



Hops 'n' Downs

Kent's hop growing tradition and modern day breweries



a taste of Kent

Where to find real ale in Kent



There are nine branches of The Campaign for Real Ale (CAMRA) in Kent and each selects annually its local pub of the year. You are likely to find a fine selection of Kent and other real ales at the winning pubs for 2010 listed here.

The Kent CAMRA Beer Festival also takes place each year towards the end of July at Merton Farm near Canterbury. [4](#)

For information tel; 01227 463478 or visit www.kentbeerfestival.com

CAMRA's Good Beer Guide is available for £14.99 from bookshops or from CAMRA, 230 Hatfield Road, St Albans, Hertfordshire AL1 4LW. Tel; 01727 867201 or visit www.camra.org.uk

CAMRA Kent branches pubs of the year for 2010

Ashford, Folkestone & Romney Marsh:

1 The Bell Inn, Ivychurch
TN29 0AL Tel: 01797 344355
www.thebellinnromneymarsh.co.uk

Picturesque 16th century inn situated in the shadow of the village church.

Canterbury, Herne Bay & Whitstable:

2 The Haywain, Bramling
CT3 1NB Tel: 01227 720676
www.thehaywainpubbramling.co.uk

Features hanging hop bines and the traditional game of bat and trap.

Deal, Dover, Sandwich & District:

3 The Berry, Walmer
CT14 7EQ Tel: 01304 362411
www.theberrywalmer.co.uk

Just off Walmer Green and the seafront, with real ale festivals in February and October.

Gravesend and Darent Valley:

4 The Bull, Horton Kirby
DA4 9DF Tel: 01322 862274

One-bar village pub with landscaped garden affording views across Darent Valley.

Maidstone & Mid Kent:

5 The Flower Pot, Maidstone
ME14 2RJ Tel: 01622 757705
www.flowerpotpub.com

Features wall panelling with mouldings from HMS Victory and an original Wurlitzer jukebox.

Medway:

6 Man of Kent, Rochester
ME1 1YN Tel: 07772 214315

Dedicated to offering Kentish produce and serves up to 8 Kent brewery beers.

Swale:

7 The Elephant, Faversham
ME13 8JN Tel: 01795 590157

Single bar has warming open fire in winter months and well tended walled garden for summer.

Thanet:

8 Churchill Tavern, Ramsgate
CT11 9JX Tel: 01843 587862
www.churchilltavern.co.uk

Large corner house with superb views across the English Channel and a bar built from 19th century oak church pews.

West Kent:

9 Halfway House, Brenchley
TN12 7AX Tel: 01892 722526

Built in 1740 in Kentish weatherboard and tile-hung, it hosts beer festivals on Whitsun and August bank holidays.



Hopping down in Kent

Extra help was always required when the time came to pick the hops in September as the value of the crop depended on being picked quickly and at the right moment. Kentish records of the mid 17th century mention some 'strangers who came a hopping', the main help in Kent coming from the poor and unemployed of London.

By the turn of the 19th century, special train services brought whole families down from London and there are many records of families visiting the same gardens for several generations. On arrival, a family would be allocated a hut and up to ten people would live in the cramped conditions, sleeping on straw and makeshift beds.

The earliest forms of hopping accommodation amounted to little more than animal stalls but with the help of charitable and religious missions conditions improved in the late 1800's.

Despite the primitive conditions and hard work, the annual trip to the countryside to pick hops was considered a holiday from the squalor of Victorian and early 20th century London. Although this tradition came to an end on most farms in the mid-20th century with the advent of hop picking machinery, the intermingling of town and country people had a unique and very enjoyable quality that is fondly remembered by those who were involved.



Two local attractions have dedicated displays explaining the history and traditions of hop growing in Kent:

1 Kent Life at Maidstone is home to an 18th century working oast house and a row of Hoppers' huts dating from the 19th century. It also has a small hop garden, the hops from which are harvested by hand and dried in the oast in the traditional way at the annual Hop Picking Festival which takes place in early September.

Kent Life is open to visitors and groups throughout the year. For admission prices, special events and opening times please telephone 01622 763936 or visit www.kentlife.org.uk

2 The Hop Farm Family Park at Beltring, Paddock Wood, is home to the Hop Story, which brings the story of the hop picking industry to life. The Hop Farm is open every day from February- December between 10am and 5pm. For admission prices and events details call 01622 872068 or visit www.thehopfarm.co.uk

3 Faversham also hosts a lively, annual **International Hop Festival** on the first weekend in September; a bold, noisy and fun celebration of the olden days of hop picking. For information visit www.thehopfestival.com or call Faversham Tourist Information Centre on 01795 534542



A potted history of hop growing



The Latin name for the hop is 'Humulus lupulus' or "wolf of the woods". The wild plant from which the modern hop has been

developed is as old as history itself.

The plant first attracted attention not as an ingredient in beer but as a medicinal herb in ancient Egypt.

The cultivation of hops for brewing was in fact introduced to Kent by Flemish brewers in the 16th century. The addition of hops to traditionally brewed ales added to their flavour and improved their keeping qualities. Brewing with hops soon became common practice with ale (brewed without hops) becoming beer (brewed with hops) in the process.

Tradition has it that the first English hop garden was created near Canterbury in 1524. Kent was the earliest centre for hop culture for a number of reasons: suitable soil; the enclosed field system was established; and there was a good supply of wood for the poles to support the hops and charcoal for drying them. Furthermore Kent farmers could afford the high initial capital outlay as they were among the most prosperous of the time.

By the 17th century, hop cultivation had spread rapidly and by 1655 hops were grown in 14 counties, although a third of the crop was produced in Kent. Over time

production became concentrated near to the industrial areas of London, South Wales and the West Midlands because a huge itinerant force of workers was needed to pick the crop by hand.

The 19th century was the golden age of the hop industry, with the national hop acreage reaching its peak of 72,000 acres (29,000 hectares) in 1878, after which there was a steady decline. Almost two-thirds of the national acreage, some 46,600 acres (18,860 hectares) was then grown in Kent.

The most important development at the time was in the system of training the hops. The 16th century 'mound method' consisted of placing individual poles three to a hill. The later 'umbrella' system involved growing the hops up twine running from the ground to high wires in a narrow shuttle-cock or inverted umbrella-shape.



But the simplest and most economical method was introduced by Henry Butcher in Kent in about 1875. Horizontal wires are attached to the poles near ground level, at breast level and at the top of the poles. Coir strings, which the hop bines would spiral around, were taken from the bottom wire to the breast wire and then sloped across the alley to the top of the neighbouring row. To speed the tying of the strings to the top wires, the stringers often walked on stilts, especially in Kent.

By the early 20th century the national hop acreage had fallen to 32,000 acres (13,000 hectares), largely due to the importing of foreign hops. This provoked mass demonstrations in Kent and the government responded by introducing a tariff on imported hops. However demand for hops was reduced further during the First World War when the government trebled the duty on beer to restrict socialising and to concentrate people's energy on the war effort.



In order to help the war effort duty on beer was increased, and this in turn decreased the demand for hops.

By 1932, acreage had fallen further to 16,500 but the introduction of the producer-controlled Hops Marketing Board brought a period of stability, with the hop acreage recovering to 20,000 by 1966. Since then the globalisation of brewing, changing drinking tastes (lager uses fewer hops) and competition from hop growers in other parts of the world has seen the national hop acreage fall to just over 2,600 in 2008.



For many families, usually from London, the annual hop picking season was considered a holiday, many families returning year after year.



Kent's Hop Heritage



Kent has long been associated with the growing of hops, while oast-houses – distinctive (usually) conical buildings specially designed for the drying of hops – have become emblematic

of the county. In the 19th and early 20th centuries, thousands of acres of Kent's countryside were devoted to growing hops in fields known as 'hop gardens', with up to 80,000 people involved in the annual harvest at hop-picking time in September. Today, annual festivals and museum displays recall with nostalgia the days when 'hopping down in Kent' was a working holiday for many.

Alongside its hop growing tradition, the county also has a rich brewing heritage. Shepherd Neame, based in Faversham, is Britain's oldest independent brewery and



while many other breweries have disappeared over time, a good number of micro-breweries have sprung-up in Kent in recent years.

Although the county's hop acreage has now reduced to around 1000 acres, surviving hop gardens continue to form a distinctive and cherished feature of Kent's landscape. Wye Hops Ltd (formerly at Wye College) has also been at the forefront of research into hop cultivation, with the recent development and introduction of dwarf varieties changing the traditional appearance of some hop gardens.

This leaflet tells the story of hop growing in Kent and explains why hops are important to the brewing of beers. A circular walk through a working hop farm in the High Weald is described and lists of Kent breweries and a selection of pubs where their products can be enjoyed are provided.



The tallyman would visit gangs during the day to collect the hops and was also responsible for calculating the volume of hops picked by each gang

Produced in Kent



The best of food, drink, products and services from the Garden of England

Produced in Kent, supported through a joint venture between Kent County Council and Hadlow College, is dedicated to promoting and celebrating the best of food, drink and products to be found in Kent. We are committed to providing business and marketing support to raise the profile, provenance and reputation of products from Kent.

We support and promote the land-based and rural sectors within the county and continually look for ways to develop our membership offering, with a strong emphasis on assisting business development, diversification opportunities and joint sourcing projects. Our website aims to bring producers and the buying public closer together.

If you are looking for a producer or independent shop, or simply would just like to know what Kent has to offer across the seasons, then visit our website at www.producedinkent.co.uk

Produced in Kent publishes a quarterly newsletter that can be found in libraries and tourist information centres, farmers' markets and farm shops. It is also available direct to your door if you sign up as a Friend of Produced in Kent (*for more details please see the website*).



Produced in Kent Limited
Bourne Grange Stables
Tonbridge Road
Hadlow TN11 0AU

Tel: 01732 853170

Fax: 01732 852521

Email: info@producedinkent.co.uk





Produced in Kent member pubs

Each of the pubs listed here is a member of Produced in Kent due to their commitment to offering locally sourced drinks in their bars and local, seasonal food in their restaurants. Several also offer accommodation. See their individual websites for full information.

10 The Blazing Donkey

Hay Hill, Ham, Deal CT14 0ED
Tel: 01304 617362
Email: richard@kentinns.com
www.blazingdonkey.co.uk

Originally built in 1763 as a farm dwelling the Blazing Donkey is particularly popular with golfers as it is close to the famous golf courses of Royal St George's, Royal Cinque Ports and Princes. It has 22 rooms and is a popular wedding venue.

11 The Chequers Inn

The Broadway, Lamberhurst TN3 8DB
Tel: 01892 890260
Email: nigelhilton@mac.com
www.thechequersinnlamberhurst.co.uk

At the heart of Lamberhurst on the Kent & Sussex border this historic inn dates back to 1137 and boasts connections with Jane Austen. It offers 5 en-suite rooms, a fine dining restaurant, walkers/ramblers bar and large riverside beer garden.

12 The Coastguard

The Bay, St Margarets Bay, CT15 6DY
Tel: 01304 853176
Email: thecoastguard@talk21.com
www.thecoastguard.co.uk

As its name implies the Coastguard is a stone's throw from the water's edge and surrounded by the stunningly impressive white cliffs of Dover. The regularly changing menu features locally caught seafood and the bar features Kentish and other real ales.

13 The Cock Inn

Heath Road, Boughton Monchelsea, Maidstone ME17 4JD
Tel: 01622 743166
Email: joanddavewhitehurst@gmail.com

Famously featured in the film 'Kind Hearts & Coronets' starring Sir Alec Guinness, the Cock Inn dates back to 1568 and has a large inglenook fireplace, low ceilings and exposed beams. The Greensand Way passes nearby, making it a handy refreshment stop for walkers.

14 The Dog Inn

Canterbury Road, Wingham, nr Canterbury CT3 1BB
Tel: 01227 720339
Email: enquiries@thedoginn.co.uk
www.thedoginn.co.uk

Built in the reign of King John 1 The Dog is an imposing, Grade II^{**} 13th century inn opposite the church of St Mary the Virgin. It originally formed part of a monastery reputedly linked to the church by tunnels. It is now popular as a place to stay and dine.

15 The Globe & Rainbow

Ranters Lane, Kildown, Cranbrook TN17 2SG
Tel: 01892 890803
Email: globeandrainbow1@yahoo.co.uk
www.globeandrainbow.co.uk

Converted from the former coach house & stables of a Victorian shooting lodge, the Globe and Rainbow is in the High Weald close to Sootney Castle, Bedgebury Pinetum and Bewl Water. It combines the virtues of a traditional country pub and restaurant with a contemporary look.

16 The Ivy House

199 High St, Tonbridge TN1 1BW
Tel: 01732 771249
Email: reservations@ivyhousetonbridge.com
www.ivyhousetonbridge.com

This once run-down 'boozer' in a Grade II listed building was transformed into a dining room and bar in 2009. The small bar has a roaring fire at one end and a traditional dining room with modern touches at the other. A patio terrace is available for warmer months.

17 The Plough at Stalisfield Green

Faversham ME13 0HY
Tel: 01795 890256
Email: theplough@stalisfieldgreen.com
www.stalisfieldgreen.com

A historic multi-room pub set in attractive rural surroundings and a popular starting / finishing point for walks on the Kent Downs. Beers from most of Kent's micro-breweries are featured on a rotating basis and a beer festival is held over the August bank holiday.

18 The Royal Oak

High Street, Brookland, Romney Marsh TN29 9QR
Tel: 01797 344215
Email: dzrj@btinternet.com
www.royaloakbrookland.co.uk

A grade II listed, 16th century country inn tucked away on the Romney Marsh, the Royal Oak first served ale in 1736. The inn has a spacious bar, beamed restaurant, picturesque garden and terrace and offers two rooms for overnight stays. It lies adjacent to the 13th century St Augustine's Church.



A High Weald walk through hop gardens, orchards and a vineyard

This 4.7 mile / 7.6 km circular walk starts in the village of Sandhurst, where there is a shop, pub and tea-rooms for refreshments. Sandhurst is along the A268 to the east of Hawkhurst. There is limited parking by the small village green to the south side of the main road.

The main bus service for Sandhurst is number 5 from Maidstone via Staplehurst and Hawkhurst. This runs hourly Monday-Saturday and less frequently on evenings and Sundays. For a timetable phone Traveline on 0871 200 2233 (calls cost 10p per minute from landlines) or visit www.travelinesoutheast.org.uk

Please bear in mind that this is a country walk and that suitable clothing and footwear need to be worn as well as taking all necessary care in the country and on country lanes. Footpaths will be wet and muddy in places in winter and during wet spells at other times of year.

The start of the footpath is opposite Sandhurst windmill along Burnt House Close and through the gate at the end, following the waymarkers towards Ringle Green Farm and then crossing a lane before reaching Boxhurst. Then turn right off the track to climb across a field towards Linkhill. On reaching Ethnam Lane turn left and take care crossing the A268. Continue north along Stone Pit Lane and then Crouch Lane, with hop gardens on your right.

After Hopemill Bridge turn left into a field and head diagonally across towards Bankside Farm. On reaching Standen Street turn left and then left again just before the right hand bend. Continue south past the lake towards Reynolds Farm. At the signpost just before Reynolds Farm, turn left into the field containing plum and cherry trees and vines. You are now on Hoad's Farm.

Continue ahead to the right of the field until you reach a signpost at the end. Turn right onto a track, with a garden of newly planted Cobb Goldings hops on your right. Continue along the track with the vineyard on both sides and then a garden of Bramling Cross on your right and lovely views to your left.

Just before the bridge, turn right off the track into the hop garden. The hop garden beyond the bridge before you turn right is planted with Goldings. Keep to the left of the hop garden, through the gate in the far left hand corner, then turn left along the path climbing back towards Sandhurst windmill. On passing the gate in front of the windmill, turn right towards the primary school and the end of the walk.



Hoad's Farm

The Nicholas family and their connections have farmed at Hoad's Farm in the High Weald Area of Outstanding Natural Beauty, since 1939.

The farm is 165 acres (67 hec) in total, 101 acres (41 hec) of which are hop gardens. There are also 15 acres (6 hec) of vines along with cherries, plums and other fruit. The best time to see the hops is between April and September. A walk in spring will be rewarded by also seeing the cherries and plums in blossom. The hops grow rapidly, reaching their full height in late June before harvesting in September. Please stay on the public footpaths and remember that this is a working farm.

The grapes are processed at Tenterden to produce Sandhurst Vineyard wines. These are available direct from the farm (telephone 01580 850296 to check for opening times) or from Farmers' Markets in Rochester, Rye and Tunbridge Wells. In addition, 3 bottled beers – Sandhurst Tradition, Legend and Epic – are produced using the farm's own hops.



Hops and oasts

In broad terms the hop now provides 3 main characteristics in beer; the bitter taste, flavour and aroma. Bitterness comes mainly from resins (known as alpha acids), while the flavour and aroma come from the essential oil characteristics of the hop. Some hop varieties have higher alpha acid yields while others – the aroma varieties – are used for the flavours they impart to beers.

Hop plants are perennials, produced from cuttings, and can be expected to remain productive for 10-20 years or more, sending their roots down to a depth of up to 12 feet (3.75 metres). Each year they die back to ground level, with new stems or 'bines' re-growing in early April. Healthy bines of appropriate vigour are then selected and trained to begin climbing the support strings (a process known as twiddling), which they do in a clockwise direction. When 2-3 bines are established on each string, all surplus shoots are removed, a job usually completed by the end of May.

Hop picking usually starts in early September. Bines of conventional tall hop varieties are severed 3-4 ft above the ground and from the overhead wires. These are then transported in their entirety on trailers to picking sheds where the cones are stripped mechanically from the bines and then separated from the leaf fragments.

The cones must then be dried before usage. The water content of fresh picked hops is about 80% by weight and has to be reduced to about 10% to prevent decomposition in storage. Drying is achieved by blowing hot air upwards through a perforated floor on which the hops are stacked. Oast houses were purposely designed for the hop drying process although today most have been converted to desirable residences.

Oasts are essentially hot-air towers and work on the same principle as a tumble dryer using heat and convection to dry out the hops. The base consists of a round or square, brick or stone room, topped by a 'witch's hat' roof with a cowl on the summit that swings in the wind, helping to control the flow of air from the kiln situated underneath. Once dry, after about 8 hours, the hops are allowed to cool before they are compressed into hessian sacks known as 'pockets' or bales.

Hop varieties and

Hops have just as many flavour profiles and 'beauty spots' as grapes. In the past, brewers blended varieties of hops together but today single hop varietal beers are becoming more common. Many hop varieties have been bred or propagated in Kent.

The Fuggle was propagated in Kent in 1875 by Richard Fuggle. Excellent in every style of ale, flavours attributed to it are earthy, grassy, sensuous and moreish.

Goldings are a group of hops first developed in the 1700s, including Canterbury and Eastwell. Often described as quintessentially English, associated flavours include citrus sweet, lemon, floral, violets and apricot.

The Target hop was bred at Wye in 1972 as a bittering hop but its flavouring characteristics have out-performed expectations, with flavours ranging from orange, to marmalade to peppery geranium.

WGV (Whitbread Goldings Variety) was bred in Kent in 1911. This Goldings relation gives a citric, lightly fragrant aroma and flavour best suited to pale ales, light bitters and wheat beers.

Bramling Cross developed at Wye in 1951, is a seedling of the Golding. It provides a very distinctive, fruity, blackcurrant flavour.

The Progress hop was developed at Wye and released in 1965 and is a daughter of WGV. It has a slightly sweet, sometimes lime fruit character.

Admiral hop was developed at Wye in 1996 and is very high in resin content to give bitterness.

Pilgrim is one of the most recent varieties and was released from Wye in 2001. It is used mainly for bittering but has a typical English hop aroma and flavour with citrus notes.

For further information on hops in general and Kent's hop heritage in particular, visit the Kent Life website at www.hoppingdowninkent.org.uk as well as www.hopsfromengland.com



Brewing beer

Fundamentally, beer is the product of the alcoholic fermentation by yeast of extracts of malted barley. Whilst malt and yeast contribute substantially to the character of beers, the quality of beer is at least as much a function of the water and, especially, of the hops used in its production.

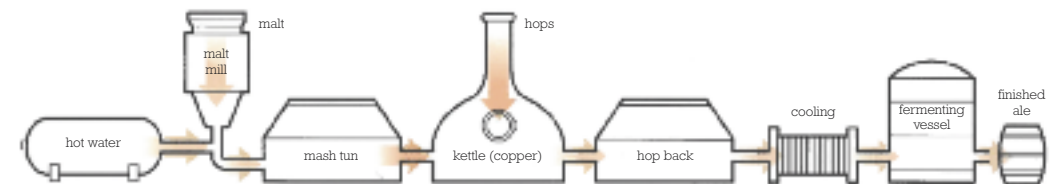
The brewing process starts with the **milling** of malted grain to produce relatively fine particles which are then mixed with hot water in a process called **mashing**.

This takes place in the **mash tun**. The liquid portion of the mash – or **wort** – is then run to the **kettle** (or copper) where it is boiled, usually for an hour, and a proportion of the hops are added. The hopped wort is then cooled and **'pitched'** with yeast for the **fermentation** process, which is completed when the desired alcohol content has been reached. Ale fermentations are usually complete within a few days whereas lager fermentations can take several weeks.



The importance of this sign

The 'Cask Marque' is a sign that appears outside pubs guaranteeing that inside you will get a great pint of cask ale. To find Cask Marque pubs near you, as well as the latest information about beer quality and what is happening in the industry, visit www.cask-marque.co.uk





A GOACHER'S

P & DJ Goacher, Bockingford Brewery, Unit 8,
Tovil Green Business Park, Maidstone ME15 6TA

Tel: 01622 682112

www.goachers.com



Established in 1983 by Phil and Debbie, Goacher's uses only malt and Kentish hops for all its beers. The brewery has two tied houses in Maidstone and supplies around 30 free trade outlets across Mid Kent. Tours by prior arrangement.

B HOPDAEMON

Hopdaemon Brewery Company Ltd, Unit 1,
Parsonage Farm, Seed Road, Newnham ME9 ONA

Tel: 01795 892078

Email: hopdaemon@supanet.com

www.hopdaemon.com



Since first firing up their Brew Kettle in 2000 Hopdaemon has gained wide recognition for creating outstanding cask and bottled beers. The beers are brewed at Newnham, near Faversham, using hops from 'just down the road', favoured varieties being Goldings, Challenger and Kentish Cascade.

C LARKINS

Larkins Brewery Ltd, Larkins Farm,
Chiddingstone, Edenbridge TN8 7BB

Tel: 01892 870328 / Fax: 01892 871141



Larkins was founded in 1986 by the Dockerty family, farmers and hop growers. Brews are made using only Kentish hops, yeast and malt; no sugars or brewing adjuncts are added to the beers.

Around 70 free houses within a radius of 20 miles are supplied.

Tours by arrangement Nov-Feb.

D MILLIS

Millis Brewing Company Ltd, St Margaret's Farm, St
Margaret's Road, South Darenth, Dartford DA4 9LB

Tel: 01322 866233

Email: johnmillis@millisbrewing.com

www.millisbrewing.com



After initially making beer at home, John Millis moved to a former farm cold store in 2003. He now supplies some 40 pubs and clubs within a 50-mile radius.

E MOODLEY'S

Moodley's Ltd, Bowen's Farm, Poundsbridge Lane,
Penshurst TN11 8AJ

Tel: 01892 821366

Email: sales@moodleys.co.uk

www.moodleys.co.uk



Moodley's microbrewery was established in Rusthall 2009. Its Toad Rock bitter takes its name from the village's main attraction, a natural rock formation which looks like a sitting toad.



F NELSON

Nelson Brewing Company Ltd,
Unit 2 / Building 64, Historic Dockyard,
Chatham ME4 4TE



Tel: 01634 832828

Email: sales@nelsonbrewingcompany.co.uk

www.nelsonbrewery.co.uk



Located in Chatham

Historic Dockyard, Nelson distributes to 150 regular outlets. Appropriately named brews include Powder Monkey, Spinnaker and Friggin in the Rigg. Tours by arrangement.

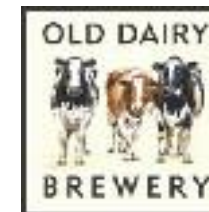
G OLD DAIRY

Old Dairy Brewery Ltd, The Old Parlour, Rawlinson
Farm, Rolvenden, Cranbrook, Kent, TN17 4JD

Tel: 01580 243185

Email: fineale@olddairybrewery.com

www.olddairybrewery.com



The Old Dairy's 5 barrel plant was purpose built in 2009 and is appropriately situated on a farm in rural West Kent. Production has increased rapidly and the beers produced are becoming increasingly available either side of the Kent / Sussex boundary.

H RAMSGATE

Ramsgate Brewery Ltd, 1 Hornets Close,
Pyson's Road Industrial Estate,
Broadstairs CT10 2YD



Tel/Fax: 01843 868453

Email: info@ramsgatebrewery.co.uk

www.ramsgatebrewery.co.uk



Our
brewery
began life
in the back

of a Ramsgate boozier full of louts and ne'er-do-wells, back in 2002, and we spent the following four years struggling away in the tight, smelly and smokey surroundings until we'd built up enough customers to break free. In 2006 we purchased a big shed and set-up again (properly this time), bigger, better and bolder than before, brewing fresh, tasty, local ale for fresh, tasty locals. And it worked. It worked so well in fact that we've got our own web site now and we're chuffed.

Brewery Shop selling bottled and draught beer, T shirts and glasses open Mon – Fri 10 – 5pm and Sat 10 – 1pm. Tours by arrangement.

I ROYAL TUNBRIDGE WELLS

Royal Tunbridge Wells Brewing
Company, Spa Brewery, 18 Chapman
Way, Royal Tunbridge Wells TN2 3EF



Tel: 01892 618140

Email: info@royaltunbridgewellsbrewing.co.uk

www.royaltunbridgewellsbrewing.co.uk



After an absence of more than 20 years brewing returned to Tunbridge Wells when this new brewery opened at Easter 2010. Two cask conditioned ales, Royal and Sovereign, are being brewed and supplied to local pubs and bars, with new beers due to be added over time. Tours by appointment.

J SHEPHERD NEAME

Shepherd Neame Ltd, 17 Court Street,
Faversham ME13 7AX

Tel: 01795 532016 / Fax: 01795 538907

Email: tours@shepherdneame.co.uk

www.shepherdneame.co.uk



Kent's major independent brewery, situated in Faversham, is believed to be Britain's oldest brewer. Its history dates back to 1698 but records show brewing began on the site as far back as the 12th century. The same water source – from the artesian well below the brewery – is still used today. The company has 370 tied houses in the South-East. The Visitor Centre is housed in a restored 15th century medieval hall-house. Tours are available throughout the week – advanced booking is recommended. The Brewery Shop is open Monday-Saturday from 10.30am-4.30pm and Sundays from 10.30am-1.30pm.

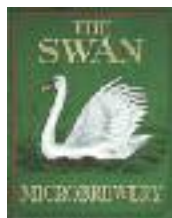
K SWAN ON THE GREEN

Swan on the Green Brewery, West Peckham,
Maidstone ME18 5JW

Tel: 01622 812271 / Fax: 01622 814977

Email: info@swan-on-the-green.co.uk

www.swan-on-the-green.co.uk



The brewery was established behind the pub of the same name in 2000. It produces handcrafted beers and no artificial ingredients are used. Other outlets and beer festivals are occasionally supplied. Tours by arrangement.

L TONBRIDGE

Tonbridge Brewery, Whiteoaks, Tudeley Road,
Tudeley, Tonbridge TN11 0NW

Tel: 01732 366770

Email: mail@tonbridgebrewery.co.uk

www.tonbridgebrewery.co.uk



Set up in March 2010 the brewery is in fact in the village of Tudeley, a couple of miles from the centre of Tonbridge. Only Kent grown hops are used in the cask conditioned, real ales which are available via the pub trade within about 20 miles of Tonbridge.

M WANTSUM

Wantsum Brewery Ltd, Unit 22, Sparrow Way,
Lakesview Int Business Park, Hersden,
Canterbury CT3 4AL

Tel: 0845 040 5980

Email: wantsumbrewery@googlemail.com

www.wantsumbrewery.co.uk



Canterbury's only micro brewery Wantsum was established in 2009 by former Pfizer executive James Sandy, a self declared passionate gastronaut. All Wantsum's brews are named after pivotal points in Kentish history and are available at more than 40 pubs and restaurants across the county.

N WESTERHAM

Westerham Brewery Co, Grange Farm, Pootings
Road, Crockham Hill, Edenbridge TN8 6SA

Tel/Fax: 01732 864427

Email: sales@westerhambrewery.co.uk

www.westerhambrewery.co.uk



Robert Wicks set up the brewery in June 2004, restoring brewing to Westerham lost when the Black Eagle Brewery closed in 1965. The new brewery is based at the National Trust's Grange Farm in a former dairy and uses the same greensand aquifer water supply and the same yeast strains as Black Eagle. Over 200 pubs in Kent, Surrey, Sussex and London are supplied.

O WHITSTABLE

Whitstable Brewery, Little Telpits Farm,
Woodcock Lane, Crafty Green ME17 2AY



Tel: 01622 851007 / Fax: 01622 859993

Email: whitstablebrewer@btconnect.com

www.whitstablebrewery.info

Whitstable Brewery was launched in 2003 when The Whitstable Oyster Co purchased the Swale Brewery to supply their own outlets as well as the free trade. The brewery now supplies over 75 outlets in Kent, Surrey and London.



timeline

One third of the UK hop crop produced in Kent



Hop farming reaches its peak with 72,000 acres (29,000 hectares) of land in the country being used to grow hops – two thirds of this grown in Kent



1524

The first English hop garden believed to be established near Canterbury

1655

Imports of foreign hops cause hardship for British growers. People in Kent protest and the Government introduces a tax on imported hops

1722

New porter beer brewed using a combination of 3 beers. Using lots of hops it becomes popular throughout the UK making the hop industry very lucrative

1870's

1744

Law passed declaring bags or pockets of dried hops sold have to be stencilled with the year, place of growth and grower's name

1875

Ways of training and stringing the hop plants using stilts, developed in Kent

1908

1909

Only 32,000 acres (13,000 hectares) of land used for growing hops

1914-1918

During World War 1 the Government taxes beer, reducing the demand for hops

1930s

1934

First hop-picking machines introduced

Nearly all hops are picked mechanically

1950s

1966

With the success of the Hops Marketing Board 20,000 acres of land (8,000 hectares) now being used to grow hops

1982

European regulations bring an end to the Hops Marketing Board

2008

The national hop acreage has fallen to just over 2,600 (1,050 hectares) with Kent remaining the main producing area





Hops 'n' Downs

Kent's hop growing tradition and modern day breweries

Whilst every effort has been made to ensure that the content of this leaflet is accurate and up-to-date at the time of printing, no liability can be accepted for any errors, omissions or misrepresentations of fact contained herein.

This is one of a series of themed brochures promoting Kent's local produce and distinctive landscapes. All are available online at www.producedinkent.co.uk. If it has whetted your appetite to visit Kent, information on where to stay and what to see is available at www.visitkent.co.uk

Researched, written and produced by Dave Hughes of Tourism Plus. Tel: 01622 727472
e-mail tourismplus@btconnect.com www.tourismplus.co.uk

With help from Dr Peter Darby of Wye Hops Ltd, CAMRA, Kent Life, Explore Kent, and Anne and Christopher Nicholas of Hoads Farm.

Photographs supplied by Kent Life, Cath Harries Photography, CAMRA, Cask Marque, Shepherd Neame and Visit Kent.

Designed and printed by The Circus, Chatham, Kent.
Tel: 01634 847212 www.thecircus.uk.com

drinkaware.co.uk



The Rural Development Programme for England (RDPE) is funded by Defra and the EU. The European Agricultural Fund for Rural Development (EAFRD): Europe investing in rural areas.