



Milton Keynes Beer Festival Cancelled! (see page 8)

FEATURED IN THIS ISSUE

Branch Diary

Moosings from the Chair

Festival Report

Peter's Puzzles

Wells and Youngs

Join CAMRA

CAMRA Community Pub Week

What is the difference between 'ale' and other beers?

Beer Moos is published by the Campaign for Real Ale. Have you ever wondered what makes a beer an 'ale'?

There are a huge range of different beer styles, each with different qualities, tastes and strengths; but each falls into one of two main categories: ale or lager. The key difference between ale and lager is the type of fermentation used to make it. It has nothing to do with colour, fizziness, or alcoholic strength.

Lager is made using types of yeast which sink to the bottom of the fermenting vessel, where fermentation takes place slowly, at a relatively low temperature. Authentic lagers then undergo a long period of cooled conditioning ("lagering") in special tanks, for months in the case of the best brands. Lager's heartlands are Germany and the Czech Republic, where they come in all strengths and colours, not just the pale ones that are familiar in the UK. Try Budvar Dark, a delicious black lager that you can buy in Morrisons supermarkets.

Generally, lager is flavoured with different varieties of hop from ale. Most lager brewed and sold in Britain is pasteurised and given artificial fizz with added carbon dioxide, but in Central Europe unpasteurised, unpressurised 'real lager' is widely available. Foamy rather than fizzy, it is delicious and flavoursome, and quite unlike the UK versions, despite often being sold here under the same names.

Ale, which includes bitters, milds, stouts, porters, barley wines, golden ales and old ales, uses types of yeast which float on top of the wort in the fermenting vessel, where they form a thick head as fermentation progresses. The process is shorter, more vigorous, and carried out at higher temperatures than lager. This is the traditional method of brewing British and Belgian beer. Ales can be hopped with lager varieties, ►

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An advertisement for El Good's Traditional Ales Cambridge Bitter. It features a sunburst background, a black and gold beer tap, and a circular CAMRA Gold Award badge. The text includes "CAMBRIDGE BITTER", "3.8% abv", "GOLD AWARD", and "Champion Bitter of Britain 2006".

EL GOOD'S
TRADITIONAL ALES

CAMBRIDGE

BITTER

3.8% abv

GOLD AWARD

CAMPAIGN
CAMRA
for REAL ALE

Champion Bitter of Britain 2006

Beer Styles (cont'd)

but usually the hops used are different. As with lager, ales come in a huge range of colours, strengths, and tastes – what they all have in common is the way they are fermented.

On the topic of colour: a beer's colour depends on the types of malt used. Think of making toast for breakfast: when roasting barley grains to make malt, you can toast them very lightly, make them really dark and burnt-tasting, or anything in between. The proportion of each sort of malt in the beer will determine its colour (though some brewers darken their beers with caramel). Very dark malts give the characteristic 'burnt toast' bitterness to black milds and stouts.

But that leads us on to the types of ale – to be continued in the next issue of *Beer Moos*.



CRINGE CORNER

The city was very proud of its sparkling new trams, which ran past a city centre pub. But one sad day, a little dog, confused by vehicles that couldn't swerve to avoid him like cars and buses could, ran on to the tracks and was fatally crushed by a tram, one of whose wheels also sliced his tail off.

Late, very late, well after closing time, his ghost appeared howling outside the pub. The landlady leaned out of her bedroom window to see what the noise was.

"I'm the ghost of a little dog, and I've lost my tail," it wailed.
"Well you can just go away" snapped the landlady, "cos we don't re-tail spirits after hours."

An elderly and somewhat eccentric landlady telephoned the regional manager of the brewery of which she was a tenant.
'I have a problem with the beer', she announced, 'it's very cloudy. But it's not your fault.'

The manager asked what the problem was.
'It's my husband,' the lady replied, 'he keeps going down to the cellar and disturbing the casks.'
'Can't you stop him?' asked the manager.
'Oh no my dear, you see - he's been dead two years.'
The manager thought for a moment then replied:
'I think you need to speak to our Customs and Excise department!'

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Email: tsd@milton-keynes.gov.uk

or Buckingham Trading Standards at 5-7 Walton Street, Aylesbury, Bucks HP20 1UP,
Tel: 08454 040506

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Moosings from the Chair

Firstly, let me express my delight at the success of *Beer Moos* issue 1. I'll "Moos" a bit for you all in each issue.

So what's on my mind this time round?
Lots, actually...

Firstly, I cannot let this moment pass without mentioning what a shock it was for me to read about the death of one of Real Ale's finest and longest standing supporters, John Young CBE, the Chairman of London Brewers, Young's of Wandsworth. Now I never met John in person, but I have been to the brewery (a long time ago now), and I happen to own a 135 tie. (You earn that by visiting all of their pubs – 146 when I did it).

Clearly his death wasn't a shock as such. John was 85 and had been ill for some time. The reason I write about it here is to state my gratitude to one of THE people in the Real Ale world who inspired me. Young's was one of the first real ales I tried, and is still one of the finest. With the move of production from Wandsworth to our very doorstep in Bedford, the story gains even more relevance.

My take on the actual move? Well, there's nothing we can do to change it now, and London's loss may well be our gain. Only time will tell. I do know that Young's 'Ordinary' (Bitter) has been on cracking form for the last few years. I hope it stays that way. (See article from Wells and Youngs on page 9).
[Editor's comment: some of us had the chance to find out at the Bedford Festival – and I can testify that Bedford-brewed Young's Bitter seemed entirely 'on song' there; as were Ramrod, Young's Special, and (now brewed at the same brewery), Wells' Bombardier. Now back to your chairman...]

Next in my thoughts are a couple of areas – one looking backwards, and one looking forwards. The 'backwards' is where I've been and what I've sampled lately. I've been to a number of our big cities, and each one has a different tale of ale. The 'forwards' I'll come to in a bit.

My travels of late have taken me to (amongst others), Bristol, Birmingham, Manchester, Glasgow, and Edinburgh. Starting with Bristol, there has been quite a bit of change since my last visit and there is now a MK-theatre-district-like area near the river. There was a Lloyds #1 bar there, where I sampled Brigstow Premium (4.6%), a beer badged for the local Wetherspoons estate and brewed by an unknown brewer.

Also while I was there, All Bar One were advertising a German beer festival, so in I go. "What German beers are available?" I ask. "Paulaner and Hoegaarden" was the reply. So one German beer then, (and I happen to be quite partial to German beers). I couldn't resist telling the barman that Hoegaarden is Belgian. The Paulaner was OK.

When I'm away, I invariably look for a free house with a good selection. Bristol city centre was a bit light on these, but I did find one cracker – The Bag O' Nails, on St Georges Road, only 5 mins from the new area mentioned above. I sampled Old Mill, Nellie Dene, Goffs Jouster, and Cheyenne Blakemore. All were on top form.

Next we are off to Brum, and an overnight stay in the Wetherspoons lodge. This is on Bennetts Hill and is very close to the station. There are 3 other super Real Ale pubs within 90 seconds walk of the Briar Rose, the main one being the classic Wellington. 15, (yes 15!) handpumps. An ever changing cornucopia of choice awaits, mostly from micros. You have to order by pump number because the beers change that often, so the bar staff has half a chance... I had 4 in all, and not only had I not had any of them before, I hadn't even heard of any of the Breweries! They even have their current beer list on line (it's also on a flat plasma screen in the pub.) Here's the website - <http://www.thewelling-tonrealale.co.uk/>

I'm hoping that we'll organise a beer day out in Brum soon. Watch for details in *Moos*. It will be by train, so you don't have to be a member to join in!

Next up, Manchester. Now this is a beer place for sure. Manchester not only has 3 long standing family brewers – Lees, Holts, and Hydes – but also an increasing number of local micros. You also have to include another long standing family brewer down the road: Robinsons of Stockport.

I had a small wander round some of the 2007 (just bought it in time) Good Beer Guide entries. [*Essential reading – Ed!*] A couple of things stood out – the ready availability of Mild ale, and the delights that are on offer in "Bar Fringe". I managed 3 out of 4 family brewed Milds – Holts, Lees, and Robbies (and the Dark version of Robbies at that, which is very rare). Holts were selling their Mild for £1.43, cheapest in the UK as usual.

Bar Fringe is a UK take on the Belgian 'Brown Café' concept. Essentially, draft and bottled continental beers, plus 5 handpumps. I had a couple of the real ales and one was really excellent – Howard Town, Robins Nest – which my notes say is not dissimilar to Landlord, but with just a touch of new style hops. Not too strong, either, at 4.2%.

On to Scotland for a 5 day trip. Two nights in Glasgow and two in Edinburgh. I have to say that personally, Glasgow won for me in the Real Ale stakes. It was close, though, with good beer found in each city.

In Glasgow I had the opportunity to visit a long-standing free house that dates back to the early 80s, the Bon Accord on North Street. The Bon has changed over the years, but all for the better. Beers sampled included Houston Killallen, and Fyne Ales' Maverick. Due to its proximity to the hotel, I also had an opportunity to sample the beers at the Crystal Palace, a Wetherspoons (in the 2007 GBG). One beer there blew me away – Strathaven of Craigmill, Avondale Amber (4.0%). I can't remember ever having a really malty beer with a malty after-taste that actually gets stronger as time goes on.

On to Auld Reekie, and again, the opportunity to visit some old haunts. Although not in the 2007 guide, the Guildford still has up to 10 Real Ales on, and I found the choice excellent as usual. I managed two breweries' beers that I had not had before

(well, one really, but the other 'before' was bottled). First brewery to mention is the Tryst brewery of Falkirk, a new Micro. The beers were unusual, but OK. The second brewery brought me a long awaited rarity – Traquair House, Stuart Ale (4.5%). Normally bottled beer producers, it is very rare to find the products of the Laird on draft. It wasn't a disappointment either: malty, slightly sweet and biscuity. For those who do not know, Traquair House is the oldest inhabited castle in Scotland and was one of the 6 bottled real ale brewers still left in 1976. A rare treat indeed!

The other pub I enjoyed was also a non-GBG one, and again near my hotel. This was the TASS, on the Royal Mile. They had 4 beers: a regular guest, Deuchars IPA, Inveralmond Thrappledouser, and Harviestoun Schiehallion. I tried the regulars and the IPA was the best I've had for many a month. The pub also has regular 'spontaneous' music, which was Folk and Bluegrass, respectively, for the 2 nights I was there. I can also recommend the Haggis, Neeps and Tatties!

Thus ends my mini autumn tour. Onto my last '*moosings*' – looking forward.

As we are now firmly in Autumn, any real ale drinker's thoughts will be looking towards the numerous winter specials that will be coming along over the next few months. Some for you to particularly look out for are Robinsons Old Tom, Young's Winter Warmer, and Crouch Vale Willie Warmer. Most brewers do a winter special and they tend to be dark beers at a strength over 6%. So enjoy them carefully!

That's just leaves me to thank you for reading my *moosings*, and to wish all of you a happy Christmas and a successful New Year. I'm already looking forward to *Moos* number 3! (Don't forget to write in to the editor if you have any beer-related questions, or if you'd like me to '*Moos*' about anything in particular.)

Cheers,

Chris Scoggins
Chair of MK & N Bucks branch of CAMRA

Diary Dates

Please note that this diary information is always subject to change – check online for latest information at <http://www.mkcamra.org.uk/diary.htm>.

Landlords and regulars - please notify the editor well in advance to put entries in this diary in future issues; and closer to the time if you want us to send a reminder message to our e-mail list about your event.

Regular Events

Every Tuesday evening

Steak Night - £2 per pint, free glass of Rioja with steak
Lowndes Arms Hotel, Whaddon
www.lowndesarms.co.uk

Every Wednesday evening

Live Music Jam Session ,The Cannon, Newport Pagnell

October to Sunday 26th November

Beer mini-festival – two extra real ales per week, all day
Local Ember Inns:
Nut & Squirrel, Westcroft
Ship Ashore, Willen

October 2006

Hallowe'en period All day
Wetherspoons Autumn Beer Festival
JD Wetherspoons, CMK (by Chiquito)

November 2006

Monday 6th November - 20:00
Branch meeting
Wheatsheaf, Maids Moreton

Friday 10th November - Check for time
Quiz Night (in aid of Willen Hospice)
White Hart, Sherington

Thursday 16th November

- 20:00
Social (Bletchley members specially invited)
Enigma Tavern, Bletchley (tentative)

December 2006

Saturday 2nd December - TBA
Social, Malt Shovel, Northampton

Monday 11th December

- 20:00
Branch meeting
The Cannon, Newport Pagnell

Friday 15th December - Check for time
Salvation Army Carol Concert
(snow guaranteed) White Hart, Sherington

Christmas Eve, Sunday 24th December - 14:00
Chairman's Christmas Eve Gathering
JD Wetherspoon, CMK (by Chiquito)

January 2007

Monday 8th January - 20:00
Branch Meeting
Swan, Middleton (Milton Keynes Village)

Thursday 18th January

- 20:00
Social / Pub Crawl
Start at The Plough, Stony Stratford, 8pm sharp

March 2007

Friday 23rd - Saturday 24th March 2007
TBA
Winslow Lions beer festival
Winslow Public Hall

What's in a name?

Hemlock Bitter

This is a 4.0% offering from Castle Rock, Nottingham. But you can drink this beer with confidence; the name comes not from the poisonous umbelliferous plant that was the downfall of Socrates, but from the Standing Stone of the same name, which according to local legend, was hurled at Lenton Priory by the Devil.

Manannans Cloak

4.0%, from Bushy's, on the Isle of Man. Manannan is the God of the Sea in Irish mythology; he is a shape-shifter, often taking the form of a sea bird or a heron. The Isle of Man takes its name from him. His frequent transformation into a heron is the origin of the tale that babies are brought by a stork – he was said to have visited women at night in his heron guise. Manannan's Cloak is, of course, the fog that forms over the Irish sea, though I suspect there is little to do with Irish mist about the beer!

Ask for one at the bar.

www.wadworth.co.uk



Peter's Puzzles

1. What are Fuggles, Goldings and Challenger ?
2. Who is Tim Martin?
3. Which pub in Newport Pagnell had a brewery attached to it (taken over by Aylesbury Brewery Co in 1909)
4. Which Buckinghamshire town is the home of Rebellion Beer Co?
5. Where was Benskins Brewery based? (Taken over by Ind Coope 1957 but continued brewing until 1972 - it had 636 pubs, some in this area)
6. Which brewer of Old Speckled Hen was taken over in 1999 by Greene King?
7. Complete these local pub names
 - a) Rat &
 - b) Keys
 - c) Ship
 - d) The E..... Tavern
 - e) The Well
8. If Northampton is NOT the odd one out, which is and why?

Skegness, Harwich, Dover, Eastbourne, Northampton, Liverpool
9. Which is larger, a US gallon or a UK gallon?
- 10 What are the seven deadly sins?

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Greedy Madcap Scupper Beer Festival!

The headline above should read "MK eagerly looking forward to 2006 beer festival". However, despite a series of entirely trouble-free festivals held at the Madcap Theatre in Wolverton in recent years, the Madcap Trust have this year raised their prices so high as to ensure that the MK Beer Festival has no home. They have coupled this with a refusal to even communicate (let alone negotiate) with us over this increase, so we have no alternative explanation other than sheer greed. We therefore cannot stage a festival for you this year. "Surely in a city as big as this you can find a venue??" I hear you all say... Well, we have tried, believe me, but it is not as simple as it sounds.

Any CAMRA festival has to run according to some simple rules. Two of those rules are the most important

- Firstly, we are not allowed to plan for a loss-making event.
- Secondly, we are not allowed (nor would we want) to make an event so expensive that people would either not come or would feel cheated.

Some hard facts for you:

The main cost of staging a festival is the hire of the premises.

We have to have the space (at least the space where the beer actually goes) available and secure for a week, so that the beer can settle and we can serve it in tip-top condition.

The next biggest cost is the beer, which we have managed to keep to a reasonable level for the last few years.

This all leads to a certain set of figures equating to numbers of people/beer drunk to break even. There are other costs such as printing and security, and on the plus side we are able to engage sponsors. In fact, the last 2 MK beer festivals would not have happened without sponsorship.

To clarify further, to put on a festival of a similar size to what we have been able to do for the last 4 years at the Madcap, we need the following:-

An indoor venue with a fire limit of no less than 500 persons.

The hire cost of the venue (including security and cleaning) cannot exceed £3000 for the week.

It should be somewhere within easy reach of public transport.

There appears to be nowhere in MK that meets all 3 of these criteria – unless YOU know different? If you do, please contact the editor.

The only other possible way round the cost element is sponsorship, and major sponsorship at that. Four-figure sums would be needed.

Given a really good venue, we really could put on an annual beer festival for Milton Keynes that would become a major event in the City's calendar. In time, it could challenge the bigger festivals in the UK and elsewhere. We have the proven expertise and knowledge – we need partnerships from the people who want Milton Keynes to really be on the national stage.

Other luckier CAMRA branches have town halls, etc., available to them at minimal costs due the foresight of their local councils and businesses. Unfortunately, we do not!

We don't even have a venue anymore.

Still, all is not completely lost; we'll be helping the Winslow Lions run their very successful festival in March 2007 (in Winslow, of course), so that may be your only local chance to sample real ales kept at the highest standard and enjoy the festival atmosphere until we can find a new home in MK. This event will be publicised further in the next edition of *Beer Moos*.

I do sincerely hope I'll be able to write some welcoming notes to another MK Festival sometime soon.

Chris

Wells & Youngs Brewing Co Ltd

Since the Wells & Young's brewery merger is such an important event for our region, we have invited W&Y to tell us a little about it in their own words. This article is the result; I hope you will find it informative and interesting.

Colin Zealley, Editor

On the 24th May 2006 Charles Wells Brewery based in Bedford made a historic announcement: a merger of breweries between Charles Wells and Young's & Co's Brewery Plc (England's oldest brewery) based at The Ram Brewery in Wandsworth, London. A new company has been formed - Wells & Young's Brewing Company Ltd., based at the Charles Wells site in Bedford.

This is good news for the economy and employment in this region. By merging with Young's, Charles Wells have secured the future of brewing in Bedford. We become one of the country's biggest brewers, and as the company is fiercely independent from The City we are secure from any threat of takeover or sale. We anticipate continuing to brew beer in Bedford for decades and centuries to come.

Our cask ale range was recently showcased at the popular Bedford Camra Beer Festival, where stocks of Young's Bitter and Young's Special sold out in record time. Since May our brewers have been working hard to 'match' the beers. We are using exactly the same ingredients as the brewing team in Wandsworth, the only difference being that we use natural mineral water drawn from our well in the centre of town as opposed to the water from the local river that was used in Wandsworth. Gratifyingly, the drinkers at the festival couldn't notice the difference at all. Some remarked that the beer is tasting the very best it has ever tasted.

Ken Don, Young's & Co Master Brewer, has been

integral to the whole brew matching process. Ken has been a passionate brewer for Young's for many years, and would not let any beer bearing the Young's name leave the Bedford site unless he himself was personally proud of that brew. To date there has been no negative response to the Bedford brewed beer. The beers brewed in Bedford have been out in pubs since mid-September, and are being enjoyed by drinkers across London and the rest of the UK.

It was with great pride that Wells & Young's announced that only 3 beers would be discontinued, for purely commercial reasons in that they just didn't sell well. These are Dirty Dick's (which was for the export markets), Young's Pilsner lager, and Golden Zest. Everything else will be brewed with care and passion from Bedford.

Throughout this whole process, we have been at pains to ensure this merger is about expansion of our beer portfolio and not restriction. Our Bedford brewers are particularly excited at the prospect of learning, from the Wandsworth brewers who have joined us, all the magic and mystery of bottle conditioned beers. The Young's production line used to brew and package their famous bottle-conditioned range is being installed into the Bedford brewery, and we hope to further extend the range.

To cope with the additional brewing and distribution demands, Wells & Young's are currently developing a £10 million distribution centre on Cambridge Road. This will ensure greater efficiency with regards to customer service. There will be a 'sister' distribution centre in Croydon from the middle of next year to manage the London, south and south west distribution for the new company. We hope you enjoy a pint or two of Young's beers in your local very soon.

If you have any questions about Wells & Young's please do contact the PR department at the brewery and we will be delighted to help out.

For any beer or company news please log on to www.wellsandyoungs.co.uk.

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Peter's Puzzles SOLUTIONS

1. Varieties of hops used in beer production
2. Founder and CEO of J. D. Wetherspoon
3. The Cannon
4. Marlow
5. Watford
6. Morland of Abingdon, Oxon.
7. a) Rat & Parrot (CMK),
b) Cross Keys (Tottenham, Bedford, Cranfield, Pulloxhill, Woolstone),
c) Ship Ashore (Willen),
d) Enigma Tavern (Bletchley),
e) Wishing Well (Bletchley)
8. Dover (other places start and end with the same letter !)
9. A UK gallon (both are 8 pints, but a US pint contains only 16 Fluid Ounces, whereas a UK pint contains 20)
10. Anger, Lust, Gluttony, Pride, Sloth, Greed (or Avarice), Envy (or Jealousy).

TIME WASTER

Ask the barman for 8 bottle caps, then try to arrange them on an 8 by 8 grid of squares so that no two of them are on the same row either vertically, horizontally, or diagonally. It CAN be done in dozens of different ways.

FEATURE

CAMRA Launches Community Pubs Week

17th–24th February 2007 - A new beginning for CAMRA's popular National Pubs Week.

It's a frightening reality that at least 26 pubs are closing in Britain each month, and early indications of new research being carried out by CAMRA suggest that this figure could actually be significantly higher. Worse still, the majority of these pubs are not high street chain bars or theme pubs, but community pubs, recognised by most people these days as important community amenities. The local pub, after all, is often the heart of the community.

CAMRA has successfully run National Pubs Week for four years in an attempt to convince more people to visit more pubs more of the time. CAMRA members across the country have worked hard to promote pub-going in response to the growth in home drinking. Despite low supermarket prices, nothing can match the British pub for its service and atmosphere.

In light of the increased threats to community pubs, CAMRA is changing the focus of its week of action to help raise the profile and importance of pubs in the community, and to encourage people of all ages and backgrounds to use community pubs more.

The new Community Pubs Week will complement a range of CAMRA-led initiatives including the Community Pubs Foundation, launched in 2005 to support campaigns to save local public houses by offering assistance to community groups, as well as a whole range of local campaigns by CAMRA to save and promote community pubs.

Community Pubs Week will celebrate and promote all community pubs – not just village locals, but urban gems too.

More information on CAMRA's Community Pubs Week can be found at www.camra.org.uk/communitypubsweek. Watch this space for more news of activities during Community Pubs Week in your local area. If you run a pub and want to get involved in CAMRA's Community Pubs Week, contact our chairman on chairman@mkkcamra.org.uk.



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The Globe has a 30 seat restaurant, and a developing five acre smallholding, beyond its extensive gardens, supplying the restaurant. Jenny's Sunday roasts are legendary: it is advisable to book.

In-house or marquee facilities available for weddings or private parties.

Sat 4 Nov: bonfire, fireworks & hog roast

Buntingford Brewery Trip Report



We're a modest bunch at Milton Keynes and North Bucks CAMRA. We don't claim to do things we can't. But there's one thing we certainly are able to do; we can organise a p*ss-up in a brewery!

This time, it was Buntingford Brewery, (see advert on p14) to be precise, at Royston, Herts. That's where a group of us travelled on a (very) warm sunny Saturday in July. And what a good time we had!

This small brewery occupies an industrial unit on a farm, set on an airy ridge above Royston with splendid views. Many of the area's farms are either organic, or operated to conservation grade, which means lots of varied wildlife, especially birds. In keeping with this, the brewery uses locally grown barley and green energy, and is unique in having a reed bed to purify its waste. However, interested as we were in all that, it was the beer we really came to sample.

And proprietors Steve and Catherine did us proud, with four delicious ales including Night Owl, which



was runner-up Beer of the Festival at our 2005 festival at Wolverton. After we had drained the two firkins and two pins provided for us, we repaired to a nearby sports club where a fish-and-chip supper was enjoyed, helped down by more pints from the club's Buntingford-supplied bar. It was a very merry party indeed that boarded the coach home to Milton Keynes.

Visiting a brewery is a great experience. You get to learn how your beer is made, and handle and perhaps taste and smell the ingredients (hops smell gorgeous!) Every brewery is different and no beers taste the same, so each visit is a new voyage of discovery. And brewers are among the most generous of hosts, dispensing drink and food for a small charge or sometimes even for no charge at all. By the time you read this, we will have visited another brewery - the award-winning Grainstore at Oakham in Rutland. Where better than England's smallest county to sample the true taste of tradition?



Brewery visits are not restricted to CAMRA members so, if you fancy joining us for one, watch the Diary page here in *Beer Moos*, and on our website at www.mkcamra.org.uk/diary.htm. Or, even better, join CAMRA and when we're deciding which brewers to visit, suggest your favourite!

Cheers! Jim Scott, Social Secretary

Join CAMRA Today...

Just fill in the form below and send with a cheque (payable to CAMRA Ltd).

All forms should be addressed to membership secretary, CAMRA, 230 Hatfield Road, St Albans, Herts AL1 4LW. Alternatively, you can join online at www.camra.org.uk. Rates for single membership are £18 and joint £21. Concession rates are available on request.

Title	Surname	Forename(s)	Date of Birth
P'tner	Surname	Forename(s)	Date of Birth
Address			Postcode
Tel. no.(s)			
I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association			
I enclose a cheque for..... Signed..... Date			
Applications will be processed within 21 days			

OXFORDSHIRE ALES

The Beers!

Oxfordshire Ales
are currently producing three different brews...



Triple B - 3.7%
A session bitter, well hopped, with
Sytian and English Golding Hops.

Ingredients:
Maris Otter and Crystal Malts, Sytian
and English Golding Hops.

Colour:
Autumn Leaf Brown.



IPA - 4.1%
A full flavoured, well balanced mid range
quality IPA. It's both thirst quenching and
refreshing, yet at the same time, making it a
superb quality ale to be enjoyed by the
connoisseur.

Ingredients:
Maris Otter and Crystal Malts, Cascade,
Challenger and English Golding Hops.

Colour:
Chestnut.



All available in nine and eighteen gallon casks.
Racked bright beer to order for special functions.

We are currently working on a number of recipes for our seasonal ales.
So watch out for future beers!

Customers Services 01869 278765



The Robin Hood

Clifton Reynes, Nr Olney, Bucks. MK46 5DR
Tel: 01234 711574
www.therobinhoodpub.co.uk

Traditional Country Pub
Serving.....

Well Kept Cask Ales & Lagers

Great Food

Good Beer Guide 2001-2-3-4-5-6

Conservatory

Cosy Lounge

Large Garden & Patio

Always at the end of a lovely walk

But above all.....

A Warm Welcome To Everyone

(Closed Mondays Except Bank Holidays)

Trying (With CAMRA's help)
To Keep The Traditional Country Pub Alive!

FEATURE

YOUR PUBS OFFICER NEEDS YOUR HELP

Calling all CAMRA members... and indeed other beer lovers!

Are you aware of the National Beer Scoring Scheme? The idea is to get members' feedback on the quality of the Real Ale that they drink, to help ensure that future Good Beer Guides are accurate. With this in mind, National Beer Scoring Cards have been created. They are a credit card sized form which you fill in, giving the beer a score from 0-5 (see below), then pass to Peter Comber, your Pubs Officer. These cards can (and should) also be used if you visit pubs outside our area; we pass them on to the branch in question for them to use.

You can download them to print off from the National CAMRA website at <http://www.camra.org.uk/catsum.aspx?o=nbs>, or

pick some up from the Pubs Officer at any branch meeting or social.

If you have any difficulty downloading the form to print, I can forward you a JPEG to print out - just drop me an email to pubs@mckcamra.org.uk.

I am also interested in reports from non-members; rankings received from non-members will be verified by a member at the next reasonable opportunity, and then included in the database.

Obviously not everyone can get to the meetings to hand the forms to me, so I am happy to receive the information by email at pubs@mckcamra.org.uk; or you can fill one in online on our branch website at <http://www.mckcamra.org.uk/beerscore.php>.

If using email, just send me: your name, membership number (if you are a member), date of survey, pub name, location, CAMRA area if you know it, what beer you drank and (most importantly) the score you gave it between 0 and 5, as below:



...Award-winning beers...

2 Golds, 2 Silver & 1 Bronze
from 4 festivals in 7 months



(We also do a nice line in guest beers as well)

01763 250749

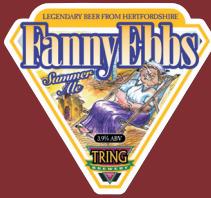
Bottled beer now available online
- www.buntingford-brewery.co.uk -

0 Undrinkable	No cask ale available, or so poor you have to take it back or can't finish it.
1 Poor	Beer that is anything from barely drinkable to drinkable with considerable resentment.
2 Average	Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.
3 Good	Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.
4 Very Good	Excellent beer in excellent condition.
5 Perfect	Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

By Peter Comber



Legendary Ales



For more information
please call:

01442 890721

Cock Inn

High Street, North Crawley, Newport Pagnell

Tel: 01234 391222

Specialising in Real Ales

Quality homemade food served
12 - 2.30 & 6 - 9.30pm

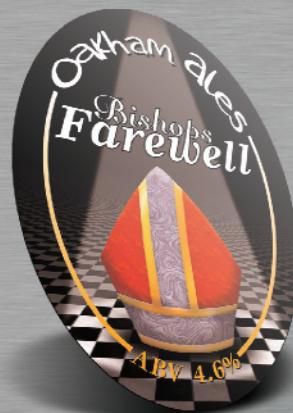
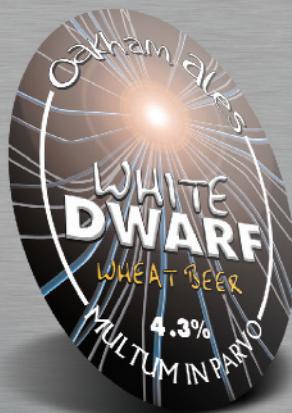
*Fresh fish and seafood
Lobsters a speciality*

Sunday Lunch served
12 - 3 & 6 - 9pm

*Due to our increasing popularity,
booking is strongly recommended*

Excellent patio garden

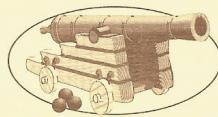
*Tim, Yvonne and the team look
forward to welcoming you*



@ oakham ales

www.oakhamales.com

Tel 01733 370500



The Cannon Free House



We have recalibrated The Cannon. In the past 12 months we have re-roofed, repainted, re-decorated, refurbished and repaired just about everything. But we hope you will agree that we have retained the feel of an old fashioned "German Cruiser"! (That's a "boozer" for non-cockney speakers)

Our thanks to all our Customers, Staff and friends who made it all possible.

Milton Keynes and North Bucks CAMRA Pub of the year