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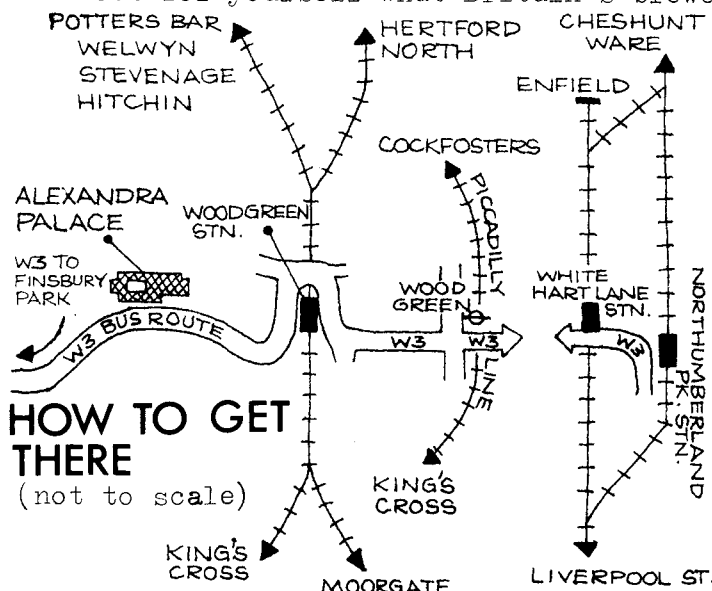
THE CAMPAIGN FOR REAL ALE SOUTH HERTS. NEWSLETTER

SEPTEMBER 1977 NUMBER 15



100 REAL BEERS

Over one hundred different real ales will be available at the Great British Beer Festival, being held at Alexandra Palace from 21st - 25th September. The festival will open at 5.30 on Wednesday 21st and keep pub hours until Sunday 25th when an extension has been applied for. To help the beer go down there will be jazz on the Wednesday, a brass band (Friday), Morris Dancers etc (Saturday) and Paine's are brewing a special brew for the festival called Campaine Bitter. The festival will be CAMRA's major campaigning event of the year and should turn out to be the largest beer festival this country has seen. So make sure you get along for at least one session and find out for yourself what Britain's breweries are capable of.



HOW TO GET THERE
(not to scale)

Those coming from the Watford/St. Albans direction may have to travel by the centre of London. Those travelling by car should aim for Wood Green or Muswell Hill from where Alexandra Palace is signposted.

E.G.M.

The Extraordinary General Meeting to discuss the air pressure problem and to finally decide whether CAMRA should accept this method of dispense will be held at the Library Theatre, St. Peter's Square, Manchester on Saturday, 8th October. 2pm.

Mac's Expand

Major extensions and alterations are planned for McMullen's brewery in Hertford and the first stage has recently been given planning permission. Two new free standing fermenters will be built on the north side of the existing brewhouse and three external tanks for hot and cold liquor and spent grains and hops will be erected nearby. A new kegging plant is to be built, and an existing storage building is to be converted into a staff amenity building. Work is to be observed by a qualified archaeologist.

Charity Ale

The beer tent, staffed by branch members, at Ambassador College, Bricket Wood on Sunday 28th August proved to be a big success. With cask-conditioned Adnam's, and Theakston's bitter and Charles Wells Fargo, the afternoon ran well and the license which ran until 9.00pm was only needed until 5 o'clock when the beer ran out. A charity football match, featuring many celebrities, was the main attraction of the afternoon but there were helicopter and balloon rides and sideshows etc. for the more adventurous. All money raised was donated to charity. A good time had by all.

FULLERS



A Brewery Visit by Jim Axford

Fuller, Smith and Turner's Tour proved to be the best supported branch brewery trip of the year and well worth a visit. Sandwiched as it is between the Thames, a residential area, the A316 and A4 (the Hogarth roundabout) there is little possibility of expansion. The result of this is that the brewery (having a history dating back to the 1800s), with modernisation taking place in replacement equipment and inside the plant rather than in the structure. The brewery still follows traditional brewery methods and uses traditional ingredients although some things from the 20th century contrast with the 'traditional'. For example our tour took us into the hop store. This is an air conditioned, chilled store (43°F) where cardboard boxes of hop pellets (currently Canadian hops!) are stored until required.

New Vessels

In 1975, nine new closed fermenting vessels were installed (being lowered in through the roof) to replace the old open vessels. However, due to increasing sales, the old vessels have had to be retained to cope with the demand, in spite of the fact that the closed vessels can ferment the beer much faster.

Sparging

Having recently returned to full production after an industrial dispute, we were able to see most operations being carried out. Something which I hadn't heard of previously is that in their mashing process, they sparge twice and blend for either ESB, London Pride, Bitter or Hock.

Aroma

Two boilers (one of 120/130 barrels and the other of 320 barrels capacity) take care of the next stage where the hops are added - a delightful smell! After passing through the hopback (a whirlpool to remove the hops), cooling through the new glycol-filled paraflow to a temperature of 65 - 70°F and distribution to one of the collecting vessels, yeast is added. The present strain has been the same one for at least 50 years. Here, Customs and

Excise take the original gravity for duty purposes. After 12 hours the brew then passes to fermenting vessels for 4-5 days.

Cask and Keg

One of the following processes then takes place:

1. Beer dry hopped as draught beer and put into metal casks or plastic poly-pins.
2. Beer passed through the kegging plant for sale as pressurised beer, in imperial, or the new 50 and 100 litre metal casks.
3. Beer passed through into large, sealed storage tanks where oxygen in the beer is reduced prior to being used for bottled beer.

Guide

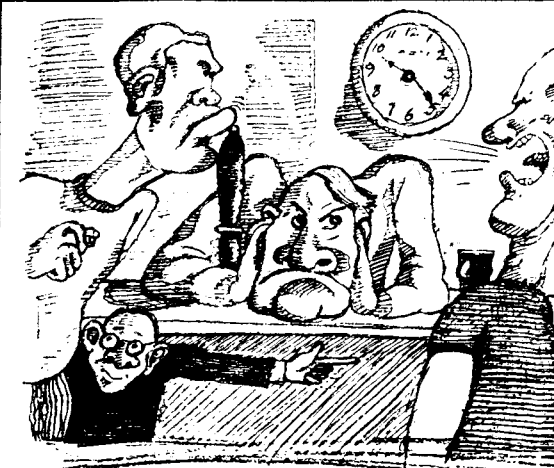
There is, of course, a lot more than I have described here and there is a Fullers leaflet, 'A Guide to the Fuller Pint', which tells more and also where you can get a pint.

Guinness

Our final planned brewery trip this year is to the Guinness brewery at Park Royal in London's NW10 on 30th September at 2.15pm. Tickets are available from Jim Axford, 117 Queens Road, Watford, Herts, or ring 01-759 4321 x6119 (work). We have visited a dozen different breweries in the last year, as diverse as Hook Norton, Young's, Ind Coope and Theakston's.

your
local

by
Richard
Page



After the hideous uproar of



Greene King A.G.M.

Abbot

Greene King's recent Annual General Meeting certainly was a lively affair compared to other years - the meeting, traditionally short, stretched to half an hour (last years AGM barely lasted ten minutes). The meeting started with Sir Hugh Greene castigating CAMRA members for handing out literature complaining about Greene King's policy towards real ale but to be fair, all the CAMRA members who were present were Greene King shareholders as well. There were no major concessions to real ale but Greene King now recognise that there is now a 'substantial minority' demand for real ale, presumably an improvement on the 'minority interest' of last year - and the company will continue to supply this group of drinkers.

No Closures

Rumoured long term plans to close the Bury St. Edmonds brewery to concentrate brewing at the Biggleswade brewery (which has recently had an injection of £1.5M) were hotly denied as were the ever-surfacing rumours that Rayments are to close down. But on the question of advertising for Rayments, the answer was that there had been no advertising or publicity for 20 years so why now? However, at the social gathering of share holders which followed the AGM, much constructive discussion took place and the Directors and officials seemed genuinely willing to listen to CAMRA's points of view, which had drawn much attention from the media. In the evening CAMRA's Ian Mihell and Greene King's Martin Corke appeared on Nationwide's Look East programme and both sides received a good hearing.

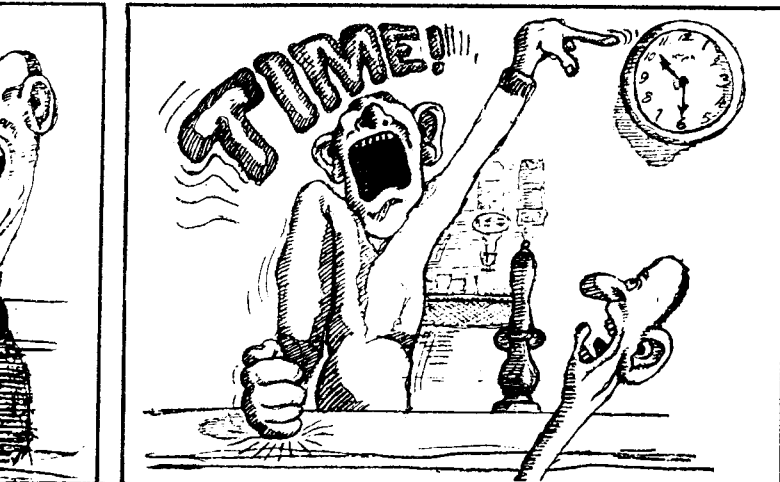


Interior Designs Award?

It was early in the evening, when we entered, by the side door, into this the latest in a growing chain of Whitbread Beefeater Steak Houses - The Potters, in Darkes Lane, Potters Bar. When we did so, it was like entering another world. The dimly lit interior has been converted in what can only be, and is, described as 'Tudor-Bethan' style. The numerous 'intimate' areas are surrounded by rustic uprights and beams and roofed with pantiles - the interior beams set off nicely against veneered speakers piping medieval punk?

Mill Wheel

The centre-piece is surely the mill wheel, creaking round by some hidden power. We moved on toward the bar, overcome by the atmosphere, richly enhanced by the quaint smell of 16th Century creosote (a nice touch!). The blackened beams are a prankster's dream - anything rubbed against them (a white evening dress perhaps) is immediately covered by a coal like dust. Above the bar was the inevitable pantiled roof, complete with dormer windows, posing the question 'Who lives up there?' Two handpumps stand on the bar itself, selling Whitbread's delicious, amber-coloured creation, Marlow bitter, continued overleaf...



a normal drinking night Live in peace with your pint

Potters (contd.)

full bodied and not at all presumptuous (and was in good condition). Egon Toast, famous author and Bon Viveur, thought that the 34 pence per pint charged, compared well with the London Hilton. We were unable to try the menu but left thinking that Whitbread were really onto a winner. The award? Three plastic ducks flying up an imitation fibre-glass wall - the very epitome of good taste, and this could be theirs, this year after many attempts. So this the thirteenth Beefeater in the chain could prove lucky for them, if not for us. PS. Most other competitors seem to have pulled out around two years ago when it was found that 'gimmick-pubs' had proved to be just a passing fad, and not the financial success that had originally been sought.

But...

Decorations of a more modest vogue can be seen at the Crown in Borehamwood. Work is still in progress but already handpumped Ind.Coope bitter has joined the Burton Ale in the saloon bar. Good to see Ind Coope continuing to put handpumps in their pubs, and on the whole trying to keep their redecorations in keeping with the buildings.



MEMBERSHIP FORM

CAMRA is an independent organisation fighting to improve the quality of beer and pubs throughout the country. Why not join and help us improve the lot of the drinking person?

For your £4.00 subscription you will receive a copy of the monthly 'What's Brewing', CAMRA's newspaper on what is going on in the world of beer.

SOUTH HERTS NEWSLETTER

I wish to become a member of CAMRA Ltd.

I agree to abide by the Memorandum and Articles of Association of the Campaign. I enclose £4.00 as my annual membership subscription. (Any additional amount will be welcomed as a donation).

Name

Address

Signature Date

Please send to: The Membership Secretary, The Campaign for Real Ale, 34 Alma Road, St.Albans, Herts, AL1 3BW.

DIARY of EVENTS

HERTFORDSHIRE SOUTH BRANCH

- Sept 13 September Branch Meeting
The Red Lion, Watling Street, Radlett (Greene King and Bass) Starting 8.00pm.
- Sept 30 Brewery trip to Guinness. Further details inside.
- Oct 18 October Branch Meeting
The Cricketers, Redbourn. (Ind Coope) Starting 8.00pm.
- Oct 26 Social with Herts. North branch at The Old Rose and Crown in Watton Road, Ware. (McMullen's) Starts around 8.00pm. This is, believe it or not, the first branch social we've had with our neighbouring branch, so let's have a good turn out.

Hertfordshire North Branch

- Sept 17 Social at The Catherine Wheel, Albury (Ind Coope). 8.00pm.
- Sept 24 Campaigning Social at The Rose and Crown, Baldock (Greene King)
- Oct 12 Branch A.G.M.: The George, Hitchin (Ind Coope). 8.00pm.
- Oct 25 Brewery Trip to Ind Coope, Romford.

Herts/Essex Borders Branch

- Sept 13 Branch Meeting The Axe and Compasses, Aythorpe Roding (Ind Coope) 8.00pm.

Enfield and Barnet Branch

- Sept 14 Branch Meeting The King George, High Street, Barnet (Charrington) 8.00pm.
- Oct 3 North West London Social at The New Chandos, Colindale Avenue, London, NW9.

This Newsletter is produced monthly by the Hertfordshire South Branch of the Campaign for Real Ale. All contributions should be sent to the editor by the first day of the month: Les Middlewood, 81a Linden Way, Southgate, London, N.14.

The branch Committee is down to five following the resignations of Marion Birch and Tony Burns, so leaving two empty places that need to be filled. If anyone feels they could take on one of the jobs (which is certainly not the five day a week job that it sounds) please contact Bob Norrish, 75 Normandy Road, St.Albans.