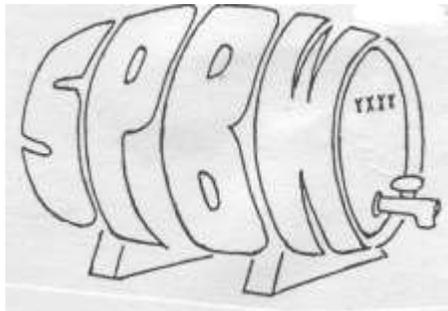


**SOCIETY for the PRESERVATION of
BEERS from the WOOD**
(founded 1963)

PINT in HAND

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PINT in HAND

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- All members are invited to contribute articles for publication on beer-related subjects. Contributions for the November issue should reach the Editor by **20 October**.
- The Editor or the National Executive Committee of SPBW does not necessarily share opinions expressed in *Pint in Hand*.

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Editorial address

Roger Jacobson

email editor@spbw.com

Membership Secretary

Roger West, Four Winds, 70 Chalfont Road, Seer Green, Beaconsfield, Buckinghamshire HP9 2QP; email

membership@spbw.com

Branch Liaison and Products

Bill English, email blo@spbw.com

General Secretary

John Rooth

email secretary@spbw.com

Website: <http://www.spbw.com>.

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Anyone reading this that is not already a member of SPBW might like to know that annual membership costs only £5 (£6 non-UK). For information about SPBW together with a membership form, please send a stamped addressed envelope to the National Membership Secretary as above.

OPENING TIME

I'm sitting here with a blank screen and a mind to match so you'll have to put up with some even more random ramblings than usual. Since the last issue was bestowed on a grateful nation I've been getting about a bit. I enjoyed a brief (first) visit to Prague and well as sojourns in Staffordshire, Cumbria, Cheshire and Shropshire. In the last of these shires I had the pleasure of a pint or three in the Three Tuns in Bishops Castle. 30 years ago, when the first Good Beer Guide was published, this was one of only four remaining brewpubs (not that the word was used then) in Britain. The Three Tuns has had its share of hard times in the meantime, but is now once again producing some fine brews on the premises. At the other end of this small attractive market town, the Six Bells also boasts its own brew house, and the beers here are most agreeable as well.

Elsewhere in this issue I extol the undoubted virtues of another brewpub, the Old Crown in Hesket Newmarket, Cumbria, which has ensured its survival by an original means. In all my recent travels I can hardly recall having a pint of noticeable poor quality (though, inevitably, some were better than others). Needless to say I was going around with a Good Beer Guide (latest issue) and other reliable local knowledge. I'm sure I'm not getting an accurate picture of the beer scene – there are still a large proportion of pubs which inflict nothing but dustbin beers on

their customers, and I've no doubt there are many others where the standard of cellarpersonship is not what we might hope for.

There are also many pubs closing down. Even in the densely populated part of London I inhabit, all three pubs in my road have closed in the last 15 years and another one round the corner now stands boarded up. Admittedly I never darkened the doorways of most of these, but it does go to show it's not only rural pubs facing the chop these days. Perhaps these days there are so many rival leisure pursuits (like sprawling in front of the tv with a can of cheap lager?) that going to the pub is less of an attraction. So all credit to those pubs (such as most of those featured in these pages) where the managers have to try that bit harder to drag in the punters and keep them there.

Some of you may be aware that things have not been totally rosy in the SPBW garden in recent months. We have been badly let down by one individual – but that's now history. That isn't why this issue is slimmer than usual; as mentioned I've not been around much in recent weeks; my old computer died a sad death and I'm getting to grips with a new one; and there is a basic shortage of material. But I have every confidence that we'll be back to 20 pages in November, so stick with us. You can of course help by sending in contributions, but I think I've mentioned that in the past!

Roger Jacobson

NATIONAL EXECUTIVE COMMITTEE

The SPBW National Executive Committee holds its regular meetings on the second Monday of each month, hopefully starting at 7 pm. Venue is Old Kings Head, Borough High Street, London SE1. These are strictly business meetings, but they are kept as brief as necessary. All members are

welcome to attend, particularly representatives from branches. Rodger Molyneux-Roberts is no longer a member of the NEC and we therefore have a vacancy for the post of Products Manager. Volunteers should contact John Rooth (details on page 2).

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NATIONAL WEEKEND

The 2004 event is being organised by Wantz branch to help celebrate their 30th anniversary. The Weekend will be based around a visit to **Hook Norton** brewery in deepest Oxfordshire. This is on **Saturday 13 November** at 10.30 am. Hook Norton is a prime example of a traditional Victorian tower brewery, producing some top class ales. For the weekend we will be based in Banbury and we expect that a visit to the **Plough** at nearby Bodicote – which has brewed its own beer since 1982 - will be on the agenda. Banbury is served by main line rail and the M40. Anyone wishing to come along should let Roger Jacobson (see

page 2) know as soon as you can. There is a charge of £7.50 for the brewery tour (includes sampling and a commemorative glass to take away) and we will have pay for transport to and from the brewery. Thanks to those of you who have got in touch to express an interest – sorry you've not heard from me lately but I've had other distractions and technical hassles. I will get back to you with details of accommodation and other useful information in the next few weeks. This should be a highly enjoyable weekend and we hope to see a good few of you there.

* * * * *

SPBW BUFFET SOCIAL

Following the great success of the beer & buffet event last year, we have arranged a repeat. This will occur on **Monday 23 August** at the **Wenlock Arms**, Wenlock Road, London N1, kicking off at 8.00 pm (the pub opens 8 hours earlier if you want to warm up). For a mere £4 you will be able to attend this prestigious event, with food supplied by Scottish Master Chef (no, not that one), the one and only Alasdair Boyd. I can't imagine

there's anyone reading this that's not the good sense to visit the Wenlock Arms, but it won our London Pub of the Year award in 2003 and always has a fine range of beers, including a mild, from small breweries.

If you want to come along, please send a cheque for £4 payable to SPBW to John Rooth (details on page 2) by 16 August; make sure you give your address so we can send you a ticket.

SPBW FORUM

A Bulletin Board has been setup on the SPBW Web site (<http://www.spbw.com/bb/>.) to act as a way to exchange information. Before you post any messages to the site, you must first register giving your name and a few other details. Don't worry if you don't want to identify yourself, you can use nicknames or handles. The site is currently broken down into four sections, but more can be added if there is demand for it. Firstly a section to list places where you can find beer from the wood.

Secondly a general discussion area (where to get a good pint, gripes about the site). Thirdly there is a branch area, specific information on events or questions from prospective members can be placed here. If you are a branch representative and want to know more please contact us (enquiries to chris@callow.com). Finally an area on events that may be of interest to SPBW members. The Forum looks very promising so far but we need more of you getting involved, so get to it!

CHRISTMAS CARDS

Summer's on the way so what better time to think about Christmas? It's been a few years since the SPBW produced its own Christmas card, but we're planning to resurrect this tradition. All we need is a design – which is where

you, the members can help out. We're inviting you to submit suitable designs – send your artistic efforts to John Rooth (see page 2) and the winner will receive an appropriate prize, of the beery persuasion. Have a go!

CLACTON BEER FESTIVAL

For the last few years SPBW has run a stand at this, one of the smallest of CAMRA's beer festivals. We'll be back there this year – the festival is held from 26 – 28 August at St James Church Hall, Tower Road – in the persons of Dave

Brightwell (former local resident now exiled in Turkey) and Peter Willett. If you do find yourself in far eastern Essex over the bank holiday weekend, why not drop by and have a pint and a chat?

FROM THE ARCHIVES

The August 1994 issue of PiH heralded the advent of the computer age which meant a slightly different appearance (as I experimented with as many font styles as I dared). The cover featured the Kitchen Bar & Parlour Bar in Belfast, one of a number of Ulster bars featured in the usual Andy Whitley article. The pub is listed in the current Good Beer Guide with the warning that its days are numbered due to vandalism by developers (in fact the last I heard the threat is imminent). Keeping up

the Celtic theme were pieces about the best pubs in Perth, and Maclay & Co of Alloa. Sadly it was goodbye to brewing in 1999 and Maclay is now simply a pub group, its 35 houses supplied by Belhaven. A bit closer to home, from my point of view at least, was the Perfect Pub feature about the Anchor & Hope in Clapton. The very long serving landlord, Les Heath, died a year or so back, but this tiny riverside pub remains a notable outpost for Fullers beers in East London.

LONDON PUB OF THE YEAR

This event is now firmly fixed in the SPBW calendar and it's time to think about nominations for the 2005 award. All London branches will be invited to nominate up to three pubs they consider to be among the best in Greater London. National members who live in Greater London may also nominate a pub of her or his choice. Nominations must be with us by the

end of September. You need a nomination form for this, which Bill English can supply – either send an sae to him at 54A Culmington Road, London W13 9NH or email him at beeel@myway.com. If you fancy volunteering for the judging – a hellish experience involving visits to loads of great pubs – let Bill know as well.

PETER ROBERTS

Peter died on 11 May at the age of 56. In an extremely active life he was very much involved in amateur dramatics, inland waterways, folk singing, labology, industrial archaeology and rambling. As a beer lover he was a notable personality in CAMRA – he worked at every Great British Beer Festival and SPBW.

I (Richard Graham) first met Peter on 28 January 1972 at the inaugural meeting of the Society's short-lived City of Westminster branch at the Buckingham Arms in Petty France. The Buckingham was for many years close to Peter's place of work, and it seemed to come to a slight surprise to him when I pointed out that it might be a disadvantage that it was visible from his office.

Peter was already a member of Woolwich branch of SPBW when Sue and 'Arry joined them in late 1974. He was one of the most far flung members, travelling every month from Upminster to L.B. Woolwich for the meetings - often walking under the Thames on his return journey, until latterly the DLR made the journey somewhat easier. A staunch supporter of the infamous Woolwich frolics and Burns Night Suppers that the branch used to host, he also entertained members with his lively reports of canal and brewery trips.

Peter used to like to act as branch kitty master, sitting at the bar of the Union Tavern. Ten shillings gave us three pints with half a crown for branch funds, to be wisely spent in due course on a Frolic. Another early memory from those years is of Peter leading a group of Woolwich members around the pubs in London sampling beer from all the independent breweries that were available at the time, a task achievable then with the judicious use of taxis but not at all possible now methinks! Although he also became a member of Campden Hill branch of the Society, Woolwich was his first love.

Peter's funeral was crowded out, a deserved tribute to his popularity. His ashes were scattered from a favourite landmark, Upminster windmill, of which he had once been custodian as chairman of his local history society. Peter was a governor of the Royal National Lifeboat Institution and requested that any donations be sent to them.

We shall miss a good friend, a generous host, a great humorist, who rarely resented a joke at his expense – he told most of them himself – and, ultimately, one of the bravest people we have known.

Sue Hart and Richard Graham

MEET the BRANCHES

Most social activities in the Society take place within branches so it makes sense to get involved with one. You're sure to get a good welcome and most branches prefer to keep things very informal. Details of our branches are listed below; if there isn't one in your area you are welcome to start one! Bill English, (Branch Liaison Officer, address on page 2), will be pleased to tell you what you need to know.. We will be happy to put you in touch with other local members.

Our newest branch is based in Northern Ireland; see the list below. If you live in Ulster, please try and get involved.

BMAD: Meetings held first Thursday of each month at the **Burnt Mill Snooker and Social Club** (CIU affiliated) in Harlow, Essex. Contact Tony Syrett (01279 423174)

CAMPDEN HILL: Meetings held first Monday of each month at the **Britannia Tap**, 150 Warwick Road, Kensington. Contact John Rooth (see page 2).

CENTRAL LONDON:

Meetings held on the 18th of each month mostly in the form of pub evaluation walks - usually in central London. Contact Roger West (address on page 2).

CHESAPEAKE BAY: Based in the area around Baltimore, Maryland USA - a great area for microbrews and brewpubs. Contact Ron Kodlick mr.gladys@worldnet.at.net.

COATE: Meetings held third Monday of each month at the **New Inn**, Coate, near Devizes. Contact Eric Clark (ericclark@aol.com) or email coate@spbw.com.

COMMON: Meetings now held in Reading at the **Retreat**, 8 St Johns Street, every Sunday from 2.30. Contact Peter Smith 01189 670647.

IPSWICH (Sid's Kitchen): Contact Phil [01473 644923] or Iain [01473 251586] to find out in which pubs in Ipswich and when meetings are held.

KINGSTON: Meetings held first Wednesday of each month in the Willoughby **Arms**, 47 Willoughby Road. Contact Rick at the Willoughby [020 8546 4236]; or our website: www.spbwkingston.co.uk.

MAYDAY (Hastings): Based at the **First In Last Out** brewpub, 14-15 High Street. Contact the pub on 01424 425079 for further details.

NORTH RIDING: Meetings held in various pubs in Scarborough. Contact Bill Broadmore (01723 397066 [daytime] or 01723 351315 [evening]).

NORTHERN IRELAND: Contact Mark Hutchinson for details of meetings and events: marksalehousecom@hotmail.com

PONDS: Meetings held third Monday of each month in the Swan Bar of the Greyhound Hotel, Carshalton. Contact Dave Hamer (020 8395 8716 or email davehamer@btinternet.com).

RACS: The Real Ale Club of Sawbridgeworth meets last Wednesday of each month at The Gate, London Road. Contact Jan Mead (01279 864398) or email meadspanner@aol.com.

SPECIAL: Now reborn after 14 years, the branch holds annual, week-long gatherings around the inland waterways network. Check our website at: www.geocities.com/canalnav/SPBW1.html

WANTZ: Meetings held third Monday of the month at the **Britannia**, Church Street, Barking (Youngs), starting at around 8 pm. Contact Roger Jacobson (see page 2).

WEST RIDING: Meets on Sunday mornings in various pubs in and around Leeds. Contact Graham Hewitt (0113 2624574) for further details.

WOOLWICH: Meetings held first Thursday of each month in Greenwich or Woolwich. Contact Bill Smith (020 8310 5907).

BRANCHES IN ACTION

Campden Hill organised a visit to the Oakleaf brewery in Gosport on 31 July. I'm writing this before the event, but hopefully the brewery can be featured in a future issue.

Special Branch held its annual gathering in May. Our canal week focused on the scenic and idyllic Caldon Canal, with a bit of the Trent & Mersey as well. Plenty of decent pubs and beers – though few really outstanding ones. Best pubs visited were the Wilkes Head in Leek (a bit of a hike from the canal but worth it), owned by Whim brewery; and the Swan in Stone, an excellent conversion of a former canal warehouse, now serving a wide range of beers. These include a few brewed by Coach House under the Joules label – Joules being the local brewery closed by Bass in the early 1970s amidst a storm of protest led by the SPBW.

RACS held their AGM on 26 May and are currently getting ready for the annual beer festival at the Gate over the August bank holiday, where they run their own stand. They will have visited the GBBF by the time they read this and then head east to the Chappell festival in September. A trip to France is being planned for November.

Wantz branch paid a visit to Sawbridgeworth in early May. We spent a happy several hours in the Gate sampling a wide range of beers. We managed to pick a day when all but a couple of RACS members were in evidence, but Gary kindly let us have a look at the tiny brewery next to the pub. We enjoyed a day out in Barnet in early June. Some half a dozen pubs were visited, all with their merits. My favourite was the Old Mitre in the High Street, where we started and finished. This is an old coaching inn with a good range of ales on offer. At the end of the month we followed up our recent Brussels weekend with an evening at the Dovetail in Clerkenwell. This cosy bar hidden in a narrow alley serves about 10 Belgian beers on draught plus a very wide bottled range.

You will notice that only a few branches are covered here (of which I'm a member of two). If your branch is not featured it's because you've not bothered to send me any reports. Please put this right in future.

EMAIL ADDRESSES

If you want to receive up to the minute news about SPBW events, you can get this information in the comfort of your own PC monitor. Send your email address to John

Rooth (secretary@spbw.com) and he will add you to his circulation list. We promise that your email details will only be used for the transmission of SPBW material.

THE PERFECT PUB PAGE

The Lake District boasts a good number of pubs that are well worth a visit or two. There are also a number of worthy breweries in the county of Cumbria. ***The Old Crown*** in Hesketh Newmarket has brewed its own beer since 1988; both the pub and its ales make this an essential calling point.

This 18th century inn stands on the main street of a small village at the northern end of the Lakes, just beyond the peaks of Skiddaw and Blencathra. The brewery was set up by former teachers Jim and Liz Fearnley in a converted barn behind the pub, which they then ran. The couple sold the pub in 1995 to concentrate on running the brewery. When Jim and Liz retired in 1999, the Hesketh Newmarket Brewery Co-operative, a community enterprise run on democratic – all members hold an equal number of shares - and voluntary principles, bought the brewery. More recently a second co-operative was set up, this time to buy the pub when the former owner decided to retire. Each member has invested £1,500 and cannot sell on their shares – they have to be sold back to the co-op. The aim of both co-ops is to preserve the brewery and the pub for the local

community. The current brewer is Mike Parker, formerly brewing on a slightly larger scale with Bass. Thanks to a Government pay out for reviving the economy of areas ravaged by foot and mouth, a new cold store was opened earlier this year. This facility, opened by Charlie Windsor, will enable the brewery to expand its output.

The pub is small and compact – a small drinking area around the bar counter, a side room with pool table and a small dining room. There are usually 5 or 6 beers on, most of them named after local fells, and all of them distinctive and tasty. I particularly enjoyed Skiddaw Special and Doris' 90th birthday ale (originally brewed in honour of Liz's mother). The beers can also be found in selected outlets elsewhere in the Lake District. Brewery tours, followed by a meal in the pub, are available (phone 016794 78288).

If you're not lucky enough to live locally, the pub is not the easiest to get to. There is a bus from Keswick – but the service is restricted to certain days of the week (Sundays only in mid-summer). Best to get your boots on, tread the fells and work up a thirst!

R.J

To those of you who were expecting to find Part 3 of the **Wooden Casks** saga in this issue: apologies but boring technical difficulties meant that it became temporarily unavailable. Thanks to Dougal Sharp at Innis & Gunn the article is safely back in harness and you can look forward to reading the rest of it in the November issue. It'll be worth waiting for!

TO HULL AND BEYOND

Andy's Roving Report

Here's yet another scattering of inns from across our fair land, starting with a couple from the capital of the East Riding of Yorkshire. Sue had graciously suggested that we meet in Kingston Upon Hull so she could receive my humble gifts, it being her birthday. So, burdened by peacocks, ivory and apes, I journeyed forth by camel train.

Notwithstanding the efforts of the Luftwaffe and city council, there's still a fair few historical hostelrys remaining, especially in and around the Old Town. For those who have never been to this city (but intend to), may I suggest the **Old Black Boy** on the High Street as a definite watering place? Parts of the building date back to the 17th and 18th centuries, though the Local History Unit point out that the immediate area started developing in the 1330s! The Old Black Boy was first mentioned as a licensed premises in 1729 but I am unsure whether it has remained one continuously ever since.

There are 4 rooms altogether, 2 being upstairs, with the front one only open on weekends and the one at the rear containing the pool table. We remained downstairs however and sat in the back room, Sue with a half of Arundel Brewery's Winston Churchill Ale and myself with a bottle of Kriek. Another ale available was Fine and Dandy, a seasonal beer from Hyde's. For those on the lookout for something a bit different, note the

selection of Belgian beers, country wines and malts.

The ceiling in this room is remarkably high, the beams and shelves being positively covered with pump clips and bottles. The

wainscoting has a reasonable covering of paintings and prints, the whole being a housekeeper's nightmare. No carpet, just bare boards and very nice it all is too. Music aficionados should flock here on Thursday evenings for the regular boogie woogie sessions.

We strolled up the High Street from here to the area known as Drypool at the top end. Turning left along Alfred Gelder (who he?) Street we saw the **White Hart**, indeed, we'd have had difficulty missing it as externally the building is a superb example of Brewers' Tudor, dating from about 1904. Alas, internally all is not well, though there's a rare double curved ceramic bar counter by Doulton in the top part of the pub. Its twin is in the Black Horse in Preston. I opted for a very nice pint of Marston's Oyster Stout and we perused our surroundings.

Sue noticed a small table near the bar with a couple of 'Memory Lane' type publications on it, along with what looked like an ordinary photograph album. This turned out to contain a history of the hostelry, an excellent idea that should be copied by all caring landlords.

I can therefore inform you that the pub was knocked through into one room in 1981, destroying much ornamental tile work in the process. There is a pool table at the bottom (destroyed) end and this part of the tavern definitely lacks the atmosphere of the top part. Like the Old Black Boy, there is a ghost on the premises, but in this case nobody can recall what the story is. This is a decent pub and worth calling in at.

As an aside, this White Hart should not be mixed up with the Olde White Hart on Silver Street in the town centre. The latter is the famous 15th century version, with

loads of creakingly historical associations. Actually, we entered there later on where the minstrel, being informed it was Sue's birthday, produced his flageolet in honour of the occasion while the customers danced a Coranto.

I am certain that none of my articles over the years have mentioned any hostelrys from Castleford or, as the Romans knew it, *Lagentium*. So here is a first, the **Crimea Tavern** on Saville Street. I can't give you much history about this pub, bar observing the obvious connection with the Crimean War. I may even be wrong about that. In years gone it was a Hammond's house and I recall it belonging to the Boddington's estate in the early 80s, prior to that sublime brewery being absorbed by Whitbread. It is a two-roomed tavern of no great size with the tap room containing a pool table and dartboard, along with a remarkable number of adverts for biker rallies, the Crimea being home for the Riverside MC. The pub is a well-known live music venue and the stage is in the main room, where bands perform on Wednesday to Sunday nights. On our midweek visit we were treated to a John Cooper Clark poem followed by a burst of the Sex Pistols. I thought it was pretty good even though I was never a fan of

this particular musical style, if such it was. One of my companions remarked somewhat offhandedly that it was odd to hear someone copying a band that couldn't play in the first place. I have been reliably informed that the emphasis is usually on rock music. When the occasion demands, much larger soirees are held *al fresco* in the car park.

Beerwise things are quite unusual: the handpump in the taproom was dispensing Clarks' No 1 Clarets (yes, plural) for a mere £1.65. My compadres tried that and found it quite agreeable. For my part, I had caught sight of the bottle selection and purchased a bottle of Youngs Double Chocolate Stout for a distinctly cheap £1.50. This is surely even less than one would pay in an off licence. Also available in bottled format was the same company's Winter Warmer, but I bethought this too strong for a Wednesday evening. On a later visit, the cask beer was Everard's Tiger, with the bottle of the night being Marston's Old Empire IPA at £2 a go, still acceptable for a 5.7% ale. Thus if you like motorbikes, live music, or fancy seeing what the bottled offerings are, call in at the Crimea Tavern.

Andy Whitley

THE AYINGER BREWERY

A while back I visited the Ayinger brewery in Aying, about 40 miles

south east of Munich – about 35 minutes by S-Bahn train. The

tours cost about £4 per adult (or £3 for groups of 15 or more), but we were able to negotiate a discount for a party of 7. Our host and guide Heinz Meixenberger spoke excellent English, which would obviously rule him out of contention for a job as an English football manager should he fancy a change of career. Coincidentally we were accompanied on the trip by a Lithuanian lady brewer, just to prove that good quality beer is now available from previously unlikely places.

The Bavarian Reinheitsgebot (a beer purity law) governs all brewing in Germany. This allows only the ingredients of malted barley and wheat, water, hops and yeast to be used in the brewing process. In fact, originally even yeast was not added as wild yeast from the atmosphere was utilised to facilitate fermentation. After the fall of the Berlin Wall, even the East German brewers now all have to abide by this law. During the Warsaw pact days some East German brewers used animal bile instead of hops to instil bitterness in their beers.

Duke Wilhelm IV introduced the Reinheitsgebot in 1516. However, the first Gasthof (inn) in Aying dates back to 1385. The Aying family have been resident since 1800 and opened the brewery in 1878. Even today the barley used is obtained from their own family farms, adjacent to the brewery. The other significant element of local supply is that the water used is ST Andreas Mineral water, obtained directly from their own artesian well.

The current Aying brewery was opened after modernisation in

1999. This enables tradition to be combined with modern high technology and cost efficient methods. There are only two brewers as it is fully automated and computer controlled. The plant is surrounded by wooden architecture in the traditional Bavarian style.

Aying beers all use hop pellets, which are considered to be purer than flowers. These are stored to exclude air, and have a shelf life of three years. Aying buy in their own malt and, in common with most German beers, all of their brews use more than one malt.

The barley or wheat malts are mixed with hot water at 72° C. Starch is converted to sugar by enzymes present. The spent grain extract is recycled to make speciality German bread, as well as being used for animal feed. The hops are then added to form the wort. Pils type beers have greater quantities of hops added to give them their characteristic bitterness, as compared to the more malty, sweeter Dunkel type beers. The wort is cooled and then different yeast is added, dependent on the type of beer at between 6.5 and 9.5° C. Fermentation typically lasts about 8 days, but longer for speciality beers. The beers are then cellared or lagered (literally means stored) for between 2 and 12 weeks at 0-2° C.

The Aying beers are all quite strong, ranging from 4.9% up to the strongest beer Doppelbock Celebrator, which is a seasonal beer at 6.7%. The German tradition is that the very strong beers are only drunk during Lent.

Although Ayinger is in Bavaria, the brewery is not allowed to be represented at the Munich Beer Festival, as this is for Munich breweries only. This however does not stop them from producing an Oktoberfest beer (Kirta) – perversely the Oktoberfest is always in September.

My favourite beer was the unfiltered Keller (Cellar) beer, a bitter 5% brew. In all Ayinger make nine beers – including light and three types of wheat beer – which are brewed all the year round, as well as four seasonal beers.

All of the other beers are filtered, but not pasteurised (apart from those aimed at the USA market). They have a shelf life of one year, but are best consumed young, and through a large head of foam,

in order to maximise flavour. This is a sobering (if that is the correct phrase) thought, for visitors to the Oktoberfest. At the fest of course the standard measure is one litre, and by the time one reached the bottom of the glass, the beer will be quite flat. For that reason, beer is preferably served in 0.5 or 0.3 litre glasses.

In the bottling plant, 23,000 bottles can be filled in an hour at maximum capacity. These are electronically inspected, at a maximum rate of 73,000 per hour. Ayinger operate a collection policy, so that bottles are recycled 40-60 times on average. The bottling plant operates for 3½ days a week and if you're lucky you might get hold of one of them soon.

John Rooth

The Last Word – from Islay

SPBW member Paul Hathaway moved with his family from Derbyshire to the Isle of Islay last year with the intention of setting up his own brewery. Islay Ales produced its first brew – Finlaggan Ale - on 22 March. This 3.7% abv beer was brewed using pale and crystal malts, Golding, Mount Hood

and Styrian Golding Hops. Four barrels were brewed and were available at selected outlets on Islay the week before Easter. It was joined by 4.2% Black Rock Ale. Paul is hoping to bottle both beers so they should be more widely available. Good luck Paul!

PRODUCTS

SPBW products currently available are as follows:-

40th Anniversary Tankards

(white bone china with colour motif)

£10.00

T-shirts *(cask motif on red/navy/black; M, L, XL, XXL)*

£5.00

Sweatshirts *(cask motif on black/red/navy; M, L, XL, XXL)*

£11.00

Pint Glasses *(35th anniversary, straight, lined)*

£4.00

Polo Shirts *(grey, L, XL, XXL; or navy, XXL)*

£10.00

Ties *(multiple motif on blue)*

£6.50

(multiple motif on brown, maroon or green)

only

£5.00

Enamel Badges *(gold motif on black rectangle or brown motif on white oval)*

£3.00

- **Please add £1.50 per order to cover postage and packing.**
- **Please send your orders to: Bill English (details on page 2).**
- **Please make cheques payable to SPBW** and include a telephone number with your order. Allow up to 28 days for delivery.

Some back issues of ***Pint in Hand*** are available:- numbers 43; 44; 46-57; 60-62; 68; 70-81; 84-90. These can be obtained from the Editor (address on page 2 or via SPBW website) in return for twelve second class stamps to cover postage.

