

CAMR/ANGLE

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

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Post lockdown interviews with publicans

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PINK BOOTS BEER

Collaboration brew day in Windsor

CIDER COMMUNITY

Cider month interviews with local cidery

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

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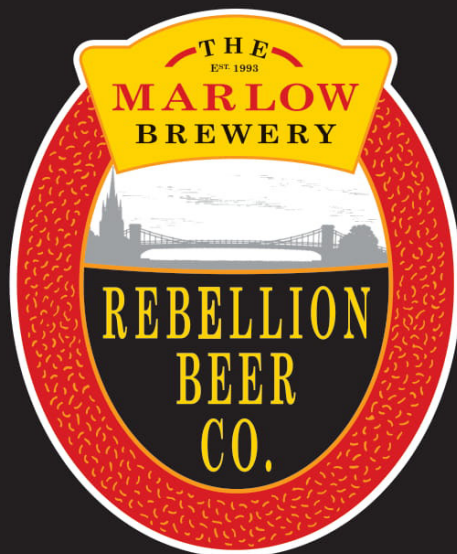
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Behind The Bar



I have been the editor for **CAMRAngle** throughout 3 consecutive national lockdowns, so it actually feels rather novel to release the newest issue whilst pubs are actually open. Maybe in the future, there might even be a return of the physical **CAMRAngle** magazine... Lockdown restrictions have gradually eased following a remarkable vaccination effort. Over 43 million people in the UK have received at least one dose of a Coronavirus vaccine (BBC News). We should however, remain vigilant as the earliest pubs can open without any form of social restrictions is 19th July, a date that has already been pushed back due to a rise in Covid cases and the emergence of new virus strains. As long as we are all careful, there is hope for a return to normality in the future.

The summer edition of **CAMRAngle** is, as always, jam-packed full of interviews with local publicans and brewers. Read about **Windsor & Eton Brewery's** 'Pink Boot Collaboration Brew Day' and Peggy Smith's long-serving career at **'The Rose.'** If cider is your beverage of choice, then check out the interviews with local cidery **'Green Shed Cider.'**

The very first **'Maidenhead Beer Festival: Online'** was a great success. The Slough, Windsor and Maidenhead CAMRA branch is extremely grateful to all those who helped organise the event and everyone who joined us for a virtual beer. With so many guest speakers and brilliant beers, I had to write multiple articles in order to fit everything in!

We will only really begin to see how much damage the pandemic has done to the hospitality sector over the next year, so please support your local pubs during this difficult time.

Matt Rogers
Editor

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Local Pub News

All the news from your local pubs in the area

The Acre Windsor



The Acre has converted its car park into a beer garden, perfect for summer time drinking!

The Bexley Arms Windsor

Charity fundraising pub quizzes have returned to The Bexley Arms on Wednesday nights at 8.30pm. Entry is £1 per person, including a free raffle ticket for all participants. All proceeds will be donated to Thames Valley Hospice.

The Craufurd Arms Maidenhead



The Craufurd hosted the first physical SWM CAMRA branch meeting since before lockdown, treating branch members to a night of great hospitality. The pub manager, Neil Piddington, organised a 'blind stout tasting challenge' with a line-up of beers including Siren Craft Brew, Rebellion and Thornbridge.

The Crown Maidenhead

The developer 'Kaywood Developments Ltd' planned to build 12 flats in the place of the now long closed Crown pub. The planning permission was rejected by the Royal Borough, and the developer launched an appeal against this verdict but has subsequently lost a second time.

A Hoppy Place Windsor



In person beer tasting events return to A Hoppy Place! Go to 'Beer School' on 20th - 21st July between 6.30pm - 9.30pm and be taught by qualified beer judges and sommeliers. Try at least 8 different beers with whilst learning the history, ingredients and food pairings of beer. Tickets are £28.50 and include the evenings drinks and food. Buy the limited tickets from the micro-pub's [website](https://www.hoppyplace.co.uk).

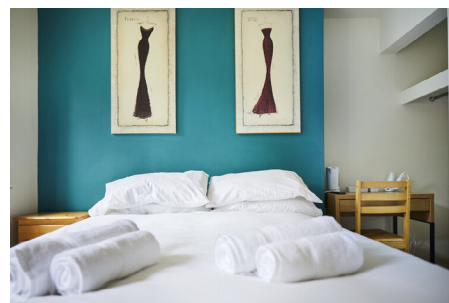
Celebrate the end of lockdown restrictions with a 'Restriction Free Relaunch Party' on 23rd - 25th July. The party will start with a pre-booked lock-in event on 23rd and 24th July between 6pm - 10.30pm. Tickets are available from the website [Eventbrite.co.uk](https://www.eventbrite.co.uk) and cost £15, which includes 2 free drinks and a goodie bag. The weekend long event concludes with a free to enter musical extravaganza featuring a live gig from local pop/punk band 'AMP CATS' on 25th July between 5pm - 8pm.

The Maiden's Head Maidenhead



The Maiden's Head now has a new food menu with chargrilled beef burgers, marinated chicken and succulent stuffed wraps. The return of international football has been incredibly popular at the pub. Local disc jockey, 'DJ Freddie Flowers,' (above) supplied a party atmosphere for the first England game of the European tournament.

The Lord Grenfell Maidenhead



New for 2021 is the opening of the hotel rooms behind the pub. Stylish ensuite double rooms are available with complimentary Wi-Fi, tea and coffee making facilities, HD digital TV and quality toiletries. 'Bottomless Brunch' is back at The Lord Grenfell. For just £30 you can order a dish of your choice and enjoy unlimited prosecco, mimosas or Bloody Marys for up to two hours on Saturdays from 9am to 3pm. You can even enjoy the pub's cuisine from the comfort of your own home as The Lord Grenfell is now on the food delivery app 'Deliveroo.'

Off The Tap Maidenhead



Despite the concerted efforts made by the Off The Tap team, the pub company 'Stonegate Group' will not be renewing the pub's lease beyond August 2022. It is presumed (but not confirmed) that 'Stonegate Group' will replace Off The Tap with a chain bar. The current landlord, Toby Denney, is hunting for a new venue in the centre of Maidenhead, with the desire of setting up a community owned pub.

On a more positive note, open mic nights have returned to the pub.

The Perseverance Wraysbury

The Perseverance has a brand new food menu. Choose from lush salads, juicy steaks, vegan burgers and beautiful fish dishes.

The popular pub quizzes continue to take place online via Facebook every Thursday at 9pm.



Local Pub News

All the news from your local pubs in the area

The Rose Maidenhead

The long-serving landlady of The Rose, Peggy Smith, is leaving the pub on 12th July. For more information read the article on [page 14](#)



The Swan Clewer Village

The community pub has been awarded overall winner of the 'Round & About Good Cheer Awards' (see below with new General Manager Micky Foden-Andrews). 'Round & About' is a free magazine delivered to homes across the Thames Valley and the competition was open to all pubs and hospitality venues in the area.



The Swan now hosts 'The Windsor Cycle Hub,' a charity who promotes safe and affordable cycling in Windsor, every Saturday afternoon between 12am-1pm. Physical pub quizzes have returned to the pub, taking place every 2nd and 4th Wednesday of the month at 7.30pm.



Future events at The Swan include a beer festival on 13th-15th August, which will feature live music, BBQ and family friendly activities. 6th September local games designer, Simon Russell, will host an evening of board games at the pub. The incredibly popular Oktoberfest returns to the pub on 1st - 3rd October

The Windsor Trooper Windsor



The redevelopment of the pub's function room is now complete. Alongside the extensive improvement to the beer garden, The Windsor Trooper has had quite a face lift!

Local pizzeria 'Aroma Pizza' will be serving their popular wood fire oven cooked pizza from the pub's beer garden on Thursdays and Fridays from 5pm and on Saturdays from 2pm.

Pub News

Want your pub featured next time? Contact the Editor:

@ editor@swm.camra.org.uk



SWM CAMRA branch members at The Lord Grenfell



Photo from www.facebook.com/themaidshead



Photo from www.facebook.com/themaidshead

Open Sesame!

Pubs of Slough, Windsor and Maidenhead finally reopen after lockdown

Who would have thought that the most significant local news to be covered within the summer edition of 'CAMRAngle' would be that pubs are actually open for the first time in 2021! The UK has been under a national lockdown since early January in an effort to curb the Coronavirus pandemic. As a result, pubs could neither open nor supply an alcohol takeaway service under the restrictions set by the government.

The lockdown restrictions were gradually eased throughout the Spring. From 12th April, pubs could provide takeaway beer once again and (more importantly) partially reopen for outside drinking and dining only. Fortunately, the limitations of previous lockdown easings such as curfews and the need to supply a substantial meal were never reinstated. Being

initially limited to just outdoor spaces, many publicans spent the third lockdown preparing beer gardens for an influx of pubgoers. "I've been bending over backwards making benches!" exclaimed Odhran Byrne of 'The Barleycorn' in Cippenham. From 17th May, publicans could finally receive patrons inside their pubs as well as in the beer gardens.

Needless to say, pub owners were ecstatic to welcome back locals to their establishments. Toby Denney of the Maidenhead pub 'Off The Tap' stated, "it's been fantastic to open again and welcome the community back. Seeing everyone enjoying themselves has been wonderful. We were all a bit nervous about reopening, having to mentally prepare ourselves after the craziness of last year's reopening which was on a Saturday of all days. So far, although extremely

busy it has run very smoothly."

Surprisingly, not all pubs rushed to open immediately. Some made the conscious decision to remain shut until indoor spaces could be utilised again. "It did not make any sense to try and open up in April due to the limited size of our garden and undercover seating," explained Mark Newcombe,



instagram.com/vansittartarmswindsor

You've got to be barking mad not to support your local pub!

Both pages: the return of happy customers to pubs.

Chair of 'The Craufurd Arms Society.' The community owned pub can only accommodate a maximum of 20 people under the current restrictions (as of writing) in its beer garden, which is not sustainable. "The cost of bringing staff off furlough and re-stocking the cellar would have needed to have been offset by a much larger turnover than we could have achieved particularly in light of the British weather! Although the first two weeks were OK, the rest of the month was a total write off weather-wise. We would have been operating at a loss and probably throwing away perfectly good beer," added Mark.

Even pubs fortunate to have large beer gardens looked forward to the second easing in May. 'The Bounty' in Bourne End is blessed with enough outdoor space for 50 tables but craved to be open indoors again. "We looked forward to opening inside so that we could actually talk to our old customers again," admitted pub owner David Wright. "My wife and I were stuck behind the bar [after the first mitigation of restrictions] getting the drinks ready for delivery outside, so we didn't actually see many people."

"It's been fantastic to open again and welcome the community back. Seeing everyone enjoying themselves has been wonderful."

Toby Denney

Ever since the original national lockdown in 2020, pubs have been subject to strict rules to abide by, ensuring the safety of both staff and customers. Table service and wearing masks have been part of the 'pub experience' for over a year now. Fortunately, these rules have rarely altered so publicans



www.facebook.com/themaidshead



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knew what to expect upon this year's reopening. "We already had many things in place relating to existing Covid restrictions, so it was just a few tweaks here and there," said Michelle O'Keefe of 'The White Hart' in Holyport. "The biggest change was the requirement for every individual over the age of 16 to register before entering the pub. We have been very busy, especially at peak times as limited space and table service does reduce our capacity. It is a different way of operating and there is a lot of pressure on licensees to 'police' staff and customers' actions to ensure they follow the current guidelines. This can be challenging at times but the vast majority of our customers are supportive and are just happy to be back in the pub."

As amazing as it was for the public to return to their local, CAMRAngle would like to highlight what a great relief it is that bar staff have been able to return to their jobs. Being a community pub, staff are of particular importance to 'The Swan' in Clewer, as they

ensure the good rapport with the local community. "The Swan's core team of full-time staff have returned to work and have done an amazing job getting everything ready and extending their usual warm welcome. We have also added several new part-time members of staff to our team," informed Anne Tebbet, Chair of the 'Friends of the Swan' group. 'The Swan' even gained a new General Manager named Micky Foden-Andrews. "I have always loved the sense of community at 'The Swan' and everything the team have achieved over the lockdown period," said Micky. "In taking on this incredible new role as General Manager, I am hoping to bring the town and community even closer by encouraging a genuine love for the place and its backstory. There are so many reasons I was drawn to this position, and cannot wait to see how The Swan will grow over the next few years."

It is fantastic that pubs are now open again and the Slough, Windsor and Maidenhead CAMRA branch urges you to support any local pubs during these uncertain times.

More info

www.swm.camra.org.uk

Byte-sized Beer Festival

The first 'Maidenhead Beer Festival: Online' logs on as a success

The 'Maidenhead Beer & Cider Festival 2020' was inevitably cancelled, like most events last year, due to the Coronavirus pandemic. The flagship festival of the Slough, Windsor and Maidenhead CAMRA branch is a local highlight and it was hoped that it would return this summer. This was cast immediately into doubt as 2021 duly commenced with another national lockdown. At the time of writing, the earliest pubs could open without any form of restriction was 21st June, a date that has since been postponed to mid-July due to rising Covid cases and the emergence of new strains of the virus. This uncertainty would make planning a beer festival very difficult. Even if it was deemed safe to host a festival, the SWM CAMRA branch came to the conclusion that as pubs have endured such a challenging year, it would be imprudent to commandeer their much-needed patrons.

"Our online event was an attempt to connect with the local community, not just CAMRA members. We also wanted to celebrate CAMRA's 50th anniversary as well as the anticipated reopening of our pubs."

Allan Willoughby

Instead of risking a second consecutive cancellation, SWM CAMRA Vice Chair and Festival Organiser Allan Willoughby proposed a novel idea of the 'Maidenhead Beer Festival: Online,' a 2-day virtual festival just before the easing of lockdown. "When our branch gave the go ahead for this event, without hesitation I approached Dave Hayward and his gang at 'A Hoppy



Illustration by Matt Rogers

Place,' the branch's first micro-pub and pub of the year," said Allan. With the technical ability and the experience of hosting previous online events during lockdown, 'A Hoppy Place' was integral to the rapid organisation of the virtual affair taking place before pubs reopened their doors. A physical festival would have been unfeasible to stage at such short notice. "The 'Maidenhead Beer & Cider Festival' involves a 6-month planning cycle, more if we change venues," explained Allan. "Contracts are exchanged, financial backing from CAMRA and the input from vital volunteers specialising in site management, health & safety, security and many other areas are needed. A licence from the borough council is required and the police need to be informed. In contrast, an online event requires technical back up, admirably catered for by our host, 'A Hoppy Place,' as well as beer

selection and physical delivery."

The inaugural 'Maidenhead Beer Festival: Online' was a resounding success, with over 100 participants logging into the digital festival weekend. Festivalgoers were delighted by the various guest speakers and entertainment, including brewers, publicans, a pub quiz and a local rock star. The festival beer selection consisted of 14 different hoppy ales, stouts, fruit beers and even craft lagers. You can relive all the captivating performances on **page 12** and relish the diverse beer list on **page 16**.

Some members of the audience enjoyed the festival so much they joined CAMRA as a direct result of the online merriment. "The idea of an online beer festival really appealed as it was something to do during lockdown," reminisced participants Bob and Dianne Rogers. "We thoroughly enjoyed it and learnt quite a lot. The very



Photo by Matt Rogers

Above: The lockdown friendly 'Maidenhead Beer Festival: Online'
Below: 'Maidenhead Beer & Cider Festival 2018' at Desborough College



Photo by Nick Wooldridge

congenial hosts ensured the festival ran smoothly, the pub quiz was great and the local singer was very talented. We have toyed with joining CAMRA for years and now seemed as good a time as any, we just needed a push."

Even the entertainers themselves enjoyed the online beer festival. Windsor based musician, 'Lainie Live,' performed an epic climax to the festival. After the show, she took to Facebook to declare, "what an awesome weekend it's been! Thanks for inviting me to bring the tunes, it's been quite possibly my favourite of all my lockdown gigs."

Despite this clear success, Allan Willoughby was adamant that the digital departure will

never supersede the real beer festival. "You cannot replace the experience of a physical festival," reassured Allan. "Our online event was an attempt to connect with the local community, not just CAMRA members. We also wanted to celebrate CAMRA's 50th anniversary as well as the anticipated reopening of our pubs, albeit in a phased fashion. Positively speaking, I hope it will go down as a 'one off!'. Our planning team are looking at opportunities for this summer and autumn but we doubt that we will return to our normal festival until summer 2022."

The 'Maidenhead Beer & Cider Festival' would always support and raise funds for a local charity.

This year was no different as a total of £350 was bestowed to 'Foodshare.' "The Maidenhead foodbank, 'Foodshare,' is a Registered Charity with a simple objective: to help people in and around Maidenhead who are, for whatever reason, unable to feed themselves and their families properly," explained Allan. "It's a sad reflection of this pandemic that 'Foodshare' is seeing new faces every week. We feel more than confident that they will put our modest donation down to good use." Debbie Gee, a 'Foodshare' trustee, was delighted by the donation. "Foodshare' supplies extra provisions for breakfast clubs at several schools so no child has to start the school day hungry," said Debbie. "During the school breaks we run our 'Holiday Hunger' project. This involves adding extra food to make lunchtime meals and snacks. The generous £350 donation from SWM CAMRA branch and the micro-pub, 'A Hoppy Place', will enable us to purchase all the food we need to ensure every child will have access to a hearty meal."

"We thoroughly enjoyed it and learnt quite a lot. The very congenial hosts ensured the festival ran smoothly, the pub quiz was great and the local singer was very talented."

Bob & Dianne Rogers

The SWM CAMRA branch wishes to express sincere gratitude to everyone who joined us for the first 'Maidenhead Beer Festival: Online,' and hope that you will return to the 'Maidenhead Beer & Cider Festival' when it eventually returns.

More info

www.swm.camra.org.uk

www.maidenheadbeerfest.camra.org.uk

Photo from www.facebook.com/thebeehivetweet

The Bee's Knees

Berkshire gastropub makes the Estrella Damm Top 50

The 'Estrella Damm Top 50 Gastropub Awards' recognises the very best gastropubs in Great Britain. The esteemed awards list is voted by top gastronomes and culinary experts of the hospitality industry, including pub guide editors, executive chefs and highly regarded food writers. Ed Bedington editor for the pub trade news magazine, 'The Morning Advertiser,' describes the definitive gastropub list as, "the jewel in the crown for foodie pubs across the UK. It's the place to be seen."

The busy bees at the White Waltham based gastropub, 'The Beehive,' have certainly generated a lot of buzz. Not only has the gastropub featured within the renowned list multiple times over consecutive years, but it is

also the highest ranked gastropub in Berkshire, just shy of the top 10 at 11th place. "Being included in the top 50 gastropubs in the UK is always a huge honour and makes the entire team very proud," beams Chef Patron Dominic Chapman. "The 'Estrella Damm Top 50' is a fantastic award and to be part of the best gastropubs in the UK is just amazing. It creates a real interest and has a large following."

With a Chef Patron of Dominic's calibre at the helm since 2014, it is easy to see how 'The Beehive' has flourished. Dominic has previously worked at Heston Blumenthal's world famous 'Fat Duck' and 'Hind's Head' restaurants, before being awarded a Michelin Star at 'The Royal Oak' in Paley Street as Head Chef.

'The Beehive' gastropub overlooks the local cricket ground and the splendid Berkshire countryside with the desire to provide a locally sourced and seasonal culinary experience within a relaxing and heart-warming village pub. Local cask ales such as Rebellion Brewery, Windsor & Eton Brewery and

www.facebook.com/thebeehivetweet

Dominic Chapman & his team keep The Beehive buzzing

All photos from www.facebook.com/thebeehivetweet

Loddon Brewery delight the spectators of the 'White Waltham Cricket Club' and locals wishing to enjoy the spacious beer garden. Of course, the main protagonist is the beautiful food served at the pub. Dominic's mantra is, "to feed you and make you happy," which is a fair reflection of 'The Beehive.' Delicious yet affordable gourmet meals including wild rabbit lasagne and peppered haunch of wild hart venison accompany quality pub classics such as fish and chips and burgers (see below, yum!).



Like all pubs and restaurants, 'The Beehive' had to close its doors throughout lockdown, providing a takeaway service as a means of survival. Restaurant quality takeaway and ready-made meals could be ordered alongside 'DIY Boxes' full of premeasured ingredients and a recipe to follow, allowing the local community to enjoy 'Beehive' meals at home. "We began takeaways and our 'Beehive at Home' service out of necessity," explained Dominic. "We had been shut down with zero income and huge bills. We simply began offering anything we could;

loo-roll, tea bags, fresh meat and fish, eggs, flour and anything else the supermarkets had sold out of. It was absolutely crazy and simply took off. We then began doing our takeaway fish and chips, burgers and ready meals. These were an instant success and it just grew. The local support was incredible and still is. It has made me very proud of 'The Beehive' and what we have done. The good will within the community has been a real highlight of the whole Covid situation."

The gastropub became a hive of activity in the build up to reopening in April. An enormous heated marquee, outdoor dining pods and even an outside bar were installed to enable 'The Beehive' to adhere to government guidelines. "We had to set up an open marquee as well as some garden seating as the UK's weather is a huge challenge," recalled Dominic, "on the first day of opening we woke up to snow. We have had to maintain social distancing, keep the business well signposted and make sure we have sanitiser stations around the restaurant. It's been challenging but again the team have made a massive effort to meet government guidelines."

Loyal locals swarmed to 'The Beehive' upon its reopening. "Opening week was crazy," exclaimed Dominic. "Everyone was very excited to be allowed out, and the weather was pretty good too, so it made it even better. The heated marquee enabled



Left & above: The enormous heated marquee enabled outdoor dining after lockdown

us to continue a pretty normal service. The support from our customers has been incredible. The entire team have stepped up to the challenge and have loved being back at work, looking after our customers and cooking some delicious food. It's been one hell of a ride!"

"The local support was incredible and still is. It has made me very proud of 'The Beehive' and what we have done. The good will within the community has been a real highlight of the whole Covid situation."

Dominic Chapman

Fellow Berkshire gastropub, 'The Crown,' in Burchetts Green also featured on the Estrella Damm Top 50 list in 17th place, whilst the two Tom Kerridge owned pubs in Marlow, 'The Hand and Flowers' and 'The Coach,' both finished in the top 10. The Kentish pub, 'The Sportsman,' achieved the coveted 1st place.

Make a beeline for 'The Beehive' this summer, you won't "bee-lieve" how good the food is!

More info

www.thebeehivewhitewaltham.com

Waltham Road,
White Waltham, SL6 3SH

Fantastic Festival Frolics

Relive all the entertainment from the 'Maidenhead Beer Festival: Online'

The 'Maidenhead Beer Festival: Online' had a packed schedule of interesting and knowledgeable guest speakers. Local publicans, brewers, a beer judge and musician all ensured the virtual event was a thoroughly entertaining experience and not another dull 'Zoom' conference!

The festival commenced with an introduction from Allan Willoughby, Festival Organiser and Vice Chair for the Slough, Windsor and Maidenhead CAMRA branch. Allan described the nomadic history of the 'Maidenhead Beer and Cider Festival,' from its humble beginnings within the carpark of Maidenhead football club to the much larger festivals at Desborough College. He regaled the virtual audience with the trials and tribulations of previous beer festivals, including trying to keep beer cool during a 40° heatwave and watching a gazebo fly away in a storm.

The first guest speaker of the weekend was Ben Ebbetts, the director of a local independent craft brewery based in White Waltham called 'Stardust Brewery.' Ben gave spectators a brewer's

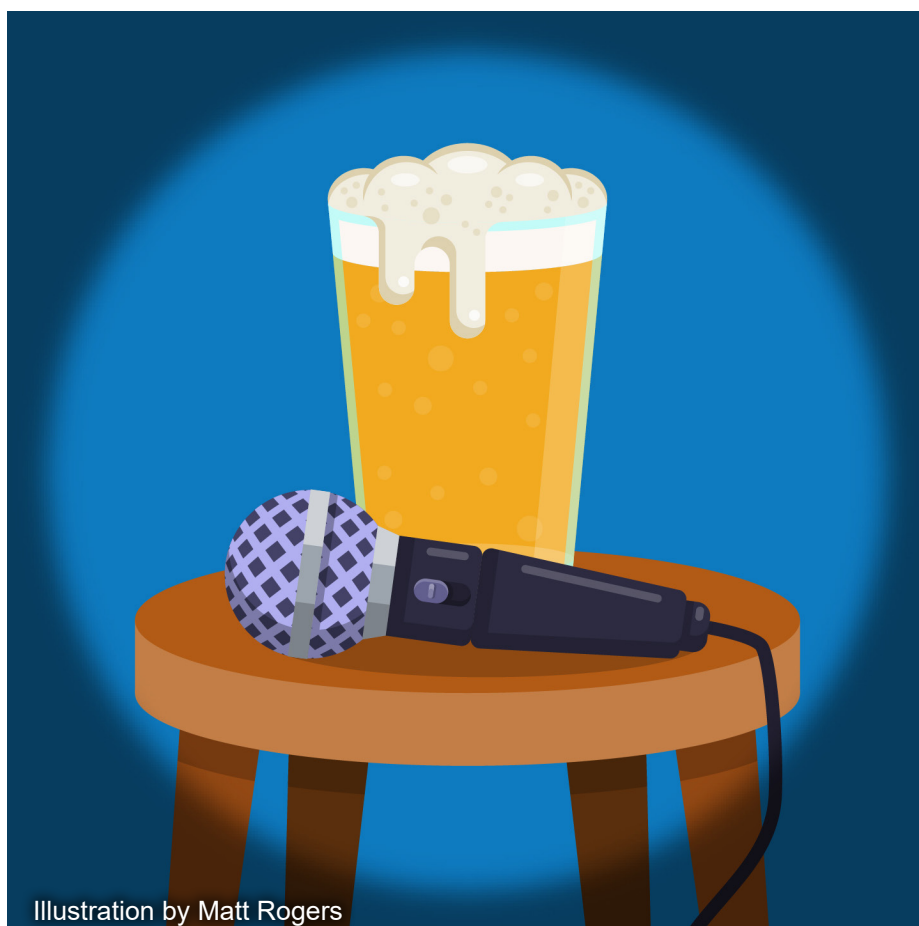


Illustration by Matt Rogers

insight into his hoppy IPA, 'PK3', which featured on the festival beer list. Aromas, malts and hops were all discussed in great detail as well as the rationale behind brewing decisions, such as selecting the desired level of bitterness. With the end of the third lockdown in sight, it was intriguing to hear Ben reveal the synergistic relationship between breweries and pubs, particularly during the various lockdowns. "I want to focus on getting our stock levels in a position to supply pubs and fill their cellars," explained Ben. "I want to be there to support them and provide them with stock. It is great to see 'A Hoppy Place' win the branch pub of the year because they have been one of the places that we have consistently supplied throughout the various ups and downs of the past year. 'A Hoppy Place' has kept us going in cans, keg and cask, so we've got a really good relationship with them."

Community pubs were the subject of the next segment, a topic close to the heart of Mark Newcombe (the SWM CAMRA branch Pub Protection Officer and Committee Chair for 'The Craufurd Arms Society') who introduced the next guest speaker, Chris Cowcher, head of the community business team at The Plunkett Foundation. The Plunkett Foundation is an independent charity aiding community businesses, providing practical advice, support and

Plunkett Foundation

Chris Cowcher of the Plunkett Foundation focused on community pubs

training. "Community pubs really are more than a place to have a beer," said Chris, "they are social hubs that bring people together."

Mark Newcombe accredited The Plunkett Foundation's support and guidance as a key factor to the Maidenhead pub, 'The Craufurd Arms,' successfully achieving community owned status. He ended the segment with an impassioned plea to all the festival participants, "if you haven't formed a community group around your local pub, then do so now!"

The first day of the virtual beer festival was concluded with a perplexing pub quiz, hosted by Nicholas Oram, who baffled viewers with a myriad of bewildering questions. Did you know there are 451 escalators on the London underground, or that the collective name for a group of giraffes is called a tower?



Will Calvert was the guest speaker from W&E Brewery

The next day of the festival started with what many viewers considered to be the highlight of the weekend. Dave Hayward, co-owner of the SWM CAMRA branch pub of the year 'A Hoppy Place,' conducted an interactive beer sommelier tasting lesson. Dave taught thirsty festival goers how to drink beer like a qualified beer judge with techniques such as retronasal olfaction, a breathing method that combines both smell and taste, in order to appreciate the subtle nuances of beer.

The second brewery guest speaker of the weekend was Will Calvert, co-founder and Marketing



'PK3' was given an in-depth analysis by Stardust Brewery Director Ben Ebbetts

Director of the renowned 'Windsor and Eton Brewery.' Will supplied the audience with a brewer's perception into the award-winning West Coast IPA, 'Treasure,' which featured on the festival beer list. He expertly examined the flavours and discussed the brewery's youthful craft beer range called 'Uprising.' The brewery has become synonymous with the town it resides in; something Will was keen to convey to the audience. "Windsor has become my home town over the years," expressed Will. "There is nothing nicer in the world than running a community business in a place like Windsor. We trade massively on the empathy of the local community. Without that we wouldn't exist and we wouldn't be the business we are today. It is absolutely central to everything we do."

Allan Willoughby led the penultimate event of the evening with a 'Meet the Publicans' panel. Local pub owners including Nick Higney of 'The Perseverance,' Odhran Byrne of 'The Barleycorn,' Neil Piddington of 'The Craufurd Arms' and Will Calvert of 'The Swan' participated in a four-way 'Question Time'-style debate. The publicans were quizzed on topics such as their opinions on pub companies (pubcos) and whether or not the 'Wetherspoons' chain is good for the pub industry.

Nick Higney passionately argued against pubcos, declaring, "I'd like to take the word pub out of their name, as they are not really interested in pubs. All they're interested in is property. I don't have much good to say about them." When discussing the brand 'Wetherspoons,' Odhran Byrne took an even-handed approach claiming, "they are good for the customers, but I am not sure they are good for the high street. More competition is better for the industry as it forces others to do better or diversify, but I wouldn't want one next door to me any more than I would want to see an independent shop turn into a Tesco Express."

As a grand finale Windsor based musician Elaine Given, performing under the pseudonym



Dave Hayward of 'A Hoppy Place' gave a beer sommelier presentation

'Lainie Live,' closed the festival with a high-octane rock concert. Belting out classic tracks from 'Metallica,' 'Bon Jovi' and 'Led Zeppelin' she was a tremendous end to a wonderful festival.

The SWM CAMRA branch thanks everyone who contributed to make the first ever 'Maidenhead Beer Festival: Online' such a success.

More info

www.swm.camra.org.uk

www.maidenheadbeerfest.camra.org.uk



Local musician 'Lainie Live' performed an online rock gig



Photo by Allan Willoughby

SWM CAMRA branch Chair Steve Goodall (left) presents the award to Peggy Smith (right)

Stop And Smell The Roses

Long serving landlady of 'The Rose' earns Keith Smith award

The Keith Smith award is an annual prize presented by the Slough, Windsor and Maidenhead CAMRA branch to a licensee, recognising their outstanding contribution to real ale and cider. The trophy commemorates the life of Keith Smith, who sadly passed away in 2016. Keith was an active member of the local CAMRA branch, keen volunteer and well known for being a prolific collector of apples for the (now closed) Slough based cidery, 'Salt Hill Cider.' This year, the Keith Smith award has been bestowed upon the long serving landlady, Peggy Smith, for her indefatigable commitment to the Maidenhead pub, 'The Rose.'

Situated within the centre of town, 'The Rose' instantly stands out due to its attractive and traditional façade, which dates back to 1881. In keeping with its historic frontage, the interior flaunts exposed ceiling beams, hardwood flooring and brick fireplaces. The long L-shaped bar serves ale from local brewers such as 'Rebellion

Brewery' and 'Windsor & Eton Brewery.' The award winning 'Binghams Brewery' was originally launched at 'The Rose,' making it the first pub in Berkshire to sell beer from this fantastic local brewery.

Peggy Smith has dedicated many years to the local pub scene since moving to Maidenhead in 1979, making her the ideal candidate for the Keith Smith award. Before her extensive spell at 'The Rose,' Peggy was the general manager at 'The Anchor' in York Road for 11 and a half years and then the owner of 'The North Star' in North Town Road for almost 10 years. Unfortunately, both these pubs were demolished to make way for new housing many years ago. Peggy became the landlady of 'The Rose' in December 2000, a position she has held for over 20 years. Amazingly, she also found the time to renovate the dilapidated 'Nocturns' pub, transforming it into the 'Corner House' (now called 'Gordons on Queen Street') between 2013 and 2018. Making

'The Rose' bloom for over two decades, Peggy is going to leave the pub on 12th July to enjoy a well earned retirement.

"People trust you [as a publican] to talk to them. It is like being a mother to all of them, I get called 'The Mothership.'"

Peggy Smith

"21 years at 'The Rose'... It doesn't seem that long, it has just gone like that," contemplates Peggy, clicking her fingers. "I would still be here if I was 30 years of age because I love it. We all love the customers and we love the pub, but age-wise we are due to go. Owning a pub is hard as you are working all day long, but if you enjoy it, it doesn't really feel like work."

Peggy epitomises what a good publican strives to be. When asked what she would miss most



Photo by Allan Willoughby

Clockwise from top left: The Keith Smith Award; Inside The Rose; The pub's historic exterior.

about 'The Rose' she simply replied, "I will miss the general running of the pub, the ups and downs of everyday life and listening to people. People trust you [as a publican] to talk to them. Sometimes they will be upset and tell you things they wouldn't tell other people. It is like being a mother to all of them, I get called 'The Mothership.'"

Perhaps it is this keen ear for the local community that has enabled 'The Rose' to blossom for so long. "People wanted to stay later and they wanted karaoke, so we listened to them," explained Peggy. "You need to listen and go with what regulars want because they are your customers. If you listen, they will come back again and again."

'The Rose' is synonymous with late night karaoke evenings, many of which have been successful charity fundraising events. A mock royal wedding (in honour of Prince William and Kate Middleton) and a glittery Shirley Bassey themed evening are still talked about to this day. Covid restrictions have meant that there have been no karaoke evenings so far this year, but Peggy promises they will return after 21st June in time for her departure in July, depending on Government guidelines.

With a late-night licence granted in 2003, 'The Rose' could remain open and continue serving beer as late as 3am, making the pub



Image from www.stonegatepubpartners.co.uk



Photo by Matt Rogers

a popular destination for younger patrons and the hospitality industry. "The late licence has really kept us going and has helped immensely," revealed Peggy. "From 10pm it is mainly young people, around 25 years old. The hospitality crowd come straight from work. The restaurant chefs are shattered as they have been in the kitchen for 10 hours, but they're really nice and they love to drink here."

This strong sense of community has meant that 'The Rose' has survived the Coronavirus pandemic unscathed. "I don't think there were any challenges to be honest, everything seemed to run really smoothly," admitted Peggy. "When we opened for outside drinking only, I thought it was going to be really bad, but in fact we were really busy- much better than I thought it was going to be." Peggy praised the Government

grants that have been given to pubs during lockdown. "I was shocked," confessed Peggy, "the grants were really generous. I think anyone who is moaning is being greedy. The grants have paid the bills really."

Allan Willoughby, Vice Chairman of the SWM CAMRA branch, warmly stated, "Peggy has always been very CAMRA friendly. We've used the upstairs function room for branch meetings and she always looked after us. We were always made very welcome."

The SWM CAMRA branch wishes Peggy all the best for her next chapter in life. Roses are red, violets are blue, thanks a bunch Peggy, we will miss you!

More info

16 King Street,
Maidenhead, SL6 1EF

Life Is Like A Box Of Beer

Deep dive into the beers of the online Maidenhead Beer Festival

As with all beer festivals, the range and quality of beer is paramount to the success of the event. The 'Maidenhead Beer Festival: Online' was no different, boasting a range of styles and flavours to satisfy festivalgoers. Two different beer boxes were compiled by both Dave Hayward - co-owner of the award-winning Windsor micro-pub, 'A Hoppy Place' and Nick Wooldridge, Club Officer for the SWM CAMRA branch and purchaser of beer for the physical 'Maidenhead Beer and Cider Festival' since 2013.

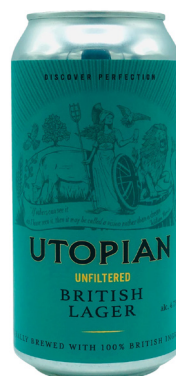
"What we try to do with events like these, is try to bring together the divide between the traditional CAMRA ale patrons and the hype-chasing craft beer crowd," Dave revealed during the festival. "I want to show the craft community that a good bitter is just as tasty as a trendy New England IPA, equally I wish to show traditionalists how much the craft scene is doing for unadulterated flavour in beer."

"Each year my challenge is to have a balance of beer styles and strengths," explained Nick, "whilst finding new and interesting beers that visitors to the festival are unlikely

to find in local pubs. At the same time, I want to showcase the wonderful LocAle beers from our local breweries. This year, the new challenge was to pick beers for home delivery in bottle or can. The expansion of canned beer has been a phenomenon of the British craft beer revolution, accelerated in 2020 by the pandemic and breweries pivoting their business to deliver beers direct to consumers in a bid to stay afloat. I opted to focus on cans rather than bottles because that format seemed to offer the greatest choice and generally larger volume. An additional challenge this year was having a different box of beer for each night of the festival. Each box contained a different range of beers, but had to complement the other for those who bought both boxes. As in previous years, availability and delivery was a factor and here Dave, at 'A Hoppy Place,' was an invaluable facilitator with his advice and established trade contacts. I think we achieved a good range of beers to interest and challenge everyone's tastebuds, but I do look forward to getting back to selecting cask and keg beers for a live festival next year!"

'British Unfiltered Lager' - 4.7% by Utopian Brewery

"You might be surprised that the first beer is a lager," justified Dave. "Lager is not a dirty word and this beer proves it. You can get an awful lot of flavour into lager." Inspired by Bavarian 'Helles' beer, this award winning lager uses only British grown barley and hops for a crisp finish.

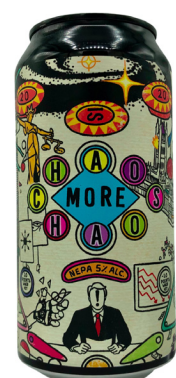


'Arise' - 4.4% by Burning Sky Brewery

A sessionable pale ale brewed with Pilsner malts and barley for a subdued bitterness and balanced malt bill. This is accompanied by powerful peach, pine and resin aromas courtesy of Citra, Centennial and Amarillo hops.

'PK3' - 5.6% by Stardust Brewery

This fully hopped IPA uses 5 different hop varieties, including Nelson Sauvin and Cascade, to pack a complex punch of flavour, both tropical and spicy. Volatile grapefruit and grape aromas are supported by a bitter pine and resinous backbone.



'Chaos More Chaos' - 5.0% by Ascot Brewing Co. (dISruption)

Voted 'Beer of the Festival' by participants, this incredibly juicy New England pale ale lavishes the taste buds with an exotic fruit extravaganza. Read more about this smooth, full bodied beer on [page 20](#)

'Redstart Rye' - 5.3% by Good Chemistry Brewing

A sweet, full bodied red ale with a spicy rye edge. Toffee and caramel flavours are embellished with robust American hops.



'Turn it up on the Teletext' - 6.5% by Double Barrelled Brewery

This IPA uses red and pink grapefruit zest and juice alongside a West Coast hop profile for a dry and citrusy flavour. The grapefruit aroma is pushed further with the addition of a brand new New Zealand hop, Nectarone, for an assertive bitterness.



'Keller Lager' - 4.8% by Braybrooke Beer Co.

Inspired by German Kellerbier, this unfiltered and unpasteurised lager uses barley, hops and yeast imported from Franconia, giving the beer its rich colour and aroma.

'Treason' - 6.0% by Windsor & Eton Brewery

This award-winning West Coast IPA is a bold and uncompromising beer with a strong, fruity hop aroma. Tropical fruit and lime flavours give way to a spicy bitterness.



'Red Mist' - 5.5% by By The Horns Brewing Co.

This double dry hopped red ale combines caramel malty notes from light crystal malts and toasted barley with powerful US hops, such as Simcoe, Amarillo and Sabro.

'Tonkoko' - 4.3% by Brew York

This smooth and indulgent milk stout combines tonka beans, coconut, vanilla and cacao nibs to create what can only be described as a liquid Bounty chocolate bar. A fantastic finale to the festival!



'Macchiato Stout' - 5.5% by Pilot Beer

An award-winning, luxurious milk stout infused with roasted coffee, cocoa nibs and Tahitian vanilla. Nigel Vicker, the SWM CAMRA cider representative, described it as "the perfect nightcap before bedtime."



'Róisín' - 4.2% by Williams Bros. Brewery Co.

Arguably the most unusual beer on the list, this fruit beer is flavoured with tayberries and is bright pink in colour! Sweet berry aromas culminate for a satisfying semi-tart finish.

'Huckleberry' - 4.8% by Wiper and True

A twist on a amber ale, the rich caramel biscuit malt and hop derived orange and blueberry flavours unite wonderfully for a bitter finish.



'Sabro Hernandez' - 6.0% by Fallen Acorn Brewing Co.

The Sabro hop is the star of the show in this creamy and smooth IPA, delivering tropical stone fruit flavours with a pineapple and coconut backbone.

What an amazing selection of beers, which one did you enjoy most? If you missed the online beer festival, why not hunt down some of these breweries and find your next favourite new beer?

More info

www.swm.camra.org.uk
www.maidenheadbeerfest.camra.org.uk

A Shed Load Of Fun

Cider month interview with local cidery 'Green Shed Cider'

The production of cider is a seasonal yield, dependent upon the ripening of apple trees. The summer heralds the blooming of orchards and the fruit begins to set. The cider produced last year has now fully matured and can be enjoyed throughout the rest of the year. To celebrate the next cycle of cider apple trees, CAMRangle interviewed local cider maker David Bailey of 'Green Shed Cider' to discuss, quite literally, the fruits of his labour.

'Green Shed Cider' is a traditional craft cidery based in Newbury, and like the name suggests is a small green shed at the bottom of David's garden. Set up in 2018, 'Green Shed Cider' produces around 6000 litres of cider per year using 100% juice from apples hand-picked in local orchards often within 5 miles of Newbury. A total of 6 ciders and a pear perry are currently available, with more apple variants and blends planned for the future.

David has been making cider as a hobby for 13 years, ever since a chance conversation with a friend regarding an unused pear



David Bailey with bottles of his Green Shed Cider



Illustration from www.greenshedcider.co.uk

tree. Constructing a makeshift cider press from a fencepost and carjack, David's initial ventures into cidermaking were not an immediate success. "Cider making is hard work, and getting better is a slow process as you need to wait for the apples to be ready," said David. Through much trial and error, David improved his cider making skills by researching new methods, maintaining clean apparatus and investing in more efficient equipment.

The natural progression in both the quality and quantity of cider led to the conception of 'Green Shed Cider.' "The decision was partly due to the fact that the improved equipment and methods generated quite a lot of cider," explained David. "Too much certainly for self-consumption and there is only so much you can take to parties." 'Green Shed' currently harnesses a 90-litre hydro press, capable of producing up to 800

litres of juice in a day- a far cry from the rudimentary origins. "There was always a dream of getting into the 'Newbury Beer & Cider Festival' and seeing my cider in a pub," reminisced David. This dream certainly became a reality,

"One cider will not satisfy everyone, that is why you need to engage so you understand the people who are going to drink your product."

David Bailey

as 'Green Shed Cider' is now available in a host of local pubs and brewery taprooms, from 'A Hoppy Place' in Windsor to the 'Loddon Brewery' shop in Reading, as well as featuring in local beer festivals. "Although I have now been selling my cider for a few years, it feels



like my journey is just beginning," revealed David. "The more you get into cider making, the more there is to learn."

David is a regular vendor at Thames Valley farmers' markets such as Abington, Newbury and Reading. Selling cider at farmers' markets has been particularly important to the development of 'Green Shed Cider,' as it has been an opportunity to connect with the local community. "By selling and discussing cider directly with the consumer, it has given me a real understanding of the variety of people's palates," identified Dave. "One cider will not satisfy everyone, that is why you need to engage so you understand the people who are going to drink your product."

This desire to appeal to a broad audience has shaped the ciders of 'Green Shed,' as David's cider is usually of a medium to medium/dry level, as opposed to limiting his audience by solely producing very dry ciders. "I wouldn't go much sweeter than medium, as I haven't had access to a sweeter



Clockwise from bottom left: Cider is left to ferment and mature in "The Shed"; Apples to be washed, pulped and pressed ; Green Shed Cider regularly features at local farmers' markets.

cider apple," explains David. "I want to cover a few bases, so I do use a sweetener called sucralose which doesn't ferment." David stressed that the sweetener itself will never be the dominant flavour of his cider and is used to provide variation in the 'Green Shed Cider' range. "I'm using it [sucralose] because I want to make my ciders accessible," clarified David. "You can be a purist, but I want a range of ciders that lots of different people can enjoy, otherwise you

"It feels like my journey is just beginning. The more you get into cider making, the more there is to learn."

David Bailey

are just making cider for yourself."

Accessibility is also why David has bottle conditioned his core range of ciders, 'Just Dry' and 'Medium.' Bottle conditioning is the process of carbonating a beverage making the drink bubbly. "For the more accessible ciders, people tend to expect a little bit of sparkle," added David. "I think it holds the cider's flavour on the tongue."

David is now confident about his 'Green Shed Cider' range which promises for an exciting future. "I have developed 'Green Shed' to a level that I would like it

to be," said David. "I am planning to stay below 7000 litres and I have established the core range as my 'Just Dry' and 'Medium' ciders and my blends." A blend is a cider made with multiple apple varieties. David has currently two blends called 'Dave' and 'Two Wheels' (read more about these ciders on [page 24](#)) as part of his flagship range, and he exclusively revealed during the interview of his upcoming third blend. A new signature cider called 'The Shed' shall be released this year and will likely be a medium/dry blend of bitter-sweet cider apples combined with either Berkshire culinary apples or another sharp cider apple. Outside of the core range, 'Green Shed Cider' will also provide a selection of single variety ciders for connoisseurs and those curious about specific cider apples, such as 'Dabinett,' 'Yarlington Mill' and 'Vilberie.' It is hoped that the single variety ciders will be part of a 'tasting pack' with tasting notes included in time for Christmas.

David has definitely got a more interesting shed than you do! Enjoy a bottle of local cider this summer from 'Green Shed Cider.'

More info

www.greenshedcider.co.uk

@ dave@greenshedcider.co.uk



Photo from www.facebook.com/ascotbrewing

In The Midst Of Chaos

Winner of the 'Maidenhead Beer Festival: Online' finds beauty in chaos

Ascot Brewing Company is a Camberley based micro-brewery established in 2007. With an unbridled passion for traditional British ale, the brewery galloped to success winning numerous awards for its fantastic range of beers. Since relocating in 2019, 'Ascot Brewing' unleashed a new racehorse - the subsidiary craft beer range called 'disruption IS brewing' ('dISruption' for short). The 'dISruption' series provides a palette of untamed hops, bold flavours and exotic aromas as a contrast to the classic 'Ascot Brewing' titles.

The juicy New England pale ale, 'Chaos More Chaos,' is a great example of a 'dISruption' thoroughbred. Combining Mosaic, Citra and Nelson Sauvin hops, the hazy beer delivers an intense aroma of tropical, mango and blueberry flavours. This beer featured in the SWM CAMRA branch's 'Maidenhead Beer Festival: Online' and was enjoyed so much, it was voted 'Beer of the Festival.' To celebrate this victory, CAMRA saddled up for an exclusive interview with 'Ascot Brewing's' Conor Davies-Taylor

to take the blinkers off and learn more about the 'dISruption' range.

What is your reaction to 'Chaos More Chaos' being crowned 'Beer of the Festival' at 'The Maidenhead Beer Festival: Online'?

The festival win is amazing news, it was a complete surprise! The fact that a hop-forward, juice bomb of a New England pale ale in a 440ml can won at a CAMRA Beer Festival was an even bigger shock. We were up against some great local competition and feel extremely proud that a craft leaning beer won. We take so much pride in the entire process from creating the recipe and the brewing process, to designing the artwork and the marketing roll out, so when we get recognized for our hard work, it shows that it's all worth it. We're

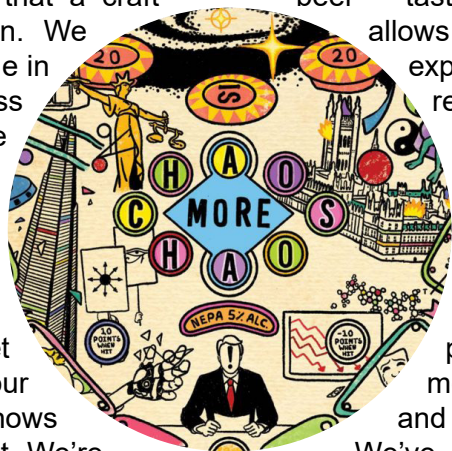
very grateful to Dave Hayward at 'A Hoppy Place' for selecting 'Chaos More Chaos' to be part of the festival box. We have a great relationship with him and the team

there, and it's these partnerships that help smaller craft breweries reach more beer fans across the country. Now that we have a taste of victory, we plan to enter 'Chaos More Chaos' into many more beer festivals in 2021.

How did the 'dISruption' range transpire?

'dISruption' was our take on creating a more hop-forward craft beer range. 'Ascot Brewing' has an extremely loyal and passionate following, but these beers focus more on traditional ale and cask beer tastes. 'dISruption' allows us to be more experimental and reach a wider, more craft-minded audience in 440ml cans and kegs where the artwork, recipes and flavour profiles are much more expressive and more radical. We've only recently

got our feet off the ground with 'dISruption.' We had a soft launch in July 2019 and moved into the new brewery at Camberley in December 2019. A few months



All photos supplied by Ascot Brewing



Top left to right: Allan Willoughby presents the award to Chris Davies, Kyle Harris, Jamie Smith and Conor Davies-Taylor.

environmentally friendly, easier to ship and offer more real estate for artwork, whilst bottles provide greater volume at 500ml. Finally, when you shop online or browse Taproom fridges it's clear which beers are 'Ascot' and which are 'dISruption.' We're proud to offer two distinct brands from one standout brewery.

The branding of 'dISruption' contrasts to 'Ascot Brewing.' Is there a reason for this dramatic difference?

It goes back to differentiating the two brands and trying to sit on different ends of the spectrum. 'Ascot Brewing' is our origins and it is steeped in history, awards, and British culture. The branding is clean, consistent and traditional. The beers, the names and the racing silk colours all relate back to the thrill and excitement of a day at the races. 'dISruption' on the other hand is more radical, bold and adventurous. Nothing is off limits in terms of the beer styles, the can designs and the experiences. 'Double Down' is a perfect example of that. The beer uses 5 different types of hop and is in a style that has been embraced by the craft community. It's our first DIPA (Double IPA) for



some time and it comes packed with big fruity flavours, pine notes while carefully hiding the high 8% ABV. To match the big flavour profile, we wanted to come up with an equally bold design, so we collaborated with 'KAPO746' [local graffiti and tattoo artist] to develop the artwork. The striking design nods to the GameStop vs Wall Street stock market face-off. We've seen an extremely positive reaction from both our regular fans and new ones for the taste and the design. The artwork captures their attention and the taste knocks them out of the park. It's inspired us to start developing more DIPAs for the future.

Don't wait at the starting gate, back a winner and check out the fantastic 'disruption IS brewing' range!

More info

www.ascotbrewing.co.uk

Unit 4, Lawrence Way,
Camberley, GU15 3DL



These Boots Are Made For Walking

Pink Boots Collaboration Brew Day at Windsor and Eton Brewery

The Pink Boots Society is a non-profit organisation, dedicated to help women advance their careers in the beer and brewing industries through support, inspiration and education. Founded by the award-winning brewer Teri Fahrendorf in 2007, the charity now has over 1000 members worldwide. Much like the International Women's Collaboration Brew Day, covered in the Spring issue of CAMRAngle, the Pink Boots Society also stages a collaborative beer-making event in the effort to raise the profile of women's roles in the beer industry. The organisation partnered with Yakima Chief Hops (YCH), a global supplier of hops, to create an annual hop blend specifically for the Pink Boots Collaboration Brew Day. YCH donates the sales proceeds of their blend to the Pink Boots Society's scholarship fund, contributing over \$257,000 to date. The fourth annual Pink Boots blend consisted of Cashmere, Ahtanum, Citra, Loral and Sabro hops for a

tropical, herbal, citrus and woody aroma. This year, the award-winning 'Windsor & Eton Brewery' took part in the collaborative brew day and CAMRAngle interviewed Head Brewer Matt Stead to find out more.

"At the start of the year, the management team always sit together to plan and decide what events and schemes we want to be involved with," explained Matt. "One of our company values is that of community and we are always on the lookout for things that will fit in with that." With International Women's Day taking place during lockdown and the fact that YCH is a regular supplier for the brewery, the Pink Boots Collaboration Brew Day was identified as an important occasion to be part of. "In a sense, it is a shame that events like these are needed, but to the wider world beer and brewing is still seen as something that is predominantly male," mused Matt. "As long as that needs to be addressed, these events are needed."



Brewing assistant Agathe with the racked 'Golden Boot'

Windsor & Eton Brewery invited a team of talented women to take part in the brew day. The female team members all uphold diverse roles within the beer industry, something Matt was keen to reiterate and in tandem what the Pink Boots Collaboration Brew Day is trying to convey. "The natural thinking from the outside world is if a woman works for a brewery, she must be a female brewer, but it is not as narrow as that," said Matt. "Like any industry, there are 100s of roles. Having the message, 'look at all these people and their varied jobs' will hopefully inspire people to think that brewing is not just about lugging casks and bags of grain around. Hopefully it gives a deeper insight into all the things that happen within the whole industry."

Taking part were Katie Richardson, a Regional Sales lead at YCH, who has a vast knowledge of the supply chain and raw material side of the brewing industry. Naomi Hayward the co-owner of the award-winning micropub 'A Hoppy Place' and a qualified beer sommelier making her an expert at assessing a brewery's finished product. Also involved was Marilyn Morrison, a Project Manager at Windsor & Eton Brewery who is currently masterminding the ongoing construction of the brewery's new taproom. Finally, Agathe Gellée Marceau, an intern at Windsor & Eton Brewery who has enjoyed being in the brewing industry so much that she will become a fulltime brewing assistant in August.

Under the guidance of Matt, the team helped to make a brand-new beer from start to finish over two days, from using saccharometers



Left to right: Agathe adding the Yakima 'Pink Boots' dry hop blend; Katie, Naomi and Marilyn tipping the malt;



(a hydrometer used for determining the amount of sugar in a solution) and churning the mash (a porridge like mixture of crushed grains and water at the start of the brewing process) to even hand bottling the finished product a week later.

The beer itself was a golden ale called 'Golden Boot.' Flavoured with guava juice for a sweet, tropical taste and dry hopped with the YCH blend for a myriad of citrusy flavours. "The better the beer is, the more popular the beer will be and the more exposure we can give to the charity," said Matt. The editor for the

CAMRAngle, Matt Rogers, was certainly impressed by the beer. "It tastes like summer in a glass!" he declared. "The guava fruit supplies a mouth-wateringly juicy sweetness and is ever so easy to drink. This thirst-quenching beer is the perfect beverage for a hot afternoon in the sun." With each purchase of 'Golden Boot,' a donation is made from the brewery to the Pink Boots Society.

Windsor & Eton Brewery often

makes a special beer to coincide with sporting events and 'Golden Boot' was made to be released in time for the 'UEFA European Football Championship.' "We thought it was quite a powerful message to make a beer for the football tournament that promotes women in brewing," explained Matt Stead. "It links two things that are traditionally considered to be male dominated and we're saying that is not the case anymore." It is hoped that the next Pink Boots Collaboration Brew Day at Windsor & Eton Brewery will coincide with the delayed 'UEFA European Women's Football Championship' in 2022. "I think every year, the Pink Boots Brew Day gets bigger and more popular," said Matt. "The message is getting out there and we need to keep plugging away at it. We will certainly keep supporting that."

Tie your laces up and enjoy a pint of 'Golden Boot' from Windsor & Eton Brewery this summer to support the Pink Boots Society.

More info

 www.webrew.co.uk

www.pinkbootssociety.org

 Units 1-4, Vansittart Estate, Windsor, SL4 1SE

With A Little Help From My Friends

An insight into the local cider community with 'Green Shed Cider'

As part of CAMRA's cider month, CAMRA interviewed local cidemaker David Bailey of 'Green Shed Cider.' Berkshire has a number of cideries and it was enlightening to learn how the local cider community all support one another. When setting up 'Green Shed Cider' as a business, David was greatly assisted by fellow cidemaker, Dave Snowden of the Holyport based 'Crazy Dave's Cider.' "Many years ago, Dave and I worked together as civil engineers," revealed David. "We went our separate ways and years later someone told me he was making cider. I think I had been making cider for longer [as a hobby] but Dave was really pushing on with his business and growing rapidly. He was really supportive, advising me on what I needed to do to set up 'Green Shed Cider.'" With the guidance of a fellow cidemaker, David could navigate HMRC's confusing jargon for Cider Duty and could both bottle and carbonate his ciders using Dave's more professional equipment. "I've relied on Dave a



Illustration by Matt Rogers

lot, he has been very supportive regarding equipment and knowledge," explained David. "I feel it is important to share knowledge wherever possible and because we already knew each other so well, it was really easy to discuss anything cider related with Dave."

This friendship led to a collaborative cider in 2020. The location of Berkshire makes it a great place for making cider blends, as the close proximity of the West Country means it is not too difficult to access different cider apple varieties. The natural acidity of local culinary apples balances with the tannic flavours of the West Country cider apples. By combining Dave's Herefordshire 'Ashton Bitter' apple cider and David's Berkshire culinary apple cider, the duo crafted a unique blend. "I guess you could say we spent longer on the blend than the name," laughed David. "I wasn't

sure what to call the cider and then rang Dave to say, 'let's just call it 'Dave.'" The tongue in cheek name for the cider stuck, and is a popular item at farmers' markets.

"We have developed a great group of Berkshire cidemakers who help each other out. We've shared equipment, but mostly it is the sharing of support and knowledge."

David Bailey

The Spring issue of CAMRA sadly announced the closure of 'Crazy Dave's Cider,' as Dave became the project manager for BPC (Berkshire Primary Care) who mobilised and ran the Bracknell Covid vaccination centre. "I am absolutely gutted [that he has stopped] but I am

really pleased that Dave is moving on to something else that suits him really well," lamented David.

Not just limited to 'Crazy Dave,' the local cider community is very supportive. "We have developed a great group of Berkshire cidemakers who help each other out," said David. "We've shared equipment, but mostly it is the sharing of support and knowledge." The largest cidery in Berkshire is the award-winning 'Tutts Clump Cider.' Established in 2006 by Tim Wale, the family owned cidery crafts over 70,000 litres of cider a year, boasting a range of 24 different ciders and perries which are available in outlets nationwide. Tim not only helped Dave set up 'Crazy Dave's Cider' but now helps David bottle his 'Green Shed' produce too. Most of 'Tutts Clump Cider' is bottle conditioned, and it was Tim's knowledge of this technique that inspired David to start bottle conditioning his own ciders since he can no longer access Dave's carbonator machine. Even small morsels of information are shared and appreciated. Nick Evans of the Kintbury based cidery, 'Ciderniks,' advised David how to dispose of pomace (the crushed apple remnants after pressing) in a convenient and eco-friendly manner. "There are a couple of people who use the leftover pulp to feed a herd of deer in Yattendon,"



Photo from www.twitter.com/greenshedcider

Green Shed Cider was bottled at Crazy Dave's Cider

said David. "I like that as it means I have a circular economy with no waste."

Previously 'Green Shed Cider,' 'Ciderniks,' 'Pang Valley Cider' and 'Crazy Dave's Cider' all collaborated together to feature on the cider specialist website, [scrattingscraftcidershop.co.uk](https://www.scrattingscraftcidershop.co.uk), highlighting the local ciders as part of a 'Berkshire Cider Box.' David himself coordinated and delivered the borough's ciders to Scrattings personally.

Local pubs have also benefitted from this tightly knit group of cidemakers, particularly 'The Catherine Wheel' which has become locally renowned for its cider selection, having won 'cider pub of the year' multiple times. The pub even hosted a mulled cider making competition in 2019,

organised by Rod Holmes, the previous Cider Representative for the West Berkshire CAMRA branch. 'Greenham Fallout,' 'Pang Valley,' 'Ciderniks,' 'Severn Trees' and 'Green Shed' all battled in the 'Mull Off' which saw 'Pang Valley' being crowned the winner. "The Catherine Wheel' is my favourite pub in Newbury, they have a wide variety of ciders and many of them are local," stated David. "I asked Warwick Heskins, the landlord, if he wanted his own cider and suggested a blending session. We came up with a cider called 'Wheel' for the first year, and we did it again the year after following the opening of the second pub, 'The Spare Wheel.' Now having two wheels, we thought this would be a great name for the cider. Our 'Two Wheels' cider is now on keg at 'The Spare Wheel' pub and is going really well." 'Two Wheels' is a blend of 'Vilberie' apples from Herefordshire, 'Prince William' apples from Gloucestershire and locally collected culinary apples.

Even though Berkshire has lost one of its most characterful cider makers, it is heartening to know that the local cider scene appears to be thriving and growing together, and long may it continue



Photo supplied by David Bailey

David Bailey (left) & Dave Snowden (right) prepare for a day of bottling



Photo from www.twitter.com/WBCAMRAcider

The "Mull Off" at The Catherine Wheel Pub. **Left to Right:** Chris (Greenham Fallout Cider), Nick (Ciderniks), Rick & Gary (Pang Valley Cider), Jon (Polecat Cider), Adam (Tilehurst) and David (Green Shed)

More info

www.greenshedcider.co.uk

@ dave@greenshedcider.co.uk

Local Brewery News

All the news from your local breweries in the local area

Ascot Brewing Company

www.ascotbrewing.co.uk

Ascot's 'dISindependence Day Beer Festival' was a great success. The American themed beer festival hosted exclusive US based craft brewers as well as American inspired beer styles from highly acclaimed UK breweries. The beer festival served 'Posh Pooch' hot dogs, US themed pizzas and even stout ice cream floats!

Ascot has released 3 new beers. The single hopped pale ale 'Battle Royale: Amarillo' offers juicy orange notes with floral and spicy undertones.



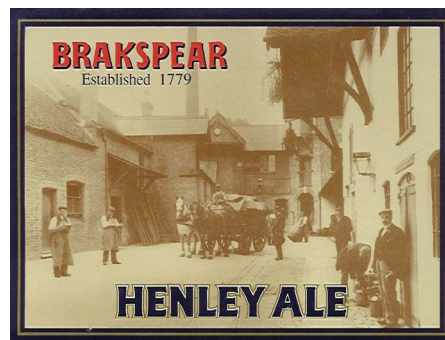
The second single hopped pale ale, 'Azaaca,' is a vibrant and refreshing beer with pineapple and mango flavours.



'Bye Bye Cherry Pie' is Ascot's first fruit sour beer, flavoured with cherries, Belma hops and vanilla.

The Bell Street Brewery

www.bellstreetbrewery.co.uk



Brakspear's microbrewery has been suspended with no plans to open in 2021. CAMRA contacted Brakspear and received a reply from CEO Tom Davies:

"We've taken the difficult decision to suspend brewing at our Bell St Brewery in Henley. We've only ever brewed cask ale at the brewery, so with the pubs forced to shut there was no market. The pandemic has obviously brought many challenges and we felt it important to focus on supporting our pubs. Marston's offer a broad range of beers and also brew Brakspear Gravity and Oxford Gold for us, and the small brewing quantities at the microbrewery have made it unviable at the moment. We're currently focusing on supporting our pubs in these unusual times but will keep the brewery under review and would like to thank all of those who have bought a pint of our Henley brewed beer in the last few years."

Binghams Brewery

www.binghams.co.uk

Binghams is currently in the process of relocating to a bigger premises. The new location has yet to be announced.

The new 'BB Extra Brut Sparkling Wine' is now available. Crafted in Portugal, it has an aromatic character, balanced with orange and lemongrass.

Bond Brews Ltd

www.bondbrews.co.uk

The '6th Anniversary Beer Festival' took place 17th July at the brewery's tap yard, featuring live music and food from the 'Rural Pie Co.' The brewery tap yard will be also open once a month on the following days: 15th August, 11th September and 16th October.



Bond Brews have re-released the best bitter 'Moore Beer' to coincide with the European football tournament. It utilises English malts, wheats and hops.



Elusive Brewing

www.elusivebrewing.com

To celebrate its 5th anniversary, Elusive will be releasing a series of 5 beers in collaboration with 5 fellow breweries.

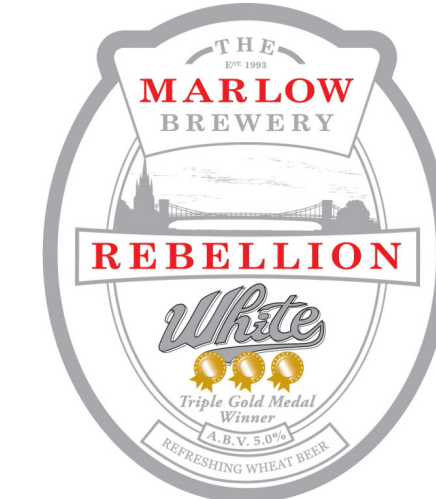


Local Brewery News

All the news from your local breweries in the local area

Rebellion Beer Company

www.rebellionbeer.co.uk



The first 3 released so far are 'Happy Horses,' a Belgium style dubbel beer with notes of treacle, caramel and a gentle herbal lemon hop character.

'Crisp Witty' is a Belgium style witbier with the addition of ginger, chamomile, orange and coriander.

'Pastel De Nada' is a gently roasted stout with chocolate, chilli and vanilla flavours.

Haresefoot Brewery

www.twitter.com/haresfootbrew

Haresefoot has permanently closed. CAMRA has attempted to reach out to the brewery, but the website and email are no longer active.

Loddon Brewery

www.loddonbrewery.com



To mark England's 10th appearance at the UEFA European Football Championship Loddon has released '10th Time Lucky,' a sessionable pilsner-style ale brewed with extra pale malts and traditional European hops. The brewery tap yard has been very popular throughout the football tournament with a new 70-inch UHD TV outside and a 2-metre screen in the brewhouse.

Siren Craft Brew

www.sirencraftbrew.com

Siren has released 2 new beers. 'Sportsball' is a Kölsch style ale made with traditional Kölsch yeast and German Mandarina hops for a fruity and floral beer.



'Life Aquatic' is made in collaboration with the Flintshire based brewery, 'Polly Brew Co.' The juicy IPA uses Talus, Sabro, Idaho 7 and Citra hops.

Stardust Brewery

www.stardustbrewery.co.uk

'Eclipse' is an unfinned IPA with the brand-new Australian hop called 'Eclipse,' which gives Stardust's new beer citrus and orange flavours.



Windsor & Eton Brewery

www.webrew.co.uk



The Windsor Beer Festival returns to the brewery and will be held in the new taproom. The 2-day event will consist of 4-hour timed slots on 3rd September from 5-9pm and 4th September from 12-4pm and 5-9pm. Tickets are now available to buy from the brewery's website

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

To commemorate what would have been HRH Prince Phillip's 100th birthday, Windsor & Eton created 'Duke's Ale,' a traditional IPA with a floral fragrance and citrus flavours.



Weird Beard Brew Co.

www.weirdbeardbrewco.com

Weird Beard Brew's Open Day (originally slated for the 3rd July) was cancelled due to the extension of Coronavirus restrictions. An alternative date has yet to be confirmed.

A successful fundraising campaign on 'Crowdfunder' raised £52,129 which will help fund future and current projects. The brewery is currently restoring a 1968 VW camper van (aptly named Fifi La Beer Bus) in order to use it as a delivery vehicle and mobile bar at events. Weird Beard is moving towards getting its own canning line and is hoping to open an onsite taproom in the future.

Brewery News

Want your brewery featured next time? Contact the Editor:

@ editor@swm.camra.org.uk



Green Shed Cider

www.greenshedcider.co.uk

New for 2021, Green Shed now offers nationwide delivery via courier alongside free local delivery.

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

Abingdon Farmers Market
3rd Friday of the month



Green Shed has released a new perry made with a variety of Herefordshire pears. The result is a mellow, full flavoured perry with a natural sweetness.

In collaboration with 'Growing2gether,' a Newbury based charity providing horticultural therapy and

environmental education for adults and children with disabilities and mental health issues, Green Shed has announced the limited edition 'Growing2gether Cider.' This cider (sometimes referred to as a pyder) is a blend of local cider and perry using apples and pears grown from the 'Growing2gether' orchard. A donation to this charity is made with every bottle sold.



Pang Valley Cider

www.pangvalleycider.co.uk

Pang Valley has won silver at the 'Sandford Orchards Breakthrough Cider Awards 2020' and runner up at the 'Wantage Beer and Cider Festival 2020.'

Pang Valley's newest blend, 'Dabidisco,' uses Dabinett and Discovery apples for a balanced and approachable cider.



Local Beer Festival News

All the festival news in your local area

As well as many breweries hosting their own festivals, there are lots of local beer festivals occurring throughout the summer.

Haddenham Beer Festival CANCELLED

www.haddenham-beer-festival.co.uk



Originally slated for the 17th July, the 'Haddenham Beer Festival' was cancelled due to the extension of Covid restrictions. The festival normally raises funds for charities and organisations, if you would like to donate and assist local causes click [here](#)

Marlow Royal British Legion 6th - 8th August

www.rblmarlow.co.uk



ROYAL BRITISH LEGION

The 'Marlow Royal British Legion Beer Festival' has been delayed due to the extension of Coronavirus restrictions. The new date for the event is 6th - 8th August. The beer list includes Derbyshire and Oxfordshire breweries such as Bad Bunny Brewery Ltd and Collyfobble Brewery.

www.swm.camra.org.uk

Sausage N' Cider On The Farm 7th August

www.sausagecideronthefarm.com



The 'Sausage N' Cider On The Farm' festival will be held in Fifield on 7th August 2021. The cider list includes Tutts Clump Cider and Orchard Pig. Book a 3-metre-wide circular plot just for you and your friends. On site parking is available for £4 per vehicle.

London Craft Beer Festival 13th - 15th August

www.londoncraftbeerfestival.co.uk



Breweries from all over the world descend upon the Tobacco Dock venue, with 100s of different beers. The ticket price includes a free glass and all of your drinks for your designated time slot. Top London restaurants will supply food, which isn't covered by your ticket.

Bracknell Ale & Cider Festival 29th August

www.festival.bracknaleevents.co.uk



The 'Bracknell Ale and Cider Festival 2021' will take place at the Bracknell Rugby Club on 29th August. Thames Valley Buses have confirmed that a shuttle bus from Bracknell Railway Station will run regularly throughout the day bringing passengers to the festival site.

St Albans Beer & Pubs Festival September (TBA)

www.stalbansbeerfestival.org.uk



St Albans Beer & Cider Festival will not return to the Alban Arena this year. In an effort to encourage people to visit their local pub, the festival will be taking place within the city's pubs instead. Dates and details have yet to be confirmed, so keep an eye on the festival website for more information.

More info

www.swm.camra.org.uk



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 CLOSED	Henley
Binghams Brewery	Ruscombe
Bond Brews	Wokingham
Creative Juices Brewing Co.	Rickmansworth
Ealing Brewing	Brentford
Elusive Brewing	Wokingham
Haresfoot Brewery CLOSED	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 CLOSED	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 Boulter's Lock
The Bounty	The Craufurd Arms
The Kings Arms	The Maiden's Head
Cookham Dean	Maidenhead
The Jolly Farmer	Conservative Club
Uncle Tom's Cabin	Norden Farm Theatre
Cox Green	Cafe & Bar
Barley Mow	The Rose
Datchet	Moneyrow Green
The Royal Stag	The White Hart
Denham	Old Windsor
The Green Man	The Fox & Castle
Eton	Old Windsor Club
The George Inn	Pinkneys Green
The Watermans Arms	The Boundary Arms
Eton Wick	The Pinkneys Arms
The Greyhound	Slough
Hedgerley	The Moon & Spoon
The White Horse	Taplow
Holyport	The Oak & Saw
George on the Green	Windsor
Hurley	A Hoppy Place
The Dew Drop Inn	The Acre
Hurley House Hotel	The Bexley Arms
The Rising Sun	The Corner House
Littlewick Green	The Duke of Connaught
The Bell & Bottle	Horse & Groom
Shire Horse	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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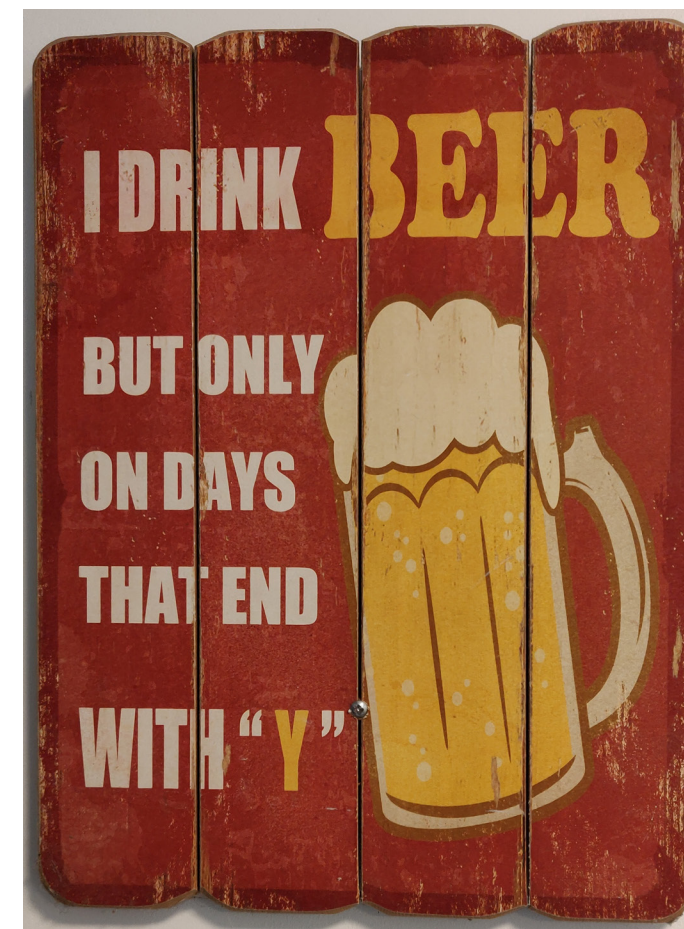
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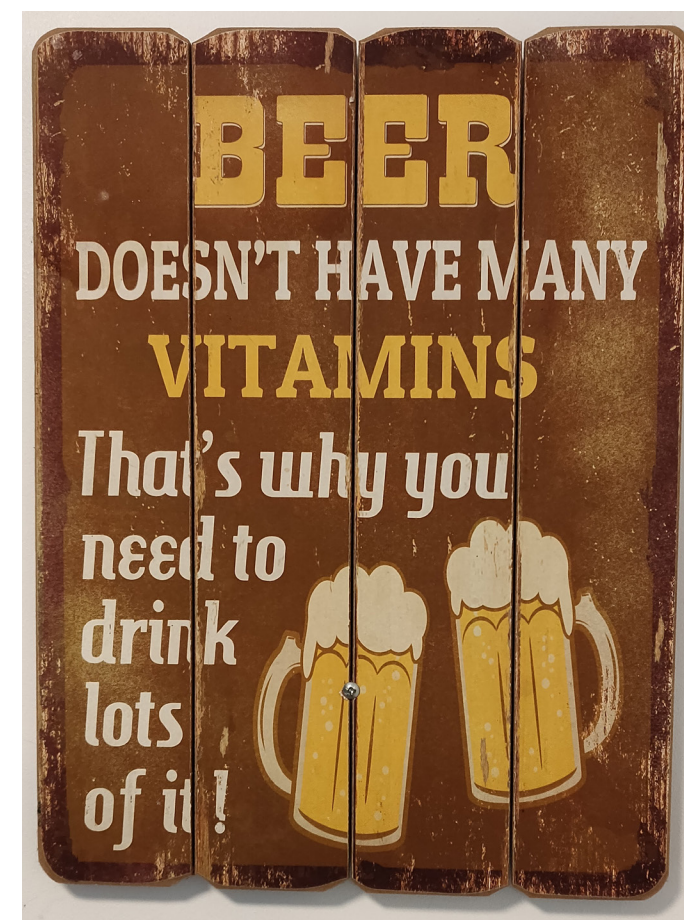
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A Pint of Pun



Photos by Alan Molloy from 'The Cherrington Arms' in North Cotswolds.



BRACKNELL ALE & CIDER FESTIVAL 2021

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EMPORIUM

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10.30pm**

**Over 60 real ales, more cider,
gin, prosecco, great food and
live music all day..**

**Sunday 29th August
2021 at Bracknell
Rugby Club**

Discounts on advance tickets at:
www.bracknellalefestival.co.uk

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