

Ed's Pint

East Dorset's CAMRA Magazine

Summer 2026





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Ed's Pint



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Summer 2026

A very warm welcome to the latest edition of *Ed's Pint*. Whether you're a seasoned enthusiast or newly discovering the charm of a well-kept cask, there's something within our pages to savour while sipping your pint – beneath the summer sun's glorious rays in one of our many lovely pub beer gardens, or perhaps cosied up in a snug corner sheltering from a shower!

We begin with a look at ale names – those witty, curious, and sometimes downright baffling titles that tempt us at the bar before we've even had a taste. From there, we raise a glass to inclusivity with a feature on the Brewhouse & Kitchen's Brew Day, marking International Women's Day and celebrating the diversity within brewing and enjoying real ale.

Steve Charlton returns with the second instalment of his reflections as social secretary, offering a candid glimpse into the triumphs and trials behind organising the events that bring us together. Meanwhile, Phil K turns his spotlight on a local

gem, The Rose & Crown at Lytchett Matravers, exploring what makes it a cornerstone of community and a haven for ale lovers; Phil also muses over the power of marketing. For those keen to deepen their knowledge, Chris Hinchcliffe takes a closer look at pale ales and bitters.

Finally, don't miss our socials list, packed with opportunities to get out, meet fellow members, and make the most of the season ahead. Thanks – as ever – to everyone who contributed to our magazine.

Here's to good company, great beer, and a summer well spent.

Ed

edspint@eastdorset.camra.org.uk

Front cover image is of The Stour Inn, Blandford – East Dorset Rural Pub of the Season (Spring).

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Designed & Produced on behalf of East

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Paper Red Media

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Printed By:

Zenith Media

Unit 9-13, Pontyfelin Industrial Estate,

New Inn, Pontypool. NP4 0DQ



View from the Chair

Spring 2026 East Dorset CAMRA update

Greetings fellow beer drinkers, I hope this *Ed's Pint* finds you well and that you enjoy reading its content.

Our annual award presentation season is now concluded, you can find details within these pages so I won't go into detail here, except to add my congratulations to all of the winners. Recent tweaks to our award rules mean that this year's winners are no longer eligible for next year's competition so we look forward to finding out which pubs/clubs will be the recipients of these awards in 2027.

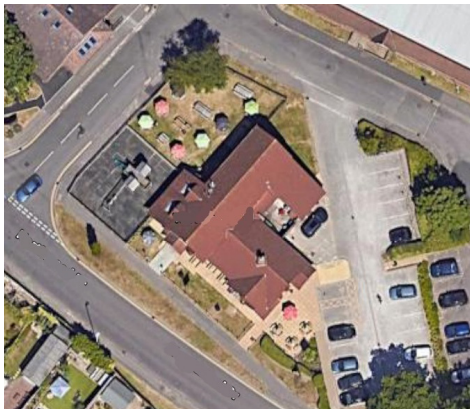
CAMRA have also made tweaks to the beer scoring system which comes into effect in June. Although still rated on a scale of 0 – 5, there are no longer half marks and a score of zero should be used for undrinkable beer rather than the pub/outlet having no real ale available. As I've mentioned before, scoring is an integral part of selecting pubs for the Good Beer Guide so please get out there and score the beer in your local which can be done on CAMRA's What Pub website. You can also now score cider in our area, see page 11 Nigel's article DRINK CIDER.

Do you think you know your East Dorset branch pubs? Inside this issue is the first edition of the chairman's photo competition, three pubs in our branch area to identify, answers xxxxxxxxxx, good luck.

With the warmer weather and longer evenings upon us it is of course time to get outside for some alfresco drinking, so whichever beer garden you find yourself in, enjoy your pint.

Cheers

Steve Charlton
Branch Chairman



Branch News

At the last branch meeting, the standing down of the 'old' Social Secretary was marked by the two incoming Social Secretaries - John Chambers and Andy Brown.



Steve is not resting on his laurels as he has taken up the mantle of Chairman of the East Dorset CAMRA branch.

Jacquie

Are you interested in sponsoring a barrel for the Poole Beer Festival?

By sponsoring a barrel, you are doing more than simply helping bring a unique beer to the festival; you are also supporting the local community. This is a fantastic opportunity for local pubs, businesses, groups, and festival-goers to be part of the event. The cost to sponsor a cask is £100. As a barrel sponsor, you will also receive free tickets to the festival, with the number of tickets depending on which session you wish to attend. If you already have a particular beer or style in mind, we will do our best to source something that matches your preference. If not, we will select something suitable on your behalf. Your sponsorship really does make a difference. Use the QR code to get in touch.

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2025 PUB OF THE YEAR AWARDS

THE BARKING CAT ALEHOUSE

URBAN PUB OF THE YEAR



A contender since opening and recipient of many awards, the Ambrose family-run pub is going from strength to strength. With Barking Cat Brewery now in full production it will be one of a few select venues serving their beers (we of course look forward to the taproom opening in Poole). A very worthy winner: always a great selection of real ales, keg ales and ciders and not to mention the cans in the fridge including low alcohol beers. Truly something for everyone.

EIGHT ARCH BREWERY TAP

RURAL PUB OF THE YEAR

Steve Farrell has won many awards for his beer; the old taproom was a firm favourite for a Friday night in Wimborne and the new larger premises makes this a go-to venue. Although only open Friday and Saturday, it has built up a strong following across the region (including coach trips bring fans from far and wide). A great place to watch master brewers at work, ingest the aroma of hops from the brews and sample their beers.



THE SILVERBACK

CIDER PUB OF THE YEAR



Milton Fenton performs wonders in this Winton micropub. He carefully selects the ciders and ales customers want and has built up a strong community of locals. Previous feted for his up to five real ales, this year we recognise his selection of ciders which always include the top producers from across the UK including some of our great Dorset cider makers. Always worth a visit and a great place for a quiet drink with friends, or to find new friends.

CORFE CASTLE CLUB

CLUB OF THE YEAR

Chubby and the team have established the club as a premier venue in Corfe Castle, welcoming their committed local members, visitors to the village and tourists alike. The cheese rolls are renowned, and are definitely a substantial meal. The club always offers three or four excellently kept ales, mainly catering for those who want a relaxing session, and who wouldn't in their extensive beer garden! A must visit, but especially on 18th July when the club will be holding its beer festival offering 10 real ales and a selection of ciders.



SPRING PUB OF THE SEASON AWARDS

We had the great pleasure of presenting the awards to the winners of our seasonal Pub of the Year competition.

THE FIRKIN SHED, BOURNEMOUTH

URBAN PUB OF THE SEASON

The Firkin Shed opened in 2017 and has been a favourite ever since. With four real ales from independent breweries and eight craft keg ales, plus a fridge full of some of the best Belgian beers in bottles, what's not to like?. Boasting the best beer garden in Springbourne, from day one it set a high bar for choice of ales and is a very worthy winner.



THE STOUR, BLANDFORD

RURAL PUB OF THE SEASON



A historic Dorset pub formerly owned by Hall & Woodhouse but now an independent free house. There are up to four real ales and at least one real cider available and it is renowned for its food. Its sun-trap beer garden is a great place to spend an afternoon in spring or summer. A gem of a rural pub which is easily accessible by bus during the day time.

What's in a Name

Do you know that person who deserves a 'Bitter & Twisted'?

Possibly there is that 'Old Peculier' you have in your life.

Or is there that person who will always go straight for the 'Crafty Shag'?

Classic and amusing beer names can sometimes sell beers better than reputation, style, even the snazzy pump clip.

It is quite surprising to those who are not native British why Wychwood's beer 'Dog's Bollocks' is so revered. One of those conversations began with what are bollocks. Oh. So why did they call it that? Well it's sort of a saying it means it's the best. Really?

A name that is a little harder to understand is Stonehenge's 'Pigswill', which is a great beer. Not sure anyone considered the marketing though.

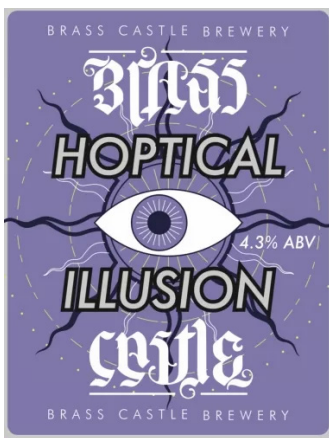
There are some themes. Porters and Stouts can be named for all things dark, but is oil really the best. 'Old Engine Oil' from Harviestoun Brewery or more locally Brewers Folly have '10/40' and The Brew Shack offer 'Sump Oil Stout'.

Craft brewers often develop super-hopped beers; 'Hoptical Illusion', 'Hoptimus Prime', and 'Smooth Hoperator' are great examples that do pretty much what they say they will.

Of course, British brewers have nothing on American brewers. Can you imagine asking for a pint of 'Nipple Mountain', 'Panty Peeler' or 'Pigs Ass'? And don't get me started on 'Ill Tempered Gnome'. Such beers may not be great beers, but you can guarantee US lads will be all over them.

Novelty names this side of the pond do seem a little more refined. We have a good range of music inspired names, you have to love Triple FFF beers, especially 'Pressed Rat & Warthog'. Big sporting events get their share of celebratory ales, 'Dirty Rucker' or 'Hop & Hooker' for the Six Nations. Some brewers have themed ranges, others just go for the weird and wonderful and ultimately meaningless. That is not usually a reflection on the beer: 'Lumina', 'The Mesmerist', 'Calmer Chameleon' are great beers. You have to check the tasting notes though.

If unsure, there are still the reassuringly simple bitters, best bitters, pale or golden ales, milds, porters and stouts. Just because they do not have imaginative names doesn't make them in any way less interesting. Sometimes the name obscures the beer: some Christmas beers have far better names than tastes – in my humble opinion. So bring on the beer independent of their names – funny, weird or just standard. Now, 'Bishops Finger' or 'Tactical Nuclear Penguin'? All this beer talk has made me thirsty.



Sid



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Brewhouse & Kitchen, Poole.

International Women's Day

Social Gathering.

Every year on 8th March, International Women's Day gives us a moment to celebrate the achievements, history, and influence of women around the world. At Brewhouse & Kitchen (B&K), that celebration comes with a special twist: honouring the fact that women were the original brewers. Yes — long before modern breweries existed, women were crafting beer as part of daily life.

This year, a small group of East Dorset CAMRA lady members headed to B&K Poole to join brewer Euan for femALE Brew Day, a hands-on, taste-filled tribute to women in brewing.

The day kicked off with a safety briefing and a hearty breakfast before we rolled up our sleeves

for the mash-in. Euan guided us through the raw ingredients, the science behind the mash tun, and the centuries of brewing history that women helped shape.

And then... the tasting began.

We sampled our way through the beers brewed on site, starting with a crisp 4.5% Golden Ale and a refreshing 4.0% Italian-style Pilsner. As the mash transferred, re-circulated, and sparged, we moved on to Code Name 8am Stout (5%) and Nebula NEIPA (5.5%) — which, fittingly, was the very beer we were brewing that day.

Next came the mash-tun dig-out, a surprisingly satisfying job knowing nothing goes to waste.



A local farmer collects the spent grain to use as cattle feed.

Lunch brought another round of tastings: a classic 4% Best Bitter, Buffalo APA at 4.8%, and a fruity Tropical IPA at 4.5%. Then it was back to the brew, adding hops (and more hops), kettle finings, and finally transferring the wort to the fermenter.

Naturally, more beer appeared — a smooth 4.8% Whisky Stout and a wonderfully drinkable Czech Lager that would be perfect on a sunny afternoon. Before we knew it, six hours had flown by. The final task of the day was cleaning down the kit — though Euan kindly took that one off our hands.

It was a fantastic experience from start to finish, and for anyone who hasn't taken part before, we'd wholeheartedly recommend joining next year at either the Poole or Southbourne B&K.

A huge thank-you to Brewhouse & Kitchen for their generosity, to the entire team who make these events possible, and especially to Euan for being an outstanding host and guide. And of course, to Thea for looking after us so well, along with the brilliant kitchen and bar staff who kept everything running smoothly.



Summer is the perfect time to enjoy a refreshing pint of real cider or perry, so when you're out enjoying the sunshine why not try something new and support the venues that champion real cider?

Once you've found a great pint, please take a moment to **score it online** at <https://tinyurl.com/Cider-scoring> or scan the QR code. Your simple 0–5 rating helps us to know where quality cider and perry is being served and supports our campaigning all year round. Cheers!



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Rose & Crown

Lytchett Matravers



I used to visit The Rose & Crown on a reasonably regular basis for a rural pub, then Covid got in the way and for some reason after that, it slipped off the radar. Nothing, I hasten to add, to do with the decline in beer quality or pub experience. Put it down to just one of those things.

Time then to put that right and, while we are at it, have a chat with the proprietors, Neil and Heather of this village freehouse. It is quite a large village pub, now offering B&B facilities. Split into two rooms, it has a small bar area, with that once obligatory dart board that is getting harder to spot these days, and a larger second room with plenty of tables, perfect for pub dining.

A quick peruse of the menu and how about...

Steak and ale pie with mash or chips and peas for £18.50?

Homemade fish pie with fresh veg for £22.50?

If you are looking for something a little more veggie, then there are curry and lasagne options. A range of baguettes are available too if you are looking for something along those lines. For me, just a frugal bag of Nobby's Nuts, the sweet chilli



Behind the bar of their hostelry, landlords Heather & Neil.

Rose & Crown Lytchett Matravers

variety. I said Nobby! Not Noddy's! (If you know, you know.)

Beer wise, on hand pump, Sandbanks Freebird and Butcombe Original. I opted for the Sandbanks and it was very nice too.

Glancing at the blackboard and the "coming soon beers", I could see listed: Dartmoor, Jail Ale, Remedy Oak, 1552, St Austell's Heck and Butcombe Gold.

Not a bad little line up in my humble opinion.

The time had come to get a more intimate insight into The Rose & Crown, and so the interrogation began.

How long have you two been here and what is your background in the hospitality industry if any and why The Rose & Crown? (I know, that is three questions in one really).

The background to us arriving at The Rose & Crown is that I (Heather) worked for Hall & Woodhouse as a manager and had run the pub back in the '90s for a couple of years. Then forward 10 years and the bank crash happened, so a huge amount of pubs were struggling, resulting in a lot of landlords walking away as they couldn't pay the huge rates and energy bills, just like today! We ended up at the Stepping Stones in Broadstone



(now The Blackwater Stream) whilst The Rose & Crown's doors were closed to the public. We went on a rollercoaster ride to try and purchase it and finally succeeded in January 2011.

What cask ales do you usually have on and what is your decision process with regard choosing them?

We sold Doom Bar to start with as it was the most popular beer in the country. Being the beauty of a freehouse, we can pick and choose, trying to purchase local

beers – Cerne Abbas, Remedy Oak and Sandbanks Brewery – but using St Austell Brewery and Butcombe as the main stay.

Is there one particular thing that you have been proud of since being landlords of The Rose & Crown?

Yes, adding some top quality bed and breakfast accommodation, in addition to running a successful beer festival in the village for five years.

Rose & Crown Lytchett Matravers

If you had to try to persuade somebody reading this to give The Rose & Crown a try, what would be your pitch?

Neal takes great pride in looking after his real ales; he likes to think they are the best in Dorset.

Has there been any particular stand out moment or funny moment that comes to mind from your time here (that you can tell us about)?

Neal plays in a punk band and was supporting "The Test Tube Babies" in Mr Kyps in Parkstone and the following day the whole band came to

our pub for a drink. Neal has a photo of them all behind the bar. We had several comedy nights with Scott Charlton (sadly deceased), fire walking charity nights, casino nights, coffee and cake mornings, along with several bands and singers.

Finally, is there anything else you would like to add?

It is a hard vocation but has great rewards, particularly the B&B as we have a variety of lovely guests (no, readers, I haven't stayed there!) who visit from around the country and indeed from all over the world.

I have to say The Rose & Crown is a great place with a lot to offer and I promise I will be back very shortly.

It is also on a number 10 bus route out of Poole too, so no excuses, folks!

I would just like to thank Neal and Heather for their time and I'm sure all of us at East Dorset CAMRA would like to say to Neal and Heather, just keep on doing what you are doing!

Cheers

Phil K

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Pale Ales BITTER

There are a number of Pale Ale styles. To give a few examples – American Pale Ale, Australian Pale Ale, Indian Pale Ale (IPA) and English Pale Ale. Each has its own particular characteristics. For instance, Indian Pale has a reputation for being more strongly hopped. English Pale Ale has a characteristic of a harmonious balance between the sweetness of the malt and the bitterness of the hops.

Before the late 17th century, beer was dark in colour due to the malt being heated/dried by burning wood, coal or straw. The smoke from these fuels turned the malt dark in colour resulting in dark beers. During the 17th century brewers started using less smoky coke as a fuel and this kick-started the transition from dark/brown towards lighter coloured beers. Historically speaking, these lighter coloured beers were referred to as “pale ales”.

Moving forward to more modern times, a pale ale would now, generally speaking, refer to an ale that has a colour between golden and dark amber/copper. An ale more lightly coloured than golden (for example straw coloured) is one of the characteristics of an ale which could be referred to as a “blonde ale”. I would say that it is incorrect to say that a pale ale is only an ale where the grain bill consists partly or wholly of pale malt and I would say this because the Guinness grain bill consists of a large percentage of pale malt and Guinness could in no way be referred to as a pale ale. It is an Irish dry stout which is a very dark shade of ruby with an apparent look of being black. Dry stout, being top-fermented, can though be described as a type of ale.

So, this leads us to the question – Well, if a pale ale is an ale with a colour of between golden and dark amber/copper, then what is a bitter? The terms ‘English pale ale’ and bitter are synonymous

with each other, they are interchangeable. A bitter also has a colour range of golden to dark amber/copper and can also be referred to as “pale ale” although to be precise it should be referred to as “English style pale ale” because, as mentioned earlier, there are a number of other Pale Ale styles besides English. Historically, breweries would refer to “pale ale” on their inventories but drinkers at the bar would refer to this as bitter which may explain why, when breweries bottled what they called “pale ale” they usually labelled it as “pale ale”.

So, bitter (or English style pale ale) is a class of ale within the larger category of pale ales.

There are a number of different types of bitter, viz. Ordinary Bitter, Best Bitter (Special Bitter) and Extra Special Bitter (ESB) but they are all also (English style) Pale Ales.

This topic could be viewed as subjective and there is a myriad of conflicting information out there. In writing this article I have attempted to provide a “view through the fog” and condense this subject to what I believe to be the general consensus of opinion and in the process maybe generate some extra discussion in the pub!

Cheers!

Chris Hinchcliffe

Ed's Pint

Previous editions
available online



Phil's Musings

Drinking a Badge - The Power of Marketing

(Some other stuff too)

What would you rather be seen wearing, a very good quality M&S top or a cheaper version but sporting, shall we say, a fake but trendy Lacoste logo?

I suspect for many, the answer would be the latter. It's called looking the part, trend over substance. Do you remember a few years back now, thanks to the clever marketing boys and girls, and a non-stop telly ad campaign, everybody seemed to be drinking "Magna's real Irish cider"?

I'm sure the Irish can turn their hand to growing cider apples, but for how long have the Irish been famous for producing cider? It didn't matter; the point being it was deemed now to be trendy to drink the stuff – oh yes, and with half the glass containing ice too.

Some years ago I was ensconced in a village boozier, chilling out after work, (not that I made a habit of it though!) watching the world go by, as you do.

In walks this bloke with this other chap in tow. From what I could discern, the other bloke was a visitor and was being taken to this bloke's local, one that he appeared proud of too.

"What would you like to drink?" says local bloke, drawing his attention to the five cask ales on tap. There was an uncomfortable hesitation, followed by what appeared panic in his choice.

I got the impression he wasn't a regular pub goer and now was faced with all this confusing choice. He quickly pointed to the Greene King IPA.

You could tell his mate seemed a little disappointed in his choice (as I was), and said, "Are you sure?" Then he proceeded to point out what he (and I) deemed far better choices.

The Rugby World Cup happened to be on during that period and was on the telly and was being promoted in pubs up and down the country. The main sponsor for the event just happened to be, wait for it, yes – you've guessed it – Greene King! A coincidence?

I guess all of us real ale and craft ale lovers live in a bit of a vacuum really. We mix in that circle where a lot of our mates like what we like, whereas in the real world – and, when I say real world, I mean Jo Public – when they visit the pub, their drink of choice is a white wine, G & T, lager, fizzy other stuff. If they do tend to visit the cask ale option, it is often along the lines of Doom Bar, the previously mentioned Greene King IPA, Speckled Hen. They've heard of it therefore it's safe.

This, friends, is the power of marketing.

If you do see yourself as just a casual beer drinker and you perhaps fall into this bracket, be adventurous: there are some cracking beers out there, just because you haven't heard of them... Be bold!

Still with me?

Now, dear readers, if us caskies (real ale drinkers) are asked to review a pub, say on Trip Advisor, it might go something like this...

The Old Plough – "Great little traditional pub with five casks ales, always a local one (LocAle) on tap. I tried the stout and the IPA and both were in excellent condition..."

Yes?

Now, when Jo Public reviews the same pub isn't it a bit more like...

The Old Plough – "The Sunday roast was lovely, the roast potatoes were nice & crispy, my partner

had The Beef Wellington which was also good..." I told you we live in that real ale bubble (thankfully). Earlier I mentioned Speckled Hen or to be more precise, Moorlands Old Speckled Hen.

It's no more Moorlands Speckled Hen than I'm Roy Rogers (he's a former TV cowboy for our younger readers).

"Howdy Pardners!"

Speckled Hen, first brewed in 1979 in Abingdon by Moorland Brewery.

It is now brewed by Greene King and any similarity to the original I would suspect is slight at best.



A beer pal of mine did surprise me the other day by recently saying he had a very nice pint of Speckled Hen. He remembered the original as being a sweeter drink that wasn't to his taste, so preferring The Greene King incarnation.

There then begs the question. Does it really matter what it's called and where it's brewed, as long as you like it?

It does for me, but nevertheless, it is a good question.

I have very fond memories of drinking Young's Special when The Ram Brewery was doing its stuff down in Wandsworth back in the day. The Clock House, a Young's pub in East Dulwich, has many

fond memories for me. I hadn't long met the love of my life and she lived just up the road.

Heaven, eh?

Anyway, moving on...

Sadly Young's Brewery has long gone and, for me, so have Young's beers. Oh yes, you can still buy them; for a while they were brewed at The Charlie Wells Brewery in Bedford after the two companies "merged". Acquired by Carlsberg Marston Brewery Company (CMBC)



before they sold The Eagle Brewery in Bedford to the Spanish brewing giants Damm of Estrella Damm fame, who have invested over 70 million pounds in the site.

I believe Young's are now brewed by Carlsberg Britvic (formerly, CMBC) up in Burton upon Trent.

Are you keeping up?

I'm sure it's an okay drink but it's not what it is, or was, is it?

Just like a fake Lacoste, it isn't the real deal, you are being conned.

Confused?

I am. I think I need a Magna's! (Or a lie down.)

Cheers

Phil K



Estrella Damm, Eagle Brewery, Bedford



Young's Pub, Clock House, East Dulwich

Reflections of a Social Secretary

Part 2



Sixpenny Brewery

Over the years, I've organised a few camping weekends which have been a lot of fun. Minehead Beer Festival was a great success, as was Topsham, which included a visit to The Bridge Inn of course. In September 2018, I organised a camping trip to Sixpenny Handley. With the Penny Tap on the doorstep and Sixpenny Brewery not far away, there would certainly be some good beer to be drunk during the weekend. I discussed the plan with the Penny Tap manager who agreed to stay open late and provide a buffet for us on both Friday and Saturday evenings. There was only one problem, how do we get to Sixpenny Brewery and back on Saturday afternoon?

With this in mind, I took a trip to the brewery to discuss my plan and how we might get there. "I'm not really sure," they said. "You could try this though," they added, handing me a business card which had been dropped off the previous week. Now this should be interesting, I thought. A telephone conversation later, our transport was booked and we were set to go.

On the weekend of the trip, about fifteen of us headed up to Sixpenny Handley and got together for a Friday evening in The Penny Tap; despite their best efforts, I wasn't revealing what I'd booked to whisk us away to the brewery. The following morning, everyone was eager to

find out what would turn up and I shan't forget the expressions of amazement when at 12 noon, a pair of eight seater tuk-tuks arrived on the camp site and drove up to our tents. It's fair to say they weren't the quietest of vehicles, so they brought much attention from everyone on the site, the result being that we got quite the send off! A very enjoyable few hours was spent at the brewery sandwiched between two memorable trips there and back. The rest of the day was spent playing rounders and kicking footballs about at The Penny Tap while having a good laugh about the afternoon's events. One of those unique weekends that could never quite be repeated.

Two months later, I organised a trip to Cerne Abbas Brewery. To get us from Dorchester South station to the brewery, I booked eight taxis which would also pick us up from The Royal Oak pub in Cerne Abbas village later in the day. As the brewery had just moved from a location to the north of the village to Barton Meadows Farm to the South, I printed maps showing exactly where it now was. On a very wet November morning, the drizzle was showing no sign



Harveys Brewery

of abating as we disembarked the train and headed to the taxi rank. Eager to get to the brewery, my other half Liz and three of our friends, Ade, Alex and Mandy, jumped in the first taxi. "Hold on, you need a map!" I was shouting in vain as they drove off down the road. Maps were handed out to the remaining taxis and twenty minutes later we were all at the brewery... except of course for Liz, Ade, Alex and Mandy! Mobile phone reception was poor and we couldn't make a call to them, texts were getting through though, and it turned out they were at The Royal Oak Pub! My request for someone from the brewery to go and get them was unsuccessful but after continuous attempts, I managed to get a phone call through to Ade to give him directions from the pub. Ade had already been looking on Google maps

though and had found the old brewery. Ignoring my advice, they ventured out into the rain and started heading up the hill to the north. Separately to all of this, branch member Steve Baughan had decided to drive to the brewery but had also looked up the old location where he'd been waiting and wondering where the rest of us were.

Coincidence number one: not long after Liz, Ade and co. had left the pub to trudge up the big hill in the wrong direction, Steve decided to head into Cerne Abbas to try and find us all, met the others half way up said hill, picked them up and took them back to The Royal Oak. Meanwhile, back at the actual brewery, they'd found someone who could go and collect our lost group from the Royal Oak. And, having no idea that they'd

left, I sent the driver on his way. Coincidence number two: the driver arrives at the pub at the same time as Steve, Liz, Ade and co. arrive back there following their jaunt up the hill – a couple of minutes earlier and he would have missed them! The driver brought them all to the brewery and a good few hours were spent in the company of the late Vic Irvine, founder of the brewery and a true gentleman, who is sadly missed. It was becoming apparent, however, that the footpath to the village was too boggy to navigate and the road impassable on foot due to flooding so we couldn't walk to The Royal Oak where the taxis were scheduled to meet us. Thankfully, as Steve Baughan was driving, he offered to drive us in groups to the village. Coincidence number three: had Liz, Ade, Alex and Mandy not ended up at the wrong place or walked the wrong way to the brewery, then they would not have bumped in to Steve, who in turn would not then have found us all at the new brewery and would therefore not have been about to drive us all to the village. Massive thanks to the taxi driver that took Liz, Ade, Alex & Mandy to the wrong destination and to Steve for taking us into Cerne Abbas – they all did their bit to save the day!

It's always great when a local brewery wins the Beer of the Festival award at Poole Beer Festival, but when a far-flung

Reflections of a Social Secretary

Part 2

brewery wins the prize, it is an obvious excuse for a weekend away. My earliest memories of presentations include visits to Dublin and Sedgley, while more recently we've visited North Riding in Scarborough and Blue Monkey in Nottingham. When Harvey's Dark Mild came joint third in the voting at the 2023 festival, I didn't really give a presentation much thought though; I'd failed in an attempt to arrange a visit there some years previously and we didn't usually make an effort to present awards to anyone other than the winner. Branch member Ian Newbery, however, has ties in the area and had news that the local Sussex branch also had an award to present to them, so the opportunity for a joint branch visit was on the cards. Arrangements were made for a visit in March 2024. The brewery has great historical interest so the trip was popular and the coach was fairly full as we set off for Lewes on the Sussex coast. The group from the local branch had arrived ahead of us and had already been shown around the brewery by the time we arrived. Presentations were made between the wintry showers and it was soon our turn for the tour, to be conducted by none other than Miles Jenner, the head brewer and joint managing director. Rather than provide a detailed account of the brewing process and how beer is made, Miles proceeded to describe the history of the brewery, how it's evolved, and how it's

become integrated into the local community. The whole talk was laced with amusing anecdotes and his experience when the late Queen visited in 2013. The tour concluded in the brewery bar where we had a couple of hours to sample the fruits of their labour. I wouldn't dare to guess how many brewery tours the group had collectively been on, but the overriding consensus was that this one was by far the best. I'd planned to visit a couple of pubs in the town while there, but couldn't bring myself

to leave the brewery. I guess they'll have to wait until next time.

There are, of course, plenty more trips out with their own little stories to tell. Perhaps these are for another time though. As Branch Chairman I can settle back on the trips, shake my head and say I wouldn't have done it like that - or maybe I would.

Steve Charlton

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Socials

Below are details of branch meetings and social events for the upcoming months. See our website for full listings of branch activities at:

<https://eastdorset.camra.org.uk/index.php/socials-and-meetings/>

To pay for minibus trips see:

https://eastdorset.camra.org.uk/How_to_pay_for_a_social_trip_using_Paypal.pdf

Socials

MAY

Saturday 30th:

Minibus trip: North Dorset. Alderholt, Cranborne, Gussage, Horton & Shapwick

JUNE

Thursday 4th:

Thirsty Thursday: Meet in The Hour Glass, New Milton @ 1230

Wednesday 17th:

Don Spot: Dorchester: Meet in Copper Street Taproom @ 1230

Saturday 27th:

Minibus trip: Purbecks. Studland, the Matravers and Church Knowle.

JULY

Thursday 2nd:

Thirsty Thursday: Meet in The Hour Glass, New Milton @ 1230

Saturday 4th:

Hall & Woodhouse Beer Festival

Wednesday 15th:

Don Spot: TBC

Saturday 18th:

Minibus trip: Wool to Pamphill

AUGUST

Thursday 6th:

Thirsty Thursday: Meet in The Hour Glass, New Milton @ 1230

Wednesday 12th:

Don Spot: TBC

Saturday 15th:

Minibus trip 5: Shaftesbury, Sixpenny Handley, Stourpaine and Pimperne

Saturday 29th:

East Bristol Brewery Tour. Trains to be advised.

Branch Meetings

Saturday 20th June

Eight Arch Brewery, Wimborne @ 1300

Saturday 25th July

Barking Cat Brewery Taproom, Poole @ 1300
Note the brewery, not the pub.

Friday 28th August

Goat & Tricycle @ 2000

Pubs, Pints, People.

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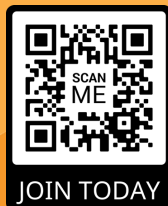


Death or Glory?

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THE BARKING CAT



ALEHOUSE



The Barking Cat Alehouse 182-184 Ashley Road, Parkstone, Poole, BH14 9BY
Check Untappd & Facebook for regular beer updates. Call 01202 258465
Bus routes: M1, M2, 15 & 18. Ariel Taxi order point. Train 10 min walk.

Beer Festivals:

Summer - 27th - 31st August 2026
Xmas - 16th - 20th December 2026
(Updates on Facebook)

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OUR BEER - COMING TO
A PUB NEAR YOU!

FANCY A LOOK AROUND
THE BREWERY?
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DAYS - OR MESSAGE US
VIA FACEBOOK TO LET
US KNOW YOU'RE
COMING - FREE BEER
SAMPLES! TAKE-OUTS
AVAILABLE :)

CHEERS!



UPDATE ON TAP ROOM:

As many of you are aware,
BCP Planning refused our
Tap Room.

As with all small
independent breweries, we
rely on being able to sell
over the bar in our own Tap
Room on-site.

Our 2nd Planning
Application was submitted
on 1st June 26. Please look
on the BCP Planning portal
and follow our application,
and please, show your
support by emailing or
writing to the Planning
department - address on
their site.

Thanks for all the support
so far - you're all Awesome!
Mark & Michael

The Barking Cat Brewing Company, Unit L, Arthur Brays Yard,
4 West Quay Road, Poole BH15 1HT