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BREW EXPERIENCE - WANTSUM

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REAL KENT CIDER

On the Loop Bus Route
A View from the Chair

Here I am again, where does the time go? Since our last issue we held the 13th Branch Beer Festival, we didn’t have the usual good weather and a small issue with the venue, but we still made a small surplus to return to CAMRA headquarters. A large thank you goes out to those who sponsored the Festival, including Banks Ale & Wine House for the glasses, Wantsum for the T-shirts as well as the Conqueror, Dudda’s Tun and Planet Thanet Beer Co for sponsoring the bars. Our success has also secured us some sponsorship for next year already, if you are interested in sponsoring a bar or barrels please do contact us for further information.

Following the CAMRA AGM most of the proposed changes went through, and while there is always some controversy when changes are made, the focus remains on real ale, cider and perry. While some of you will not agree with the changes, we as a branch will embrace these, but do not worry, our beer festival will remain unchanged.

This year we would also like to engage more members, that might include you(!) with our Good Beer Guide & Pub of the Year 2019 process. Please take a little time to read the article about this, so that you know how it works and to get involved!

Talking about getting involved – the Beer Festival Committee is already preparing for 2019. If you would like to be part of the committee why not come along to our meeting on 3rd September, venue to be confirmed.

If you don’t already follow us on social media, why don’t you? It is a great way to keep in touch with the branch, not just for the business and committees, but also for the socials. It’s the easiest way to find out where we are and when.

“A man who lies about beer makes enemies.” Stephen King (Author & pop-culture junkie)

Jo Walbank
Branch Chair & Beer Festival Organiser
chairman@thanet-camra.org.uk
https://www.facebook.com/thanetcamra/
https://www.facebook.com/PlanetThanetEasterBeerFest/
What’s the Branch up to in the Coming Months

Saturday 21 July
**Walk from Reading Street to St. Peter’s**
Start White Swan, Reading Street then on to the 19th hole, via The Laughing Barrel and onward to The Yard of Ale finishing at The Four Candles.
**Noon**

Thursday 26 July
**Business meeting**
**TBC**
**7.45pm**

Saturday 4 August
**Bus trip to Herne & Herne Bay**
Start Butchers Arms Herne (open early) and then on to other micropubs & of Herne Bay.
**Times & details to follow**

Sunday 19 August
**Social**
Nautic Ales, Margate Road Ramsgate
50p discount to all members. Led by Jo.
**1pm**

Monday 10 September
**Business meeting**
**TBC**
**7.45pm**

Wed 19th Sept
**Ramsgate Gadds beer walkabout**
Start 7.30pm at the Ravensgate then Red Lion and Monty.

Saturday 22th September
**Canterbury green hop beer festival.**
Meet at the beer tent
**Noon**

November 13th Tuesday
**Business meeting**
**TBC**
**7.45pm**

Pub News

**Northdown Summerfield Road Cliftonville** - Part of this pub has reopened as the Laughing Barrel micropub.

**59 High Street Margate** - A planning application has been submitted to the council for change of use of the former carpet shop into a bar, restaurant and an e-sports and casual gaming area.

**Bell Inn, Minster** - This pub is still closed and no sign of the rumoured refitted or reopening.

**Saddlers, Minster** - This pub has now reopened with new people at the helm.

**Belgium Cafe Bar, Ramsgate** - Reopening as the Green Tara cafe, serving street food, beers and coffees.

**Why Not, Westgate-on-Sea** - The planning application to turn this long closed micropub into a restaurant has been granted permission by the council.

That’s it for now. If you have any pub news email the editor steve@thanet-camra.org.uk with pub news in the subject box.
BREW EXPERIENCE – WANTSUM BREWERY

A long time ago in my youth I bought one of those home brew kits from Boots and made my first (and only) batch of beer. Despite following the instructions carefully the actual beer itself was distinctly disappointing hence there being no rush to go back there. My second encounter with home brewing was when my father-in-law made his entry into the game and proudly invited me around to taste his wares and help cook a barbecue. The only problem was that he believed I would be able to drain the 32 pint kit on my own (yes he is a lager drinker and brewed a real ale which is confusing!!) which despite liking a challenge was always going to be a stretch. A couple of my colleagues at work are active home brewers and bring me samples which I have to say are very tasty so when I saw Wantsum Brewery were advertising a Brew Experience Evening I jumped at the chance to attend. My preferred method of learning has always been by doing so this opportunity presented a great way to better understand how the beautiful beers are produced by getting stuck in.

Our host for the evening was Andrew, a very talented brewer who has the ability to inform without getting too technical.

First job of the night upon arrival was to select a beer from the impressive range on offer in Wantsum’s Tap Room to drink whilst thrashing out what style of beer we would brew during the night. Whilst I would have liked to brew a dark beer of the Mild variety (ticking off an extra event for CAMRA’s Mild in May month!!) I was happy to go along with the majority and go for an IPA style.

So with beer in hand (WANTSUM DARK PRINCE) we proceeded to the brewery itself. Wantsum have a neat bit of kit ideal for these small batch beers (c. 20 pints) and this was filled with hot water and left to get to the correct temperature whilst we had a good old rummage in the malt store deciding what we would use in our brew. Andrew explained the differences in the styles and we decided upon the following:-

- 4700g Pale Malt
- 300g CaraBlonde
- 300g Flaked Oats
- 300g Torrified Wheat
ALE of Thanet

- 200g Rye
- 200g Crystal Malt

Thanet CAMRA’s Peter J who is volunteer coordinator for Thanet Easter Beer & Cider Festival (never too early to volunteer for 2019….. Visit www.thanet-camra.org.uk for volunteering for details) weighed out the ingredients ready to be added to the now ready water. Teamwork was demonstrated on the next stage with the malts added in small quantities and fully soaked and stirred and repeated until the bucket was empty and it was time to regroup in the Tap Room to rehydrate with WANTSUM GOLGOTHA as my choice.

After this short interval we returned to the beer making and choosing the hops to be used. After a lot of sniffing the group decided upon:-

- Bittering Hops: 20g Chinook
- Flavour and Aroma Hops: 20g Chinook, 20g Citra, 20g Goldings, 20g Simcoe & 70g Amarillo

But before we could add hops we had to deal with the mash. The central basket which allows the water to swirl around during the first process was located above the kettle to allow extra hot water to be applied to get extra sugars out of the residue. Some lucky farm animals get to feast upon the spent malt.

The original gravity is read by taking a small sample, filling completely a tall, thin beaker and inserting a thermometer like device which float and reveals the answer by dispersing the beer. The original gravity indicates what strength the final beer will be – we were aiming for somewhere around 6% ABV and this was bang on for that.

Next the hops were added, some to do the bittering part and then the others for flavour and aroma.

And then it was time for another drink break whilst we waited for the magic to happen. I went a bit lighter this time with a WANTSUM HENGIST peppering poor old Andrew with more
questions not only brewing related but also of his recent trip to Copenhagen to enjoy a beer festival revealing the copious and staggering number of beers he tried.

It was time to decant the beer from the boiler to the fermenter where it will transform into our beer with the help of the yeast which was a special one from Vermont called LalBrew New England. This process will take somewhere around two weeks and when ready Andrew will transfer it into bottles for all attendees to take home and enjoy (hopefully!!).

All in all a fantastic experience and at time of writing I am looking forward to sampling our brew to see if tastes as good as it smelt making it. I learned a lot but definitely know that I prefer being on the receiving end of the brewers from up and down the country and their amazing alchemy, magically producing beer from the raw ingredients of water, malt, hops and yeast.

If you want to do a Brew Experience Evening yourself check out Wantsum Brewery’s Facebook page where they advertise this event or contact them at the brewery wantsumbrewery@gmail.com

Nick Gurr
Northdown Brewery is a new brewery located on the Westwood Industrial Estate Margate. Branch member Graham Rickett went along to the brewery to meet proprietors’ Katie & Jonny Spanjar and pose them some questions.

How did you get into beer?
Jonny comes from a long line of publicans, so it was a natural progression from having our own bar and wishing to offer something a little bit different, tasty, and local as possible. Jonny soon realised he had a bit of a passion for the stuff and this led to wishing to brew.

What are your favourites?
Pale fire, Pressure Drop, CowCatcher, ELB, Oscar Wilde, Mighty Oak, Mariana Trench, Weird Beard and Buxton Brewery beers.

What convinced you to brew?
The realisation that his test brews on his little kit had turned out really well. It appeared he had a natural talent for flavour combo's, plus we had had enough of the bar trade!

Why did you choose Margate?
It’s going through huge change and it genuinely is a land of opportunity! For an area that has one the highest concentration of micro pubs, Margate had no working brewery. It's still a fairly unsaturated market. We also have the bonus of seaside living!

Why Northdown Brewery?
It is a nod to the hop and of course Northdown Road. We had no idea about Northdown ale produced by a brewery in the 17th Century somewhere off the Northdown road. What a legacy to follow!

What is the logo and why did you choose it?
The logo is a hop. Nothing more than that!

So what about your beers?
We currently have the core four:
Pale Ale Mary 4%, English style pale Ale, easily drinkable with citrusy notes.
Muggy Porter, 5% Dark and full bodied, strong London style oatmeal porter.
Papworth Victory bitter 4.6% Traditional best bitter, good all-rounder, fresh with a hint of raisin
He-Bru 4.8% Super hoppy, pineapple, mango and citrus make it an explosion in the mouth

How do you intend to market and to whom?
We have a good social media following that we built up before even opening. It is a relatively small community here in Thanet but everyone really pushes their profile and all want to support other local businesses so, in a short while, we have got ourselves a good and loyal following. The beer is for all! By canning, kegging, bottling and into cask of course, we reckon we have most bases covered and will appeal to every type of ale drinker there is, and of that there are many!

What are your ideas for future beers?
With so many events happening in Margate, there is a plenty of opportunity for us to design specific beers. We are blessed on this coastline to have our own microclimate. This affects the colour of the sea, sky, landscape and food we can source locally. All these things inspire the taste, style and new label for future beers of which at present are top secret.

When will the taproom be ready?
The taproom will be ready for guests mid-July. The bar is being built as we speak and it's going to be a sweet spot! Around that time, we will be happy to have people pop in and have a look. We need to stockpile beer for this, so Jonny is frantically brewing.

CIDER PUB OF THE YEAR
The Hair of the Dog has been judged Thanet Branch’s Cider Pub of the Year (PotY). This cosy little pub in the heart of Minster village serves a small range of unpasteurised ciders normally from Kent producer Dudda’s Tun which are served from a small cool room behind the bar counter. Seating is around a tall middle table along with a mix of low tables most made out of recycled wood. It beat off Banks Alehouse & Winehouse in Cliftonville and the Fez in Margate, who were judged joint runners-up, to the win the top title.

We are looking for next year’s Cider PotY see p18 for details.
Welcome to my fourth blog as the Thanet CAMRA Social Secretary. I hope to inform you about the pubs and events the branch has been involved with in the last few months, and inform you as to where we will be visiting next. All socials/meetings for the next few months can be found in What’s Brewing, Twitter, the Thanet CAMRA website and in the current Ales of Thanet magazine.

Any member can email me with suggestions of pubs to visit. In particular they should point out for example, when pubs in Thanet have beer festivals or maybe meet the brewer sessions or any event that members would find of interest. All members are welcome to come along to these events though you need to be a member with a current CAMRA membership card to vote at any business meeting or the AGM. I hope to include more visits to areas we don’t visit as often as we should, as well as some of the many fine pubs and micros we have in Thanet. Please check the local CAMRA website to make sure events are as planned. Last year we had to move a meeting because of a double booking in a pub. The date of our trip to the Butchers Arms in Herne has also changed as my friend Mark decided to get married on that day. I might have remembered if he had given me three months’ notice instead of three years!

I am writing this blog from my all-inclusive hotel in Bodrum, Turkey. I cannot work out how they can offer an all you can eat and drink deal in a 3* hotel for less than £25 a night. And that’s for 2 people. The food was good and plentiful. The drinks were very nice and the measures generous. The beer on offer was Efes, a 5% beer found in many Wetherspoons pubs. Far too strong a beer I thought for an all-inclusive. When I walked round the side of the bar I found 15 empty kegs all with the name Kozel Velkopopovicky on. This is a light 3.8% beer from the Czech Republic. Apparently the hotel found it cheaper to import beer than provide a local beer for their client. I wonder if they did the same with the spirits?

Anyway, back to Thanet.

Our first social in March saw us take the train on a wet Saturday to Minster in Thanet. Two pubs there are currently shut so we had a choice of two plus the British Legion Club. Our small group started in the Hair of the Dog. Here we found four ales, all at £3. The Wantsum Black Pig went down very well. Next
we went across the street to the New Inn. Here we found among the three beers available Betty Stogs bitter - which Nick enjoyed. Our final stop was the Royal British Legion Club which had three beers on offer. Our beer of choice among the three available was Theakston’s Double Cross IPA. We headed back to Ramsgate and the Red Lion to watch the rugby and a lovely pint of Dark Star Revelation.

Our next venture was to Broadstairs to a few pubs I had never visited. I was extremely pleased to find good ale in all the pubs on our list that night. We started in Mind the Gap where of the four beers on offer the Gadd’s Dogbolter was in great nick. We moved on to the sea front and my first visit to The Tartar Frigate. The interior of this pub was outstanding. Of their four beers Lynne’s favourite was the Abbot Ale. We moved up the hill to the fairly recently reopened and renamed pub the George. I enjoyed my pint of Adnams Broadside and at £3.30 was good value. There were four beers on offer. The pub was showing the Man City/Liverpool game and it wasn’t easy to talk. The landlord offered us roast potatoes at half time and they went down well. Over the road at the Dolphin we found Gadd’s no 7. However the football meant that the pub was so packed that we went to the Chapel. Here it was much quieter. Well, it is a former Church/library! Among all the Brewdogs we found a couple of cask ales. The 360 APA was delicious. Our next pub was another I have passed many a time but never been in, the Charles Dickens. They had on five beers. Mike thought his pint of Courage Best was one of the best he had ever had. Lynne enjoyed another half of Broadside though more expensive than her previous one. You have to pay for that view! Our final pub was the Thirty-Nine Steps. Here I enjoyed a pint of Dark Star APA. Mike however decided to finish on a 9% key keg which at £10 a pint was too much for me. He loved it. Bit of a difference from Courage Best. Our business meeting in April was at another pub that was a
first, the Rodney in Garlinge. Here we found 3 ales - Wayne’s favourite was the Gadds’ No 5.

May saw a group of us do a harbour pub crawl around Ramsgate - we started in the Hovelling Boat where Wayne one of the new owners greeted us. We were pleasantly surprised to see seven beers on offer. Hopefully this will continue. I enjoyed the Brightside Manchester Pinwheel IPA, a naturally hazy beer. We next moved on to the Queens Head. Several of our group had never been in here and marvelled at the wonderful architecture. There were three Gadds’ beers on. Barry and Lynne enjoyed their pints of Gadds no 3.

Our final pub was the Royal Pavilion which had on at least eleven different ales including two milds for Mild in May month. Frank’s favourite pint was the Rudgate Ruby Mild whereas mine was the Mauldon’s White Adder. Mike preferred the Great Newsome Holderness Dark, a strong mild.

The Mild in May theme continued when we had another Saturday meeting at the Old Bay Ale House, the runner up in this year’s Thanet CAMRA’s Pub of the Year. Unfortunately I missed this Saturday meeting, but Mike led the group. Here he enjoyed Muscat’s Matchlock Mild, a 3.8% beer. There was a special Harry and Meghan theme in the pub.

Our final meeting in May was the business meeting at the Australian Arms in Ramsgate.

Here you can find the only pub I know of in Thanet that serves Fullers ESB; unless you know otherwise. Four beers are normally on sale here. They have an offer on for regular drinkers. For every eight pints you buy you get one free. Tonight the ESB was in great nick.

Danny O’Sullivan, Social Secretary.
There has been a lot of talk in the last few months about proposed changes to KCC subsidised bus services in Thanet as well as the recent Stagecoach changes to services in the Broadstairs area; particularly the loss of through daytime 8/8A services from the town via Kingsgate (and Westwood) to Westgate, Birchington and Canterbury.

I felt that I should try and get out and do a short pub tour trying to use some of the KCC subsidised routes especially in the Broadstairs area. So one Monday in May saw me having a late breakfast in Margate’s Mechanical Elephant, before walking to the Clock Tower bus stop located in Marine Drive to catch the 10.28 Service 56 bus towards Margate - this service runs on a one way loop from the Lido via the Harbour, Clock Tower and Town Centre before returning to the Lido - so can change its destination to show Broadstairs anytime around this loop. I stayed on the bus once it arrived in Cecil Square, and travelled to the West Park Avenue stop in Northdown Road.

Alighting the bus I walked forward from the bus stop turning left into Princess Margaret Avenue and continuing before turning left into Eastchurch Road. I then turned right into Summerfield Road; just passed the shops is the former Northdown pub which now houses a pharmacy and Thanet’s newest micropub, the Laughing Barrel.

After a slow walk from the bus stop the pub had just opened (11am) when I arrived. The pub is housed in the former larger pub’s toilet and kitchen area; the pharmacy occupies the former bar area. The real ales are sold by gravity dispense from a room behind the L-shaped bar counter, as are a range of ciders/perries; the real ale are stored in jacket cooled casks. Seating is at cafe style tables, along with some low tables with comfy chairs and a few bar stools. There is a secluded patio. With about 35 minutes before my bus I opted for a pint of Old Dairy Snow Top followed by a quick half of Goody’s Good Heavens.

Departing I walked back towards and past the shops to the Summerfield...
Road bus stop. Here I caught the 11.34 service 38 towards Ramsgate & Birchington; I travelled past the 19th Hole in Kingsgate before alighting at the Reading Street stop in Convent Road. Proceeding into Reading Street I soon arrived at the White Swan. This lovely pub dates from 1913, although the hosteltry’s history goes back to at least 1704. There is a very fine large external wall sign reminder of the pub's Tomson & Wotton Brewery past. The ales, which change on a regular basis, come from all around the country and include local brews. To the
Ale of Thanet

Rear of the pub is a garden where children are welcome as under-twelve's are not generally allowed in the bars, except on special occasions. It has a separate saloon and public bar; and in keeping with times past when pubs charged different prices between the public bar and 'better' rooms the White Swan is now believed to be one of only two pubs in the whole of UK that keeps up this tradition, with a 4p difference between the bars. Long may this continue! I sat in the public bar, not because I'm a skinflint, but a sadly a wake was going on in the saloon; a pint of Kirby Lonsdale Crafty Mild followed by a half of J W Lees Founders Ale before I departed to catch my next bus. I returned back to the bus stop to await the next bus. Sadly now that the 8A has been truncated to terminate on the Northdown Park estate, the service to Broadstairs has gone from three buses an hour (the 8A used to run half hourly) to two buses an hour running 11 minutes apart (Service 33 at 28 mins past and the 38 at 39 mins past). I got back to catch the 12:39 38 service and journeyed on this, passing the Lanthorne pub in Stanley Road and Mind the Gap (sadly closed on Mondays) in the High Street before getting off at the first stop after the bus turns right into Queens Road by the Baptist church.

Returning to the High Street I continued downhill turning right into Charlotte Street by Rooks; at the far end of this street is the Thirty-Nine Steps Brewhouse. Having only been to this pub twice since it moved last year into bigger premises I thought I better try the place again. The place has gone from being a micropub to a more traditional pub selling a much larger range of beverages then before. It has been wonderfully renovated by Kevin and his crew. A pint of Iron Pier Bitter was tried followed by a half of Little Beer Corps Little Smooth before it was time to leave.

Returning back along Charlotte Street passing the Bottleneck off-licence, which stocks loads of bottled beers, many of them bottle-conditioned, and the former Steps premises, now the Thirty-Nine Steps Deli, diverting into Rooks for one of their Kentish Pasties before heading towards the Albion Hotel and the bus stop outside. Here I
caught the 13.40 service 56 for the ride to Northwood - travelling to the Hare and Hounds stop in Margate Road; leaving the bus I returned to the traffic lights and my next destination, Nauticales; the pub now opens at 1pm on Mondays for the summer. This micropub is housed in former office premises and has a small L-shaped bar counter behind which the real ales and ciders are served on gravity dispense from stillage in a cooled cabinet. Seating is around low tables plus a couple of sofas. The walls are decked out with various pictures with a nautical theme. A large blackboard on the far wall lists the real ales and ciders available. A small outdoor seating area is at the back of the pub. A pint of the pub’s own brewed Maiden Voyage was followed by a cheeky half of Gadds’ Dragon’s Blood before it was time to catch a bus home to Margate.

A pleasant lunchtime drink with a variety of outlets to visit and the chance of a couple of the KICC-sponsored routes to use - Beery Steve Visit stagecoachbus.com for bus time details

CAMRA NAMES BEST CIDER AND PERRY IN BRITAIN

Harry's Scrummage is crowned best cider in Britain while Nempnett Piglet's Choice scoops perry gold at the National Cider and Perry Championships

Following more than a year of local tasting panels and regional heats, Harry's Scrummage has been named the best cider in the country and Nempnett Piglet's Choice has won best perry at CAMRA's prestigious National Cider and Perry Championships, which have taken place this weekend.

Scrummage impressed judges with "a sharp but easy drinking cider that stretches to a long lingering and pleasant aftertaste", while Piglet's Choice took the crown for "a well balanced perry with a clean and fruity taste."

Each cider and perry in the competition is judged on its individual taste, aroma, flavour, after-taste and overall appeal. The top awards were selected by a specially chosen panel of both experienced and novice judges.

Speaking after the win, Harry Fry of Harry's Cider said: "I'm overwhelmed and really excited about this accolade. It's a huge achievement for the whole of the Harry's team."

"I hope everyone enjoys the cider as much as we do."

Keith Balch of Nempnett Cider Company added: "It's fantastic news and just shows what great products you can make from 100-year-old orchards."

As CAMRA celebrates 30 years of campaigning for real cider, cider-lovers continue to rejoice following a recent vote by its members to secure the long-term future of real cider and perry.

Andrea Briers, CAMRA National Cider and Perry Committee Chairman, says: "Huge congratulations to Harry's and Nempnett's for taking home the golds with their Scrummage and Piglet's Choice respectively."

"While CAMRA has supported and campaigned for quality real cider and perry for over 30 years, the recent vote to support the long-term future of cider and perry has made these products firmly part of our campaign, alongside quality real ale. This is fantastic news for cider drinkers across the country who want to see quality, traditional cider and perry made from apples and pears form part of our future."
We are now taking nominations for the Thanet Branch Pub of the Year (PotY) 2019. Nominations can be made via the typeform link on our Branch Facebook page and website. You may also nominate by emailing chairman@thanet-camra.org.uk or using the form at the bottom of this page.

Jo Walbank – Branch Chair

**Our Terms and Conditions:**

To nominate a pub for PotY you must be a member of the Thanet CAMRA Branch, when nominating online you must include your membership number, found on your Membership card, which also states which Branch you belong to.

Only one nomination per member per category will be allowed. Nominations can be made as above. If you are emailing a nomination it must contain your name, membership number and nominations. Closing date for nominations is the 25th July, for short listing at a Branch Meeting on 26th July 2018. Information provided for nominations will be destroyed once short listing is complete.

Members are invited to nominate their favourite traditional pub, favourite micropub and or favourite Cider Pub – you do not have to vote for all three of these. These nominations will identify the pubs we will take forward to judging.

If you would like to be involved in the judging of the short list please supply your contact details via the same methods as nominations and attend our next Branch Meeting (or contact me direct), please note that licensees and those with a financial interest in a pub are not permitted to judge.

We will have a Traditional Pub of the Year and a Micro-Pub of the Year, only one of these will go forward as our Branch Pub of the Year.

Our Cider Pub of the Year will go forward as our Branch Cider Pub of the Year.

Our Good Beer Guide entries will be selected from those nominees eligible and scoring highest in our Pub of the Year judging.

As Branch Chair, I would like to make it clear that while I compile the results, I do not get involved in the judging process. We have a set of criteria to judge against, our judges should remain ‘silent’ in the role that they are undertaking. Judges who discuss their judging role outside of the committee will have their scores discounted.

Intimidation of any member of Thanet CAMRA regarding this – or any other matter – will not be tolerated. Action will be taken against ANYBODY who initiates any form of intimidation, including via social media and messaging services. Any comments or queries regarding the competition should be raised at a committee meeting.
Danny’s 10 Desert Island Beers - Part 2

We continue Danny’s list of beers he has enjoyed in no particular order but were drunk between 1975 and today.

Beer No 6 - Canarina Stout. Las Chafiras, Tenerife. 5.5%: Canary black style porter, also called negra in Spanish.

A beer of intense black colour, with enough body and pronounced aroma of coffee and caramel. The roasted malts and the English hops give it its characteristic bitterness, well balanced by the sweet caramelised malts. It is brewed in Las Chafiras, Tenerife, and is the only micro-brewery in Southern part of Tenerife.

Canarina is tucked away around the back of a motorcycle rental shop on an industrial estate, and at first, it seems like a strange place to stick a bar, brewery and restaurant, but the standard of the beer soon makes up for the lack of a "view".

I had spotted an apartment in the Southern part of Tenerife at what I called a bargain price. There had to be something wrong with it. The price stayed the same for 4 months and then dropped by 20%. We decided to fly out and see it along with a few others. It turned out to be absolutely fine, fully furnished and not far from a brand new microbrewery and bar. Bonus.

After offering 10% less than the purchase price we bought the one bed roomed apartment. The owners were a couple of Australians who had gone back to Australia and left us ....well everything, including wedding pictures, sets of golf clubs, fishing rods, just about everything. It wasn't till we were signing the 16 pages of documents that we discovered why this place was so cheap. The Australians had not paid the maintenance on the apartment for 7 years. There was a penalty of 300% on every payment missed. They owed virtually all we paid for the apartment in maintenance charges, council tax and other taxes. All they were getting was £4000 which we said we would pay for the furniture as part of the deal. I guess the moral of this story is that it’s no good running away from your bills as eventually they will catch up with you.

Beer No 7. Sin City Stout, Las Vegas. 6%: A traditional Irish Dry Stout

Sin City Stout is a full, richly flavoured beer with a roasted, coffee-like taste and a hint of chocolate balanced with an abundant hop profile that delivers a dry finish.

I drank this stout in the Monte Carlo Casino when the brewery was on the Las Vegas Strip. The casino had its own brewery until a few years ago and now sells micro beers from lots of different breweries.

It was 1992 and the pressure had been turned up on school teachers. The government had decided that if students failed their exams then it must be someone’s fault. But you could no longer blame lazy students like in the good old days. It had to be the teacher fault. So I had to find new ingenious ways to get my GCSE RE students to get that elusive A* to C pass. I went on a course to find the secret of getting good results. The week before the students left school I put my plan into action - no, not extra revision classes or motivational talks. I brought in a cake that I had baked myself, divided it into pieces, and put their name in icing with an A* next to it for each of my 24 students, all boys. They were all gob smacked, as they thought I was lacking in any culinary skills. At the end of the lesson they promised to try their best, some even questioning my faith in
Results day came one Wednesday in August, and I got a phone call from the Head of Sixth form in the Stardust Hotel where I was staying in Las Vegas during my summer holiday. Not only had all my boys got an A* to C pass, 67% had got an A* or A grade, a school record which was amazing for a secondary School, where they were seen as 11 plus failures. I was encouraged to have a well-deserved night out for my efforts, so I hit the Vegas strip. Las Vegas is one of the few places I have ever been where if someone stops you on the Strip, and offers you the chance to win something, go for it. I answered some question correctly and won tickets to see The Temptations and The Four Tops when I visited.

I had heard there was a new microbrewery that had opened on the strip and that their beers were available in the Monte Carlo casino. So I headed down towards the bottom end of the Strip. The beers were expensive to buy in pints, even in 1992, so I decided to buy a discounted 4 pint beer tower of Sin City Stout which at 6% hit the spot, and at 20$ didn’t break the bank. Today I believe a pint of a similar beer costs 12$. The microbrewery moved from the strip into the casino in the late 90s, but was taken out a few years ago. After finishing my tower, I decided to move back up the strip and went into Tropicana, another casino.

To continue my celebrations I thought I would have a cocktail, A Long Island Iced Tea being my drink of choice. Drinking in Las Vegas can be very expensive. Or free. If you stand near a machine or a game of craps, shout out a little and look as if you are involved in the game, the cocktail waitress, they are all women, will ask you what you like to drink and will deliver you whatever drink you want, free of charge. Give her a dollar tip and she will be back. If you don’t tip, your next drink will be so weak you might as well have ordered a soda. I did so, but noticed that I was almost out of dollars. I had lots of New Zealand dollars however, as I had flown from Auckland a week earlier. I went to the cashier to try and change them for US$ but they were unable to change them, but told me Ballys casino further up the Strip probably would. After another iced Tea there, and feeling rather the worse for wear, the cashier told me that the only place to change them was at Caesars Palace, as they world famous for changing any currency.

So off to Caesars I went. It was a long walk, and as I got to the outskirts I remembered that the entrance to Caesars had a long elevator which ended at the entrance where 2 gladiators gave away free champagne. Not wanting to have any more to drink as it was close to 3am, and just wanting to change my Kiwi $s, I thought I would take a short cut over the fence and a well maintained bush. I struggled to get over and fell into the middle of the bush.

It was 95F and 9am when I heard two voices and felt myself being pulled out of my bush. I opened my eyes and saw two female cops. One said to the other 'Shall we book him for trespassing, vagrancy or both? ' Fortunately I was able to talk my way out of ending up in the slammer and convinced them that I didn't regularly sleep in the grounds of Caesars Palace. Phew

We finish Danny’s list in the next issue.
An exciting bar in Cliftonville that opened April 2017 offering a wide range of Real Ales, Lagers, Ciders, Wines, Champagnes, Rums, Gins & much more!

OVER 30 GINS IN STOCK WITH THE FULL FEVER TREE TONIC RANGE

WIDE RANGE OF PREMIUM WHISKEYS, VODKAS & RUMS

OPEN 7 DAYS A WEEK!
MON: 14:00—19:00
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SUN: 12:00—19:00

244 NORTHDOWN ROAD, CLIFTONVILLE, CT9 2PX
(the old HSBC bank)
With the branch social secretary Danny organising a trip to Herne Bay in August I thought, as I won’t be able to attend due to work commitments, I'd have a day out a recent week’s leave to try some of the pubs he hopes to visit.

So heading to Margate station, I purchased an off-peak return to Herne Bay including the PlusBus add-on which gives unlimited use of the local bus network (see www.plus.info for further details); £7.30 in all. I could have travelled by bus, Stagecoach has a South East DayRider ticket (£7) for use on their buses though you have to travel via Sturry to get to Herne Bay or a Discovery Ticket (£9) which can be used on nearly all buses services in Kent & Sussex (I could have therefore used KCC funded route 36 Margate to Herne Bay operated by Regents’ Coaches).

Catching the 11.30 train I arrived at Herne Bay and caught the 11.57 Triangle service into town alighting at bus stop by the Fire Station in the High Street.

I headed towards Pelican crossing ahead and just beyond was my first port of call the Bouncing Barrel in Bank Street. Housed in a former office this pub with large front window has bench seating along on the sides of walls with old workshop benches as tables along lower height bench seating in the window. As there is no bar so usually table service applies.

I returned back to the High Street fire station bus stop to await the arrival of a Triangle bus for Canterbury (12.34). Alighting opposite Herne Church just after passing my next destination, the Butcher’s Arms. This pub which was once a florist and off-licence (which sold take-out beer straight from the cask from the back of the shop) was turned into a pub by the proprietor Martyn Hillier after the local licensing officer suggested that a recent change in licensing legislation meant it would be easier to convert the shop to a pub. The pub, which has no bar, has seating for about eighteen soles arranged around the edge of the small bar room, allowing punters to face each other - which allows for a good flow of conversation.
in the pub. The real ales are kept on gravity dispense in a cold room to the right of the bar room and you can view them when you walk through it to the toilet at the rear. The ceiling is covered in memorabilia to celebrate the pubs use as the village’s butchers. Refreshed after a pint and a conversation with Martyn about micropubs, I returned to the bus stop for the 13.09 Triangle back to town, alighting at the stop opposite the Parkerville.

This pub opened in the summer 2016 in a former music store in High Street - its name is derived from the proprietors’ surname. Seating is around low tables with a corner bar counter to the right - behind which is a small temperature-controlled cellar room from where the real ales (and ciders) are served on gravity. Further seating is found to towards the rear of the pub.

I was outside the pub to catch the 13.43 service 6 towards Canterbury, alighting four stops later at Dolles Corner, Beltinge. Here I headed towards the T-junction ahead turning left into Reculver Road - just along here on the right is the Copper Pottle.

This micropub which opened in June 2015 in a pet food shop.

Seating is around several high tables supplemented with a couple of low tables. The real ales (and ciders) are served on gravity dispense from a temperature-controlled cellar room at the rear of the building where there is a exit to an outdoor area. A large blackboard on the rear left-hand wall promotes the pub’s wares. I sampled a half of Mighty Oak Nissen Hut Mild and a half of Four Candles Old Hector before returning to Dolles Corner to catch the 14.11 service 6 back into Herne Bay passing through the town and alighting at the first stop in Station Road, having just passed my final destination for the day, the Firkin Frog.

This pub, a conversion of a kitchen and bedrooms showroom, has changed hands since I last visited - the bar counter with temperature-controlled cold room housing a gravity stillage to the side has all gone - replaced with a new bar counter where the cold room once stood. Seating is still around low tables while a separate quiet room with tables and chairs is found.
down the corridor at the back. Real ales are now served by hand-pumps while the pub now stocks a large range of spirits.
A last pint before catching a bus back to the station for my return train to Margate. Like Thanet the micropubs in Herne Bay each have a individual charm of their own and are worth seeking out.
Safe drinking, Austin Freeman

*All prices quoted were correct at time of publication as were the train & bus times.*

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**CAMRA Discounts For Card Carrying Members**

The following outlets in Thanet offer a discount to CAMRA members on the presentation of an up to date membership card.

**NauticAles (Ramsgate), Harbour Arms (Margate), Wheel Alehouse (Birchington-on-Sea), The Tap Room (Cliftonville), Bake and Alehouse (Westgate), London Tavern (Margate), The Fez (Margate), Yard of Ale (St. Peters-in-Thanet), Lifeboat (Margate), Chapel (Broadstairs), The Bottle Shop Off Licence (Birchington-on-Sea), Corkscrew Off Licence (Westgate-on-Sea)**

Outlet list correct at time of going to press (June 2018) - they may withdraw or alter at anytime please

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**Thanet pubs selling locally brewed beers**

Listed below are pubs and bars that are known to regularly sell real ales from breweries within 20 miles of Thanet.

**Birchington:** Wheel Alehouse, Old Bay Alehouse
**Broadstairs:** Bradstow Mill, Chapel, Charles Dickens, Dolphin, George Inn, Little Albion, Mind the Gap, Pavilion, Tartar Frigate, Thirty-Nine Steps
**Cliftonville:** Banks, Laughing Barrel, Tap Room
**Margate:** Ales of the Unexpected, Fez, Harbour Arms, Lifeboat, Mechanical Elephant, Two Halves, Wig and Pen
**Minster:** Hair of the Dog, New Inn
**Pegwell:** Sir Stanley Gray
**Ramsgate:** Artillery Arms, Churchill Tavern, Comfort Inn, Conqueror Alehouse, Earl St Vincent, Elephant & Castle, Hotel De Ville, Hovelling Boat, Montefiore Arms, NauticAles, Oak Hotel, Queen Charlotte, Queens Head, Red Lion, Royal Victoria Pavilion
**St. Peters:** Four Candles, Yard of Ale
**Westgate:** Bake & Alehouse

Thanet CAMRA cannot guarantee the availability of a local ale or the quality of the ale served in any establishments listed and cannot be held responsible for any errors or omissions to this list.

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**We hope to stock Ale of Thanet regularly in these pubs**

**Birchington:** Wheel Alehouse, Old Bay Alehouse
**Broadstairs:** Thirty-Nine Steps, Mind the Gap, Margate
**Margate:** Ales of the Unexpected, Fez, Harbour Arms, London Tavern, Mechanical Elephant, Two Halves, Wig & Pen
**Minster:** Hair of the Dog, Pegwell: Sir Stanley Gray
**Ramsgate:** Artillery Arms, Churchill Tavern, Conqueror Alehouse, Hovelling Boat, Montefiore Arm, NauticAles
**St. Peters:** Four Candles, Yard of Ale
**Westgate:** Bake & Alehouse

Other pubs in Thanet, East Kent and beyond also stock Ale of Thanet irregularly.

It is published quarterly in March, June, September & December.

It can be viewed online at issuu.com/aleofthanet or downloaded from the branch website.
A Statement from Dave Gorton of the Old Cottage Pub & Margate Brewery: ‘We intend to specialise in traditional Ale, craft Ale, real Ale, well,... lets just say Ale and be done with it! plus of course its usual supporting Cider and Perry acts but, in a truly historic icon of a building that will be host the best traditional local food and special beer lovers in Kent, with I dare say, a tad of music thrown in (not all Johnny Cash either, promise) whilst you are served or indeed, serve yourself from the wall downstairs or upstairs is the plan, if you prefer. The upper part of the Old Cottage now provides a private room for parties or meetings and it may be possible to make the entire venue available for private functions by special arrangement. Anyway, the progress; I am happy to report that things are progressing very well, as can be followed on "The Old Cottage Pub "facebook" web site. The Victorian brick ceiling of the basement beneath the footpath at the side of the pub, between the car park and the High Street, is now fully repaired and we are currently installing a new hydraulic scissor lift which arrived last week. This will enable swift delivery and export of all products between the basement brewery and ground level with the touch of a button. All brewery vessels are now in place in the basement and awaiting plumbing in, by the manufacturers in the next few weeks. We opted for the much more expensive gas burner heaters (400,000 BTU) for the Copper, rather than the usual electric elements in order to minimise the labour involved in cleaning between each brew and, to avoid the well known "burnt" deposit and taste entirely. This is a massive 10 BBL system which is capable of brewing four different beers at the same time. This size was installed simply because it would be impossible to add to
in the future, after closing the walls and floors of the building. At start up, we will undoubtedly be using only the smallest vessel we have (8 BBL) and that at half full. This we can achieve as we required bespoke split cooling jackets during manufacture, so we only need the bottom half for small capacity brewing for any specialist recipe requirements we can undertake by request and/or testing, as we may select. If necessary, the entire system could have a massive output if required and this will include Cider and Perry. We are also delighted to report the extraordinary "back to front" situation that we have entered into as we have already secured the ability to produce our own Gin, Vodka and Whisky. Those first production bottles are already on site and proudly labelled "The Old Cottage Pub" before the beer is flowing! This is the result of a great deal of previous work, towards a Still and the availability of a bonded warehouse and the complex tax customs administration effectively already dealt with long ago. This was hugely assisted by Bob the owner of the "Old St Andrews" label who, perhaps unsurprisingly, also has my surname.

So,... with my eternal thanks to all those who have offered their support and encouragement, we are getting there! Despite the detail and all of this work, I have a simple aim and as strange as I may seem, that is not about income, turnover or opening as soon as humanly possible; it is about aiming for perfection, in the building and with what we will produce. I just want to walk past the window one night and see.... say; half a dozen people, clinking glasses and having fun again, in what was once a lost building, close to collapse. That is the goal and that is the sole filler for me. Nothing more and nothing less than that smile moment. Thank you for your patience.’

David
Nautilus
347 Margate Road, Northwood Cross, Kent CT12 6SG

CAMRA's GOOD
BEER
GUIDE
2018

We are in it

Nautilus own unique Maiden Voyage 4.2% abv always available but only here Plus 2-3 guest Ales

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PICK 'n' MIX - CIDER COCKTAILS

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We are open 7 days from
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"Nigh on perfect"
DAILY TELEGRAPH

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SUNDAY TELEGRAPH

"This gem of a boozer...is well worth checking out"
THE TIMES

“They look after their customers as well as they look after their beer"
GUARDIAN

“Outstandingly buzzy, friendly atmosphere ....it's the real micropub deal”
THE MICROPUB GUIDE

Open every weekday evening. All day from noon at weekends.
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