

# **Pints of View**



The bi-monthly publication for every discerning drinker

October / November 2017

**Circulation 8750** 

No. 285



A new lease of life for the Three Horseshoes in Willian, with a freehold purchase from Greene King making it free of tie.



South Herts CAMRA make a stir at McMullen's brewery for a special anniversary ale.



Report from what could be the last Bishop's Stortford Beer and Cider Festival held at the Royal British Legion.



Watford & District CAMRA present Land of Liberty, Peace & Plenty in Heronsgate their award for being voted Hertfordshire's Pub of the Year.





← North Herts CAMRA South Herts →
Beer Festivals – report CAMRA's November and an announcement Hertford pub tour



## THE BITTER END

#### Ministers must ensure success of the Pubs Code

inisters must act to deliver a change of approach from the Pubs Code Adjudicator following 12 months of confusion and delay. While the Pubs Code was introduced one year ago in order to end unfair practices in the sector, progress so far has been disappointing - and requests for key information have been rejected by the Pubs Code Adjudicator.

The Campaign for Real Ale (CAMRA) has published a three point plan calling on Paul Newby the Pubs Code Adjudicator to:

- Provide guidance on aspects of the Pubs Code that are currently unclear, such as Market Rent Only lease terms, stocking requirements and dilapidations
- Publish a breakdown of arbitration cases by pub company and issue
- Publish general principles being identified in cases which will help with interpretation of the Pubs Code

In addition, CAMRA is calling on pub-owning companies and tenants to abide by the spirit of the Code and avoid unnecessary delays in the resolution of disputes. It is recognised that both the legislation and the procedures that have been put in place are not perfect, but the arbitration process could be made better if there was greater cooperation by all parties.

## Colin Valentine, CAMRA's National Chairman says:

"A healthy pub sector that delivers for consumers is dependent on ensuring that pub tenants are able to secure a fair deal from their landlords. Too many great pubs have been lost because of sky high rents and inflated wholesale beer prices. The Government demonstrated its understanding of the problem by bringing in the Pubs Code. Now it must act to ensure its will is carried through - before we see another year go by with many more pubs lost to their communities forever.

"We welcomed the introduction of the Pubs Code and have always wanted to give Paul Newby a chance to succeed in his role as Adjudicator. The chaotic circumstances surrounding the introduction of the Pubs Code a year ago meant that the Code's introduction was always going to be challenging, but we are disappointed that more progress has not been made. The need for an effective Pubs Code has been clearly demonstrated in the first year, with over 150 pub tenants bringing forward arbitration cases, but it is evident that the process is taking too

long and costing too much.

"If the office charged with upholding that new law isn't able to deliver clarity, speed of action and affordable dispute resolution then the Pubs Code is meaningless. It is vital that Ministers take action now to ensure that the Pubs Code Adjudicator provides detailed guidance, acts transparently and publishes details of the principles being identified in individual cases."

Data obtained by CAMRA via the Freedom of

individual cases."

Data obtained by CAMRA via the Freedom of Information Act shows that in the first 10 months of the Pubs Code's existence, more than 500 enquires were made to the Adjudicator, with more than 150 arbitration cases registered. But CAMRA's request for other crucial information, such as the number of arbitration cases per Pub Company and a breakdown of cases by issue, has been refused. An appeal against that ruling is being submitted to Paul Newby.

Colin Valentine, CAMRA's National Chairman

## Colin Valentine, CAMRA's National Chairman continues:

"The Pubs Code Adjudicator is undermining the successful operation of the Pubs Code by keeping secret the number of arbitration cases per Pub Company. It is vital that this information is made public so that pressure can be brought to bear on the most complained-about pub companies to better comply with the Code. It is stretching credibility that information that was published through the old self-regulatory regime is now being withheld from the public. The Adjudicator's refusal to release this data gives the impression that he is more concerned with the interests of pub companies than he is with the interests of tenants and the communities that their pubs serve."

#### Toby Perkins MP, Chairman of the All Party Parliamentary Pubs Group says:

"The All Party Pub Group has met with representatives of the pub owning companies and the tenants to explore their experiences with regard to the Pub Code. We share CAMRA's concerns that the spirit of the legislation may not be being followed and that the Code is proving less effective than it ought and will be inviting Mr Newby to our next meeting to discuss these concerns.

"Following the meeting, I am on behalf of the Group issuing a call for evidence about any issues that people or organisations in the industry are experiencing with the code and invite them to email me at toby.perkins.mp@parliament.uk with their experiences so we might be fully informed about the best way to ensure the code delivers the

## **HE BITTER END**

objectives expected of it."

The Pubs Code only applies to pubs based in England and Wales.

### CAMRA calls for new Business Rate Relief for Pubs

AMRA is calling on the Government to stop viable community pubs from being driven out of business by introducing a £5,000 annual reduction on their rocketing business rates. Reviews of business rates across England are seeing many pubs hit with a massive new financial burden, which in some cases could only be covered by them selling tens of thousands of extra pints of beer every year.

CAMRA is asking MPs to address the sky-high tax burden on pubs which is a major factor contributing to the 21 pub closures a week.

The campaign follows new research conducted by *YouGov* on behalf of CAMRA which found that the public overwhelmingly supports an urgent tax break for pubs. More than two-thirds (69%) of people who expressed an opinion agree with the argument that pubs should receive tax relief as they provide safe, managed places for people to get together and drink responsibly.

While the Government introduced a one-off £1,000 discount scheme for some pubs in the latest Budget, CAMRA says this action does not go far enough to help keep many afloat.

Sean Hughes, landlord of the **Boot** pub in St Albans, which has stood on its site since the 16<sup>th</sup> Century, is set to see his rates bill soar by 280% over the next five years from £14,000 a year to £52,000. He says: "Our new business rates bill means that we would have to sell an additional 22,000 pints of beer a year just to pay for the increase. I can't see how we're going to do that - it leaves us in a very difficult situation. We've already had to increase our beer prices by 10p per pint, and expect that to increase to 35p a pint. If our customers can't afford a pint at the pub they will go elsewhere, which means that our historic pub of 600 years may cease to be viable and close. We urgently need support from the Government to continue trading."

James Brown who runs three pubs as part of the Brown Ales portfolio agrees, saying: "All of our pubs are multi-CAMRA award winning pubs and are seeing enormous increases to their business rates. The **Chesterfield** Arms in Chesterfield has seen its rateable value rise from £27,000 to £64,000 - an increase in its final business rates bill of 140%.

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What is the incentive to run a successful business if the additional profits are taken away in rates? The £1,000 reduction is just a drop in the ocean when rates are increased by £20,000 - any publican will tell you that the business rates system is the most unjust cost to successfully run pubs in this country." Colin Valentine, CAMRA's National Chairman says: "Taxes now make up more than a third of the cost of a pub pint. Despite the fact that pubs currently account for 0.5% of turnover of the UK economy, they are still paying 2.8% of the business rates. This is frankly unsustainable, and it is the consumer that will ultimately pay the price - whether it's when their beloved local closes down or when the price of their pint goes up.

"It's clear that most of us believe that pubs need our help and recognise the vital role that they play in local communities. From celebrating a special occasion to meeting up with friends after work, pubs are an integral part of many people's social lives. Business rate relief is urgently needed in order to ensure their continued survival."

CAMRA is also calling on the Chancellor to freeze beer duty for the rest of the Parliament to help cap the price of beer, keeping more money in consumers' pockets and helping the pubs and

## **Beer Industry News**

# Can Pub Co Publicans escape the Tie?

t has been suggested in the trade press that hundreds of Punch Taverns pubs might be able to unleash themselves early from the so-called Beer Tie, amid claims that a new drinks distribution deal could hurt their businesses.

Punch has told its tied tenants that new distributor Kuehne & Nagel would not be able to honour

orders as quickly as previous supplier Carlsberg.

Pub companies with large tenanted estates, such as Punch and Enterprise Inns, have been keen to keep



pubs under tied agreements – which mean pubs have to buy some or all of their drinks from the pub company – because of the potential hit to profits that would arise if tenants only paid rent.

The Pubs Code, which came into effect in July last year, gave pubs the chance to ask for a market rent only (MRO) quote at certain predetermined points, such as a rent review.

But it also provided for other so-called "trigger" events. The Pubs Advisory Service (PAS), an independent adviser to pubs, believes Punch's move constitutes a change to the tied agreement because it could hurt trade.

Chris Wright, head of the PAS, said the intention of the code was "clear" and that any change imposed by the landlord which noticeably altered the way the pub had to operate meant a request to go free of tie could be lodged.

# Admiral Taverns Bought by Magners

dmiral Taverns own or long term lease 845 pubs in suburban or city sites. The majority shareholding of Admiral was owned by Cerberus, an investment firm, who put their holding on the market starting a bidding war which has had Admiral valued at £220million. One of the bidders was Patron, who with Heineken have done a deal



to buy Punch Taverns, but this was subject to investigation by the Competition Market Authority. This may have been a factor in the sale as the deal for 47% of Admiral (the controlling holding) was completed with a consortium of Magners C & C Group and Proporium Capitol Partners - an American investment company. All the existing higher management team including Kevin Goergel the Chief Executive will stay in post.

## Carling's misleading labelling of the Alcoholic strength of its Lager

rewers Molson Coors have admitted that Carling lager produced by them is advertised at being 4% ABV but is in fact 3.7%, and has been so for the last five years. The HM Revenue and pursued Carling over an £50million in excise duty but Carling insisted that customers have not been misled, and their labelling is within the law. The brewers have won their case on the grounds that because all beers are made with natural ingredients a slight variation is allowed between the finished product and the alcohol content stated on labelling. For most brewers the allowed variation is 0.5%. Well this is all news to me, and Carling drinkers should think themselves lucky that the alcohol content was not reduced to 3.5%, though even they might have noticed such a large drop in strength.

Other drinks that have had alcohol reductions are: *John Smiths Bitter* from 3.8% to 3.4%, *Strongbow Cider* from 5.3 to 5%, *Stella Artois, Cobra, Budweiser* and *Carlsberg Export* all from 5 to 4.8%. Hopefully our readers are not drinking these, but real ales are not immune; with Wychwood, *Hobgoblin* and Greene King *Old Speckled Hen* being weakened in strength by their brewers in recent times.

Steve Bury

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

#### **Trading Standards**

If you have complaints about short measure, lack of a price list or misleading promotion of products and fail to get a satisfactory response, contact Hertfordshire Trading Standards Service, tel: 08454 04 05 06 or St Albans Trading Standards Service, tel 01707 292429. Email Trading Standards at:

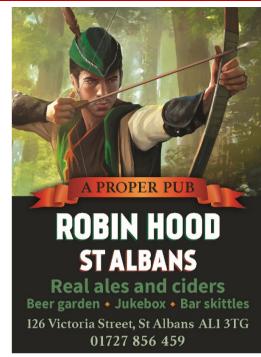
tradingstandards@hertscc.gov.uk

### Haresfoot Celebrates a Devout Teetotaller

aresfoot brewery, who merged and moved to Chesham in Bucks from Berkhamsted early this year, has launched a beer called

All-Rounder in association with Cricket Writers Club in 2015. Moeen Ali has been exceptional for English cricket and in early July Haresfoot ran an offer of one extra bottle if you bought a six pack of All-Rounder to celebrate Ali's success. Since then Ali has bowled a hat trick in

the fourth test against South Africa - the first time an English player has done so since 1938. The July extra beer offer has been condemned by some as being "culturally insensitive" as Moeen Ali is a devout teetotaller. In reply the Cricket Writers Club have pointed out that their sponsor Haresfoot will be giving them a cut of any extra sales, the question is does this make any difference?





#### **Golden Beer for Golden Years**

t's not often that you have an opportunity to brew a beer at a brewery, so when Tom McMullen, joint Managing Director at McMullen's offered a chance to do just that, it had to be seized.

To coincide with the company's 190-year celebrations and the branch's 45-year mark, the idea was a collaboration beer between South Herts Branch and Mac's, to be brewed on the company's newly-installed 3½ barrel capacity micro-brewery – equipment which they inherited 20 or so years ago when they purchased the **Fishery Inn** in Elstree. The wood-clad vessels still proudly display the Hertfordshire manufacturer's name – Brewing Services of Buntingford. The beer was to feature at the **St Albans Beer and Cider Festival** in September and a small number of Herts pubs.

Discussion between Head Brewer Chris Evans and I first centred on the style of beer to be produced. The idea of a quaffing golden hoppy ale took root - to slake the thirst of festival goers and local drinkers. With the celebrations in mind the beer was to be called "Golden Years", brewed at around ABV4%. The following ingredients were selected:

Malt – Extra Pale and Caragold malts to provide a golden colour and body, supplemented with a small amount of Crystal malt for sweetness and a little flaked maize to help

Columbus and Chinook American hops – to help provide aroma and bitterness with a citrus edge. **Yeast** – American Pale Ale Yeast. **Liquor** (water) from Mac's own 250 ft deep boreholes that extract natural water from directly under Hertford, from the London aquifer. **Other** – Some finings in the copper to help obtain a clearer pint. Liquor treatment - A little calcium chloride to help provide a softer mouth feel.

create a "lace in the glass". Hops – a 50:50 blend of

**The Brew.** With a 7.30am start on the day of the brewing, brewing materials were already to hand, as were Chris, now 28 years at McMullen's and young brewer Jack Baron who has joined the company following graduation from a degree course in brewing and distilling at Heriot-Watt University in Edinburgh. All equipment had been meticulously cleaned and sterilized.

The Mash Tun. Liquor was poured into the mash tun and a small amount of liquor treatment added. The malt and maize were gradually added and stirred in to create a thick "porridge". The mix was heated to around 65-67°C and sparging commenced – a process that provides a revolving supply of hot water - taking around 2 hours. Regular samples were taken to track the gravity of the beer.

The Copper. The mix is now known as wort and was transferred into the adjacent copper to boil. Most of the hops were added and the wort was brought to a temperature of 100°C for some 45 minutes. Also added was some calcium chloride. After 30 minutes, in a process called "late hopping", the remainder of the hops and finings were added. A

late boost in heat aided with the pumped transfer of the wort into the nearby fermenting vessel, a process which took around 1 hour. Samples were taken to check the likely ABV gravity.

The Fermenting Vessel. American Yeast was taken from a refrigerator and mixed with water to a slurry then added to the wort in the Fermenting Vessel where it was set at 22°C. It was to be left for 10 - 14 days – now known as "green beer". After the first four days, with fermenting largely finished it was to be chilled to 12°C. At the end of the 10 – 14 days the beer would be chilled to 5°C to aid

transfer into 14 or so firkins. Filled casks are stored at the brewery at around 12°C where cask-conditioning continues for a further week.

By 2.30pm the work was done and the waiting game was underway. How has the beer been received? Well, I honestly can't say here. This edition of Pints of View was at print as our "Golden Years" continued to condition at the brewery. We'll report in the next edition. It goes without saying that I would like to send huge thanks to Tom, Chris, Jack and everyone at McMullen's for a great day, their hard work, their guidance and for offering me and the Branch a marvellous hands-on opportunity to fully understand the process of brewing. Time for a pint!

Pictured on the front cover of this issue: left to right
- Jack and Chris of McMullen's with South Herts
Camra Branch Chair, Les Middlewood.



**By Steve Bury** 

### Why Keg is More Expensive than Real Ale

AMRA has in the past focussed on quality and choice, avoiding prices. This position has moved as it is obvious that one of the major reasons why pubs are less busy is the price of a pint. Putting tax, overheads and the Beer Tie to one side there is a great disparity between the prices of drinks.

As editor of this esteemed organ I receive a lot of correspondence from readers, and have been sent some blogs by people in the trade trying to explain why real ale is cheaper to buy in the pub than craft keg. Real ale can be more expensive than keg bitter, such as John Smith's smooth-flow for example, and lager is always more expensive. The draught keg lager that you buy in the UK is not lagered, which is a process of keeping your beer at very low temperatures during brewing and storage. This needs a special yeast which is bottom fermented. Pilsner was one of the first used to brew in sub-zero temperatures in Czechoslovakia. British beer is top fermented using an entirely different yeast and will stop fermenting if the temperature drops. Also true lager uses female hops where real ale uses male hops. This is a very simplistic explanation of the differences and is not what this article is about, but it is a good starting point.

As long ago as 2015 Jamie Wightman, who when I searched Google is shown as being a beer retailer for Luvians Bottle Shop, said "Last night on Twitter there were a few comments about the price of keg beers being disproportionately high compared cask equivalent, or simply just 'more expensive than cask'. It's true, keg beers do cost more over the bar than their equivalent cask or indeed than most other cask beers. This is down to just two things, cost of production and customer expectation. Keg beers cost more to produce than cask beers and customers at the bar expect cask to be cheaper. There is a third reason, which is more convoluted and it's the mitigation available to bar managers."

Jamie then goes into a lot of incorrect maths but does raise a good point about dispense and disposable kegs.

He tries to justify this price difference by saying that to chill and carbonate the beer has a cost and says "A lot of people like cold fizzy beer, which is why the entire planet is awash with cheap tasteless lager." This is hardly a good argument for drinking keg.

Jamie then goes on to explain why brewers use Key kegs. "Key kegs are one way containers, a

disposable lightweight alternative to steel kegs. There are other one-way containers, Eco kegs are one example. Small breweries use these types of keg largely because keg filling and cleaning equipment costs a lot of money. Then you have to pay for the kegs on top of that (or rent them). Then you have to clean them when they come back. All of which costs time and money.

Key kegs, Eco kegs and the like come with their own inherent cost, and unless you buy in volume (1,600 at a time) each key keg will cost a minimum of 'about' £16 per unit. If a brewery only buys one pallet at a time they will cost closer to £20 per unit. So why are keg beers that are in steel kegs still 'expensive'? The equipment to fill and clean them costs a lot so the brewery has to pay for it somehow, and shipping empty kegs around the country isn't cheap either. You can add at least £3.50 per keg just for returning them".

This I do find interesting. How can you call throw away plastic barrels Eco Keg and Key Kegs ecological? They cannot be crushed as they are full of gas when the beer has been removed, and are of a size that makes them very hard to recycle. If it

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costs £3.50 to return a cask this still leaves £12.50 don't understand why certain drinkers want this that you can spend on cleaning and delivery before you incur any extra expense over a disposable key keg. Most suppliers use 30 litres kegs (52 pints), £16 divided by 52 only works out to 30 pence per pint, so I think we can dispense with this argument. don't understand why certain drinkers want this kind of beer but I do accept there will be a context (even though  $Co_2$  is a waste product of the brew process). But as I often quote the late Bob Muir "you can spend on cleaning and delivery before will be a context (even though  $Co_2$  is a waste product of the brew process). But as I often quote the late Bob Muir "you can spend on cleaning and delivery before will be a context (even though  $Co_2$  is a waste product of the brew process). But as I often quote the late Bob Muir "you can't serve consistently good quality real without throwing some of it away". What Bob vertically the process of the p

So why do brewers use Key kegs? Quite simply some outlets have a very low turnover and the staff have little or no cellarmanship experience. In pubs and bars, kegs are easier to store and manage than casks, and it takes skill and dedication to keep and serve cask beer in good condition. The other advantage is that keg beer does not come in contact with the atmosphere, so lasts for several weeks.

Jamie says "It is significantly more difficult to fill a key keg (they are filled upside down), added also is the monetary cost of carbonation and the time cost of getting the carbonation levels right." This is something new to me and goes completely against his earlier argument about reusable kegs. One thing I do know is that as Key Kegs cannot be vented properly. If you put naturally conditioned beer in them it will be cloudy at the point of dispense because the bag inside the keg collapses and the sediment and yeast is disturbed.

Jamie attempts to justify Brew Dog's prices by suggesting that they do not sell mainstream mass produced beers, which they could buy cheap and make a larger mark-up on to subsidise the better more expensive micro-brewery offerings. He says it is therefore not surprising that Brew Dog charge £6

per pint. My view is this is little more than greed and exploitation of the market. How is it that

Wetherspoon's can provide a wide range of small and micro brewers beers at very competitive prices below £3 per pint? As both Brew Dog and

Wetherspoon's are free of tie it's all about being fair and competitive.

Chilling and carbonation, well I

don't understand why certain drinkers want this kind of beer but I do accept there will be a cost (even though Co<sub>2</sub> is a waste product of the brewing process). But as I often quote the late Bob Muir "you can't serve consistently good quality real ale without throwing some of it away". What Bob was referring to was pulling through a couple of pints before a session, throwing away the ullage and not selling the bottom of the barrel. So there are costs to both methods of dispense which must cancel each other out.

Where there is some significant difference between small and micro-brewers and the big boys is economy of scale. This does not mean that the ingredients are of poorer quality, but the big boys have more muscle in the market place. They also have a lot better quality control.

The higher price of craft keg beer is a sign that craft brewers and suppliers are ripping us off putting profits before passion. The difference in the price of cask and craft keg should worry you if you love cask beer, as smaller breweries can move to producing more profitable craft keg.

Ultimately, this will leave us with less choice of cask ale at the bar. Some brewers, including Cloudwater and Buxton, have already ceased producing cask ale. It's only a handful of breweries so far, but if you recognize that cask is superior to craft keg then refuse to drink over-priced craft keg and enjoy real ale instead. Not only would this increase turnover and quality but also save you the drinker money.



### Update from The Station Pub, Knebworth

n *Pints of View 283*(June / July edition)
we covered
Knebworth residents'
battle to keep the
closed Station as a
pub, following its sale



from Green King to a property developer, Market Homes. An update follows below from local resident, Lisa Nash.

Market Homes Ltd have submitted their planning application for a disproportionately large development on the pub site. Over 170 objections were received, including the one I submitted on behalf of the group. As we have requested that this gets "called in" we now await the planning committee meeting to tackle the next stage.

Losing this Asset of Community Value would be extremely detrimental to what is the biggest village in North Herts, soon to grow even more. A community pub can be many things to many people and is the only place with free entry to all regardless of membership. They provide a venue to forge new friendships and where communities are built.

#### **Our Vision**

The Plunkett Foundation survey demonstrated that Knebworthians would like to see a pub with food provision; a family friendly area; live music; a function room; big sports screen and a games room. Real ales; a nice garden, and; continuation of the popular weekly quiz; were the most popular suggestions, with afternoon tea; something of interest to the senior citizens; a collection point for parcels; fine wines and tasting evenings; a snug; a dog friendly area; separate bar areas; and, a Library/reading room also being suggested. We believe that we need the whole site in order to be viable. As well as enabling local groups to continue with petangue, the outside space would allow us to create a family friendly garden with a community garden (and corresponding gardening group) for all to enjoy. The garden area could also be used for BBQ's, summer fetes, Easter egg hunts, and the scarecrow festival etc. The former coach house could be used as a micro-brewery and we envisage having a community office. Traditional pub games could take place and various pub teams (dominoes, darts, pool etc.) could be set up.

There is so much potential with the pub, selling alcohol and food is not the only way to sustain it. It

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# C L U B

would be possible to get additional business in if we want to raise funds, have themed evenings, such as tapas nights for example, poker nights, children's entertainers, hold workshops and activities, provide coffees and light take away breakfasts for early commuters, with activities during the day for the older and younger population, to name but a few. The pub has been very successful in the past and we believe it can be again.

#### **Fundraising**

Our next event is an all-day extravaganza, to be held on 30<sup>th</sup> September, catering for all age ranges and will include a treasure hunt, updates and music, amongst many other things. We have several other events planned including:

Saturday 21<sup>st</sup> October: "Songs from the Musicals" Saturday 4<sup>th</sup> November: Comedy Club Night

Saturday 2<sup>nd</sup> December: Quizmas

Saturday 3<sup>rd</sup> February 2018: quiz

Events can be booked through Dee at sospubevents@gmail.com. We have a licensed bar, which is reasonably priced, including real ale from Buntingford Brewery. All profits go to the cause. We do like a good raffle, so if you have any unwanted items at home that you would like to donate for future events please let us know and we

will very gratefully take them off your hands.

Lisa Nash, 1 Dancote, Knebworth

saveourstationpubknebworth@gmail.com sospubevents@gmail.com

For updates follow us on twitter @savestationpubwww.stationpub.org.uk

Facebook: Save The Station Pub Knebworth

### Green Man may live again

he **Green Man** in Potters Bar was closed in 2015 after the pub had become seriously run down, and was likened to a youth club being full of gaming machines and pool tables. I do remember the pub in better days when it was doing



a good trade in the 1990's and sold an excellent pint of *Burton Ale*. My first recollections go back even further to the 1960's when the toilets were in a barn

next to the pub which was knocked down to gain access to the car park. The Green Man is on a large site, half an acre, and after closure several attempts were made to build on the garden and convert the pub to a sixty-four bed Care Home, but these plans were rejected by Hertsmere Council. It appears that the owners Greene King still owned the pub until just before we went to the printers with *Pints of View* edition 284 Aug/Sept but have now sold it to Linea Homes. Linea Homes are a North London developer who now plan to put affordable housing (whatever that means in Potters Bar) on the pub garden and convert the pub into a community hub (surely they mean community pub) as a large part of it is Grade II listed. We await developments.

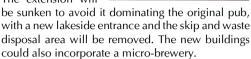
Steve Bury (Picture: Philafrenzy - Wikimedia Commons, the free media repository)

### Consultation on Fighting Cocks Extension

consultation will be starting shortly on a planned major extension to the **Fighting Cocks** in St Albans, the new building at the rear of the original pub if agreed could cost up to £1million. The historic frontage of the eighth century pub will remain unchanged, but the plans involve the construction of several octagon-shaped

canopies over a rear seating area catering for around 200, which will replace the existing terrace space.





Landlord Christo Tofalli, who took over the pub in April 2012, said "The redevelopment is essential to preserve the pub as both a heritage site and a thriving business. We all know about the challenges pubs face in modern times, and most importantly, it will keep the original parts as they are." So far Christo has met no opposition to his plans and many are enthusiastic.

The planning application will be submitted later this year.

The pub building originally owned by the abbey has been used as a pigeon house and cock fighting pit, and it is said that Oliver Cromwell stayed a night there during the English Civil War. Recently, it has become a hub for community activity, hosting charity comedy nights and supporting the Save St Albans Pubs campaign, as well as providing a venue for local musical talent.

Ed Says: During the English Civil War the Earl of Essex stationed his troops between battles on the slopes behind the abbey leading down to the Fighting Cocks. It is recorded that Oliver Cromwell visited St Albans when he arrested the Sheriff of Hertfordshire in the Red Lion pub, then on the corner of French Row by the clock tower. The Sheriff had been trying to recruit men to the Royal cause in the market place a rather stupid thing to do in the circumstances. When Cromwell's cavalry troop arrived up Holywell Hill, he ran into the nearest pub the Red Lion to try and escape but was apprehended and later incarcerated in the Tower of London.

# Redbourn pub almost put out of business by dishonest worker

ndrea Beacham cried in the dock of St Albans Crown Court on 3<sup>rd</sup> August when a judge told her she had been "very selfish" and had no thought about the impact her stealing would have on others. Her dishonesty could have put the **Cricketers**, Redbourn out of business after

CCTV showed that she had taken £7,553.96 from the safe. On two earlier occasions she had altered bills at the restaurant and stolen over £200.

Beacham had previously worked at The **Cowper Arms** in Letty Green where she had twice voided transactions stealing a total of £183.60, and was dismissed.

Judge Marie Catterson sentenced her to a total of two years in prison, suspended for 18 months, and ordered her to carry out 250 hours unpaid work.

Referring to her stealing from The Cricketers, the judge told her: "A cash loss of this magnitude risks sending the business under. The owners have borrowed money and laid staff off. They have worked every hour God sends to keep the business afloat.

"Your actions can only be described as very, very selfish, without having a thought for the impact on others."

# Cabinet at Reed change of use blocked, but battle goes on

ampaigners hoping to save the 400-year-old Cabinet pub in Reed from being turned permanently into a house celebrated an important victory on 20 July when North Hertfordshire District Councillors refused planning permission for change of use.



The current owner, a property developer, had already turned the Grade II-listed building, registered as an Asset of Community Value,

into a house without planning permission or listed building consent, only applying for these retrospectively.

Some 70 supporters attended the meeting in Letchworth when Councillors voted by 10 votes to 2 to refuse change of use. Two listed building applications remain to be determined. The developer has six months to decide whether to appeal.

CAMRA member Edwin Kilby, vice chair of the Save the Cabinet Action Group, warned against expectations that this meant the Cabinet would be opening for business anytime soon.

"If the developer decides to appeal we will resist it with all the fortitude we can muster," he said. "But

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this will take time. An appeal would take a good few months to determine. If any appeal is refused, we hope North Herts District Council will follow the good example of councils elsewhere and require the developer to reinstate the building to its former condition as a pub and undo the damage he has done."

Planning officers had recommended granting planning permission, and Edwin had this advice for other pub preservation groups.

"We were taken aback by the approach of the planning authority to this case. Their report for Councillors practically ignored the professionally-prepared viability evidence we submitted. Our campaign chair described the officer's report at the meeting as 'shockingly biased'.

"Fortunately, the good sense of elected Councillors prevailed. But the problems we encountered show just how influential developers can be and how hard pub campaigns have to work to get their messages across."

More information about the Save the Cabinet campaign can be found at <a href="https://www.savethecabinet.uk">www.savethecabinet.uk</a> and on Facebook and Twitter.

Edwin Kilby

# Last Post for the Royal British Legion Club, Bishop's Stortford?

he Grade II Listed building on Windhill has been used as a club since just after World War 2, with the property owned by the Royal British Legion and leased to the local branch. The lease ends in September 2017 and the owners have given the club notice that it will not be renewed, as they intend to sell.

The local club has tried many ways to prevent this, including, with the help of the local CAMRA branch by applying for an ACV (Asset of Community Value) which was granted on 9<sup>th</sup> August. This means that the club has six weeks, from the time the building is put up for sale, to register an interest and state they are intending to buy it at the going rate, subject to local planning laws. If they do put in a bid, they have six months to raise the money. The building cannot be sold during that time.



**Left:** At the bar in the Club: Centre Tim Kelly, right Squin Clarke

Squin Clarke, the Club President said, "The Club has been granted one last throw of the dice in the fight to remain in the iconic building in Windhill. Tim Kelly (committee

member in charge of liaising with CAMRA for obtaining the ACV) has done a great job getting the ACV to potentially save the premises. We live in hope and fight on!"

The local CAMRA branch, Herts and Essex Borders, will also lose the perfect central location and brilliant walled garden where the Bishop's Stortford Beer Festival is held annually. Let us hope that the festival in July 2017 will not be the last.

Chris Sears, Publicity Secretary, Herts and Essex Borders Branch CAMRA

### The Three Horseshoes, Willian

he **Three Horseshoes** is the oldest pub in Willian founded in 1684. It was originally just half of the current main building and was purchased by Pryors Brewery in Baldock who were partners with Truman Hanbury Morris Brewery in Shoreditch. When John Pryor died in 1852 the family could not continue running the business and sold the brewery and tied estate to Simpsons

Brewery of Baldock in 1853.

They continued to trade the pub well until eventually selling to Greene King in 1954. The pub continued to flourish as it was one of only a few pubs that could sell alcohol in the Letchworth Garden City district which had banned alcohol sales in 1903. The Three Horseshoes was allowed to sell alcohol because it was established before the Garden City and subsequently served the residents of Letchworth Garden City as well as the people of Willian .



In 1975 Greene King converted the pub into the dual aspect site it is today.

However with Letchworth Garden City having removed the alcohol ban and as a result in recent years more pubs being granted licences in Letchworth Garden City the pub has had to fight to survive. In recent years that fight became tougher and tougher.

#### The Present

An opportunity was presented to new owner, Chris Cody, a fellow of the British Institute of Innkeeping, who has been in the brewery business since 1983 and who has a passion for traditional pubs, and real ales.

A deal has been agreed (subject to contract as this is written) where Chris can re-develop the potential of this great traditional pub. Chris immediately contacted Tracey & Karl who had been successfully running the **Plume and Feathers** in Little Wymondley and a deal was struck for them to all work together to get the Three Horseshoes back to where it belongs. Cask Marque and CAMRA accreditation are being sought as we speak.

Karl says "the most important thing is having patience, forward planning and a basement cellar designed for real ales and that is what we have here at The Three Horseshoes" this helps to complement the range of 6 cask beers and ciders permanently

on sale.

While we wait for the freehold purchase to complete, we have managed to agree a percentage of free of tie beers, so we immediately contacted Church End Brewery and had a direct delivery of the champion beer *Goats Milk* as well as other favourites such as Tring Brewery *Sidepocket*, Dark Star *Hophead*, Timothy Taylor *Landlord*, Brains *Reverend James*, Oakham *JHB*, Skinner's *Betty Stoggs*, Weston's *Rosies Pig*, and more. We want to keep a good selection of CAMRA favourites including cask stouts and porters as well as sticking with our local drinkers who really love the way we dispense our Greene King *IPA* and *Abbott Ale*.

#### The Future

Hopefully The Three Horseshoes should become completely Free of Tie for the first time in its history in September. As at going to press a local resident and regular customer meeting is planned for the 20<sup>th</sup> September at 7.30 p.m. where the residents and customers can input into the future direction of the pub.

Chris Cody would like to acknowledge the assistance of Greene King in working to ensure the Three Horseshoes remains a pub.

Tracey and Karl of the Plume of Feathers, Little Wymondley

# 2018 Stevenage Beer Festival – put the date in your diary

orth Herts CAMRA is pleased to announce the dates of the 2018 Stevenage Beer Festival, which will run from the 1<sup>st</sup> to 3<sup>rd</sup> of February. The festival will be once again be held at the Stevenage Arts and Leisure Centre which is located just minutes away from Stevenage railway station. The festival will have over 100 beers and ciders as well as international and Key Keg bars. For the latest information on the festival please visit the North Herts CAMRA website:

www.camranorthherts.org.uk





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## Hitchin Beer Festival 2017 – reflections on a successful event

## reflections on a successful event here is no doubt that the Hitchin Beer and

Cider Festival, which took place in June was the most successful yet. A record of over 3400 ustomers attended the

customers attended the festival (up from the previous record of 2874 in 2016) – with some coming from as far afield as Sussex and Kent! More than 10,000 pints of beer were sold and we

14



sold out of cider – twice! Bar sales were up on the Friday by 24% and on Saturday by 40%.

Friday by 24% and on Saturday by 40%. The annual event is organised by volunteers from North Herts CAMRA, Hitchin Round Table and Hitchin Rugby Club, and would not be possible without the support of these organisations and the event sponsors. The festival T-shirt was sponsored by four pubs; the Half Moon, Highlander and Victoria in Hitchin, as well as the Red Lion at Preston. The token card was sponsored by the Half Moon. New River Brewery sponsored the glasses and the half-pint stem glasses proved particularly popular with customers. Our sponsorship team did a great job in getting cask sponsors, thanks to all the individuals and businesses who sponsored casks. The catering this year was a collaboration with Hitchin Street food and the greater choice of food proved very popular with customers. Britannia's Brew from Brewsters Brewery & Yeastie Boys was voted Beer of the Festival, a visit to the brewery in Grantham to present the award is planned for Saturday 14th of October, please see the Branch Diary section at the end of this magazine for further information if you wish to join us on the trip. Special Branch from Apple Cottage was won the Cider of the Festival award. Citra Elderflower from Chorlton Brewing Company was voted favourite Key Keg, and Boon Framboise from Brouwerij Boon was voted Foreign Beer of the Festival. Thanks to everyone who submitted a vote and thanks also for your other festival feedback. We have basked in the compliments and taken note of the constructive criticism.

The festival would not be possible without the hard work and dedication of the army of volunteers who make the festival the success that it is. This was the best festival yet and we have already fixed the date

for the **2018 Hitchin Beer & Cider Festival**. This will be 7-9 June back at Hitchin Rugby Club, save the date and we'll see you there!

## Bishop's Stortford 2017 Beer Festival Report

ur ninth Beer Festival, held in the garden of the Royal British Legion Friday/Saturday 28/29 July, was an event tinged with some sadness - it would be the last festival held here as, at the time of writing, the Royal British Legion was due to close the club in September. If we had hoped to go out with a bang, the great British weather was not on our side; in our nine years this was probably the worst overall conditions that we had experienced - dull, chilly and drizzly, though at least the forecast storms and heavy rain did not materialise. Nevertheless it was encouraging that a steady stream of visitors came through the doors, not as many as we would have liked, but well prepared with raincoats and umbrellas and determined to drink up. Eighty-seven beers were on display, mostly from local, East Anglian and West Country breweries, together with an impressive variety of ciders. Our two closest breweries were represented, with Bishop's Stortford's Citra and Hadham's 18-Carat Gold very popular -"Locale" campaign has done its work, with many now asking for a "local" beer. The Moonshine Brewery produced a special brew in honour of the occasion, Legion's Last Stand. The Legion, as ever, did us proud by providing burgers and hot dogs, sausages courtesy of local butcher Stephens. We recalled nostalgically that our first two festivals were held in a tiny corner under the fire escape, where the barbecue now sits, with just a few barrels of beer, but over the years it has expanded into a huge marquee running the length of the garden - also more shelter from the elements! Many visitors expressed their regret at the closure of the RBL and asked where we would go next - we couldn't say, but watch this space!

Astrid Davies, Herts and Essex Borders CAMRA

#### Hertford's Autumn Ale Trail

#### "It's a beer festival on the move!"

outh Herts CAMRA's annual tour of Hertford town pubs gives beer drinkers a choice of approaching 40 real ales – from near and far. And many of the



Saturday 25th November is the day, the tour commencing at 1pm and continuing into the early evening. Our itinerary provides an opportunity to visit many of the best real ale outlets in Hertford. Local members will be there to help you with directions, town information and brewing or pub histories. We hope to see you somewhere along the way for a pint or two or perhaps a few halves:

pubs offer real cider or perry.

- 1. 1.00pm: Hertford Club, Bull Plain (c)(f) Free of tie - 3 real ales
- 2. 1.45pm: Old Barge, The Folly (c)(f) Free House - 5 or 6 real ales
- 3. 2.30pm: **Duncombe Arms**, Railway Street (c)(f) - Greene King - 4 or 5 real ales
- 4. 3.15pm Salisbury Arms Hotel, Fore Street (f) -McMullen – 4 real ales
- 5. 4.00pm: Quiet Man, Fore Street Free House -3 real ales
- **6.** 4.45pm: White Horse, Castle Street (c) Fuller's - 6 or 7 real ales
- 7. 5.30pm: **Black Horse**, West Street (c)(f) Free House - 6 real ales
- 8. 6.30pm: Old Cross Tavern, St Andrew Street -Free House - 5 or 6 real ales

Other pubs in central Hertford of note: Blackbirds - 9 (Stonegate Pub Company) in Parliament Square has three to four real ales. The Six Templars - 10 in The Wash (Wetherspoon)(c)(f) usually has around six. For more McMullen beers try Baroosh - 11, Fore Street (f), Woolpack - 12 in Millbridge (f), White Hart - 13 in Salisbury Square (f), Dog and Whistle - 14, Fore Street (f) or Lord Haig - 15 in South Street. Pubs offering real cider are marked (c). Many offer food (f) – but please check times for availability. Hertford hosts a Saturday market and has a full range of cafés, coffee shops and restaurants for those arriving in the morning, when a visit to Hertford Museum in Bull Plain might be in order. It has displays of brewing artefacts and holds information on Hertford's rich brewing and pub history. Sainsbury's supermarket in Hartham Lane uniquely incorporates a McMullen brewery museum - just beyond its cafeteria area.

Transport: Hertford has two railway stations. Hertford East is reached either direct from

Cheshunt, Tottenham Hale and Liverpool Street or via Broxbourne for travellers from Bishop's Stortford and Cambridge. Hertford North has trains direct from Stevenage or Enfield Chase, Finsbury Park and King's Cross. The 724 Green Line bus connects Hertford to Ware and Harlow in the east (all day and all evening) and Welwyn Garden City, Hatfield, St.

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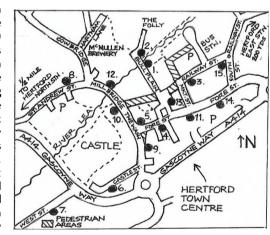
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Hertfordshire's Pints of View is produced by the Borders, Herts Essex North, Hertfordshire and Watford & District Branches of the Campaign for Real Ale (CAMRA). Views expressed are not necessarily those of the editor, CAMRA Ltd or its branches.

Albans and Watford in the west (note: the last westbound 724 leaves Hertford Bus Station at 7.55pm).

#### Watford & District – some branch activities in June and July

n Tuesday 11th July, the branch made an unusual weekday visit to Sarratt, starting at the **Cricketers**, which was surprisingly busy for a Tuesday lunchtime. The Cricketers is a Brunning & Price pub that is very much foodoriented. So much so that there are plans to extend the dining area into the garden. Nevertheless, it always has an interesting range of ales, which have included those from the local Paradigm Brewery in the past. Along with the changing range of guest ales there is a house beer, Brunning & Price Original Bitter, which is brewed by Phoenix Brewery. After visiting the Cricketers, we popped into the **Boot** on the Green, where we did find one of Paradigm Brewery's beers on the bar. If I remember correctly it was Touch Point, although my memory of that afternoon is a bit fuzzy. After stopping in the Boot, we walked about a mile to the Plough in Belsize, which is in the current **Good Beer Guide**. The pub serves a guest ale along with St Austell Tribute and Greene King IPA. In fact, it was this pub that served what one branch member says was the best pint of Greene King IPA he'd had in the area. Finally, we made an unscheduled stop at the Sportsman in Croxley Green, where we ran into Neil Hodges and Rob Atkinson from Paradigm Brewery. The pub was serving the rather unusual Dark Star Not Into Yoga. According to the brewery website, this is naturally hazy, dry-hopped with Chinook and Columbus hops and flavoured with coconut to emulate the flavour of a Pina Colada!

On Thursday 20th July, we visited Bushey, starting at the **Red Lion** on the High Street. This is a Stonegate pub and the manager who has recently taken over was previously at the Blacksmiths Arms in St Albans. According to a Bushey resident and pub regular who was with us that night, the pub is going from strength to strength and the beer range has become a lot more interesting recently. Around the corner is the Swan, which is well known to local CAMRA members as a regular entry in the Good Beer Guide and a previous Pub of the Year. If you had to picture a traditional pub in your mind's eye then it would probably be a lot like the Swan. It's a small, single bar pub with lots of character and a clientele made up of all age groups. When we were there it was as busy as usual but there was no problem getting served and the beer was as good as ever. The Swan is a rare outlet for Timothy Taylor's Landlord in the area. After that it was off to the **King**  **Stag**, which is a Greene King pub but with a wider range of beers than you would normally see on a GK bar. This includes local and London breweries as well as more unusual GK brands like St Edmunds and Mighty Moose IPA. The pub is more-or-less split down the middle with a gastro dining area behind the bar and a drinking area facing the bar and extending into the back of the pub. In truth, you could drink and eat on either side but the dining area may provide more of a restaurant feel. The pub also hosts numerous events, including beer festivals. On Friday 18th August, it was back to the Land of Liberty, Peace & Plenty to present the pub with the Hertfordshire Pub of the Year award. The pub was packed with regulars, supplemented by an excellent turnout of Watford & District branch members. It is the fifth time that the Land of Liberty has won the Hertfordshire Pub of the Year award since Martin Few and Gill Gibson took over in 2005, Proof that the Land of Liberty's qualities are appreciated throughout the county, and for good reason. Both Gill and Martin were active and committed members of the CAMRA branch before moving into the pub trade and it was their aim to run the Land of Liberty so that it would become a classic ale pub. The Land of Liberty is routinely listed in the Good Beer Guide because of its excellent beer quality, but a CAMRA Pub of the Year doesn't just have to serve excellent beer; It also must be aligned with CAMRA's aims for promoting real ale and cider, supporting drinkers' rights and providing an excellent experience for ale drinkers and all other customers. It also must be a focus for the community. This is something that has been at the heart of Gill and Martin's plans for the pub and they have certainly succeeded.



**Pictured above, left to right:** Gill Gibson, Martin Few, Andrew Vaughan (Watford & District branch secretary) and barman Richard Leach

Branch secretary Andrew Vaughan presented the award to Gill and Martin, who thanked their loval customers for their support over the years. Watford & District branch thanks them and their staff for running such a great pub. Long may it continue! Finally, on Friday 26th August, we were back at the King Stag for the Stagstock Festival, a three-day festival of beer and music. It was a warm Friday night, so we spent it in the garden, where the pub had an outside bar and live jazz. The festival beers were spread between the outside and inside bars. Highlights of the evening included XT4 and Aylesbury Brewhouse Company's Bharat.









THE BEST BEERS BY FARR REAL ALE - HANDCRAFTED IN HERTFORDSHIRE





#### Its Thwaites again

Wow - a straightforward admission of error over Theakston and Harviestoun, bet that was painful! You're still waffling, denying that you said

Marston's had taken over Thwaites, when you clearly did - and now astonishingly on page 6 POV 283 you make that assertion again, unbelievable.

Maurice Colburn Ed Says: Maurice Colburn's postcard arrived on my doormat after the newsletter deadline for edition 284. I must say this is getting a little tiresome and can I assure readers that I do not have a problem admitting it when I have made an error. My quotes on Thwaites have come directly from the CAMRA Good Beer Guide. In the 2017 edition it says "In 2015 Thwaites sold its brewing division to Marston's for £25.1million. Wainwright Lancaster Bomber are now owned and brewed by Marston's in Wolverhampton. Marston's also bought Thwaites free trade business, its distribution depot and dray fleet. The company's *Original Bitter* and the occasional range of beers are also brewed by Marston's Wolverhampton plant. Thwaites micro-brewery is still operational in Blackburn brewing Thwaites Best Cask, Nutty Black and the Signature Range plus other seasonal and trial cask brews. There are plans to build a new brewery at Mellor Brook. Around 300 pubs are owned with most selling real ale." So let's face it; Thwaites has become a glorified pubco getting most of its beer brewed under licence by Marston's, not very far from what I said in the first place some six or eight months ago. If Maurice has a problem with what was printed in previous *Pints of View* he also has a problem with Roger Protz and the CAMRA Good Beer Guide editorial team. Finally if Maurice goes online Pints of View 271 Jun/Jul 2015 has an article

#### The Plough, Sleapshyde

buy Thwaites" on page 4.

We were amazed recently when we were informed by a number of customers that we had sold the pub! When we advised them that this was not the case they pointed out that it must be true as it was reported in the August/September issue of Pints of View.

taken straight from a CAMRA mailout "Marstons

Unfortunately we could not check this as we had not received our copies of Pints of View at that stage as we always seem to get our delivery long after the issue date!

We also had staff complain to us that we had sold the pub without informing them and querying how

this affected them, as they too had customers asking "what's happening to you now that the pub has been sold".

We are very fortunate that we have a loyal customer base here at The Plough, many of whom obviously

read Pints of View and were therefore misled by the incorrect statement in the August/September issue that The Plough was sold at auction. This has had

a negative impact on our customers, our staff and

also on trade. All of this could have been avoided

by a simple phone call to check the situation before publishing misleading information. We are aware that this is not the first time that Pints of View has published false information and would, therefore, urge that greater care is taken in future to avoid causing difficulties and upset for customers, staff and publicans. Please check the facts before going to print.

> Bill McGrath MBII, Landlord, The Plough, Sleapshyde

**Ed Says:** In the last edition we stated that the Plough had been sold. This was incorrect and for that I apologise. I should have contacted the licensee in advance of publication and if our error has caused any distress or inconvenience to the owner staff or customers we apologise again.

#### Green Man, Widford

I write to inform you of an omission in recent editions of Pints of View. This concerns the Green Man at Widford. The pub is now owned and run by Melvin and Linda James, they were landlords at the pub nine years ago, and have been back since April this year.

The interior of the pub has had a complete refit, the bar has been moved to accommodate a dining area, fresh home cooked food is now available every day until 9pm Monday-Saturday and Sunday roast lunches are served until 5pm. Opening hours are Mon-Thurs 12-3 and 5.30 -10.30pm. Fri-Sun open all day. They have three cask beers on offer, the inevitable Greene King IPA, Sharp's Doom Bar and one guest which rotates. So far Landlord and Spitfire have featured, and it is to be hoped that offerings from more local brewers may appear.

The pub is the only one left in the village which once boasted four. There is an infrequent 351 bus service which stops outside the pub Mon-Sat.

The owners have worked hard to bring the pub up to modern standards while still retaining the rustic nature of the place. There is a large garden and patio area (bouncy castle for the kids). Walkers, cyclists and dogs are welcome. There are also regular music



nights. Something a bit different is that the pub will incorporate a butchery.

P Stavrou

Ed Says: I am always a bit cautious about publishing glowing references for pubs I have not visited. The Chair of the branch visited the Green Man shortly after it changed hands in early April and updated Whatpub.com (CAMRA pubsdatabase). At the time of his visit opening times and other details contained in your letter had not been decided which is why I published the correspondence. An observation is that although Melvin and Linda own the pub they appear to have some sort of tie to Greene King, am I correct? I like the idea of the butchers shop and of course wish Melvin and Linda every success, long may the last pub in Widford remain.

#### Waterside Inn Ware

Due to demand the Waterside Inn, Bridgefoot, Ware has increased its real ale pumps from six to eight. The pub is part of the Stonegate Pub Co. and managed by Mark Stowe and his team. The eight ales will feature four National and four LocAle's, St Austell Ales are very popular amongst the Nationals with LocAles from New River, Tring and Farr Brew being well received by the punters; CAMRA members get 10% discount on both half and pints. Its idyllic garden/patio by the River Lea has been recognized by the Morning Advertiser newspaper and has been nominated for best pub garden in the Anglian district. With classy loos, great ales, popular quiz on Wednesdays and occasional music at weekends, The Waterside Inn is a very popular pub to visit for all - Cheers Mark, Cheers Rob!

Jan Ordon

Ed says: the same applies as to the Green Man in Widford - I am always cautious about recommendations for pubs. It is good to see a large range of different beers, we wish Marc and Rob all the best, and I hope to be able to make a visit sometime soon.

#### Refuse a Straw

I was wondering if you'd be able to give my campaign a bit of publicity, as a fellow St Albans campaigning group?

I am trying to rid St Albans of plastic straws! I'm asking people to decline them if they can (there will always be people who need one though) and for businesses to move to eco-friendly alternatives (paper, or the compostable PLA straws made from starch).

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Obviously our pubs are a big part of this - I have seven on board already (plus nine restaurants / cafes), and am tackling the rest with the help of PubWatch, but it would be great to get some more publicity. I now have a sister campaign in Harpenden, and we are in touch with a similar one in Brighton. All Bar One have just announced that they are going to phase them out, so I'm not shying away from contacting the big chains.

Straws are usually unnecessary (why do we drink lemonade with a straw but not beer?!), used very briefly, and hardly ever recycled. There are billions used every year, and they don't degrade.

This is a small issue in a world of big problems, but it's such an easy one to fix.

Emma @starefusestraw

*Ed Says:* I hope none of our readers are drinking real ale through a straw but I am sure there are occasions when they encounter environmentally unfriendly straws in pubs and could do their bit for the planet.





#### A Craft to be Embraced.... In Pints of View 283, Bob Norrish proposes that all

due to it being "wishy-washy" and that no-one really knows what it means. Many will agree that the word has no strict definition in the UK when used in association with beer, but is that really a sufficiently strong reason to ban the use of the term? In the USA, the Brewers Association has already managed to formulate a definition related to "Craft" Brewers as "small, independent and traditional". In their domain across the pond, small means a production less than 6 million barrels annually, independent means at least 75% owned or controlled by a craft brewer, and traditional, where at least 50% of the beer consists of traditional or innovative ingredients. It's not a perfect definition by any means, but it is a genuine attempt to install some guidelines to stop the brewing behemoths from hijacking the term. And in the Land of the Free, it seems to work. No other countries, as far as I am aware, have yet produced their own bespoke definition applied to "Craft" Brewing. So, what are we supposed to do in the UK? It has already been adopted and engrained into the language of beer by the masses. It is far, far too late, if not impossible, to tell the whole country to ignore, or ban its usage, and sheer folly if not imperious for CAMRA to even consider going down that avenue. And if we censor the use of the "craft" word because it is ill-defined or inappropriately used, then we'd surely have to ban other beer words for similar reasons. "Lager" would need to be outlawed, since

CAMRA publications avoid using the word "Craft"

doesn't even have to be yellow. A lot of ales in this country bearing the title "IPA" are certainly not true reflections of the original strong, rich, powerfully hopped forebears of the style, so we'd need to disallow that too. "Microbrewery" should go out, since that also has no proper definition. An "Ale" used to refer to a drink brewed without any hops whatsoever, so many of our "Real Ales" are misnomers. Colloquially, the general public no longer properly use the word barrel (which is strictly a 36 Imperial gallon vessel and not the 9 or 18 gallon metal containers shipped around on beer lorries headed for our local pubs. Stout originally meant a strong ale, not a dark beer - now it is a style of beer in its

the vast majority of this beer-style in the UK has

own right, and needn't be strong at all. And, for heaven's sake, what on earth is a BLACK IPA ?! Undefined or not by the dictionaries or committees, the use of the term Craft has exploded onto the beer scene not only in the USA and the UK - it is a worldwide movement that simply can't be ignored. We already have not only highly visible, tasty, and award-winning craft beers, but also very successful craft breweries, craft pubs, and craft beer festivals. "Craft" somehow still inescapably invokes an image of small, artisanal, hand-made, batch production of a tasty, caringly designed high quality commodity. And generally this differs markedly from that produced by gargantuan mega-factories automatically processing millions of litres of dead insipid pasteurised fluid. Despite this situation, of course, as with cask beer, not all craft beer is necessarily good. And not all "big" beer is

atrocious. Meanwhile, we find that the brazen, thick-skinned marketeers at InBev, Anheuser-Busch and Guinness have stolen the concept, as they have with stout, lager and IPA. Because it lacks a strict legal definition, they have jumped on to the bandwagon and now tell us that they also have hipster brewers that also produce "craft" beer. Even our own more well-established breweries. McMullen, Mad Squirrel, Tring, Fuller's, Greene King, and Charles Wells, have adopted the word. Irrespective of how CAMRA members vote, many cask producing breweries will regardless call themselves craft breweries producing craft beer.

Like it or not, the term is here to stay. Whether a beer is inappropriately called an ale, an certainly not been properly "lagered". What we call IPA, or a craft product, and poured from a "non" barrel, what we must have, and what CAMRA lager is nothing like a proper German or Czech lager, and most of the rest of the world just call it originally fought for from the beginning, is CHOICE. beer anyway. Many people don't even realise it And the freedom and opportunity to experience a range of options. Craft is indeed a meaningless term. But let's live with it. It introduces new people to the beer experience and brings young people into pubs. And these are open-minded people that are keen to explore and no doubt very likely to try out some of the magnificent range of fresh, natural, living, cask offerings available these days, crafted by our growing number of hard-working brewers, thanks to the admirable efforts of volunteer stalwarts like Bob (and indeed our esteemed Editor) over numerous decades.

Ian Boyd

**Ed Says:** Ian makes some very good and valid points about craft beer and its lack of definition in the UK. Because the term craft has been highjacked by big



brewers and used to describe pasteurised keg and bottled beers, some of which are also carbonated, the term should not be used when describing real ale (which does have a clear definition). The term "real ale is craft beer but not all craft beer is real ale" is a great opportunity for brewers to hoodwink the gullible and persuade them that poor quality, cold fizzy keg is something it is not, and what is worse has the CAMRA seal of approval.

Craft not so warmly embraced

I'm getting sick and tired of the "Craft Beer" debate. The majority of brewers consider themselves craftsmen but we all know some 'craft' beer is crap, some is excellent and most is somewhere in between. These days, the term when applied to beer and brewing is meaningless. It's no different from pubs that claim to sell 'fine' ales and we all know how meaningless that can be.

And while I'm having a moan, what's that about Mac's new 'Illustrious' beer on page 4 of the last POV. Described as a "traditional bitter with American hops". Surely this makes it an Anglo-American bitter? Experiment and Innovation is fine but do brewers have to confuse our taste buds with

their pseudo and often inferior adulterations of our famous British beer styles? I suppose it's a lot to do with marketing but now we've got IPAs that taste like oranges and lemons, stouts and porters that taste like chocolate and even our other native drink, cider, is being made with pears by some clowns. It's enough to make British craft brewers of fine ales weep in their pints of traditional best bitter - made with English hops of course!

M LaRoche

*Ed says:* As I have said in reply to Ian Boyd, the term Craft Beer has become totally meaningless and we are better off not using it.

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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## **Pints of View Beer Name Prize Sudoku**

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## Winners of Pints of View 284 Prize Crossword:

Adrian Kews of Redbourn E. K. Pleasants of Rickmansworth K. Breach of Rickmansworth

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W www.mbcf.camra.org.uk

### People, Pubs and Places

## A Pint at the Local - A Regular Pints of View Series

No.4. The Farmers Boy, Brickendon

rickendon village can be found two and a half miles south of Hertford. The Farmers **Boy** is believed to have been a pub before the 1850's – but a much smaller one than today – and was formerly known as the Woodman until around 1870. Sitting opposite one corner of the village green the two-bar pub today offers space and facilities for locals, ramblers and diners, near to Broxbourne Woods and is the last remaining pub in the village, the Five Horseshoes – in a neighbouring building - closed in 1956. By the 1850's the Farmers Boy was in the hands of the Hertford brewer, Thomas Driver Medcalf who sold it on to a second Hertford brewer, Percy Hargreaves in 1884 but in 1895 Benskin's of Watford bought his brewery and his tied houses were put up for sale.



The pub and cottage were acquired by the Waltham Abbev brewery who taken were over bν McMullen's in

1898 who then operated the pub for over 90 years. In the latter half of the 19th Century the landlord was Thomas James Harrison who was tenant for almost 40 years, the pub comprising a bar, parlour, tap room and cellar with 5 bedrooms and stabling. As the 20<sup>th</sup> Century flowered the pub became a popular stop for motorists exploring the lanes north of London and the cottage next door was added and opened into a second bar and later extended for a restaurant. The real ale revival, however, was slow in finding the Farmers Boy, Mac's cask ales were sold under top pressure into 1990. That year McMullen's decided to sell and the pub was boarded up but eventually bought by a pub company who carried out a major refurbishment before, in 1992 re-opening it with inside toilets and a heavier emphasis on food. A reputation for the quality of its food soon grew and into the 21st Century the pub also gained a reputation for its "Rock in the Car Park", a one day festival of good music and food held in the summer and in the pub car park which it situated opposite the pub attracting over 500 people from surrounding villages and nearby towns.

Then, the pub suddenly closed in 2014. As the



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months went by and the pub remained closed, concerns deepened, enough for the Parish Council to apply for (and secure) Asset of Community Value

status for the pub. In late 2014 Enterprise Inns leased the pub to Andy and Ioanna



Perkiss and they carried the pub forward until early 2017 when father and son Kevin and Mitch took on the lease aiming for the pub to be both a local and somewhere where good food can be enjoyed with a good pint. Effectively the two bars remain. To the left a smaller bar area popular with locals. This is linked, round the bar, to a much larger bar, extended back towards the garden. Mitch says "We will be serving Greene King IPA and Sharp's Doom Bar, with a changing guest beer, using some of the big names but small brewers too. We have regular live music (and karaoke with Dad doing a stint!) and

have regular family events. From the kitchen, we are offering well priced home cooked food every day and our Sunday lunches have been receiving great reviews. We will always strive to be at the centre of the community and pride ourselves on our warm welcome and fun atmosphere".

The pub car park is opposite incorporating a petanque pitch. The Farmers Boy is open all day from noon with food available 12-3pm and 6-9pm Monday to Thursday and all day at weekends. It is served by the very sparse Monday to Saturday 308/380 bus service from Hertford and is just over a half of a mile east of Bayford Railway Station.

Les Middlewood

#### Dick Turpin and the Ram Jam Inn

love stories about Dick Turpin and have published a few in this journal. In the last edition of "Beer" the quarterly magazine sent to CAMRA members, Roger Protz wrote an article about the book he has just written - *Inns on the Old Great North Road* and mentioned the Ram Jam Inn on the Rutland stretch of the A1. Sadly the pub closed some two years ago and is boarded up with little chance of reopening, but the name comes from another Dick Turpin tall story.



Dick was not the heroic character depicted in the Victorian novel "Rookwood" written by William Harrison-Ainsworth over 100 years after Turpin's death on the gallows. Turpin's life of crime started as a butcher who would steal from local farms the meat they sold, when this was discovered he became a footpad (basically a mugger). He then moved on to house breaking with an Essex gang who would want the residents to be at home. As farms and country houses would have hiding places containing their money and jewellery, to get the victims to give up their savings several forms of torture were used - one being to roast their household backsides the fire, another on threatening to rape the womenfolk which they

but Turpin escaped and joined up with a highwayman, he was not very tall and had a pock marked face from having smallpox as a child, and rather than being the dandy on a black horse charming the ladies, would be holding the horses of the coach and keeping an eye on the driver and guard. Anyway to get rid of his loot and to get information on travellers he used the many pubs of Essex and Hertfordshire, and it seems from the Ram Jam Inn story further north. Dick never liked paying for anything and it is said that to avoid having to cover his bed and board he jammed the landladies' thumbs into the top of the casks in the pub cellar. For those of you who know barrels this would be almost impossible as the holes for the spiles would be too small, and if the shives were removed would be too large. Anyway this is supposed to be how the Steve Bury pub name originated.

often did anyway. A number of the gang got caught

# London pub defends charging £13.40 for pint of beer

opefully you will have read my article "Why is Keg more expensive than Real Ale" and this is a perfect example of how the gullible are being ripped off in a trendy London Bar. The **Rake**, a speciality beer bar in the now upmarket Borough Market area near London Bridge has rejected the accusation that they are making "vast profits" on beer sales. The most expensive pint Cloudwater DIPA, Citra & Amarillo cost £13.40. which has been estimated to cost £1.27 a sip. Cloudwater have recently stopped producing real ale, and I think readers can imagine why when their Keg Beer can be sold for these prices with no skill or cellermanship necessary. Utobeer who run the Rake claim that as the beer is 9% ABV, saying "We are not making 'vast profits', we work to a margin like all businesses and if we stopped we'd start losing money and eventually go out of business."

"Cloudwater will not deliver directly to us unless we order a pallet from them, if you know The Rake we do not have the space so we have to order through a distributor who put their margin on it."

The distributor Euroboozer has denied it is to blame for the high price and published its costs. The firm's director said: "The difference in our price compared to Cloudwater's list price is minimal. I don't mind telling you our gross profit on this keg is £22.39. Following this Utobeer made a statement:

"When the cost of good beer goes over a certain price, we adjust our margins, look at our cash and



## 100 + BEERS, CIDER AND PERRY

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say 'well, that's too much on a keg' and then adjust nursing mothers had to drink up to seven pints of our pricing accordingly.

"As a result we have taken a good 25-30% hit on our usual overall margin here."

"No one is making anyone buy any beer but if you can afford it and want to then go ahead because it's a smashing pint.

"Good beer costs good money."

Well if you believe that you must have more money than sense. The average price of a pint in London is

£4.08, while across the country as a whole it is £3.47, according to The Good Pub Guide.

A few years ago I highlighted that the White Horse in Parsons Green was charging £7.40 a pint for a beer imported specially from America for their Beer Festival. From memory it was about the same strength.

### Ten things you May not Know about Beer

his article was originally published in the Firkin, the North Bedfordshire CAMRA branch's newsletter.

- 1. The water has an impact on the final taste of the beer. The success of beers from Burton upon Trent was due to the water (which comes from the Dove, not the Trent!). Burtonisation is adding gypsum to the water to make it similar to Burton water.
- 2. There are only two drinks consumed more than beer worldwide. These are water and tea.
- 3. The oldest known beer recipe is about 3,900 years old! It was created by the Sumerians in southern Mesopotamia (now known as Iraq). The recipe was part of a poem honouring Ninkasi, the goddess of brewing. However, there is evidence of alcoholic drinks similar to beer as far back as 7000BC in China.
- Zythology is the study of beer and brewing.
- 5. In Norse mythology it was believed that in Valhalla there would be a goat called Heiðrún waiting for people to provide with an endless supply of mead.
- In ancient Babylon if a brewer made bad beer there was severe punishment – to be drowned in it. (Barmaids serving short measure were drowned).
- 7. Think beer is a man's drink? Think again! Across the ancient world, brewing beer was linked to bread making so the first brewers were women. In ancient Peru only women of noble birth were allowed to brew beer.
- 8. In 19th Century Germany, it was believed that

beer a day to healthily breast-feed children.

9. Cenosillicaphobia is the fear of an empty glass. 10. India Pale Ales (IPAs) were invented to survive

the long sail between Great Britain and India. It was found that the pale ale would go bad during the voyage, so brewers began brewing it with a higher alcohol content and added more hops to preserve the beer. Thus a new style of beer was born and was

Why not go to the bar now and try an IPA?

Dan Veal

## Now it's glow-in-the-dark beer

ell hopefully not in the UK yet but two University of California San Diego Business students Josh Shaffer and Imad Ajjawi have produced *Globier*. Apparently the inspiration came when they were drinking beer in their garage one night when the lights went out, both spontaneously said "wouldn't it be great if our beer glowed in the dark". The Globier is now in production but the pair have

not revealed the ingredients (but insist that there is no GMO produce) including what makes the beer glow in the dark. The drink which resembles car antifreeze has received US food and Drink Agency (FCA) approval, though another obesity cure agreed by the agency has led to five deaths in Washington. Let's hope Globier never reaches our shores where there are bound to be some mad enough to drink it.

#### Oldies and pubs

ollowing studies done by ALMR (the Association of Licensed Multiple Retailers) it has been suggested that pubs should be trying their hardest to attract over 55's. I have heard of the "grey vote" which has helped defend triple locked state pensions but now everyone is chasing the "grey pound". Apparently over 55's have £320 billion of disposable income to spend and what better place than socialising down the pub? Over 55's are now 36% of the population and 30% of them live alone, with 9% eating out at least once a week. Although we are told by the media that pensioners are well off and don't need things like "bus passes" and "winter fuel allowances", a large number of people enter retirement on a tight budget. Special rates for pensioners' lunches and other deals can work well for both customers and licensees. It's all part of that socialising in a friendly controlled environment again. Steve Bury

### **People, Pubs and Places**

### What's in your drinks cabinet?

ell I doubt it's real ale but apparently it's worth a lot of money. Mixer specialist Franklin & Sons have estimated that the nation's drinks cabinets each hold just over £200 worth of booze, an astonishing £5billion for the whole of the UK. The trouble is a large amount of it is Cinzano, Martini, Dubonet, Campari and drinks brought back from holiday that you give to guests when you want them to leave.

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### **DOWN YOUR WAY**

This section contains information from a large number of sources and occasionally errors may occur. News items are supplied to meet newsletter deadlines, and which in some cases may unfortunately be out of date upon publication. Comments or additional information should be sent to our contact details on page 21.

**Aston:** Closed now for three years, a planning continuing events to celebrate their 200-year

**Crown** which will see the retention of a micro-pub on the site with surrounding areas converted to residential use. It seems the development of a

application has been submitted on the Rose and

smaller pub business will be designed around mainly village use - thus reducing traffic

considerations. The proposed keeping of a pub presence is a welcome and enlightened turn. **Baldock:** The **Golden Fleece** will soon be fitting an external automated defibrillator for the use of the

village community should the need arise. Landlord Tony West has retired after 40 years at the Victoria - a rest well earned! The pub is now under the ownership of Rob Scahill, also of the Orange Tree, Baldock.

**Charlton:** The sorry tale of the **Windmill** continues - closed, the building was stripped out many months ago. With a planning application for a change of use rejected, villagers fighting to save the pub met with their MP at an open meeting on 2nd August to see what steps the Government are taking

to support pubs, and what can be done here. Colney Heath: St Albans planners have decided that the Queens Head will not be returning to a pub as they have agreed to a house being built on the car

park with work well underway. **Bishop's Stortford: The British Legion Club** is due to close on 16 September. See article on page 12.

**Epping Green:** Planning approval has been given to the construction of a new function room and staff accommodation at the Beehive.

Harpenden: Ross and Sharon finished running the **Gibraltar Castle**, Batford, in July due irreconcilable differences with pub owners Fuller's Brewery, though they are still running the **Queen's Head** in Sandridge. A temporary tenant manager is now running the Gibraltar.

Hertford: The Greyhound in Bengeo Street reopened in July after a significant building and refurbishment project completed was by McMullen's. The two bars have been retained - the smaller front bar keeping a community focus. The rear bar has been extended to increase seating for food. The pub has been tastefully adorned with photos from its (and Bengeo's) past – and there is a range of Mac's real ales at the bar. Important maintenance and improvement work has taken

place at the White Horse. The Black Horse have

celebrations. Hertingfordbury: The White Horse has re-opened

after complete refurbishment. There are three handpumps and initial beers have included Adnams Southwold bitter and St Austell Proper Job, If you are looking to stay overnight there are seven ensuite bedrooms. There is not such good news just along the road where the Prince of Wales, closed for several years, is to be converted into a house. **High Cross:** The White Horse is closed and a planning application has been submitted to convert

it for residential use – along with new housing for the car park. This is the only pub in the village. With other local planning proposals on pubs looking to retain a pub presence (if reduced in size) one would hope planners might seek a similar outcome here.

Hitchin: Looks like the Radcliffe Arms has been saved, being taken over by Pizza, Pots & Pints (owned by Charles Wells), who also run the Old White Horse in Baldock. After a re-fit the pub was due to re-open in October. We expect beers from the Charles Wells range. Another closed Hitchin pub is also to be reprieved. The famous but closed Red Hart is due to reopen as Kite at the Red Hart in early 2018 after significant investment and

Northaw: The Sun which has been closed for some time now has mesh barriers round it.

refurbishment. More in due course.

Redcoats Green: The Farmhouse at Redcoats, is being developed as a hotel, restaurant and wedding venue. Much (including the excellent restaurant and bar) is already open and a handpump for Adnams Southwold bitter has been installed.

Sandridge: Following a kitchen fire at the Queen's **Head** in late July the pub temporarily closed and reopened in September. As a result of the kitchen fire the pub is currently not serving food. Fortunately its beer range is unaffected, serving regular beers Fuller's London Pride, Greene King IPA, and Timothy Taylor Landlord, plus two guest beers.

**St Albans:** Consultations for the proposed extension of the **Fighting Cocks** will commence soon.

Stapleford: Despite strong opposition from the village parish council, permission has been granted for the conversion of the former Woodhall Arms to housing. This unwelcome decision leaves yet another community without a pub and local

amenity. Just down the road, Waterford also lost its

last pub, in the 1980s.

Thundridge: At the time of going to press the Sow and Pigs is closed.

**Tonwell:** A planning application has been submitted to develop areas of the Robin Hood and Little John. It is proposed that a smaller pub will remain (losing the existing function room to residential use) and that buildings to the rear and a part of the car park will be developed for housing. It is pleasing to see that is retaining the majority of the pub.

Tring: The **Akeman** refurbished has been celebrating ten years since it was opened by Oakman Inns.

Ware: The John Gilpin closed by Mac's and sold to a developer now has the building of 'Gilpin Mews' flats progressing fast. The **Quiet Man**, at the eastern end of the High Street, was due to open in mid-September following delays as unforeseen building matters needed to be addressed. The pub is brother to the Quiet Man in Hertford and will follow a similar theme with TV sport, occasional live music and a range of real ales.

Watford: Planning permission has been granted for the One Bell to be converted into a restaurant. The One Crown is currently closed and is being refurbished.

#### **CAMRA BRANCH DIARY**

**HERTS & ESSEX BORDERS CAMRA** 

Mon 09 Oct: Branch Meeting - Prince of Wales, Green Tye. 8.30pm.

Mon 13 Nov: Branch Meeting - Bull, Much Thu 23 Nov: Letchworth Social - Crafty's, Garden Hadham, 8.30pm.

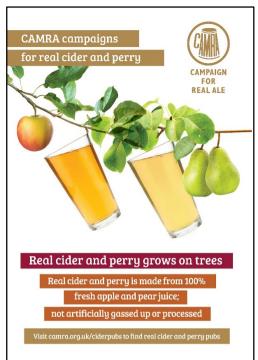
#### NORTH HERTFORDSHIRE CAMRA

**Sat 7 Oct:** Minibus trip. To celebrate CAMRA cider month this trip will visit several pubs including the regional Cider Pub of the Year, Woodbine in Waltham Abbey. Pickups from 6pm, Stevenage, Hitchin, Letchworth, Baldock & East Herts. Book via socialsecretary@camranorthherts.org.uk.

Tue 10 Oct: Branch Open evening & Cellar tour at the Standing Order, Stevenage Old Town. This will include the opportunity to tour the pub cellar, and preview the ales for the pub's beer festival at a special price for CAMRA members. Starts at 7.30pm.

**Sat 14 Oct:** Brewery visit to **Brewsters**, Grantham to present the Beer of Hitchin Festival award. Please get in touch for further details.

Wed 25 Oct: Hitchin Social - Highlander, Angel



Vaults Inn, Bricklayers, Half Moon. Starts at 8pm in the first pub.

Sat 18 Nov: Minibus trip to reviewing 5 GBG long list Pubs. Pickups from 6pm, Stevenage, Hitchin, Letchworth, Baldock & East Herts. Book via socialsecretary@camranorthherts.org.uk.

City Brewery, Three Magnets, Arena Tavern. Starts at 7.30pm in the first pub.

#### SOUTH HERTFORDSHIRE CAMRA

Sat 14 Oct: Branch Trip - A mini-bus trip to New River brewery, Hoddesdon. 12 noon - 1.30pm followed by local pub visits. Pick up in St Albans, Hatfield, Hertford and Ware. Pick-up times and details TBC. Contact Socials Contact for info.

Tue 17 Oct: Branch Meeting - Hertford Club, Hertford. 8pm. Speaker: Doug Horton from French and Jupp's, Hertfordshire maltsters - on malt, the malting process and its role in brewing.

Thu 19 Oct: Herts Liaison Meeting - Royal Oak, Tabard Street, Southwark. 7pm

Tue 14 Nov: Committee Meeting - Cross Keys, Harpenden. 7.45pm

Mon 20 Nov: Branch 45 Years celebration - Farriers Arms, St Albans. Nibbles at 7.30pm.

#### **CAMRA BRANCH DIARY**

Sat 11 Nov: North East Zone Pub Visits: Suggested Email: socialsecretary@camranorthherts.org.uk, route and event tbc - contact our Socials Contact for further details, or see our website. Sat 25 Nov: Hertford Ale Trail -8 pubs

commencing 1pm at the Hertford Club; 1.45pm -Old Barge; 2.30pm -; 3.15pm - Salisbury Arms Hotel; 4.00 – Quiet Man; 4.45pm – White Horse; 5.30pm – Black Horse; 6.15pm – Old Cross Tavern.

See article page 14.

Tue 28 Nov: St Albans Beer & Cider Festival Wash- Branch Contact: Andrew Vaughan. Up meeting - Six Bells, St Albans, 7pm

Sat 2 Dec: North West Zone Pub Survey Trip. Contact our Socials Contact for more details.

#### WATFORD & DISTRICT CAMRA

Fri 6 Oct: Cider Social - Land of Liberty, Peace & Plenty, Long Lane, Heronsgate, WD3 5BS, 830pm Wed 11 Oct: Rickmansworth Social - Druids, 205 High Street, WD3 1BB, 8.30pm; Fox & Hounds, 183 High Street, WD3 1AY, 9.15pm; Pennsylvanian, 115 – 117 High Street, WD3 1AN,

Mon 23 Oct: Branch Meeting - Oxhey Conservative Club, Keyser Hall, Lower Paddock Road, Oxhey, WD19 4DS, 8pm

Tue 25 Oct: Watford Social - Estcourt Arms, 2 St Johns Road, WD17 1PT, 8.30pm; Wellington Arms, 2 Woodford Road, WD17 1PA, 9.15pm; Flag, Station Road, WD17 1ET, 10pm

Thu 2 Nov - Sat 4 Nov: 23rd Watford Beer Festival -West Herts Sports Club, Park Avenue, Watford, WD18 7HP

Thu 9 Nov: Post-Beer Festival meeting - West Herts Sports Club, Park Avenue, Watford, WD18 7HP, 830pm

Mon 27 Nov: Branch meeting - West Herts Sports Club, Park Avenue, Watford, WD18 7HP, 8pm

#### **CAMRA BRANCH CONTACTS**

Herts & Essex Borders CAMRA

Chairman - Brendan Sothcott, Tel: 01279 507493 Minibus **Bookings** Call Graham 07753266983, Email: mini-bus@heb-camra.org.uk Pubs Officer - Vacant, any urgent enquiries to Chairman Brendan Sothcott.

Socials Contact Email: social@heb-camra.org.uk Email: Secretary@heb-camra.org.uk

Internet: www.heb-camra.org.uk

#### North Hertfordshire CAMRA

Chairman - Gill Richardson

Email: chairman@camranorthherts.org.uk Socials Secretary – Jeremy Kitson

Internet: www.camranorthherts.org.uk

South Hertfordshire CAMRA

Branch Contact: John Bishop, Tel: 01582 768478.

Email: realales@yahoo.com

Socials Secretary: Ian Boyd, Tel: 07402 323525 Email: ian.boyd@me.com

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Watford & District CAMRA

Email: branch@watford.camra.org.uk

Phone: 01923 230104. Mobile: 07854 988152.

Internet: www.watford.camra.org.uk

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