

# CAMR/Angle

The magazine from the Slough, Windsor & Maidenhead branch of The Campaign for Real Ale

Issue 57 - Winter 2019 | [www.swm.camra.org.uk](http://www.swm.camra.org.uk)

FREE - Please take one



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# FROM THE EDITOR



As we knuckle down to what the weather experts are predicting will be a particularly cold winter, what could be better than heading to the local and hunkering down with your favourite ale and friends?

You'll find plenty of action out and about in local pubs, as any of you witnessing the thrills and spills of the Rugby World Cup will have noticed. Windsor & Eton Brewery is just one venue to report a flood of fans heading in for a hearty breakfast, all washed down with a local brew or two.

From beer tastings and ubiquitous pub quizzes there's plenty of action to plug into. Looking for something more unusual? Then turn to page 18 for a fascinating tour of indoor pub games, past and present. Some you'll have played, others you'll want to and others you'll wonder how on earth they even came into being. It's a truly eclectic mix and – for those who've lost it – will bring back the art of having fun.

Back on the 'keeping-the-cold-at-bay' front, we've included some easy-to-replicate curry recipes, all of which have a particular beer or cider paired with them for maximum taste and maximum enjoyment.

From a Branch perspective, and via Allan Willoughby, we will be putting The Swan, Clewer forward for the CAMRA Pub Saving Award. Want to support The Swan? Or nominate a different pub? Then be quick – you only have until 1 December. You can make your submission at this link -

<https://www.camra.org.uk/pubs/awards/pub-saving-award/>

We hope you enjoy this packed issue and hope to see you in a local pub!

**Sean Ferris**  
Editor

## SUBSCRIPTION

We now offer the facility of posting the quarterly magazine to your home. Contact the Editor with your address details along with a cheque for £5 (payable to CAMRA SWM) to cover the postage, and leave the rest to us!

*Kirsten, Mark & Darren welcome you to the*

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## CAMRANGLE

### Editor

Sean Ferris - [editor@swm.camra.org.uk](mailto:editor@swm.camra.org.uk)

### Contributors for this Edition

Paul Beardsley, Guy Brennan, Chris Colverd, Christine Cryne, Sean Ferris, Karen Foreman, Dave Heyward, Justin O'Regan, Kevin Phillips, Caroline Scoular, Anthony Springall, Allan Willoughby

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Contact Neil Richards MBE at Matelot Marketing 01536 358670 / 07710 281381. E-Mail: [N.Richards@btinternet.com](mailto:N.Richards@btinternet.com)

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**Textphone:** 18001 03454 04 05 06  
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## Clewer pub nominated for two national awards



Windsor MP Adam Afriyie (centre), has nominated The Swan for The Parliamentary Pub of the Year.

been demolished or converted to another use. A panel of judges reviews the campaigning efforts of community groups across the country to highlight just what pub campaigning can achieve with the right tools and people behind it.



**The Parliamentary Pub of the Year** is organised by the All-Party Parliamentary Group on Pubs and allows MPs to nominate a pub that they believe to be the best in their constituency.

The Swan has recently extended its opening hours. They are now: Mon to Wed - 9.30 to 10pm; Thurs to Sat - 9.30 to 11pm; Sun - 9.30 to 9pm.



The Swan, Clewer, has been nominated for CAMRA's annual Pub Saving Award by the SWM CAMRA Branch and, in a double whammy, for the Parliamentary Pub of the Year Competition, nominated by Windsor MP Adam Afriyie.

The pub was closed and boarded up for many years until brought back to life by the Swan Community Group. It is now a hub for the local

community and provides a facility for the Green Room School and all the good work which it undertakes.

**The Pub Saving Award** recognises people that have come together to save a pub that would have otherwise



The community

## The 2020 Good Beer Guide



Looking for a stocking filler? Then this one's for you. The 2020 Good Beer Guide is a 'must have' for beer lovers. Fully updated, with listings for 4,500 pubs across the UK, all entries have been selected by CAMRA members.

Now in its 47th edition, it has been fully revised and updated, with detailed entries recommending 4,500 of the UK's best real-ale pubs, in rural and urban areas across England, Wales, Scotland, Northern Ireland, the Channel Islands and the Isle of Man.

The Unique Breweries section lists all UK real ale breweries and their regular beers, along with hundreds of CAMRA tasting notes and the edition includes consumer features and industry analysis.

Priced at £13 for CAMRA members and £15 for non-members (correct at time of going to press), the 2020 Good Beer Guide includes a foreword by eminent physicist Professor Brian Cox.

Fresh from working alongside Manchester brewers J.W. Lees to brew a beer aptly named Cosmic Brew, he offers up his personal story of the importance of beer and brewing.

In addition, British Guild of Beer Writers' Beer Writer of the year, Emma Inch, writes about how diversity enriches the beer world, while licensee and former model Jodie Kidd writes about the importance of preserving the local, drawing upon her experiences as the licensee of the Half Moon in Kirdford.

To buy online visit <https://shop1.camra.org.uk>

# More Pubs Join CAMRA Discount Scheme



More than 100 pubs have joined CAMRA's new national voucher scheme since it launched in July, taking the number to over 1,500.

Amber Taverns is the latest chain to come on board, and joins JD Wetherspoon, Stonegate

Pub Company, SA Brains, Castle Rock brewery and around 15 other independents, to extend the vouchers to more CAMRA members. CAMRA members are entitled to 50p off a pint vouchers worth £30 on joining or at their next renewal, which has replaced the previous £20 Wetherspoon discounts.

In addition, more than 3,500 pubs offer CAMRA members discounts highlighted in this issue, with The George, Eton High Street, one of the latest locals to join in, offering a discount of 20p per pint.

## Great British Beer Festival - Winter

4 - 8 February, 2020

After three superb years in Norwich, volunteers from across the West Midlands are now bringing this festival to the New Bingley Hall in Birmingham.



As always, the Great British Beer Festival will include a wide range of beer styles, from stouts and porters to bitters and golden pales. For those looking for something different, it will also have a range of ciders, perries, world beers, spirits and soft drinks available.

Also featured will be:

- A range of local food vendors.
- Tutored tastings and talks.
- A stage packed with music acts and entertainment.
- The announcement of the winners of the Champion Beer of Britain winter style categories.

### Opening Times

Tuesday, 4 February – 13:00 – 22:30  
(CAMRA members and trade only before 17:00)  
Wednesday, 5 February – 11:00 – 22:30  
Thursday, 6 February – 11:00 – 22:30  
Friday, 7 February – 11:00 – 22:30  
Saturday, 8 February – 11:00 – 19:00  
Last entry 30 minutes before close

## OUT AND ABOUT With Kevin Phillips

It was with some trepidation that I went along in November to the IPA tasting at the Hoppy Place in St Leonard's Road, Windsor. It's not actually my favourite style of beer - I tend to prefer the lighter, more subtle style of a traditional English Bitter. However, I hoped to learn something from the evening and I certainly did.

The event was led by Hoppy Place co-owners Dave and Naomi Hayward who really know their stuff when it comes to the hoppy little numbers. They took 12 of us through a tutored blind tasting of nine IPA's varying in strength from 5 – 8.5%. On the way we learnt about IPA styles, hops, bitterness measurement, temperature and food pairing. There was also a competition to guess the ABV of all the beers we tasted. (I did uniformly badly at this which reinforced my habit of always checking the strength of IPA's, particularly from the West Coast.) Overall, it was a fun evening so look out for further tasting sessions at this great little venue.

## KEEP FIT & ENJOY BEER AT THE SAME TIME!

The Hedgerley Real Ale Ramble has been held on a quarterly basis for more than 10 years and is a great way to keep fit and enjoy some excellent beers and good company at the same time. The walk covers about eight miles and takes in three of the area's best real ale pubs - The Blackwood Arms, The Royal Standard at Wooburn Common and The White Horse in Hedgerley (in that order).

We meet at Hedgerley Pond, which is very near the White Horse, at 10.00am and then take a scenic route which varies from walk to walk to keep things interesting for regular participants. Lunch is optional and is taken at the Royal Standard before returning to the White Horse around 4.30pm.

Between them these pubs have around 25 different real ales for our thirsty walkers to savour, more than enough to keep anyone happy! The next Hedgerley Real Ale Ramble will take place on **December 8**. All are welcome, please call Mark the walk leader on 07871 777062 if you have any queries and to reserve a dining place, as the Standard does get very busy on Sunday lunchtimes. Come and join us!





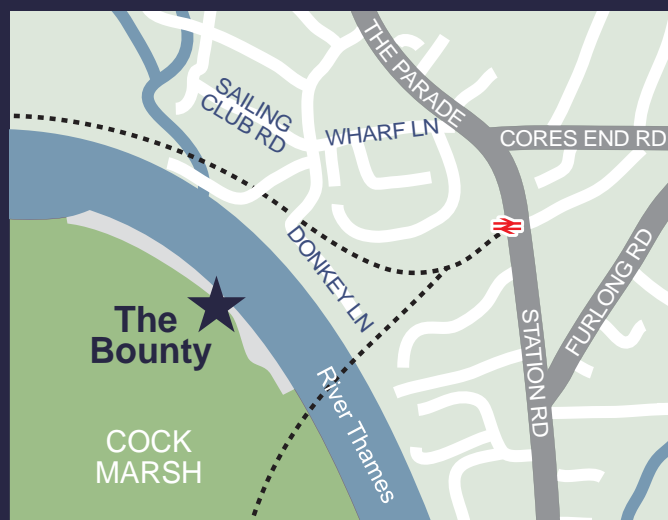
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# THE BELLS RING OUT FOR BERKSHIRE PUB

The Bell in Aldworth, Berkshire, is officially one of the best in the country, as CAMRA reveals the final four pubs competing for its prestigious National Pub of the Year award, to be announced in February 2020.



Having previously scooped the title of Pub of the Year nearly three decades ago, the Bell is a perennial gem which is the only pub with a Heritage Interior in Berkshire. Its name refers to bells which were part of the coat of arms of the traditional landowners. Its large open garden and excellent beer attract walkers and drinkers from far and wide.

Other finalists in the competition include the Swan With Two Necks in Pendleton, the George & Dragon in Hudswell and the Red Lion in Preston.

Carl Griffin, CAMRA Regional Director said: "Congratulations to the Bell - a very deserving finalist in the prestigious Pub of the Year competition. We wish them luck as they enter the final round of judging, and hope they bring the crown to Berkshire this year!"

All of the pubs in the competition are selected by CAMRA volunteers and are never 'paid for' entries. They are judged on their atmosphere, decor, welcome, service, value for money, customer mix and quality of beer.

Each of the four finalists will be presented with their super regional award at local events over the coming weeks. The four finalists will then have a chance to win the National Pub of the Year title for 2019, which will be announced in February 2020.

## NEXT ROUND

**The Bell will be competing with some seriously spectacular pubs around the country. And they are...**

### SWAN WITH TWO NECKS, Pendleton, Lancashire

CAMRA's National Pub of the Year 2014 and recipient of many other local and national awards. This is an outstanding and recently renovated traditional pub set in a pretty Pendleside village that's deservedly popular with locals and visitors alike. Five constantly changing ales and one real cider are served and discounts are available for CAMRA members. Delicious home-cooked food is also served with many high quality specialised local dishes. There's plenty of outdoor seating and open fires when the weather grows colder. The pub has a large car park and dogs on leads are welcome in the beer garden.

### GEORGE & DRAGON, Hudswell, Yorkshire

At the heart of the village, this homely multi-roomed country inn was CAMRA National Pub of the Year for 2016 and has been Champion Pub of Yorkshire several times. A pleasant walk from Richmond (if you don't mind the 300+ steps!) brings you to the pub's large beer terrace with panoramic views over the Swale valley. Rescued by the community in 2010 and refurbished, it boasts its own library, shop, allotments and other community facilities as well as food and drink. Beers are mostly from Yorkshire breweries and a dark ale is always available, often Rudgate Ruby Mild. Open all day bank holidays.

### RED LION, Preston, Hertfordshire

This attractive free house stands on the village green and is the first community-owned pub in Great Britain. There is an ever-changing list of beers including many from small breweries. Ray and Jo prepare the fresh home-made food, sourcing their ingredients locally. The pub also hosts the village cricket teams and fundraises for charity.



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# SUPER TROUPERS AT THE TROOPER

It is not just for its excellent selection of real ales that the recently re-opened Trooper in Windsor is becoming well known, as Kevin Phillips discovered.



*From Les Misérables and Blood Brothers to Grease and Evita, it was their roles in musical theatre which pulled the friends together.  
Left to right: Mark Powell, John Cusworth and James Waud.*

The team that runs The Trooper have all been professional actors with many years' experience treading the boards in famous theatres up and down the land.



Mark Powell and John Cusworth, the co-owners, both met at Mountview Academy of Theatre Arts in London and specialised in musical theatre. They both went on to

spend successful careers playing a variety of parts in long running west-end musicals such as Les Misérables, Blood Brothers, Grease and Evita. It was when Mark was playing Che in Evita that he met James Waud who played Magaldi. During the inevitable 'resting between engagements' that are part of most actor's life, they all worked in pubs and gradually the lure of pulling pints and running a pub overtook the acting side and they are all now full time in the licensed trade.

Mark and John also run the Mermaid in St Albans which they first took over in 2013 and is well known to CAMRA members in the local branch. It won Branch Pub of the Year in 2017 and has been a regular winner of the Branch Cider and Perry Pub of the Year competition.

Building on this success, Mark and John began to look for other pubs and eventually took on The Trooper in Windsor, together with James who is the full time manager. The pub has been completely re-furbished with the real ale offering significantly extended.

CAMRA members are particularly welcome, with CAMRA or Wetherspoon 50p off a pint vouchers accepted.

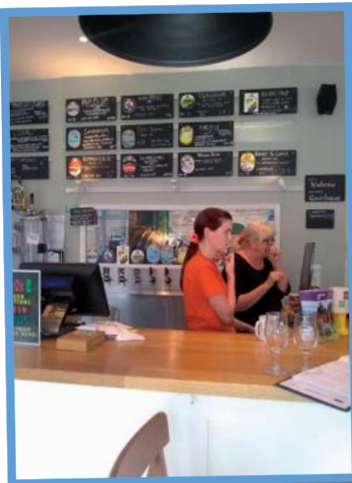


# WINDSOR & ETON BREWERY

## A RIGHT ROYAL WELCOME

**There can be no better way to come into Windsor than by boat with the splendid views of the Castle as you approach but the day was made even more special by a visit to the 'Appointment to the Queen' Windsor & Eton Brewery, says Christine Cryne.**

Situated just off the Thames, Windsor and Eton Brewery occupies a number of units on a small industrial estate where it has been since it set up in 2010. The whole thing started when Paddy Johnson stayed one night with Will Calvert whilst 'doing John O'Groats to Lands End'. They were both between jobs and Paddy suggested starting a brewery and it went from there. The brewery's founders were (and still are) a mix of four friends and ex-colleagues. Paddy and Will met whilst working at the now defunct Bristol Courage Brewery and Will met Jim when he was at nearby chocolate maker, Mars. Jim brought in his brother, Bob, who worked at Heinz.



The partnership seems to have worked as each person brought in a different skill set. Paddy and Will brought brewing experience, Jim is a process engineer ("Pretty useful when setting up a brewery," says Will) and Bob's background is marketing.

The brewery has the same brew length as when they started (15 barrels) but the number of fermenters have grown substantially since my last visit during the 2012 Olympics when Windsor and Eton Brewery

hosted a brewery visit as part of CAMRA London's 'London, City of Beer'. Back then there was some spare space on the ground floor but no longer, thanks to 13 fermenters, a rack of wooden barrels for ageing beer and a mezzanine allowing storage of malts.

The brewery have toyed with the idea of buying a malt mill but space and noise have put them off to date explained Will although, somewhat ruefully, he noted that it might improve yields. The hops are stored next door in a cold store and, with the exception of the lager, which uses a wet Czech yeast, all the yeasts pitched are dry.

The first beer produced was Guardsman, a traditional British style bitter. This is still included in the range that covers a variety of styles and, of course, there is also the Uprising brand, where the beers are a bit more 'edgy'. These were created by Paddy's son who has now departed for the north and is brewing with Black Jack in Manchester. Regardless of the change in the market, 50% of the beer production remains cask, with a third keg and the remainder being small packaging (cans and bottles).



These days, Windsor and Eton Brewery brew about 8-9 times a week and employ 30 people. "We keep getting a little bit bigger and our aim is to get beer into our own premises, but we'll look for 'windfall' opportunities regarding outlets rather than chasing. We are looking for a diverse estate," says Will.

The brewery has its own tap room (open six days a week), alongside their shop and The George in Eton. It also supplies the Old Court Bar, attached to the Old Court Arts.



### CHARITY PROVES A ROARING SUCCESS

Windsor & Eton Brewery is a supporter of local charities, and 'adopted' a lion as part of the Lions of Windsor & Maidenhead 2019 public art event. (Picture before and after being decorated.) From 10 August to 31 October, a giant pride of 46 individually decorated, super-sized lion and cub sculptures were displayed across the Royal Borough to celebrate the 200th anniversary of the birth of Queen Victoria. At the end of the town-wide sculpture trail, the lions went onto be auctioned off with all proceeds going to local charities, Thames Hospice, Tusk, and Look Good & Feel Better UK.



*Windsor & Eton Brewery's adopted lion before decoration (left) and after (right)*



Centre. The latter fits in with Will's ethos: "This is my home town. I want to leave something behind that has been a contribution to the community."



Another good example of that is The Swan, as well documented in CAMRA Angle. For those not familiar with the story, The Swan had been categorised as an Asset of Community Value on it but had stood derelict for three years. Alongside Greenham School (and supported by the local community), a Community Interest Company was set up to buy the pub. A quarter is owned by the school, a quarter by Windsor and Eton Brewery and a half by the community. The school specialises in working with youngsters who have been excluded or have other issues

and has the objective of getting them work-ready; The Swan has a 'schoolroom' on the upper floor.

But it isn't all about pubs when it comes to putting in something extra. The sponsorship of a 'Lion' for charity (see box on opposite page) and membership of the London Brewers Alliance (LBA) also reflect the brewery's outlook. People might be surprised to learn that they were one of the founding members (despite not having a London postcode). Paddy remains a corresponding member of LBA's committee.

So what of the future? Leaving the last word to Will: "We want to be seen as one of the top regarded brewers through awards, bloggers and drinkers. It's what people say about us that counts."

**Christine Cryne**

*Beer Tutor, Writer & Master Trainer*

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**LocAle**

## Local Brewery Listings

BREWERY	MILES*
Ascot Ales, Camberley	15
Bell Street Brewery, Henley-on-Thames	12
Binghams Brewery, Ruscombe	8
Bond Brews, Wokingham	12
Ealing Brewing, Brentford	19
Elusive Brewing, Wokingham	15
Fisher's Brewing, High Wycombe	11
Haresfoot Brewery, Chesham	18
Hedgedog Brewery, Virginia Water	13
Loddon Brewery, Dunsden	12
Lovibond's Brewery, Henley-on-Thames	9
Malt The Brewery, Great Missenden	15
Moogbrew, Taplow	3
New Wharf Brewing; Brewing Paused	3
Old Luxters Farm Brewery, Hambleden	12
Old Windsor Brewery, Old Windsor	9
Paradigm Brewery, Sarrett	18
Rebellion Beer, Marlow	7
Reunion Ales, Feltham	17
Siren Craft Brew, Finchampstead	15
Stardust Brewery, White Waltham	4
Thames Side Brewery, Staines-upon-Thames	13
Tiny Vessel Brewing, Hampton	20
Thurstons Brewery, Horsell	17
Twickenham Fine Ales, Twickenham	19
Weird Beard Brew, Hanwell	19
Windsor & Eton Brewery, Windsor	6

*\*from Maidenhead Station*

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## CAMRA LocAle 2019 Pub Listings

- Acre – Windsor
- A Hoppy Place - Windsor
- Barleycorn – Cippenham
- Barley Mow – Cox Green
- Bear - Maidenhead
- Bell & Bottle – Littlewick Green
- Bexley Arms – Windsor
- Boatman - Windsor
- Boulters – Maidenhead
- Boundary Arms – Pinkneys Green
- Bounty – Cookham
- Conservative Club – Maidenhead
- Corner House - Windsor
- Crauford Arms - Maidenhead
- Drew Drop Inn – Hurley
- Duke of Connaught - Windsor
- Fox & Castle – Old Windsor
- George Inn – Eton
- George on the Green - Holyport
- Green Man – Denham
- Grenfell Arms - Maidenhead
- Greyhound – Eton Wick
- Horse & Groom – Windsor
- Hurley House Hotel - Hurley
- Jolly Farmer – Cookham Dean
- Jolly Woodman – Littlewick Common
- Kings Arms – Cookham
- Maiden's Head – Maidenhead
- Moon & Spoon - Slough
- Norden Farm Cafe & Bar – Maidenhead
- Oak & Saw - Taplow
- Old Windsor Club – Old Windsor
- Pinkneys Arms – Pinkneys Green
- Prince Albert – Windsor
- Prince Harry – Windsor
- Queen Charlotte - Windsor
- Rising Sun – Hurley
- Rose - Maidenhead
- Royal Stag – Datchet
- Shire Horse – Littlewick Green
- Swan – Clewer Village
- Uncle Tom's Cabin - Cookham Dean
- Watermans Arms – Eton
- White Hart – Moneyrow Green
- White Horse – Hedgerley
- Windlesora – Windsor
- Windsor & Eton Brewery Tap Room - Windsor

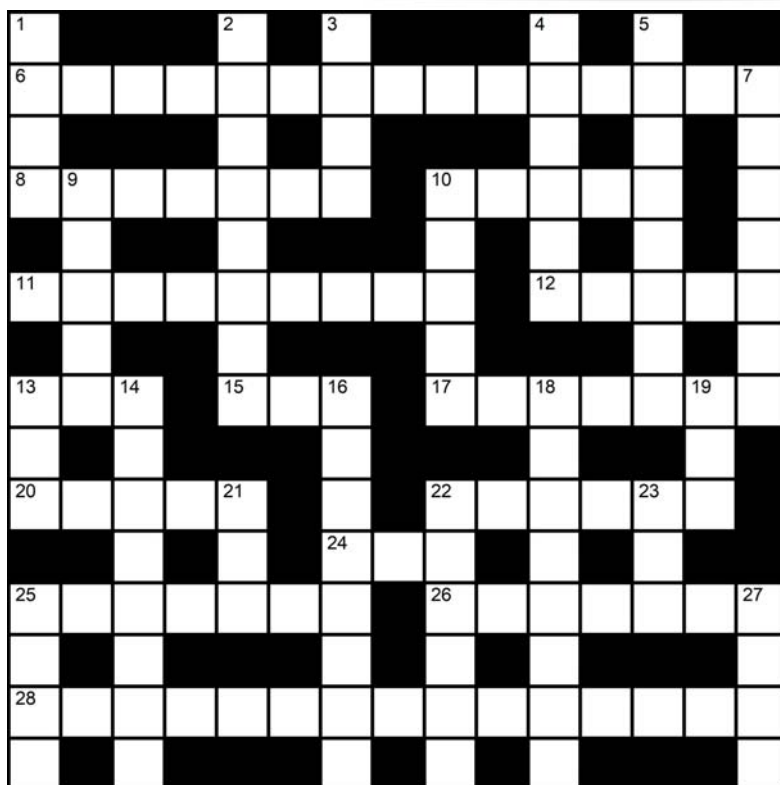


# QUIZ CORNER

Welcome to Quiz Corner. Test out your beer prowess on our beer-themed cryptic crossword



You'll find the answers on page 23



## ACROSS

- 6 Figure of strength, but not muscly! (7,2,6)  
 8 Abstains from linking school head, say, with gum sticks. (7)  
 10 Sir, leave the craziest plan to the old Mexican. (5)  
 11 Plucking pizza recipe from otic connections. (9)  
 12 Kingdom of a genuine Frenchman. (5)  
 13 Rent permit. (3)  
 15 Being as how it has some fuel. (3)  
 17 Hop over fuels for 'horses'. (7)  
 20 Yeats' poetic licence to raise some dough (for the brewer?) (5)  
 22 Made by real ale's second ingredient? (6)  
 24 Greek character said to go with columns. (3)  
 25 Popular activity, but with pugs giving a nasty nip. (7)  
 26 Sweetbriar (no Tai connection) to produce yeast. (7)  
 28 Coincided and sank to confusion, but great for your pint! (4,11)

## DOWN

- 1 And 3d. These beers could please Al! (4)  
 2 Rich gene modification for pre-drink vocalising. (8)  
 3 See 1d. (4)  
 4 Sportier, but is not about to have a drink. (6)  
 5 Hostelry visits, made on all fours? (3,5)  
 7 Poor old Sneezy, married to essential brewing proteins. (7)  
 9 Bash I've ended with a bung. (5)  
 10 Only a fool would go back to this standoffish state! (5)  
 13 Hens could do without taking orders? (3)

- 14 Strip tap threads while delivering Cistercian beer. (8)  
 16 Grasping, by hook or by crook, that it's washing. (8)  
 18 Drainage, blocked by the shrub. (8)  
 19 From stately home, to Cambridgeshire city. (3)  
 21 It's a bit different in a sporty motor! (1,1,1)  
 22 Spool is painstakingly beribboned by reed cutting. (6)  
 23 Look in Cheyenne territory. (3)  
 25 Fire the old sherry. (4)  
 27 Na<sub>2</sub>CO<sub>3</sub> in cowboy's lasso dance. (4)

## ASSET OF COMMUNITY VALUE (ACV) PUBS IN OUR BRANCH SLOUGH COUNCIL

- The Herschel Arms, Slough

## SOUTH BUCKS COUNCIL

- The Bull, Iver - currently boarded-up
- Rose & Crown, Stoke Poges

## WINDSOR & MAIDENHEAD

- Golden Harp, Maidenhead - now a Tesco Express
- Fifield Inn, Fifield
- Crown, Burchetts Green
- Craufurd Arms, Maidenhead
- Dew Drop Inn, Hurley
- Boundary Arms, Pinkneys Green
- Jolly Farmer, Cookham Dean
- Ye Olde Red Lion, Oakley Green
- Old Swan Uppers, Cookham
- Uncle Toms Cabin, Cookham Dean
- North Star, Maidenhead
- The Swan, Clewer

# BRANCH DIARY

## MORE INFORMATION



For more information on CAMRA activities in the area contact Social Secretary Tracey Bottomley

e. [social.sec@swm.camra.org.uk](mailto:social.sec@swm.camra.org.uk)  
t.07917 564194

Both CAMRA members and non members are welcome to all our Social Events. Branch Meetings are for members only. Please check website for any last minute changes and for more details on Beer Festivals. Please contact Tracey on 07917564194 our Social Secretary if you have any questions. QR code above.

## DECEMBER

### 7 - Saturday

1pm. Windsor Pub walk held by Steve, starting at The Trooper, 97 St. Leonard's Road, Windsor, SL4 3BZ



### 8 - Sunday

Hedgerley Pub Walk. Check website for details.

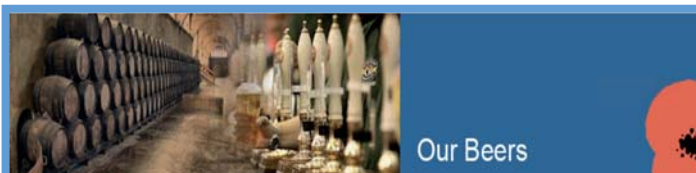
### 11 - Wednesday

7.30pm. Branch Meeting at The Swan, 9 Mill Lane, Windsor, SL4 5JG. All CAMRA members are welcome.



### 12 - 15 Thursday - Sunday

Marlow British Legion Beer Festival, Station Approach, Marlow, SL7 1NT. Visit [www.rblmarlow.co.uk](http://www.rblmarlow.co.uk) for times.



### 14 - Saturday

1pm. Social at Marlow British Legion Beer Festival, hosted by Tracey and Philip. (Address as bottom left.)

## JANUARY 2020

### 8 - Wednesday

7.30pm. Branch Meeting at The Trooper, 97 St. Leonard's Road, Windsor, SL4 3BZ.

All CAMRA Members welcome.

### 10 - 12 Friday - Sunday

Perseverance, Wraysbury Pie and Porter Festival; 2 High St, Wraysbury, TW19 5DB. (Times TBC at time of going to press.)



### 11 - Saturday

1pm. Perseverance. Social hosted by Paul. (Address as above.)

### 23 - Thursday

7.30pm. Social at Off The Tap, 105 High Street, Maidenhead, SL6 1EA.



## FEBRUARY

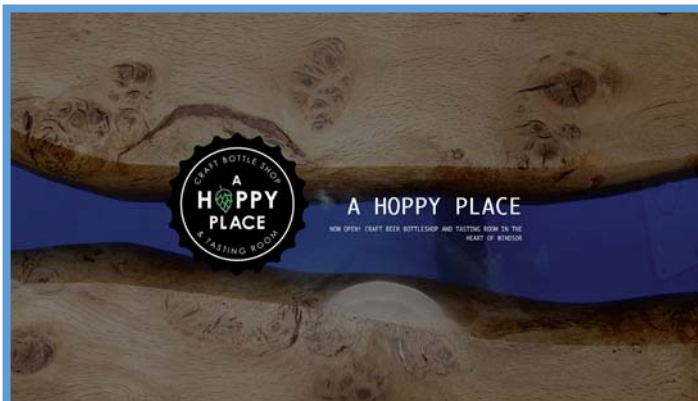
### 1 - Saturday

Post Christmas Social. Details TBC. (See Website.)



**4 - Tuesday**

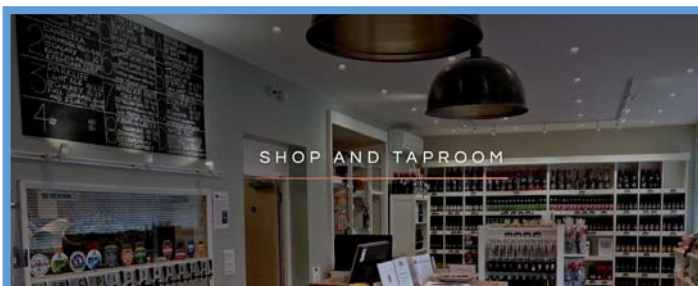
7.30pm. Social Planning Meeting at A Hoppy Place, 11 St Leonard's Road, Windsor, SL4 3BN.

**12 - Wednesday**

7.30pm. Branch Meeting at The Barleycorn, 51 Lower Cippenham Lane, Slough, SL1 5DS.  
All CAMRA Members welcome.

**18 - Tuesday**

6.30pm. Mid Week Social at Windsor and Eton Brewery, Duke St, Windsor, SL4 1SE.  
Hosted by Steve.

**22 - Saturday**

1pm. London Pub walk led by Paul, starting at Paddington Station - The Mad Bishop and Bear, Upper Level, The Lawn, Paddington Station Concourse, W2 1HB.

**MARCH****11 - Wednesday**

7.30pm. Branch Meeting at The Boundary Arms, 112 Pinkneys Road, Pinkneys Green, SL6 5DN.  
All CAMRA Members welcome.

**14 - Saturday**

1pm. Reading Pub walk led by Steve. Starting at The Fisherman's Cottage, Canal Way, Newtown, RG1 3DW.

**20 - Friday**

7.30pm. Curry Night hosted by the West Middlesex Branch, starting at the Conservative Club, Fairlawn, High St, Southall UB1 3HP.

**28 - Saturday**

1pm. Marlow Pub walk led by Paul. Starting at the Marlow British Legion, Station Approach, Marlow, SL7 1NT.

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# THE GRENFELL ARMS MAIDENHEAD



## BINGHAMS

### — BREWERY —

Come and enjoy a beer at the brewery during December 2019  
on our open days: 7th, 14th, 21st December 11:30am-4:30pm

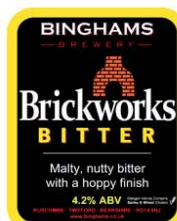
We pride ourselves on our friendly and honest service.

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including Bingham's Beer Club. You must be over 18 years old.



# THE (ALMOST) LOST ART OF COOPERING

The cooper making a beer cask is a traditional image used on much beer advertising but in reality they are a hugely endangered species with their number having been reduced from thousands in the heyday of the 19th Century to a mere handful now. One brewery which still employs a cooper is Theakston Brewery, Masham, and in 2016 even employed an apprentice to learn the trade to ensure that the skills can be passed on.



*Jonathan Manby at Theakston Brewery*

A beer cask is an enormously complex item being made up of oak staves, each one cut by hand using the skilled eye of the cooper to ensure that each barrel is beer tight and can take the pressure of the beer during its second fermentation in the cask. The timber used is oak whose grain and character ensure that beer remains in perfect condition with no chance of spoilage on its journey from brewery to glass.

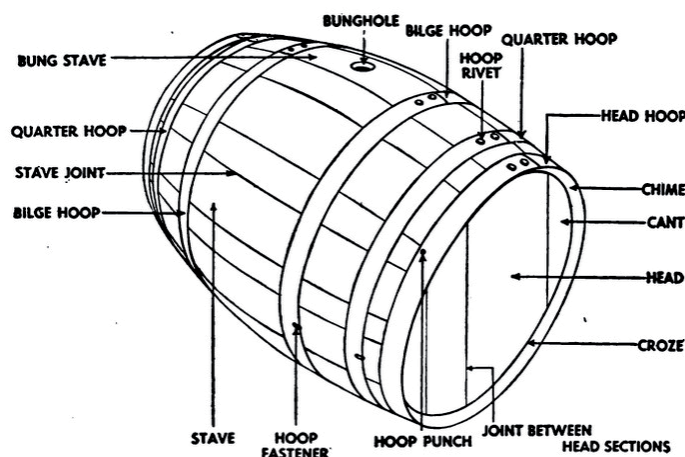


*Shaping individual staves*

The cooper will first examine individual timber staves to ensure that they are not cracked and that they will bend easily. He will then work each stave with a draw knife or axe to hollow out the shape then use a jointer to put the appropriate angle on the edge for the cask being made.

When sufficient staves have been made he will use a raising up hoop to put the staves in order then puts a truss hoop on to tighten things up. Further hoops are added and

the cask is then placed over a fire to warm the wood and make it more pliable. Speed is of the essence as the cask is turned and further hoops are hammered on to give it the characteristic shape.



*THE TIGHT BARREL*

The end of each cask is then chamfered to take the cask end (or head) which is made up of carefully chosen boards which fits into a carefully cut groove on the inside of the cask. He fits the head by slackening the hoops and forcing it into the groove. He will then pull the remaining head into position. The outside of the cask is then finished and the appropriate bunghole will be bored into the middle of a stave.

There are very few breweries still using wooden casks although some would say that beer tastes better from the wood. Aluminium or plastic casks can be sterilised more easily and for breweries where there may not be the skills at hand this is a critical benefit.



*Using a draw knife on the interior*

The future of this once common craft is safe so long as there are breweries that believe it is important to retain traditional skills and that a centuries old process should not be lost forever.

*Grateful acknowledgement to T & R Theakston Ltd of Masham for permission to reproduce the photographs used in this article.*

# GAME ON

## IT'S TRADITIONAL PUB GAMES

**The pub has been the centre of sporting games for as long as they have existed, from Romans playing dice in the taverna to the present day where traditional pub games still exist, often creating friendly rivalry between players and the pubs themselves.**

Many pubs themselves are named after sports, many cruel and some long forgotten, such as The Dog and Duck which refers to the sport of using spaniels to catch tethered ducks. The Bull in Bracknell was the scene of Bull Baiting in the 18th Century and The Stag and Hounds 'celebrates' the royal pastime of stag hunting in Windsor Great Park. On a less gory note, locally we have The Cricketers in Warfield and further afield many other pubs celebrate sporting heroes such as The Sir Alf Ramsey in Tunbridge Wells or The William Webb Ellis in Twickenham.

Games in pubs are necessarily compact if they are to be played indoors. Few pubs have the spare space for a full size snooker table, for example. A dart board in the public bar, however, (where they still exist) can be accommodated easily and can be enjoyed by all, whether an expert with the 'arrows' or a mere beginner.

### DARTS



*Standardised 'London' Dart Board*

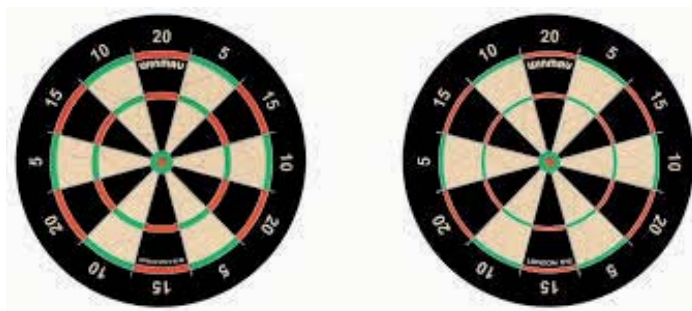
The archetypal pub game still widely played is darts. The most common board, called the 'London', has a 20 at the top and an outer ring scoring doubles and the inner ring, trebles. The board is designed in such a manner that the high scoring numbers are surrounded by the lowest ones ensuring an element of risk in going for a high score. The bull is worth 50 and an outer bull 25. The normal rules are a 301 or 501 target and to finish with a double. For 501 it is possible for the expert player to finish in nine darts but for most of us this is a very rare occurrence. The London board was standardised in the 1920s and is not the only one in existence.



*Yorkshire (or Kent) Doubles and Manchester Log End Board*

The Yorkshire Doubles Board (also known as the Kent Board) has no inner ring for trebles, no outer bull and the bull itself is significantly smaller. The Lincoln Board is similar in design to the Yorkshire Board but it has no colours and the board is completely black.

The Manchester 'Log End' Board is solid wood and significantly smaller than the standard board. It has no trebles or colouring and the number arrangement is significantly different.



*Ipswich Fives (Wide Fives) Dartboard and London 'East End' Fives (Narrow Fives) Dartboard*

The Ipswich Board is made up of only the numbers 5, 10, 15 and 20 and is known as a wide fives board. It is normal to play a game of 505 and due to the wider area it does allow higher scoring but the 'oche' is nine foot away rather than the standard seven foot nine and a quarter inches to compensate. So the next time someone challenges you to a game of darts you can rightly ask what kind they play!

### BAR BILLIARDS



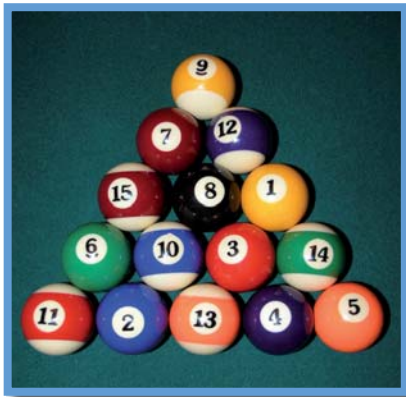
No longer as popular as it once was there are now few bar billiards tables in the area. It has a background in a number of continental games such as the French Bagatelle and the Russian game Billiards Russe. It was first imported into the UK in the early 1930s when the Jelkes Company of London were encouraged to produce a table, similar to one seen in Belgium. It consists of a baize playing surface



32 inches wide and nine holes dotted on the table with values between 10 and 200. The higher scoring holes are protected by coloured pegs. If a white peg is knocked over then the break is lost however if the black peg in front of the 200 hole is knocked over then the whole score is lost. The eight balls are released upon a coin being inserted and play commences. After around a quarter of an hour a bar comes down preventing the return of the balls.

The game is most popular in the south and east of the country although the world championships are held in Jersey each year and as recently as 2015, Paul Sainsbury from Reading was Men's World Champion.

## POOL



An American import to the UK and played generally as eight or nine ball. The table has six pockets and the eight ball game has – confusingly! - 15 balls on the table and each player tries to pot their own colour without potting the black ball until the end. There are many variants and the game is popular in pubs and has been one of the key reasons for the demise of bar billiards in many pubs.

## SKITTLES



Once the archetypical pub game, skittles is now extremely rare. Played in a long alley, the aim of the game is to knock over the nine pins using the wooden balls and to score on behalf of the team. In different parts of the country there are a huge number of variants and the game is particularly popular in the West Country as it seems to work best when cider is on the menu!

## AUNT SALLY



*Aunt Sally being played at The Crown Inn, Oxon*

This game originated in the 17th Century. Sticks (similar to a rolling pin) are thrown at a representation of a human head, similar in manner to a coconut shy. The stick must strike the head cleanly to count and locally the game is played in the garden of the Queens Head, Wokingham. The game is played mostly in the Thames Valley and the 'World Championships' are held annually at the Charlbury Beer Festival.

## SHOVE HA'PENNY



Five old halfpennies are slid on a wooden or slate table to end between the lines marked on the board. The aim of the game is to have had the required number of coins in each bed and scoring takes place with a chalk mark on the side of the board.

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## TABLE SKITTLES



*Devil among the Tailors*

The alternate name for this game is 'Devil among the Tailors' where a small wooden ball is suspended on a chain from a gallows arrangement and it swings between the 3 x 3 arrangement of skittles. There is a variation to the table skittles game in the Midlands where 'Hooded Skittles' is played and it consists of throwing wooden discs called cheeses at skittles in a hooded area similar to a pram hood.

## CRIBBAGE



*Cribbage Board*

For many years this was the only card game that was allowed to be played in a pub for modest stakes. Invented in the 17th Century by Sir John Suckling, it uses a wooden board with small pegs to keep score.

## DOMINOES



Said to have originated in China, the game arrived into the UK from France - the word 'Domino' is the French word for the black and white head covering used by priest. Consisting of 28 tiles ranging from the double six to the double blank, the aim of the game is to play your dominoes until no more are available.

### And there's more...

The following games are very specialised and are often local to a particular area.

**Pitch Penny** – Players take turns to throw a coin against a wall (without touching it) and the person closest to the wall wins.

**Ringing the Bull** – A favourite in the East Midlands it involves swinging a ring held on a string suspended from the ceiling onto a hook on the wall. It's very difficult!

**Toad in the Hole** – A speciality around Lewes in Sussex, where brass discs are thrown at a lead-covered table with the aim of them landing in a hole.

**Knurr & Spell** – A Yorkshire game to launch a ball into the air and hit it with a bat similar to a golf club.



**Bat and Trap** – A Kent game which involves launching a ball in the air to be hit with a bat which is a cross between a table tennis bat and a tennis racket.



**Goblin** - This game was a favourite amongst Bristol miners, the aim being to throw pegs into two receptacles.



# THE WINDSOR TROOPER

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Friday 13<sup>th</sup> December 11.00 ~ 23.00

Saturday 14<sup>th</sup> December 11.00 ~ 23.00

Sunday 15<sup>th</sup> December 12.00 ~ 20.00

Marlow RBL Club, Station Approach, Marlow, Bucks SL7 1NT

Tel: (01628) 486659

[www.rblmarlow.co.uk](http://www.rblmarlow.co.uk)



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*Kevin and Janet invite you to the White Horse*



### CHRISTMAS CAROL EVENING

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Beer Garden  
Food Available

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Village Lane, Hedgerley. SL2 3UY

# CHEF'S CORNER

## CURRYING FAVOUR



October 7-13 saw National Curry Week hit the culinary headlines, with the launch of 'From Bombay to Britain', a collection of recipes and food and drink pairings from 50 renowned Indian Restaurants around the UK. And you don't need a plethora of ingredients to replicate them at home. Enjoy!

Curry is now a stalwart of eating establishments across the UK, contributing more than £5bn to the British economy. *From Bombay to Britain* celebrates the place of the curry in the hearts and stomachs of Britain with a

medley of fascinating recipes and some easy-to-replicate dishes.

### OH MY COD

Created by Dipna Anand at The Brilliant Restaurant, this simple-to-create adaptation brings a British classic recipe right up to date with a fresh Asian flavour. Beer is used to help produce a crunchy, fluffy batter and the masala works beautifully against the cod. Add some chunky chips, spiced tartare sauce and cumin infused mushy peas.

### Ingredients (serves 4-5)

360g plain flour 400ml Kingfisher beer  
2 tsp salt  
4 or 5 cod fillets, skinned and boned  
Sunflower oil for deep frying  
¾ tsp black pepper powder  
1 ½ tsp red chilli powder  
1 tsp garam masala

- Pre-heat the oven to 150°C and the oil to 180°C for deep frying.
- Whisk 280g of the flour, beer and remaining ingredients until smooth and leave to rest for 15 minutes.
- Make sure the fish is dry and dust lightly with remaining flour.
- Dip the fish into the batter until coated well all over, then carefully place in the hot oil. Cook for 6-8 minutes until golden and crispy.

### Paired with Kingfisher (4.8%)



Its crisp, clean, slightly citrusy flavour makes it a perfect partner for the heat and spice of even the richest of curries.

### Aubergine Bhajis



These delicate bhajis from the Curry Leaf Café in Brighton are great on their own or paired with a mango chutney.



**Paired with Peacock Mango & Lime Cider (4.8%)**

Cider is a great alternative drink pairing for Asian food, complementing rich exotic flavours, providing a burst of refreshment to balance the aromatic spice. Peacock's Mango & Lime Cider's delivers a refreshing tropical burst.

**Ingredients (serves 4)**

200ml vegetable oil  
100g rice flour  
100g gram chickpea flour  
25g minced ginger  
25g minced garlic  
30g chilli powder  
20g turmeric powder  
50ml fresh lemon juice  
Salt to taste  
2 large aubergines, sliced into 5mm rounds

- Heat the oil in a deep-sided saucepan to 180 degrees.
- Place all ingredients except the aubergines in a glass bowl.
- Add 200ml of water to the bowl, pouring slowly while mixing with a whisk into a thick, smooth batter.
- Dip the aubergine slices in the batter and carefully lower into the hot oil.
- Fry the aubergines in small batches until they turn dark brown (approx. 4-5 minutes).
- Remove the cooked slices with a slotted spoon and place on a paper towel to dry.
- Serve immediately, with or without chutney.

**Bhai's Lamb**

This is a family recipe from Chai Thaili's owners. This is the most popular dish on the Camden-based restaurant's menu.

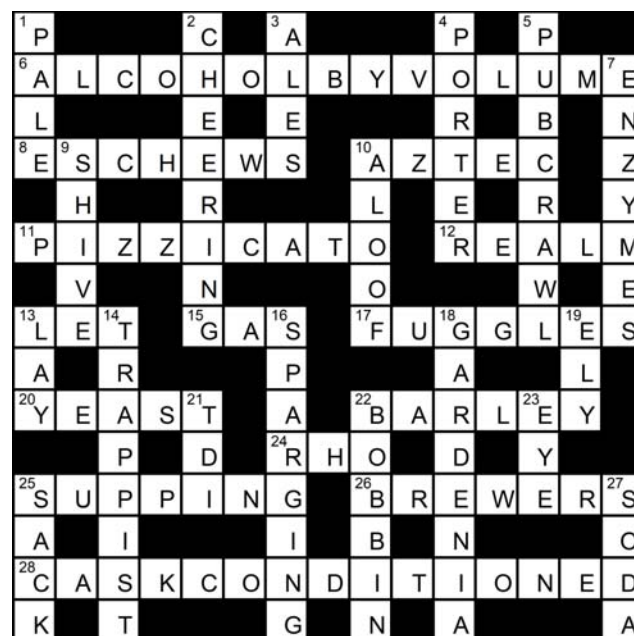
**Paired with Bombay Bicycle (4.2%)** The citrus and caramel hints of Bombay Bicycle IPA, together with its subtle bitter finish blend perfectly with the lamb. This deep gold IPA has hoppy citrus notes with soft blackcurrant undertones and a satisfying bitter finish.

**Ingredients (serves 4)**

250g boneless lamb chunks  
4 tablespoons oil  
10g whole cumin  
2 tablespoons ginger and garlic paste 4 white onions, chopped  
1 Tablespoon tomato puree 1 tablespoon cumin  
1 tablespoon garam masala 1 tsp red chilli powder 500ml water  
Salt to taste  
Green chillies to garnish  
Fresh coriander leaves to garnish

- Heat the oil in a pan, add the whole cumin and fry for one minute.
- Add the ginger and garlic paste. Fry until fragrant.
- Add the chopped onions and fry until they turn golden brown.
- Next, add the tomato puree and cook until the colour of the tomatoes turns darker and the spices are well blended.
- Add the cumin powder, coriander powder, garam masala, red chilli powder and salt and cook for a further three minutes.
- Add the water to the pan and cover, then leave to cook for another 10 minutes, over a medium heat.
- Reduce to a low heat and add the lamb to the sauce, then cook for 30-90 minutes, until the lamb is cooked.
- Serve topped with fried green chillies and fresh coriander leaves, with naan or steamed rice.

All recipes are taken from the official National Curry Week recipe book *From Bombay to Britain*, featuring signature recipes from 50 of the UK's finest restaurants. Available to purchase from [amazon.co.uk](https://www.amazon.co.uk)

**CROSSWORD ANSWERS**



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[www.tringbrewery.co.uk](http://www.tringbrewery.co.uk)



# BREWERY NEWS

## BINGHAMS BREWERY

Binghams are currently producing a golden ale made with Rye malt which adds a fullness or richness to the malt character and imparts a nice spicy zest to this 5% beer.



The Hop Project at 4.5% is currently Elderado First Gold and the flavour of these hops is apricot and orange. If anyone is wishing for more winter ales as the days get shorter and crispier, then keep an eye out for the darker ales as December hits.

The popular Xmas Cake Stout will definitely be on the menu!

As well as producing some mouth watering ales, Binghams has been active in helping to make Twyford a greener place to live. They are providing a place to take your recycling which then goes to local schools and they are able to turn this into much needed cash. Pop in to have a look at what can be recycled as there is more than one scheme – from crisp packets to toothpaste



tubes, pretty much all plastics are covered in the various bins!

With Christmas not too far away, why not treat a friend to a gift pack or ales, or a brewery tour. Vouchers for tours can be purchased from the shop or online.

t. 0118 934 4376.

[www.binghams.co.uk](http://www.binghams.co.uk)

## CHILTERN BREWERY

Our wonderful **Christmas Brewery Shop** launched on Saturday, 9 November with carol singers, mince pies and free tasters of all our beers to celebrate the official opening. Throughout the festive season, our Brewery Christmas Shop will offer an amazing array of brewery gifts, Christmas ales, festive foods, hampers, gift wraps, English wines, liqueurs and spirits – all of the highest quality to complete your Christmas preparations.



**Tours** Our tours include an introduction to the art of craft brewing, a brief history of the Chiltern Brewery, a tour of the Brew House and a tutored beer and food tasting session with a delicious selection of our locally made chutneys. Tours are on most Fridays and Saturdays and last for

approximately 1½ hours. The cost is £15.00/£17.50 (Fridays/Saturdays) per person which is non-refundable and non-exchangeable. We also offer several Premium Tasting Tours throughout the year. The maximum number of people per booking online is 10 but we are now able to offer larger group bookings on Fridays (just call us to discuss). The minimum age is 12 years.



t. 01296 613647

[www.chilternbrewery.co.uk](http://www.chilternbrewery.co.uk)

## CRAZY DAVE'S CIDER

If you don't have time to visit the brewery at Oak Tree Farm, Gays Lane, Holyport, you can find Crazy Dave's Cider at local markets.

- Windsor Farmers' Market - 1st Saturday of the month
- Queen's Park Farmers' Market - 1st Sunday of the month
- Ealing Farmers' Market - 2nd Saturday of the month
- Maidenhead Farmers' Market - 2nd Sunday of the month
- Abingdon Farmers' Market - 3rd Friday of the month
- Reading Farmers' Market - 3rd Saturday of the month
- Ascot Farmers' Market - 3rd Sunday of the month
- Henley on Thames Farmers' Market - 4th Thursday of the month
- Beaconsfield Farmers' Market - 4th Saturday of the month
- The Food Market, Chiswick - 4th Sunday of the month



[www.crazydaves cider.co.uk](http://www.crazydaves cider.co.uk)

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Rebellion Beer Co. Ltd. Bencombe Farm, Marlow Bottom, SL7 3LT

# Toasting by an open bar...



**webrew.co.uk**





## MOOGBREW BREWERY

### NOW OPEN FOR BUSINESS

Moogbrew and its taproom and beer garden reopened for business in May, following a relocation. A major feature of the new premises is the new beer garden, which offers much more space to visitors.

Since reopening, several new beers have been brewed, including Wigmore's Wake Up - a coffee porter (5%) - and Pretty In Pink, a saison-style beer infused with pink peppercorns and juniper seeds (6.2%). Both these beers featured at the Maidenhead Beer & Cider festival in July. Pretty In Pink became the fastest selling beer of the festival - selling out in just 90 minutes - and was voted third best beer of the festival, despite being available only briefly, on the Saturday evening.



The taproom and beer garden is open alternate weekends and visitors are advised to check the website or social media for opening dates and times, which may change during the Autumn and Winter

months. There are usually four different Moogbrew beers serving at any one time, plus a selection of guest beers in bottle or cans to take away. Visitors are advised to travel by foot, bicycle, or public transport, as parking is limited.

E: [info@moogbrew.co.uk](mailto:info@moogbrew.co.uk)  
[www.moogbrew.co.uk](http://www.moogbrew.co.uk)

## REBELLION BEER CO.LTD



**Top Gun 4.2%** December's beer is an easy drinking well balanced pale ale with a pleasing hoppy aroma. Brewed with exclusively 100% Maris Otter pale ale malt for a clean and crisp base. British hops First Gold and Goldings add citrus and floral notes. American Citra added to the hopback adds a distinct aroma of grapefruit and tropical fruit.

**Malt:** Maris Otter Pale Ale

**Hops:** First Gold, Goldings, Citra

**Roasted Nuts Extra 5.8%** is back in 500 ml bottles. A deep ruby, complex and flavoursome Winter warmer, packed with intense and distinctive malt and hop character.



**Winter Royal** A deep, ruby winter warmer at 5.4%, with a rich maltiness, soft bitterness and a fantastic late and dry hop aroma. We are planning to have Winter Royal from 1-24 December in 1 litre, 3 litres, 5 litres and our 22 pint mini barrels. We will have a limited number of 500ml bottles which will be in gift packs.

### Why do we get excited about Winter Royal?

Before Rebellion even existed as a brewery, Winter Royal was brewed by the Wethereds Brewery in Marlow, becoming one of their flagship beers until the brewery closed in 1988. In December 2016 we got hold of the recipe and brewed a batch, reviving this famous beer after a 28 year hiatus.

t. 01628 476594

[www.Rebellionbeer.co.uk](http://www.Rebellionbeer.co.uk)

## SIREN CRAFT BREWERY

### MORE TIME AT THE BAR!

Can you believe it, the Siren Tap Yard is nearly two years old! It's been a crazy two years filled with beers, events, food, dogs and a colossal road closure (thanks, South East Water!). But, we've loved every minute.



As the landmark anniversary is on the horizon, we thought it would be a good time to let you know about some big changes, improvements, expansions and of course exciting new beers coming up, not to mention another great weekend of Street Food.

**Opening Hours:** We are once again expanding Tap Yard opening hours! When we started, we only opened two days a week, on Fridays and Saturdays. Due to public demand, we increased those hours several times and are now open from Wednesday through to Sunday. Once again, we've listened to the will of the people and will be open later each day, from **12 - 9 during the week** and **12 - 8 on Sundays!** Cosy winter evenings are coming your way.

### PIZZA

One of the most exciting recent updates to the Tap Yard came in the form of our pizza cabin, providing fresh pizza made on site. After an initial few months of trialling, tasting

## CAMRA MEMBERS' DISCOUNTS

- Acre, Windsor - 20% OFF Ales
- Maiden's Head, Maidenhead - 10% OFF pints of ale, not halves
- Off The Tap, Maidenhead - 10% OFF cask ales
- Thatched Cottage, Cox Green - 10% OFF ales
- Wheatsheaf, Slough - 10% OFF ales
- The George, Eton - 20p off a pint of real ale.

Plus, we understand that Chef & Brewer pubs are offering 10% OFF ales, and that covers:

- Ethorpe Hotel, Gerrards Cross
- Feathers, Taplow
- Red Lion, Shreding Green, Iver
- Royal Oak, Farnham Common
- Shire Horse, Littlewick Green.

If any pub or club would like to offer discounts, please email the details to be included in the next issue to:

[editor@swm.camra.co.uk](mailto:editor@swm.camra.co.uk)

T&C's Apply





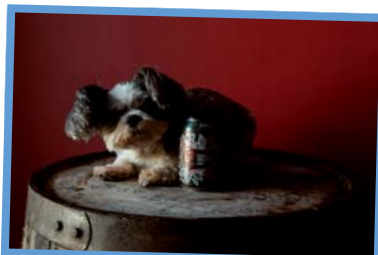
and listening to feedback, we're ready for a soft re-launch of the menu. As of this week, the pizza bases are changing to a vegan friendly option that's proved more popular in taste trials. Along with the new base, coming soon will be updated

menu changes, as well as the start of a pizza of the month (POTM).

The first POTM will feature a red pesto base and feta and it's absolutely delicious in our sneak previews!

Not only that, we're expanding the food option to include a variety of paninis - which will also include some drink-and-a-snack deals at lunch times.

Every year, we brew a new batch of Caribbean Chocolate Cake and it never lasts long. This year we have again brewed four different versions. The beers go live nationwide, the Tap Yard and on the Siren webshop on Thursday, 28 November. Act fast if you want to try some, it won't be available for long. Save Saturday, 30 November for some chocolate themed fun at the Tap Yard!



t. 01189730929

[www.sirencraftbrew.com](http://www.sirencraftbrew.com)

## WEST BERKSHIRE BREWERY



West Berkshire Brewery has some exciting festive fun coming up with an action packed diary which includes everything from mince pies and mulled cider at its tree dressing

ceremony, to screening festive films, wreath making workshops and a Fuel your Yule Beer Festival.

**Bright Beer Orders** The last online order date to guarantee delivery before Christmas day is 18 December.

Please note that 9 pint mini-kegs have a shelf life of one month if un-opened and polypins will remain fresh for a maximum of 3-5 days only.

t. 01635 767 090

[www.wbbrew.com](http://www.wbbrew.com)

## WINDSOR & ETON BREWERY

### WHAT'S BEEN HAPPENING

**'WehomeBREW' club** In October we started hosting the new local 'WehomeBREW' club which is meeting monthly at the brewery and is growing rapidly. It starts with a short talk about some aspect of home brewing and then an

enjoyable 'show and tell' session, where members bring their recent beers which the group tastes, giving feedback and discussing ways of improving the beers. A very informal, enjoyable, free evening – details at:

<http://www.wehomebrew.club/>

**Special Beers** A huge number of special beers produced in the last few months include Angel Share (blended wooden whisky cask aged IPA with a bitter), Marula Matata (NEIPA using Marula fruit from Africa), Green Hop beers and Jam Sandwich (using 25% recovered bread from the World Bread Awards and huge quantities of whole fruit – strawberries, raspberries and cherries - supplied by Tiptree jam-makers).

**Events** Sport has featured heavily, with all the England World Cup rugby matches being shown, culminating in a maximum attendance for the final (with beer and breakfast very popular!). The George has done its fair share of special events including 'FemAle', an evening for women beer lovers (a seven course food and beer pairing menu) and the ever growing Oktober Festival held at the pub.

### WHAT'S COMING UP

Paddy has just brewed an Imperial Russian stout. This is the first type of beer he brewed with Courage 40 years ago and he was joined by his ex-colleague Tim O'Rourke who supplied the type-writer original 1976 recipe that they followed! This iconic bottle beer style – first made famous by Barclay Perkins- has an OG of 1.112 and should get to an ABV above 10%. It therefore takes a long time to produce but hopefully will be available in bottle in 2020 though as Paddy says- "should be at its best in about 25 years' time!" One to lay down (in more ways than one!).



#### • Cask beers coming up:

**Chestnut Ale** – made using the Chestnut flour and whole roast chestnuts from this season's crop

**Mandarin** – made with even more Mandarina Bavaria hop this year

Sloe (picked from the Brocas) Stout in January

#### • The Brewery Shop has now started to sell the special limited edition hand bottled beers from the experimental Brew kit. So for very limited times they currently have such things as:

**Diablo Rojo** - Belgian Pale Ale 8.4% with a pink tinge from beetroot!

**Graf 4% Pale Ale** - fermented with fresh apple Juice

**Oort Cloud** - 6.5% Brown IPA

**Big Ugli** - 6.5% Brut ("dry") IPA

And of course the return of **Conqueror 1075!**

**Date for the Diary** Friday, 20 December. The annual Christmas pub crawl will visit around 13 'houses' serving W&E beers - hopefully a chance to try as many beers as well as the pubs all try to vie to have unusual special beers. Details and itinerary are on the website. Join us for some or all of the evening!

# BRANCH CONTACTS

Details of the local CAMRA Branch Officers.  
Please make contact to discuss pubs, breweries  
and anything relevant, you have a listening ear!

**Chairman - Steve Goodall**  
chairman@swm.camra.org.uk

**Vice Chairman & Festival Organiser - Allan Willoughby**  
vice.chairman@swm.camra.org.uk

**Branch Secretary - Paul Beardsley**  
Secretary@swm.camra.org.uk

**Treasurer - Michele Needleman**  
treasurer@swm.camra.org.uk

**Branch Contact - Alan Molloy**  
branch.contact@swm.camra.org.uk

**Membership Secretary - Bob Beauchamp**  
membership.sec@swm.camra.org.uk

**Social Media Contact - Tommy Lawn**  
social.media.contact@swm.camra.org.uk

**Social Secretary - Tracey Bottomley**  
social.sec@swm.camra.org.uk

**Pub Protection Officer - Mark Newcombe**  
pub.protection@swm.camra.org.uk

**Press Officer - Naomi Hayward**  
press@swm.camra.org.uk

**Public Affairs Officer - Kevin Phillips**  
public.affairs@swm.camra.org.uk

**Cider Representative - Nigel Vicker**  
cider.rep@swm.camra.org.uk

**Pub Campaigns Co-Ordinator - Alan Molloy**  
pub.campaigns.co-ordinator@swm.camra.org.uk

**Clubs Officer - Nick Wooldridge**  
clubs.officer@swm.camra.org.uk

**CAMRA Angle Editor - Sean Ferris**  
editor@swm.camra.org.uk

**Young Members Contact - Naomi Hayward**  
young.members@swm.camra.org.uk

**Website Co-ordinator - Alan Molloy**  
website.coordinator@swm.camra.org.uk

**Public Transport Co-ordinator - Ann Beauchamp**  
public.transport.coordinator@swm.camra.org.uk

**GBG, LocAle & NBSS Coordinator - Ingvar Lagerstedt**  
localenbsscoordinator@swm.camra.co.uk



## As our farmers know all too well: no pain, no grain.

They say nothing worth having comes easy. Unfortunately for our farmers that's true of the barley we use to brew our beers. We use a classic variety called Golden Promise, grown to our own unique specification. The biscuity, golden malt it produces is the perfect partner to our natural spring water, and is vital to Landlord's depth and delicate balance of flavour. It's also a type of barley that's notoriously hard to grow, and our exacting specification makes it even more difficult. Which makes it a costly ingredient and a real challenge even for experienced farmers. Luckily we can offer some liquid therapy.

All for that taste of Taylor's





# Join up, join in, join the campaign



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Or enter your details and complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and save £2 on your membership subscription

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinup](http://www.camra.org.uk/joinup), or call **01727 798440**. \* All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

## Your details:

Title ..... Surname .....  
Forename(s) .....  
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Concessionary rates are available only for Under 26 Memberships.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association which can be found on our website.

Signed .....

Date .....

Applications will be processed within 21 days.

## Partner's Details (if Joint Membership)

Title ..... Surname .....  
Forename(s) .....  
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SHOP OPEN DAILY 10AM-6PM

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01635 767090

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