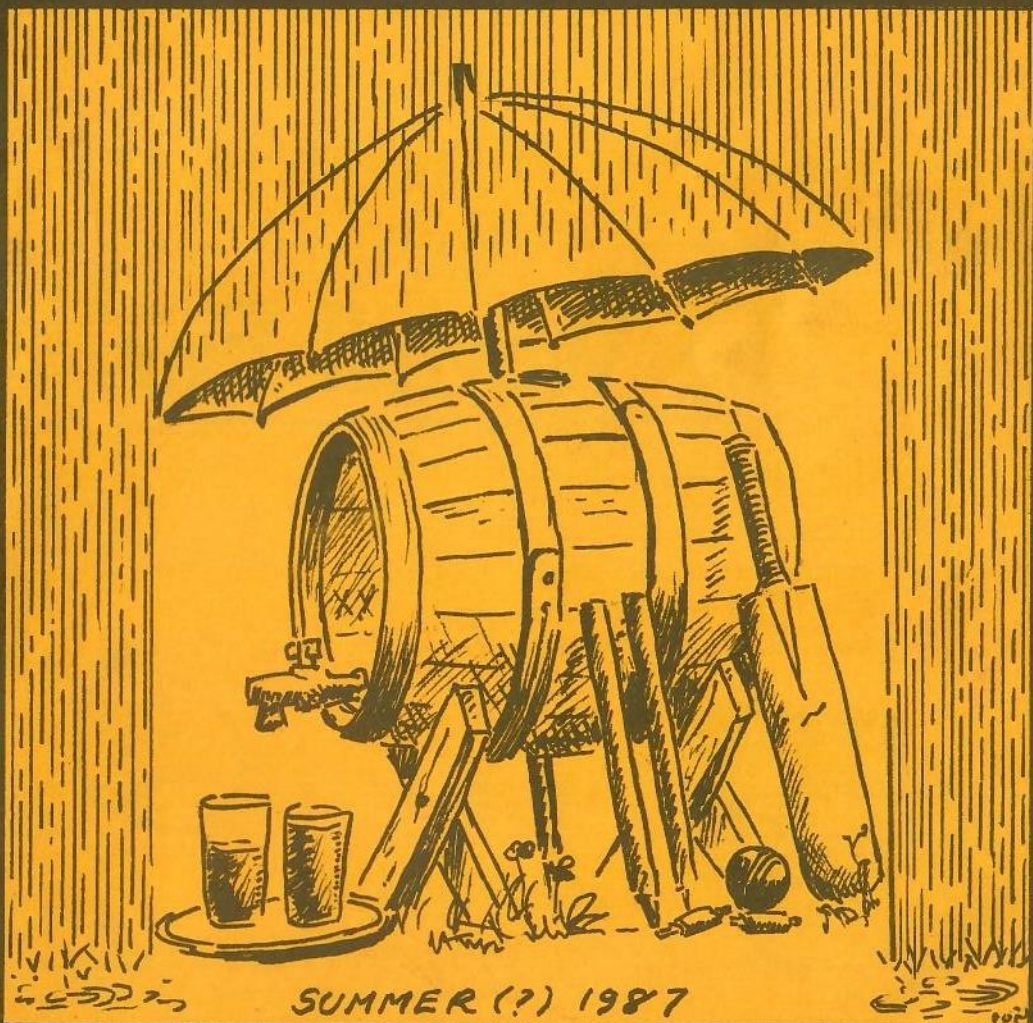


# HOP PRESS

FREE



SUMMER (?) 1987

Branch Activities:

Saturday, September 12th.

Annual Branch Outing - all day coach outing that will include a few beer stops here and there.

Tuesday, September 15th. 8.00pm.

Branch Meeting, Richmond Arms, Portswood.

Monday, October 12th. Evening.

"Meet with the students" evening - open social evening at the Richmond Arms, Portswood.

Tuesday, October 13th. 8.00pm.

Branch Meeting, Wykeham Arms, Winchester.

Friday/Saturday, October 30th/31st.

Eastleigh Beer Festival, Old Town Hall.

More details, 'phone Southampton 784537.

# The Weyhill Fair

- GOOD BEER - GOOD FOOD - GOOD WINE -

SPECIAL THIS MONTH! Sept 18-20  
ANDOVER FESTIVAL BEER & JAZZ TENT  
Real Ale and Thunder Band  
New Saint George Band  
MANY REAL ALES

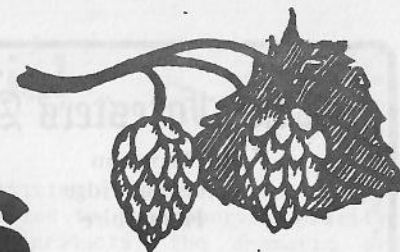


Weyhill Andover Hampshire.

Telephone Weyhill 3631



# HOP PRESS



## CONTENTS

- |                          |                |
|--------------------------|----------------|
| 3. Editorial             |                |
| 5. Moaning of the bar .. | Pat O'Neill    |
| 9. From the Press (1)    |                |
| 11. Insight              | Rob Whatley    |
| 14. Whither CAMRA?       | (letter)       |
| 18. Kegbuster            |                |
| 20. Crossword            | Dave Neale     |
| 22. Pubs of Bursledon    | Mike Etheridge |
| 26. Pub news             | Rob Whatley    |
| 29. From the Press (2)   |                |

Editor Charlie Excell. 105 Elder Close, Winchester. 63706

Published by Camra Southern Hampshire Branch.

Printed by Sarsen Press, 21 Hyde Street, Winchester.





# The Foresters Arms

Frogham  
Fordingbridge  
Hampshire

one of the few remaining  
**FREE HOUSES**  
in the New Forest

★  
LUNCH TIME BAR SNACKS  
CHOICE OF REAL ALES  
"SCRUMPY" CIDER  
LARGE GARDEN — CHILDREN'S ROOM  
— AMPLE CAR PARKING —

Proprietors: D. A. & L. A. JONES.  
FORDINGBRIDGE 52294

"AN OLD FOREST PUB FULL OF NOSTALGIA"



"GOOD BEER GUIDES"



John and Vicki Sharp

## The Red Lion

West Dean, nr. Lockerley  
Tel: Lockerley 40469

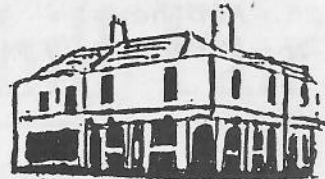
Morning Coffee Lunches

Sunday Roast Evening Meals  
a speciality

Bed and Breakfast

Strong Country Bitter  
Flowers Original Bitter  
Sam Whitbread

## SALISBURY ARMS SHIRLEY SOUTHAMPTON



\*Good Beer Guide\*

Bill & Jean invite you to  
try their Marston's Pedigree,  
Burton Bitter and Mercian  
Mild ~ All on handpumps

Hot Meals  
Lunchtimes and Evenings  
Winchester Road



# Editorial

Perhaps the two best known of Hampshire's working breweries are George Gale of Horndean and The Ringwood Brewery Company, based in Ringwood.

Ringwood is a forward looking company producing a fine range of beers in a brewery that impresses one with its cleanliness and efficiency. The company also operates a brewing equipment section which has set up brewing plant all over the world. Ringwood beer, good and consistent in quality can now be found in bars all over Hampshire and as a frequent guest around the country. Not a bad record for a company that started in the late seventies.

George Gale and Company have been around a bit longer than Ringwood, having been founded in 1750. The brewery, expanded in recent years to cope with extra demand created by a trading arrangement with Watney's Phoenix Brewery, brews a range of ales including two milds, an ordinary bitter (BBB) and the strong HSB and that heady brew, Prize Old Ale, a bottled beer with the impressive original gravity of 1095.

Sadly, Gales would appear to be in a period of decline. There is no doubt that their beers no longer have the distinctive flavour of only a few years ago. Quality is also variable, the flavours appear to vary from brew to brew - quite a common thing with the new small brewers but not to be expected from an established producer. Even the redoubtable Prize Old Ale seems to vary considerably in both taste and the amount of carbonation present.

Criticism of Gale's cannot only be limited to the changing quality of the products, the dramatic price increases over recent years have taken their beers up to, and in some cases above, the prices of the national breweries.

Whereas Ringwood is a young and forward looking company, George Gale And Company would seem to be resting on laurels earned ten years ago and hoping that their name alone will continue to sell a product that is now distinguished only by its mediocrity and high price.

## Hold the front page...?

This editorial was written, with some sadness, in the last weeks of July and it is now going to the printers in the last weeks of August. In the intervening four weeks there have been some hopeful developments. The latest brews from Horndean are reported to be, in the words of one regular BBB drinker, to be "like going back five years". Similar comments have been volunteered by others. Clearly, if this is a permanent improvement then the preceding editorial can be discounted and it will be smiles all round; the fear of course is that this is just another (in this case fortuitous) manifestation of the very variability that has been our main complaint all along. We sincerely hope that it is the former, by our next issue the matter should be clear.



## Pedigree The King Of Bitters

---

### Brewing Excellence

---

Marston, Thompson & Evershed plc  
83 Hyde Street, Winchester  
Telephone 65388-9

## Moaning of the Bar...

For some reason the British find that one of the hardest things to do is to complain; nowhere is this more apparent than in the pub. Yet, with the £1 pint now well established, everyone should expect a high quality product.

Many factors lie behind the reluctance to complain - a desire not to not to draw attention to oneself, the fear of looking foolish and not least a fear, produced from observation of a minority of licensees, of a belligerent and even abusive response. Incidentally, why is this only true of pubs? Has anyone ever been verbally assaulted when pointing out a stale loaf to a baker or a rotten apple to a green-grocer?

However, any regular pub goer will get a bad pint from time to time and when this happens a suitable complaint should be made. There are though, a variety of causes of bad beer and the appropriate action will depend on the specific case.

Firstly let us look at the problem of the cloudy pint. The commonest cause is when the pump pulls up the last pint or two of the cask and brings up some sediment and finings with it. The beer will be uniformly opaque and will have a harsh, unpleasant taste. Almost always serving such a pint is an innocent mistake and a polite, matter of fact complaint should get a replacement. Also fairly common is the hazy pint that results from serving a cask that has not quite fully settled ('dropped bright'). In most cases this young beer will taste quite palatable, so the decision as to whether or not to return it becomes one only of your

aesthetics. Years of brewers' advertising hype have built up a belief that all beer should be crystal clear, 'polished' in brewer's parlance, so if you are a visual drinker and find it offensive not to be able to read the paper through your glass then your complaint should be well received. Of course, unless the pub is big enough to have several casks in service a replacement pint may not be available.

A different type of visual defect is the foreign body. Petals from the hop flowers are a fairly common sight, no cause for concern here drink the beer and ignore them, a mention to the landlord may be appreciated though since he may not know that a hop filter has been broken or left off. Much more sinister is the appearance of large lumps of solid yeast, almost always a sign of dirty beer pipes. If this is a regular happening and the beer is never quite in perfect condition you may wish to review your continued patronage of the house...

Apart from the last point, the problems already dealt with can, and do, happen in any pub and are no reflection on the general running of the house; 'off' beer is another matter entirely. Two main things cause the flavour of cask beer to deteriorate: contamination by bacteria and wild yeasts and loss of dissolved carbon dioxide. The microbes are responsible for progressively turning the alcohol into vinegar (acetic acid) whilst the loss of carbon dioxide leaves beer flat and lifeless. Oxygen from the air also plays its part, producing more hard to define



YOU'LL FIND A WARM AND FRIENDLY ATMOSPHERE AT THE

# HAM FARM PUB



## GREAT PUB FOOD

SEPARATE RESTAURANT AND BAR

BAR MEALS 7 DAYS A WEEK (12-2)

**COURAGE  
BEST BITTER  
& DIRECTORS**

GARDEN AREA • ADVENTURE PLAYGROUND

HAM FARM, TWYFORD ROAD, EASTLEIGH. TEL (0703) 619181

stale, oily flavours.

If you are offered a pint of antique, vinegary beer this can never be an unwitting accident, it takes quite some days for beer to deteriorate to this state. Continuing to try to sell it is no less than a deliberate attempt to swindle the customer. Quite bluntly, any landlord allowing his pub to sell flat, vinegar/beer mixture neither deserves his licence nor your custom. Luckily, such rogues are only a small minority but there are still enough to be a big threat to Real Ale and its drinkers.

Half a century ago, in another era when pub profits were tiny and pubs much more plentiful, all beer was Real Ale. However, its quality was so variable and landlords' chicanery so commonplace that the brewers and the drinkers revolted; keg beer, with its attraction of consistency, swept the land and the traditional, living beer was almost lost. Things are better now, Real Ale has been rescued, its uniqueness recognised and it is a quality product in a prosperous industry. Yet the old spectre is returning, here and there slovenly and grasping landlords are again trying to pass off rubbish onto a generally docile public. If we, the customers, put up with it then history could repeat itself. So if you are unlucky enough to get such a glass of vinegar you must complain - you owe it as much to us all as to yourself and it is only fair to the vast majority of good landlords, caring and skilled craftsmen, that the maverick few are exposed. Do not just leave the beer and walk out (it may even be 'put back' and sold again!!) nor suffer it in silence vowing not to return. Let the landlord know that

you know that you are being swindled. If you get no satisfactory explanation, write to the brewery; despite what we may sometimes say about them, all brewers want their beer to be looked after and sold in top condition.

One last class of problem is a trouble for the early drinker, it is the "first pint out, Sir..." situation. Two possible causes here: commonly, a warm and flat, even metallic-flavoured, pint that has been lying in the pump all night or, less frequent, is the odd-tasting drink that results from the pipe cleaning fluid not being fully flushed out. In either case hand them back!

*Mike & Jocelyn*

*Welcome you to...*

## The Junction Inn

Priory Road, St. Denys,  
Southampton.

Tel: Soton 584486.

**MARSTON'S**

**TRADITIONAL ALES**

DIARY NOTE \* DIARY NOTE

EASTLEIGH BEER FESTIVAL  
WILL BE ON AGAIN SOON.  
DON'T MISS IT

FRIDAY OCTOBER 30TH.  
SATURDAY OCTOBER 31ST.

DIARY NOTE \* DIARY NOTE

KEITH and THE STAFF

WELCOME YOU TO A WARM  
AND  
FRIENDLY ATMOSPHERE AT  
**the FULFLOOD arms**  
CHERITON ROAD,  
WINCHESTER



**Marston's**  
**Traditional ales**

CAROL & GARY BRINDLE

ST. JAMES TAVERN  
3, ROMSEY ROAD  
WINCHESTER. HANTS.  
TEL: 61288



BED & BREAKFAST  
LUNCHES  
OUTSIDE BARS

**WADWORTHS**

# Independents scoop up the top awards

BRITAIN'S independent brewers took most of the top prizes at the Brewing Industry International Awards at Brew 87 in London last month.

Hall & Woodhouse of Dorset carried off the championship trophy for cask beer with their Tanglefoot strong ale, after having won the gold medal for the top pale ale of an original gravity 1043-55.

The other class winners for cask beer were Brain's Bitter from Cardiff (pale ale 1030-36); Crown Special from Pontyclun (pale ale 1037-42) and Davenport's Mild from Birmingham (mild ale 1030-40).

Class runner's-up were Tolly Bitter from Ipswich, Courage Best from Bristol, Bateman's XXXB from Lincolnshire and Greenall's Mild from Warrington (*full cask results top left*).

More embarrassing for the national brewers, they were also left with froth on their face when it came to the lager section.

Lowenbrau from Allied's Wrexham plant took the overall prize after winning the premium class, but in the standard class (1037-42) the heavily promoted brands came nowhere.

First was John Young's London Lager from Wandsworth, followed by Faust Export from Eldridge Pope of Dorset and Marston's Pilsner from Burton. Davenport's Continental took the 1030-36 class, while Federation's LCL Pils from Newcas-

tle won the World Bottled Lager trophy.

Marston's Owd Roger knocked out all the competition to take the small-pack beer championships, after having won the 1060 plus class. Independents also dominated the other classes in this canned and bottled beer section.

Apart from John Smith's Strong Ale taking the pale ale 1043-57 class, the other winners were: Robinson's Pale Ale from Stockport (pale ale 1037-42); Burtonwood's Tom Forshaw Bitter from Warrington (pale ale 1030-36) and King & Barnes Brown Ale from Sussex (brown ale). Home Brewery from Nottingham won the stout award.

Altogether the competition, held first at Burton-on-Trent and then at Earl's Court in London, attracted 900 beers.



## Real ale winners

**CASK CHAMPION:**  
Tanglefoot  
(Hall & Woodhouse, Dorset).  
**CLASS RESULTS:**

- Class 1 (Pale Ale 1030 to 1036)  
1. Bitter (Brain, Cardiff).  
2. Tolly Bitter (Tolly Cobbold, Ipswich).  
3. Flowers IPA (Whitbread, Cheltenham).  
Commended: Walker Bitter (Tetley-Walker, Warrington).
- Class 2 (Pale Ale 1037 to 1042)  
1. Special 1041 (Crown Brewery, Pontyclun, Mid Glamorgan).  
2. Best Bitter (Courage, Bristol).  
3. Traditional Ale (Davenport's, Birmingham).
- Class 3 (Pale Ale 1043 to 1055)  
1. Tanglefoot (Hall & Woodhouse, Blandford, Dorset).  
2. Bateman's Treble XB (Bateman, Lincs).  
3. Theakston's XB (Theakston, Carlisle, Cumbria).
- Class 4 (Mild Ale 1030 to 1040)  
1. Davenport's Mild (Davenport, Birmingham).  
2. Greenall Mild (Greenall Whitley, Warrington).  
3. Home Mild (Home, Nottingham).

## Lacon insult

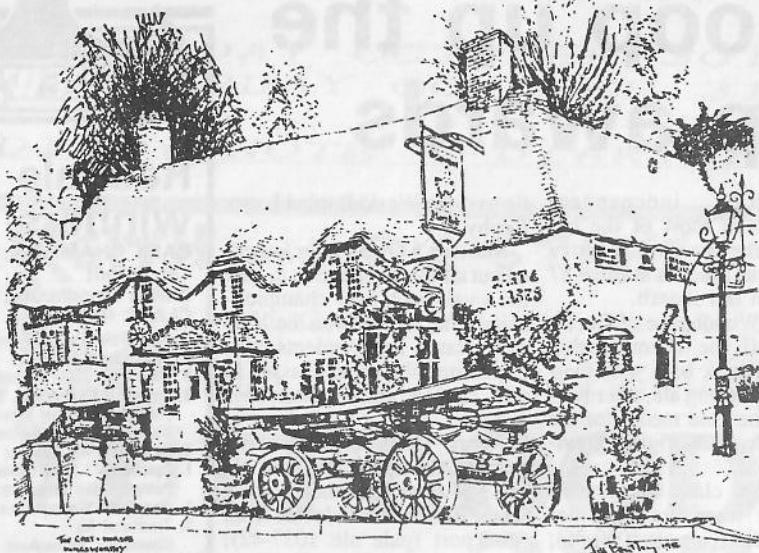
HOW to tarnish a famous brewing name the Whitbread way: the Chiswell Street Charlies have launched "Lacon's Brewery Lager and Lime". To add insult to injury the cans even feature the former Great Yarmouth brewers falcon logo. Lacons was taken over by Whitbread in 1965, and closed, of course.

• For the not too squeamish: Whitbread reveal that "Lacons is a full-strength quality lager (OG 1030-1034!) with the addition of natural lime concentrate."

What's Brewing,  
July 1987



# The Cart & Horses Inn



## BARS

Marstons  
Traditional Ales  
Cold Buffet  
and Bar Meals

## RESTAURANT

Carvery,  
A la carte  
and  
Children's Menu

BEER AND SKITTLES  
(IN CONVERTED 300 YEAR OLD BARN)

SUMMER BAR-B-QUE and CHILDREN'S PLAY AREA

FAMILY ROOM IN WINTER

3 LARGE CAR PARKS

KINGS WORTHY

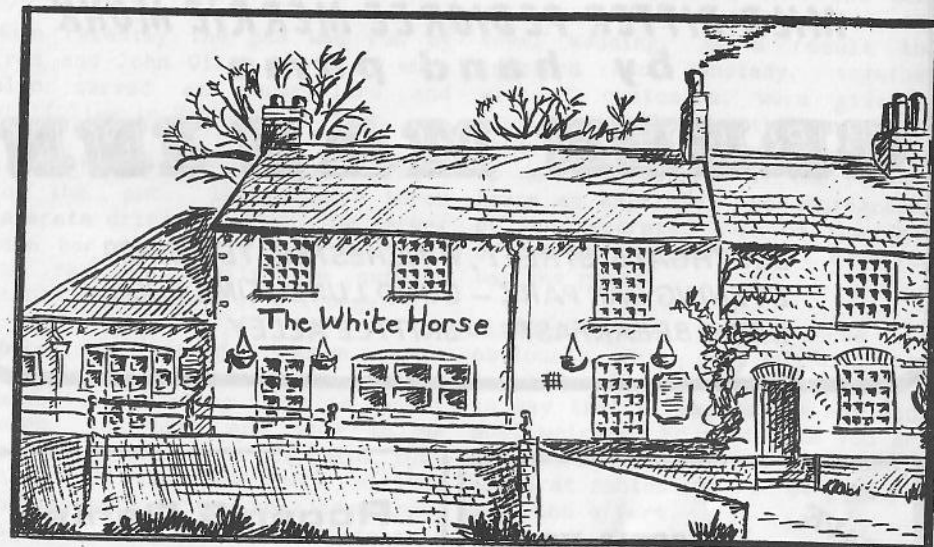
::

Near WINCHESTER

TELEPHONE: (0962) 882360

# INN-SIGHT

## White Horse, Ashton



The White Horse at Ashton is not easy to find, but those who take the trouble are assured of a warm welcome from licensees Arthur and Carol Noot, who, by this Christmas will have celebrated 10 years at this, their first pub.

The White Horse is an attractive building, to be found half way up Beecher's Hill about a mile north of the centre of Bishops' Waltham (The Ordnance Survey grid reference is 557187)

A map on the wall of the bar indicates that there was a White Horse public house here in 1871; although the first recorded mention of one on the site goes back to

1827, when the building came into the hands of one William Hutt. What is now the pub had been known in 1812 as the New Cottage. At the same time, Hutt also acquired the adjoining Old Cottage; this is now the licensees' accommodation. It is said that the whole building was at one time divided into five cottages, but there is no documentary evidence of this.

Henry Paice, who bought the White Horse in 1852, was also a shopkeeper in the village. He died in 1898, and then through the turn of the century there was the sort of rapid turnover of publicans that we are more used to seeing today.

John & Heather Snellgrove

WELCOME YOU TO TRY THE FINEST



**MARSTONS**

**MILD·BITTER·PEDIGREE·MERRIE MONK**

**by hand pump**

**GREEN MAN INN**

SOUTHGATE STREET, WINCHESTER. TEL. 65429  
EVENING CAR PARK – GOOD LUNCHTIME FOOD  
BED & BREAKFAST – SKITTLE ALLEY

DAVE  
& ALI

Welcome you  
to the

**FRIENDLY**

**ROEBUCK**

**INN** STOCKBRIDGE RD.  
WINCHESTER

MARSTONS • BURTON BITTER  
• PEDIGREE

- LARGE CAR PARK
- BEER GARDEN
- GOOD BAR FOOD  
LUNCHTIME & EVENINGS

TEL: WINCHESTER 65412

Roger & Denise

Welcome you to

**THE  
LINDEN  
TREE**

School Road Bursledon

**Wadworths Ales**

Home cooked lunches

More stability returned during the 1910' and 20's under the direction of Mr. Frederick Elliot although, as one of the many pictures in the bar shows, by the early 1930's the White Horse was owned by Strong's Brewery and in the proprietorship of a Louis Babage.

More recently the pub was run by Iris and John Giles, both of whom also served as councillors and still live in Bishop's Waltham.

Although there is just one entrance to the pub, there are three separate drinking areas. The larger main bar includes a dart board at the far end, while the quieter Stable Bar is more of a lounge.

There are genuine wooden beams throughout, but the Stable Bar has had a false ceiling added in recent years. The bars are soon to be refurbished, but it is said that this will involve only minimal changes such as new seat coverings, rather than the professional vandalism that has blighted all too many of our pubs of late.

A good range of Whitbread beers is available, with Wethered Bitter, Flowers Original and Samuel Whitbread Strong Ale all served in excellent condition from the handpumps. Furthermore, inclusion in the Egon Ronay Pub Food Guide for the past few years is testimony to the quality of the food on offer.

The White Horse is very much a part of the local community, a fact which was emphasised when Radio Solent visited the pub for an outside broadcast a few years back. A float is entered in the Bishop's Waltham carnival every year, and a number of prizes have been won. The pub also raises a great deal of

money for charity; last year a cheque for £1,020 was presented to the local Gateway Club - a body helping the mentally handicapped.

In 1981 the White Horse won first prize in a competition run by Whitbread Wessex to find the best decorated pub on the day of the Royal Wedding. As a result the landlord and landlady, together with 40 customers, were given a tour around the Mountbatten estate at Broadlands followed by a slap-up meal and cabaret at the Potters Heron at Ampfield. The photographs of the decorated pub, on the wall of the bar, show how well deserved was the prize.

Although the White Horse is obviously very popular with its loyal local drinkers, this is not to say that strangers are not made most welcome. So next time you are in the area, seek out the White Horse at Ashton. You'll be glad you made the effort.

Grateful thanks to Jonn Bosworth and Trevor Harvey of the Bishop's Waltham Society, who helped with some of the information for this article.

## US invasion?

AMERICAN brewing giant Anheuser-Busch is poised to enter the West German market — through the Danish back door. It has concluded a licensing agreement allowing Denmark's United Breweries to produce Budweiser. Other American firms are expected to follow, using their trading relationship with German brewers. Coors is already linked with Kaltenberg, while Miller, which brews Lowenbrau in the USA, is looking for a reciprocal arrangement in Munich.

What's Brewing, July 1987



# Wither CAMRA?

The following article is a letter received from a local licensee, it has been shortened to save space but no essential content has been removed. Ed.

Was the "poison in the beer" outburst at the press launch of last year's Good Beer Guide the firmest indication yet that CAMRA has lost its way? I think so.

Yet, having said that CAMRA has lost its way, implies that times were when it had not. Beer lovers' of the Kingdom will unite in their praise and thanksgiving for the missionary zeal with which the onset of chemical beer was defeated in CAMRA's early and difficult days.

Thanks to the efforts of the supporters of Real Ale, cask conditioned ale was saved from the scrap heap prepared for it by mindless marketing men who thought that millions of pounds invested in hollow slogans would kill the traditions of centuries and stem the tide that is caused by consensus demanding what they really want. It was a victory of which Ralph Nader would have been proud.

But any hope that the major brewers have learnt their lessons and repented in their ways has proved to be as solid as shifting sands. They continue to misunderstand the difference between an English Pub and a disco or a gaming house. They have forgotten the role of the tenant and decided that they themselves would be richer by installing under-paid and under-motivated managers. (How anybody can run a good pub - with all that

it means - without being able to reap the benefits for himself is beyond me).

Perhaps Courage's move back towards tenanted houses is a chink of light in the darkness?

But the fact that the major Brewers (representing the un-enlightened section of the trade) have lost their way is no reason for CAMRA to follow their bad example. Here it is relevant for me to voice my vested interest.

I am a tenant of an Eldridge Pope House and have been a Real Ale drinker for 28 years. I have, therefore, a personal interest in ensuring the continuity of Real Ale and pubs as fundamental to British life. In other words interests parallel to those of CAMRA.

Or have I? Yes, I keep Real Ale and take care to keep it in the best possible condition. Yes, we preserve traditional pub atmosphere - three log fires, candles at night, no gaming machines, no music, a drawer of traditional pub games, a bar full of customers' own tankards and a variety of books to read. All good traditional CAMRA stuff?

Amongst those books I keep a Good Beer Guide and my customers thumb eagerly through the pages to find out what it has to say about their "local". Good drinking time is lost double checking that they had not missed the entry - no they had not, it is not there. Nor are any of the other two hundred or so Eldridge Pope houses. For they have committed an "original sin". For they use, and I am whispering

now, cask breathers! This it seems is quite sufficient for all sensible, right thinking and objective CAMRA members to condemn them to everlasting omission from the Good Beer Guide for so doing!

But wait, 99% of my customers would not know what a "cask breathing system" was if I asked them; all they know is that they enjoy good beer in their local and they keep coming back for more of it. I have only had my pub for 2½ years and in that time sales of cask conditioned beer have increased by 46% (with national sales static), an even more telling statistic is that when lager and beer sales are added together, lager still only represents 17.5% of the total - only about a third of the national average. Yet, CAMRA still puts me and all of the other cask breather users, in the corner, facing the wall, as far as they are concerned, we do not exist.

Returning to my original theme, has CAMRA lost its way? My view is that its attitude to the cask breather is evidence that it has. Why should my pub, and many others like it, be denied access to the Good Beer Guide on a marginal and highly dubious technicality when all the other CAMRA requisites of a good pub are maintained? I am not a technical man, but I am an ardent quaffer of Real Ale - mostly, perforce, my own - and in my own view the cask breather keeps real ale fresher and livelier on the palate than ale that is left open to the atmosphere using the simple 'spile method'. In technical terms I can prove nothing, but does that matter, provided that the beer I sell is properly cask conditioned and that the customers are satisfied with the quality?

My view is that a pub should be considered for entry into the Good Beer Guide on its overall performance in meeting all of the criteria of the CAMRA definition of a good pub - and not on minor technical details that are *indiscernible to the Real Ale drinking public*. I am surprised that pubs are not so judged, and rest my case on behalf of all of us "cask breathers" with a simple set of questions to which CAMRA may know the answers.

① We all agree that the less interference with the ale from the cask to the glass the better - but surely the biggest interference is the pipe that carries the beer from the cask to the glass? I clean my beer pipes twice a week and keep a sample from each beer before and after cleaning. The difference encourages me to maintain a twice weekly pipe cleaning that is not, to say the least, "common in the trade".

I am lucky and have a short "pipe run", yet I know of pubs with the special CAMRA mark of approval that have long flat runs of narrow gauge pipe that pass through uncontrolled temperature areas - all of which is mirrored in the marginal quality of the ale provided. But, there is no cask breather and so all is well!

② The pub business is a tough one to be in and 'last orders', with prospect of the pub clean-up, makes bed a midnight prospect. I wonder how many cask breather-less publicans wake up in the morning and find the spiles still out, the beer having breathed in 8 hours of oxygen through the night? The cask breather obviates this problem. I wonder if it contaminates the beer in a worse manner than 8 hours of

subjection to that common enemy of good ale - oxygen?

© What the eye does not see... I wonder what objective research has been carried out amongst the CAMRA faithful to see if they can detect the difference between a beer that has been subjected to CO<sub>2</sub> imposed by the cask breather system to one that has not? If so, what was the outcome? Try the same test with beer straight from the cask against that pulled through the pipe, and the technicians of CAMRA might find that they have been barking up the wrong brew!

© A clean, hygienic glass - like clean beer pipes - is a "sine qua non" of a good pint of ale, yet how many pubs in the CAMRA Good Beer Guide use rotating brush 'dunking machines' or just a sink and tea cloth, with all the imperfections these imply? It does not matter, the cask breather is the enemy, surely?

No, the enemies are the increasingly larger and larger brewing groups dominating the industry with no understanding of the traditional English pub or its customers. Customers who, as all the figures show us, are neglecting their local pubs in favour of alternative ways of spending their disposable income. CAMRA's job must be to fight that enemy and defend the traditional pub and its ale drinkers, rather than try to discover how many angels can dance on the head of a pin. For such is the nature and purpose of the anti cask breather lobby in CAMRA at this moment. CAMRA has lost its way.

I leave as I was addressed in a recent circular "Dear lapsed member". Are you really surprised?

## What's Brewing, August 1987

# Record breaking brew . . .

Cornish Brewery of Redruth has brewed a special Domesday Ale that has reached the record-breaking alcohol by volume content of 13.5%. No other British beer can match this.

Domesday has also broken the World original gravity record with an outstanding OG of 1149°.

The special Devenish brew will come to maturity later this year, with the first 100 bottles auctioned in aid of the BBC's "Children in Need" appeal.

The technical achievement of the Cornish Brewery's head brewer, Tony Wharmby, is to have produced a very strong beer with a good flavour. "Not found in Domesday Ale are the sweet and cloying palates of some super-strength products," say the brewery. "The beer is nutty and rich."

The special brewing of Domesday Ale was begun on the last day of 1986, the 900th anniversary of Domesday Year. Since then the maturing ale has risen in alcohol content in its conditioning vats and is now past the British record of 13% and is very close to passing the world record of 13.7%.

Tony Wharmby is confident that this process, which is still continuing, will take the ale beyond the world alcohol record, challenging Samichlaus from Hurlimann of Zurich.

# INNKEEPERS INFORMATION SERVICES

37-39 SOUTHGATE STREET, WINCHESTER

"THE PROFESSIONALS"

STOCKTAKING

\*\*\*

REGULAR PROFIT & LOSS ACCOUNTS

\*\*\*

QUARTERLY V.A.T. ACCOUNTS

\*\*\*

YEAR END FINANCIAL ACCOUNTS

\*\*\*

FIXED FEE

OUT-GOING

BROKERAGE SERVICE

\*\*\*

PAYROLL AND BOOK-KEEPING SERVICE

\*\*\*

Telephone Mr. R. Feek on

64133 (daytime) WINCHESTER 60631 (evenings)

"THE PROFESSIONALS"

WE DO NOT employ ex-brewery officials, 'bottle-counters' or other 'know-alls' who haven't a clue how to run a pub!

WE DO have 25 years personal experience at your disposal!

LIFE MEMBER: L.V.N.H. - L.T.C.H. - S.L.V. & L.V. SCHOOLS

LIFE BRANCH MEMBER: L.V.A. & N.A.L.H.M.





# KEG BUSTER

BY BILL TIDY

18



KEGBUSTER IS PUBLISHED MONTHLY IN CAMRA'S NEWSPAPER "WHAT'S BREWING"

Roger & Karen  
Welcome you

Millbrook Road E.  
Freemantle  
Southampton  
225625

Pub Games  
Childrens Garden  
Happy Hour

**THE KEY & ANCHOR**  
WHITBREAD REAL ALES AT SENSIBLE PRICES  
FLOWERS ORIGINAL  
\* POMPEY ROYAL \*

Piano Sing  
Along

Tasty Hot and  
Cold Bar Food

PAT & JOHN GREEN WELCOME YOU TO

The  
**RACK & MANGER**

FOUR MILES FROM WINCHESTER  
ON THE STOCKBRIDGE ROAD

WIDE RANGE OF HOT & COLD SNACKS ALWAYS AVAILABLE  
PARTIES & OUTSIDE BARS CATERED FOR  
LARGE CAR PARK CHILDRENS GARDEN

**MARSTONS REAL ALES**

Your Hosts, REG and ANN with son PAUL, Chef, welcome you.



**THE PHOENIX INN**  
TWYFORD • HAMPSHIRE  
Telephone: Twyford 713322

17th Century Village Inn  
Car Park & Beer Garden.



**MARSTON'S** Traditional Ale



RABBIT

WASTEBEPIPE

# Crossword

MM

ADIRESTEW ST Y

## ACROSS

- 1 Two kings opt to take a strange bird. (6)
- 4 Drove start of letter back - around two thousand. (6)
- 7 Cook a dire stew around the Fawley area. (9)
- 9 Catch part backed. (4)
- 11 Begin about a life form... (5)
- 13 ...preferably the rodent in front of her. (6)
- 14 Gazed at large "D", maybe. (6)
- 15 Attacks claiming first prize at waterfalls. (6)
- 17 Cited a point and made public statements. (6)
- 19 Old and insipid deadlock with out endgame. (5)
- 20 John - Paul the writer. (4)
- 22 Sounder gives endless roar. (4)
- 23 Undercover points develop strangely! (9)
- 24 Test town associated with 7
- 25 I stare strangely at a cartoon, across. (6)



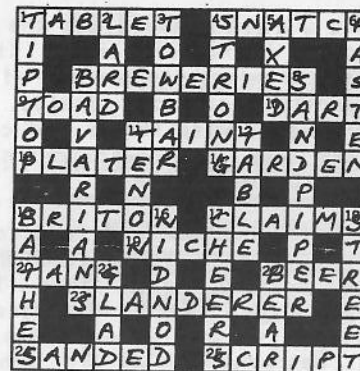
1 STARE

10 AC TEST FOR CROSSWORD COMPILERS OMITTING CLUES.

- 1 Beer carrier. (4)
- 2 Harvest fruit upside - down? (4)
- 3 Precarious movement in repartee? Terrific! (6)
- 4 Is in a circle, going up. (6)
- 5 Sounds like the state in which lawns are cut! (4)
- 6 Cursed, it would seem, and stopped the flow. (6)
- 7 Odd paste used in clean outlet... (9)
- 8 Removed more roughly, Edward. (9)
- 11 Article in resting places could be kept on a string. (5)
- 12 Float, for example, up around the top. (5)
- 15 Sword hit that is right. (6)
- 16 Hard fish in pig's dwelling. (6)
- 17 The joints that blew so violently. (6)
- 18 Salty South African railway. (6)
- 21 Finishes the trend-setting bit. (4)
- 22 Heartless animal - most excellent! (4)

As usual we are giving two bottles of Prize Old Ale to the first two correct entries opened on the twentyfirst of September.

M-D



Here is the solution to our last crossword, in the Spring Edition. There were five correct entries received and the first two opened will get their bottles of Prize Old Ale. Unfortunately, with the compiler away on his hols, we have not got access to the names and addresses of these lucky winners!!

Note that the address for completed entries is:

Hop Press Editor,  
105 Elder Close,  
Badger Farm,  
WINCHESTER.



Joan & Bill Welcome you GOOD BEER GUIDE

# MASON'S ARMS

ST MARY'S ST SOUTHAMPTON

GALES MILD · B.B.B. · H.S.B.

• • HOME COOKED FOOD ALWAYS AVAILABLE • •

## Pubs of Bursledon

Bursledon has received much fame recently, since it was the setting for the BBC television series "Howard's Way", in which it was re-named "Tarrant". Situated on the western bank of the river Hamble, which is itself to the east of Southampton, the village is easily reached by car, rail or boat; although it must be noted that parking can be extremely difficult in the narrow lanes. The village has a number of pubs that are well worth attention.

**The Linden Tree.** The northern end of Bursledon is known as Lowford and on School Road, Lowford, is the Linden Tree (formerly named the Fountain). The pub was sold by Whitbread to the Wadworth Brewery and re-opened in August 1986 with its new name. Its cosy one-bar interior with light background music and no fruit machines is justly popular, whilst a full selection of Wadworth's IPA, 6X, Farmer's Glory and, in winter, the Old Timer attract many discerning drinkers. The large garden has plenty of play equipment to keep children amused in summer.

**Fox and Hounds and The Lone Barn.** Found at the foot of a steep hill, at Hungerford Bottom, this pub consists of two parts. The front of the building is the Fox and Hounds public house. Its stone flagged floor and low oak beamed ceiling with an abundance of hanging "knick-nacks" give it an olde worlde effect, although this is offset by the pool table, dartboard and loud juke box.

If you walk from the pub, through the modern looking covered way, you will arrive at The Lone Barn. This

Barn formerly stood on the Downs above Winchester until it was transported to its present site and expertly restored. Inside, there is a fine selection of old country tools and implements, including several hand-carts

With its own bar and food counter, the Lone Barn is spoiled only by the Holiday Camp style Tannoy, blaring out the food orders. The pub is run by Gateway Hosts, part of Watney's. It sells Webster's Yorkshire Bitter and the rarer Ushers' Best Bitter, both are pricey at a pound a pint. For those wanting a stronger beer there is Ruddle's County at one pound and ten-pence.

**The Vine.** The Vine is located in the narrow village High Street. The plain exterior hides a cosy and comfortable interior and although there is only one bar, the pub still has room for a dartboard. With no music, the pub creates an atmosphere all of its own, and a good local trade can be found here. Marston's Burton Bitter, Pedigree and Merrie Monk are served by handpump at the lowest prices in Bursledon. At times the parking can be difficult, at other times impossible!

**Jolly Sailor.** Certainly the most well known pub in Bursledon, The Jolly Sailor is best reached by boat as parking can be very difficult at busy times. The rear of the pub is on Land's End Road and it is reached by a flight of steps; the frontage is onto the river wall.

The Jolly Sailor was recently sold and new owners, Hall and Woodhouse,

# THE PLOUGH

BURSLEDON - Tel: Bursledon 2743

*Business Luncheons - Pub Grub*

*Beer Garden - A PHOENIX HOUSE*

Friendly Atmosphere - Mine Hosts: Neville & Ginny Guard

WEBSTERS YORKSHIRE BITTER GALES HSB

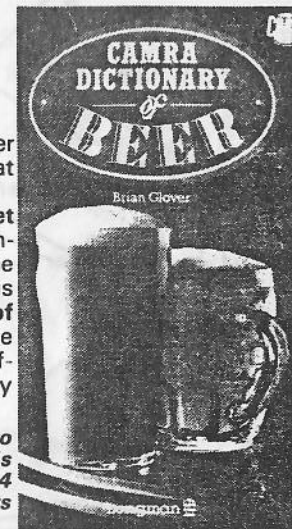
## BOOZER'S SPECIAL

*Special offer . . .*

AS A seasonal summer offer you can obtain two books at a special combined price:

Michael Jackson's Pocket Beer Book (£4.95), the connoisseur's companion to the fine beers of the world, plus the CAMRA Dictionary of Beer (£2.95), the invaluable Who's Brew of beer, are offered together for only £5.00.

Send your cheque (payable to CAMRA Ltd) to Boozer's Bookshop Offer, CAMRA, 34 Alma Road, St Albans, Herts AL1 3BW.



*John & Mo welcome you to:*  
**THE NEW INN, Bevois Valley**

**Gales award winning ales  
- at their best!**

**Snacks and lunches**

**Monday - Saturday 12 - 2**

HSB BBB XXXD

GOOD  
BEER  
GUIDE



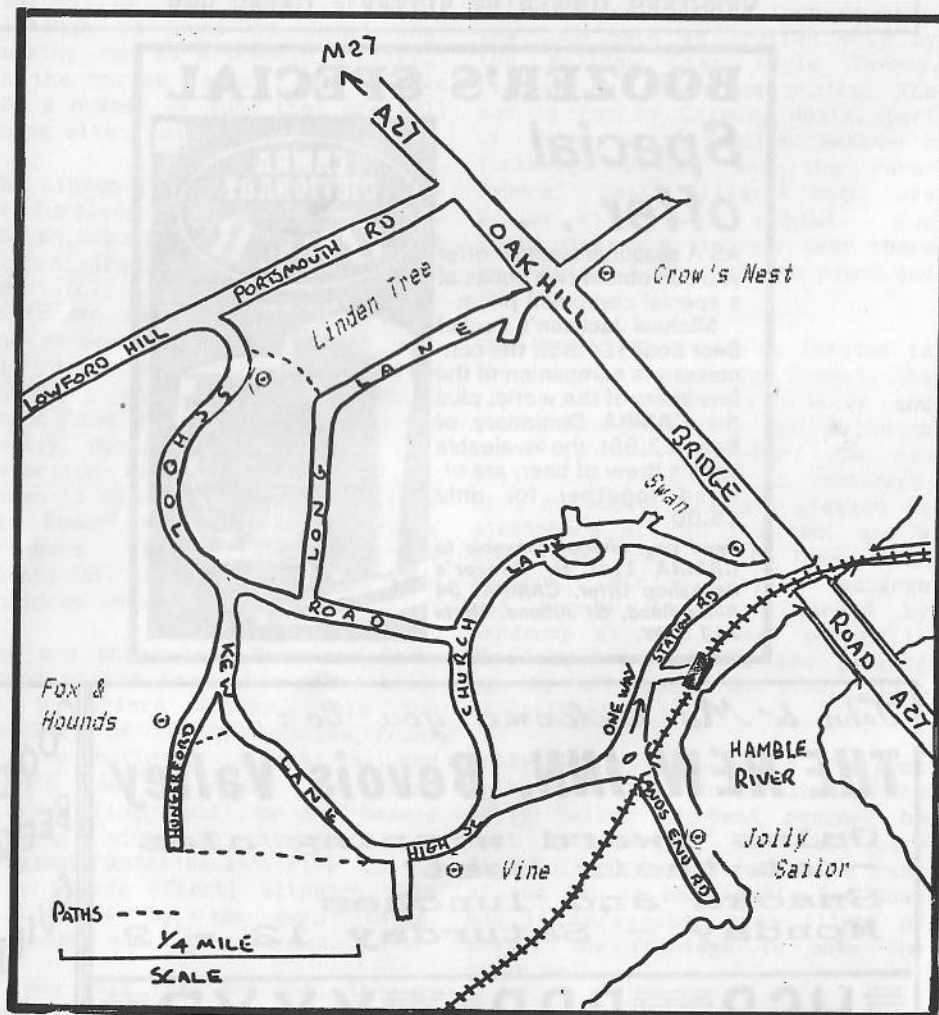
seem to have made few changes; it still has its nautical flavour. The beers are Badger Best Bitter and Tanglefoot from Hall and Woodhouse, Wadworth's 6X and Gales HSB. There may also be a "guest" beer, on my last visit it was Adnams' Bitter.

As might be expected the prices are a bit on the steep side, starting at a pound for the Badger Best (The

f1 pint is alive and very well in this part of Hampshire).

'Swan. A Berni Steak House on the main A27 near the railway bridge, serving Watney beers, what more can be said?.

Crow's Nest. Unusual mock Tudor building that looks more like a hotel than a pub. Courage Best Bitter and Directors.



DENISE AND ALAN WELCOME YOU

# THE BELL INN

St. Cross, Winchester



LARGE CAR PARK SNACKS AT THE BAR  
LARGE PLAY AREA WITH FORT AND WENDY HOUSE

## Marston's Real Ale

Telephone 65284

A GOOD BEER  
GUIDE PUB

STEVE AND LYN  
welcome you to



A  
WARM  
FRIENDLY  
ATMOSPHERE

COURAGE  
Best Bitter  
& Directors

BED & BREAKFAST ----- FOOD ALWAYS AVAILABLE

## Pub News

We are pleased to be able to begin this edition of pub news with three real ale gains for the area.

Those of you who have been on the Marston's pub trail may already have discovered that The Railway, next to Botley Railway Station, is now selling Pedigree and that nearby, The Wheatsheaf at Shedfield, now offers Burton Bitter and Pedigree.

The other real ale gain is at Harestock, Winchester where The March Here has introduced Courage Best and Directors.

Two Winchester pubs have changed hands recently. Mike and Sheila Offer have left the Olde Market Inn and Jack Orrell, who was previously at the Queen's Head, Fisher's Pond has taken over. The other new licensees are John and Carol Baddock who now run the Black Boy. Previous pint-pullers, Cif and Gilly Cederberg are off to start a new life in Spain.

At the southern end of Winchester, in St Cross, Alan and Denise Rigg are celebrating ten years at The Bell on August 25th. There will be a barbecue and drinks will be at special low prices for the evening.

Moving out of the city, the Shearers, at Owslebury, has now added Morlands' Best Bitter, a very unusual and welcome brew for the area, to its range of five hand-pulled ales. About the same distance out on the opposite side of Winchester, the Fox and Hounds, at Crawley, now sells Ruddle's County.

Our next port of call is the

Waterside area, where it's been "opening time" recently.

The Lord Nelson at Hythe is open again after £60,000 worth of restoration work. A little further north, the Pilgrim's Progress Restaurant, next to the Pilgrim Inn at Marchwood, has at long last opened. Also in Marchwood, Eldridge Pope have opened a new pub The Roebuck, at the Village Centre. All the hand-pumped beers will of course be kept under the cask breather system.

At the other end of the Forest, the Slipway Bar at Lymington has replaced Ringwood's Best Bitter with Eldridge Pope's Royal Oak. Further west, we welcome a new landlord, Kelvin Batchelor to the Speckled Trout at New Milton.

Again with the Dorchester brewers Eldridge Pope, they are to appeal against the decision of Eastleigh Borough Council to turn down their application to convert Hound Farmhouse, Netley, into a public house, which we too optimistically reported in the last pub news.

Just the other side of the Hamble, the Bat and Ball at Sarisbury is shortly to become Whitbread's latest Brewer's Fayre establishment after being closed and boarded up for some time.

Another pub just outside our area, the Pig & Whistle at Privett, which stopped brewing its own beer a few months ago when it was sold, has been re-named Lawns. What can possibly possess an owner to change the such a fine archetypal British pub name into something so bland and limp? A study of the pub names

of this country was once a dip into our history, religion, myths, language, industry and culture. If the idiotic fad for invented (*always* plural) new names continues, all this unique piece of our Englishness will be gone forever in less than a generation.

Back to Southampton, where customers of the now re-opened Alexandra will be greeted by bookshelves, maroon seats, lots of wood and brass, frilly curtains and a couple of pence on a the price of a pint.

Finally, we bid farewell to James Croucher, who is retiring to West End after being licensee of the Drummond Hotel at Woolston since 1946, yes not a misprint, nineteen forty six!

Mike & Jocelyn

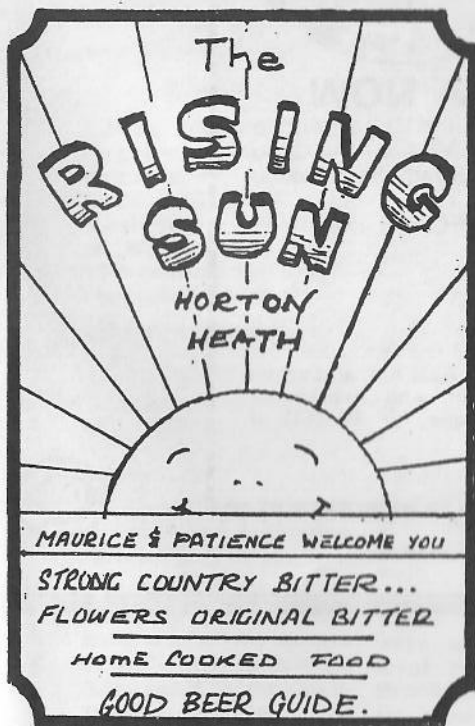
Welcome you to...

## The Junction Inn

Priory Road, St. Denys,  
Southampton.

Tel: Soton 584486.

MARSTON'S  
TRADITIONAL ALES



The  
**RISING  
SUN**  
HORTON  
HEATH

MAURICE & PATIENCE WELCOME YOU

STRONG COUNTRY BITTER...  
FLOWERS ORIGINAL BITTER

HOME COOKED FOOD

GOOD BEER GUIDE.

COLIN & PAM  
PARTRIDGE

Welcome you  
TO

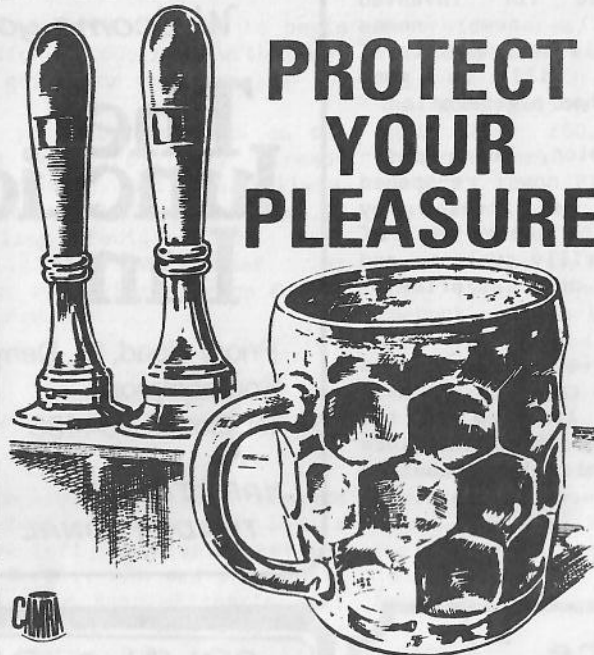
**YE OLDE  
WHITTE  
HEARTE**

• HAMBLE •  
FULL RANGE OF  
**GALES ALES**  
• AND  
**BAR SNACKS**

TEL SOTON 452108



# PROTECT YOUR PLEASURE



## JOIN CAMRA NOW

Just fill in the form below and send, with a cheque for £9 (payable to CAMRA Ltd) to Carol Couch, CAMRA, 34 Alma Road, St. Albans, Herts AL1 3BW.

### APPLICATION FORM

NAME .....

ADDRESS .....

.....

POST CODE .....

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association. I enclose a cheque for £9 (£12 if overseas).

Signed ..... Date .....



# Cheers from 1745

THE DISCOVERY of two 18th century beer tankards under Winchester's central car park has given archaeologists an unexpected insight into the city's pub life 240 years ago.

The one-and-a-half pint stoneware tankards, both completely undamaged, were found in a disused well on the Brooks archaeological dig, along with an 18th century "onion" wine bottle, wine glasses and clay tobacco pipes.

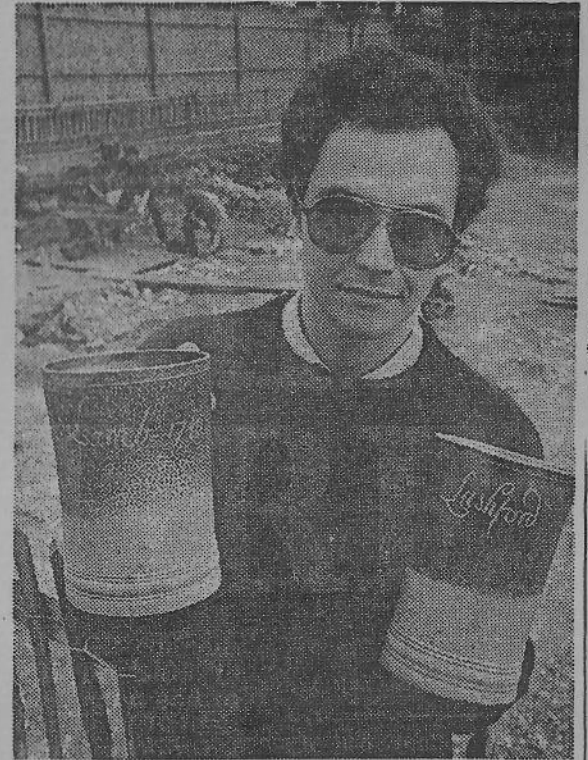
## Engraved

Both tankards were engraved with the names of the pub landlords - 'R Lamb' and 'Lashford' - who ran two of Winchester's "lost" 18th century ale houses. One is dated 1745.

Now archaeologists believe the pubs - one was called The Chequers - were sited on the Central car park opposite Winchester's main Post Office.

A third damaged tankard was engraved with a chequer board design.

Delighted by their unexpected find, they have traced the names of the landlords through documents in the County Records Office.



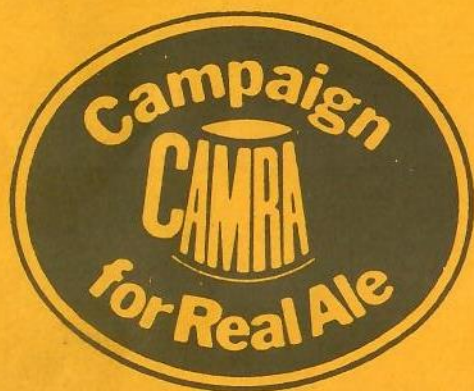
● Archaeologist Mike Morris with the rare tankards discovered at the Brooks dig.

But they can't explain why the tankards and drinking vessels were thrown into the disused well.

The discovery came while archaeologists were uncovering medieval remains on the Brooks dig, heralded as the most important ex-

cavation in Britain for years.

Archaeologist Mike Morris said: "We expected to find some 18th century pieces but it is terribly rare to find two completely intact tankards and even rarer to find them engraved and dated.



PUBLISHED BY CAMRA LTD.

© 1987.