



# Mad About Beer

**FEBRUARY 2023**



## BEER FESTIVAL LATEST

Preparations are now well underway for the return of the Maldon beer festival, in its new venue of the Cygnet Room behind the Swan Hotel on the High Street. The festival opens its doors to the public on Tuesday 25 April, with the doors finally closing on Saturday 29.



Opening times are 12noon to 11pm each day. Entry is free for CAMRA members – so please remember your membership cards! – with the cost of admission for non CAMRA members £1. There is a £4 deposit to pay for your festival glass. Tokens will be available to purchase for use at the bar, these will be taken for both drinks and nibbles, no cash will be taken for these, but you can use cash to purchase more beer tokens. Refunds can be given for returned glasses and unused tokens.



Would you like to help us run the festival? We are on the look out for more volunteers and we have started the process of matching those who have so far come forward to days and sessions. But we would welcome more people to come forward. You can find more information on the festival and volunteering, including a form to send us if you are able to cover some sessions, on our website here:

<https://www.maldonanddengiecamra.org.uk/MaldonBeerFestival>

Not a member of CAMRA yet? Why not take the opportunity to not only visit the festival, but to take out a CAMRA membership. You would be helping preserve our historic pubs and our beers, you also get a welcome pack, discounts on CAMRA books, the BEER magazine and What's Brewing, and free or reduced entry to beer festivals. Come and see us on our membership stand for more information. If you join at the festival, you will also get some beer tokens on us! You can also find more information about membership on the CAMRA website:

<https://camra.org.uk/join/membership-benefits/>



## HATS OFF AT MALDON

Well not quite, but with the return of the Maldon beer festival in April, we've decided to "crown" the occasion, by having our first ever "hat" day. Many of you will have been to GBBF at Olympia, where the middle day, Thursday, has always been hat day. With prizes for the best headwear. Some shots from previous hat days at Olympia show the lengths to which some people will go!

In recognition of the imminent coronation of King Charles, we are inviting you to come along dressed in your finest regalia. A bit like "Kind Hats and Coronets", we would like you to don your crown, coronet or tiara for the day, Thursday 27 April. Feel free to make your own and be as imaginative as you can like, the wackier the better. You can even bring your own orb if you feel like it.

It's a little (well VERY little) known fact that "Crown" is a name, generally for a boy – though admittedly one of the less popular! – and was a nickname in Middle English, meaning "crown of the head", from the French word "corone", from which we get Corona.

So as we look forward to the coronation of our new monarch at Westminster Abbey, scene of coronations since 1066 (and all that), we hope you will (a)rise to the occasion on our very own hats day!



## ABOUT FARLEIGH HOSPICE



For over 40 years, Farleigh Hospice has been providing hospice care, free of charge, to people affected by life-limiting illnesses and bereavement across mid Essex. All our care is tailored to meet individual needs: over 93% is delivered out in the community and within our patients' own homes, which is where the vast majority prefer to remain.

Our inpatient unit provides care and support to patients with complex care needs. This can include symptom control, psychological support and rehabilitation to build confidence as well as respite care and more intensive support at the end of their lives.

We are proud to have won a Hospice UK Award for 'Innovation in partnership working' for delivering outstanding home-based care during the coronavirus pandemic. It also recognises the creation of our Virtual Ward model which provides dedicated hospice support to enable patients to die at home with their families and loved ones around them.

Farleigh Hospice relies on the generosity of the local community to help us raise the £16,500 we need each day to care for everyone who depends on our services.

Thank you – it is because you care, that we can.

## BREWERY UPDATES

Over the Garden Wall - Musings from Mighty Oak Brewery

I met with Gill Crawford and her team in the depths of January. Just to clarify, it is not she and I who share a garden wall but the owner of the brewery, John Boyce, who many of you will know, especially if you dare to drink a pint of anything other than Mighty Oak in his presence! Anyway, Gill reported a very successful trading period in the run-up to Christmas. We should all raise a glass to that!



By now, they will have had solar panels fitted to the roof of the brewery. This is expected to achieve cost savings of around £4,000 per annum, timely given the currently sky-high cost of energy. They are also reviewing and streamlining their brewing processes. This will make other valuable savings. The aim is to cut costs without compromising on quality. There are improvements underway to both their holding tank and to the cask-filling tool amongst others.

Their new Head Brewer, Abayomi Adeyoyin, is settling in well and starting to innovate. We look forward to tasting the new ideas he comes up with. Incidentally, look out for my interview with Abayomi coming up soon!

Although it will be late February by the time you read this, you may have seen, and hopefully tasted, one of their January specials. These included Phoenix, a 4% golden ale, made using exclusively UK-grown hops, and Winter Wonder, a 4.3% deep copper ale. The latter has been brewed before but brought back for an encore. Finally, their monthly special for January, based upon foreign words and phrases which have made their way into the English language, is Deja Vu (I'm sure I've read that somewhere before!), a 3.9% amber beer. The special for February is Vis-a vis, which I'm hoping to taste in the Taproom soon.

Happy drinking and I'll be back chatting over the garden wall soon.



Wibblers Brewery Report – a brief update from our BLO Jim Morton



Trade at the brewery has been slow but improving. A new Hop Harvest has been brewed but with hops from the Station Arms as no hops were sadly available from Hyde Hall. The Trip Advisor award promotion went well.

Their Brewer days still proving to be very popular, so if you wish to attend, book well in advance! The planned collaboration brew with Leigh on Sea brewery produced a pale golden beer named "Light Fury".

Wibblers are still supplying their Odyssey beer to Finland. And finally, their key kegs now being done in-house.

The latest from Neolithic

Neolithic Brew Co is growing organically and they have been out and about at local fairs during last year, with 4 of their beers on tap and others in chilled bottles. They trialled "Lawnmower Lager" their craft Lager and "42" their 5 hop Pacific Session IPA. Both went down well at last year's local country shows, so in 2023 they will start producing these beers at low volume in 440ml cans.

They are very much still a nano brewery, hand milling their grains and making beers that they enjoy drinking, with love in the old goat shed. They are looking to get on tap in a few more local venues in the coming months.

As they are so small, brewing mainly at weekends, they have been managing to weather the storm, and hope to continue growing slowly so that they are ready to expand on the other side of the crisis.

Next year they will be launching 5th Element their Full-strength IPA, and hopefully R.I.S.E, their Coconut Russian Imperial Stout.

Anyone wanting to try their beers that hasn't managed to catch them out and about can order from their web shop at [www.neolithicbrew.co.uk](http://www.neolithicbrew.co.uk). They do free local delivery on Fridays in the CM0 postcode area and if you aren't miles away just ask and they will try and sort you out!



### IS CIDER YOUR THING?



If so, would you like to become our branch cider rep? We have a vacancy for this role and would really like someone to come on board and help represent cider drinkers across our branch. We always feature a number of ciders at our beer festivals and many of our pubs serve cider, with a wide range across our branch area. The Hurdlemakers Arms in Woodham Mortimer was our cider pub of the year for 2022.

An outline of what the role is about will be include with the email that goes out with this newsletter. If you're not sure, get in touch with us, or come and speak to us at the Maldon beer festival in April. You can sample some ciders while you are there!



## A TAXING ISSUE

This article reproduced in full from the recent “What’s Brewing”, please could as many members as possible use the link at the end of the article to send a message to the Chancellor ahead of the Budget in March.

*Drinkers and pub-goers are being mobilised in their thousands to urge the chancellor to take action in his March Budget to save the UK’s pubs and breweries.*

*CAMRA is calling on chancellor Jeremy Hunt (pictured) to draw up a support package to save the UK’s pubs and breweries from having to call last orders for good.*

*The Campaign fears the trend of small breweries going out of business and pubs closing could explode if help isn’t announced this spring.*

*Businesses are being hit by the rising costs of goods and employing staff, help with energy bills being dramatically reduced from April, and customers continuing to tighten their belts.*

*Now CAMRA is mobilising pub-goers to call on MPs to back the campaign to save the nations’ locals.*

*CAMRA is calling on the chancellor to announce:*

*a 20 per cent cut in duty charged on draught beer and cider to help pubs, social clubs and taprooms across Great Britain to compete with supermarket alcohol when the new system of alcohol taxation is introduced in August 2023*

*an assurance that the amount of help hospitality businesses receive towards their energy bills will continue at its current level until spring 2024*

*the introduction of a permanent lower business rates multiplier for hospitality businesses in England to recognise their community value – with funding for governments in Scotland, Wales and Northern Ireland to do the same.*



*CAMRA national chairman Nik Antona said pubs and breweries are at the heart of our communities as they bring people together and tackle social isolation. Nik said: “But many are under threat of closing for good due to the rising costs, spiralling energy bills and punters tightening their belts. If we want our pubs to survive and thrive in the months and years ahead, then the government needs to use the upcoming Budget to announce a support package to save our pubs and breweries. Without help, we risk losing our much-loved community pubs for good and face more small and independent breweries shutting up shop – reducing choice for drinkers up and down the country.”*

*Pub-goers are being urged to use CAMRA’s e-lobby tool, which quickly identifies your MP and provides a template letter urging them to back the campaign to save the nation’s pubs and breweries. The tool is available at: <https://camra.e-activist.com/page/121106/action/1>*

## LAST ORDERS

In the previous newsletter, we looked back at three pubs sadly no longer with us. And we posed a question about a fourth pub. This was in fact the Ship Tavern in Maldon, which used to grace Market Hill and dated back to the 17<sup>th</sup> century. Did anyone recognise it? Or even remember visiting it for a pint? It closed in 1961 so unlikely to be many who have! The pub had its own shove ha’penny board which was a popular game in pubs for many years – a long way from today’s fruit machines.



We start this time with a pub in Mayland which is believed back to 1756, the Mayland Mill. This pub is now an Indian restaurant. One of its previous regulars remembers “..... this pub well as a Southminster boy. It was where I worked at weekends as a silver service waiter in the restaurant whilst still at school in the sixth



form circa 1976. In fact I worked all day on a dairy farm and all night in the restaurant (I had to scrub my hands many times before work you will understand)..... It was also at about the same time (1979) a haunt on Sunday nights for all the soul, jazz/funk devotees in the area at the time who had a guy called Gaff Hooper who DJ'ed the latest obscure releases at one end of the bar. I remember it well and playing the latest pub video game "Asteroids" endlessly".



We move on now to Tiptree and the May-pole. Yet another pub converted to a restaurant, this time Chinese. This pub was known for allowing travellers to camp in their rear garden, when they were in the area for fruit picking. The pub was also at some time known as the Kings Head. There was a large



pole opposite the pub, but this was a telegraph pole! One of the local residents was known as "Pole" O'Goody as he lived opposite the pub, and also had an O'Goody neighbour, this one nicknamed "Taddie"! He was also landlord of the pub for over 25 years.

We end with yet another pub which has been turned into a restaurant, the Royal Oak in Woodham Mortimer. The pub seems to have almost as many landlords as they served hot dinners. There is a record of a cricket match between the Royal Oak and Woodham Mortimer ladies in 2011. Sadly, the Royal Oak lost by 9 runs. Gravel is extracted from the nearby Royal Oak quarry.



Unfortunately the sands of time have run out for all these local pubs. Please keep supporting your local to avoid this happening at a pub near you.

### GOING FOR A BURTON



The Winter Great British Beer Festival mad a welcome return in the town that many regard as the home of brewing, Burton (up on Trent (the name varies depending on who you speak to and which app you use!). A small number of MAD members made the trip, it was very busy, but that gave us time to visit some of

the great range of pubs in the town. Here are a few photos of our visit.



## BRANCH PUB OF THE YEAR (POTY)

This year, we are adopting CAMRA's recommended approach for Branch Pub of the Year competitions by asking YOU, the members, to help. We would like you to visit each of the four shortlisted pubs (which finished top of the GBG selection rankings for 2022 using NBSS) and give your scores for the various categories shown below to enable us to decide the winner.

So which of our pubs will it be? We are now down to the final four, based on your beer scoring over the past year. Now it is up to you to select the winner. Here are the four pubs that have made it to the final shortlist:

- Hurdlemakers Arms, Woodham Mortimer
- Queen's Head, Burnham-on-Crouch
- Queen Victoria, Maldon
- Station Arms, Southminster



We would like you to visit each of the four shortlisted pubs and give your scores for the various categories shown below to enable us to decide the winner. You will have received an email from us setting out all the details, and including the all important form to be completed. You can also find these details through our branch website at:

[https://www.maldonanddengiecamra.org.uk/\\_files/ugd/d4ce8f\\_3edc429ca55445dba71c873bc6707162.pdf](https://www.maldonanddengiecamra.org.uk/_files/ugd/d4ce8f_3edc429ca55445dba71c873bc6707162.pdf)

You can either print out and complete four copies of the form and post them back to us (to the address included in the form) or fill in and submit your scores using the Google Form – click on this link:

<https://forms.gle/eckE6urwM1aCHoZk6>

We must receive your scores by **12 March 2023** for your votes to be considered. Please also indicate the beers which were available during your visit and the beers sampled (space is provided on the online and paper forms). Please remember you need to visit all four pubs for your scores to count.

The CAMRA scoring system for this competition multiplies the marks given for questions 1-4 by a factor of 2 (Quality and Condition of Beer/Cider; Promotion and Knowledge of Real Ale; Cleanliness and Staff Hygiene; Community Focus and Atmosphere). You just need to give your marks out of 10 for all 8 questions, and we will do the necessary calculations afterwards for questions 1-4. There is a checklist to give you some guidance on what to look for in the Maldon & Dengie CAMRA Branch Pub of the Year.



Finally, we would like you to remember to score your beer when you are out and about in our local pubs. Look for this sign, you can send in your scores using the What Pub website or the Good Beer Guide App.

We look forward to announcing our POTY winner in the near future!



## BRANCH SOCIAL VISIT TO NEW TIMES TIPTREE

Our latest social trip took us out to Tiptree, to visit the New Times pub, which also contains the 7 Spices Indian restaurant. The pub was very welcoming and had three beers on offer, Mighty Oak Captain Bob and Maldon Gold, and Wibblers IPA. The Indian menu is relatively short but with a very different choice of dishes to select from. Our group had a very pleasant evening and here are a few photo of the branch members, both in the pub bar and the restaurant.



## NEXT SOCIAL TRIP

Our next trip out is to visit the Chappell beer festival this is held at the East Anglian Railway Museum at Earls Colne the festival is open for three days, from Thursday 2 to Saturday 4 March, between 11am and 11 pm each day. Entry is by ticket and these can be obtained from the festival website. The branch will be paying a visit on the Thursday Details of the festival, ticket purchase, train times and so on, are all available from the website. Ticket numbers are limited so it is strongly recommended to buy tickets before travelling. All festival details are here:

<https://chappelbeerfestival.org.uk/winter/index.php>

