



**CAMPAIGN
FOR
REAL ALE**



the Oxford Drinker

Brewing returns to Abingdon

Abingdon has a long brewing heritage, which ended when Greene King bought up Morland Brewery and closed it down in 1999. Now a young brewer has decided to bring back brewing to the town with the **Loose Cannon Brewery.**

William Laithwaite has trained with Rebellion Brewery for 3 years to learn

everything about running a brewery and he is going to put all that knowledge to good use setting up his plant. It is a 15 barrel plant, where he will initially brew 10 barrels once a week. The plant has been designed with flexibility in mind to allow for varying brew lengths

to avoid having to upgrade equipment unnecessarily. It's a mixture of new and second hand equipment.

A brewery shop is a big part of the business plan, where people can drop in to buy a few pints of brewery fresh beer to drink with their supper. If big parties or anniversaries are planned, Loose Cannon can provide up to 72 pints. Will aims to sell

his beer locally to landlords who can take on guest beers, restaurants, sports clubs, and the general public. Beers are expected to be on sale in May.

The first brew is anticipated to be a medium, malty, easy drinking, relaxing beer at about 4.1% with the working name of Abingdon Bridge. Will has taken up a 10

year lease for the site in Suffolk Way and doesn't see himself moving any time soon. *"It is a huge job to have everything set up the right way; and I'm hoping this brewery is going to be something the people in Abingdon are going to be proud of. I'm filling a gap in Abingdon's*



William Laithwaite in his new brewery

brewing heritage and hope that people will want to share "their beer" with others, when visiting outside of the area."

The bottling is going to be done off site to begin with, as every advice from experienced brewers indicate that you either set up a brewery or a bottling plant - not both. It is that or going mad! The beer will be real ale in the bottles.

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The Oxford Drinker is the newsletter of Oxford and White Horse branches of CAMRA, The Campaign for Real Ale.

4000 copies are distributed free of charge to pubs across the branch area, including Oxford, Abingdon, Witney, Faringdon, Eynsham, Kidlington, Bampton, Wantage.

This newsletter is available electronically in PDF format at www.oxfordcamra.org.uk/drinker

Don't miss a single copy of the Oxford Drinker. Why not subscribe to the Oxford Drinker? To do this, send some A5 size stamped addressed envelopes to:

Oxford Drinker, 20 Victoria Road, Abingdon, OX14 1DQ

We will send you as many issues as you send envelopes.

Valuable contributions to this edition have been made by David Hill, Tony Goulding, Neil Hoggarth, Richard Queralt, Ray Borrett, Ray Bateman, et al.

The next publication will be in June 2010.

To advertise contact Johanne Green on 07766-663215, advertising@oxfordcamra.org.uk

Send news, information and articles to Steven Green; editor@oxfordcamra.org.uk

Deadline for next issue is 14th May

The views expressed in this publication are those of the individual contributors and not necessarily those of the Oxford branch or CAMRA Limited.
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Editorial

Welcome to the first Oxford Drinker in full colour and an increased size of 32 pages.

We are also happy to announce, that we are sending out a copy to all CAMRA members in the Oxford branch area.

Communicating with our members can be difficult, but we hope to reach more this way. Should you want to get involved, the branch welcomes new and old members, who want to join in our activities.

If you have any news please let us know! Full articles are not required, snippets of local knowledge are invaluable, so don't sit on it - let us know.

Also please contact us with any comments on the newsletter format or content.



Gloucester Arms, Friars Entry.

Richard Daniels took over this Rock Pub a year ago now, after it closed on April 19 2008. St John's College owns the premises and Old Angel Pub Company has taken over the lease. Rick, originally managing the Old Angel in Nottingham, came down here to start up the pub again, but liked it so much here in Oxford, that he has been here ever since. The Old Angel Pub company owns 3 pubs, all of which are Rock Pubs, so Rick knew exactly how to restore the Gloucester.

Some people might be a little intimidated by the pubs old reputation and think that it is not a nice place. That can not be further from the truth. A friendly welcome awaits you, where people are not judged on appearances.

Rick has worked hard to make the pub clean and inviting, more importantly he serves really good beer and cider. Being a Freehouse he can source his beers as he wishes. There are 5 hand pumps, one for cider and the rest for real ale.

Having achieved Cask Marque accreditation which shows proper cellermanship, Rick has also applied to get the LocAle accreditation, as he always has Hook Norton and Vale beers on.

The Nut Tree, Murcot.

Building work to take down the conservatory to build a large extension has been started. This will then be the main dining room, creating more space at the bar. Imogan and Michael aim to have the large extension finished before June as their baby is due at that time. We hope it all goes to plan. The Michelin star awarded pub is a listed building and they want to move the bar back to its former place in the middle of the room. *"But that will have to wait until we have had the baby and the planning permission to go ahead"* Imogan said. The landlords are proud of the food they serve, but it is still also a pub, where you can have a well served pint. They have beers from Vale and Hook Norton Breweries.

Turf Tavern, Oxford.

The Turf Tavern, winners of the South West nomination in the Greene King Cask Ale Category for 2010 are short listed finalists for the National Award being held on the 24th March at Crewe Hall in Cheshire.

The award recognises cellar practices, team knowledge, Cask Marque standards and exemplary quality of the range of ales of which there are 11 available on a daily basis. The ales are sourced from small independent breweries throughout the UK as well as featuring the finest of Greene King real ales

Chuck and Stella Berry who look after the renowned Turf with a friendly and knowledgeable team, have continued the focus on real ales of exemplary quality and running the popular twice yearly Spring/Autumn Ale Festivals where as many as 40 real ales and farm produced ciders are there to be enjoyed!

The next Spring Beer Festival will be held from 22 -25 April. A hog roast will be available on Friday 23 and a BBQ will compliment the normal menu on the other days. 8 real ciders will be on as well as up to 40 real ales during the 4 days.

Victoria Arms, Old Marston.

Joe and Jess Caudle took over in December 2009. They are Wadworths trained, having trained at the Falkland Arms, Great Tew, and were awarded Wadworths managers of the year 2005. Joe runs the kitchen and Jess manages the bar, where they aim to have one guest ale alongside the usual Wadworth range. The pub overlooking the Thames has been used in the filming of Morse and Lewis, and you can be sure to be served a good pint.

Duke's Cut, Oxford / Red Lion, Wolvercote

This canal side pub has 4 hand pumps with beer from local breweries Wychwood and Brakspear. James Knox (the manager) is going to take on the Red Lion in Wolvercote, where he wants to focus on real ales, good food and a friendly atmosphere to enhance this rural pub.

Turf Tavern Beer Festival

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On a recent crawl the two Gardeners and the Rose and Crown were visited .

The Gardeners Arms

Plantation road off the Woodstock road,

This former Morrells Brewery house, is a 200 year old multi roomed building with a pleasant sun trap garden. Over the past half a dozen years the pub has gone from strength to strength under the present landlord, with four beers always in fine condition being served from the Marstons, Brakspear, Wychwood, Jennings and Ringwood range. The Gardeners serves only Vegetarian food, which is very popular and well known in the city. While under the ownership of Greene King the landlord was famous for his "no dreaded IPA in this pub" rule. Now run very efficiently by New Wood Inns, the pub has been a regular entry in the Good Beer Guide (GBG)

The Gardeners Arms

North Parade

A short walk across the Woodstock road to North Parade you will find the Gardeners, another former Morrells house over a hundred years old and not much altered over the years. Dave and Jenny have run this pub so well for the last fifteen years, that when they retire in a few years, they will be a hard act to follow. They have been in the trade for well over twenty odd years including time at the then Morrells flag ship The Westgate. It is such a shame the Gardeners is a Greene King pub, although the IPA and seasonal beers are always in good form. This is a super locals pub and not to forget they serve good value basic food, not to be missed.

The Rose and Crown

North Parade

A few steps across the road is one of Oxford's top pubs. The Rose and Crown a former Ind Coope and Punch Taverns pub has recently become a free house. The pub was purpose built in 1863 after the land was sold at auction at the now closed Horse and Jockey on Woodstock road. When you enter, you will notice that everything to the left beyond the two bars was the original pub and the area where you stand was an outdoor courtyard.

The landlord Andrew has been at the Rose since 1983 and has worked hard over the years to become a regular entry in the Good Beer Guide (GBG) and City Pub of the year. The entry in the 1989 GBG reads: "a Dickensian quaintness in a delightful unspoilt tavern" and twenty years later there is no change.

The food is top quality and value for money, but it is the beer that counts in this pub. From the Ind Coope days Bitter and Burton Ale were on offer, but for the last fifteen years Adnams and Hook Norton beers have been the very popular staple diet. Andrew intends for the future to always keep the LocAle Hook Norton and the Adnams Southwold Bitter plus up to three guest beers, including possibly Butcombe and other rare or different beers to the city. Around fifteen and increasing Malt Whiskies are also available.

These three pubs would for me be a wonderful night and a half's drinking. If any of you out there have any favourite pubs or crawls or find any mistakes in this article then give the local branch a call.

Abingdon Pub News

Kings Head and Bell, Abingdon.

Steve Hipgrave and his team at the pub has recently been Cask Marque accredited. Congratulations to Steve for this and for the birth of his little boy.

Stocks, Abingdon.

Callum Foley has taken over as temporary bar manager after Tom James left in February. The plan is to train someone up as food and ale/bar manager and then let them take over.



THE BEAR INN

The Bear Inn is the oldest pub in Oxford and is a hidden gem, just off the hustle and bustle of the busy High Street.

The pub is popular with students, locals and tourists alike, who enjoy a warm welcome, a range of real ales and bottled conditioned beers and traditional, home-cooked food by the fire.

The pub is most famous for its collection of ties - dating back to the early 1900's and representing clubs in the Oxford area and, more recently, around the globe.

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Ray Borrett

Witney

The Rowing Machine located in the "Smiths Estate" (north-west of the town centre) had become a virtual "ghost pub", almost empty of drinkers. Greene King closed the pub but reopened it under their Hungry Horse brand in December. The major refurbishing has certainly done the trick. When delivering the Oxford Drinker on a Tuesday lunchtime there were about 40 people eating and drinking. There are three hand pumps; Abbot Ale, IPA and Greene King's current seasonal (lately Flanker's Tackle).



Caroline at The Rowing Machine

The landlady is a welcoming Scottish lass - Caroline Perry, who is frequently on the customer side of the bar which seems to be a good sign of how to get people in. Ross the senior barman is equally enthusiastic about ales and it is hoped that Greene King may allow some other ales to be added. The Oxford Drinker has to be replenished on a regular basis - a good sign that real ale is being noticed.

Witney

Cross Keys has been refurbished with new chairs and tables plus fresh paint inside and out. Unfortunately a recent visit could not present any cask ales. This pub is Cask Maque accredited, and a short while ago could only avail of one cask ale.

Kelmscott

The Plough. Oxford CAMRA's furthest pub has regularly good and well kept ales. It is a free house so it sources its own ales. It always includes the nearby Halfpenny Brewery (Lechlade) in its portfolio. Two other pumps are variable but often encompasses something from the Wychwood / Brakspear group.

An extra cask from Halfpenny is likely to appear in the busier summer season. Micky the landlord is an enthusiastic CAMRA member.

Witney

Windrush Inn (The pub NOT the club) on the old A40 always has a Vale Brewery cask. On a recent visit this was the delectable Edgars Golden, and in excellent condition.

Standlake

The Bell is closed (beginning of March) but could be reopening in mid-april - under ownership of the Boot Inn, Eynsham.

Witney

The Hollybush in Corn Street is in the Greene King portfolio and has but one beer engine which was reluctantly IPA, but has also had Hare Raiser. Their sister pub, the Three Horseshoes run by Admiral has 3 pumps with Ringwood Fortyniner presented.

Radcot Bridge

The Trout was closed for a few days in December while new management settled in and took the opportunity to redecorate. A popular place mostly in the better weather for boaters and walkers.

Witney

The Carpenters (on Oxford Hill) has got a new landlord after disruptive occupation in recent times. Tob (Knobby) and Vicky Fletcher have certainly changed things since taking over in late October. There are three hand pumps, usually a Ringwood brew and it is also becoming known for Jennings ales. Sales of Ringwood Bitter are about three firkins a week. A fourth (cooled bar cask) is likely before long.



We sell polypins and bottles direct from the brewery, Mon-Fri.

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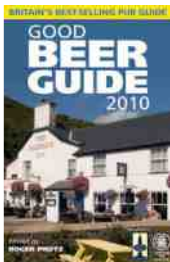
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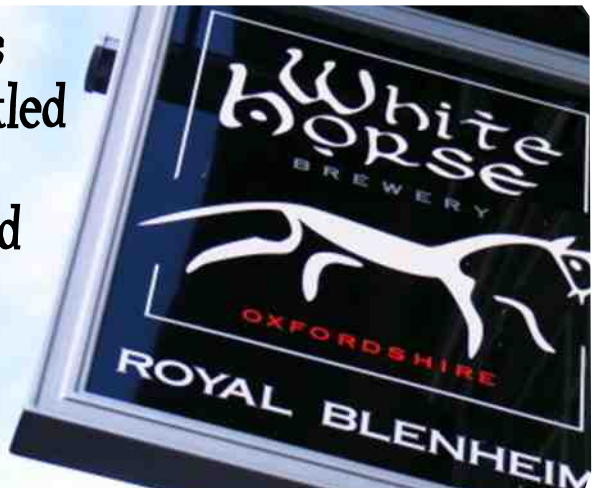


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Standlake

The Fox on the outskirts of the village hosts a variety of events and encourages the local's coffee morning where folk can go and knit or just get together. They even do breakfasts from 8am.

Eynsham

The Star is closed but an "old" notice is displayed. Will it reopen as a pub or a house?

Standlake

Maybush. A fresh but new landlord has taken on this pub on the river Thames. David Kyffin and his wife Ruth have moved from the Victoria Arms in Marston - More news to come.

The New Inn

Corn St, Witney

Is holding a beer festival from 30th April to 3rd May 2010 in aid of the charity 'Help for Heroes'. Martin, the landlord, is a little undecided as to the line up of beers but is considering a theme of 'Heroic Ales'. Should be interesting!



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Cricketers Arms Festival



On the weekend of 19th - 21st February, The Cricketer's Arms at Littleworth near Wheatley held their second Beer & Sausage Festival. A large CAMRA Oxford branch contingent attended the Saturday afternoon session and the pub was very full indeed, although I understand it got busier as the evening went on.

There were eight Real Ales at one end of the pub and a further four on the hand pumps, including most of the newest breweries in the region. It was the first time that an ale from The

Thame Brewery, based in The Cross Keys at Thame, had been available outside of the brewpub and we were treated to Mr Splodges Mild (4.0%), a powerful dark mild that shares definite similarities with some stouts and porters. Also, from the Shotover Brewery about a mile away from The Crick-

eter's in Horspath was the 3.7% Prospect and the 4.5% Scholar, although the latter had sold out on the Friday night and another wasn't available until the Sunday. Other Local ales available on the Saturday session were Vale Ale-Conner (3.8%), Two Bridges Blonde Berkshire Bevy (3.9%), Pitstop Pace Car (4.0%), Best mates Ardington Ale (4.2%), Half Penny Anniversary Ale (4.2%), West Berkshire



The selection of festival sausages included three recipes suggested by The Cricketer's: The Lamb and Rosemary, Beef and Stout, and Pork and Old Hooky, together with genuine Lincolnshire, brought down to Oxford by a customer of the pub. All, except the genuine Lin-

colnshire ones, were made by the local butcher who was such a fan of Pork and Old Hooky variety that he intends adding it to his list of available sausages. All were served with Real Mash and onion gravy.

As well as the cask ales, The Cricketer's also stocks more than eighty local bottled ales. By the Saturday, the 15% Arctic Global Warmer from the North Cotswold Brewery had already sold out, but one of our number managed to secure the 10% Monarch IPA from the same brewery as a "present". Bottled ales from Oxford's Compass brewery also sold well.

After the event, Stuart and Angie, the landlord and landlady at The Cricketer's Arms reported that the weekend had been fantastic, with visitors not just from Oxford, but as far away as Carlisle, Bristol, Norwich, Durham, Rugby and Milton Keynes, as well as other CAMRA branch members from Banbury, Marlow and Reading. Over the duration of the weekend, visitors consumed 500 sausages and 75 kilogrammes of potatoes, and drank their way through more than 1200 pints of Real Ale and Cider.



The Stillage at the Cricketers Beer festival

Festival Helpers Trip

David Hill



Visit to Ringwood Brewery and Winchester City.

Oxford CAMRA's main day out, our annual works outing and usually the only excursion we need to hire a coach for, is the "Festival helpers" trip. Our beer festival in October is staffed by volunteers and as a thank you to all involved we organise an outing for them the following spring.

This year the trusty Worth's coach we always hire, along with its trusty driver headed south to Hampshire; to Ringwood and Winchester.



The Ringwood stop was to visit the celebrated Ringwood Brewery. Celebrated, that is, as part of the British real ale revival when it started in 1978 as

one of the earliest of the new generation of micro-breweries. The first beer it produced was the mighty 'Old Thumper' a 5.6% pale hoppy bitter-sweet beer that became CAMRA champion beer of Britain in 1988.

Oxford CAMRA trips, I will say, are usually great fun but do not always run like clockwork. A mix up at the start meant we arrived later than intended at Ringwood and a further mix up with our tour booking meant another half hour before we got started. However, the tour guide, Fiona, performed exceptionally well. Faced with a party of 35 beer experts she hadn't expected, she knowledgeably explained the functions of the mash tun where the malted barley is steeped in water, the copper where the wort drained from the mash tuns is boiled with hops, the fermenters where yeast is added and the sugars in the wort are converted to alcohol and their new whirlpool, an item not often seen in smaller breweries, where the used hops are removed from the wort.

We then retired to the Long Room, not the room where tours usually end up but where there was enough room for us all to comfortably sample the draught Best Bitter, Fourtyniner and Old Thumper beers as well as some



Sampling Beer in the Long Room

bottles of XXXX Porter they found for us. The beers, as usual, tasting better in the brewery than they do down the pub.

Next on the agenda was Winchester. The reason for visiting this fine old city with its magnificent cathedral was to investigate its fine and magnificent pubs. Unfortunately, by this time, with the hold ups and the sojourn at the Ringwood brewery Long Room we were behind schedule and didn't have as much time as we would have liked. We were dropped near the striking statue of King Alfred which is at one end of the town centre and would make an easy place to find to be picked up for the return journey. From here we went various ways to various pubs so between us we covered all the known real ale hot spots.

Winchester highlights included the Black Boy,

an old pub with many different rooms on several different levels, packed full of the oddest paraphernalia, like stuffed animals one of which is a baboon in a kilt and where real ale from 5 hand-pumps includes the local and very nice Flowerpots Bitter.

Back in the centre, close to the cathedral, is the Eclipse, a wonderful ancient pub with a small front and smaller back room that feels like it has been lived in since pubs began. The outside sign says Strongs, a long gone brewery that was in nearby Romsey, but inside two of the four beers are from Ringwood.

Not far from the Eclipse is the Old Gaolhouse, one of the finest Wetherspoons I've been in. A



At the Ringwood Brewery

large pub, even by Wetherspoons standards, it had a large selection of ales and efficient service. I'm sure I had my best pints of the day here, a stout/porter type beer but I don't actually remember what it was.

Another walk, uphill and then a bit out of town is the Hyde Tavern. Another lovely pub with more of the atmosphere of a home; there is a front and back room with a bar in between but no corridors. The tables and chairs are all of different design and an air of calm prevails. There were five beers, three on handpump

and two served by gravity from barrels behind the bar. Flowerpots bitter was amongst them as well as Ballard's Midhurst Mild.

It turned out a really good day.

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Brewery News



Pitstop Brewery.

Peter Fowler now has confirmation that his attempt to brew the bitterest beer in the world has succeeded. Two independent laboratory reports supports his claim. The beer called The Hop (8% abv) was measured in Sunderland and Michigan and was shown to have a bitterness of 323 International Bittering Units (IBUs). Peter Fowler is still waiting to get the official confirmation from Guinness World Records. Adventurous and curious people can sample The Hop at the Royal Oak in Wantage.

Halfpenny Brewery.

New Century Ale has been brewed to commemorate the brewery's 100th brew. It is a lighter ale at only 3.8% and celebrates the fact that the brewery has been going for over a year now. This beer was released in March. The Brewery is located behind The Crown Inn, Lechlade, which has been awarded South Cotswolds' CAMRA branch Pub of the Year 2010.

Old Bog Brewery.

A new bottling plant has been put in and bottling is going to start soon. Reading beer Festival (29th April-1st May) is going to feature from this brewery's beers; among them will be Monster Mild (5.6%), Wheat Beer (5.5%), Half Wit (5.0%) and Quarry Gold (4.1%). 7 barrels in all will be sent to this popular festival.

Patriot Brewery.

The Patriot Brewery based at the Norman Knight Pub in Whichford launched its second brew in March called "Longbow". Longbow is a malty amber ale with a citrus nose. It is brewed with 4 malts and flavoured with four british hops. It is a refreshing moreish session ale but at a higher ABV of 4%. Orders for both the "Longbow" and "Missile" are encouraging.



The Norman Knight Pub in Whichford will be serving at least one of these ales on a permanent basis.

www.thepatriotbrewery.co.uk

Compass Brewery

Mattias Sjöberg has been doing a contract brew for a fathers social group. Following "Father's Folly" they have decided to brew a mix of an American Pale Ale and British IPA and it is going to be called Isis Pale Ale. It will be available in bottles, 5L mini kegs and also a few firkins. The 5L mini kegs will be cask conditioned and will be great for parties and BBQ's.

The brewery will be open to do bespoke beer batches for anyone who is interested.

This year Compass will send Baltic Night in cask to Reading Beer Festival (29th April-1st May) as well as to Banbury Beer Festival (6th-8th May). One other ale might also be ready in time.

There are still spaces available to do Whisky tasting on Friday 23rd April and Beer tasting on Friday 21st May. Both include a 2-3 course meal and tasting of your chosen beverage. To book email booking@compassbrewery.com

Shotover Brewing Company

Shotover beer is now on sale in bottles from various local shops including Horspath Londis, Jacobs & Field in Headington.

Ed Murray the head brewer has been in the media including a BBC Oxford TV report about his EU grant and is being featured in a short documentary by OFVM.

Brewery Features.

Opening of new breweries is always exciting, but we must not forget the ones we have been relying on for years; brewing consistently excellent beer.

We plan to feature our more established and trusted breweries in future issues.

To be able to do this we urge our local breweries to get in contact with us with any news and information that may be of interest to Oxford Drinker readers.

Beer Scoring System



One of the tools Oxford CAMRA branch use to choose pubs for the Good Beer Guide and Pub of the Year is the National Beer Scoring System (NBSS) - beers are scored on a 0 to 5 scale:

The scores are compiled into a "league table" showing the quality of the beer in our area. We encourage all CAMRA members who drink in the branch area to submit their scores.

Submitting scores is now easier than ever before: go online to www.oxfordcamra.org.uk and click on members area, follow the instructions and once logged in you can submit your scores.

Alternatively you can enter scores in the National Beer Scoring System at <http://www.beerscoring.org.uk/>

- 0 UNDRINKABLE No cask ale available or so poor you have to take it back.
- 1 POOR. Beer that is anything from barely drinkable to drinkable with considerable resentment.
- 2 AVERAGE. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to the next pub, but you drink the beer without really noticing.
- 3 GOOD Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.
- 4 VERY GOOD Excellent beer in excellent condition.
- 5 PERFECT. Probably the best beer you are ever likely to find. A seasoned drinker will award this score very rarely.

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Harviestoun Bitter & Twisted 3.8%
 Brains Rev James 4.5%
 West Berkshire Good Old Boy 4.0%
 Ever Changing Guest Ales
 Our Own OLD BOG Ales
 Over 14 Bottled & Draught Ciders

Diary



Thursday 1st April, 7pm

FemALE event.

Ladies social. Beer will be available in stemmed third pint glasses. We will be encouraging more women to try real ale and explaining about the different types of ales in a relaxed, informal way. Far from the Madding Crowd, 10-12 Friars Entry, Oxford, OX1 2BY.

Saturday 10th April, noon

Joint social with Rugby branch.

Oxford pub crawl. Initial rendezvous TBC - contact Neil Hoggarth.

Monday 12th April, 7.30pm

Branch Meeting.

Kings Head & Bell, 10 East St Helen Street, Abingdon, OX14 5EA.

Wednesday 14th April, 6.30pm

Rural Pub Survey.

Minibus pickup outside Lamb & Flag. Contact Neil Hoggarth to reserve a place.

21st April, 7:30pm

Beer Festival Planning Meeting

Royal Blenheim, st. Ebbes Street, Oxford.

Sunday 25th April, 11am

Pub Walk.

See page 20 for details.

Tuesday 4th May, 7.30pm

EGM and Branch Meeting

Presentation of audited branch accounts for 2008/9 followed by Branch Meeting. Far from the Madding Crowd, 10-12 Friars Entry, Oxford, OX1 2BY.

Friday 21st-Sunday 23rd May

Weekend away in Liverpool.

Contact Matt Bullock (07977 517 514, theoxfordrinker@yahoo.co.uk) to express an interest.

All CAMRA members (whether local or not) and any prospective members are very welcome to attend all events.

For more details about social events please check the web site at <http://oxfordcamra.org.uk/diary> or contact Neil Hoggarth on 01865 794438, social@oxfordcamra.org.uk

For branch meeting details contact Steve Lawrence at contact@oxfordcamra.org.uk

LocAle



Oxford CAMRA branch is very proud of our local breweries and we know that many of our good pubs serve the local brews regularly. We would like to be able to award these pubs with LocAle accreditation. Local Pub Week (26th June - 3rd July) will feature and celebrate the pubs that have been given LocAle status. Everyone will benefit from this initiative:

- Public houses, as stocking local ales can increase pub visits.
- Consumers who enjoy greater beer choice and diversity.
- Local brewers who gain from increased sales.
- Local economy because more money is spent and retained locally.
- The environment due to fewer "beer miles" resulting in less congestion and pollution.
- Tourism due to an increased sense of local identity and pride.

So what is LocAle? A pub can be LocAle if they commit to having at least one local real ale available at all times. That may sound hard, but there are at least 16 breweries within the 30 mile radius that our branch has chosen as the criteria for LocAle and many more that cover some part of our area.

To find out more and to apply for LocAle status landlords need to contact locale@oxfordcamra.org.uk or call 0790521318 and Sam French will take care of the rest. It is free to join - window stickers, posters and pump clips will be provided and a little ceremony will take place when the accreditation is handed over. The Oxford Drinker will publish a feature on all the pubs that join.

There are already 2 pubs with LocAle accreditation and a further 6 pubs are in the process of applying. When Local Pub Week goes ahead on 26th July the branch hopes that many more will have joined.

Breweries that are within LocAle distance of all pubs in the Oxford branch include:

Adkin Brewery	Oxfordshire Ales
Appleford	Patriot
Best Mates	Pitstop
Butts	Shotover
Halfpenny	Vale
Hook Norton	West Berkshire
Loose Cannon	White Horse
Old Bog	Wychwood/Brakspear

Beer Festival Diary



Monday 29 March - Monday 5 April

Cask Ale Week & Easter Beer Festival

Ferryman Inn, Bablockhythe, Northmoor
15 beers & ciders
01865 880028
www.theferrymaninn.co.uk

Thursday 1 - Monday 5 April **Hop Pole Easter Bank Holiday Beer Festival**

Hop Pole Inn, Bicester Road, Aylesbury
30 beers plus 10 ciders & perries
01296 482129
www.hop-pole.co.uk

Friday 2 & Saturday 3 April **(Easter bank holiday weekend)**

Gardener's Arms Beer Festival
Plantation Road, Jericho, Oxford
9 beers plus a cider
01865 559814
www.thegarden-oxford.co.uk

Friday 2 - Monday 5 April (Easter bank holiday weekend)

Woodman Beer Festival
New Yatt Road, North Leigh, nr Witney
01993 881790

Friday 2 - Sunday 4 April (Easter bank holiday weekend)

Queen's Head Beer Festival
Queen's Head, Church Road, Horspath
01865 875567
www.thequeensheadhorspath.co.uk

Wednesday 7 - Sunday 25 April **Wetherspoon Real Ale Festival**

All Wetherspoon pubs
50 beers
www.jdwetherspoon.co.uk

Friday 23 - Saturday 24 April

Chippenham Beer Festival

Olympiad Leisure Centre, Monkton Park, Chippenham
90+ beers, ciders & perries
www.nwwiltscamra.org.uk

Thursday 29 April - Sunday 2

May (bank holiday weekend)

Reading Beer and Cider Festival

King's Meadow, Napier Road, Reading
550+ beers, 150+ ciders & perries plus foreign beers and English wines
www.readingbeerfestival.org.uk

Saturday 1 - Monday 3 May **(bank holiday weekend)**

White Hart Beer Festival

Main Road, Fyfield, Abingdon
13 beers
01865 390585
www.whitehart-fyfield.com

Thursday 6 - Saturday 8 May

Banbury Beer Festival

TA Centre, Oxford Road, Banbury
90 beers plus ciders, perries & foreign beers
www.northoxfordshirecamra.org.uk

Thursday 13 - Saturday 15 May

White Hart Beer Festival

White Hart, St Andrew's Road, Headington, Oxford
20+ beers & ciders
01865 761737

Saturday 22 & Sunday 23 May

North Cotswold 2nd Ale & Steam Weekend

Winchcombe Station, off Becketts Lane, Greet, nr Cheltenham
24 beers plus ciders
www.northcotswoldcamra.org.uk

Thursday 27 - Saturday 29 May **Northamptonshire Beer Festival**

Delapre Abbey, London Road, Northampton
250+ beers, ciders & perries
www.northantscamra.org.uk

Thursday 3 - Saturday 5 June

Southampton Beer Festival

Guildhall, West Marlands Road, Southampton
80+ beers plus cider, perry & foreign beers
Note: advanced ticket purchase advised
www.shantscamra.org.uk

Thursday 3 - Saturday 5 June

35th Wolverhampton Beer Festival

Wulfrun Hall, Mitre Fold, Wolverhampton
100+ beers, ciders, perries & foreign beers
www.wolverhamptoncamra.org.uk

Saturday 5 June

7th Great Chadlington Beer Festival

Memorial Hall, Spelsbury Road, Chadlington
www.chadlingtonbeerfestival.com

Tuesday 15 - Saturday 19 June **Summer Beer Festival**

Far from the Madding Crowd,
Friars Entry, Oxford
01865 240900
www.maddingcrowd.co.uk

Friday 18 & Saturday 19 June

4th Stratford-upon-Avon Beer & Cider Festival

Stratford-upon-Avon Racecourse, Luddington Road
50 beers plus ciders & perries
www.stratfordbeerfestival.org.uk

Saturday 26 June

Chipping Norton Rugby Club Beer Festival

Greystones, Burford Road, (A361) Chipping Norton
www.cnrucf.co.uk

Up to date information about beer festivals can be found on the Oxford CAMRA web site at <http://oxfordcamra.org.uk/festivals>

This page lists dates and other information about local beer festivals which we are aware of in the coming months. The branch is always happy to help with publicising events which promote real ales and/or real ciders; note however that these festivals are not run or officially endorsed by CAMRA, unless explicitly stated in the description.

First Pub Walk

Neil Hoggarth



Oxford CAMRA undertook this walk as a social event on Saturday 6th February 2010. Around a dozen branch members and family came along.

The first thing to note is that, in retrospect, February is probably not the best time of year to tackle the Green Belt Way. When I did the preliminary survey for this walk in December the ground was frozen solid in most parts. In February my cautionary note about mud being "a possibility" proved true to an extent that I really hadn't reckoned on. In particular: the climb uphill towards Shotover Plain was a challenge, there was a complete quagmire around the gate that one is supposed to use to exit from the cow field into Horspath village, and the uphill field-path on the bridleway to Garsington was also extremely soft under foot. Given our experiences, I would recommend that this route is best tackled during a prolonged dry spell!

We made an extra stop not listed in the original route description: Horspath has recently gained a micro-brewery, the Shotover Brewing Company. The brewhouse is in a converted farm stable block which lies right by the route of the walk, and our industrious editors kindly arranged for a brewery tour!



Ed Murray at Shotover Brewery

The brewer, Ed Murray described the process of converting the building into a brewery, showed us around the equipment while outlining the ingredients he uses and the

brewing process, and explained his approach to brewing recipes. He pointed out there is little point in a small brewer attempting to make middle-of-the-road beers with mass appeal, as the big brewers have this market sown up - it makes more sense to brew distinctive beers



Queens Head in Horspath

that cater to beer enthusiasts. He described their first beer, the pale copper coloured Prospect, as being ideal for cricket watching: at 3.7%ABV you can drink a number of them through the afternoon, but being packed with hop character it has a lot more flavour than many "session beers".

After our stop at the brewery we went on to the first pub, the Queen's Head, which is a free house. Many of the party stopped for lunch, and we were able to enjoy several further pints of Shotover Prospect in good condition.

With one thing and another we were running massively behind my originally intended schedule by this point, and unfortunately we didn't get to the Chequers (aka the Taste of India Tandoori) before they closed for the afternoon. It occurs to me, as I write this, that it is a long time since we had a branch Beer and Curry social - perhaps in the summer, when the evenings are lighter, we can stroll over from Oxford and check out the beer and food at the Chequers.



Stuck in the mud without a beer!

We had more luck when we reached Garsington - the Three Horseshoes was open during the afternoon. It is a Greene King pub, with three beers on when we visited. The Flankers Tackle (Greene King's seasonal beer of the month) was very well received, the

Ruddles County was okay but nothing special.

Next we had our second missed pub of the walk. The Plough at Garsington is currently closed. If anyone has any news about this pub then please drop us a line!

We finished at the Red Lion, as planned. Hooke Norton Bitter was the only real ale on when we were there, but we had a very pleasant couple of pints to toast the finish of our first walk, before heading out to catch the bus back to Oxford.

Thanks to all who came along, and I'm sorry about all the mud. I hope it didn't spoil the enjoyment of the day out too much. I think I can with reasonable confidence predict less boggy-ness on our April walk (Farmoor to Eynsham via the Thames Path and Stanton Harcourt), though sensible footwear is still recommended!

The full route of the walk can be found on the Oxford CAMRA web site at <http://oxfordcamra.org.uk/pub-walk-01>

THE PRINCE OF WALES IFFLEY

Set in the picturesque village of Iffley, The Prince Of Wales serves great food, superb real ales and fine wines.

The fare is traditional and always freshly prepared using the finest, locally sourced ingredients. Sunday roasts are popular so booking is essential!

Traditional pub games are available to play including the popular Oxfordshire game of Aunt Sally.

Families with children of all ages are welcome and complimentary bowls of fresh water for thirsty dogs are on hand too.

Book clubs, afternoon talks, parent coffee mornings and charity car boot sales are held here frequently, please contact the pub for more details.

Lona, Peter and their friendly team extend a warm welcome to you.



73 CHURCH WAY, IFFLEY, OX4 4EF
01865 778554

Second Pub Walk

Neil Hoggarth



The Thames Path is a 294km/184mile National Trail walking route from the source of the Thames at Kemble, Gloucestershire, to the Thames Barrier at Greenwich. Our second pub walk uses a short section of the Path, starting at Farmoor (on the B4044 between Oxford and Eynsham), crossing the river at Pinkhill Lock, and over grassy fields to Stanton Harcourt (which has two pubs). Leaving Stanton Harcourt we follow a bridleway that takes us into Eynsham (which has nine pubs, though one is currently closed).

Some members of Oxford CAMRA will be doing this walk on Sunday 25th April, meeting up at the start of path in Farmoor at 11.15am. Please join us if you would like to come along!



Distance:
11km/6.8mile

Surface:
Much of the walk is over grass or tarmac, though there is one field-path and some sections of green lane that could be a bit muddy if it has been wet in the days leading up to the walk. Stout, sensible footwear that you don't mind cleaning afterwards is

recommended (walking boots if you have them).

Accessibility:

There is one (relatively easy but unavoidable) stile on section between Pinkhill Lock and Stanton Harcourt, and a small footbridge with a pair of stiles on the footpath between Stanton Harcourt and the bridleway back to Eynsham (it is possible to route around these latter stiles, though this involves deviating from the public right-of-way and exiting the field by a different route). The walk is very level, with no significant inclines.

Public Transport:

The start point at Farmoor can be easily reached from Oxford, Eynsham or Witney by S1 bus, seven days a week. The walk ends in Eynsham, where again the S1 is available for return to Oxford or Witney. If you want to break the walk up then travel to or from Stanton Harcourt is possible Monday-Saturday daytime, by 18 bus (Oxford to/from Bampton service). Note that there is currently no Sunday bus service at Stanton Harcourt. Up-to-date public transport details can be checked with Traveline (<http://www.travelinesoutheast.org.uk/>, 0871 200 22 33).

Further Information:

The footpaths and bridleways that make up this walk are shown on OS Explorer Map 180. The OS map has the Thames Path route marked with green diamonds, and numerous guides to the Thames Path are available. If you would like to navigate the route by way of a hand-held GPS device, this GPX track log of the route may be of interest.

More details of the walk can be found on the Oxford CAMRA web site at <http://oxfordcamra.org.uk/pub-walk-02>

The King and Queen Wheatley



We are a traditional pub with traditional pub games. We have a large beer garden in which there is a collection of birds of prey.

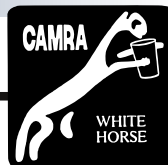
- Traditional pub games - aunt sally, darts and pool
- Good selection of real ales
- Dogs welcome on leads
- Live music every last Saturday of the month
- Meat Draw every Sunday 1pm
- Birds of prey handling days and Hawk walk days
- Outside bars catered for



57 High Street, Wheatley, Oxford, Oxfordshire, OX33 1XT

Web: www.kingandqueenwheatley.com • Tel: 01865 873443

White Horse Branch



The White Horse Branch of Camra includes, as well as numerous villages, the market towns of Faringdon and Wantage, the latter being the birthplace of King Alfred the Great in 849. Formed originally as a sub-branch of the Oxford branch in the early 1990s, it fills a rural area not covered by the City branch or other neighbouring branches in Oxfordshire, Wiltshire and Berkshire.

Social Events

As well as organising the beer festival, the branch has an active social programme. This includes visits to beer festivals (including Ascot and Swindon), breweries (recent trips include Vale and Wye Valley Breweries) hop farms, maltings and of course public houses; often two or three of these elements are included on the same day.

Our Website

Visit our website, www.whitehorsecamra.org.uk for a wealth of information about breweries, pubs, events and news in our area. If you have any news or other material that you feel should be included on the website, please contact webmaster@whitehorsecamra.org.uk.

Diary of Events

Tuesday 30th March 2010, 7.30pm

White Horse Branch AGM

The Hatchet, Childrey

Tuesday 20th April 2010, 8pm

Branch Meeting

Portwell Cellar Bar, Faringdon (pre-meeting drink in The Folly at 7.30)

Tuesday 18th May 2010, 7.45pm

Branch Meeting

King & Queen, Longcot.

Tuesday 15th June 2010, 7.45pm

Branch Meeting

The Boars Head, Ardington.



Visitor Centre & Shop

Free Admission...Free Parking for Visitors...Fully Accessible

Come and see the famous Wadworth Shire Horses
- the stables are open 1.30 - 3.00pm Monday to Friday
Please ask at the Visitor Centre.

Brewery Tours now available *(Advance booking recommended)*

For further information, please contact the Visitor Centre
on 01380 732277 or email: visitorcentre@wadworth.co.uk

For opening hours during Bank Holidays and over the Christmas period please contact the Visitor Centre

Winter Opening:

Monday to Friday 10am - 4.30pm
Saturdays 11am - 4pm

Summer Opening:

Monday to Friday 10am - 5.30pm
Saturdays 10am - 4pm
Open Sundays peak season

Wadworth & Co Ltd, Northgate Brewery, Devizes, Wiltshire, SN10 1JW.
www.wadworth.co.uk

The Pubs of Shrivenham High Street

Claire & Ian



Shrivenham is a large village on the edge of Oxfordshire, close to the border with Wiltshire. It is close to Faringdon, and served by hourly public bus services linking Oxford with Swindon.

With a population of about 5,500, Shrivenham has a thriving community feel, with a post office, two convenience stores, two Indian restaurants and a takeaway Chinese, a small school, thatched cottages, stone walls, an ancient pump and the fine Memorial Hall, placed, as its benefactress the Hon Charlotte Barrington wished, "in the heart of the village, and in the midst of a recreation ground....". The first of the three pubs in the High Street was named after Charlotte's family and reflects their influence on the village:

The Barrington Arms Hotel **25 High Street**

A free house, the 'BA' as it is known was closed for the early part of last year. Now reopened, it is steadily gaining in popularity, especially with a younger crowd, and has recently added its fourth hand pump. The standard range is Sharp's Doom Bar, Fuller's London Pride and Brains' Reverend James, with guests such as Ramsbury Bitter. The beer is well kept, and the main bar has a large screen TV and a pool table. It also features local musicians. The Barrington Arms also serves excellent food, and has a separate dining area.

Shrivenham has an active social scene, much of which is centred on the fine Norman church, St Andrews (mentioned in Simon Jenkins' 1000 Best English Churches). The vicar, the Reverend Richard Hancock, is a CAMRA member, and organises numerous social and fund-raising events, many of which are held at the favourite haunt of many in the village, the Prince of Wales.

The Prince of Wales

14 High Street

The 'POW' (or 'Prisoner' as it is sometimes affectionately called) is a Wadworth tied house. Neil and Sheena took over the tenancy in February, succeeding the popular Mike and Jane Binyon, who had run it for nine years. The pub has subsequently had a posh makeover and the menu has been revamped. It now serves four Wadworth beers from hand pumps and is open seven days a week at lunchtime, with evening sessions from 6pm (7pm Sundays). A warm welcome is assured and a lively atmosphere is guaranteed, especially if the vicar is in attendance.

Last, but not least, Shrivenham now has a third pub open for trade, reversing the national trend for pubs closing at an alarming rate. The original Crown became the more Bohemian sounding Blue Strawberry, then an Italian Restaurant which itself closed more than a year ago. The Crown has now arisen phoenix-like once more.

The Crown

11 High Street

A free house, the Crown is now run by Phil, Brian and Wendy who are serving breakfast and lunches from 9.30 to 2.30 and evening meals from 6.30 to 10 pm, all accompanied, should you wish (from 10:30 am only) by two real ales, which at time of writing were Hook Norton Bitter and Old. The new owners intend to focus on food and on being a traditional family-run free house

All three pubs are well worth a visit and with potentially 11 real ales to sample within 100 yards of one another. As you can also post a letter at a real post office, receive Holy Communion at St Andrews (always open during the day), and finish off with a curry before catching the bus home, I'm sure we'll see lots of you headed our way soon. Just don't ALL come at once!

The Radnor Arms

The Radnor Arms in Coleshill - one of Oxfordshire's delightful National Trust villages - has recently re-opened under new management. The pub is now being run by the owners of Halfpenny Brewery (located behind The Crown in Lechlade, a 2010 Good Beer Guide listed pub) which has been up and running for some 18 months.

Up to now the Crown has been the Brewery's main outlet for Halfpenny beers. They have now ventured a few miles down the road into Oxfordshire where they plan to make available

the full range of Halfpenny beers plus some seasonal local beers. In order to increase capacity, plans are currently being drawn up to install a new 4-barrel microbrewery in one of the pub's outbuildings. Gemma, previously of the Crown, is the new manager of the Radnor Arms. She aims to provide an informal atmosphere where locally brewed beers can be enjoyed with traditional home cooked pub fare. Early indications are that this combination is attracting both the village locals and others from the surrounding villages.

The Plough, West Hanney

A Not So New Freehouse

Sitting opposite the parish church in a quiet pretty corner of this South Oxfordshire village is a well kept secret. The Plough Inn run for the past seven years by Ann and Trevor Cooper is a 16th century Grade II listed thatched building which for the first time in its history became a freehouse last November. Originally four cottages one of which



converted to an alehouse under the Duke of Wellington's beer orders in the 1830s, it has throughout its history remained a tied house first with the Eagle Brewery of Faringdon in 1865, then taken over by Halls of Oxford, then Ind Coope and latterly by Punch Taverns.

Trevor and Ann have established a reputation for great beer and local food. Log fires in winter emphasise the authentic traditional atmosphere and the beautiful walled garden provides a suntrap in summer.

Trevor is a genuine real ale enthusiast and hosts two beer festivals every year. Timothy Taylor Landlord is the house beer supported by

an ever changing range of five cask beers and one scrumpy on tap. Lots of local ales feature and there are regular themed weekends. For Cask Ale Week this year the pub's offer will be Cumbrian beers and food which Trevor is going to the Lake District to collect.

Twice a year the Plough holds a beer festival on the late May & August Bank holiday weekends. The May Festival celebrates Beers of Oxfordshire and Borders and this year will include an entry brewed by Trevor and three members of the Plough Aunt Sally team. Entertainment and food are provided throughout the weekend

SUPPORT YOUR LOCAL HERO

Visit our website to find out more and to nominate your local hero.



WWW.EVERARDS.CO.UK/TIGERLOCALHERO

THE PLOUGH INN

Church Street, West Hanney, OX12 0LN

14th BEER FESTIVAL

Late May Bank Holiday 28th-31st May 2010

Oxfordshire & Borders

Cask Ales & Cider

24 Different Cask Ales & 5 Ciders



Live Music
& Food
All Weekend



See website for full details

www.ploughwesthanney.co.uk

Zythos Bier-Festival 2010

Ray Bateman



Zythos BierFestival (ZBF) is held the first weekend of March in a festival hall just along from the station in Sint Niklaas. It is organised by Zythos, Belgium's equivalent to CAMRA, and is the nearest thing in Belgium to a national beer festival. Around 60 brewers and beer firms run bars serving around 200 beers in 15cl sampler glasses for a token a time. It is very popular and gets packed, especially on the Saturday. However what I would like to report on here is the excellent Pre-ZBF Bierfest.

There are many brewers who are unable to attend ZBF. Two of these are Alvinne Picobrouwerij and De Struisse Brouwers. These are two very popular, innovative, craft brewers whose beers are sought after by the many British and American beer tourists that visit Belgium. Many of these gather for ZBF and are disappointed when their beers are not there. So in 2008 the two decided to offer their beers at a special tasting in Alvinne's tasting room on the Friday before the festival, hence Pre-ZBF was born.

In 2009 the event was expanded. It was felt that the beers from an additional brewer would add to the occasion. Rather than be seen to be attempting to compete with the main ZBF event, and to avoid antagonising Zythos, it was decided not to invite other Belgian brewers but to look outside. So De Molen from the Netherlands was invited. I attended this Pre-ZBF, which again was held at Alvinne. The attendance certainly exceeded the organiser's expectations. It was absolutely packed, the atmosphere was fantastic, and although the beers were served in 15cl sampler glasses several ran out.

This year's event, 2010, was even better. Due to last years popularity it was obvious that Alvinne's delightful little brewery just could not cope so larger premises were arranged, namely Kasteel der Lakebosschen, an old manor type building, about 15 miles south of Bruges, that had been tastefully converted into a conference and reception centre. As more

space was now available it was decided to invite further brewers to attend, but in doing so stick to their policy of including only those from outside of Belgium. So besides De Molen, Brouwerij Urthel, who brew their beers at La Trappe in the Netherlands subsequently attended. Also, following, I believe, some guidance from UK acquaintances, Brewdog and Thornbridge were invited from the UK to enable non-Brits to taste their beers.



The beer list was awesome. It was a case of not what to choose but what to leave out. There were numerous special brews and collaboration brews. In all there were some 68 beers available, far too many to list here, so for now I shall concentrate on the beers available from the two British Breweries.

From Brewdog :

Tactical Nuclear Penguin (32.0%); Punk IPA (6.1%); 5AM Saint (5%); Rip Tide (8%); Nanny State (1.1%); Paradox Isle of Arran (10%); 77 Lager (4.9%); Trashy Blonde (4.1%); and Tokyo (18.3%).

From Thornbridge :

Jaipur (5.9%); Kipling (5.2%); Bracia (9%); Halcion (7.7%); St-Petersburg RIS Islay Reserve (10.2); St-Petersburg RIS Speyside Reserve (8.5%); and St-Petersburg RIS Highland Reserve (9.4%), the St-Petersburg beers being aged in whisky barrels.

Collaboration Brews involving the UK included:

Devine Rebel – Brewdog & Mikkeller (Struisse) (13.4%); and three from Thornbridge & Brooklyn Brewery (USA) called Alliance Madiera Reserve 2007 (11%); Alliance PX Reserve 2007 (11%); and Alliance Unoaked Reserve 2007 (11%).

All the beers I tasted were the business. I'm a big fan of Struisse beers so they were a must, the best of those I had being 'Black Mes' a 13% Oak Aged version of their delicious Black Albert Stout. Amongst the 18 glorious Alvinne beers available were three named, Hop Trilogy Simcoe; Hop Trilogy Centennial; and Hop Trilogy Columbus. All were 7.1% and obviously based on different hops. Each was beautiful, but the best in my opinion was the Simcoe.

As for the UK beers the Thornbridge whisky barrelled St Petersburg Stouts were glorious, the highlight for me being the Highland. A brief chat with the brewer revealed they were actually brewed in 2005. As for Brew Dog, well! I was tempted to try the Tactical Nuclear Penguin but they upped the cost at the start of the festival for some reason. They wanted 10 tokens, which worked out at 15 Euros a shot (around £14.50), why? This raised quite a few adverse comments and it was noticeable that numerous people, including myself, moved away to the glorious beers available on the other bars. However I did hear reports that the low alcohol Nanny State was a pleasant surprise tastewise. Of the UK collaboration brews I tried I felt the Alliance Madiera Reserve 2007, a deliciously smooth, hoppy Barley Wine, was the best.

Overall every beer I tried was superb, and I was aware I had to miss a host of others that were probably all excellent as well! It was a fantastic, friendly, well-organised event. A bus service was laid on from Bruges station, plus there was camping and parking for campervans on site. As always it was a very cosmopolitan sociable event made up mainly of Brits, Americans and Dutch plus others. A coachload even turned up from Italy. This has rapidly become a 'DO NOT MISS' festival.

Fast Cask

Marstons have invented a new yeast process that allows beer to drop bright very quickly, which if it works will simplify cellar management and may allow cask ale to be available in more bars and pubs that do not have suitable cellar facilities.

The process also has the advantage of not needing to use finings from fish bladders thus making beer acceptable to vegans and vegetarians.

The process forms yeast into beads that perform secondary fermentation and condition the beer in a more consistent way than traditional methods.

Fast Cask will initially be used for Marstons Pedigree and Wychwood Hobgoblin, but they will still supply traditional cask beer to pubs that can serve it.

The Campaign for Real Ale has yet to approve Fast Cask. Members of CAMRA's Technical Advisory Group are in meetings with Marstons to discuss and analyse the system.

LOGO DESIGN COMPETITION

This year Oxford City CAMRA will be holding its 13th Beer Festival.

Again we welcome submissions for this year's beer festival Logo

The design needs to be one colour, use limited shading (if any) and be quite 'compact' as it is printed in black on our glasses, as well as used for the programme and T-shirts.

Forward entries to Steven (editor@oxfordcamra.org.uk) by 28th May at the very latest.

See previous logo designs on the Beer Festival section of the website at <http://oxfordcamra.org.uk>



CAMRA National Mild Month - May 2010

Born to drink Mild!

In May, CAMRA will be re-launching its annual campaign to promote the Mild beer style.

National Mild Month is the perfect opportunity for drinkers to try this historic beer style for the first time, and CAMRA branches will be rolling out various promotional activities and crawls in celebration.

Mild beers have been served in Britain's historic public houses for centuries, and have had great success in CAMRA beer awards over the last decade with Hobsons Mild (Worcestershire), and more recently Rudgate Ruby Mild (Yorkshire), crowned past and current Champion Beers of Britain.

Once classified as an 'endangered beer style', there are currently more than 200 Mild beers produced in the UK, an upsurge from a decade ago when there were under half that amount being brewed.

CAMRA will be supplying hundreds of pubs across Britain with promotional packs that include pump-clip crownlers to highlight what Milds are on at the bar plus posters and leaflets to help educate more consumers on the Mild beer style.

Tony Jerome, CAMRA Senior Marketing Manager, said:

'Mild in May is a real chance for CAMRA to promote a beer style that is enjoying an upsurge in popularity thanks to the recent growth of the real ale industry. It's a massive boost to the beer style when 71 new breweries have opened over the past year and there is greater consumer demand on the market for locally produced beer. Some pub owners even have a dedicated pump for a Mild, which is exactly the sort of commitment we'll be looking for in May!'

To find out more about National Mild Month, please visit www.camra.org.uk/mild

Government's Pubs Package a major success for CAMRA

On 18th March, Pubs Minister John Healey announced a major package of reforms to support pubs, including a 12 point action plan. The package promises a number of sweeping reforms, particularly of planning regulations and the beer tie, and reflects the many issues on which CAMRA has been campaigning hard on for many years.

To support community pubs, the Government has announced:

- * Greater protection for pubs under threat of demolition
- * A ban on restrictive covenants
- * Government funding for Pub is The Hub of £1 million
- * £3 million to support Community pub ownership

To reform the operation of the beer tie to ensure a fair deal for tenants and consumers,

the Government has announced:

- * A one year deadline to fully implement the recommendations of the BIS Report before the government intervenes with legislation if necessary
- * A guest beer right for tied tenants
- * A free of tie option for tied tenants

CAMRA has warmly welcomed these proposals as recognition of the invaluable role that pubs play within their local communities. The proposals have the potential to totally transform the UK pubs market leading to a free, fair and competitive market where consumers will benefit through greater choice, improved amenity and lower prices.

We hope to see a similar commitment to support pubs from the other main parties before the General Election.

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0709



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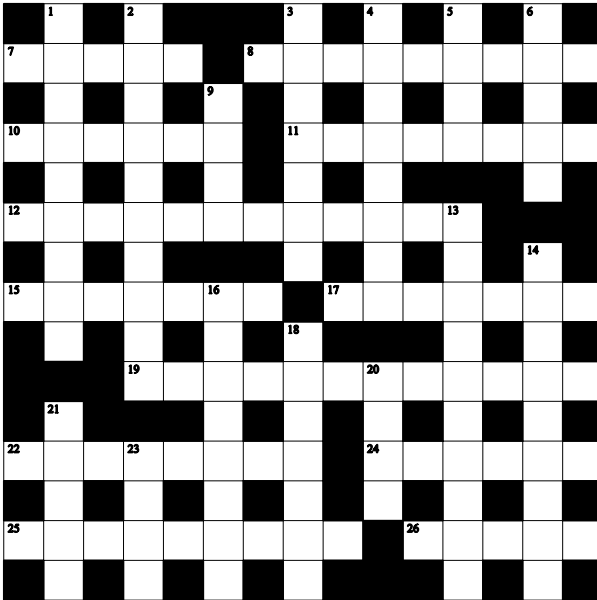
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Crossword no 4.

BeerMatt



- 22 Marcus, Milton's emperor (8)
- 24 Hard-up landlord broke up tin bed (2,4)
- 25 Spielberg, perhaps, goes before weight to find the North Star (9)
- 26 Devon brewer is definitely not terrible (5)

Down

- 1 Brewer finds confused gran in famous motel (9)
- 2 I appear in middle of film (6,4)
- 3 Stab elf at the Crown Liquor Saloon? (7)
- 4 Storyteller does his job at the Bay Horse Inn (8)
- 5 Lifeless beer found in off latte (4)
- 6 For starters, Gloucestershire's outstanding for Friday supping! (5)
- 9 Number of degrees in Reading? (4)
- 13 City exudes brewer's tax (7,4)
- 14 Former multinational makes beer for Milan giant (9)
- 16 Hanging around outside many English pubs (3,5)
- 18 Wychwood's boss is dishevelled sort in centre of island (7)
- 20 Mild is Sicilian organisation, missing Frank (4)
- 21 Several large barrels, each of two hogsheads (5)
- 23 Randall's beer might have sent you green (4)

Across

- 7 Climb aboard for sobriety? (4)
- 8 Dissident cat found in Marlow (9)
- 10 Powers beer to the bar (6)
- 11 Stick follows river to Derbyshire brewery (8)
- 12 Old Luxters' offering starred koala (4,5,3)
- 15 Add biro to chocolate bar to get fermentation reaction (7)
- 17 4.5, say, is the proper centre of strength (7)
- 19 Hymns amused a North Cheshire brewer (6,6)

The Solution will be printed in the June/July issue.

Want to know all the latest news and events?

Share information about what's happening in your area?

Sign up to our email list at www.oxfordcamra.org.uk/mailling-lists

Join our facebook group by searching for Oxford CAMRA

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