



CAMPAIGN
FOR
REAL ALE

ISSUE 55
March - April 2009



the Oxford Drinker

A win for the Bookies!

The Old Bookbinders in Jericho has been crowned Oxford City CAMRA's Pub of the Year 2008. This quirky back street pub is owned by Greene King, but licensees Matty Marren and Maureen Whelan have gained a reputation for the quality and range of their beers since they took

charge three years ago.

Back in December, the branch voted on a shortlist of six pubs in order to find an overall winner. All voters had to visit the six pubs and have their voting form stamped, and once this was completed, they ranked the six pubs in their order of preference.

real ale and the aims of CAMRA.

At a social event just before Christmas, as he presented Matty and Maureen with a certificate and congratulated them and their staff on their success, branch chairman Matt Bullock said, "This is well deserved, and it's great to see a pub owned by one of the big breweries winning - proving that this should not be a barrier to providing choice and quality for customers".

Matty was delighted with the award, commenting, *"It's a tough time for the pub trade but we will continue to do what we do best - offer a friendly welcome for customers, good pub food, and an excellent choice of real ales"*.

Continued over



Members were not just judging beer quality: the fact that the pubs had been shortlisted meant that beer quality was expected to be excellent. To choose between them, members were asked to consider the service they received, the welcome from the staff, the ambience and atmosphere of the pub, and its commitment to

the free newsletter of the
Oxford City Branch of CAMRA
www.oxfordcamra.org.uk

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festival and branch diaries
CAMRA Champion Winter Beer

issue 55

The Masons Arms at Headington was the runner-up in the contest, followed by the Harcourt Arms in Jericho. Other shortlisted pubs were the Turf Tavern, the Rose & Crown, and the Kings Arms.

After the event, Matty and Maureen said: *"We would like to take this opportunity to thank all of those CAMRA members who felt we had done enough, not only be nominated for, but to be awarded the title of Oxford CAMRA pub of the year 2008. While we have worked hard to achieve the accolade it, the Bookbinders would not have won if it was not for our excellent staff and patronage by such a great bunch of punters. Thanks very much."*

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www.oxfordcamra.org.uk/mailling-lists.php



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Merton beer festival

Neil Hoggarth

The postponement of the Oxford Beer Festival Helper's trip (originally scheduled for Saturday 7th February) had one notable benefit; it freed up the Saturday afternoon of Merton Winter Beer Festival. John Mackie and myself braved the icy conditions to make our biannual pilgrimage to the Otmoor village. A number of familiar faces from North Oxon branch also made it.

The beer was in excellent condition, as always. There were sixteen different ales on offer, all from smallish independent brewers, covering a wide range of styles from milds (Nottingham "Rock Mild", 3.8%, was very good), through bitters (special mention to the "Pitstop", 3.8%, from newcomers Silverstone), golden hoppy beers (such as one-off brew "Perle Bear", 4.2% from Oakham), several porters (Sheffield Porter at 4.4% and Hopshackle "Historic Porter" at 4.8%), and Hoskins "Old Navigation" barley wine at 7% (that will warm you up on a chilly day!).

I think it is fair to say that this year's Winter event took place against the odds. The snow and ice in the days leading up to the event no doubt made deliveries difficult, and made some people reluctant or hesitant to travel out to the event. The bus that John and I originally intended to catch didn't appear to be running, and we ended up catching a bus to Bicester and then hiring a taxi to get to Merton.

I complemented the organisers on the tidy job of covering over the floor that someone had done (thinking that it was to protect it from people traipsing snow and salt in from outside), only to be told that the wooden parquet flooring had been wrecked by a flood from a burst pipe earlier in the week. Beer Festival setup on Wednesday apparently took place without the benefit of electricity.

If I hadn't got into conversation with Fin and Loz about the floor covering I would never have realised anything out of the ordinary had been overcome.



In the face of this sort of adversity I think it is a great tribute to the organising committee and the volunteers that the event happened as scheduled, was of the high quality that we have come to expect of Merton, and everyone was still smiling! To cap it all, many of the people involved still had the energy to get face-painted and join in the Morris dancing ...



Mark your diaries - this year's Merton Summer Beer Festival will be on 17th and 18th of July. Should be a bit warmer and easier to travel to!

The Old Anchor winter beer fest took place over the last weekend in November. There were a varied selection of ales on tap, both from hand pumps on the bar and in the back room, where temporary stillage had been erected. The festival was well attended including several branch members. Everyone must have enjoyed it as they were running short by the Sunday session. York Breweries Centurion's Ghost was our beer of the festival, whilst Black Rat just pipped Biddendons Dry in the cider stakes. There are further festivals planned for this year.

The Broad Face is, at the time of writing, being looked after by the landlord of the Spread Eagle on a temporary basis, following the sudden departure of the previous landlord. The pub is available on a new Greene King 15 year lease and there appears to be some interest.

The Grapes has once again ceased trading, but it is available on a 15 or 20-year lease, again from Greene King.

At the beginning of February **The Saxton Arms**, on Saxton Road, a basic but popular boozey, was closed with the now familiar Greene King 'Business Opportunity' sign outside. Thankfully, before we went to press, it had reopened. Let us know how you find it!

The Kings Head & Bell is still shut, with last year's planning notice still on display. However, there is a skip parked outside and there are reports of tradesmen working



inside – so we live in hope that it reopen in the near future.

On a much brighter note the **White Horse** installed four more lines in December and are now dispensing seven different ales from them. Three of these are guests - not GK - and all beers are in excellent condition. The landlord is hoping to add a real cider on the eighth line in the near future. Some of the notable ales through December and January were Thwaites Good Elf, a seasonal product, plus Old Peculiar, Morrissey Fox and Mordue's the Mullet.

More good news - **The Stocks Bar** in **The Crown & Thistle** held a Winter Beer Fest at the end of January. There were an astonishing 32 ales and 9 ciders on offer. Around two thirds of the ales were sourced locally, again showing commitment to LocAle - a Camra initiative to source ales within a set number of miles from the pub. The festival coincided with new beer pumps coming on line, enabling them to serve out of 8 hand pumps, via a new temperature control

system to keep the beer at the ideal temperature. At least one of these pumps will dispense a real cider. The event was programmed as part of a branch social on the Saturday and many returned for a second helping on the Sunday afternoon, when Fleximuscule a local band with a excellent brass section, provided the entertainment. Dates for your diaries are the 3rd to 6th April when the Stocks will hold a Jazz and Ale Festival. See advert in this issue.

The Nags Head, owned by the Spirit Group, is now being run by Rob & Kim who recently achieved Cask Mask accreditation – welcome and congratulations. They hope to return this once extremely popular pub to its former glory, serving good food and ale. Being one of only two pubs on the Thames in Abingdon, the other being the Anchor, and having a large river frontage and beer garden, we wish them well. On offer at our last visit was Black Sheep Bitter and Brains SA, both in good condition.

Royal Blenheim



Laurence Lustgarten

Amidst all the gloom about pubs closing, it is pleasure to report a great revival and improvement in an old one.

The Royal Blenheim on St Ebbes, right in the centre of Oxford, has been under new management since October of last year. Ian and Sara Liddle had run the Three Elms, a CAMRA GBG pub near Hereford, and came to Oxford to run a declining pub that was newly taken over by Everards.

The arrangement is a creative one which is done in other places as well: Everards leases the pub to a local brewer, in this case Whitehorse Brewery,

which supplies its own beers, plus some from other breweries who feature theirs in return. One Everards brew is always on as well. The result is no less than 10 - count 'em - real ales on at any one time, with usually three or four new ones every fortnight or so.

The real gem in my opinion is Whitehorse's Village Idiot, a brilliant hoppy beer, but everyone will find something to their taste: There is usually a stout or porter on as well.

Ian is an amiable, sociable man who knows his beer. Sara does the cooking herself, making her trademark chilli and

preparing a range of dishes that are very well priced. Like the previous managers, they are sports lovers and the TV is generally tuned to one of the Sky channels, but the sound is down and it never interferes with conversation.

On visiting, people come in from the nearby Council offices, there are groups of students, and I even saw a couple with two very young children enjoying themselves early one Friday evening. Monday night, on the other hand, is very quiet: why not go and sample the range?

Rose and Crown festival



Matt Bullock

Having featuring for more than twenty years in the Good Beer Guide and been named North Oxfordshire *Pub of the Year* on three occasions, it may surprise you to learn that until a few weeks ago, the Rose and Crown in Charlbury had never before hosted a beer festival. Some of the regular customers - and I can now almost count myself amongst them - consider it to be a beer festival every day here, with seven beers always available, but the real event, held at the end of January, will hopefully be the first of many.

22 beers were advertised, some being sold from the seven handpumps on the bar, and the others from a stillage in what is normally the pool room. Three ciders, a perry, a range of bottled and draught Belgian beers, and even some draught

Anchor Liberty Ale from San Francisco complemented the choice of real ales. Despite an impressively speedy return from Hull on the Saturday evening, I arrived too late to try the Blackwater Voodoo (4.5%), the first beer to sell out, but was able to quench my considerable thirst with a refreshing Ramsbury Bitter, the hopper Holden's Black Country Bitter, and the excellent Leeds Resolution (4.6%), a golden ale. Some Oakham Bishop's Farewell (4.6%), Kelham Island Bête Noir (5.5%) and a couple of pints (I think) of Sarah Hughes Dark Ruby Mild rounded off the evening and ensured a good night's sleep.

I returned on the cold but sunny Sunday lunchtime to meet up with friends who'd made the trek from Abingdon

and Oxford, and were able to enjoy yet another Black Country beer, Olde Swan Dark Swan mild from Netherton, as well as beers from Harviestoun, Wold Top, Enville and Lancaster to name just four. By mid-afternoon, as the sunshine waned and snow flurries began, some of the beers were beginning to sell out, and although the chance of being snowed in was tempting, I reluctantly dragged myself off home in order that I might be capable of going to work the following day.

Hopefully some of the beers that I enjoyed, and more especially those that I missed, will have received lots of "beer of the festival" votes and return to the pub in the near future. I'm sure it won't be long either before another Rose & Crown beer festival.

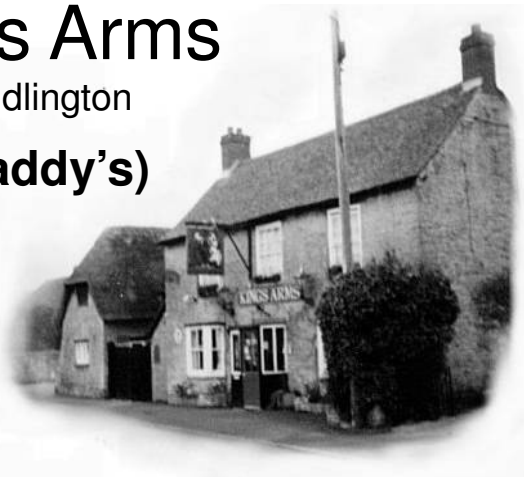
The King's Arms

The Moors, Kidlington

St Patrick's (Paddy's) Beer Festival

Tues 17 - Sat 21 March
open 11 - 2.30 and
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10 beers and 2 ciders
Food available



Listed in the 2009 CAMRA Good Beer Guide

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National Cask Ale Week



5 - 13th April 2009

The World's largest real ale festival kicks off on 5th April beginning a week of festivities to celebrate the wonderful world of cask ale. National Cask Ale Week brings together the major players in the ale market in a partnership involving CAMRA, Cask Marque, pub chains and major real ale brewers.

Mike Benner, CAMRA's Chief Executive said, "Despite the doom and gloom in the pubs and beer market this is an exciting time for real ale with more brewers and more beers than ever before. National Cask Ale Week is a celebration of our national drink; real ale and hundreds of events will be held in pubs across the country."

A key aim of National Cask Ale Week is to encourage people who have never tried real ale to give it a go in local pubs. CAMRA research shows that a staggering 65% of adults have never even tried our national drink, yet of those that do, 40% are converted.

Mr Benner added, "CAMRA members have always been ambassadors for real ale, but in National Cask Ale Week we will be calling on all Britain's cask ale drinkers to go out and recruit other people to the wonderful world of real ale. After just one or two sips of fine real ale, most people are amazed at the flavour and never look back".

CAMRA is expecting at least 5,000 pubs across the land to get involved in activities during the week including pub quizzes, meet the brewer sessions, pub trails, womens' ale nights and tasting sessions.

Publicans who want to get involved should call Cask Marque on 01206 752212 or visit www.caskaleweek.co.uk to order a special pub kit containing all you need to promote the event. Kits costs £35 (plus VAT) for Cask Marque members or £40 (plus VAT) for others. Participating pubs can take part in the full activities and will be listed on the official website. A limited number of optional A4 posters and beer mats are available through your local CAMRA branch free of charge.

For more details go to www.caskaleweek.co.uk



**For further details of the
festivals shown on page 8,
and others, and updates
on events, please visit our
website at**

www.oxfordcamra.org.uk

beer festival diary



Tues 17 - Sat 21 March

St Patrick's Festival

See advert page 6.

Tues 17 - Sat 21 March

Spring Beer Festival

Far from the Madding
Crowd, Oxford

Fri 20 - Sun 22 March

Bell Inn Beer Festival

Banbury

Thurs 2 - Sun 5 April

Old Bookbinders Beer Festival

See advert page 19.

Fri 3 - Mon 6 April

Stocks Spring Time Beer, Jazz and Blues Festival

See advert page 20.

Thurs 9 - Mon 13 April

Hop Pole Inn Easter Bank Holiday Beer Festival

Aylesbury

Fri 10 - Mon 13 April

Woodman Beer Festival

North Leigh, nr Witney

Fri 24 - Sun 26 April

St George's Beer Festival

Bucknell, Nr Bicester

Thurs 30 April - Sun 3 May

Reading CAMRA Beer & Cider Festival

King's Meadow, Reading

Thurs 7 - Sat 9 May

Banbury Beer Festival

TA Centre, Banbury

what's on

*Meetings and events are
relaxed and friendly.*

*Members and non-
members are welcome at
all events.*

Wednesday 4 March

7.30pm

Branch Meeting

Royal Blenheim, St Ebbes
Street, Oxford OX1 1PT

Saturday 14 March, 10am

Oxford Beer Festival

Helpers Trip

Coach outing to
Peterborough, via Oakham
Brewery. Meet outside
Oxford Rail Station in time
to leave at 10am. Free trip
for those who helped at the

2008 Oxford Beer Festival.

Any spare places will be
available to others for £5.
Email Tony Perry for details.
contact@oxfordcamra.org.uk

Friday 20 March, 7pm

Branch social

King's Arms Paddy's
Festival, Kidlington

Saturday 21 March, 7pm

Branch social

Far from the Madding
Crowd Spring Festival

Monday 6 April

7.30pm

Branch Meeting

The Sports Centre Bar,
Oxford Brookes University

useful camra contacts

Aylesbury Vale and Wycombe

David Roe

01296 484 551

dwrss@aol.com

North Oxfordshire

Alan Mitchell

contact@northoxfordshire

camra.org.uk

www.northoxfordshirecamra.org.uk

White Horse Branch

Neil Crook

contact@whitehorsecamra.org.uk

www.whitehorsecamra.org.uk

South Oxfordshire

Hugh Steele

www.soxxoncamra.org.uk

Oxford Branch

Tony Perry

contact@oxfordcamra.org.uk

www.oxfordcamra.org.uk

Oxford Drinker Editor

please send any material to
editor@oxfordcamra.org.uk

CAMRA

230 Hatfield Road

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Oxford Branch LocAle



CAMRA LocAle is the new accreditation scheme to promote pubs that sell locally-brewed real ale, reducing the number of 'beer miles' and supporting local breweries

CAMRA LocAle is a new initiative that promotes pubs stocking locally brewed real ale. The scheme builds on a growing consumer demand for quality local produce and an increased awareness of 'green' issues.

The CAMRA LocAle scheme was created in 2007 by CAMRA's Nottingham branch which wanted to help support the tradition of brewing within Nottinghamshire, following the demise of local brewer Hardys and Handsons.

Everyone benefits from local pubs stocking locally-brewed real ale...

- **Public houses** as stocking local real ales can increase pub visits

- **Consumers** who enjoy greater beer choice and diversity
- **Local brewers** who gain from increased sales
- **The local economy** because more money is spent and retained locally
- **The environment** due to fewer 'beer miles' resulting in less road congestion and pollution
- **Tourism** due to an increased sense of local identity and pride - let's celebrate what makes our locality different.

Oxford CAMRA area pubs qualifying for accreditation in the scheme are those serving beer from a **brewery within 30 miles** of the premises.

Pubs wishing to benefit from participation in the CAMRA LocAle scheme must agree to endeavour to ensure that at least one locally-brewed real ale is on sale at all times. Only real ale can be promoted as a CAMRA LocAle.

Joining the CAMRA LocAle initiative is Free and accreditation is easy, so, simply contact the branch for details.

Look out for pubs displaying the CAMRA LocAle pump clips, window stickers and posters.

Oxford CAMRA has recently joined the scheme so in future issues we will be highlighting those pubs which have been accredited by the scheme and the breweries located in our area.



inn and around oxford



Some call **The Grapes** the only proper pub in George Street, if not the city centre. It had a sensitive refurbishment a few years ago and is both smart and cosy. Since August it has been run by Chuck Berry, someone who in the past has been a publican for Courage, Gibbs Mew and Isle of Man Breweries, but who more recently was living in Spain until someone he knew who worked for Greene King persuaded him to return and take on this pub. Chuck is quite definitely keeping the Grapes' reputation for well kept ale and, it being a busy town centre pub, he is able to keep five handpumps going. These dispense GK IPA, Morland Original, Old Speckled Hen, Abbot Ale and a guest which was Greene King's 3% seasonal Abstinence.

Maroon (formerly the Chequers) on Hollybush Row appears to have closed.



The Brewery Gate was one of several pubs

purchased by Marstons from the new Morrells company when it disposed of its remaining pubs (ie the ones it hadn't already closed...). The Fox and Hounds on Abingdon Road was another. The plan for the Brewery Gate is a full refurbishment following which the pub will sell beers from the Wychwood/Marstons stable from three hand pumps - the pub currently has four pumps but rarely seems to sell real ale.



The former **Eagle Tavern** (corner of Magdalen Road and Hurst Street), owned by Swindon brewery Arkells since 2000, was a true back street local. Not anymore! It reopened in late January, after a £50,000 face lift, under a new name: the **Rusty Bicycle**. It's now in the hands of new landlords, Alex Arkell (youngest son of the Brewery's chairman) and Chris Manners. There are three handpumps and Arkell's 3B and Moonlight were on sale on visiting in February. The 3B tasted was in good condition.



The change of name and image seems to have had the desired effect of drawing new custom. On visiting at around 8pm on a Saturday evening early in February there was a good crowd in, all chatting away and having a good time.

A former Morrells local, **The Fox** in Stanton Harcourt is now being run by Punch Taverns - what will its future be?

The Sadlers at New Yatt, close to North Leigh, has reopened with up to three beers being served. Being off the beaten track and not easy to find this pub needs your support.

In the Northway Estate, Headington, behind the huge John Radcliffe Hospital, **The Cavalier** on Copse Lane has reopened. Always an estate pub used mainly by sports and lager fans, real ale for many years was never a popular drink here. Will there be any change?

During a leisurely drive out

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into the countryside, two new micro breweries were visited. **The Pit Stop** sited at the rear of Bellingers Car sales in Grove has been successfully brewing up to five beers on a one barrel plant in what is a comfortable tin shed. More news soon about the beer range and the pubs to drink it in. Just over the county border in Lechlade on Thames, at The Crown Inn, is to be found **The Halfpenny Brewery**. The brewhouse was originally an old stone store shed now refurbished to a high standard producing all it can sell to local and far away outlets. Four beers all named after local folklore are available including Old

Lech, Thames Tickler and Crownin Glory.

On visiting the **Ampleforth**, Risinghurst, one Saturday evening in December, the pub was nicely decorated for Christmas, doing a good trade, and the Brakspear was in excellent form. There were several other real ales available.

The **Chester Arms** on Chester Street, as hoped, is largely unchanged since Matt and Abby took over, and beer is still good.

News from Vale Brewery on the **General Elliott**, South Hinksey, which was found closed in January, is that they are definitely planning

to reopen but are looking at altering the layout etc. They intend to get a real ale enthusiast behind the bar and maintain a mix of Vale and guest ales. Beer festivals will remain a feature. All takes time so be patient and watch this space.

The Nut Tree in Murcott, near Bicester, is one of only nine pubs in Britain, and the only one in Oxfordshire, to be awarded a Michelin star in this year's list published in January.

The local CAMRA branch needs your news about pubs and breweries. Come to a meeting or email us :-)

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Around the county

David Hill

Back in January, five of us squeezed into Tony Perry's not very big car for one of our regular car trips. We were expecting a second car but the person who actually organised the event (mentioning no names) had forgotten about it.

We arrived at the pub we had arranged to go to first, the **White Horse** at Forest Hill near Wheatley, only to find it shut. This has happened to us before when visiting country pubs on a Monday so I think we decided to avoid this day in future and then we moved on.



We now made our way to the nearby village of Stanton St John where the two pubs were a bit of an improvement on the one at Forest Hill in that they were open. So we went in both and sampled the beers.



The pubs are Wadworth's **Star** and Fuller's **Talkhouse**, which are both food oriented with the latter being the more up market. However, I preferred the former, it having a proper pub atmosphere rather than being more a restaurant with a bar. The beer, Wadworth's Henry's IPA and 6X, was also better kept than the London Pride in the Talkhouse.

We then squeezed back into the car and headed back over the A40 and made our way to the village of Cuddesdon and the **Bat and Ball**. This was to provide the best beer of the evening with the offerings of the house ale LBW, Marston's Pedigree and the Wychwood seasonal January's Ale. This pub is



full of cricket memorabilia and also had an old boxed game called "Test Match" which interested Tony, who got it out of the box and tried to work out how to play it. There are great views from the beer garden in summer.



Final stop was Garsington but the first pub we looked at, **The Plough Inn**, had another case of the "Monday nights" and was shut so we proceeded down the hill a bit to the **Red Lion**.



This is quite a lively village pub and it provided a somewhat cold, but OK, pint of Courage Best.

Better luck finding open pubs on our next trip we hope!

As well as helping with current campaigns that include the promotion of localism, the reduction of beer and saving breweries and pubs that are under threat from closure, membership of CAMRA also gives you:

£20 worth of free JD Wetherspoon real ale vouchers

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How do I join?

You can join by completing the membership form opposite. Alternatively, please call CAMRA HQ on 01727 867201 or visit www.camra.org.uk/joinus, in particular for concessionary rates or non-direct debit membership.

* For non Direct Debit prices, Young Member and concessionary rates please visit www.camra.org.uk/joinus

credits....

The Oxford Drinker is the newsletter of Oxford CAMRA, The Campaign for Real Ale.

The next publication will be in May 2009.

3000 copies of each one are distributed free of charge to pubs and other drinking establishments across the city and its surrounding area.

editor:

Sam French

editor@oxfordcamra.org.uk

valuable contributions have been received for this issue from:

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Dave, Matt, Neil and Sam

advertising is available

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Sam French 07905 212318

editor@oxfordcamra.org.uk

contributions and bribes accepted by the editor at:

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I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

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CAMRA Champion Winter Beer of Britain 2009



Oakham's Attila from Cambridgeshire

was crowned the Supreme Champion Winter Beer of Britain 2009 by a panel of judges at the CAMRA National Winter Ales Festival in Manchester.

We've already found success with this beer at another event in 2009, so to win this award as well is fantastic for us. Each batch takes around 5-6 months, and this award shows it's time well-spent.'



The 7.5% ABV barley wine is described by the brewer as having 'fruity notes and an elderflower aroma, with the taste of ripe red berries and citrus fruit and a long bitter fruity finish.'

Graham Donning, Festival Organiser, praised the winning beer for its accomplishment:

'This is a spectacular beer with a great following, and a deserved winner. There are few barley wines remaining in this country, and Attila is a wonderful example for anyone who is yet to try this rare beer style.'

Oakham's success came after 'Attila' won a gold medal in the Barley Wine category at the Dudley Winter Ales Festival back in November. Winning meant that the beer's place in the final was guaranteed.

John Bryan, Head Brewer of Oakham Brewery, was delighted at the result: *'It's a great start to what might turn out to be an otherwise gloomy year.'*

Also in the **Overall Awards**, Silver medal went to Elland Brewery's 1872 Porter, whilst the Bronze medal went to Sarah Hughes's Dark Ruby.

A panel of CAMRA experts and leading beer writers judged the competition at the New Century Hall, Manchester.

Oakham's Attila will now be entered into the final of the Champion Beer Of Britain competition, taking place in August at the GBBF.

Full results by category

Old Ales & Strong Milds

Gold: Sarah Hughes, Dark Ruby

Silver: Bryncelyn, Buddy

Marvellous

Bronze: Orkney, Dark Island & Theakston, Old Peculiar

Stouts

Gold: Bristol Beer Factory, Milk Stout

Silver: Beowulf, Dragon Smoke Stout

Bronze: Spire, Sgt Pepper Stout

Porters

Gold: Elland Brewery, 1872 Porter

Silver: Fullers, London Porter & Townes, Pynot Porter

Winter beer styles taken from CAMRA's 'Dictionary of Beer':

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

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

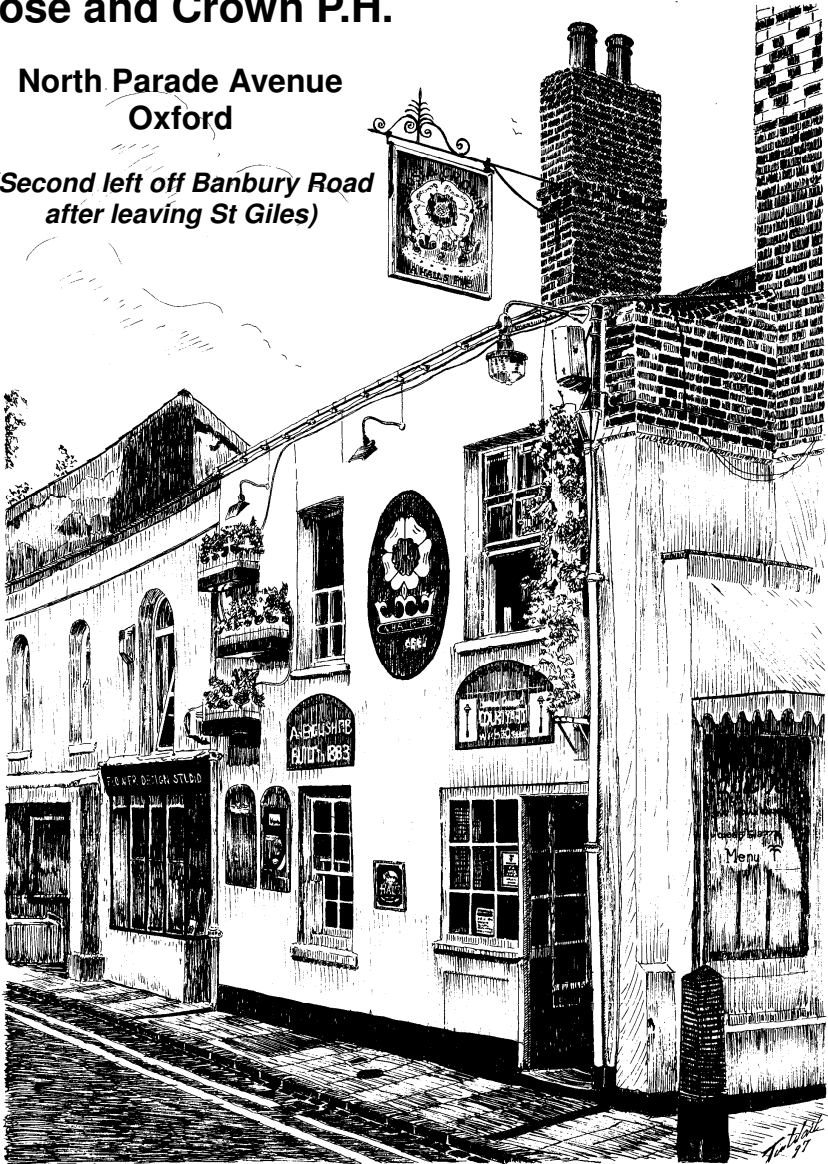
Old Ale- Now virtually synonymous with 'winter ale'. Most 'old ales' are produced and sold for a limited time in the year, usually between November and the end of February. Usually a rich, dark, high-gravity draught ale of considerable body.

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

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CAMRA Members' Weekend & National AGM



CAMRA members' weekend, including the National Annual General Meeting, is where our members discuss our future policy and direction. The weekend also offers the opportunity to members to socialise with friends, visit recommended pubs and go on organised trips.

The AGM is open to all CAMRA members and will be held at Eastbourne's Winter Garden from Friday 17th to mid-afternoon Sunday 19th April. If you have never been along to a Members' Weekend and AGM before, why not make this your first one.

The aim of the weekend

- Review what has been happening at branch, regional and national level over the past year
- Have your say, review campaigning themes and form policy
- Hear guest speakers on issues related to beer, brewing and key campaigns
- Meet the formal

requirements of an AGM, including presentation of accounts

- Meet up with CAMRA members from around the country, National Executive and HQ staff members
- Discuss ideas to forward to campaign through workshops, policy discussion groups and seminars
- Enjoy a few beers at the Members' bar. A member only beer festival put on in conjunction with the AGM
- Visit pubs in Eastbourne and the surrounding areas
- Visit local breweries on organised trips

Trips are still in the planning stage but are proposed to include trips to several of the local breweries in the area including Harvey's Brewery in Lewes, Dark Star Brewery in Ansty, 1648 Brewery at East Hoathly, Whites Brewery at Bexhill, and Beachy Head Brewery at East Dean. Pub crawls are also planned around Eastbourne (town centre and Old Town), and in Lewes and Hastings. Several pubs in Eastbourne are planning to put on mini beer festivals that weekend.

The Winter Garden is a Grade II listed building,



designed by architect Henry Currey and built in 1875.

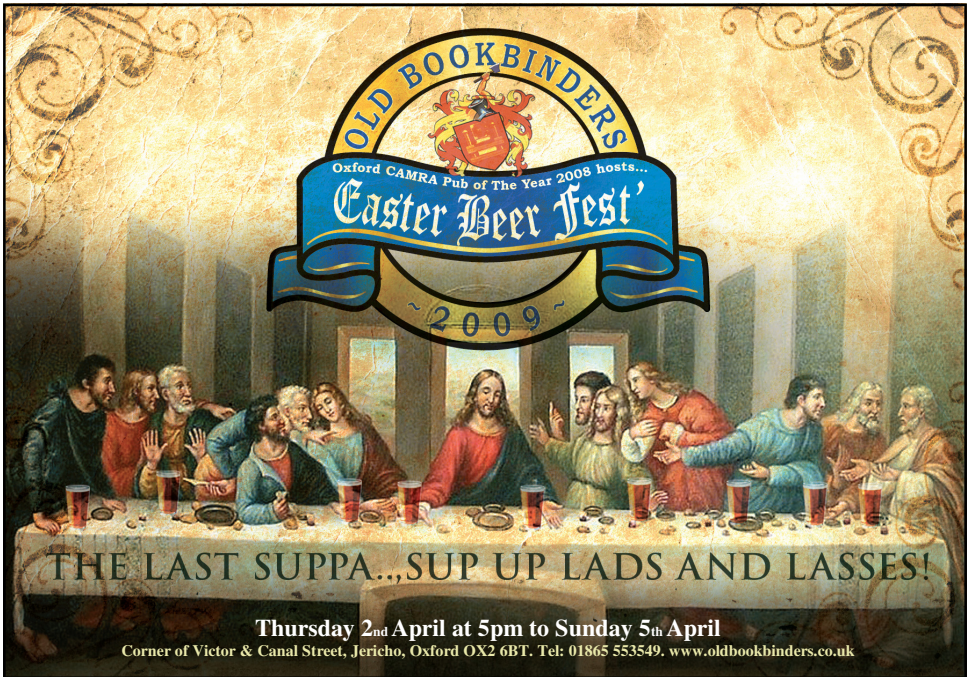
Conference sessions and workshops will take place in the Congress Theatre, with the members bar for the Weekend and AGM, being held in the adjoining Floral Hall. It is hoped to have beers from all 19 Sussex breweries available on the Members Bar, plus a few from the surrounding counties of Kent and Surrey.

For details or to register for the event go to: www.camra.org.uk and follow the link from the Members' Weekend pages.

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