

beerlines

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

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ISSUE 9 APRIL-JUNE 2015

WINNER

CAMRA Wessex &
Channel Islands
Newsletter of the
Year Award
2014



**CAMPAIGN
FOR
REAL ALE**

Brewer Mark Betteridge
supervising the sparging
process in his new brewery.

Photo by Mojo Film

In This Issue...

- Betteridge's Brewery
- Hogs Back Hop Farm
- Rails & Ales
- Watership Down Inn
- ... & LOADS MORE

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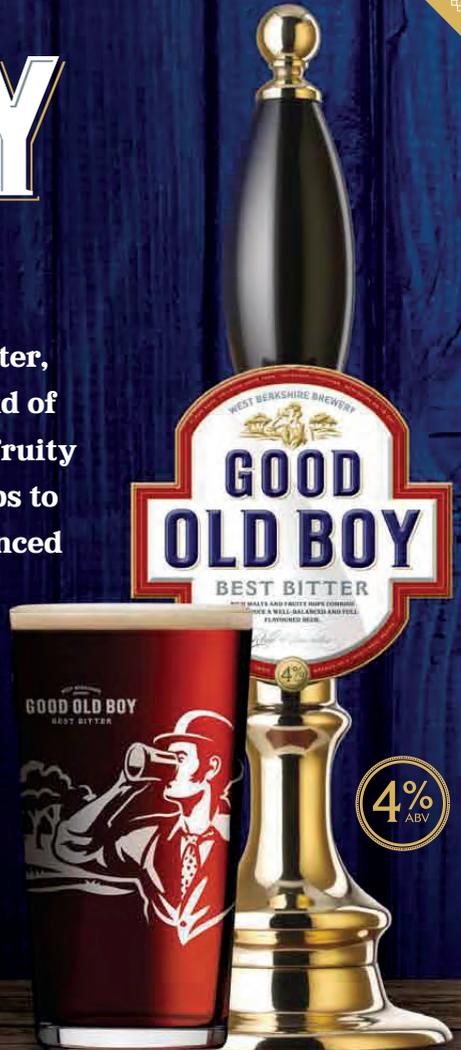


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Editor's Shout

A warm welcome to you

It will not have escaped your notice that there is a General Election this year. There may be many reasons why you vote the way you do, and I am not about to attempt to convince you to vote for any particular party or candidate. However if you are currently undecided then the following may help you proceed a little further down the road to a decision.

CAMRA has produced a Manifesto for Pubs and Real Ale which asks election candidates to commit to the following pledges: Support well-run community pubs; Promote Britain's 1300 breweries; Represent pub goers and beer drinkers.

Already over 300 candidates have pledged their support. Find out which of your local candidates have pledged their support by visiting <http://t.co/SS9TfUTZWj>. Then visit CAMRA's new #generalelection website and get your local candidates to pledge support to real ale & pubs www.ge2015.camra.org.uk

CAMRA's goal is to secure the support of 1000 electoral candidates ahead of the General Election. Securing this support is vital to us delivering successful campaigns over the next five years so please lobby your local candidates. To steal a line from the supermarket chain that has been responsible for the destruction of hundreds if not thousands of pubs in this country: "Every little helps!"

On a lighter but no less important note, you will have seen on our cover that, once again *Beer Lines* has scooped the award for the Best CAMRA newsletter in the Wessex Region. So a big THANK YOU to all those who have contributed in any way to *Beer Lines* over the last year from submitting news or articles to distributing the magazines across our dauntingly large branch area. A big THANK YOU also must go to our publishers Capital Media, who design the pages, source the advertising and arrange the printing.

Cheers!

Jim Turner (Magazine Editor, North Hampshire CAMRA)



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Tues - Thurs: 12 noon - 3pm & 5pm - 11pm
Fri & Sat: 12 noon - 11pm
Sun: 12 noon - 6pm

Food Service times

Tues - Sat: 12 noon - 2:30pm
& 6:30pm - 9pm
Sun: 12 noon - 3pm



21st Reading Cider & Beer Festival

30th April - 3rd May 2015

The Reading Beer and Cider Festival is returning to King's Meadow from Thursday 30th April to Sunday 3rd May. It's the 21st festival and almost certainly the last one to be held at King's Meadow, so come along and savour it while you can. Once again there will be a range of over 550 real ales and 150 real ciders and perries from across the UK, including a good selection of locally produced products. There will also be an impressive selection of foreign beers from across Europe as well as Great British Wine.

Opening Hours

- Thursday: 4.30pm to 11pm
- Friday: 11am to 11pm
- Saturday: 11am to 4.30pm & 6pm to 11pm
- Sunday: 12pm to 8pm (or while stocks last)

Sunday is family day with a more relaxed environment suitable for families with younger children, and entertainment for children is provided through the 'Half Pints' club. Although we have a more family focus on Sunday, anyone of course is welcome to attend. Please note that under 18s are not allowed into the festival without an accompanying adult and must vacate the site by 8pm. This is a requirement of our licence.

Ticket Packages

Two types of ticket can be purchased for the festival:

- Tickets bought on the door include: entry, souvenir festival glass and, while stocks last, a programme.
- Advance ticket packages also include: guaranteed priority entry and two pints worth of vouchers for real ale, cider, or

for part-payment towards higher priced wines and foreign beers.

To purchase advance tickets and for more information including prices, please visit www.readingbeerfestival.org.uk where full ticketing details and other festival information can be found.

Volunteering

A festival this size needs hundreds of volunteers before, during and after the event to make it work. If you're a CAMRA member and are interested in helping us out this year please take a look at the festival website for more information, or alternatively e-mail: staffing@readingbeerfestival.org.uk

Website – www.readingbeerfestival.org.uk

Facebook – [readingbeerfest](https://www.facebook.com/readingbeerfest)

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Phil Gill

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Rails & Ales

Watercress Line Steam Gala, 2015

This year the Mid Hants Railway, affectionately known as the 'Watercress Line', celebrates 150 years of railway operations on the line from Alton to Alresford. The first major event of 2015 was the Spring Steam Gala held in February; an excellent weekend for lovers of railways, steam engines, traditional engineering, and... beer!

The company runs many different 'special interest' events during the year, including gourmet food trains, 'murder mystery' events, and the very popular Real Ale Trains, where one carriage is converted into a mobile bar for the serving of ales from various local breweries.

The ale is 'bright', meaning that the beers have been cleared of all the yeast in suspension before being racked. This means that every pint is perfectly clear, despite the slight rocking of the trains on the track, which would otherwise disturb sediment at the bottom of the casks. Ales are

supplied from a list of 16 local breweries from Hampshire and the surrounding counties.

At the February Steam Gala, the Real Ale Train was running regular services up and down the line, supplying the thirsty enthusiasts with ales from Betteridges (Hurstbourne Tarrant) and Longdog (Basingstoke).

For the enthusiasts, locomotives in steam during the Gala weekend were:

- A4 Pacific No. 4464 'Bittern'
- Britannia Class No. 70000 'Britannia'
- Schools Class No. 925 'Cheltenham'
- Lord Nelson Class No. 850 'Lord Nelson'
- West Country Class No. 34007 'Wadebridge'
- Stanier Black 5 No. 45379

The Mid Hants Railway operates Real Ale Trains roughly every two weeks during the spring, summer and autumn months. These events often get fully booked in advance, so make sure to get your tickets early! The calendar of trains and breweries for the next few months looks like this:

- Sat 25th April: Itchen Valley & Irving
- Sat 9th May: Ballards & Oakleaf
- Sat 16th May: Bowman & Andwell
- Sat 23rd May: Triple FFF & Red Cat
- Sat 6th June: Itchen Valley & Langham
- Sat 13th June: Ballards & Upham
- Sat 27th June: Bowman & Tillingbourne
- Sat 4th July: Triple FFF & Andwell

Check the Mid Hants Railway website for more details on the Real Ale Trains and other exciting events. www.watercressline.co.uk/product.php/10/real-ale-train-r-a-t

Mike Hodson



Real Ale Train



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Bar Chat

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

News & gossip around the North Hampshire branch area

Following on from the success of the 2014 event, planning is proceeding with this year's **OctoberFest** in the grounds of the Basingstoke Sports & Social Club. Dates are 2-4 October 2015. More on this in the July issue.

Another pub in the Bourne Valley has shut: the **Cricketers** at Longparish has closed its doors. This follows closures of the **Coronation Arms** and the **Hurstbourne**, while further up the valley the lease for the **Crown** at Upton is being advertised. (JB)

Just outside the branch area but still of interest - the **Albion** in Winchester (first pub you reach after leaving the railway station) has been bought by the owners of Flower Pots Inn and Flowerpots Brewery - Paul Tickner and Jo Bartlett. Closed at the time of writing but *Beer Lines* understands the refurbished pub may be open by the time you read this.

The **Pelican** near Tadley has new licensees - Tony Wrigton and Jane Carrington.

The **White Hart** at Hook, has been bought by M&B. Recent reports suggest that the beer choice is now from the M&B list. (LH)

The **Old White Hart**, Hook now has a 'Real Ale Wednesday'. The pub usually has one or two guest beers on as well as the house beer. (LH)

The **Wonston Arms**, South Wonston closed its doors on Sunday 8th March.

The **King of Wessex**, Basingstoke no longer sells real ale.

A new Wetherspoon pub has opened in Alton: the **Ivy House** in the High Street. More in July's issue.

The **Deane Gate**, between Basingstoke and Overton, now has permission for conversion to a restaurant. The applicants are FMR, which with a bit of digging leads to the 'Gandhi Restaurant' in Winchester High Street. However, early indications were that it would be retaining at least some form of bar/pub element. But will there be any real ale? Watch this space. (JB)

The **Lunar Hare** (formerly the Railway Tavern), Weyhill Road, Andover, has opened and by all accounts is doing well. The beers currently on sale are Timothy Taylor Landlord, Sharp's Atlantic, West Berks Good Old Boy and one rotating guest which at the time of writing was West Berkshire Mr Chubb's Lunchtime Bitter. Guest ales are kept on for a couple of weeks and then changed. There is also Weston's Perry which changes alternately with Old Rosie both on hand pull.

Alton Winter Festival 2015 Champion Beer as voted by you the drinkers is 1st Banks and Taylor Plum Mild; 2nd Langhams Aegir Porter and joint 3rd Betteridge's Serious Black, Triple fff Oatmeal Stout and Triple fff Citra Sonic.

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 **carry-out beer style** (6 letters).

- Jockey added to contract
- Musical instrument's body parts
- The last bit, happy one
- Divide the piece
- Part-timer on short heat
- Draw water on the Cresta

Brenda Cross



Betteridge's Brewery



A true cottage industry

Back in 2012 with the prospect of leaving the army ahead of him, Mark Betteridge had to make a big career decision - retire at 55 or carry on working? Not being lured by a corporate life, he decided to attend an Army Resettlement course on Self-Employment at Tidworth Army Camp. Driving over, he was musing on which type of business he would like to embark upon. Listening to Radio 4 he heard an inspiring feature about microbrewing and the growth in the production of real ale on a small scale. As a beer drinker, the light bulb went on and he spent the course time applying the seeds of a plan to start his own microbrewery. From then on he began to study brewing seriously, doing work placements at three breweries, (Ballard's, Keystone and the Rebel Brewing Company), picking up valuable information and making good brewing contacts. Then he did a full three-week brewing course at Brewlab of Sunderland in February 2013 which set him on his way.

Initially he had problems finding a location to brew locally, until someone suggested the barn of his own cottage in the picture-postcard village of Hurstbourne Tarrant where he lived. Previously there was a village pub called the Cooper's Arms on the exact site, sadly burnt to the ground in 1904. Only the outbuildings were left, but these had housed a brewery and maltings, amazingly untouched by the fire. With brewing equipment long gone, Mark was using the buildings for storage, village functions and family gatherings, since the barn itself had a cosy real fire and upstairs balcony. He set about converting these history-steeped buildings back into a functional brew-house and malt store, with stainless steel tanks clad in lovely warm grained wood and restoring them to the highest standards of hygiene required to brew.

Brewing mainly using English hops, Mark has three core beers, selecting beer styles which are a little more unusual yet traditionally English – **Serious Black**, a cream stout, **Jenny Wren**, (called after his wife) a Golden ale, both at 4.2 per cent, plus a more usual Best Bitter called **Private Sector** also at 4.2 per cent. Recently he has done a popular

session bitter called **Old Chap** at 3.8 per cent which is fast becoming a staple. **Serious Black** was

voted Beer of the Festival at OctoberFest in Basingstoke last year, recently the beer was runner-up at the Alton Beer Festival.

Mark is not an experimental brewer in the sense he has stuck to his original business plans, developed his products and is now involved in marketing and selling to private events, village fetes, beer festivals and into the pubs local to North-West Hampshire. Wife Jenny ably assists when required. He only sells his beer in bottles, pins and firkins at the moment, and, being in effect a 'Cottage Industry' in all senses, he is growing his business steadily and not over-reaching himself. You can't visit the brewery itself without personal arrangement, but Mark is happy to meet you over a pint at the George and Dragon, just round the corner in Hurstbourne Tarrant, where his beers are regularly found on draught. You can also find them at the Cricketer's Arms in Tangley where is it a regular offering plus at a growing number of other pubs listed on the brewery website: www.betteridgesbrewery.co.uk. Look it up to find out where you can go to find yourself a flavour of this rural microbrewery for yourself – a true village Cottage Industry!

Brenda Cross



Photos: Brenda Cross



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www.watershipdowninn.com

Photo: John Buckley

Pub Focus

The Watership Down Inn

Tucked up Priory Lane, just off the B3400 in Freefolk, the Watership Down is a pub that can be missed too easily. The brick freehouse, on a steep slope looking out over the River Test, was built in the 1840s but has since been much altered, being extended and rearranged internally.

Once the Freefolk Arms, it was renamed in recognition of Watership Down, the famous book whose story is based in the rolling Hampshire Downs to the north of the pub. Its world-famous author Richard Adams still lives nearby - just along the road in Whitchurch.

However, many locals still affectionately know the pub as 'The Jerry', the meaning of which can lead to much debate over the bar. And it is conversation that can often dominate in this superb pub - a haven where good chat along with the sipping of real ales and excellent food are prevalent.

Outside, the brick-built building belies the contemporary inside which has an air of pleasant calm as you enter and step onto the old tiled floor. The bar is the focal point on entering, with five hand-pumps dominating the counter. Beers are all local, with offerings from a variety of small breweries such as Triple fff, Red Cat, Itchen Valley, Two Cocks and West Berkshire. These rotate and



change regularly, always giving a variety to those seeking the best of tastes.

On passing through the two main bar areas you will find the conservatory, which in turn leads to the extensive garden with its seating under the beech trees, truly wonderful on a sunny day, while in the summer BBQs are held on the pub's terrace.

Food is scrumptious and the menu, like the ales, regularly changes with 'Specials' such as Wild Mushroom Stuffed Duck, Toulouse Sausages or Lobster. Some of the more 'challenging' and adventurous dishes find themselves on the menu too, such as Frogs Legs or Escargots. Themed food nights are also held as are wine tasting evenings. A popular Beer Festival is arranged each year too.

Music evenings providing entertainment for a variety of tastes are a regular feature, quiz nights are also popular, while crayons and colouring sheets are available for children - or maybe even for the adults...

The Watership Down Inn has its own car park but if enjoying the ales, there is a bus stop just along the road. The pub is well-situated for local walks or cycling and is popular with both. It is on a Mills cycle route that links the nearby Whitchurch Silk Mill to Laverstoke Mill, once famous for the country's banknotes but now a Gin Distillery and Visitors Centre. Nearby are tranquil trails along the Test where trout, kingfishers and herons may be seen.

This is a pub that has to be visited. Just don't miss the turning.

John Buckley

What's Happening?

North Hampshire Branch Diary & other events

Thursday 2nd - Sunday 5th April

20th Egham Beer festival. Egham United Services Club. Over 60 real ales. Hosted with the assistance of North Surrey CAMRA.
www.eghambeerfestival.co.uk

Saturday 11th April

Reading Real Ale Ramble. A five-hour stroll around six of the best in the town. Meet 11.25am Basingstoke Rail Station or earlier for breakfast at Lloyds No. 1. Contact Brenda at brenda.cross@ntlworld.com

Friday 17th – Sunday 19th April

CAMRA Members' Weekend and AGM. The National AGM held in the Albert Hall, Nottingham. Pre-register to attend at www.camraagm.org.uk

Thursday 23rd – Saturday 25th April

Farnham Beer Festival. The Maltings, Farnham. Jointly organised by Farnham Lions and CAMRA. Visit www.farnhamlions.org.uk/fundraising/farnhambeerex

Sunday 26th April

Visit to Wild Weather brewery at Silchester, 12 noon – 2.00 pm. To book a seat on minibus contact Michael Hodson secretary@camrahantsnorth.org.uk

Tuesday 28th April

Branch meeting at Old House At Home, Overton. 7.30 for 8.00 pm. Contact Michael Hodson secretary@camrahantsnorth.org.uk.

Thursday 1st April – Sunday 3rd May

Reading Beer & Cider Festival, Kings Meadow. One of the largest and most popular festivals in the country. Over 500 real ales and 200 ciders/perrys. Book early for this one!
www.readingbeerfestival.org.uk

Saturday 16th May

CAMRA Wessex Regional meeting, Yacht Inn, St Peter Port, Guernsey.

Friday 22nd May – Monday 25th May

Odiham Magna Carta medieval ale festival. Part of the nationwide Magna Carta celebrations. The Odiham festival also has many other attractions, visit www.magnacarta800th.com/events/odiham

Saturday 30th May

NORTH HAMPSHIRE CAMRA AGM at Whitchurch Sports & Social Club. 2.00 pm start. The club may put on a special beer for the event. Pub wander around the town afterwards. All branch members are welcome to attend. Support your local branch and get involved. Please.

Friday 29th - Saturday 30th May

Alton Summer Beer Festival.
www.altonbeerfestival.co.uk

Thursday 4th – Saturday 6th June

19th Southampton Beer Festival, Guildhall, West Marlands Road. www.southamptonbeerfestival.org.uk

Saturday 6th June

Walking event Odiham – Runnymede. Not strictly beer/pub related but it may involve the odd pub stop-over! Walk is along the Basingstoke Canal towpath and ends with a picnic beside the Thames. More info from magnacarta website listed above.

Friday 12th – Saturday 13th June

Salisbury Beer Festival. St Edmunds Arts Centre, Salisbury. www.salisburycamra.org.uk

Answers to Quick Quiz [on page 8]

1. Rider; 2. Organs; 3. Ending; 4. Part; 5. Temp;
6. Run. The 'carry-out beer style' is Porter.

Friday 12th – Sunday 14th June

Eagle Abbots Ann Beer Festival. Unconfirmed at time *Beer Lines* went to press so please contact licensees Alan or Kate on 01264 710339.

Saturday 4th July

Lowde Fest 15 - Beer & Music Festival. Mulberry House, Hazeley Bottom, Hartley Wintney RG27 8LU. In aid of Lowde Music Trust. Over 80 Real Ales and Ciders. www.lowdefest.com

Tuesday 11th – Saturday 15th August

GREAT BRITISH BEER FESTIVAL, Olympia, London. Bit early to include this showcase Beer Fest but, hey, one to bookmark for the late summer. Visit www.gbbf.org.uk/tickets or phone 0844 412 4640.

Events may well have been added to or clarified 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.

Current  Pubs in our area

- Barley Mow, Oakley
- Bourne Valley Inn, St Mary Bourne
- The Crown Inn, Upton
- Derby, North Warnborough
- Eagle Inn, Abbots Ann
- The Fox, North Waltham
- Fur and Feathers, Herriard
- Leather Bottle, Mattingley, near Hook
- 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
- Sun Inn, Dummer
- Watership Down Inn, Freefolk
- White Hart, Charter Alley
- 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

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The Cider Binn

Some info on local producers

I am writing this edition of Cider Binn in Devon. I have spent the last couple of months down here and what a difference there is for cider drinkers between North Hampshire and South Devon. Most pubs here have a traditional cider either on tap or served from a small barrel or bag in box on the bar. Even down here it is Weston's that is most seen although there are offerings from local producers available as well

I followed up the regional difference by doing a bit of research on the internet and found a website www.ukcider.co.uk that lists UK cider producers by county. It may not be the most up-to-date site but it does have so many Devon producers that there is a whole section of the website devoted to Devon cidemakers and listed by town. I counted 35! The Hampshire paragraph has only two producers with an additional three on the Isle of Wight.

So who are our Hampshire cidemakers? There are three main producers in our county, Mr Whitehead's in Alton, 146 Cider Company in Southampton and the New Forest Cider Company in Burley. Mr Whitehead's and 146 are frequently seen at local Beer and Cider festivals and sometimes in JDW pubs. New Forest Cider Company sells directly from their farm.

Mr Whitehead's Cider Company Ltd.

Windmill Farm, Colemore near Alton, Hampshire GU34 3PY. t: 01420 511733.
www.mr-whiteheads-cider.co.uk

Mr Whitehead's started out as a hobby when Angus Whitehead began making cider with apples from his garden. This has now grown into a commercial cider producer with many traditional and single apple variety ciders. Mr Whitehead now produces many award-winning ciders and perries along with some fruit-flavoured varieties.

146 Cider Company

146 Thornhill
 Park Road,
 Southampton,
 Hampshire
 SO18 5TN.
 t: 02381

471197 e: cider@146cider.co.uk

146 Cider Company also started as the outcome of a hobby. The company founder, Jez Howat, began brewing cider in 2004 by trying to duplicate the taste of Magners using his own apples. By 2009 he was making enough volumes of cider to launch the 146 Cider Company as a commercial producer using mainly local apples. Jez also actively promotes traditional production methods through the Cider Workshop and he is the South West Hampshire Cider Representative for CAMRA.



Thanks to Jez at 146 for the photo

Local Pub Cider Update

The following pubs in our area have been reported to have traditional cider recently: **Coach & Horses**, Rotherwick; **Crooked Billet**, Hook Common, **Waggon & Horses**, Hartley Wintney.

Also if you are in Reading these are worth while visiting for craft cider as well as cask beer: **The Ale House** in Broad Street, the **Nags Head** in Russell Street, the **Butler** in Chatham Street.

If you know of a pub selling cider or perry in our branch area, or even just outside it, please email the editor with details. www.beerlines@camrahantsnorth.org.uk

New Forest Cider Company

Pound Lane, Burley, Hampshire, BH24 4ED. t: 01425 403 589 e: enquiries@newforestcider.co.uk

New Forest Cider Company is owned and run by the Topps family and is based in Burley. They use traditional methods to produce their cask ciders. They also produce a range of varietal bottled ciders, mainly from their own apples. New Forest Cider Company also sells directly to the public from their stall in the famous London foodie centre in Borough Market, Southwark.

Tony Binns

Cider in May

Cider & Perry Month

CAMRA has celebrated cider and perry during the month of October for a number of years now and, this year, we are introducing a second opportunity to celebrate this traditional drink in the month of May.

May might seem a strange time to celebrate a drink made from apples and pears but there is some logic in the timing. May is a time when the apple and pear trees in our orchards are in blossom and, without the orchards and tree blossom, we wouldn't have the fruit to make the ciders and perries that are on offer throughout the year. Unfortunately many of the old traditional orchards have disappeared over the years but, thankfully, in recent years producers have started to plant new trees to keep the tradition of cider and perry production alive.

May is also the time when the juice that was pressed the previous year has fermented through and is ready to drink. Real ciders and perries differ from the more industrial products available in that they are not fizzy and the flavours of the fruit used in their production come through in the final product. So why not take the opportunity to visit some of the many pubs which now offer real cider or perry and give them a try.



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Planting



TEA and Fuggles hop

Hogs Back Hops

Supporting local hop growing

Last year Hogs Back Brewery took the rare step of creating their own hop garden. Occupying nearly four acres this is the largest newly-planted traditional hop garden in the South-East of England.

Three varieties of hop were planted:

- **Fuggles** - to go into its award-winning TEA [Traditional English Ale]. These hops complement the supply of locally-grown Fuggles from the Puttenham garden, three miles away.
- **White Bine** - to augment the current plants grown in the garden, and planned for use in a unique new green-hopped beer to go on sale this autumn. These are the only Farnham White Bine growing in the UK and revives a growing tradition stretching back 300 years. Farnham White Bine was the foundation of Farnham's pre-eminence in hop growing in the 18th and 19th centuries, and used to command the highest prices in the UK – at one time as much as 30 per cent more than its Kent neighbours.

The last White Bine garden in the area was grubbed up in 1929, a victim of downy mildew and cheaper imported varieties.

- **Cascade** - which grew surprisingly well in the hop garden last year, given that it usually grows in North America at a more southerly latitude and with more sun. This is a fragrant citrusy hop and is one of the five hops used in the brewery's lager.

The hop garden, created in the spring of 2014 by brewery owner Rupert Thompson marks another phase in the successful expansion of the business, which has grown over 30 per cent in the last year. Rupert said, "We sold the first beers, using our home-grown hops, in October 2014, but left most hops on the Bine to strengthen the plants for the 2015 harvest. The expansion of our hop garden is an important step towards our long-term vision of linking our brewing with local raw materials and traditional farming skills. It also gives us our own unique hop. And the project has been led and managed by our brewers, and gives them a wholly new insight into this vital ingredient to great brews".

Thanks to Hogs Back Brewery for the article.

Rupert Thompson, owner [left], with Matthew King, Hop Estate Manager



The team before planting





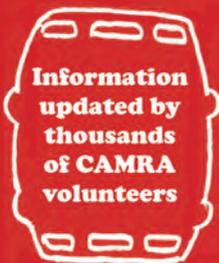
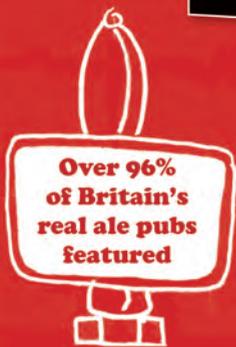
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Pub Walk

Around The Wallops

Start/Finish: The George Inn, Middle Wallop
SO20 8EG (OS Ref. SU 292379)
Total distance: 2 miles.

Park in small layby outside the **George Inn**, at the crossroads. Turn right towards Andover, cross road and pass a white house, continue on path turning left behind house, just before the sign to Middle Wallop. Continue on left side of field following the fence and pass through hedgerow at top of incline. At second hedgerow turn right at the crossing footpaths, keeping hedgerow on right. In corner of field follow path round to the left. After 25 yards go slightly right to the centre of two hedgerows, continue for 300 yards to reach a lane. Continue along lane for 100 yards to reach a road. Turn left and go down the road for 300 yards to reach a war memorial. Turn right and after 200 yards you will find the **White Hart** - a friendly local village pub that has two bar areas serving excellent home-made food. The licencees have been running this pub for 35 years and there are three hand pumps delivering Ringwood Best Bitter as a permanent real ale and two guest ales. On the day of the walk these were Wychwood Hobgoblin Gold and Palmers Copper Ale. There is a large garden for those long hot summer days and a pool table for indoor entertainment.

On leaving the pub turn left to retrace your steps for 50 yards then turn right over the bridge into Salisbury Lane. After 25 yards turn left onto footpath, continue straight on this path passing a wall and church on your left. Continue straight

over, crossing footpaths. After 15 yards take the footpath on the left over a stile, go diagonally across field, keeping the fence on your



The George Inn

left, to corner of field. Leave field and continue in same direction on footpath at the back of houses. Go over three more stiles, continue on footpath when it turns sharp left leading to garages. Turn right onto driveway and continue for 75 yards to reach main road, cross road to return to the **George Inn**. This is a welcoming country pub serving real ales and delicious home cooked meals, it has a pool table and a very large garden with a children's play area and a patio, three hand pumps serving **Sharp's Doom Bar** as a regular plus two guest beers. On the day of the walk these were **Andwell's Resolute** and **Flack Manor Double Drop**. There is also accommodation in three en-suite rooms.

Geoff King

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Photos: Geoff King



The White Hart

Brewery News

Local brewery updates

STOP PRESS!
Lamplight Porter from Longdog Brewery has been judged Winner in the London and South East Regional Champion Beer of Britain Porter Category 2015 at the Camden Drinker Beer Festival in the Camden Centre on 13th March.



Andwell Brewing Company
01256 761044
www.andwells.com

Trade over Christmas was good, both in the pubs and at The Brewery Shop. Be on the lookout for *King John 'Magna Carta Edition'* due out in April / May, this should also be available as a limited edition bottled beer. *Spring Magic* will be putting in an appearance again this year as it has always gone down really well, however it will also make its way into bottle this year to extend its availability. Take-up of tours has been brisk during the start of the year, new dates are on the website.



Longdog Brewery
01256 324286
www.longdogbrewery.co.uk

The brewery has been keeping very busy keeping up with demand and the new branding on the pump clips has been well received. Phil and Lisa are getting more involved with the local community with a talk in March at the Discovery Centre, Basingstoke and helping out with the first Popley Beer Festival at the end of February. Hopefully, by the time *Beer Lines* goes to press, both events will have been a roaring success.



Sherfield Village Brewery
07906 060429
www.sherfieldvillagebrewery.co.uk

SVB's second collaboration with Reading University Real Ale Society was very well received, and the beer has made its way on to the brewery's permanent beer list as *TBA*. The brewery has also redesigned all pumpclips to include much more information. Two beers were recently sent to the USA for a beer festival in Boston.



Mash Brewery
01962 795023
Twitter @MashBrewery
www.mashbrewery.com

Christmas and New Year sales were excellent both at the brewery and at the various markets supplied. The brewery has a couple of new outlets: the Black Boy in Winchester and the Village Inn, Salisbury.

MASH Pale appeared at the Winchester Beer Festival on the 20th and 21st of March. Their first Farmers' Market of the year was in Romsey on the 1st of March and the second in Winchester on the 8th of March. They now feature regularly at both – Romsey once a month and Winchester twice. Hope to see you there.



Wild Weather Ales
0118 970 1837
www.wildweatherales.com

Wild Weather's Mike Tempest has recently installed a small bar area for customer sampling and tours.

Brewery output is growing, and Mike is about to sign a distribution deal with a 'major pub chain' that will hopefully see Wild Weather ales available nationally.

There are two new seasonal ales: *Sunrise*, described as a white IPA, and *Sunset*, a black IPA. They are brewed with Minstrel hops (there's a joke in there somewhere!). Both are 5% ABV, and available now. Also available now is *Mudslinger*, a milk chocolate stout flavoured with real cocoa.



Betteridge's Brewery
07771 966058
www.betteridgesbrewery.co.uk

See article on page 9.

Restored John May & Co. dray on display at Milestones Museum, Basingstoke. The North Hampshire branch of CAMRA contributed towards the restoration costs.

Brewing in Basingstoke

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A potted history

After a gap of several years, Basingstoke now has just one brewery: the Longdog brewery on the Moniton Trading Estate off the Worting Road. Not too far away there is the Andwell Brewery, near Hook, Sherfield Village Brewery at Sherfield-on-Loddon, and Wild Weather at Silchester. However, Basingstoke itself was once a brewing town of some note

On 3 February 1662 a record of the amount of malt that was brewed weekly in Basingstoke showed that the innkeepers at the **Angel**, the **Bell**, the **Chequers**, the **George** and the **Maidenhead** inns, and 14 other alehouse keepers were brewing beer. This was at a time when the population of Basingstoke was only about 1,500.

As late as the first half of the 19th century some inns were still brewing their own beer, including the **Crown**, the **Angel** and the **Black Boy**. However by that time, most pubs and beer houses were getting their beer from breweries. May's brewery in Brook Street was founded in 1750. As well as Messrs May, William Paice and John Pink are listed as brewers in Basingstoke in 1784.

In the 19th century Basingstoke hosted four breweries: May's Brewery, situated between Lower Brook Street and the Victory roundabout, Adams' Victoria Brewery in Victoria Street, the Pear Tree Brewery in Flaxfield Road, and the Wote Street Brewery.

May's Basingstoke Brewery was by far the biggest brewery in the town and the surrounding district. A notice in October 1857 said that in the last twelve months the brewery produced 10,600 barrels, one half of which was strong ale. It said that the brewery was fitted up with a 28-quarter plant worked by a steam engine, and including store vats, to contain about 1500 barrels. They owned or leased 63 pubs and supplied a further 30 free houses. Of the pubs owned by the brewery, 23 were in Basingstoke. The remainder were in an area that stretched from Thatcham in the north to Winchester in the south, and from Sutton Scotney in the west to Aldershot and Blackwater in the east. To give an idea of pub economics, the landlords of the Castle, the Golden Lion, and the Stag and Hounds were each paying the brewery an annual rent of £9.10s. The Cattle Market (now the Bounty) was paying £12, and the Queen's Arms £14. When the brewery was sold to Simonds of Reading in 1947, it had an estate of 81 tied houses.

The Victoria Brewery was sold along with the Victoria Inn, the Crown, The Old House at Home beer-house and the Fox at



Local brewery tribute to May & Co

Ellisfield to Crowley's of Alton in 1896.

The Pear Tree Brewery was owned by the Barrett family of Farnham. They also owned or leased the Travellers' Rest, the Swan, the Lamb, the Victory and the Royal Exchange, and also the Bolton Arms in Old Basing.

The Wote Street Brewery was sold to the Barretts in 1878 along with the Royal Oak beer house in Bunnian Place, the Old House at Home, Newnham, and the Swan at North Warnborough. The Barretts closed the Pear Tree Brewery and moved their operations to Wote Street. In 1889 the Barretts amalgamated with another brewery to form the Farnham United Breweries.

Of the 54 public houses in Basingstoke to serve a population of less than 10,000 at the start of the 20th century, 37 were owned or leased by May's Brewery, 10 were owned or leased by Farnham United, four were owned or leased by Crowley of Alton, one each were owned by Strange of Aldermaston and the Lion Brewery, Winchester, and there were two free houses.

That was the high point of the pub trade in Basingstoke. By 1912, the number of pubs had dwindled to 43 despite the increased population.

Bob Clarke

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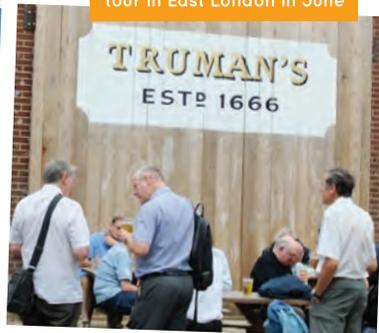
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- CMIC is now one of the largest investment clubs in the country with over £17 million invested and almost 4,000 individual members.
- It invests in shares of companies whose activities include real ale brewing &/or retailing.
- It is open only to CAMRA members. You can join by investing as little as £5 per month and stop contributions or make withdrawals at any time.
- Investing in what you know and love can provide a good return. Over the last 5 years CMIC unit values have risen from £2.90 (July 2009) to £4.59 (June 2014).
- Club administrative costs are exceptionally low (only 0.7% of the fund value in March 2014).
- As a member, you and the elected CMIC committee acting on your behalf, have a say as shareholders on company policies and can encourage the growth of real ale.
- It can also be very enjoyable. CMIC organises regular brewery tours in the UK and one "international" every year so you can inspect and taste your investments: these are great social occasions (and the beer is normally provided free!).

CMIC members sampling their investment at a recent Truman's brewery tour in East London in June



- A selection of share-holder perks and offers are available to CMIC members: for example discounts on accommodation offered by Young's.

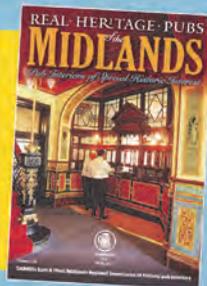
If you would like to find out more or join CMIC see information on the website www.cmic.uk.com

Happy Anniversary CMIC!

Neil Beagrie

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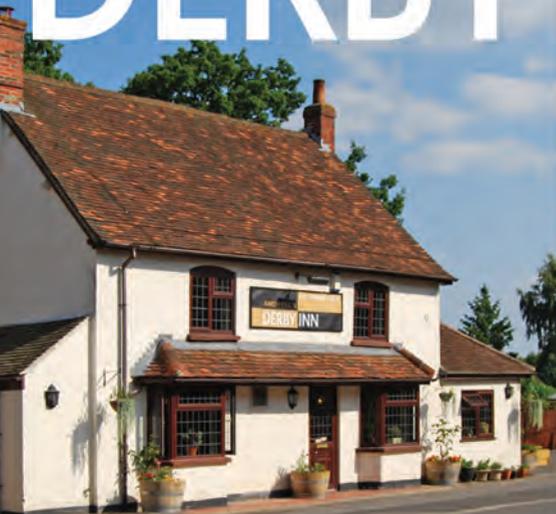
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