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Real Ale

THIRSTY TIMES

**Chelmsford & Mid-Essex, Maldon & Dengie, North West
Essex and South East Essex CAMRA Branches**



Issue 31

Autumn 2019

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From the Editor



The leader is the last part of the magazine to be written, and is usually a bird's-eye survey of what has gone into Thirsty Times. Sometimes you get to the end of the editorial process and, if it's been a quiet

news quarter, it's difficult to think of what you can add that isn't about to be said in pages 4 onwards. Not so this time.

Irritatingly, a production cycle that has seen us going out and rattling the bowl end August/start September when most publicans and suppliers are away on well deserved holiday, has starved us of funds to publish more than 32 pages. Rest assured that, were pages 33 to 48 present, they would more than likely have been filled with further comment on the Greene King sale to Hong Kong asset management firm CKA Holdings.

Since the Greene King board announced out-of-the-blue in August its recommendation of CKA's cash offer, the beer and pub trade news-wires have been crackling with comment and anticipation of what this will mean to the pub trade in general, and to GK's drinkers in particular, some of whom will be captive with only a GK pub within walking distance. I know that it's a cliché, but it's just too early to tell. For one thing, the offer seems as of 18th Sept not to have gone through, i.e. less than 51% of shares have ended up in CKA's hands. For another, consider that GK's locals are not all of a sudden going to stop drinking beer and eating pies, as Bloomberg's Chris Hughes less-than-lovingly put it.

With not really much by way of fact to go on therefore, the froth that has accompanied comment and opinion in the trade and beer aficionado press for the past

month is less analysis and more reaction. Further comment will have to wait until early next year, when the air will have cleared, a controlling shareholding will have been acquired or not, and hopefully CKA will have broken silence on its intentions for a future running a large slice of the British pub trade.

WHEN IS AN ACV NOT AN ACV?

Answer: when the owning pubco can ride largely roughshod over said ACV and a blizzard of Listed Building preservation orders, to convert a pub into a restaurant strongly against the wishes both of its locals and the responsible local council. Creation of such *de facto* 'so sue us' situations is a worrying, but inevitable, development. Until pubgoers stand up to this behaviour, perhaps by way of massively-crowdfunded legal actions against belligerent pubcos, we can only expect more of the same

H2H (NOT HS2!)

At last some happy news or, as the beloved Two Ronnies would have put it, the 'Tapdancing Dog' item. Congratulations from all at Thirsty Times to Tim Nash on completing the odyssey from Hillsborough to Castle Hedingham, raising over £10k for St Helena Hospice along the way.

Ad multas cerevisias

Tony Vernon

editor@chelmsford.camra.org.uk

Front Cover: A warm welcome from Ellie Rossetto, joint licensee of North West Essex CAMRA Pub of the Year 2019, The Fleur-de-Lys, Widdington. A rural country village pub where cask ale has played a crucial role in their success. You can see some of the old reclaimed local farm equipment in the background.

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Events

Christmas is fast approaching.

East London Brewing Tap Takeover
Thursday 31st October

Cloudwater Tap Takeover
Thursday 14th November

Beer Festival
Thursday 28th November -
Sunday 1st December

X-Mas Beer Fest
Thursday 19th December -
Monday 23rd December

Chelmsford Record Fair
First Saturday of every Month.

Quiz Night
Last Sunday of Every Month



Directors Recommend Greene King Sale

- by Tony Vernon and Chris Lindesay

For my entire tenure as editor of Thirsty Times, there hasn't been a story that has moved a member of the public to look up my number at the back of the magazine and call me, distraught at the future now facing her local. Until now.

The announcement in August that CK Asset Holdings of Hong Kong was to buy Greene King of Bury St Edmunds, taking on their estate of over 1900 pubs the length and breadth of the country and crucially, £2 billion of debt, has taken the oxygen out of the serious beer drinking sector, and this at a time when we had been looking forward to Summer and a bit of relief from Brexit.

Of course, there have been other takeovers in the UK pub sector of recent years, most notably Asahi snapping up the 175 year old Fuller's estate and TDR Holdings adding the Ei Group's 4000+ pubs to its existing stable, of which Chris Lindesay will write more in a moment. However, with Hong Kong in the news spotlight at the moment for all the wrong reasons, the omens are not great for the fate that could be about to befall Greene King, especially given tycoon Li Ka-Shing's recent stepping down from running the company.

Some analysts see this as a 'heads-I-win, tails-you-lose' for CKA; the handsome premium being paid over book value indicates that their interest may lie more in the bricks and mortar that Greene King represents. However, with the Pound projected to be low for the foreseeable future, it was essentially a no-brainer for the company to invest in Greene King with a possible upside that the UK pub sector has been less badly hit by the post-referendum downturn than dining out in general - in other words, if the pub trade does not pick up, cash out based on the property portfolio, of which a handsome 81% are either freehold or long leasehold.

What next for the sector? Some analysts are predicting that Greene King being acquired by overseas interests might make it more likely that remaining UK-owned pubcos might imminently be 'in play' as well, such as Marston's that is in a similar situation to Greene King, Mitchells and Butlers where the logistics of the shareholding make an approach with interest to acquire a controlling stake very straightforward, and Whitbread, which is looking vulnerable after recent divestments.

Of course, in all of this, it's unlikely to be good news for the ordinary drinker; whereas CAMRA celebrates the saving of the odd pub here or there, decisions on whether to keep hundreds of marginal pubs open may not reside with local people in future, but increasingly in the hands of overseas investors indifferent to the passion we feel for our pubs.

Chris Lindesay now takes over the narrative, with an in-depth look at how some of the numbers that CKA would have recently been looking at during their Greene King Due Diligence would have been derived:

Financial Reporting in the Tied Pub sector

It is interesting to note that despite the explosive growth in breweries in recent years, the overall market share of small breweries has hardly grown at all in comparison to the majors.

The impact of an increased element of 'managed' style operations in a company that has traditionally operated a leasehold model will generally have the effect of increasing further the reported gross profit margins because the company is now recognising revenue at the retail as opposed to the wholesale transaction.

This increase in margin arising from this change in the business model could easily disguise a gradual deterioration in the quality of the earnings derived from the traditional leasehold business model.

For example, if the government were to respond to pressure to reduce beer duty by abolishing it altogether and replacing it with an increased rate of VAT so that the impact was fiscally neutral to the consumer, the most significant outcome would be that Pub Operating Businesses (PoBs) such as Punch Taverns, Enterprise Inns (Ei Group), Admiral Taverns and to a lesser extent PoBs that are also brewers such as Marston's and the Heineken operation Star Pubs & Bars would suddenly begin reporting hugely inflated Gross Profit (GP) Margins giving the appearance of a significant increase in financial strength, which might be misleading.

If executive remuneration schemes were based on gross profit margins then these could result in unintended outcomes with bonuses at risk of entering 'race' conditions where unjust rewards are triggered for apparent performance.

In the Tied Pub Industry, the gross margins of the Pub Companies acting as 'wholesaler' to their tied tenants are unusually large, reflecting an excess profit arising from the unique contractual position of price enforcement available to the sector. Tied Pub Companies typically report GPs of around 43% from selling beer to tied tenants, this GP includes beer duty as part of the cost side of the calculation so in effect the Pub Company is making 43% profit from selling government tax to contractually obligated tenants.

If you exclude the tax from the equation you find the PoB actually makes a GP nearer to 67% on the actual beer. This means the profit reported by a Pub Owning company is around three times the revenue of the brewery. There is a concern that if analysis of the reporting was to reveal that

this is the case, this may become a concern of the Competition and Markets Authority, who may find that this mechanism is concealing the true rate of profits being 'extracted' in this sector which is disadvantaging the consumer by inflating retail prices beyond where they would be if the anti-competitive practice were outlawed.

There is increasing activity in the large volume of trade sales of blocks of Public Houses in the industry with Punch Taverns recently being largely purchased by Heineken and now subject to investigation for possible market abuse, Ei Group are in the process of being acquired by Stonegate Pub Company on behalf of a hedge fund and Greene King were recently the subject of an agreed bid from a Hong Kong Investment company.

There is a concern that there are potential issues in due diligence from these transactions arising from ongoing and accumulating liabilities from past misrepresentation and misinterpretation of financial reporting.

It is by no means certain that a Hong Kong Investment company will fully understand these unusual accounting practises and will be assuming that they comply with the financial reporting standards commonly understood to be operating in the UK.

**Chris Lindesay
runs the Sun Inn,
Dunsfold and
coordinates the
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Network:
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Thursday 21st November - 12:00 to 22:00

Friday 22nd November - 12:00 to 22:00

Saturday 23rd November - 12:00 to 22:00

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8th South Woodham Ferrers CAMRA Beer and Cider Festival Meanders Along the Thames Valley

- by Chris Harvey

"Beers from the Thames Valley" is the theme for this year's Festival. We will be offering 35 real ales, most of which will come from the counties of Berkshire, Buckinghamshire, Gloucestershire, Middlesex, Oxfordshire, Surrey and London.

We think we've chosen some excellent beers for you to try at this year's festival, such as Ascot Ales Anastasia's, a rich, complex stout to Malt's Missenden Pale Ale, a light amber session beer. We will also have a good selection of real ales from our local breweries here in Essex.

The Village Hall members' bar will be available for visitors to the Festival to use, which will offer a range of Wibblers and Crouch Vale beers.

There will also be ten ciders on offer. The festival will be held from 3rd to 5th October at the Village Hall, Hullbridge Road – which is only two minutes' walk from South Woodham Ferrers railway station.

Hot and cold food (homemade meals and snacks) will be available at all sessions which will be prepared by JP's Kitchen. We've also got live music on the Saturday night this year from the very popular ukulele band, the D'Ukes.



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Braintree Real Ale Festival Raises £67,000 To Date - by Janet Drysdale



Every June Braintree Lions with support from the North-West Essex Branch of CAMRA run a three-day beer and cider festival. Local businesses sponsor individual firkins of beer and CAMRA provide volunteers to help with the organisation, setting-up and serving behind bar. The 2019 festival raised £6,000 for charity, but over £67,000 has been raised in the fifteen years that the Festival has been running. Neil Hill is photographed receiving a 'Certificate of Appreciation' from Braintree Lions on behalf of North-West Essex CAMRA.

Superheroes Only at H2H Finale - by Tim Nash



The Hillsborough to Hedingham bike ride is now firmly done and dusted with well over £10,000 raised for St Helena in Colchester. I was accompanied on the final stretch from Nethergate Brewery back to The Bell in Castle Hedingham by this motley crew in superhero costume! Most had been drinking Beira Keira, the 3.7% golden ale we brewed with the help of the good people at Nethergate. And very good it was too! Thanks for your help in making the ride the huge success it turned out to be!

Two More Maldon & Dengie CAMRA Pub Awards for 2019 - by Chris Harvey



Maldon & Dengie CAMRA has recently presented the tenants at the the Queen Victoria in Spital Road, Maldon with their Most Improved Pub of the Year award for 2019. Licensee, James Burrell only took over in July last year, but it was not long before word started spreading about the good things which were happening in the pub. After the presentation, Chris Harvey (Chairman of Maldon & Dengie CAMRA) said: "It has been a few years since we have presented the Most Improved Pub award, so it is particularly gratifying to see a local pub thoroughly deserve this accolade."

The Carpenters Arms in Gate Street, Maldon has won the Maldon & Dengie CAMRA Cider Pub of the Year Award for 2019 for the fifth year in a row. The award was made by Mike Cutler, the Branch Cider Representative, during the pub's annual Cider Festival, which was held over the August Bank Holiday weekend. John Walpole, the licensee and Mitchell Corin, the pub manager received the award, commenting: "[We] are humbled to receive this award for the fifth time. We'd like to thank the local Branch of CAMRA for their support."



CME's East Anglia Pub of the Year 2019

- by Sharpie

What a start at the **New Inn, Colchester**: they were having a Dark Beer and Scotch Egg weekend. We were not so worried about the food but the great selection of 12 dark beers on. As usual we had a friendly welcome and the choice of porters and stouts was bordering on heavenly. So I set to work trying some and would have been happy to spend the whole weekend there. I finished with Titanic Plum Porter Reserve.



We then moved on to the **Rose and Crown, Bury St Edmunds**, a pub tucked away in a back street just yards from the Greene King

Brewery. A real old-style pub with two separate bars and an off-sales hatch. It is a listed building with so many little areas to make the whole place seem intimate.

The final pub to judge on Saturday was **The Leopard, Norwich**. This tastefully modernised pub had a good selection of beers and large seating areas. We then moved on to Cambridge to stay for the night. All 14 of us joined up for a meal in the **The Maypole** before the more adventurous of us moved on to the **Cambridge Beer Tap**. Apart from the six or seven of us doubling the age of the customers they had some nice beer brewed on the premises. There was an unfortunate incident here when one member of the party had a lager even though he claimed it to be a craft lager!

Sunday dawned with the westernmost three contenders to visit. The first of the day was **The Red Lion, Preston**. This small village pub is community

owned, and even displays a letter from the Queen Mother apologising for not being able to attend the opening.



It was very busy for a Sunday lunchtime with an interesting range of ciders and beers available including gluten free, low and no alcohol as well as an English Trappist ale. [*This was the winner - Ed*]



On to **The Engineers Arms, Henlow**, another pub that has two bars. As with all the pubs we visited it had a good choice of beers and a nice atmosphere, but was also the only one with a skittles game outside.

A final candidate was the **Frothblowers, Peterborough**, a micropub set in a small parade of shops. There was great atmosphere for a Sunday afternoon with live music and customers of all ages sitting round tables. Everyone was very friendly and a superb selection of beers and ciders made us all happy.

To finish our trip we visited the **Oakham Brewery Tap**, for a Thai meal and a beer before heading back to Chelmsford.

Paul Sharp
sharpieps@hotmail.com

ALL About BEER

Alcohol Free Beers

- by Robin Parker, Beer
Sommelier St Peter's
Brewery

Why alcohol-free beer and as many drinkers ask, what is the point of alcohol free beer, well alcohol free and low alcohol beers are here to stay.

With current attitudes changing, more awareness of drink-driving and with the legislation likely to follow Scotland with much lower limits of alcohol allowed many drinkers are now seeking good alcohol-free beers to drink.

At the present time in the UK the definitions for alcohol-free and low alcohol beers are: no alcohol or alcohol-free contains not more than 0.05% ABV, dealcoholized has over 0.05% but less than 0.5% ABV and low-alcohol has not more than 1.2% ABV.

How is alcohol free beer produced? There are different ways of doing this, one being to heat the beer once it has been fermented and alcohol produced to evaporate off the alcohol.

This is done under a vacuum so that the alcohol vaporises at a lower temperature leaving most of the flavour compound still in the beer. This process does however affect the flavour of the

beer so that it can have a lack of flavour and taste.

Another way is to use a process known as reverse osmosis where the beer is passed through a filter with pores small enough that only alcohol and water (and a few volatile acids) can pass through. The alcohol is distilled out of the alcohol-water mix using conventional distillation methods.

After adding the water and remaining acids back into the syrupy mixture of sugars and flavour compounds left on the other side of the filter an alcohol-free beer is produced.

Some breweries use the method of stopping the fermentation early so that only a small amount of alcohol is produced, this method can however produce beers which are very thin in flavour.

A newer method of producing alcohol free and low alcohol beers is to brew with a full complement of types of malts but using a smaller amount of malt so less fermentable sugar is produced, mashing at a higher temperature than normally used in brewing



so that fewer fermentable sugars are produced but with full malt flavours being extracted from the malts, and then boiling the wort produced with hops to give a full hop character to the beer.

With the fermentation of these beers the options are to ferment with a yeast which produces little alcohol or, fermenting for a shorter time or, at a higher temperature than normal to slow the yeast. This can however leave the beer sweet in taste as a lot of the fermentable sugars can remain unconverted into alcohol.

In the UK many breweries are now producing alcohol free and low alcohol beers with mixed results, of course everyone's tastes are different, and we all have our preferred styles and types of beers.

St. Peter's Brewery in Suffolk now produces four alcohol-free beers, a choice for all drinkers.

Without® Original which is described as having a rich and malty taste that is bursting with lasting flavour, followed by a refreshing and delicate bitterness.

Without® Gold a golden ale with more hops and bitterness has a full-bodied, slightly sweet malt flavour combined with a citrus bitterness.

Without® Organic a pale golden ale brewed with organic malts and hops perfect for lager and ale drinkers. It is golden in colour and has a slight maltiness balanced with a sweet after taste.

The newest addition to the range is Without® Elderberry & Raspberry, an alcohol-free beer with the sweet, tangy, and pleasant fruitiness of elderberries, and the lingering taste of raspberries. A full-bodied and well-balanced beer with a smooth, subtly sharp bitterness.

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ALL SOCIAL & CAMPAIGNING EVENTS ARE OPEN TO ALL CME BRANCH MEMBERS.

Members are encouraged to score the beers they drink on whatpub.com or gbgapp.camra.org.uk.

OCTOBER

Friday 4th – Sunday 6th – Trip to Troon + Royal Ayrshire Beer Festival. Open invitation, make your own way there and book own accommodation. Plan is to meet up in Troon, attend beer festival on 4th/5th and visit Glasgow's best pubs on 6th.

Monday 7th - Beer Festival Preview Battlesford Court, 100 Newland St, Witham CM8 1AH. From 7pm. CAMRA members' night, make your own way.

Tuesday 15th – Branch Committee Meeting Queen's Head, Church Road, Boreham, CM3 3EG. 8 for 8.30pm start. Members welcome.

Sunday 20th – All Essex Social Alehouse, Chelmsford, CM1 1TS. From noon onwards. All Branches invited to come along and celebrate October being Cider Month. Cutlery and plates provided for those bringing their own food or a takeaway. Excellent selection of Ciders/Perries and Beer available.

Wednesday 23rd – Branch Meeting Three Elms Pub & Kitchen, Chignal St James, CM1 4TZ. 8 for 8.30pm start. Please make your own way there, all members welcome and first time

attendees get a free pint.

NOVEMBER

Monday 4th – Beer Cuisine Evening Square and Compasses, Fuller Street, Fairstead, CM3 2BB. Price and menu to be confirmed. Minibus for members only if demand. Suggested price will be £7.50 per person.

Tuesday 12th – Branch Committee Meeting Endeavour, Springfield Green, Chelmsford CM2 6AW. 8 for 8.30pm start. All members welcome.

Wednesday 20th – Branch AGM, White Hart, Newland Street, Witham, CM8 2AF. 8 for 8.30pm start. All members encouraged to attend, vote for new committee members and hear about what the branch has been doing over the past year. Minibus for members only will operate if there is sufficient demand. Cost £7.50 per person.

Saturday 23rd – Visit to Harwich & Dovercourt Bay Winter Ale Festival and Harwich Pubs. Meet at 11am at Chelmsford Railway Station to arrange GroupSave tickets. Stop off at Dovercourt and visit the beer festival at the Kingsway Hall, Kingsway, Dovercourt CO12 3AB. Evening tour of the best pubs in Harwich.

DECEMBER

Tuesday 3rd – Visit to Pigs Ear Beer Festival Round Chapel, 1D Glenarm Rd, Hackney, London, E5 0LY. By minibus for members only departing 7pm opposite Chelmsford Railway Station. Cost just £10 which includes drop off home.

Sunday 8th – Christmas Lunch,

Woolpack, 23 Mildmay Rd, Chelmsford, CM2 0DN. Meet from noon to eat at 1pm. Three course festive meal for just £12pp. Menu and options to be advised. Please pay £5 deposit each to Claire Irons 07773 093399 by 23rd November.

Wednesday 11th – Branch Committee Meeting, Queen's Head, Lower Anchor Street, Chelmsford, CM2 0AS. 8 for 8.30pm start. All members welcome.

Thursday 19th – Branch Meeting and Christmas Party, Orange Tree, Lower Anchor Street, Chelmsford, CM2 0AS. 8 for 8.30pm start. Short branch meeting followed by Christmas Party with optional Xmas Jumper/Fancy Dress **NB No food at the party.** All branch members welcome.

Saturday 28th – Yuletide Pub Crawl Tour. This year it's Maldon! Meet at Chelmsford Bus Station at 11am to catch public bus to Maldon (or make your own way there). In Maldon we plan

to visit the best pubs, taprooms and micro pubs with options for Lunch at the "retro" Wimpy restaurant or Wetherspoons or indeed anywhere else you choose. Open invitation, everyone welcome.

JANUARY 2020

Wednesday 8th – Branch Committee Meeting, Walnut Tree, Broads Green, CM3 1DT. 8 for 8.30pm. All members welcome so make your own way there to meet the new branch committee and bring ideas for 2020.

Wednesday 15th – Branch Meeting Battlesford Court, Witham. CM8 1AH. 8 for 8.30pm start. All members welcome, first time attendees get a free pint.

Friday 24th to Sunday 26th January-Trip to Ghent in Belgium

Visit chelmsford.camra.org.uk and social media for news and updates regularly through Autumn into Winter.

SOUTH EAST ESSEX BRANCH

OCTOBER

Oktoberfest Date TBA. Three popular bars will be working together for an Oktoberfest celebration, West Road Tap, Mile & a Third and Craftwerk. Look out for news on social media.

Tuesday 1st - Branch Meeting South Benfleet Social Club 8 Vicarage Hill, South Benfleet SS7 1PB. 8.30pm.

NOVEMBER

Wed 20th - Sat 23rd Rochford Beer and Cider Festival, Freight House, Bradley Way, Rochford SS4 1BU. Our biggest event of the year is our annual

beer & cider festival. As usual, there will be lots of real ale and cider, plus craft beer and foreign bottled beer. Free entry to CAMRA members, £2 entrance after 5pm on Thurs 21st and Fri 22nd. All sessions midday to **10pm, last orders called at 9.45pm.** Festival closes at **10.15pm.** Our charity this year is Canine Partners of Midhurst, West Sussex, www.caninepartners.org.uk.

PUBS UPDATE: The application from the Punch Bowl Inn (Church End, Paglesham) for "Change of Use from Mixed Use as a Public House & Residential Use to C3 Residential Use" was refused. Sadly the pub is still closed, and is currently for sale.

MALDON & DENGIE BRANCH

For more information or to book any of these events, please contact MAD Social Secretary, Mike Cutler at mjcutler59@gmail.com or 07754 206099 / 01621 850833.

OCTOBER

Thursday 3rd – Saturday 5th Our 8th South Woodham Ferrers Beer and Cider Festival. SWF Village Hall, 25 Hullbridge Road, SWF, CM3 5PL. Over 50 beers, ciders and perries. Village Hall bar will have a range of Crouch Vale and Wibblers Ales (cash only). Open from 4 – 11pm Thurs, and noon - 11pm Fri & Sat. Admission £1, free to card carrying village hall & CAMRA members. Refundable £3.50 deposit on souvenir glass tankard. Two minutes walk from railway station. Hot and cold food available all sessions. Music Sat evening. Using beer cards/tokens with contactless payment available. See article for more details.

Thursday 10th – Branch Committee Meeting Venue TBA 12.30pm. Open meeting to all members to observe and perhaps become involved in branch activities.

Sunday 20th – Joint Essex Branch Social, Ale House, Viaduct Rd, Chelmsford, CM1 1TS. Join members from around Essex to celebrate October is Cider Month from noon onwards. An excellent selection of ciders, perries and beers available. Takeaway meals are welcome, cutlery and plates provided.

Tuesday 22nd – Branch Meeting, New Welcome Sailor, Station Road, Burnham-on-Crouch, CM0 8HF. 8pm. Find out how SWF Beer and Cider Festival went, and give your feedback. Ideas for Maldon Festival 2020

welcome, including charity and sponsorship. First pint FREE to new members attending their first meeting.

Friday 25th – Award Presentation Fox and Hounds, 12 The Square, Tillingham, CM0 7SU. 7.30 for 8pm. We will be presenting a well-deserved long service award to Peter, the landlord, for 20 years' service at this lovely village pub. Please support him and the team at this branch social.

NOVEMBER

Thursday 7th – Bar Billiards Tournament The Chequers, The Square, Goldhanger, CM9 8AS. 7.30pm. Join us for a fun evening, drink some beer, and challenge our current champion for the trophy.

Monday 11th – Branch Meeting Royal Oak, Fambridge Road, Hazeleigh, CM9 6PE. 8pm. First pint FREE to new members attending their first meeting.

Saturday 16th – London Walk around Highgate and Hampstead. Continuing our series of now famous London Walks. Look out for details of the varied and interesting pubs, along with timings and booking details.

Tuesday 19th – Branch Committee Meeting, Venue TBA. 12.30pm. Open meeting to all members to observe and perhaps become involved in branch activities.

Thursday 21st – Harwich Winter Ale Festival, Kingsway Hall, Kingsway, Dovercourt, CO12 3AB. Social from noon onwards. This year the festival returns to its old venue in Dovercourt. Meet on platform 1 at Manningtree station for 11.00am train to Dovercourt.

DECEMBER

Please note, there is **no** Branch Meeting in December.

Wednesday 4th – Pigs Ear Beer Festival, Round Chapel, 1D Glenarm Road, London E5 0LY. Join us for a social at this excellent London beer festival, with up to 200 real ales, admission for CAMRA members £3. Meet at Stratford Station on the Overground platform for the 12 noon train to Hackney Central, or join us in the festival from 12.30pm onwards.

Tuesday 10th – Branch Committee Meeting Venue TBA. 12.30pm. Open meeting to all members to observe and perhaps become involved in branch activities.

Saturday 14th – Branch Christmas Dinner Queen Victoria, Spital Road, Maldon, CM9 6ED. 7 for 7.30pm. Choice of courses including the traditional Christmas fayre and other options.

Menu and booking details TBA Booking essential and required by Sunday 1st December along with menu choices.

Friday 27th – Winter Wander Mystery Mini Bus Trip. Join us on our Annual Magical Mystery tour of several great pubs outside our branch area. Cost around £10. Pick-ups from South Woodham Ferrers Railway Station at 4.40pm and All Saints Church, Maldon at 5.00pm. Returning to SWF around 11.15pm. Booking essential and required by Friday 20th December.

NORTH WEST ESSEX BRANCH

contact@northwestessex.camra.org.uk

See the Branch Diary page on the website for the current list of meetings
www.northwestessex.camra.org.uk.

2019

Monday 8th October Branch Meeting, Victory Inn, The Green, Wickham St. Paul, Essex, CO9 2PT. 8pm.

Monday 4th November Branch Meeting, Maypole, 31 Mill End, Thaxted, Essex, CM6 2LT. 8pm.

Monday 2nd December Branch Meeting, Three Willows, Birchanger Lane, Birchanger, CM23 5QR. 8pm.

2020

Monday 6th January 2020 Branch Meeting, Farmhouse Inn, Monk Street, Dunmow, Essex, CM6 2NR. 8pm.

Witham Real Ale & Gin Festival



A relaxed festival offering an interesting and diverse selection of beers and ciders from all over the country.
Food Available.

New this year! An international selection of gins available

The Public Hall, Collingwood Road, Witham CM8 2DY
Thursday 26th – Saturday 28th September

Open from: 4.00pm Thursday, 12.00pm Friday & Saturday
Admission £3 including souvenir beer glass

Festival sponsored by
Crittall Windows, OEC Ltd., Compact Storage,
Practical Car & Van Hire, Sacre Associates,
Event Sound & Light, Baverstocks, Mr Barry Fleet



Registered Charity No. 1139957

September

Witham Real Ale and Gin Festival. Thurs 26th - Sat 28th, Witham Public Hall, Collingwood Rd, Witham CM8 2DY.

The Old New Inn, Colchester Tap Takeover - North Brewing. Thurs 26th - Sun 29th.

October

Essex Bottle Share, The Ale House, Chelmsford. Tues 1st October, 7pm-? The long-running SBXS. Rock up with 2x330ml bottles of the same craft beer (or 1x750ml bottle). Check their online spreadsheet to see what beers have been there so you don't bring one that's been there before.

South Woodham Ferrers Beer & Cider Festival. Thurs 3rd - Sat 5th. Village Hall, Hullbridge Road, South Woodham Ferrers.

The Old Leigh Real Ale, Craft Beer and Cider Festival. Thurs 3rd - Mon 7th, The Peterboat, 27 High Street, Leigh-on-Sea SS9 2EN. A showcase for some of the best tipples around, from a wide range of breweries, including some very worthy award- winners. This is your chance to sample over 40 craft beers, real ales, ciders and perries.

The Old New Inn, Colchester Tap Takeover - Bishop Nick. Thurs 24th - Sun 27th.

Oktoberfest. Sat 26th, The Place, Pitsea Leisure Centre, Northlands Pavement, Pitsea, Basildon, SS13 3DU.

Celebrate Oktoberfest with a selection of German beers, a Hog Roast and The Stein Meisters Oompah Band.

The Ale House Tap Takeover – East London Brewing. Thurs 31st.

November

Essex Bottle Share, The Ale House, Chelmsford. Tues 6th August, 7pm-? The long-running SBXS, see July event for instructions.

Harwich & Dovercourt Bay Winter Ale Festival 2019. Weds 20th - Sat 23rd Kingsway Hall, Kingsway, Dovercourt CO12 3AB. Free entry to card carrying CAMRA members at ALL times - Non-members £2.50.

Rochford Beer & Cider Festival. Weds 20th – Sat 23rd. Freight House Bradley Way, Rochford, Essex SS4 1BU. Free entry to CAMRA members, £2 entrance after 5pm on Thurs 21st and Fri 22nd

The Ale House Beer Festival. Thurs 28th Nov - Sun 1st Dec.

The Old New Inn, Colchester Tap Takeover - Ampersand. Thurs 28th Nov - Sun 1st Dec.

December

Essex Bottle Share, The Ale House, Chelmsford. Tues 3rd Dec, 7pm-? The long-running SBXS, see July event for instructions.

The Ale House Beer Festival. Thurs 19th - Mon 23rd.

All Tracks Lead to Beer and Cider!

- by Alan Perryman

Between Friday 19th and Sunday 21st July, for the seventh time North Weald station at the Epping Ongar Railway (EOR) rang out to the sounds of clinking glasses and cheers as over 1800 people enjoyed the biggest beer festival held there yet.

Despite some inclement weather on Friday, drinkers were not deterred and sampled many ales – 75% of which were brewed within 30 miles of the railway. Over 102 casks were opened, alongside 25 ciders and for the first time some British wine.

On the afternoon of Friday 19th July, Colchester Brewery came to the platform in order to receive a certificate for winning beer of the festival in 2018, with their Cats Whiskers Milk Stout.



winning cider – Biddenden's Red Love from Kent.

Lastly, this year's festival charity Barrow Farm Riding for the Disabled (RDA) raised a total in excess of £800. Barrow Farm is situated at Highwood, not far from Blackmore, close to the Ongar end of the line. On behalf of the festival committee, we thank our visitors for kindly supporting this worthy charity.

Plans are afoot for 2020's festival and for the season of ale trains ahead – keep an eye on the news pages of this magazine and the EOR website for more information.

alanperryman@gmail.com

BILLERICAY BREWING CO. AUTUMN BEER FESTIVAL THURS 10TH - SUN 13TH OCT 20+ REAL ALES AND CIDERS

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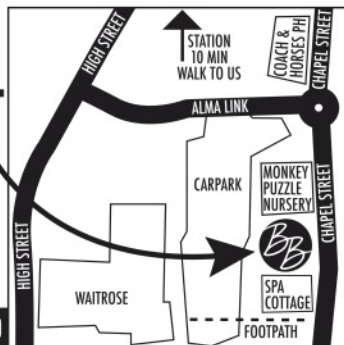
THURS 10TH - 1PM - 10.30PM

FRI 11TH - 11AM - 10.30PM

SAT 12TH - 11AM - 10.30PM

SUN 13TH - 11AM - 7PM

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CHELMSFORD BREW Co

BLUESHACK BEERS

RADIO WAVE

Juicy and tropical American Pale Ale. A late addition of Centennial, Citra and Simcoe gives this beer a tropical fruit aroma

Case (330ml x 24) - £36 // Cask - £82.50
Ex. VAT

BLUESHACK Bitter

A rewarding and fresh bitter. A light floral undercurrent supports a rich malt flavour. Northdown, Celeia and Aurora hops are added to provide this beer with its classic signature.

Case (500ml x 12) - £20 // Cask - £77.25
Ex. VAT

- PORT - JACKSON

Smooth black beer with a light & silky mouthfeel. Pours jet black with a soft white head. Aromas and flavours are that of dark chocolate, coffee and ripe dark fruits.

Case (500ml x 12) - £20 // Cask - £77.25
Ex. VAT

BLUESHACK Pale Ale

Super Pale! Refreshing and zesty with a measured bitterness. Centennial, Cascade and Amarillo provide a fresh and aromatic pale ale.

Bottle - N/A // Cask £77.25 Ex. VAT

***For more information or to place an order please
email info@blueshackbeers.com***

Pub News - by branch rapporteurs

South East Essex - by Maggie Pinto chair@see.camra.org.uk



The South East Essex Branch of CAMRA recently awarded Pub of the Season to a Westcliff pub: the **Mile and a Third** on Hamlet Court Road. The award takes place twice a year, in Summer and in Winter. Maggie Pinto (SE Essex CAMRA Chairman) presented the award to Andy Ferguson on Saturday 31st August.

There is lots of competition now with plenty of good pubs in the area serving real ale, including the Hamlet Court pub which is opposite, plus the Cricketers and the Railway Hotel in Southend.

Awards are decided based on WhatPub scores; CAMRA members use the NBSS (National Beer Scoring System) on whatpub.com to assess pubs they visit. Pubs that have won recently are not eligible, including the West Road Tap which was given an award in March.

The Mile and a Third is run by Andy Ferguson and is very popular with CAMRA members for the good quality real ales which are served direct from the cask (on gravity). Other options include cider, craft beer, gin and wine as well as low or no alcohol choices so

there is something for everyone.

As mentioned in the branch news, the application from the **Punch Bowl Inn, Church End, Paglesham** for "Change of Use from Mixed Use as a Public House & Residential Use to C3 Residential Use" was refused. Unfortunately the pub is still closed, and is currently for sale.

North West Essex - by Chris Rouse magazine@northwestessex.camra.org.uk

Three Horseshoes, Helions Bumpstead

Over the August Bank Holiday weekend another successful pop-up pub was held at the still evolving community run Three Horseshoes, Helions Bumpstead. The building works are progressing well - cooling equipment has been installed in the cellar, the kitchen refurbishment has started and the lettering for the pub sign has been lovingly restored ready for hanging on the exterior wall.



Many locals supported the event, enjoying beers from Nethergate, Adnams and Mighty Oak on gravity in the barn. The weather was kind and the hard work of the weekly volunteer working parties was evident in the large garden and the interior rooms. The Management Committee are currently seeking a landlord/manager to take on the day to day pub operation when the building works are completed (report by Janet Drysdale, vicechairman@northwestessex.camra.org.uk).

Pub News in Brief

Fleur de Lys, Widdington - toilets to be refurbished, entrance to gents to be via

games room. **Cross Keys, Saffron Walden** - now selling beer from Cannon Brewery of Bury St Edmunds. **George, Shalford** - closed, freeholder undertaking external remedial works. **Bell, Panfield** - Timothy Taylor's Boltmaker as regular guest beer. **Maltings (was Dial), Elmdon** - scaffolding up and work apparently underway. **Tavern, New England** - should reopen soon. **Railway, Saffron Walden** - no progress with either planning application or community purchase. **Vine, Great Bardfield** - new tenants now in. **Cricketers, Rickling Green** - has reopened. **Eight Bells, Saffron Walden** - now open under new pubco management. **Green Man, Toppesfield** - new tenants now in. **Fox & Hounds, Steeple Bumpstead** - tenancy available.

Maldon & Dengie - by Chris Harvey
charvey23@gmail.com

A planning application was submitted in June to Maldon District Council to convert part of the old Thomas Cook travel agency on the corner of Silver Street and High Street, Maldon into a craft beer bar and specialist beer/wine store. Planning permission was refused, however, in early August on the basis that a positive Noise Impact Assessment is needed before approval can be granted.

The aim is for the bar to offer "craft" beers from local breweries in Essex, Suffolk and East London. There would also be wines on sale from sustainable wineries. We hope the Council will see fit to approve the application when it is resubmitted. We believe this will be an interesting addition to Maldon's thriving beer scene and would attract more beer "tourism" to the town.

Another planning application is in the works at Maldon District Council; this time it's for the **Queen Victoria** in Spital Road, Maldon. Permission has been

sought to build an extension to the rear of the pub to provide more room for dining, which would free up space in the front bar for those who want to socialise and drink. Maldon & Dengie CAMRA has sent in a letter supporting this proposed development.

The tenancy at the **Rose Inn in Southminster**, which is a Gray's pub, is available again only a couple of months after it reopened following an extensive refurbishment by tenants who had taken over in the spring. It is hoped the pub will change hands in the autumn.

Hopefully the **Mitre in Wickham Bishops** will reopen soon. The owners are meeting with prospective tenants and hope to announce an opening date very soon.



Chelmsford & Mid-Essex - by Rob
 West with contributions from branch members
pubnews@chelmsford.camra.org.uk

The Woolpack, Chelmsford have their Halloween beer festival running from Weds 30th Oct until Sat 2nd Nov. They will also be having festivals early and late December. CAMRA members may drink for £2.50 per pint on the Wednesday of the festivals 8pm to 11pm.

The Battlesford Court, Witham (Wetherspoon) host a CAMRA beer festival preview night on Mon 7th Oct.

The Ale House, Chelmsford have the following beer festivals coming up:

- *East London Brewing Tap Takeover* 31st Oct, six cask, eight keg.
- *Cloudwater Tap Takeover* 14th Nov, six cask, eight keg.
- *Beer Festival* 28th Nov – 1st Dec, 24 cask, eight keg.
- *Christmas Beer Fest* 19th – 23rd Dec, 24 cask, eight keg.

The White Horse, Chelmsford closed on 31st March and is due to be turned into flats. Manager Marc Macleod has moved just up the road to the Compasses in Broomfield Road, see the pub news and feature in TT30.

The Willows, Cressing has become an Italian restaurant despite the fact that it has the status of being an Asset of Community Value (ACV) until December 2020. Claire Irons, Publicity Officer for CME CAMRA, has been advised that is not popular with the local community in Cressing and Tye Green, nor the neighbouring villages of Bradwell, Pattiswick and Stisted where four pubs have closed. Wellington, the Pubco offered them a choice of a restaurant or steel boarded windows - no pub!

One pub local to Cressing became an Indian restaurant, one a function venue, the **Onley at Stisted** (which also has an ACV) is due to be short-let accommodation, and the **Dolphin at Stisted** has been closed by Greene King for re-sale as a pub. Darren Tuff, Planning Enforcement Team Leader at Braintree District Council, has asked that an enforcement investigation be opened regarding the change of use of the Willows Inn. Drinks may be bought without a meal, the minimum qualification for a pub.

The King's Head, Great Baddow has closed again and Essex Live reported that it may become holiday accommodation with a spa and cinema. Over the past seven years, the pub has changed ownership four times.

At the **Galvin Green Man, Howe Street** the Galvin brothers have won the Catey Award for Best Pub & Bar 2019.

The White Horse, Witham has a slight variation on the food options: Monday No food; Tuesday to Saturday 12 to 2.30 and Sunday 12 to 4. Weekday food remains traditional pub fare, including

both hot and cold snacks. Sunday offers a traditional roast.

The Cross Keys, White Notley now stocks real cider, either one or two boxes at a time, usually from the local area.

The Railway, Witham has a quiz night on Wednesdays. A cabaret act is being featured on either the last Friday or Saturday of each month.

Tony Baisden, landlord and new owner of **The Rayleigh Arms, Terling** (latterly named the Monkey) has reinstated its original name on reopening the pub as a free house in June.



The meal times are different: Mon/Tues closed; Wed – Sat noon to 2.30pm and 6 to 9pm, Sun noon to 6pm, phone 01245 233444 to book. The menu is traditional English. It is hoped to extend the opening times for Mon/Tues in future.



There are two regular beers – Greene King IPA and Mighty Oak Captain Bob. Up to two guest beers are served, usually local, but not always.

Roy Liddiard, Landlord of the **Bell, Rettendon** will be leaving in September because Enterprise Inns will not renew his lease.



Cider Press - by Claire Irons, Cider Representative CME CAMRA and Essex Cider Co-ordinator

OCTOBER IS CIDER MONTH

CAMRA has designated October and May as Cider Months, to campaign to encourage people to try real cider and perry who may not normally drink them. Of course real cider and perry are available throughout the year and can be enjoyed as part of a healthy diet.

Definition of Real Draught Cider & Perry

Ingredients: The liquid content before fermentation must consist entirely of non-pasteurised juice, apple for cider and pear for perry. No apple or pear juice concentrates are to be used. Normally, only the sugar naturally available in the fruit should be used to cause fermentation. However in years where the natural sugar in the fruit is very low then extra sugar may be added to aid fermentation.

Process: No pasteurisation (heat treatment) is allowed during the production process, nor micro-filtration which would remove the yeast so the product would no longer be live. As well as no added colourings the only permitted flavourings are natural ones, such as pure fruits, vegetables, honey, hops, herbs and spices. Hence concentrates, cordials and essences are not permitted nor artificial carbonation with CO₂ for draught cider and perry.

However CAMRA does allow the addition of sweetener to the fully fermented drinks to sweeten them from dry to medium or sweet. Although the addition of water to reduce the alcohol content is permissible, ideally the minimum juice content should not be

lower than 90% of the volume. When the fruit is washed prior to milling there will be some water introduced so the Small Independent Cidermakers Association (SICA) National Quality Mark states that the products contain at least 90% fresh apple and/or pear juice by volume. Pure apple or pear juice may be added to the fermented drinks to sweeten them and reduce the percentage of alcohol.

What about Pyder? Pyder is an alcoholic drink made from fermented pears and apples: a blend, of perry and cider. It may also be called Cider Perry.

Where to buy Real Cider, Perry or Pyder

CAMRA beer and cider festivals should have a much larger range than many pubs. See www.eastanglia.camra.org.uk for details of various CAMRA festivals over the next year. See our branch website www.chelmsford.camra.org.uk for the cider pubs in our branch area.

Many micropubs offer still cider in the bag-in-box format. You may buy from wholesalers such as ECS Real Cider Supplies or direct from cider makers. Here are some Essex producers who deal direct with the public, listed alphabetically:

- www.bertiescider.co.uk
by appointment only 01376 348639
- www.thebigbearcider.co.uk
01376 528307
- www.delvinendcideryrealessexcider.com
01787 461229
- www.hillholmejuice.co.uk
01621 891304
- www.wibblers.co.uk
Dengie Ciders 01621 772044

On 1st October CAMRA is due to announce the winner of the National Cider Pub of the Year Competition.

AWARD PRESENTATIONS



As Essex Cider Coordinator and organiser of the Essex Draught Cider competition I invited all twelve Essex cider producers to submit what they considered to be their best cider to be judged at Chelmsford Beer & Cider Festival in July. Judges included members of the public who drink at the festival cider bar, festival volunteers and Essex CAMRA cider representatives who order cider for CAMRA cider bars.

CIDER PUB OF THE YEAR COMPETITION

Congratulations to Rob and Julie Chapman, publicans of the Woodbine, Waltham Abbey for repeating the success of last year, being judged Best Cider Pub in East Anglia as well as Essex, presented below by Andrea Briers.



Feeling Fruity? Join the Club!

- by **Claire Irons, Cider Representative CME CAMRA, Essex Cider Co-ordinator**

In late 2018, Westons commissioned a research project to understand today's cider drinkers. The research uncovered five distinct categories of cider drinkers in the UK, each with their own tastes, preferences and needs. Within this research it must be remembered that there are only a few people whose only drink is cider.

The five groups of cider drinkers identified are: Cider Enthusiasts; Craft Repertoire Drinkers; Traditional Out of Home Cider Drinkers; Traditional At Home Cider Drinkers and Fruit Cider Fanatics.

CIDER ENTHUSIASTS, 13%: Typically aged 18-34, slightly more females than males, mainly in the South of England, they like the taste of cider and will drink both sweet, fruity ciders and dry, tannic ciders. At home, can is marginally preferred over a glass bottle, while

out of home, a draught serve is the most popular choice. Cider Enthusiasts have a polarised view on craft cider, heritage and provenance – some are really engaged with these quality cues, others less so.

For all Cider Enthusiasts, taste and flavour of their cider is the most important consideration, rather than alcohol content. Consequently they are not interested in low and no alcohol ciders. They are comparatively immoderate in their consumption, as a group they are more likely to have three or more pints of cider in one sitting. They have a wide drinks repertoire and are most likely to swap their cider for a wine out of the home and for a beer at home.

CRAFT REPERTOIRE DRINKERS, 29%

Typically male, aged 35-54 living in the

Midlands or Southern England. They dislike sweet ciders and prefer more traditional cider variants of apple cider over fruit cider. At home, canned cider is preferred, while out of home draught is the most popular serve.

As the name suggests, Craft Repertoire Drinkers have the widest repertoire of any of the cider drinkers described here, with wine (red, white, rose or sparkling), beer, ale and lager within their scope. These drinkers express an interest in brand cues such as provenance and unique production processes.

Their interest in craft cues stretches across all drinks in their repertoire. As such, they are willing to pay more for a good quality cider. No and low alcohol products are of interest to this group who are also consciously trying to cut down their overall alcohol intake. A key driver of Craft Repertoire Drinkers purchase decision is their awareness of the brand on offer.

TRADITIONAL OUT OF HOME CIDER DRINKERS, 8%: Traditional Out of Home Cider Drinkers only drink cider out of the home. Typically males aged over 55, they are heavily represented in the Midlands and Southern England. They are not interested in anything 'craft', dislike very sweet ciders and will only drink one to two pints of cider in any sitting, as generally they find the taste profile of cider too sweet to drink much more.

The most preferred serve is from a draught tap on the bar, favouring apple cider over fruit cider. They will naturally gravitate to cider brands they know, trust and have tried before, but availability plays a key role in their purchase decision. They are more likely to be from single households and will drink cider at local pubs or social clubs. The cider will be drunk on its own rather than as part of a meal.

Beer and lager are the two other drinks categories in their drinks repertoire that are most popular. Ciders that Traditional Out of Home Drinkers love are Stowford Press, Strongbow and Bulmers.

TRADITIONAL AT HOME CIDER DRINKERS, 26%: Traditional At Home Cider Drinkers are males and females typically over 55 and drink cider at home only. Cider is part of the Traditional at Home Cider Drinker's repertoire; however it is not their first choice drink. They drink cider in the evenings and at weekends because it is refreshing and easy to drink and prefer a glass bottle over a can. Apple cider is the Traditional At Home Cider Drinkers preferred choice of cider; however they will also drink fruit ciders.

General engagement in the cider category is low. They are unlikely to be aware of or look for new cider products so cider purchases are driven by price and whether it is a known brand. This group are most likely to substitute their cider for either beer or white wine. Traditional at Home Cider Drinkers are least likely to consume lower alcohol cider, they have no interest in reducing their alcohol consumption and do not worry about whether their consumption has any impact on their health.

FRUIT CIDER FANATICS, 24%: These tend to be younger female cider drinkers, typically aged 18-34. They are heavily represented in the north of England and are more likely to opt for very sweet ciders, with fruit ciders their overwhelming preference. Both in and out of the home they prefer their cider served in a glass bottle.

They are not really engaged with craft cider and express indifference to products sold on provenance, production process or heritage. Taste and flavour are more important than alcohol content to these cider drinkers, who are not yet engaged with the concept of low and no alcohol ciders.

Like all the cider drinker types, they have a broad repertoire, with white wine the most preferred drinks category. Ciders that Fruit Cider Fanatics love are Kopparberg, Rekorderlig and Strongbow Dark Fruit, with Strawberry & Lime being their favourite flavour.

cider@chelmsford.camra.org.uk

Brewery News CME

CHELMSFORD BREW CO

CHELMSFORD BREW CO
BLUESHACK BEERS



The summer has seen us reach so many festivals, just wanted to say thanks to everyone for their incredible support. The tap room is almost ready just going through the process of all the necessary legalities. You will be able to have fresh beer on site or to take home. In addition we will also offer local coffee, wines, fine spirits and soft drinks. It's that time of the year again and we are planning a few new beers for when we say goodbye to the summer. Get in touch to be the first to know. *Hans*



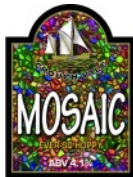
Bishop Nick have had a successful summer of trading. Lots of beer festivals and fayres including our own brewery bar at Olympia for the Great British Beer Festival where we showcased our core beers – two of which were in the finals for CBOB. We've just delivered a selection of our current beers to Chappel for their end of summer festival. BRAZEN is back for the Autumn (while stocks last) – a delicious and popular 3.8% Amber Ale. Next up will be WITCH HUNT our devilishly moreish Porter at 4.2%. Then we have a rich ruby ale in store for Christmas called PRANCER and a refreshing easy drinking golden ale called CROWN available as an alternative to the heavier festive ales. *Martin Joy*

Brewery News MaD



FINE ESSEX ALES

Our current beer of the moment is Mosaic (alc. 4.1% vol.) which of course has been available several times before but is popular so has made a reappearance. It is available in both cask and 500ml. bottle-conditioned form. For September, we will have Discovery (alc. 3.8% vol.), which is a golden summer thirst-quencher brewed in anticipation of the doubtlessly Indian Summer which is to come.



Trade at Tap Room 19 has continued to grow over the Summer as Ken Seaman weaves his magic. The outdoor seating area has proved especially popular and we have had many visitors on the Crouch Valley Rail Ale Trail. This year we let our brewer loose with the theme of the monthly specials – and the prog rock inspired beers continue! We have Fountain of Salmacis, 9ft Underground and The Sheriff all coming up in the next few months.



The special beer for Christmas is Snow Goose, a blonde beer with American and European hops combined for light lemony flavours. We will also see the return of Farmer's Christmas Stout, Secret Santa and Five Gold Rings this year as they are firm favourites with the drinkers. Azimuth, a 3.9% deep amber bitter has been added to the core beer range as it was so well received when we ran it as a special. The next few months sees the return of Imperial Milk Stout 9% in bottle, which we are all excited about!



Brewery News NWE

North West Essex Brewery News Contact: magazine@northwestessex.camra.org.uk

Brewery News in Brief: **Shalford** - produced BRAF Festival Beer "Braintree Crystal". Summer Gold at 4% available over the summer. **Silks** - had a brewery bar at Chelmsford Summer Beer & Cider Festival. **Hart of Stebbing** - closed and up for sale, along with the pub (White Hart, Stebbing). **Pumphouse** - supplied two beers for BRAF. **Courtyard** - are brewing flat out. *Chris Rouse*

Brewery News SEE



FABLE: 2019 has been a bizarre year for Fable Brewery. We've had some

ups, but sadly we've had mostly downs. However, we are strong, we are vigilant and Fable is here to stay! We are now brewing in two locations, one in Essex and one in London. From London we will be releasing a hoppy pale ale that will be available in keg and for the very first time in 440ml cans! From our location in Essex we will soon be releasing on cask our first dark(er) ale, a deep ruby rye weighing in at 4.5%. We are also on the verge of a rebrand that will see Fable take on an all new look. As always I thank everyone who has ever bought a Fable beer and for all your continued support. Long live Real Ale in all it's forms. *Sam (Head Brewer)*



GEORGE'S AND HOP-MONSTER: Sam (our previous brewer) is doing well in London

so Jamie has now taken on the brewing duties. Jamie is hoping to brew his first solo recipe in the coming weeks, whilst also beginning to train a new assistant. The next batch of Child of the Jago should be ready to go out by the time you read this! Empire is now in cask and the first should be winging its way to the Station Arms (in Southminster) any day now.



Keppels Brewery **KEPPELS:** Keppels beers have been enjoyed at a new temporary venue in Hockley Woods: Tink's Topsy Tavern, a "pop-up" pub. The mobile bar has been a welcome addition to the woods while the Bull pub is being refurbished following a devastating fire. Meanwhile, Dan and the team have been hard at work brewing Crow Bar (a 6% dark beer) and more ales for pubs and festivals, including Hornchurch FC Beer Festival. The award-winning Christmas Crow is being brewed in September. Bottled beers and polypins are available for purchase, as well as Brewer for the Day experiences. Keppels beers were sold to help raise money at the "Visit the Vulcan" Open Day in August. Hoppily have been selling Keppels special



beers (including Crow Bomber and Vulcan Display Flight) for the Vulcan Restoration Trust. [@keppelsbrewery](https://www.keppelsbrewery.co.uk)



July saw Billericay beers at the Chelmsford Summer Beer & Cider Festival, plus the 4.3% golden honey beer Bees and the 3.9% golden Sun Corner Gold at the Billericay Summerfest. Billericay

beers, amongst others, were available at the Brewery's Summer Beer Festival, which took place from 26th to 28th July, and also featured external catering for the first time in the form of Chapel Street Kitchen. August saw Billericay beers present at the Great British Beer Festival for the very first time, with Chapel Street Porter, Sex & Drugs & Rock & Roll, and Billericay Blonde served over the course of the CAMRA flagship event at Olympia. September will feature more events including a quiz at the Brewery micropub. Photo: at GBBF



Leigh on Sea Brewery were proud to see their Brhubarb and Crowstone beers served at the Great British Beer Festival (below). LoS held their second birthday celebration at their Tap

Room on Sat 31st Aug. As well as great music and food there was plenty of beer including a very limited edition Cockle Row Spit with fresh mangoes! The extra fermentables took this special brew to 6.1%. A popular Meet the Brewer and Tap Takeover event took place at Craftwerk bar (Southend) on 15th Aug. On 1st Sept Leigh-on-Sea provided beers at Hadleigh Community Summer Fayre. *Maggie Pinto*



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THIRSTY TIMES



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Views or comments expressed in Thirsty Times are not necessarily those of the Editor, CAMRA Ltd nor the South East Essex (SEE), Chelmsford & Mid-Essex (CME), Maldon & Dengie (MAD) nor North West Essex (NWE) branches of the Campaign for Real Ale.

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1/4 page.....£50

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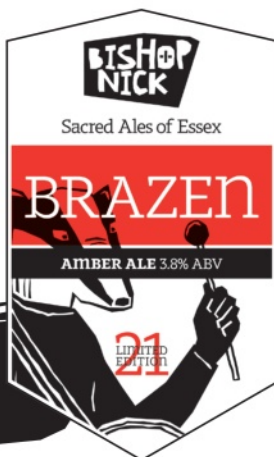
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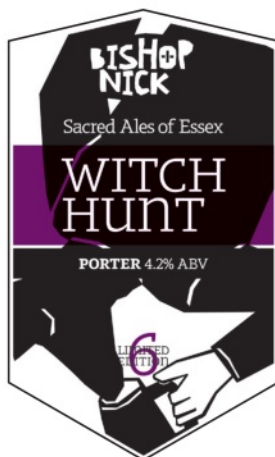
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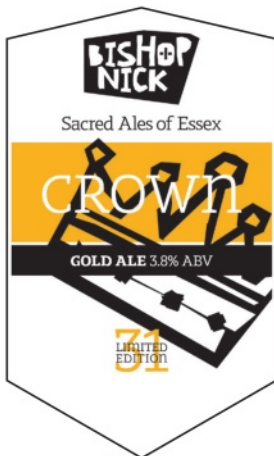
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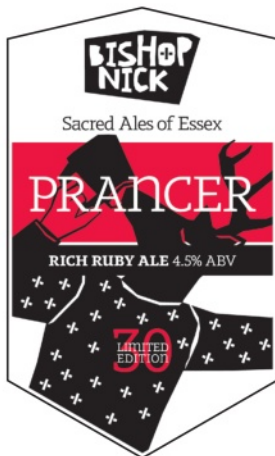
September



October



November/December



November/December

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