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DATE NOW FIXED FOR BEER FESTIVAL

(Continued from front page)

Our Beer Festival this year will be held over three days, starting on Friday 7th October and carrying on through that weekend.

This will be our fourth beer festival. It is early days yet and we have still to make the final arrangements for exactly which ales we will be able to provide. However, we hope to have at least sixteen real ales on offer. In the past we have had up to nineteen ales and four farmhouse ciders!



We have a new local micro brewery in Staines; Thameside Brewery and we will probably be tapping into some of their brews.

There will be some old favourites and, hopefully, some more unusual ales for the sampling.



The pumpelips illustrated within this article are some of the more popular ales that we have featured in previous years.

The event is staged indoors, using the darts area of the pub as a temporary bar. The ales served from this area come directly from the barrel.

Over the course of the event we use a voucher system to purchase

the ales. Basically you pre-pay for six half pints at the main bar where you will be handed vouchers that you then exchange for the beers of your choice. Of course, if you prefer you may still just "pay-as-you-go".

Our normal food menu is temporarily suspended during the beer festival weekend. In its place there are German Bratwurst sausages or Beefburgers...(This year we will probably add fries to those offerings!)



So make a note of the dates and times and join us for what will once again be a most enjoyable weekend.



What is Real Ale?

Real Ale also known as Cask Ale is made with three main ingredients: **Water, Barley Malt** and **Hops** and comes in many different styles.

What makes real ale different from ordinary beer is that the beer undergoes a stage of secondary fermentation which means there is live yeast in the ale right up until the point where you drink it.

Also no artificial gasses are used in the storing or serving of real ale, the carbon dioxide produced from secondary fermentation lightly pressurises the vessel, which carbonates the brew and prevents it from going off.



Other (non real) beer however is usually pasteurised at the brewery and then sealed in pressurised kegs. This kills off the yeast which also kills of a lot of the flavour, making the end product rather bland. The keg beers have a lot longer shelf life than real ale so can be made in large batches and stored for a longer time before needed.

The trend these days is to not only inject them with carbon dioxide (a natural gas created by brewing beer) but also nitrogen.

This makes the beer have a smooth and creamy head giving it a Guinness like consistency.

Real Ale Styles

Bitter

Bitter s usually a copper colour and is the most popular style of real ale in the UK. It gained popularity towards the end of the 19th century. Nowadays Bitter is available

widely in most pubs and some restaurants. These beers can be served after being stored in the cellar for just a few days. Bitter tends to have a hop flavour and fruity malt flavour, the stronger bitters tend to have less hop flavour and are more maltyness.

India Pale Ale

India Pale Ales (IPA) are very well hopped and are usually quite strong. IPAs gained popularity in the

early 19th century brewing developments allowed the creation of beers using pale malts to make stronger & paler beers. The higher alcohol and hop content meant that the beers were preserved well for their long journeys overseas. Weaker

versions of the style are known as pale ales.

Golden Ale

Golden ales are a rather new addition to the different styles of real ales. They are usually well hopped, have a biscuity malt flavour and are around 3.5% to 5%. They gained popularity in the 1980's as a way for breweries to try and attract younger people into drinking their beers. Golden ales may be served cool.

Porter

Porters are very dark in colour and are a slightly weaker version of stout. They became popular in the 18th century.

The name Porter came about because of its popularity amongst the market workers in London. Porters get their colour from the roasted malts and can have flavours such as chocolate, coffee, liquorice or raisins.



Stout

Stout is a stronger version of porter and is very popular in Ireland due to the success of Guinness. The popularity of both porters and stouts declined in England during the first world war as there was restrictions on roast malt.

Mild

Mild used to be the most popular beer in this

country before bitter. Mild has a lower hop content than bitter and is usually dark in colour although there are some pale versions. The strength of milds have declined in recent years, the average now being around 3% - 3.5%.

Old Ale

Old ales are usually quite dark in colour. Old ales were traditionally stored for long periods

in unlined wooden vessels that allow them to age and pick up tannins from the wood as well as wild yeasts.

Real Lager

Real lager is extremely hard to find in pubs so worth trying a pint when you see it. Real lager is different from keg lager in that it is served from a cask that contains live yeast and is not highly pressurised by gas canisters.

DINGBATS

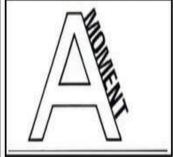
Try to work out the phrases below. Don't forget....say what you see!

(Answers behind the bar)

NOONT

BEWARE





01

02

03

04

MIGRAINE

20 SETTLE





05

06

07

08







09

10

11

12

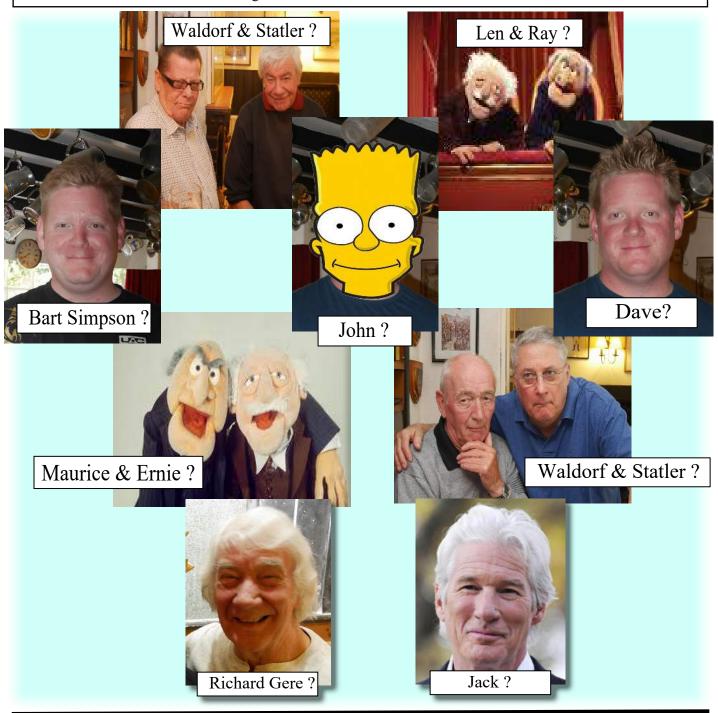


The past, the present and the future walk into a bar.
It was tense.



LOOKALIKES ??

Last month I published a pictures of myself, the cab driver from the "Go Compare" advert and Rango…apparently I vaguely resemble these characters! Well, just to build on that theme, below are a a few examples of some of our regulars who also have some lookalikes.





Word Search

Breeds Of Dog

(Answers behind the bar)

DΡ Н S U Ν D С C \Box S S В \circ Т G R Е D 0 R Е R D Ν Ν R Т Н Ε C R 0 D Е S В Ν В D Ν С Т Н \Box Н Т C S U Т S Α S Е F S Ε Е G Ν S Μ 0 А Η 0 G S S Е Ρ S R Ν Ε D Ν Н С Ε Τ Т Ε R В 0 0 D 0 U D 0

BASSET HOUND
BEAGLE
BLOODHOUND
BOXER
BULLDOG
CHIHUAHUA
CHOW CHOW
COCKER SPANIEL
COLLIE
CORGI

DACHSHUND
DALMATIAN
DEERHOUND
DINGO
GERMAN SHEPHERD
GREAT DANE
GREYHOUND
HUSKY
L HASA APSO

MALAMUTE

MASTIFF
PEKINGESE
PINSCHER
POINTER
POMERANIAN
POODLE
PUG
RETRIEVER
ROTTWEILER
SAINT BERNARD

SAMOYED SCHNAUZER SETTER SHAR PEI SHEEPDOG SPITZ TERRIER WHIPPET Think of a number. Double it. Add six. Half it. Take away the number you started with. Your answer is three.





What letter is two letters above the letter two letters to the left of the letter immediately above the letter three letters to the right of the letter Q?

Α	В	С	D	Е	
F	G	Н	1	J	
K	L	М	Ν	0	
Р	Q	R	s	Т	
U	٧	W	Х	Υ	Z

If you have me,
you want to share me,
I you share me,
you haven't got me.
What am I?



Would you like to advertise your business/services in our newsletter?

Just have a word with Pat and it can be arranged. All we would ask is that you put a donation in one of our charity boxes.