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beerlines

the magazine of the North Hampshire branch of the Campaign for Real Ale

ISSUE 12 JANUARY-MARCH 2016

A branch visit to Betteridge's Brewery in early November 2015. The brewery is located in a restored barn and is part living room, part brewery. More on page 16. Photo © Jim Turner



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REAL ALE

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Editor's Shout

A warm welcome to you

In case anyone is in any doubt about the fragility of the British Pub, one need look no further than on our own doorstep. Last year the Lamb in Hackwood Road Basingstoke was sold by its PubCo owner, Enterprise Inns, and closed down. There are plans to erect flats on the site. So, another piece of Basingstoke's pub heritage is to be ground into the dust to satisfy the lust of a rapacious developer. Whether or not you liked the Lamb, or even if you never used it, this pub was one of the few truly local-style pubs left in the town. Every person reading this magazine should be aware that no pub is safe from this type of vandalism. Elsewhere in Basingstoke the Hammer & Tongs remains empty at the time of writing having been only partly converted from pub to mini-market. In Whitchurch the Railway was demolished without permission and is now a car-park, the Harvest Home is now houses. Andover has had its share of losses – the Lamb Inn is now a canteen for a local company, the Merrie Monk and Bishop Blaize are no more. The list just goes on.

If you value your local then all you need to do is to gather together just 21 like-minded local people and apply for the pub to be listed as an **Asset of Community Value (ACV)**. Visit <http://www.camra.org.uk/information-for-community-groups>. An ACV is not an end in itself, though. In the event of a pub owner wanting to sell off a pub it gives local interested parties a six-month window in which to secure a buyer who will maintain the building as a pub. Don't wait for the pub to be sold before you do this as often buyers can move very fast to demolish the building, if that is their plan.

The immediate post-Christmas period represents a very lean time for many of our pubs. It is vital we give as many of them as possible our full support. So please, on a cold dark winter night, pop down to your local and help it survive the coming year.

Speaking of which, a Hoppy New Year to all our readers.

Cheers! Jim Turner

(Magazine Editor, North Hampshire CAMRA)



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Seventh Heaven for beer & cider drinkers

Hampshire Octoberfest 2015



The 7th annual Hampshire Octoberfest took place at the Basingstoke Sports & Social Club on the weekend of 9th – 11th October 2015. This year was the biggest and most successful event yet, and coincided with one of the most exciting weekends of the 2015 Rugby World Cup tournament. Visitor numbers and beer sales were both significantly up on 2014, despite (or perhaps because of!) the poor performance of the England rugby team. The weather was kind as well, with plenty of sunshine although it was rather cool at times.

Hampshire Octoberfest is organized by the Wessex Heritage Trust, and is a showcase for the best of Hampshire beers, ciders, wines, and foods. The event is also an excellent weekend for the whole family, with plenty of rides and attractions plus live music from local and regional bands. The North Hampshire CAMRA branch manages the supply of beer and cider to the main beer tent, and a small army of CAMRA volunteers

help with the erection of the stillage and day-to-day operation of the beer tent.

For Octoberfest 2015 we were very pleased to welcome five new Hampshire brewers to the event: Dancing Cows (Lymington), Hop Art (Bentley), Southsea Brewing (Southsea), Staggeringly Good (Portsmouth) and Urban Island (Portsmouth).

This brought the number of Hampshire brewers represented at Octoberfest to 31, and the total number of different beers to a very respectable 165. On the cider front we supplied 32 different ciders and perries from 16 suppliers, mostly located in the Wessex region.

As usual, we asked the Octoberfest visitors to vote for their favourite beers and ciders of the show. The results are:

- Overall winner: Upham - EPA
- Joint runners-up: Betteridge's - Jenny Wren
Vibrant Forest - Radicale
Oat & Coffee Stout
- Honourable mention: Irving - Captain B
Red Cat - Mr. M's Porter
Red Cat - Kairos
- Cider Winner: Mr. Whitehead's Cider -
Toffee Apple

Over the three days of Octoberfest we almost sold out of all the beer and cider, with very little left over at the end! The 8,000 visitors had between them consumed around 16,000 pints of beer and 4,500 pints of cider.

A big "thank you" to all the volunteers who gave their time, and effort to make the 2015 Octoberfest the best one yet.

Mike Hodson



Get Me a Porter, Carry Me Away!

A local success story



Longdog brewer & owner Phil Robins

I like black and dark real ales, (notably porters and stouts) so when the winter nights draw in my beer consumption usually increases as they start to appear in pubs. But wait – one local dark beer is available all year round, and to date it has won 19 awards in the four years since it was first brewed, making it the most acclaimed beer of all the breweries in the CAMRA North Hampshire Area. Its first award was Beer of the Festival at the Hampshire Downs (Overton) Beer Festival 2011, just two months after its introduction and most recently it was awarded Gold in the Porter category of the CAMRA London and South-East Region Champion Beer of Britain [See Awards, page 16].

What beer is this? Most of you will have guessed it is the 5.0% ABV *Lamplight Porter*, brewed by Phil Robins at his Basingstoke-based Longdog Brewery, situated just off the B3400 at the Monitron Trading Estate, west of the town.

However, as a drinker of any real ale that is dark enough that you can't see through the glass, I really cannot tell the difference between a Stout and a Porter. Generally Stout tastes dryer and less sweet than Porter, to my palate, but this concept is challenged when I drink variations like Oatmeal Stout and stronger beers like Russian Imperial Stout and Milk Stout, which have a similar sweet and smooth consistency to Porter. Different producers' beers vary a lot, so the taste characteristics of the two styles can seem to cross over.

Phil assures me there is a simple brewing explanation. So

what is a Porter? Technically a Porter is made with brown malt, whereas a Stout is made with roasted barley. Simple, but in the brewing art what happens after that can result in a blurring of the two styles of beer.

How did Porter appear as a distinct beer style? It has a long history, having been brewed first in London in the 18th century. The first recorded use of the term was in 1721. The name is believed to have been derived from its customer base – the market and river porters of the day. Basically it developed from the brown ales already being brewed, and by all accounts it was stronger. Porter was the first beer to be aged at the brewery and sent out ready to drink straight away. Before this the beer was delivered as young beer and aged at the pubs or the dealers. Early strength variations of Porter had names like Single Stout Porter, Double Stout Porter, Triple Stout Porter and Imperial Stout Porter. The use of the word 'Stout' just meant strong. Guinness brewed the Double Stout version. Later the Porter bit was dropped, and Stout came into its own.

As so often happens in history, taxation during the Napoleonic Wars resulted in a reduction of the strength of beers. Later, during World War I, the grain shortages led to another beer strength reduction, and by now the separately brewed Stouts became more accessible and popular, and Porters began to decline. Most famously, Guinness grew their former London Stout Porter into the 'black stuff' stout familiar to all today and began their domination of Irish, and world brewing.

The Porter revival has been quite recent, (allegedly from 1978) when the growth of microbreweries with a desire to brew different and interesting real ales and the willingness of



consumers to try them, occurred. Such varieties now include Plum Porter, Ruby Porter, Chocolate Porter, Breakfast Porter and Cherry porters – all worthy of tempting the taste buds.

Where did the recipe for Lamplight Porter come from? Phil used an old 19th century London Porter recipe and adapted it slightly to fit modern ingredients. He uses English hops but will not disclose his 'mix' or malt details. The only change since Phil first produced the beer has been the label and pump clip designs which have been redesigned. Lamplight Porter represents about 18 per cent of all his sales so production is set to continue, and it is hoped it will win even more awards as it becomes better known. You can try it out in a number of local pubs and it appears regularly in Wetherspoon's outlets in our area. Alternatively 'phone Phil on 01256 324286 to check if Lamplight is available, then go to the Longdog brewery on a Friday afternoon or Saturday morning and buy it direct. It is found in bottles and on draught.

Stout or Porter? Try them all and see if you can tell the difference. I will happily continue with my extensive sampling research.

Brenda Cross



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Bar Chat

News & gossip around the North Hampshire branch area

If you have any information about your pubs (closures, openings, changes of owner and so on), please contact the editor at beerlines@camrahantsnorth.org.uk.

The newly refurbished **Mole**, Monk Sherborne, near Basingstoke is now planned to open in January, initially for wet sales only. Food should be available from February. (GT)

The new licensees of the **Four Horseshoes**, Sheffield on Loddon, is Jan Holden (assisted by daughter Lyndsey Ruby). Jan is a resident in the village and is well known in the area. The plan is to revert the pub to a no-nonsense village 'boozer' and it will be a bit less 'gastro' and a bit more 'pub'. This should differentiate the establishment from the White Hart a short distance away. There will be food available but it will be pub favourites, nothing fancy. Beers available at the time of visiting were Charles Wells' *Poppy* and Sharp's *Doom Bar*. (MH)

Beer Lines has been asked to point out that the recently-demolished Ham & Blackbird in

Farnborough had never been a CAMRA Pub of the Season. Apologies to the Surrey Hants Borders Branch for this error.

Niall and Linda of **The Waggon & Horses**, Hartley Wintney are retiring and at the time of writing the lease of the pub was up for sale, free of tie. They are possibly the longest serving licensees in our area, having put in around 35 years pulling pints in this very special and welcoming former Branch Pub of the Year. Beer Lines wishes Niall and Linda well in their retirement – they've earned it! (MA)

The **Southampton Arms**, Winchester Road, Andover is under the new management team of Sean and Kaylee Curtis and Joel Kirby and Natasha Hookings who took over the pub on 27th October 2015. Sean is currently the only one of the team working full time in the pub. They are at present serving two real ales: Greene King *Abbot* and *Old Speckled Hen* but do plan to increase this to three as trade demands. (MB)

The **Wyke Down** Inn near Andover is now under new ownership. Beer Lines understands that the chef, Gary Everett and staff remain as before.

Quick Quiz For answers see page 11

Each clue has a double meaning with the same one-word answer. Rearrange the first letter of each answer to find a 'Call the tree' brewery (8 letters).

1. Demand to be lined up
2. Clean the river basin
3. Tell on an animal
4. Act with a title
5. A woman who is green
6. £1000 is splendid
7. Assassinate the cubes
8. Measure the Nog

Brenda Cross

CAMRA Discounts

Future issues of *Beer Lines* will list pubs in the North Hampshire branch area that offer a discount to CAMRA members.

If your pub currently offers a real ale discount to card-carrying members, or if you wish to offer a discount, please email the editor at beerlines@camrahantsnorth.org.uk before the end of February stating your pub name and the discount you are offering.

CAMRA will provide promotional material to all participating pubs.

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Trails & Tales

Three days & nights in the Black Country

It was a cold, wet, dark night. I had two choices - stay in the hotel with an oven chip supper and mediocre beer or venture out on public transport and sample a few local hostelries. Armed with my CAMRA Dudley Borough Real Ale Trail Guide, I fancied my chances on the buses and went from Oldbury to Upper Gornall via Dudley.

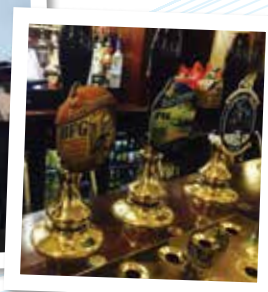
DAY 1 - The first stop was the Jolly Crispin an excellent pub with a brewery at the rear of the premises. On my visit I tried two of the Fownes Brewing Company beers which, though were potentially not as exciting as their award winning *Korvak's Rise Coffee Porter*, were excellent. Three minutes down the road brought me to the *Britannia* affectionately known as 'Sally's', a Bathams' pub where I was treated to a cellar tour to show me the difference between a nine-gallon cask of *Mild* and eight 32-gallon casks of *Bitter*. This sums up the change of attitude in the Black Country for Mild that I found disappointing. I was then taken into the lounge by the landlady to show me how it still retained its original features

including the stained glass windows and hand pumps against the wall.

Stop number three was a 15-minute walk to the *Black Bear*, where the unobtrusive *Bombardier Gold* was supported by three beers of over 5.0% ABV, the top one being a 6.9% *Salopian Boomerang*. As much as I was tempted to stay I decided to walk along the road and try out the *Fountain*. This pub also had several beers on hand pump and a couple of European keg beers. After a lovely chat with the landlord and a complementary sandwich, I decided if I was to make my last bus home I needed to get moving and went to my final stop of the evening, the *Old Bull's Yed*, which was Black Country Ales' brewery tap where I tried *Fireside* and the limited edition *Oakham The Burglar* before running for my last bus.

This is the point that I found out that there are numerous bus operators in this area and my £4.20 all day ticket wasn't valid so a further £2.20 was required. Lesson learned, my future trips would require a £4.60 N Bus ticket. Visitors beware.

DAY 2 - The weather had been horrendous all day so I decided to stay close to the main bus route and so headed to the *Park Inn*, tap to the *Holden's Brewery*. My plan was to try the nearby *Banks' pub* en route and then head to *Sedgley*, but the *Summergarten* wasn't open and the next bus was 20 mins away, so a quickie in the *Park* [eh? - Ed.] then off to the *Beacon Hotel*, home of the delicious *Sarah Hughes*.





intention was to go to the **Stump**, but a comfort break requirement persuaded me to hop off at the **Jolly Crispin** again, a decision that did not disappoint, I also planned to revisit the **Britannia**, but as I got to the bus stop the bus came around the corner and so I hopped on. The evening was cut short by another perfect connection at **Dudley** as I stepped straight onto

the 126 home. Five buses and a maximum two minutes wait, now that's what I call an evening service.

For the guide and transport information: www.dudleycamra.org.uk/drat.html

Phil Myatt

Amber, Surprise and Ruby set me up for pie 'n' chips from across the road before the bus back to Dudley and time for a swift half in the **CourtHouse** whilst waiting for my connection.

DAY 3 - I made good use of my N Bus ticket and travelled to Netherton and the joys of **Ma Pardoe's** again. This time I headed straight to the bar rather than the lounge, I was just getting comfy when a double-decker pulled up outside, the contents promptly filling the bar with eager punters from a private Beer Bus charter. Lovely bunch of folks from a local company on a social hitting three pubs and finishing on a curry. Their 45min pit stop finished they all hopped back on the bus, leaving an opportunity for me to order some food. Excellent faggots and mash complemented the great beer. Thank you to my new 79-year-old friend for your recommendation and company.

Time for my bus, so I headed back to Dudley and onwards towards Gornall again. The



Letter to the Editor

Sir,

Having seen the "UK's 200 best local pubs" article on the CAMRA HQ website I decided to try and visit those within striking distance of my bus pass.

Two buses and ninety minutes later I arrived in Alton on Tuesday (which is a market day) and headed for the **George** to find my expectations were justified.

Decisions: *Cheriton Flower Pots*, *Arundel Sussex Dark*, *Charnwood By George*, *Longdog Brindle* or *Winchester Red Cat*? I sampled three which were in perfect condition. There was also a small range of bottled beers. Lunch was a large portion of stone-baked dark wheat sourdough of brie and bacon with parsnip crisps and homemade coleslaw. The prices weren't the cheapest, but very acceptable, as there is heavy competition, with a pub next door and a new Wetherspoons around the corner.

The pub was clean and tidy with an eclectic mish-mash of bric-a-brac. The loos were very clean, although in need of an overhaul. Soft jazz, 1960's pop and country music played gently in the background and wasn't intrusive. The excellent friendly staff made for an overall good day's experience.

David Allen

Answers to Quick Quiz [on page 8]

1. Order; 2. Wash; 3. Rat; 4. Deed; 5. Olive; 6. Grand; 7. Ice;
8. Noggin. The 'Call the tree' brewery is **RINGWOOD**



What's Happening?

North Hampshire Branch Diary & other events

Saturday 9th January

CAMRA North Hampshire (West of Area) initial selection meeting for 2017 Good Beer Guide. 12.00 noon at the Clatford Arms, Goodworth Clatford. Contact John Buckley on 01256 892650 for details of this and second meeting.

Friday 15th January

'Nightrider' Walkabout. No.76 bus, 19:10 hrs from Basingstoke train station, 19:20 hrs from Bus Station. Travel to Whitchurch via Newfound and Overton, then onto Whitchurch Prince Regent. Walk downhill to Red House, White Hart, Kings Arms and Bell. Nightrider valid on all Stagecoach buses in Hampshire after 19:00 hrs, so also valid from/to Andover. Return 22:20 hrs, arrive Basingstoke 23:00 hrs.

Tuesday 26th January

White Hart, Overton, 8.00 pm, branch meeting plus CAMRA North Hampshire (East of Area) initial selection meeting for 2017 Good Beer Guide. OctoberFest Beer of the Festival presentation to Upham Brewery.

Friday 29th - Saturday 30th January

Salisbury Winterfest XIX at British Legion, Endless Street, Salisbury. Details from www.salisburycamra.org.uk

Friday 5th - Saturday 6th February

Dorchester Beerer at the Corn Exchange. Details from www.camrawdorset.org.uk

Saturday 6th February

Branch trip (train) to Vibrant Forest Beer Festival. Contact brenda.cross@ntlworld.com

Wednesday 17th - Saturday 20th February

CAMRA's National Winter Ales Festival at the Roundhouse, Derby. Details from www.nwaf.org.uk

Friday 19th - Saturday 20th February

CAMRA Gosport Winter Ales Festival (a.k.a. Portsmouth Winterfest XXIV). Details from www.pc-bf.uk/winterfestxxiv

Friday 18th - Saturday 19th March

Winchester Real Ale & Cider Festival at the Guildhall. Details from www.winchesterbeerfestival.org.uk

Friday 1st - Sunday 3rd April

CAMRA Members' Weekend and National AGM, Liverpool Guild of Students, Mountford Hall, Liverpool. See www.camraagm.org.uk

Sunday 1st May

Friends of King Alfred Buses (FoKAB) Running Day consisting of free vintage bus services, stopping at a variety of pubs, plus the customary transport bazaar in the Winchester Guildhall. All the operational King Alfred fleet will be on the road, together with a variety of other heritage buses and coaches dating from the 1950s, 1960s and 1970s. Programmes & full timetables £10 & £2 will be available to purchase in Winchester on the day. More info from www.watercressline.co.uk/product.php/31/vintage-bus-days

Events may well have changed since *Beer Lines* went to press. For up-to-date information please contact social@camrahantsnorth.org.uk or visit our main website www.camrahantsnorth.org.uk. If you would like to have your real ale-related event published here please contact the editor at beerlines@camrahantsnorth.org.uk for magazine deadlines.

Did you know *Beer Lines* is online?
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-  To raise the profile of pub-going and increase the number of people using pubs regularly

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The Cider Binn

How is Real Cider made?

The original CAMRA definition of real cider was 'nothing added and nothing taken away'. So what does this mean in practical terms? Well, the 'nothing' includes water, sugar and yeast. These are the normal ingredients of beer production but are not allowed for 'real' cider. The main ingredient is freshly pressed apple juice. In practice, 'nothing taken away' means no artificial clearing which includes processes such as filtering and fining to remove haze. Racking, or settling, is acceptable though.

To make a 'real' cider we start with cider apples. There are four basic flavour types of cider apples: Sweets, Sharps, Bittersweets and Bittersharps.

Eating apples are rarely used as a primary ingredient in cider making as they lack the tannin that is so important for the complexity and depth of flavour of traditional cider. Cider apples are not very good to eat as they tend to have a very sharp and bitter taste. The main reasons for the taste difference in these classes of cider apples is the sugar content, tannin content and acidity. Cider taste inevitably depends on the blends of these types of apples. A classic starting point for a farmhouse cider is to use one third each of Sweet, Bittersweet, and Sharp apples blending in a mixture of varieties according to recipe and availability.

The apples are given very little preparation apart from removing obvious dirt, twigs and leaves. The first process is to pulp the apples in a 'scratcher' and then put this in a cider press between layers of hessian. This is called a 'cake'. The cake is pressed to produce the fresh apple juice which is stored in oak barrels for fermenting. No yeast is added as it is either present on the

apples or is already in the air in the form of natural wild yeast spores. Cider fermentation is a two-stage process, the first being the action of the wild yeasts on the sugars in the apple juice. Sugars are mainly fructose, about 85 per cent, with some sucrose and glucose. Fermentation usually starts within two or three days after pressing. Unlike beer, cider brewing will often take up to three months for the first stage of fermentation.

After the first fermentation when all of the sugars are converted into alcohol (ethanol) there is a second stage. This, again, is different from beer brewing and is closer to wine production. This second fermentation is called Malolactic Fermentation. This is where the Malic Acid from the apple juice is converted into Lactic Acid. This process reduces the sharpness caused by the natural high acidity of fresh apples and softens the taste.

At this point the cidemaker can start to weave his or her magic and ingredients such as pure fruits, vegetables, honey, herbs and spices can be introduced. The new batch can be further matured in casks used for rum or whisky. Aging in new oak casks can add a vanilla flavour. Quantities of aged cider from previous years can be added in order to improve the taste of the finished product. Cider can be aged in barrels for up to eighteen months before being ready for drinking.

To summarise, real cider is made from real pressed apple juice and its production is very much a rural craft to ensure a consistent taste from year to year. Let us hope that this craft is carried on.

Tony Binns



Pub Focus

The Black Swan, Monxton

A few miles west of Andover sits the pretty village of Monxton, reputed to have more thatched roofs per head of population than anywhere else in the country. The 'Mucky Duck' (as it is known locally) has a more conventional tiled roof but this does not detract from its overall attractiveness.

The current licensees, Rosy Locke and Michael Pasque, took over the pub in October 2014 and have spent the last year sensitively redecorating and refurbishing this very welcoming old inn. Chef Michael formerly worked at the Roux Café and the Vineyard in Newbury. Partner Rosy comes from a publishing background and is 'front of house'. They run a chatty pub, popular with drinkers and diners alike, many of whom live in the area.

Dating from 1662 with later additions such as the dining areas, the Black Swan boasts a real fire, a garden and some original beams. The walls are adorned with old photos of the pub and some original sketches by local artist Charles Littleworth. The overall impression is one of homeliness with attention to detail.

On my visit on a very wet day in late October there were three beers on – Ringwood *Boondoggle*, Bath *Gem* and Upham *Punter*. All were in very good condition. The Ringwood is very popular and may well become a regular feature. Food is very important here, but Rosy was keen to point out to me that they regard the 'Mucky Duck' as a pub that offers good food rather than a restaurant that serves beer.



I had a delicious homemade Pumpkin soup followed by grilled Hake. A wonderful lunch and some great beers that set me up well for the long trek back to Andover in the murky weather.

For more opening times, including food availability please visit CAMRA's WhatPub (www.whatpub.com) or the pub's own website www.theblackswanmonxton.com. Tel: 01264 710751.

Jim Turner

Current **CITRA LOCAL** Pubs in our area

- Barley Mow, Oakley
- Bourne Valley Inn, St Mary Bourne
- The Crown Inn, Upton
- Derby, North Warnborough
- Eagle Inn, Abbots Ann
- The Fox, North Waltham
- Fur and Feathers, Herriard
- Leather Bottle, Mattingley, near Hook
- Mill House, North Warnborough
- Northbrook Arms, East Stratton
- Odiham & Greywell Cricket Club
- Plough, Grateley
- Plough Inn, Little London near Silchester
- Prince Regent, Whitechurch
- Red Lion, Overton
- Rising Sun, Basingstoke
- Sun Inn, Dummer
- Watership Down Inn, Freefolk
- White Hart, Charter Alley
- Wonston Arms, Wonston, Sutton Scotney
- The Woolpack Inn, Totford
- Y Knot Inn, Water End near Hook

Visit www.camrahantsnorth.org.uk to see the latest list with a map link



Michael and Rosy (with future pub manager?)

Awards

Congratulations to all concerned



Mark and Jenny Betteridge with their Octoberfest Joint Runner-Up award for Jenny Wren Bitter in the living room of their unusual and comfortable brewery in Hurstbourne Tarrant. A great day out.
Photo: © Jim Turner



Phil and Lisa Robins from Longdog Brewery with their award for Lamplight Porter which won Gold in the London and South East Champion Beer of Britain, Porter category. The presentation was made at the Plough Inn, Little London. Photo: © Jim Turner



Andy Mansell (far left) and Iain McIntosh (far right), with team at Red Cat Brewery, Winchester, with their OctoberFest Honourable Mention award for Mr M's Porter and Kairos. Wonderfully sunny day, plenty of excellent ales. Photo: © Robert Street



Terry Brown of the Plough Inn, Little London (right) receiving his award for Regional Pub of the Year (top 16 in the country) from local branch Pubs & Clubs Officer, John Buckley. Photo: © Jim Turner

IT'S YOUR VOTE – USE IT

All CAMRA members are eligible to vote to get local breweries into the 2016 Champion Beer of Britain.

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To log in you will need to enter your CAMRA membership number and the same password you use to login to the members' area of the CAMRA National site which is your postcode without a space.

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Brewery News

Local brewery updates



Andwell Brewing Company

01256 761044
www.andwells.com

Trade has been good towards the end of 2015 with beer finding its way into Costco and BHS. Andwell's *Porter* has been selling well both in trade and through the shop.

2016 looks like it will be a fun year at Andwells, they have exciting plans ahead with the building of the 'Brewhouse', part of it being operational in March, and the shop, cafe and function space being ready towards the summer.



Betteridge's Brewery

07771 966058
www.betteridgesbrewery.co.uk

Betteridge's had a good autumn and Christmas in which sales continued to rise, and bottle sales are doing a booming trade. The *Inn at Home*, Newbury and the *Londis* in Hurstbourne Tarrant stock all of their beers in bottle. Mark and Jenny Betteridge were delighted with joint second place for *Jenny Wren* at OctoberFest this year and received their award at a small event held in the brewery to coincide with a very pleasant visit from North Hampshire, South Hampshire and West Berkshire CAMRA members. [see front cover and page 16 – Ed.] *Private Sector Best Bitter* has been re-worked and is a big improvement and proving extremely popular. Betteridge's continue to sell beer to many markets in and around the Test Valley. They are providing the beer at the Sparsholt Lambing Weekend on 30th/31st January 2016 where all four ales will be on sale so have hope to see you there.



Elusive Brewing

andy_parker@mac.com
andy@elusivebrewing.com

At the time of going to press Andy Parker,

who owns Elusive Brewing, was looking at other possible options for the location of the new brewery - Camberley and Finchampstead. All the brewery equipment has already been purchased and the final decision on this new brewery's premises should have been taken by the time you read this. Brewing is now estimated to start around February if all goes well. As the new location may not be within the *Beer Lines* catchment area, there will be no further regular reports in *Brewery News*. *Beer Lines* wishes Andy good luck in his new venture.



Little London Brewery

01256 533044
www.littlelondonbrewery.com

After finally receiving HMRC duty registration in November, the brewery is now free to trade commercially. Their first event was a charity at the end of November where two casks of their *Red Boy* session bitter (3.7%) were available. Some firm enquiries have been received from local pubs and clubs to stock Little London beers. Other beers being brewed all year round are *Hoppy Hilda*, *Pryde*, *Doreen's Dark* and *Ash Park Special Bitter*, named after the industrial estate where the brewery is located. Present capacity is over 4000 pints, weekly.



Longdog Brewery

01256 324286
www.longdogbrewery.co.uk

Phil's wife, Lisa, now has a crew cab pick-up so that deliveries can be increased by using two vehicles rather than just one. Being a 4x4 also means that if the snow does come they will still be able to make those urgent beer deliveries. Longdog is currently looking at the hop availability for 2016 and are potentially looking at revising

the core beers accordingly. Keep an eye on their Facebook page for more info as they make any changes. Phil and Lisa have now received the certificate for the 2015 CAMRA London and South East Region Champion Beer of Britain Gold Award (Porter Category) for their *Lamplight Porter*, and very pleased with it they are too. See page 16.



Mash Brewery

01962 795023

Twitter @MashBrewery

www.mashbrewery.com

Now doing Ringwood Farmers' Market in addition to Romsey and Winchester. Southern Co-op are now stocking Mash Pale, Copper and Amber as a part of their local flavours range. Pub outlets are continuing to expand and now include Wetherspoons in Alton, Petersfield, Winchester, Eastleigh and Basingstoke. Check out Facebook (Mash Brewery) and Twitter (@MashBrewery) for upcoming events.



Sherfield Village Brewery

07906 060429

www.sherfieldvillagebrewery.co.uk

SVB hosted students from Reading University Real Ale Society for the third year running in November, producing a stout - yet to be named - using English and German hops. Nine members attended, all getting some hands-on experience of brewing in a commercial environment. The beer will be launched in January.



Wild Weather Ales

0118 970 1837

www.wildweatherales.com

No news from the guys at Wild Weather for this issue. However, check out the April issue for some breaking news.

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Pub Walk

Around Sutton Scotney

Start/Finish: Post Office, Oxford Road, Sutton Scotney
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 Total distance: 2 miles.

Stagecoach Buses operate services to Sutton Scotney from both Andover and Overton, however these run only every two hours and not on a Sunday so if getting there by car, park on the kerb by the post office.

With your back to the post office head right to a roundabout, continue right to the next roundabout and continue right again. When you reach a house called Deverside turn right onto the footpath. After 200yds the path turns left, continue on the footpath to reach a lane, turn right and walk up to the road. Turn left and after 50yds you will find the **Wonston Arms**. This excellent county pub has recently been taken over by local man Matthew Todd, whose renovation has achieved a warm and friendly feel to the pub. Three hand-pumps dispense mainly local real ales - on the day of the walk these were Red Cat Best, Bowman Swift One, and Charles Wells Bombardier. The Red Cat was in excellent condition.

On leaving the pub turn right passing the lane on the right and continue for 75 yards. Turn left on a road sign-posted to South Wonston. Ignore footpath on left and continue on road, ignore first footpath on right and continue to turn onto second footpath on right. Go along field edge for 200 yards then bear right on footpath where you



Wonston Arms

can now see the houses of Sutton Scotney. Continue for 200 yards passing through car park to lane, turn left then right onto main road. After 50yds you will reach the **Coach & Horses**. This three-room village pub, renowned locally for its excellent food, has accommodation available in three en-suite rooms, Three hand-pumps serve an ever changing selection of real ales - on the day of the visit these were Adnam's *Old Ale*, Otter *Silver*, and Wadworth *Horizon*. When leaving pub cross road and turn left to post office.


Geoff King




Coach & Horses

Photos: © Geoff King

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Obituary

Tony Morwood-Ieyland

21 June 1948 - 5 October 2015

I first met Tony many years ago in the Queens Arms, Basingstoke. He was very knowledgeable and seemed to know something about almost every subject under the sun. Tony was very out-reaching and generous-hearted - if you ever needed advice or help he would always offer to do what he could. A long-serving member of CAMRA, he was until a few years ago a regular volunteer worker at the Great British Beer Festival as well as local branch festivals including the Basingstoke OctoberFest. He was for a year the North Hampshire CAMRA Branch Treasurer.

Tony and I went to the CAMRA National AGM in April 2015 in Nottingham and he showed me round some of the pubs he knew in that fascinating

city. He attended the last three National AGMs (or Members' Weekends as they are now known) and the October 2015 issue of Beer Lines featured an article on some of his experiences at these events. A former resident of Overton, he also penned an article on the village in an earlier issue.

Tony was clever, articulate, complex, highly educated, well-read, sometimes controversial, always passionate and deeply religious (although he never tried to force his beliefs on you). He never had a bad word to say about anybody. He will be missed.

Jim Turner

PUB OF THE YEAR / CLUB OF THE YEAR

All members are invited to nominate their branch Pub and/or Club of the Year 2016. Voting opens on 1st January and runs until mid-March.

See North Hampshire Facebook page for more details.

beerlines

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