

RACS DIARY 2011

Regular monthly Meetings — usually the last Wednesday in the month at The Gate from 8.00pm.

Nibbles after the meeting

Wednesday September 26th

Wednesday October 26th

Wednesday November 30th

Saturday October 1st —
a Day out at the Ascot Races &
CAMRA/FULLER'S Beer Festival

QUIZZES

Sunday October 16th

November 13th

Reserve tables of no more than 6, please with Jan (meadspanner@aol.com).
£5 a head to include supper.

CHRISTMAS OUTING Saturday November 26th
SUGGESTIONS for venues welcome,
e.g. Cambridge, Brighton, Peterborough, Norwich

ANNUAL CHRISTMAS QUIZ —
date to be announced later

RACS

The Magazine
of the
Real Ale Club
of Sawbridgeworth

(established 1995 and based at The Gate, Sawbridgeworth)



SEPTEMBER 2011



Affiliated to SPBW

YOUR RACS COMMUNITEE 2011-2012



JAN MEAD
Chair

meadspanner@nthworld.com



OSHIE
(Old Speckled Hen) &
WAGGLE DANCE
Mascots



SPENCER RICHARDS
Vice-Chair



CAROLINE MACY
Secretary
cj43@harlowmill.co.uk



MARK TURNER
Webmaster
www.racs.org.uk



NICHOLAS MACY
Treasurer



Auriflam Excelsiorum Finimus



JOHN TRIMMER
Merchandising Officers



APPLICATION FORM for MEMBERSHIP of

The Real Ale Club of SAWBRIDGEWORTH to May 2012

If you wish to join or renew Membership of **RACS**, please fill in this form, in **BLOCK CAPITALS**, then send to **JAN MEAD**, 23, Crofters, Sawbridgeworth, Herts **CM21 0DE** or **NICHOLAS MACY**, 26, Riverside Court, Harlow, Essex **CM20 2AD** and **INCLUDE** a subscription of **£5** per person per year

NAME:.....

ADDRESS:.....

.....
.....
.....

COUNTY:..... **POST CODE:**.....

CONTACT NUMBER, please:

Telephone or mobile:.....

or fax or e-mail:.....

SIGNATURE:..... **Date:**.....



BEER & BUFFET-

24 October at
Ye Olde Mitre,

Ely Place, Holborn London EC1N 6SJ.

We are having another beer & buffet event.
Food at 8.00pm gathering from 7.00pm.

Tickets £5 from John Rooth (see previous page) with sae and cheque payable to SPBW or reserve a ticket by e-mail. Excellent old pub, serving Fullers & guest beers

NEC MEETINGS

Meetings are held on the 2nd Monday of each month in

The Royal Oak, 44 Tabard Street, London SE1.

IT COMES TO US ALL IN TIME...

"WHERE is my SUNDAY paper?!"

The irate customer calling the newsagent, loudly demanded to know.

"Madam", said the newsagent, "today is Saturday. The Sunday paper is not delivered until tomorrow, when it is SUNDAY".

*There was quite a long pause on the other end of the phone, followed by a ray of recognition as she was heard to mutter, "Well, **that** explains why no one was at church either."*

SPBW ANNUAL "AWAY" WEEKEND 2011

ITINERARY

- (1) Friday November 18th – trip to York Brewery (evening) –close to rail station –cost £6.00
- (2) Saturday November 19th trip to Roosters Brewery Knaresborough – note early start time 10.00 am, so we will need to get away from York at (8.45 -9.15) – journey time 25 mins. One mile from station – cost £10.00.

Visiting Knaresborough & Harrogate pubs during afternoon/evening.

Neither trip includes food.

- (3) Sunday November 20th –York pubs.

To book your place please John Rooth
(john.rooth@gfk.com)

20A, Station Parade, Northolt Road,
Harrow, Middlesex HA2 8HB

a £16 deposit (for both trips) or £6 or £10, as appropriate just for one (please indicate which) – cheque payable to SPBW

We will advise you (**but not book**) on accommodation in York.





25th CHAPPEL SUMMER BEER AND CIDER FESTIVAL 2011

EAST ANGLIAN RAILWAY MUSEUM
CHAPPEL AND WAKES COLNE STATION

The **RACS** annual trip to the 2011 Chappel Summer Beer & Cider Festival took place on Wednesday September 7th. It was the 25th year and we were not disappointed in their range of beers. There were some changes this year, which included a Brentwood Brewery bar, where we took shelter for the second part of the evening when the wind got too cold to sit in the Shunter's Arms carriages any more.

Although the **RACS** numbers this year were fewer, with only 24 turning up for the trip and people letting us down, a good night was had by all that came. The beer flowed with the accompanying bread and cheese and pickled onions provided by Madam Chair. It was one of the coldest Chappel festivals we have attended in all the years we have been going, but the strong-willed braved the elements and the evening was very relaxed and there was room to move around comfortably.

Thank you to Garry at Anita's for getting us there and back safely.

Jan



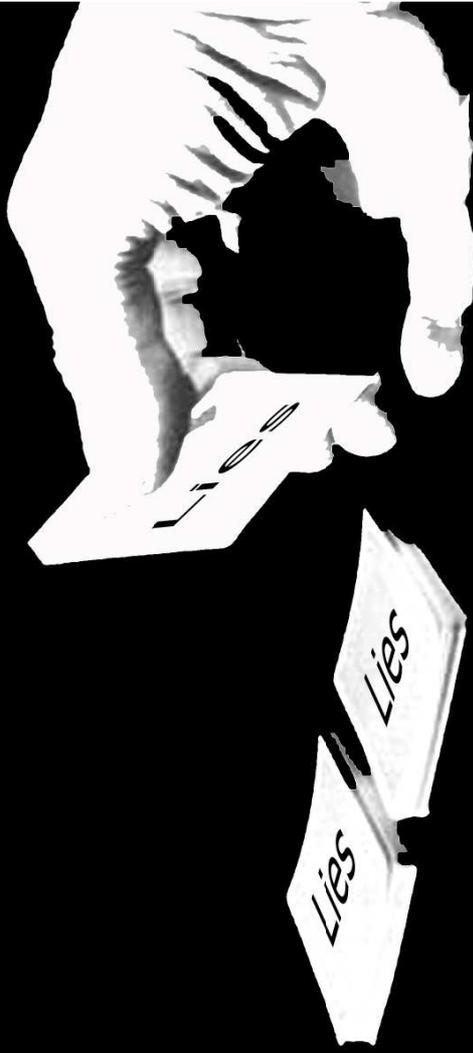
SAWERIDGEWORTH PLAYERS

Present

PACK OF LIES

A Psychological Thriller

By
Hugh Whitmore



10th - 12th November 2011, curtain up at 8pm
At the Victoria Hall, Bury Road,
Old Harlow CM17 0ED

Tickets £8 (£7 concessions)

Available from Café of the Angels & The Tuck Shop,
Sawbridgeworth and Box Office

07752 161802

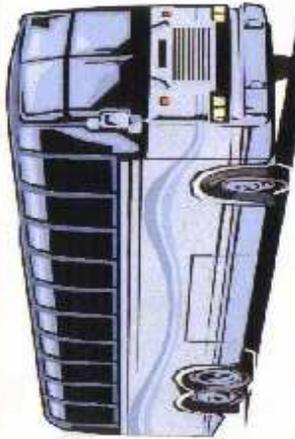
Sawbridgeworth Players are an amateur theatre group affiliated with NODA
In Association with Samuel French Ltd

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The SPRITESHALL LANE BREWERY, TRIMLEY-SAINT MARY, FELIXSTOWE

My brother-in-law Tim has been brewing beer ever since he was of an age to do it legally! Not for him the kits and ready-prepared packs (just add water), No, he starts from scratch and tailors his finished result to what ever occasion it is needed for. Christmases in the past have see a pale low ABV lager-type drink for quaffing before the meal, slightly stronger for the later afternoon and a good heavy brew as a nightcap to "finish" us off.

Tim corrects me and takes up the story: "On a matter of

detail, my Christmas glugging ale was a light mild, not lager, brewed from mild and crystal malts, with no added sugar, hopped with Fuggles, and lightly

dry-hopped. The gravity was about 1030, and it was

always brewed and drunk within four days. I've made some rather similar light bitter this Summer, with some success. Newer plastic serving-taps do not like dry-hopping, which makes them leak, and I've temporarily abandoned the practice, with regret, because it is very effective with these very low-gravity ales.

My basic ale repertoire comes in four distinct styles:

1. A light bitter, brewed to a gravity of about 1030, and mashed to yield a fairly sweet ale with a probable alcohol content close to 3%.
2. A strong bitter, brewed to a gravity of about 1050,



mashed to yield a fairly dry ale with a probable alcohol content close to 5%.

2. A strong porter, brewed to a gravity of about 1055, mashed to yield a fairly dry ale with a probable alcohol content rather above 5%.
3. A special, once-yearly porter, brewed to a very high gravity, yielding an ale with a probable alcohol content of above 8%.

The bitters are made from pale malt, crystal malt, flaked barley,

and occasionally torrified (unmalted grains that have been 'popped' like popcorn, gelatinising the starches making them easily available in the mash)

barley. For variety, a third of the pale malt is sometimes replaced with amber malt. They are hopped with a combination of Northern Brewer, Goldings and Bramling

Cross. The porters are made from pale malt,

amber malt, crystal malt, black malt, chocolate malt, roast barley, flaked barley and occasionally torrified barley. They are hopped with a

combination of Northern Brewer and Fuggles.

All these recipes are subject to variation and experiment.

I brew in four-gallon batches, that being the limit of my lifting powers nowadays. I use two food-grade polythene buckets, a nylon food-straining-bag to contain the mash, a Buffalo 40 litre

stainless-steel boiler (sold for catering) and a purchased copper hop-filter. The beer-paddle is a large slotted kitchen spatula, and a chop-stick serves to hold open the tap of the boiler. My favourite



commercial ales are Adnams and Nethergates, both reasonably local; but friends agree that my home-brew is usually better than can be bought in any pub, and is characterized by a distinctively old-fashioned flavour and aroma. But home-brewing is like home-baking: what seems to be exactly the same procedure with exactly the same ingredients can occasionally yield very peculiar results, in which case there's no choice but to get them drunk-up as quickly as possible. My current brewing is done mostly in the bathroom, where I have constructed a wooden platform to take the weight of the brewing beer at one end of the bath. The finished beer is then stored in my

bedroom because the temperature remains at a reasonably constant level."

It is always a pleasure to visit Tim and sample the latest brew — although we do, often, still find time to frequent the splendid, traditionally-run Half Moon pub in Walton High Street. This is an Adnam's house, with a bus stop outside, that has won many accolades since the current owner Patrick Wroe took charge. Well-kept beer, female-friendly, no music or gaming machines, darts, books for sale, open fires, quiz nights and lots of talk!

The Half Moon, Walton



Just thought I'd submit this as a possible for the next

RACSO:

Our newest grandson, Isaac William Chisnall, born July 19, attending his first Gate Beer Festival.

Peter Kinsella

In what sounds like the opening scene of a Swedish remake of *The Hangover*, Per Johannsen returned home from work last week to find a drunken elk stuck in his apple tree.

"My neighbour recognised it as the animal that almost ran into the car earlier in the day. She was pretty sure it was under the influence," he explained.

The elk — a large moose-like animal — was tipsy on alcohol after feasting on fermenting apples and had clambered up into the tree in search of more of the fruit. But he jammed and had to be sawed out.

"We often see elk stuffing their faces with apples around here but this is the first time we found one perched in a tree," Johannsen said.

A LOOSE MOOSE



→ Drunk elk found stuck in tree after apple binge

CONCLUSION::
Always drink responsibly