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CAMPAIGN
FOR
REAL ALE

HERTFORDSHIRE'S

Pints of View

The bi-monthly publication for every discerning drinker

February/March 2011

Circulation 8000

No. 245



The Nag's Head in Bishop's Stortford has recently been re-opened by McMullen's following a £900k refurbishment closely overseen by English Heritage and local planners. The pub features in CAMRA's National Inventory of Outstanding Pub Interiors.

See our review on page 8.



VAT Rise adds 6p on a Pint of Beer

The VAT rise is expected to hit pubs hard

The Government should consider a lesser rate of VAT for the hospitality trade after the rise to 20% is expected to add 6p on a pint.

That's the message from the British Beer and Pub Association (BBPA), after it voiced concern over the rising taxation of beer, including a 26% rise in duty over the past two years.

The BBPA said the tax "double whammy" is shackling the pub sector in recession.

Chief executive Brigid Simmonds wants the Government to drop plans to stick to the controversial 2% above inflation duty escalator in the Budget set for March.

Research from Oxford Economics predicts the VAT increase alone will lead to the loss of around 8,800 jobs related to the sale of beer.

The further planned duty increases will cost the Treasury £40m in reduced tax revenues, and lead to another 10,000 job losses.

Instead, the BBPA wants the Government to consider a lower rate of VAT for the hospitality trade after similar moves across Europe proved to be a winner in creating jobs and boosting tax revenues.

The BBPA also warned that the VAT rise will hit pubs much harder than supermarkets because most are small family run businesses and are unable to absorb the increase.

"Today's VAT rise is another tax blow for the industry," said Simmonds. "The Treasury is piling tax on top of tax."

"The 26% rise in beer duty in the past two years will now have an even higher VAT rate charged on top of it."

"The Treasury needs to think again when it comes to plans for further beer tax hikes in March."

"The Government has recognised that tax increases harm pubs, and wants policies that don't damage the sector."

"Now is the time to translate this wish into action, with policies that keep pubs open, and create jobs and wealth in the UK economy".

Ewan Turney, Morning Advertiser, 04/01/2011

Ed Says: I have said this before but tax increases on alcoholic drinks only leads to lower consumption and therefore less revenue accrued. Why can't the Government see that a reduction in tax would

protect pubs and jobs? I can only assume that most MPs are completely out of touch drinking in the highly subsidised bars in the House of Commons.

A Protection of Local Services (Planning) Bill

One of the biggest financial pressures to demolish a pub is the unpopular empty rates building tax which Labour brought in and the Coalition have left intact. There are additional reliefs that came in this year and there are ways to avoid the empty building charge - effectively a building poll tax rather than a tax on a viable functioning business such as a pub. Apparently, farmers have been hit hard and have had to demolish many empty buildings that were on the land registry and previously they had paid no rates on them. It seems daft to pay rates on an old farm building that is not generating any money and is just sitting there. It is the same with any business that has hit hard times such as a pub, there is no income so how can the owners be expected to pay rates on it? The result of this is estate agents, such as Christie's, market the pub and sell it as quickly as possibly either as a going concern or to a developer, and push for change of use on the grounds of no business case to support the building. Often this will involve demolition.

It will be very interesting to see how the protection of local services works in practice. I can see the benefit where there are people around with enough money to back a pub and turn it around. From reading some of the information it appears that empty rates only kicks in above £18,000, so this must mean the pubs under the biggest threat are the very large pubs. Many of these have been taken over by the big pub companies who are selling large numbers of pubs to pay off their debts. The new owners need to get the pub back up and running again and paying its way very quickly. Otherwise it becomes a very large drain on resources leaving the options very limited.

Rob Strachan, CAMRA South Herts Pub Preservation Officer

Hertfordshire's Pints of View is produced by the North, South Hertfordshire, Watford & District, and Hertfordshire/Essex Borders Branches of the Campaign for Real Ale (CAMRA). Views expressed are not necessarily those of the editor, CAMRA Ltd or its branches.

Molson Coors opens Burton Microbrewery

American multinational brewer Molson Coors has spent £1m on a cask ale microbrewery at the site of the National Brewery Centre in Burton-on-Trent.

The William Worthington's Brewery, which has a brewing capacity of 22 and a half barrels, will concentrate on producing well-known Worthington's brands such as *White Shield* and *Red Shield*, as well as seasonal ales and limited edition brews such as the 8% ABV P2.

The new brewery has five times the capacity of Molson Coors' other microbrewery site.



Production of beers that prove particularly popular at the William Worthington's Brewery could be shifted to Molson Coors' main brewery, said the company's master brewer Steve Wellington.

Chief executive Mark Hunter said: "The opening of the William Worthington's Brewery marks Molson Coors UK's continued investment in craft ale". (Don't they mean real ale? - Ed).

"The William Worthington's Brewery will be a hub for continuous new ale development as well as a means of maintaining the heritage of the Worthington name.

"Indeed, with renewed interest in this category by British beer drinkers, we see this as a growing market that is set to flourish in the coming years."

Wellington added: "William Worthington's success was unparalleled. At a time when most beers didn't sell beyond the town they were brewed in, people would go to extraordinary lengths to get their hands on one of Worthington's beers so it seems only natural that the new William Worthington's Brewery stays at its home here in Burton. It's fantastic that the iconic White and Red Shields now have a new and improved home – one that is set to help continue the growth of this beer category for years to come".

The brewery will be open to the public as part of the National Brewery Centre.

Taken from the Morning Advertiser, 16/12/10 by John Harrington

Ed Says: This really is good news. The Museum - sorry National Brewery Centre - was only saved recently, so it is good to see some real investment by its owners. Perhaps they could revive the iconic Burton Ale, an exceptional real ale produced to meet customer demand in the late 1970's. They could even start brewing some proper stuff in their American brewery as well. Hang on, what's that ringing sound? My alarm clock has just gone off.

Tom McMullen joins McMullen & Sons

Tom McMullen has joined McMullen & Sons as company secretary. He is the sixth generation to join the Hertford brewery and represents the family's continuing long term commitment to the business.



Tom has just completed an MBA at Imperial Business School and, before then, worked as a corporate tax solicitor in the City.

Before becoming a lawyer Tom worked for the HALO Trust, the worlds largest mine clearance organisation with 8,000 staff working in 10 countries, and remains involved as a non-executive director.

In addition to his company secretary role Tom will be working on various projects including the company's response to the Government's review of alcohol pricing and taxation.

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Adverts – 7 Mar 2011, Copy – 7 Mar 2011

McMullen's Country Bitter – the Pride of East Anglia

Regular readers of *Pints of View* will have spotted the Stop Press article in our last edition – “McMullen's Scoop Champion Beer of East Anglia Award”.

In December McMullen's *Country Bitter* was crowned the best cask-conditioned beer in East Anglia collecting the title **2010 Champion Beer of East Anglia** in CAMRA's annual competition. A first for a Hertfordshire beer. Competition organiser David Perman said “At the tasting, Country deservedly secured top spot. The panel of judges were very impressed – Country is a superb example of a characterful session bitter”.

To beat the hundreds of other regularly-brewed beers in the region is no mean feat and Mac's are rightfully jubilant that one of their beers has reached this pinnacle. Fergus McMullen said “This is fantastic news. Since Country won the International Brewers and Distillers competition in 1996 we have always felt that it was a beer of some note. I'm so proud of our brewing team – Head Brewer, Chris Evans and Under Brewer, Jon Storey – who are brewing some wonderful beers. Hats off to them – this is recognition for their hard work, especially for Chris who created our new brewery in 2003”. The beer now takes part in the final judging of CAMRA's 2011 Champion Beer in Britain competition which takes place at the Great British Beer Festival in August.

A Taste of the Country

Whilst the East Anglian title has often been won by breweries newly created in the micro-brewing boom of the last thirty years, we should not forget the family and independent brewers who survived the onslaught of 20th century brewery takeover and who continued to brew excellent cask-conditioned beers. Enter McMullens with their 185 year brewing pedigree. The road to this title started in 1964 when the beer was first brewed – at the same time as Mac's were discontinuing their XXX Dark Mild. The southern taste for dark mild had been on the wane since Word War II and though the low gravity AK, then a light mild, offered a quaffing alternative, Mac's felt that the

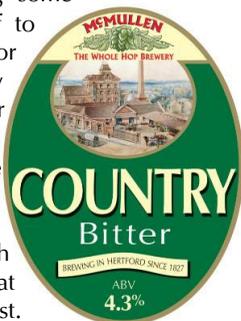
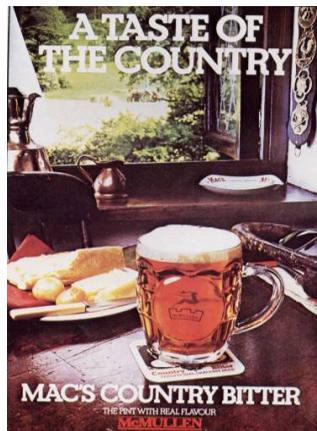
time was right to produce a higher gravity session bitter. Head brewer Weston Edwards set to the task and Country Best Bitter at ABV4.3% was the result.

Initial advertising slogans

proclaimed the beer as “The Taste of the Country” featuring a pint jug, honest pub food and a vista across a country pub garden.

If you were in one of Mac's North London pubs this was surely a tempting prospect – a pint of Hertfordshire countryside brought to your local.

Sales soon took off and in southern Hertfordshire and London the beer soon outsold AK to the tune of three pints to two – but the reverse elsewhere in the McMullen's pub estate – where liking of AK



CAMRA Good Beer Guide 1997 - 2011 Cask Marque Certification



The ELEPHANT & CASTLE

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WHEATHAMPSTEAD, HERTS.

Tel: 01582 832175

QUALITY FOOD

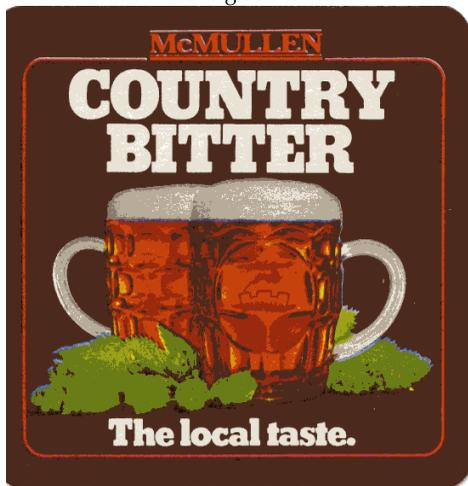
Greene King IPA, Abbot Ale
Hardy and Hanson Bitter
Guest Beer

held sway. At this time the beer was largely sold under carbon dioxide blanket pressure – masking (in CAMRA's eyes) the beer's true qualities. Indeed Ian McMullen, production director at that time said "We prefer to see blanket pressure applied to our beers" adding that sales of Country bitter were booming. Yet drinkers in the know could still find a small number of McMullen's outlets where the beer could be tried on handpump and in its true glory.

The Campaign for Real Taste

In the 1970s the newly-formed CAMRA had set about changing the fizzy world of English brewing – wanting to see cask-conditioned beers to be dispensed au naturelle – to promote traditional beer as one of Britain's great assets and to allow the taste of beers to truly come through.

By the 1980s Country was being advertised as the "Local Taste" with Mac's now actively promoting it in advance of its older cousin, AK. As handpumps slowly began to reappear on the bars of McMullens pubs, the quality of the beer became more widely understood and in 1996, the year after Mac's Head brewer, Tony Skipper, had won the coveted UK Brewer of the Year title, Country was dubbed Beer of the Year by the International Brewers and Distillers organisation.



Competition from Gladstone

In 1995 Mac's introduced a new beer to the bar. *Gladstone Traditional Cask Bitter*, also with an ABV 4.3%. It seemed to be in direct competition with Country and for a time the beer became harder to find as Gladstone established itself. But when Mac's re-assessed their beer portfolio in

2001 it was Gladstone that was surprisingly withdrawn, leaving Country out on its own – Gladstone then occasionally reappearing as a guest as part of McMullen's Special Reserve programme of guest beers. Demand for Country once again grew.



Today's adverts highlight the traditional nature of the beer and the quality ingredients that today's Head Brewer, Chris Evans and his team use. On their website, Mac's say "At The Whole Hop Brewery we have over 180 years of traditional brewing experience. The recipe for Country's distinct fruity taste is a testament to this when we carefully mix the Progress, Brambling Cross and English Fuggle hops. The addition of crystal malt to the pale ale malt creates a light colour and adds a nutty taste. Best bitter drinkers will really enjoy this beautifully balanced complex ale".

We wish the beer well in this year's Champion Beer of Britain final. Next time you are in a McMullens pub why not re-acquaint yourself with a pint of Country Bitter – the Champion Beer of East Anglia 2010.

An advertisement for The Woodman Wild Hill pub. The top part has the text "THE WOODMAN WILD HILL" in green, "Hatfield. AL9 6EA" below it, and "An unspoilt, traditional country pub" in italics. It lists awards: "7 Times 'CAMRA' South Herts 'Pub of the Year'", "Serving 6 Quality Real Ales", and "Food Served 12noon - 2pm : Mon to Sat Large Beer Garden". Below this is a photograph of the pub building, a two-story white structure with a sign that reads "THE WOODMAN WILD HILL FREE HOUSE". At the bottom, it says "Real Ale, Real Atmosphere & Reasonable Prices" and "Telephone: 01707 642618".

A Weird Beer for Every Week of the Year

Sharp's brewer Stuart Howe has produced 52 beers - unique food based ales with weird ingredients - one for each week of the year.

Stuart's tipples include *Shellfish Stout* - made with oysters, cockles and mussels, the super-strength *Barley Tikka Vindaloo*, and the offal-based *Heston's Offal Strong Ale* - which incorporates chicken liver, kidneys and lamb heart.

Also in the mix is the super-strength *Turbo Yeast Abomination from Hell*, which is an impressive 22 per cent proof.



"I appreciate they will not suit everyone and some have been a disaster but it's been an interesting experiment," said the 38-year-old from Rock, Cornwall, shown here with some of his unusual concoctions.

Stuart adds: "My favourite is probably a citrus fruit beer. I

used seven different types of citrus peel as the flavour - there isn't very much of that one left." He added: 'And I have a hallucinogenic beer with wormwood and other botanicals coming up in a few weeks. I'm really looking forward to that.'

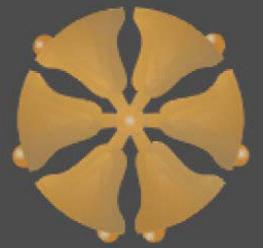
The head brewer says that his next ambition is to make beer using 'blood plasma', if he can find a hospital willing to give him some.

From Metro, 16 December 2010

SOLUTION TO SUDOKU IN 244 (see page 20)

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R	T	K	S	O	A	P	C	J
A	O	S	C	P	J	K	T	R
P	C	J	K	R	T	S	A	O

CAMRA South Herts Pub of the Year 2009



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Good Beer Guide 2008 - 2011

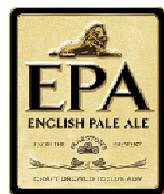
What is Fastcask™? By Steve Bury

Well it's been around since the end of March 2010, so if you have been drinking Marston's *Pedigree*, their new 3.6% *English Pale Ale* or *Wychwood Hobgoblin*, you've probably had some.

What makes Fastcask™ different from other cask beers is that the brewers claim that it will drop bright in 60 seconds. There is no doubt that modern beers, especially those brewed in conical fermenters drop bright more quickly, but one minute against 8 to 24 hours seems almost impossible. Marston's claim that they have done this by introducing a new form of yeast and that finings made from fish and animal products to clear the beer now no longer need to be used. This should make vegetarians and vegans in particular very happy.

Before explaining how the miracle new product from the pharmaceutical industry works it would be advisable to describe the standard traditional beer conditioning process.

At the brewery cask beer, still containing plenty of yeast, is taken from the conditioning tanks and put into casks for delivery, and at this point finings are added. Sometimes some additional sugar syrup is added to help feed the yeast for its secondary slow fermentation in the cellar, which gives the beer its condition. The yeast in the beer eats sugar, producing alcohol and as a by product gives off carbon dioxide. As fluids absorb gases some of this CO₂ is absorbed back into the beer giving it a natural sparkle. This of course takes time and improves the flavour and character.



When you vent the cask by putting a peg called a spile in the top the beer can be disturbed again and will need some further cellar time before serving.

It is not surprising that some publicans, even those with adequate cellar space, do not want to go to this kind of trouble if they can avoid it.

What Marston's have done is produce a yeast that

forms in to dense pellets and sinks to the bottom of the cask very quickly, and stays there even if the barrel is disturbed. This type of yeast has been used in the production of drugs by fermentation and also by Champagne producers using a gel formed from seaweed to hold the yeast together.



the evolution of cask beer

The casks are held back at the brewery for a week after being filled and then sent out to the pub where directly after venting they are ready for use.

Marston's have put a lot of time and effort into the scheme and say it will open up new markets to them - such as one-day events and venues without

cellars. They also say the beer is perfect for pubs with limited cellar facilities and a turnover of untrained staff. It also solves the problem of beer casks being knocked in pub cellars causing cloudy beer.

CAMRA members and real ale drinkers should be shouting with joy as now there is no excuse for real ale not to be served across the nation at any venue. Of course racked bright beer has been available for centuries and in all my years of drinking cannot remember a cask being disturbed when set up on a proper stillage in a pub cellar (well not by accident). What happens is that the beer is centrifuged to remove all the original yeast used to brew the beer before the new pelleted yeast is added, and following this will be stored by the brewers for a week before delivery. This is going to take up a lot of space and I wonder if it will actually happen.

Marston's claim that Fastcask™ fully meets CAMRA's definitions - but surely we should have been consulted before they decided this?



So finally, have **you** tasted Fastcask™? For example, have you noticed any difference in *Hobgoblin* - which was appearing as a guest over Halloween in many pubs in Hertfordshire? In all honesty the condition and quality of the beer served around the county is so variable, and with swan neck dispense on handpumps knocking the life and taste out of beers (not brewed to be served in that manner) by agitating them to excessive levels, it would be hard to make a judgement.

The Nag's Head at Bishop's Stortford Re-opens

Recently, anyone travelling from the centre of Stortford to the M11 and the East coast would have passed a very sorry sight of an apparently derelict pub, probably on its way to being yet another housing development. Those who drank there before its closure reported the **Nag's Head** to be a sad, tired pub with indifferent beer. They probably had no idea of what it was like in its former life, important enough to be Grade II Listed, on CAMRA's National Inventory of Historic Pub Interiors and the Heritage Pub List.



The Nag's Head is a classic Art Deco brick built pub, the architect being Ernest Brander Musman (1888-1972), who designed two pubs for Benskin's Watford brewery in the 1930s. The other pub is the Comet, at Hatfield (near the Galleria), which has had its interior much altered and modernised, whilst the exterior has been changed by having wings added to it by the current owners, Ramada Jarvis Hotels. It is also Grade II listed.

The 1936 Nag's Head is thought to have replaced an earlier pub on the site, on the bend of the medieval road from Stortford to Dunmow. This was demolished to make way for a modern, symmetrical, purpose-built public house, then the only modern one in Stortford. The sumptuous interior was built to resemble an ocean liner of that time. There were plans in 2001 for the then owners to completely renew the interior, but luckily that did not happen.

In January 2009, Punch Taverns sold the pub to McMullen and Sons of Hertford. It was boarded up while the necessary planning permission was granted for a sympathetic restoration, whilst adhering to the current legislation for a public house. For a long time, we watched for signs of life, but eventually the permission was granted, and work started to bring this beautiful old pub

back to life.

Several local CAMRA members have visited since it re-opened on 9th December, 2010. We have all been stunned by the quality of the restoration, the attention to detail and the elegance of the interior. Brendan Sothcott, Chairman of the Herts and Essex Borders Branch commented, "It is about the best refurbishment I have ever seen. Modern necessary things like emergency signs and lighting have been incorporated so you do not notice them. The bar area supports drinking in a comfortable, relaxed atmosphere. A totally excellent job!" I particularly liked the case displaying 1930's brushes and mirrors in the Ladies! We all feel that this pub should be a contender for a CAMRA Pub Design award.



The pub has three log fires to keep everyone warm this cold winter. There is a dedicated eating area, with a large choice of main meals and

snacks. We enjoyed our lunch there on the day the snow started. Manager Kath Warden commented, "We are thrilled with the way the pub has been refurbished and are looking forward to welcoming customers. The team here, from the chefs in the kitchen to the bar and waiting staff, are full of energy and passion for the food and drink we serve".

I can only add that I agree with her and well done to McMullen's for a job well done!

Article: Chris Sears, pictures: John Crowhurst

The Nag's Head, 216 Dunmow Road, Bishops Stortford, Herts, CM23 5HP
Telephone: 01279 654553
www.mcmullens.co.uk/nagsheadbishopsstortford
Email: nagshead.stortford@mcmullens.co.uk

Crooked Chimney on Fire Again

The main feature of one of the most distinctive pubs in the area, **The Crooked Chimney** in Cromer Hyde, caught fire on the afternoon of 1st December just after we went to press with the last edition. The landmark chimney which gives the pub at Cromer Hyde between Wheathampstead and Lemsford its name caught fire at about 1.20pm.



A Hatfield fire-fighter was quoted "Normal chimney fires are quite easy, but because this one

is crooked it was more tricky. We had to get the alp (aerial ladder platform) from Stevenage." The pub, which filled with thick smoke, had to be evacuated, but suffered no serious damage.

St Albans & Harpenden Review, 1 Dec 2010

Our local correspondent commented at the time:

"Caught fire again! Seems ever since they stuffed a corrugated metal pipe down it with an extraction fan on top the chimney has occasionally caught fire - happened last year! Possibly gets so hot the metal burns! Or, because its corrugated traps lots of soot and un-burnt bits. Better left as bare brick easier to sweep - for a start can push the brush right out the chimney with their design there is an extractor fan in the way. They have probably had the fires burning all the time with all this cold weather. Will be a little chilly now till repaired". The crooked chimney itself has been on the pub for a long time - even before the pub's name was changed from the Chequers - we believe around 1968 - but do any of our readers happen to know otherwise?

A Warm Welcome awaits at
THE PLOUGH
in Tyttenhanger Green this Autumn

where we offer a wide selection of well kept real ales that change on a regular basis, alongside draught lagers and ciders and a range of fine wines. We offer delicious homemade food prepared to order, including a Sunday Roast, a wide range of specials and a children's menu.

There is plenty of parking - for cars and cycles! and as well as the main pub we have a family room and large garden with childrens play area - so there's somewhere for everyone.

We look forward to seeing you soon

THE PLOUGH Public House, Tyttenhanger Green,
St Albans, Herts AL4 0RW - 01727 857 777

OPENING HOURS

MONDAY - THURSDAY
11.30am - 2.30pm / 6pm - 11pm

FRIDAY / SATURDAY
11.30am - 11pm

SUNDAY
12 noon - 10.30pm

FOOD SERVED

MONDAY - FRIDAY
12 noon - 2pm
7pm - 9pm on Weds

SATURDAY / SUNDAY
12 noon - 4pm

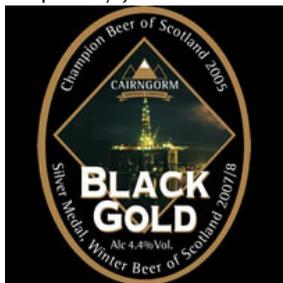


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Black Gold in the White Highlands

The Letchworth Beer of the Festival Presentation

At the North Herts branch beer festivals we decide the Beer of the Festival by public vote, most of which are obtained under duress at the glass return counter as the 'price' of getting your glass refund. Cairngorm Brewery's stout, *Black Gold*, was voted Beer of the Festival at last September's **2010 Letchworth Beer and Cider Festival**, beating Buntingford's *Imperial Pale Ale* to the post by just one vote. So what might have been



a short trip up the road to present the award became a three day trip at the end of November covering over 1,100 miles. It's worth noting that almost a third of the 60 odd beers on offer got at

least one vote. From that you can deduce either that you can please almost everybody all of the time, or that there's no accounting for taste.

Despite stark warnings of dire winter weather three North Herts CAMRA members travelled to Aviemore, the home of Cairngorm Brewery, to present the award. We were on familiar territory after visiting in the summer of 2005 to present an award from the 2004 Letchworth Beer and Cider Festival. Familiar territory it might be but the last trip was in early summer but this time we found Aviemore and the Highlands blanketed in snow. With the Scots being used to it we found that there was no disruption at all.

In the intervening five years, Cairngorm Brewery has expanded considerably, with a lot more shiny stainless steel brewing plant on show and a new bottling hall in the process of being built. The office and brewery shop has been extended to create a new Visitor Centre where welcoming hot drinks helped us thaw out, before copious samples of almost all of the Cairngorm brews were provided. Ian McBean, Assistant Brewer, provided an informative guided tour of the brewery where his recent brews were fermenting quietly. One of these, *Liquorice Stout*, he was particularly proud of. We'd sampled it in the Visitor Centre bar and in the fermenter we found it had a heavy liquorice

THE WOODMAN

30 Chapmore End, Ware SG12 0HF

A Real Country Pub

01920 463143 OS Ref: TL328164



Lunches: 12 - 2 Tuesday to Sunday

Evening meals: Thursday to Saturday 5:30 - 7:30

Closed Monday until 5:30

Wednesday 6-8pm Pie & a Pint* £7.50

Large garden with children's play area

Dogs welcome

Every Sunday: **Quiz 8:30**

2nd Thursday of the month: **Pop Quiz 8:30**

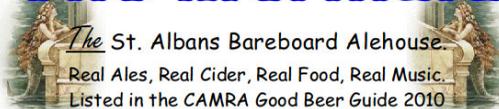
www.woodmanpub.com

Good Beer Guide 2011 - We're In It!

Tony & Linda are CAMRA members

* Home Made Pie, chip, peas + 1 pint, 175ml wine, or soft or hot drink

The Mermaid



Opening Times: 98 Hatfield Road,

Monday to Thursday: St. Albans,

12 - 11; Food: 12 - 2:30pm AL1 3RL

Friday: 12 - 12; Food: 12 - 3pm ☎ +44 1727 732346

Saturday: 12 - 12; Food: 12 - 3pm contact@mermaidalehouse.com

Sunday: 12 - 10:30; Food: 12 - 3pm www.mermaidalehouse.com

2 Permanent Ales, an Oakham Ale, 4 constantly changing Guest Ales

Plus Real Cider and always a Mild, Stout or Porter Available

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- Ale & Cheese from 7pm
- Chess night on Mondays
- Thursdays
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- Live Music every
- Sunday Roasts
- Saturday Night @9pm



Supporting
Hertfordshire Brewers

Mermaid Alehouse: Sauvign So Good 4%, always available.

Guest beers from Tring Brewery regularly featured.

Local Pub News and Recent Events

punch on the nose. Back in the bar we tried to find our 2005 BOF certificate, but to no avail as Cairngorm win so many every year it had been archived!

With the presentation done, we left for a pub crawl of Scotland, starting in Aviemore's finest real ale venues. Real ale in rural Scotland is still a bit of a rarity, with the Inverness CAMRA branch still listing all pubs which sell it in the branch magazine. In the slow season Scotland's real ale sometimes isn't at its best, but there was plenty on offer and we had some fantastic food including haggis and venison casserole to soak it up. An overnight stay in Inverness provided the opportunity to sample brews from a good selection of other Scottish breweries before starting our journey south. Things improved markedly when we got to Edinburgh where we spent the rest of the weekend tramping round in the snow to some old favourite pubs across the city, including a Brew Dog beer fest at the **Halfway House**.

Pictures of our trip shown below:

Below: Cairngorm Brewery



Below: Festival Organiser Andy Rawnsley (left) Presenting award to Ian McBean (centre) and Merlin Sandbach (right).



Below: Branch Member Graham Perry savouring the smell of fermenting Liquorice Stout



Below: The Halfway House was CAMRA Edinburgh's 2009/10 Pub of the Year



Below: The selection of Brew Dog beers at the Halfway House



Hertfordshire's Pub Losses and Gains in 2010

Pub closures, the press have been full of it, and although figures change, it is obvious that we are losing pubs at an alarming rate. The debate about why this is happening can be a broad one. Should some of these pubs have closed anyway? Drinking habits have changed or have been changed and the price of a pint in a pub has soared. For those of us who can still afford a pint or two in the local, the attitude of our employers if we were to visit the pub at lunchtime has changed drastically to the point where it is actively discouraged. Like the cinemas when television came in, pubs have been left to fail by being squeezed not only by exorbitant prices; partly tax and partly the cost of beer provided through the tied house system, but also exorbitant rents and overheads. The Government has failed to act, the super complaint by CAMRA about the restrictive practices under the Beer Tie, led to an enquiry by the Office of Fair Trading (OFT) which failed to come to any firm conclusions other than self regulation. The pub companies like Enterprise Inns and Punch Taverns are of course in a terrible financial situation due to their enormous toxic debts and large numbers of pubs are on sale to be bought freehold. As mentioned in our last edition some of these are being sold with a tie remaining for many years, and the prospective buyers will also have to consider a hidden cost in VAT as they are buying a business. I am not an expert and have been told two different stories, one that the VAT can be reclaimed when up and running again, and the other that you may not be able to get all the tax back. A widespread change of ownership of pubs does not appear to have happened and as you will see from the "Protection of Local Services" article on page 2, a lot still needs to be done to planning legislation to stop the speculative closure of viable pubs for redevelopment. So taking all the above into account, how has the county fared in 2010? Below is a 'hopefully' comprehensive list of openings and closures and some background information.

Pub Losses:

Abbots Langley: The Brakespeare a Punch pub was closed some time in 2010 and demolished to make way for an Abbey New Homes residential development called Brakespeare Place.

Barley: The Fox and Hounds was closed after a fire in early 2008 and is for sale. The building fabric

is reported to be in poor condition and needs major investment which may explain why it is unsold.

Bedmond: The White Hart (right) freehold was returned to the offshore investment group owners after the collapse of London &

Edinburgh pub group. The Lessees carried on for a while, but the pub closed in 2009, possibly because of problems paying rent. It remained closed and boarded up in December 2010. No sign of any work going on, or of any planning applications. Future currently uncertain.



Bishops Stortford:

The Boars Head (left) temporarily closed November 2010 and Punch is advertising the lease. The George Hotel (below) closed

July 2010; the bar is in the process of being converted into a Prezzo pizza restaurant with separate entrance to the hotel upstairs which will continue trading.

The ex Chicago Rock Café was bought as part of a package by JD Wetherspoon and sold to Breeze Bars Ltd. Planning permission is being



sought but all references are to "the premises formally known as the Chicago Rock Café". Additional details are not known at this stage.

Boxmoor: The Swan is boarded up and for sale

Bricket Wood: Fox and Hounds' permission for change to residential was granted in October. This Victorian building, nicely situated by the common

and just a stone's throw from the village railway station became the property of Benskins of Watford in 1903, later to become Ind Coope of Romford. It was around 1976 when it



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was knocked through into one bar and was serving Ind Coope Bitter, which was replaced by the reincarnated Benskins Bitter by 1981. By the 1990s it had become a free house selling two regular real ales and a couple of guests, it was also noted for the prowess of its football team and the stuffed fox that guarded the gents toilets. In 1994 it became the property of Punch Taverns and in 2004 the last full time leasee left - and this is when the rot set in. A succession of failed tenancies and management followed by periods of closures, some requested by Her Majesty's constabulary.

In June 2008 Punch advertised the property as: "The trading area consists of a large public/lounge bar with a small diner situated to the rear. Bricket Wood is an affluent and sought after village. Popular with locals and ramblers set in the heart of country walks. Large clean and comfortable pub which is enjoyed by all its customers, an opportunity exists to develop the food offer on this site".

In February this year it was eventually bought by Paul Amsterdam who never reopened it and in June submitted the plans for conversion which was granted in October.

Cheshunt: The Force & Firkin (right) is closed and freehold for sale through Fleuret's. Planning permission has already been granted for conversion into flats.



Gustard Wood: The Tin Pot (below) was closed 1st Dec 1999 and Janet Giblen the owner has made numerous applications for change of use to residential. All have been vigorously opposed and at present the pub is being run as a Bed & Breakfast with letting rooms. All the signs that it was a pub have been removed over the years. The only clue left is the



post with sign frame, but no pub sign. Also, the car park is still quite large although some of it has been dug over and become part of the garden. Another application was made to St Albans Council planning authorities in 2010 which is still outstanding. The opinion of the locals was that the

pub had been deliberately run down prior to closure.

Harpenden: Rumours that the closed Rose and Crown Basmati had been acquired to be the new



Conservative Club have been squashed with the announcement that they are refurbishing their present building. The pub converted to an Indian restaurant remains for sale.

Hertford: After months of closure, the former Sportsman re-opened without a bar for drinkers, being a restaurant named after the adjacent former school (Bluecoats).

Another sad loss was the Reindeer/Hillside (right). A pub for over 400 years the Reindeer had seen a slow demise since the 1990s as it became host to a succession



of ventures – all well-meant but all ultimately comparatively short-lived. Despite some interest from bidders wanting to re-open the building as a pub, the successful buyer applied for planning change to allow a veterinary surgery business – and this was granted in February 2010. Both pubs had a proud history over hundreds of years and though the buildings remain as part of the streetscape, their days as pubs are over. The future of the closed Warren House in Bengeo remains unknown.

High Wych: The Half Moon is closed and the freehold is for sale through Fleuret's.

Hitchin: The Well (below) closed early in 2010 with planning permission granted in June for conversion to two three bed dwellings. Additional planning permission is currently being sought for the construction of a three bed house in the grounds. Parts of the building date back to 1612 and possibly even earlier in the reign of James I



(1603 – 1625). Records show that in 1612 a William Shawe sold a building on this site to a John Gaddesden. This means the building is

around 400 years old. Not much is known of what the building was used for during the first 100 years, but towards the mid 1700's it was leased to Hitchin Parish Vestry as an isolation unit for people suffering from contagious illnesses such as the plague or small pox. It was known then as the 'THE PEST HOUSE'.

Parish records for the year 1785 reveal an amusing entry in the Overseas Accounts showing the payment of £1.11s 1d to a nurse at the Pest House for the purchase of beer. This may not at first glance, seem a lot, but when you realise that beer cost just one farthing a pint at that time and that there were 960 farthings to the pound, it follows that 1489 pints could be purchased for £1.11s 1d.

It is known that in 1818 the building was owned by John Marshall, of Hitchin, brewer, and occupied by Edward Ball, though not as an inn. It wasn't until 1909 when it was bought by Simpson's Brewery who first opened it as a pub with the name 'The New Found Out'. The given name was chosen because the landlord at the time had come from the (Old) Found Out and brought the name with him.

Sometime in the 1950's the pub was taken over by Greene King and continued to trade until it was closed in 1969. For the next 10 years the premises were unoccupied and the building started to deteriorate into a serious state of dilapidation.

In 1974, despite the dilapidated condition of the building, and following a Public Enquiry, the building was given 'listed status' as one of special architectural merit, it being one of the first brick buildings to be constructed in the county.

In 1976 Greene King were refused permission to demolish the building. In 1977 the pub, still closed, was sold to a Mr. Simpson of Pirton (no connection with afore mentioned brewery).

In October 1978, the pub was sold to John Foster and Roy Martin. These two gentlemen (partners in the enterprise), spent £100,000 on renovations, and then opened as a pub/restaurant in December of 1978. This endeavour started off successfully but after a year or so the 'New Found Out' as it was still called, reverted back to a traditional public house.

In 1986 the house was owned by brewer's Fuller, Smith & Turner of Chiswick, then for the next few years it was bought and sold by several breweries and other companies until ending up in the ownership of Inn Business Limited.

In May 1997, the pub was leased to Terence

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Reeder who was responsible for renaming the Public House to 'The Wishing Well', a controversial move that resulted in an objection from CAMRA at the time. However it was eventually deemed as acceptable as there appeared to be no historical reason for the unusual name "The New Found Out'.

In July 1999 the Inn Business chain of 688 licences houses was sold for £69million to Punch Taverns.

Between April 2000 – February 2004 the pub changed hands many times.

In February 2004 the Wishing Well, still part of Punch Taverns, closed and underwent a major renovation and refurbishment, re-opening in July 2004, as 'The Well' a contemporary dining and drinking experience. The pub changed hands again in 2006 but finally closed in 2010.

Hoddesdon: The Old Highway (below) was bought from Punch by a

property company, run-down and closed 8th August. Herts Essex Borders CAMRA has been



involved in two planning application processes and in both cases the change-of-use was turned down. An appeal has been lodged which is currently with the Secretary of State.

The Blue Boar is temporarily closed following Moorgate Taverns liquidation. Christie's are advertising lease.

Letchworth: Baby Browns (right), a Punch Taverns pub, formerly the Black Squirrel and then the Globe



before Punch sold the head leasehold (the freehold is owned by Letchworth Garden City Heritage Foundation). It's incarnation as Baby Browns was very brief, lasting less than six months. Today the premises trade as the Thai Garden restaurant.

London Colney: The White Lion (below) is boarded up awaiting conversion to residential. Plans have been agreed but are under amendment. The pub building and barn behind it are protected. The



Kings Head was demolished and flats are being erected in its place. Although two pubs have been lost London Colney still has five left, one of which the **Bull** is in the **CAMRA 2011 Good Beer Guide**.

Maple Cross: The Cross (right) owned by Globe Pub Company has been sold to Clearview Homes, a Northwood based company, possibly to raise money to pay Globe's debts. Closed in May 2010 and still standing, but the plan is to build houses on the plot.



Markyate: At the end of 2009 the Red Lion (pictured above right), 20 High Street, closed its doors for the last time and it wasn't long before the builders were in, totally gutting the inside and converting it to a modern style house. On the outside all traces of the signage have disappeared and the land to the side that had some covered storage, originally stables, has been cleared to make way for two further dwellings. The building dates from circa 1834 and was originally owned




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by the brewers Mercher, later Henry Mann (1876) then Roberts & Wilson of Ivinghoe (1889) and Benskins of Watford (1927) and eventually ending

up in the hands of Enterprise Inns who oversaw its demise. In the later years they did dabble in real ales but without much enthusiasm and the handpump became redundant in the last few years. The house went on the market for around £500,000 and the new occupants were in residence well in time for Christmas.

Over the years Markyate has recorded around 28 pubs, four breweries and at least two maltings. Now it is left with just three pubs and a sports club.



Mill Green: The Green Man (left) closed for about

nine months at present up for sale with a tie. This is a fine example of a boarded up pub which can now be considered a detriment to the area. Potentially the change from traditional pub to a specialised food and event venue led to its demise. A large area of the rear garden was dug out and concreted over and is now an eyesore. We have seen many times over where a change is not necessarily a good thing for a pub, as many that go food-orientated, with many of these ventures failing. Following the closure there was a lot of interest in buying the pub to re-open it, now it is for sale that interest seems to have disappeared - is the price too high? Is the tie putting potential buyers off?

Much Hadham: The Jolly Waggoners freehold remains for sale through Young & Smith and is currently under offer for the second time.

Nash Mills: The George (right) was demolished in 2010

North Mymms, Water

End: The Maypole has remained closed for over a year and an application was been made in 2010 to convert to residential and is still being considered by the council. The older parts of the building including the inglenook fireplace are protected.



Park Street: the Old Red Lion (left), closed in 2009 was converted without planning permission into Traffic Van Hire's offices and car park. Objections to the council's



enforcement officer followed about the conversion and use of greenbelt land this is still unresolved.

Pimlico: The Swan (right), owned by Enterprise Inns closed in April, possibly because of problems paying rent. Still closed and boarded up in December. With no sign of any work going on, its future is uncertain.



Redbourn: The Bell and Shears is an ancient building whose true origin is lost in the mists of

time. It is on the old Watling Street, the Roman route that runs up the Ver Valley from London to Holyhead. Its heyday was probably in the days of coaching when there were many watering holes and stables along this highway. In the days of motoring this became the A5 and the motorist had to be catered for. In the 1970s a bypass was built around the village and businesses had to look to their local trade for survival.



In 1795 the Bell and Shears (pictured above) belonged to Kinders of St Albans which was bought out by Adey and White in 1868. Under their custodianship the name was changed to Red Lion. Adey and White were in turn bought out by Greens of Luton (1936) which became Flowers Breweries Ltd in 1954, and some older readers may remember it being called the Red Lion when owned by Whitbread & Company Ltd (who took over Flowers in 1962), but it reverted to its original name in the late 1970s.

In the 1980s and 90s the real ale was reintroduced with Whitbread brands like *Flowers Original*, *Wethered's Bitter* and *Boddington's Bitter*, but by 2000 Enterprise Inns were offering *Greene King IPA* and Marston's *Pedigree* plus guests. However, quality dropped off and demand fell, eventually the handpumps became redundant and were actually removed on the last revamp.

Now trading has ceased and there is a pending planning application to convert it to four bedroom residential accommodation. This reduces the number of pubs on the High Street to two where there were once nineteen. There are further plans afoot to convert the car park and garden into separate accommodation units. Local residents seem to be in favour of this as it will reduce the noise and fumes from cars at night and bad language emanating from the garden.



St Albans: The Bell, Chequer Street (left), closed for nearly three years has had its rear extension demolished to build a retail unit in the Maltings shopping

precinct. The original pub building which dates back to the 15th Century remains, but after promises that it would re-open as a licensed premises plans have now been submitted for an Italian restaurant owned by Jamie Oliver, called "Jamies at the Bell".

Stevenage Old

Town: Used to be a fantastic place for a pub crawl but has not fared well. The Rising Sun (right) closed in late 2009 with



March 2010 seeing a planning application being submitted for change of use to a single dwelling. This application was granted at the end of May

2010. The White Horse (left) closed in 2009 and was sold in early 2010. Planning permission is being sought for change of use with it



becoming a Bangladeshi Community Centre. Planning permission was originally refused but an appeal was lodged in November and this appeal is pending. The White Hart (right) closed in the summer and is now trading as the Spice Rouge Indian restaurant.



St Ippollitts: The Greyhound has changed its name to **The Dragon Inn**. Its kitchens have been completely refitted to be suitable for Chinese food. We

suspect no real ale will be on offer.

Stocking Pelham: Lost to a serious fire a couple of years ago, attempts are still being made to find a way for the Cock (right) to be rebuilt and for it to be reinstated in the heart of village activity.



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Ware: The Sun and Harrow (right) remains closed – with planning applications regularly submitted for demolition and then housing development.



Watford: The Beaver, possibly another Globe pub, was sold to Clearview Homes and was demolished in March 2010. The

pub was detached, so planning permission was not required for demolition. Champions' Bar (above), owned by Enterprise Inns closed in November 2010 after police and council received long series of complaints about noise and nuisance from local residents.

Watton-at-Stone: The Waggon and Horses a grade II listed building was sold with vacant possession

BITTER END Special Report

in March 2010 by Admiral Taverns. Planning permission was granted in November for change of use to a single dwelling.



Pubs Saved

Bishops Stortford:

Good news - the **Nag's Head** was re-opened by McMullen's in December 2010



following an excellent £900k refurbishment closely overseen by English Heritage and local planners. The pub features in CAMRA's National Inventory of outstanding pub interiors. See article page 8.



Braughing:

The **Golden Fleece** - a 17th Century grade II listed building was closed for ten years before new owners Jess and Peter Tatlow bought the pub at auction in April

2010. A refurbishment followed and the pub re-opened in 2010. Having successfully run the **George & Dragon** at Watton-at-Stone for 9 years Pete and Jess have brought the Golden Fleece back to life. The pub is doing well with bar and restaurant, which shows that given the right direction it is still possible to make a pub business thrive. Real ale is prominent at the bar.

Dane End: The **Boot**

(right) re-opened in October after refurbishment. Kevin and Gaynor have four hand pumps serving a range of real ales.



Flamstead: The **Spotted Dog**

(below) re-opened on 20 December following the fire on 21 September 2009 that forced its closure. The refit has remained faithful to the original design. The handpump on



the front bar offering Tring Brock maybe supplemented by beer and cider served straight from the barrel in the back bar. Peter Feben-Smith is back in charge with his Great Dane; Duke.

Hertford Heath:

The **College Arms** (right) had been closed for many months before it was re-opened by publicans from the **Vine** in Ware. A contemporary makeover has led to a food-led business, though a bar at the entrance welcomes drinkers with two hand-pumped cask beers.



Perry Green:

The **Hoops** which is leased by the Henry Moore Foundation from McMullen & Son has been tastefully refurbished and run by a management company. With room for dining or just drinking, *Adnam's Bitter* is their standard real ale.



Rickmansworth, Mill

End: The Whip & Collar, a Punch pub closed as a result of financial problems. It re-opened in November 2010 as part of the Butcher & Barrel



Pub Company run by Richard and James Morgan of the **Coach & Horses** in Rickmansworth. This company now has a few pubs, including the **HG Wells** in Worcester Park, Cheam.

Sawbridgeworth:

The **Market**

House (right) has been sold and the new owners have stated that they wish to convert into a bar/restaurant.



Although change of use will not require planning permission, any alterations to this Grade II listed building will. To date no plans have been submitted.

Watford: The Verulam Arms became **the Tazeem Buffet** on 7th September 2010. Advertised as a bar and grill. *Greene King IPA* is usually available. It

is debatable whether this should still be considered a pub.

Welwyn: The **Wellington** (right) re-opened as planned on the 24 May after the fire of June 2009 and a £1,400,000 refit. The date on the wall claims



it has been an inn since 1352 but some architectural features unearthed during the refit suggest it might be even older. There are now six luxurious bedrooms and the bars are mainly given over to wining and dining but there is some real ale to be had from the Greene King range.



Welwyn Garden City: The demolished **Chieftain** is currently being rebuilt by McMullen's and is expected to re-open in 2011.

New Pubs

Bishop's Stortford: McMullen are currently going through a planning application to convert an ex furniture store in the High Street into a Baroosh Bar, which if successful will sell real ale.

Hertford: The Riverside Garden Centre opened its own bar and restaurant called the **Whistling Duck** with hand pumps for Adnams beers.

Hoddesdon: The ex Co-op Store has a planning application submitted by JD Wetherspoon.

As you will see from this extensive article, some of the pubs are in serious danger and could be on next year's lost list. Also some of the losses were very old historic buildings whose interiors have been lost to the public. Pat O'Neill who is a member of CAMRA's national standing orders committee and a keen pub preservationist made the comment: "If all the breweries were to close you could go out get new premises find recipes, ingredients and start brewing again and it would not be long before a large variety of excellent different beers was available. If you shut and gutted all the pubs, the history and artefacts are gone for good and can never be replaced." It is also gratifying to note that when pubs are taken over by the right people they can flourish and become a major part of the local community again.

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The winner of the Sudoku in Edition 244 is:-

Mrs H. Shiers, Cheshunt, Herts

It has been brought to our attention that there were two solutions to Sudoku 244: The J's and R's in columns 2, 7 & 8 can be reversed. Both solutions are correct and we do get the templates from a published Sudoku book

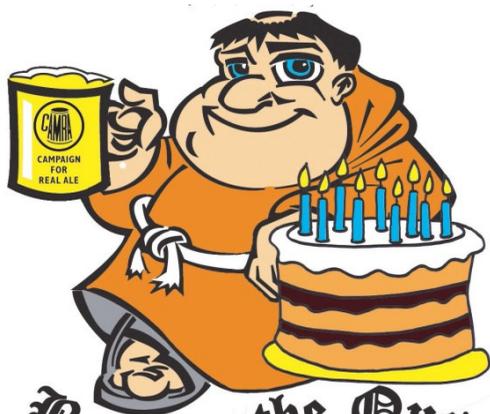
SOLUTION ON PAGE 6

Any comments, articles or letters for publication are welcome. Please send to: Steve Bury, 14 New Road, Shenley, Herts, WD7 9EA. Or send an Email to us at: pintsofview@hotmail.co.uk

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Don't buy a round if you want to stop binge drinking

Pub goers should stop buying rounds of drinks and set up a tab for their party instead to cut down binge drinking. Richard Thaler a professor at Chicago University and advisor to Prime Minister David Cameron, suggests that groups of three or more should set up a tab to be split at the end of the evening to stop each member of the party feeling obligated to buy a round for everyone.

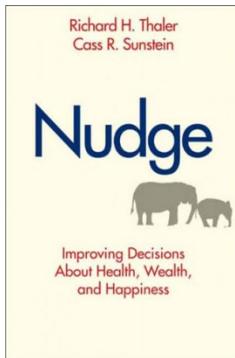


Prof Thaler (left), a key adviser to the Prime Minister on behavioural economics or "Nudge" policy, said of buying rounds: "It is just a tradition with an unintended consequence. This is the kind of thing that policy makers and publicans should be thinking about".

Prof Thaler also questioned the usefulness of the minimum drinking age of 18. He suggested that some councils should see whether they could cut the legal age. "What are the limits on the abilities of councils to experiment? Could they raise or lower the drinking age?" he said.

Prof Thaler is the author of *Nudge: Improving Decisions About Health Wealth and Happiness*, which is supposed to have heavily influenced the Prime Minister whilst in opposition.

Mr Cameron has established a "behavioural insight team" to find out how to change behaviours without increasing taxes or creating penalties.



Daily Telegraph, 3rd January 2011

Ed Says: How do I get on the "behavioural insight team"? It sounds like a great job. With the VAT increase and the austerity cuts removing think tanks and unnecessary bureaucracy it sounds like a nice little number. Why is it that Thaler, an American, knows so much about UK drinking habits talking from his home in Chicago? Why does he think that rounds or running a tab has

anything to do with binge drinking, which is a culture that involves serious drinking of cut price booze before the offenders even go out on the town? As an American Thaler is living in a country where the minimum drinking age is 21, why is he not campaigning to have this reduced? He also seems to have little understanding of British licensing law, and any suggestion that councils should be in control of the drinking age or minimum pricing could have some very scary consequences. If David Cameron is listening to Prof Thaler's advice I can only comment that he, like his coalition Government, is even more out of touch than I had imagined.

Is it a hangover or is it social jet lag?

Did you feel jaded on the return to work in January after the Christmas break? Well it may not be due to one too many on New Year's Eve, there is now a scientific explanation - social jet lag. Research shows that the long holiday lie-ins disrupt the body clock combined with negative emotions associated with the break being over leaving people tired and lacklustre. The effects are very similar to jet lag with problems getting to sleep as well as getting up, also indigestion, loss of appetite, difficulty concentrating, memory problems, clumsiness, feeling generally unwell and irritability.

Dr Victoria Revell (right) a chronobiologist at the University of Surrey said "The way to avoid social jet lag and enjoy the festive season is to still get up at a reasonable time even when not going to work".



Daily Telegraph, 31st Dec 2010

Ed Says: Considering the weather most of us went into a state of virtual hibernation broken up by necessary visits to the pub for drink as sustenance.

Subscriptions for Pints of View

£7 for 18 issues. Send to: John Lightfoot, 66 Dryfield Road, Edgware, Middx., HA8 9JT. Cheques payable to: **CAMRA South Herts.**

No Room at the Inn *By Steve Bury*

Travelling in Hertfordshire has not always been as easy or pleasant as it is today, but for some traders it was a necessity, and up to the time of the Dissolution overnight accommodation was traditionally provided either by the clergy, monasteries or landowners. Following the closure of the monasteries by Henry VIII the responsibility for travellers fell upon the Inns which had been in existence since the 12th Century, and were in abundance along the pilgrim routes to St Albans, Glastonbury and Canterbury. Trading and travel was on a steady increase from the 15th Century, and the principle was that nobody should be turned away and be at the mercy of thieves after dark. Quite often beds would be made up in bar areas and travellers would sleep in the chairs and on the settles around the fire. Food and drink was also supposed to be available.

The drinking establishments in the 17th Century were defined as an inn (which had 15 rooms or more, and was at the top end of the market), followed by taverns (with 10 rooms), then alehouses (with 5 or less). The 17th Century was a dangerous time for travellers; the disruption caused by the Civil War 1642-1651 had led to an increase in lawlessness and in particular highway robbery. Muggings by footpads in towns and cities were also commonplace. In Hertfordshire we had seen the death of Lady Katherine Fanshaw (née Ferrers) – according to popular local legend - the “Wicked Lady”, fatally wounded whilst taking part in the last of her many highway robberies on Nomansland Common in 1660. Her accomplice, local farmer Ralph Chaplin had been caught and hanged two years earlier, but this had not made the roads or travel around Wheathampstead any safer.

In January 1664 Nicholas Brookes, a fishmonger who lived in St Georges Parish in Southwark, made the following complaint to the Hertfordshire licensing sessions. “On Friday December 30th I travelled from my house in Southwark to St Albans and lodged at the Flower de Luce that night, and on the next day went to Redbourne, and then on Saturday and Sunday night did lie at the Red



Lyon at Luton, the next day Monday I was in Wheathampstead before four of the clock and went to the smithies and then to Tho Wethered's to ask for lodgings but was told that they had only one bed which was taken up. I then went to the Bull and demanded lodging but Roger Austin the host turned me away, and was then forced to give a quarter pound of “tobackee” and two flagons of beer to John Skale for guiding me to Robert Parkers at the **Tin Pot**, Gustard Wood where both lodging and good entertainment for myself and the horses was provided by five of the clock of the same day. Brookes added that he was a usual traveller and had been lately robbed between Watford and Edgeworth on St Thomas' Day last by nine horsemen, was now having been denied by Tho Wethered and Roger Austin that they should be bound over to answer to the same”.

Nicholas Brookes was demanding his right to accommodation and asking the magistrates to challenge or deny the licenses of the two accused for as they advertised as inns they should not turn genuine travellers away. There was a lot of distrust, and whereas inns were supposed to be for the gentry, alehouses were often thought to be full of criminals and gypsies. Landlords were expected to report any suspicious customers to the constables and if they did not do so were in danger of losing their licences. The taverns and alehouses were cut back radically under the Commonwealth as the Puritans disapproved not only of drunkenness but also the games, fairs and theatrical performances that took place in and around licensed premises. Although the church and MPs following the Civil War were in favour of closures, the Justices of the Peace, who were in general local land owners showed leniency towards licensees, and saw the value of keeping the status quo and local residents' approval.

It should be noted that Tho Wethered's assertion that he only had one bed was no excuse; one bed per customer was a luxury at the time. Many shared a bed with a complete stranger - you would be expected to share a room if not a bed, and many cases of theft were reported by those sharing. Daniel Rose under oath claimed that his leather breeches were feloniously stolen from the top of the bed in which he slept at the Green Man and that he suspected James Wilson - a traveller who had been sleeping in the same bed with him

DOWN YOUR WAY

Disclaimer: This section contains information from a large number of sources and occasionally errors may occur. Comments or additional information should be sent to our contact details on page 21

Ayot St Lawrence: The **Brocket Arms** seems to have taken off Broadside and is now back to four Greene King beers plus, Nethergate *Brocket Bitter* and Sharp's *Doom Bar*.

Berkhamsted: The **Kings Arms Hotel** re-opened under new management on 2nd December 2010. Oakman Inns have spent £1.2m refurbishing the hotel, restaurant and bar, and according to their website local real ales are on offer. Oakman is the brainchild of Peter Borg-Neal who already runs the **Akeman in Tring** and the **Red Lion**, Water End; both upmarket food led establishments and more premises are being sought. See the website for more details www.kingsarmshotel.com.

Colney Heath: The **Queen's Head** is now selling real ale, from Buntingford brewery.

Flamstead: We understand that the **Spotted Dog**, (free house) reopened on 30 December after the fire in late 2008.

Hertford: Welcome to Hannah Boote and Steve Gale, new tenants at the **Ram Inn**. A new more tasteful decoration has been applied as the pub seeks a broad and loyal clientele. Upstairs, the pub offers accommodation and the pub hopes to attract lunchtime eaters with an interesting menu. At the bar you can find McMullen's handpumped *AK* and *Country Bitter* plus occasionally a Mac's seasonal ale. There are fortnightly quiz nights on Mondays and there are developing plans for live music, fortnightly on Thursdays and at the weekend, with live band and DJ sessions. Hannah, who previously worked at the Ram, and Steve are keen to restore the pub's former position as the only community pub on Fore Street – call in and meet them. Fifteen months after its reopening real ale at the **Grandison** goes from strength to strength, with Woodforde *Wherry* and St. Austell *Tribute* regular on the bar, and two local beers from the likes of Red Squirrel and Tring. Landlord Aaran Clayton is planning to fit an external stillage with cooling equipment to allow for beer festivals later in the year. With the pub thriving on its quality menu and restaurant there are plans to extend and at the same time to create a more drinking based area in the bar.

Hitchin: The **Dragon Inn** has just been visited following its change of name from the Greyhound Inn. It still retains the features as of Roy's days - tables and chairs, etc. The bar area has been

refurbished and any sign of hand pumps removed. The only draught beer on sale at a recent visit was Dortmund *Union*.

Little Wymondley: The **Plume of Feathers'** new tenants started on New Year's Eve following a short closure.

Kensworth: Just across the border in Beds, the **Farmers Boy** (Fullers) recently reopened after a refurbishment.

Maple Cross: No change at the **Cross** which is still surrounded by hoardings.

Mill End – The **Whip & Collar** reopened in November as part of the Butcher & Barrel Pub Company, with the same owners as the nearby Coach & Horses.

Nuthampstead: The **Woodman's** new licensee Stuart is making changes: Beer is now on gravity behind the bar, with the range of beers on offer now varying. It includes local breweries. New food menus include lunch and evening set price choices, comedy evenings are new and well attended, and there will be a beer festival later in the year.

Potters Bar: **Luthers** (previously Shamus O'Butchers and Artful Dodger amongst other names) which does not sell real ale at present has its lease up for sale.

Ridge: The **Old Guinea** freehold was sold in December for £350,000 to a local buyer who intends to continue with it as a pub/restaurant. We do not have full details at this time, but have been informed that a major investment will be made on the kitchens and that it was sold with a tie to Greene King.

St Albans: It appears following the makeover there is now no dedicated drinking area in the **King William IV**, which used to be on the right hand side of the entrance, and is now all turned over to tables set for dining. At **Oscars** (formerly the White Swan) a dispute between new lessees and Heineken/S&N, who wanted large amounts of money up front, means that the lessees are leaving. No news on who is taking over. The **Verulam Arms** seems to be finding its feet. Three beers are now on sale; Young's *Bitter*, Wells *Bombardier* and a Tring seasonal. There are also plans to bake bread on site in the future.

Stevenage: **Chells Family Pub & Restaurant** is for sale (leasehold) with agents Amberglobe. Despite

DOWN YOUR WAY

being free of tie it has not stocked real ale for a long time. In PoV 243 we reported the Best Western **Roebuck Inn** had become the Roebuck Nursing Home. This was not quite true; it was a 54 bedroom hotel with bar, it is now a 26 bedroom hotel with bar, complete with two ales. The other 28 bedrooms were demolished and a nursing home built in their place. At the **Prince of Wales** McMullen have put the freehold of this community pub up for sale, and it is expected to close some time in the first half of 2011.

St. Ippollits: Our trusty pub-newshound reports that the **Rusty Gun** was selling Adnam's *Bitter* at £3.80 per pint!!!!!! (He added "it took me a while to pick myself up from the floor").

Watkern: The freehold of the **Robin Hood** has been on the market with Fleurets and is now reportedly under offer.

Watford – Champions Bar on St Albans Road has been closed after complaints about noise and nuisance.

BRANCH DIARY

HERTS & ESSEX BORDERS

Sat 5 Feb: Trip to Bartrams Brewery - Rougham, Suffolk 16:00 – 22:30

Mini-Bus Trip in late Afternoon and Evening.
Contact Brendan 07778 780807 or chairman@heb-camra.org.uk to book place.

Mon 7 Feb: Branch AGM - **Queens Head**, Allens Green 8.30 pm.

Mon 14 Mar: Branch Meeting & Branch Pub of the Year Selection Meeting – **The Cock**, Hatfield Broad Oak 8.30 pm.

Mon 11 Apr: Branch meeting –**The Malsters**, Windmill Lane (near Station), Cheshunt, EN8 9AW 8.30 pm

NORTH HERTFORDSHIRE

Wed 2 Feb: Beer Ramble - Baldock: **White Hart, Cock, Victoria, Rose & Crown Hotel, Engine**. Meet in **White Hart** 20:00.

Wed 16 Feb: Beer Ramble - Stevenage Old Town: **Chequers, Marquis of Lorne, Prince of Wales, Standing Order**. Meet in **Chequers** 20:00

Sat 19 Feb: UPDATED: Minibus Ramble - East of County: **Countryman** Chipping, **Brambles** and **Crown** Buntingford, **Bee Hive** Hare Street, **Fox** Aspenden, **Golden Fleece** Braughing. (See BOOKING NOTES below).

Mon 21 Feb: UPDATED: Branch Meeting:

BRANCH DIARY

Highlander, Hitchin. Finalise GBG list.

Wed 2 Mar: Beer Ramble - Hitchin: **Nightingale, Albert, Molly Malones** and **Victoria**. Meet in **Nightingale** 20:00.

Sat 12 Mar: Minibus Ramble – South of Stevenage: **Red Lion** Woolmer Green, **Chequers** Woolmer Green, **Fox** Woolmer Green and **Lytten Arms** Old Knebworth. (See BOOKING NOTES below).

Wed 16 Mar: Beer Ramble- Royston: **The Old Crown** (Baracuda), **Green Man, Old Bull Inn, White Bear** and **North Star**. Meet at Royston Railway station at 20:00.

Fri 18 - Sat 19 Mar: **Hitchin Beer Festival**. Fri 12:00 - 23:00, Sat 11:00 - 23:00.

Mon 21 Mar: Branch Meeting: **Three Horseshoes** Willian. Select North Herts Pub of the Year followed by Branch AGM.

Wed 6 Apr: Beer Ramble – Baldock: **Hen and Chickens, Boot, Cock, White Hart** and **Engine**. Meet at **Hen and Chickens** 20:00.

Sat 16 Apr: Minibus Ramble: **Rising Sun** Halls Green, **Rabbits Foot** Ardeley, **Fox** Aspenden and **Sword in Hand** Westmill. (See BOOKING NOTES below).

SOUTH HERTFORDSHIRE

Tue 8 Mar: Branch meeting – **White Horse**, Hertford 8pm

Thu 24 Mar: St Albans Pub Tour 1: **Jolly Sailor** - 3 Stonecross - **7.45 pm; Cock** - 48 St Peters Street; 8.30 pm; **Blacksmith's Arms** - 56 St Peters Street 9.15 pm; **Mermaid** - 98 Hatfield Road 10.00 pm

Thu 7 Apr: St Albans Pub Tour 2: **Victoria** - 82 Victoria Street 7.30pm; **Robin Hood** - 126 Victoria Street 8.00pm; **Horn** – Victoria Street 8.30pm; **Great Northern** – 172 London Road 9.15pm; **Farmer's Boy** – 134 London Road 10.00pm.

WATFORD & DISTRICT

Thu 10 Feb: Watford Social: **Flag**, Station Road, WD17 1ET, 8.30pm; **Wellington Arms**, 2 Woodford Road, WD17 1PA, 9.15pm; **Estcourt Arms**, 2 St Johns Road, WD17 1PT, 10pm.

Tue 15 Feb: Social - Colne River Rooms, **Pump House Theatre & Arts Centre**, Local Board Road, Watford, WD17 2JP, 8.30pm.

Mon 28 Feb: Branch Meeting - **Estcourt Arms**, 2 St John's Road, Watford, WD17 1PT, 8pm. All members welcome to attend.

Tue 3 Mar: Annual Breweriana Auction - **West Herts Sports Club**, Park Avenue, Watford, WD18 7HP. 7pm viewing for 8pm start.

Wed 9 Mar: London Drinker Beer Festival Social - **Camden Centre**, Bidborough Street, London, WC1H 9AU, 6pm. Meet at Products Stand every hour on the hour.

Sat 19 Mar: St Albans Crawl: **Blacksmiths Arms** - 56 St Peters St, AL1 3HG 1.20pm; **Mermaid** - 98 Hatfield Road, AL1 3RL 2.20pm; **Farmers Boy** - 134 London Road, AL1 1PQ 3.20pm; **White Hart Tap** - 4 Keyfield Terrace, AL1 1QJ 4.10pm; **White Lion** - 91 Sopwell Lane, AL1 1RN 5pm.

Thu 24 Mar: Annual Darts Tournament - **West Herts Sports Club**, 8 Park Avenue, Watford, WD18 7HP. 7.30pm for a prompt start at 8pm.

Mon 28 Mar: Branch Meeting - **Estcourt Arms**, 2 St John's Road, Watford, WD17 1PT, 8pm. All members welcome to attend.

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Wiltshire Beer beats the 'Entire' lot!

At the National Winter Ales Festival, Manchester, **Entire Stout from the Hop Back Brewery**, Wiltshire, has today been crowned the Supreme Champion Winter Beer of Britain 2011 by a panel of judges at the National Winter Ales Festival in Manchester. The 4.5% abv Stout is described in the Good Beer Guide as 'A rich, dark stout with a strong roasted malt flavour and a long, sweet and malty aftertaste. Steve Wright, Hop Back Brewing Director and Head Brewer was elated to hear of the brewery's success. He said:

'This is obviously fantastic news! Entire Stout has been a very successful beer for the brewery in both draught and bottle-conditioned form and to win this national CAMRA award will only encourage more real ale lovers to give it a try. We now look forward to Champion Beer of Britain competition in August.'

35 beers (9 Porters, 9 Stouts, 9 Old Ales / Milds and 8 Barley Wines) were entered into the final chosen by CAMRA branches and Tasting Panels. The Overall Silver went to **Chocolate brewed by Marble in Manchester**; whilst the Bronze medal went to **Praetorian Porter brewed in Leicestershire by Dow Bridge brewery**.

A panel of beer writers, members of the licensed trade and CAMRA members judged the competition at the Sheridan Suite, Manchester. Drinkers at the National Winter Ales Festival were able to sample the winning brews, as well as a formidable selection of over 200 different beers, including a range of ciders and perries. Victorious at the Winter Ales Festival, Entire Stout and the below category Gold winners will now enter into the final of the Champion Beer of Britain competition at the Great British Beer Festival, Earls Court, London, in August. The **National Winter Ales Festival 2011** took place Wednesday 19th - Saturday 22nd January in the Sheridan Suite, Oldham Road, Manchester, M40 8EA

Winter beer styles:

Porter - A dark, slightly sweetish but hoppy ale made with roasted barley; the successor of 'entire' and predecessor of stout. Porter originated in London around 1730, and by the end of the 18th century was probably the most popular beer in

England.

Stout - One of the classic types of ale, a successor in fashion to 'porter'. Usually a very dark, heavy, well-hopped bitter ale, with a dry palate, thick creamy head, and a good grainy taste.

Old Ale - Now virtually synonymous with 'winter ale'. Most 'old ales' are produced and sold for a limited time in the year, usually between November and the end of February. Usually a rich, dark, high-gravity draught ale of considerable body.

Barley Wine - A strong, rich and sweetish ale, usually over 1060 OG, dark in colour, with high condition and a high hop rate.

Champion Winter Beer of Britain 2011 - Winners List:

Overall winners

Supreme Champion Winter Beer of Britain - *Entire Stout*, Hop Back (Wiltshire)

Silver - *Chocolate*, Marble (Manchester)

Bronze - *Praetorian Porter*, Dow Bridge (Leicestershire)

Old Ales and Strong Milds category

Gold - *Chocolate*, Marble (Manchester)

Silver - *Old Ale*, King (West Sussex)

Bronze - *Dark Raven*, Beowulf (Staffordshire)

Other category finalists -

Shefford Old Dark (B&T, Bedfordshire), *Father Mike's Dark Ruby* (Brunswick, Derbyshire), *Midnight Belle* (Leeds, West Yorkshire), *Highlander* (Fyne, Argyll, Scotland), *Dark & Handsome* (Box Steam, Wiltshire), *Mwnai Nell* (Nant, Conwy, Wales)

Porters category

Gold - *Praetorian Porter*, Dow Bridge (Leicestershire)

Silver - *Finns Hall Porter*, Beowulf (Staffordshire)

Bronze - *London Porter*, Red Squirrel (Hertfordshire)

Other category finalists -

Old Moor Porter (Acorn, South Yorkshire), *Smoked Porter* (Wapping, Merseyside), *Black Galloway* (Sulwath, Dumfries & Galloway, Scotland), *Bottle Wreck Porter* (Hammerpot, West Sussex), *Station Porter* (Wickwar, Gloucestershire), *Telford Porter* (Conwy, Conwy, Wales)

Stouts category

Gold - *Entire Stout*, Hop Back (Wiltshire)

Silver - *Smokey Joes Black Beer*, Hop Star (Lancashire)

Bronze - *Nero*, Milton (Cambridgeshire)

Other category finalists -

Saint Petersburg (Thornbridge, Derbyshire), *Sauce of the Niall* (Bull Lane, Tyne & Wear), *Black Gold* (Cairngorm, Highlands, Scotland), *Zig Zag Stout* (Milk Street, Somerset), *Welsh Black* (Heart of Wales, Powys, Wales), *Titanic Stout* (Titanic, Staffordshire)

Barley Wines category

Gold - *Old Ale*, Holden's (West Midlands)

Silver - *Old Tom*, Robinsons (Stockport, Cheshire)

Bronze - *Hibernator*, Black Isle (Ross-shire, Scotland)

Other category finalists -

Tally Ho! (Adnams, Suffolk), *Extinction Ale* (Darwin, Tyne & Wear), *Old 1066 Ale* (Goacher's, Kent), *Beast* (Exmoor, Somerset), *High as a Kite* (Heart of Wales, Powys, Wales)

Congratulations to all the winners

Beer: How much would you pay?

The average price of a pint has risen above £3 for the first time. How much is too much to pay for a really appealing pint of beer?

I have a friend who won't pay more than £3 for a pint or £10 for a haircut. While the measures announced 18th January to put a minimum price on alcohol are aimed at curbing binge drinking and shouldn't affect the average beer drinker, last week's news that the average price of a pint in the UK has passed £3 will hit him hard.

The news gets worse: after the VAT increase earlier in the month, Britain's largest breweries have warned it's likely there will be a further 5-10p added to the cost of a pint in February thanks to rising raw material prices and increasing brewery overheads. All this makes for joyless reading, but raises the question of how much, in the real world, we are willing to pay for a pint.

The economics of a pint are enough to drive anyone to drink. The beer industry is layered with different rates of duty applying to different sizes of brewery, varying base ingredients and processes costing different amounts. Not to mention the pub tie system which causes wide disparities in the cost of a barrel of beer.

Dave Bailey, a former pub landlord who founded the Hardknott Brewery in Cumbria, breaks down how much it costs him to make each pint and enough profit to sustain the brewery as a going

concern:
Malt: 3p
Hops: 2p
Cleaning chemicals / finings: less than 1p (for those who don't know, finings are used to clear the beer after it is put into the cask)
Power: less than 1p
Duty: 20p
Transport: 12p
Plant / buildings: 12p
Advertising: 6p
Repairs and renewals: 7p
Labour: 20p
Administration: 7p

Total: 90p

A global lager brewery or a national or regional ale brewery would have different costs for each of these elements and will also pay additional duty because of their volumes - with Progressive Beer Duty, smaller breweries pay a lower rate.

These costs mean Dave charges pubs £65 plus VAT per firkin (72 pints). When he was a pub landlord Dave would calculate the retail cost of a pint by accounting for what he paid for the firkin plus tax and overheads: staff, rent / mortgage, heating, lighting, insurance, licenses and any other ancillary items like lemons, cleaning supplies and so on down to the endless little details which make each pub unique. Ultimately, most pubs see very little of the price of each pint of beer sold and also need to sell food, spirits, soft drinks and wine to make a profit.

Nine out of 10 pubs in the UK sell cask ale at a lower price than lagers of the same strength, says the 2010-2011 Cask Ale Report. Yet the report also says that real ale drinkers are happy to pay a premium for a local craft product versus a global mass-produced product, and found that a cask ale sales increase when it's the same price as lager and not cheaper, suggesting that people associate price with quality.

This association is an interesting one and the theory of Veblen goods proposes that people want a product more as its price increases - Stella Artois had great success on this principle with their "reassuringly expensive" campaign.

"People usually understand price if it's explained to them," says Dan Fox, manager of the White Horse in Parsons Green. "This includes where the beer has come from, how strong it is or if it's rare and if the customer knows the background then the price makes more sense. The most expensive

beer we've sold is Goose Island's *Bourbon County Stout* and that was £6 for a half pint".

"We find that people are happy to pay £4 for a decent, well-kept pint with provenance, says Charlie McVeigh, who owns the DraftHouse pubs in London. "That said, our bigger sellers are mostly below £4." In Dan's experience at the White Horse, "people don't flinch at anything under £4.70 because in the city you can easily pay this for a pint of lager."

Of course, that's in wealthy west London; charge £4.70 a pint in most pubs and you'll knock the regulars off their bar stools. "My pub would be shut within a week if I charged £4 a pint," says Michelle Fenton, landlady of the White Lion in Delph, Lancashire, who charges about £2.30 for a pint of ale. That said, she goes on to explain that Peroni, her premium lager, sells very well at £3.20 a pint and suggests that some people like to pay extra because they think they are getting a better product.

We've passed the £3 average for a pint yet we are still spending our pounds in the pubs, which is a good thing. So here's the question: if lager is your drink then what price makes you balk? If it's real ale then at what point do you think twice?

Mark Dredge, The Guardian, 19th January 2011

Ed Says: I may be saying what has already been said elsewhere in this newsletter, but the minimum pricing proposal only means that you are not allowed to sell at below cost. This will have no effect on binge drinking and shows yet again that the Government are completely out of touch with reality, and have not thought through the actual effects of the measures they are introducing. On pricing a visit to the pub is so expensive that for many people it is a special occasion. Therefore specialist beer pubs like the **White Horse** at Parsons Green can sell beers at up to £12 a pint to enthusiasts who would only drink a pint or less of several premium beers at premium price on a visit (but we add that it does sell regular beers, i.e. JHB and Harvey's, at under £3). What most people want is a good range of quality affordable beer in the pub, and this is why Wetherspoons are so successful and so busy. Again as I have said before; it is the price of a pint that is keeping the customers out of pubs and causing them to close. Until the brewers, pub companies and the Government address this and stop using the pubs as a cash cow to solve the financial problems of their own making, the decline will continue.

Green light for selling booze at pocket-money prices

As we went to press with the last edition it was announced by the Government that it was not going to ban the sale of alcohol below cost. The Government are instead banning the sale of alcohol at below excise duty and VAT which is just 47p a pint. This will have virtually no impact on the rock-bottom prices of beer in supermarkets and will do nothing to alleviate the pressure on pubs where the price of a pint is rapidly approaching £3. In fact in many Hertfordshire pubs the £3 pint is a matter of history.

CAMRA has long been campaigning for a ban on below cost sales of alcohol, which was a clear manifesto commitment of both the Conservatives and the Liberal Democrats. However, for any ban to have a meaningful impact it is vital that the cost of alcohol production is factored in, which for beer will produce a floor price of around 40p a unit –

double what is being proposed.

Mike Benner, CAMRA's Chief Executive (left) said:

"Today's decision means pubs will continue to close as they are undercut by supermarkets selling canned beers at pocket money prices. A ban on selling beer

at below duty plus VAT will have a negligible impact as supermarkets sell only a tiny proportion of beer at super these levels."

"CAMRA believes a floor price of around 40 pence a unit would be required to prevent supermarkets selling alcohol at a loss. The Government's decision to set a floor price of only 21 pence a unit is a betrayal of their previous promise to ban the sale of alcohol at below cost and means supermarkets will continue to be able to sell alcohol as a loss leader."

"It is a blow to pub goers that with pub prices approaching £3 a pint the Government have decided to give the green light to the supermarkets to charge as little as 47 pence a pint."



"The Government appear all too ready to impose higher costs and regulations on well-run community pubs but are prepared to turn a blind eye to the irresponsible attitude towards alcohol expressed by the supermarkets."

Ed Says: What needs to be addressed is the excessive prices charged for beer by the brewers and pub companies to pubs. The pubs are subsidising the giveaway prices that the off trade is being charged or are being made to pay off the toxic debts of the Pub Companies. If the Government enforced a price of 40 pence per unit this would not save pubs either as they would still be charging more than the average customer can afford. All minimum pricing will do is give a giant cash windfall to the brewers and off trade retailers, so on this occasion I do not agree with Mike Benner's comments.

East Midlands brewery produces 'Stilton' beer

A by-product from the Stilton cheese-making process has been used to make a new East Midlands beer.

Blue Brew is "chestnut coloured ale", made by mixing whey with wort - water and barley liquid - before fermenting.

Colin Brown from Belvoir Brewery in Leicestershire said it tasted "creamy" rather than cheesy.

Stilton - produced only at dairies in Leicestershire, Derbyshire or Nottinghamshire - has previously been used to make a perfume and a milkshake.

Martin Taylor of Long Clawson Dairy said: "It sounds like it could be awful, but it doesn't taste of mouldy blue cheese. It has a smooth rounded flavour - quite delicate."

Nigel White, secretary of the Stilton Cheesemakers Association, said: "People often think of Stilton as a cheese just for Christmas and forget how versatile it is.

"Traditionally the whey from cheese making would have been fed to pigs. We wondered if it could be used for other purposes and Belvoir Brewery has now made a new beer".



A Campaign of Two Halves

Fair deal on beer tax

Save Britain's Pubs!



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I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

Partner's Details (if Joint Membership)

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

12/10

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

Join CAMRA today - www.camra.org.uk/joinus



Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
 - If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

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

To the Manager Bank or Building Society

Address

Postcode

Name(s) of Account Holder

Branch Sort Code

Bank or Building Society Account Number

Reference

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so, will be passed electronically to my Bank/Building Society.

Signature(s)

Date



Hitchin Beer & Cider Festival 2011 Proud Supporters of Hitchin Town Hall

**70+ Cask Beers - Cider - Perry
Foreign Beer - Food**

Hitchin Town Hall, Brand Street, Hitchin, SG5 1HX



**CAMPAIGN
FOR
REAL ALE**

Entry: £1 Fri Lunch (before 4pm)
£2.50 all other times
Round Table, CAMRA, EBCU & OAPs FREE

**Fri 18th March 12 - 11
Sat 19th March 11 - 11**



ROUNDTABLE

Check www.camranorthherts.org.uk for info
Organisers reserve the right to refuse admission