

South East London CAMRA & Dulwich Hamlet Football Club



The First East Dulwich Real Ale & Cider Festival

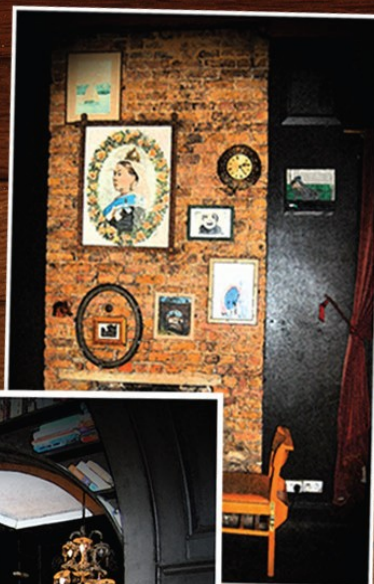
Thurs 2nd May to Sat 4th May 2013

Dulwich Hamlet FC

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Programme

Programme Sponsored By Your Local
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(see back page)



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SE London CAMRA Welcomes you!

It gives me enormous pleasure to welcome you to our First East Dulwich Real Ale & Cider Festival. I very much hope you enjoy your day and find something you like.

There have been many success stories over the years with Real Ale & Cider and there are now countless new breweries & cider producers throughout the country creating a variety of types and styles. Festivals like this are a great opportunity to explore these and perhaps sample something you haven't had before.

However, all is not well as there are still pubs closing each week; some to turn in to housing and others in to supermarkets and restaurants. As a branch we try to support our local pubs and oppose closure. Our 2013 Pub of the year, the Catford Bridge Tavern, is an example of a pub which almost became a Tesco but was saved through the determination of local residents and CAMRA members alike. If you haven't done so already I would urge you to visit.

Our branch and indeed this beer festival is run by volunteers and we always welcome CAMRA members who wants to get involved. Your strengths and experience can doubtless help us and we can offer guidance and support in return. We have regular socials and meetings and we do tend to be a friendly bunch so a warm welcome is guaranteed.

Have a look at our website, come along to one of our meetings or drop me a line. By all means speak to our members here today.

Have a great Festival and hope to see you again very soon.

Alan Jepson,
Chairman
chair@selcamra.org.uk

Why Not Become More Active In SE London Branch – It's Easy to Stay in Touch

Our monthly Committee meeting usually takes place on the first Monday of each month and is open to all members and we usually have a weekly social

There are many ways to keep up to date with Branch activities and information:



www.selcamra.org.uk



@selcamra



Selcamra



flickr.com/photos/selcamra



Forthcoming Branch Events

May

Wed 8

Committee meeting & social: (8pm) Crown and Greyhound, 73 Dulwich Village, SE21

Mon 13

Greenwich Crawl: (7.30) Rose & Crown, 1 Crooms Hill, SE10, (8.20) Kings Arms, 16 King William Walk, SE10, (9.15) Spanish Galleon, 48 Greenwich Church St, SE10, (10.00) Gate Clock, 210 Creek Rd, SE10.

Tue 21

Catford Crawl: (7.30) Blyth Hill Tavern, 319 Stansted Rd, SE23, (9.30) Catford Bridge Tavern, Station Approach, SE6

Wed 29

Blackheath Crawl: (7.30) Railway Tavern, 16 Blackheath Village, SE3, (8.40) Princess of Wales, 1a Montpelier Row, SE3, (9.15) Crown Hotel, 49 Tranquil Vale, SE3, (10.00) Hare & Billet, 1a Hare & Billet Rd, SE3

Please come along!

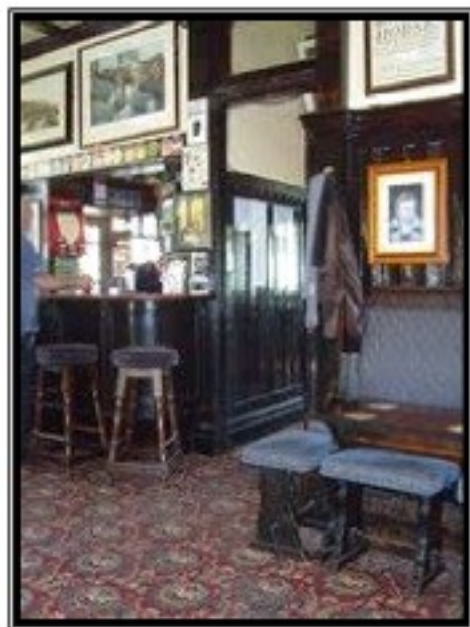


The Blythe Hill Tavern

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- Irish Music every Thursday
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- Beer Garden at Rear.**

Opening Times

Mon-Wed: 11.00am-11.30pm

Thurs-Sun: 11.00am-Midnight

Festival Guide

Your Glass

You will first need to obtain a glass from the stand located between the DHFC & Bottled Beer / Cider bars. Special festival glasses are available (while stocks last) in pint and half-pint sizes.

A deposit of £3 is payable for a pint glass and £2 for a half-pint glass. At the end of your stay you can either keep the glass or return it undamaged and receive a refund.

Any glasses taken home must be placed in a bag first – free bags (including a complimentary packet of Nobby's Nuts subject to availability!) are available on leaving.

Third pint glasses are also available upon request for a deposit of £1.

Pricing

Prices are shown on the end of each cask with beers priced according to strength. Milds are on special offer for Mild Month which CAMRA traditionally celebrates in May.

Off Sales

The festival is licensed for the sale of beers and cider / perry to be consumed at home. Please note that only unopened bottles and/or draught beer/cider/perry in closed containers (provided) may be carried home from the festival and must not be consumed outside the festival venue or in the street.

Cash Machine

A cash machine is located at Sainsburys next door

Food

A range of hot and cold food, provided by the football club's usual match-day caterer, is available all day. Cold food can be purchased from the DHFC bar and hot snacks from the van outside (follow signs).

Membership Services

Want to know more about CAMRA? Not a member and want to join? See the staff at the membership services desk situated by the stage.

Any non-member taking out membership during the festival will receive a voucher for a free pint and a complimentary copy of the Good Beer Guide 2012.

Alternatively a membership application form can be found inside the back cover.

Re-Entry to the Festival

If you need to leave the festival but wish to return later the same day, please ensure that you have your hand stamped prior to leaving to ensure that you are not charged another admission fee upon your return.

Smoking

Smoking is not permitted anywhere inside the venue building. Smoking is allowed outside the front of the football club or alternatively in the stand. Please put all used tab ends in the bins provided.

Toilets

Toilets are located through the doors at the back of the festival venue.

Disabled Access

The club is fully accessible and a disabled toilet can be found besides the main entrance. If you need any assistance please do not hesitate to ask a member of staff.

First Aid

Trained first aiders will be on duty throughout the festival. If you require assistance please contact any member of staff.

DHFC Bar

The club bar will be open for the sale of soft beverages and alcoholic drinks other than real ale and cider / perry. Drinks obtained from the club bar need to be purchased separately to those from the festival bars.

Vote for your Beer and Cider or Perry of the Festival

Before you leave please take a moment to complete the voting slip with your choice for the Beer and/or Cider/Perry of the Festival – we will make presentations to the winners after the festival. Completed slips should be placed in the box near to the exit.

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The Ivy House Pub, Nunhead SE15 has been bought by a group of residents on behalf of the community. It was the first pub in the UK to be listed as an "Asset of Community Value", and will be London's first co-operative pub, community hub, and performance space.

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Community shares in the Ivy House are now available to buy online:
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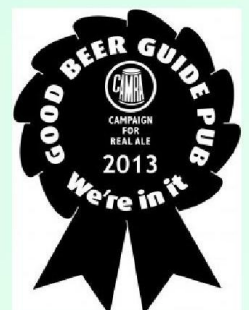
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BEER MENU

Guide to Beer classification: **Bitter** **Strong Bitter** **Golden Ale** **Stout** **Mild** **Porter**

Please note that we cannot guarantee availability of all of the beers listed below.

ASCOT ALES (Surrey)	Posh Pooch	4.2%	A hoppy best bitter with balancing biscuity malt sweetness. The citrus fruitiness lasts throughout. Clean hoppy aftertaste.
	Penguin Porter	4.5%	Smooth chestnut ale with an initial subtle hoppiness giving way to coffee malt flavour then rich chocolate at the finish.
BEARTOWN (Cheshire)	Bear Ass	4.0%	Dark ruby-red, malty bitter with good hop nose and fruity flavour with dry, bitter, astringent aftertaste.
BELLEVILLE (SW London)	Thames Surfer	5.7%	A US West Coast IPA style packed with hops. Fruity, hoppy and bitter taste.
BINGHAM'S (Berkshire)	Coffee Stout	5.0%	A very mellow flavour with darks malts that complement the coffee flavour.
BLACK DOG (N Yorkshire)	Rhats	4.6%	A dark, rich bitter which is creamy and very smooth to the palate.
BOX STEAM (Wiltshire)	Tunnel Vision	4.2%	A well rounded light amber bitter. Clean tasting, with a slight bitterness on the finish.
BRENTWOOD (Essex)	Brentwood Best	4.2%	A traditional, light-coloured best bitter with a well-rounded flavour and aroma.
BY THE HORNS (SW London)	Diamond Geezer	4.9%	Malty hoppy red ale with blackcurrant, citrus and faint roast notes. Bitterness develops and builds in the aftertaste.
	Lambeth Walk	5.1%	Well balanced black porter with hops and a little fruit throughout. The roasted bitterness is complemented by the malt notes.
CASTLE ROCK (Nottinghamshire)	Harvest Pale	3.8%	Pale yellow beer, full of hop aroma and flavour. Refreshing with a mellowing aftertaste.
CHEDDAR ALES (Somerset)	Potholer	4.3%	Pale bitter with fruity hop aroma. Fruity sweetness on the palate turns into a bitter finish.
CRATE BREWERY (E London)	Golden Ale	3.8%	A bright Golden session ale with a crisp hop finish.
	Crate Stout	5.7%	A black velvety stout with deep roast coffee and dark fruit flavours.
DARK STAR (W Sussex)	Hophead	3.8%	Pale golden ale, strong floral aroma and elderflower notes from the Cascade hops. Small on ABV, big on taste.
EAST LONDON BREWING CO (E London)	Pale Ale	4.0%	A crisp, lighter ale with a subtle bitterness and a fruity perfumed aroma. It's an excellent session beer.

EAST LONDON BREWING CO (E London)	Nightwatchman	4.5%	A darker, warmer, smoother beer than the other two. It's red-tinged in colour and is relatively well hopped.
EXMOOR (Somerset)	Gold	4.5%	Good balance of malt and fruity hop on the nose and the palate. The sweetness follows through an ultimately more bitter finish.
HACKNEY (E London)	Best Bitter	4.4%	A traditional ale inspired by the British classic. Hackney Brewery have created a true to style bitter with a deep full bodied taste.
HAWKSHEAD (Cumbria)	Lakeland Gold	4.4%	Fresh, well-balanced fruity, hoppy beer with a clean bitter aftertaste.
HOLDEN'S (W Midlands)	Black Country Mild	3.7%	A good, red/brown mild; a refreshing, light blend of roast malt, hops and fruit, dominated by malt throughout.
HUMPTY DUMPTY (Norfolk)	Cheltenham Flyer	4.6%	Full-flavoured golden, earthy bitter with a long, grainy finish. A strong hop bitterness dominates throughout.
KELHAM ISLAND (S Yorkshire)	Kelham Best	3.8%	Well balanced session beer with spicy, earthy aromas and a sweet refreshing malty finish.
LITTLE VALLEY (W Yorkshire)	Ginger Pale Ale	4.0%	Full-bodied speciality ale. Ginger predominates in the aroma and taste. It has a pleasantly powerful, fiery and spicy finish.
MAULDONS (Suffolk)	Black Adder	5.3%	Superbly balanced dark, sweet ale, but with rich vine fruit throughout. The brewery's flagship beer.
MOORHOUSES (Lancashire)	Black Cat	3.4%	A dark mild-style beer with delicate chocolate and coffee roast flavours and a crisp, bitter finish.
O'HANLONS (Devon)	Original Port Stout	4.8%	A black beer with roast malt in the aroma that remains in the taste but gives way to hoppy bitterness in the aftertaste.
OLD DAIRY (Kent)	Silver Top Cream Stout	4.5%	A well-crafted complex stout with a good balance of dark malts, roast barley and caramel, and a long finish.
OLD MILL (E Yorkshire)	Yorkshire Porter	4.4%	Sweet, roasted and chocolate flavours and a pleasant hop aroma. Mahogany in colour.
ORKNEY (Scotland)	Skullsplitter	8.5%	The hoppy taste is balanced by satiny smooth malt with fruity spicy edges, leading to a long, dry finish with a hint of nut.
PHOENIX (Gr Manchester)	Wobbly Bob	6.0%	A red/brown beer with malty, fruity aroma and creamy mouth feel. Strongly malty and fruity in flavour, with hops and a hint of herbs.
POTBELLY (Northamptonshire)	Beijing Black	4.4%	A strong dark mild. Champion Mild at SIBA National Beer Competition 2007.
REDEMPTION (N London)	Urban Dusk	4.6%	Chestnut coloured premium bitter with malts providing coffee aromas and some hazelnut and caramel on the palate, and dark fruit flavours.

RUDGATE (N Yorkshire)	Ruby Mild	4.4%	Nutty, rich ruby ale, stronger than usual for a mild.
SALTAIRE (W Yorkshire)	Saltaire Blonde	4.0%	This straw coloured beer is slightly sweet and well-rounded with fruit, malt and hops in the taste and a fruity hoppy finish.
SKINNER'S (Cornwall)	Betty Stogs	4.0%	Refreshing copper ale with balance of bitter hops, apple fruit and malt, finishing bitter. Faint aroma of malt and hops.
	Heligan Honey	4.0%	Added honey detectable in the aroma and taste. Sweet taste balanced by bitterness and hops. Lingerin bittersweet and dry aftertaste.
TITANIC (Staffordshire)	Chocolate & Vanilla Stout	4.5%	Chocoholic paradise with real coffee and vanilla support. Cocoa, sherry and almonds lend depth to this creamy, drinkable stout.
TRING (Hertfordshire)	Side Pocket For a Toad	3.6%	A straw coloured ale with citrus notes and floral aroma with a crisp dry finish.
	Colley's Dog	5.2%	Dark but not over-rich, strong yet drinkable, this premium ale has a long dry finish with overtones of malt and walnuts.
TRIPLE FFF (Hampshire)	Pressed Rat & Warthog	3.8%	Ruby coloured, chocolate aroma with hints of blackcurrant and plum. Soft yet full roast flavour, rounded hoppy bittersweet finish.
WESTERHAM (Kent)	Finchcocks	3.5%	Mid-gold session beer. Citrus notes on the palate with a hint of biscuit and resiny hoppiness.
	Grasshopper	3.8%	A dark, malty bitter with nutty, roasted notes from the chocolate malt.
	Summer Pearle	3.8%	Golden ale with a hoppy flavour and a spicy, refreshing finish.
	Spirit of Kent	4.0%	Crisp golden ale with complex tropical fruit & citrus flavours blending with the sweet malt.
	Wm Wilberforce	4.0%	Deep golden ale with a mellow bitterness and long, hoppy finish.
	Goldings Sgl Hop	4.0%	Mild, sweet, classically English. Made only with Kent grown Goldings hops.
	Northdown SHV	5.0%	Mild, sweet, classically English. Made only with Kent grown Northdown hops.
	Audit Ale	6.2%	Wonderful, hoppy, strong and bitter
WINDSOR & ETON (Berkshire)	Conqueror Black IPA	5.0%	A complex black IPA, with a full roasted taste and intense hop aroma and flavour from cascade hops.
	Kohinoor	4.5%	This is a well-balanced golden ale which drinks heavier than its ABV. A classic IPA, hoppy, but with a smooth finish, easy drinking.
	Windsor Knot	4.0%	Amber ale, with a grapefruit aroma from the Nelson Sauvin hops, initially has a sweet malt & fruit taste followed by a mild bittering finish.
WOLF (Norfolk)	Lavender Honey	3.7%	Lavender honey is added during the brewing process to give this beer a delicate flavour.

CIDER & PERRY MENU

CIDER

CASTLE (Kent)	Med Sweet & Med Dry	7.5%	Very popular at our festivals. A clear and easy drinkable cider. Set up in 1987 and only uses Kentish Apples.
COTSWOLD No Brainer (Oxfordshire)	Med Dry	6.0%	Only use local Vintage cider apple varieties. A dry, still, hazy cider, renowned for its rich, fruity and distinctive quality.
CROSSMAN (Somerset)	Sweet	6.0%	Easy drinking, excellent quality cider produced from different varieties of apples grown in Ben Crossman's own orchards. Well known traditional unfiltered cider.
DOUBLE VISION (Kent)	Dry	7.4%	Unfiltered cider using Kentish apples. Good apple character, nicely dry and tart with light tannins.
HANDMADE CIDER CO Rough Diamond (Wiltshire)	Dry	6.0%	The cider fruit comes from old traditional standard farm orchards in Somerset. Rough Diamond is light and appley with a zesty acidity, full of Somerset's finest tannins giving a lingering finish over a soft acidity.
JOHNSONS (Kent)	Dry	8.3%	A strong cider from a small producer on the Isle of Sheppy who uses organic apples.
KENTISH PIP (Kent)	Med Dry	6.0%	Made with a blend of 40% traditional cider apples and 60% specially selected dessert apples
LONDON GLIDER (NE London)	Med & Med Dry	7.5%	London's main producer, founded in 2010 in Woodford Green. They source unwanted fruit from local back gardens and turn it into cider.
MARCHER CYDERS (Hertfordshire)	Med	7.0%	A new one for us, they are a craft real cyder and perry making collective based around Leominster. A medium cider using only Herefordshire cider apples.
MEARE (Somerset)	Dry	6.0%	A small, side project from old orchard, this is a new producer and first time at our festival.
MILLWHITES Hedge Layer Rum cask (Somerset)	Med Dry	4.8% 7.5%	Made from apples free from pesticides & chemicals, grown in their orchards in Somerset, fermented and matured in oak barrels. This cider contains no sulphites. Hedge Layer - A light and refreshing cider. Lovely rounded, medium flavour. A real thirst quencher. Rum cask - A premium cider aged in barrels from the Jamaican Rum Co. Champion Cider of E Anglia 2009.
ONE TREE HILL CIDER Herne Hill Mix Pressed Again (SE London)	Med Med Sweet	5.0% 2.5%	Locally made by the Cider Bar manager with help from volunteers on an apple pressing day on One Tree Hill Allotments in Oct 2012, using local apples. A juicy cider with a lasting pleasing aftertaste. A second pressing with additional water extracts further juice and results in a lighter cider. Since small amounts are made, strictly one Third per customer. This is the only festival that will feature these ciders.
SEIDR O SIR (Mid Wales)	Dry	6.8%	Founded in 2000. Makers of traditional cider and a limited amount of perry using 100% fruit, mainly sourced from their own or other orchards in Radnorshire. Entirely natural fermentation with absolutely no additives.
TRICKY (Somerset)	Med	6.5%	Started in 2004 from a hobby to a commercial operation. The Medium is a thirst quenching and delicious cider made from 100% apple juice from the Blackdown Hills. The cider apple blend combined with natural tannins unlocked during the ageing process give a dry, fiery kick to make the perfect balance of flavours.

VENTONS CYDERS (Devon)	Dry	TBC	Ventons' methods are as traditional as they get! Hand-picked, vintage cider apples are crushed and pressed a ton at a time through straw on a traditional oak twin-screw press, then fermented and matured in oak barrels to produce a clear and clean natural cider.
WESTCROFT Janet's Jungle Juice (Somerset)	Med	6.0%	John Harris has been making cider since 1992 but his grandfather made it here at the same farm with the same apples. A large Wassail takes place on the 3rd Saturday after Xmas. Silver National Cider Championship 2008.
MR WHITEHEADS Boxing Dog (Hampshire)	Dry	7.5%	A strong cider made from apples with a high sugar content, including Worcester and Cox
WILKINS (Somerset)	Med Dry	6.0%	Founded in 1917 and since 1966 run by Roger Wilkins, a well known character who has appeared numerous times on TV. A pilgrimage to the farm overlooking Westhay Moor Valley is a must for cider lovers. A fairly dry cider, but not in an overpowering way. There is a slight bitterness and tang to it and just a genuine cider taste.

PERRY

BUTFORD (Herefordshire)		6.0%	A Small Organic registered smallholding, set up in 2001, uses wild yeasts to ferment. Also producing Champagne bottled ciders.
GWYNTYDDRAIG Two Trees (Glamorgan)		6.0%	Started in 2001, only makes cider/perry using traditional methods and getting a good number of awards. A pale, fruity perry with an aroma of fruit and a hint of honey on the palate.
HARTLAND (Gloucestershire)		5.8%	This small family operation was started by the late Ray Hartland, a local farmer at Flat Farm on the outskirts of Staunton. This award-winning perry is rich and tasty with flavours of pear, wood, spices, mild yeast and some white wine-like notes along with mild sweetness.
PENALLT (S Wales)		5.7%	A small producer, new one for us, no other info available at time of going to print.
RAGLAN MILL (Monmouthshire)		TBC	Ambitious new family-run project including a cider house.
ROSS ON WYE (Herefordshire)		5.5%	Set up ten years ago by a cider enthusiast. All Ross-On-Wye Cider & Perry Co's produce is made from 100% pure apple and pear juice, pressed at Broome Farm mainly from their own fruit. This is a really good, award-winning perry - an overall sharp pear taste with an initial sweetness that gives way to a tart, dry finish.
TROGGI (Monmouthshire)		6.5%	Troggi specialises in whole juice dry cider and perry and is developing bottle-conditioned products. If you like your ciders dry, then this is the one for you: plenty of depth and character.
MR WHITEHEADS Apples and Pears (Hampshire)		5.0%	Natural Sweetness of Pears married to the dryness of West country traditional cider apples. Refreshing combination with slight elderflower notes.

For anyone not familiar with real cider and perry, they are a lot stronger than the gassy sugary commercial brands found in most pubs. We don't serve any with ice! These Ciders and Perry's start life as a real product and remain as such, made with traditional processes.

Some are very dry while some are very sweet so if you don't have any idea as to your preference then we can guide you to find one that you will enjoy.

Another important thing to remember is that beer and cider do not mix very well!

Please note that we cannot guarantee to have all listed drinks always available, if at all.



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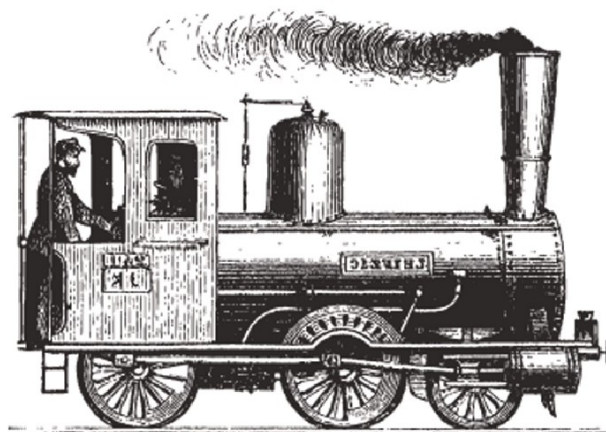
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No beer festival can happen without a lot of hard work from our volunteers

We are very grateful to our sponsors

J D Wetherspoon for the programme and the Westerham Brewery for the glasses

Our Beer Festival Committee

Eric Camfield, Steve Silcock, Ian White, Andy Cunnell, Andrew Sewell, Jan Mondrzejewski, Alan Kiddle, Alex Southern, Brian Fretwell, Julian & Jill Stone

Logo and Poster designed by Shiree Allen

www.ShireeAllen.co.uk

Artwork and commissions undertaken

Our Programme Designers

Alex Southern, Alan Kiddle, Steve Silcock, Andrew Sewell

Most importantly, to **YOU** for coming along and supporting us
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