I made many mistakes...

One of the functions at each year's festival is deciding on the final selection of the Champion Beers of Britain.

Countdown to opening time.
Photo © Campaign for Real Ale



Quick Quiz For answers see page 12

Each clue has a double meaning with the same one-word answer. Rearrange the first letter of each answer to find a **Scottish Crafty Canine** (7 letters).

1. Grease and olive
2. Poke around gun
3. String and green
4. Lawn snitch
5. Swim in sherbet
6. Urge on yolk
7. Healthy water source

Brenda Cross



The overall winners were:

Gold: Bingham's (Berkshire) - Vanilla Stout

Silver: Old Dairy (Kent) - Snow Top

Bronze: Tring (Hertfordshire) - Death or Glory

Large queues soon built up around the winning beers! Many congratulations to the above and to all the winners in the various different style categories. For full details visit CAMRA's website www.camra.org.uk/champion-beer-of-britain

This year, GBBF was attended by around 45,000 visitors. Working behind the bar was great fun, and an excellent opportunity to meet and chat with CAMRA members from all over the country. I reckon I served about 300 pints during the day, and I thoroughly recommend the experience – If you are a CAMRA member, do volunteer next year if you can!

Mike Hodson



Photo © Mike Hodson



After the end of the festival, everything has to be cleared up.
Photos © Campaign for Real Ale



STOP PRESS Bingham's Vanilla Stout will be on sale at the Hampshire Oktoberfest. On the 7th to 9th October at the Basingstoke Sports & Social Club.
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www.camrahantsnorth.org.uk

Bar Chat

News & gossip around the North Hampshire branch area

If you have any information about your pubs (closures, openings, changes of owner and so on), please contact the editor at beerlines@camrahantsnorth.org.uk.

North Hampshire Branch Pub of the Year 2016



Licensee Matt Todd (centre right, with the celeb pose!) and members of North Hampshire CAMRA at an awards presentation in June. The presentation was made by Branch Chairman, Michael Hodson (left). Matt's pub, the Wonston Arms ("the best little pub in Hampshire"), scooped both Area Winner (west of area) and Overall Winner. Well done indeed! Photo © Graham Salter

The **Old House at Home** in Newnham near Hook is to be the subject of a BBC documentary highlighting the power of people in protests. Pub Company Red Oak Taverns wants to change the pub to a building of residential status. The pub shut in January 2015 and was bought by Red Oak in the summer of that year. On Saturday 6th August villagers held a 'Save Our Pub' day on the Green, marched around the pub with placards and enjoyed beer supplied by local brewery, Andwell. The documentary will be shown on BBC4 in October.

At the western edge of the branch, Monxton Parish Council started a campaign in August to try to save the **Black Swan**, known locally as the Mucky Duck. The pub's future was in doubt following the departure of licensees Michael Pasque and Rosy Locke. The pub has now been put on the market as a freehold by Enterprise Inns. An Asset of Community Value order has been placed on the pub by the council and a Community Benefits Society is being created to raise money for the purchase.

Not too far away, the **Plough** at Grateley, which was, for a very short time, run by Rosy and Michael after leaving the Black Swan (see above), has reopened under new licensee Craig Inglis.

Still in the west of area, the **Swallow** in Andover closed in August after a £80,000 revamp. At the time of writing Pub Company Enterprise Inns say they are looking for new publicans.

Also in Andover, the **Angel** now has Cask Marque accreditation.

The **Purefoy Arms** at Preston Candover was closed and awaiting new tenants at the time of writing.

The **Plough** at Longparish reopened on 5th August. The new owners are Allen and Helen Watts from the **Lunar Hare**, Andover. Allen, who as well as now being involved with two pubs, is currently going everywhere barefoot in aid of the Barefoot Challenge, organised by the charity Giving Africa.


Also in Longparish the **Cricketers**, a Wadworth pub, has been taken over by new licensees, Kevin and Julie May. It reopened on 11th July.

Unconfirmed rumours department: the **Bakers Arms** in Basingstoke, currently owned by Greene King, may be put up for sale. One interested party could be JD Wetherspoon which owns the pub next door, the **Maidenhead Inn**. Watch this space.

The **Pineapple**, Brimpton Common and the **Cricketers**, Baughurst have both reopened.

At the time of writing, Enterprise Inns are looking for a new manager to run the **White Hart** in London Road Basingstoke.

Online Beer Lines:
www.camrahantsnorth.org.uk



CAMRA's Key Campaigns

- Stop tax killing beer and pubs
- Secure an effective government support package for pubs
- Encourage more people to try a range of real ales, ciders and perries
- To raise the profile of pub-going and increase the number of people using pubs regularly

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The new Guide will be published in **September 2016**, you can order a copy now (details below).

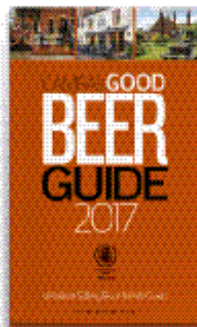
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WhatPub?

A great resource for pub-goers - www.whatpub.com

For some time now, CAMRA has been running an online database, available to the public, called *WhatPub*. This resource draws on the knowledge of thousands of CAMRA volunteers throughout the UK and is an invaluable help if you are looking for information about pubs in an area with which you are not familiar. There are currently nearly 36,000 real ale pubs listed, which accounts for 96 per cent of all real ale pubs in the UK.

Like any on-going database, *WhatPub* is only as good as the information provided to it. If you find that information on a pub you have visited is out-of-date or incorrect, please use the 'Submit Updates' field on the home page. You will, within a day or so, receive an acknowledgment and a 'Thank You' from the area team responsible.

There is an extra field within the database which is only accessible to members. So, if you



want to participate in beer-scoring, which counts towards the compilation of the shortlisting of pubs for the Good Beer Guide, you will need to join CAMRA. There is a membership form in this magazine on page 22.

Jim Turner

Current CAMRA LocAle Pubs in our area

- Barley Mow, Oakley
- Bourne Valley Inn, St Mary Bourne
- Clatford Arms, Goodworth Clatford
- Derby, North Warnborough
- Eagle Inn, Abbots Ann
- Four Horseshoes, Sherfield-on-Loddon
- The Fox, North Waltham
- Fur and Feathers, Herriard
- Leather Bottle, Mattingley, near Hook
- Maidenhead Inn, Basingstoke
- Mill House, North Warnborough
- Northbrook Arms, East Stratton
- Odiham & Greywell Cricket Club
- Plough, Grateley
- Plough Inn, Little London near Silchester
- Prince Regent, Whitchurch
- Red Lion, Overton
- Rising Sun, Basingstoke
- Sun Inn, Dummer
- Watership Down Inn, Freefolk
- White Hart, Charter Alley
- White Hart, Over Wallop
- Wonston Arms, Wonston, Sutton Scotney
- The Woolpack Inn, Totford
- Y Knot Inn, Water End near Hook

Visit www.camrahantsnorth.org.uk to see the latest list with a map link

PUBLICANS: If you wish to benefit from participation in the North Hampshire CAMRA LocAle scheme you must agree to endeavour to ensure that at least one locally brewed real ale is on sale at all times. The term 'locally brewed' in this context refers to a beer brewed within 25 miles of the location of the pub/dub, or from anywhere in Hampshire. Only real ale can be promoted as CAMRA LocAle. LocAle promotional material is provided to all participating outlets. The branch LocAle contact is Pat Hayward who can be contacted through *Beer Lines* on beerlines@camrahantsnorth.org.uk



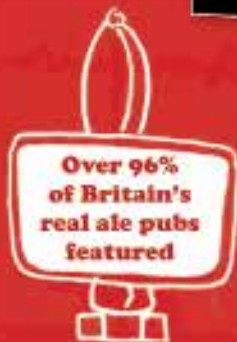
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What's Happening?

North Hampshire Branch Diary & other events

Wednesday 12th – Sunday 23rd October

Weatherspoon's Beer Festival at all JDW pubs across the UK.

Saturday 15th – Sunday 17th October

IOW Classic Buses, Beer and Walks Weekend. Starts in Newport. www.iwbeerandbuses.co.uk

Friday 21st October

'Apple Day', launched in 1990 by Common Ground. (October is the time when cider producers press their apples.)
www.commonground.org.uk

Tuesday 25th October - 8pm start

Branch meeting at Soldiers Return, Basingstoke

Saturday 29th October

Red Cat Brewery open day. Branch visits planned. Contact brenda.cross@ntlworld.com (east of branch) or john@jpbdesign.net (west of branch)

Thursday 3rd – Saturday 5th November

CAMRA Redhill Beer Festival at Merstham Village Hall, Station road, Merstham RH1 3ED. 150 metres west of Merstham Station, close to 405 Croydon/Redhill bus route.
www.camrasurrey.org.uk/festivals/festivals-redhill

Saturday 5th November

CAMRA Wessex Regional Meeting. North Hampshire branch hosting. Venue to be confirmed. Contact john@jpbdesign.net

Thursday 10th – Sunday 13th November

25th Egham Beer Festival at United Services Club. Organised by the club with assistance from the local CAMRA branch.
www.eghambeerfestival.co.uk

Branch evening visit to festival on Friday 11 November. Contact brenda.cross@ntlworld.com

Friday 11th– Saturday 12th November

CAMRA Woking Beer Festival, Woking Leisure Centre. Over 70 Real Ales plus ciders, perry and imported beers. Tickets available from Woking Leisure Centre. Tel. 01483 771122 or visit www.wokingbeerfestival.co.uk

Saturday 19th November

CAMRA Wessex Regional Meeting. North Hampshire branch hosting. Details to be announced on Facebook page and branch mailout.

Events may well have changed since *Beer Lines* went to press. For up-to-date information please contact social@camrahantsnorth.org.uk or visit our main website www.camrahantsnorth.org.uk. If you would like to have your Real Ale-related event published here please contact the editor at beerlines@camrahantsnorth.org.uk for magazine deadlines.

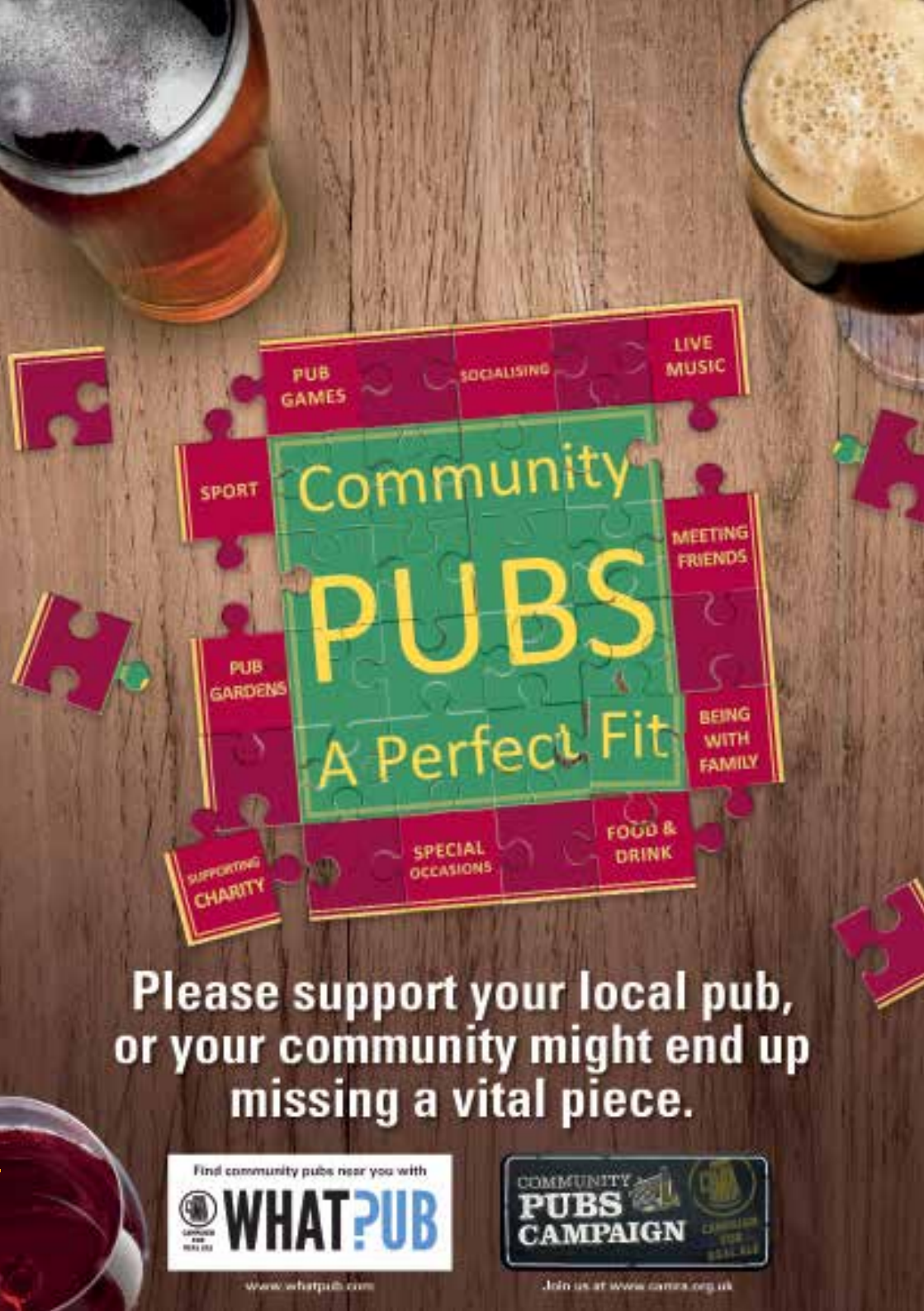
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Answers to Quick Quiz [on page 6]

1. Oil; 2. Rifle; 3. Bean; 4. Grass; 5. Dip; 6. Egg; 7. Well.
 The Scottish Crafty Canine is **BREWDOG**



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Letter to the Editor

It would appear we volunteers don't get everything right...

A Letter from Half Moon & Spread Eagle:

Dear Sir,

With reference to an article in *Beer Lines* [July-September], I find myself once again disappointed and upset on how your articles seem to favour some and dismiss others. If your writers are going to comment on a pub they should at least call in and check what is actually on sale and not be condescending because of personal choice.

So to clarify matters:

- We have 5 ales on all the time, 2 Greene King house and 3 changing monthly.
- We do stock local ales if available and the demand is there.
- This is a GK leased pub run by a traditional landlord and landlady.

If it wasn't for GK and their continued investment in real ale and brewing there would be even more pubs gone, this one included.

As for your editor's comments about saving real ale etc., you really do need to get a reality check about how pubs function before patting yourself on the back as many more pubs are and will be going, especially in the south as we have lost the ability/knack of popping in to the local for a pint and a chat.

If CAMRA was ever serious about saving pubs it should have highlighted how the NON- brewing PubCos have behaved since the beer orders, which has been the main reason that pubs have gone or been replaced with gastro pubs.

Mike Salczynski

Half Moon & Spread Eagle

The Editor replies:

The article in question seems to be the Pub Walk which originally was only going to feature the start point, the Dove Inn at Micheldever Station and the destination pub, the Wonston Arms (North Hampshire CAMRA Pub of the Year 2016). For extra interest, the author added in an 'optional extra' the Half Moon & Spread Eagle, at the far



Beers available at the Half Moon & Spread Eagle in July. Photo by Phil Myatt

end of Micheldever village. This would have added a few more miles to the journey and was not part of the original walk. When the article was submitted I was advised that if space was insufficient the extra pub reference could be omitted. For the sake of completeness I decided to retain it. I fail to see how the wording of the article can be construed as condescending - the only error would seem to be in the number of guest ales available. *Beer Lines* is happy to correct this.

CAMRA is currently undergoing a series of Revitalisation meetings across the UK to determine our future direction. The performance of PubCos and their role in the plight of the UK's pubs are currently very high on the agenda.

CAMRA Discounts

The following outlets provide discounts to card-carrying CAMRA members:

Odiham & Greywell Cricket Club, Odiham:
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The White Hart, Hook:
20p off a pint; 10p off a half pint

The White Hart, Whitchurch:
50p off a pint; 25p off a half pint

Basingstoke Sports & Social Club:
Club members' rates

Publicans: if you wish to offer discounts to CAMRA members and be listed here please contact the editor on beerlines@camrahantsnorth.org.uk

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The Cider Binn

Cider in the New World – United States of America



If you ask for a cider in the USA you are very likely to be presented with a glass of cloudy, non-alcoholic apple juice. Proper cider is known as 'Hard Cider'. The early British colonists brought apple and pear seeds and saplings with them in order to set up orchards when they arrived. There is even evidence that a cider press was part of the cargo of the Mayflower. The colonists eventually had to import bees in order to ensure pollination of the new trees, as the honey bee was not a native American insect and had to be imported from the Old World. A large proportion of the colonists came from British rural communities with a cider tradition so cider and perry production was an early rural industry in the new British colony. Other New World settlers came from France and Spain and they also brought their cider traditions with them.

The climate in many parts of North America (high summer temperatures and hard winters) is not friendly for apple and pears. Even today most orchards are in the Eastern USA in the original 13 States. Modern orchards have been planted in the Western coastal states, often in the wine-growing regions. The central region (the Corn Belt states) has too harsh a climate for commercial apple growing.

Many apple orchards were destroyed in the 1920s Prohibition era. This caused Hard Cider to go out of fashion until the late 20th Century.

In the 21st century Hard Cider is undergoing a revival. This is on the heels of the growing number of microbreweries producing cask beers and the marketing hype of 'Craft' producers. Cider and Perry is the fastest growing sector of the USA drinks industry with output tripling since 2010, mostly from small artisan producers.

New England Revival

The new wave of farmhouse cider producers at the end of the last century centred on Boston, Massachusetts where there are 44 commercial orchards within 30 miles of Boston and over 50 artisan cider producers in the state of Massachusetts alone. It is fascinating for us to look at the towns in Massachusetts that produce cider; North Andover, Southamptton, Northampton, and Marlborough to name just a few!

- **Bantam Cider**, Somerville, Massachusetts: *Wunderkind* - This is a cider brewed with wild cherry and black peppercorns.

- **Down East Cider**, Boston, Massachusetts: *Antoine Dod Saison* - A cider fermented with cinnamon, coriander and lavender.

New York State

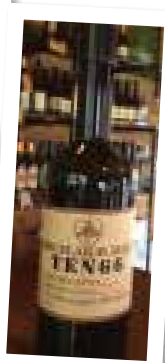
The Hudson Valley in New York State is the second largest apple growing region in the USA. The trend of New York City's younger drinkers towards drinking 'Craft' beers from local microbreweries has greatly helped to increase the popularity of small producer Hard Ciders as well as perries. New Jersey, just across the Hudson from New York, has an apple brandy distillery that has been owned by the Laird family for 300 years. This USA version of Calvados is called Applejack.

- **Orchard Hill Cider Mill**, New Hampton, New York State: *Ten 66* - A Normandy-style cider.

- **Naked Flock**, Warwick, New York State: *Naked Flock Citra Hard Cider* - This is a dry cider that is lightly hopped.



Hard cider from the USA



- **Yankee Folly Cidery**, Woodstock, New York State: *Yankee Folly Cider* - A premium, still, off-dry, cider.

West Coast Ciders

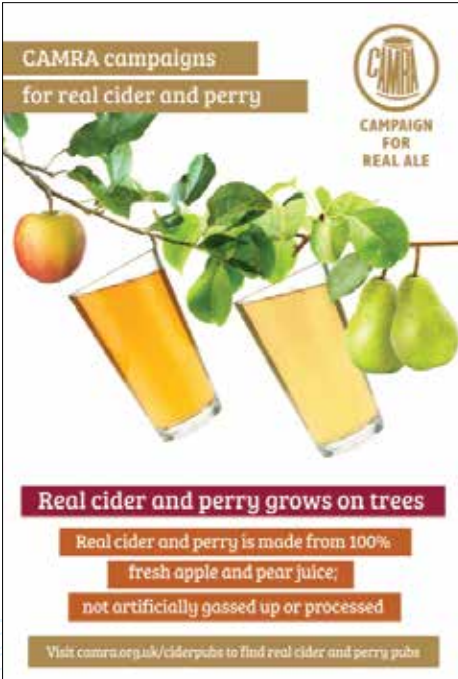
California, the 'Golden State', has over 100 apple orchards and also now has more than 50 large and small cider producers that create quality ciders and perries. These West Coast producers do not limit themselves to traditional recipes and often use innovative ingredients native to the area. One producer adds Cactus Pears and Blue Agave nectar to a farmhouse cider and another uses five per cent pineapple! However the *William Tell Pinot Grigio Hard Apple Cider* which contains 15 per cent Pinot Grigio wine, and the **101 Cider Company IPC** (*India Pale Cider*), hopped with five different varieties of hop, may challenge both CAMRA traditions and British tastes.

- **Cider Brothers:** *William Tell Pinot Grigio Hard Apple Cider*.

- **Ace Cider:** *Ace Pineapple Cider* - A 5% abv cider, the first of its type in the world

- **101 Cider Company:** *Cactus Red* - Apple cider with added cactus & *India Pale Cider* - A hopped cider made from apples and quince fruit.

Tony Binns



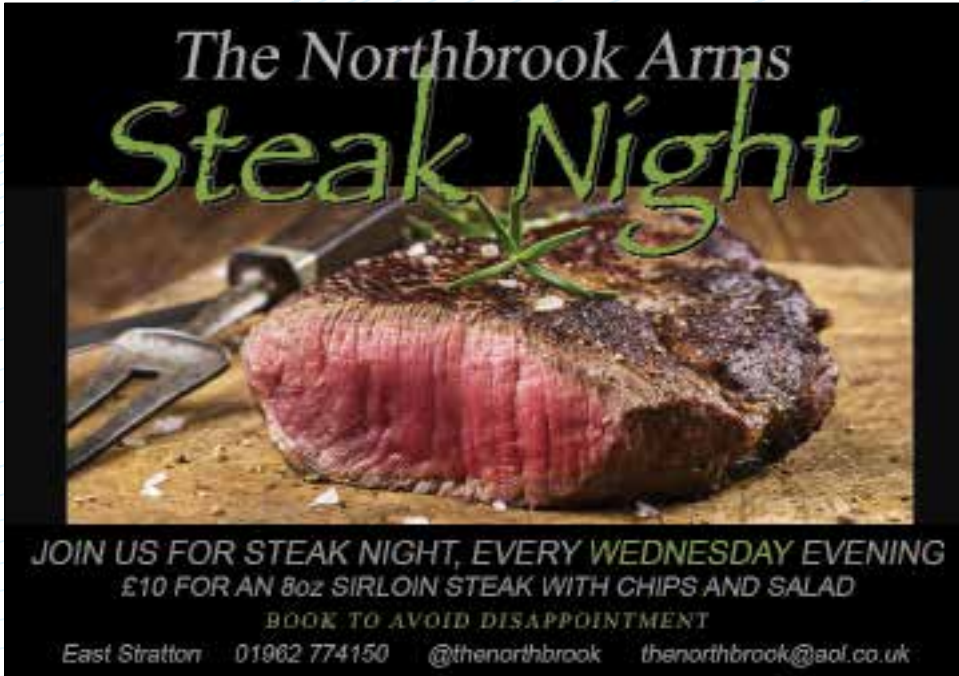
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Brewery News

Local brewery updates



Andwell Brewing Company

01256 761044
www.andwells.com

Adam and the team are delighted to have been awarded Bronze in SIBA's 2016 South-East Independent Beer Awards for their *Crouch Hold Engage* (4.6%).

There will be a Green Hop version of their popular *King John* (4.2%) making its appearance at the Basingstoke OctoberFest.

By the end of September work was due to have been completed on the brewery's new Visitor Centre which should be open by the time you are reading this.



Betteridge's Brewery

07771 966058
www.betteridgesbrewery.co.uk

Mark and Jenny have had a great summer with sales up on last year, concentrating on their two house ales, *Jenny Wren* at the George and Dragon, Hurstbourne Tarrant and *Old Chap* at The Three Tuns, Gt Bedwyn.

Other pubs receiving beer on a regular basis now include the Wonston Arms, the George at Middle Wallop, the Northbrook Arms and the Welcome Stranger, Kimpton near Thruxton. Beer is even delivered on a monthly basis to the Royal Oak, Fritham in the New Forest.

Good news from the Test Valley Business Awards: Betteridge's has been shortlisted this year as one of three finalists in the food and drink producer.

Fetes, parties, private functions and festivals continue to provide great fun with their travelling tent sales. There are plans to be at a number of Christmas Markets in the coming few months with gift packs of bottles.



Little London Brewery

01256 533044
www.littlelondonbrewery.com

Ales making their beer debuts at Beer Festivals: *Type 2 Golden Pale Ale* (2.0% ABV) at Tamworth and Silchester Festivals; *May's Bounty Premium Ale* (4.4% ABV) at Tamworth & Basingstoke Octoberfest, and *Doreen's Dark Bitter* (3.2% ABV) at Tamworth and Silchester.

Also following on from the Hop Shortage article in last edition of *Beer Lines*, the brewery is delighted to have guaranteed supply for the foreseeable future of their 'English only' brewing hops directly from the farm.

Capacity for new ale production has now increased with the purchase of a new 100 litre Fermentation Vessel for the brewery's ½ BBL mini brewing system. This will better support customer 'hands-on' brewing sessions.



Longdog Brewery

01256 324286
www.longdogbrewery.co.uk

Business has been strong at Longdog Brewery with an increase in trade, festival and off-sales customers. There are a lot of parties and weddings going on at the moment and they are pleased to see that more and more individuals are buying real ale for their own events. They are just about keeping up with demand, especially as a transit-load of ale went to a single festival in early September. The brewery has been hosting their stall at a number of successful events, fayres and festivals around Hampshire over the summer, a few in September and some for October. As *Beer Lines* went for proofing, Lisa and Phil were busy preparing for Odiham FlavourFest – the inaugural

food and drink festival being held in the beautiful village of Odiham on Bank Holiday Monday.

Having brewed *Longdog IPA* last quarter, they've developed another special – *Jarrylo* is a 5% ESB-style bitter. Most of this will find its way into bottles but some casks will make it to festivals and into the odd pub.

Longdog's core range of ales is still available from the brewery shop - all details are available on the website above.



Mash Brewery

01962 795023

Twitter @MashBrewery

www.mashbrewery.com

The brewery has two new beers in their range: *Gilt* 4.1% ABV (a hoppy golden beer with hints of orange) and *Ruby* 4.8% ABV (a red malty beer). Both are available on draught and in bottles. Mash Gold has now become a seasonal beer.

Mash beers are now at Alton, Southsea and Odiham Farmers' Markets. Sausages made with Mash *Chocolate Stout* from HG Witt & Sons can now be purchased at most Hampshire Farmers' Markets.

Check out the brewery's Facebook page (Mash Brewery), Twitter or their web site for upcoming events.



Sherfield Village Brewery

07906 060429

www.sherfieldvillagebrewery.co.uk

SVB's *TBA* appeared at both the Houses of Parliament and the Great British Beer Festival over the summer, as well as more recent outings with other Sherfield Village beers, to Sherfield Beer Festival in September, and both Ascot and Basingstoke Octoberfest festivals.

Due to high demand for core beers this year, SVB have not produced as many specials as they would have liked in 2016, and hope to be back to playing with new hops next year.



Wild Weather Ales

0118 970 1837

www.wildweatherales.com

The brewery's new canning line has now arrived from the USA and was commissioned and rocking and rolling by the end of September, starting with four beers: *Shepherds Warning*, *Storm in a Teacup*, *Little Wind* and *Mudslinger*.

New beers coming out are *Strawberries 'n' Dream* a 4.2% ABV milk lactose pale ale using strawberries and cream tea infusion, followed by this year's special beer for Ascot Beer Festival *Why the Long Face?*

There is also a one-off cask of *Blizzard* going to the Hampshire OctoberFest in which the hops have been aged out and replaced with toasted coconut chips.

In September the brewery once again did a collaboration beer with three great beer pubs. This time round it was the Five Bells (Wickham), the Ale House (Reading) and the Castle Tap (Reading).

Also in September there was a return collaboration with Elusive Brewing, current ideas being a DIPA called *Herman Toothrot*.

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EXTRA

Brewery News

Stop Press! Andwell News!

Exciting changes are afoot for one of our local breweries. Andwell's, based at Andwell near Basingstoke moved to the site of an old trout farm a number of years ago and this year embarked on a large project of demolishing old outbuildings, creating four new industrial units (rentals) on the site, and designing and building the Brew House, a lovely large cedar-clad facility. With a fabulous view over the winding river and the landscape at the back of the brewery, with decking built over part of it, the Brew House has a function room for 50 people upstairs, a new Brewery Shop, café area on the ground floor which can be used for larger functions (100+) and will provide hospitality for tour visitors. It also incorporates a new purpose-built cask store.

As Beer Lines goes to press the owner Adam Komrower is yet to give a date for the opening but the structure is complete and the facility is being finished off inside. The Annual Family Day has been cancelled this year to make way for a Grand

Opening event. Details of this will be on their website www.andwells.com and as soon as we know it will be advertised on the North Hampshire branch calendar and our Facebook page. Bookings are not being taken yet but Adam is happy to discuss any potential day time events or business meetings requiring a flexible facility, catered or self-catered, with good parking and later, possible evening events after the Brew House is up and running.

Brenda Cross



Different stages in the construction process

Obituary

John Featherby

16th Sept 1944 - 18th June 2016

I am now at the stage of life when more and more of those I have known, loved or respected are shuffling off their respective mortal coils. I regret all their passing, none more so than that of Mr John Featherby.

My first contact with John was in 1976 (or possibly 1977) when he hand-wrote to me as Branch Contact politely requesting to join CAMRA, apologising that he was not normally a pint-drinker but preferred his beer in halves! And so began an acquaintance that lasted into the early 'naughties' when, sadly, we lost contact.

I think John was possibly our first or second Branch Secretary. In 1978 he became a partner in Bourne Valley Brewery, Andover, and then in the 1980s I met him working at Tisbury Brewery. I also recall he was involved in an attempt to start a brewery in Corfu.

In 2003 we met up for what was to be the very last time at a farewell party for Jan and Dave Rayner who were retiring from the Weyhill Fair pub. He looked every inch an Edwardian gentleman with sideburns and a rosy complexion. John was quietly spoken, polite, well-educated, musically talented, passionate and had an engaging wit. Regret at his passing is too inadequate a word.

Jim Turner



John Featherby

NEW FROM CAMRA BOOKS



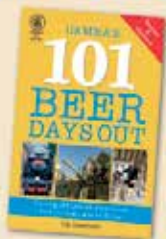
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