



ISSUE 68 June - July 2011

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

rinker



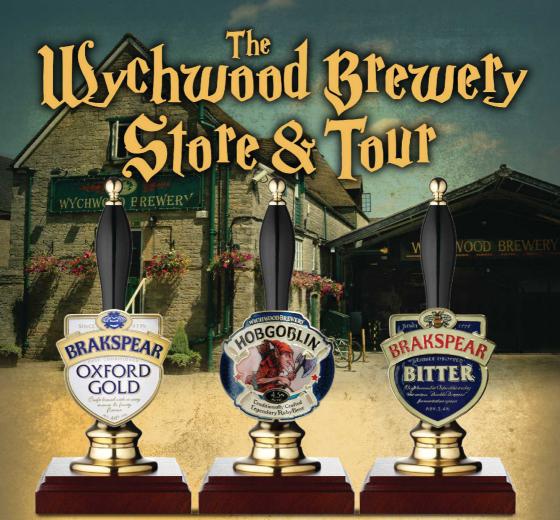




The free newsletter of the Oxford Branch of CAMRA www.oxfordcamra.org.uk

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





Our Brewery Store is open 10am – 5pm Monday to Saturday.

Enjoy a warm welcome & browse our fantastic selection of bottled & cask conditioned beers, gifts & merchandise. Our Brewery Tours operate every Saturday and Sunday. A two hour experience awaits those interested in seeing 'mischief in the making' at the home of the legendary Hobgoblin.

Book online at www.wychwood.co.uk or call: 01993 890 800*

(*pre booking essential).

Wychwood Brewery, Eagle Maltings, The Crofts, Witney, Oxon OX28 4DP.

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

5000 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 also available electronically in PDF format at www.oxfordcamra.org.uk/drinker

Valuable contributions to this edition have been made by Matt Bullock, Neil Hoggarth, Richard Queralt, Robert Mitchell, Tony Goulding, Lawrence Harman and others.

The next publication will be issued in **August 2011**.

Deadline for the next issue is 8th July 2011

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

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

Printed by Leachprint, Abingdon. www.leachprint.co.uk

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

© Copyright 2011, Oxford CAMRA

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 enevelopes to:

Oxford Drinker, 13 Cheyney Walk, Abingdon, OX14 1HN

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

Welcome to the June 2011 Issue

This summer there are lots of beer festivals in our area. The active members of this branch can't manage to go to all of them, but we urge members and every body else to support our pubs by going to at least one (and writing a report for the Oxford Drinker)

Our esteemed Chairman, Neil Hoggarth organises some lovely Pub Walks; here are the upcoming ones, which didn't manage to get into our branch diary in time.

<u>Sunday 5th June, 11.30am</u>: Pub Walk, 5mile/8km linear from Thornhill Park-and-Ride to the **Abingdon Arms** at Beckley, visiting the pubs of Forest Hill and Stanton St John en-route. We will arrange to share taxis to return to Oxford or Thornhill.

<u>Saturday 20th August, noon</u>: Pub Walk, 5mile/8km circular starting at Cumnor, visiting the **Greyhound** at Bessells Leigh, the **Plough** at Appleton, and the **Eight Bells** at Eaton. Meet at the **Vine Inn** for a beer from 12-noon, with the intention of starting the walk at about 12.30pm.

Contents

| Pub News | 5 |
|---|----|
| Brewery News | |
| Oxford Brewers Group Diary | 7 |
| Zerodegrees in Reading | |
| Reading Beer Festival LocAle 2011 Winners | 8 |
| Banbury Beer Festival | |
| Visit to Hook Norton Brewery | |
| Sandford Area Pub Crawl | 10 |
| Marston and Old Marston Pubs | 11 |
| Fullers Pubs in Oxford | 12 |
| Youngs Pubs in Oxford | 12 |
| Wheatley Club | |
| Bellinger's Brewery | |
| Oxford Beer Festival 2011 Logo Competition | |
| Real Cider Sold Here? | |
| Brewery Profile: The Birth of Compass Brewing | 16 |
| Beer Festival Diary | 18 |
| Oxford CAMRA Branch Diary | |
| White Horse Branch Diary | |
| White Horse Branch: Social Secretary Notes | |
| Radnor Arms: Pub of The Year | 21 |
| Vale Ale Trail: Wantage Pub Crawl | 22 |
| Abingdon Broad Face Beer Festival Report | |
| Abingdon Brewery Tap Beer Festival Report | |
| Travelling Drinker | |
| Bainton Bikes Beer Lover Rides | |
| Join CAMRA today | |
| Great British Beer Festival 2011 | |
| LocAle Pubs: Rose & Crown, Oxford | 34 |



The Evouvn

Selection of 7 local and seasonal quest ales

Food served 10am ~10pm

Valentine's day - 2 courses for 2 people with a bottle

of wine for £25

59a Corumarket St. Oxford OX1 3HB 01865 256047

Thecrownoxford@hotmail.co.uk

Pub News



The Chester Arms (Chester Street, off the Iffley Rd, East Oxford) has recently installed a fourth hand-pump, and is now regularly serving four beers. The beer range varies but frequently includes *Caledonian Deuchars IPA*, *Shepherd Neame Spitfire*, as well as beers from Brakspear, Wychwood, and Hook Norton.

St Aldates Tavern, which is owned by Merton College is currently closed. We have heard that the College wanted to increase the rent and asked Tommy Murray, the Landlord, to use their choice of builders to renovate the pub. Tommy could not make this pay so packed up his car and drove away! A major investment is needed to bring it up to a decent standard and it is thought that the College want to turn the pub into a plush restaurant; so this could hail the end of another pub with real ale in the city centre.

The Radcliffe Arms on Cranham Street, Jericho which closed in July 2010 has been bought by Arkell's from Scottish and Newcastle. The new landlords Chris Manners and Leo Johnson, who already run the Rusty Bicycle successfully, say they want the pub to thrive again. They have renamed the pub The Rickety Press. Arkells own three pubs in Oxford: the Rusty Bicycle, the Original Swan and now The Rickety Press.

The Cross Keys in Abingdon has become the fourth Abingdon pub to offer card carrying CAMRA members a discount (20p). The others being the Stocks Bar, the Brewery Tap and the Broad Face, which has recently become the latest Abingdon pub to become a member of Green King's Head Brewers club.

The Flowing Well in Sunningwell has a new manager, Ashley Tomlin who took over the pub at the beginning of February. There are three hand pumps with *Morland Original*, *Ruddles Best* and a Guest. Although this is a food led pub, cellar master, Peter Carvell looks after the beers and people are welcome to just have a drink in the big beer garden complete with a children's play area. Building work is due to start in Autumn to extend the pub.

The Nut Tree, Murcot now has only local beers on tap. The very good food includes pork and chicken from the back garden. Although the Nut is in the Michelin restaurant guide, drinkers are still most welcome.

Cricketers Arms, Littleworth. One of the local branch's success stories, from closure to Good Beer Guide status. The Guinness has been taken out due to the popular Stouts and Milds, now being served.

Gardeners Arms, North Parade. Another superb local in the upmarket North Parade has a rare for Oxford, Okells beer as a Greene King guest ale. Across the road **The Rose & Crown** for St.George's day had a local St. George's ale on tap.

In Jericho, good food and beer can be found in **The Anchor**, Hayfield Road serving a range of Wadworths beers, and **The Victoria**, Walton Street serving beer from Marstons, Jennings, Wychwood range. Also at **The Gardeners Arms** in Plantation Road, John & Karen informed our reporter, that the food and beer is so good that it is one of their favourite pubs in the area. Well done to all

Punch Taverns in Oxfordshire are starting to promote beer festivals in pubs that have never run them before. With the help of John Birch, landlord of the Woodman Inn, North Leigh and Martin Cornish at the **New Inn**, Witney they have introduced a beer festival help scheme to get publicans interested in running a beer festival. John assists publicans with organising, set up and running of festivals, depending on their needs with festival equipment and marquees provided by Punch. This scheme is not only for the 40 Punch pubs, but also for any other interested publican in our area. We hope that active CAMRA members will be forgiven for not attending every single one of the forthcoming beer festivals due to the sheer numbers. This initiative seems a very good idea, and it is good to see support between publicans. Real Ale is promoted though these festivals and the pubs running them get publicity, making it a win-win situation.

Brewery News



Wychwood / Brakspear

Wychwood Brewery Wedding - Beer lovers Aileen Rippon,27 and 36-year-old Richard Elsbury, tied the knot in one of the more unusual weddings taking place on Friday 29th April. The alternative wedding ceremony saw Westminster Abbey replaced by a woodland temple, the Archbishop of Canterbury by a willowy Pagan High Priestess, the ushers and waiters by dwarves in medieval costume and the Master of Ceremonies duties were performed by the legendary Hobgoblin. The couple beat off 250 entries in Hobgoblin's national competition to mark its status as 'The Unofficial beer of weddings' given its first brew was for the wedding of a local landlord's daughter (The Plough at Kingham). The day's events also saw them take part in a procession from the Wychwood Brewery in Witney, Oxfordshire, to the nearby venue of the Old Swan and Minster Mill Hotel.



The brewery sponsored the Witney Music Festival which took place over the bank holiday in pubs throughout Witney. The specially commissioned pump clip featuring a well known

Witney 'face' and appeared in many of the participating pubs in the town.



June Seasonals - Brakspear Buzz which aims to drive awareness of the work carried out by the Bumblebee Conservation Trust. Wychwood Gingerbeard which introduces a

new flavoured beer to the Wychwood portfolio.

July Seasonals – Brakspear Hooray Henley celebrating the Henley Royal Regatta and Wychwood Cherry Picker (the 3rd of the new flavoured beers).

The Hobgoblin Royal Enfield – Paul Maullin

was the lucky winner of the unique Hobgoblin Bullet motorcycle from Royal Enfield UK. The free prize draw attracted more than 56,000 entries.



Vale Brewery

Easter and the Royal Wedding was a great opportunity for the pub trade to celebrate and that was done in style. Vale had a very busy time with three special beers produced



The June Special is an Oxford themed beer, Endeavour, the Morse link is obvious on the pump badge. This is a Straw coloured beer at 4%, a great hoppy brew for the start of the summer.

The July special is Bechstein's Best, at 4.1% this Golden bitter is named after a rare breed of bat that has a colony near the Vale Brewery in Brill. Exactly where is apparently a secret!

Another Brewery open day is planned, keep an eye on the website or for immediate notification of the open day date, new bottles, new Vale beers and other up to date information why not become a friend of Vale Brewery on Facebook. When 500 friends is reached one lucky randomly chosen individual will be awarded a free mixed case of Vale Bottle Conditioned beers.

Shotover Brewery

On May Day Morning Morris Dancers from all over the country descended on Oxford and after having danced all morning they ended the day at the Rose and Crown, North Parade for a music session, helped along by a hog roast and free Prospect. Brewer Ed Murray stated: "we often help our customers out with a discounted or sometimes free cask of Prospect to help quench the thirst of Morris Dancers. We think the whole folk scene is very oriented towards real ale and historic pubs and are happy to support it when we can." The Prince of Wales, Shippon also often host local Morris sides and sometimes reward them with free Prospect.

New outlets for Shotover's beer are: **The Pheasant** at Brill, **The Blowing Stone** at Kingston Lisle, **The Fox** at Leafield and **The Comrades Club** at Wallingford.

Hook Norton

Hook Norton welcomes the summer with the release of Haymaker, the latest in its Brewers Selection 2011 range of draught beers.

Hook Norton's Haymaker will be available on draught from 1 June for three months.

Haymaker, at 5 per cent ABV is brewed from a blend of Maris Otter Pale Ale and Cara pils malts and a mix of Fuggles, Goldings and Challenger hops, its aroma is beautifully fragrant and fruity, featuring grapefruit, tangerine and peach. It has a full, flavoured wholesome malty body, and its finish is dry, hoppy and bitter with lots of lingering grapefruit and even some orange.

In July, Hook Norton's wheat beer Summer Haze will go on sale on draught for one month only. Light and fruity, the 4.5 per cent ABV beer is an ideal drink for a summer's day.

Compass

See feature on pages 16-17

Bellinger Brewing Company

See feature on pages 14

Oxford Brewers Group

The Oxford Brewers Group is an informal group of amateur and professional craft brewers who value quality and variety. They meet monthly, arrange events during the year and publish an annual year book. Forthcoming events are:

June 15th, 7:30pm, The Chequers, Oxford Monthly Meeting

Monthly get together to discuss brewing and to try each others beers. All welcome, new members keep an eye out for the brewing books on the table!

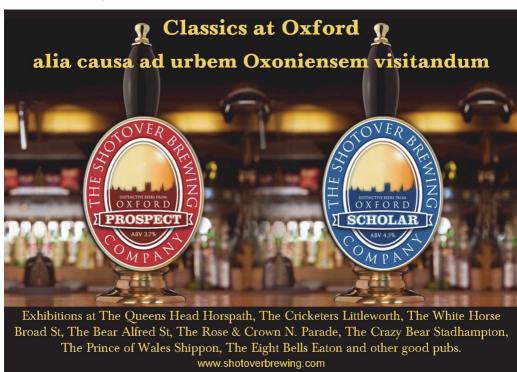
June 18th, 10am, Kingston Bagpuize Hop Farm Tour

A tour of the only working hop farm left in Oxfordshire.

July 2nd, 1pm, Marston Scout Hut Annual Taste and Swap Day

Opportunity for people to bring their own beers, and get criticism and advice from other brewers. This year the group will be tasting a special American style Black IPA, being brewed collaboratively by the group at Lovibond's pilot brewery in Henley.

www.oxfordbrewers.com www.craftbrewing.org.uk



Reading Beer Festival LocAle 2011 Winners

The festival was proud to host the Locale awards, which judge beers brewed within 30 miles of the festival.

Overall

1st: Adkins - Alfred's Jaypee's Stout 2nd: Zero Degrees - Pale Ale 3rd: Twickenham - Naked Ladies

Standard Bitters

1st: Loddon - Hoppit

2nd: Loddon - Gorgeous George 3rd: Flowerpots - Bates Better Bitter

Best Bitters

1st: Twickenham - Naked Ladies

2nd: Loose Cannon - Loose Cannon Pale

3rd: Shotover - Prospect

Premium Bitters

1st: Butts - Barbus Barbus 2nd: Itchen Valley - Pure Gold

3rd: Hogs Back - HOP

Porter, Stouts & Old

1st: Adkins - Alfred's Jaypee's Stout 2nd: Ascot Ales - Anastasia's Exile Stout

3rd: Binghams - Doddle Stout

Mild

1st: West Berks - Maggs Magnificent Mild

2nd: Ascot Ales - On the Rails 3rd: Loddon - Wilfreds Mild

Speciality

1st: Zero Degrees - Pale Ale

2nd: Butts - Le Butts

3rd: Zero Degrees - Belgium Wheat

Banbury Beer Festival

Robert Mitchell

I went and worked for the first time at the Banbury Beer Festival on the 6th of May. The festival is located just outside the town centre, up a steep hill and across the road to the TA Centre. I was selling tokens for a bit then after a very speedy bar training session I was selling beer for the first time which is a tricky job at first to get the hang of where all the different lines are on the glasses! The beers I tried were: Church End- Vicar's Ruin, Faringdon-Black

Swan Mild, Green Jack Ripper Tripel and Wye Valley- Dorothy Goodbody's Natural Blonde Lager. The beer information comes from the Souvenir Programme and I would like to thank the North Oxfordshire branch for providing this information. The Church End beer was very good and I recommend people go and visit the brewery in Nuneaton. It is good to see another new brewery spring up in Faringdon. The Ripper Tripel a nice strong beer to finish on.

Zerodegrees at Reading

Robert Mitchell

During the recent Young Members trip to Reading on the 19th of February we visited Zerodegrees. This is a brew pub with a restaurant which we did not use. The place has big windows, wood around and you can see all the brewery equipment. I started off on the Dark Lager which was very good. A meet the brewer event had been arranged and we got to sample some of their great beer. On offer was a: Mango, Hefeweizen, Dark Hefeweizen, Black Lager and one more. Out of those my favourite was the Dark Hefeweizen but they were all good. The beers are all modelled

mostly on the German style, as the brewer Angela is from Munich. In groups of four we were allowed a tour round the small brewery set up. Angela told us that she does all the brewing herself as the system is automated and she also had a Light Bock which was not yet ready. She also mentioned that the Reading Branch is part of a chain and that there are other branches in London, Cardiff and Bristol. There should be more places like this in England! I highly recommend a visit and check out their website

www.zerodegrees.co.uk for more details.

Visit to Hook Norton Brewery



Robert Mitchell and Geoffery Day

I had been planning to visit Hook Norton brewery for awhile and was able to achieve this in april accompanied by Geoff, Andrea and John.

First stop after I was picked up was the Hook Norton Brewery. We went on an Open Day where the brewery tour only costs £5 instead of £10. Some of us did the brewery tour whilst the others watched the medieval fighting which was an added attraction. The brewery is an old building with three floors and a tour guide for each. There are various things to look at and learn how they brew their beer along the way. This included looking at a steam engine, mashing tun, yeast, hops, etc.

After the tour it was into the bar to taste some beer. We also met James Clark the Managing director whilst buying beer to take home.

After an enjoyable couple of hours we moved onto some pubs.

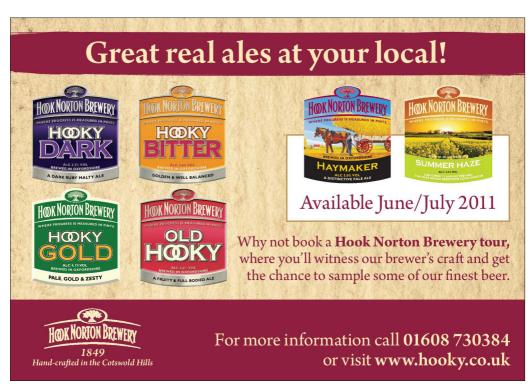
Next stop was the **Falklands Arms** in Great Tew which dates from the 16th century and there were a few vintage cars visiting the pub.

Next stop was **The George** at Barford Saint Michael dating from 1672. We had long chats with the Landlord Martin and Dillon the pub's black Labrador dog. This is a really nice country pub with good beer on offer.

Final stop of the day was the **Crown and Tuns** in Deddington which is also from 16th century. We briefly met the landlord Anton who told us they had added three new hand pumps and ditched the Guinness and John Smiths Cream flow.

What a great afternoon. Thanks to John, Geoff and Andrea for the company, Andrea for driving and Geoff for writing up some notes which I have included here.

So if you've enjoyed reading this, perhaps more people will join me on the next brewery tour. Just got to decide where!



Sandford Area Pub Survey



Tony Goulding

The job of the local branch to survey the pubs in the area is a never ending job (come on, we need additional volunteers).

The Priory next to The Kassam football stadium was visited on a quiet Wednesday evening. As expected no real ale or food is served. This one doomed untidy bar is the Oxford United Supporters club local on match days. A marquee serves hundreds of supporters with bottled beers; London Pride, St. Austell Tribute, Marstons Pedigree, etc. On speaking to the landlord, a tenant of Kassam, there is a possibility of hand pumps or gravity dispense and cider, such is the demand for real ale from football supporters.

In Sandford, with **The Fox**, a former Morrells pub of the year and regular GBG entry now closed, a visit to the only other local still open, **The Catherine Wheel** found another pub in its dying days. With planning permission for conversion to flats it's only a matter of time

before it is lost. Before IT IS LOST, LOCALS MUST SUPPORT THEIR PUB!. What disappointed us was the worst case of misleading dispense for many a year. A written card advertising Hardy & Hanson Mild was propped up against a hand pump was served from a keg tap. Fullers London Pride on a keg clip was in fact on the 2nd hand pump. St. Austell Proper Job was the only beer correctly served and this was only average.

Moving on down to the river to Sandford Lock, a beautiful location, we came to **The Kings Arms**, a former Courage local. Now largely extended, the Kings is now a big food house with many nooks and crannies and a comfortable outside seating area. Beers served were **Sharps Doom Bar, London Pride** and **Courage Best**, all in reasonable condition in this Spirit Group house.

Travelling down the Reading road, the former **Harcourt Arms** comes into view. This large



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

5 ALE PUMPS



21 FRIARS ENTRY OXFORD 01865 727107



roadhouse has had a couple of themes over the last ten years which were not successful, so has been closed and opened on a regular basis. If you can't make money on a busy main road what hope is there? But there may be a future, now renamed **The Cockadoo**, this is now a very plush upmarket oriental restaurant selling **London Pride** in fair condition.

The hamlet of Marsh Baldon around the corner did have a locals pub, **The Seven Stars**, a former Morlands house. When this closed mid-2010 there was a lot of local support to try and save it. A local business man has purchased the pub and what you have is a compromise which I believe is better than no pub. Having reopened in Oct 2010, the very well furnished and decorated L-shaped room is more of a cafe bar, but with a comfortable ambiance. Local artist's paintings of the area on the walls are a

very nice touch. The very pleasant greeting from knowledgeable staff was a pleasure and the two beers on tap; **London Pride** and **Fullers ESB** were both in good condition. The manager told us that in addition to stocking **Oxfordshire Ales** bottled beers, he was looking to serve at least one local brewery beer in the future. To round off this visit, three malt whiskeys, not normally on sale in most pubs were noted; **Springbank**, **Caol Ila** and **Arran**. Well worth a visit with superb and good value food.

In the next hamlet, Toot Baldon, is the upmarket restaurant **The Mole** (formerly **The Crown**). This always serves a local beer, **Hook Norton Bitter** and **Greene King Abbot Ale** both in good form. However, The Mole is definitely not your village local.

Marston and Old Marston Pubs

Tony Goulding

The sprawling area of Marston and Old Marston started the century with 8 pubs.

The Jack Russell, Salford Road, originally built new in the sixties for Morlands of Abingdon now a Greene King tenancy has had its share recently of closure and changing landlords but remains open serving *Greene King IPA*, *Morland Original* and *Old Speckled Hen*.

The Victoria Arms, Mill Lane on the banks of the river Cherwell is now in the capable hands of Wadworths. This busy food led pub serves the well served range of Wadworths beers plus a varying guest.

The last remaining, **The Red Lion**, Oxford Road, was an old Halls of Oxford now Greene King pub, again a succession of landlords led to an uncertain future. Hopefully with the arrival of Diana and Stewart Berry, the Red Lion should flourish as a community pub. Their previous experience at the Crown & Thistle in Wood Farm and then the Jack Russell and finally 7 years at the Grove House club in Summertown should see them through to better times.

Being faced with eviction to a council house, it was not a difficult choice to want to stay at the Red Lion, but with no capital to purchase the lease it was the turn of the local drinking

community to come to the rescue. The locals clubbed together and with a secure legal agreement they loaned Diana and Stewart the money. Greene King is to refurbish the pub. Good food coming (Sunday lunch). Good quality *Greene King IPA*, *Abbot Ale* and the most popular *Morland Original* is served in two distinctly separate bars. The public bar is certainly a younger more sporty atmosphere, with the lounge set led by the almost permanent feature of Dave Parker and his 50 to 80 years old gang. CAMRA wish the Red Lion a prosperous future.

Pubs closed in the area are:

The Three Horseshoes, Oxford Road, (Morrells) now private housing

The Bricklayer's Arms, Church Lane (Halls) previously a fine local's pub with good food, now boarded up.

The White Hart, Oxford Road (Morrells), now housing.

The Friar, Old Marston Road, boarded up now owned by Tesco awaiting planning permission to put the local shops out of business.

The Cavalier, Copse Lane in Northway, never an exciting real ale pub, but never the less the only community asset in the area is now boarded up awaiting demolition and conversion to shop and flats.

Fullers Pubs in Oxford



Tony Goulding

Tony Goulding

The Fullers pubs are spread out over the whole city so a crawl would take all day but would be worth seeing the diverse ambiance of them all.

The Harcourt in Jericho needs no introduction, the tragic situation is that John Jackman is retiring after 17 years and we await the new scene when it happens. With no food except snacks and the full range of beers in superb condition, The Harcourt was not just the top Fullers, but one of the city's best pubs for many a year.

At the opposite end of the scale is **The Head of The River**, a former Halls conversion of a
Thameside warehouse in 1980. This two story
busy tourist trap serves food all day and
various Fullers beers in good condition.
Improvement can be expected now it is run by
Bear Inn landlord Stuart Scott. **The Bear Inn**down Alfred Street off the city's High Street is

one of Oxford's oldest pubs, formerly owned by the city council and run by Halls for many years. This busy student and tourist house aways served Inde Coope Burton Ale in good form and nowadays keeps up the tradition with the Fullers Ales. Shotover Brewery's **Prospect** is a permanent guest ale here. Worth a visit just to see the tie collection.

The Butchers Arms tucked away down Wilberforce St in Headington used be GBG regular, but over the last 7-8 years has been through a difficult time. Serving good food and *Fullers Chiswick Bitter*, *London Pride* and a seasonal hopefully the future is bright. Difficult to find but worth a visit.

Finally **The Marsh Harrier** just off the Cowley road in Marsh Road is a locals pub used by students serving good quality food and *Fullers London Pride*, *ESB* and a seasonal. This is another former Halls two room pub. Again well worth a visit.

Youngs Pubs in Oxford

The two Youngs pubs in the city continue to thrive.

Nothing much needs to be done to **The Kings Arms**, Holywell St, It is still the busy multiroomed Oxford institution is has been for many
years. Beers on tap on this occasion were **Youngs Special Bitter**, **Kings Arms Gold**, **Bath Gem**, **Sharps Cornish Coaster**, **St Austell Tribute** and **Deuchers IPA**. As a
always a very mixed clientele with good value
food available all day.

A pleasant walk down Holywell St (in my

opinion one of Oxford's finest for architecture) around past William Morris's (Lord Nuffield) original car production garage into Longwall St, over the busy Magdalen bridge (of Mayday fame) into St. Clements we find **The Angel and Greyhound** (formerly the Oranges and Lemons). This is very much a conversation pub with comfortable patios front and rear. Again, good value food, including pork pies on the bar, is served all day. It is definitely worth visiting The Angel to also sample the beers which on the day were **Youngs Bitter**, **Special London Gold**, **Bath Gem** and **Wells Bombardier** all in good form.

Wheatley Club

Clubs are a bit of a low priority in the area, but a visit to the new Wheatley Club was well received by the enthusiastic steward of over 10 years experience Joe Darvil. The new club is truly a community social with many Aunt Sally, darts, football sections. The local British Legion and RAF clubs also use the comfortable facilities. There is ample room for the many

family and charity events that take place here and would be a good choice for a birthday, wedding or funeral party or wake.

Marstons do a good job of supporting the club with **Brakspear Bitter** and **Wychwood Hobgoblin**. Both were sampled and were in fine form.



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 OXI 4EH Telephone: 01865 728164 Email: bearinn@fullers.co.uk

Bellinger's Brewery



In Issue 67 we mentioned that Bellinger's Brewery had recently started up on the site of the former Pitstop Brewery in Grove.

Bellinger's Brewery is a partnership between Mike Bellinger, his son Tom, son-in-law Oli and nephew Matthew and they are proud of their links to M M Bellinger & Sons Ltd, a 4th generation family business.

The Brewery is particularly proud to be allowed to use the picture of Les Bellinger in his RAF uniform on its bottle labels and pump clips. As a dashing young airman he flew Sterling Bombers and led his crew in daring raids over Germany and occupied Europe during the second world war. Once peace was declared



Les returned home. Despite his father's death the business had survived the war, due to the hard work of his mother and sister. His mother's name was Mini Matilda and in 1948 a new incorporated company, M M Bellinger & Sons Ltd. was formed.

Les Bellinger led the Company until his retirement in 2000 and will be celebrating his 90th birthday this year. (With suitable quantities of Bellinger Ale!)

Trial brews have been completed and the brewery is ready to sell their beer to the public.

The beers which are low to medium strength will be sold in local pubs including **The Plough** in West Hanney and bottled conditioned in the M M Bellinger forecourt off-licence at Station Road, Grove.

Beers currently brewed at the 4 barrel brewery include:

- Bellinger's Original Bitter Light refreshing 4.1% abv ale.
- Bellinger's Best Bitter
 More powerful 4.9% abv ale
- Bellinger's Sterling
 Named after the heavy bomber flown by Les Bellinger during WW2, this is a satisfying 6.4% abv that, like the bomber, delivers a knock out punch.
- Bellinger's Summer Ale 3.6% abv
- Bellinger's Winter Ale
 5.2% abv

Oxford Beer Festival Logo Competition

The 14th Oxford Beer Festival will take place from Thursday 27th - Saturday 29th October 2011.

We are looking for submissions for this years festival LOGO. The design should be in three colours for the glass printing, but still scalable to be printed in black on white or white on black for the t-shirts.

Wychwood Brewery has very kindly sponsored the prizes for us this year.

The designer of the best logo will win 10 cases of beer of their own choice from Wychwood Brewery's shop as well as seeing their design used on the festival T-shirts and glasses.

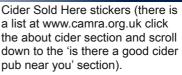
Second prize will be 3 cases beer Third prize will be 2 cases of beer

Entries must be submitted by 11th July by email to editor@oxfordcamra.org.uk



Real Cider Sold Here?

Gillian Williams





Ten years ago Westons Old Rosie won CAMRA's National Champion Cider of the Year Competition for an unprecedented third time in a row, but 10 years ago not even Old Rosie was widely available in every town or city. In fact it was no exaggeration to describe the cider and perry landscape of 10 years ago as a dusty desert with CAMRA Beer festivals popped up temporarily as oases of real cider and perry. The only other chance to get a drop of the real stuff was to travel to cider producers and purchase products at the farm gate - not something everyone could do. Real cider and perry had to be hunted out by a band of enthusiasts who became 'evangelists' sharing their wisdom, tips and recommendations with each other.

Ten years on and there has been a gigantic shift in the availability of real cider and perry. In 2011 every CAMRA Region has at least one pub selling real products, and almost 1000 pubs have been issued with CAMRA's Real

As you would expect with this increased availability year on year there are more entries for CAMRA's Cider & Perry Pub of the Year Competition. Increased demand for products has meant increased supply from existing and new producers, which in turn has lead to an increase in the number of apple orchards being planted.

In 2011 consumers want products which are close to nature, unadulterated with chemicals and gases, and locally created into unique drinks capturing heritage, quality and flavour as only real cider and perry can do.

So wander down to your local and enjoy a glass of your choice. Wassail.



Brewery profile

by Mattias Sjöberg, Compass Brewing

The Birth of Compass Brewing From really large to virtually nothing



I had always wanted to start my own brewery ever since I became interested in brewing in my youth. Being made redundant from S&N's Berkshire brewery in early 2009 acted like the catalyst I needed to get something off the ground.

For personal reasons I wanted to stay in Oxford; this however, I did not see as a drawback. Oxford is a very special city with its large student population and a huge amount of tourists but also a lot of local industry. I could see that there was a market for a local Oxford brewery. One of the issues with Oxford is that land is



Mattias Sjöberg brewing at the Cotswold plant.

expensive so even with my redundancy funds I did not have enough to buy a brewery and house it in Oxford

Because the shutdown of Berkshire was announced over a year before the first people was made redundant there was plenty of time for discussion with friends and colleagues about what to do next. And it was during one of these discussions with my good friend lan Thorn of Stroud brewery, also a former Berkshire employee, that the idea of a virtual brewery started to grow.

After a quick search of the Oxfordshire breweries I had a shortlist of people I needed to talk to. Having already started recipe development in my kitchen I had an idea of what I wanted to make and what my demands on the brewing equipment would be. This narrowed down the short list to a couple of breweries, of which one had spare capacity to rent out. And so it was that I started to produce stout and ales at Cotswold Brewing Co outside Chipping Norton.

So I had someone who was willing to rent out brewing capacity and I had a recipe that I believed would work. The next question was where to sell it. Oxford is full of pubs, restaurants and bars but, as throughout most of the country, the majority of them are tied. Being painfully aware that the trend in drinking is to do it at home or at friends I decided to go down the bottled beer route. This also served the purpose of focusing my brands as a table drink which would pair well with food.

At the moment I produce three types of beer:

- Baltic Night Stout, 4.8%ABV
- The King's Shipment IPA, 6.0%
- Isis Pale Ale, 4.9%

I developed the Stout and the IPA over a number of months during the startup stage. Isis Pale Ale on the other hand came from a very unusual source.



The Compass range of beers.

Upon leaving Berkshire my wife and I took the decision that I would be the primary carer for our daughter on the days she was not in nursery. I started attending a Friday afternoon dads' group and when they heard that I was a brewer were very keen to see the brewery. It was in the pub after the trip to the brewery that somebody asked if they could brew their own beer there. After explaining that the minimum volume you could produce was 12hl and giving them a rough price they said, let's do it. So after numerous pub meets to discuss recipe ideas, hop flavours, name and label design we produced a Christmas bitter. In January 2010 they came back with a request for a summer ale and so Isis Pale Ale was born.

I have now adapted the process of selecting a recipe and believe that I offer the world's first truly bespoke beer experience to anyone who is interested.

Being at somebody else's production facility puts a few limitations on you, however, there are also a number of benefits. To start with I have managed to reduce my overheads and risk with the company significantly. Also I have more flexibility than most new breweries especially with regards to brew length, which has been ideal during the startup phase. However, as good as this way to start a brewery have been for me, I am looking forward to the day that Compass gets a permanent address!

Swedish-born Mattias has been brewing his own beer since he was 16. He graduated from Heriot Watt and spent a short time with Muntons at Stowmarket before moving to the Berkshire Brewery in 2006.

This article was originally printed in the April 2011 edition of Brewer & Distiller International and is reprinted with permission www.ibd.org.uk

Welcome to the Beer Academy!

Beer, beautiful beer! Want to learn more



about it? How beer is made; what makes it different; how to taste it professionally; how to enjoy it with food; how to present it and much, much more? Well, welcome to the Beer Academy because our aim is to help people understand, appreciate and enjoy beer sensibly - and have fun! We offer a range of courses, tastings and events tailored specially to your needs and expectations. Educate, entertain and enthuse about beer - that's what we do at the Beer Academy. Come and join us!

What not attend one of our 90 Minute tasting events, the half day 'How to Judge Beer' course of the one day 'Foundation Course'

Full details can be found at:

www.beeracademy.co.uk

or by email to dan.cannas@ibd.org.uk

Isis

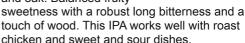
Malty aromas on a backdrop of distinct Cascade hops. Sweet malt on the palate with some fruity esters and a gentle bitterness that lingers. It is great to drink with spicy Indian dishes as well as hot chilli.

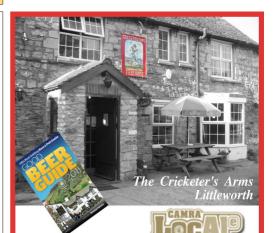
Baltic Night
Roasted coffee beans and

toasted grains on the nose. A sharp bitterness with hints of coffee gives way to a long dry cocoa finish. This beer works a treat as a dessert beer. Try it with moist chocolate cake, vanilla ice cream and warm raspberry sauce.

Kings Shipment

Oak chips are added in maturation tank. The aroma is of spicy grass with a hint of orange and oak. Balanced fruity





''My Goodness,' No Guinness''

One of our local ales in now always a stout, porter or mild Keeping classic beer styles alive... Pure Genius

www.cricketers-arms.co.uk/welcome 01865 872738

Oxford CAMRA Branch Diary



Wed 1st June, 7:30-9:30pm Branch Meeting

Head Of The River, Oxford, OX1 4LB

Sat 4th June, 1pm-10:30pm Branch Social at Chadlington Beer Festival Memorial Hall, Spelsbury Road.

Memorial Hall, Spelsbury Road, Chadlington

www.chadlingtonbeerfestival.com

Thu 16th June, 7pm-11pm Social at Far From Madding Crowd Beer Festival

10-12 Friars Entry, Oxford, OX1 2BY

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

Sat 18th June, 12pm-9pm Oxford City Pub Crawl with Slough & Windsor Branch

Meet with SWM branch for a crawl around Oxford city pubs, starting at The Crown.

Wed 22nd June, 7:30-9:30pm Beer Festival Planning Meeting Royal Blenheim, St Ebbes St, Oxford

Mon 4th July, 7:30-9:30pm Branch Meeting

Six Bells, 70 Mill Street, Kidlington, OX5 2EF

All CAMRA members and potential members welcome.

Fri 8th July Oxford Drinker Deadline



For more details about social events please check the web site at www.oxfordcamra.org.uk/diary, email social@oxfordcamra.org.uk or join our mailing list at www.oxfordcamra.org.uk/mailing-lists

Fri 8th July, 8pm-11pm Intrabranch Aunt Sally Match and Social

Radnor Arms, Coleshill
Joint Social with White Horse and
West Berks branches.

Sat 9th July, 2pm-9pm Social at Charlbury Beer Festival

Sat 16th July, 1pm-8pm Oxford Pub Crawl with West Berkshire branch

Oxford

Pub crawl from Jericho into town via places like the Lamb & Flag, FFMC & the Blenheim.

Mon 18th July, 7:30-9:30pm Beer Festival Planning Meeting Royal Blenheim, St Ebbes St, Oxford

Tue 2nd August, 7:30-10pm Branch Meeting

Venue to be announced



Beer Festival Diary

Thursday 2 - Saturday 4 June
Southampton Beer Festival

Guildhall, West Marlands
Road, Southampton
90 beers plus cider, perry &
foreign beers

Advance ticket purchase advised – see website

www.shantscamra.org.uk

Thursday 2 - Saturday 4 June Wolverhampton Beer

Wolvernamp.... _
Festival
CAMPAGEN
FOR
FOR
WIGHTON
Wolfrun Hall, Mitre Fold,

Wolverhampton 75+ beers plus ciders, perries & foreign bottled beers www.wolverhamptoncamra.org.uk

<u>Friday 3 – Sunday 5 June</u> Black Boy Beer Festival

Black Boy, Station Road, Chinnor, nr Thame 01844 350426 www.blackboychinnor.co.uk

Saturday 4 June 8th Great Chadlington Beer Festival

Memorial Hall, Spelsbury Road, Chadlington 22 beers

www.chadlingtonbeerfestival.com
Friday 10 – Saturday 11 June

Friday 10 – Saturday 11 June Wallingford Blues and Beer Festival

Regal Centre, off St Martin's Street, Wallingford 21 beers plus cider & wine www.bluesandbeer.co.uk

Friday 10 - Sunday 12 June Turnpike Beer Festival

The Turnpike, 2 Woodstock Rd Yarnton Oxford OX5 1PJ 20 beers plus cider 01865 847666

<u>Friday 10 – Sunday 12 June</u> Rising Sun Beer Festival

Rising Sun, Worminghall Road, Ickford, nr Thame 01844 339238



Latest information about beer festivals can be found on the Oxford CAMRA web site at www.oxfordcamra.org.uk/festivals

<u>Saturday 11 June</u> Candleford Beer Festival

Cricket Green, Main Street, Fringford, nr Bicester 30 beers plus cider & perry www.fringford.info

<u>Tuesday 14 - Saturday 18 June</u> Summer Beer Festival

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

Friday 17 - Saturday 18 June

Salisbury Beerex XXXI
Salisbury Arts Centre, Bedwin
Street, Salisbury

60+ beers & ciders

Entry by ticket only – phone or see website

01722 321744

www.salisburyartscentre.co.uk

Friday 17 – Sunday 19 June Squire Bassett Beer Festival Squire Bassett Oxford Road

Squire Bassett, Oxford Road, Kidlington 13 beers

01865 373340

Beer Festival Diary Continued



Friday 24 - Saturday 25 June Rugfest Music & Beer Festival

Wallingford Sports Park, Hithercroft, Wallingford 19 beers plus 5 ciders 01491 835044 www.rugfest.co.uk

Friday 24 - Saturday 25 June



5th Stratford-upon-Avon **Beer & Cider Festival**

CAMPAIGN Stratford-upon-Avon Racecourse, Luddington Road, Stratford-upon-Avon 50+ beers plus 12 ciders & perries www.stratfordbeerfestival.org.uk

Friday 24 - Sunday 26 June Three Horseshoes Beer Festival Three Horseshoes. Main Road.

Long Hanborough "Celebrating the pub's 150th Anniversary" 10+ beers plus 4 ciders

01993 883838

Friday 1 - Sunday 3 July Woodman Cider Festival

Woodman Inn. New Yatt Road. North Leigh, nr Witney Lots of cider plus 5 beers 01993 881790

Saturday 2 July

Haddenham Real Ale Festival Youth & Community Centre, Woodaways, Haddenham www.haddenham-beer-festival.co.uk

Saturday 2 - Sunday 3 July **Red Lion Beer Festival**

Church Street, Stratton Audley, nr **Bicester**

01869 277225

www.redlionstrattonaudley.co.uk

Wednesday 6 - Saturday 9 July



22nd Ealing Beer festival Walpole Park, Mattock Lane, CAMPAIGN FOR REAL ALE Ealing, London

200 beers, ciders, perries & foreign beers www.ealingbeerfestival.org.uk

Friday 8 - Sunday 10 July



Beer on the wys ... Hereford Beer & Cider

Hereford Rowing Club, Greyfriars Avenue, Hereford 140 beers plus 99 ciders & perries www.herefordcamra.org.uk

Saturday 9 July, 11am-10pm **Charlbury Beer Festival**

Charlbury Cricket Club, Dyers Hill, Charlbury

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

Saturday 9 July 6th Cheltenham Beer Festival

All-ticket and sold out www.samsfriends-chelt.org

Saturday 9 - Sunday 10 July Woodcote Festival of Ale

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

30+ beers, 4 ciders plus wine www.woodcoterally.org.uk/festivalofale.html

Friday 15 - Sunday 17 July **Bastille Day Beer Festival**

Horse & Groom, Lower Heyford Road, Caulcott, nr Bicester 01869 343257

www.horseandgroomcaulcott.co.uk

Friday 15 - Sunday 17 July **Red Lion Beer Festival**

Red Lion, High Street, Islip 20 beers plus 5 ciders 01865 375367 www.redlionislip.co.uk

Friday 15 - Sunday 17 July 2nd Windsor LocAle Festival



Windsor Farm Shop, Datchet Road, Old Windsor

CAMPAIGN POR 45 beers plus ciders & perries www.swmcamra.org.uk

Saturday 16 - Sunday 17 July Ale on the Rail Weekend

Cholsey & Wallingford Railway, Hithercroft Road, Wallingford 01491 835067

www.cholsey-wallingford-railway.com

Saturday 16 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 16 - Sunday 17 July **Hornton Beer Festival**

Dun Cow, West End, Hornton, nr Banbury 01295 670524

Friday 22 - Sunday 24 July Souldern Beer Festival

Fox Inn, Fox Lane, Souldern, nr **Bicester** 24 beers 2 ciders 01869 345284 www.thefoxatsouldern.co.uk

Thursday 28 - Sunday 31 July Moreton Beer & Cricket Festival

Bear at Home, High Street, North Moreton, nr Wallingford 01235 811311

www.bear-at-home.co.uk

Friday 29 - Sunday 31 July 35th Cotswold Beer Festival



Postlip Hall, nr Winchcombe. Cheltenham

EARALALE Friday & Saturday ticket only - see website or phone 01242 239785

www.gloucestershirecamra.org.uk

Friday 29 July - Monday 1 August

Falkland Arms Beer Festival

The Green, Great Tew 01608 683653 www.falklandarms.co.uk

Saturday 30 July Brackley Round Table Charity Beer Festival

Brackley Town Hall & Piazza www.brackley.roundtable.co.uk

Tuesday 2 - Saturday 6 August

Great British Beer Festival Earl's Court, London

campaign for 450+ beers plus ciders, perries & foreign beers www.gbbf.org.uk

Friday 12 - Sunday 14 August Black Horse Beer Festival

Black Horse, Main Street, East Hanney, nr Wantage 01235 868212

www.theblackhorseineasthanney.co.uk

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

White Horse Branch

Notes from your Social Secretary

It's Not JUST organising "Drink-ups in a Brewery"...

Okay, actually it is...!

When I took up the role of Social Secretary for my local CAMRA branch last year, it was my aim to put together a range of events which would suit as many of our wide variety of members as possible, and hopefully to encourage even more real ale enthusiasts to join our growing branch.

As suggested by the title of this article, an obvious thing for any CAMRA branch to do is to visit great breweries and sample great beer (Oxfordshire is already blessed with 18 and more are planned). We had a successful (if very rain soaked) visit to Best Mates Brewery, where we enjoyed an informative tour of the site, a talk on the brewery and of course a chance to sample lots of Midsummer Madness. We've also visited Winchester, with Flower Pots Brewery at Cheriton en route, and have a day trip to Salisbury planned for June, as well as further visits to breweries and evenings out throughout 2011.

Branch Contacts

For more information please contact:

- Neil Crook: Chairman contact@whitehorsecamra.org.uk
- Peter Fowler: Membership Secretary membership@whitehorsecamra.org.uk
- Ian Winfield: Social Secretary social@whitehorsecamra.org.uk

So what other social activities are there?

In the coming weeks we will have socials presenting "Locale" awards to pubs serving locally produced beer.

Other upcoming activities include trips to some of the great beer festivals, an "Aunt Sally" evening at our branch Pub of the Year, and home of Old Forge Brewery, The Radnor Arms at Coleshill, and a day at Ascot Races & Beer Festival.

So, if you are a current member who wants to take part in more activities with your local branch, or simply someone who appreciates a good pint of real ale and would like to see more of what CAMRA is all about, then feel free to come along to any of our social events where our friendly branch members would be delighted to see you and make you welcome.

"Cheers!"

Ian Winfield, Social Secretary - White Horse CAMRA

Details of all these events will be on the branch website



or contact: Social@whitehorsecamra.org.uk for more information.

Diary Of Events

Saturday 18th June

Wantage Beer Festival Helpers Outing Hop Back Brewery Tour and Salisbury city crawl

Tuesday 21st June

Branch Meeting Blowing Stone, Kingston Lisle

Friday 8th July

Social: Aunt Sally Match v West Berks Branch The Radnor Arms, Coleshill.

Tuesday 19th July

Branch Meeting Fox & Hounds, Uffington



Radnor Arms: Pub of The Year



Members of White Horse Branch met at the Radnor Arms, Coleshill in May to celebrate the pub's award of White Horse Branch 2011 Pub of the Year. Chairman Neil Crook, in presenting the certificate to landlady Gemma Court, congratulated her on the quality of the pub's beer. He also handed over the tankard, to be retained by the winning pub for a year, which commemorated the branch's first chairman, Bob Sumner.

When Gemma took over the Radnor Arms the beer was first provided by the Halfpenny Brewery in Lechlade, but with the establishment of the Old Forge Brewery in an outbuilding, the Radnor now had a steady supply of its own beers on hand. Neil also presented Gemma with a LocAle certificate, and commented that she seemed to have no trouble in guaranteeing to serve at least one local beer brewed within 30 miles of the premises – 'In Gemma's case. It's within 30 feet!'

At the same event, Gemma presented awards for patrons of this Grade II listed building for naming the new brewery and its beers.

The joint runners-up for Pub of the Year were the **Royal Oak**, Wantage and the **North Star**, Steventon.



Neil Crook presents award to Gemma Court





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

10am - 4.30pm Summer: Opening: Monday to Friday

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

Vale Ale Trail: Wantage Pub Crawl 1



Dick Bosley

Birthplace of King Alfred the great and an ancient market town in South Oxfordshire Wantage is easily reached by bus from Oxford, Abingdon and Didcot.

Being the centre of an agricultural area brewing will have taken place in Wantage for hundreds, if not thousands, of years. There is a 13th century reference to a woman in Wantage being prosecuted for 'watering the ale' and, by 1577, there were 10 alehouses, 4 Inns and 2 taverns recorded in the town. As with most towns the local breweries amalgamated over the years until, in 1864, Wantage brewery was taken over by Morlands which, in turn was taken over by Greene King.

Starting at the eastern edge of Wantage, on the A415, is the **Lord Nelson**, a Greene King Hungry Horse pub. There are normally 3 ales on sale here – *Morlands Original*, *Old Speckled Hen* and *GK IPA*. The original Nelson burnt down in 1902 when a town councilor was heard to remark – "Never mind, it was only a public house. There are plenty of them about".

Heading into town from here you pass over 2 mini-roundabouts, with the road becoming Wallingford Street, and you will see the **Kings Arms** on your right. This still displays the Morlands sign and the pub has a lovely garden as well as offering traditional pub games and sky sports on TV. As you would expect the beers here are supplied by Greene King. Opposite the pub is the site of Rockwell brewery which was sold in the 1850's.

Leaving the Kings Arms you should – carefully – cross the road to **The Shoulder of Mutton**. Sadly the old sign shaped as a shoulder is no more – the pub name probably refers to a dish supplied at the pub for travellers. The pub, now a freehouse, has been recently refurbished with 2 bars and a function room and now has 10 handpumps, usually featuring 8 real ales and 2 ciders. The 'shoulder' holds regular folk nights, a cheese club and regular beer festivals. Also the barmaid was described as "the best in Wantage"by herself.

Turning left from the front door for about 100m and bearing right into Newbury Street you will see steps on the right leading down into **The Vaults** – known locally as the 'pit'.

The name refers to a time when the pub was the Post Office Vaults, which closed in 1985. The pub now features several TVs showing sports but the ale – *Sharps Doombar* – is probably the cheapest in town.

Going back up the steps and continuing along Newbury Street you will see **The Blue Boar** on your right but, sadly, at the time of surveying this pub had no real ale. Dating back more than 250 years there used to be a pig market outside the pub. As the main (open) water supply also ran down Newbury St this may help explain why beer was safer to drink than water. Opposite is the site of the old Packhorse, site of a notorious murder in 1833 when Ann Pullen, the landlady, was beheaded by a beanhook!

Finally we continue up Newbury St to the Royal Oak. This has become something of a mecca for real ale lovers and has won more CAMRA awards than you could count on the legs of an octopus family. The earliest reference to the Oak is dated 1753, when the rent was 37p! It is now a freehouse with a changing range of ales and ciders, 2 bars, pub games and an exceptionally friendly landlord.

Should you wish to do this pub crawl in reverse we suggest you walk backwards.

Brewery News

Old Forge Brewery

The next beer Old Forge plan to produce will be a Fathers Day special, named after the Vicar of St Andrews, the Reverend Richard Hancock, from the nearby village of Shrivenham, Oxforshire. The beer will be available on Father's Day and will feature in the pubs in Shrivenham, at St Andrews Church itself, during a musical event on the evening of Saturday 18th June, as well as being on at the Radnor Arms



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

ROYAL BLENHEIM

13 Ebbes St. Oxford



- ■10 hand pumps.
- We are in the 2011 Good Beer Guide.
- ■1/3 pints always available.
- Homemade food using fresh
 local produce. Vegetarian,
 vegan & coeliac friendly.
- Quiz Night Wednesday 9pm.

Only pub in Oxford run by an Oxford brewery. Nominated for CAMRA Oxford Pub of the Year 2010.

10% off food/drink for CAMRA members 3pm-7pm.

www.royalblenheim.co.uk



Abingdon Broad Face First Beer and Cider Festival



The first Beer and Cider Festival at the Broad Face, Abingdon, took place from Friday 1st April to Sunday 3rd April. About sixteen members of the



Oxford CAMRA group gathered there on the afternoon of Saturday 2nd to appraise the goods on offer.

Twelve firkins of real ale and four ciders had been arranged on racks in one corner of the main bar room. Two enthusiastic and knowledgeable barmen served the beer and provided sampling sheets and soon members were quaffing ale with gusto.

The ale was mainly from local micro-breweries - Shotover, North Cotswold, Lodden, White horse, Loose cannon to name a few, and also

some from further afield - Thwaites, Okells and the Leeds Brewery. The cider drinkers were also well serviced with two Thatchers and two Westons ciders, including Old Rosie at 7.3% for the more adventurous individuals

All the beer was in top condition and served at a constant temperature, due to a state of the art cooling system which was being used.

My particular favorites were **X9 GAL IPA** from the Rebellion Brewery, a good session ale (3.7%) which managed to be both Malty and fruity, and the Old Bog Brewery's **Monstrous Mild**, smooth, rich and velvety but deceptively strong at 5.6%. this prize winning ale should be sipped slowly and savoured.

A few of us had some food in the excellent Broad Face restaurant which offered a few special items made with Real Ale. I had a Real

Abingdon Brewery Tap Beer Festival Report

Matthew Heritage, Landlord

The festival went extremely well. Too well. Close to 1,600 pints sold in the tent alone, over just the Friday and the Saturday. Alas, none survived to the Sunday.



We will be upping the order for next year to be close to the amount for sale at the Bunkfest in Wallingford!

The first of the beers to sell wasn't the 'top left' spot usually occupied by something like *Abingdon Bridge*, but the lower middle spot, completely out of sight to the casual onlooker. The beer in question? *WB 40* (called WD 40 all festival long). Most enjoyed it, although some commented that it didn't live up to their expectation. Looked in great condition when poured, and had a lovely bright ruby brown colour, but somehow seemed a tad thin on flavour.

Golden Gate by Dark Star was very well received, and mostly due to the oodles of flavour it effortlessly packed. Buttcombe's Mendip Springs was also a popular choice, as were the two

porters *Old Vic*, also by Buttcombe, and *Steam Porter*, by Box Steam. *Le Butts Biere* also scored well, with most folks unaware of how interesting a lager yeast can be in an English style ale.

The beer with the most votes was surprisingly the **Scott's 1816** by Copper Dragon. I say surprisingly, because of how it was outnumbered by the local brews, several of which were very good and quite rare on the ground in Abingdon.

Cider wise, first to sell out was the classic scrumpy *Old Rosie*, quickly followed by all the rest on Saturday afternoon. The surprise seller and possibly the crowds favourite (there was more of it than the Old Rosie which is why it lasted out a little longer) was the *Broadoak Medium Sweet*, followed by the *Old Bristolian*. *Black Rat* did not appeal as much

as usual for some reason, although it looks like we ended up with the 6.0% version rather than the 4.5%

Over three hundred sausages in a roll with (or without) onions, twenty bowls of beef stew and nearer thirty bowls of Chilli were also sold.



Ale Chilli-con-carne which was delicious and the real Ale Beef casserole was very tasty, by all accounts.

As the evening drew on, most members started to disperse but a few die hards stayed on to see "Full Circle", a local rock band, perform to a very appreciative crowd.

All the while the Festival was doing a steady trade and everyone appeared to be having a very good time!

Many thanks to Landlord Dusty and his hard working staff for a memorable day out. Hopefully this was the first of many Beer Festivals to come at the Broad face.



Firkins of ale being racked before the Broad Face

Beer Festival

Travelling Drinker

Dave Cogdell & Chris Hunter

Travelling around various locations in the Far East we have been lucky enough to locate some wonderful micro breweries, Hong Kong, Singapore and even on Bali, but having arrived in Patong beach on the island of Phuket in Thailand I did not hold out much hope for finding one.

But there I was looking around the Jungceylon shopping centre wondering why we in Britain have to put up with such poor facilities, when I came upon a ship on a small lake with playful fountains dancing to music, I thought perhaps a photo opportunity and looking through the view finder, I espied a banner on a bridge & on the bridge a banner "we brew our beer behind the ship."





There I discovered the Full Moon Brew Work, (didn't try that on google) a modern, clean, bar with four hand pumps, a feature of some old copper vessels and behind a glass partition a micro brewery. Behind the bar was Sukij Thipatima, the Brewer, Manager, waiter, barkeep, head cook and chief bottle washer, seen here with me in front of the copper kettles. He had previously worked for one of the largest lager brewing companies but had decided to set up his own enterprise.

The beers on offer were a light lager, a dark lager and a wheat lager, (sounds a bit like our own Cotswold Brewery). The fourth beer was a green issue brewed for St. Patricks day, the colour obtained by Sukij from a leaf from Burma that secretes a green colourant naturally.

Sukij has plans to expand by working in partnership with local outlets, he is unable to supply to places he does not "own" as the larger brewers have managed to block this at government level. Where have I heard this before? We wish Sukij and his team success in their venture.

Tasting notes from the brewer

Oriental Wheat - 4.5%

With a cloudy pale hue, giving a unique aromatic scent from Thai tangerine orange peel, coriander and spices, it is smooth, light bodied and a spiced citrus flavoured freshness.

Dark Ale - 5%

Amber red in colour, made from 3 malt varieties and Thai black sticky rice from North Eastern Thailand. With a nice foamy head with a pleasant caramel aroma, while the taste is mildly chocolate and coffee flavoured with a creamy, velvety, taste. It is an easy drinking beer and comes with a kick.



Phuket Lager – 4.5%

A refreshing pale beer with a good blend of Australian crystal malts and Thai GABA rice, it has a light body with a slight hint of hops and delicate malty aromas.

Any other travellers articles to the Editor please

THE MASONS ARMS

2 Quarry School Place Headington Oxford 01865 764579

The 10th Headington Beer Festival

45 Real Ales & 10 Ciders
Pig Roast & BBQ
Live Music Saturday Night

2nd 3rd & 4th September 2011

Oxford Camra Pub of the Year 2004, 2005 & 2010







facebook

Bainton Bikes Beer Lover Rides Tyres, towpaths and trains.

BAINTON BIKES

Kevin Moreland, www.baintonbikes.com

6 Bainton Road, Oxford, OX2 7AF, t:01865 365658

What is it about the sun that draws me to waterside pubs and good beer gardens? The wait for a pint at the pubs around the city suggests I'm not alone.

We're going to ride the Oxford canal towpaths which has a fantastic array of pubs directly waterside and close by, better still there are train stations at various stops on the way so plenty of scope to bail and get a lift home at any point.

This ride is approximately 20 miles, mostly off road following the towpath with occasional quiet roads. The towpath is mainly unsurfaced and bumpy in places; therefore mountain bikes are the ideal companions.

We're starting our trip from Walton Well Road, needless to say you can start anywhere on the canal, just get on and head North and keep following the canal path signs towards Banbury.

The first part of this trip is by far the longest part without a watering hole stop, travelling along the canal from the city we leave the general hustle and bustle of Oxford and pass under the ring road, soon Kidlington comes and goes. We've travelled 5 miles and now the first stop is upon us; **The Jolly Boatman** of Thrupp which is perfectly located alongside the canal, with a selection of 2 ales to choose from deciding on a *London Glory* we venture to the canalside garden and bask in the sunshine. After the ride the first pint really does hit the spot, so we stop for another before getting back onto the towpath.



The Jolly Boatman

From Thrupp we head past the canal centre and pass two more locks for 3 miles before crossing over the bridge to stop at **The Rock of Gibraltar**, which I soon learn is currently closed for refurbishments! I knew I should have gone to the toilet at the Jolly Boatman...

Hopping back on the bikes we continue along the towpath for 2 miles, and leave at bridge number 213 (Pigeon Lock) and follow the signs towards the Post Office. We leave the canal and head into Kirtlington and stop at the **Oxford Arms**, here we stop in and ask the barman to open the rear patio gate so we can bring our bikes into the garden, which he kindly

barman to open the rear patio gate so we can bring our bikes into the garden, which he kindly obliges. We stop for a nice pint of *Old Hooky* and a modest portion of triple cooked chips (it appears you pay a pound for each time the chips cooked).

Heading back to the canal we pick up the towpath and continue on route for 5.5 miles; this part of the route is very scenic and extremely bumpy but the end locations are well worth it.

Soon we reach Heyford Wharf where the bistro bar **Kizzies**, is located. Unfortunately Kizzies doesn't serve draft but don't let this put you off, it is a very friendly relaxed place and there is a nice selection of bottled beer to choose from, we settle for a well earned bottle of **Scarecrow** and a 'Monster Bap' with cheese (which wasn't quite the monster I had hoped for but still very nice) before heading into Lower Heyford and stopping at the Bell.

Sadly I failed to do my research and **The Bell** is closed during the week from 3 to 5, so

Essential Equipment to take includes; Map, puncture repair kit, spare inner tubes, pump, water, Allen key and spanner set, a decent lock and lights. There are free maps readily available for the route we'll be taking, with details of some of the pubs printed – you can pick up a map at the tourist board, train station or pop into our shop (Walton Street Cycles, 78 Walton Street) to pick up a copy.

Summary of Cycle Parking Facilities

- The Jolly Boatman: Plenty of garden benches to lock your bikes to.
- Rock of Gibraltar: A vast garden offering space to lock your bikes.
- Oxford Arms: Small garden at the rear of the pub, or locking your bikes together in the car park.
- Kizzies: A small 3 wheel stand is outside, or the train station offers some Sheffield racks. We took our bikes into the garden with us.
- · Bell: Rear Garden with benches available.
- White Lion: Rear garden with benches available, but we locked ours outside the front.

jumping back on the bikes we head back towards Heyford station.

I was planning to reach Kings Sutton train station but we've gladly succumbed to the vast open gardens and the canal side drinking offered so sod it, we check the train times at Heyford Station and ride the short distance of a mile to Steeple Aston, which is up a bloody big hill but at the top of it lays the very charming and welcoming **White Lion** where we enjoy a few pints of *Tribute* and await our train home, maybe next time we'll make it further...



The Rock of Gibraltar

To view more photos of this ride please visit our website – www.baintonbikes.com

These are regular rides we run and if you are interested in joining then please contact me on info@baintonbikes.com; if you contacted me before about joining us for a ride please do send your details again I've foolishly wrote them on a scrap of paper...







Now covering; Abingdon, Wheatley, Horspath, Littleworth, Denton, Cuddesdon, Holton and Garsington.

We are currently seeking OWNER DRIVERS with a valid Hackney Carriage Licence issued by South Oxfordshire District Council, Vale of White Horse District Council, Cherwell District Council or Oxford City Council.

Please contact 001 Taxis, New Inn Yard, 108 St. Aldates, Oxford



Join CAMRA Today

| Complete the Direct Debit for for the price of 12 and a fanta: Alternatively you can send a cheque pay www.camra.org.uk/joinus or call 01727 CAMRA, 230 Hatfield Road, St Albans, | stic discount on your able to CAMRA Ltd with your 367201. All forms should be | membership subscription. |
|---|---|---|
| Your Details | | Direct Debit Non DD |
| Title Surname | (LIK & | le Membership £20 £22 \$20 \$ |
| Forename(s) Date of Birth (dd/mm/yyyy) | Joint I | Membership £25 £27 ner at the same address) |
| AddressPostcode | pleas | oung Member and concessionary rates to visit www.camra.org.uk or call 27 867201. |
| Email address Tel No(s) | I wish | n to join the Campaign for Real Ale, agree to abide by the Memorandum and les of Association |
| Partner's Details (if Joint Men | ibership) | lose a cheque for |
| TitleSurname Forename(s) | Signe Applic | ed Date cations will be processed within 21 days |
| Campaigning for Pub Go & Beer Drinkers | | Enjoying Real Ale & Pubs ara.org.uk/joinus |
| Instruction t Building Society to | p your Bank or pay by Direct Debit g a ball point pen and send to: latfield Road, St. Albans, Herts ALI 4LW | DIRECT Debit This Guarantee should be detached and retained by the payer. The Direct Debit |
| the Manager Bank or Building Society | 9 2 6 1 2 9 | Guarantee This Guarantee is offered by all banks and buildin |
| Postcode me(s) of Account Holder | FOR CAMRA OFFICIAL U This is not part of the instruction to your Bank or Buil Membership Number Name Postcode | JSE ONLY Islding Society If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in a of your account being debited or as otherwise a ll you request The Campaign for Real Ale Ltd to a payment, confirmation of the amount and date |
| anch Sort Code | Instructions to your Bank or Building Please pay Campaign For Real Ale Limited Direct Debi detailed on this instruction subject to the safeguards as Garantee I understand that this instruction may rema Ale Limited and, if so will be passed electronically to m | g Society Is a error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your or building society, you are entitled to a full and man with Campaign for Real afform your |
| ference | Signature(s) Date | You can cancel a Direct Debit at any time by sin contacting your bank or building society. Written |



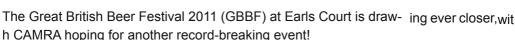
Great British Beer Festival

2–6 August 2011
Earls Court, London



Great British Beer Festival 2011 August 2nd – 6th Earls Court, London





In 2010, over 66,000 people attended the 5-day extravaganza, with over 1,000 CAMRA volunteers giving up their time to make the Festival the biggest to date.

This year, Festival-goers should expect 700+ real ales, ciders, perries and foreign beers from around the world, with CAMRA claiming to have something to suit every drinker's taste buds! To accompany this heady range, the Festival offers a great choice of food from traditional cuisine to classic pub snacks, unforgettable live music, a wide variety of pub games to occupy your time, and an array of tutored tastings from some of the leading authorities in the beer world.

Tickets for the event are now available and can be pre-ordered for a discounted price from the ticketing website at www.seetickets.com/gbbf . With such demand at the door of Earls Court for tickets, pre-ordering is a great way of ensuring you do not miss out on the Festival fun!

While the British real ale, cider, perry and foreign beer lists are being finalised in time for this year's Festival rope drop on Tuesday August 2nd, CAMRA is looking to give away 25 pairs of tickets to GBBF to beer drinkers old and new. To be in with a shout of winning a pair of tickets, please answer the following question correctly and submit your answer, name and address to jon.howard@camra.org.uk by Friday July 8th 2011. Entries can also be posted to- Jon Howard, GBBF Comp, CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4LW.

Competition question-

This year, CAMRA, the Campaign for Real Ale is celebrating its....

- a) 10th birthday
- b) 40th birthday
- c) 70th birthday

Winners of the tickets will be notified by Friday July 15th 2011.

Festival opening times-

Tuesday August 2nd - 5pm - 10:30pm Wednesday August 3rd - Friday August 5th - 12pm - 10:30pm Saturday August 6th - 11am - 7pm

For further information on the Festival, visit www.gbbf.org.uk

LocAle Pubs



14. North Parade Avenue. Oxford, OX2 6LX



The Rose & Crown The branch awarded LocAle accreditation to the Rose & Crown on May Day.

> Licensees Debbie and Andrew Hall have been tenants at the pub since 1983, eventually buying the freehold of the former Punch pub a couple of years ago. The pub has featured regularly in the Good Beer Guide, and has always had a reputation for good ale and good conversation. Even in its Punch days, the pub was able to stock one local beer from Hook Norton. Now it is a free

house, three regular ales including two LocAles are sold: Adnams Southwold, Hook Norton Old Hookv and Shotover Scholar, with a fourth pump dispensing a guest beer, which too is often from a local brewerv.

Members of the local branch enjoyed the lunchtime May Day celebrations in North Parade. and the Branch LocAle Coordinator Sam French managed to find a quiet moment to present Andrew with his certificate.

Sam French, Branch LocAle Coordinator, branch member David Hill. Adam Hall and Andrew Hall of the Rose and Crown.

Pubs in our area that always serve real ale from local breweries:

- ► Cricketer's Arms. Littleworth
- ► Stock's Bar. Abingdon
- ▶ White Horse, Broad Street, Oxford
- ▶ Gloucester Arms. Oxford
- ▶ Duke's Cut. Oxford
- ► Brewery Tap, Abindgon
- ► The Queen's Head, Horspath
- ► Far from the Madding Crowd, Oxford
- ▶ Chester Arms. Oxford

- ▶ Masons Arms. Headington
- ► The Gardener's Arms. Jericho
- ▶ The Honey Pot, Oxford
- ► The Horseshoes, Witney
- ► The Plough Inn, Witney
- ► The New Inn, Witney
- ► The Royal Blenheim, Oxford
- ▶ The Rose & Crown, Oxford

The CAMRA LocAle award is presented to pubs that endeavour to always serve local ales brewed within 30 miles. If you think your pub should join the scheme then please get in touch by calling Sam French on 07905 212318 or email locale@oxfordcamra.org.uk

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/mailing-lists

facebook

Join our Facebook group by searching for Oxford CAMRA

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



