CAMRA Bromley Branch e-Newsletter February 2021



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From the Archive, 1977

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The Bromley Branch *e*-Newsletter is published every month, on approx. the first day of the month.

Members who have 'opted in' to receive emails from the branch will receive an email to notify them when each newsletter is available to download from the Branch Website.



Beers to your doorstep





Welcome to the February e-Newsletter

In a normal year, January is regarded by many people as being a 'difficult month'. This could have been due to them attempting to have a 'dry' month, the general feeling of anti-climax after Christmas and New Year, or just that the weather outside is lousy. But February is normally much more cheerful, with the days getting longer, spring bulbs starting to appear, and you can finally stop pretending to be 'dry'.

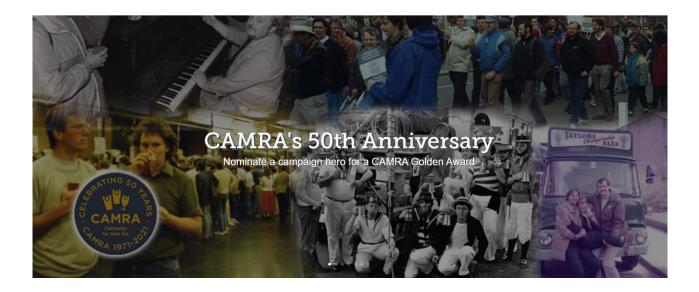
However, everything is different this year, and probably most of us are struggling to find very much to be cheerful about, maybe even more so after the recent suggestion that the hospitality sector may be required to stay closed until possibly May.

There is increasing concern that the extended period of closure will result in the permanent loss of many pubs and clubs. There is also the suggestion that the large pub chains are better placed to survive than are the small independently-run pubs, and that this will also disproportionately affect the smaller breweries, who don't have contracts to supply the big pub chains. Pete Brown, Chair of the British Guild of Beer Writers, wrote about this in the <u>Guardian</u> on 23rd January, and *The World Tonight* on BBC Radio 4 on 22nd January, featured interviews with Tom Stainer from CAMRA, and at the Kentish Belle (Bexleyheath) and Bexley Brewery. (Available to hear on <u>BBC iPlayer</u>, starts at approx. 34 mins).

Our pubs and clubs have been forced to close, and unfortunately, despite heavy lobbying, this time the Government has ruled that they are not permitted to sell drinks to take away. However, several pubs and at least one club in Bromley are now offering services to deliver fresh cask beers to our homes. See <u>pages 4 & 5</u> for more details of these places. I can confirm that an excellent pint of cask *Siren Yulu*, as delivered by the pub this afternoon, is adjacent to my PC as I work on this issue of the e-Newsletter.

Most of Bromley is within the delivery areas for at least one of the pubs or the club. If you have not yet done so, why not show your support of our pubs, and order some fresh beer to be delivered for you to enjoy at home?

Bob Keaveney, Editor



Good Beer Guide 2022

So, here we are. Stuck between a rock and a hard place.

The current lockdown is making the process of pub and club selection for the 2022 edition of the Good Beer Guide a seemingly impossible task, coupled with the knowledge that we (just like the Government) don't know when the current lockdown will actually be lifted. And then, once the lockdown does end, will it be replaced by other restrictions, and how will these effect the eventual re-opening of our favourite watering holes?

In the meantime, its business as usual with the anticipation that the next edition of the Good Beer Guide will go ahead as planned. For those wanting to know more, please have a look at the CAMRA <u>Discourse thread</u> entitled 'Good Beer Guide 2022 Pub Selection'.

Instead of the usual face-to-face Selection Meeting, accompanied by several pints of cask ale (purely for helping the meeting along, of course!), all CAMRA branches are going to have to adopt a different approach. The Branch Committee are currently looking at the available options, so this is still very much 'work in progress', however at least the deadline for submissions has been put back to April. By which time, we should have a better idea of how matters are going to pan out...

Nick White, GBG Coordinator

Bromley Pub and Club of the Year

In early 2020 Bromley CAMRA was able to select both a Pub and a Club of the Year for 2020, plus two joint runners-up for the pub award. A total of 33 members submitted nominations and 12 members of the branch also volunteered to be on the judging panel for the pubs. Unfortunately, all of the planned presentation events had to be cancelled due the first lockdown. The 2020 Regional and National rounds of the competition had also to be cancelled.

It is currently hoped that London Region CAMRA will be able to carry out judging for the London Regional rounds of the 2021 pub and club competitions during April to June, with all the 2020 branch winners being carried forward for judging this year. This is of course dependent on the current lockdown restrictions having been lifted by that time, enabling them to reopen their doors to customers.

This means that Bromley CAMRA will now not be undertaking a new selection process for either Pub or Club of the Year until next year.

Bob Keaveney, Beer Score Coordinator

The 2020 Bromley CAMRA Pub and Club of the Year

Star & Garter, Bromley. BR1 Orpington Liberal Club, Orpington. BR6

Joint Runners-Up

One Inn The Wood, Petts Wood. BR5 Real Ale Way, Hayes. BR2

All of the above are currently offering a delivery service for cask ales. See page 4

Draught Beer Delivered to Your Doorstep

We are very fortunate that several pubs, a brewery and at least one club are now offering delivery services. Whereas most are only able to deliver up to two or three miles, at least one pub can deliver to a wider area. Some pubs are also offering a food menu for takeaway and/or delivery.

For this issue of the e-Newsletter we have attempted to list all of the outlets of which we are aware. However, unsurprisingly, this is a fast-changing situation, therefore this information may already be out of date by the time you are reading it. Members are advised to check with the individual pub/club websites or social media for the latest situation.

How to order your beers varies between the outlets. Some have set up very professional on-line beer ordering sites, whereas some others ask for you to submit your orders by email or text.

On the next page we also list some places where you can still collect beers to take away.

If you know of a pub or club offering services during lockdown that is not listed here, do please tell by sending an email to social.media@bromley.camra.org.uk







Some examples of beer ordering websites. (From top: Crown & Anchor, Star & Garter, Southey Brewing)

BR7, SE20 and TN16 are listed on the next page

BR1

Crown and Anchor

https://www.crownandanchorbromley.com/.

Star & Garter

- https://starandgarterbromley.com/
- https://twitter.com/StarGarterBR1

BR2

Bitter End Bar

https://twitter.com/thebitterendbar

Greyhound (Keston) (Food)

https://twitter.com/GreyhoundKeston

Real Ale Way

https://www.facebook.com/THEREALALEWAY/

Shortlands Tavern (Food)

https://twitter.com/ShortlandsTaver

BR3

Three Hounds Beer Co

https://www.facebook.com/ThreeHoundsBeerCo/

Br3wery

See next Page

BR5

One In The Wood

https://twitter.com/oneinnthewood

BR6

Orpington Liberal Club

- Deliveries only to club or CAMRA members
- https://twitter.com/OrpLibClub
- https://orpingtonliberalclub.co.uk/delivery/

Rose and Crown (food)

http://www.the-roseandcrown.co.uk/

Lockdown Deliveries continued:



BR7

Cockpit

https://order.storekit.com/the-cockpit/menu

Imperial Arms (food)

https://imperialarms.touchtakeaway.net/menu

SE20

Southey Brewing

https://www.southeybeershop.com/

Alexandra (food)

https://www.facebook.com/TheAlexandraPenge

TN16

Old Jail (food)

https://www.facebook.com/oldjail/

Draught Beer Available for takeaway

BR3, BR3wery

https://twitter.com/br3wery

SE20, Craft Metropolis

- https://www.craftmetropolis.co.uk/the-pub/
- https://twitter.com/CraftMetropolis





Important Note:

Please note that the information on these pages was believed to be correct at the time when this e-Newsletter was being prepared, however the situation is likely to change on a regular basis.

Please check the relevant social media or websites for the latest news.

There is also the Brew2You app:

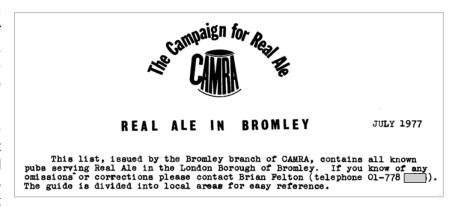


From the Archive, 1977

During 2021, CAMRA's 50th anniversary, we hope to be able to publish a number of features looking back at beer in Bromley during the last 50 years.

For many years, drinkers in Bromley have taken it for granted that there would be a wide variety of ales available across the various pubs in the borough.

That choice was not available in 1977, although at the time it was probably seen as 'good news' that 18 different beers were listed, from nine different



breweries. As a recent comparison, in 2019 Bromley CAMRA received beer scores for more than 1,000 different beers from about 350 breweries.

There were 44 real ale pubs listed in the 1977 guide, all but six of which were from 'The Big Six' national brewers. Those of us 'of a certain age' will probably remember those days, when the choices available to us were mostly beers such as Ind Coope Bitter and Burton Ale, Charrington IPA and Bass, and Courage Directors Bitter etc. The only slightly unusual beer listed in the 1977 was Theakston Old Peculier, at Ye Olde Whyte Lion.

Beckenham		
CLOCK HOUSE	Beckenham Road	Ind Coope Burton Ale (h)
GEORGE INN	High Street	Ind Coope Burton Ale (h)
JOLLY WOODMAN	Chancery Lane	Charrington IPA (h) Charrington Bass (h)
Biggin Hill OLD JAIL	Jail Lane	Ind Coope Bitter (h)
Bromley		
BRICKLAYERS	Masons Hill	Shepherd Neame Bitter (h)
CROWN & ANCHOR	Park Road	Courage Directors Bitter (h)
FREELANDS TAVERN	Freelands Road	Courage Bitter (h) Courage Directors Bitter (h)
OAK	Widmore Green	Whitbread Bitter (h)
RAILWAY SIGNAL	Masons Hill	Ind Coope Burton Ale (h)
SWAN & MITRE	High Street	Ind Coope Burton Ale (h)
WHITE HORSE	Palace Road	Charrington IPA (h)

Shepherd Neame was represented by four pubs, including the Sawyers Arms on Bromley Common (now converted to a McDonald's). The Crown at Leaves Green is listed offering four Shepherd Neame cask beers: Bitter; Special Bitter; Mild; and Stock Ale.

Young's was available at the Bull's Head Hotel in Chislehurst and at once-famous Golden Lion, the free house in Penge, which was also the only listed outlet for any Fuller's beers.

It is particularly sad to note that 14 of the 44 pubs listed in 1977 are now permanently closed.

The full list can be viewed on the Bromley CAMRA Website via this link.

Acknowledgements

Thank you to:

- Dave Lands, of Croydon & Sutton Branch, for providing us with an image of his (well-used) copy of the 1977 guide.
- Chris Crowther, for supplying a copy in pristine condition
- Barry Phillips and Tim Wilding for facilitating publication

Good Beer Guide 1977

Eight Bromley Pubs were listed in the 1977 edition of the Good Beer Guide:

- Bull's Head, Chislehurst. BR7
- Crown, Chislehurst, BR7
- Five Bells, Bromley Common. BR2 (*)
- Golden Lion, Penge. SE20 (*)
- Jolly Woodman, Beckenham. BR3
- Rising Sun, St Mary Cray. BR5 (*)
- Sawyers Arms, Bromley Common. BR2 (*)
- Shortlands Tavern, Shortlands. BR2
 - (*) Now closed











Five Bells (L) and Sawyers Arms

Recent photos thanks to Chris Crowther



CAMRA News

The Branch Secretary runs through some of the (mostly) non-Covid national and regional news from CAMRA.

As I write this up, the snow is falling lightly on the ground and my memory goes back to a long-ago day spent walking from New Addington to The White Bear (Farleigh). I passed children making dens out of 10-foot snowdrifts, to arrive and find the pub open with the barman and a local farmer sitting in the snug with a log fire roaring up the chimney and a remit that if you wanted a pint you poured it yourself, left the money on the counter and came back to the fire. The walk back was a long and difficult one...

The White Bear was cut off for weeks that winter and had to advertise once Featherbed Lane was re-opened!

So, back to business, what has happened (apart from the obvious lack of take away beer)?

Rescuing your local

A reminder that campaigners can save their local pub with CAMRA recognising those in Sowerby Bridge, West Yorkshire, for saving the Puzzle Hall Inn and those in Tollerton, Nottinghamshire, for saving The Air Hostess pub. They were awarded the prestigious 'Pub Saving Award' and Runner Up for the award respectively. Read more about this via this link.

Now with so many of our pubs presently closed and some perhaps may not even re-open, if you have concerns about your local, please tell Bromley CAMRA. Contact@bromley.camra.org.uk



The Puzzle Hall Inn, Sowerby Bridge

Lockdown Issues

CAMRA continues to argue that pubs and breweries need more financial support to survive the new lockdown. CAMRA Chairman Nik Antona, commenting on the lockdown and the announcement of grants up to £9,000 for hospitality businesses, said that the latest lockdown is yet another devastating blow, and that it is clear that the Government must introduce a new long term and sector financial support package to help those businesses survive. Nik also highlighted the need for pubs to be able to operate on a level playing field with supermarkets and off licences. To read more about this follow this link.

This was followed-up by the request for pubs to be able to trade as off licences during lockdown. CAMRA launched a bid to give struggling pubs some much-needed money into their tills by allowing them to be able to sell beers and ciders in sealed containers, for people to take away and enjoy at home. See more here.

Responding to comments by SAGE scientists that hospitality businesses should remain closed until May, Nik commented that, if hospitality businesses are forced to stay closed for several months to come, then we risk seeing thousands more pubs, and the local breweries that serve them, going bust, which would be devastating for local communities and jobs.

He urged the Government to bring forward a long-term financial support package for the beer and pub industry - extending the business rates holiday, ongoing grants and furlough support as long as there are restrictions on trading, and extending the VAT cut on beer to help wet-led pubs. For more see this link.

There is a lot more on the subject of lockdown, pub closures and the like available on the CAMRA website. However, I will leave you with the suggestion made by CAMRA to Rishi Sunak that the Government should consider a cut in tax on draught beer to help our pubs survive once restrictions end – that the tax charges to beer served on tap should be cut. Now I have being saying that for years! More on this item follow this link.

Small Brewers Relief

There has been a release of the Technical Consultation on Small Brewer's relief with, it seems, 73% of small brewers (surveyed) saying that they are content with the present structure of this relief – even though around 150 small brewers will be paying more tax!

CAMRA further observed that the changes have come at a time when the Government should be providing more support rather than planning on withdrawing tax relief. For more see <u>this link</u>.

The Great British Beer Festival - Winter - at home!



Tickets are now on sale for The Great British Beer Festival Winter at Home, taking place from 19-21 March 2021. The festival, which was due to be held at New Bingley Hall, Birmingham, will instead be held in the comfort of your home, in line with Covid-19 restrictions.

Festival-goers will be able to take part in personalised beer tastings from some of the UK's leading experts, featuring skilfully collated beers, ciders and perries.

Ticket holders will also have access to a vast array of recorded content covering entertainment, food and recipes, books, beer tastings and brewery tours, as well as live roundtable discussions with beer experts.

For more information, see winter.gbbf.org.uk

And Finally:

The CAMRA Golden Awards – deadline 16 March 2021

As you are probably already aware by now, this year CAMRA is celebrating its 50th anniversary. Follow this link for more information about the celebrations and CAMRA's history.



CAMRA has now launched the Golden

Awards, which celebrate the people, pubs, clubs, breweries and cider producers who have changed the face of the industry over the last 50 years.

All CAMRA members are invited to make a nomination for a series of awards, the winners of which will be announced throughout 2021. A total of 50 recipients will be recognised for their valuable contribution to the world of beer, cider, pubs and clubs and their dedication for improving consumer choice since CAMRA was founded. More information is available via this link.

Kent Sadler. Branch Secretary

Home Brewing

This month Branch Chairman Charles Tucker writes about his latest brew, a Golden Oatmeal Stout.

Porridge for breakfast anyone?

I'm sure many of you enjoy a bowl of porridge and appreciate that it is made from rolled or flaked oats. Flaked barley is often used also as a base for thicker porridge and for that other breakfast favourite muesli. Aficionados of the beer style 'Oatmeal Stout' will also know that these ingredients, as well as the more usual brewing malts, are used to make this luscious dark ale.

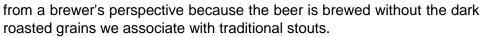
The most well known of Oatmeal Stouts is probably that brewed by Samuel Smith of Tadcaster. This ale is almost black opaque, wonderfully silky and smooth textured with a complex medium dry palate and bittersweet finish. The flavour has roastiness, chocolate, and a slight coffee flavour arising from the mix of darker crystal, roast and chocolate malts used in the grist. Generally, oatmeal stouts are sweeter then the dry Irish stouts and it's the oats that give it the smoothness.



So how would you feel if someone gave you a golden coloured and clear Oatmeal Stout? And then told you there are absolutely no dark or roast malts in it? Welcome to the enigma of the "Golden Oatmeal Stout"! Though not a recognised beer style, Golden Stout has been popularised by many craft breweries as a bit of a novelty beer. For my brewing article this month we take a look at how to brew one.

What is a Golden Stout?

A golden stout is technically a beer that tastes like a rich dark stout, but without the colour. Most have a blonde or perhaps amber colour. It is certainly a novelty or niche beer, but interesting to make





The illusion is pulled off by brewing the beer using traditional stout ingredients, but without the dark and roast malts. Often flaked oats and/ or flaked barley are used to add a rich body to the beer. To get the "roast" flavours, coffee beans and cacao nibs (raw crushed cocoa beans) are used.

While there is no defined style for Golden Stouts, most attempt to approximate the flavour of a traditional English Stout. This would place it in roughly the 5-7% ABV range with a starting gravity between 1.050 and 1.075. Depending on the overall goal, bitterness could be as low as 25 IBUs up to perhaps 60-70 IBUs for a bitter American example. To maintain the illusion, colour should be in either the Blonde (6-14 EBC) or perhaps into the Amber (14-22 EBC) range.

Designing a Golden Stout Recipe

Most Golden Stout recipes start with a 75-85% base of Pale Malt, though some use Pilsner malt for up to half of that portion to lighten the colour. I prefer Maris Otter as it provides a good malty base. To this, we typically add 15% either flaked barley and/or flaked oats to provide the deep rich body and smoothness needed for a stout.

Some recipes use Munich malt or light Caramel malt to provide additional sweetness to the base. This can be important for sweeter stout styles. For hops, you would use traditional English varieties

like East Kent Goldings or Fuggles. You want a balanced bitterness to malt ratio, with neither being dominant. To brew the beer, a "full body" mash schedule is used in the 68C range. Fermentation is carried out using an English ale yeast.

The final step, of course, is to add the critical coffee/chocolate flavouring without significantly changing the colour of the beer. This is done by steeping a combination of coffee beans, cacao nibs, and sometimes also vanilla in the raw beer, either late in the fermentation or at the bottling/kegging stage. Adding these flavourings can be a bit technical and must be carefully done to get the right-flavour balance and not spoil the beer's character.

Have a look at my brewing blog via this link to see how the brewing of this unusual beer was done.

Charles Tucker

The February Quiz

Our Quizmaster Martin Gee has set this month's quiz on the theme of Geography.

Welcome to this month's quiz! Following a request by one avid quiz fan, the answers to the monthly quiz will now be published in the same month's e-Newsletter. Therefore, you now won't have to wait a month to find out the answers.

- 1) Name the hilly area on the border between Syria and Israel, which was the location of several bitter Arab/Israeli confrontations during the 1950's 1960's and 1970's
- 2) Gascony was a former duchy of which Country?
- 3) In which Asian country is the city of Da Nang?
- 4) In which country is the Badalona cave system?
- 5) Which German city is further south: Bonn or Cologne?
- 6) In which country is Disappointment Lake?
- 7) The Blue Ridge Mountains form part of which mountain system?
- 8) In which country is Transylvania?
- 9) In which country is the port of Dieppe?
- 10) About 70% of Venezuela's total oil production is obtained in and around which lake?

For the answers to this month's quiz, please see the final page

Here are the answers for the January quiz:

- 1) Lucille Ball; 2) Glenn Close; 3) Wile E Coyote; 4) Charles Gray; 5) Frank Oz; 6) Shane Fenton;
- 7) The Wailers; 8) The Spy Who Loved Me; 9) J Wellington Wimpy; 10) Hispaniola.

Front page photo credits. (From top)

Beers delivered from: The Cockpit, BR7, by Barry Phillips. Star & Garter, by the Editor



Contacting Bromley CAMRA

Website: bromley.camra.org.uk/ Twitter: twitter.com/CAMRAbromley/ Facebook: facebook.com/bromleycamra/

General enquiries about the branch should be sent to: branch.contact@bromley.camra.org.uk

All officers of the branch can be contacted direct by email, full details can be found on the branch website: https://bromley.camra.org.uk/about-us/contact-us/

The next issue of the Newsletter will be published on 1st March 2021

You can contact the editor by email: newsletter.editor@bromley.camra.org.uk.

The views expressed in this newsletter are those of their individual authors and are not necessarily endorsed by the editor or CAMRA.

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Answers to this month's quiz

1) Golan Heights; 2) France; 3) Vietnam; 4) Norway; 5) Bonn; 6) Australia; 7) Appalachians; 8) Romania; 9) France; 10) Lake Maracaibo