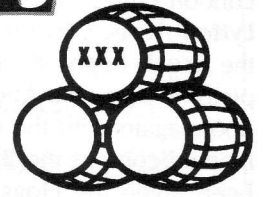


FREE



THE HERTFORDSHIRE NEWSLETTER

LINED GLASSES
GUARANTEE
FULL PINTS



A bi-monthly publication for the discerning real ale drinker

JUNE/JULY 1995

CIRCULATION 5000

NUMBER 151

A BRIGHTER FUTURE FOR REAL BEER?

We have got so much to look forward to. All day Sunday opening is on the way, passage through the Lords began on May 2nd with Royal Assent expected towards the end of July. Publicans will then be free to open their doors from 12 noon until 10-30pm if they so wish and hopefully greet enough trade to make it worth their while.

Afternoon on Sundays might be a more convivial time for families to gather in appropriate pubs, either in their locality or further afield, possibly a good way to introduce the younger generation to the "pub" as an acceptable social establishment. With the new football season starting barely a fortnight after the relaxation of hours begins you can expect those premises with satellite TV to have a real money spinner on their hands in addition to the current Monday night soccer drama. So all looks rosy then? pubs adapting to the changing requirements of the British public and our licensing laws at long last starting to approach those found on the continent.

Shame though that your average pint of Crudgington 6X will have set you back a small fortune thanks to the Chancellor's tax hikes and some dubious pricing policies, particularly by the national producers. Pity that you are more than likely to be served with a measure that is short of the statutory pint by a significant amount thanks to the climb-down on big glasses. You will also be at risk from receiving beer that has been blasted through nozzles to give it a thick head like those you see on the telly despite the fact that for generations it never used to be served in that way. You will have to watch out for the new brand of nitro-keg beers as well, pasteurised and filtered, forced to the bar by gas and chilled at dispense but still heavily marketed by dancing penguins and fonts that look like handpumps. The revival in cask conditioned beer is a runaway success story and quite understandably producers want more people to drink it. But in order to make it more acceptable it appears that real beer must be made less offensive, less problematical and less tasty. We hear tales of famous old beers not being "like they used to be", memories dimmed by the passage of time? or the sign that brewers are messing with time honoured recipes and methods? By making beer that requires less effort to handle in the cellar through its lack of secondary conditioning, there is a danger of changing the nature of the very product which is undergoing such a revival in popularity. Times are changing and pubs must change as well, but to have our beer altered for the sake of "ease of use" would be a high price to pay for progress.

Hertfordshire
South Branch
Pub of the Year
1993

Enjoy a pint at
St. Albans' Oldest Freehouse



Lower Red Lion
Fishpool Street

Excellent range of regular ales
and unusual guest beers

Hertfordshire
South Branch
Pub of the Year
1994



THE WHITE HORSE
CASTLE ST. HERTFORD

WE NOW HAVE OUR OWN BREWERY PRODUCING:

SUN RUNNER: 4.1%

DARK HORSE ALE: 3.6%

(AS SERVED IN THE HOUSE OF COMMONS BARS!!)

LONDON PRIDE & HOOK NORTON
AND EVER CHANGING SELECTION OF REAL ALES

FUNCTION/PARTY ROOMS AVAILABLE
UPSTAIRS SMOKE FREE ROOMS PLUS BAR

POLYPINS AND FIRKINS FROM £1 PINT FOR PARTIES
TEL 01992 501950

DOWN YOUR WAY

Renovations & Refurbishments

The **Barley Mow** at Tyttenhanger was officially reopened by Roger Uttley of oval ball fame at the beginning of May. Start off beers were Bass Bitter and 1945 Ale, Courage Directors, London Pride, Old Speckled Hen and John Smiths Bitter. The **Lytton Arms**, Old Knebworth, now has a conservatory and the **Angels Reply**, Hitchin, has had a minor refurb including a pictorial sign. The **Ancient Briton**, St. Albans, has opened its doors again with the emphasis very much on food while in marked contrast the **Blacksmiths Arms** also in St. Albans has been given the Hogs Head Ale House treatment. The old Barclay's Bank in Welwyn Garden City is to become a pub, fortunate really as WGC is a pub desert due to its temperance movement founders.

New Incumbents

The **Lamb & Flag**, Colliers End, now has new owners and we welcome new licensees at the **Bright Star**, Peter's Green; the **Fox**, Purton; the **Plough**, Datchworth; **Boars Head**, Royston; the **Crown**, Litlington and the **Brewery Tap**, Ware. In an unusual move the Leicester based regional brewer, Everards, have bought the **Mermaid** in St. Albans from Whitbread. The pub has been closed but renovations are expected and it will be nice to see a new name, and beers, in the town.

Additional Beer Changes

The new Bass beer, Joules Crown Ale, has been available in the Cromwell Bar at the **Sun Hotel**, Hitchin. The **Waggon & Horses**, Watton at Stone, new range is Tetley Bitter, Aylesbury Bitter (from Carlsberg/Tetley brewed in Burton, Staffordshire) and a guest. New range at the **New Found Out**, Hitchin, is London Pride, Boddingtons Bitter, Moorlands Old Speckled Hen and a guest. Exmoor Beast has been sighted at the **Beehive**, Epping Green and Felinfoel's Double Dragon at the **Oak Tree**, Harpenden.

Notices

James and Helen, new managers at the **Tap and Spile** (formerly Half Moon) in North Street, Bishop's Stortford, are holding a regular singers and musicians night, to take place every other Sunday from May 7th. Any style of music is welcome, from traditional folk to contemporary material - all are invited to turn up with an instrument or a voice and see what happens! Tel. (01279) 654978 for further details.

The **Cabinet**, Reed, is currently up for sale while the **Fox & Duck**, Therfield has been sold and will shortly be reopening. Unfortunately the **Anchor** at Weston has been closed and is becoming a residential property. The **Farmers Boy**, Brickendon, has been sold to Labatts, a prize to anyone spotting Malcolm The Mountie!

The **Lower Red Lion**, St. Albans, held another beer festival over the early May Bank Holiday weekend and true to form, the Hertfordshire Newsletter didn't advertise it. The beers were in fine condition and there were a few rarities but unfortunately Sarah could not come this time although Adam Woodyat of Eastenders fame was seen in the garden. The **Philanthropist & Firkin** also in St. Albans held its third festival, smaller than previous affairs but with plenty of choice nonetheless. As increasing numbers of pubs take the plunge and organise their own festivals be sure that the Newsletter is willing to give a few lines specifying dates, opening times and likely beer range. Just drop Eric a note to the address on the back in good time and we will attempt to get them into print.

THE WOODMAN

Chapmore End, Ware

Large Beer Garden

With a new Childrens Play Area
and collection of Exotic Pets

Come and SSSSSee Brian !!

Weekend Barbeques - starting in June

Phone (01920) 463143 for details

THE WOODMAN

CHAPMORE END

Greene King Ales direct from the cask

Folk Dance & Music Day
15th July 1995

Contact Nick for details
01920 463143

Nene Valley Brewery

Legendary Ales

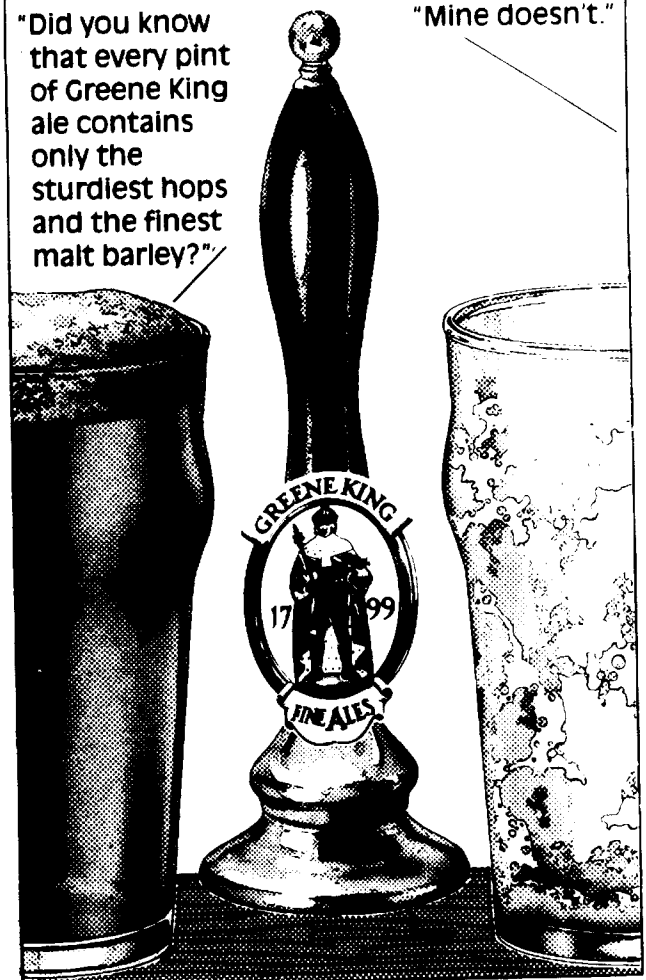
Traditionally brewed, cask conditioned real
ales for the discerning drinker

Does *your* local have some?

Unit 1, Midland Business Centre, Midland Road, Higham Ferrers,
Northants 01933-412411 or 01933-653279 (Sales)

"Did you know
that every pint
of Greene King
ale contains
only the
sturdiest hops
and the finest
malt barley?"

"Mine doesn't."



THE SPECIAL TASTE OF HARPENDEN

Harpenden's last brewery Prior Reid's (I think) closed in 1920. Old photographs of the town show its fine tower standing in behind where Vaughn Road now is, just off the High Street. Over the next 70 odd years the town's pubs sold beer that came from a dwindling number of regional and national producers, most of which were situated outside the county nevermind the vicinity. But now, thanks to an enterprising licensee, the beer is flowing once again.

The site in question is the Red Cow pub on Westfield Road which now houses what is possibly the smallest commercial brewing set up in the country. The man behind the project is landlord Viv Davies who realised that brewing his own would be a novel, entertaining and indeed money spinning venture. Although not having a great deal of brewing experience, Viv visited the tiny Springhead brewery at Newark who offered a vast amount of practical advice. After a few trial brews the first batch of Harpenden Special Ale appeared in September 1994 and quickly established itself as the pubs biggest selling single beer.

At 3.8% ABV Special Ale is a very drinkable, light coloured, sharp tasting and refreshing beer, proudly served in the Northern style. Good brewing traditions are followed with malted barley, hops and water being the only ingredients. The local water requires no extra hardening while the brewers' favourite barley, Maris Otter, is used exclusively. Two full leaf hop varieties are used, Fuggles and Goldings, added towards the end of the boiling phase to impart bitterness and aroma.

The Red Cow's plant can produce a 72 gallon batch with brewing occurring on a roughly weekly basis. After running into casks it is allowed to condition for 3 weeks before tapping. Presently the beer is sold through a handpump but it is hoped to introduce some wooden 9 gallon casks to sit on the back bar so drinkers will have the choice of trying Special Ale straight from the wood.

As to the future? alterations to the brew room wall are under way and visitors to the pub's patio will soon be able to observe brewing operations in progress. Viv is keen to try out new beers but not in the immediate future although if Special Ale is anything to go by these should be something to look forward to. In the meantime all in South Herts CAMRA wish the venture every success.

GOOD NEWS FOR & FROM McMULLEN

The other (and older) Hertford brewer, McMullen, have had at least two reasons to celebrate in the last month. Firstly, their head brewer Tony Skipper has been awarded his industry's highest accolade, that of UK Brewer Of The Year through votes cast by the British Guild of Beer Writer's.

The award is in recognition of Mr. Skippers services to UK brewing since joining McMullen in 1978 and in particular his series of Special Reserve seasonal ales. The most recent of which, Oatmeal Ale, was another smashing beer and well in keeping with the high standard of its predecessors. All of Hertfordshire's CAMRA branches are pleased to congratulate Tony Skipper on his achievement.

McMullen have also made an addition to their permanent range of cask ales. The new premium bitter is called Gladstone and weighs in at 4.3% alcohol by volume. With a development span of 2 years and several trial brews, Gladstone is intended to sit alongside other regional flagship ales like Wadsworth 6X and Adnams Extra. World renowned beer expert Michael Jackson described Gladstone as a "clean, refreshing premium bitter with a body that is light but firm".

McMullen have done a lot for the real ale cause over the last few years and we are fortunate to have such a forward looking regional brewer on our doorstep.

THE LORDSHIP ARMS

THE INN IN THE STICKS
Benington Nr Stevenage.
formerly The Cricketers

REAL ALE OASIS for the DISCERNING DRINKER

Youngs Special, Fullers ESB
plus Guest Beers & Traditional Cider

WE ARE NOT A HOME BREW PUB

Homemade Bar Food served Daily
Two Course Sunday Roast £5.95

Telephone 01438-869665

DARK HORSE ALES RENAMED

Hertford's Dark Horse brewery has almost found it easier to create a range of good ales than it has to find names for them. They discovered that most of the names originally chosen, following their horsy theme, are in fact registered by other brewers, even though they may not have such an ale in production at present.

As a result the two White Horse house beers produced in house by Dark Horse will henceforward be "Dark Horse Ale" (ABV 3.6%), previously Light Brigade and "Sun Runner" (4.1%), previously Unicorn. Ginger Blonde becomes "Fallen Angel" (3.5%) a light wheat beer based ginger ale, Heavy Brigade will be "St. Elmo's Fire" (4.6%), Black Bess is already "Black Widow (4.6%) and Crazy Horse now "Death Wish", perhaps not inappropriately at ABV 5.3%.

QUANTITY QUALITY

ORIGINAL BEEF JERKY	PEPPERED BEEF JERKY
ROASTED SALTED PEANUTS	BOMBAY MIX
CAJUN PEANUTS	HOT BOMBAY MIX
CHILLI PEANUTS	DELUXE BOMBAY MIX
ROASTED SALTED CASHEWS	MIXED NUTS AND RAISINS
ROASTED SALTED ALMONDS	GARLIC STICKS
ROASTED SALTED PISTACHIOS	SPICY GARLIC STICKS

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FOR REAL SNACKS
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BRANCH DIARY

HERTFORDSHIRE SOUTH BRANCH

Tuesday 6th June, 8.30pm - Survey social, **French Horn**, Ware.

Tuesday 20th June, 8.00pm - Branch Meeting, **Moor Mill**, Bricket Wood.

Tuesday 4th July, Survey Social in Hatfield, meet at **Red Lion**, 8.00pm.

Tuesday 25th July, 8.30pm - Branch Meeting, **Silver Cup**, Harpenden.

Contact: Bob Norrish; 01582 763133 x2554(w) 01582 769923(h)

NORTH HERTFORDSHIRE BRANCH

Wednesday 14th June, 8.30pm - Branch Meeting at the **Tilbury**, Datchworth.

Wednesday 28th June, 8.30pm - Pub Game Evening at the **Sir John Barleycorn**, Hitchin.

Wednesday 12th July, 8.30pm - Walkern and Bennington Crawl, starting at the **Yew Tree**, Walkern.

Wednesday 26th July, 8.05pm - Hertford crawl, starting at the **Millstream**.

Wednesday 9th August, 8.30pm Branch Meeting - venue to be confirmed.

Contact: Paul Coard 01462 437249 (h)

WATFORD & DISTRICT BRANCH

Saturday 10th June - Minibus trip to play Aunt Sally, ring contact for details.

Friday 16th June, 8.30pm - Joint social with Mid-Chilterns at the **Stag**, Chorleywood.

Tuesday 20th June, 8.30pm - Social at the **Plough**, Belsize, then to **Cart & Horses**, Commonwood at 9.30pm. Transport from Watford Junction 8.10pm, Rickmansworth station 8.15pm.

Friday 23rd to Sunday 25th June, branch trip to Adnams country.

Sunday 2nd July, 8.30pm - Open committee meeting at the **West Herts. Sports and Social Club**.

Saturday 8th July - Branch minibus trip to Kent.

Friday 14th July - London pub crawl, ring contact for details.

Wednesday 19th July - Rickmansworth social: 8.30pm **Fairway Tavern**, 9.15 **White Bear**, 10.00 **Coach & Horses**.

Contact: Tony Smith 01923 221155

HERTS-ESSEX BORDERS

Contacts: Graham Darby, 01279 415895(h) or Derek Wisdom, 01279 414200(h).

MID-CHILTERNES BRANCH

Contact: Chris Pontin 01494 78624(w), 01494 775409(h).

THE KILO PUB

Congratulations to the Tilbury, Datchworth on reaching their thousandth ale. If you are lucky enough to read this in the first two weeks of June you will be able to taste the 1010st - Traquair House Bear Ale. There is absolutely no truth in the rumour that it will be at £1.00 per pint!

The Greyhound (Free House)

St. Ippollitts Nr. Hitchin Tel: 01462 440989

REAL ALE & REAL FOOD

Snacks and Meals

ROAST BEEF SUNDAY LUNCH

- worth travelling for

3 Beers + Boddingtons Mild

BED & BREAKFAST (ensuite)

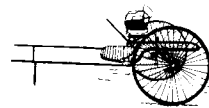
Traditional English Music June 21

GREAT BRITISH BEER FESTIVAL

After the massive successes of the last 3 events the Great British Beer Festival is once again going ahead at Olympia from Tuesday 1st to Saturday 5th August. Opening times will be Tues 5-10.30pm; Weds & Thurs 11.30am-3.00pm, 5-10.30pm; Fri 11.30am-10.30pm; Sat 11am-7pm. Entrance fee (CAMRA members prices in brackets): Tues-Thur eve & all day Sat £3.30 (£2.50); Weds-Thur lunch £1.00 (50p); Fri before 1.30pm £3.50 (£2.50) then £4.50 (£3.50). Season tickets, in advance, for all sessions £12 (£9.50) - contact CAMRA HQ 01727 867201 for details. CAMRA members: why not volunteer to work a session and get into a session free? Contact Janet Prescott 01942 719037.

TILBURY

Inn off the Green



Datchworth

(formerly Inn on the Green)

*Hertfordshire's leading purveyor of
Real Ale to the connoisseur*

**Ever changing selection of
cask conditioned ale including mild**

Over 1000 ales from over 251 brewers

*Home made food available every
Lunchtime & Evening*

Opening Times:

11.00 - 3.00 5.00 - 11.00 Mon - Wed

11.00 - 11.00 Thurs, Fri & Sat

12.00 - 3.00 7.00 - 10.30 Sunday

Almost Live Music some of the time

Telephone: 01438-812496

The Hertfordshire Newsletter is produced by the Hertfordshire North, Hertfordshire South, Watford & District, Herts-Essex Borders and Mid-Chilterns branches of the Campaign for Real Ale Ltd. The views expressed are not necessarily those of the editor, CAMRA Ltd or its Branches. Any articles or letters for publication should preferably be typewritten and double-spaced; handwritten items should also be well spaced and as legible as possible please. Send to: Eric Sim, 10 Heron Way, Hatfield, Herts, AL10 8QL.

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