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FOR
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Issue 92
October - November 2015

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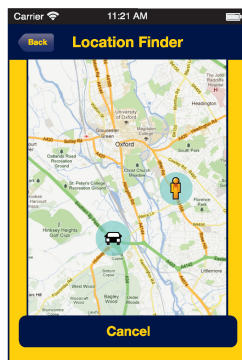
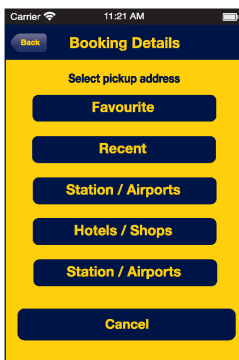
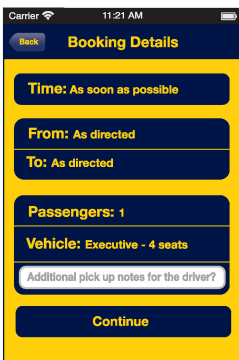


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The **Oxford Drinker** is the newsletter of the Oxford and White Horse branches of CAMRA, the Campaign for Real Ale.

5000 copies are distributed free of charge to pubs across the two branches' area, including Oxford, Abingdon, Witney, Faringdon, Eynsham, Kidlington, Bampton, Wheatley and Wantage and most of the villages in between.

We have recently relaunched our website and pdf downloads are now available there once again.

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Pub news can be sent to
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The views expressed in this publication are those of the individual contributors and not necessarily those of Oxford or White Horse Branches of CAMRA, or of CAMRA Limited.

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Blue skies greeted the branch on their visit to Latvia - see page 24

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Welcome

...the battle to save more pubs goes on

AT LEAST five pubs in Oxford now face demolition or conversion into convenience stores or private housing, as you will read in Pub News. So please support CAMRA's campaign to have pubs listed as Assets of Community Value (ACVs) by local councils, giving communities breathing space to try to save their local. The owners of pubs listed as ACVs must now seek planning permission for a change of use, which could halt or slow down development.

The latest closure is the Adventurer, previously the Honey Pot, on Hollybush Row close to Oxford railway station. The new owners want to demolish it and build a block of flats, arguing that a pub is no longer needed in that area with others close at hand. That's a moot point, and certainly there's a pressing need for more housing. But new developments close to the city centre are likely to be snapped up by buy-to-let landlords rather than people in urgent need of somewhere affordable.

Closure of the Corner House, on Hollow Way, would be a catastrophe as there simply isn't

another pub within easy walking distance. This is one of over 350 pubs acquired by developer New River Retail from either Marston's or, more recently, Punch Taverns, many of which might now be at risk. But the Corner House is still trading, and we wish its loyal customers every success in getting it listed as an ACV and resisting conversion into a convenience store as planned.

There's better news at another pub near Oxford station, the Kite Inn, where the previous tenants gave up after less than 18 months. XT Brewery is involved in a new tenancy agreement with Greene King, so head down there to sample up to four of XT's tasty beers.



Craft keg ales are definitely making big strides but not, it would seem, at the expense of real ale. Bath Ales has converted the Grapes pub in Oxford city centre into Beerd, specialising in craft kegs but with a good choice of real ale still on offer. Craft keg is growing rapidly but if a pub sells a good range of real ale too, it's something to be welcomed.

Publication of the Good Beer Guide for 2016 brought good news for the Gardener's Arms in Plantation Road, Oxford and the Seven Stars in Marsh Baldon, so congratulations to both of them for making it in. According to CAMRA there are now over 1,400 breweries in Britain so there's endless choice for pubs hoping to get into the guide for 2017 and beyond, and plenty of beer festivals to sample their wares.

But how do you fancy brewing your own beer? Thanks to Hook Norton one lucky reader of this magazine will have that opportunity for free – with 144 pints to take home! Turn to the competition on page 16 for details.

DAVE RICHARDSON



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Rather quiet on the Western Front

A pub tour of West Oxford, by **Dave Richardson**

WEST OXFORD has suffered more than any other part of the city through pub closures, and more pubs have closed in recent memory than those still trading. So I went in search of real ale along Botley Road and environs, to see what the remaining pubs are like.

First stop was the Seacourt Bridge in Botley itself, a large Marston's house opposite the Elms Parade shopping centre which has a large catchment area and a bus stop right outside. I expected this to be a busy community pub and so it is, with a wider choice of real ale than I might have expected with four of the six hand pumps in use. Three of these are regulars, these bring the predictable Banks's Bitter (tasty and well kept) and Pedigree, and Hobgoblin from our own Wychwood brewery in Witney.

The pub can choose around four guest ales a month from the ever changing range of about a dozen, so I went for Oakham Brewery's Bishop's Farewell at 4.6%, a new one on me although I'm an admirer of the Oakham range. I found it rather tart for a Best Bitter but that's just my taste, and it's

good to see variety. The pub does well with live TV sports, Aunt Sally and sponsorship of two football teams including Headington Ladies. Morris Dancers often drop in on Thursdays.

Next stop was the Fishes in the pretty village of North Hinksey, a 10-minute stroll from Botley Road. I hadn't been to this pub for several years but was aware of its reputation as a gastro-pub, and as it was 6.30pm on an autumn night, there was just time to enjoy its extensive garden with lots of mature trees that makes it a very desirable venue on a sunny afternoon.

I wasn't expecting much variety in a real ale in this Greene King house, which is a large and imposing old building in the centre of the village. But, as at the Seacourt, I was pleasantly surprised. Alongside the dreary Greene King IPA and more quaffable Old Speckled Hen the Fishes swam with the tide with a guest ale, this being Black Sheep's Velo, a 4.2% golden ale brewed with Cascade Hops and "a touch of orange and coriander". The latter ingredients probably contributed to the rather odd taste, but at

least it was an alternative to the GK staples.

Manager Steve Plast knows his stuff having worked at pubs around the Islip and Stanton St John areas, and keeps his beer lines clean. I may return to sample the food, but with mains starting at £12 and steaks at £19.75 that could be an expensive proposition. Nice to see a decent guest ale at a GK dining pub, though.

The ride into town along Botley Road would be a sobering experience even if you'd had a few pints of premium ale, as you pass no fewer than four closed pubs all on the south side of the road. First up is the former Carpenters Arms, a squat and ugly building that became a McDonalds many years ago. More unusual is the former George, now a branch of electronics retailer Richer Sounds, but it does at least look like a pub and the benches outside by a stream are still there.

Closer to the city centre and also clearly a former pub is the Osney Arms guest house, keeping alive its former identity and probably serving breakfast



ABOVE: The Seacourt Bridge

RIGHT: The empty Holly Bush

BELOW: The Fishes at North Hinkley



in what used to be the front bar. At least it has found a more suitable use than selling burgers or flat screen TVs! The fourth closed pub, set back from Botley Road and over a stream in Osney Island, is the Holly Bush. This has been closed on and off and was clearly struggling, but new owners have been rebuffed by the city council this year in a bid for a

late licence and a tent for smoking shisha pipes. Will a taste of the exotic East come to West Oxford? It may yet do, but the pub has been closed for several months and is looking rather sorry. A future as a private or guest house might be in store.

So the only choice on Osney Island at present is the Punter, formerly the Waterman's Arms,

situated right beside the Thames and close to Osney Lock. This small hostelry looks rather shabby outside but makes a virtue of its shabbiness inside with bare floorboards and wooden tables, and moody candlelight by which to enjoy a drink or, more likely, a meal. Most of the punters in the Punter were having meals, although drinkers are welcome and it also has a small beer garden. The pub is run by -- wait for it! -- Greene King, but as with most pubs these days it was





ABOVE: Rustic charm at The Punter

TOP RIGHT: The One on Botley Road

BOTTOM RIGHT: The Osney Arms before its conversion to a guest house



serving a guest ale in the form of Long Man Brewery's American Pale Ale (4.8%), another new one on me, a very hoppy and tasty pint.

Meals are better value than at the Fishes with starters from £4 and mains ranging from £9-£15, and the menu looked inventive. Art works decorate the walls, and another adorns the wall in the Gents cubicle. Do have a look, unless you're easily offended!

Before what I expected to be our final stop and highlight of our night out, we dropped into The One just under the railway bridge on the country side of Oxford station, to see a pub/restaurant that really does have a split personality. The former lounge bar is now an Asian fusion restaurant, run by a family which operates one of Oxford's leading Chinese eateries, and the food looks and smells delicious. Diners can

also use the extensive rear garden, with wooden shelters for smokers, which must make summer dining here an attraction.

And the former public bar? It's now, yes, still a public bar, showing live TV sports and attracting a wide range of drinkers. This seems to be a successful formula for saving a failed pub, but although real ale is available this is uninspiring as the Greene King stranglehold continued. Only IPA was on although there are two other cask ales sometimes on offer, including in-house brew Hardy and Hanson's.

It's been known as The One for a few years and has had various identities, being previously known as the Old Gatehouse in memory of a toll gate that once stood here. The pub sign showed a masked highwayman on horseback vaulting over the gate while the

gatekeeper shakes his fist at him, Botley Road once being notorious for highway robbery. A photograph of this sign appears in my new book *Oxford Pubs*.

So finally for yet another Greene King pub, but this time with a difference. The Kite Inn on Mill Street was relaunched in May 2014 with new tenants and a Local Hero deal, allowing it to dispense a wide range of real ales from up nine hand pumps. We had heard it was changing hands and we found it closed, although it has since been re-opened in a joint venture by XT Brewery -- see Pub News.

So while West Oxford is not exactly a real ale paradise, we were at least able to try three unusual ales in what's predominantly Greene King territory. We look to XT to re-establish the Kite as West Oxford's real ale haven, and are confident it will do so.



THE BEAR INN

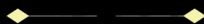
The Bear Inn is the oldest pub in Oxford and is a hidden gem, just off the hustle and bustle of the busy High Street.



The pub is popular with students, locals and tourists alike, who enjoy a warm welcome, a range of real ales and bottled conditioned beers and traditional, home-cooked food by the fire.



The pub is most famous for its collection of ties - dating back to the early 1900's and representing clubs in the Oxford area and, more recently, around the globe.



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Pub News

Abingdon

BREWERY TAP: Sale of the pub by Greene King to Heineken's Star Pubs & Bars group was completed in early October, this being one of a group of pubs that GK had to sell to win regulatory approval for its take-over of Spirit group. Brewery Tap landlord Matt Heritage said he was happy with the deal and that his focus on real ale will remain strong, and the terms of his lease from GK meant he had a wide choice of real ales already with few people realising it was a Greene King pub. Heineken does not make cask ale but may supply more craft kegs to its new acquisitions, and Matt said he hoped the pub would now gain new investment. Also see White Horse branch news.

Boars Hill

FOX INN: This is another pub sold to Star Pubs & Bars, and may see a wider range of cask ale although it is a mainly dining venue.

Kingston Lisle

BLOWING STONE: We have been informed that Angus and Stephanie Tucker left the GBG entry Blowing Stone at Kingston Lisle at the end of September. Under their guidance the pub was totally refurbished and re-launched in July 2009, with a good reputation for food and drink. However, due to an increase in rent' they have felt unable to continue.

RIGHT: Cathy Price visits her 656th Red Lion

Marsh Baldon

SEVEN STARS: Another community-owned free house, the Seven Stars is celebrating its inclusion in the Good Beer Guide 2016, being recognised by CAMRA for the first time at least in recent years. Its only regular beer is Fuller's London Pride, but four other hand pumps serve an ever-changing range of local ales all in excellent condition and this is why CAMRA members voted it in. On a recent visit these included Two Cocks' Roundhead, North Cotswold's Fosseyway Flanker and

Vale Brewery's The Good Game, the latter two being Rugby World Cup specials. Loose Cannon, White Horse, Purity, West Berkshire, Shotover and Loddon and also regular suppliers, and the pub has a good reputation for dining having extended its kitchen and opened a restaurant in an adjacent barn over the last 18 months.

Northmoor

RED LION: This is believed to be the commonest pub name in Britain, so the community-owned



pub in West Oxfordshire was very pleased to be the very last one to be visited by “Red Lioness” Cathy Price at the end of an epic tour of all 656 Red Lions over the last four years. A huge crowd was there to welcome her in September when landlady Lisa Lyne presented Cathy with a bouquet and engraved tankard foaming with ale brewed specially for the occasion, Hooky Red Lion 656. Cathy reckons she covered 90,000 miles during her quest, describing the Red Lion Northmoor as “my perfect Red Lion pub” being very professionally run, with good food, a strong community focus and lots of village characters. About 40 Red Lions have closed since she started in 2011, and she now intends to widen her search internationally as she knows of Red Lions in Dubai, New York, Melbourne, France, Madeira, Hong Kong, Finland and Norway – plus the departure Lounge at Gatwick airport!

Oxford

AMPLEFORTH ARMS: Efforts to save this closed pub on the Risinghurst estate continue, having succeeded in gaining an Asset of Community Value (ACV) order from the city council to prevent its sale to developers for six months. Punch Taverns’ asking price is £625,000.

ADVENTURER: Formerly known as the Honey Pot and previously the Albion, this small pub on Hollybush Row near the railway station has been closed and sold by Admiral Inns to property developer Linea OX1, which wants to demolish it and replace it with a four-storey block of flats. The city council has put this out to public consultation, and a

notice in the window states that the former managers, who took over only last year, hope to re-open as the Adventurer at another site.

BEERD: This is the new name for the Grapes in George Street, which re-opened in September after a make-over by leaseholder Bath Ales, which describes it as “Oxford’s first craft beer and pizza bar”. The emphasis is on craft keg rather than real ale, with 12 ever-changing craft keg dispensers and seven cask ale lines. During a recent visit the real ales on offer were Dark Star’s Sunburst, American Pale Ale and Hylder Blonde; and Wild Weather Ales’ Shepherds Warning (5.6%). Real ales cost over £4 a pint but as with the craft kegs, these are available in third, half and two-thirds measures too. Kegs on offer included Bath Ales brews and Bastard Bunny (7.2%), a collaboration between XT and Moog Brew. The menu is now pizzas only plus snacks. The revamp has sadly done away with the hanging baskets and wooden bunch of grapes that hung over the door.

CORNER HOUSE: Yet another pub threatened with conversion into a convenience store is this fine 1930s building on the corner of Hollow Way and The Slade in East Oxford, on the boundaries of Cowley and Wood Farm. If it were to close there would be no other pub within easy walking distance, the nearby Fairview Inn having closed last year. The Corner House was sold by Marston’s about two years ago to property developer New River Retail, whose mission is “to own and operate best-in-class retail

properties that generate a high, sustainable income”. It has now asked the city council if it needs planning permission to convert it into a store, with a decision due in October. Permission would be required if it was designated an Asset of Community Value (ACV), which is what local residents are now trying to do as residents and councillors have made clear they don’t want another shop but need to keep the pub open. It offers some of the best value real ales in Oxford, which on a recent visit were Banks’s Bitter (£2.69 a pint), Wychwood Hobgoblin (£2.89), and Thwaites Lancaster Bomber (£2.94). It has darts and football teams, and appears to be running well.

CHEQUERS, HEADINGTON QUARRY:

Property agency Fleurets has put this historic pub and restaurant up for sale with the advertisement stating that the premises offer potential for conversion to residential use “with a potential building plot adjacent to the premises which is included” – presumably the garden. A free house, it usually serves one real ale with the lounge operating as an Indian restaurant.

CROWN & THISTLE: Ironically, this pub in Old Road, Headington on the edge of Wood Farm is one of the closest to the Corner House. It was closed by Greene King in 2011 but has now also been put on the market by Fleurets at a “guide rent” of £22,500 per annum.

Continued on page 12

JACK RUSSELL: As with the Ampleforth, community efforts are continuing to try and save this Marston pub which closed in October and has been sold to a local property developer who wants to replace it with a three-storey block of flats. Although it has been designated as an Asset of Community Value (ACV), this would not save it from demolition by its current owner but only if it is re-sold.

KITE: This Greene King-owned pub off Botley Road, close to the railway station, has been re-opened in a joint venture between XT Brewery and Steve Potts, who operates the Red Cow at Chesterton, near Bicester and also ran the Plough at Great Haseley. The previous tenants, an Australian family, ran the Kite for less than 18 months after major investment by the brewery in a revamp. It continues to have a Greene King "Local Hero" lease meaning it can serve four local real ales in addition to several from the GK guest range, and these four are now all by XT with XT1, XT4, XT15 and K9, from XT's Animal range, available on re-opening day of 30 September.

RICKETY PRESS: This pub on Cranham Street, Jericho, has re-opened after major investment by Arkell's brewery including a new "social space" for people seeking an attractive venue to meet informally at any time from morning coffee to last orders. Landlords Chris Manners and Leo Johnson say people want more informality, so it has done away with reservations and you can turn up whenever. The menu is still predominantly Italian including a specially-made pizza oven, and a full range of Arkell's ales is usually available.

SHELLEY ARMS: Closed in 2011, this pub off Cowley Road has now been demolished and will be replaced by housing. This prompted an obituary by *Oxford Mail* columnist Christopher Gray, recalling quiz nights held here, who wrote: "How sad that all this has become a thing of the past. The folk who once enjoyed all these activities, and the human contact they brought, perhaps now spend their evenings staring at a screen, or in a bar where pounding music renders conversation impossible." Amen, Christopher.



ABOVE: The Shelley Arms before it closed

BELOW: Steve Potts (right) and manager Barry Ralston at the Kite in Mill Street

Wantage

ROYAL OAK: Paul and Frankie Hexter celebrated 32 years at the Royal Oak, Wantage on 28 September. This remarkable street-corner pub has won too many awards to mention during their tenure, but goes from strength to strength. It was notable that there were 16 beers on offer in mid-September, priced from £2.40 a pint depending on strength, all up to the Oak's usual high standard. Coincidentally, a council-run venue "down the road" (which refused to allow White Horse branch to hold any more beer festivals on the premises) was advertising an Oktoberfest the same weekend, with some 20 beers available. Paul Hexter was amused when an escapee from that event called into the Oak and asked if it gave CAMRA discounts.

SHOULDER OF MUTTON: After a brief interlude with temporary managers, when the beer choice diminished (as noted in the last edition), the Shoulder of Mutton is now under new landlord Guy Ripley. Guy is again restoring the Mutton's reputation as a haven for real ale drinkers, sourcing a



wide range of beers not tied to Admiral Taverns' usual list.

Guy knows the Mutton well, having worked there under previous landlords Peter Fowler and Meeko Oates. He ran the Plough in Witney until 2012, and previously managed a Soho actor's club. Guy has already made a few changes, but while good real ale remains his top priority, he will also have a couple of craft beers and lagers available. He plans to put meat back on the menu, when the kitchen is back up and running, after its vegetarian interlude under Peter Fowler. As a professional musician he intends to make music a regular feature, with open mic nights on Tuesdays. The folk musicians who tended to take over the main bar on Friday nights will now be occupying the back function room – to the relief of many regulars.

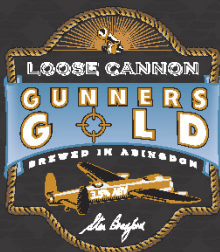
Watchfield

EAGLE: The tenants of the Eagle are leaving in October, and Admiral Taverns has put a “to let” sign on the pub. The pub had reopened in 2013 and gets a lot of its trade from the nearby business park.

BELOW: Chris Manners (left) and Leo Johnson at the Rickety Press



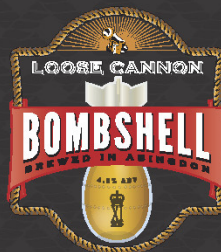
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Brewery News

XT

XT Brewery has been working on a significant building project, to be completed shortly, which will provide more brewing and storage plus a significantly improved tasting room and shop area.

Lest We Forget – an Amber Ale at 4.2% – has been brewed in collaboration with the British Legion to raise funds for the Poppy Appeal. This year the project will be extended across the country as XT and the Legion have been working with a network of other micro-breweries to brew Lest We Forget jointly to the same recipe, and hopefully raise more for the appeal. XT hopes to get some of the collaboration brews for local drinkers to compare and contrast.

The Animals have been raiding the hop store with a unique six-hop red ale appearing. Animal Swish (4.6%) has a blend of internationally punchy hops from North America and Eastern Europe, while Animal K-9 has also made a welcome return to the fold after the brewery took delivery of some limited availability Amarillo hops.

Wychwood

The Season of Mischief is upon us and this year it's bigger and better than ever, with limited edition Halloween packs of Hobgoblin available in supermarkets and the Hobgoblin Halloween flashing pump clip featuring on bars up and down the UK.

The Hobgoblin's Wheel of Misfortune is back with more

prizes to be won including £5,000, directors' chairs, t-shirts, bottles of Hobgoblin Gold, oven gloves and more. Visit www.wychwood.co.uk/WOM

The Witney brewery's annual Grand Lighting of the Pumpkins takes place on Saturday 31 October. With a hog roast, live music, entertainment for all the family and plenty of Hobgoblin beer flowing throughout the evening, the brewery will celebrate All Hallows Eve in true Wychwood style. Entry is free and doors open from 6pm until 9pm.

The ever popular Wychwood Dirty Tackle runs on into October, while November is a great month to visit your local and see a man about a dog. Wychwood Dog's Bollocks (5.2%) is back, a pale golden, well-rounded beer which you'll be barking mad to miss....

Hook Norton

Hook Norton is now offering full-day brew-your-own beer packages at the micro-brewery – see our competition on pages 16 and 17 – a hands-on experience perfect for fans of real ale or anyone interested in the beer brewing process that has remained relatively unchanged at Hook Norton since 1849.

Meanwhile, it has been recognised for a range of beer styles at the International Beer Challenge 2015, picking up four silver medals and three bronze. More than 630 beers from 30 countries entered the competition, from such far-flung places as Cambodia, Brazil, South Africa and Japan. Each was tasted blind by the expert panel and medals were awarded to the exceptional entries.

The Hook Norton winners were Twelve Days, Double Stout, Haymaker and Flagship (all winning Silver) and Hooky Gold, Mild and Hooky (all winning Bronze).

Hook Norton is now brewing a run of single varietal hopped beers using just one variety of hops, rather than the more usual practice of balancing the flavours by using several. Brewing single hop beers is a great way to educate and enlighten the beer drinking public about the different varieties of hops that are now available, and the effects they have on both aroma and flavour. It plans to produce a different variety each week up until Christmas using a range of hops from both the UK and overseas, and the beers will be available on the bar at the brewery and in their 38 pubs.

West Berkshire

WB was also a winner at the International Beer Challenge 2015, with Maggs Magnificent Mild (3.8%) and Saazbrucker Pilsner (4.9%) both winning Silver Awards. WBB also won a silver in the SIBA South East Competition (small pack beer) for Saazbrucker Pilsner, following on from Maggs Magnificent Mild bagging the local beer of the festival award in the under 4.2% category at Reading Beer Festival.

The inaugural OktoberWest Bierfest in September was very successful with over 4,000 pints enjoyed by the sell-out crowd of 600 beer lovers. It has been bombarded with requests to make this an annual event, so OktoberWest 2016 is definitely on the cards.

Pub and Restaurant Review: The Perch, Binsey

Dave Richardson revisits a favourite country pub which re-opened in spring after a major refurbishment, under new owners

WITH ONLY about a dozen houses in Binsey, a hamlet close to the River Thames, the Perch has always been a "destination pub" that the vast majority of its customers must travel a fair way to reach. In good weather many people stroll along the river from the city centre or North Oxford, but otherwise you must come by car as Binsey – a mile off West Oxford's Botley Road down a dead end road – has no public transport.

This is why good food is absolutely essential for the free house's success. The new owners also operate two Mamma Mia pizza houses, and the Portobello restaurant, in north Oxford, but proprietor Jon Elise has pubs in his blood and has returned a pub atmosphere to the Perch. His father was Wally Elise, a real Oxford character and long-term landlord of the Turf Tavern.

Three local real ales are usually available, and on the day these were Hooky (3.5%) from Hook Norton, White Horse Bitter (3.7%) and Vale Brewery's Black Beauty Porter (4.4%), plus a real cider from Devon, Sandford Orchards' Shaky Bridge (6%). I started with a pint of White Horse Bitter which I found rather thin, and was

about to switch to Hooky when that went off to be replaced by a very tasty Abingdon Bridge (4.1%) from Loose Cannon.

Much of the pub interior is given over to dining, but there's still a pub atmosphere in the bar with a real fire, ancient flagstones and snacks including giant homemade scotch eggs. This being a fine day we dined in a patio area which has gas heaters for use year-round, while in summer the Perch's lovely garden, with mature weeping willows, can accommodate literally hundreds of people.

The Perch aims to provide English country cuisine, with ingredients sourced locally or sustainably. For starters I had Garlic Buttered Scottish Girolles, a juicy type of mushroom served on toasted soda bread; while my wife Victoria enjoyed potted rabbit with smoked bacon. Both are unusual but traditional dishes and both tasted excellent.

Victoria enjoys a premium burger but is very particular about how it's cooked, and insists on it being juicy. It didn't disappoint her and the portion was huge, whereas I chose fish of the day (this was the Perch,

after all!) in the form of a grilled megrim sole. I don't eat cauliflower so asked that this be left off, but the chef offered a different garnish which was an impressive gesture. This was made of smoked bacon, parsnips and salsify (another root vegetable) which lifted the rather bland taste of the sole.

We didn't have room for much else, but the St Clement's Mousse was suitably light and absolutely bursting with zesty orange and lemon flavours. Decaf coffee was served fresh from an espresso machine.

Overall the meal was excellent, and the choice of ales and cider would satisfy most discerning diners (wines included an Oxfordshire variety, from Brightwell Vineyards). With starters ranging from £5.50-£9.95, mains from £14.95-£19.95 and puddings at £5.75, the Perch isn't cheap but nor is it expensive for the quality and originality offered. And the location, especially on a sunny day, is wonderful – a true country pub yet only a couple of miles from the city centre.

*The Perch,
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.....

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Second prize:

- Two brewery tour tickets

Closing date November 20th.

Winners to be announced in the December issue.



In conjunction with Hook Norton brewery we have come up with a really super competition prize in this edition – spend a full day brewing your own beer, and take home two whole firkins with 144 pints to enjoy at your leisure. The experience usually costs £500 but the competition winner gets it for free, and two runners-up prizes of brewery tours are also on offer. The competition is open to residents of the UK (England, Scotland, Wales and Northern Ireland) aged 18 years or over. This brewing experience is for a maximum of two people, the time and date to be confirmed subject to availability.

You must be a CAMRA member to enter, identifying the interiors of 3 pubs in the following photographs. Then answer the 7 questions, with all the answers to be found in the new book *Oxford Pubs* by *Oxford Drinker* editor Dave Richardson. All questions are about pubs located within the Oxford Ring Road.

For more information about *Oxford Pubs* or to order a signed copy, visit www.oxfordpubhistory.co.uk

Q1: Which two pubs are mentioned in Thomas Hardy's novel *Jude the Obscure*?

Answer:

Q2: Which pub was frequented by the poet Robert Graves?

Answer:

Q3: Name the tavern involved in the St Scholastica's Day riot.

Answer:

Q4: Which pub was previously called the Oranges and Lemons?

Answer:

Q5: Who was known as the "rudest landlord in Oxford" and where did he work?

Answer:

Q6: Name the two pubs where the landlord also acted as ferryman.

Answer:

Q7: Which pub was once called The Bulldog?

Answer:

The closing date for entries is 20 November. Whoever gets the most answers right wins the prize, and in the event of a tie the first correct entry received is the winner.

Email your answers to editor@oxfordcamra.org.uk or post this completed page to **Oxford Drinker, 42 Kennington Road, Oxford, OX1 5PB**, to arrive not later than 20 November. Include your name, address, telephone number, email address and CAMRA membership number.



Picture A Answer:



Picture B Answer:



Picture C Answer:

Name:

CAMRA membership number:

Address:

Email:

Telephone Number:

The competition is not open to members of the Oxford CAMRA committee or anyone associated with the *Oxford Drinker*. The editor's decision is final and no correspondence will be entered into.

Down Memory Lane

ONE OF THE most pleasing things about publication of my new book *Oxford Pubs* is how it has encouraged others to reminisce about the pubs and landlords they have known. On the opposite page David Howe starts a series about Oxford pubs in around 1970, while *Oxford Times* columnist Chris Gray – who has written extensively about pubs for over 30 years – has already gone into print on the subject.

Having reviewed *Oxford Pubs* in his “Tavern time travels” article on 20 August, he turns to the subject of landlords in the same edition. First he pays tribute to the Rose and Crown whose landlords, Andrew and Debbie Hall, are the longest serving in Oxford at 33 years and counting. He then mentions the late Wally Ellse – see below – whose son Jon now runs the Perch. Joe Ryan (formerly of the Half Moon) is then name-

checked, along with the late Noel Reilly who ran Jude the Obscure and Far From the Madding Crowd, and Syd Kiffin of the King’s Arms. A story I didn’t know about Noel is that while running the Beehive pub in Swindon, he employed a “philosopher in residence” at a cost of £5,000 a year!

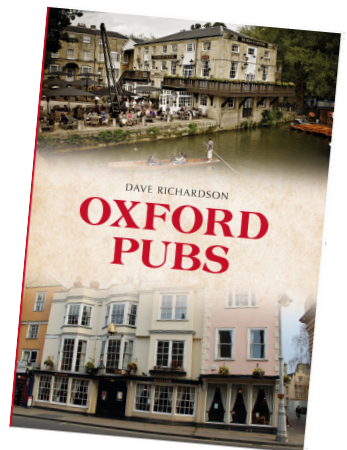
This issue’s archive photographs from *Oxford Pubs*, reproduced with the kind permission of Oxford Mail/The Oxford Times, are of two landlord characters now long gone. First we see the bow-tied Wally Ellse at the Turf Tavern in 1966 (below), with a bunch of students who were trying to drink the pub dry during a Rag Week stunt. He ran the Turf for 40 years – a memorable achievement.

The other photograph is of Jim Smyth, landlord of the Gardeners Arms in Plantation



Road, taken in 1975. Why the giant spoon? That’s just one of many anecdotes I unearthed. It’s great that the *Oxford Mail* and *Oxford Times* recorded such events, and that in Chris Gray they have a champion of all that’s best about pubs. Thanks to him and to his *Oxford Mail* colleague Andrew Ffrench for their interest in the book.

DAVE RICHARDSON



Gone but not forgotten

David Howe looks back at city publicans of 45 years ago

THE PUBLICATION of Dave Richardson's book *Oxford Pubs*, and the concomitant publicity, has led me into a pleasurable whirlwind of recollection covering March 1969 to August 1971, my first sojourn in Oxford. I worked in an office adjacent to the Chequers Inn, down the alleyway off the High. The occupants of the 18th century menagerie having long since departed, the clientele mostly comprised young business folk like myself, many being articled clerks from surrounding legal practices.

The pub was an Ind Coope tenancy run by Bill and Joan Harrison, who I had previously encountered at the Wig and Gown, by the station in Maidstone. Joan was a tall, elegant lady with an indomitable presence, which one quickly learned to respect, and whose mission was to sustain us with either curry or goulash.

An alternative lunchtime venue was the Bear Inn in Alfred Street, another Ind Coope tenancy, run by John Pitchford. As today, the pub was popular with tourists, business folk and students alike, all of whom had to run the gauntlet of John's huge, hairy German shepherd dog, as it sprawled languidly between the door and the bar. John was assisted by a bar lady

called Dorothy, who was one of the first people to greet me upon my return to Oxford seven years later, this time from behind the till at the Victoria Wine shop in George Street.

Crossing the High from my office, and up Catte Street, brought me to the King's Arms, on the corner of Holywell. Here in the year of my return, 1978, there raged a pitch battle as academics, writers and poets fought to keep the little back bar as a male-only preserve. Gender equality eventually won the day.

Along the Broad, and up St Giles and Woodstock Road, brought me to the Horse and Jockey and the Royal Oak. The former I never frequented, though I knew the landlord Alan

Tucker, who I seem to recall was a keen shot. The Royal Oak was a favourite, however. Before the development of Green College and its Common Room, medics from the old Radcliffe Infirmary favoured the Royal Oak because their beepers were just within range and they could dash back across the road if they were required in an emergency.

Here a librarian friend and I would engage in fierce debate with E.J.R. Burrough, author of *Unity in Diversity*, a short history of the Oxford United Hospitals. Debate was especially animated during the weeks that the D'Oyly Carte Opera Company was in town, as we were all Gilbert and Sullivan fans, and usually argued about who was the best Principal Comedian – Martyn Green, Peter Pratt or John Reed. The licensees were Les and Janet Westbrook; upon my return, I was to find them at the Chequers in Burcot.

Nunc est bibendum!

DAVID HOWE

Editor's note: Remarkably, all these pubs survive with their original names, except for the Horse and Jockey which was converted into flats.



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Nag's Head wins again

The Nag's Head on the Thames, in Abingdon, has again won the Pub of the Year award in the town and country category, with winner of the City Pub of the Year, covering Oxford, to be announced later this year.

CAMRA members voting have to visit and rate all the pubs in our branch area listed in the 2016 Good Beer Guide, then score the pub based on categories including beer quality, ambiance, whether it attracts a wide range of customers, sympathy with CAMRA's aims and value for money.

Other town and country pubs in the running were the Brewery Tap and King's Head and Bell, also in Abingdon; the Eagle Tavern and New Inn in Witney; the Cricketers at Littleworth, near Wheatley; the Seven Stars at Marsh Baldon; and the Black Horse at Standlake.

Congratulations to Dusty and his team at the Nag's Head which has come back to life so impressively after a period of closure, serving a wide range of real ales with discounts for CAMRA members. A full report and pictures from the presentation will appear in the next issue.



Oxford Branch Diary

Friday 23 October Social Crawl

To celebrate the Chairman's wife's birthday, a pub crawl of the south side off the city starting at the White House, Abingdon Road, at 6pm. Then visiting the Head of the River, the Bear, Chequers and St Aldates Tavern.

Saturday 31 October Beer Festival Social

At the Nag's Head Octoberfest, Abingdon. Meet there from 1pm.

Tuesday 3 November Branch Meeting

At the Kings Arms, The Moors, Kidlington OX5 2AJ
Starts at 19.30
Regular monthly meeting with pre-meeting social at the Six Bells, Mill Street OX5 2EF at 18.30.

Saturday 14 November Regional Meeting

Old Reindeer Inn, Banbury
Meet from 1pm

Tuesday 3 November Branch Meeting

At the University Club, Mansfield Road OX1 3SZ
Starts at 19.30
Regular monthly meeting with pre-meeting social at the Kings Arms, Holywell Street OX1 3SP.

Tony's travels

An "incider" writes.....

AS I DRINK a fair amount of the stuff, I thought I'd better tell others about where the decent real cider is in Oxford. First of all nobody should pass the Lamb and Flag, not just for the super beer and bar staff Andy and Martin, but the two permanent cider or perry hand pumps. The expression pear cider rather than perry is incorrect! Proper cider drinkers will find a very varied and changing selection here, along with a couple of interesting bottled ciders and Belgian beers.

Across the road from the Lamb and Flag, the Eagle and Child will usually have one or two cider boxes behind the bar. Another super boozier with ever-changing beers, the Gardeners Arms in Plantation Road also now has a cider handpump, a good reason to spend more than 30 minutes there. The Turf Tavern will have one handpump for cider and around the corner off the High Street, the Chequers will have up to four boxes on the back bar.

The Royal Blenheim, which many believe is the most improved pub for beer quality of late, will have one handpump, usually for Old Rosie. Wetherspoon will have at least one hand pump in its pubs

although the Four Candles had nothing when I called in, although the boss told me that cider pumps alternate with beer some of the time. Remember that Wetherspoon has up to two cider festivals a year.

The former Grapes, now Beerd, will have Bounders Cider back on handpump shortly. The White Hart and the Mason's in Headington both have a cider handpump.

We at the Oxford branch are to compile a list of pubs serving real cider in traditional style, so come on you cider drinkers! After enjoying the 70 real ciders at our beer and cider festival, let us know the pubs that serve it.

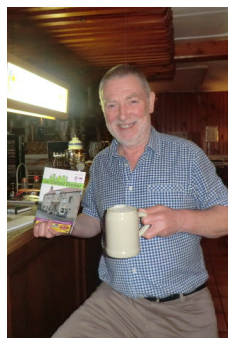
A recent visit midweek by the not-so-old gang from Cheltenham CAMRA was joined by myself and a North Oxfordshire chap from Bladon for an afternoon's drinking in Witney. The 10 of us headed straight into Wetherspoon's The Company of Weavers where the cider and beers were found to be in top condition. The ambiance for a Wetherspoon was very comfortable, and a chat to the manageress revealed that she had transferred from the depths of the William Morris, our Cowley Wetherspoon.

A very satisfied group then spent a couple of minutes walking to another comfortable and friendly pub, the Cross Keys. The landlord was swiftly on the scene to greet us and more fine tasting beer was consumed, along with good value pub food. In the splendid Eagle Tavern all the beer was found in top form, especially the Old Hooky. Ian the landlord is so proud of his cellar that an impromptu visit was made by those interested.

A short stroll across the road past the disappointing former Red Lion found yet another comfortable and inviting pub, the Angel. This freehouse with hosts of 30-plus years is another "must" for very tasty beer from the Marston's/Wychwood selection. Another short walk led to the Three Horseshoes where once again the comfort and friendly feeling did not disappoint, along with fine tasting beer including XT3, a rare find in Witney.

The Cheltenham group continued to the New Inn where Martin greeted them for more super drinking. Both the Eagle and New Inn are back in the Good Beer Guide for 2016.

TONY GOULDING





The Nag's Head

on the Thames

Winner of CAMRA Town and Country 'Pub of the Year' 2013 and 2014 and features in The Good Beer Guides 2014, 2015 and 2016!

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The Travelling Drinkers visit Latvia

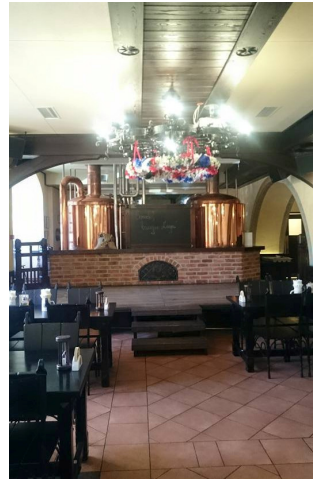
Dave Cogdell tells the story of a trip to Riga, with additional photos by **Neil Hoggarth** and **Cameron Shiell**

THE HOTTEST day of the year in Great Britain for some time found us at Stansted airport boarding an early morning flight to Riga, capital of the Baltic country of Latvia. Boarding a tram into Riga itself, our route took us over the wide Daugava river where disembarking on the river front we wandered over to the Ratslaukins (City Council Square) and admired the splendid gothic Blackheads House with the backdrop of the most dominant landmark, St Peter's Church. It was a warm day, around 23 degrees, and with blue skies the heat began to tell – time for a drink!

Walking past the numerous open air restaurants/bars we happened upon the Brevinga Alus & Viskijs (ales and whisky) with around 20 hand pumps and a whisky selection that a connoisseur would die for. The very helpful barman gave us information on the beers to help our selection (mine a very hoppy beer loosely translated as Green Rifle) and also talked us into snack platters of prawn balls, chicken wings, potato skins, black bread, salad and

dips, very nice too. A look at the old town sights followed before a quick drink in Doma Darz on Doma Square before going back to the hotel to freshen up. The evening took us to a rather posh restaurant, Radi un Draugi, with traditional Latvian cuisine. It had been a long day and some decided to turn in while the rest descended into Folkklubs Ala Pagrabs, a cellar bar packed with people drinking and dancing to live music.

Breakfast, on Thursday, was served buffet style and was outstanding covering not only cereals, traditional English, meat, cheese and salads, fruit and an assortment breads but smoked salmon, herring and kippers. After sampling a few (or all, for some) of these we decided to walk into town using the suspension bridge route. The temperatures had risen again and blue skies were to become a feature of our trip, so we decided to cruise the river Daugava. A bar on board provided the refreshment whilst we viewed the city and its surroundings in style.



Leaving the river we sought out our next cultural goal – the Starogod Brewery, housed in an old warehouse and converted into a restaurant and bar. Sitting inside, being served by waitresses and waiters in traditional Latvian dress, we sampled the draught brews on offer, a light, a dark and a pilsner. We then took a tram out to the Northern suburbs where we visited Citi Laiki and Bruklinas Krogs bars on the way to Beer Fox, a bottle shop recommended by our friends from last year's visit to neighbouring Lithuania. It was run by a knowledgeable American, Michael Perdue, who was an extremely good host. His stock included beers from all over the world but we tended to stick to the Latvian offerings.

Friday was due to be the hottest day in Latvia (26 degrees) this year so we decided to catch the train to Jurmala, Riga's closest beach resort, for a paddle in the Gulf. With temperatures surging past the mid-twenties a lunchtime beer was called for and three beach bars, one aptly named Hot Sands, supplied the



CLOCKWISE FROM LEFT: Inside Starogod Brewery; the entrance to Alus Arsenal; The oldest bar in Riga; in Peter's Brewhouse

necessary refreshment -- Lacplesis Extra. On our return a curry was the treat of the day, with a pre-dinner drink in the Petergailis courtyard bar, outside St. Peter's church. Following the meal some visited the Kiwi bar next door to watch the tennis, whilst I popped back to Brevinga for another Green Rifle, joined later by a couple who had decided to try out some of the whiskies on offer.

Saturday saw us visiting a museum dedicated to the Latvian people and their suffering caused by the Soviets and the Germans during their periods of occupation in the 20th century. This was a sobering place, so our next visit to the Peter's Brewhouse had to be an uplifting experience. Sited a stone's throw from St Peter's church, this establishment had the desired effect.

We had decided to visit a few places in a northern Riga suburb, recommended to us by the owner of Beer Fox, but on the way to the tram stop we found the oldest bar in Riga. The owner informed us of the

bar's history, which included a tunnel and there were remnants of old wall murals and exposed stonework in the bar. We again took a tram out to the suburbs to visit Taka, a bar with a great variety of beers on tap and in bottles, with colourful murals on the walls and comfy sofas. A 10-minute walk took us to an area containing lots of bars and restaurants, we visited Valmiermuiza, a bar set up in a shop-like environment and then, round the other side of the complex, to the Alus Darbnica Labietis, a more traditional bar with outside seating.

Returning to the old town we visited Alus Arsenal, a cellar bar but with a street level seating area. We then returned to the Brevinga for our final Latvian meal after which some then disappeared to see a band at the Paddy Whelan's Irish Bar whilst I stayed for yet another Green Rifle before retiring prior to travelling back on Sunday.

DAVE COGDELL

Note: All ales mentioned were either craft or bottled.



CAMPAIGN FOR REAL ALE

The CAMRA Pub Discount Scheme gives licensees the chance to promote their real ale offering to card carrying CAMRA members by offering them money of a pint or half pint.

The pubs in our area that offer a discount are listed below:

Abingdon

Brewery Tap
Kings Head & Bell
Nags Head on the Thames
Narrows *
Old Anchor
White Horse

Oxford

Britannia, Headington
Four Candles *
Rose and Crown
Royal Blenheim
Swan and Castle *
William Morris, Cowley *

Witney

Company of Weavers *
Ye Olde Cross Keys *

Pubs offer different discounts, and some discounts are available only at certain times or on certain beers. Please ask at the pub to find out what is offered. An asterisk (*) indicates that the discount is in Wetherspoons vouchers that are sent to all CAMRA members - note that Ye Olde Cross Keys is not a Wetherspoon pub but does accept the vouchers.

If you know of a pub that offers a discount on beer to CAMRA members then please let us know at pub-news@oxfordcamra.org.uk

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Hare Apparent

A number of White Horse branch pubs have been sold by Greene King.

The Hare in West Hendred has been sold by Greene King (GK) as part of a package of 16 pubs, to comply with the stipulation of the monopolies regulator (the CMA) that GK had to dispose of certain pubs in areas where it already had too many following the recent merger with the Spirit pub company. GK was obliged to sell these pubs to a viable pub operator which would build up the business to provide "real" competition to GK in the future. The purchaser, Star Pubs & Bars, owned by the Heineken Group, currently owns between 1,000-1,100 pubs, many taken over when it purchased Scottish & Newcastle.

As The Hare has been closed for 18 months and the building needs extensive repairs, the villagers who have been trying to buy the pub will be watching very closely to make sure that the purchaser complies with the obligations imposed by the CMA. The local community would be horrified if the pub

came on the market again as a potential development site, particularly after all the efforts made to preserve and foster it as a community asset, despite refusal by GK to enter into negotiations.

The villagers may still get the opportunity to buy the pub from Star Pubs & Bars, once it responds to requests to hold discussions. If they can't buy it, they are determined to ensure that the pub is resurrected under its new owners.

The Plough in East Hendred, the Fox in Steventon and the Pack Horse at Milton Hill have also been sold as part of this deal. It is understood that Heineken wants to invest in its Star Pubs & Bars estate rather than sell any off, so further developments are awaited. As Heineken doesn't sell real ale, drinkers at pubs changing hands might see a wider range of ales but a smaller range of lagers.



**CAMPAIGN
FOR
REAL ALE**

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contact@whitehorsecamra.org.uk

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HOWZAT!

Stuart Bull, owner of the Cricketer's Arms in Littleworth, gets innovative and technical at his beer festival



ANOTHER Cricketers Arms Beer and Sausage Festival is over and done with and the next one is already scheduled for February 2016. I have written about our many beer festivals before, so I will save you the details except to say that the quality of ales was again excellent and Highly Commended status was awarded to Gun Dog Booze Hound, the winner of the previous festival, XT's XPA, which was also the fastest seller of the festival by far and Red Squirrel brewery's wonderfully hoppy session ale, Hop Fest. The sought-after title of "Beer of the Festival" went to CATS Brewery's unconventional amber ale, Tabby, a well-deserved and very popular winner.

At previous festivals, the winner of "Beer of the Festival" has been decided by the completing and returning of our festival programme, and then manually totting up the scores after the event. Straightforward stuff: Pop the scores into a spreadsheet, then calculate the averages. This time though, I wanted to make it easier and quicker, both for me to calculate and for people to vote for their favourite tipples. So with that in mind, we

added an electronic dimension to our voting system: We encouraged tweets on Twitter and developed our very own Beer of the Festival app.

Twitter wasn't used much for voting, but the app proved to be very popular indeed. Anyone at the festival (or afterwards, from home) was able to cast their vote on any of the ales, from their phone, a tablet computer or any other web enabled device. In all, including votes collected from the beer festival programmes, the number of ale ratings was four times greater than at the previous festival. Hence, as well as making it much easier for me to calculate the winner, the result was a much truer result because so many more people took part. I was able to announce the "Beer of the Festival" the following day, much sooner than when messing around with a spreadsheet.

In addition to providing a quick and accurate way of determining everyone's favourites, the app also did some marketing for us by automatically tweeting the highest rated ale every half an hour during festival hours and sending a tweet when someone

rated any particular ale at 9 or 10/10, thus driving interest in the festival online with The Cricketers' (@cricketersox33) 500 or so followers, including all but one of the breweries represented.

At the next festival in February, I can see us amending the app so that it automatically displays the average rating of an ale in real time on the festival website. Is it useful? Maybe. Maybe not. Maybe it will help brewers by providing feedback. But at the end of the day it's a fun thing, and if you like stats, like I do, then it provides some interesting insights.

Another innovation that we introduced was our staff and helpers recording each pint or half as it was sold, again using mobile phones and tablet computers. This would then also tweet the best-selling ale every half an hour during festival opening times and also update a countdown device on the beer festival page, so that anyone who chose to look could see, in (almost) real time, the ale remaining in each cask. It was useful for me to keep an eye on things at the very least.

The problem with this

technology was, of course, the manual nature of it. At busy times, recording sales was something of an unnecessary chore, so we backed it up with a paper version and then updated the app when time permitted. Talking about this innovation with interested punters gave me several ideas for improvements, and even yielded the suggestion of a Raspberry-Pi weight measuring device -- but maybe that is a step too far.

The third and final new thing at this year's festival was the first one that I introduced. I re-wrote the festival page to allow me to enter the beers that were appearing at the festival onto the actual page as seen by everyone else. So instead of editing the website code, I was able to simply type in the name, strength and description of the beer as it was confirmed and then the software would automatically order the list of beers and ciders according to strength, and the sausages in alphabetical order. It also tweeted when something was added or updated, and displayed a link to generate a formatted PDF of the festival particulars. That made managing the ale line-up much easier, made it easier to disseminate information, allowed the festival programme to be created quicker, and also provided some early marketing activity.

I'd be interested to know if anyone has been to any festivals where such innovation is being used and how you found it. Is it useful? Is it fun?

Let me know. Tweet me on the address above or email app@cricketers-arms.co.uk

Beer Festival Diary

Friday 16 October - Sunday 1 November **Wetherspoon Real Ale Festival**

All JD Wetherspoon pubs & Lloyds
No1 bars
50 beers
www.jdwetherspoon.co.uk

Thursday 22 - Saturday 24 October **Swindon Beer Festival**

STEAM Museum, Kemble Drive,
Swindon
100+ beers plus cider & perry
Friday evening - entry by advance ticket only
www.swindoncamra.org.uk

Friday 23 - Saturday 24 October **Aylesbury Vale Beer Festival**

Bucks County Council Sports & Social Club, Lower Road, Stoke Mandeville, Aylesbury
20 beers plus ciders & perries
www.aylesburybeerfestival.org.uk

Wednesday 28 - Saturday 31 October **Birmingham Beer & Cider Festival**

New Bingley Hall, Hockley Circus, Birmingham
300+ beers, 100+ ciders & perries
Wednesday - trade & Camra members only
birminghambeerfestival.org.uk

Friday 30 October - Sunday 1 November **Nag's Head Octoberfest**

Nag's Head, Abingdon
47 beers and ciders
01235 524516
nagshheadonthethames.co.uk

Friday 30 October - Sunday 1 November **Gardeners Arms Beer Festival**

Plantation Road, Oxford
10 beers plus 4 ciders
01865 559814
www.thegarden-oxford.co.uk

Sunday 1 November **Wycombe Swan Beer & Cider Festival**

Old Town Hall, Queen Victoria Road, High Wycombe
01494 512000
www.wycombeswan.co.uk

Friday 13 - Saturday 14 November **Bath Beer & Cider Festival**

The Pavilion, North Parade Road, Bath
50 beers plus cider & perry
www.clstickets.co.uk

Thursday 26 - Saturday 28 November **Dudley Winter Ales Fayre**

Dudley Town Hall, St James's Road, Dudley
70 beers, ciders & perries
www.dudleycamra.org.uk

Tuesday 1 - Saturday 5 December **Pig's Ear Beer & Cider Festival**

Round Chapel, Glenarm Road, Hackney, London
230+ beers plus cider & perry
www.pigsear.org.uk

Saturday 12 December **Haddenham Winterfest**

Banks Park, Banks Road, Haddenham
www.haddenham-beer-festival.co.uk






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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call **01727 867201**. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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Date of Birth (dd/mm/yyyy) _____

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Email address _____

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Joint Membership £29.50 ☐ £31.50 ☐
(Partner at the same address)

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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 _____

Signed _____ Date _____

Applications will be processed within 21 days

Partner's Details (if Joint Membership)

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Email address (if different from main member) _____

01/15

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

Please fill in the whole form using a ball point pen and send to:

Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

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

To the Manager Bank or Building Society

Address

Postcode

Name(s) of Account Holder

Bank or Building Society Account Number

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Reference

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Name

Postcode

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

Signature(s)

Date



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- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
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Store & Tours



*Our Brewery Store is open
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