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We are a local branch of the Campaign for Real Ale (CAMRA) representing the Northamptonshire area. In addition to supporting CAMRA initiatives, we also hold meetings, arrange outings (e.g. breweries) and have social events.

Northamptonshire has its fair share of pubs — many of which serve Real Ale — from quiet village inns and friendly street-corner locals to busy town centre pubs and Gastropubs. As well as several small breweries or microbreweries which produce Real Ale, we even have producers of Real Cider and Perry right here in the county.

Over the Barrel is published by the Northamptonshire branch of Campaign for Real Ale (CAMRA). Views expressed herein are not necessarily those of CAMRA or its officers.



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From the Chair

It's not often that Northamptonshire features on the national news, but early in June the BBC spotlighted the plight of Miranda Richardson, landlady of the Live and Let Live pub in Harpole, who due to astronomically high fuel bills has announced she will be forced, with much regret, to terminate her tenancy in August, resulting in yet another pub closure.

This will not be the only pub casualty if the situation is not brought under control. On behalf Northants CAMRA I have written to the local MP Chris Heaton Harris. On the heels of this, CAMRA head office has sent a press release to the national media.

The full text of my letter is reproduced below, as well as extracts from the national press release. At the time of this magazine going to the printers, I have received no reply. However, we await with great interest in the response from the Government's Chief Whip.

Chris Heaton-Harris MP
House of Commons
London,
SW1A 0AA

16 June 2022

RE: The Live and Let Live in Harpole

Dear Mr Heaton-Harris,

I am writing as Chairman of Northamptonshire CAMRA, on behalf of our 2,000 local members, with sentiments that I'm sure are shared by pub goers across the country at this difficult time for the personal finances of consumers.

You may have seen the news that Miranda Richardson, licensee of the Live and Let Live in Harpole, will be ending her tenancy at the pub in August due to the astronomical rise in her energy bills.

The closure of any pub is an immense loss to the community that frequents it. Pubs and social clubs are valuable community assets that foster cohesion, combat loneliness and social isolation and boost local employment and economies.

Everyone knows that the pub trade suffered greatly during lockdowns and restrictions in 2020 and 2021. To now see those businesses closing due to rising energy bills is devastating and an insult to the resilience of the trade in bouncing back from the pandemic.

As a local consumer group, Northamptonshire CAMRA is worried about the ability of patrons to support local pubs through this tough time. We know that pubs are hard hit by the cost-of-business crisis, but consumers have the cost-of-living crisis too. We will continue to support our locals where possible, but they also need support from the Government with rising costs and energy bills.

I would very much appreciate it if you would raise this issue with the Government, tell people about Miranda and the Live and Let Live, and ask for action to stop other licensees, both in Daventry and beyond, having to walk away from their pubs for the same reason.

I look forward to hearing from you,

Yours sincerely,

Bernie Peal
Northamptonshire CAMRA Chairman

In response to this letter, Nik Antona, CAMRA National Chairman put out a press release on 17th June referring to the letter from our Chairman and adding:

"I fully support our Northants members in raising the issue of skyrocketing energy bills for pubs. Not being able to go to the pub during periods of pandemic restrictions has made many of realise just how valuable our community locals are as a part of our social fabric – bringing people together and tackling loneliness and social issues.

It would be a national scandal if pubs that have survived the pandemic are forced to close for good because they can't cope with sky high energy bills.

That's why we are asking local MPs and the Government to offer some support to local pub businesses so they can continue to survive at the heart of our local communities."

Brewery News

After a 3-year hiatus this article has finally made a comeback, some of the below may not be "news" but has been included for people new to the magazine. Although some of the content is "old", the latest information on the brewery is of course included.

Avalanche Brewing Co



This is owned and run by two friends and they brew in a small garage in Burton Latimer but are hoping to move to larger premises in the future. They started up in 2017.

They brew up to 200 litres at a time but have capacity to ferment around 550 litres. The beer is unfinned, unfiltered and vegan so can be hazy rather than clear. They supply a small number of pubs in the area and their most popular beer is Polaris which is a 4.8% American Pale ale in keg and can.

They are hoping to brew more in cask ale and current ones are West Coastie which is a 4.2% west coast IPA and Coastal Haze which is a 4.2% pale ale. They have also recently brewed a 4.5% Porter (Deluge Porter) in cask and supplied a few cask beers to the Northampton Beer Festival, which went down very well with the Deluge Porter being the first beer to sell out. They have online sales in cans through the Beer Garage.

Richard Burgham

Benjamin Franklin Brewery



As featured in the last issue, this is a new brewery, only being established just prior to the Covid pandemic.

In 2020, the owners of The Three Horseshoes pub in Ecton, Steve & Sandra Wheatman, were approached

by Richard Denny, with 17 years' experience with Carlsberg as a technical brewer and a qualified Master Brewer, about setting up a brewery in the outbuildings at the back of the pub.

Richard had been looking for a suitable location for some time and The Three Horseshoes pub owners had also been considering entering the Craft Brewing scene, so the partnership made good business sense. An initial 3.6% real ale named 'Benjamin Franklin Bitter' was brewed and some 20 barrels (approx. 1400

pints) was produced. This first brew was supplied to The Three Horseshoes in Ecton, but the beer was also sold to local venues in the villages of Holcot, Ears Barton, Cogenhoe, Sywell, Olney, Burton Latimer and Kettering, all of which was enthusiastically received.

A second stronger ale was developed during the second lockdown, the 4.2% 'Dougal's Thumper', named after the legendary Ex-Saints player, Geoff Wright (nicknamed 'Dougal' due to his impressive moustache) who has close family connections with Ecton and is ready to be added to the beer menu when lockdown finished and local pubs re-opened.

Earlier this year an assistant brewer and CAMRA member Craig White joined the brewery and volunteers in helping Richard with beer production and is keen to learn the trade. Richard and Craig are currently planning on experimenting with future lighter summer ales and limited-edition dark winter beers to go alongside the two established brews.

Both current popular craft beers are subject to availability in takeaway 5 litre (8.8 pints) kegs which can be bought and collected from The Three Horseshoes (by arrangement) or delivered locally.

Craig White

Creaton Grange Brewery



To reflect demand for their beers they have taken the approach to have Hint of Ginger - their IPA based ale as a Summer/Spring seasonal

brew with Four Sons - their darker, traditional bitter as an Autumn/Winter seasonal brew.

They currently have bottles, gift packs and Polypins selling in Creaton Village shop and via the Made In Northamptonshire network. As a very small family run microbrewery, cask sales are reactive against their brew schedule, hitting the local village fetes, events, beer festivals and a number of local independent pubs.

Bernie Peal

Great Oakley



Founded in 2005 and moved from Great Oakley to Tiffeld in 2012. Guy is the owner/brewer (a one-man band) but the brewery still produces a range of 10 cask beers that are

available all year round.

The core ales are Abbey Stout a 5% stout; Delapre Dark a Dark Mahogany ale; Egret a 3.8% pale gold beer; Gobble a 4.5% golden ale; Harpers a 4.3% mid-brown bitter; Tailshaker a 5.0% ESB; Tiffield Thunderbolt 4.2% pale ale; Wagtail 3.9% golden ale; Welland Valley Mild a 3.6% Mild and Wot's Occurring 3.9% mid-golden bitter.

The dark beers tend to be more popular during the winter but there is not a vast change in demands across the range during the year. They have been supplying recent beer festivals at Kettering and Towcester and their full range were also on sale at the Northampton Beer Festival, where Delapre Dark won in the category with undoubtedly the longest name.

"Red, Brown and Old Ales and Strong Milds"

Bottle sales are available on their website, and they supply a core of around 5 pubs that order weekly.

Richard Burgham

King's Cliffe Brewery



Jez O'Neill is continuing to brew and supply the core beers of 5C, 66 Degrees, B5, No 10 & P51.

Sales are on the increase and the brewery now supplies a "house beer" for the Six Bells at Witham on the Hill – Six Bells Ale (3.8% ABV) Kings Cliffe Beers were available at the Northampton County Beer Festival in June (3rd - 5th) being held at Becket's Park, Northampton, with 5C winning in the "Session IPA category".

Donald Rudd

Phipps NBC



Sadly, it appears that they will never re-brew Hoggleys beers and sadly Covid has put paid to the commercial rationale for re brewing Gun Dog. The demand and interest in those brews faded away as pubs were shut and a natural break

in the trade made keeping a large number of lines uneconomic.

It goes without saying that they are far from capacity at the moment and currently brew around 1.5 times a week although cask sales are creeping back over 100 firkins per week so heading in the right direction after the Covid downturn.

Colin Simmonds

Potbelly Brewery



Potbelly continues to brew a wide range of around twelve regular beers supported by a further dozen seasonal ales. The popular weekly tour, tasting and fish and chips night continue on a Friday and are well

worth booking (see the brewery website).

Brewed in celebration of the Queens Platinum Jubilee was **Platinum Blond** (4.2%), an extremely Pale Ale made with flaked wheat, maize, low colour barley, rice and three Commonwealth hops. In support of Weekley Hall Wood campaign, **Save Weekley Hall Wood** has been brewed and bottled and is an India Pale Ale has been brewed to give a Citrus Hoppy taste and lingering finish.

New brews after the final lockdown were **Order Of The Piggy Blinders** (4.5%), a traditional old fashioned brown beer with plenty of Goldings giving a proper old fashioned taste. In time for their Winter Beer Festival was **Piggy In The Meadow** (4.3%), collaboration with meadows Honey from Higham Ferrers which was an East Coast American Pale Ale with genuine honey.

A new brand was launched in early 2021 under the "**Bloke Down The Pub**" banner. This new range of microbrewed craft beers have been triple hopped and matured for longer to release more flavours. It's not a stranger of a beer as everyone knows "A Bloke Down The Pub!"

Initially in cans, some of the brews are now regularly seen in cask and include **Clever Colin** (4%), a well balanced basic golden style beer; **Handy Andy** (4.2%), a pale forthright beer with a generous amount of Comet hops; **Gorgeous Gary** (4.5%), a mellow beer full of a character from a single hop variety; **Dangerous Darren** (4.3%), dark, smooth and full-bodied with an almost fruity finish from the blend of Noble and new world hops; and **Incredible Ian** (5.6%), a tasteful blond and easily quaffable which is multi-hopped and matured in a secondary tank for maximum satisfying smooth flavour. Lately there has been **Philanthropist Phil** (5.2%), a good all rounder with a late addition of Cascade Hops providing a lovely smooth beer with a mature but not overpowering flavour, and **Majestic Mark** (5.1%), steeped at a slightly higher temperature, and using caramalt produces a chestnut beer with underlying sweetness balanced by the blending of Goldings and new world hops.

In cans have been **Wacky Wayne** (6%), a deliberately different beer with an intense black body and creamy head, initially a light hoppy flavour, but giving way to a

smooth stout finish; **Lover Lee** (6.5%), a beautiful ruby beer balanced with real hibiscus flowers, and caramel with an infusion of new world light hops, giving a not too sweet but delicate fruity finish; and **Serious Sam** (7.8%), a predominant wheat beer for the serious beer connoisseur brewed to a high Original Gravity with Admiral and three of the “C” new world hops, this is smooth, balanced, and naturally hazy.

The brewery was extremely pleased to be awarded the Overall Winner title at the Northampton County Beer Festival with **Black Prince** which is brewed for the Olde England chain. **Gorgeous Gary** also grabbed the winning position in the Premium Ales category.

Finally, for those with a wheat allergy, **Piggin’ Saint** is a cracking gluten free beer brewed using traditional methods with grain. This pale golden beer has all the flavour associated with New world hops, giving an almost dry APA flavour and has been certified GLUTEN FREE. Pale.

Teck Tecklenberg

Rockingham Brewery



New beers after Lockdown 3 have been **Space Force** (4.2%), **Stingray** (4.1%), **XL5 Cyclone** (4.1%), **Elton Cascades 2021 vintage** (4%) and **Hi-Tone Mocaccino Stout** (5%), a Mocaccino stout brewed

with five different malts, Cascade hops, plenty of chocolate and coffee flavours; **Frosty Day** (4%), a golden ale with Maris Otter malt, Simcoe and Mosaic hops making it citrusy.

Dave’s Not Here (4.3%) was brewed in honour of Cheech and Chong, using Cascade and Mosaic hops providing a golden and fruity beer. **Chuck-a-Luck** at 3.9% was a blonde beer with Galaxy and Citra hops giving fruit and citrus overtones. Brewed in the spring were **Dreamland** (4.1%), a golden ale made with Amarillo, Citra and Mosaic hops, and **Distant Galaxy**, a blonde ale using Galaxy and late hopped with Sabro hops. Business is very good and back to pre-Covid levels. This year sees Brian brewing for 25 years which makes him the oldest (and quite likely smallest) ale brewery in the County of Northamptonshire.

Karl Tecklenberg

Roman Way Brewery



Like Benjamin Franklin Brewery, the Roman Way brewery was also founded just in time for the Covid lockdowns. It was featured in the post lockdown edition of this magazine in Winter 2021. There’s a lot planned in for the next

12 months the focus will be on procuring more cask so that production of beer can cope with demand, focussing on events and investing in the taproom to create a destination hub for customers who like great local ale and enjoy the very best street food.

A huge push with on-trade sales so that Roman Way is available across the Northants County in all the favourite drinking spots and a dedicated approach to creating new beers that will keep the Roman Way beer offer exciting and interesting to both pubs and customer alike.

The amount of beer they produce is currently limited by the number of casks that they have, so their next investment is to be in more casks to enable them to produce even more beer.

As well as their trade beers, they are also making bespoke beers for customers, one of them being Brock IPA for The Badgers Arms in Long Buckby, one of our Champion pubs.

Their core beers are:

- **Senate Gold 4.1% Golden Ale.** A refreshing Golden Bitter, brewed with American hops has for a smooth bitterness and gentle finish.
- **Barbarian Best - ABV 3.8 - A classic English Best,** a robust flavour and light bitterness at the start leads into a complex flavour of hops and malts.
- **Tribune - Pale Ale 3.9 ABV - A classic pale ale,** brewed with pale, crystal, and roasted malts to create a sweet base rounded off with complex citrus and hoppy aroma.
- **Carpe Diem – Blonde Ale 3.9% refreshing,** hoppy and with grapefruit notes.
- **IPA Claudius 4.7% A golden ale** with a blend of malts that gives this beer subtle malt tones combined with hops delivering citrus notes.
- **Boudicca Black IPA 5.5% Black,** hoppy IPA style beer, brewed using elected malts that add only colour to this refreshing tasting dark Ale and allows the dark fruit aroma of the Simcoe hop to come through on the nose.
- **Pantheon 6% - Copper coloured Empire Pale Ale** made with six hops and six malts. The initial sweetness of the malts gives way to medium bitterness and loads of hop flavours.

Three Hills Brewery



With two breweries to contend with, the Woodford brewery is concentrating on heavily fruit and sour beers in can and keykeg. The remainder of their range is brewed in Bermondsey, London, at what they call the Outpost which serves as a taproom

too, but still under the Three Hills name. Other outlets are the Store, Thrapston (Thursdays and Saturdays but pre-order only); Beer Guerrilla, Northampton; Dukes, Burton Latimer; and most Northamptonshire craft beer bars.

Karl Tecklenberg

Towcester Mill Brewery



A new beer was produced for the Queen's Jubilee. It is a traditional London Porter with an ABV of 4.8%.

The Brewery Tap is integral to the Brewing business and some improvements were sorely needed.

Some money was raised through crowd-funding which enabled work to be carried out on the downstairs bar. That has now been completed and they are getting back to normal.

Many of Towcester Mill beers were available at the Northampton Beer Festival where Steam Ale won in the "Premium Bitters" category.

Nick Levinge

Weldon Brewery



Weldon continues to brew its stock beers with the 2 most recent new beers,

Hazneipa and It Takes All Sorts continuing to be produced and selling well.

No other changes at this time they were well represented at the Northampton Beer Festival held at the beginning of June.

Jon Hardwick

A SAD FAREWELL

Looking at the Summer edition of 2019 (the last time this article appeared) it is with regret that many of our breweries are missing, either suspended/mothballed or ceased trading altogether. These include:

**Cotton End
Frog Island
Gun Dog
Hart Family
Holcot Hop-Craft
Hoppy Family
Nobbys
Purple Cow**

So, whilst it is great to welcome new breweries, such as Benjamin Franklin and Roman Way, it is very sad to have lost so many over the last 3 years for one reason or another.

Please note that there are other breweries that do not appear in this article, but that is not because they are no longer trading but because we are still gathering information on them.

These include:

**Boot Town
Braybrooke
Digfield
Nene Valley
Silverstone**

So, as can be seen the brewing industry continues to thrive in the County. **A big thank you to all of our brewers and breweries.**



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Meet the Brewer & Meet the Publican

As we slowly get back to “normal” this is the resurgence of these 2 x articles.

In the last issue we featured one of our newest breweries, Benjamin Franklin along with one of our oldest pubs, The 3 Horseshoes in Ecton village.

Therefore, it was decided to feature the 2 men behind these ventures in this article.

MEET THE BREWER

Richard Denny



Richard became interested in brewing at a very early age, using home brew kits

This seemed to set him on his path to brewing in a professional capacity, firstly by going to university to study Biotechnology, where he learnt the science behind brewing.

Then, after graduating from university, Richard went to work in the laboratory at Carlsberg and as he was working shifts, he was able to use the facilities during his “off shift” time to really study and understand the art of brewing.

In 2008, he took and passed all of his brewing exams, making him at the age of 36 the youngest ever Master Brewer at Carlsberg.



Ironically, as he was working in the laboratory, he also became the only Master Brewer who had never actually brewed a beer.

Keen to put all that he had learned into practice, in 2009 he moved out of the lab and became Technical

Brewer in charge of fermentation.

Although with Carlsberg for 17 years his love for Real Ale had never left him and so decided to leave in order to be able to brew real beer.

It just so happens that Richard’s dad knew Steve Wheatman (the owner of The 3 Horseshoes) and they were talking one day and his dad mentioned that Richard was looking for a brewery and Steve mentioned that he was looking for someone to run a brewery and so the Benjamin Franklin brewery was

born and Richard was able to realise his ambition to make his own beer.

As mentioned before, Richard has always liked real ale but is not a great lover of overly hopped beers and so his first 2 beers (Benjamin Franklin and Thumper) are made to his own recipe and reflects his personal tastes and also to supply the pub with 2 easy drinking beers.

Currently, although he has the capacity to brew twice a week, he is only brewing once a fortnight.

He would love to be able to brew more and even expand the brewery, but he recognises that until the economic climate improves this will probably need to wait.

Currently the brewery supplies about 6 outlets locally. Apart from The 3 Horseshoes, the others include:

Saxon Tavern at Ears Barton

Royal Oak at Cogenhoe

Swan at Holcot

Moulton WMC

Wellingborough Golf Club

Hopefully, if demand allows, more outlets will follow.

MEET THE PUBLICAN

Keith Edwards



Being Northampton born and bred, it is likely that Keith is one of the longest, if not the longest serving landlord in a single pub, having been at The 3 Horseshoes for 35 years.

Keith completed his publican training back in 1974 with

Hamilton Taverns. His training took place in 3 different pubs and his first pub that he took charge of was The Gardeners Arms on the Wellingborough Road.

In 1976 he moved on to The Worlds End, Ecton and was faced with some difficult times, as 1976 was a drought year (most of our readers will remember it well) and hence water was rationed to the brewing industry and consequently beer was rationed.

After a hard year, in 1977 he moved on to The Horseshoe in Sywell for 10 years and then in 1987 moved to The 3 Horseshoes where he has been ever since.



So, a real local man running local pubs selling local beers, whenever he can.

During his tenure at The 3 Horseshoes, he has seen many changes, too many to remember them all he says, but the major changes he has seen is the ban on smoking in pubs and the increase in food being available in pubs.

He is also of the opinion that

in the last few years (possibly down to Covid) drinking habits seem to have changed.

His pub is now the busiest in the early evening, with people drinking earlier and leaving earlier.

Obviously over such a long period, he has seen ownership of the pub change hands several times.

In 1987 when he took over the 3 Horseshoes he did so as one of the first people to take on a lease under the new Innpreneur scheme.

The pub changed ownership to Nomura bank and then to Enterprise Inns.

In 2011, Enterprise Inns decide to dispose of the pub and Keith was ready to retire.

However, he was approached by a potential buyer, Steve Wheatman, and asked to carry on running it, which he agreed to do and so 11 years on Keith remains the backbone of the pub.

Keith said that over the years, the pub has remained pretty much the same, maintaining its original structure and charm, the outside space however has been greatly improved allowing for a better outside drinking experience and the ability to put on entertainment.

Although he is a lover of real ale and is a great believer in CAMRA and what it has done and still does, he is a moderate drinker with no specific favourite.

Keith was keen to point out that had Steve and his wife Sandra not purchased the pub then it would now be houses (as the only other potential buyer at the time was a builder) and years of history would have been destroyed.

So, from Keith, the villagers and CAMRA, a big thankyou to Steve and Sandra Wheatman.

And to Keith, from CAMRA, thankyou for you long and committed service to the pubs of Northamptonshire.



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Branch Awards 2022

Branch Pub of the Year Presentation

On 26th April 2022, the Branch presented The Badgers Arms of Long Buckby with the award for Overall Winner of Pub of the Year for 2022.

Regular readers of this magazine would have been able to follow the rise of this excellent little pub from its birth on 12th December 2017.

Within 5 months of opening, they won a seasonal award for Rural POTY and then in 2019 they won the Branch Cider POTY, going on to win the regional award and performing very well nationally. In the same year they were entered into the Good Beer Guide.

So, it was kind of inevitable that they would soon go on to win the prestigious top award.



Jeff and Ali outside the pub proudly displaying their fantastic achievement



Jeff, Ali and Abi proudly receive their award from the Branch chairman

The pub is run by Jeff and Ali Harrison, ably assisted by Abi, and their enthusiasm for the pub is as high now as it was 5 years ago. They still sell local beers and others from independent breweries and maintain them in excellent order and maintain a varied range in both styles and strengths. Congratulations to Jeff and Ali on winning this award

Town Pub of the Year Presentation

On 4th May 2022, the Branch presented The Little Ale House of Wellingborough with the award for Town Pub of the Year for 2022.

The Little Ale House opened its doors in June 2015, with the current tenants, Tracie and Alan taking over 18 months later in January 2017.

Their enthusiasm for the business and serving the community soon got them recognised and in 2018 won the SME Pub of the Year and now being recognised by CAMRA with this award.

Tracie left her stressful life in conveyancing law to take up this very new challenge and become “front of house”, a role she carries out exceedingly well.

Although Alan has his own business, his love for ale

has always been there, running the Wellingborough Beer Festival for over 20 years (something he does with Farmer John).

So, with Alan's knowledge of Ale and Tracie's desire to make a change when the chance of taking on The Little Ale House came up, they grabbed it with enthusiasm, an enthusiasm that continues to this day.

The blend of skills clearly works as shown by the fantastic turnout of both regulars and other CAMRA members to see them collect this award.

Although they are a 2-person team, as and when required they can call on others to help out. They are Farmer John, Kieron, Duncan and Vikki.

Congratulations to Tracie and Alan on winning the award and may you go from strength to strength.



Tracie & Alan presented with their award by the Branch Chairman



The pub (and outside) packed with regulars come to congratulate Tracie & Alan

Rural Pub of the Year Presentation

On 13th May 2019, The Dukes Arms at Woodford were presented with Branch Rural Pub of the Year, 3 years later, on 21st May 2022, the Branch presented them with the award again, with there being no other winner in between, due to the Covid lockdowns etc.

This is a really great story showing the resolve and dedication of Tony, Kylie and Reece to not only maintain the standards of this lovely village pub through Covid, but to use the period to enhance the outside space to make it into a truly remarkable place to visit.

Those of you who read the article 3 years ago will know that Tony has now been the leaseholder for 20 years (17+3) but has also made Kylie and Reece joint leaseholders as he has built a really tight knit team, a team that has now managed to bring the pub through troubled times and, I am sure, all the more stronger for it.

The pub is a community focussed place with an interior that I can only describe as “quirky” but fun.



The Branch chairman presents the award to Tony



The team proudly gather with their well earned award

There is also a function room and as mentioned earlier a truly magnificent outside space, so it has something for everybody, including, of course 8 different beers (4 x LocAle and 4 x National) which are well looked after and perfectly served.

I cannot recommend this pub highly enough for a visit.



The Branch would like to congratulate Tony, Kylie and Reece on maintaining such a wonderful pub to a very high standard and therefore winning this award.



Gallery (some pictures of the outside space)

Cider Pub of the Year Presentation



The Branch Chairman presents the Award to Jonathan



Jonathan proudly shows off the award

On Wednesday 18th May the Branch presented The Olde England in Northampton with the award for Cider Pub of the Year 2022.

The Branch Chairman made the award to Jonathan Starmer, the backbone of the pub.

On the evening of the award the pub had a total of 21 ciders and Perries on sale, catering for all tastes.

Club of the Year Presentation

On the 15th of June the Branch visited the Midland Band Social Club in Kettering, not only to hold their monthly open meeting but to also present them with the Branch Club of the Year Award.

This is the first time that the club has won the award and it is richly deserved, as the club is well appointed, spacious and very welcoming (Card carrying CAMRA members are always welcome)

The award was made to Bar Manager David Bellamy,



Branch Chairman Bernie makes the presentation to David and Mark

but he was quite clear that the success of the club was down to a great team of people. On the bar he has an assistant bar manager, Mark and a team of 6 bar staff. David started at the club about 4 and a half years ago when it was in decline, but through determination and hard work the club is now thriving, which I have seen for myself on the 3 visits I have made.



The team stand poised ready to serve up some great beer

The one thing (most important to the readers of this magazine) that David has been responsible for is bringing in great beer. When he arrived there were only 4 beers available on the main bar and none in the function room bar. Now there are 9 pumps in the main bar and 4 pumps in the function room.

David always has 2 x PotBelly beers available (including their own house beer) and other guest LocAles on a rotating basis. The others are nationals and other independents. On the night the favourite with the visiting CAMRA members was definitely the Sarah Hughes Dark Ruby.

As I said earlier, all CAMRA members are welcome and I would urge you to try it out as the beer is fantastic. Congratulations to David and the team on winning this award and we hope that it goes from strength to strength and our thanks for the great hospitality.

Cotswolds Severnsider

17th - 19th June 2022

Originally planned for 2020, the 'Cotswolds Severnsider', our 24th Weekender, was eventually underway after being scuppered for two years by Covid.

We made our first call in Witney, primarily a toilet stop but we had thirty minutes which enabled two pubs to get in the book.

Stopping at the market square with its Buttercross,



*The Angel Inn
First pub of the weekend*

some immediately headed for the **Angel Inn** (GBG), a grade II-listed pub with its range mostly brewed in Witney at the Wychwood Brewery. Our second option

was the **Company of Weavers**, originally the Palace Cinema, then subsequently rebuilt and now a Wetherspoon's since 2012.

It has a new facade which hides the more traditional Wetherspoon's frontage and inside the usual standard range featured plus Chadlington Oxford Blue and Pale Ale.

With our bus starting its service life in Gloucester in 1961, we were able to display Cirencester, our next stop, on the 'blinds'. To reach here though, we had to pass through Bibury, possibly the most outstanding village in the Cotswolds.

ROMAN HERITAGE

Cirencester is often referred to as the Capital of the Cotswolds and was the second largest town in Britain during Roman times, the former Corinium Dobunorum. It supports the magnificent cathedral-like Church of St. John Baptist (one of the largest in England) with its large south porch, surrounded by many interesting buildings spanning several centuries. Three pubs were on the agenda which most of us managed to reach. **The Twelve Bells** (GBG) is grade II-listed and is named after the peal of twelve in the church. Three areas inside provide a front room with the bar and middle and back rooms mainly for dining with a colourful garden, although with the temperature heading for 30 degrees, we opted to sit outside. Three beers were on and included Stockport Olicana, Wantsum Hurricane, and Wye Valley Bitter.

Cutting through the M&S car park and an archway, we reached the **Hop Kettle**, a new micropub in a former toy shop in the Woolmarket shopping square. Operated by the local **Hop Kettle Brewery**, it offered five of their beers;



Inside The Hop Kettle

Skal, Yellow Diamond, North Wall, Duet #10 and Neonate.

Our departure point was across the road from the **Marlborough Arms** (GBG) which has been the local CAMRA Pub of the Year.

We must have been unlucky though as the weather was affecting the beer quality. On was Deya Best Foot Forward, Titanic Cappuccino Stout, Gloucester Gold and Slaters Haka.

We were scheduled to depart at 13:30, although after consulting the 1967 bus timetable, we delayed the departure time to 13:35 to coincide with former 422 in the timetable 55 years earlier!

THE GOLDEN VALLEY

Heading towards Stroud, we made a stop in Minchinhampton, a thriving small hilltop town on a tongue of high land between the Golden Valley and Nailsworth Valley. This is a very attractive small Cotswold town and centred on its High Street and old Market Square is the late 17th century Market House supported on stone columns, the handsome Crown Hotel, and the Post Office, a genuine Queen Anne building. We visited the **Crown Inn** (GBG), a fine late 17th century Cotswold stone coaching inn with multiple drinking and eating areas. The spectacular carved bar front was salvaged from a French chateau and is topped with a copper counter and two fine batteries of four Mason handpulls, their wooden handles inlaid with a brass crown (lest we forget). This is Stroud CAMRA's Pub of the Year 2021.

Our final town of the day was Stroud, the capital of the south-western Cotswolds and located at the divergence of the five Golden Valleys, so named after the monetary wealth created in the processing of wool from the plentiful supply of waterpower. The five populated valleys converge at Stroud creating a

bustle of hills. Our first stop of three was at the **Stroud Brewery Tap** (GBG), the Brewery's third home since it was founded in 2006. It sits beside the towpath of the Thames and Severn Canal (in course of restoration) which provided a lovely setting to sample their four beers that were being served; Stroud Budding, Organic Pale Ale, Tom Long and Easy Peasy.

The Ale House (GBG) is found in the centre of the town and was converted into a pub in 2012 by a proprietor known previously for running GBG pubs in East Anglia. The entrance is via a long hallway into the main bar which features a high counter with a white top and a brightly lit back bar showing off the wine and spirits selection. Equipped with 12 handpumps, on today were Nightjar School Night, Brighton Bier South Coast IPA, Arbor Talus in Wonderland and This Time Next Year Rodney, Atom Quantum State, Thornbridge Jaipur, Tileys Amarillo Pale Ale and Burning Sky Plateau. Flights of three third pints were also available on a wooden paddle.



Our final stop was just to the south of the town, but up another steep hill! This was the **Prince Albert** (GBG), a stone-

built Victorian pub located at the top of Walkley Hill. It appeared on TV nearly two years ago in "Saving Britain's Pubs" with Tom Kerridge.

The L-shaped bar boasts an eclectic mix of furniture, fittings and memorabilia - the walls covered with film and music posters - including a variety of chandeliers, and a log fire.

The regular beer was Timothy Taylor Landlord with North Cotswold Green Man IPA, Uley Pigs Ear and Ramsbury Farmers Best as supporting guests.

GLoucester - City of Culture

Our accommodation for the next two nights was a centrally located hotel in Gloucester.

There were several pubs on the itinerary, although these were split over the two nights with those to the north counting for the beer pontoon on the Friday, and the dock pubs counting on the Saturday. So, tonight a group of us made our way to the **Fountain Inn** (GBG), a 17th century inn on the site of an ale house, known to have existed in 1216. King William III is said to have ridden his horse up the outside stairs to show contempt for the Jacobites who met here. Today, a passage leads from Westgate Street into a courtyard that is ablaze with flowers in the summer. A large door

opens into the Cathedral bar with panelled ceiling and carved stone fireplace. The food was excellent, supported by Adnams Ghost Ship, Timothy Taylor Golden Best, Black Sheep Holy Grail, St Austells Tribute, Dartmoor Jail Ale, Shepherd Neame Storm IPA and Bristol Beer Factory Independence.



Gloucester Cathedral



The Pelican

Passing around the Cathedral, we made our way to the **Pelican Inn** (GBG), a family run ale house popular with cathedral visitors and fans attending Gloucester Rugby home matches. Licensed as an alehouse in the 17th Century, people believe that some of its beams could have

come from Drake's "Golden Hind" which began life as the "Pelican".

The pub was rescued and refurbished by Wye Valley Brewery in 2012 and has since won many CAMRA Awards.

Beers tonight were Wye Valley Bitter, Butty Bach, HPA, The Hopfather, Heartland and Wholesome Stout with RCH Pitchfork and Bristol Beer My Mosaic Romance.

Returning to the hotel, we popped into the **New Inn** which originated from around 1350 as a pilgrims' inn for the accommodation of visitors to the shrine of Edward II in St Peter's Abbey (now the Cathedral). After falling into disrepair, the inn was rebuilt by John Twining in 1455 and came to be recognised as the largest hostelry in the country.

Following the death of Edward VI in 1553, an attempt was made to keep the English throne in Protestant hands. Lady Jane Grey was proclaimed Queen at the New Inn and at two other places in England. Sadly Jane's reign lasted only seventeen days before Catholic Mary Tudor deposed her.

It is one of the few surviving gallery pubs and on the bar was Salopian Darwins Original. A band were playing in the courtyard, and it didn't take long for one of our members to join in the action!

The final pub was the **Regal**, a Wetherspoon's pub in the former cinema of the same name. The major

architectural features have been retained with the screen replaced by a wall of glass looking out onto a patio. For many though, this was their breakfast venue on the Saturday. The usual range was on though with only Theakston's Old Peculiar of interest.

SATURDAY

After a sweltering Friday, it was back to normal with sullen grey clouds welcoming us into Bristol. A full itinerary was planned starting with two pubs in the south of the city. The **Tobacco Factory Cafe Bar** (GBG) was built in 1912 and originally named 'Number 3 Factory' or The Franklyn Davey & Co Building and was part of the vast Imperial Tobacco estate across Bedminster, Southville and Ashton. Saved from demolition in 1993, the cafe bar as we know it opened in 2001, and its layout appears, on first glance, little changed from pictures from 1930 when it was offices. A bad start though as with three handpumps, the beers all simultaneously ran out! Fortunately, they had the sense to serve us straight from the barrel; otherwise a mass exodus would have ensued. For the record, beers were Bristol Beer Factory Fortitude and Notorious. Two streets away and opening earlier for us was the **Bristol Beer Factory Tap Room** (GBG), a comfortable brewery taproom with an assortment of tables with benches, chairs and stools, and a three-piece suite! Five real ales were on including Fortitude, Notorious, Encore, Trail Breaker and Vienna in Motion.

SHIP SHAPE AND BRISTOL FASHION

A trundle into the city centre followed where everyone was let loose for three hours with seven pubs on the to-do list, including the **King Street Brewhouse** which was close to our departure point. A range of eclectic furniture and decor breaks up the single large space into a number of separate areas, with dark wood flooring and green glazed walls. Two TV screens show major sporting fixtures, and the basement tank room adjacent to the brewing equipment is also used as extra accommodation while sport is being shown, as well as a grain store and an unusual function room. Beers were Atomica, Liberty, Sesh, Hip Hops, Summit or Nuffin and Perpetual Haze.

Heading for the old city, the **Old Fish Market** (GBG) was reached first which is a Fuller's pub which was refurbished in 2014 with decor, seating and lighting aimed for a relaxed "lounge" feel. The regular beers were Fuller's ESB and London Pride accompanied by Thornbridge Jaipur and Tiny Rebel 93 Til Infinity.

Crossing the river, a pathway alongside the river saved a few minutes to the **LHG Brewpub** (GBG), a popular three-floor brewpub which opened in June 2019 in part of the old Courage brewery site. A wide range of beer to suit all tastes is served from a number of dispense methods, including cask, tank-condition, key keg and keg, as well as can. Of interest were LHG Newbarns, a strong mild, and US Pale, while others tried a few craft beers of various concoctions.

Back across the river we made our way to the **Bank Tavern** (GBG), a popular compact one bar pub hidden away near the old city wall. The pub was featured in the BBC's *The Trial of Christine Keeler* (2019), even though it was set in London! Beers were Prescott Super 6, Vale of Glamorgan Dakota, Fine Tuned Pitch Perfect and Cheddar Continental Drift.

We cut through to the **Christmas Steps** (GBG), a cosy split-level pub, hidden just off the city centre and has welcomed drinkers since the 17th century.

It is one of Bristol's heritage treasures. For some reason, the downstairs bar was closed, so we requested cask ale from the keg-only upstairs bar. It may have been the weather, but it was easy to see why the downstairs bar was closed and no beers counted here for the pontoon.



The Christmas Steps



The Shakespeare

Onto the water's edge and the **Shakespeare** (GBG), a converted Georgian town house which is said to have the longest continuous ale licence in Bristol. Situated in Bristol's historic docks just off Queens Square, it is behind the Arncliffe Contemporary Arts Centre. Benches on the front terrace allow for watching the world pass by. Greene King owned, of interest were Cheddar Totty Pot, Dawkins Easton, Twisted Oak Spun Gold, and Settle Hoffman Gold.

Our final city centre pub was the **Famous Royal Navy Volunteer** (GBG), one of many popular pubs on King Street with a sun-trap roof terrace and street-level benches. Although pump clips are not displayed, a beer board displays which local and/or independent cask (and keg) beers are on offer, with prices shown for third, half and full pints. Only two cask were on today though; Tiley Pale and Arbor This Time Next Year Rodney.

CLIFTON ELEGANCE

Following the afternoon jaunt, we stopped off in the Georgian area of Clifton where two brewery pubs and a brewery-owned pub were to be found. The **Brewhouse & Kitchen** (GBG) brewpub reopened in 2015 on the site of the 18th century Whiteladies Tavern. The brewery is at one end of the large bar and catches the eye upon entry to the pub. Beers are brewed on the premises like all the other pubs in this expanding chain. On today were Brewhouse & Kitchen (Bristol) Crockers, Hornigold, Yankee Cabot, Prince Ranji and Citrus Pale Ale.

A little walk took us to the **Good Measure**, Good Chemistry's first pub which was opened in 2018. It is a boutique bar with patio garden and with two hand pumps although only Sonoma Track was available today. However, in keykeg was Brew York Tonkoko which many found to enjoy.

Returning to the bus, a swiftie was available in the **Whitmore Tap** which was acquired by Butcombe Brewery in 2020. It has been renamed in honour of the brewery's founder Simon Whitmore. It reopened under its new name in May 2021 and was serving Butcombe Original and Gold.

DOCTOR FOSTER WENT TO GLOUCESTER...

Returning to Gloucester, the evening ticks were in the Dock area where three pubs counted for the pontoon. Our first priority was food, so a few of us visited the **Tank** (GBG) which is an urban warehouse style bar with a contemporary feel. Beers were from the Tank Brewery which is just across the dock from the tap. Beers though are labelled as Gloucester Brewery and tonight consisted of Cascade, Session IPA and Gold.

Braving the downpour (and avoiding puddles) we made it to the second **Brewhouse and Kitchen** (GBG) of the day which is situated by the side of the Gloucester to Sharpness Canal. The outdoor seating may be nice but was certainly not being utilised

tonight! The pub concept started in the south and now numbers 22 such establishments around the country. Three regular beers were Brewhouse & Kitchen (Gloucester Quays) SS Banner, Shed Head, Stevedore and a seasonal Citrus Pale.

We popped our head into the **Lord High Constable of England**, visited by some in the morning for breakfast, which is a typical Wetherspoon's pub serving good food and beer and close to the Gloucester Docks and Gloucester Quays shopping precinct. Of interest were Titanic Plum Porter, Beartown Bruins, Oakham JHB and Purity Mad Goose.

SUNDAY

With our two nights stay now over, we took a relatively short trip north to Tewkesbury, a beautiful historic town where time stood has stood still for 150 years ensuring the preservation of its medieval character and layout to the present day. It is the meeting of the rivers Severn and Upper Avon and the surrounding rivers and flood plain have prevented the old town from expanding so that its long thin profile has hardly altered since the Middle Ages.

The **Royal Hop Pole** (GBG) is an amalgamation of historic buildings from the 15th and 18th centuries. It has been known as the Royal Hop Pole since a visit in 1891 from Princess Mary of Teck (Queen Mary Royal Consort of George V). The pub is mentioned in *Pickwick Papers*. It was purchased by Wetherspoon's and opened in 2008. Wood panelling is on almost every wall of the very spacious, multi-roomed drinking establishment with large patio and garden area at the rear. Seen from the front, the building is in three parts: the central section has an ornate portico, dating from 1921, having replaced a wide gateway leading to the yard and stables at the rear. Above the portico is the royal coat of arms of Princess Mary of Teck. We had the front room reserved so easily obtained seats for our breakfast. A good choice was on too including Daleside Monkey Wrench, Exmoor Gold, Hop Union Old Higby, Printworks Verdana and Lampmans Swill.



The Royal Hop Pole

Opening early for us was the **Cross House Tavern** (GBG), a Victorian style establishment serving local



Enjoying the Cross House Tavern

ales, ciders and perrys from tapped casks. Originally built as two houses in the early 16th century, it was extended in the 17th century and all extensively restored circa 1865. The whole building, not just the current pub section, is Grade II* listed and is currently Tewkesbury CAMRA Cider Pub 2022. Beers were Oakham Citra, Salopian Lemon Dream, Bristol Beer Factory Milk Stout, Three Tuns XXX, Bewdley Baldwin IPA, Cotswold Lion Drovers Return and Sarah Hughes Ruby Mild which kept many in here for the duration!

The final pub before we left was the Nottingham Arms (GBG), a 14th century town-centre hostelry with two welcoming rooms, a public bar at the front and the restaurant behind, with timber predominating. Framed photographs of old Tewkesbury adorn the walls. The regular beer was Sharp's Doom Bar with guests Timothy Taylor Boltmaker, Otter Amber and Enville Bitter.

TO THE CAMPDENS

We now headed into the high hills to Chipping Campden, one of the loveliest small towns in the Cotswolds and a gilded masterpiece of limestone and craftsmanship. The main street curves in a shallow arc lined with a succession of ancient houses each grafted to the next but each with its own distinctive embellishments. It was one of the most important of the medieval wool towns and its beautiful 17th century Market Hall was built by the town's benefactor Sir Baptist Hicks.

We popped in to the **Eight Bells** (GBG), originally built in the 14th century to house the stonemasons that built St James' church and was later used to store the peal of eight bells that were hung in the church tower. What exists today is an outstanding example of a traditional Cotswolds Inn with cobbled courtyard where we supped from a choice of Hook Norton Hooky, North Cotswold Best, Prescott Pit Stop and Wye Valley HPA.

The next village of Broad Campden was equally picturesque where thatch adorns many houses.

The **Baker's Arms** (GBG) was first licensed as a

public house in 1724 and boasts Cotswold stone walls, exposed beams and a fine inglenook. It includes a large garden and small front terrace where we could enjoy Prescott Hill Climb, Wye Valley Butty Bach, North Cotswold Green Man IPA and Butcombe Original.



The Baker's Arms

MORETON-IN-MARSH

Moreton-in-Marsh is one of the principal market towns in the northern Cotswolds situated on the Fosse Way. The high street has many elegant 18th-century inns and houses including the Redesdale Market Hall. The famous author JRR Tolkien is believed to have had connections with Moreton-in-Marsh - a pub in the town was presented with a special print by a branch of the JRR Tolkien Society who claims that The Bell Inn's the inspiration behind The Prancing Pony, Middle Earth's most famous pub in the book 'Lord of the Rings'. These similarities include the three storeys of the pub building and its entrance via a courtyard, and the similarities of Moreton in Marsh to the town of Bree, where the hobbits find the Prancing Pony on a cold, rainy night.

From the above, the recommendation was the **Bell Inn** (GBG), dating from the 18th century and the interior comprises of a mainly open plan area which has been sympathetically divided into more intimate snug sections with a real fire. Outside a large courtyard area is found through the old arched entrance with an enclosed garden at the rear. Beers on were the regular Prescott Hill Climb, Purity Pure UBU and Timothy Taylor Landlord with guests North Cotswold Shagweaver and Cotswold Best.

Nearby was the **Black Bear**, a two-bar town centre pub with parts dating back 300 years with a very active poltergeist called "Fred". The pub also has a paved courtyard for outside drinking and was visited on the first "Weekender" back in 1996 on the Donnington 15. Hence beers available were Donnington BB, Cotswold Gold and SBA.

HOMEWARD BOUND

Our final pub of our three-day marathon was the **Olde Reine Deer Inn** (GBG) in Banbury where we had a

late Sunday lunch booked. This Hook Norton pub is a real classic and is on the CAMRA Regional Inventory of Pub Interiors. It first became an inn during 1570, featuring original wood panelling dating from the English Civil War. It is reported to be the location where Cromwell's men met to plan the Battle of Edge Hill and the siege of Banbury Castle. The pub features many items of interest including a large selection of pub jugs and other brewery artefacts. From Hook Norton were Hooky, Old Hooky, Hooky Mild and Off The Hook.



One with the photographer (Steve)



The whole group after a fantastic weekend

on the blinds for this year's beer pontoon was 130 which was won by Carolyn. Special thanks are due to Martin and Calvin, without whom this weekend trip would not have been possible.

Cheers.

Karl

So that was it, although two tasks remained before I could put my feet up. First was the awards for this year's Great British Bus Bake-Off with Anna's Sausage Bar winning the savoury and Sandra's Date and Walnut Cake the sweet. Secondly, the final numbers

A special thankyou to Steve Wooding (the official photographer for the trip)

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County Beer Festival 2022

Friday 3rd to Sunday 5th June

Over the weekend of 3rd to 5th June the Northants County Beer Festival took place at Becketts Park in Northampton Town.

A special commemorative programme was produced, recognising the fantastic achievement of HM Queen Elizabeth II, on her Platinum Jubilee, marking an amazing 70 years as our monarch.

With only a couple of changes to the programme, the festival was able to offer over 70 different beers from 14 different Breweries from within the County border.

A further 44 beers were available from 19 different breweries from outside of the County, including the very last casks produced by the Sheffield Brewery, Kelham Island, following its closure after 32 years of trading. A sad loss to the Real Ale scene.

SETTING UP

Obviously before any event there is a terrific amount of setting up required. Whilst this event is a private commercial concern, a team of CAMRA volunteers set-up and ran the Real Ale tent.



Casks starting to arrive for sorting

The team assembled for the first time on the **Tuesday**, once the tent and stillage were in place, in order to sort the beers into the correct places. Due to the advancing years of



Casks on the stillage

most of the volunteers, the events management team did make available 2 young strong men to put the casks on to the stillage.



Banners and bunting also put up

Wednesday saw more beers arriving being sorted and racked.



All beers up, labelled, touches vented and tapped

Friday saw the opening of the festival, with ticket pre-sales and the weather forecast pointing towards a busy but great day and so it proved with customers packing into the arena.



Finishing touches



Final touch – a little light reading tables



The volunteer bar staff poised and ready for the on the opening



The doors are open



*First customer at the bar
(shame about the top)*

Friday also saw the return of the judging of our local brewers' products. Below is from our Branch Tasting Panel Member, Nick Levinge, who ran the event.

NORTHAMPTON COUNTY BEER FESTIVAL CAMRA BEER AND CIDER JUDGING

We are grateful to the festival organiser to be able to hold beer judging for the first time in several years due to the pandemic. It is also the first time we have used the new CAMRA beer style and category guidelines. We had 75 beers and 10 ciders for judging, in 7 of the new categories. 40 volunteer judges considered the beers under four headings. They had to contemplate the nature of the malt, hops and esters, then the colour, clarity and head retention, thirdly the fermentation and balance and finally the body, carbonation, warmth, creaminess, astringency and other palate. The judges also had to consider how well the beers met the new style guidelines. The judges enjoyed the experience and many commented on the high level of the beers. The judges of the champion beer said that they felt there were nothing but good beers which made it difficult to choose between them and in each category the scores were close between the first second and third. The winners are set out below.

FESTIVAL CHAMPION BEERS

1. Olde England - Black Prince 5.5%
2. Nene Valley - Egyptian Cream 4.6%
3. Nene Valley - Manhattan Project 4.0%

SESSION BITTERS

1. Nene Valley - Manhattan Project 4.0%
2. Digfield - Barnwell Bitter 4.0%
3. Phipps NBC - Red Star 3.8%
4. Olde England - King George 3.9%

PREMIUM BITTERS

1. Towcester Mill - Steam Ale 4.5%
2. Digfield - Mad Monk 4.8%
3. Phipps NBC - Steamroller 4.4%

SESSION PALE ALES

1. King's Cliffe - 5C 3.8%
2. Rockingham - Electric Mosaic 4.3%
3. Phipps NBC - Midsummer Meadow 3.9%

PREMIUM PALE ALES

1. Bloke Down the Pub - Gorgeous Gary 4.5%
2. Phipps NBC - Double Crown 5.0 %
3. Towcester Mill - Roman Road 5.2%

RED, BROWN AND OLD ALES AND STRONG MILDS

1. Great Oakley - Delapre Dark 4.6%
2. Potbelly - By Order of the Piggy Blinders 4.5%
3. Phipps NBC - Bison Brown 4.6%

SESSION STOUTS AND PORTERS

1. Nene Valley - Egyptian Cream 4.6%
2. Phipps NBC - Ratcliffe' Stout 4.3%
3. Weldon - Galvy Stout 4.2%

STRONG STOUTS AND PORTERS

1. Olde England - Black Prince 5.5%
2. Towcester Mill - Black Fire 5.2%
3. Great Oakley - Abbey Stout 5.0%

CIDERS

1. Saxby's - Traditional 5.8%
2. Saxby's - Original 5.0%
3. Harefield - Beckett's Bold 5.7%

Our congratulations to all the above brewers and our thanks to ALL of our brewers for their hard work and dedication and for providing such wonderful beer.

Unfortunately, on **Saturday**, the weather took a turn for the worse and the morning was quite dreary and meant attendance was low, however there was enough room in the tent for those hardy souls that did turn up and so there was a lot of furniture moving taking place. The Brackley & District Brass Band also took cover in the tent and performed there, giving all of those in the tent (along with the volunteer staff) their renditions of some great and popular songs. With everyone packed into the tent it created a really fantastic atmosphere.

County Beer Festival



Festivalgoers move into the tent to avoid the rain



The festivalgoers are joined by the brass band

By mid-afternoon the weather did pick up and tables and chairs were moved back outside to make the most of the warmer weather.

Sunday, once again saw a wet and cold start to the day. Unfortunately, there was no upturn as there was the day before which saw numbers attending the festival severely affected.

Those who did make it (along with the volunteer staff) were treated to a show, just outside the Real Ale tent, by the Rose and Castle Morris Dancers.



The Morris Dancers entertains



A well-earned drink




The Branch would like to thank Showtime Events, Phipps NBC and Northampton Town Council for making this event possible and we look forward to next year.



**The Albion Brewery Bar,
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~ PIE/CURRY NIGHTS ~

~ SUNDAY LUNCH ~

~ BREWERY TOURS* ~

**~ GIFT BOXES (Ales or Gin), BOTTLES, GINS,
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Branch Social Good Friday Pub Crawl in Northampton

As per the Branch Diary our Membership Secretary, Stephen Digby and a group of intrepid crawlers met in The Malt Shovel Tavern at 4pm. However, a few of us decided to have a couple of warmers in The Pomfret Arms. So met at 3pm to enjoy a couple of pints from the range of Great Oakley beers available. As it was going to be a long day some of us started on the easier drinkable Egret, although other diehards (you know who you are) started immediately on the Delapre Dark.

And so, the small splinter group joined with the main group at 4pm as per the plan. It was a glorious day, so we took ourselves outside to enjoy the fresh air. Unfortunately, no dark beers available in The Malt Shovel, which upset a few, but they found something, but this did mean that it was a one-beer stop. At this point there were 15 members, apart from the usual faces there was Graham who had come all the way across from Norton and who we had bumped into at a previous Branch social at The Saracens Head in Little Brington. It was also great to see two new faces in Jo and Edward, who although being CAMRA members for some time have only just moved to Northampton. Most "old stagers" took time out to chat to them and hopefully make them feel welcome. They were encouraged to visit other socials in the near future as obviously the CAMRA awards were coming up. Our friends from Milton Keynes also joined us for the crawl.

We then moved on to The Albion Brewery Tap, where our dark beer drinkers were immediately happy as Ratliffe's Stout was obviously available, as were a good number of the Phipps/NBC rage, so all were happy. We were joined at this venue by Dave, complete with crutch, having just had a hip replacement. Now that's what I

call dedication to the cause, plodding around on a crawl just after a hip operation.

By this time a few beers had been quaffed so conversations were opening up and there was a fantastic air of conviviality.

From the Albion we proceeded to The Wig & Pen where once again most people found a drink to their liking and we found space in the garden, although it was very busy, being a Bank Holiday and lovely weather.

From the Wig & Pen we took the very short journey to St Giles Ale House where we received a very warm and personal greeting from Terry and Lollie (and of course Stella). Unfortunately, we lost our contingent from Milton Keynes at this point as they had to head off back home.

We also lost a couple of others who had a prior engagement at the Derngate.

As usual for this smashing micro pub we were able to choose from a complete range of beers, in both colour, type and strength. Having used the time during the pandemic wisely we were all able to be comfortably seated in the brand-new garden area.

Following the visit to St Giles Ale House we lost our newly found friends in Graham, Jo and Edward, so only 6 intrepid souls made it to the final stop, The Corwainer.

As usual, the pub offered a large selection of beers, so all were happy, with a few partaking in some food to soak up all of the beer that had been drunk.

CAMRA Golden Award for our very own Karl Tecklenberg



Golden Awards – People
Golden awards are for individuals – or groups of individuals – who have made a significant contribution to the achievement of our campaigning aims in the 50 years since CAMRA was founded.

Karl became a CAMRA member in 1987, joining at the Bedford beer festival of that year. He immediately became an active member, becoming a PLO for the East of the County in 1989.

He took on the role with gusto, visiting all of his pubs as part of surveying for a Local Guide published in that year.

In those days Karl had no car, so showed some real dedication and determination, using bus, train and on foot in order to visit his pubs.

He then took on the role of Branch Secretary in 1994, followed by Branch Social Secretary a year later. He took a break from this role after ten years between 2005 and 2010, although picked up the Secretary role again after these five years. Since 2010 he has remained in post. He is now in his 22nd term as your Social Secretary and continues to produce the monthly diary sheet which is welcome by all. The annual events have become legendary, with the “Triple Stamps” visiting three breweries in a day, the “Weekender” which is now in its 24th year, the London Day Out and Christmas Roman Awayday.

As well as Social Secretary, Karl wears many hats,

including:

- Co-ordinating the branch pub database (for WhatPub)
- Organising Good Beer Guide Submissions
- Producing reports from the National Beer Scoring System to shortlist Branch pubs for awards
- Organising the beer tasting competition at the County Beer Festival (although this year he handed over the reins due to being on holiday – well deserved)
- He has also served behind the bar at the festival
- Organising committee for his weekly London Drinking Club
- Weekly volunteering on the Great Central Railway since retirement

Karl also provides lots of content for this magazine, including

- Pub News
- Brewery News
- Locale
- Articles about the social trips that he organises
- Prize Crossword

It is fair to say that Karl really enjoys doing what he does, especially the role of Social Secretary, but as can be seen from the amount that he does, without him the Branch would not be in such a good place and all members should be thankful to him for all that he does.

Therefore, I think I speak for the whole of the committee and the membership when I say well done to Karl on the award. It is richly deserved.

Beer Scoring

Beer Scoring

For those of you who care about getting good beer in great pubs, why don't you let everyone know by going on to the What Pub website.

It is really easy to do and only takes seconds.

By doing this you will help to earn recognition for places where you have been and drunk good beer.

Simply

- Go to Whatpub.com and enter the site using your CAMRA membership details
- Search for the pub
- Select the correct pub from the list

- You will be directed to the pub page and you cannot miss the window where you can submit your score

If you are reading this and you would like to score a beer but can't log in because you are not a member then simply sign up to join CAMRA (see how to join at the back of this magazine) to be able to score beer but more importantly, to enjoy all the benefits of CAMRA membership.

Also, please note that for those of you who have the GBG App, you can score beers on this.

Pick Up A Slice Of History

CAMRA's 36th National Breweriana Auction; Saturday 22nd October 2022

After a great time in October 2021, we are back to the Burton Town Hall for our 36th event.

For those of you who have never been to a Breweriana Auction, read on about our 2022 event!

Ever fancied owning a slice of brewing history? Then this Auction is just the thing for you. Run by the Campaign for Real Ale, the National Breweriana Auction returns to Burton on Trent's Town Hall to celebrate its 36th event on Saturday 22nd October. It will have circa 150 interesting auction lots; everything from mirrors to trays; advertising signs, water jugs, flagons, bottles, books and pump clips as well as a few more unusual items. Plus we expect there will be a number of stands selling brewery memorabilia adding to the atmosphere in this wonderful Victorian venue.

There are all sorts of items from all over the country to decorate your home. Included in the trays will be one from Star Brewery Co. Ltd of Eastbourne, which was founded in 1886, although the brewery itself dates from 1777. It was acquired by Courage, Barclay & Simonds Ltd. in 1965 with 43 tied houses. Brewing ceased in 1967 and was demolished in 1971.

Also from the south, is a Young's Brewery sign. Although, reputedly, there has been brewing on the site since the 1500's, Young's began its life in 1831. It closed in 2005 and brewing moved to Charles Wells Ltd of Bedford, forming Wells & Young's Brewing Co. Ltd. In 2011 Young's sold their brewing interests to concentrate on retailing. Sambrook's Brewery has now moved onto the site so brewing continues.

Travelling to the midlands, there will once again be an item from Offiler's, this time a water jug. This Derby brewery was set up in 1876 and once owned 238 pubs. It became a subsidiary of the

Charrington United Breweries group in 1965 and closed the following year.

As usual, we'll have a number of items from Burton such as an Ind Coope's Double Diamond sign. This beer was trademarked in 1876 by Allsopp's who merged with Ind Coope in 1934. By 1958 it was the fastest selling bottled beer in Britain. It was also a favourite tippie of the Duke of Edinburgh. The brewery is now owned by Carlsberg.

If you have never been to the National Breweriana Auction before, the auction is great fun to take part in and is an opportunity to get some great bargains plus many of the items on sale can appreciate in value. And, of course, like any CAMRA event, there is some good beer on sale all day (from a local brewery).

Burton on Trent is around an hour by train from Northampton and the Town Hall is just a short walk from the railway station. The event starts at 10.30am with the opportunity to view the lots and browse the breweriana stands that will also be there. Bidding starts at noon and is normally finished by 3pm, giving a chance to have a final perusal of the stands before visiting some of Burton's iconic pubs and heading home. Entrance is by catalogue (£3.00), available on the day, or £4.45 (includes postage) in advance, by post from Bill Austin: 07789 900411 or baustin1951@btinternet.com. If you can't get there, postal bids are accepted, just contact Bill. Wheelchair accessible. For more details see: www.gandc.camra.org.uk.

As we don't know how the situation will develop in the autumn, we will continue with our measures including bigger distances between seats and with such a big hall, we feel comfortable we can keep everyone safe.

Pub Watch

With pubs back to the “new” normal, our Pub Liaison Officers are busy re-surveying the pubs on their patch with the current findings listed below. For the latest updates on the county’s pubs, check out Whatpub.com, the CAMRA national pub database. Any changes notified at branch meetings, through e-mails, or directly from the website are updated ensuring a live listing of the real ale scene across the county and country. As ever, if you are aware of any pub changes, be it closure, re-opening, change in landlords, beers, festivals, or updates to the information below, then please drop us an e-mail to plo-north@northants-camra.org.uk, or click on the pub in Whatpub to send an update.

RE-OPENINGS

In previous magazines we have reported some pub closures, although it is pleasing to announce that the **Royal Oak**, Naseby; **Bartholomew Arms**, Blakesley; **Stag’s Head**, Earl’s Barton; **Rose and Crown**, Hartwell; **Lamb**, Little Harrowden; **Snooty Fox**, Lowick; **Wedgwood** and **King Billy Rock Bar** have all re-opened. In Northampton, the historic **Shipman’s** is also due to re-open shortly, after being closed since 2014. **The King’s Arms**, Thrapston, has re-opened following a disastrous fire in February.

RE-NAMINGS

In Northampton, **Buddies** on Acre Lane is now a pub called the **Old Cobbler**.

CLOSURES

Further notified closures are the **Bowling Green**, Overthorpe which is up for sale with an asking price of £600,000. **The Locomotive** and **Unicorn** in Brackley are reported as closed. **The Fitzgerald Arms**, Naseby, is also closed although it is not known how long for.

Updates to closed pubs relate to the **Bull**, Harpole, which has since been demolished, losing some old artifacts to make way for three houses. **The Spread Eagle**, Cottingham, is now to be turned into flats. In Everdon, a local campaign is in force to re-open the **Plough**. The owners of the **Woolpack**, Rothwell, which has been closed for some time, have made an application to demolition garages and single storey element of pub to enable the conversion to six dwellings.

NEW OWNERSHIP

The **White Horse**, Old has been taken over and being refurbished by the owners who also run the Old White

Hart and Picturedome in Northampton. **The Red Lion**, Denton has new tenants.

PUB NEWS FROM LONG BUCKBY Pub Liaison Officer, West, Bernie Peel

One of the largest villages in Northamptonshire. There are 3 pubs and 2 clubs, all serving a variety of real ales. I have also included the pub at Long Buckby wharf, which is a detached hamlet straddling both the Grand Union canal and A5 trunk road.
So, let’s start here:

New Inn

A very popular Canalside Pub situated at Buckby top lock. A good watering hole for boaters, cyclists and walkers alike. On my last visit I was pleased to notice that the pub was selling a local beer from the Roman Way Brewery at Weedon, just down the road on the A5. For many years this free house has only served beers from the Marston’s portfolio, so it was a pleasant surprise to find Roman Way Barbarian on the bar, accompanied by Marston’s Pedigree, Ringwood Razorback, Wychwood Hobgoblin, and Wainwrights. Good value food is served here.

Moving into the village now and at the top of Station Road hill is:

Long Buckby Sports and Social Club

This busy club (commonly known as “the Soccer”) has recently undergone a complete facelift, which has transformed the place. Real ale is a good seller here, and up to 4 ales are often available. Among them you may find, Purity Gold, NBC Red Star, Taylor’s Landlord, and Dow Bridge Ratae’d. There is free entry for CAMRA members on production of their membership card. Just ring the entry phone on the door. As you would expect, most major sporting events are shown on TV screens. Pool and skittles are played here.

Long Buckby Rugby Football Club

A short hop from “the Soccer”, this club also offers free entry to CAMRA members and has recently extended its opening hours. The club holds an annual beer festival (free entry) in September. Two beers are always available in the clubhouse bar. The house beer, Horseshoe Best is brewed by Greene King and the other is a rotating guest from the Roman Way Brewery, which on my last visit was Carpe Diem. The newly built viewing platform offers excellent views of the rugby matches.

In the village centre you will find:

The Pigeon (formerly the Peacock)

Following a long period of closure due to the pandemic, the pub was reopened in December 2021 after undergoing a major refurbishment and name change. Very much a "wet led" pub and currently not doing food, it is certainly a lot more comfortable than it used to be. Real ale has been reinstated after the previous leaseholder ripped out the pumps. The two pumps serve the ubiquitous Sharps Doombar, plus a guest which has recently included such beers as Batemans, Arkells, and on my last visit Liberation WaveRider all the way from Jersey.

Old Kings Head

Landlords Alison and Phil Weston have really revitalised this very attractive village pub since lockdown. It has been completely redecorated throughout and retains two bars plus another comfy lounge area leading to a large terrace garden. There are many regular activities including a quiz night every Sunday, a very popular pub bingo night every Tuesday, and on certain weekends there are karaoke nights, open mic nights, or other themed events. Northants skittles and darts teams play in the snug bar. Regular beers on offer are from Everards: Tiger, Beacon Hill,

and Golden Hop (the last named seemingly outsells all the other beers!). Occasional guests are offered but you need to look closely or ask the bar staff what's on. This is a pub with a great community atmosphere.

Badgers Arms

Still celebrating their success at being voted CAMRA Northamptonshire's Pub Of The Year for 2022, this little gem continues to go from strength to strength. Unusually the bar is situated upstairs where there are two separate drinking areas and outside there is a small walled courtyard area. CAMRA members enjoy a 20p discount on pints and 10p on halves on Wednesdays. Up to 5 beers (including a dark ale), showcasing local breweries are on sale in the bar and are served directly from the casks. There is a pub quiz on the last Thursday of every month and "Cheesy Tuesday" (bring your own cheese and share with others - crackers and pickles are provided) on the first Tuesday of each month. Pub bingo and occasional "Music Showcase" nights will start from this Autumn. Landlords Ali and Jeff have invested in a mobile pub named, "the Badgers On The Road" which may be found taking a selection of cask beers around the County at various outdoor events.



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The Road to Morocco
 Bridgewater Drive, Abington Vale
 01604 632899

We're featured in the Good Beer Guide




Wetherspoons Beer Festival Preview

THE CORWAINER

On 29 March, Gary Bridgewater (PLO Northampton) kindly arranged for local CAMRA members to have an advance tasting session of beers to be available when the festival opened the following day.

The festival was to last from 30 March to 10 April and

was to feature 25 different beers, though not all available at the same time. At least 30 of us took up the invitation and were treated to six beers and some pizza to soak it up. There would have been 6 more but the stillage and cooling equipment had not arrived until 1 a.m. on the day so the beers were not ready to serve, but six seemed plenty to do justice to anyway.

We had two interesting beers brewed especially for Wetherspoons.

For dark beer fans there was Hot Night at the Village 5.0%, which would have been brewed by an Italian Brewer, but he could not make it for covid reasons, and his recipe was put into action by Shepherd Neame. It was in the style of an English Porter said to have notes of coffee, chocolate and liquorice in the flavour.

In our group we also found a pleasant wheaty coffee aroma and powerful fruit flavours of slightly burnt plums and even a hint of fig in addition to the coffee and chocolate, and there was certainly liquorice in the finish.

The other one was brewed

Terrapin Jazz 5.5% was a pale IPA. We would not argue with the official description of bold aromas of fruit and hops, we thought bitter orange marmalade, followed by a predominantly orange flavour with hints of tropical fruit, officially a rich resinous flavour and a dry pleasing finish.

Of the generally available beers, we started with Kirkstall's Three Swords, which at 4.5% was the lightest of the evening. It was a good refreshing summer beer with a light sweet aroma and strong grapefruit orientated citrus flavour.

At the other end of the alcohol scale, we enjoyed Nine Tenths Below from Titanic at 5.9%. This is a powerfully hopped full-bodied beer with the ubiquitous citrus balanced by a resinous herbal flavour and a dry finish. I returned a few days later and drank lots of this one. Dragonhead from Orkney Brewery at 4% had the flavour of a stronger beer. A sweet chocolate aroma was followed by a roasted coffee and chocolate flavour.

Finally, we enjoyed Father Thames from Windsor and Eaton Brewery at 4.8%. We found flavours of apple, bitter orange from a marmalade hop toffee and caramel with such strong flavour that we felt it had nothing left to give by way of aftertaste.

In our group we thoroughly enjoyed all of the beers. Everyone appeared to have a good time and we offer our thanks to Gary and Wetherspoons for a splendid evening.

Nick Levinge

Branch Tasting Panel Lead

THE EARL OF DALKEITH

The message came through loud and clear, 'You are invited to a pre-tasting of Wetherspoon Festival Ales' on the 29th March.

Be rude not to I thought!

To be honest it came as no surprise as this has now become a regular occurrence at The Earl of Dalkeith in Kettering.

Manager Chantal has embraced the tradition that Rob started many years ago.

We were met by Shift Manager Charlie on arrival and shown to our reserved table, where we were handed Tasting Notes. A selection of 19 Real Ales were waiting for us in the cellar and being a regular I was given



Branch members enjoying Cordwainer hospitality

by an American at Adnams.



CAMRA members enjoy Earl of Dalkeith hospitality

the job of recommending suitable ales for a top up order mid-festival.

Armed with 3 1/3 glasses, our group of 10 were escorted into the cellar and tasting began. The Ales were well presented and we all enjoyed a good selection.

On arrival back at our table we were then presented with a selection of hot food from the menu which was soon devoured. Orders were taken and beer was served directly from the

barrels in the cellar further giving the opportunity to try something that had not been previously tasted.

Having discussed the Beers we all agreed they were in great condition and the consensus was that Orkney –Dragonhead (a 4% Stout) and Mauldens - Cherry Porter (a 4.8% Porter) were our favorites.

These were on the list along with several other beers for the top up order.

A thoroughly good time was had by all and I left with only 6 beers to find to complete the full set of 25.

A big thank you goes out to Chantal and her team for a very warm welcome and for all the effort involved in putting this event on, it is very much appreciated.

Tim Holding

Adopt A Pub

Adopt A Pub

Dear Member of CAMRA,

The Northants CAMRA branch has six Pub Liaison Officers (PLO's) who cover around 60 pubs each. The PLO is asked to keep in touch with these pubs and to ensure the details on 'WhatPub' are up to date. As you can imagine, this can be a tough task as pubs make a number of changes at short notice especially in today's commercial climate.

A few CAMRA branches have started up an 'Adopt A Pub' scheme to help support what PLO's do, but also to help keep in touch with their members.

The Northants CAMRA branch have reviewed this idea and wish to give it a go!

We are therefore seeking volunteers! Is there a pub that you visit on a regular basis - ideally once a month - and would you be happy to send us details on any changes the pub has made? These will be:

- Change of landlord/landlady/ownership
- Change of opening hours – if permanent or seasonal
- Change of cask beers/ciders
- Details of any special events planned in next 2 months

- Details of live music planned in next two month
- Refurbishments – internal/external - we will then photo – if you are not able to supply photos
- Any other matter of interest

This will enable us to:

- Update What pub
- Report interesting news in 'Over The Barrel' our Quarterly free magazine that goes out to pubs
- Publicise events using CAMRAs social media channels

The role is not onerous but would enable licensees to be in regular contact with their local CAMRA branch.

If you are interested in being part of this scheme, please e-mail adoptapub@northants.camra.org.uk listing your name and the name of the pub(s) (yes you can adopt more than one if you wish!) that you would wish to adopt. We will then come back to you to confirm next steps.

Many thanks

Richard
Vice Chairman
Northants CAMRA

With pubs now returning to the new “normal”, we have been out and about resurveying our pubs for their LocAle offerings. This report is an update of those that have been checked plus existing ones that we are yet to visit within our Branch area. For the latest information, please check Whatpub for the latest survey date.

If your pub or club regularly stocks real ale from a local brewery, then we are happy to promote the brewery and your pub on our LocAle accredited list in this magazine. In addition, the Whatpub website identifies LocAle pubs, as does the annual Good Beer Guide. We will also provide publicity material including posters, leaflets, annual accreditation stickers, beer mats, and pump-clip crowners to draw the attention of pub visitors that you are proud to support local breweries. LocAle breweries are those within the county and/or those within 30 miles of the pub. If you are visiting a pub and there is no LocAle, then please let us know through the [Whatpub.com](https://www.whatpub.com) website.

The current LocAle accredited pubs in the Branch area are:

Pub	Location	Brewery
New Inn	Abthorpe	Hook Norton range
George	Ashley	Various (3 of)
Cartwright Hotel	Aynho	Hook Norton
Great Western Arms	Aynho	Hook Norton range
Stirrup Cup	Barton Seagrave	Potbelly
Bartholomew Arms	Blakesley	Towcester Mill
Walnut Tree Inn	Blisworth	Great Oakley and Phipps
Plough Pub & Kitchen	Brackley	Hook Norton Hooky Bitter
Swan	Braybrooke	Everards range
Green Dragon	Brigstock	Various (2 of)
Red Lion	Broughton	Potbelly
Bakers Arms	Bugbrooke	Various
Dukes Arms	Burton Latimer	Occasional, plus Three Hills cans
Olde Victoria	Burton Latimer	Potbelly
Star & Garter	Chelveston	Wells
Bulls Head	Clipston	Everards
Samuel Lloyd	Corby	Grainstore
Shire Horse	Corby	Bottled Great Oakley
Royal George	Cottingham	Grainstore
Early Doors	Daventry	Phipps and others
George	Desborough	Everards
Saxon Tavern	Earls Barton	Various
Three Horseshoes	Ecton	Benjamin Franklin plus others
Star Inn	Geddington	Various, often Nene Valley
Hare & Hounds	Great Addington	3 Hills Brewery Woodford (bottled)
Greatworth Inn	Greatworth	Hook Norton
Butchers Arms	Greens Norton	Great Oakley plus others
Witch & Sow	Guilsborough	Potbelly plus others
Sun Inn	Hardingstone	Various
Rose & Crown	Hartwell	Great Oakley
Red Lion Inn	Hellidon	Various
Green Dragon Hotel	Higham Ferrers	Oakham
Griffin	Higham Ferrers	Various
Crewe Arms	Hinton-In-The-Hedges	Hook Norton
Artlenock Inn	Irthlingborough	Various
Lilacs	Isham	Oakham, Potbelly
Alexandra Arms	Kettering	Various, often Potbelly
Beeswing	Kettering	Everards range
Midland Band Social Club	Kettering	Potbelly
Piper	Kettering	Oakham JHB
Shire Horse	Kettering	Phipps, Great Oakley & Potbelly (Upto 8)
Three Cocks	Kettering	Various inc Grainstore and Oakham
Wayfarers	Kettering	Everards range
Butchers Arms	Kings Sutton	Hook Norton range
Olde Red Lion	Kislingbury	Various
Swan	Lampart	Various, often Nene Valley or Phipps
Old Red Lion	Litchborough	Great Oakley

<p> Saracen's Head Four Pears Hare at Loddington Badgers Arms Long Buckby Sports & Social Club Old Kings Head Wharf Carpenters Arms Snooty Fox Foresters Arms Albion Brewery Bar Artizan Black Prince Britannia Cordwainer Fish Fox & Hounds Garibaldi Hotel John Franklin's Kingsley Park Working Men's Club Lamplighter Malt Shovel Tavern Old White Hart Olde Cobbler Olde England Pomfret Arms Princess Alexandra Road to Morocco Sir Pickering Phipps Thomas A' Becket Wheatsheaf White Elephant Rowell Charter Inn Hopmaster General Rushden Historical Transport Soc. Plough Inn Stanwick Hotel Countryman White Horse Star Inn Red Lion Three Conies Kings Arms Mason Arms George at Tiffeld Folly Inn Plough Inn Towcester Mill Brewery Tap Plough Plume of Feathers Wharf Inn Coach & Horses Little Ale House Little R'Ale House Locomotive Olde England 2 Crown Inn Sheaf Crown Fox & Hounds Fox Inn Dukes </p>	<p> Little Btrington Little Houghton Loddington Long Buckby Long Buckby Long Buckby Long Buckby Lower Boddington Lowick Nether Heyford Northampton Rothwell Rushden Rushden Shutlanger Stanwick Staverton Stoke Albany Sulgrave Thornby Thorpe Mandeville Thrapston Thrapston Tiffeld Towcester Towcester Towcester Upper Boddington Weedon Welford Wellingborough Wellingborough Wellingborough Wellingborough Wellingborough West Haddon West Haddon Weston By Weedon Lois Whittlebury Wilbarston Woodford </p>	<p> Various Phipps IPA Various inc Phipps, Langton & Kingscliffe Various Phipps Everards range Roman Way Hook Norton range Digfield Various Phipps range Various (2 of) Various inc Digfield, Phipps & Potbelly Various inc Phipps Phipps Phipps Nene Valley and Phipps Phipps Phipps Various inc Nene Valley and Phipps Phipps Phipps IPA Phipps plus others Various inc Phipps & Potbelly Great Oakley Various inc Phipps and Potbelly Phipps Phipps Phipps Everards range Great Oakley and Phipps Various Various Phipps IPA plus others Blackpit Digfield Various Various, often Langton and Nene Valley Hook Norton range Various Hook Norton range Digfield Grainstore Great Oakley Towcester Mill Wells Towcester Mill range Various Everards and occasionally Phipps Various Various Potbelly plus others Potbelly plus others Upto 6 various breweries Various Hook Norton Various inc Great Oakley, Silverstone & Towcester Mill Various inc Grainstore, Langton, King's Cliffe Digfield plus others </p>
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The Malt Shovel Tavern Beer Festival



The Malt Shovel Tavern ran a Yorkshire Beer Festival from Wednesday 27th April until Monday 2nd May.

On the first day of the festival, they held a tasting session which was led by Sam Smith from the Tadcaster based Samuel Smith Brewery.

First off Sam gave us a potted history of the brewery which is Yorkshire's Oldest Brewer being established in 1758.

Samuel Smith's is one of the few remaining British breweries to employ the traditional Yorkshire Square system, a method of fermentation developed in the 19th century to cleanse beer of yeast. Most modern squares

are made of stainless steel, but Smith's prefers Welsh slate, which they feel helps keep natural carbonation in the beer, giving it a creamier texture.

Brewing water for ales and stouts is still drawn from the original 85 ft well, sunk when the site was established in 1758, and the yeast used in the fermentation process is of a strain that has been used continuously since approximately 1900—one of the oldest unchanged strains in the country. In keeping with this sense of history and tradition, the brewery keeps a small team of dapple-grey shire horses. Rather than being show horses, they deliver beer around the town of Tadcaster five days a week.

Oak casks are used for its naturally conditioned ale. The casks are made and repaired at the Old Brewery by their full-time cooper.

Four of their bottled fruit beers, Raspberry, Apricot, Strawberry and Cherry were tasted first. Sam talked us through how they were brewed using the old manually operated brewing equipment at their All Saints Brewery in Stamford. Organically grown barley and wheat are used to create a complex ale which undergoes primary and secondary fermentation with different yeasts and extended maturation. This is then taken to their brewery at Tadcaster. There it is blended with pure organic cherry, strawberry, raspberry or apricot fruit juices and more organic beer to create fruit beers of 5.1% ABV. The character of the matured

beer serves as the counterpoint to the pure organic fruit juice. They are all registered with the Vegan Society as being suitable for vegans and vegetarians. We then tasted the 4.5% ABV Taddy Lager which is a relatively dry lager brewed using distinctive low bitterness aroma hops. Taddy Lager undergoes at least six weeks cold maturation to create its clean, crisp finish. It is brewed only at the little town of Tadcaster which is the reason for its name. The word 'Taddy' was Samuel Smith's Brewery's first registered trademark.

Old Brewery Bitter was the next at 4% ABV. Oak casks are used for this full-bodied malty, toffee-ish tasting, creamy beer.

We finished with the Mild which despite its 2.8% ABV had a full taste.

Apologies if I have missed any beers out from the tasting but I was also drinking from the 30 Yorkshire beers on offer at the bar which tends to make my memory a little blurry!

Many thanks to Steve and the team at The Malt Shovel for their service, the nibbles and an excellent range of beers.

Gary Drinkwater
PLO Northampton



*Landlord Steve with
Brewer Sam*



*3 staunch time-served Branch
members enjoying the beer
and nibbles*



*A wooden cask of Old
Brewery Bitter*



*The outside bar all ready
with Yorkshire beer*

Crossword

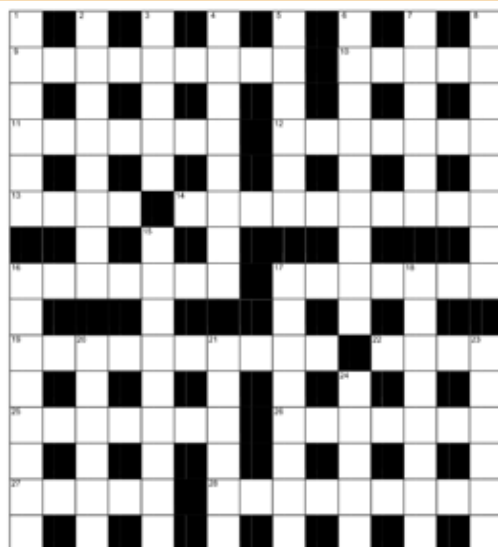
**WIN A PACK OF BEERS PLUS 2 x VOUCHERS
FOR A POTBELLY BREWERY TOUR**

ACROSS

- 9, 12** A-bomb development is festival winner! (9,7)
10 Beartown's beer has the world on its shoulders (5)
12 See 9
11 Phoenix beer is dry as a desert (7)
13 Hull brewery is a confusing moat (4)
14 Robin's love interest is made by Springhead (10)
16 Newby Wyke beer is a form of 19 (7)
17 Infected catches cold to make a doubter (7)
19 Full Mash makes this ghostly appearance (10)
22 See 26
25 Robinsons beer or Stockport brewery could be a mythical beast (7)
26, 22 Northampton abbey at night-time is a winner (7,4)
27 Clare can tie up boots (5)
28 Banished ghost or did PE by the sound of it (9)

DOWN

- 1** I'm a pal maybe, or a deer (6)
2 Take this Recoil beer if you've had a snakebite! (8)
3 Lincoln Green beer is not a minor (5)
4 Towcester Mill's winner makes lame teas (5, 3)
5 Source of colour for rubber stamping (3, 3)
6 Deliberately destroys or mixes boat gases (9)
7 Linfit brewery makes this beer out of a dollie (3, 3)
8 Reunion beer contains balance of salts and minerals (8)
15 Goddards beer is not port! (9)
16 Flying chip stealers from Brighton! (8)
17 Lewes pub appears in winter (8)
18 Past trip makes Belgian beers! (8)
20 See 24
21 Light at the end of this brewery? (6)
23 Work the dough with hands (6)
24, 20 Festival winner (5, 6)



DON'T DELAY – ENTER TODAY

The above prize will be awarded to the first correct entry drawn at the October Branch meeting. Closing date for entries is 1st October 2022.

TO ENTER

Scan or photograph your completed crossword and email to: publicity@northants.camra.org.uk

Answers to Spring 2022 Crossword



Congratulations to Laurence Harper, the winner of a gift pack of beer kindly donated by Phipps NBC

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