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beerlines

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

ISSUE 10 JULY-SEPTEMBER 2015



CAMPAIGN
FOR
REAL ALE



North Hampshire CAMRA branch members on a recent visit to Wild Weather Brewery in Silchester. Many thanks to brewer Mike Tempest (inset) and team for their hospitality. A great time was had by all.

In This Issue...

- Upham Brewery
- Basingstoke Canal Walk
- OctoberFest Preview
- Volunteer with CAMRA
- ... & LOADS MORE

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Editor's Shout

A warm welcome to you

Well, the election is over and we have another five years of a Conservative government. Let us hope that PM David Cameron makes good on his pre-election pledge to make it easier for local communities to buy their pubs. The welcome cuts in beer duty and the end to the destructive beer duty escalator were, for the beer drinker at least, measures that we hope will continue through this parliament. The aforementioned measures were responsible for more pubs staying open and more jobs in the community. At the time of writing, no pubs minister had been appointed so we wait on that with interest. The signs are that this could be a pubs, beer and cider/perry friendly government. Be assured, CAMRA will be at the very front of the protests if this does not turn out to be the case.

On the social front, summer is here, which means more beer festivals and pub events. See 'What's Happening' page 12 for a selection of events that might interest you. The biggest event in the summer calendar is of course the CAMRA Great British Beer Festival, held in Olympia in London. Locally there are scores of pub and CAMRA branch events, all of which involve... well... beer. Oh and ciders and perrys. So get out there and have fun. You deserve it.

Finally, and here I must confess to some reticence in mentioning this as I am not one to blow my own trumpet as you know (!) but here goes: At the recent branch AGM in Whitchurch your Editor was presented with the Ken Brewster Award for Branch Campaigner of the Year. I am humbled by this award as Ken, a past Chairman of this branch, was a giant among members for his ceaseless campaigning work. He was also very knowledgeable about beer (especially authentic lager) and was in every way a gentleman. He is still much missed by CAMRA members not only in this branch but in London.

Cheers!

Jim Turner

(Magazine Editor, North Hampshire CAMRA)



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OctoberFest

Basingstoke's premier festival

The Hampshire OctoberFest is an annual celebration of beers, ciders, and foodstuffs from all over the county of Hampshire. Now in its seventh year, the festival goes from strength to strength and is a regular fixture for anyone who enjoys good beer, good food and good music.

Now it may seem a little strange writing about this event so early, when it is still three months away on the other side of the summer holidays! Nevertheless, preparations are well underway for the 2015 event and now is a good time to make sure it is in your calendar.

The 2015 Hampshire OctoberFest will take place over the weekend of 9th to 11th October, and (as last year) it will be held at the Basingstoke Sports & Social Club in Fairfields Road.

This year the event coincides with the 2015 Rugby World Cup, and the home nations are all playing matches during the OctoberFest weekend. So there will definitely be a rugby theme to this year's event, and Sony are kindly providing a large-screen TV to ensure that the festival goes miss none of the action!

As in previous years, volunteers from North Hampshire CAMRA will be looking after the supply, delivery, and maintenance of beers and ciders in the Main Beer Tent. There's plenty of work to do both before and during the event, and we are always pleased to receive offers of assistance from CAMRA members who can spare some time to help out.

This year we are hoping to supply something like 18,000 pints over the weekend, with around 130 different beers on offer from Hampshire's 30 brewers.

Please drop me a line if you think you may be able to help out during the OctoberFest event. This year is going to be a lot of fun! chairman@camrahantsnorth.org.uk

Michael Hodson

www.camrahantsnorth.org.uk

Photos: David Dry



Odds on Favourite?

A 'family' brewery gaining ground in Hampshire

Head south-east from Winchester towards Bishops Waltham, pass the road to Marwell Zoo, and turn left into a winding country lane. You will find yourself, not only on the edge of the beautiful South Downs National Park, but also in the vicinity of a 21st century success story - Upham Brewery.

On a beautiful sunny May morning, Beer Lines was invited to an exclusive to visit this fast-growing brewery and to interview the Managing Director, David Butcher, and Master Brewer, James Stephenson.

Upham, in its microbrewery format, was started in 2009 with a small three-barrel capacity plant and acquired an unfortunate and variable reputation for quality. New management, focussing on the 'family brewing model' took on the reins in 2012, this time with an accent on sales and quality, as well as a serious investment in the brand.

the 30-barrel mark from their revamped brew-house all helped by the arrival of the current Master Brewer, James. The brew-house is still completely un-mechanised and is now running at full capacity pending a hoped-for move to a new site nearby that will consist of a purpose built and environmentally-friendly design specification with five times the current brewing capacity.

Upham's biggest customers are their own pub estate of fourteen licensed outlets and they are partnered with Carlsberg alongside their sponsorship of London Irish Rugby.

James the Brewer

Arriving as the new boy in August of 2013, James Stephenson, a Hampshire lad himself, had previously trained to Master Brewer status with a pedigree going back to Whitbread-owned Strong & Co. of Romsey and also with a long stint at the Bedford brewery of Charles Wells, a time-scale that carried over to the merger with Young's.

James' move to Upham brings him back to his Hampshire roots and allows him to revisit his love of brewing beer that can be all too easily lost in a large brewing organisation. James' recipe for first class beer is: 'Quality first, cost second'.

Growth and Finance

With City of London connections and by virtue of the government's Enterprise Investment Fund, Upham has been able to secure £23 million to invest in its estate and brewing plant with the aim of brewing the keynote 'Hampshire's own beer' when the proposed new brewery comes on stream.

The future plans are for the Upham estate to expand into thirty pubs within the next four years with the hopes that this level

By 2013 the brewery had reached



Master Brewer James Stephenson outside the brewery offices.



of exposure will give Upham Punter regional championship status.

The most recent opening of an Upham Brewery house was in June when the White Hart in Overton, a historic coaching inn, left empty and forlorn for five years, rose again from dereliction! More on this in the October issue of *Beer Lines*.

The Equine Connection

Those familiar with the brand will already be aware that the core Upham beers have equine - (or more correctly) horse racing-based names: Sprinter, Punter, Tipster and Stakes. The latter title was taken from the farm location of the brewery, Stakes farm, and the others from the fact that the farm overlooks paddocks and features stables, as well as a dressage training area located at the side of the brewery building.

Upham horsey products are available in both draught and bottled form, the bottling being undertaken at the Andwell Brewery's bottling plant at Andwell, just outside Basingstoke.

The Ingredients

Hampshire would have preferred to increase their Hampshire credentials by utilising Hampshire products in their brewing process, but except from the water, which is sourced from their own

borehole, there are no commercial hop farms in the county, so hops are sourced from the hop fields of Kent, Hereford and Worcestershire. The hop varieties include: Challenger, Goldings and Northdown - all, in James the Brewer's words, 'Character Hops'.

The barley used is East Anglian Maris Otter and the yeast, for ongoing quality purposes, is of a dried type.

The Future

The proposed planning application for a new brewery site, one that could well employ as many as 25 to 30 in the brewery and offices, was put on hold recently, but a revised planning application will be resubmitted later this year.

We are sure that all CAMRA members as well as fans of Real Ale everywhere will wish this truly aspirational enterprise the very best of luck in their future endeavours and expansion plans.

David Dry






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Online Beer Lines:
www.camrahantsnorth.org.uk

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 **Pelican**, Silchester Road, Pamber Heath near Tadley was closed at the time *Beer Lines* went to press but there is a new couple moving in and it is understood the pub should open again after some refurbishment to the premises. Watch this space.

The **Shire Horse**, Grateley was still for sale at the end of May. (JB)

The **White Hart**, Overton reopened in June. Four pumps dispensing Upham beers. Food now available. See October *Beer Lines* for article on the pub. More on this latest Upham Brewery acquisition in the October issue.

The **Red House**, Whitchurch has submitted plans for housing on part of the site, plus alterations to the existing pub/restaurant. (JB)

The former **Skewers** (now renamed the **Riverdene**) in Windrush Close, Basingstoke reopened in early June. The pubco wanted to demolish it and turn it into flats but the Asset of Community Value (ACV) placed on it effectively put a stop to that!

The former **Hammer & Tongs**, Basingstoke, was going to be turned into a Morrisons supermarket and alterations were made to the structure of the building to achieve this. However, Morrisons have now pulled out, leaving the building unsuitable for use as a pub anymore. Well, thanks guys. Carry on like that and you may achieve a reputation like Tesco's.

The Swan Hotel, Kingsclere, of former GBG and LocAle fame, re-opened on 19th May as **Bel and the Dragon**, Kingsclere. There were initially three ales on tap: West Berks *Good Old Boy*, Upham *Sprinter*, and Hogs Back *T.E.A.* Hopback *Summer Lightning* may also make an appearance. The Bel & Dragon group has now seven pubs, and they have a focus on good food and local produce.

Work is continuing on the **Mole** at Monk Sherborne which *Beer Lines* understands is expected to open in July or August. (DD)

At the time of writing the **Popinjay**, Popley, Basingstoke was still closed. *Beer Lines* understands that this is due to licencing issues.

Quick Quiz For answers see page 12

Each clue has a double meaning with the same one-word answer. Rearrange the first letter of each answer to find a **brewery for an embarrassed moggy** (6 letters).

1. Imbibe sea water
2. Encourage an ovoid
3. Boasting bird
4. Fall for a journey
5. A limb with a gun
6. More pay so lift your glass

Brenda Cross

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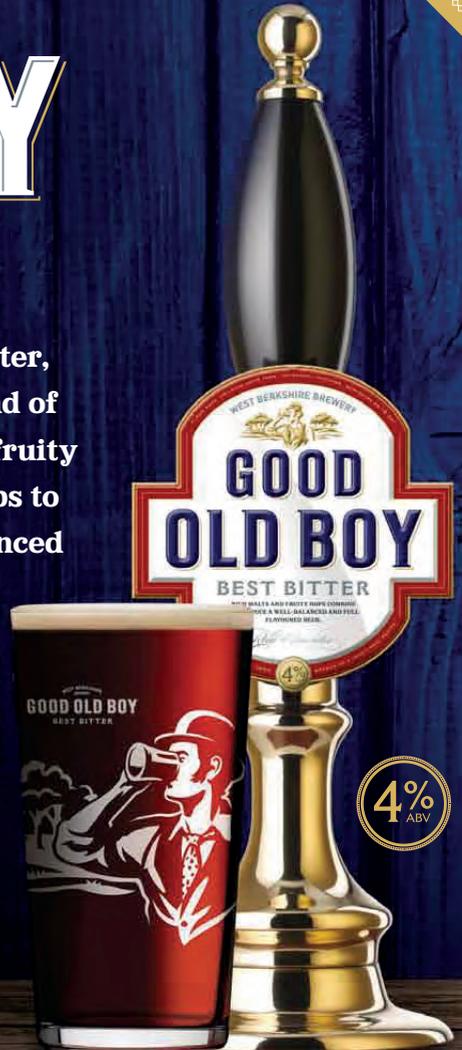


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Photo: Jim Turner

The 'V' Word

Your Campaign Needs You!

I am writing this after just returning from working at the Reading Beer & Cider Festival held over the May Bank Holiday weekend. First I worked as a Steward, then as one of the Cellar Team and finally as a Beer Server. I met people from all over the country, both volunteers and punters. I had a blast! Why am I telling you this? Well, to paraphrase a CAMRA branch colleague who was also working at the festival, "It's so much fun, why would anyone NOT want to volunteer?"

Which brings me to the point - If you're reading *Beer Lines* then it's likely you love real ale or real cider/perry. And if you're not a member of CAMRA then you should join: right now. You'll be in good company - there are over 180,000 of us all over the UK enjoying the benefits of CAMRA membership (a membership form is on page 22).

If you're already a member and you're not yet actively involved, either locally or nationally, there are many ways you can get involved, if you can spare just ten minutes a month or an hour a week, or longer. Your level of involvement is entirely up to you. It all counts towards driving the Campaign forward.

Minimum time commitment is doing Beer Scoring - the information submitted by Beer Scorers is used by branches to help choose pubs for the CAMRA Good Beer Guide. Inputting is through the website www.whatpub.com and can take only seconds. See www.camra.org.uk/nbss for more information on how to do this. Mobile smart phone? Input scores whilst in the pub!

You could adopt a pub (or two) within the branch. All you need to do is let the branch know of any changes that occur, whether it is a change of licensee, owner, beer range or whatever. All this information is really valuable and allows the branch to keep the CAMRA national pubs & clubs' database *WhatPub*, up to date.

Do you have journalistic ambitions? How about writing an article for *Beer Lines*?

Like travelling to pubs? We need magazine distributors around the area every quarter.

Do you know we have a website? If you have IT skills maybe you could help from your own home. We have just lost our Webmaster so the branch committee would love to get your input on a web strategy.

Once a year the branch surveys pubs for the CAMRA Good Beer Guide. Fancy doing this?

See yourself as a lobbyist? CAMRA often needs members to write to their MPs or local councillors. Email camra@camra.org.uk giving your name and membership number saying you are happy for the Campaign to contact you using your email address.

Other help needed: the branch is short of a Social Secretary and Branch Secretary - fancy helping to plan a programme of events or provide administration back-up at meetings?

And lastly, where this article started off: Volunteer (yes, it's the 'V' word again) at a beer festival. Locally there is the annual OctoberFest in Basingstoke at which the North Hampshire branch provides beer ordering, cellar management and beer quality control. There is a lot of work for a few - much easier and more fun with many. Oh, and you get to sample the beers along the way!

If you do fancy a spot of volunteering, please come along to one of branch meetings. Alternatively, email any listed Branch Officer in the front inside cover of this mag and we will be happy to talk to you about anything you might like to offer and on what basis.

Remember, CAMRA's continued success is mainly down to the efforts of YOU, our members.

Jim Turner



What's Happening?

North Hampshire Branch Diary & other events

Saturday 4th July

Lowde Fest 15 – Beer & Music Festival. Mulberry House, Hazeley Bottom, Hartley Wintney RG27 8LU. In aid of Lowde Music Trust. Over 80 Real Ales and Ciders. www.lowdefest.com

Saturday 4th July

Sixpenny Brewery's Open Day at the village of Sixpenny Handley, Dorset. 11.30am - 4.00pm.

Saturday 4th July

Wild Weather Ales in Silchester are hosting a 'Party at the Brewery' from 3 – 9pm. Beers, Bands & BBQ. www.wildweatherales.com

Saturday 4th July

Craft beer open event at Siren Craft Brewery, Finchampstead. Advance tickets only. www.sirencraftbrew.com

Sunday 5th July

Andwell Brewery's Family Funday. See page 18. www.andwells.com

Friday 10th – Sunday 12th July

Weyhill Fair Beer Festival, Weyhill near Andover. www.weyhillfair.com/events

Saturday 18th July

Classic Bus and Country Pub Running Day. Visit remote country pubs and travel on classic buses. More details on www.bristol-re.moonfruit.com

Wednesday 5th August – Sunday 9th August

21st Egham United Services Club beer Festival. Note that the Wednesday opening is a preview and is restricted to Egham Club members, CAMRA members and CIU members. www.eusc.co.uk

Thursday 6th August – Sunday 9th August

Bankes Arms Beer Festival, Studland Bay, Dorset. www.bankesarmsbeerfestival.com

Tuesday 11th – Saturday 15th August

GREAT BRITISH BEER FESTIVAL, Olympia, London. Visit www.gbbf.org.uk/tickets or phone 0844 412 4640. Local branch trip to the festival will be on Thursday 13th August ('Hat Day'). 11.30 train from Basingstoke. Contact brenda.cross@ntlworld.com

Saturday 22nd August

CAMRA Wessex Regional Meeting at the Railway Arms, Alton. All CAMRA members are welcome to attend. www.wessexcamra.org.uk/diary

Friday 4th - Saturday 5th September

CAMRA Portsmouth Beerex 2015. Portsmouth University. www.portsmouthcamrabeerfestivals.co.uk/portsmouth-beerex.html

Saturday 19th September

West Berkshire Brewery 'Oktoberwest'. Selection of Bavarian beers plus own beers. Live music + dancing. Tel: 01635 202968.

Saturday 26th September

Sherfield-on-Loddon Beer festival at Sherfield Village Hall, RG27 0EZ. Travel by no. 14 bus. www.sherfieldbeerfestival.org.uk

Events may well have been added to or clarified 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.

Answers to Quick Quiz [on page 8]

1. Drink; 2. Egg; 3. Crow; 4. Trip; 5. Arm; 6. Raise. The 'brewery for an embarrassed moggy' is Red Cat.



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The Cider Bin

European Law and Real Cider



What do Champagne wine, Stilton cheese, Melton Mowbray pork pies and Herefordshire cider have in common? The answer is that they all have been granted Protected Geographical Indication Status (PGI) under European Union Law

PGI is a quality standard and it ensures that products are made in the region of their name and with local products. Currently only Worcestershire, Herefordshire and Gloucestershire ciders have achieved this. There is a move, started by Jez Howat the founder of Hampshire's 146 Cider Company to set up a PGI to cover English Heritage Cider and English Heritage Perry. Now this all sounds like a good idea so why might this have caused some problems within CAMRA?

We need to go back to the CAMRA original definition of 'Real Cider' which is basically 'nothing taken out and nothing put in'. This means that, under this definition, for cider to be 'real' all you can do is take a load of apples, press the juice out of them and wait for the natural yeasts in the air to ferment your juice. Nothing is to be added such as sugar, yeast or apple concentrates. There must also be no filtration, pasteurisation or the use of sweeteners in the final product.

Under the proposed PGI definition of English Heritage ciders and perrys the brewer will be allowed to adjust the original gravity of the pressed juice by adding either sugar or juice concentrate. Juice concentrate up to 15 per cent of the total volume is allowed but only if the fruit originates in England. A yeast culture is allowed, rather than relying on wild yeasts in the air. After fermentation the brewer will be allowed to filter the cider and to adjust its sweetness.

Adherence to CAMRA 'rules' can result in a fine cider or perry but as there is a reliance on

random factors such as the original sugar level in the fruit, the wild yeasts in the air there is no guarantee of consistency batch to batch or year to year.

Following the guidelines allowed under the PGI rules will allow a producer to make cider and perry to a more consistent result and still maintain most of the characteristics of a craft product.

At the end of the day it is us, the consumer to decide which we prefer.

Cider at the CAMRA National AGM

Motion 19, debated and carried at the recent CAMRA National AGM in Nottingham, now allows producers a bit more leeway. The definition of real Cider and Perry is now amended to change the original 'no added flavourings to be used' to include the phrase 'except pure fruits, vegetables, honey, herbs and spices, yet no concentrates, cordials or essences'. So it sounds as if beetroot and strawberry are in (but only if whole fruit is used) but caramel is not.

Local Pub News: The JD Wetherspoons Maidenhead Arms in Basingstoke is occasionally getting in craft cider again. Recently they had Black Dragon from Pontypridd and Westons Old Rosie. At the time of writing the Kings Arms in Whitchurch is serving Shepton Mallet Somerset Snuffler on hand-pump.

Tony Binns



Pub Focus

The Wonston Arms

Photo- Doug Cross



Hardly had the last edition of *Beer Lines* gone to press lamenting the closure of the Wonston Arms than it re-opened after just a few days closure. A recent visit in mid-May revealed it to be thriving under Matthew Todd's ownership. Matt had been a regular for many years and decided that he could not see it close, so stepped in. Since taking over he has worked tirelessly to improve it and the changes are immediately obvious - gone are the pool table and piano, in are daylight, space and brightness. The main door, for many years hidden by piles of logs, has been re-instated and the external porch is being carefully restored to its former

glory. Three hand-pumps dispense excellent quality beers often from local breweries. On the occasion of our visit Goff's *Lancer*, Sharp's *Atlantic* and Red Cat *Prowler Pale* were available. Red Cat beers (from Winchester) feature regularly and are always well received. This rural pub deserves to be supported and Matt is keen to involve the locals by organising Fish and Chip, Curry, Cheese and Port and live acoustic music evenings.

Spring openings hours: Tues & Weds 6 - 10pm, Thurs 5.30-10pm, Fri 4-10.30pm, Sat noon-10pm and Sun noon-8pm.

If one will be returning to support Matt, view the ongoing improvements and enjoy a good pint in convivial surroundings. Cheers!

Stoke Charity Rd, Sutton Scotney, Winchester, Hampshire, SO21 3LS. Tel: 01962 760288

Doug Cross

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Branch Awards

Congratulations to all

Photos of the current holders of the 'Beer of the Festival' certificates for quality beers as voted for by the customers at OctoberFest 2014. Two of the winners, (Betteridge's and Red Cat) were new breweries and the awards represented their first

achievements. Since then they have both received further accolades for their beers.



Betteridge's (Winner - Serious Black) Mark & Jenny Betteridge



Longdog (2nd - Lamplight Porter) Doug Cross presenting to Phil Robins, owner and brewer.



Iichen Valley, (Runner-up - Belgarum). Mike presenting to brewer Rob and owner Richard



Red Cat (Runner-up - Mr M's Porter) Owner and brewer Iain and assistant brewer Alex.

Obituary - Richard Thomas Pitcher

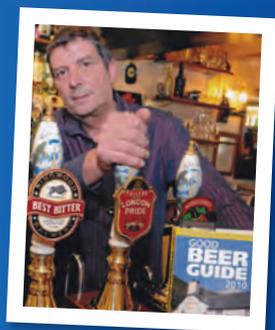
Born 25 March 1952, passed away 30 March 2015.

Richard Pitcher, of the Lardicake in Andover, passed away at the end of March 2015. A popular and hard-working licensee, Richard had been at the pub since 2001 and was a keen supporter of the Darts, Cribbage and Quiz teams the latter of which he was very much thought to be the brains. He was delighted when the pub was awarded an entry in the 2010 CAMRA Good Beer Guide and was very proud of his four cask conditioned beers.

Richard joined the army at 17, serving in Honduras and Belize, before returning to Middle Wallop as a helicopter mechanic. After his National service he became transport manager at Ken White Distribution and in September 2001 took over the Lardicake.

The funeral at Basingstoke Crematorium was attended by over 250 people, many standing outside. His daughters, Laura and Hannah, read poems written by their father.

He will be much missed, not only by his friends and family but also by the regulars at the pub which he so ably ran for nearly 15 years.





THE Calleva Arms

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Our pretty, mature garden makes The Calleva Arms one of the best pubs in Hampshire in summer - perfect for relaxing in the sun with a pint of real ale.

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Dine in style

Fantastic home-cooked dishes make The Calleva Arms a real find for foodies. Savour fresh, locally sourced produce, traditional pub classics and daily specials.

Perfect pints

With four cask-conditioned ales on the pumps, including Fuller's famous London Pride, and Gales HSB and Seafarers, this is the place to be for cask connoisseurs.



Please visit our webstie for full details
www.callevaarms.co.uk

01189 700305
thecalleva@gmail.com



Brewery News

Local brewery updates



Andwell Brewing Company

01256 761044
www.andwells.com

The brewery recently canned their Pilsner Hop and this has been selling well both in the brewery shop and into the trade. The brewery's special *King John - Magna Carta Edition* is available from the Brewery Shop (limited stock available).

Construction on the new cask store and cafe is due to start in the next few months. Andwell's will be holding their 'Family Sunday' on Sunday 5th July: there will be brewery tours, live music, Morris Dancers, birds of prey, bouncy castle and face painting so something for everyone.



Longdog Brewery

01256 324286
www.longdogbrewery.co.uk

After a bit of a slow start to the year things are now picking up. The brewery is trying to find time to do an authentic English IPA (Phil the brewer's favourite style of beer) casks of which will be at a few festivals over the summer; it will also be available at the brewery in bottles. Keep an eye on Longdog's Facebook page (Longdogbrewery) for further news of this.



Sherfield Village Brewery

07906 060429
www.sherfieldvillagebrewery.co.uk

A new brew has appeared at Stefan's butchers in Wokingham. Called *Butcher's Best*, it is the second bespoke beer produced for the butcher, and is described as a light best bitter with a refreshing flavour and a gentle bitterness.

In other news, after a two-year break due to a shortage of hops, *Pioneer Stout* is back, and made an appearance in a one-off Chocolate Orange version at Twyford Beer Festival.



Betteridge's Brewery

07771 966058
www.betteridgesbrewery.co.uk

The brewery remains very busy, predominantly with increased local sales and the inclusion of many festival entries. This summer they hope to expand on the seasonal shows including flower shows and other outdoor events. The brewery is particularly looking forward to the Andover Lights Festival on 4th July and others in the Northern Test Valley.

Regular pubs now include the Red House in Highclere, the Cricketers in Tangle and the Three Tuns in Great Bedwyn, for whom they are now making a house ale.

On the beer front, *Old Chap* has become a rival to *Jenny Wren* as a best seller, and Private Sector is being altered slightly and re-launched later this year.



Mash Brewery

01962 795023
 Twitter @ MashBrewery
www.mashbrewery.com

Romsey and Winchester Farmers' Markets continue to be good outlets for the brewery's products. MASH are now currently looking for a part-time sales person.

MASH Gold featured at the Southampton Beer festival and the brewery recently supported an NHS fundraiser in Guildford.

Mash beers will be appearing at the Scarecrow Festival in Overton on the 11th & 12th of July, Trout n'About in Stockbridge on the 9th of August and Romsey Food Fest on the 6th of September.



Wild Weather Ales

0118 970 1837
www.wildweatherales.com

In addition to the brewery's six core beers there will now be at least one new seasonal every month. *Khareef* a 2.4 per cent full-bodied big-hopped session IPA has been well received and *Automatically Sunshine* an oatmeal pale IPA has really hit the spot.

Lots more to come from the Wild Weather crew. Wild Weather Ales will be hosting a 'Party at the Brewery' at their Silchester-based brewery on Saturday 4th July from 3 – 9pm. Beers, Bands & BBQ.

Did you know *Beer Lines* is online?
www.camrahantsnorth.org.uk

Current 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, Whitchurch
- Red Lion, Overton
- 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



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www.camrahantsnorth.org.uk



Walking the Basingstoke Canal

Just under six miles - brewery and pub thrown in!

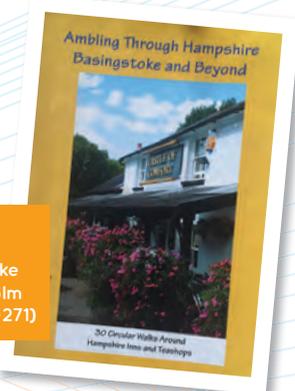
Starting at Andwell Brewery, Water End walk towards the A30 and turn right up a bridleway (passing some very friendly pigs on the right). The path twists and turns until, after a downhill section, there is a gate straight ahead. Ignore this and instead bear right and keep going until a minor road is reached at the top of a slope. Turn right, cross over the M3 and continue until you reach the Basingstoke Canal. Proceed down the steps to the left side of the canal and continue along the towpath with the water to your right until the path reaches a turning across a small footbridge to the right at the entrance to the siding for the Old Brickworks. Continue along the towpath and under Slade's Bridge and then on to Eastrop Bridge where the marks in the brick corners are evidence of the years of ropes rubbing away as the horses pulled the narrow boats through this section.

Nature has overwhelmed this next section, the nettles getting higher and the water level lower as the walker approaches the closed-off portal of the Greywell Tunnel. Bear left up the slope to the side of the portal and then right over the top of the tunnel entrance. At the top of the slope turn left along a bridleway. Follow the path that has woodland to the left and a field to the right. As the field ends and woodland begins, turn left following an arrowed marker post along an alternative footpath. This footpath follows a straight line, as it crosses a wooden plank over a ditch and straight on up a wide steep incline with a welcoming log seat at the top.

Continue to the right of the seat and then turn left along a grassy track to avoid the area signposted 'Private'. This path continues straight and avoids any detours until it arrives at a fence separating the path from the M3. Here the walker must turn left to follow the fence until a road, turning right, takes the walker back over the motorway, past a telephone pole and to a footpath sign on the left.

Pass through the metal gate and follow the direction of the footpath sign diagonally to the left across the field to a gate in the far corner. Follow the well trodden path straight ahead ignoring the first marker post. The path curves slightly left and takes the walker over a couple of spaced-out ditches before finally reaching the fence alongside the motorway. Turn right and follow the fence line. Cross a ditch and a stile into a small field. Cross the stile on the opposite side of the field. To the right there are steps up the embankment to the road. Turn right

This walk is featured in 'Ambling Through Hampshire, Basingstoke and Beyond' by Malcolm Parker (ISBN 0951450271)



along this road and continue along this lane. A sign to St Swithun's will be seen on the left where you can take a detour to visit the church. Continue on to the A30, where the path crosses the dual carriageway and continues along the lane on the opposite side of this road for a short distance before turning left along a byway. This is quite rutted and possibly the muddiest part of the walk.

The track arrives back onto the A30 near the entrance to the Water End static caravan park and short amble to the Y Knot Inn for a very welcome pint of ale. The pub is open all day, but food is only available 12-3, 6-9 Tuesday to Sunday (check ahead to confirm).

After refreshments cross back over the A30 and along Andwell Lane back to the Andwell Brewery and shop.

Information about the Y Knot Inn and Andwell Brewery & Shop can be found at www.whatpub.com.

There is a bus route (www.stagecoachbus.com) along the A30 with stops either side by the Y Knot Inn.

Phil Myatt

Sherfield Village Brewery

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