



CAMPAIGN
FOR
REAL ALE

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the Oxford Drinker

New and award winning breweries

When CAMRA was started in 1971 there were very few small local breweries left, and those that did remain were soon swallowed up by larger breweries. Fortunately there is a resurgence of new breweries starting up at a time when real ale sales are growing in a declining drinks market. This revival of real ale brewing is very apparent in the Oxfordshire area.

The **Shotover Brewing** Company in Horspath started brewing in November 2009. The first brew, a 3.7% hoppy pale copper ale called Prospect, was first served at The Queen's Head, Horspath, and The Cricketer's Arms, Littleworth, where it was so popular that it sold out on the second evening. Ed Murray spent 10

weeks converting a 200-year-old stable into a state-of-the-art micro-brewery.



The second ale they are planning to brew is named Scholar. The brewery's production capacity is 2000 litres a week and by the time you read this, the beers should also be available in The Mason's Arms in Headington Quarry, The White Horse on Broad Street and Far from The Madding Crowd on Friar's Entry.

The **Compass Brewery** based in Cowley, Oxford, has also recently started



Compass
BREWERY

brewing. So far they have brewed Baltic Night Stout (4.8%), available in bottled form from Millets farm shop near Marcham and The Hobgoblin pub on Cowley Road. There are plans to supply it to pubs in casks soon. A strong IPA at around 6% is being brewed at the moment and should be available in bottled form in early 2010. The Compass Brewery aims to cherry-pick ideas from around the world and blend them together to achieve new flavour profiles. For example, the Baltic Stout combines the German decoction

continued on page 3

inside this issue:

Branch news

Manchester visit

Local festival reports

Lovibonds Brewery trip

Festival and branch diaries

Kings Head and Bell reopening

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



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mashing technique to a British Stout recipe.

Thame Brewery, a micro-brewery, has been opened by Oak taverns and it will supply The Cross Keys in Thame with beer. Mrs Tipple's Ghost, a 4.2% ruby red, and Ollies Return, a 3.8% mildb are the first beers made at the Brewery and the manager, Peter Lambert, served them for the first time on 14 November. There was a huge turn out for the launch and both beers went down very well. Thame Brewery is a 1 barrel plant and will only supply The Cross Keys on a regular basis. Peter also provided Haddenham Village Beer Festival with 10 gallon of Mrs Tipple's Ghost. So there is hope that local beer festivals can benefit from this new brewery in our midst.

The **Patriot Brewery** at the Norman Night pub in Whichford just outside Oxfordshire between Chipping Norton and Shipston On Stour has recently started brewing. The first brew was called Patriot Missile, a 3.8% session beer, which members from

Shakespeare CAMRA branch and the locals evidently got through rather quickly and is planning to follow this up by brewing regularly.



The **Halfpenny Brewery** is a 4 barrel capacity microbrewery at the rear of the Crown in Lechlade which started brewing last year in December 2008.

The **Loose Cannon Brewery** has been granted planning permission to convert a unit in Suffolk Way in Abingdon into a micro brewery, but as yet it is unknown when the brewery will start operating.

It is not only new breweries that are of interest in our county. Amazingly there are more than 15 breweries close enough to the Oxford branch area to be considered as LocAle, and many of them have been winning awards for their beers this year.

CAMRA LocAle is an initiative that promotes pubs stocking locally brewed real ale and builds on a growing consumer demand for quality local produce.

The **Hook Norton Brewery** is one of Britain's oldest breweries founded in 1849 and still operating as an independent family-run business. They recently had two of their beers named in The Independent newspaper's top 10 beers on the planet. They also won 12 awards in The International Beer Challenge 2009 including 4 gold medals for Double Stout, Twelve Days, Haymaker and Old Hookey. Bronze awards for Hookey Bitter and Hookey Gold. They also won 4 bronze and 2 silver medals for Design and Packaging.

Oxfordshire Ales at Marsh Gibbon, won the Best Golden Ale category at the 2009 World Beer Awards earlier this year with Pride of Oxford. John Lovett and head brewer Steve Goryll have signed a deal to export their beer to America.

Lovibonds Brewery in Henley, was awarded World's Best Honey Beer for its 7.3% Lovibonds Gold Reserve when "Beers of the World" magazine recently held its award ceremony for their annual World Beer Awards. Jeff

Rosenmeier, founder and head brewer, was also highly commended on his Lovibonds Henley Dark - a 4.8% Smoked Porter (equivalent of Silver medal) in the Smoked Beer category. In Oxford, Lovibonds beer can be found at the Oxford Playhouse and The Big Bang restaurant in Walton Street.

Pitstop Brewery, set up by Peter Fowler last year, won Beer of the Festival at Ascot Racecourse Beer Festival in September with its imperial-style stout Sump 7%. Pitstop Brewery is now a ten-barrel plant and Peter brews a variety of beers which were very popular at Oxford Beer Festival in October. Among them were Sump, Penelope, a ruby-coloured mild at 5%, Star 3.8% and Monaco 5.5%. Pitstop Star was voted as beer of the festival at Wantage Beer Festival in

November.

The **West Berkshire Brewery** scooped gold medal in the Premium Beer category and Bronze of the Festival overall at the Great British Beer Festival 2009. At this year's Regional Beer of the Year competition for London and South East, Good Old Boy was the Champion Best Bitter and Dr Hexter's Healer won Champion Strong Bitter. Dr Hexter's Healer also won Local Beer of the Festival at the Reading Beer Festival.

The **Vale Brewery** in Brill just over the border into Bucks was awarded the Bronze award in the Best Bitter category at the CAMRA national beer festival in August with their 4.2% Golden Ale, VPA.

Other good breweries nearby include **The Old Bog Brewery** at the Masons Arms in Headington, **The White Horse**

Brewery, Best Mates, Appleford, The Cotswold Brewery, Loddon Brewery, Ridgeway Brewery, Adkins and Cherwell Valley Brewery. The Masons Arms was recently listed in the Guardian's ten top UK brew pubs!

We are also home to **Wychwood** and **Brakspears** brewed by Marstons in Witney.

With all these breweries in the area there is little excuse for pubs not to stock locally produced ales. **Steven Green**



Welcome to Stockport County

Matt Bullock

We'd been meaning to visit Manchester for some time, and this weekend trip was planned whilst supping in a pint in Peterborough on our Beer Festival helpers' trip. The general idea was to drive to Manchester, check into our hotel, visit some pubs, and then to drive home the next day after a hearty breakfast and a stop off for Sunday lunch. Which, on thinking about it, is pretty much what happened!

Our hotel was not in Manchester, but in Stockport, quite a pleasant town with eleven Good Beer Guide pubs. The journey north was slowed by a lengthy breakfast stop in Stafford and two accidents causing congestion, but we arrived in Stockport at around 1pm, and after finding the hotel and abandoning the cars, we went in search of a beer.

The plan was to go to Manchester by train, but the best laid plans rarely materialise and this was no different. We stopped for refreshment, on our

way to the station, at the **Arden Arms**, a classic Victorian street-corner pub listed in the CAMRA National Inventory of historic pub interiors. The Arden boasts some fine timberwork, some well-preserved ceramic tiling, and an unusual snug bar that can only be accessed by going through the bar servery. so we sat outside!



Appropriately for a visit to Stockport, the pub is a Robinsons house (the brewery is just up the hill), and four beers were available from Hatters Mild to the pale Dizzy Blonde. I plumped for the Unicorn, the session brew, and very welcome it was too after several hours on the road.

We made plans for Manchester, and took recommendations from a number of the pub's regulars, before leaving to catch our train.

However, the frequency of the 192 bus service attracted us to that mode of transport, and we had an enjoyable half hour ride through Levenshulme and Longsight - past several boarded-up pubs and several more that looked less than salubrious - to Piccadilly.



From here we were ably guided by John Mackie - and also by our mobile phone Good Beer Guide - along Oldham Street, past the newly-reopened Castle Hotel (we didn't stop), to the **Smithfield Hotel**. The beer range was impressive, with seven available including Robinson's Dark Mild, and a house beer brewed by Facers. The lasting impression is how dark the pub is inside. The lighter front end is

dominated by a pool table, and it's just one long, thin room with the bar halfway down. We settled in the very dark, windowless end of the pub and plotted a route amidst the constant bleeping of text messages telling of goals in far away football games.



Our next port of call was the **Angel**, a pub once familiar to many beer lovers as the Beer House. My hazy recollections of the Beer House all came flooding back as little has changed over the intervening years. Gone is the array of handpumps selling more than a dozen beers, but there's still some good ale here from Dunham Massey, Little Bollington and our favourite, Allgates' Twitter and Bisted. There was also a house beer from Facers.

From the Angel it's a very short walk past parking lots and new tower blocks to the gem of the Northern Quarter, the **Marble Arch**. The pub itself is a classic with its ornate tilework and sloping floor, bettered only by the beers it serves, many of which are brewed on the premises. Marble brewery prides itself on its range of organic and vegan beers, all brewed in a room the size of a garden shed at the back of the pub. Indeed, brewing was in progress whilst we sat out in the garden, and we were able to enjoy some wonderfully malty brewing aromas with our dose of Manchester fresh air.



The session beer is called, confusingly, "Pint" and was excellent, as was the Manchester Ale,

the brewer's attempt at an original Boddingtons flavour, and very successful it is too. Ginger Beer and Chocolate Stout were the two other Marble beers available, both of which were sampled, and both of which lived up to the quality of the session brews. A couple of guest brews and a real cider completed the line up on the bar. We availed ourselves of the chunky chips and the nine variety cheese platter to soak up some of the ale, and though the quality was as good as the beer, the portions were sadly not as generous.

Only the promise of some more gems would drag us from the Marble Arch, and the first destination when we left was **Bar Fringe**, an unprepossessing shop front-type bar opposite the Smithfield; I have to confess I didn't notice it earlier when we walked right past its door. It has been a pub for many years but is much modified (apart from the toilets) and has a strange atmosphere, seeking the ambience of a Belgian bar. I can't fault the beer range here either: four

cask beers are complemented by a range of draft and bottled Belgian beers, and there's an eclectic mix of pictures and bric-a-brac on the walls to keep even the weary drinker interested. The Riverhead beer was good, the Bays Devonshire Dumpling less so. That said, we felt the need to push on, and went the short distance to the Crown and Kettle on Oldham Road, a Grade 2 listed former court building converted into an interesting pub. The ceiling here is fabulous, though only partially restored, and we sat in the quieter of the two rooms to enjoy a beer away from the boisterous football crowd watching the big screen. Three good beers were had here - Coach House Blueberry was interesting and excellent, and there were two more pale ales from Leeds (called Pale) and Allgates (Bright Blade).

Our final stop in Manchester was the **Jolly Angler**, a back street pub not far from Picadilly station. The pub was once in an industrial

area, amongst factories and warehouses deserted at night and at weekends, though nowadays a lot of new apartments have been built and the area feels a bit more welcoming. The pub, I'm pleased to report, is the same as ever, minus a few features. Gone is the pool table positioned next to a column so that you were forced to play some shots in the opposite direction to that which would have been sensible. Thankfully, the good beer survives - Hydes Original Bitter, and very good it was too.

It was dark as we arrived at Piccadilly, and after a quick sprint and the assistance of a friendly guard, we immediately caught a train to Stockport, and on arrival opted for a taxi to the hotel, at the cost of just £1 each. Checking in the hotel was done in double quick time, and before long we were seated in the **Queens Head** (also known as Turners Vaults), a classic National Inventory listed pub with two small rooms and some fabulous rare surviving decorative spirit taps on the bar. Like so



many good classic pubs, it is owned by Sam Smith's which has its advantages in respect of price (less than £10 for the eight pints!) but you can only get Sam Smith's beer, the Old Brewery Bitter, which personally I loathe. I supped about half of mine before someone else adopted it, and after a few photos and a while to admire the surroundings, we moved on.

We went over the road to **Winter's**, a former shop that has been converted to a pub retaining its magnificent Edwardian (I guess) shop front. Unfortunately, the shop front was the only thing that impressed me about this place. It was empty apart from a couple of die-hards at the bar and a rather disinterested



barman, which should have been a sign, and the Holt's beer was not in great nick. Once again I failed to finish my pint (people were questioning my stamina at this point!) and we made a hasty retreat to a pub I knew we could trust - the Crown Inn.

The Crown reached the last four in CAMRA's National Pub of the Year contest last year, so we were confident it would

be good. It's located under the shadow of the railway viaduct that dominates this part of town, and was packed to the rafters on this Saturday night. I have to thank Tony Perry for recording the beers we drank in the first pubs of the day, but his pen had run out by this time, so I am able to bring you a beer list thanks to the wonders of photography. We were able to try Hornbeam Black Coral Stout, Dark n' Divine and Top Hop, Burton Bridge Mild, Bridestones American Pale Ale and Sandstone, Beartown Ginger Beer and Bearly Literate, Hart Dishy Debbie, Cartford Gold and Ice Maiden, Allgates Caskablanca, and Frodsham Devil's Garden. My stamina fully restored, I can record

that all of these were in tip top condition, my only disappointment being the American Pale Ale which was very sweet and not very bitter. Other than this, our walk was worth the effort.

We retired home, some of us via a takeaway that looked bright and glowing in its neon light of the night, but very down at heel when we passed it in daylight the following morning. Nevertheless, there were no ill effects, and after a good breakfast and some map consultation, we made for a lunch stop at the **Lord Nelson** at Ansley in Warwickshire.

There were an awful lot of soft drinks being consumed over our leisurely 3-course lunch (though some stalwarts didn't let the side down), but we were well looked after and enjoyed the food, which prepared us for the short journey home.

Our next weekend trip will be to Liverpool in the new year. Keep your eyes and ears open for details at meetings, or on the website, if you'd like to come along.



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Victoria Arms beer festival

Tony Perry

I'd noticed the Vicky Arms was planning a beer festival for the Halloween weekend, so decided to go and see what was happening on the Saturday evening. A hog roast had been on during the day, but this had proved very popular as it was sold out by the time I got there. Instead, I managed to get a very good spicy sausage burger, which came highly recommended and certainly lived up to its expectations.

Nine beers were available, only two of which came from Wadworths, making a pleasant change in this Wadworths pub. And even then, the two Wadworths were something out of the ordinary, being the 2009 brew of Malt & Hops, plus 6X in a wooden barrel. Yes, a wooden barrel! Those of us on

the Wantage helpers trip will have seen the work of the Wadworths Master Cooper on the brewery tour. Wadworths' Master Cooper, Alistair Simms, is the only Master Cooper left working in the UK brewing industry. There are also three Journeyman Coopers.

The other seven beers came from an interesting selection of breweries, being: Beartown Ginger Bear; Jarrow Red Ellen; Kelham Pale Rider; Green Jack Orange Wheat Beer; Vale Grumpling Old Ale; Vale Black Beauty Porter; Vale Something Wicked

The Black Beauty Porter was simply stunning and kept me there far longer than I intended to stay! A separate stillage had been set up in the corner, away from the main bar, and beers were all £3 per pint.

There was live music in the early evening, although there weren't that many customers at that time, which made for a very intimate performance. More people arrived later on, and the pub was buzzing a bit more when I left. Chatting to the landlord though, he was a tad disappointed by the level of beer sales. He reckoned Old Marston wasn't yet ready for a beer festival, and if that's not a challenge, I don't know what is. I hope we do get another one, and would recommend it for a good evening out. For more information on wooden casks, go to: www.barrelsrus.co.uk

More details of Wadworths Brewery (including their pubs) can be found at: www.wadworth.co.uk/index.html

Kings Head and Bell

JoHanne Green

The reopening of the King's Head and Bell in Abingdon had been eagerly awaited by

CAMRA members and local Abingdon pub goers. After the pub closed 2 years ago due

to structural problems, local residents feared that it may go the way of other pub closures and

be converted into flats. When Foundation Inns bought the pub it gave us hope that the pub would be respectfully restored and run with real ales and good food as the cornerstone. We were not disappointed!

On 30th October they opened their doors at 5pm - about a dozen people were eagerly waiting and crowded in. First impressions were very good. The whole pub has been opened up and the bar moved to the back, opposite the main entrance. The former snug and open fire has been retained while still being part of the main room. The feel of the place was warm, welcoming and comfortable. By some miracle, they have managed to retain the

traditional English pub atmosphere combined with a contemporary continental cafe feel that just seems to work. We look forward to the summer, when the outside area can be used and the glass doors opened up. As it was a cold day the real open log fire was perfect and our group soon settled by the window seat near the fireplace.

I had a pint of Hook Norton Old Hooky to start and all agreed that the beer was served, in good condition, with a smile. This was again confirmed when I had a very well served Adnams Broadside later on. Very soon the whole pub was buzzing as more people came in. The pub's draught beers come from Adnams and

Oxfordshire's award winning Hook Norton Brewery, which until now had not had a regular outlet in Abingdon pubs.

The manager, Steve Hipgrave, who has been managing pubs in London and Cardiff for 15 years, is planning to have 4 rotating guest ales available at all times. He will try to get local beers as well as other interesting beers. Steve said that real ale is a hobby for him, as well as part of his job, and his aim is to create the feel of an old style pub where you can relax over a drink with friends or have lunch. The opening weekend was very busy and Steve received many positive comments.

beer festival diary



Fri 4 - Sun 6 Dec
The Brewery Tap's Winter Beer, Cider & Sausage Festival
40/42 Ock Street, Abingdon
www.thebrewerytap.net

Sat 5 - Sun 6 Dec
Winter Beer Festival
Crown Inn, High Street,
Lechlade, Gloucs.
GL7 3AE.

Tues 8 - Sat 12 Dec
Winter Beer Festival
Far from the Madding Crowd, Friars Entry, Oxford
www.maddingcrowd.co.uk

Wed 20 - Sat 23 Jan 2010
National Winter Ales Festival
Sheridan Suite, Oldham Road, Manchester
see page 19 for details

19 - 21 February 2010
Cricketer's Arms Beer & Sausage Festival
Cricketer's Arms,
Littleworth, Oxon
www.cricketers-arms.co.uk
see overleaf for details

Cricketer's beer festival



On the weekend of 18th - 20th September, The Cricketer's Arms at Littleworth near Wheatley held an Acoustic Music and Beer Festival. In keeping with the pub's reputation for local ales, and the first pub in the area to gain CAMRA LocAle accreditation, we were treated to a selection of 13 local ales, all except one, classified as LocAle (The Cricketer's has a 36 mile radius for local ales in their SixSixes Ale Portfolio, whereas in

Oxford CAMRA "local" means 30 miles). The ales were: Cherwell Valley Kinton Fight 3.6% (B2P: 26.6 miles - that's Brewery to Pub, for those in the know), West Berks Maggs Mild 3.8% (B2P: 24.6), Appleford Brightwell Gold 4% (B2P: 12.4), Vale King Ludd 4% (B2P: 9.9), North Cotswold Brewery Isambard Kingdom Brown Ale 4% (B2P: 36), Hooky Gold 4.1% (B2P: 27.3), Loddon

Mumbojumbo 4.3% (B2P: 24.2), Best Mates Satan's Sister 4.5% (B2P: 18.7), Rebellion Red 4.7% (B2P: 22.7), Hook Norton Copper Ale 4.8%, Butt's Golden Brown 5% (B2P: 26.2) and Pitstop Sump 7% (B2P: 16.5), as well as the pub's staple brew,



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Hooky Bitter. As the festival advertisement said "Some seasonal brews, some regular, some you know, some you don't, ALL LOCAL."

As well as the ale, there was live music on the Friday evening, Saturday lunch and evening and Sunday lunch, with all acts



having appeared before at The Cricketer's and being voted back as the customers' favourites, plus an Acoustic Open Mic competition to find new talent to play on one of the pub's many Acoustic nights in 2010.

Festival food was a varied curry menu, all home cooked on the premises and ranging from a mild and creamy vegetable Thai dish to a fiery beef curry. Judging by the busy Friday and Saturday evening trade, these went down very well with all

present.

The Cricketer's Arms are now planning their 2010 Beer and Sausage Festival (19-21 February) which, as previously, will see a wide range of local ales teamed up with locally produced sausages and speciality sausages from further afield. There may even be a surprise or two on the ale front as there have been rumours of beer being brought in from microbreweries in some of the further reaches of Oxfordshire's neighbouring counties.

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CAMRA

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A monthly copy of CAMRA's colour newspaper 'What's Brewing'.

Free or reduced entry to over 150 CAMRA beer festivals

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Discounted Membership of the CAMRA Beer Club

The opportunity to become an active member of the organisation

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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....

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editor:
Sam French → Steven Green
editor@oxfordcamra.org.uk

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Wednesday 2nd Dec
7.30pm
Branch Meeting
Griffin Inn, 166 Newland,
Witney, OX28 3JH

Friday 4th December
7pm
Branch Social
Brewery Tap, Ock
Street, Abingdon

Tuesday 8th December
7pm
Rural Pub Survey
Meet outside Lamb and
Flag, St Giles.
Contact the Neil Hoggarth,
social@oxfordcamra.org.uk,
01865 794438, to book a
place.

Friday 18th December
7pm
Christmas Social. Venue
- Oxford City Pub of the
Year - TBC.

Monday 4th Jan 2010
7.30pm
Branch Meeting
Gladiator's Club, Iffley
Road, Oxford.

Tuesday 2nd February
7.30pm
Branch Meeting
Kings Arms, 40 Holywell
Street, Oxford, OX1 3SP

Saturday 6th February
11.30am
Pub Walk

4.4mile/7km countryside
walk around part of the
Oxford Green Belt Way,
via two pubs in Horspath
and Garsington.

Saturday 27th Feb
Daytime
Possible date for Oxford
Beer Festival helper's
trip - details and date
TBC.

Wednesday 3rd March,
7.30pm
Branch Meeting
Wychwood Brewery,
Witney.

Sunday 25th April,
11am
Pub Walk. 6.8mile/11km
countryside walk along
the Thames Path from
Farmoor to Eynsham

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website at:**

[**www.oxfordcamra.org.uk/**](http://www.oxfordcamra.org.uk/)
[**mailing-lists.php**](http://mailing-lists.php)

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
St Albans, Hertfordshire
AL1 4LW
01727 867201
camra@camra.org.uk
www.camra.org.uk

Oxford Trading Standards
01865 815000

Visit to Lovibonds Brewery

Matthew Hicks

Henley held its annual literary festival at the start of October. Jeff Rosenmeier, co-owner and brewer at Lovibonds brewery located in the centre of Henley decided to get into the spirit of things and invited Pete Brown, the author of *Hops and Glory* to give a reading from his book. The book details his journey following the route of India Pale Ale from Burton Upon Trent to Calcutta with fascinating insights into the East India Company and the part that beer played in the company's story. Members from the Oxford Brewers Group and CAMRA showed their support and around 14 of us took the trip to

the riverside town to hear Pete's talk.

Jeff and his business partner Jason took the opportunity to give the group and the visiting author a tour of his nearby brewery, giving us all an opportunity to see where Jeff brews his award winning beers. In amongst the somewhat cramped conditions of Jeff's brewhouse he gave us insight into how he has learnt to work with an already established facility and turn it into a much more productive and efficient brewery that not only brews regular ales but also his more specialised German inspired beers.

After returning to his central Henley headquarters Jeff laid on an excellent barbeque which lead nicely into the tapping of his special Fresh Hop IPA brew, with Pete Brown pouring the first pint. Showing his homebrewing roots, Jeff had grown a number of hop vines up the side of his historic building



which was part of the original Lovibonds empire in Henley. A month earlier he had invited friends of the brewery to join him in picking the hops and making this one off beer. This served as a perfect accompaniment to Pete's fascinating talk about how he came to write *Hops and Glory*, and some back story to the passages he read from the book. This was a real eye opener to the story of IPA and how it came into being, and Pete's epic journey trying to recreate the passage the beer took, whilst taking a barrel of specially brewed IPA on his journey to India.

If you are ever in Henley, do look in on Jeff, he is very welcoming, and his hospitality was greatly appreciated by us all.



Branch news



As I wrote in the last issue, we were looking for a new Editor for this magazine, and we didn't just find 1, we found 4! Well, actually a team of 4 people who are going to take over from me. Steven Green, JoHanne Green, Jonathan Price and Carly Banner will take over in the New Year and I wish them well (contact details on page 14). I'd also like to thank those who have contributed to the magazine during my editorship and all of your positive comments about how the magazine has improved over time.

Over the next couple of months the branch will be drawing up a long-list, short-list and then voting for the 17 pubs to be included in the next CAMRA Good Beer Guide. As you can imagine, with hundreds of pubs in the Oxford Branch area this is no easy task! One of the tools we use to help us is the pubs' beer score using CAMRA's National Beer Scoring System (NBSS) - beers are scored on a 0 to 5 scale:

0. UNDRINKABLE. No cask ale available or so poor you have to take it back or can't finish it.

1. POOR. Beer that is anything from barely drinkable to drinkable with considerable resentment.

2. AVERAGE. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

3. GOOD. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.

4. VERY GOOD. Excellent beer in excellent condition.

5. PERFECT. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

The scores are used to compile a "league table" showing how good and how consistent the beer is in the pubs in our area. We encourage all CAMRA members who drink in the

branch area to get involved in scoring the beer in pubs that they drink in. Submitting scores is now easier than ever before: go online to www.beerscoring.org.uk, log in with your CAMRA membership details and then register your scores. Simples!

The CAMRA Members' Weekend and AGM is 16 - 18 April 2010 and will be held at the Isle of Man's Villa Marina - further details in "What's Brewing" and on the CAMRA website.

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 *Saturday 23rd January 12.00 - 22.30
 *Food Available All Sessions

ENTRY PRICES
 *Wednesday & Thursday £2
 (£1 Discount for Concessions, NUS, OAPs & Forces, all with ID)
 *Friday (until 4.30pm) and Saturday £3
 *Friday from 4.30pm £5
 *Discounts for CAMRA members (incl. FREE Thursday until 4pm)
 *Tickets available on the door

ENTERTAINMENT
 *Saturday Evening - The Road Runners (ex Stafford Jena/Alum)
 *Saturday - Punk Fancy Dress Day (optional) - Great Prizes!

For further information:
www.alefestival.org.uk
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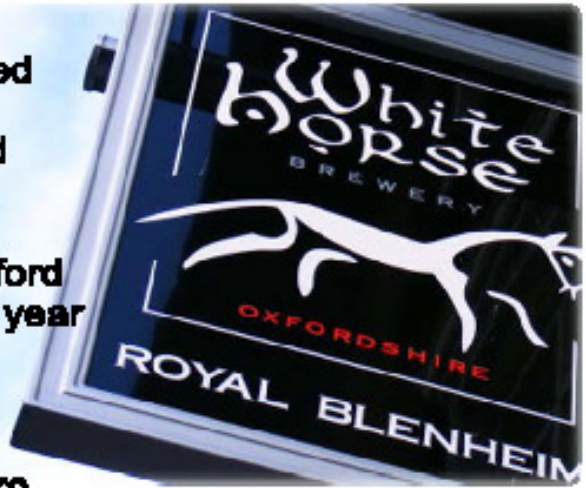
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