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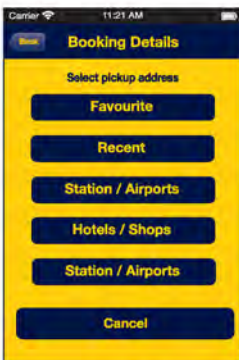
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"The charred pub sign is just one sign of its drawn-out agony, as are the hanging baskets still in place and the fly-posters, one poignantly advertising Rave to the Grave."

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FOR  
REAL ALE**

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

5000 copies are distributed free of charge to pubs across the two branch's area, including Oxford, Abingdon, Witney, Faringdon, Eynsham, Kidlington, Bampton, Wheatley and Wantage and most of the villages in between.

This newsletter is also available to download in pdf format from our website [oxfordcamra.org.uk/drinker](http://oxfordcamra.org.uk/drinker)

Valuable contributions have been received for this issue from Dave Richardson, David Hill, Richard Queralt, Dick Bosley, Tony Goulding, Palmers Brewery, Neil Crook, Dave Cogdell and all those who have supplied pub reports at branch meetings or by email.

Please send contributions to [editor@oxfordcamra.org.uk](mailto:editor@oxfordcamra.org.uk) including reports on changes to pubs so that we can maintain our database and report about changes in future issues of this magazine.

For advertising rates contact [advertising@oxfordcamra.org.uk](mailto:advertising@oxfordcamra.org.uk) - we are sorry but no phone number is available at present whilst we sort out our new editorial team - see right

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

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# Welcome...

## ...to the last ever Oxford Drinker?

Welcome to the (much delayed) issue 77 of the Oxford Drinker. There is a real possibility that this issue could be the last.

Unfortunately, our previous editorial team, Steven and JoHanne Green, felt they were unable to continue in December for personal reasons. During their tenure, they took the Oxford Drinker into the colour age, increased its size to 32 pages, and managed to secure enough advertising revenue to allow the publication to be self-sufficient. Everyone at Oxford CAMRA, and I'm sure all of our readers, would like to pass on our thanks to Steven and JoHanne for all the good work they have done over the past few years.

The Oxford Drinker remains the branch's major point of contact with beer drinkers in Oxfordshire throughout the year. It is therefore very important that we are able to carry on providing information, and hopefully entertainment, to our readership and membership for the foreseeable future. With this in mind, I have taken on the editorship of this interim issue to

maintain the magazine's profile and to appeal to you, our members and readers, for help in producing future issues.

We have a number of people who have provided vital assistance in producing this issue, but we cannot necessarily guarantee their help in the future, so we shall be holding an open discussion session, in a pub, to encourage those who possess the required skills, enthusiasm and dedication, to offer their help to the Oxford Drinker Team.

If you feel you would be able to assist in any way, please do come along to our open social meeting at the St Aldates Tavern on Thursday 14 March from 6pm until 8pm. We would be grateful for offers of help, however small, in order that this important publication can continue. If you are unable to make the meeting date, but still wish to help, then please contact the branch so that your offer of help can be included in our overall plans. [editor@oxfordcamra.org.uk](mailto:editor@oxfordcamra.org.uk)

**MATT BULLOCK**

**Thursday 14 March 2013**

6pm to 8pm

**St Aldates Tavern, Oxford OX1 1BU**

Open meeting to discuss the future publication of the  
**Oxford Drinker**

We require volunteers

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Gathering and Collating Information for Publication  
Layout/Desktop Publishing • Distribution

**CLOCKWISE FROM TOP LEFT:** Reduced prices at the General Elliot; Victorian detail at the Marlborough; the same pub's substantial corner plot; fly posting at the Fox & Hounds

# Closing Time

**Dave Richardson** investigates pub closures to the south and west of Oxford city centre

**WITH** no sign of when the **Fox & Hounds** in Abingdon Road, Oxford will be put out of its misery and demolished, I decided to take a look at some of the other closed hostelries around the south and west of the city.

The **Fox & Hounds** is to become YAT – Yet Another Tesco – after a four-year battle to get planning permission, which has bitterly divided the local community and threatens the viability of a convenience store just across the road. The pub closed in 2007 and became an eyesore after a mysterious fire broke out some years later, and the community has been pressing for its demolition. The charred pub sign is just one sign of its drawn-out agony, as are the hanging baskets still in

place and the fly-posters, one poignantly advertising Rave to the Grave.

Off Abingdon Road but closer to the city is the **Marlborough House**, on the corner of Western Road and Marlborough Road. Although this pub closed in 2007 the handsome exterior looks remarkably solid and intact, and some work is under way which may lead to it becoming student accommodation.

Abingdon Road still boasts three pubs – **Greene King's Crooked Pot** (formerly Berkshire House) and **Duke of Monmouth**, and **Wadworth's Folly Bridge Inn**. A pub crawl on a summer's day in years gone by would often include a trip up Lake Street off Abingdon

Road, across the bridges over Hinksey Lake and the railway, for a pleasant ten-minute country stroll to the postcard village of South Hinksey. It's somewhat blighted by noise from the A34, but another highlight is the former **General Elliot** pub that has stood derelict since closure at Christmas 2008. The landlord did a runner allegedly owing **Vale Brewery** money, a sad fate for a former CAMRA award winner which was a delight to visit in summer – but couldn't attract enough custom year-round. The latest attempt to sell it for housing fell through in July, and it's now a very sorry sight.

West Oxford's pub scene has also been affected by closures, the latest being the **Osney Arms** on Botley Road which



## Osney Arms' fate is sealed

Another Oxford pub has been lost for ever - this time it's the Osney Arms on Botley Road.

A planning application was lodged last year to convert the former-free house into a guest house. Naturally, Oxford CAMRA objected to the plans, citing the fact that the former owners purchased the pub from Greene King and spent lot of money on the property only a couple of years ago, suggesting that it as considered a viable business then and should be given another chance now.

Unfortunately, our protestations fell upon deaf ears, and the change of use was granted in February, further thinning the pub stock to the west of the city centre.



closed late in 2011 and is earmarked for conversion into a guesthouse. Also putting up the shutters is **Maroon Bar** in Hollybush Row, formerly the **Chequers**, which continues to advertise 'ultimate surroundings' amid the peeling paint – what is the future for this? Fortunately the adjacent **Honeypot** seems to be thriving, and was recently refurbished.

Just a few hundred yards away down St Thomas Street, the **Brewery Gate** has recently been converted into either living or office accommodation, having been marooned off the beaten track since closure of **Morrells'** brewery. On my last visit, it didn't even sell real ale.

Also converted into housing is the **Wharf House** on Thames

Street, and stranger fates have befallen two pubs at the western end of Botley Road. The **Carpenters Arms** became the second Oxford pub to flip burgers rather than pull pints as a branch of McDonalds, while the **George Inn** became Richer Sounds' new electronics store. The old **George** still looks every inch a pub, and even the benches have been retained outside.

If all this sounds rather gloomy, then support the remaining traditional pubs while you can. Still in business in the Botley Road area are the **Hollybush**, **Kite Inn**, **Punter** (formerly the **Waterman's Arms**) and **Seacourt Bridge**, while **The One** is mainly a restaurant. At least there are some reasons to be cheerful.

# The Nag's Head

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## Palmers' Head Brewer visits the Lamb and Flag

**THE** Lamb and Flag in Oxford is celebrating selling one third of a million pints of fine ale from Palmers Brewery in Dorset over the last 12 years. Pub profits have gone towards scholarships for students at St John's College, owner of the historic tavern.

The pub and brewery marked this milestone with a special *Meet the Brewer* event on 25 October last year in the Lamb and Flag front room. Head Brewer Darren Batten conducted a tasting of all five Palmers' ales and explained the finer points of brewing each one using traditional methods, at Britain's only thatched brewery in Bridport.

Beers available on the night included Copper Ale, a 3.7% hoppy session beer, Best Bitter, which was sold on the night at its 1999 price of £2 a pint, Dorset Gold, and the impressive Tally Ho, a 5.5% nutty, dark beer.

Lamb & Flag landlord Martin Siggery said: 'Palmers beers are always very popular in Oxford and our customers enjoy a really well kept pint. We liked tasting the full range and hearing more about how they are made.'

St John's College acquired the building, along with much of the rest of the east side of St Giles, from Godstow Abbey in 1695. The Lamb and Flag Tavern began trading around this time, too. Named after the two symbols associated with St John the Baptist - note the crest in the bay window glass facing the passageway - the pub has served generations of students



**ABOVE:** From left: Palmers' Head Brewer Darren Batten, Palmers' Sales and Marketing Director Clevees Palmer and Lamb & Flag landlord Martin Siggery raise their glasses to the beer sales which have helped raise funds for graduate students at St John's College.

*Photo by Marc West*

and professors, as well as writers and celebrities including JRR Tolkien, CS Lewis, Philip Larkin, Graham Greene and Bill Clinton. Former Prime Minister Tony Blair was a regular visitor during his days as a student at St John's College in the 1970s.

The pub had been threatened with closure towards the end of the last century, but a fierce campaign, supported by Oxford CAMRA, persuaded the College to keep the pub open, and in 1999, it took over the running of the pub from Scottish & Newcastle.

This was the catalyst that turned this historic pub into one of Oxford's finest pubs, a runner-up in our Pub of the Year contest, and a regular Good

Beer Guide entry. A choice of real ales was introduced, and Palmers' cask ales were added to the range, including a house beer, Lamb & Flag Gold, shortly afterwards. Since that time, all of the profits from every drink sold are put towards supporting student scholarships at St John's. The Lamb and Flag Scholarships are awarded to graduate students who are of outstanding academic excellence but have no other source of funding to pursue their doctorate degrees.

Since the scheme started, Lamb and Flag scholarships have enabled 37 gifted students to further their studies at St John's. That's definitely worth raising a glass to!

**Matt Bullock**

# Pub News

## Abingdon

**BREWERY TAP:** We start on a sad note to record the passing of Marilyn (Marro) Heritage, the ever popular ex landlady of the Crown and more recently the Brewery Tap. Marro continued to work in the Tap after handing over to her son and his wife, Matt & JD, several years ago. Our condolences go to her husband Keith and the rest of the family.

**BROAD FACE:** Will shortly be re-opened by Michelin-starred chef Michael Riemenschneider, who has taken the pub from Jamie McLean, who runs Greene King's Old Anchor in St Helen's Wharf. He has taken the lease from Greene King and will run a food-based business. The Broad Face was run by Dushan Salwathura from August 2009 until September last year, when he reopened the Nag's Head..

**CROSS KEYS:** The first festival under the new management was held in October. Landlord Dave Arnott wishes to thank all those

that attended - considering the inclement weather, a lot of people made the effort and made it was a fun weekend event. Although the 26 ales and 16 ciders did not sell out, everyone helped make a considerable dent in them and seemed to enjoy the range offered. The favourite ale that seemed to come out on top was a local brew, Moonlight from Bellingers Brewery. Due to the success of this festival it is hoped to hold another one around March/April time and repeat this event during the Fair week next October.

**NAGS HEAD:** On Wednesday 17th October, Dushan Salwathura opened the doors to his new pub the Nag's Head. After working very hard to refurbish the pub, which had been closed for 2 years, he was finally ready to celebrate. He invited regulars from his previous pub, The Broad Face, Local Brewers, CAMRA members, and friends to an private opening night before the official opening on the following Friday.

The evening was a fantastic success enjoyed by a large gathering. The pub, which is situated on the Nag's Head Island on the Abingdon bridge, had been refurbished beautifully. Dushan has exposed the floor boards, making the pub feel clean and fresh, the colour scheme is lovely and he has preserved as many of the features, the old building has, to advantage.

There are 6 hand pumps with local real ale; Loose Cannon Abingdon Bridge is the house beer as well as Morland's Original and Shotover Prospect. The remaining 3 hand pumps has guest beers, also from local breweries. On the night XT8, Palmers Copper Ale and Vale Gravitus were on.

Dushan provided a selection of food for his guests along with free beer, champagne and wine, his suppliers of the latter also giving tastings. Later in the evening a band played.

The Branch used this opportunity to present Dushan with his LocAle certificate, as Loose Cannon Abingdon Bridge is as local as you can get, with the Loose Cannon Brewery just a bit further down the road. It is great to see Abingdon Bridge being served on Abingdon Bridge.

Since the opening Dushan has not had a moment to sit down! The pub is very busy with both diners and people coming in for a drink. It is great to be able to report on a success story when pubs are having such a hard time.

**LEFT:** Dushan receives his LocAle certificate at the Nags Head during the opening night celebrations.



## Cassington

**CHEQUERS:** Is a free house, offering Hook Norton as its regular beer and guests from a number of local breweries. Shotover Scholar featured in the new year, and Vale Red Kite and Brill Amber were due to follow.

## Charlton-on-Otmoor

**CROWN:** is currently for sale, freehold, by Fleurets.

## Garsington

**THREE HORSESHOES:** Wayne Tiller is the new landlord here and with the help of his team (girlfriend Diane, chef Patric and Lucy behind the bar) he intends to use his 13 years of experience to ensure that the Three Horseshoes is a thriving pub serving excellently kept beer. It is a Greene King pub and will sell three real ales from the Greene King range.

## Islip

**SWAN:** Now a Chinese restaurant as well as a traditional English bar. The internal layout is as before with a bar area near the door. A changing Greene-King beer is available on handpump.

## Kidlington

**SIX BELLS:** Has installed a third handpump and now sells Oxfordshire Ales Triple B, Sharp's Doom Bar and Brian's Reverend James.

## Marsh Baldon

**SEVEN STARS:** The pub has been bought by a consortium of local villagers, and will reopen shortly



after a period of closure. The local villagers are now looking for a tenant to run the pub, which faces the village green. We wish the villagers well with their enterprise.

## Oxford

**EAGLE & CHILD:** Planning permission was granted in February for a complete overhaul of this pub, owned by St John's College and recently leased to Nicholson's.

All of the rear extensions are to be demolished, including the corridor area behind the Rabbit Room, the conservatory, toilets and the kitchen. The approved plans shown a new extension to the pub, of 150m<sup>2</sup> (1600 sq ft), thus more than doubling the trading area of the pub. A new kitchen and servery, plus new toilets will also be added. On the first and second floors, seminar rooms will be provided, accessed



from a courtyard of Wellington Place. Thankfully, the front snugs and the bar area remain untouched, though the famous Rabbit Room will inevitably become even more of a corridor than it is now as it will be the only route through to the large restaurant to the rear.

The pub is due to close imminently for the work to be carried out and, like the Lamb and Flag opposite, will be run by the College rather than Nicholson's upon reopening.

**GRAPES:** Now run by Bath Ales, of course, a real cider has been added, and it is also made by Bath Ales. They describe Bouders Traditional as a medium dry still cider.



**HONEYPOT:** Reopened on the 1st November after being closed for around six weeks. This Admiral Taverns pub has been taken over by Paul Gabbott who used to run the White House in Bladon. At present there is one changing real ale but one or two more will be put on if there is demand. The beer varies, but Hook Norton Old Hooky and Sharp's Doom Bar have featured since the re-opening. Food returned at the beginning of December after the kitchen was refurbished.

*continued overleaf* ▶

## Oxford cont'd

**WHITE RABBIT:** The former Gloucester Arms has been substantially refurbished and has reopened as the White Rabbit. The interior is now much brighter and you can see in from the street! Beers, reportedly well-kept, are from White Horse brewery and pizzas are the house speciality.

**WIG & PEN:** Greene King has refurbished the former Copa on George Street and has given it its old name. It is run by George Momcilovic, who until fairly recently was the manager of the Grapes next door. The interior layout of the former Irish Linen Store remains the same, albeit redecorated, but the bar now boasts six handpumps and prominently features real ale.

Two Greene King beers are supplemented by Shotover Prospect and Scholar, a beer from Oxfordshire Ales (Detox at the time of opening) and a beer from Everards. All beers are served through a tight sparkler, which is a shame as the Shotover beer certainly doesn't need this treatment, and it does have a detrimental effect on the flavour.

## Witney

**PLOUGH:** After a short period of closure, the Plough has reopened. The owners are keen to make this a prominent real ale venue, serving 4 real ales, although they only have capacity for 3 at the moment, with a new pump going in soon. Beers will be Brakspear Oxford Gold and Taylor Landlord as regulars, and two that will change, one of which will

be a "beer of the week", at a price of £3.00. The early guest beers were from Marstons, with Ringwood Best Bitter featuring frequently. A new menu is offered; meals are served 11-2 & 6-9.30.

**ROBIN HOOD:** The freehold of this pub on the Hailey Road is currently for sale; let's hope somebody takes this pub on.



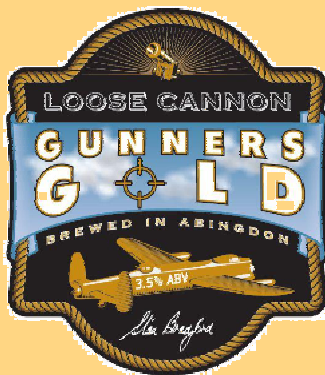
# Brewery News

## Loose Cannon

**A NEW** beer was launched in February. Gunners Gold is a 3.5 golden beer, and is named after wartime ace Stan Bradford, who downed six enemy planes during the Second World War. He was a flight sergeant with 57 Squadron, who manned the mid-upper gun on Lancaster bombers flying missions over Germany out of RAF Scampton in Lincolnshire.

In 1944, he was honoured with the Distinguished Flying Medal (DFM) for "an act or acts of valour, courage or devotion to duty whilst flying in active operations against the enemy" by King George VI in a ceremony at Buckingham Palace.

Mr Bradford, who lives in Abingdon, was on hand to pull the first pint of Gunner's Gold, at the Nag's Head pub on Abingdon Bridge. He was also presented with a case of the beer to enjoy at home!



## Compass

**THE NEW** brewery in Carterton is up and running, and Compass have now joined the SIBA Direct Delivery Scheme to ensure their cask beers can be supplied to a wider number of pubs across the region.

The new site has its own bottling plant, and the second beer to be bottled in Carterton, King's Shipment IPA, was awarded Silver medal for Bottled Beers over 5.0% at the SIBA regional competition in Nottingham in October. The bottled-conditioned beers are beginning to appear in several restaurants around Oxfordshire who wish to offer interesting beers to diners, but are unable to serve cask.

# Branch Diary

## Wednesday 6 March

### Branch Meeting

Kings Head & Bell, Abingdon  
OX14 5EA

Pre-meeting socials as follows:

18.30 Nags Head  
19.00 Punchbowl  
19.30 Kings Head & Bell

(see panel right for details)

## Friday 8 March

### Branch Social

Headington and Cowley Survey Pub  
Crawl

Meet at 6.30pm at the Butchers Arms, Wilberforce Street OX3 7AN. From here we shall visit pubs in Headington and Cowley areas using the no 10 bus service.

## Thursday 14 March

### Open meeting about the Oxford Drinker

St Aldates Tavern OX1 1BU

From 6pm until 8pm we shall be holding an open session to discuss the future of the Oxford Drinker. See page 5 for more details. If you are able to help in any way, please come along. If you cannot make that night but wish to offer help, please contact the editor:

[editor@oxfordcamra.org.uk](mailto:editor@oxfordcamra.org.uk)

## Saturday 16 March

### Branch Social

Beer Festival Helpers' Trip to  
Nottingham.

This is a free coach trip for people who volunteered at the 2012 Oxford Beer Festival. We shall be visiting Nottingham, with a stop off on the way home for refreshment and to break the journey. All volunteers will be notified by post or e-mail to reserve their seats. Any spare seats will be sold to other members. Pick-up points as follows:

09.15 Stratton Way, Abingdon  
09.30 Oxford Railway Station

The coach will return via these two points, arriving in Oxford around 9.30pm.

## Saturday 23 March

### Branch Social

Brewery Tap, Abingdon OX14 5BZ

Beer festival weekend, meet from 1.00pm.

## Monday 8 April

### Branch Meeting

Cape of Good Hope, Oxford

Pre-meeting socials as follows:

18.30 Angel & Greyhound  
19.00 Half Moon  
19.30 Cape of Good Hope

(see panel right for details)

## Saturday 13 April

### Branch Social

Jericho Survey Pub Crawl

Meet at Middy at The Anchor, Hayfield Road OX2 6TT. Visiting all the pubs on and near Walton Street, and Woodstock Road.

## Friday 19 April to Sunday 21 April

### Members Weekend

St Andrew's Hall, Norwich

CAMRA's annual Members Weekend and AGM, being held in Norwich. Find more at [www.camraagm.org.uk](http://www.camraagm.org.uk).

## Tuesday 7 May

### Branch Meeting

Wychwood Brewery, The Crofts,  
Witney OX28 4DP

Pre-meeting socials as follows:

18.30 Angel  
19.00 Three Horseshoes  
19.30 Wychwood Brewery

(see panel right for details)

## Saturday 11 May

### Minibus Trip

To survey rural pubs

Departs Stratton Way, Abingdon, at 11.00 am and the Lamb & Flag, St Giles, Oxford, at 11.30am. Call Tony 07588 181313 to book a seat.

Itinerary to be announced.

## Branch Meetings - new year, new ideas

Acknowledging that branch meetings might not appeal to all of our members, I pledged upon being elected Chairman of Oxford branch last September to make some changes to make meetings less formal and more of a social event.

It has often been the case that meetings drag on for two to three hours, and some of the business is rushed as people leave to get public transport out of sheer boredom. My plan is over the next few months to trim the amount of business done at branch meetings down to a few key items. The agenda will vary from month to month depending upon what needs to be discussed at that point in time, and it is hoped that the meeting will last no longer than an hour and a quarter.

In addition, we have introduced a pre-meeting social at two nearby pubs. This not only gives us the opportunity to visit more pubs, but also offers members the chance to join us for the social side if they do not wish to be part of the meeting itself, and also allows for some general discussion which would not happen after a meeting if people are rushing off home.

Our first trial of this in February was most encouraging, with over a dozen people enjoying the lively discussion in the James Street Tavern and the Fir Tree, and two members taking the opportunity to attend their first branch meeting.

**MATT BULLOCK**



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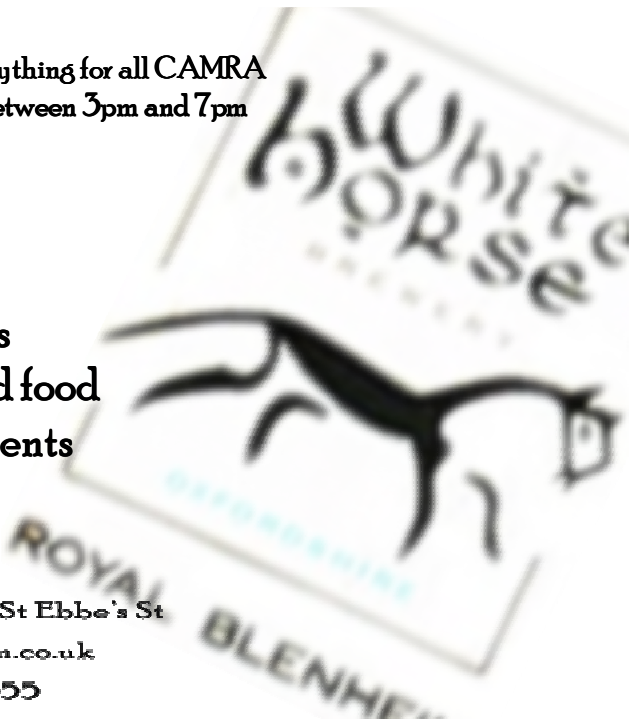
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# Festival Diary

**Wednesday 6 to  
Friday 8 March**

**London Drinker Beer &  
Cider Festival**

Camden Centre, Bidborough  
Street, London (opposite St.  
Pancras Station)  
150+ beers, ciders, perries &  
imported beers  
[www.camranorthlondon.org.uk](http://www.camranorthlondon.org.uk)

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**Thursday 14 to  
Saturday 16 March**

**Bristol Beer Festival**

Brunel Passenger Shed, Temple  
Meads Station, Bristol  
130 beers plus ciders & perries  
Entry by ticket only - see website  
[www.camrabristol.org.uk](http://www.camrabristol.org.uk)

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**Friday 15 to  
Saturday 16 March**

**Winslow Beer Festival**

Winslow Public Hall, Elmfields,  
Winslow, Bucks  
[www.winslowlions.org.uk](http://www.winslowlions.org.uk)

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**Tuesday 19 to  
Saturday 23 March**

**Far from the Madding  
Crowd Spring Beer Festival**

Far From the Madding Crowd,  
Friars Entry, Oxford  
25 beers plus cider & perry  
01865 240900  
[www.maddingcrowd.co.uk](http://www.maddingcrowd.co.uk)

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**Tuesday 19 to  
Saturday 23 March**

**Brewery Tap Beer Festival**

The Brewery Tap, Ock Street,  
Abingdon  
01235 521655  
[www.thebrewerytap.net](http://www.thebrewerytap.net)

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**Friday 22 to  
Saturday 23 March**

**1st Gloucester Beer & Cider  
Festival**

Blackfriars Priory, Ladybellegate  
Street, off Southgate Street,  
Gloucester  
35 beers plus 12 ciders & perries  
[gloucesterbeerfestival.org.uk](http://gloucesterbeerfestival.org.uk)

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**Thursday 28 to  
Monday 1 April**

**Woodman Easter Beer  
Festival**

New Yatt Road, North Leigh, nr  
Witney  
20 beers plus 6 ciders & perries  
01993 881790  
note: this is Easter Bank Holiday  
weekend

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**Saturday 6 to  
Tuesday 9 April**

**Far from the Madding  
Crowd Spring Cider Festival**

Far From the Madding Crowd,  
Friars Entry, Oxford  
01865 240900  
[www.maddingcrowd.co.uk](http://www.maddingcrowd.co.uk)

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**Thursday 2 to  
Sunday 5 May**

**19th Reading Beer & Cider  
Festival**

Kings Meadow, Reading  
550 ales and 150 ciders and  
perries.  
Live music Friday and Saturday.  
Hosting national cider and perry  
awards on Friday and Saturday.  
See advert on page 18 for more  
details or visit the website:  
[www.readingbeerfestival.org.uk](http://www.readingbeerfestival.org.uk)

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## Street's pubs notch half century

Few licensees stay at the same pub for more than a few years these days, but one Oxford street can now boast fifty years of service between the landlords of its two pubs.

North Parade Avenue, just off the Banbury Road north of Oxford City Centre, is a pretty, narrow street of shops, restaurants and has two pubs. On 21 February, licensees Andrew and Debbie Hall celebrated 30 years of running the Rose and Crown, once a Punch Tavern tenancy but now a free house. They are pictured below with son Adam (left) and Oxford branch chairman Matt Bullock (right).

Over the road at the Greene King-owned Gardeners Arms, licensees David and Jenny Rhymes will be marking twenty years at the pub in March, giving a total of fifty years between them.

Both pubs are well respected for the quality of their real ales. The Rose and Crown sells Adnams, Shotover, Hook Norton and other local beers, whilst the Gardeners has a house beer brewed by Greene King, plus two guest beers.



If you wish to add a festival to the diary page send details to [festivals@oxfordcamra.org.uk](mailto:festivals@oxfordcamra.org.uk)

# Call of Duty

On the 12th day of the 12th month in the year 2012, hundreds of CAMRA members went to London to lobby their MPs over the beer duty escalator. **Andrew Hall**, licensee of the Rose & Crown on North Parade, was one of them.

**ON** 12-12-12 I joined the North Oxford CAMRA branch free bus to Westminster to lobby our MPs and persuade them to consider the abolition of the beer duty escalator.

Upon arrival at the Emmanuel Centre in Marsham Street, (in the heart of London, just five minutes walk from the Houses of Parliament, we alighted our comfortable Worth's coach and were greeted by a posse of hivi wearing CAMRA volunteers who showed us the way in.

They offered a welcome cup of tea as we entered the auditorium and were directed to the group of CAMRA volunteers that would take us through the next stage of the day. The room had about 6 different groups scattered throughout, identified by various coloured balloons. On arrival I had been told that my constituency (Oxford West and Abingdon) was in the group denoted by black balloons. We arrived at our section where more CAMRA volunteers took our names and checked them against the website registrations (and added a few more I believe), gave us CAMRA

badges upon which we wrote our name and our pub/company name. Also we were given a 'Save Your Pint' information booklet, which we personalised by adding the following information provided by CAMRA volunteers at our section:

- the number of CAMRA members in our area
- the number of pubs in our constituency
- the number of jobs the trade supports in our constituency
- list any pubs in our area that have closed.

This information would be used in discussion with our MP, later in the day.

Our 'Save Your Pint' information booklet added four further points that we should cover with our MP:

- "The Beer Duty Escalator doesn't add up" – increase in tax at last budget of 5% saw duty paid rise by 0.3%.
- "Beer Duty Escalator is Harming Communities" – pubs closing due to taxes result in a loss to our local

communities.

- "Beer Duty Escalator is Harming the Economy" – pubs closu8res lead to unemployment, loss of exports etc.
- "Beer Duty Escalator is Harming the Nations Health" – over taxed beer under taxed spirits, wines and alcopops.

A further page in our booklet gave us helpful responses to popular questions such as:

- we need the revenue to plug the hole in our economy ,
- we are continuing policy from the previous administration,
- the government is already doing enough to support pubs

Each section in the packed auditorium would descend upon Westminster in colour groups. The black balloon group would be leading the 'charge' to Westminster. I had now been joined by Geoff Day and Andrea Bunce who were also from my constituency and had travelled upon the Worth's bus. At every





**ABOVE:** From left: The Rt. Hon. Andrew Griffiths MP, Andrew Hall, Rt. Hon. Nicola Blackwood MP, Geoff Day and Andrea Bunce on the Terrace at the Palace of Westminster.

corner on the short walk there were CAMRA volunteers braving the low temperatures to guide us to Westminster Palace.

After queuing through security we walked a few yards to the entrance of the magnificent Westminster Hall where we were serenaded by musicians and carol singers as we passed through, guided by further CAMRA volunteers, to the Central Lobby. In the lobby the CAMRA volunteers told us to speak to the parliamentary staff at the lobby desk and ask them to inform our MP that we were waiting there to meet them.

A while later, as she left the House of Commons chamber, the Rt.Hon. Nicola Blackwood MP walked into the packed lobby to find us.

Quite quickly we were introducing ourselves to Nicola. She asked if we were thirsty as she would really enjoy a cup of

tea. After our wait at the lobby we all agreed and followed Nicola to the MP's cafe, collected our teas and coffee and sat with Nicola at a table in the cafeteria.

It was now up to us; Nicola was very easy to talk to, she was interested and was very aware and flattering toward the brilliantly organised and large CAMRA lobby. We filled in a little background as to who we were and then started, guided by our booklet, to run through the pertinent points.

I felt that Nicola Blackwood is fully behind the public house and its standing and role in the community. With specific reference to the beer tax escalator she would want to wait for the review of the escalator that the government have promised, following the back bench debate before making a binding decision. She said that matters concerning the Treasury can be slow, but felt

that CAMRA's figures were so overwhelming that pressure must be imposed by CAMRA on the Treasury by challenging them to use CAMRA's figures to see if there was a case to be made. Nicola analogised the Treasury and tax and a new mother with a new born baby. Once they've got the tax they are VERY RELUCTANT to let it go. She promised her support to the public house and local community. We had talked for some thirty minutes or so.

We now adjourned to the terrace for photographs that Nicola had kindly agreed to. On the way she stopped us to introduce us to Andrew Griffiths, MP for Burton and chairman of the All-Party Parliamentary Beer Group. Short discussion ensued then he also agreed to join us for a photographs on the terrace. After this, Nicola led us back to the central lobby and we all said our goodbyes.

Now, we returned to the Emmanuel centre where upon presentation of a written report of our day's endeavours we were given a pint of beer, and a wide range there was, supplied by brewers and managed by the Society for Independent Brewers (SIBA).

Now refreshed we returned to the auditorium, decorated with redundant inn signs, and listened to some great speeches from the chief executive of CAMRA, MP's, brewers and publicans. Speeches over, we repaired to the St. Stephen's Tavern on Westminster bridge then strolled round the corner to the Red Lion at Parliament Street to wait for our comfortable and swift Worth's coach to return us to Oxford.

Exhausted, elated, satisfied.

**Andrew Hall**

## A tough decision!

With over **550** Real Ales,  
**150** Ciders, a large selection of  
Foreign Beer and English Wine  
to choose from....

Much thought is required!



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19th Reading

# Beer and Cider Festival

Thursday 2nd May to Sunday 5th May 2013

King's Meadow, Napier Road, Reading, RG1 8BN



Thursday 2nd May	4.30pm to 11pm
Friday 3rd May	11am to 3.30pm & 5pm to 11pm
Saturday 4th May	11am to 4.30pm & 6pm to 11pm
Sunday 5th May	12pm to 7pm

CAMRA Cider and Perry Awards + live music on Friday 3rd May and Saturday 4th May

Family Day on Sunday 5th May including children's entertainment.

Variety of food concessions available on-site



readingbeerfest



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**NEW** for 2013 **ADVANCED TICKETS**

Please visit [www.readingbeerfestival.org.uk](http://www.readingbeerfestival.org.uk)

for more details and entrance prices

# Festival Report

## Oxford CAMRA Beer & Cider Festival 2012

**IT MAY** seem a long time ago, but this is the first opportunity we have had to report on the Oxford Beer Festival held in the Town Hall last October.

Around 4000 people visited over the three days, and all of the 200 casks of beer and 48 tubs of cider sold out by Saturday evening.

Our "LocAle Beer of the Festival" was again popular, the panel this year boasting CAMRA and OURAS members, brewers, publicans and Oxford Brewers Group members, and we were delighted to welcome beer writer Tim Hampson onto the panel too. The Champion Local Beer was Vale Pale Ale, the second time Vale Brewery has won the award, and our congratulations go to all at the brewery. The runners up were Two Cocks Diamond Lil, and Chiltern Copper Beech. A presentation to the winners will be made sometime in the Spring.

We changed a few things at the festival from previous years, and it worked very well - we dropped the entry charge for CAMRA members (and for members of Oxford University and Brookes real ale societies), and we reduced the price of many of the beers to £3 a pint, making it one of the cheapest places to drink in the city! Despite this, a handsome surplus was made, and funds have been returned to CAMRA for national campaigning.

We have already booked the

venue for this year, and the festival will be open on Thursday 17th, Friday 18th and Saturday 19th October 2013. More details will, of course, be published nearer the date.

A free trip for festival helpers will go to Nottingham on 16th March.

## Rose & Crown, Charlbury

**THE** first local (very local for me) festival of the new year is the annual event at the Rose and Crown in Charlbury, held on the last weekend of January.

The pub is a multi-award winner with North Oxfordshire branch, with seven real ales and real cider always available, but for the festival the pool table is replaced with a stillage, and 20 beers are offered alongside a range of real ciders.

This year's choice of real ale was enterprising, with some unusual beers and breweries. The best beer of Friday night was undoubtedly Saltaire Hazelnut Coffee Porter (4.6%), a fantastic beer which was more nutty than coffee, and which sold out on the first night. Saturday visitors still had a great choice, and Newman's Continental Drift (5.9%), a red rye IPA with American and New Zealand hops, was the beer of the day, though the Wentworth Oyster Stout and Wye Valley Black Ruby were both very popular too.

**MATT BULLOCK**

## New look for Beer Scoring System

According to the national CAMRA website the National Beer Scoring System (NBSS) "is an easy to use system that has been designed to assist CAMRA branches in selecting pubs for the Good Beer Guide and also monitor beer quality by encouraging CAMRA members from any part of the world to report beer quality on any pub in the UK."

All these CAMRA members now have a much easier to use interface on the CAMRA website to report their beer scores which allows you to select the town and pub from dropdown lists, and then do the same for the brewery and beer.

Either go to the national website at [www.camra.org.uk](http://www.camra.org.uk) and select Campaigns on the top menu; National Beer Scoring System is then listed under Additional Information. Or go directly to [www.camra.org.uk/nbss](http://www.camra.org.uk/nbss).

To enter the NBSS you will need your membership number and your password which should be your postcode (all capitals, with no gaps).

To enter ratings for pubs around Oxford, Abingdon and Witney you should use the pubs database on the local website [oxfordcamra.org.uk/pubs.php](http://oxfordcamra.org.uk/pubs.php).

We do appreciate members entering beer scores as it gives us an idea of beer quality when we come to shortlist for the Good Beer Guide.

**DAWD HILL**



White Horse Branch Contact:

Neil Crook  
[contact@whitehorsecamra.org.uk](mailto:contact@whitehorsecamra.org.uk)

[www.whitehorsecamra.org.uk](http://www.whitehorsecamra.org.uk)

# Branch Diary

## Wednesday 27 February Branch Social

Three pub social in Shrevenham  
 Starts at 7pm.  
 19.00 Prince of Wales  
 20.00 Crown  
 20.45 Barrington Arms

## Tuesday 12 March Branch AGM

Shoulder of Mutton, Wantage  
 Starts at 7.45pm

## Friday 29 March Branch Social

Two pub social in Wantage  
 Starts at 7.00pm  
 19.00 Royal Oak  
 20.45 Shoulder of Mutton

## Saturday 13 April Beer Festival Helpers Trip

Bristol  
 Departs Wantage at 10.00am. To be confirmed, see website for further details.

## Friday 19 April to Sunday 21 April

### Members Weekend

St Andrew's Hall, Norwich  
 CAMRA's annual Members Weekend and AGM, being held in Norwich. Find more at [www.camraagm.org.uk](http://www.camraagm.org.uk).

## Saturday 18 May Regional Meeting

Masons Arms, Headington Quarry  
 Oxford OX3 8LH  
 Central Southern Region Meeting

## Wantage Beer Festival Sells Out

**THE** fifth White Horse Branch Beer Festival, held for the second year at Wantage Civic Hall, proved even more successful than last year, with all the beer being sold by 9.30pm on Saturday night.

Neil Crook, Branch chairman, reported that he was delighted with the result, proving once again that there is room for small festivals with a carefully selected beer list. Neil commented 'We had a good range of beers which attracted a wide range of people. In spite of Wantage being a perpetual beer festival, thanks to the constantly changing and varied selection of ales on offer at the Royal Oak and the Shoulder of Mutton, we still managed to

attract 340 drinkers on the Friday and 270 on Saturday. This year, our ciders and perry also proved popular, with only a couple of pints of each left at the end.'

The attendance consisted of 285 CAMRA members and 325 non-members, some of whom joined the organisation, so as a showcase for CAMRA the event was also successful.

There were 28 beers on offer, 5 from within the branch area ranging in strength from 3.6% to 6.0% and reflecting a variety of styles. There were also 4 ciders and 1 perry. In total, 2,150 pints were drunk. The first to sell out was Oakham Citra, followed by

Dark 'Orse 'Gunk', both of which went on Friday.

Dark 'Orse 'Gunk' was voted 'beer of the festival' by a clear margin with Red Squirrel 'West Coast Stout' runner-up, both being dark ales. The event also raised £119 in donations for the Royal British Legion.

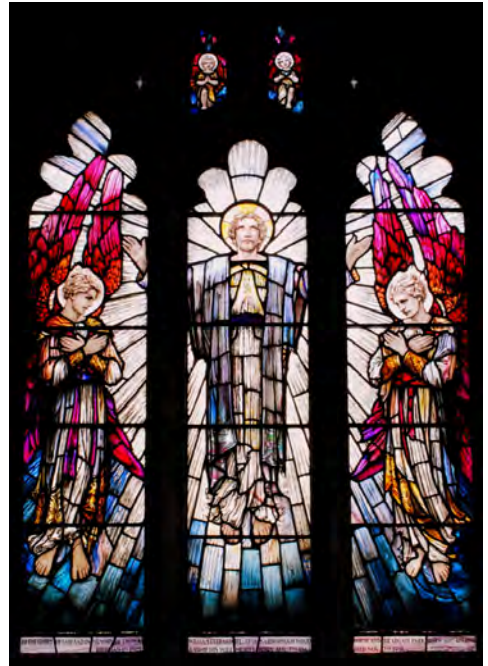
Neil said 'This year we provided some entertainment in the form of light live music which was well received. We also had plenty of positive comments over the beer/cider/perry range, the venue and the organisation. Finally, I would like to thank all who gave up their time to help and to those who attended.'

## Everards in a Glass

**WHILST** sharing an acephalous (due to poor pouring rather than flat beer I hasten to add) glass of **Everards Equinox** recently, a fellow CAMRA member, Andrew Loutit, mentioned that his great aunt, Theodora Salusbury, had designed and made a stained glass window in memorium to Thomas William Everard. The window was installed in 1929 at All Saints Church in Narborough, Leicestershire. In case you cannot get there to see the window it is pictured here.

Everards were founded in 1849 by William Everard with the aim of 'supplying ales of first rate quality'. Thomas succeeded William, his father, as chairman in 1892 and remained in post until he died in 1925. Everards are still a family brewery and after a spell at Burton on Trent they returned to Leicester in 1979 - now producing 18,720,000,000 pints per year – and have fostered strong links with local CAMRA groups and the city at large.

**DICK BOSLEY**



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

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# The 2Bs Walk

**Dick Bosley** completes his coast to coast walk with a stroll beside the River Avon from Bath to Bristol.

**I SHOULD** make it clear from the start that this is a trip from **B**ath to **B**ristol and nothing to do with the Arkells session ale. This is despite the fact that Jane's husband Richard went to school with their chair, Nicholas Arkell. I hope that that is enough of a plug to be given a free pint!

And so late October saw us setting off to finish our coast to coast walk – London to Reading on the Thames, Reading to Bath on the Kennet & Avon Canal and now the final leg along the River Avon. For this stretch our usual motley crew of reprobates (Jane, Tim, John & myself) were joined by Andrew K, who added brains, Gina, who added glamour, and Pete.

Tim's connecting train from "oop north" hadn't appeared, resulting in a last minute dash by his wife - Linda – and this,

coupled with our train to Bath running six minutes late meant we finally set off around 9.30. The temperature was about 30 degrees cooler than when we walked to Bath – see issue 75.

We joined the river very soon after leaving the station and maintained a reasonable pace, dodging cyclists and joggers, before reaching open country. At Saltford there was a little confusion regarding the route of the towpath but by walking through the village we found that the **Bird in Hand** had opened three minutes earlier – that delayed train was obviously serendipitous. **Bath Barnsey (4.5%) and Butcombe (4%)** were both sampled in this welcoming and friendly pub, with the ladies checking the lime & soda, coffee and cake. It was with some reluctance that we left, climbing up to the Avon Valley Railway to walk a short

stretch beside the track. We soon returned to the river bank, meandering gently through some lovely countryside – as did the river!

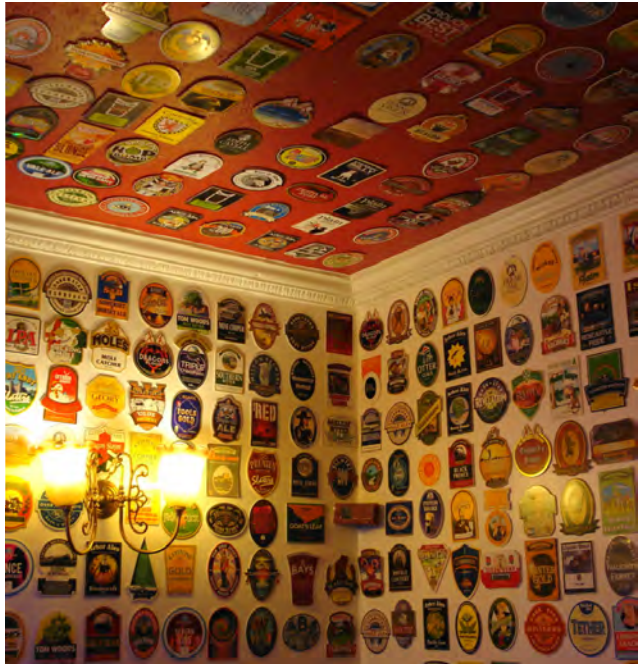
Past Keynsham marina we saw the **Lock Keeper** along the road although Jane's assurances of another pub "just a mile away" persuaded us to carry on. Two miles further on we finally saw our destination but there was no little concern that it looked very Greene King like. Luckily 'hawkeye' John had spotted the Free House next door.

The **Old Lock & Weir** at Hanham Mill proved to be an inspired choice for lunch. **Bath Gem** and **Otter Ales** accompanied very good food and the usual inconsequential banter. Also it was now warm enough for us to sit outside and watch the river go by as we ate.



**ABOVE:** The thirsty crowd takes a well-earned break.

**RIGHT:** Pumpclips adorn the walls and ceiling at the Cornubia.



Just before it got too cold we resumed our trek, passing a curious 'unquantifiable danger' sign – could they mean our beer consumption?

As there were no more pubs on the river bank we reached Bristol sooner than expected and, to avoid a busy road, we detoured around an old industrial area being redeveloped before crossing the blindingly shiny GW footbridge leading us to the Temple Meads station. What a lovely walk and why don't the local CAMRA groups make it an annual event?

We considered our options for many – well a few – seconds – train home or find a pub? A phone call to fellow, but non-walking, members Lesley, Andrew L, Yvonne and Magnus resulted in a plan to meet at the **Cornubia** but our sat-nav aided

search for the pub was interrupted by a sign advising us that the **Kings Head** could be found at the end of Petticoat Lane. Concerned that we had taken a wrong turn and had ended up in a London market we thought it best to investigate and found a fantastic pub.

To be honest I have seen bigger garden sheds but with a CAMRA listed historic interior and more than 350 years old this is a pub not to be missed. Between us we tried the **Butcombe Gold, Hogs Back T.E.A., Fullers London Pride** and **Sharps Doombar** (in fact, one of us tried them all) and found all to be in excellent condition. By this time the others had found us – although Lesley was a little confused as our visit coincided with the Bristol Zombie Walk and it was hard for her to tell the two groups apart.

It seemed only sensible to try more than one pub and so we did move on to the **Cornubia** - which incidentally was the Roman name for Cornwall. Another really good pub with a collection of pump clips to rival any I have ever seen. A friendly local recommended **Long Eared Owl**, which I had while most of the others chose the **Cornubia Ale (3.8%)** brewed for the pub by Arbour Ales.

Some of the more sensible amongst us were now thinking about food and Magnus, who lives in Bristol, took us to the **River Station** where good food was accompanied by draft **Bath Gem** and other bottled beers. A short stagger then saw us back to the station and a train home giving us time to start planning our next expedition and to think what a good place for a pub crawl Bristol appeared to be.

# Mersey Mission

an intrepid bunch of Oxford members attempt to visit all of Liverpool's 28 Good Beer Guide pubs in one weekend

**OUR** Liverpool trip had been in the planning for many months, but in late November a group set off from Oxford for a weekend in this fantastic city. A traffic jam on the M40 meant that our proposed lunch stop had to be abandoned, and it was around 5pm when we eventually arrived at our hotel to the south of the city centre off Aigburth Road. We met up with the rest of our group, and whiled away the checking in time in the pub next door, with a surprisingly good pint for a family food pub.

Once we were all checked in, we went into town by bus. I lived in Liverpool for five years a long time ago, but much of the central area has been transformed since by the Liverpool One development. We wound our way through this impressive complex, heading for the pubs around Dale Street, and decided to break our journey at the White Star, just

round the corner from the Cavern Club. We were pleasantly surprised to find a range of Bowland beers, including the excellent Devil's Rock, as well as Sorely Tempted and Golden Trough. The pub was busy (something that all the pubs seemed to have in common), and we enjoyed the lively atmosphere in the front bar. After this brief pit-stop, we made it to Dale Street and went first to the Hole in Ye Wall, a small pub down an alleyway, which was a new one for me, and had a good choice of beer including a spicy Cains Christmas beer and the excellent Cross Bay Dusk.

The next two pubs were literally next door. Firstly the Lady of Mann, one of several Okells pubs in the city, where three beers were available in modern surroundings at the rear of a courtyard it shares with its neighbour, the ever-popular Thomas Rigby's. Rigby's is a

fantastic pub, with a long bar in the Grade II listed building, dispensing eight ales. Pick of the bunch was Salopian Vortex, though the Liverpool Organic Cascade ran it close. From here we went to the Vernon Arms, a boisterous corner pub where Boggart Rum Porter was the best choice. This pub often features live music, and preparations were under way for a gig on this night too. We retraced our steps to the Lion Tavern opposite Moorfields Station. This is another classic street corner pub, on CAMRA's National Inventory, so as we admired the interior fittings, artwork and stained glass, we enjoyed beers from the Peerless brewery, which is based in Birkenhead.

Our final two pubs of the night were the disappointing Excelsior and the excellent Ship & Mitre. I can't recall all the beers in the Ship & Mitre – there are usually thirteen to





**TOP:** The crowd poses for the camera outside Peter Kavanagh's  
**CENTRE:** Saturday's meeting point was the Baltic Fleet in Wapping,  
**RIGHT:** The White Star, first pub of the night on Friday.  
 Pictures by Dave Cogdell and Matt Bullock



choose from – but I'm sure it was good! Not surprisingly, at this point most of us retired to our hotel.

Day two began with a walk around the city, and a midday meeting at the Baltic Fleet. This pub is near the old docks on the river front, and is now surrounded by luxury flats rather than the warehouses and wharfs that once thrived here.

We were joined by Neil's father, who is Liverpool born and bred, and he gave us a fascinating history lesson about the docks and shipyards, the remnants of which we could see from the pub's round bay window. The Baltic is a bit run down and always looks like an unfinished DIY project, but it has its own brewery in the cellar, so we were able to sample the house beers. The Wapping Bitter (3.6%) was unexciting, but the Stout (5%) was better, if a little heavy for this time of day.

Our plan was to visit as many of the Good Beer Guide pubs as possible – there are 28 – so we set off for pub number ten. The Bridewell is located in a former police station, and the seating area is in the cells. There were two beers, Lancaster Straw and a local beer, the 6% Liverpool One Brass Monkey. This is an amazing building, and is worth seeking out.

We set off by bus to the edge of town to visit Peter Kavanagh's. This served as my local for a year, and has lost none of its charm in the fifteen years since. The small bar is flanked by two beautiful snugs, and the building oozes interesting artefacts including some Victorian murals. From here we went to the world-famous Philharmonic, to admire the architecture, especially those gents' urinals, as well as some fine beer. There are lots of pubs very close to here, so our rapid fire crawl took in Ye Cracke, the

Fly in the Loaf (another Okell's pub), and to the Roscoe Head, one of a handful of pubs that has appeared in every edition of the Good Beer Guide.

After trying some more Liverpool Organic at the Grapes, where we were made to feel most welcome, we called in at the Dispensary, a Cains pub with a lively atmosphere and very talkative locals! We had time to go to the Swan on Wood Street, a rock pub that has Phoenix Wobbly Bob (6%) as its stock beer. The pub is arranged over three floor, with different music on each. Next was the Globe, a tiny pub opposite Central Station, where the beer range was fairly ordinary, but again the pub catered for a mature but loyal crowd. Last stop on the crawl was the Crown, opposite Lime Street Station, another classic Victorian palace, a fitting venue for an excellent weekend.

**MATT BULLOCK**

# THE BREWERY TAP

CAMRA *Town And Country Pub Of The Year*  
*For South East Oxfordshire*

## Pie and a Pint Springtime Festival

Fri 22 March to Sun 24 March



A large tasty selection of warm pies  
Craft ciders and real ales from near and far  
Live music on Saturday with Flexamucle  
and Sunday with the popular Swingtime big band

40-42 OCK STREET, ABINGDON, OXON



The Brewery Tap, Abingdon

[www.thebrewerytap.net](http://www.thebrewerytap.net)

## A minibus trip out east



**CLOCKWISE:** The Nut Tree at Murcott, The Sun, King & Queen and Kings Arms in Wheatley



A survey and social trip took the branch out south and east to some of our overlooked pubs, starting with **The Plough** in Wheatley – a former *Morrells* local on the old London Road. What an impressive make-over has taken place here as the previous layout was unrecognisable, the then dark and dingy interior replaced by a bright and airy up-market restaurant with a small bar area serving two beers, **Greene King IPA** and **Shotover Prospect**. A short ride up London Road took us to the **King's Arms**, a *Greene King* pub for many years well before the *Morrells* and *Morland* take-overs. This spacious community pub also has a covered and comfortable roadside outdoor drinking area, with **IPA**, **Abbott**, **Morland Original** and **Elgoods Cambridge Bitter** in good order.

In the centre of Wheatley, the **Sun Inn** is now more of a restaurant serving **Brakspear Bitter** in very comfortable surroundings. Down on the bottom road, the **King & Queen**

is a former *Morrells* house that has been a lively meeting place for all ages for many years. Strangely, it served the same range of beers as the **King's Arms**, again in good order. A short practice match of Aunt Sally rounded off our visit.

For some reason, **The Railway** in Wheatley was not visited. Heading to the rural area east of Oxford, the **Star Inn** and **Talk House** in Stanton St John were both busy with a festival or fete in progress. The **Abingdon Arms** at Beckley, a *Brakspear* pub serving up to three beers and good quality food, was also not visited due to shortage of time and opening hours, but a recent report gave a good account of the pub. The **Nut Tree** at Merton needs no introduction, as the food is always top class and beers all in good condition, including **Sharps Doom Bar**, **Vale Best** and **Oxfordshire Pride** of Oxford. A visit here is a must with gardens and duck ponds front and rear, and while not a typical old "locals' local", it makes everyone welcome with

local beers very much to the fore.

A couple of miles south is a very pleasant "locals' local", **The Crown** at Charlton-on-Otmoor, another former *Morrells* and now *Greene King* house. It enjoys good local support with many sports teams, and on the day was serving excellent **Sharps Doom Bar** and **Black Sheep Bitter**. Another large garden was also temping for Aunt Sally practice. Our last port of call in Islip found the **Swan** now closed, to become an exotic restaurant, but up the hill the happy sound of children playing told us the beer festival at the **Red Lion** was in full swing. With 15 beers and three ciders, including a brew by **Fisher and Co** from the village of Noke just up the road, this was a very pleasant village affair with much local support.

If a day out or a similar tour appeals to you, then contact us to receive info on the local branch's network of 300 pubs. Use them or lose them!

**TONY GOULDING**



## Join CAMRA Today

Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 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/joinus](http://www.camra.org.uk/joinus) or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

### Your Details

Title \_\_\_\_\_ Surname \_\_\_\_\_  
 Forename(s) \_\_\_\_\_  
 Date of Birth (dd/mm/yyyy) \_\_\_\_\_  
 Address \_\_\_\_\_  
 \_\_\_\_\_ Postcode \_\_\_\_\_  
 Email address \_\_\_\_\_  
 Tel No(s) \_\_\_\_\_

	Direct Debit	Non DD
Single Membership (UK & EU)	£23 <input type="checkbox"/>	£25 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£28 <input type="checkbox"/>	£30 <input type="checkbox"/>

For Young Member and concessionary rates please visit [www.camra.org.uk](http://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 \_\_\_\_\_

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

### Partner's Details (if Joint Membership)

Title \_\_\_\_\_ Surname \_\_\_\_\_  
 Forename(s) \_\_\_\_\_  
 Date of Birth (dd/mm/yyyy) \_\_\_\_\_

01/06

**Campaigning for Pub Goers & Beer Drinkers**

**Enjoying Real Ale & Pubs**

## Join CAMRA today – [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)



**Instruction to your Bank or Building Society to pay by Direct Debit**  
 Please fill in the whole form using a ball point pen and send to:  
**Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW**



This Guarantee should be detached and retained by the payer

Name and full postal address of your Bank or Building Society Service User Number

To the Manager Bank or Building Society **9 2 6 1 1 2 9**

Address \_\_\_\_\_  
 \_\_\_\_\_  
 Postcode \_\_\_\_\_

Name(s) of Account Holder \_\_\_\_\_

Branch Sort Code \_\_\_\_\_

Bank or Building Society Account Number \_\_\_\_\_

Reference \_\_\_\_\_

### 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 Campaign for Real Ale United Direct Debit 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 Campaign for Real Ale Limited and it will be passed electronically to my Bank/Building Society.

Signature(s) \_\_\_\_\_  
 Date \_\_\_\_\_

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Limited will notify you (if working days) in advance of your account being debited or it otherwise agreed. If you request The Campaign for Real Ale Ltd to correct a payment confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.  
 If you obtain a refund you are not entitled to your bank pay it back when The Campaign for Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

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

## Branch honours 2012 Pub of the Year winners



**ABOVE:** Oxford branch Chairman Matt Bullock (left) presents the City Pub of the Year 2012 award to Dave and Lauren at Far from the Madding Crowd in January.

*Picture: Neil Hoggarth*

**RIGHT:** The Town & Country Pub of the Year 2012 award was presented to the Brewery Tap, Abingdon, in December. Proud licensees JD and Matt are seen with their award.

*Picture: Lawrence Harman*



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## Old Bog - Oxford's Oldest Brewery

**THE** Mason's Arms in Headington Quarry is an excellent pub which is a regular Good Beer Guide entrant and has won CAMRA local Pub of the Year awards in 2004, 2005 and 2010. In addition, it is also home to the Old Bog Brewery, which celebrates being eight years old this February, making it Oxford's oldest surviving brewery.

Andy Meeson, brother of landlord Chris Meeson, started brewing in 2005. He brews only at weekends, and, all being well, produces four 9-gallon casks per fortnight which appear on the "guest beer" rota at the Masons.

**DAVID HILL**

## The Masons Arms

2 Quarry School Place Headington Quarry



[www.themasonsarmshq.co.uk](http://www.themasonsarmshq.co.uk)

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**CAMPAIGN  
FOR  
REAL ALE**

**Oxford Branch**

**Keeping in touch:**

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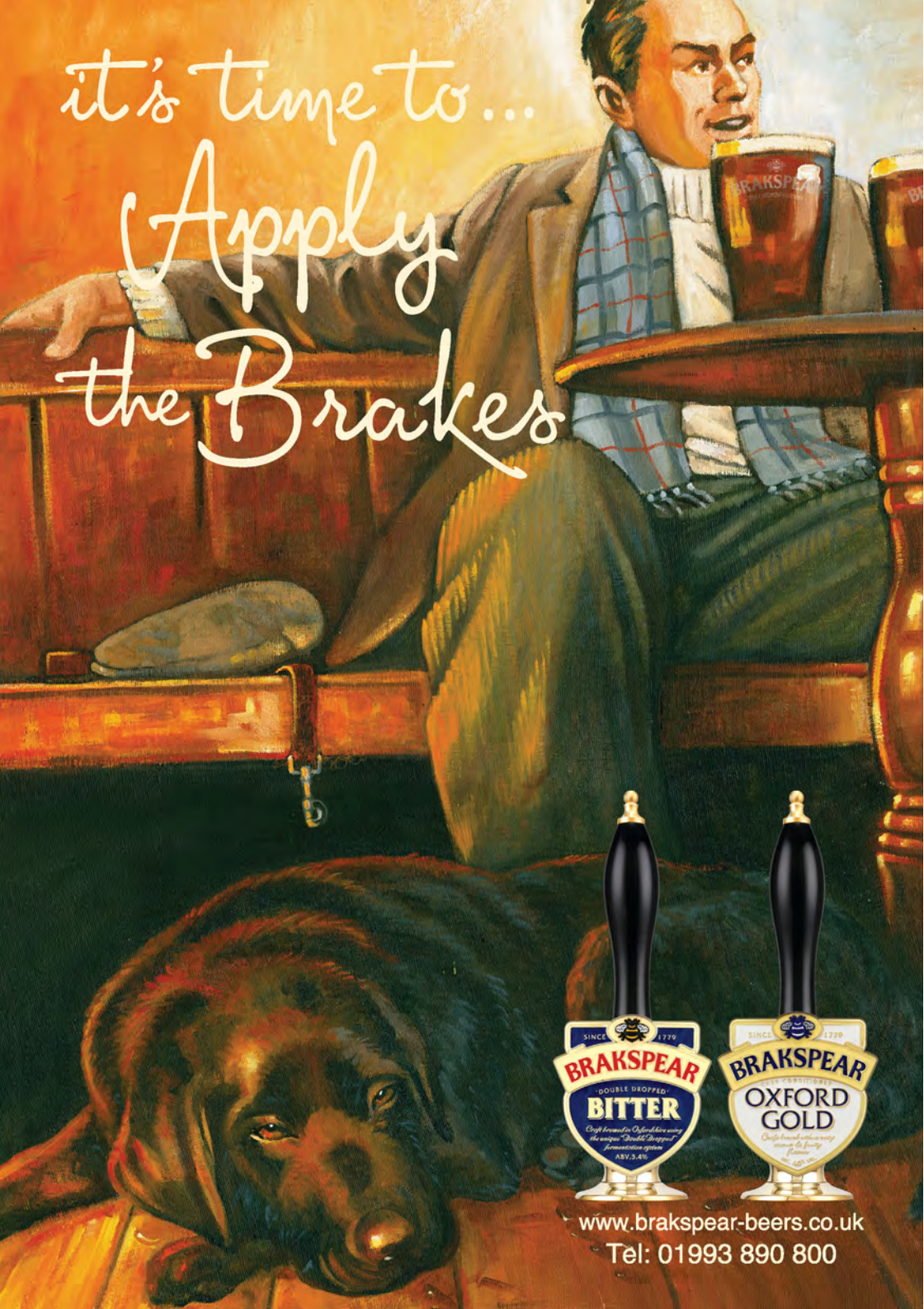
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