



**CAMPAIGN
FOR
REAL ALE**

Free

(Please take a copy, read it and pass it on)



ISSUE 63

August - September 2010



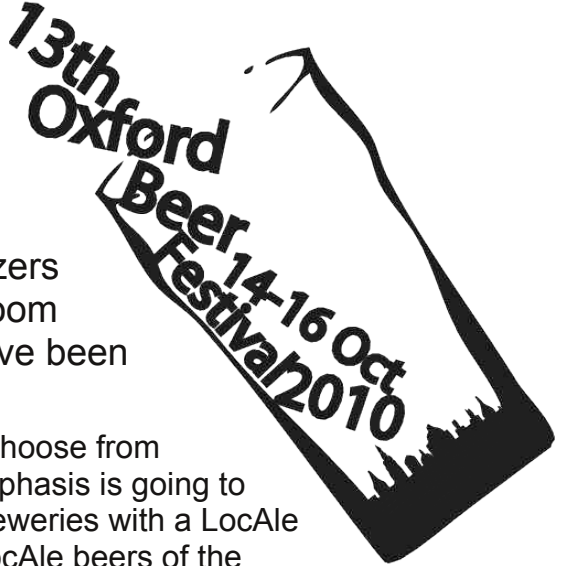
the Oxford Drinker

Preparations are in full swing for the 13th Oxford Beer Festival

Once more it is going to be held at the Town Hall, St Aldates. The Festival organizers are trying to get a bit more room there, as previous events have been very busy.

There will be up to 140 beers to choose from over the three days. A special emphasis is going to be put on beers from our local breweries with a LocAle tasting session to find the best LocAle beers of the festival.

A call for volunteers to staff the festival is being made to all CAMRA members.



Festival Opening Times	
Thursday 14th October:	5pm-11pm
Friday 15th October:	11am-11pm
Saturday 16th October:	11am-8pm

Logo Competition Design Winner

The winner of our logo competition is Harry Cook, from Essex. He has just finished his A levels and is hoping to study Graphic Design and Multimedia at University. While not actually a CAMRA member yet (his Dad and Grandad are members) he still feels that our pubs and real ales are a big part of our heritage. Being 18 he has naturally not been able to sample many real ales but he seems to have taken a liking to Well's Waggledance and Banana Beer. He entered the competition to test his skills and gain experience in working to a real brief. We can only say that he has succeeded and come up with a great design for us. As a prize Harry will get a free pass for the Festival, beer tokens and a t-shirt with his own logo on.



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



Open 10am – 5pm Monday to Saturday

Enjoy a warm welcome & browse our legendary selection of bottled & cask conditioned beers, gifts & merchandise.

Beers available by the: • Bottle • Case • Jug (4Pt)

Perfect for parties & special occasions: • Pigginn (17Pt)

• Polypin (35Pt) • Firkin (72Pt).

Firkins available by pre-order only. Please call:

01993 890 800

*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, Helene Augar, Tony Goulding, et al.

The next publication will be issued in October 2010.

To advertise contact Johanne Green on 07766-663215 or send an email to advertising@oxfordcamra.org.uk

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

Deadline for the next issue is 10th September 2010

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.

© Copyright 2010, Oxford CAMRA

Contents

Local Pubs Week.....	4
Pub News.....	6
News From The Wild West.....	8
The Royal Blenheim.....	10
The Broad Face.....	12
Pub Walk 3.....	14
Oxford Branch Diary.....	16
Beer Festival Diary.....	16
Town and Village Pub Of The Year.....	18
White Horse Branch.....	20
Beer Festival Helper's Trip.....	20
Arkell's Evening.....	21
Faringdon To Get Its Own Brewery.....	22
New Oxfordshire Cider Producer.....	22
Bainton Bikes Brewery Tour.....	24
LocAle Award.....	26
Rural Minibus Tour.....	26
Local Fruit.....	28
Brewery News.....	29
Save Our Pubs.....	30

Editorial

Welcome to a packed August/September issue 63 of the The Oxford Drinker, the newsletter of the Oxford branch of CAMRA (The Campaign For Real Ale).

Unfortunately we have not had space to include all the articles that have been contributed, but we hope to include them in the next issue.

The Oxford branch is busy preparing for several events, including The 13th Oxford Beer Festival in October, which looks set to be even better than last year. Organising and running the beer festival requires a lot of volunteer work. All Oxford branch members should be receiving a beer festival staffing form in the post. If you don't receive one and would like to help out then please contact us.

We are also planning a Local Pubs Week in September of which more information can be found on page 4 including details about how to get involved.

The summer months are a good time for walking or cycling into the Oxfordshire countryside, visiting village and rural pubs on the way. There are article on pages 14 and 24 about these activities.

Local Pubs Week



Michael Corlett

The local pub. A quiet table for a half-hour of restful ease at the end of the day, or possibly a packed bar full of lively banter and friendly regulars.

Either way, a place to enjoy a well kept pint and appreciate some of the finer things in life. But imagine if you could only visit the pub just once a year - unthinkable? Perhaps, but research shows that there are some pub shy people out there who visit their local just once in a blue moon and

some never at all! They obviously don't know what they're missing, and this is where Local Pubs Week comes in.

Local Pubs Week is a campaign by CAMRA to raise the profile of community pubs and to encourage more people to use them more of the time. Unlike some other campaigns, the dates for Local Pubs Week are chosen by each branch and Oxford branch has craftily chosen the 17th to the 26th of September (Friday to Sunday) giving us a whole 10 days.

What sort of events will there be? It will be up to the publicans to decide, but hopefully there will be a wide variety, from beer tastings and meet-the-brewer evenings, to book group meetings and poetry readings. We want to appeal as much as possible to people who don't normally get down to the pub, but of course we will be making the most of traditional pub activities - we'll be supplying a round of questions on local pub knowledge for pubs that want to run a themed quiz, and a team of CAMRA All Stars will be playing pub games across the region (against anyone who dares take up the challenge!).

We'd love to hear from anyone who has an idea for their local pub, and CAMRA can supply beer mats and posters to publicans who are running an event. We'll be contacting the main

local newspapers, but we'd also like to find out about any local newsletters or magazines that would be willing to print listings. Most of all, we'd like to see as many people as possible

supporting their pub, so if you can persuade just one of those pub shy people to join you at the bar that week, to discover the warm welcome and convivial atmosphere at their community local, then Local Pubs Week will have achieved its aim.

For more information, or to get involved, there is a mailing list that you can join by sending a blank email to

local-pubs-week-subscribe@oxfordcamra.org.uk or you can email hopwax@gmail.com or call 07766663215.



The events will all be listed on the branch website as they are announced at www.oxfordcamra.org.uk/localpubsweek.php



Local Pubs Week Events

The Cricketer's Arms, Littleworth (the first pub in Oxford to receive LocAle accreditation) will be holding a local ale and acoustic music festival on 24th - 26th September for Local Pubs Week

"The event will feature a dozen real ales, all local to Oxford, including, hopefully, a number from The Compass Brewery, as well as a sausage menu and performances from as many local musicians as we can get through the door," says landlord Stuart. As an incentive for musicians, there will be complimentary real ale available during the weekend. All genres of music are welcome and musicians are encouraged to come along and play whatever takes their fancy and showcase their talents. More details here: http://www2.cricketers-arms.co.uk/acoustic_music_festival



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



The Kings Head and Bell, Abingdon

Steve Hipgrave, landlord, is planning what he calls the 1st Abingdon Beer Festival. This year will see a festival in his own pub with 20 real ales sourced locally, ciders, English lagers, Morris Dancers, craft stalls, face painting, beer tasting talks by CAMRA members, live music and BBQ over the August Bank Holiday. The event is sponsored by Hook Norton and proceeds from the sale of festival glasses will go to the Abingdon Mayor's charity.

Steve's vision is to grow the festival each year, moving it to the market square, involving many local producers of food and beer and generally making it a celebration of all things local to Abingdon.

The Stocks Bar, Abingdon

A new bar manager, Justin Shearn, was appointed at the beginning of July.

Improvements have already been made; the bar staff have been on a cellar training course and real Cider is again being sold here. Card bearing CAMRA members are still offered 20p of every pint and 10% discount on food. Justin has been in the pub trade for 14 years, working in Cambridge and abroad. He is hoping to use his experience to bring all 8 hand pumps back into action with improved beer quality. He plans to introduce a wider range of beers from more different breweries as soon as he can. A new hotel and restaurant general manager, Robbie Gratton, has also been found.

The Horseshoes, Witney

This family run pub always stocks Wychwood's Hobgoblin along with two other pumps; one with White Horse Bitter and the other with changeable guests. The brewer of Hobgoblin, John Tilson regularly drinks here and comments on how well the beer is kept. On Thursdays beer is sold at £2 a pint between 5 and 9pm. Being an Admiral Tavern leasehold the pub operates near enough like a free house and the landlord, Luke Champion, who has been in the pub for 2 years, is planning his 2nd Annual Horseshoes Beer Festival on the August Bank Holiday weekend, starting on Thursday 26th, selling all 10 beers featured at £2 a pint.

The Newlands Inn, Eynsham

Richard Buss and Thomas Furrer have taken this pub over and assure us that the pub is now open all day 7 days a week from 11am and they are looking forward to welcoming anybody who wants to retrace the 2nd pub walk featured in issue 62.

The Six Bells, Kidlington

This pub has been taken on by Nic and Carmen Griffiths. Nic is a local man who has been living in America but previously considered the pub his local. They will soon be having a refurbishment which will bring the little used room at the back more into the pub. They also want to take more advantage of the large, pleasant but hidden back garden. Nic considers real ale to be important to the pub and hopes to concentrate on local breweries. He is also considering the occasional beer festival.

Seacourt Bridge Inn, Oxford

This was taken over by Neil and Michelle Howkins in May. This pub is open all day every day and is a family orientated community pub. There are numerous games played here; Aunt Sally, darts, chess, crib, quiz night, and more, so it is well supported by the locals. There are two hand pumps with ales from Marstons. They also serve food with a great deal of two meals for £10 on Saturdays.

The Masons Arms, Headington

The pub is hosting the 9th Headington Beer Festival from the 3rd to 5th September. There will be over 45 real ales, 10 ciders and a pig roast on the Saturday evening. Saturday afternoon the pub will also play host to the traditional CAMRA intra-branch regional Aunt Sally competition. All members are invited to cheer the match or even participate in it.

The Eagle Tavern, Witney

This pub which was our branch's 2009 Town and Country Pub of the Year, has been named by Hook Norton Brewery as the winner of The Hooky Gold Awards Best Kept Cellar for the second time in three years.



The Kings Head & Bell proudly invites you to

The 1st annual Abingdon Beer Festival

Saturday 28th - Monday 30th August

Join us in a celebration of
Oxfordshires finest ales

Fun for all the family

👑 Face Painting 👑 Local Craft Market

👑 Morris Dancing 👑 Live Jazz Band

👑 BBQ Serving Local Farm Produce

Hope you can join us!



News From The Wild West



Ray Borrett

The Marlborough, Witney is now under the ownership of Oakman Inns (of Tring). They are noted for tasteful refurbishments and especially for their commitment to real ales. Eventually there should be a big improvement in this town centre hotel with an increase in the range and quality of beer.

The White Hart, Wytham (eastern outskirts of Oxford): There have been rumours from numerous villagers that “things” are happening and maybe a change is about to happen! Hopes are that there will be some return to a village pub. There is now an “Aunt Sally” team and people have been in there measuring up, so maybe there is truth in the rumours. Keep an eye open for perhaps a brewery orientation.

The Royal Oak, Witney: New lines have been fitted from the distant cellar (a 4 pint run) to keep the lager and beer separated. In the past drinkers have said the beer was too cold, so that should now be rectified. This is one of the few places to get Regal Lager (4% abv), sold under the Wychwood logo, served on the beer line temperature from a hand pump. Regal, in case you have not noticed is lager backwards! The recipe is held by Marstons and is mostly in their Burton hands.

The Wychwood Brewery Shop is proving a success. Beer can be dispensed bright for “take home” or in bottles from the Wychwood and Brakspear range and others from the Marston portfolio such as Jennings and Ringwood. There is now a bottled version of “King Goblin” at a whopping 6.6% abv. This is a local brewery providing beer on our doorstep. Although it is casked or bottled at Marstons, because the old racking machinery was dangerous and unreliable, this should not deter drinkers from the local ale aspect. The beer is conditioned before transported uncomfortably in tankers bearing “Fosters” logos. The Marstons system of deliveries uses dray lorries to transport not only beers, but pub commodities like crisps, nuts, cleaning agents etc. Even used chip/cooking oil is transformed into bio-diesel for their lorries.

The Evenlode, Eynsham eventually reopened on 9th July. Although owned by Coors it is leased and licensed to David and Madge

Slayney, a particularly experienced and committed couple who brought the **Hand and Shears** at Church Handborough to fame. They are called The Affordable Dining Company and will be refurbishing and modifying while being operative (it was a long haul of legalities and they thought it time to get some income). Food is of good quality and they will eventually be serving around 600-800 meals per day. But of importance to CAMRA is the beer. Two chrome pumps deliver Butcombe-Bitter and Gold (£2.40) in excellent condition. At the rate of delivery more pumps will be needed and maybe other breweries will be providers.

The Queen's Head, Eynsham, is the local for CAMRA's only canine (yes dog!) member. Pythius Peacocke who is owned by Helen Peacocke, food and Beer writer. A pub walk book, “Paws under the Table” was published last year, and just recently a similar book was launched (or rather drunk into publishing) at the Wychwood Brewery. Chris Keating of the Brewery has never hosted a book launch before.

The Prescott Brewery is a new microbrewery North East of Cheltenham. They use the tagline “Great British Lubricants”, with beers like “Hill Climb”, “Track Record” and “Grand Prix” named after the nearby motor race and Hill Climb circuit. This makes it a new local ale for West and North Oxfordshire.

The Old Forge Brewery at The Radnor arms, Coleshill (near Highworth/Lechlade) will be brewing by the time you read this publication. There will be a new brewer under the guidance and supervision of Graham Gerrard (**Half-penny Brewery**, Lechlade). Look out for **The Radnor Arms** 1st Beer Festival on 11th September held in conjunction with The National Trust Food Festival at the Granary. There will be 15 guest beers.

The Plough, Kelscott: The manager Nick Kight has decided to move on, but not too far – to the **King and Queen** at Longcot (near Farringdon). He is a committed real ale man, a loss to the Oxford area but a positive gain for the Vale CAMRA branch. **The King and Queen** has improved since he moved there with the pub being busy with locals enjoying the 5 real ales.



THE MASON'S ARMS

2 Quarry School Place
Headington Oxford
Ox38lh
01865764579



THE 9TH

HEADINGTON BEER FESTIVAL

September 3rd, 4th & 5th 2010

Oxford CAMRA Pub of the Year 2004 & 2005

OVER 45 Real Ales
From around the UK
Including many award
Winning beers.
10 Ciders at our Cider bar
Pig Roast
Saturday night



Home of the
OLD BOG
Brewery



RIVERSIDE INN offering:
Cask Marque approved real ales
Bishops Tipple, Strong in the
arm, 6X, and Henry's. I.P.A.
.Play Pool, Darts and Korom
(3 boards available)
all FREE to CAMRA members

SKITTLES & AUNT SALLY

6 Ensuite Bedrooms (3 nights £150 b&b)
Large Functions Room and Restaurant
Free Fishing along River Thames
The Ferryman Inn, Bablock Hythe, Northmoor, Oxon
Tel: 01865 880028 / www.theferrymaninnoxford.

The Royal Blenheim



Ciaran J. Dearden

Our visit to the Royal Blenheim came about as part of a day trip to Oxford. Given that we would be leaving this wonderfully historical city early in the evening, we forewent a hefty restaurant meal in favour of more approachable pub fare.

The Royal Blenheim was a pub I had read about in a positive light some time ago and I'd pinpointed the location in preparation for this trip. We found the pub, on the corner of St. Ebbe's Street and Brewery Street in a quiet part of town just removed from the High Street.

Upon entering, around 4.30pm, the place was hosting a handful of gentleman drinkers but it seemed more on the side of empty than full but that suited us perfectly. The two Welsh servants behind the bar greeted us politely as my partner chose our seats and I went about selecting which of the six real ales on tap would best suit my mood.

After brief consultation with the barman, I opted for Village Idiot, a medium-strength pale ale from the White Horse Brewery which owns the establishment.

Having placed our order for food, we went to a small vestibule on one side of the room to throw darts - I found it something of a novelty as so many pubs local to me have taken away this most relaxed of sports. At the bar, a Mancunian gentleman debated the almost mag-maeic ability of the Labour party to shapeshift out of all recognition from the union mollycoddlers of a bygone era. My partner and I remarked how refreshing it was to hear political, or even educated, discourse in a pub as opposed to the usual inane chatter of nights out and football.

A party of Americans joined the pub's patrons before one of the barmen approached us to tell me that the other barman had neglected to hear the bell signalling our meals' readiness and so it had turned cold in the dumb waiter. Not to worry, I told him, just as an elderly gentleman approached to inform us that the food was worth any wait.

That very gentleman then asked to sit with us and began enquiring as to our reasoning for a day trip to Oxford. Our food arrived and he promised us peace for the duration of the meal - alas he didn't stick to his promise and began to bother us with his introspective analytics and commentary on the 'dynamic' between my partner and I. Still, here we were in one of the world's foremost seats of learning and, on this basis, I let him continue with a monologue regarding love, serendipity and the feeling of anger. Both of us had tired of it by the end of our stay at the Royal Blenheim but the food and drinks had made our visit worth every minute.

My selection was for the homemade beef chilli. What arrived before me was a decent-sized bowl of chilli, a smattering of tortilla chips covered with salsa and a small bowl of sour cream. The meal was superb. The chilli had just the right amount of heat in it and the meat was succulent. The sauce was creamy, not greasy, and not at all heavy. All of the accompaniments went down well although none excited - possibly with the exception of the tortilla chips which had a peppery kick to them.

My partner opted for a lighter option in the form of a BLT sandwich - great value at just £3.95. The sandwich was pleasing to the palate and, whilst unremarkable given the somewhat unadventurous nature of the dish, was executed superbly. It was accompanied by a fresh, crisp side salad and hearty fries, although the latter accompaniment lacked the home-made appeal which would have topped off this dish.

As for my tittle, the Village Idiot ale was a delight. It was fresh, light and had a clean, crisp flavour to it. At £2.70 a pint, it is in the upper realms of what I would consider to be usual pricing for real ales but I didn't squirm at paying that for a truly lovely beer.

Two meals, one side of garlic bread, and a beer came in at a touch over £17. A price worth paying for some lovely food in an underappreciated pub in central Oxford.



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

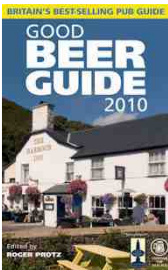
WHITE HORSE BREWERY

3 Ware Road, White Horse Business Park,
Stanford in the Vale, Oxfordshire, SN7 8NY



www.whitehorsebrewery.com

- 10 hand- pumps
- selection of bottled belgian beers
- Home-made food
- Free Wi-fi



We are
in it !

13 St Ebbes St, Oxford
tel : 01865 242355
royalblenheim@live.co.uk
www.whitehorsebrewery.com

The Broad Face



Helene Augar

A year ago, drinkers in Abingdon were concerned about the fate of **The Broad Face**, with the landlord having left at short notice, staff leaving and the managers at **The Fitzharris Arms** stepping in to keep the pub open. When the local branch of CAMRA embarked on one of two survey trips taking in all the Abingdon hosteleries which claimed to serve real ale, understandably **The Broad Face** did not come out particularly well for its beer quality. The food was not quite as special as before and the atmosphere had all but died. The future was uncertain and we were bracing ourselves for another pub closure.

Then Dushan 'Dusty' Salwathura took on the lease from Greene King, and that is exactly what he gave the pub – a new lease of life by turning the pub around. The quality of the real ale is spot on. All right, the pub has three hand pumps all serving Greene King ales, but the quality of those beers is as good as you will find anywhere, which is what really matters. A treat for those whose palates go beyond beer and who are looking for an after work tittle, is the offer of a bottle of wine, which you will not be able to find in any other pub in the town, for less than £8.00 before 6.00pm on weekdays. That compliments the new range of menus, and the restaurant side to the pub is getting busier all the time as the food is tasty and not too expensive.

On a lazy Sunday afternoon, if you're at a loose end, why not pop down to **The Broad Face** and chill out with a nice beer and listen to the live jazz that's on? It is a permanent feature from 4:00 to 6:00pm every Sunday. Dusty plans on hosting more live music, this time with a more contemporary flavour, every other Friday night.

And, if the fact this pub has been revitalised within a year into a lively, friendly and welcoming place to visit was not good enough for you, there is not only one piece of good news for CAMRA members, but two!

Firstly, the pub will be holding a beer festival this autumn (keep an eye out for the exact dates in the Beer Festival Diary at

www.oxfordcamra.org.uk, or better still get the details sent to you via the events@camra.org.uk mailing list – see www.oxfordcamra.org.uk for joining instructions).

Secondly, and better still, there's a great 40p off a pint for CAMRA card carrying members! If you're not a member and live locally, see the membership form in this magazine to join or visit www.camra.org.uk/joinus

So, if you happened to visit **The Broad Face** in the first half of 2009 and did not think it anything special, I would have agreed with you, but it is great news Abingdon has not only been spared from losing another pub, but it's been given a good pub with very good beer.

Conversely, Greene King is now offering the lease on **The Fitzharris Arms**, a local community pub in the heart of an Abingdon housing estate close to local shops.

OVER 600 OF THE FINEST ALES SOLD NATIONALLY

FEATURING GREAT ALES SUCH AS

BRITAIN'S NO. 1 SUPPORTER OF MICROBREWERIES

JOIN CAMRA TODAY AND RECEIVE WETHERSPOON REAL-ALE VOUCHERS WORTH £20.

FULL DETAILS ON APPLICATION FORM: WWW.CAMRA.ORG.UK

THE FOUR CANDLES
51-53 GEORGE STREET, OXFORD TEL: 01865 263110

THE SWAN & CASTLE
CASTLE STREET, OXFORD TEL: 01865 260690

THE WILLIAM MORRIS
59A BETWEEN TOWNS ROAD, COWLEY TEL: 01865 335950

wetherspoon

Subject to local licensing restrictions and availability at participating free houses.

CAMRA
FOR REAL ALE

THE DUKE'S CUT

1 Park End Street, Oxford, OX1 1HH
Tel: 01865 204060 – E: info@thedukescut.com

• SKY Sports HD • Snug Bar • Live Music
Cask Marque & LocAle Accredited Ales • Riverside Terrace



- Home cooked traditional fresh food served daily • Children's menu, Bouncy Castle and Huge Garden • Cask Marque Accredited Ales • Tuesday Sausage Night • Thursday Steak nights • Famous Sunday Carvery •

Our first ever beer festival: 1st – 3rd of October - All welcome

THE RED LION

130 Godstow Road, Wolvercote, Oxford, OX2 8PG
Tel: 01865 552722

Both of our pubs cater for: Corporate Events, Wedding Receptions & Special Occasions

Pub Walk 3: Thames Path from Wolvercote to Iffley



Neil Hoggarth

Oxford CAMRA undertook this walk as a social event on Saturday 3rd July 2010. Around 15 branch members, friends and family joined us for at least part of the walk.

The design of the route for this walk differed from our first couple of walks, in that we were starting at a pub rather than walking a couple of miles for our first pint. This may have been a mistake. I don't think that the staff at **The Trout** were really geared-up for having a dozen serious beer drinkers pile in at opening time, and immediately want to start sampling all the beers on the bar. There were delays while someone went off to the cellar to unspile the casks, and some confusion and friction over which beers were ready to serve and which were not. The problems were overcome though, and soon enough most of the party had retired to the pub's terrace overlooking the river with a glass of Brakspear Bitter that was in good condition. The other beers on the bar were Brakspear Oxford Gold, Sharps Doombar, and Purity UBU.



Enjoying a beer at The Perch

It was a glorious warm and sunny summer's day as we set off over the bridge and down the river. There is always plenty to see as you stroll along this stretch of river, with rowers out practicing on the water, cattle and horses on Port Meadow over the other side, and dogs rushing around chasing the ducks and geese.

By the time we reached the garden of **The Perch** it was already quite busy, with kids making the most of the play facilities, a

barbecue already fired up, and a singer providing live entertainment. We went straight to the bar, which offered Hook Norton Bitter and Wychwood Hobgoblin. Most of us went for the Hooky, and then took our beer back out to the garden. I managed to grab a couple of tables for the party near to the barbecue, thinking that this would be a good spot for us to grab some lunch. This plan fell apart when we looked a little more closely and discovered that they were charging £10 for a burger, fries and salad garnish. I am sure they were lovely burgers, but we flinched at the price and returned to our beers unfed. The Hook Norton was really good.

Returning to the river we continued to admire the views, passing sights such as a spaniel contentedly sat in the river to cool off, crossing the Rainbow Bridge and gradually transitioning from rural surroundings to urban as we approached Oxford. Crossing back over the river at Botley Road, we headed down into Osney, admiring the narrowboats and river cruisers moored upstream of Osney lock.

We arrived at **The Waterman's Arms** a little later than I had originally planned, but still in plenty of time to get served. Originally a Morland pub, the Waterman's is now a Greene King tenancy. The beers on offer were Greene King IPA and Morland Original (which is in fact another Greene King beer from Bury St Edmunds these days, since GK closed the Abingdon brewery). Most of the party opted for the Morland, but finished off the cask, leaving the stragglers on the IPA. The beer was again in good condition. The party spread out, a few watching the tennis on TV, some heading to the patio at the back of the pub, and a few wandering out to sit by the river and watch the world go by.

On leaving the Waterman's the group split up, with some heading in to Oxford to eat and rest their weary legs, while the remainder returned to the Thames Path and followed the river around the south-west of the city centre, past Grandpont and over the Folly Bridge to **The Head of the River**, an impressive riverside Fullers pub using Oxford's old riverside

warehouse buildings (they still have the wharf crane on the patio). A few members of the group hovered in the pub to watch the World Cup match on TV, while most of us again opted to sit out in the sunshine. Here we encountered our second eye-wateringly expensive barbecue of the day, with several people caving in and parting with £8.95 for a burger and salad. Not being a massive salad fan, I decided that the lack of chips was a deal-breaker and contented myself with a pint of Gales HSB. Gales is unfortunately another example of a beer which has been transplanted from its original home, when Fullers of London bought out and closed Gales (Horndean, Hampshire). HSB is no longer be "Horndean Special Bitter", but I thought it was served in fine form.

Back to the river, and a walk along the stretch of the river most used by the University boat clubs. We stopped for some wildlife photography when someone spotted some mating damselflys, and then eventually rolled up at **The Isis Farmhouse**. The beer here was Appleford Powerstation, served by gravity direct from a cask on the bar. The beer was a bit hazy, but I shan't criticise the pub for that: Powerstation is

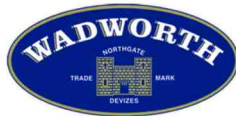
well known for being rather slow to clear, and it tasted fine. Originally a Morrells pub, it has passed through the hands of Greene King (and still shows some traces of the Greene King livery on the outside), but has been a free house for the last couple of years.

Crossing the river at Iffley Lock we left the Thames Path and wandered into Iffley village, reaching the last pub on the walk. **The Prince of Wales** is a Wadworth pub, with an extensive range of Wadworth beers (including seasonal specials), and a couple of guest beers as well. I had one of the guest beers, Everards Golden Zest, which was a lovely citrus-tasting thirst-quencher after a day's walking in the sun. Between us I think we must have sampled most of the beers on offer, and it was all well received.

My thanks again to everyone who came along, and I look forward to seeing you on the next walk!



For full details of the route taken, visit the web site at <http://oxfordcamra.org.uk/pub-walk-03>



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

Oxford Branch Diary



Tuesday 3rd August: 7.30pm **Branch Meeting.**

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

Thursday 5th August, 10am **Branch Social.**

Annual outing to the Great British Beer Festival, at Earl's Court in London. Meet up at Gloucester Green bus station for 10am-ish departure.

Friday 13th August, 9am **Branch Social. Worcester Beer Festival.**

Meet up at Oxford Station in good time for the 09.21 train.

Saturday 14th August, noon **Mini-bus trip.**

Visiting the shortlisted candidates for the branch Town and Village

Pub of the Year competition. Oxford pick-up at noon, outside the Lamb and Flag, Abingdon rendezvous at the Brewery Tap, Ock St, 12.30.

Wednesday 1st September, 7.30pm **Branch AGM**

King's Arms, 40 Holywell Street, Oxford, OX1 3SP.
All Oxford branch members are encouraged to attend.

Saturday 4th September: 1pm **Regional Social at 9th**

Headington Beer Festival
Mason's Arms, 2 Quarry School Place, Headington, Oxford
Aunt Sally match between branches.
01865 764579

Fri 17th - Sun 26th September **Local Pubs Week**

See page 4 for more information
oxfordcamra.org.uk/localpubsweek
hotwax@gmail.com

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



Tuesday 3 - Saturday 7 August **Great British Beer Festival**



Earl's Court, London
450+ beers, ciders,
perries & foreign beers
www.gbbf.org.uk

Friday 6 - Sunday 8 August **Chester Arms Beer Festival**

Chester Street, Oxford
18 beers & ciders
01865 243203

Friday 6 - Sunday 8 August **George Inn Beer Festival**

Lower Street, Barford St Michael,
nr Deddington
01869 338226

Saturday 7th August **Bicester Round Table Beer Festival**

At the Jazz in the Park evening,
Garth Park, Launton Road,
Bicester
25 beers & ciders
www.bicesterroundtable.org.uk

Thursday 12 - Saturday 14 August



11th Worcester Beer, Cider & Perry Festival
Worcester Racecourse
200+ beers, 100 ciders & perries
www.worcesterbeerfest.org.uk

Saturday 21 August **George & Dragon Beer Festival**

Silver Street, Chacombe, nr
Banbury
01295 711500

Monday 23 August **Cider Festival**

Royal Windsor Racecourse,
Maidenhead Road, Windsor
www.windsor-racecourse.co.uk.

Thursday 26 - Monday 30 August (bank holiday weekend)

Fox in Steventon, Beer festival
29 High Street, Steventon,
Abingdon, OX13 6RZ
Live Music and fund raising for
British Legion
01235 821228
thefoxatsteventon.co.uk

Thursday 26 - Monday 30 August (bank holiday weekend)

The 2nd Annual Horseshoes Beer Festival
78 Corn Street, Witney, OX28 6BS
10 real ales, £2/pint. BBQ and Live music on Sunday, 3pm.
01993 703086

Friday 27 - Monday 30 August (bank holiday weekend)

Beer & Music Festival
Fox Inn, Enstone Road, Middle Barton, nr Chipping Norton
01869 340338
www.thefoxinnmiddlebarton.co.uk

Friday 27 - Monday 30 August (bank holiday weekend)

Red Cow Beer Festival
The Green, Chesterton, nr
Bicester
01869 241337

Friday 27 - Monday 30 August (bank holiday weekend)

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

Beer Festival Diary continued



Friday 27 – Monday 30 August (bank holiday weekend)

Rock of Gibraltar Beer Festival
Enslow Bridge, Bletchington, nr
Kidlington
01869 331373
www.therockofgibraltar.co.uk

Saturday 28 August

Chinnor Beer Fest
Playing Fields, Chinnor, nr Thame
www.chinnorbeerfest.org.uk

Saturday 28 & Sunday 29 August (bank holiday weekend)

7th Brill Beer Festival
Brill Sports & Social Club, Church
Street, Brill, nr Thame
www.brillbeerfestival.co.uk

Saturday 28 – Monday 30 August (bank holiday weekend)

Summer Beer Festival
Crown Inn (home of the Halfpenny
Brewery)
High Street, Lechlade
01367 252198
www.crownlechlade.co.uk

Saturday 28 – Monday 30 August (bank holiday weekend)

**King's Head & Bell Beer
Festival,**
East St Helen's Street, Abingdon
20 beers, See ad on Page 7
01235 525362
www.kingsheadandbell-abingdon.co.uk

Saturday 28 – Monday 30 August (bank holiday weekend)

**The Wheatsheaf Beer & Music
Festival**
Wantage Road, Didcot
20 beers 4 ciders
01235 511381

Saturday 28 – Monday 30 August (bank holiday weekend)

White Hart Beer Festival
Main Road, Fyfield, nr Abingdon
13 beers
01865 390585
www.whitehart-fyfield.com

Sunday 29th August, midday - 7:30pm

**12th Annual Eynsham Beer
Festival**
Eynsham Cricket Club Ground,
Cassington Road, Eynsham
Great range of real ales, BBQ,
Cream Teas, Presidents X1 Cricket
Match, Eynsham Morris and
Bouncy Castle
07901 600218

Friday 3 & Saturday 4 September

Harbury Beer Festival
Village Hall, South Parade,
Harbury, nr Leamington Spa
60+ beers, ciders & perries
"Theme is 'Skills on Tap' - every
beer will contain the name of a
profession or trade - expect
unusual beers"
www.camrahaw.org.uk

Friday 3 - Sunday 5 September

9th Headington Beer Festival
Mason's Arms, Quarry School
Place, Headington Quarry, Oxford
45 beers, 10 ciders & perries
01865 764579
www.masonsquarry.co.uk

Friday 3 - Sunday 5 September

Wallingford Bunkfest
"music, dance, steam & beer..."
30+ beers & ciders
www.bunkfest.co.uk

Saturday 11th September

Radnor Arms 1st Beer Festival
32 Coleshill, Oxfordshire, SN6
7PR
15 local beers
01793 861575

Tuesday 21 - Saturday 25 September

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

Friday 24 & Saturday 25 September

**4th Ascot Racecourse Beer
Festival**
200+ beers, ciders & perries
www.ascot.co.uk

Friday 24 – Sunday 26 September

North Cotswold Beer Festival
Moreton-in-Marsh Cricket
Club, Batsford Road,
Moreton-in-Marsh
www.northcotswoldcamra.org.uk

Friday 25 - Sunday 26 September

**Brewery Tap Beer, Cider and
Sausage Festival**
40-42 Ock Street, Abingdon
01235 521655
www.brewerytap.net

Friday 1st - Sunday 3rd October

The Red Lion Beer Festival
130 Godstow Road, Wolvercote,
OX2 8PG
01865 552722

Thursday 14 - Saturday 16 October

13th Oxford Beer Festival

Town Hall,
St Aldates,
Oxford

www.oxfordcamra.org.uk

Thursday 14th October: 5pm-11pm
Friday 15th October: 11am-11pm
Saturday 16th October: 11am-8pm



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 stated in the description.

Branch Town and Village Pub of the Year Competition



Neil Hoggarth

This year, as in recent years, Oxford branch will be running two Pub-of-the-Year competitions: one for the pubs in Oxford City itself, and one for the pubs in the wider branch area which we call "Town and Village Pub of the Year". Information about the City Pub-of-the-Year will be in the next issue of The Oxford Drinker.

All CAMRA members are entitled to vote. A voting form will be posted to all branch members or you can pick one up from any of the nominated pubs. To vote you must visit all five nominated pubs, get your form stamped in each to show that you have been there, and then rank the pubs in your order of preference. Don't forget to add your name and CAMRA membership number at the bottom of the form. Forms should be posted to the address given on the form, to arrive by 1st October, or they

can be brought along in person to the October branch meeting.

We hope that as many members as possible will join in the judging. Pub-judging can be great fun, especially when you find yourself in a belting pub that you haven't visited before. You can either visit the pubs under your own steam, or the branch is arranging a mini-bus trip which will visit all the pubs during the course of Saturday 14th August. See the branch diary column on page 16 for details.

The following shortlist of five pubs were nominated at the July branch meeting (listed in alphabetical order). I will assume that people can find their own way to Abingdon and Witney, but have included some notes on public transport options for reaching the smaller villages:

Brewery Tap

40-42 Ock Street, Abingdon, OX14 5BZ.

Phone: 01235 521655.

Open: Mon-Thur 11am-11.30pm;

Fri-Sat 11am-midnight;

Sun noon-4pm, 7pm-11pm

Cricketer's Arms

Littleworth, OX33 1TR.

Phone: 01865 872738

Open: Mon-Sat noon-3pm, 6pm-11pm;

Sun noon-3pm, 7pm-10.30pm

Littleworth has an hourly bus service (Heyfordian 103/104) to and from Oxford during the day-time on weekdays and Saturdays. In the evening and on Sundays you can still get there, by using a U1 or 280 bus to Wheatley and taking a short walk to Littleworth.

Eagle Tavern

22 Corn Street, Witney, OX28 6BL.

Phone: 01993 700121

Open: Mon-Fri 11am-3pm, 5pm-midnight;

Sat 11am-2am; Sun noon-midnight

Not to be confused with the Eagle Vaults in the Market Square!

Morris Clown

High Street, Bampton, OX18 2JW.

Phone: 01993 850217

Open: Mon-Fri 5pm-11pm;

Sat 1pm-11pm;

Sun noon-10.30pm

Note no daytime session on weekdays. If you can arrange a designated driver then driving to the pub of an evening is the easiest thing to do (Bampton is on the A4095, south of Witney); however it is possible to visit the pub by bus on a Saturday afternoon, using service 18 from Oxford (George Street stop B1) or service 19 from Witney (Market Square stop B).

Queen's Head

17 Queen Street, Eynsham, OX29 4HH.

Phone: 01865 881229

Open: Mon-Fri noon-2.30pm, 5.30pm-11pm;

Sat noon-2.30pm, 6pm-11pm;

Sun noon-2.30pm, 6pm-10.30pm

Easily accessible using the S1 Oxford/Witney bus service.

Judging Guidelines

Judging for the regional and national CAMRA Pub of the Year competition is done by scoring on the factors listed below. This should give you some idea of what we are looking for in a branch Pub of the Year candidate.

Quality of Beer:

Obviously CAMRA are only going to give an award to a pub which consistently serves excellent real ale. Please note that the pub doesn't need to sell a wide range of beers to score highly. A pub selling a couple of ales in top-notch condition is infinitely preferable to one selling seven or eight of variable quality. Also, the fact that a pub is a tied-house should not be held against it.

Atmosphere, Style and Decor:

This is partly about the "feel" of the pub - is it a nice place to be? Are you going to want to come back on a regular basis? It is also about the extent to which the most has been made of the actual building. Is the decor appropriate to the type of pub that it is? Does the style show respect for the building? Factors like imagination, taste and restraint all come into play. Pubs don't have to be picture-postcard, unspoilt rural gems to score highly here. Estate pubs, modern city centre bars, back street boozers - all can be excellent in their own terms.

Service and Welcome:

Is the service prompt and friendly? Do you get a full measure without having to ask? The staff in a good pub should regard you as a human being rather than just a potential source of revenue!

Clientele Mix:

A good pub is one where anyone can go in and feel comfortable, whoever they are. If a pub intentionally or unintentionally operates in such a way as to exclude some sectors of the community then that counts against it for this competition. A CAMRA Pub of the Year needs to be inclusive, not exclusive. Look out for whether the pub attracts a good cross section of people and age groups. Is there anything about the pub which might cause discomfort to certain groups?

Sympathy With CAMRA Aims:

Does the pub espouse and promote our values? Is cask beer given a positive push here? Is information offered about the ales sold? Does the pub try to stimulate interest in the sorts of issues that we are concerned about?

Good Value:

This is about value for money, but in the widest sense of the term (ie. not just how cheap the ale is). Having made the effort to travel to the pub and spend your money, how good a pub experience have you had? This is a bit of a catch-all category and acknowledges the fact that it isn't always easy to pin down exactly why a pub seems so good, but somehow everything comes together and the whole thing works.



The Brewery Tap

www.brewerytap.net

- ✓ **Good Beer Guide last 3 years.**
- ✓ **6 draught real ales.**
- ✓ **Board & card games.**
- ✓ **Walled beer garden.**
- ✓ **Luxury accommodation.**
- ✓ **Homemade classic pub food daily.**
- ✓ **Private function room for hire.**

40-42 Ock Street, Abingdon 01235-521655

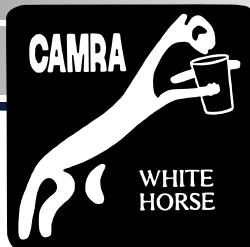


Beer/cider/music/sausage festival in the courtyard 24-26 September






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 17th August: 7:45pm

Branch Meeting

Greyhound, Besselsleigh, OX13 5PX

Tuesday 3rd August: 7:30pm

Social at The Great British Beer Festival

At the Young and Upcoming Brewery Bar, Earls' Court, London. Make your own way there.

Friday 13th August: 12pm

Social at Worcester Beer Festival

Worcester Race Course

Meet up with Oxford Branch (make your own way there)

Wednesday 25th August: 7pm

Best Mates Brewery tour

Ardington

Beer Festival Helpers Trip

To thank the people who helped at the 2009 Wantage beer festival, a 'workers' outing' was arranged on Saturday 12th June. The coach called at Faringdon, Wantage, Steventon and Didcot railway station en route to The Flower Pots Inn & Brewery at Cheriton.

Ian McIntosh, head brewer at Flowerpots, was on hand to give us a warm welcome, and to walk and talk us through the brewery premises and processes. The ten-barrel plant brews five times a week to meet demand. Ian is assisted by Julie Jones, who on the day we visited was

driving steam locomotives on the nearby Watercress Railway line.

The plant has four fermenting vessels currently and uses yeast sourced from Ramsbury Brewery, in Wiltshire. During the talk and walk around the brewery we were offered samples of the excellent Pots Black at 3.2 ABV, and in the pub we had a choice of followed Cheriton Porter, Perridge Pale and Flowerpots Bitter.

After several enjoyable hours at the pub and brewery, the coach set off for Winchester, of which more next time.

Arkell's Evening



In June Arkell's Brewery hosted an evening for the White Horse branch at the **Bear Hotel** in Wantage. The Swindon based brewery's team gave a very interesting presentation on the methods used today and on the history of Arkell's Brewery, one of the few remaining family brewers in Britain today, having been owned and operated by successive family members since 1843.

Four Arkell's ales were available for sampling, and all of these were enjoyed with a finger buffet, generously laid on by The Bear. Of especial interest to local members was news about the upcoming refurbishment of The Bear, which should both significantly im-



Pictured are CAMRA White Horse branch members with Don Bratcher, Head Brewer; Philip Mercer Technical Services Manager and Keith Walkley-Pratt, Landlord of the Bear Hotel.

prove the bar and upgrade this historic building. Arkell's Beer Festival will be held at the

Kingsdown Brewery, Hyde Road, Stratton, on 11th September 2010.

OUR LOCAL HERO



WWW.EVERARDS.CO.UK

To stock Everards Tiger call us on 0116 201 4140 or contact your usual beer supplier.

Proud to be the Official Beer of the Leicester Tigers

Faringdon To Get Its Own Brewery

Neil Crook



Since being closed and put up for sale, The Swan on the corner of Park Road and Bromsgrove has had an uncertain future and there was a danger that the site would be sold for re-development. That is until Ridgeway Taverns stepped in to buy the freehold from Enterprise Inns.

Ridgeway Taverns are the owners of **The Cross Keys** in Thame. This may not seem significant at first sight but The Cross Keys is also the home of Thame Brewery. In 2009 landlords Peter and Trudi Lambert moved into The Cross Keys and turned the pub into place where there is no background music, no fruit machines and the only sound you hear is the sound of conversation whilst enjoying the wide and varied range of predominantly local real ale. Peter then installed a micro-brewery in a connecting outbuilding and called it Thame Brewery. The beer brewed is so popular that you need to be in the pub when it is put on otherwise it will be all gone when you next visit.

The Swan is in a similar location to The Cross Keys, being on a corner site on the edge of town and Peter intends to use the same successful formula by installing 6 real ale hand pumps serving a selection of local ales as well as real cider. After a complete redecoration and bar refit the transformation of The Swan will include the installation of a 1 barrel micro-brewery on the premises to be called the Faringdon Brewery. Peter has just placed an order for the fabrication of the equipment which, if all goes to plan, should be producing the first beers sometime in September.

It is not known when the last beer was brewed in Faringdon but if The Cross Keys/Thame Brewery experience is anything to go by, great things are happening for the real ale drinker in Faringdon and let's hope The Swan gets the support it deserves in the future.

White Horse branch members are looking forward to the opening of the brewery and the tasting of the first brew.

New Oxfordshire Cider Producer

Neil Crook

Rory Souter from Coleshill Oxfordshire trades under the name of **The Cotswold Cider Company**. He produces a 6% naturally fermented cloudy cider called 'No Brainer' which, at a personal tasting, has an initial sharp taste and goes on to give a dry to medium dry after taste. He is also bottle fermenting it to produce a naturally sparkling clear 7% cider.

Initially Rory was using the apples from his own small orchard in Coleshill. More recently he has been able to secure a much larger supply from an orchard in Marlborough. His cider is based on a mixture of cider and eating apples. As the proportions of each apple type will vary

between each season there will be subtle differences from one year's batch to another. He now produces somewhere in the order of 6,000 litres per year.

'No Brainer' can be found in **The Radnor Arms**, Coleshill; **The Crown**, Lechlade; **The Royal Oak**, Wantage; and other local pubs as well as in local shops and at craft fairs. It was also seen in the Portwell Cellar Bar, Faringdon during the recent Faringdon Arts Festival.

For those of you, who cannot make it over to the west of the county, don't be too concerned as 'No Brainer' will be available at the Wantage Beer Festival in November.

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

Bainton Bikes Oxfordshire Brewery Tour



Kevin Moreland & Honour Tomkinson

A leisurely bicycle ride from Oxford, through the countryside to the Wychwood brewery and back into Oxford, with a few “stops” along the way...

As part of the Oxford bike week festivities Bainton Bikes in conjunction with Cycloz arranged a bicycle ride leaving from Oxford, exploring the Oxfordshire countryside, before stopping at the renowned Wychwood brewery for a brewery tour (including tasting!).

On the 27th June approximately 25 beer and bike lovers met at noon on Broad Street ready to embark on the ride, our brewery tours started at 14:00 and 14:30 so we had plenty of time to ride over to Witney. We couldn't have wished for a better day, the sun was shining and when we started riding the breeze kept everyone cool. The date was significant to football fans and the normal Sunday crowds had embarked on their own adventure of finding a good pub with seats to watch the England and Germany final, so the paths and roads were relatively clear.



Outside the Wychwood Brewery

Although slightly late we are greeted warmly by two very friendly tour guides, who promptly opened the warehouse for us to store our bicycles and encouraged us (not that we needed it) to join them in the on-site bar for a quick refresher, and a lovely choice of draught beer we had!

After a quick (ahem) refresher we were guided around the brewery on a pleasantly interactive tour, from guides who were genuinely passionate and proud of the Wychwood and Brakspear beers and brewing history.

To finish the tour we all participated in a tasting session, getting the chance to flavour the range of ales available, including Hobgoblin, Brakspear bitter, Oxford Gold, Wychcraft, Brakspear Triple, Scarecrow, King Goblin (brewed under a full moon!) and to finish the beer tasting and cleanse the palette (as our guide quite kindly pointed out) we all sampled the Green Goblin cider.

After losing track of time we realised the football was still going and we should adjourn to the nearest television, which happened to be in The Eagle Tavern, on Corn Street! With a nice warm feeling inside, a stock of beer from the store and complimentary Wychwood glass we bid farewell to our brewery hosts and headed, to the pub!

Although no Wychwood or Brakspear beer was available on draught we arrived in time to all



Cycling past Godstow Nunnery

The ride departed central Oxford and headed out to Port Meadow. We crossed the Thames following the path past The Perch, Godstow Nunnery and The Trout. Whilst in Wolvercote we joined the canal path and rode up through Yarnton and towards Worton. Along the way we picked up a few other riders joining the tour, one at the Red Lion Yarnton, Cassington Road (who claimed to have only had a half!) before proceeding onto to North Leigh and New Yatt avoiding the main roads where possible and enjoying the pretty villages we passed through.

From New Yatt we headed into a strangely quiet Witney (kick-off we all knew was 15:00) and proceeded to the Wychwood Brewery.

order a drink and catch the last few moments of the second half. When the annihilation had ended the bar staff played our exit theme (Monty Pythons 'Always look on the bright side of life') and we mounted our metal steeds and rode out of town towards South Leigh, stopping just briefly for a 'Culture' stop en route and another refreshment at the Queens Head in Eynsham .

Heading back into Oxford we wished farewell and safe journey to most tour members, whilst a few headed on for dinner and a night cap in the Fishes and the Perch at Binsey, with full roasts left in the kitchen it was a perfect end to the day!

It was a fantastic day out. Everybody on the tour was very friendly and thoughtful of each other which really did make it a great ride. We are really looking forward to the next tour.



Tasting Session at the Wychwood Brewery

BAINTON BIKES

The Bainton Bikes Oxfordshire Brewery Tour will be running once a month, for details on how to book a place please contact Bainton Bikes on info@baintonbikes.com or call us on 01865 365658.



For full details of the tour, including photos and a film of the route visit our webpage www.baintonbikes.com and click on our facebook link.

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

Rural Minibus Tour



Tony Goulding

Minibus survey trips are popular with our loyal band of local members.

The April adventure started with a visit to the **Waggon and Horses** at Culham; a former Morrells food pub, now run by New Wood Inns. Normally on tap are Wychwood's Hobgoblin, Brakspear Bitter and Oxford Gold.

Unfortunately the pub was closed for the evening due to a problem in the kitchen.

At Cullham railway station we have the **Railway Inn**; formerly the Railway Porter (Morrells). This pub is now back to serving good English pub food, having recently been an Indian restaurant. The beers served in good condition were Wadworth's 6X, Land Box Steam, a Dark and Handsome Stout... What a find!

The picturesque village of Clifton Hampden on the river Thames still supports two different styles of pubs. **The Barley Mow**, which dates from 1350, is a large multi roomed food house. It burned down in the 1970's and was rebuilt in old wood roomed style. They serve good food and is popular all year round especially in summer with its large garden. The pub was described by Jerome K Jerome as "without exception the quaintest, most old-world Inn up the river". Beers on tap were Wells Bombardier, Old Speckled Hen, and Fullers London Pride all served in average condition.

Across the busy main road is the idyllic **Plough** which has recently changed it's food style to Chinese. This pub was once a local ale outlet for Appleford and West Berkshire beers, but now it seems to have gone off the boil with only Morlands Original and Greene King IPA being served. Beers don't seem to be a priority here anymore.

Further along the road towards Berinsfield is the old thatched pub **The Chequers** (formerly The Crown, all of 30 years ago). It is now very well run and serves good quality food in their very comfortable restaurant, which still serves 2

beers in good condition with a friendly smile; St. Austell Tribute and a Batemans seasonal.

Our final stop was **The Mole** in Toot Baldon, a seriously upmarket food outlet. Nevertheless a friendly welcome was had and some quality beers were supped; A Hook Norton ale and a guest Batemans.

We encourage members to go along on these minibus trips.



More information about upcoming trips can be found on page 16 or the branch website at oxfordcamra.org.uk/diary

LocAle Award

Far From The Madding Crowd

Friars Entry, Oxford



Managers David Patalong and Lauren McGill were presented with CAMRA LocAle accreditation during their summer beer festival on June 18th.

The award is presented to pubs that endeavour to serve local ales brewed within 30 miles.



If you think your local pub should join the scheme then please get in touch by sending an email to locale@oxfordcamra.org.uk or call Sam French on 07905 212318,

Why Everards?

Three times Publican Pub Company of the Year*



So why run your own pub with anyone else?

Call us on 0800 056 4111

WWW.EVERARDS.CO.UK



*2007, 2008, 2010 Tenanted/Leased (20-199 outlets)

FREE YOURSELF FOREVER

from the chore and expense of
cleaning beer lines

simply let the



Automatic
Beer Line Cleaning System

do it ALL for you!

For a limited period we are offering all
new customers the opportunity to rent
our system at

LESS THAN HALF PRICE!

Can you resist such a
GOLDEN OPPORTUNITY to experi-
ence the benefits of the UK's leading
Automatic Beer Line Cleaning System
and Beer Saving Equipment?

Renting normally costs from a very
reasonable £25 per week but you can
rent it for the first three months
for **ONLY £12 per week**

Full details of this offer and anything
else you want to know, please contact
Us on 0191 565 9393
www.phoenixabc.com

Improve
Product Quality

*

Beer Saving
from day one

*

No handling detergent

*

No buckets at the bar

*

Saves time

*

Fully installed
and commissioned

*

No hidden extras
or costs

*

It works!

*

Local Fruit



Do you like to support your local economy? Celebrate the wealth of nearby produce too often overlooked in this era of globalisation? Well a recent CAMRA initiative has leant a hand in identifying locally produced ciders and perries.

The initiative was launched at Reading Beer and Cider Festival in May. Following on from the recent success of the Locale scheme, there was a demand for a similar approach to cider and perry promotion. The result was the production of two new pumpclip crowners.

Paul Scrivens, Reading cider bar manager said "this is a welcome addition to the bar. Many customers are keen to try the local products, but with a range of over 150 on the bar at one time identifying the local ones has sometimes been a problem. The new crowners provide a clear and consistent message, and I've had a good response from the public."

After the success of the launch at Reading, the new crowners will be making an appearance at other CAMRA festival cider bars. It is hoped that pubicans will make use of them in promoting local products in their pubs.

The exact definition for what qualifies as local has been left to the discretion of the individual branches, to allow for regional variations in cider availability, and CAMRA branches across the country have been encouraged to promote the scheme in their area.

If you know of a pub that serves real cider or perry which is not local to the district, you can recognise their efforts by proposing them for a "Real Cider Sold Here" window sticker? Details can be found at www.camra.org.uk/ciderstickers. This scheme relates to any cider and perry which conforms to CAMRA's definition - they don't have to be locally produced. A list of ciders that CAMRA does not consider to be real can be found at www.camra.org.uk/nonrealcider.

CELEBRATING 100000 MEMBERS!

Join CAMRA today...

in our quest to reach 200,000 members!

Complete the Direct Debit form below and you will receive three months membership free and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details Applications will be processed within 21 days

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Address

..... Postcode

Email address

Tel No (s)

Partner's Details (if Joint Membership)

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Please state which CAMRA newsletter you found this

form in?	Direct Debit	Non DD
Single Membership (UK & EU)	£20 <input type="checkbox"/>	£22 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>

For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

I enclose a cheque for 0709

Signed Date

Save money by paying by Direct Debit

Instruction to your Bank or Building Society to pay by Direct Debit

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

.....

Bank or Building Society Account Number Branch Sort Code

.....

Reference Number

.....

Originators 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

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

The Direct Debit Guarantee

- This Guarantee should be detached and retained by the payer.
- 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.

Brewery News



West Berkshire Brewery: August's Beer of the month, Kennet and Avon Ale (4.3% abv) toasts The Kennet and Avon canal which runs through the full length of West Berkshire to Reading where it joins the Thames. September's beer of the month is Downlands bitter.

Compass Brewery: A new updated website is up, giving more details about all of the beers and an updated list of stockists; so log on and have a look at www.compassbrewery.com. The beers can be sampled at the 9th Headington Beer Festival 3rd-5th September and at the Ascot Beer Festival 24th-25th September.

Loose Cannon: Brewing has started now after frustrating delays to get some equipment installed. The first beer is Abingdon Bridge at 4.1% abv.

Vale Brewery, the seasonal special is Hadda's Summer Glory (4.0% abv), a straw coloured best bitter.

Wychwood Brewery: August's seasonal ale is Wychcraft, a blonde ale at 3.8% abv. September's is Bountiful, a 4% chestnut ale.

The brewery has teamed up with Bainton Bikes to offer cycle tours of Oxford and the Wychwood brewery (see page 24). Wychwood has agreed sponsorship of Oxfringe 2011 (Oxford's Fringe Festival). They have also agreed to sponsor the t-shirts for our own 13th Oxford Beer Festival 14th-16th October.

A bottle of Wychwood Hobgoblin was recently given to President Obama at the G-20 summit in Toronto by British PM and Witney MP David Cameron in return for a bottle of Goose Island 312 from Chicago - so now you could say that Hobgoblin is the unofficial beer of world leaders.



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



Save Our Pubs!



Tony Goulding



The success of the campaign to save real ale and make it widely available is the stuff of legend. Now the priority is to save that most british of institutions, the pub. It is a tragedy that the most popular of the TV programs, the soaps, have as the prominent feature a good old fashioned pub. If only a small number of the people watching these programs were to visit their local pub for a sociable drink or meal a light might be seen at the end of the tunnel of pub closures.

There are many reasons for the continued closures of pubs (up to 20% in some of the larger former industrial towns and cities, but not so bad in Oxfordshire with only about a dozen in 12 months), with many threats coming from the industry itself. Greedy pub (property) companies have done little to protect the more vulnerable pubs among the extensive estates, and the drinking public will pay dearly for the mistakes of massive borrowings of money and repeated failures of type and name changes on the whims of countless failed marketing men. The smoking ban, drink driving laws, lack of

disposable income, an ethnic no alcohol culture and of course the bully boy supermarkets with loss leading cheap offers.

More help from local government is needed to save the many types of community pub now under threat. It has been so easy to travel the road to closure for conversion to private dwelling or different food cuisine or demolition for new build flats or offices or major road schemes. Easy money from these disposals is a big temptation to pub companies and scum bag developers alike. Never has the time to **USE THEM OR LOSE THEM** been more important.

Locally the biggest scandal must be the eyesore in St Clements of the former **Coach and Horses** pub, closed and left to rot for nearly 12 years.

Support your local and support CAMRA , together we can save many of these pubs .

Enjoy your drinking!



The former Coach and Horses, closed and left to rot for nearly 12 years!

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

facebook

Join our Facebook group by searching for Oxford CAMRA

twitter

Follow us on Twitter at www.twitter.com/oxforddrinker

Useful Contacts

Oxford Branch

Stephen Lawrence
contact@oxfordcamra.org.uk

White Horse Branch

Neil Crook
contact@whitehorsecamra.org.uk

Oxford Drinker Editors

Steven and JoHanne Green
editor@oxfordcamra.org.uk
 13 Cheyney Walk, Abingdon
 07766 663215

Oxford Trading Standards

01865 815000

Prince of Wales

'Great Ales, Great Food, Great Atmosphere'



A traditional pub with traditional food prepared with flair from locally sourced ingredients.

6 ever-changing real ales, 5 ciders and 14 types of wine by the glass.

Charity quiz every Wednesday at 9pm.

Pete Fryer Band - 2nd Thursday of the month.

Live Music - Last Thursday of every month.

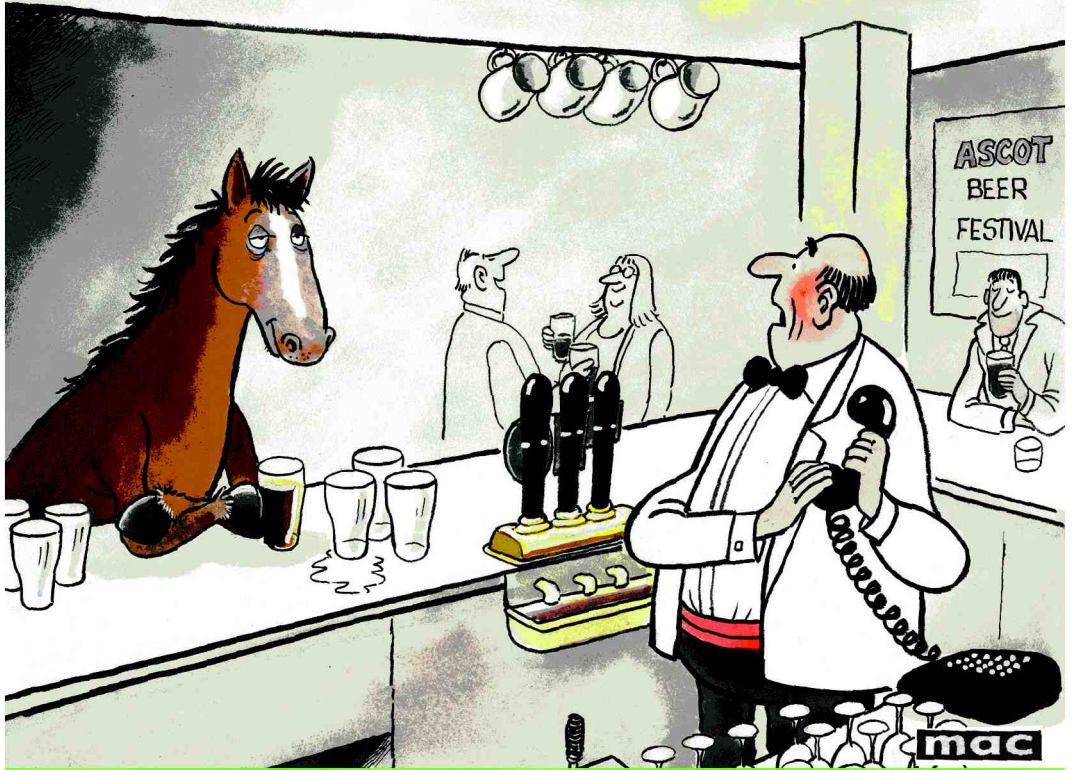
Food served all day on Saturdays and Sundays.



T: 01865 778554 E: myfavouritepub@yahoo.com

Church Way Iffley Oxfordshire OX4 4EF

"IT'S YOUR JOCKEY, ARE YOU HERE OR NOT?"



THE 4TH ASCOT RACECOURSE BEER FESTIVAL

Friday 24th and Saturday 25th September 2010

- Exclusive HALF PRICE admission for CAMRA members – prices from £5.50 on Friday and £10 on Saturday.
- Excellent programme of racing.
- Over 200 real ales, ciders and perries to sample supplied predominantly from local craft brewers, all at £1.40 per half pint and £2.80 per pint. Free tasting notes provided.
- Gates and Bars open at 11am. Last orders 5.20pm.
- Hot and cold food available all day.
- Live music on both days.
- Free parking or a 7 minute walk from Ascot Railway Station.



To book, call 0870 727 1234 or visit ascot.co.uk, quoting CAMRA10

Ascot 
THE WORLD'S MOST FAMOUS RACECOURSE