

CAMR/Angle

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

Issue 61 Spring 2021 | www.swm.camra.org.uk

REOPENING SOON

◆ Ye Olde Local ◆

CLOSED DUE TO
COVID-19

CLOSED DUE TO
COVID-19

INSIDE THIS EDITION

PUB OF THE YEAR

SWM Pub of the Year 2021 announced

LOCKDOWN DELIVERY

Local pubs support their communities

WOMEN WHO BREW

International Women's Day interview

ONLINE BEER FESTIVAL

Maidenhead Beer Festival: Online

Supporting Real Ale, Real Cider & Real Pubs in East Berkshire & South Buckinghamshire

Contents

Behind The Bar 3	Ode To The Pub 16
From the Editor and Contributors	Remembering pubs long gone
Pub News 4	From The Horse's Mouth 18
The low down from all your local pubs	Local pub does home delivery during lockdown
Hop, Hop Hooray! 6	Brew York, Brew York 20
Windsor micro-pub wins Pub of the Year award	Beer tourism in the historical city of York
Digital Diversion 8	Girls Just Wanna Have Fun 22
Maidenhead Beer Festival: Online	International Women's Collaborative Brew Day
Cider Maker Combats Covid 10	Chef Cooks Chow For Charity 24
Crazy Dave Cider helps the vaccination effort	Feeding the vulnerable over lockdown
Women Who Brew 12	Brewery News 26
International Women's Day interview	The low down from all your local breweries
Loddon Lumines Dark Days 14	Last Orders 30
Local brewery adapts throughout lockdown	The SWM CAMRA Branch details, & 'Pint of Pun'

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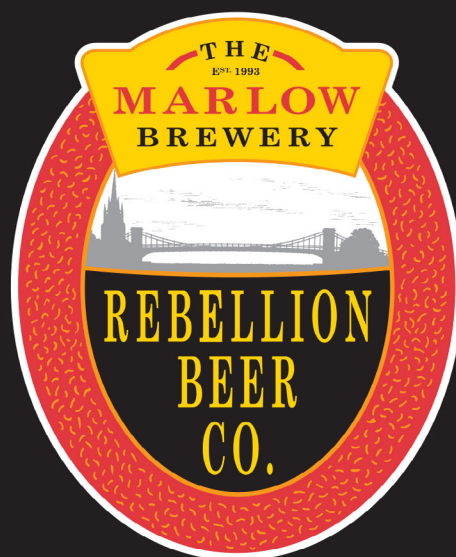
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Behind The Bar



Three magazines following three lockdowns - certainly not what I was expecting when I signed up to be the new editor for **CAMRAAngle**. Maybe, just maybe, the summer issue will contain articles about pubs actually being open!

In a bid to combat the rapid rise of Coronavirus cases, Berkshire was elevated to 'Tier 4' status in

December 2020, closing pubs for the duration of the festive period. 2021 started in a similar ominous fashion, as a third national lockdown commenced in January in order to suppress the pandemic. Pubs have yet to open their doors in 2021.

With the development and rapid rollout of a vaccine, there is light at the end of the tunnel. Pubs may finally open again (albeit outside only) from 12 April, with no curfew or need to sell scotch eggs. By 17th May, pubs may reopen for inside dining and drinking. It is important to state, before anyone starts camping outside their favourite local, that these dates are not set in stone. An announcement will be made 7 days before if a stage needs to be delayed.

Regardless of being in lockdown, I have tried to make another entertaining issue of **CAMRAAngle**, interviewing many publicans and breweries to show the public how they have endured. Read about what **The White Horse** and **The Blackwood Arms** have done for their communities, and how **Loddon Brewery** have coped over lockdown. There is even an International Women's Day special with **Double-Barrelled Brewery**.

We are definitely not out of the woods yet and pubs will certainly continue to struggle, but there is now hope for a more "normal" future.

Matt Rogers
Editor

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Maidenhead Beer & Cider Festival



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Maidenheadbeerandcider



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Cider maker Combats Covid

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Women Who Brew

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Local Pub News

All the news from your local pubs in the area

The Barleycorn Cippenham



The Barleycorn has been voted the SWM CAMRA branch's 'Cider Pub of the Year 2021,' for more information, read the article on **page 6**

The Blackwood Arms Burnham Beeches



'The Blackwood Arms' will be re-opening 12th April. To reserve a seat, call 01753 645672 in advance. Eagle eyed viewers of Channel 4's comedy series, 'Back'- starring David Mitchell- will recognise the pub as one of the filming locations. Pub owner, Sean Arnett, teamed up with 'Dan's Community Kitchen' to help feed vulnerable families during the third lockdown. For more information, read the article on **page 24**.

The Bounty Cookham

'The Bounty' will be open for outside table service from 12th April. Initially 2 'Rebellion' beers and a guest ale will be served, with a modest food menu.

The Craufurd Arms Maidenhead



'The Craufurd' is looking forward to reopening and welcoming back its patrons. The pub was named 'runners up' for the SWM CAMRA branch's 'Pub of the Year 2021' award. For more information, read the article on **page 6**

The Duke of York Windsor



The RBWM has given planning permission for 'The Duke of York' to be demolished and replaced with flats and a Co-Op - the area's third convenience store. There are now no pubs on St Leonards Road, where there used to be four.

The Lord Grenfell Maidenhead

The Lord Grenfell is now taking bookings for 12th April and beyond. Book a group of up to 6 people for the large weather-proof garden.

The Maiden's Head Maidenhead

It is with deep regret and profound sadness that CAMRAngle must announce the passing of Harry Patel (pictured), following a battle with Covid-19 on the 29th February at the age of 58.



The founder of 'Gourmet Chicken' and long serving member of the Maidenhead Rotary Club, Harry was always keen to aid the local community. He most noticeably cooked meals for vulnerable families during school holidays with 'The Maiden's Head.' Many visitors to the pub have fond memories of chatting to Harry whilst enjoying his amazing food. The SWM CAMRA branch mourns this tragic loss and offers condolences to his wife and children. Harry's family has asked for any donations in his memory to be made via the Rotary Club, to the Aarti children's home in India. 'Gourmet Chicken' will continue to operate from 'The Maiden's Head,' offering meals for collection, delivery and eat-in.

Off The Tap Maidenhead

'Off The Tap' continued its 'Cult Burger' menu throughout lockdown, delivering Americana style meals via 'Just Eat.' Back by

Local Pub News

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popular demand are the 'Chipotle Bacon Fries'- crispy potato fries with melted cheese, bacon bits and chipotle sauce!

The Queen Charlotte

Windsor

It is unlikely the 'The Queen Charlotte' will be open before 17th May, as the outside-only rule imposed over April would make re-opening unviable.

The Swan

Clewer Village



'The Windsor Homeless Project' was voted by the local community to be 'The Swan's' charity for 2021. Over lockdown, 'The Swan' resumed hosting online pub quizzes, bingo nights and book club meetings, whilst local catering company 'Dublicious Food Ltd' continued to provide a takeaway food service from the pub.



A novel 6Nations beer and cheese evening took place online, with 'Cheesemungers of Windsor' and Will Calvert (Director of W&E Brewery) pairing beer and cheese combinations from each nation.

Will Calvert returned for the 'Golden Clewer Cup'- an online horseracing and beer tasting evening. 6 beers from breweries near racecourses were enjoyed whilst participants watched 5 horseraces, with prizes for those who picked the winning horse.

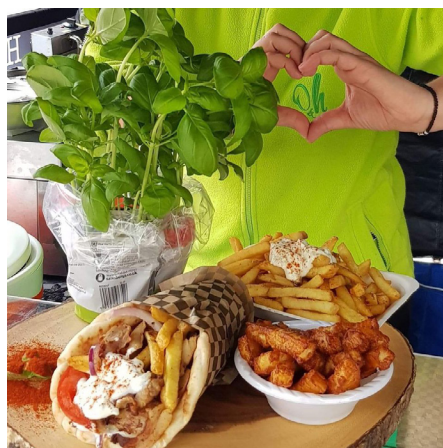


The White Hart

Holyport



The pub has installed waterproof 'igii' pods, so its outdoor areas are now prepared for any April showers! 'The White Hart' offered takeaway food during lockdown, with a variety of classic pub dishes. Greek street food vendor, 'O&H Greeklicious,' also sold takeaway food from the pub's premises



The White Horse

Hedgerley



The pub devised a draught beer home delivery service over the third lockdown. For more information, read the article on page 18.

The Windsor Trooper

Windsor



The Windsor Trooper was runner up for the SWM CAMRA branch's 'Cider Pub of the year,' For more information, read the article on page 6. At the start of lockdown, 'The Trooper' provided a home delivery service in order to use up any remaining beer. The beer garden is being extended for the reopening in April and bookings will take place nearer the time.

Pub News

Want your pub featured next time? Contact the Editor:

@ editor@swm.camra.org.uk

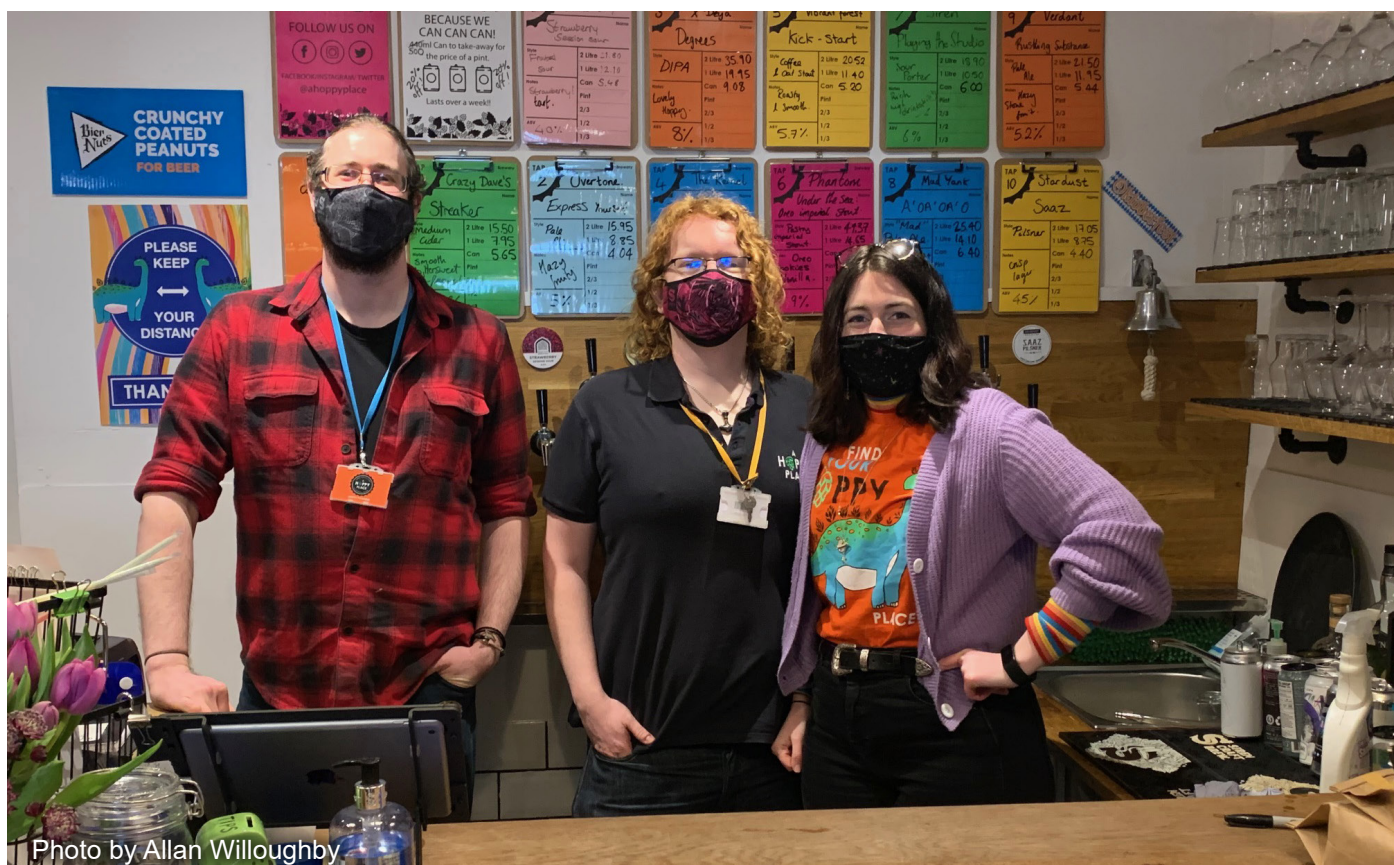


Photo by Allan Willoughby

Hop, Hop, Hooray!

Windsor micro-pub wins the SWM CAMRA 'Pub of the Year'

The Slough, Windsor and Maidenhead CAMRA branch can proudly announce that the Windsor micro-pub, 'A Hoppy Place,' has been voted the 'SWM CAMRA Pub of the Year 2021.' A mere 8 days after receiving this honour, the family-owned bottle shop and taproom also won the Society of Independent Brewers (SIBA) 'UK's Best Independent Craft Beer Retailer-Single' award.

After this incredible haul of awards, CAMRAngle contacted the victorious micro-pub. "We feel incredibly privileged and grateful that our friends, customers, and the wider beer industry have recognised the work we've put in," thanked co-owner Dave Hayward. "We are still in deep shock! We owe it all to everyone who's ever placed an online order, joined an online event, popped into the shop for a take-away, and had a drink in our little Windsor micro-pub before the world went strange. We owe it all to all of you. The community

we have built up really is that – a community. Most of our closest friends we know through beer. The number of people we've met in the last 18 months that I now consider friends is staggering and is what I am most proud of when I look back on our decision to start this business."

'The Pub of the Year' title is voted by the members of the local CAMRA branch, of which there are nearly 700 representatives. Just a 3% difference in votes separated 1st and 2nd place - the community owned 'Craufurd Arms.' Chair of the Craufurd Arms Society Mark Newcombe stated, "we congratulate 'A Hoppy Place,' for their award and wish them all the best for the future. We thank

everyone who voted for us and look forward to re-establishing ourselves as the 'go to place' for a fantastic selection of real ales and craft beers served with a smile."

The 'Hoppy Place' team built a sustainable business and brilliant beer shop, despite launching just as the Coronavirus crisis struck.

"The past 12 months has been far from easy for us,"

admits Dave, "that's the case for everyone but I take great pride in the recognition of our reaction to fight not flee." The announcement of the initial lockdown threw the nation into uncertainty. "By then we knew we could open but breweries could not and were in turmoil," recalls Dave. "I collected boxes from 6 local





Photo by Allan Willoughby

Naomi, Jason and Dave are the team behind the micro-pub

breweries and spun up our web store, advertising on radio, social media, to our SWM members, and anywhere else I could – that we were open and we were delivering. I now think of 2020 as ‘The Year of The Beer Box,’ and thank CAMRA for kick-starting that! We were encouraged by the SWM CAMRA branch to hold an online event and as a result, we were able to reintroduce 30 faces who’d not seen each other since the previous December for a virtual beer tasting on Zoom. The success of this event, and subsequent ones gave us the drive to press on.” ‘A Hoppy Place’ has hosted numerous online events during lockdown including the ‘Double-Barrelled Brewery Birthday Bash.’

Despite the success of late, ‘A Hoppy Place’ came very close to ceasing operations a year ago, due to tragic circumstances. Co-owner Naomi Hayward’s father, suffering from cancer, was admitted to hospital with Covid in March 2020. The virus took his life 5 days later. “This led us to debate giving up the business or fight on,” discloses Dave. “Naomi and our General Manager Jason took leave whilst I used compassionate leave and holiday respectively. With plenty of help from my closest friends, I ran

the shop solo. This is our livelihood and we couldn’t throw in the towel. Keeping and managing to grow the business through all of this is something I’m incredibly proud of.”

“We owe it all to everyone who’s ever placed an online order, joined an online event, popped into the shop for a take-away, and had a drink in our little Windsor micro-pub before the world went strange. We owe it all to all of you.”

Dave Hayward

So, what does the future hold for this award-winning micro-pub? “We think we have something here that really works,” contemplates Dave. “We’ve supported breweries, communities, argued for legislative reform, judged at beer events, and grown our business. Watch this space, as we want to grow! Could there be a second Hoppy Place? I’d love there to be. We seem to have built a community that both CAMRA stalwarts and craft aficionados consider home, and we reckon others could feel the same! We’ll never lose sight of our roots, and that’s every single customer and friend that has supported us this year. So, we’ll see you soon for a pint!”

For the full award listing, see the **SWM CAMRA website** for more details. Congratulations once again to ‘A Hoppy Place.’

Full SWM CAMRA Award List

Pub of the Year

1st Place -
A Hoppy Place, Windsor

2nd Place -
The Craufurd Arms, Maidenhead

3rd Place -
The White Horse, Hedgerley



Cider Pub of the Year

1st Place -
The Barleycorn, Cippenham

2nd Place -
The Windsor Trooper, Windsor

The Barleycorn in Cippenham is a cosy traditional pub, accredited for serving consistently well-kept real ales. There is always a real cider and a choice of fruit ciders available alongside seven ales.



Club of the Year

1st Place -
Maidenhead Conservative Club, Maidenhead

2nd Place -
Maidenhead & Bray Sports Club, Bray

The Maidenhead Conservative Club has now won this award 5 consecutive times- a staggering achievement! The Maidenhead & Bray Sport Club is a new entry for this category.

More info

 www.ahoppyplace.co.uk

 11 St Leonards Road,
Windsor, SL4 3BN

Digital Diversion

Maidenhead Beer Festival Goes Online in Lockdown

Normally, the spring issue of CAMRAngle would advertise the biggest event in the Slough, Windsor and Maidenhead CAMRA branch's calendar- 'The Maidenhead Beer and Cider Festival.' Usually taking place in late July, the three-day event is a local highlight of the year, showcasing over 100 beers and 50 ciders. Traditionally opened with a 'festival proclamation' from Chris Brown, the Royal Borough Town Crier, the festival is a celebration of good beer, amalgamated with quality food vendors, live music from local artists and a family friendly atmosphere.

2020 was due to celebrate the 8th rendition of this festival at the new venue of Maidenhead Rugby club, but like most events in 2020, this was inevitably cancelled due to the Coronavirus pandemic. As 2021 started with a lockdown, the chances of organising and hosting a beer festival in the summer seemed slim. Only recently has the announcement been made that the earliest pubs can open without any form of restriction is 21st June - a date which could potentially be moved back if Covid cases deem it so.

"Our branch thought it was important to organise a virtual festival in an attempt to spread the word of real ale, raising funds for CAMRA and our chosen charity, Foodshare"

Allan Willoughby

Instead of risking a second consecutive cancellation, SWM CAMRA Vice Chair and Festival Organiser Allan Willoughby, suggested the beer festival become an online experience. "A

MAIDENHEAD BEER FESTIVAL

ONLINE

26 & 27 March

7.30pm - 10.30pm

1 Day 7 Beers £34.95

2 Days 14 Beers £64.95

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& much more!

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FOODSHARE MAIDENHEAD
 Foodshare is the official festival charity
 Beer supplied by 'A Hoppy Place'

A CRAFT BOTTLE SHOP & TASTING ROOM A HOPPY PLACE

Poster by Matt Rogers

lot of work goes into organising and running a beer festival, starting several months in advance and when it arrives the results can be very rewarding. The unpredictable British weather can be a challenge but it is all part of the fun! Our branch thought it was important to organise a virtual festival in an attempt to spread the word of real ale, raising funds for CAMRA and our chosen charity, Foodshare," explains Allan. "With the pubs being closed for a number of months and the gradual re-opening planned from April to June, the timing of a

March online event looked logical, especially as we have teamed up with the branch's first micro-pub, 'A Hoppy Place' in Windsor."

The award winning 'A Hoppy Place' has become renowned for quality beer and staging entertaining online beer tasting events throughout lockdown. "We switched quite quickly to hosting online events because pub evenings, beer festivals and being with people is really what being in the beer industry is all about for us," affirms Dave Hayward- co-owner of 'A Hoppy



Photo by Nick Wooldridge

Above: Maidenhead Beer & Cider festival 2018 at Desborough College

Below: SWM CAMRA members at the 2015 beer festival (Left to Right) Allan Willoughby, Alan Molloy, Mark Newcombe and Steve Goodall



Photo from The Maidenhead Advertiser, CAMRA does not own this image

Place.’ “When we realised that the festival was going to be cancelled for a second time, we were deeply disappointed. Fortunately for us, the work we’d done hosting many events had been noticed by our CAMRA branch. When asked if we might be able to put our tech and logistics expertise into moving the Maidenhead Festival online, we were definitely very keen to do so! We have attended every fest since the second ever running, seeing it grow from the corner of a gravel hardstanding at Maidenhead Football Club, to the 100 cask and 10 keg lines we had in the 2019 festival.”

On 26th to 27th March 2021, festival goers will sample 14 different bottled and canned beers. The curated beer list was a collaboration between Dave

and SWM CAMRA Clubs Officer, Nick Wooldridge, who usually purchases the beer for the traditional beer festival. The aim was to find a perfect balance of beer types for a wide audience, ranging from conventional CAMRA members to contemporary craft beer drinkers. “I spend a lot of time trying to suture the divide I see between CAMRA and the ‘trendy beer drinkers,’ because from my perspective they’ve a huge amount in common- both enjoy beer with flavour!” rationalises Dave. “I love putting together a beer box that challenges our CAMRA members and makes them realise that a hazy pale ale has bags of flavour. Equally, I love challenging the craft drinker to try a stunning, traditional best bitter. The migration of the palate from mid to late finish, where

the hop bitterness is overtaken by a lingering breadly sweetness is a thing of true beauty. I love showing these two distinct groups how much they have in common, and I am excited to see how people feel about the online box we’ve put together.”

To accompany the beverages, beer-based talks and live entertainment- all interactive via video conferencing app, ‘Zoom’- will take place in an effort to replicate the festival atmosphere. The virtual entertainment includes a pub quiz, live music from Windsor musician Laine Live and an interactive beer tasting session with beer sommelier, Dave Hayward, from ‘A Hoppy Place.’ Participants will be able to virtually meet the brewer of ‘Stardust Brewery,’ Ben Ebbetts, as well as a live panel of local publicans talking about their pubs during lockdown and plans for the future. “Personally, I am most looking forward to the Pub Question Time,” reveals Allan, “the audience will pitch their questions to our 4 Pub Landlords, no holds barred.”

Pre-Covid, the beer festival had always donated profits to local charities, such as ‘The Rainbow Trust,’ ‘Maidenhead Care’ and the ‘Thames Trust.’ This year’s official festival charity is ‘FoodShare,’ a foodbank providing emergency food for people in crisis.

If CAMRAngle readers were unfortunate enough to miss the online beer festival, Allan can tease you with some potential news: “we will miss this summer’s bash but we may be back with an autumn festival.... fingers crossed.” Be sure to check out the Summer issue of CAMRAngle to read how the virtual festival went, with a full beer listing and review of the live entertainment!

More info

 www.swm.camra.org.uk

www.maidenheadbeerfest.camra.org.uk



Cider Maker Combats Covid

'Crazy Dave's Cider' owner helps the vaccination effort

You would have to be crazy to have not heard of Berkshire's very own 'Crazy Dave's Cider.' Owned by Dave Snowden, the Holyport based company is synonymous with the local craft cider scene.

Dave initially started making cider in 2013, after his wife told him to "get a hobby." Using apples from trees in his own garden and a small cider press, Dave's first 80 litres of cider proved popular with friends and family alike. This hobby grew in passion and ambition, ultimately leading Dave to quit his job as an Operations Director in 2016, in order to pursue a career in cider making.

'Crazy Dave's Cider' now has an impressive and award-winning range of 12 different ciders, often using locally sourced Berkshire culinary apples. The most recent of these is 'Serius Black,' a still, smooth cider made with 'Kingston Black' cider apples from West Berkshire. Cider Representative

for the Slough, Windsor and Maidenhead CAMRA branch, Nigel Vicker, has claimed that it is the best 'Crazy Dave's Cider' to date - high praise indeed!

Despite the obvious success and evident talent, Dave is stepping away from cider making and is slowly winding down 'Crazy Dave's Cider' over the next couple of months. With the fantastic news that a Coronavirus vaccine has been developed, many CAMRA readers will be aware of the vaccination centre in Bracknell. Dave is now the project manager for BPC (Berkshire Primary Care), which has been assigned by the CCG (NHS Clinical Commissioning Group) to mobilise and run the Bracknell Covid-19 centre. This commendable effort to aid the local community should rightly be applauded, so CAMRA has interviewed Dave to learn more.

The popular dry cider, 'Drop Dead Dry,' uses locally sourced Bramley apples, some of which

are collected from a family in the hamlet of Paley Street. "The guy who I collect from is a GP (General Practitioner) and the Medical Director of BPC," said Dave. "As he knew about my pre-cider making days as an Operations Director of a large international



Dave (right) receiving an award from SWM CAMRA branch Chairman Steve Goodall (left) in 2019



Image from www.crazydaves cider.co.uk



www.facebook.com/crazydaves cider/

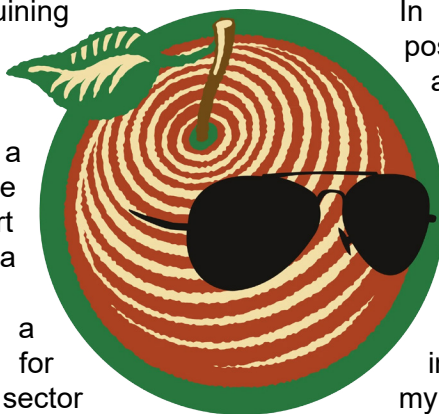
Left to right: Dave making cider, Dave with a bottle of 'Streaker'

civil engineering company, he asked if I was interested in using some of my 28 years of experience in project management to help mobilise and operate the centre in Bracknell. As winter is a quiet time in the cider making calendar I said 'yes'."

When asked if it was a difficult decision to take a step back from cider making, Dave frankly said, "No. The pandemic needs to be stopped and I had no hesitation in accepting the role. I'll do whatever I can to contribute to the cause in order to help fight its continued spread. It's ruining families, lives and businesses. The sooner we can get back to a new normal, the better we can start to recover as a community."

It has been a challenging time for the hospitality sector and in tandem it has been equally difficult for breweries. 'Crazy Dave's Cider' is no different and has faced an uphill battle. As valiant as Dave's vaccination efforts are, it is important to show how the Coronavirus has affected small businesses. When asked if 'Crazy Dave's Cider' will return after his sabbatical, Dave answered;

"my business has been severely hit by the pandemic, losing 75% of my trade through the closure of pubs, restaurants, beer festivals, and farmers' markets. I sincerely hope I will return in Spring but I am not a magician, nor a miracle worker. I also don't have a limitless supply of funds with which to support the business whilst costs continue to be incurred. I rent a large unit which is more than the equivalent of a substantial second mortgage. Unfortunately, I have to be honest and say that I honestly don't know."



In a Facebook post, Dave publicly announced the gradual curtailing of 'Crazy Dave's Cider,' thanking all those who have supported his cider venture. "Since I moved into Oak Tree Farm, my landlord (and now very good friend) has been extremely supportive of my business following my move there in 2017. It was a lifestyle change and something I loved doing, enabling me to repair my mental health and be more supportive and available for my family. To this end, I couldn't have dreamt of greater success. It's now time to

move on. It comes at a time when I've just produced what I and many others consider to be my two best ciders to date. I'm more than happy to end on a high."

"The pandemic needs to be stopped and I had no hesitation in accepting the role. I'll do whatever I can to contribute to the cause in order to help fight its continued spread."

Dave Snowden

The abridgement of this wonderful craft cider company clearly displays how difficult the pandemic has been for the local beer and cider industry, as well as small businesses in general. Unfortunately, it is highly likely that it will continue to be a challenging environment for many over the next year. Dave was keen to iterate that we should all "continue to support and buy local where possible. CAMRA is a great advocate of this in respect to the beer and cider industry."

More info

 www.crazydaves cider.co.uk

 Oak Tree Farm,
Holyport, SL6 2HL

Women Who Brew

International Women's Day interview with Double-Barrelled Brewery

Visualise someone drinking or brewing beer and the image of a bearded white male will probably materialise. Even comedian Al Murray's satirical character, 'The Pub Landlord,' is well known for saying (in jest), "a pint for the fella and a glass of white wine/fruit-based drink for the lady." It is strange that beer is often associated with the male gender, especially as ancient history shows that women were integral to beer production. Archaeologists have found ancient Egyptian hieroglyphics depicting women brewing and drinking beer, whilst worshipping 'Tenenet', the goddess of beer (beerandbrewing.com)

To celebrate 'International Women's Day,' CAMRAngle interviewed Luci Clayton-Jones, co-owner of Reading based 'Double-Barrelled Brewery,' about what it is like to work as a female brewer in a male dominated trade.

'Double-Barrelled' is a contemporary brewery that boasts a progressive beer selection, whilst employing a diverse team. Many of the key roles within the brewery are occupied by female employees. Luci accredits the success of the brewery to its strong diversity. "I think it's important for breweries and any company to have a diverse workforce," states Luci, "at Double-Barrelled I feel really lucky that we can start with that as a core value. Having a broad range of opinions and life experiences be that from gender, sexuality, socio-economic background, abilities or heritage enriches a company no end. The world would be incredibly boring if it was based simply on the opinions of those with similar backgrounds and experiences. I would like to see the profile of those who work and drink at Double-Barrelled matching the profile of our local



Illustration by Matt Rogers

area – if we have 50% of women living in Reading, why wouldn't our team or taproom customers be roughly 50% women? We often receive very few female applicants for available job roles but we are making conscious changes to our recruitment process to change that. We have been nothing but enriched by having women involved in our team and only want to increase that diversity further."

Despite the attempts of 'Double-Barrelled' to address diversity, Luci believes there is a clear lack of female representation in the beer industry. "We are very lucky that there are some fantastic women who have campaigned for change in the beer industry and without them, various steps wouldn't have been made to progress the trade and make people aware of the challenges women face. The majority of men in the beer industry are absolutely lovely, but there is a small minority

who can make women feel inferior, or perhaps approach them in inappropriate ways – having a greater representation of women would make these occurrences happen less frequently. Having a small number of women in the industry does mean that we all tend to know each other, offering a great support network of strong voices."

"We have been nothing but enriched by having women involved in our team and only want to increase that diversity further."

Luci Clayton-Jones

Lack of female representation is potentially due to how beer has been marketed throughout history. Luci identifies that "one of the main barriers to women drinking beer is the historic sexist advertising that

Image from www.twitter.com/dbbreweryImage from www.doublebarrelled.co.ukImage from www.twitter.com/dbbrewery

Clockwise from Bottom Left: Luci and her husband Mike are the founders of 'Double-Barrelled'; The brewery taproom is very popular with the local community; Some of the female team members preparing the canning of the new pale ale "Little Symmetries."

suggests that beer is a 'man's drink'. As a result, the UK has one of the lowest percentages of female beer drinkers in the world [just 17% according to MorningAdvertiser.co.uk]. I just don't understand it – why is beer a man's drink, yet pizza is not a man's food? We don't tend to gender stereotype foods, so I wonder why we do with drinks. This misconception then filters into recruitment – women aren't interested in beer so won't want to work in a brewery. We have to change the pictures and stories of who we see within the brewing industry. When we do that, it will attract a more diverse range of people into brewing and encourage a greater variety to engage with the industry and drink beer."

Luci admits that she has encountered regular 'everyday sexism' when working, from those outside the brewery. "We are a small business, so from our infancy I have done everything at some stage," recalls Luci. "I've

driven the forklift, dug out the mash tun, done dray runs [deliveries] and cleaned the cellar. I also handle the financial and strategic side of the business, yet I can guarantee that if someone calls about financial matters, they will ask for my husband Mike. If someone needs something forklifted from a lorry, they will look for a man to do it. If they want to speak to a decision maker, they tend to look for a man. This mindset is caused by established long-standing attitudes. I hope that myself being at the helm of a brewery can highlight to other women who may be interested in beer, that women are there and that they are certainly welcome in this industry. Yes, women do like beer!"

Clearly, society could do more to encourage women to be involved with beer and brewing. "We have a long way to go but progress is being made," acknowledges Luci. "We have been a part of the 'Everyone Welcome Initiative' which helps prioritise the importance of ensuring everyone

feels welcome and safe at your venue and workplace. It isn't about box ticking, this is about understanding that women have a place alongside men in all environments and in all roles - be that working in a brewery all the way to running the country."

'Double-Barrelled' took part in virtual 'International Women's Collaborative Brew Day' events on 8th March, making a beer especially for the occasion. "It's a great way to introduce women to the production side of brewing, and the variety of ways they can get involved," explains Luci. For more information see **page 22**

To conclude, Luci adds "it would be great to help pave the way for women in future years so they won't have to deal with the same experiences and help engage more women into drinking the fantastic drink that is beer."

More info

 www.doublebarrelled.co.uk

 Unit 20 Stadium Way,
Reading, RG30 6BX



Image supplied by Loddon Brewery

Loddon Lumines Dark Days

Award winning brewery adapts throughout multiple lockdowns

Loddon Brewery is a family run company founded in 2002 by Chris and Vanessa Hearn. Since the commencement of brewing in 2003, the Reading based brewery has grown to a 20-barrel brew plant, capable of producing 28,800 pints of beer a week. Loddon's award-winning beer is now commonplace within local pubs and shops.

The Coronavirus pandemic and the subsequent national lockdowns have greatly impacted both pubs and breweries. CAMRA exclusively interviews Loddon's Dan Hearn to see how the popular brewery has grappled with the complexities Covid-19 has brought.

Covid has presented many challenges to both pubs and breweries. How has Loddon coped and adapted during this difficult period?

"Like most breweries, we've had to adapt a number of times during the pandemic. When trade orders from pubs stopped, we had to concentrate almost entirely on selling direct to the customer. We launched a free local home

delivery service alongside nationwide delivery. The brewery Taproom was transformed into a bottle store, which sold local food produce as well as bottled and draught takeaway beer throughout lockdown. A Tapyard was built which attracted more than 300 people every Friday and Saturday during the summer. 2020 was an awful year, but it's also forced us to innovate."

What is it like to work at the brewery during lockdown?

It has been very strange. Job

roles have become very fluid; our head brewer may be out delivering, or our pub representative will be working behind the bar as we've continually had to adapt to the situation. Our staff have been amazing throughout, although I think we all miss the buzz of the industry – beer festivals, tap takeovers and brewery tours for example."

Has it become harder for the brewery with each consecutive lockdown, or do you now feel more prepared?



The Loddon Tapyard has been expanded over lockdown



Left to Right: The revamped Tapyard ready for reopening; Selling fresh produce at the brewery shop during lockdown

“We’ve actually felt more prepared. There was so much panic surrounding the first lockdown and we had to implement so many new services, but now everything is ready to go. That said, it’s much harder for everyone mentally now. This lockdown seems much more boring and harder to endure.”

Between lockdowns, the Taproom has been expanded into an outside Tapyard. How has the local community responded to this improvement?

“We are so grateful to the support we receive. Our Taproom started out as almost a local secret and over three years we’ve seen it grow exponentially, with people travelling from all over to visit. It is great to see the community buy into what we were trying to do. Every weekend was busier than the previous one. We had to take on more staff, which was great during a pandemic and we’ve got lots planned for an even bigger summer this year.”

Lockdowns have meant the Taproom and Tapyard have had to close. The brewery has been reliant on the brewery bottle store and home delivery services. How important was it to both the brewery and the local community that these services were available?

“They were absolutely vital to us as we literally had nothing else. We had an incredibly busy

Christmas, but we’ve been really heartened that the support of our customers continued into the new year, which is normally a quieter time. We hope we’ve offered a service which has helped the local community as they’ve certainly helped us enormously.”

“To know that your customers support you and want you to succeed, stepping forward when you need them most, has kept us going through even the bleakest times of the crisis.”

Dan Hearn

You’ve teamed up with Reading based wholesaler ‘Dudmans of Berkshire,’ offering fresh groceries alongside the brewery’s bottled and draught takeaway beer. How important is it that local independent companies support each other during these difficult times?

“It’s absolutely vital. Big breweries, shops and pub companies will all survive this crisis. Independent businesses are facing devastation unless we all make a concerted effort to support them. It’s incredibly worrying.”

Have you been heartened by the local support of the brewery?

“The support has been

extraordinary. To know that your customers support you and want you to succeed, stepping forward when you need them most, has kept us going through even the bleakest times of the crisis. Words cannot express how grateful we are.”

What does the brewery look forward to most about the future?


“In the short term, we can’t wait for the Tapyard to be back open, packed with customers (whilst social distancing) bringing a real buzz back to the brewery. We look forward to working with our pub customers again, seeing them open, trading and thriving. The pub and hospitality trades are brilliant industries to be a part of and having them up and running again would be fantastic.”

Loddon’s instantly recognisable logo is that of a dragonfly. A dragonfly is often used as a symbol around the world for change and transformation. Coronavirus has certainly changed the world as we know it, and Loddon has transformed itself to survive.

When restrictions allow, why not visit the revamped Tapyard and enjoy Loddon’s award-winning beer amidst the scenic countryside of Dunsden Green village.

More info

 www.loddonbrewery.com

 Dunsden Green,
Reading, RG4 9QD

Ode To The Pub

Fond memories of The Golden Harp in by gone days

An increase of Covid cases and the threat of a more contagious variant forced the nation into a third lockdown at the start of the new year. Pubs once again closed their doors, remaining shut for many months. In the absence of open pubs, CAMRAngle asked committee members of the Slough, Windsor and Maidenhead CAMRA branch what makes a pub special to them - to reminisce and celebrate the establishments we all miss so much. Even though your humble local may be nothing more than a sticky bar counter, stained carpets and dodgy toilets, a pub can transcend into something greater than the sum of its parts. A pub becomes a sacred place for its community, forging a plethora of warm memories and encounters. So much so, that some pubs will remain within the consciousness long after they cease to be. This certainly is the case for Mark Newcombe, the Pub Protection Officer for the SWM CAMRA branch and Chair of the Craufurd Arms Society. Mark has some fond memories and a strong personal connection to the now closed 'Golden Harp' pub. 'The Golden Harp' used to reside in Maidenhead, but closed in 2012.



Mark Newcombe of The Craufurd Arms Society Ltd



Illustration by Matt Rogers

From an early age, the pub made an instant impact upon Mark. "My first memory of 'The Golden Harp' involve being impressed by the architecture of the fine old Victorian coaching inn," recalls Mark. "As a 16-year-old having just arrived in the country from abroad, I was unaware at the time what an important part in my life the Harp would play." 'The Golden Harp' was initially a bit of an ugly duckling, with a hint of notoriety. "It had a bit of a nasty reputation and admittedly was not the most welcoming of places," confesses Mark, "but in 2001 Tony Creaser became the new landlord and set about modernising and cleaning the pub to make it one of the best loved in Maidenhead."

It was with this new landlord that 'The Golden Harp' really started to sing. "With a large horseshoe bar and segregated drinking areas it was an ideal place for all age groups to socialise and enjoy the

"It was the kind of pub where long term friendships were made, support groups formed and business ideas conceived, all over a drink or two."

Mark Newcombe

company of others," reminisces Mark. "With a fine choice of real ales, it became a popular venue for live music, karaoke, quiz nights and pub games, making 'The Golden Harp' an inclusive community pub. It was the kind of pub where long term friendships were made, support groups formed and business ideas conceived, all over a drink or two. Newcomers to the area would find themselves welcomed into the community and were soon part of the crowd."

The pub even became part of Mark's family history, not only

first meeting his wife there one Christmas Eve, but all his children spent time working behind the bar at the pub.

As good as 'The Golden Harp's' melody was, its demise was arguably the greatest reason as to why the pub was so important to Mark. The pub was owned by a 'Pubco' called 'Enterprise Inns plc' (now Ei Group plc). 'Pubcos' are large companies which own a chain or group of pubs, usually tying them to a particular brewery or brand, whilst charging the tenant inflated prices for stock and high rent. 'Pubcos' will sell their pubs for alternate commercial uses, if a more profitable use for the building is believed to be found. Deliberately using the inflated prices and churning through inexperienced tenants, 'pubcos' pressure the pub to fail in order to flog it to re-developers. 'Enterprise Inns' had been selling off large numbers of their pubs to supermarkets to recoup some of their financial losses incurred by the banking crash of 2008. Unbeknownst to the local community, 'Enterprise Inns' set up a 20-year lease with retailer 'Tesco,' following the retirement of Tony Creaser in 2011.



Photo supplied by Mark Newcombe

Above: The Golden Harp before it became a Tesco

Below: The tongue-in-cheek funeral procession for The Golden Harp.



Photo supplied by Mark Newcombe

"Every time I walk past 'The Golden Harp,' I can't help feeling that it should never have been allowed to fall into the hands of a supermarket giant."

Mark Newcombe

"In order to try to overturn this decision and save 'The Golden Harp,' the Furze Platt Action Group (FPAG) was formed," recalls Mark. "It was during this campaign that I became aware of the local CAMRA branch and the severe lack of planning protection for the change of use relating to pubs. Despite a 4,000 strong petition, a successful nomination of the Golden Harp as an Asset

of Community Value (ACV) and 2 years of hard campaigning, we were unable to persuade Tesco to shelve their plans to convert 'The Golden Harp' into a convenience store. My government e-petition in 2014 did help change the planning laws so pubs with ACV had to go through full planning before a change of use was authorised. It was a sad day when we said goodbye to 'The Golden Harp' at the memorial service held at the Maidenhead Town Hall on the 2nd July 2014." FPAG members donned funeral attire, leaving a coffin containing a mannequin holding a pint inside the Town Hall foyer.

"Every time I walk past 'The Golden Harp,' I can't help feeling that it should never have been allowed to fall into the hands of a

supermarket giant," laments Mark. "With the right ownership it could have become a gateway pub for the inhabitants of Maidenhead, continuing to serve the people of Furze Platt and beyond as a vibrant community centre for many years to come."

One could argue that the closure of the pub was a catalyst for Mark's zealous efforts in making the community owned 'Craufurd Arms' pub such a success, refusing to allow it suffer a similar fate to that of 'The Golden Harp.'

More info

Mark Newcombe
SWM Pub Protection Officer
Craufurd Arms Society Chairman

@ pub.protection@swm.camra.org.uk



Photo by Alan Molloy

From The Horse's Mouth

'The White Horse' pub does home delivery during lockdown

With each digital issue of CAMRAngle, the online magazine has chronicled the efforts of local pubs throughout the consecutive national lockdowns. During the initial lockdown, the takeaway beer scheme of Maidenhead's 'Craufurd Arms'

were championed. Throughout the subsequent lockdown, the viability of providing a takeaway service was questioned, as pubs such as 'The Bounty' no longer saw it as a feasible option. The third and (hopefully) final lockdown differs from previous iterations as the government decided that pubs would not be allowed to dispense takeaway beer. In response to this decision, CAMRAngle interviewed Kevin Brooker- the owner of 'The White Horse' pub in Hedgerley- about the efforts to which the pub has gone to survive the pandemic and support its community.

'The White Horse' is a classically traditional pub in the picturesque village of Hedgerley. Dating back to the 17th Century, the pub's interior has been deemed of 'historic national importance' by CAMRA. The Grade II listed pub now features in the 'Guide to Real Heritage Pubs of the South East' guidebook- the only pub of the Slough, Windsor and Maidenhead CAMRA branch to do so. With 7

changing beers, a draught Belgian beer and different ciders, the former branch pub of the year is locally renowned for the quality and range of beer.

"I don't think they [the Government] have any idea how hard small pubs have to work just to survive. To a pub like ours, offering takeaway was a means of survival, and once again they have pulled the rug from underneath us."

Kevin Brooker

During the first two lockdowns, the local community enjoyed takeaway beer from 'The White Horse.' Kevin Brooker considered this service important, stating that; "it reminds everyone that we are still here and we are still trading. Hopefully it stops some of the regular customers from buying cheap supermarket beers. OK,



facebook.com/whitehorsehedgerley

The White Horse did takeaway during previous lockdowns



Photo from www.thewhitehorsehedgerley.co.uk

Kevin Brooker, owner of 'The White Horse' pub in Hedgerley

you are not making an awful lot of money, but it keeps everybody happy."

The decision to disallow pubs from providing this valuable service for the community was one that bemused Kevin. "I don't really understand why the government did that," shrugs Kevin. "I don't think they have any idea how hard small pubs have to work just to survive. To a pub like ours, offering takeaway was a means of survival, and once again they have pulled the rug from underneath us." Takeaway beers also help run down cellar stock, meaning less beer is wasted when it inevitably has to be thrown away. "Takeaway was a way of getting rid of the beers. Twice now we've had to throw a lot of beer away- all of it

away. It is nonsense," sighs Kevin.

Denying pubs from supplying a takeaway service seems a questionable decision, especially as other outlets, such as cafes, were allowed to continue a takeaway trade. "It doesn't make any sense," argues Kevin. "You can queue in a supermarket or off-licence with many, many other people, at least when we were doing it [selling takeaway], it was well regulated."

With a ban on takeaway sales, there seemed little else 'The White Horse' team could do, until the local community suggested the pub start a local delivery service. "We were doing some basic maintenance work to the pub," recalls Kevin, "some of our regular customers were out walking their dogs and asked if we would consider delivering beers. We proposed the idea on our Facebook page and we got a lot of positive feedback, so we started doing home delivery." From Friday to Sunday, customers could order beer or cider in 2pint and 4pint containers and have it delivered to their door. 'The White Horse' is the only pub (as far as CAMRAngle is aware) to offer a home delivery service of draught beer and cider throughout the entire duration of the third lockdown.

Despite this admirable effort,

the long reaching effects of the pandemic has meant it certainly isn't without its risks. "It is getting harder and harder to find fresh beer," admits Kevin, "I can only just about get some. I've got hold of some smaller brewers, one for instance is in Kent. I can't ask them to come up from Kent with one line of beer, it's just not viable, so I have to take a chance on buying more and hoping that we'll sell all of it before it goes out of date and needs to be thrown away."

With the Coronavirus pandemic limiting the ability to access fresh beer, 'The White Horse' still endeavoured to serve an impressive range of real ale for its community, from brewers such as 'Tring Brewery' and 'Verdant Brewing Co.'

"it reminds everyone that we are still here and we are still trading. You are not making an awful lot of money, but it keeps everybody happy."

Kevin Brooker

Needless to say, the reception of this beer delivery service was overwhelmingly positive. "People have said, 'you are an absolute Godsend' and 'you are a life saver,'" beamed Kevin. "Friday night is always good as it is reasonably busy – not as busy as a normal Friday night at the pub, obviously, but I think everyone is dying for a beer come Friday afternoon. It is nice to be working with people who would genuinely come into the pub and support you anyway."

When pubs reopen, saddle up and gallop to the historic 'White Horse' for a beer or two.

More info

 thewhitehorsehedgerley.co.uk

 Hedgerley Village,
Bucks SL2 3UY



Brew York, Brew York

There's nowt like a proper brew

The isolation of lockdown has made us all look forward to exploring new places and enjoying a well-earned holiday after a rubbish few months. A sun-drenched getaway abroad looks unlikely right now, but Britain has some fantastic locations to visit and when combined with CAMRA's 'Good Beer Guide,' many great sites for beer tourism.

Having visited York prior to lockdowns, 'Pub Campaign Officer' for the SWM CAMRA branch, Alan Molloy, would thoroughly recommend the historic city for a culture filled excursion and destination for beer tourism. Allow CAMRAngle to take you on a pub filled staycation from the comfort of your own home.

The walled city of York resides in the Northeast of England and oozes both culture and history. Marvel at the medieval architecture of 'Barley Hall' and the magnificent York Minster Cathedral. Experience history like never before at the iconic Jorvik Viking Centre and York Castle Museum.

You didn't come here to read about museums, did you? What



Photo from www.twitter.com/pivni

The timber façade of 'The Pivni' pub dates back to 1190

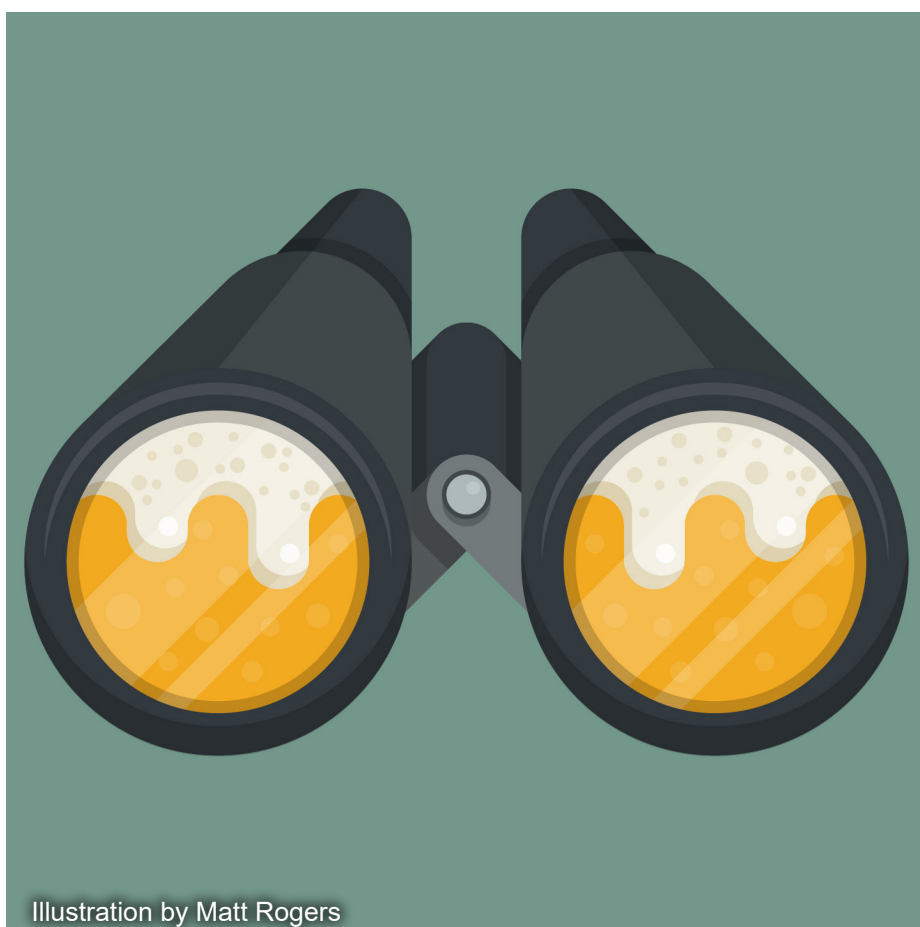


Illustration by Matt Rogers

about the beer, I hear you ask? York is inundated with excellent pubs, many of which are of heritage status and serve beer from nearby breweries.

Alan recommends travelling to York via train, as not only is it just 2 hours from Kings Cross station, but you can roll straight into the 'York Tap' which dwells within York train station. A converted Victorian tearoom, the listed Edwardian building has ornate ceiling domes, Art Deco stained glass and a circular bar boasting 20 handpumps. Locally made pies from 'The York Pie Company' complement the vast array of beer.

A mere 3-minute walk from the train station is former CAMRA pub of the year (2015) and York cider pub of the year 2020, 'The Maltings.' Taking great pride in the quality of its beer, the pub serves 6 ever-changing beers alongside the resident 'Black Sheep Bitter' and 4 ciders. Here Alan tried the

local pale session ale, 'Guzzler,' by 'York Brewery.' 'York Brewery' has recently been acquired by fellow Yorkshire based brewery, 'Black Sheep.' The pub interior is littered with retro brewery signage and quirky features- the bar is made from upcycled doors!

Amongst the narrow 14th century timber framed thoroughfare, known as the 'Shambles', hides York's smallest pub, 'The Blue Bell.' This listed Edwardian pub has a historic interior décor, remaining unchanged since 1903 and has won dozens of CAMRA awards. Renowned for its friendly atmosphere, punters would squeeze into the pint-sized pub (prior to Covid) and drink shoulder to shoulder with strangers. Despite its size, 'The Blue Bell' serves 7 beers, including the 'Blue Bell IPA' which is brewed exclusively for the pub by local brewery 'Brew York.'

'Brew York' is situated just up the road from 'The Blue Bell' and



Photo by Alan Molloy

Clockwise from top left: The tiny Blue Bell pub; The Edwardian architecture of the York Tap; The 'York CAMRA Pub of the Year'- The Slip Inn; Inside The Pivni.

Photo www.facebook.com/yorktap

Photo by Alan Molloy

Photo from www.whatpub.com

the brewery taproom is well worth a visit. The contemporary brewery has a very stylish range of beers, including a 'Gooseberry Fool Sour' and 'Rhubarb Milkshake IPA.'

It would be rude to not have a Yorkshire pudding whilst staying in Yorkshire. Hidden amongst the cobbled streets, the 18th century ale house, 'The Ackhorne,' (old English for 'acorn') serves a great Sunday roast. Alan described the roast as, "brilliant and so copious we didn't need to eat again that day." Alongside the Sunday lunch, the delightful family run pub offers 5 rotating casks. Alan tried beer from the local brewery 'Daleside,' recommending the excellent bitter 'Old Leg Over.'

'The Golden Ball' is York's first community owned pub, supporting local independent businesses by selling fresh food produce from nearby suppliers and beer from local breweries, such as 'Half Moon' and 'Bad Seed', among

the 7 handpumps. Famed author, Charles Dickens, was known to frequent the Grade II listed pub and as 'The Golden Ball's' interior is of national historic importance, it is easy to imagine him drinking alongside you.

Housed in an amazing 16th century building, the 3 storied timber framed 'Pivni' pub dates back as far as 1190. With 5 rotating cask beers, 13 keg lines and over 50 bottled beers, this candlelit pub is a beer-lover's paradise.

A haven for live music and real ale, the independently run CAMRA heritage pub, 'The Phoenix,' has become renowned for its jazz nights and local beer selection. 'Timothy Taylors,' 'Copper Dragon' and 'Wold Top' are the resident beers alongside two regularly changing guest beers. Morbid history buffs can visit Dick Turpin's grave nearby.

The final pub on this mini break is the York Pub of the Year 2020

winner 'The Slip Inn.' Winning the prestigious award coincided with the tenth anniversary of the pub becoming a locally owned free house. 'The Slip Inn' regularly joins forces with fellow local pub, 'The Swan,' to stage annual summer beer festivals. Alan would recommend trying a 'stingo' beer (Yorkshire slang for a strong, well matured ale) from local brewer 'Brass Castle Brewery.'

"Ee by gum," those are some great pubs Alan visited and yet it barely scratches the surface! York has so much to offer; from heritage pubs and interesting breweries, to museums and historical attractions. Why not follow Alan's example and pop-up North for a bit of Yorkshire beer tourism!

More info

 www.york.camra.org.uk
www.visityork.org



Photo from www.twitter.com/dbbrewery

Girls Just Wanna Have Fun

International Women's Collaborative Brew Day with 'Double-Barrelled Brewery'

International Women's Collaborative Brew Day (IWCBD) is an annual event, established in 2013 by Sophie De Ronde- Head Brewer at 'Burnt Hill Brewery' in Sussex. The occasion coincides with International Women's Day, uniting women in the beer and brewing industries to make a collaborative beer. The event is free and embraces all women who wish to take part. From commercial brewsters to women who are just intrigued by the wonderful world

of beer, coming together to learn from each other and support one another.

IWCBD invites women and breweries to either start brewing or release a beer on the 8th March. The beer in question is based on a theme which changes annually. The theme acts as a prompt and can be interpreted in any way, giving each brewery the freedom to experiment.

The first IWCBD theme was the word, 'Pale,' in 2014. The variation between brews highlighted

the unique characteristics and methods of each brewery. With the success of the first IWCBD beer, subsequent years took on a similar protocol with different parameters. Previous years have included the themes; 'Exotic,' 'Tribute' and 'Expression.' Over 50 different breweries from America, Europe, South America and Africa have taken part in the 2021 event, under the theme 'Compassion.'

Reading based 'Double-Barrelled Brewery' first got involved with IWCBD in 2018. At

INTERNATIONAL WOMEN'S
COLLABORATION BREW DAY
MARCH 8TH

Image from www.unitebrew.org



Photo from www.doublebarrelled.co.uk



Photo from www.doublebarrelled.co.uk

Above: Luci Clayton-Jones making a kumquat Berliner Weisse
Right: The brewery hosted a virtual beer-tasting & brewery tour

the time, co-owner Luci Clayton-Jones was the only female team member at the brewery. Inspired by the IWCBD initiative, she brewed a beer for the 2018 theme, 'Exotic.' A lover of sour beers, Luci crafted a kumquat Berliner Weisse, named 'VP of EMEA & APAC' (Vice President of Europe, Middle East, Africa and Asia Pacific), a subtle mocking of the lack of women in executive roles and boardroom positions.



Photo from www.twitter.com/dbbrewery



Fast forward to the present day and Luci is now certainly not the only woman working in the brewery. 'Double-Barrelled Brewery' now boasts of a very diverse workforce, with many female employees. All of the women in the brewery worked together for over 13 hours to create a massive 12% ABV imperial stout especially for IWCBD. Inspired by

the flavours of an espresso Martini (Luci's favourite cocktail), 'Double-Barrelled Brewery' acquired coffee beans from a female led coffee producer to flavour the commemorative beer.

As the 2021 theme is 'Compassion,' the brewery plans to have a charitable element to the beer. 'Double-Barrelled Brewery' has yet to announce which charity it will support following the release of the currently unnamed beer. The espresso stout will be launched in April and there are plans to produce a barrel aged version too.

Due to Coronavirus restrictions, IWCBD couldn't be celebrated in a normal fashion, as the brewery had planned to invite the public to enjoy a day at the brewery. "Double-Barrelled" still endeavoured to make an event of it. Via a live Instagram feed, the brewery hosted a virtual beer-tasting evening and brewery tour,

explaining the aforementioned stout as well as introducing some of the brewery's newest additions to their beer range. These included 'Little Symmetries,' the first of a new series of pale ales and IPAs. 'Little Symmetries' has tropical fruit notes, layered onto plenty of body, with a dense foamy head and low bitterness.

Whilst you wait for the new stout, check out impressive range of contemporary beers from the 'Double-Barrelled' website, or better yet, visit the brewery taproom once Covid restrictions allow.

More info

 www.unitebrew.org

www.doublebarrelled.co.uk

 Unit 20 Stadium Way,
Reading, RG30 6BX



Photo from www.facebook.com/danskitchen24

Chef Cooks Chow For Charity

Hardworking chef and local pub owner help feed the hungry

Daniel Hardy (above right) is quite literally a chef with a finger in every pie. From 'The Olive Tree' pub in Burnham, he runs 'Dan's Kitchen'- a daily hot food delivery service of bespoke fine dining. The restaurant quality meals include afternoon teas and classic Sunday roasts. Dan has also embarked on a mission to help feed those in need. Cooking thousands of daily meals for vulnerable families since October, Dan has delivered wholesome delicious food for the less fortunate in these difficult

times, completely free of charge.

This valiant volunteer effort has not gone unnoticed. The local community has helped to contribute ingredients, donated via the fundraising platform 'GoFundMe' and have bought 'Dan's Kitchen' raffle tickets to aid the continuation of the family free food scheme. The charity 'FoodShare' even donated dry ingredients to the cause.

Inspired by Dan's noble efforts, the owner of 'The Blackwood Arms'-Sean Arnett- wished to offer his services and assist Dan's free meal venture. 'The Blackwood Arms' is a Victorian country pub, offering traditional pub food and 6 real ales. Its location near the scenic Burnham Beeches woodland makes it a popular destination for walkers. The pub has also been a filming location for two episodes of TV show, 'Midsomer Murders.'

The motivation to volunteer, admittedly, originated from boredom. "I was really bored,"

confesses Sean, "I had run out of projects to do at 'The Blackwood,' as we had redecorated the pub and put up a marquee during the various stages of lockdown. I've known Dan for some time, he's a very honourable chap with a great work ethic. I heard he was doing charity cooking and realised he had a lot on his plate (no pun intended) feeding the amount of people he was, so I was happy to offer my services."

"It is more than heart-warming, I can't begin to explain the support that has been given to Dan and what 'The Blackwood' has been able to pass on."

Sean Arnett

Sean spent most of the third lockdown assisting Dan, making an estimated 2000 meals in 6 weeks. Dan himself has cooked a



Photo from www.whatpub.com

'The Olive Tree' pub, where 'Dan's Kitchen' operates



Above: Just a fraction of the sheer quantity of food that was prepared, cooked, packaged and delivered to those in need. The meals just needed to be reheated by those who recieved their weekly meal packages

staggering sum of approximately 10,000 meals since the conception of his volunteer effort. “We spend about 4 hours in the kitchen, cooking and prepping 250 meals,” reveals Sean. “We’re cooking 6 days’ worth of food, twice a week, for just under 50 families.”

Dan and Sean pulled their resources together to reach out and spread the word. “Dan has got a lot of experience in the area,” said Sean. “Being at ‘The Blackwood Arms’ for 10 years, I used social media and approached all of my contacts and locals to tell

them what we were doing.” Dan’s voluntary meals clearly hit a chord with the community, as donations started to make their way to ‘The Blackwood Arms’. “We’ve had loads of turkeys,” discloses Sean, “obviously people had bought them for Christmas, but family gatherings didn’t happen. We’ve received turkeys, carrots, mince, onions, peppers and cash donations through the letter box, enabling us to go shopping for ingredients on a daily basis.”

These offerings were very much appreciated. “It is more than heart-

warming,” expresses Sean. “I can’t begin to explain the support that has been given to Dan and what ‘The Blackwood Arms’ has been able to pass on.”

“We spend about 4 hours in the kitchen, cooking and prepping 250 meals,” reveals Sean. “We’re cooking 6 days’ worth of food, twice a week, for just under 50 families.”

Sean Arnett



Above: Sean Arnett, owner of the picturesque ‘Blackwood Arms,’ helped with Dan’s charity food effort during the third lockdown.


The SWM CAMRA branch salutes the efforts of Daniel Hardy, Sean Arnett and the volunteers supporting the vulnerable during the lockdown. Why not show your appreciation by ordering a bespoke meal from ‘Dan’s Kitchen’ and enjoy a pint at ‘The Blackwood Arms’ this spring?

More info

 www.facebook.com/danskitchen24

 82 Hitcham Road,
Burnham, SL1 7EQ

 www.theblackwoodarms.co.uk

 Littleworth Common,
Slough, SL1 8PP

Local Brewery News

All the news from your local breweries in the local area

Ascot Brewing Company

www.ascotbrewing.co.uk

To coincide with the Six Nations Championship, Ascot Brewing released the limited edition 'Blind Side,' a best bitter with aromas of melon and strawberry with a fruity caramel base.



Under its craft beer brand, 'Disruption is Brewing,' Ascot Brewing released three new beers. 'Battle Royale: Mosaic' is a single hopped pale ale with complex mango, stone fruit and blueberry flavours.

'Last Walk Thru Eden' is a revamp of a previous rendition. The extra pale ale uses New Zealand hops for apricot, lime and tropical flavours.



Hot off the canning line is the juicy 'Double Down,' a massive 8% double IPA with 5 different hops whipping up a tropical storm of flavour.

Binghams Brewery

www.binghams.co.uk



'Chocolate Porter' is the newest special from Binghams. An indulgently dark porter brewed with delicious chocolate. The seasonal special, 'Mystic Endeavour,' is currently on sale with a 25% discount. Binghams is planning to release its core beer range in a canned format.



Sparkling Wine

EXTRA BRUT

In the near future, Binghams will release a 'BB Extra Brut Sparkling Wine.' Crafted in Portugal, the wine has a spicy aromatic character, balanced with orange and lemongrass.

Binghams will no longer deliver on a Wednesday, but free delivery is still available on Thursdays and Fridays, within a 10-mile radius of the brewery.

Loddon Brewery

www.loddonbrewery.com

The newly extended tapyard will re-open on 12th April. If you can't wait till then, you can still enjoy free local home delivery of fresh, bottled and canned beer.

During lockdown, Loddon's brewery shop joined forces with local wholesaler, 'Dudmans of Berkshire,' to stock fresh fruit, vegetables, milk, eggs and locally baked bread.

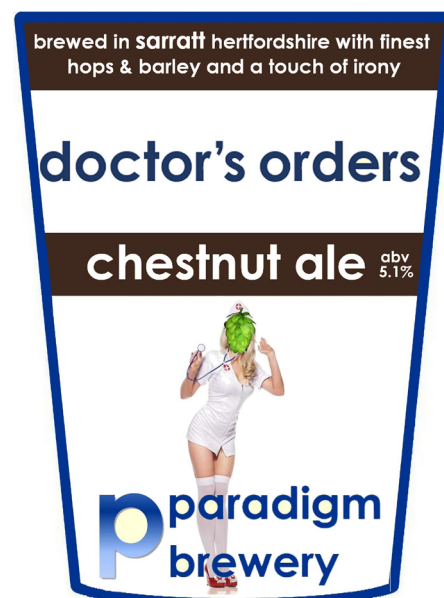
New Wharf Brewery

www.newwharfbrewing.co.uk

New Wharf Brewing Co. has applied to the Royal Borough of Windsor and Maidenhead to permit the sale of alcohol for consumption on its premises- watch this space!

Paradigm Brewery

www.paradigmbrewery.com



'Doctor's Orders' is a new chestnut bitter from Paradigm and has proved very popular. The availability of Goldings and Fuggle hops saw the return of the English IPA, 'Synergy.' An unnamed Spring special is also currently in development.

Local Brewery News

All the news from your local breweries in the local area

Rebellion Beer Company

www.rebellionbeer.co.uk



The seasonal 'Rebellion Black' returns for the Spring. This stout is infused with cocoa nibs and Cascade hops for a chocolately smoothness and coffee-like intensity.



Rebellion has now introduced returnable, reusable 1 litre bottles. Not only does this make the brewery more eco-friendly, but the 'swing top' of the bottles helps keep the draught beer fresher for longer, improving the quality of the beer. Return the bottles to the brewery for a refundable 30p, making the beer itself 10p cheaper!

You can now collect quality local meat from 'Artisan Gourmet Meats' from the Rebellion drive-through, why not collect 'Rebellion Beer Burgers' along with your ale? Free delivery has been extended to 20 miles of the brewery.

www.swm.camra.org.uk

Siren Craft Brew

www.sirencraftbrew.com

To celebrate the 8th anniversary of the brewery, Siren is staging its largest online event to date on 2nd April. A 'Grateful Eight' anniversary boxset has been fashioned especially for the festivities, featuring 10 different beers- 3 of which are brand new anniversary specials- as well as snacks and a commemorative glass.

Siren has released 2 new beers. 'Granola Coaster' is a brown ale flavoured with a tailor-made granola mix of toasted coconut, dark sugars, spicy amburana and maple chips. The sweetness is counter balanced with orange zest and Mosaic hops.

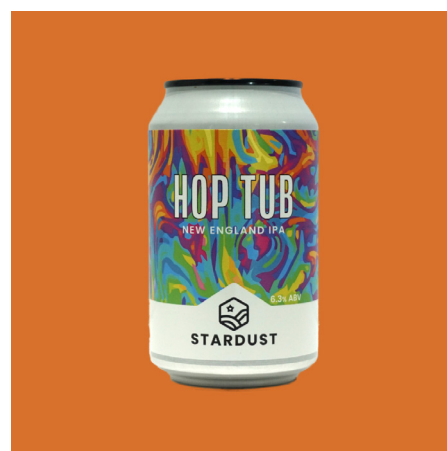


'Squiggle' is soft and juicy hazy pale ale. Oats provide a smooth body whilst Idaho 7, Citra and Mosaic hops combine to create mango, grapefruit and stonefruit flavours.



Stardust Brewery

www.stardustbrewery.co.uk



Stardust now has a line of canned beer, including most of the brewery's core range, which showcases the brewery's new branding. The brewery is open as normal for collection and free next day delivery.

Windsor & Eton Brewery

www.webrew.co.uk

Windsor & Eton Brewery will be hosting the 'Windsor Beer Festival' September 3rd - 4th 2021, save the date! A new brewery taproom is being constructed and is due to be completed by Easter.

During lockdown, Windsor & Eton started a podcast called 'WeChat,' interviewing the WeBrew team and offering a behind the scenes look into the brewery. You can listen to the podcast at: anchor.fm/wechat. Online pub quizzes took place over lockdown, with 10 litres of beer being the winning prize.

Free delivery is available within a 15-mile radius of the brewery.

Brewery News

Want your brewery featured next time? Contact the Editor:

@ editor@swm.camra.org.uk

Local Brewery News

All the news from your local breweries in the local area



Green Shed Cider

www.greenshedcider.co.uk



Free home delivery is available for certain postcodes. Find Green Shed Cider at the following farmers markets:

Reading Farmers Market
1st Saturday of the month

Newbury Farmers Market
1st Sunday of the month

Green Shed Cider can be found at the following pubs and outlets:

The Catherine Wheel - Newbury
The Cow & Cask - Newbury
A Hoppy Place - Windsor
West Berkshire Brewery, Taproom & Shop - Yattendon
The Inn at Home - Newbury
Scrattingscraftcidershop.co.uk

Brewery News

Want your brewery featured next time? Contact the Editor:

@ editor@swm.camra.org.uk

Pang Valley Cider

www.pangvalleycider.co.uk



Pang Valley have made a new East/West blend using Dabinett and Discovery cider apples. The cider will be available once it has been named and labelled.

Other News

Sausage and Cider Festival

www.sausageandciderfest.co.uk



The 'Sausage and Cider Festival' is coming to Berkshire! The new Braywick leisure centre in Maidenhead will host the festival on Saturday 13th November 2021. Confirmed cideries include: Cotswold Cider Co, Hunt's Cider, Harry's Cider, Orchard Pig, Lilley's Cider and many more. Enjoy live music whilst relishing a wide range of sausages- do you dare partake in a sausage eating contest?

Sausage N' Cider On The Farm

www.sausagencideronthefarm.com



The 'Sausage N' Cider On The Farm' festival will be held in Fifield on 7th August 2021. The full cider list has yet to be announced. Book a 3-metre-wide circular plot just for you and your friends. For more information, visit sausagencideronthefarm.com

Twyford Beer Festival

www.twyfordbeerfest.co.uk



The 11th Twyford Beer Festival will take place in the Stanlake Meadow Recreation Ground on 25th-26th June. A full beer and cider list will be revealed in May, along with the itinerary of live music. The popular festival will be raising money for male cancer charity, 'Orchid.' Entrance to this year's event will be for ticket holders only, so make sure to buy a ticket from twyfordbeerfest.co.uk before they all sell out!



LocAle Brewery Listings

26 LocAle Breweries are within a 20 mile radius of Maidenhead Railway Station, and produce cask ales to at least one pub on a regular, but not necessarily continuous basis.

Ascot Brewing Company	Camberley
Bell Street Brewery	Henley-on-Thames
Binghams Brewery	Ruscombe
Bond Brews	Wokingham
Creative Juices Brewing Co.	Rickmansworth
Ealing Brewing	Brentford
Elusive Brewing	Wokingham
Haresfoot Brewery	Chesham
HedgeDog Brewing	Virginia Water
Loddon Brewery	Dunsden
Lovibonds	Henley-on-Thames
Malt The Brewery	Great Missenden
Moogbrew	Taplow
Old Luxters Farm Brewery	Henley-on-Thames
Old Windsor Brewery	Old Windsor
Paradigm Brewery	Sarrett
Rebellion Beer Co.	Marlow
Reunion Ales	Feltham
Siren Craft Brew	Finchampstead
Stardust Brewery	White Waltham
Thames Side Brewery	Staines-upon-Thames
Thurstons Brewery	Horsell
Tiny Vessel Brewing Co.	Hampton
Twickenham Fine Ales	Twickenham
Weird Beard Brew Co.	Hanwell
Windsor & Eton Brewery	Windsor

CAMRA LocAle 2020 Pub Listings

Pubs in the area that are currently accredited as LocAle Pubs. This means that the pub regularly sells a beer from one of the LocAle Breweries, thereby reducing "beer miles" and supporting local brewers.

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

Branch Contacts

The Slough, Windsor and Maidenhead CAMRA Branch Officers are all unpaid volunteers, but feel free to contact us about local pubs, breweries and events.

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A Pint of Pun



"Hoppy Beer" by Matt Rogers



"Boy Stout" by Matt Rogers

Twyford Beer Festival 2021

Stanlake Meadow

Twyford Rg10 0AB

Tickets **£10** Only From: **TwyfordBeerFest.co.uk**

includes
2 drink vouchers

— June —

Fri 25th 12pm - 11pm

Sat 26th 12pm - 11pm

Beer
Cider
Wine
Pimms
Fizz
Gin

Music
Food



Raising Money for Mens Cancer Charity

ORCHID
FIGHTING MALE CANCER

