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FOR
REAL ALE**

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Oxfordshire Real Breweries
Witney

ISSUE 62
June - July 2010



the Oxford Drinker

LocAle Pubs rewarded for serving Local beers

Seven pubs in the The Oxford branch area have now been awarded LocAle accreditation.

The LocAle scheme is an initiative whereby CAMRA encourages pubs to stock locally brewed beers. Any pub that endeavours to have at least one hand pump with a real ale brewed within 30 miles is eligible.

See Page 4



The free newsletter of the Oxford City Branch of CAMRA
www.oxfordcamra.org.uk

Also Including the White Horse Branch of CAMRA.
www.whitehorsecamra.org.uk

The Wychwood Brewery Store is now open



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*Why not join us for a Weekend tour? Visit us online at:
www.wychwood.co.uk for further details & to book online.*

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 and 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 Neil Hoggarth, Richard Queralt, Ray Borrett, John Mackie, Dave Codgell, Chris Hunter, et al.

The next publication will be issued in August 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 9th July

The views expressed in this publication are those of the individual contributors and not necessarily those of the Oxford or White Horse branches of CAMRA, or of CAMRA Limited.

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Editorial

Welcome to the June/July 2010 issue 62 of The Oxford Drinker.

While the battle for real ale may have been won with many new and expanded breweries, we still have a challenge to prevent pubs from being closed. If you know of any pubs that are threatened with closure please contact your local CAMRA branch.

We are planning a Local Pubs week later this year, which is intended to raise the profile and importance of pubs in the community; encourage people of all ages and backgrounds to use community pubs and visit the pub more often than they currently do; encourage pubs to organise events during the week to entice more trade. We welcome any ideas

We would really like to see more CAMRA members become involved with their local branch activities by coming to meetings and social events (see branch diary on page 16) or contributing information or articles to the Oxford Drinker.

We hope you enjoy reading this issue whilst supping some tasty real ale.



The Oxford Branch of CAMRA has been focussing on awarding pubs with the LocAle accreditation as it benefits pubs, local breweries, the local economy and of course real ale drinkers. LocAle is a scheme where CAMRA can provide support and free promotional materials such as pump clips and posters to pubs that commit to endeavour to have at least one hand pump with a locally brewed real ale at all times. The Oxford Branch defines beer brewed within a 30 mile radius from the pub as local. By stocking local beers a pub generates local pride and identity to our area, thereby helping the tourism trade, small local breweries and benefiting everybody involved.

The first ever pub in our branch area to get the accreditation was **The Cricketer's Arms** in Littleworth which often manages

to be the first pub to stock beer from new microbreweries. This was followed up by **The Stocks Bar** in Abingdon which always has beer from Brakspear or Wychwood and often serves ales from White Horse, Vale, West Berkshire and Pitstop breweries.

Now within the last few months we have awarded 5 LocAle certificates to 5 very deserving pubs.

There are more pubs waiting to be accredited, which we will report on in future issues. If your local pub regularly serves beer from local breweries and wants to join the scheme, please get in touch or ask the landlord to get in touch by sending an email to locale@oxfordcamra.org.uk or call Sam French on 07905 212318.

The Gloucester Arms

Oxfords NO.1 Rock Pub

HAPPY HOUR MON-FRI 3PM-7PM MOST PINTS £2
 ROCK KARAOKE MONDAY NIGHTS
 ALL DAY SUNDAY ALL DRINKS £2
 PUB QUIZ SUNDAY NIGHTS
 1 REAL CIDER PUMP
 THAI FOOD MENU
 4 ALE PUMPS

21 FRIARS ENTRY
 OXFORD
 OX1 2BY
 01865 727107





Queen's Arms, Horspath



Regularly serves beer from the Shotover Brewery and is the closest pub to the brewery in Horspath.

Janet, landlady, was presented with her LocAle certificate at their beer festival on 2nd April 2010.

Gloucester Arms, Oxford

This pub on Friars Entry, regularly serves beer from the Vale Brewery and Hook Norton



Presented with certificate on 24th April 2010

Duke's Cut, Oxford

Park End Street pub serves Wychwood and Brakspear beers. James Knox and his staff are serious about their beer.



Presented with certificate on 24th April 2010

White Horse, Oxford

Historic pub on Broad Street was the first Oxford city pub to serve Shotover beer, as well as regularly featuring a range of beers from other local breweries.



Presented with certificate on 24th April 2010

The Brewery Tap, Abingdon

Regularly features beers from White Horse, West Berkshire and Vale Breweries and most recently the Shotover Brewery.



Presented with certificate on 7th May 2010



Free LocAle pump clips are given to landlords along with posters and window stickers.

Pub News



The Prince of Wales, Shippon

We are delighted to report that this pub is no longer going to be redeveloped. Local farmers John and Ruth Binning decided to rescue the pub, making it a free house. They have brought in Phill Radbourne (formerly managing the Woodstock Arms, Woodstock Road, Oxford) to manage the pub. A new kitchen has been fitted and traditional English pub food will be served. In one of the first weeks of being open Phill sold 7 firkins, so it looks like the local community is happy to have the pub back. At the opening weekend there was a free BBQ and a band playing in the evening.

There were originally 3 hand pumps, but Phill was planning on installing another 3 to make it up to 6 hand pumps. He worked very fast and in only 5 days had the extra 3 hand pumps ready for a visit by local Morris dance groups Mr Hemmings Traditional Abingdon Morris dancers and Cry Havoc from Oxford. Everybody enjoyed the evening so much so that another session was planned. He now has "Prospect" from Shotover Brewery as a permanent beer together with Timothy Taylor and Black Sheep, both of which he has on request from locals. The 3 remaining pumps will feature guest ales.

St. Aldates Tavern

Another buck in the trend of pubs closing down is the St. Aldates Tavern, Oxford city centre, that opened its doors again on the 1st April. Owned by Merton College, it used to be run by Oxford Pubs and Bars before the closure. Regulars were sad to see the pub run down by the chain and they wanted it opened again. Two friends felt it so strongly that they took the plunge to become publicans themselves. Tommy Murray and his friend Adey have worked really hard to reopen this spacious and remarkable pub. There are 6 hand pumps with local ales, well served, traditional English pub food served during the day, with Sunday roast and a Chinese day thursdays. They are also aiming to make sure wines and spirits are of very good quality as well. Being a city pub in

Oxford, they want to reflect that by welcoming both "Town and Gown" they are claiming back the local feel of the pub. There is a Sunday quiz and live music as well as plasma screens for showing football.

The Temple Bar, Temple Street, East Oxford is now definitely lost as a pub. It was a Wadworth pub which had been boarded up for some time and has now re-opened as a cafe/restaurant renamed the "Temple Lounge".

Victoria Arms, Old Marston

has been accredited with Casque Mark for another year.

Duke's Cut

This city pub has a lot going on, among them is a scheme where it is possible to vote for your favourite beer to be guest beer for a month. Look in at the pub to find out how. They have 4 seasonal beers available all year round. There is a band on the 1st Sunday of the month and the new summer menu is now on as well. James Knox, the landlord, has sent all his staff on a brewery tour at Wychwood Brewery for them to understand more about beer. They all enjoyed it and the trip made everybody more enthusiastic about beer. He is also planning a "meet the brewer night" (details to be published soon). The balcony overlooking the canal will be covered with a sail awning in anticipation of a nice summer (we all hope).

Red Lion, Wolvercote

Also managed by James Knox, this pub has reopened and has a new summer menu. During the Wolvercote festival 19-26 June there will be a festival picnic on the 26th with Morris Dancers. There is a bouncy castle in the garden and a playground across the road. The pub is a very child friendly place where real ale drinkers with children can have a nice day out. The pub also runs a toddler morning and is open to breakfast meetings. James says: "As a great public space in the village, we aim to meet the needs of the village as a whole." There will also be a summer BBQ every Saturday and Sunday from the beginning of June, where you can try the new Fast Cask from Marston. Will you notice any difference?

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.

A great place to unwind, take off your own tie, and enjoy looking at everyone else's!



6 Alfred Street, Oxford, Oxfordshire OX1 4EH
Telephone: 01865 728164
Email: bearinn@fullers.co.uk



News From The Wild West



Ray Borrett

The area has had its fair share of festivals including **The Woodman** (Near Witney), **The ferryman**, Bablocks Hythe, **The New Inn**, Witney, and a St. George day at **The Queen's Head**, Eynsham.

The Star, Eynsham, is expected to become ten residential units and one commercial office developed by Wychwood Homes.

Not far away **The Evenlode** remains closed and although the road surface has been renewed the interior is still awaiting any work - signs for staff recruitment have yielded no information, and the premises are "protected by occupation". There are unconfirmed reports that another well known pub is intending to reopen it. The pub is the only one on the route from London until Burford - surely it has to be a honey-pot .

The Swan at Radcot Bridge has had recent problems. Soon after Bill Finch took over the licence, just before Christmas, when he re-energised the pub, the highway authorities decided to close the access road to relay the water main. The main trade from Clanfield was cut off, however Greene King did reduce his rent.

The two pubs on **Oxford Hill, Witney** seem to be developing as social centres for the Madley Park Estate and Coggs housings.

The Griffin is a Wadworth holding with persistently good ale. A short distance away **The Carpenters** has revived from a dismal fate. A recent visit found it open at 11am on a Sunday serving breakfast and beer. Knobby and Vicky Fletcher are shortly hoping to do more regular pub food.

The Bell, Standlake reopened on 12 May under the ownership of Craig Foster, who also has the Boot near Eynsham. Extensive changes have been made to change the internal layout - the old kitchen is now a quiet eating area, and beyond the previous restaurant is the new kitchen. Craig hopes to utilise local breweries for the three beer

engines. Although the emphasis seems to be for food there is a satisfactory drinking area for the locals with large photos procured from the Village History Society of village life.

Bampton

There are now only four pubs in Bampton and similar to most others they could well do with increased trade. It was disconcerting during late April to see near the now closed Eagle in Church View a new watering hole - the Dog and Duck appear with outside seating. A good old fashioned sort of place.



Even more perplexing when nearer the Church an upper crust establishment, The Grantham Arms came to light. Fortunately the customers for these two Ale houses used the current pubs for they were actually part of a film set.

They were supposed to depict a street scene in Yorkshire, for a new series on ITV.

The **Stock's** Bar

At the Crown and Thistle Hotel, 18 Bridge Street, Abingdon

- 8 Real Ales
- Regular Guest Ales
- Real Ciders
- Food served daily
- Quiz Night Sundays
- Live Music on Last Saturday of Month
- Free Pool Wednesdays 6 till 10pm



20p off a pint of real ale for CAMRA members and get 25% off your food!



Why not pay us a visit? Or Check our Guest Beers on Twitter

18 Bridge Street, Abingdon, Oxon, OX14 3HS
Telephone: 01235 522556

follow us on
twitter

Local Brewery News



Vale Brewery

Congratulations on the awards from Reading Festival, Gravitas won overall bronze and a gold award in the premium bitter category.

A new 20 barrel plant is being installed which will enable the brewery to brew 5,800 pints a day. An open day will be held when the plant has been fully installed. Beer of the month is Two-Bob Bitter 4.4% ABV, a traditional English Golden Ale to celebrate the World Cup.

White Horse Brewery

Congratulations on the awards won at Reading Beer Festival where both Dragon Hill and White Horse Bitter won bronze in their categories.

White Horse is also expanding to a 20 barrel plant. Within this month they need to find a two week slot to fit the new plant in.

Village Idiot will be available in bottles from mid June to be sold locally.

Wyehwood Brewery

In April, a new milestone was reached. For the first time 50,000 barrels of Hobgoblin were produced in a 12 month period! Not bad for a beer only conceived in 1986.

The summer Brakspear Ale Trail of Oxford was launched in May. There are 21 pubs in Oxford all taking part. Beer drinkers can win Brakspear T-shirts and the opportunity to win an hours punting on The Thames. The trail runs until the end of June.

The Wyehwood seasonal beer for June is Wizard's Staff (4.0% abv).

The Brakspear seasonal beer for July is Hooray Henley (4.0% abv.)

Shotover

More pubs are now stocking Shotover beers: The Bear Inn, Alfred St, Oxford, The Crazy Bear, Stadhampton, The Prince of Wales, Shippon, The North Star, Steventon, The Bell, Standlake, The Brewery Tap, Abingdon.

West Berkshire Brewery

Congratulations on the award won at Reading Beer Festival; Mr Chubbs' Lunchtime Bitter got silver in the standard bitter category.

Beer of the month:

June: Bridge Bitter. Dave Maggs (owner) says "Bridge Bitter honours what is one of the oldest bridges on the Kennet and Avon Canal - built in 1769 to replace a wooden structure in Newbury town centre. Our tribute is a bronze-coloured beer, brewed with pale, crystal and cara malts and two of the older-style English hops to give balanced bitterness and flavour.

July: Abingdon Ale

The brewery has been given planning permission from West Berkshire Council for the development of a new 50 barrel brewery at Home Farm in Frilsham. The project will take 2-3 years to complete, meanwhile the Brewery shop in Yattendon will remain to open to the public throughout the planned developments.

Old Bog

Congratulation on the bronze award for Monsterous Mild in the Mild category at Reading Beer Festival. Follow the Old Bog on Facebook for up to date information.

Compass Brewery

This brewery has sent casks of Baltic Night to both Reading and Banbury Beer Festivals and the response has been positive. Baltic Night will also be found at the Ascot Beer Festival on 24th-25th September along with The King's Shipment IPA 6% ABV and Isis Pale Ale 4.9% ABV. The beers can be bought in bottles or in 5 litre mini casks.

Should anyone want to have a bespoke beer brewed for them, Mattias is taking orders to do so now. Minimum order volume is 2,100 pints. Contact Mattias on 0781 645 3377
mattias@compassbrewery.com
www.compassbrewery.com

Loose Cannon

Trial brews are starting and there are rumours of a trial sample tasting in an Abingdon pub at the end of June.

Dan & Carole welcome you to the

White Hart

5 Real Ales

Oxford's Best Beer Garden

Award Winning Pies

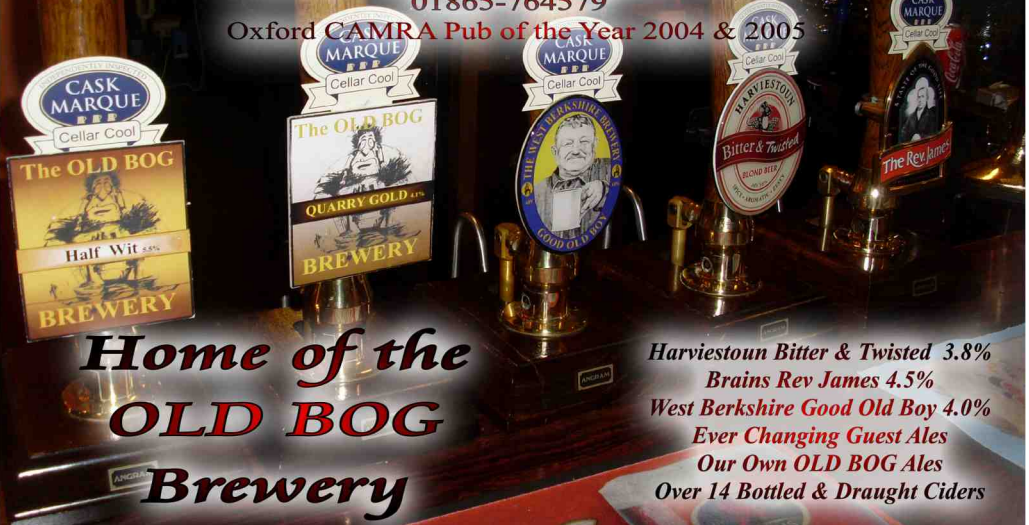
Open All Day, Every Day

12 St Andrews Road, Old Headington
01865 761737

The MASONS ARMS

2 Quarry School Place Headington Oxford
01865-764579

Oxford CAMRA Pub of the Year 2004 & 2005



Home of the
OLD BOG
Brewery

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

Old Forge Brewery



As we reported in issue 61 of *The Oxford Drinker*, The Radnor Arms in Colehill is now under the same ownership as the Crown in Lechlade which operates the Halfpenny Brewery and that they planned to open a new brewery.

Construction of the new brewery plant has now begun at the rear of the Radnor Arms, with real ale production commencing 26th July.

A competition was held amongst patrons of the pub to name the new brewery. Dan Radusin and Alex Madden came up with **Old Forge Brewery**. Additionally four of its soon-to-be-brewed real ales were named by locals as:

- Anvil Ale (3.8%) – named by Dennis Taylor
- Sledgehammer (5%) – named by Robert Marchant
- Hammer & Tongs (4.2%) – named by Steve & Lorraine Devlin
- Blacksmiths Gold (4%) - named by Andy Witcher



“We wanted to involve our customers in choosing a memorable name for The Radnor’s new on-site brewery and its first four ales, so that they feel a sense of ownership and pride in what is produced here” explained the pub’s manager, Gemma Court.

“As this pub was originally a blacksmith’s forge on the Coleshill Estate and was only converted to a public house in 1949, we chose the winning entry because it reflects the true origins of the premises” concluded Gemma.

Those who named the brewery won a meal for four at Colley’s Supper Rooms whilst those naming the ales have been rewarded with £50 each plus a barrel of their beer once it has been brewed.



The first brew, Anvil Ale, will be ready to sample on 16th August. Until then, the Radnor Arms’ real ales are being supplied by the award-winning Halfpenny Brewery, its sister company based in Lechlade.

Plans are already underway for the Radnor Arms’ 1st Beer Festival, run in conjunction with The National Trust’s Coleshill Food Festival to be held at the Granary on 11 September 2010, featuring 15 guest beers all from local breweries.

Visit www.halfpennybrewery.co.uk and www.theradnorarms.co.uk for more information.

The Radnor Arms

home of the

Old Forge Brewery

Brewers of:

Anvil Ale 3.8%

Sledgehammer 5%

Hammer & Tongs 4.2%

Blacksmiths Gold 4%

Give us a call to book
your table to enjoy
locally sourced food
and a great pint in our
cosy, traditional and
friendly atmosphere

Sample Lunch and Dinner Menu

Starters

- Leek and Potato Soup with Chive Crouton - £3.50
- Coarse Chicken Liver & Pork Terrine with Cranberry Marmalade - £4.50
- Smoked Salmon Fishcakes with Tomato Relish £4.50
- Goats Cheese & Red Onion Tartlett with Lemon and Thyme Dressing - £4.50

Main Courses

- Chargrilled Sirloin Steak with Field Mushrooms, Roasted Cherry Tomatoes, Triple Cooked Chips & Bearnaise Sauce £12.95
- Beer Battered Cod, Minted Peas, Triple Cooked Chips & Tartare Sauce - £8.95
- Steak & Bacon Pie Topped with Short Pastry - £7.95
- Local Sausages, Grain Mustard Mash, Onion Gravy & Red Onion Rings - £6.95
- Homecooked Ham, Egg & Chips - £5.95
- Sweet Potato & Cashew Nut Curry with White and Wild Rice - £6.95
- Homemade Beefburger, Tomato Relish, Bacon and Mature Cheddar - £8.95
- Feta & Homeroasted Tomato Parcels with Warm Citrus Potato Salad - £6.95

Dessert

- Lemon Posset with Warm Vanilla | Shortbread Chocolate Fondant with Raspberry Sorbet | Homemade Sticky Toffee Pudding | Rhubarb & Ginger Panacotta | Local Cheeses with Halfpenny Marmalade

Sample Special Menu

All dishes to be priced as stock becomes available

Starters

- Mussels with Local Cider & Smoked Bacon
- Carpaccio of Venison with Beetroot and Ginger
- Chargrilled Aubergine with Goats Cheese & Slow Roasted Tomatoes

Main Courses

- Confit Duck Leg with Onion Marmalade
- Slow Roasted Pork Belly with Braised Cabbage & Thyme Jus
- Wild Mushroom Risotto with Parmesan Chips

Sunday Roasts

We will be offering Roast Rump of Beef every week and will alternate between Lamb and Pork. We will also be offering Sharing Roasts; a whole chicken for you to carve at your table with Bread Sauce and Stuffing, and when it comes into season a fantastic rack of Lamb

01793 861 575

www.oldforgebrewery.co.uk

The Radnor Arms, 32 Coleshill, Oxfordshire, SN6 7PR

Pub Walk 2 - Thames Path to Stanton Harcourt

Neil Hoggarth



Oxford CAMRA undertook this walk as a social event on Sunday 25th April 2010. Around a dozen branch members and a few guests came along.

The weather started clear and bright, and we made good time down the Thames Path to Pinkhill lock and over the pastures filled with sheep and lambs to the bridleway leading over to Stanton Harcourt. We arrived at **The Harcourt Arms** by around twenty past twelve, comfortably ahead of my intended schedule. We lined up to order our first pints and collected a sheaf of menus to figure out our options for Sunday lunch. The Harcourt serves a three-course Sunday lunch, with a range of options for each course, but will also sell single courses for a reasonable price if people don't want to tackle the whole lot. Since we still had quite a lot of distance to cover (and quite a lot of beer to drink!) we all went for a single course: roast dinners for the hungry ones, and starters for those who preferred a snack. The beer range was: Brakespear Bitter, Adnams Bitter, and London Pride. Ansell's Mild was "coming soon", though not available during our stop, unfortunately.



From the Harcourt it was just a short wander through the village to reach **The Fox**. Don't let the Greene King style external decor put you off - the pub is one of those that escaped from the clutches of GK a few years ago and became part of Admiral Taverns. When we visited the only beer currently on was the

Brakespear Bitter, which is the pub's regular beer, though I know from other recent visits that the second handpump normally has an interesting guest beer on. We collected our pints of Brakespear and headed out into the garden to enjoy the remaining sunshine (it was still fine at this point, but ominous clouds were starting to gather on the horizon).

On leaving the Fox we headed down the lane to the charming little hamlet of Sutton, and from there on to the footpath which leads back towards the Thames. This path crosses a couple of fields and was the only section that I was a bit concerned about from a mud point of view (after our rather squelchy February walk I have become a bit more paranoid about such things!). However the weather had been kind in the week or so before the walk and the earth under foot on the field paths was firm. We made it over to the Pink Hill Lane bridleway without incident, and turned north for Eynsham. Unfortunately, just south of Pink Hill Farm the weather broke and we were caught in a short but quite intense rain shower. Water-proofs and umbrellas were hastily unpacked and shared around.

We did have something to be thankful for, however; we had got the potentially muddy field-path and green lane sections out of the way before the rain hit, and much of the remaining walk was on gravel or tarmac farm track. Other than the rain shower, we made it to Eynsham without further incident.

Our first pub in Eynsham was **The Swan Hotel**, where the ales were Hook Norton Bitter and White Horse Village Idiot, both in good condition. We then moved on to **The Jolly Sportsman**, where the beer was Marston's Pedigree. This was okay, but nothing exciting - this isn't a reflection on the pub or the way they keep it - in conversation we agreed that Pedigree just isn't as interesting or characterful a beer as it used to be ten or fifteen years ago.

From the Sportsman it is but a short stagger to **The Red Lion**, a Greene King pub with GK IPA and Speckled Hen on offer. Most of us went for the Speckled Hen and found it okay, though again not the beer it was when Morland were brewing it in Abingdon.

We cut through the alleyway called Pug Lane to reach Newland Street, where **The White Hart** had on offer Greene King IPA, Holdens Golden Glow and Okells Old Skipper. We sat out in the pleasant beer garden at the back. Unfortunately the other pub on Newlands Street, **The Newlands Inn**, closes on Sunday afternoon and doesn't re-open for an evening session, so we were not able to visit it on this outing.

The route I used to take the party to **The Talbot**, along Cassington Road and then the grassy verges of the B4449 ring-road, wasn't very popular but nobody got flattened by the traffic. If you prefer pavements then Queen Street and High Street is probably the more sensible way to go. The Talbot is an Arkells pub, with a range of their beers served straight from small (pin, 4.5 gallon) casks stillaged at the bar. On sale when we visited were Maypole Mild, 3B and Moonlight.

With evening beginning to set in we staggered back up the High Street into the village and to our final pub, **The Queen's Head**, which has long been a branch favourite in the area. Those of you who are keeping score will realise this was our eighth pub of the day. And I had two



pints in the Harcourt Arms. So I hope readers will forgive me when I admit that I forgot to take any meaningful notes in the Queen's. I do remember that I had a very nice pint of White Horse Village Idiot, and that we sat in the snug lounge bar admiring the railway memorabilia.

All in all I think it was a very successful day out. Thanks to all who came along - I hope you enjoyed it as much as I did.

For full details of the route taken, visit the web site at <http://oxfordcamra.org/pub-walk-02>

SUPPORT YOUR LOCAL HERO

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



WWW.EVERARDS.CO.UK/TIGERLOCALHERO



Branch Diary



Monday 7th June: 7.30pm

Beer Festival Planning Meeting.

Royal Blenheim, 13 St Ebbes Street, Oxford,
OX1 1PT.

Wednesday 16th June: 6.30pm

Rural Pub Survey.

An evening out visiting the pubs of West Oxfordshire, by mini-bus. Contact Neil Hoggarth (social@oxfordcamra.org.uk, 01865 794438) to book and get rendezvous instructions

Saturday 3rd July: 11am

Pub Walk.

A 5.5mile/9km riverside walk from Wolvercote to Iffley, along the Thames, taking in six pubs along the way. Meet up at the Trout at Wolvercote at 11am.

Monday 5th July: 7.30pm

Branch Meeting.

White Hart, 12 St Andrew's Road, Headington,
Oxford, OX3 9DL.

Saturday 10th July: noon

Branch Social

Charluby Beer Festival, Charlbury Cricket Club.

Tuesday 3rd August: 7.30pm

Branch Meeting.

King's Arms, 4 The Moors, Kidlington, OX5 2AJ.

Wednesday 1st September: 7.30pm

Branch AGM

King's Arms, Holywell Street, Oxford.

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

Beer Festival Diary



Saturday 12 June

Candleford Fayre and Beer Festival

Fringford Cricket Club, Fringford,
nr Bicester
30 beers, ciders & perries

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

Friday 18 - Sunday 20 June

3rd Cheltenham Food and Drink Festival

Beer, cider, wine, sherry,
champagne and... food
Montpelier Gardens, Cheltenham
01242 521 997
www.garden-events.com

Thursday 24 – Sunday 27 June

The Brewery Tap 'Rare Breed' Cider Festival.

42 Ock St. Abingdon, OX14 5AG
20+ ciders, perry, world beers and
sausages. Live music.
01235 521655

Saturday 26 June

Chipping Norton Rugby Club Beer Festival

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

Saturday 3 July

Haddenham Real Ale Festival

Youth & Community Centre,
Woodaways, Haddenham
www.haddenham-beer-festival.co.uk/

Saturday 3 & Sunday 4 July

Bath Food & Drink Festival

Royal Victoria Park, Bath
Beer, cider, wine, sherry,
champagne and... food
01242 521 997
www.garden-events.com



CAMRA
FOR
REAL ALE

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.

Beer Festival Diary continued



Wednesday 7 - Saturday 10 July

21st Ealing Beer festival

Walpole Park, Ealing,
London

160+ beers plus ciders, perries & foreign beers

www.ealingbeerfestival.org.uk

Friday 9 - Sunday 11 July

Beer on the Wye VI - Hereford Beer & Cider Festival

Hereford Rowing Club,
Greyfriars Avenue, Hereford
125 beers plus 70 ciders & perries
www.herefordcamra.org.uk

Saturday 10 July

Charlbury Beer Festival

Charlbury Cricket Club, Dyers Hill, Charlbury

48 beers plus cider, perry & wine
www.charlburybeerfestival.org

Saturday 10 July

5th Cheltenham Beer Festival

Old Pateisans Club, Everest Road, Leckhampton, Cheltenham
45 beers plus ciders & perries
www.samsfriends-chelt.org

Saturday 10 & Sunday 11 July

Ale on the Rail Weekend

Cholsey & Wallingford Railway,
Hithercroft Road, Wallingford
01491 835067

www.cholsey-wallingford-railway.com

Saturday 10 & Sunday 11 July

Woodcote Festival of Ale

(with Woodcote Steam Rally)
Tidmore Lane, Woodcote, off A4074 Wallingford to Reading Road

30+ beers & ciders
www.woodcoterally.org.uk/festivalofale.html

Thursday 15 - Saturday 17 July

Old Anchor Inn Beer Festival

1 St Helens Warf, Abingdon, OX14 5EN

15+ beers, 2-3 ciders.

Live music Sat. night

01235 521726

Friday 16 - Saturday 17 July

Merton Summer Beer Festival

Merton Village Hall, Islip Road, Merton, nr Bicester

50 beers, ciders & perries

www.mertonbeerfestival.co.uk

Friday 16 - Sunday 18 July

Windsor LocAle Festival

Windsor Farm Shop, Datchet Road, Old Windsor

40 beers plus ciders & perries

www.swmcamra.org.uk

Saturday 17 July

Hook Norton Beer Festival

Rural Fayre Field, (nr Pear Tree pub, Scotland End, Hook Norton)

20+ beers plus ciders & perries

www.hookybeerfest.co.uk

Saturday 17 July

Horse & Groom Beer Festival

Horse & Groom, Lower Heyford Road, Caulcott, nr Bicester

01869 343257

www.horseandgroomcaulcott.co.uk

Friday 23 - Sunday 25 July

Falkland Arms Beer Festival

The Green, Great Tew

20 beers, ciders & perries

01608 683653

www.falklandarms.co.uk

Friday 23 - Sunday 25 July

34th Cotswold Beer Festival

Postlip Hall, nr Winchcombe, Cheltenham

80+ beers, ciders & perrys

www.gloucestershirecamra.org.uk

Friday 23 - Sunday 25 July

Hornton Summer Beer Festival

Dun Cow, West End, Hornton, nr Banbury

01295 670524

Friday 23 - Sunday 25 July

Fox Inn Beer Festival

Fox Lane, Souldern, nr Bicester
24 beers

01869 345284

www.thefoxatsouldern.co.uk

Tuesday 3 - Saturday 7 August

Great British Beer Festival

Earl's Court, London

450+ beers, ciders,

perries & foreign beers

See page 28 for details

www.gbbf.org.uk



Thursday 12 - Saturday 14 August

11th Worcester Beer, Cider & Perry Festival

Worcester Racecourse

www.worcesterbeerfest.org.uk

Friday 3 - Sunday 5 September

Victoria Arms Beer Festival.

Old Marston, OX3 0QA

01865 241382



CAMPAIGN
FOR
REAL ALE

Oxford Beer Festival 2010

Oxford Town Hall

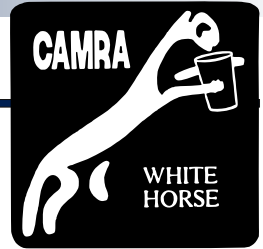
14th - 16th October

Thu 14th: 5pm-11pm

Fri 15th: 11am-11pm

Sat 16th: 11am-8pm

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 8th June 19.30

Social - Meet The Arkells & Donnington brewers. Don Brazier will share his expert knowledge of the brewing process and will share with us the story of the historic Kingsdown Brewery in Swindon.

James Arkell and the Arkells team will also be present and give us the opportunity to try some Donnington Ale.

A Buffet will be provided.

The Bear Hotel, Market Place, Wantage.
OX12 8AB

Tuesday 15th June: 19:45

Branch Meeting

Boar's Head, Church Steet, Ardington
OX12 8QA

Monday 5th July: 19.30

Joint Social with Aylesbury Vale & Wycombe Branch

Visit to the Cross Keys Pub in Thame.

Home of the Thame Brewery. This fantastic local has gone from strength to strength and last November added a micro brewery to the pub.

Peter, Landlord and Brewer has promised to have at least one Thame beer on when we visit. These beers are rare and only available at the pub where demand is high.

Thame Brewery, The Cross Keys, 1 Park Street, Thame, OX9 3HP

Tuesday 20th July: 19:45

Branch Meeting

King Alfred's Head 31 Market Place,
Wantage OX12 8AH

Wednesday 28th July: 19.00

Return - Aunt Sally Match

Joint Social with West Berkshire Branch at The Bell Inn, Aldworth.

This is their Pub Of The Year 2010.



We sell polypins and bottles direct from the brewery, Mon-Fri.
For any enquiries please call:
01367 718700
or email
fiona@whitehorsebrewery.com

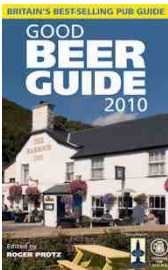
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A Steventon Pub Crawl



Steventon, mentioned in the Domesday Book, is now a thriving village with a population of about 1500 situated near Milton Park with good bus services from Oxford/Abingdon (X2) and Wantage (36). A listed monument, The Causeway, runs through the village and this is bisected by the main east/west railway line originally built by the GWR. In fact for a short while in 1840 Steventon was the terminus for the line and GWR board meetings were held here until 1843. In more recent times Steventon has become more famous as the home of the TRUCK music festival, when up to 7000 music fans descend on the village – many taking advantage of the festivals real ale bar.

There are four real ale outlets serving a good variety of beers making a day trip well worthwhile.

The Cherry Tree in the High Street is a Wadworth's managed house which normally has 7 ales and a cider on draught. These include a range of Waddies beers and one or two guests. Beer festivals are regularly held here, with up to 30 beers, good food is always available and live music can often be heard. Because of its closeness to the now closed station the pub has previously been known as The Railway Inn and the Halfway House but a 1983 pub guide thought the pub was most notable for an "unusual (but dangerous) automatic snuff taking machine".

Next door is **The Fox** which is a recently renovated Greene King pub where you can usually find a couple of GK beers plus a guest ale. Good food is also served here and there is an excellent large garden for sunny days. There are several old village pictures etc on display, including a sale notice from 1823 describing The Fox as a 'valuable old-established Public House'.

If you are sampling all of the baker's dozen ales available in Steventon it is worth noting that accommodation is available at both the Cherry Tree and the Fox.

From the cross-roads in the middle of the village you can go down Milton Lane to **Steventon Sports and Social Club**. Established in 1969 the club recently changed their constitution to

allow card carrying CAMRA members to be served. Morlands Original and a guest ale are normally available. On a summers day watching the cricket on the village green with a pint at hand there are few better places to be.

Going back up Milton Lane and following signs down The Causeway for the Church will lead you to **The North Star**. A building thought to date back to the early 16th century houses a very traditional village local, The North Star appeared in the first 10 Good Beer Guides, and makes a welcome return this year, and the interior is listed as being of historical importance. There is no bar – only a serving area – and the main bar consists of a passageway around 3 settles facing the fireplace. All the rooms (there are 2 others) are numbered – a practise that dates back to the days when pubs were taxed depending on how many rooms were open to the public.

Happy (and sensible) drinking.

National Award For Royal Oak



Jackie Parker, National Director of Camra (Campaign for Real Ale), presenting the award to Paul Hexter, landlord of the Royal Oak, Wantage, to mark the pub's success in being voted one of the top four pubs in the country.

Jackie said: 'We all know the pub trade is suffering up and down the country and that many are closing down, but it is fantastic that there are still so many great community pubs like the Royal Oak.'

The presentation took place on Monday 26th April at the Royal Oak. CAMRA's National Pub of the Year competition ran throughout 2009. CAMRA members assessed thousands of pubs across the UK, scoring on various aspects which make a great pub, including the welcome, service, atmosphere, customer mix (i.e. 18-80 year olds), décor and, of course, the quality of the real ale.

CAMRA's National Pub of the Year competition is judged by the CAMRA membership. Each of

the 200 CAMRA branches vote for their favourite pub. The branch winners are entered into 16 regional competitions and then the 16 winners battle it out to reach these final stages.



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* Independent research by CGA Strategy with 85% of our pubs during August 2009.

Easter Beer Festival at the Ferryman Inn, Bablock Hythe.



Neil Hoggarth

There were an enormous amount of local pub beer festivals organised for the Easter weekend this year, and squeezing as many of them in as possible was a bit of a challenge. My day job is with a University department which, for some historical reason, closes on Maunday Thursday as well as the Good Friday and Easter Monday, so when I awoke early on Thursday morning to find the weather unexpectedly good I decided to pull on my walking boots and start the holiday weekend a day early by calling in at the Ferryman at Bablock Hythe.

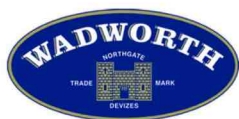
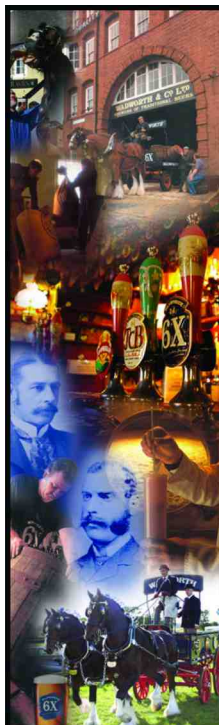
The Ferryman is a pleasant pub on the river Thames. The ferry across the river (which used to connect with the road to Eaton) no longer runs, though there is talk of trying to revive an "on request" passenger service at the historic crossing point. These days the pub serves the boating fraternity and other tourists, and is the

"local" for the adjacent caravan park.

The pub has four handpumps, and normally serves a range of Wadworth beers (by choice rather than obligation - they are free of tie). The festival had a total of 10 beers, with four from Wadworth on the handpumps: Henry's IPA; Strong-in-the-Arm; 6X; and seasonal special St Georges. A further six beers were served direct from casks which were stillaged in a room behind the bar.

I had an excellent bangers and mash lunch to fortify me after my walk from Oxford, washed down by Henry's IPA (which has always been my favourite of the regular Wadworth beers), and then spent a very pleasant afternoon working my way through the six "guest" beers.

I started with the Davenports "Irish Whiskey Ale" (4.4%). Note that Davenports were closed



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Summer: Opening:

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Saturdays 10am - 4pm
Open Sundays peak season

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

down by Greenall Whitley in 1986 - the brand-name now belongs to Highgate of Walsall. I quite like the odd whiskey, but I'm not sure that it belongs in beer. It was interesting, but probably not something that I would drink a lot of! Jennings "Cumberland Ale" (4%) is probably familiar to many drinkers around Oxford, as it is often found in pubs supplied by Marstons - it was in fine form, and it is good to see Jennings getting back on their feet after being badly affected by the floods in Cumbria last year. Celt (a relatively new brewery from Caerphilly in Wales) supplied "Bronze" (4.5%), which was a nicely full-bodied and hoppy beer with the sort of colouration that you might expect from the name. The Newmans "Spring Cottage Biscuit" (4.2%) was a nice malty bitter. I must have had some of the Beer Rocks "Spring Crazy" (4.4%), but I have to admit that I don't recall anything particular about it. I'm sure it was nice. Finally, another old favourite - Bath "Gem" (4.1%), dark amber with gorgeously balanced malt and hops.

The beers were all served in fine form, and I look forward to my next excuse to visit the pub!

Ray Borrett

Easter Weekend was a busy time for celebration of beer. The large mobile home park near Northmoor, just across the River Thames from Cumnor houses the Ferryman Inn.

Peter Kelland has been the landlord 18 years and along with Sally Lake, the manager, expanded their normal 4 beer engine array with another 10 gravity ales. They were all in excellent condition and temperature, with extra cask cooling. Several Oxford CAMRA drinkers were visitors to drink down, Celt Ale, Spring Cottage, Cumberland (Jennings), Davensport Whiskey Ale, Bath Gem, Strong in the Arm ect. All were available in 1/3 pint glasses - if required. The landlord invited us to "just help yourselves" - hospitality you cannot decline. He wants to get the ferry in operation again (for passengers and not cars) but the Health and Safety and other legislation is unbelievable, just to get from one of his pieces of territory to the pub - I wonder if his rebellious nature will see us accessing the next beer festival by boat?



RIVERSIDE INN offering:
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arm, 6X, and Henry's. I.P.A.
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SKITTLES & AUNT SALLY

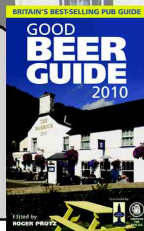
6 Ensuite Bedrooms (3 nights £150 b&b)
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Woodman Easter Beer Festival



Ray Borrett

This was the 20th beer festival at the Woodman (approximately 2 miles east of Witney). John Birch, the landlord, has been in the trade for many years and was previously at the production and distribution end with Hogsback Brewery, so he knows the whole process of beer making - unlike many present pub "managers".



He chose some 20 ales, all with contrasting flavours, colours noses, and ABV (alcohol content) and a goodly selection of ciders which were very popular.

Most of the beer and cider was presented in a tented area of the pub garden. It was a bit cold for casual and comfortable discussion. The beer didn't need any cooling, it was 9C, that in the bar was about 13C. But then you had the choice of a relative quiet outside or the noise of Sky Sports and the boat race inside.

The strongest ABV was 4 Kings Strong ale, at 7.2%, from the Battledown brewery in Cheltenham. This robust and hoppy ale didn't have the persistent taste of usual Battledown brews.

At the lower end 3.8% ABV Bowman's Swift One was a pale ale with a superb nose, pleasant body, and a slightly dry citrus finish.

John's Wadworth 6X goes without saying for it's always in good form as a permanent bar ale.

Saddlers 1900 (5% ABV) was a dark bitter with

a distinct ginger taste.

A special brew by Vale (of Haddenham, Bucks), the Anniversary Special Woodman at 4.5%, was top grade and we think it ought to be a regular on the bar.

There were an interesting mix of drinkers (well it does take all sorts!). One person told us of North Leigh winning a community energy conservation award, and his plans to brew his own green coloured ale for the celebrations.

The Woodman will be holding another beer festival on the August Bank Holiday weekend (when hopefully it should be warmer), and on May 15th and 16th they will be holding a cider festival with ten ciders.

The Brewery Tap, Abingdon Spring Beer, Cider and Jazz & Blues Festival.

JoHanne Green

During the festival the Brewery Tap in Abingdon was absolutely packed with people enjoying the beer, cider and music. The tasting notes also functioned as a rating card and landlord, Matthew Heritage encouraged people to leave them at the end of each day.

The overall champion was Naylor's, Pinnacle Gold; runner up West Berkshire, Gibbet. Battle of the Blondes winner: Castle Rock, Harvest Pale Ale; runner up Saddlers Ales, Mellow Yellow. Overall Cider/Perry champion was Millwhites, Apples & Pears; runner up Millwhites, Dabinet.

First to run out was the Minotaur Mild, which was my favourite, followed by Nethergate IPA. The beer and cider was served alongside inventive and delicious sausages. The atmosphere over the weekend was brilliant and the festival was very well run - definitely a "must go to event" in Abingdon. Next instalment is 25th June for their Cider Festival.

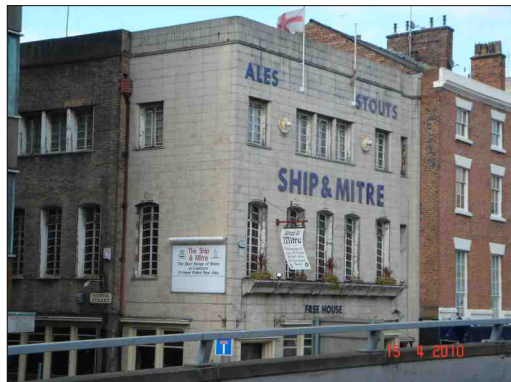
CAMRA Members' Weekend Isle Of Man 2010 - Tourist Version



Chris Hunter and Dave Cogdell

Due to the Icelandic ash clouds closing the airports, we decided to try and make the journey by ferry from Liverpool. Following a tour of the docks (nobody told us there was more than one), we eventually found the ferry terminal only to be told that the next sailing was at 7.30 and there had been a rush and hence no spaces. We put ourselves on the standby list and toddled off to enjoy the sights and hospitality of Liverpool for a few hours prior to finding out if we were successful in getting a ticket.

We checked out the Cavern – it has to be done – and then located the Vernon Arms which had reopened a year ago and appeared to be doing well as a local's watering hole. It had 6 ales on tap and the two we tried were excellent; Bogart Brewery's Rum Porter 6% and Pheonix Brewery's White Monk 4%. It was here we found the "MerseyAle" CAMRA mag and inside it showcased "ManxRAles"; this as it turned out came in handy.



We then located the Ship & Mitre and sampled two more from the Pheonix Brewery – Black Shadow Mild 4% and Monkey Town Mild 3.8%.

We followed this with a drink – Batemans Hedrow 4% and Zulu 4.1% - in the Richard John Blackler, a large Wetherspoons near the station...



Arriving back at the docks at 6.30 we managed to secure a berth, the ferry had notices welcoming Camra members and the bar stocked Okells draught and bottled beers, albeit a little too expensive, still they had to be sampled prior to docking in Douglas at 10.30pm.

Day one started rather early, after a welcoming breakfast in our internet sourced B&B, with a walk to the electric railway to meet John Mackie for a trip to Laxey to visit the giant water wheel - yes water

!!!! – very impressive, then off to Ramsey for some well earned refreshment in the Trafalgar, where we managed a couple of tasters of Bushey's beer with colleagues we had met on the ferry, and then caught the bus back to Douglas.

We spent some time in the Albert Hotel and then left John to the serious CAMRA business and travelled down to Castletown on the steam railway.

First port of call was the Sidings bar adjacent to the station for a nice pint of Old Stockport 5% & from the Robinson Brewery, from there we headed into the town centre taking in the sights before settling into the Gluepot which had just had a very tasteful refurbishment and settled for a pint of Okell's Red and ALT. These proved to be the best ales of the day and probably the weekend. From the Gluepot we transferred to the Ship Inn where Okells ALT was on offer.

Then by bus back to Douglas for an early evening meal and a tour of a couple of the local

hostelries. – The Saddle Inn, Okells Mild, The Rovers Return, Ossian and The Prospect Okells, AGM. The evening was spent at the Festival sampling a wide range of the guest ales on offer.



Day two was spent travelling around on local buses with an early morning visit to Port Erin for a stroll along the sea front, which was delightful thanks to the weather. From Port Erin we caught the bus to Peel for a tour around the town before settling in the Peveril to watch some footy and enjoy a pint of Okells Bitter.

Next port of call was the Creek Inn for the second half and a few pints including Morrells Oxford Blue (where have I heard this before?), Holden's XP & Rudgates Ravens Head. This was the most enjoyable part of the afternoon sat in the sunshine by the Creek enjoying the beers.

The final destination before getting the bus back to Douglas was the White House, which from the outside looks rather jaded, however inside there were several little rooms tucked away, a nice selection of beers – we sampled Pride of Pandal from the Moor House Brewery - and a warm welcome from the host. We also had the opportunity to meet fellow CAMRA members enjoying the nice weather and swap stories. As with day one we headed back to Douglas for some food and tour of the local hostelries before spending the evening at the festival.

Day three was Sunday – a day of rest – starting with a late breakfast, followed by checking out and then off to the conference to catch the last few motions. Finally we met up with John



for a final drink and farewell before catching the afternoon ferry back to Liverpool and the drive home.

From a very shaky start the weekend turned out to be wonderful, helped by the weather, the excellent venue, the islanders' friendship, the many and varied beers and most importantly the meetings and friendships made with other branch members, lets hope Sheffield is as good next year (hopefully without the travel hassle).

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CAMRA Members' Weekend Isle Of Man - AGM/Conference



John Mackie

I attended the CAMRA 2010 members weekend and Annual General Meeting (AGM) which was held at the Villa Marina, Douglas, Isle of Man, 16th - 18th April.

This was the very first time CAMRA has held its AGM outside the UK, and as luck would have it this coincided with the eruption of the Icelandic volcano, thereby disrupting many attendees original travel plans. However the issuing travel chaos did not deter members from getting to the conference; and as our new chairman, Colin Valentine, said in his welcome, the final result was: CAMRA 1 - Volcano 0.

The main AGM business is spread over one and a half days on the Saturday and Sunday, and consists of motions for debate interspersed with officers reports and various awards.

There were also a number of workshops on topical subjects. I attended the seminar on the anti-alcohol lobby and made a small contribution to the discussion.

On the first day our guest speaker was Mike Cowbourne, the head brewer at Okells, who gave an interesting talk on his career both as a competition fell runner and brewer.

This year's "Campaigner of the Year" is Mark Haslem from Hereford for his tireless work in opposing pub closures. Overall prize for best website went to East Lancashire branch. Cambridge was winner of the membership recruitment award and for the 3rd year running the Nottingham Drinker walked away as the Newsletter of the Year.

A new CAMRA award for beer styles went to Lynda Johnson of the Prince of Wales in Foxfields, Cumbria.

Among the most interesting and fiercely debated motions three stood out. The one condemning the JD Wetherspoon voucher scheme was defeated. Motion 11 in which our branch has a local input on the transport of beers to different sites for racking and therefore

not possibly LocAle was also defeated. Motion 16 which berated the content and lack of serious campaigning journalism in What's Brewing was carried - much to the shadrin of the NEC (National Executive Committee) who fell on their swords in trying to justify the current soporific sound bites in the magazine. One of the highlights of the AGM was the election for the first time to the NEC of our Regional Director, Oxfordshire's own Jackie Parker, with the resounding majority vote over her opponent.

Personally I managed to secure a place on two of the brewery tours: The Old Laxy Pub Microbrewery at the Shore Hotel and also Bushys. This brewery was one of "a circular steel constructed turret design" and the only other one of this type in the world is the Penguin Brewery on the Falkland Island.

Apart from myself, two well known members from Abingdon made the trip and also Neil Crook from the White Horse Branch. We all managed to get safely back to the mainland on the Liverpool ferry.

Great British Beer Festival 2010 Earls Court, London, August 3rd-7th 2010

Tue Aug 3rd: 5pm- 10:30pm
Wed 4th - Fri 6th: 12:00pm- 10:30pm
Sat Aug 7th: 11:00am- 7:00pm

Tickets for this year's Festival can be purchased through the See Tickets hotline on 0844 412 4640 or from the Festival website at www.gbbf.org.uk

Advance day tickets- £6 (CAMRA members), £8 (non-members)
Advance season tickets- £20 (CAMRA members), £23 (non-members)
Day tickets- £8 (CAMRA members), £10 (non-members)

Group bookings (10+)- £7 per person (CAMRA/non-CAMRA members), only available by phoning See Tickets on 0871 230 5594

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Title Surname

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Tel No (s)

Partner's Details (if Joint Membership)

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

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Single Membership (UK & EU)	£20 <input type="checkbox"/>	£22 <input type="checkbox"/>
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0709



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Please fill in the form and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St. Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

Address

Postcode

Name(s) of Account Holder (s)

Bank or Building Society Account Number

Branch Sort Code

Reference Number

Originator's Identification Number

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

Please pay CAMRA Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with CAMRA and, if so will be passed electronically to my Bank/Building Society.

Signature(s)

Date



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all Banks and Building Societies that take part in the Direct Debit Scheme. The efficiency and security of the Scheme is monitored and protected by your own Bank or Building Society.
- If the amounts to be paid or the payment dates change CAMRA will notify you 10 working days in advance of your account being debited or as otherwise agreed.
- If an error is made by CAMRA or your Bank or Building Society, you are guaranteed a full and immediate refund from your branch of the amount paid.
- You can cancel a Direct Debit at any time by writing to your Bank or Building Society. Please also send a copy of your letter to us.

detached and retained this section

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

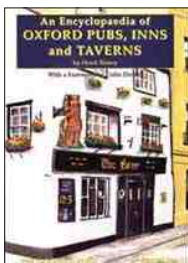
History of The Bear Inn



Derek Honey

After many years of research, my book "**An Encyclopaedia of Oxford Pubs, Inns and Taverns**" was published by Oakwood Press in 1998.

During the research I found out many interesting facts about The Bear Inn in Oxford. I have no will to discredit that famous old Oxford pub for I have enjoyed the beer and company in there many times.



However, I do disagree with two points made in their advert in the Oxford Drinker issue 61.

They still, I note, claim to be the oldest pub in Oxford, this depends on which Bear Inn is referred to. The original Bear was on the corner of High St. and Alfred St and occupied the whole length of the street. This was built in the 15th century and was then called Parne Hall. Burnt down in 1421 it was rebuilt and renamed the Tabard. It changed its name in 1432 to the Bear Inn after Richard Neville, Earl of Warwick whose emblem was the Bear and Ragged Staff. Until 1801 it was a major coaching inn but closed on that date.

The present Bear is on the site of the 12th century St. Edward's Church and became a ostler's house attached to the old Bear in 1606. In 1774 it became an Inn called the Jolly Trooper and did not change to the Bear until 1801. So sorry, they have no claim to being

Oxford's oldest pub. That accolade now belongs to the Mitre which was built on the same site as now in 1310 by William of Bicester who called it Bicester's Inn. Before that the oldest Inn on Oxford was the Golden Cross in Commarket, in 1193 called Mauger's Hall and in 1356 to Gingiver's Inn, changing to the Cross in 1524.

Also I'm afraid the date given for the collection of ties is wrong. This was started by the then landlord Alan Course, who was also the cartoonist for the Oxford Mail in 1954.

Solution to Crossword no 4.

BeerMatt

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Useful Contacts

Oxford Branch

Stephen Lawrence
contact@oxfordcamra.org.uk

White Horse Branch

Neil Crook
contact@whitehorsecamra.org.uk

Oxford Drinker Editor

Steven Green
editor@oxfordcamra.org.uk
 13 Cheyney Walk, Abingdon
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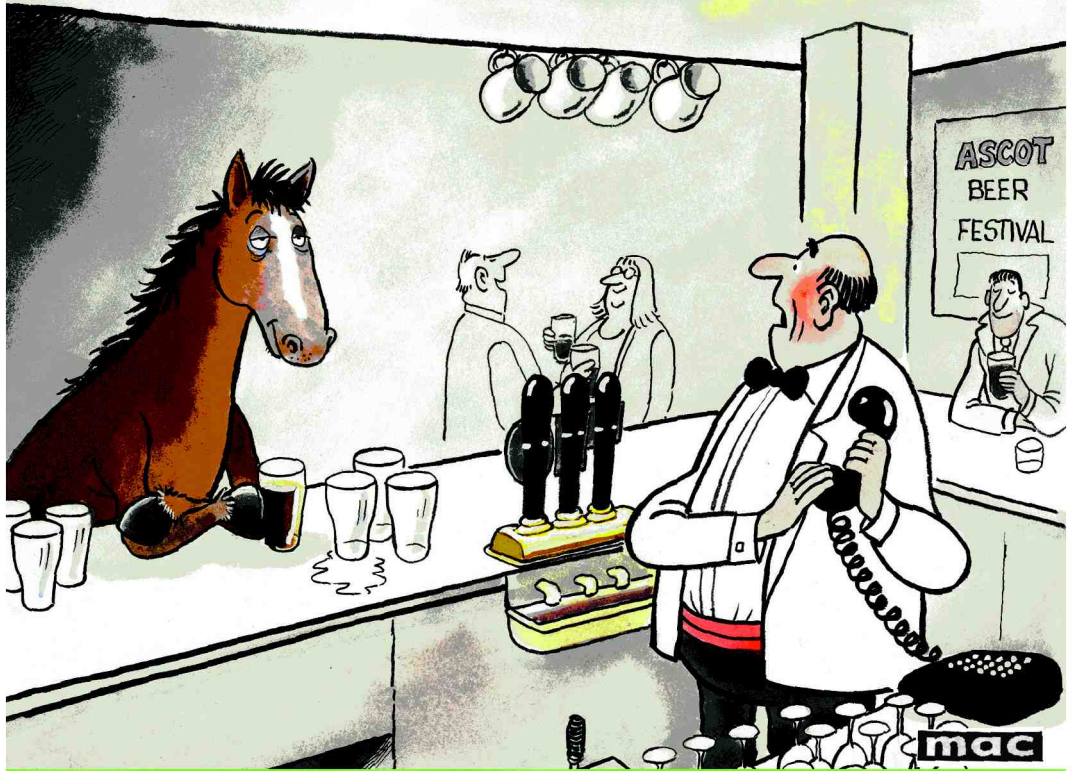
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