## BEER Around

*FREE* Ere

No. 116 Apr/May 2004 - 7,000 copies distributed to 400 pubs Peterborough & District Branch of CAMRA, the Campaign for Real Ale www.real-ale.org.uk www.beer-fest.org.uk



PUB OF THE YEAR AWARD

BOTTLED BEERS AT CHARTERS. BOCK BEER, PUB NEWS, LOST PUBS & MORE STORIES INSIDE.

#### Peterborough CAMRA's Pub of the Year 2000

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12.00-10.30pm

#### **EDITORS MESSAGE**

Hello again - I was walking along to the pub yesterday and I noticed that the bulbs were starting to shoot out of the ground and buds are starting to appear on the trees; Spring is here at last I thought and better weather should be on the way. This means that now is the time to start planning beer festivals for spring and summer. It may seem along way away , (as I write this its snowing) but it is surprising how time flies. Remember the next issue of Beer Around Ere will be the May/June issue so if you want the drinkers to know about an event you need to plan your advertising now. So while your reading this and enjoying a pint why not ask the landlord if he is planning anything and remind him to phone us.

Marcus Sims - Editor.

Background - a Mash Plate commonly found in breweries.

The next issue of BAE will be published on Monday 3rd May. We must have your stories, news and advertisements by Friday 16th April at the latest. Late copy cannot be guaranteed entry.

Please contact David Murray on 01733 560453 for all of your advertising needs.

Please send pub news to Steve Williams at steve@pubhistory.freeserve.co.uk or 07802 896641.

Send stories and other copy to Marcus Sims at marcuscartoons@aol.com or 01733 558481.

Beer Around ëEre is published by Peterborough & District Branch of CAMRA, The Campaign for Real Ale (Copyright 2003). Views or comments expressed in this publication may not necessarily be those of the Editor or of CAMRA..

#### **DIARY DATES**

#### MARCH

**Fri 12** Branch Social. Trip to Ely Beer Festival by train. Meet at station 5.45pm for 5.57 train to buy group-save tickets, cost approx £4 - £5.

Fri 12 to Sat 13 2nd Elysian Beer Festival. Sat 13 Visit to Adnams Brewery, Southwold. This is now SOLD OUT. However a few seats on the bus are available for those wishing to do their own thing in Southwold and then the party for mystery pub stops on the way home at a reduced price of £10. Bus departs Brewery Tap 8.45am, return to P'boro about 9.30pm.

**Sat 20** Tour of Historical Pubs in Manchester by train. Alternative tour of "tickers" pubs. Meet at station 7.15am for 7.29 train. Return to Peterborough around 9.45pm.

Sat 20 Meeting of Light & Dark Supporters (LADS) in the Coal Heavers Arms from 1pm. Thu 25 GOLD AWARD Presentation &

Branch Social. Otter's Pocket, Stamford 8.30pm. Some free beer & food laid on! Meet at Station 6.30 (& visit other pubs first) or 7.30 & buy group-save tickets (approx £2.50 per head). Return in time for buses to all destinations.

**Wed 25** Committee Meeting. Charters, Town Bridge, 8.30pm.

**Thu 25 to Sat 27** Leicester Beer Festival at the Charatar Patidar Samaj, Bay Street.

#### APRIL

**Thu 8** GBG Ten Year Award to the Goat, Frognall, 8.30pm. Bus departs Brewery Tap 7.30pm and includes visits to other Deepings pubs. Cost £4.

Fri 9 to Mon 12 Beer Festival at the Green Man, Stamford.

Fri 9 to Mon 12 Beer Festival at the Peacock, London Road.

Sun 18 Sunday crawl by bus to Wisbech and March area. First of the year, includes usual lunch stop. Bus leaves Brewery Tap at 11.15am. Cost approx £7.

Mon 19 Music Quiz with prizes at the Solstice (Tara Suite) hosted by Ian Grey of Lite FM. £5 per team of four, registration at 7.45pm for 8.00pm start.

**Tue 20** Committee Meeting, Hand & Heart, Highbury Street, 8.30pm.

**Mon 26** Open Beer Festival Meeting, Cherry Tree, Oundle Road, 8.30pm.

**Fri 30 to Mon 3** Spring Beer Festival at the Coalheavers Arms, Woodston.

#### MAY

approx £10.

**Thu 6th** Branch Social. A central pub crawl of outlets serving a regular Mild. Meet Palmerston Arms 7.00pm; Coalheavers 800pm; Charters 9.00pm & Brewery Tap 10.00pm.

Sat 8 to Sun 9 First Beer Festival at the White Swan, Woodnewton.

**Wed 19** Committee Meeting, Palmerston Arms, Oundle Road, 8.30pm.

Sat 22 Tour of Historical Pubs in the Black Country by train - all featuring a mild!

Sun 23 Sunday crawl by bus to Northants area. Includes usual lunch stop. Bus departs Brewery Tap 11.15am. Cost approx £7.

Sun 30 Back by popular request, Bus Trip visiting three rural pub beer festivals in one day! Exeter Arms, Barrowden; Willoughby Arms, Little Bytham & Chequered Skipper, Ashton. Bus departs Brewery Tap @ 11:15, cost



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We are sorry for the increase in cost, but the magazine is now regularly more than 60g

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PAUCNERG:

Sean P. Reynolds PEA, MSEA, FLIA. Nicola J. M. Reynolds BA (Huns), CEA.



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Sean Reynolds, Senior Partner, is a life member of CAMRA.



Some of our more intrepid members travelled to Somerset recently to present Gold Award from the Beer Festival to Broadoak for their Moonshine Cider and then nipped over to Thatchers to present them with the Bronze.

#### The Ladís Prayer

Our beer

Which art in barrels
Hallowed be thy drink
Thy will be drunk
I will be drunk
At home as it is in the local
Forgive us this day our daily spillage
As we forgive those that spillest against us
And lead us not into the poncey practise of wine tasting
And deliver us from alco-pops
For mine is the bitter
The ale and the lager
For ever and ever
Barmen

#### Continental Beer/Lager At Charters

In December Charters hosted a week long continental bottled beer/lager festival and what a success it was. So much so that we have decided to continue with the theme permanently. We are keeping a range of around 20+ beers and lagers.

You can expect to see many different types of beers/lagers from all around the world in our ever-changing range. We have a good base of 10-12 different Belgian beers, which also change regularly, ranging from the ever-popular Felix Kriek to Duvel and Satan Red and we also have three different Belgian Pils.

We are also keeping 3-6 different American beers from The Goose Island and Anchor Breweries, which also proved very popular from the December Festival. We are looking at Beers/Lagers from many different countries for the future i.e. Kenya, Norway, Sri Lanka and the West Indies.

Many of the beers we may have only once, but if our customers are drinking us dry on certain lines then we will strive to get them back as often as possible. We guarantee that if you come along with an open mind and a willingness to try there will be something for everyone.

If you have any ideas, suggestions or queries about this or anything else we do here at Charters do not hesitate to contact us on 01733 315700 or e-mail us at manager@charters-bar.fsnet.co.uk.

James, Charters.



PETERBOROUGH AND DISTRICT CAMRA PUB OF THE YEAR 2004

# SPRING BEER FESTIVAL April 30th - May 3rd

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FULL PAGE FOR BREWERY TAP / CHARTERS ARTWORK

# 8th & 9th MAY 2004. 1st EVER BEER FESTIVAL at the WHITE SWAN, WOODNEWTON.

An Independent Family Run Freehouse.

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Free carry out containers, 4 pints for the price of 3.

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11.00am to 11.00pm Saturday q 12.00pm to 10.30pm Sunday.

BBQ available all day plus hot and cold filled rolls.

For more details ring DAVE on

01780 470381.

Boules Doubles Charity Event In aid of the RNLI Sunday 9th May 2004 at the village of WOODNEWTON. Registration (and breakfast baps!) From 9.30am at the White Swan P/H Play starts 10.30am Teams Guaranteed 5 games Competition fee £10 per team Boules will be available for any 1st timers. To enter your team/s you can leave your details with Dave at the White Swan

01780 470381

The organisers would appreciate entries before the event date as numbers may be limited due to availability of terrains. Please quote team name & players names.

## Lost pubs of Peterborough The Queen Adelaide, St Mary's Street, Eastgate.



Between the years 1956 and 1962 nearly 100 houses had been pulled down under the St John's Street area demolition scheme. Amongst all the rubble - one important building was to remain, for a short while at least - The Oueen Adelaide.

Frequented by many locals over the years the Queen held a strong hold over the community like so many other pubs in the city's past. When all the surrounding houses had been demolished and the customers scattered to the four corners of the area - they would still travel from their new homes in Westwood, Dogsthorpe or Stanground to meet up again and sup a pint or two.

The last hosts were Elsie and Vernon Jordan. Elsie had been born at the pub in 1899 when her dad, Jim Bye held the license. Jim was best remembered for drinking nothing but milk with his meals and despite that unusual activity for a pub landlord he never hesitated to buy a round for his regulars. In fact, he always ate his lunch and supper in the Tap Room, playing cards or dominoes at the same time. Jim kept going until he was 92.

St Mary's flats now occupy the site.

If anyone has any old photos of local pubs, people in pubs or any personal memories we'd love to hear from you.

Steve Williams

Peterborough Pub Archivist

steve@pubhistory.freeserve.co.uk or 07802 896641

## What do 42,000+ visitors and a bloody great fence make?



#### Answer: A great advertising opportunity...

The opportunity has arisen this year to sponsor a banner at the Peterborough Beer Festival.

#### Why should you consider sponsoring a banner?

Your company can use this format to advertise its products and services to the 42,000+ visitors over the six days of the festival, including the trade session which has many local and national businesspeople networking over the

afternoon. Each of the banners will be placed in a prominent position on the fencing to the side and back of the festival site, facing inwards.

So, to promote your business or products and support the largest outdoor Beer Festival in the UK call 01536 358670 or email N.Richards@btinternet.com for an information pack.



Peterborough Beer Festival 2004 Sponsorships 24th - 29th August 2004 The Embankment

#### Pub News: A round up of local (appenings around (Ere

#### **New Hosts**

The **Blue Boar** at **Eye** is now under the guidance of new hosts Mark & Tracy Sewell. Both are avid fans of our little beer festival on the Nene Embankment and plan to hold their own to give us a run for our money. The Blue Boar was refurbished several years ago and things looked great for a while with numerous ales on offer. Times change as they do and the range diminished. It's Mark and Tracy's intention to rectify those shortcomings and build up the real ale trade. So if you're in Eye (and it isn't that far) then nip in and say hello and give this enthusiastic couple some encouragement.

Also new, Paul and Mandy Cordwell, will be taking over at the Coal Heavers Arms. Paul, an ex miner, will be looking to have a wider beer selection, an event every month and a bit of coal mining charm about the place.

#### It's a charity thing

Quite a number of pubs have been busy raising cash for good causes recently.

The **Walnut Tree** in **Deeping** has handed over a cheque for £5,000 to the family of David Wilson who recently died of cancer.

While the **Cherry Tree** in Oundle Rd continue to do their 'own thing' and have raised about £13,000 this year for the RNIB. One of their escapades included the staff and customers putting on an adult version of Oliver Twist.

Meanwhile North of the River the **Hand & Heart** is continuing to add to the coffers of local good causes by holding a charity auction in aid of Sue Ryder to coincide with National Pub Week (Saturday 21st February). Over the last 3 years the Hand has raised over £5,000 and this year's auction will include such objects of desire as a drive in a Formula 1 simulator, drive a steam roller and a trip on a narrow boat with dinner. The usual drink and food will be up for grabs as well.

The **Black Bear** in **Walsoken** are holding a charity race evening on March 19th in aid of the Cystic Fibrosis Trust. With 64 horses to go round there's plenty of opportunity for you to own a horse for a fiver.

#### Beer Festivals large and small

Rumours are rife that this year's Peterborough Beer Festival will not take place due to the change in the Licensing Laws. We can state that this is not the case and that the Alcohol License has ALREADY been granted. Let's have no more of this tittle-tattle if you please!

The **Peacock** in London Rd will be holding it's very first beer festival over the Easter holiday. Twenty or so beers are promised with at two 'Festival Specials'. The **Green Man, Stamford** are having their regular Easter bash. The **Coalheavers Arms** in Woodston will be holding their usual Spring Beer Festival from Fri 30 April to Mon 3 May. The **White Swan** at **Woodnewton** are holding their first beer festival on 8th & 9th May.

#### **Pubs Closed**

Some local residents have noted that the **Comet** at Elmfield Rd has 'closed for refurbishment'. Lets hope that this is just a temporary situation and that the pub will not join the ever increasing

list of defunct boozers - Coach & Horses, Norfolk, 6 Bells, Bridge - I could go on....

Peterborough fire crews were called out to the boarded up **Coach & Horses** in Fletton on the evening of Wednesday 10th February to what appeared to be a fairly serious fire. The pub sustained major damage in the upper rooms and to much of the roof. The pub had recently been earmarked for redevelopment into flats with the large car park being used for housing. Are we to assume that the building will now be demolished as it's very difficult to make a case for retaining a burnt out shell of a pub!

#### Music and Entertainment

The **Coalheaver's Arms** is holding regular acoustic music sessions every other Sunday from 2-4pm. The next one will be March 14th. The musically talented are invited to come along and join in and the musically inept are invited to come along and listen.

The **Eight Bells** is holding regular Irish dancing sessions. If you want to see what it's all about then visit the Eight Bells on any Tuesday to see the dancers in full flow.

#### Refurbs et al

The **Horse & Panniers** in Church Street, **North Luffenham** has been bought by the owners of the Fox & Hounds in North Luffenham. Due to reopen in late Feb or early March.

The Halfway House in Stamford Road, South Luffenham is now called the Coach House Inn.

The **Ship Inn** at **March** is currently having the thatch replaced on the roof. It's thought to be 50 years since it was last thatched.

#### Pubs looking for new landlords

The **Golden Lion** in **Stanground** and the **Woodston** (in Woodston) are looking for new lease-holders. Interested in being the master of your own destiny? Details from Punch Taverns at www.punchpubs.co.uk. If you've got a bit more cash in your pocket you could also have a look at the **Windmill Tavern** in **Orton Waterville**, the **Kings Arms** in **Polebrook** or the **Dog in a Doublet** on North Bank which are all available for sale.

#### And finally - An Antipodean dilemma

In these troubled times when local pubs seem to close at a frighteningly regular pace we should spare a thought for the poor unfortunate residents of Marble Bar in Western Australia. The last remaining pub, The Iron Clad Hotel, which has served the community for 111 years, closed mysteriously last month. Their nearest pub is in the 'nearby' town of Port Hedland a round trip of 400km! That would be bad enough, but to survive without a cold one in a town famous for it's record breaking 161 days of continuous sunshine and temperatures of at least 37 degrees C - it could drive you to drink!

If you've got a snippet of news about a pub and think it should appear here then:

Send your Pub News, snippets, tittle-tattle, writs and threats to Steve Williams, 15 Hawthorn Rd, Peterborough, PE1 4PA

Email steve@peterborough2000.freeserve.co.uk

#### 30 Beers for 30 Years - Update

2004 is a very special year for Peterborough & District CAMRA, as the branch is celebrating its 30th Anniversary. In addition to all of the special events that will be taking place throughout the year, our Social Secretary Bram (Paul Brammer) is commissioning 30 different breweries to each produce a special beer for us. All local breweries are to be invited to take up the challenge, as well as popular brewers from further a field. Some of the brewers who have already agreed include Church End; Fenland; Glentworth; Grainstore; Milton and of course, Oakham Ales.

It is hoped that all different beer styles will be represented, with their strengths ranging from the ridiculous to the sublime! At least one of the beers brewed in May will be a mild. The pump-clips are to be designed by the branch, with each one featuring an icon of Peterborough & District CAMRA. The first of these beers will be available in March, with the others appearing at regular intervals through the year.

Two outlets have already decided to take a cask of each brew, even before they knew what they are! Highly commendable, I'm sure you'll agree. One of these is our current Pub of the Year, the Coal Heavers Arms on Park Street, while Charters on Town Bridge, the previous winner of the award, has also agreed. We do hope a lot more licensees will join in the fun, although it is not necessary to take all of the beers!

The availability of some of the beers will be restricted by brew length, in some cases to perhaps just half a dozen firkins, so any licensee interested is advised to register their interest without delay! (Orders or enquires regarding further information please call Bram on 07903 651583.) Some of these specials will also be available at Peterborough Beer Festival on the Embankment, 24th - 29th August.

The pump-clip for the first beer will feature the Bull at Market Deeping, the birthplace of what has since evolved into the branch we have today. The beer is being produced by Grainstore of Oakham and will be a traditional coloured ale with an ABV of 4.5% entitled "Bully Off". This will be available from the second week in March.

The second beer will be a premium bitter with an ABV of around 4.4 brewed by Church End called "Bus Pass Special", and will honour local stalwart Gilbert Cole. A life member, Gilbert has been involved with the branch since day one and has continued to campaign tirelessly since. The launch of this beer mid-March coincides with his 75th birthday and the name reflects the free bus pass presented to him by the branch several years ago for his sterling work.

Paul Wright, another long standing life member will be featured on the third in the series. Paul was the organiser of the very first Peterborough Beer Fest and has been involved in many other Camra activities, including Peterborough Camra Cricket Team. This beer is still being arranged but should be available by the end of March.

At least 4 beers are being produced during April as there are numerous local beer festivals to showcase them at. Milton of Cambridge will be brewing a special to coincide with the Coal Heavers Arms Beer Festival, being held the bank holiday weekend commencing 30th April.

Finally, if any other brewer would like to produce a beer for us then please get in touch. Collection and delivery can be arranged for breweries not normally supplying the Peterborough area.

PS. Please check out our website for regular updates on these special beers. www.real-ale.org.uk

#### Whatis Brewing Around iEre

The Grainstore Brewery have produced their popular premium beer Ten Fifty in half litre bottles. The beer is bottle conditioned and so can honestly be described as "Real Ale in a Bottle". Available from the Grainstore next to Oakham Station and a few local suppliers at the moment. Let's hope that one or more of the big supermarket chains catch on and start stocking this excellent take-home brew.

Over in Chatteris it's all change soon, we here. Apparently Rob has sold Fenland Brewery, kit, recipes, et al and the brewery is likely to move to Ely in the future. Apparently, part of the deal is that Rob cannot brew beer for a couple of years as part of the deal. We're sure he will be happy of a rest but we all reckon he will be back brewing again in the future.

Vague rumours of a new brewery in the Deepings area in the not too distant future. It's a will it - won't it at the moment.

In Peterborough, Oakham Ales will be producing a new beer for St Patricks Day. This will be a 4.3% Stout called Snakecharmer and will use Bullion hops, the ones that used to be used in Guinness Original. Why St Patricks day - Well it's a stout for one thing and that's the day that the Beer Festival starts at the Brewery Tap. And Oakham Ales have won yet another award, this time they've got a Gold Medal for bottled JHB Extra from the International Beer Competition 2004.

#### Letís Make May Mild This Year

May is the time of year when CAMRA chooses to make a special celebration of Mild Ales and yet each year in this area we struggle to make much of it.

This might not be particularly surprising were it not for the fact that East Anglia was one of thegreat the strongholds of Mild. Many think of Mild as being only popular in the heavily industrialised areas of the country and, indeed, it was popular there where a refreshing weaker and sweeter brew enabled those that had been labouring it the heat to quickly recover body fluid and energy.

But Mild was also popular in East Anglia where field workers found that it was the ideal recovery from agricultural toil.

On Thursday 6th May, we have a crawl of city pubs that sell a regular Mild. It would be great if we could add a few extra pubs that were trying a Mild for May and perhaps a crawl by bus out of town.

Customers - ask the licensee of your local to stocka Mild for May and then let us know.

Licensees - try a Mild for May and then let us know.

All pubs selling a Mild in May (or regularly) will be listed in the next issue of Beer Around 'Ere and on our web site www.real-ale.org.uk

You can contact us on 01733 564296, 07900 056940 and info@real-ale.org.uk

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#### **GOLD AWARD NOMINATIONS**

You may have seen write ups on recent issues of evenings spent in pleasant fashion, drinking glorious real ale and presenting the deserving landlords with a certificate claiming what a fine establishment they run. Below is the form you need to fill in, in order to nominate the landlord of that fine pub that has somehow escaped our attention. You need to be a CAMRA member to nominate a pub and the must have done something new to help the cause of CAMRA or Real Ale drinkers such as adding guest beers.

tional pub games, etc, etc.

If you have found such a pub, then fill in the form and send it to the Branch Secretary (See contacts page).

improving the ale quality, adding real ale in a bottle or traditional cider, introducing tradi-

Please enclose your name, address, telephone number and CAMRA membership number.

CAMRA - PETERBOROUGH & DISTRICT BRANCH NOMINATION FOR GOLD AWARD	
PUB NAME PUB ADDRESS NOMINATED BY MEMBERSHIP NO CONTACT PHONE NO REASON FOR NOMINATION	
CIONED	
SIGNEDDATEDATE	

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Pub News:	STEVE WILLIAMS 15 Hawthorn Road Dogsthorpe Peterborough PE1 4PA 07802 896641 (M)	Short Pints:	TRADING STANDARDS           Peterborough         01733 453532           Cambridgeshire         0845 3030666           Lincolnshire         01522 552401           Northampton         01604 707900		
	steve@pubhistory.freeserve.co.uk	Web Sites:	www.real-ale.org.uk www.beer-fest.org.uk		
APPLICATION TO JOIN CAMRA - JOIN THE CROWD!					
I/we wish to become members of the Campaign for Real Ale Limited and agree to abide by the Memorandum and Articles of Association of the Campaign.					
Name(s)					
Address					
		F	Post Code		
Signature(s).			Date		
Single Memb Joint Membe Overseas Me Joint Overse Under 26 Me Retired Retired Joint Remittance	ership £19 () embership £20 () eas £23 () ember £9 () £9 ()	Life £240 () Life £276 () Life not appl Life £90 () Life £120 ()	at same address.		

#### THE PEACOCK

26 LONDON ROAD, PETERBOROUGH EASTER WEEKEND MINI BEER FESTIVAL

featuring

#### TWENTY DIFFERENT ALES

including

#### TWO FESTIVAL SPECIALS

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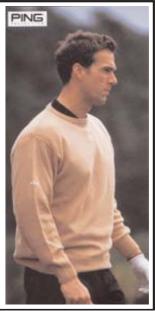
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## HAVING IT LARGE! by Pete Cox.

The launch of a new beer in Derby attracted people from as far away as Brighton and Dublin.

On Saturday the 31st January at the Alexandra Hotel, Sidals Rd, Derby. The Castle Rock Brewery launched it's new beer, ëLARGEí. The name comes from the mythical pint consumed by characters in the far-fetched fiction of renowned author Robert Rankin.

The theme of iCowboy Nightî was inspired by a similar event in Rankins first novel, The Antipope (1981) and was taken up to varying degrees. The evening also included a talk by Pete Wooding of the Castle Rock Brewery, a pub quiz (using a confusing snooker based scoring system), a magician performing close up tricks at the drinkers tables and a much appreciated buffet.

By 8p.m. almost 600 pints of the fine session bitter 4.4% had been downed by the crowd and we then went on to enjoy the selection of real ales that the Alexandra had on offer. The only comparable event to this that I have attended was the equally fun day in Oakham a few years back celebrating a Terry Pratchet themed beer brewed by Davisíes Brewing for Wallbro.



#### Classic Beer Styles - Part 9.

#### **BOCK BEER**

The style of beer known as 'Bock beer' comes from a small town in northern Germany called Einbeck. It was producing beers of excellent quality from at least 1325 which were enjoyed in Hamburg and Bremen. As a member of the Hanseatic League the Einbeck beers were later exported to London, Denmark, the Low Countries, and Russia. Historians frequently mention Einbeck Beers in the 15th century and Martin Luther is reported to have enjoyed them at his wedding and at the Diet of Worms (a summons before the Emperor not an early Atkins diet) in 1521. The Einbeck beers were famed for their quality and the town Mayor was in charge of all brewing, ordering any inferior brews to be destroyed. There was even a mobile municipal brew kettle that was transported from house to house enabling the citizens to brew at home. (Peterborough Council might consider this innovation). As to the make up of Einbeck beers it seems that they were made up of two thirds barley malt and one third wheat malt, and were probably top fermenting. Unfortunately several fires damaged Einbeck in the 16th century and the Thirty Years War (1618-1648) saw the end of brewing in the town. Sadly only one brewery exists in Einbeck today, the Einbecker brewery built in 1794, and re-built in 1967.

After the demise of the Einbeck breweries it was Munich that took on the role of quality beer producer in Germany. Initially Munich beers were poor and it was only after recruiting several brewers from Einbeck, and issuing of an ordinance in 1553 that all beers must contain only barley, hops and water that things started to improve. The copy Bock beers were initially called Ainpoeckish or 'Poeck' which was later shortened to Bock, which means goat, an animal frequently featured on Bock beer labels. The Munich versions of Bock were bottom fermenting and contained no wheat malt so the only real connection with the Einbeck originals was the attention to quality. The Thirty Years war was not good for Munich beers as the ingredients were in scarce supply and it was not until around 1800 that Munich beers started to regain popularity.

Modern day Bocks fall in to four main categories - Bock, Dopplebock, Maibock and Eisbock. Standard Bock is copper/dark brown coloured, very malt accented with little hop flavour and must be at least 1066 original gravity which usually

ferments to around 6.2 % abv. Monschof 'Klosterbock' (6.3%) and Kaltenbeg's 'Ritterbock' (6.8%) are both good examples, but the stronger Pikantus Bock (7.3%) is the best.

Dopplebock is generally darker with the emphasis on sweet roasty chocolate malt flavours. In Munich Dopplebock is called Starkbier when served on draught - ('vom Fass') in March - known as the Starkbierzeit (strong beer season). The original version of Dopplebock came from Munich but was a monastic brew. A branch of the Italian Franciscans who came from Paula in Italy founded an abbey in Munich in 1634 and they then became known as 'Paulaners'. The monks needed a strong brew to sustain them during the fasting at Easter as they were only permitted to consume liquids, and so invented an extra strength beer often called 'liquid bread'. By 1800 it was also being sold to the public to bolster monastery funds and the public noting its extra strength started to call it a double Bock or 'Dopplebock'. A commercial brewery called Paulaner now brews the unique beer created by the brothers, which is called 'Salvator' meaning 'our Saviour'. It must be at least 1074 original gravity which ferments out to around 7.0%. The classic version is still 'Paulaner Salvator' which is stored for at least 12 weeks and is crammed full of malt flavours but finishes reasonably dry for such a sweet beer.

To celebrate the seasonal nature of the beer each year a ceremonial barrel of the new Easter brew is tapped at the brewery with much publicity, usually around mid March. EKU brewery of Kulmbach also make a fine example called Kulminator Dopplebock (7.6%).

Maibock is another seasonal brew, released in May to the Beer gardens of Munich. It is not the colour of the standard or doublebocks, as it is much lighter and often called 'Helles' meaning light. It is still malty but with more hop presence leading to a more balanced finish. One of the best is from the home of Bock - Einbeck, called Einbecker Mai-Ur Bock. Hacker-Pschorr also brew a well regarded Maibock which is worth seeking out.

Finally we come to Eisbock (or Icebeer) the grand-daddy of all the Bocks. It is made by taking the beer after it has fermented, and then freezing it. The water is poured away leaving a stronger more concentrated beer. It should never be less than 9.0% and is frequently over 11.0%, with a good malty alcoholic kick. Kulmbacher brewery is rightly famous for its Eisbock (10.0% abv) which is also

called Bayrisch G'forns (Bavarian frozen) having spent about 12 days freezing. Again it is very malty but some of this taste is counter-balanced by a background sharpness which comes from one of the speciality malts used.

Some other countries produce excellent Bock copies. In Austria Eggenberg brew a very good Bock called 'Urbock 23' (7.9%) which is not too malty but still full flavoured. Over in Norway the Aass Brewery (which sounds like Orse) make a good Bock called 'Bokkol' which is matured for six months to produce a strength of 6.1% abv. The Dutch are also fond of Bock beers and I would recommend trying Utrechts Bok (6.8%) brewed by Friese brewery.

Even the Swiss brewery Hurlimanns brewed a famous bock called Samichlaus (Santa Claus) which was first released in 1980 and at 14% was at that time the world's strongest beer. Production of this classic seemed to have ceased in 2001 but complaints from beer lovers all over Europe seem to have convinced Hurlimanns to re-introduce their Christmas bock. Of course the U.S. micros imitate the originals with some accuracy, with Sam Adams brewing a passable Dopplebock, and Carl Strauss of San Diego brewing a very authentic Bock, but as a German Brewmaster it's only to be expected. The only British version I know of is brewed by Tigertops but with an original gravity of 1058 and an abv of 6.4% it's fermented out too far and can't have the residual malt flavours you find in the German originals.

Bock beer is a costly product, with storage or lagering times of anything between 12 weeks and 12 months tying up valuable brewery capacity. To add to that cost we also see the E.E.C. continually pushing for greater beer duties to be levied, supposedly in the interest of our health and so-called harmonisation. (Presumably the Eurocrats will only be happy when we are all drinking Euro fizz at ten Euros a half litre, having banned consumption of whole litres). All this adds up to a product that is becoming increasingly expensive, but hopefully enough drinkers who appreciate quality will continue to support this classic in its various forms.

#### Cheers!

Brian Bosworth. Brewer - Rockingham Ales.

#### Coalheavers Arms - Pub of the Year 2004



Thursday 26th February saw the Coalheavers Arms brim full for the presentation of the Peterborough CAMRA Pub of the Year 2004 Award. Real Ale, an excellent buffet, traditional cider and Real Ale in a Bottle - Perfect!

#### PTTG VACANCY

We need someone to represent this area on the Public Transport Task Group. This is an important group that is trying to educate people into the fact that it is possible to visit pubs by public transport and at the same time trying to influence the transport industry into providing buses and trains that run at times useful to pub goers.

If this could be you, then please get in touch with Harry on 07900 056940.

#### **BLO WANTED**

If you live near Whaplode St Catherine or visit the Blue Bell reasonably often, you might be able to help us by having the odd chat with the brewer so that the Peterborough Branch of CAMRA knows what is happening and can report in Beer Around 'Ere. It also is a chance to pass on info about CAMRA policies and campaigns to the brewery.

As such you would become the Brewery Liaison Officer for the brewery - An important link between CAMRA and the brewing industry.

If this could be you, then please get in touch with Harry on 07900 056940.

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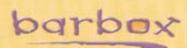
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