

CAMR/ANGLE

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

Issue 63 Autumn 2021 | www.swm.camra.org.uk



INSIDE THIS EDITION

KEEP ON TROOPING

Post lockdown interview with local pub

COLLABORATIVE BEER

All right stop, collaborate and listen

RESTRICTION FREE

Windsor pub celebrates re-opening

CHARITABLE CIDER

Cider month interview with local cidery

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

Contents

Behind The Bar	3
From the Editor and Contributors	
Pub News	4
The low down from all your local pubs	
In The Pursuit Of Hoppiness	6
Restriction free opening of pubs	
Growing For Charity	8
Local cidery and charity team up	
Branch Programme	10
The SWM CAMRA branch social calendar	
The Trooper Keeps Trooping	12
Windsor pub boldly marches on	
Player 2 Has Entered The Game	14
Collaboration brewing	
Brewery News	16
The low down from all your local breweries	
LocAle Listing	18
Brewery and pub listing	

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Maidenheadbeerandcider

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Behind The Bar



Welcome back to **CAMRAngle**, the free quarterly magazine from the Slough, Windsor and Maidenhead CAMRA branch. Believe it or not, I have been the editor of **CAMRAngle** for over a year now, and it gives me great pride to finally introduce the first printed magazine since March 2020!

Over the past difficult year, this magazine has existed solely as a digital publication on the SWM CAMRA branch's website:

www.swm.camra.org.uk/magazine. If you haven't read the previous four online issues of **CAMRAngle**, it is well worth doing so as not only do they contain twice as many articles as the preceding printed releases but they also supply an insight into how your local pubs and breweries have coped with the challenges of the pandemic. The super-sized summer issue is particularly worth catching up on.

The full scale of the damage done to the pub and brewing industries has yet to be fully seen and despite the nation's tremendous vaccination effort, the hospitality sector remains in a precarious position.

The Autumn edition of **CAMRAngle**, as with all issues, is full of interesting interviews and stories with local publicans and brewers. Read about how Windsor based pub, **The Trooper**, has triumphed over its turbulent first two years and how the micro-pub, **A Hoppy Place**, celebrated the end of social restrictions. Delve into the creative world of collaborative beers with the imaginative **Elusive Brewing**. If cider is your beverage of choice, then check out the interview with **Green Shed Cider**.

As the leaves begin to change colour, one would hope that your support for the humble, local pub shall remain evergreen.

Matt Rogers
Editor



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Player 2 Has Entered The Game
Words - Matt Rogers
Contributors - Andy Parker

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Whatpub is CAMRA's online pub guide. Upheld by thousands of volunteers, it now features over 96% of Britain's real ale pubs. You can use Whatpub to search for pubs across the UK, ascertaining key features such as opening times, facilities and details of the real ale and cider on offer.

More importantly, Whatpub serves as a beer quality survey for your local CAMRA branch. One would hope that as you start to read this

magazine, you are enjoying a well-maintained pint of beer. If your local pub is serving ale and cider of a good standard (or indeed of a poor quality), the SWM CAMRA branch needs to know! CAMRA members can submit 'beer scores' to the website www.whatpub.com. The beer scores are used to help the SWM CAMRA branch select the best pubs to feature in CAMRA's 'Good Beer Guide,' and aids the formulation of the coveted 'Pub of the Year' shortlist. To submit your beer score, simply join CAMRA and as a member you will be given a login that enables you access to all the features of Whatpub.

Local Pub News

All the news from your local pubs in the area

The Bounty Cookham

The Bounty is now only open on Saturdays and Sundays from 11.30 – 6pm until 1st April 2022. Before ceasing weekday operations, the pub hosted a dog show judged by TV naturalist Steve Backshall and Olympic rower Helen Glover.



The Cornerhouse Windsor

The Cornerhouse staged its first tap takeover in over three years, inviting the Reading based 'Double-Barrelled Brewery' to host an evening showcasing six of their contemporary beers. Pubgoers were given a brewer's insight into flavours and aromas, exploring a range of beer styles.

Christmas and New Year bookings are now open. From Christmas buffet menus for the office party to a Boxing Day brunch with unlimited prosecco, make a reservation through the pub's website: www.thecornerhousepub.co.uk



The Craufurd Arms Maidenhead



Enjoy a 25% discount on selected drinks between 7.30pm – 9.30pm on Tuesdays, and the ever-popular pub quiz is back at The Craufurd on Thursdays from 8.30pm.

'Kingsmead Pizza Co.' will now be serving handmade pizzas at the pub on Friday evenings from 6pm. Fridays also see the return of live music from 8pm.

The Jolly Gardeners Old Windsor



The Jolly Gardeners has been closed since July. The pub's owners, 'Punch Pubs & Co,' have applied to RBWM for planning permission to turn it into housing. The closure has been opposed by the Old Windsor Parish Council, who have applied for the pub to be listed as an Asset of Community Value (ACV). This has been rejected by RBWM but the Parish Council have appealed against this decision.

The Lord Grenfell Maidenhead

Enjoy a free beverage when you order either BBQ ribs or a juicy steak on 'Rib Day' Tuesdays and 'Steak Day' Thursdays.

To make a reservation for Christmas and New Year parties, visit the pub's website: www.thelordgrenfell.co.uk See in the New Year in style, with a New Year's Eve party full of soul, funk and Motown music courtesy of a 'Soul Train DJ.'



The Maiden's Head Maidenhead

The Maiden's Head welcomes back live music every Saturday from 9pm, with a new line-up each month. Quiz night is the first Thursday of the month, with a £2 entry fee and maximum team size of 6.

Off The Tap Maidenhead

Take a bite out of Americana with the 'Cult Burger' menu. Enjoy extravagant dishes like the 'Death Row Burger' with a buy one get one free weekday lunchtime meal deal. Open mic nights are every Thursday from 7.30pm.

Local Pub News

All the news from your local pubs in the area

The Rose

Maidenhead

The Rose has a new manager named John-Paul Hurson. Happy hour is 12pm - 4pm every day and karaoke nights are from 8pm till late on Wednesdays to Sundays with the occasional Monday.



The Perseverance

Wraysbury

Learn how to play the ukulele or jam with fellow ukulele players on 'T'ukulele Tuesdays,' which is the last Tuesday of each month from 8.30pm. The first and third Tuesday of the month heralds live music from 8.30pm with 'Busker Nights.' Quiz nights are every Thursday at 9pm.

Celebrate Guy Fawkes Night at The Swan on 5th November with a roaring bonfire and BBQ in the pub's courtyard from 5pm. The evening will include live music, toffee apples and much more.

The 'CheeseMungers of Windsor' return to the pub for an evening of artisan cheese and wine on 16th November at 7.00pm.

The Swan will be fundraising for 'Children In Need' all day on 19th November, with a number of charity activities including a bake sale, karaoke evening and even waxing the General Manager's (Mickey Foden-Andrews) legs!

The Swan

Clewer Village



The Swan held its acclaimed annual Oktoberfest. BBQed Bratwurst and Nürnberger sausages were washed down with steins of draught beer from German breweries Rothaus and Oechsener. The pub was decorated in Bavarian colours, and guests sported dirndl dresses and lederhosen. The Swan's Oktoberfest will return next year.

The White Hart

Holyport

Managers Bernard and Michelle O'Keefe left The White Hart in late September. "It's been an amazing 13 years and we are grateful for the support from our regulars, the community and of course SWM CAMRA," said Michelle. Bernard is returning to Australia and Michelle is continuing her role in the NHS Vaccination programme. A new manager named Rupert Gibbons has since taken over the reins.



The Windlesora

Windsor

The current lease of the Windsor pub expires in approximately one year. Wetherspoons are still considering the future of The Windlesora and no decision has been made at the time of writing.

The Windsor Trooper

Windsor



The Trooper now has a fixed weekly food schedule. 'Leona Bespoke Catering' will be at the pub Monday to Wednesday evenings, cooking a variety of cuisines including a Mexican themed menu on Wednesdays. Wood fired pizza will be available Thursday to Saturday evenings from 'Aroma Pizza,' and the popular 'CC Supper Club' will be cooking Sunday roasts. Due to the popularity of the roasts, it is advised to book a table in advance.

Live music returns to The Trooper on the first Thursday of the month and the pub quiz takes place on the last Wednesday of the month.

Pub News

Want your pub featured next time? Contact the Editor:

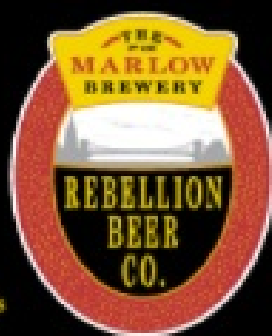
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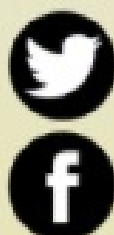
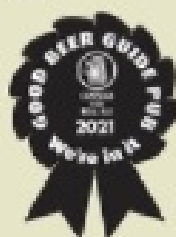
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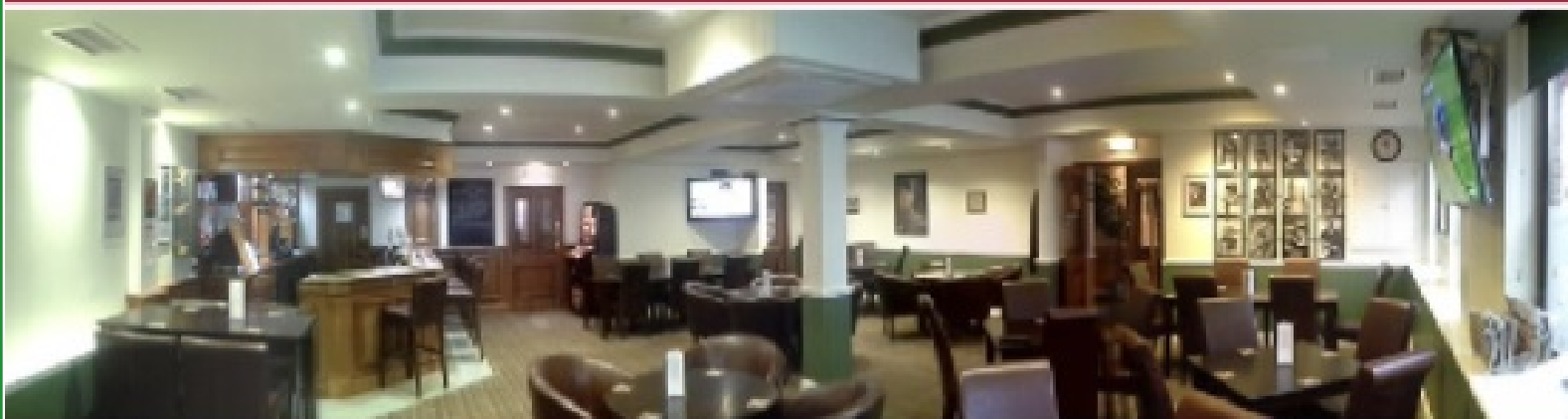


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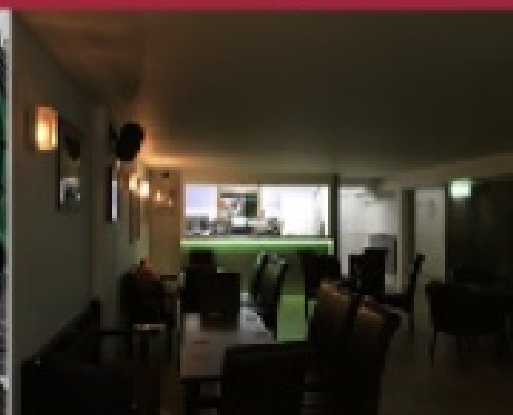
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In The Pursuit Of Hoppiness

'Pub of the Year' winner marks the end of restrictions

Over the past year, CAMRA has chronicled the trials and tribulations that pubs and breweries have endured throughout the pandemic. From the challenges of multiple lockdowns to the uncertainties of everchanging government guidelines, the brewing and pub industries have battled to stay afloat.

This is the first edition of the new CAMRA in which pubgoers and publicans are no longer under any form of social limitation. Following the easing of all restrictions, table service, compulsory mask wearing and outside only dining are now not mandatory regulations. Although caution is still very much advised, it would appear that following an incredible vaccination effort, the nation is slowly returning to some sort of normality. It would however, be foolish to suggest that the pub industry is now in a state of untroubled tranquillity. CAMRA interviewed Dave Hayward, co-owner of the award-winning Windsor pub, A Hoppy Place, which since the easing of restrictions has made an almighty effort to reconnect with the local community.

A Hoppy Place is a local success story, as the micro-pub is both the current SWM CAMRA branch's



Illustration by Matt Rogers

'Pub of the Year' and winner of the Society of Independent Brewers (SIBA) 'UK's Best Independent Craft Retailer 2021.' Previous issues of CAMRA have well documented the pub's efforts to support its local community throughout lockdown by organising online tutored beer tasting evenings and beer box deliveries. The successful 'Maidenhead Beer festival: Online' would not

have been possible without the input of the Hoppy Place team.

"The first 'restriction free' weeks were an interesting time for us, but was it the reopening that so many

in hospitality hoped for?" pondered Dave. "Whilst we've had a really positive relaunch, the 'new normal' is something quite different. As an industry we're dealing with two significant changes. Plenty of people still don't want to be in a busy environment due to Covid anxiety. It is something we completely understand, but hope we can reverse. Lockdown has also seen consumer habits change. It's ingrained in people now to order beer online or just buy from the supermarket. Neither of these behaviours are good for the country's pubs!"

To combat these issues, when restrictions were lifted the micropub didn't just merely restart bar service again. A Hoppy Place endeavoured to host a huge array of beer related events to entice and entertain the community. "By hosting events, we're reminding people of the occasion, atmosphere and camaraderie that



L - R: Steve Goodall presenting Dave Hayward, Naomi Hayward & Jason Whitehead the pub of the year award

a pub can bring,” explained Dave.

A staggering number of events were organised following the easing of restrictions. To start with, local pop-punk duo Amp Cats performed a live gig to proclaim the pub's relaunch. The first in person tutored beer tasting session since February 2020 was led by co-owners and qualified beer sommeliers Dave and Naomi Hayward, teaching punters how to drink like a beer judge. To celebrate the second anniversary of A Hoppy Place first opening in August 2019, the pub collaborated with local brewery Elusive Brewing Co for a beer especially made for the occasion. Read more about the collaborative beer on [page 14](#). The micropub's Oktoberfest celebrations brought Bavaria to Berkshire with imported authentic German festbier and locally made currywurst pizza. A Hoppy Place even ran and sponsored the first craft beer bar at the recent 'Bracknell Ale & Cider festival.' The keg bar was so popular it ran out of beer in 8 hours! “We really do think these occasions give people an occasion to venture out again. Friendship is key and that's what we've all missed most of all throughout lockdown,” said Dave. “We've had a brilliant time hosting our friends and punters.”

“By hosting events, we're reminding people of the occasion, atmosphere and camaraderie that a pub can bring.”

Dave Hayward

Not just content with serving great beer, the Hoppy Place team has even invited the brewers themselves to the micropub. These ‘tap takeover’ events not only showcase a brewery's beer, but enables the community to meet and converse with the people behind the brew, similar to that of a brewery tour. So far, Phantom Brewing, Tartarus Beers



All photos supplied by Dave Hayward



The local community and the staff have enjoyed the numerous events hosted by A Hoppy Place since social restrictions were lifted

and Fallen Acorn Brewing have entertained pub-goers.

“Our highlight, beyond the relaunch itself, was certainly our tap takeover with Tartarus Beers,” said Dave. “The brewery event was the busiest we've been since Christmas 2019.” A Hoppy Place invited down the Leeds based Tartarus Beers to celebrate the brewery's first birthday which included the exclusive launch of an outrageous 22% (that is not a typo) rye spiced barley wine called ‘ROC’- the strongest beer ever to grace A Hoppy Place. “This monster was, by CAMRA's definition, still a real ale and it was lovely, but I only had a ninth of a bottle,” laughed Dave.

Hosting events was vital for the pub's firmly established appetite to be at one with its community. “The main reason we loved all those nights was our desire to see our customers again, to talk to them over a fantastic pint,” said Dave. “You must remember that for the majority of the year we couldn't operate as a pub due to Covid.

Our community meant too much to us to not try and do something during lockdown. The online zoom events, curated beer boxes, free local beer deliveries and door step conversations - I'm sure that all led to us being voted ‘Pub of the Year.’ The community that we built throughout lockdown is what got us that accolade. I'm sure our trade now is a direct result of the loyalty we built up through that period. Our manager Jason Whitehead, Naomi and myself, alongside all of our ad-hoc support staff, family and friends want to thank SWM CAMRA from the bottom of our hearts for the recognition of the effort and risk we put in to keep good people drinking good beer.”

Hop in to Windsor and give this award-winning micropub a visit.

More info

 www.ahoppyplace.co.uk

 11 St Leonards Road,
Windsor, SL4 3BN

Growing For Charity

Berkshire cidery teams up with local charity

This time of year is a busy one for cider-makers as the autumn months herald the harvesting of orchards, commencing the production of next year's cider. It is for this reason that October is one of CAMRA's designated 'Cider and Perry Months.' To celebrate the beginnings of next season's cider, CAMRA once again interviewed the excellent Berkshire cider-maker, Dave Bailey of Green Shed Cider.

Green Shed Cider is a traditional craft cidery based in Newbury and as the name suggests, is a small green shed at the bottom of Dave'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 near future. Dave is a regular vendor at Thames Valley farmers' markets such as Abingdon, Newbury and Reading. His exceptional ciders are a mainstay at the award-



Dave Bailey with bottles of his Green Shed Cider



Illustration by Matt Rogers

winning Catherine Wheel pub in Newbury.

One of Dave's newest ciders is a limited-edition collaboration with local charity, Growing 2gether. Growing 2gether is a horticultural therapy and environmental education centre for adults and young people with learning difficulties, physical disabilities and mental health issues. Volunteers support and develop young people to become skilled, independent and confident members of their community. Supported by the Greenham Trust, the 1.5-hectare site in Cottismore Park near Kingsclere contains a five-acre woodland, an orchard and community gardens, greenhouses and allotments. The fresh fruit, vegetables and flowers that are grown are sold at local shops and community fairs, raising funds for the project.

Green Shed Cider collaborated with the charity to create the

Growing 2gether cider. "My neighbour introduced me to Growing 2gether last year," said Dave. "He volunteers for the charity creating raised flower beds and accessible ramps, and he told me that they have an orchard. I met the managers and they were delighted that something would be done with the apples. I collected over a tonne of apples last year, which I contributed a donation for."

"I was initially attracted by the apples in their orchard but since getting involved, I have become much more invested in the charity. The work they do is fantastic."

Dave Bailey

The resulting orchard harvest bore fruit to a rather unusual type of beverage. "I wanted to



Photo by David Bailey



Photos supplied by Growing 2gether

Left to Right: The Growing 2gether orchard; The orchard is tended to by teams of volunteers; A volunteer picks ripe fruit.

create a cider that used their fruit and represented their orchard," explained Dave. "As both apples and pears grow there, we came up with the idea to blend a cider and a perry." An alcoholic beverage made from a mixture of apple and pear is sometimes referred to as a 'pyder,' and Green Shed is currently the only local cidery to make such a drink. "I add only 20% perry and this is enough to smooth out my local cider, which even when sweetened does still retain some sharpness. The addition of the perry balances nicely and removes any tartness

from the local apples, elevating the flavour profile. This cider has been bottle conditioned for a light sparkle, which holds the flavour on the tongue."

A donation is made to support the charity with each bottle of cider sold. Lesley Atkinson, Marketing and Fundraising Officer for Growing 2gether stated, "it's been an enjoyable and beneficial partnership for our staff and volunteers. We've benefitted from the PR and advertising provided by Green Shed Cider. The donations from each bottle of cider sold goes towards the running costs of our Growing 2gether project. Several members of the Growing 2gether team have tried the cider and think it is very good." A total of £200 from the cider has been contributed so far.

The collaborative charity cider has certainly been sought-after, as from a limited edition of 400 bottles, only four cases remain. "It has been really popular at markets," said Dave. "I am saving the remaining four cases for the Growing 2gether Christmas fair."

Making the cider has had a profound effect on Dave. "I have to admit that I was initially attracted by the apples in their orchard but since getting involved, I have become much more invested in



the charity," confessed Dave. "The work they do is fantastic, supporting children with various disabilities and really focusing on allowing them to achieve what they want to achieve. I have attended a number of their craft fairs too. I will definitely be doing another collaborative cider next year and feel that we have built a great relationship." Evidence, if any was needed, that the brewing and pub industry always has been about people and the bonds they share. It is great to see Green Shed Cider actively aiding its local community by forming a synergistic partnership with such an important and unique charity.

Make sure to enjoy a delicious bottle of local cider this autumn from Green Shed Cider, and look out for future iterations of the Growing 2gether cider!



www.facebook.com/growing2gether

The Growing 2gether Cider

More info

 www.greenshedcider.co.uk

www.n-c-r-c.org

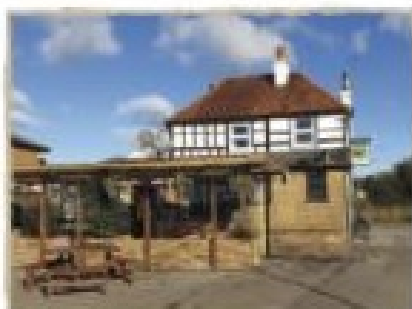
@ dave@greenshedcider.co.uk

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Image courtesy of Rebellion Brewery

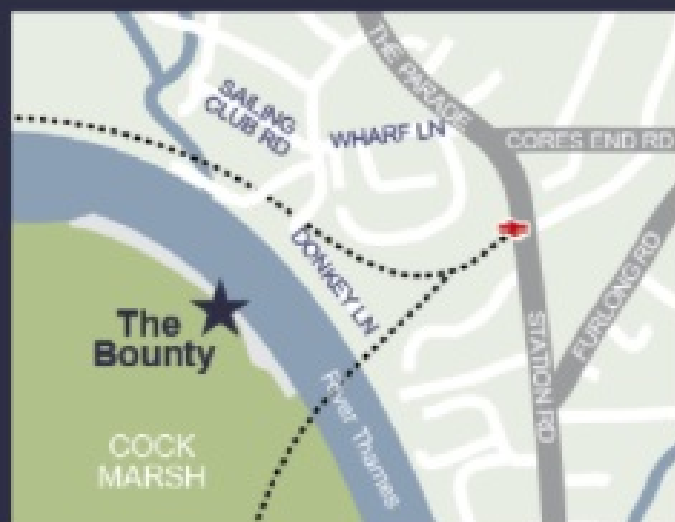
The Bounty



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www.thebountypub.com

Branch Programme

Social calendar for the Slough, Windsor and Maidenhead CAMRA branch

The SWM CAMRA committee organises plenty of social events throughout the year, which are open to CAMRA members and non-members alike. Our branch socials include beer festivals, pub gatherings and beer walks.

Branch meetings are also open to all CAMRA members, as it is a great way to meet your local CAMRA committee members. We are always looking for members to get involved and help shape the future of the branch.

For more information about the social calendar and upcoming local beer festivals visit the 'What's On' section of the website:

www.swm.camra.org.uk
or contact our Social Secretary Sarah Pelendrides at:

social.sec@swm.camra.org.uk

OCTOBER 2021

30th Sat **Datchet Beer Festival**
Datchet Village Hall



The Datchet Beer Festival spans over two days (29th & 30th October) with separate afternoon and evening sessions per day. There will be 25 different ales and ciders available to try, as well as a souvenir glass to take home.

Join Alan Molloy and Michele Needleman between **12.00pm-5.00pm** on Saturday 30th and enjoy this ever-growing beer festival. This is a ticketed event and it is selling out fast:

www.datchetbeerfestival.co.uk

More info

 www.swm.camra.org.uk

NOVEMBER 2021

**4th
6th**

Egham Beer & Cider Festival

Egham United Services Club



The 35th Egham Beer Festival is a three day affair (4th – 6th November) with over 60 different ales to try.

Two social events are taking place at the festival, hosted by Alan Molloy on 4th and by Steve Goodall on 6th, both starting at **12.00pm**. For further details visit: www.eghambeerfestival.co.uk

**10th
Wed**

Branch Meeting

**The Black Horse
Iver Heath**

All CAMRA members are welcome to join us at the Hall & Woodhouse pub, The Black Horse, from **7.30pm**. We are always looking for members to get involved no matter how little time you can devote.



**18th
Thurs**

Branch Social

**The Lord Grenfell
Maidenhead**

Hosted by Steve Goodall, all are welcome to join us for a mid-week social from **7.00pm** at The Lord Grenfell, which is part of the Big Smoke Brewery pub chain..

**25th
Thurs**

Branch Luncheon

**The Nag's Head
Reading**

A great opportunity to visit the multi award-winning Nag's Head pub in Reading, which boasts an astounding 12 cask and 8 keg ales, alongside 15 different ciders and perries. Have a great beer in good company from **12.30pm**.

**29th
Mon**

Social Planning

**The Craufurd Arms
Maidenhead**



CAMRA members can join our Social Secretary, Sarah Pelendrides, from **7.30pm** to help shape the branch's social calendar for the Spring.

www.swm.camra.org.uk

Branch Programme

Social calendar for the Slough, Windsor and Maidenhead CAMRA branch

DECEMBER 2021

3rd
Fri

Pig's Ear Beer & Cider Festival
The Round Chapel Hackney

The popular festival returns 30th November to 4th December with 175 cask and keg beers. Please note that the bar will be contactless payment only, but beer cards will be available to purchase with cash for those who do not have contactless cards.

Alan Molloy will be hosting a social at the beer festival from 1pm on Friday 3rd December. For more information about the East London festival visit the website: www.pigsear.org.uk



11th
Sat

Christmas Pub Walk
Windsor

Get into the festive spirit with the branch's annual Windsor Christmas pub walk. Hosted by Steve Goodall, the event will begin at The Swan in Clewer Village at 12.00pm and will continue to explore the wonderful pubs of Windsor for the rest of the day. All are welcome - the more the merrier!



8th
Wed

Branch Meeting
The Vansittart Windsor



All CAMRA members are welcome to join us at the Fullers pub, The Vansittart, from 7.30pm. We are always looking for members to get involved no matter how little time you can commit.

18th
Sat

Xmas Branch Social
The George Inn, Eton



Join us for a gourmet meal and an evening of Christmas festivities at the flagship pub of the Windsor & Eton Brewery, The George Inn, at 6.30pm. All places must be reserved on receipt of full payment of £35.00, which covers a three-course meal, festive trimmings and a contribution towards drinks.

To book a place, please contact our Social Secretary, Sarah Pelendrides, no later than 18th November 2021 at: social.sec@swm.camra.org.uk

21st
Tues

Branch Luncheon
The Bear, Maidenhead

The last social event of the year will be hosted by Allan Willoughby. The midweek Christmas social starts from 12pm and takes place on the upper floor of the Wetherspoons pub.



OTHER EVENTS

Haddenham Winterfest 2021
Cancelled (11th December)

Organisers of the festival have stated, "due to the current climate of uncertainty around Covid and the potential that there may be future restrictions on events and festivals as we move towards winter, the committee have agreed to take the precaution of cancelling Winterfest 2021." The Summerfest will hopefully return July 2nd 2022.



More info

 www.swm.camra.org.uk

The Trooper Keeps Trooping

The Trooper marches on through adversity and beyond

A crown jewel resides in Windsor, but not one exhibited inside Windsor Castle. Hidden away from the tourists dwells The Windsor Trooper pub, a relatively new establishment that reopened in September 2019, just before the Coronavirus pandemic. Co-owners Mark Powell and John Cusworth (who also own the award-winning pub The Mermaid in St Albans) with manager James Waud have completely transformed the once dilapidated pub into a destination for quality ale and cider. CAMRA exclusively interviews James to see how the pub has soldiered on and is marching towards success.

"Our mission was always to make it a local's pub," explained James. "The tourists think Windsor ends at Peascod Street, so don't venture up St Leonards Road which has a lovely village-like quality. The independent businesses have been doing well in this area and that is due to the fantastic local support. The first sign we put up was, 'your local is back,' because the people of Windsor deserve a good pub."



Photo by James Waud

The pub went under major renovations during lockdown



Photo of James Waud by Matt Rogers

Whilst many pubs viewed lockdown as a period of hardship and uncertainty, The Trooper saw it as an opportunity. It was one of the first pubs in Windsor to offer a takeaway service of draught ale, even selling beer from other pubs which couldn't provide such a service. "We'd only been open for 6 months and it was a great opportunity to attract a new clientele who hadn't been here before," said James. "It was great to see those same people come back once we reopened in July."

The entire pub has been completely refurbished in under two years. "In a weird way, lockdown may have been the best thing that ever happened to the pub," James boldly stated. "We had a ten-year plan but lockdown gave us the time to do it all in a well-considered manner, rectifying any issues we've had in the past."

The beer garden has been greatly extended, so much so that the pub used it to assist the community through a collaboration with the neighbouring Indian restaurant, 'Saffron.' "Between April and May, pubs and restaurants could not open for inside dining," said James. "For 3 days a week, we offered our garden to the restaurant and it worked really well for them."

"What I enjoy most about working at the pub is the desire to improve it."

James Waud

What used to be the previous owner's site for breeding chihuahuas is now an outside bar, cheekily called 'The Doghouse Bar,' which will host ale and cider festivals in 2022. "We did all the



Photo by Matt Rogers



Photo by Matt Rogers

work ourselves," beamed James. "This part of Windsor is crying out for a decent beer garden." The function room was also completely renovated with soundproof insulation in order to host live music.

A more recent challenge the pub has faced is the NHS Covid-19 app and the 'pingdemic.' This app would 'ping' users, advising them to self-isolate following close contact with someone who has tested positive for Coronavirus. The number of people being 'pinged' predictably rose following the ease of social restrictions, leaving the hospitality sector with staff shortages. "I got a phone call informing that 10 of the 12 staff members at The Mermaid had been 'pinged' so the pub would have to close," revealed James. "The Trooper's staff covered my

hours, whilst myself and another volunteer kept The Mermaid open. I had gone from not running any pubs to running two pubs for over a week!"

The Trooper has become locally renowned for both the range and quality of its ale and cider. Whilst some pubs have struggled to maintain and sell more than one draught ale after lockdown, The Trooper offers 5 real ales and up to 12 different ciders. "You are never going to win people over with bad beer," James said flatly. "If you are going to build a reputation around being a good pub, you need to do everything right. If the beer is on the turn, it is replaced straight away and we would never try to flog it to anyone." This staggering selection is accomplished by purchasing most of the ale in a smaller cask size, known as a pin. A pin of beer

Left: The new function room enables the pub to accommodate almost 100 seated guests inside. **Below:** Over 100 seated pub-goers can shelter in the expanded garden.


contains 4.5 gallons (36 pints), half of that of the usual 9-gallon firkin barrel. This smaller cask size is more manageable as it reduces the risk of the pub having to throw away expired beer.

Another reason why the beer and cider are so consistently well maintained is the pub's approach to supplying a food service. Instead of serving its own menu, The Trooper lets out its kitchen to local culinary businesses. "We are not a pub that gets distracted by food," explained James. "We are a community pub supporting other local businesses. We don't charge them, nor take a percentage of their sales, all I ask is that they feed my staff. It allows us to concentrate on the pub, making sure the ale and cider are of a good standard."

The Trooper's hard work has certainly been noticed, as it has been voted runner up for the SWM CAMRA branch's 'Cider Pub of the Year' two years in a row. "Our variety of cider has attracted a lot of people," informed James. "I am proud of the awards, as they are a good stepping stone to where we want to be." The Trooper however, is destined to be more than just second place as James' passion for the pub is electrifying. "We all have this relentless desire to keep going," mused James. "What I enjoy most about working at the pub is the desire to improve it, and the locals appreciate that someone is putting in the effort." James made no secret in his aspirations of The Trooper winning the coveted 'Pub of the Year' award and surely it is only a matter of time before it does.

More info

 www.thewindsortrooper.com

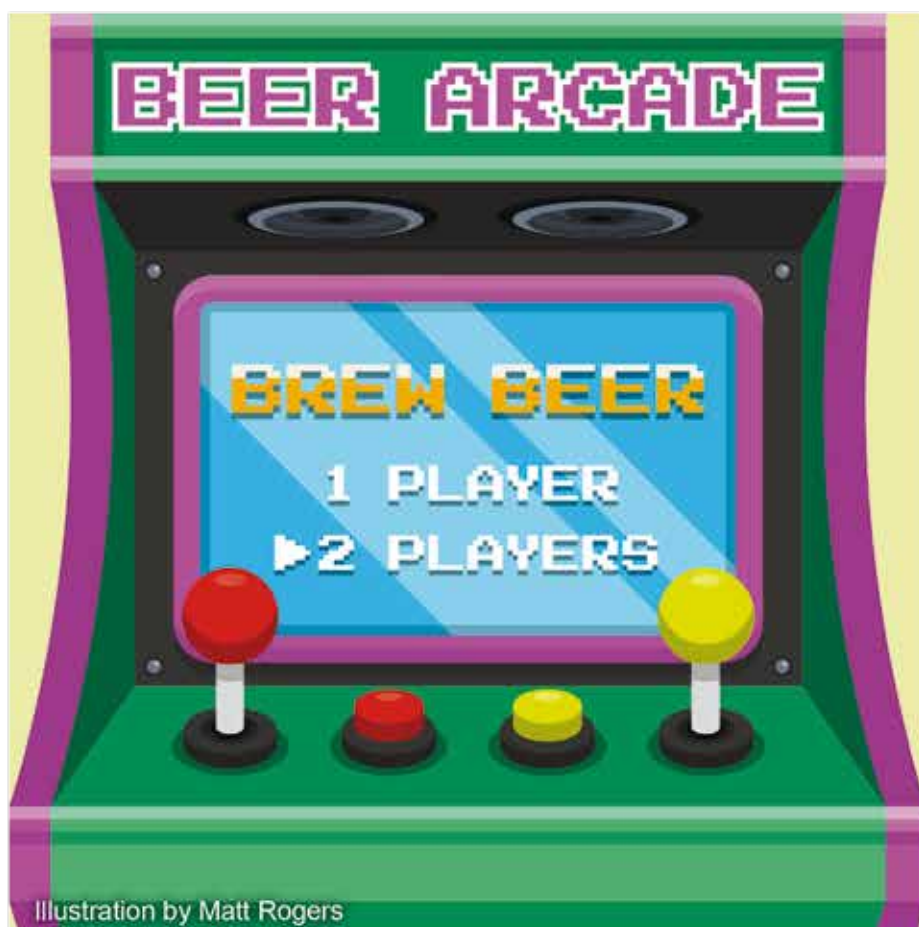
 97 St Leonards Road,
Windsor, SL4 3BZ

Player 2 Has Entered The Game

Brewing collaborations with Elusive Brewing Co.

Collaborations between breweries have become commonplace within the modern beer industry. Co-operating to produce a collective beer offers many advantages to independent craft brewers, from providing the opportunity to share knowledge and methods to developing new marketing strategies. To find out more about collaborative brewing, CAMRAngle interviewed Andy Parker of Elusive Brewing Co.

Elusive is one of Berkshire's most contemporary breweries. Founded by Andy Parker, an award-winning home brewer, the Finchampstead based micro-brewery regularly joins forces with fellow breweries, local pubs and businesses to produce an exciting range of modern beer styles. "Collaboration is an important part of who we are," said Andy. "When I started Elusive, each collaboration was an opportunity to learn from other brewers, cementing friendships I'd made along the way from starting out as a home brewer to brewing professionally. Collaborations give both breweries the opportunity to learn and try something new, as well as opening up different routes to market by helping to get



our brand into different places. Even if we're not collaborating on a brew, I frequently talk to peers in the industry in order to share knowledge and exchange ideas. I've made plenty of friends and have been offered lots of reciprocal support and advice, both technical and operational, underlining how helpful and collaborative the brewing industry is."

One of Elusive's very first commercially available beers was released due to collaboration. An early example of Andy's home brewing projects was a Saison style beer called 'Nelson Saison', which utilised the New Zealand hop Nelson Sauvin. "Greg Irwin [founder of Weird Beard Beer Co.] was a fan of the 'Nelson Saison' and when I decided to set up my own brewery, Weird Beard gave me a leg up by releasing it commercially as a collaboration," recalled Andy. "The recipe would later be totally redesigned and released as

'Lord Nelson' in 2014." This long-standing friendship with Weird Beard continues to this day, as they both frequently work together. Elusive now brews the 'Lord Nelson' annually to much acclaim, changing the recipe slightly each year, but retaining its fruity vinous quality with gooseberry flavours.

"Collaborations give both breweries the opportunity to learn and try something new."

Andy Parker

To celebrate its quinquennial anniversary, Elusive devised a novel series of five limited edition beers with five different brewers. "Each of the five collaborators had been an important part of how we came to be, supporting or inspiring us along the way," explained Andy. Weird Beard Beer Co, Siren Craft Beer Brew, Double-Barrelled



Andy Parker, doing what he does best at Elusive Brewing

Clockwise from top left: Jason Whitehead digs out the mash tun; Dave Hayward pouring in Columbus hops; A Hoppy Place's 'A Link To The Past' DIPA; The Elusive and Weird Beard collaboration 'Lord Nelson.'

Brewery, Marble Brewery and The Malt Miller all joined Elusive for its anniversary partnerships. The resulting beers included a chilli chocolate cake stout and an Earl Grey Black IPA, perfectly exhibiting both Elusive's and the collaborator's penchant for contemporary beer styles. "It was pretty chaotic getting them brewed and released in such short order, so I'm not sure we'll repeat the theme next year," admitted Andy.

Not just limited to collaborating with neighbouring breweries, Elusive has even teamed up with local pubs. The current SWM CAMRA branch's 'Pub of the Year,' A Hoppy Place, celebrated its second birthday following the easing of social restrictions during the summer. Inspired by a mutual love of West Coast IPA beers, co-owner Dave Hayward approached Elusive to mark the occasion with a collaborative double IPA. "Dave at A Hoppy Place is a fan

of our West Coast IPA 'Oregon Trail,' which recently won UK's Best American IPA at the 'World Beer Awards 2021,'" explained Andy. "Clean and bitter West Coast IPAs are our bread and butter, as I love the piney, citrus character that Cascade, Citra and Chinook hops impart upon a beer. Co-owners Dave and Jason Whitehead came down to help us brew a West Coast double IPA, with notes of caramel and an orange citrus hop flavour and aroma."

The birthday collaboration beer became known as 'A Link to the Past' - a reference to a 1990s



www.twitter.com/ahoppyplace



www.twitter.com/ElusiveBrew



www.facebook.com/elusivebrewing

video game. "Our branding is inspired by retro video games and when brewing collaborative beers, we like to ask about any video gaming memories the other brewery (or collaborator) has from their childhood," said Andy. "Taking inspiration from the Legend of Zelda video games, the beer label features an 8-bit Naomi Hayward [Hoppy Place co-owner] and Dave inside a castle."

As well as the social and educational aspect to collaboration brewing, the commercial and marketing draw is undeniable. Collaboration beers are generally of a finite number, mainly being limited-edition in some fashion, often released seasonally, annually or as a one off. A contemporary beer drinking audience will always be keen to try a new beer, especially one that is unlikely to ever be repeated. The desire to not miss out increases the demand for a brewery's stock.

The most memorable Elusive collaboration to date was with their neighbour, Siren Craft Brew, in 2017. Siren annually brews a

'Maiden Barley Wine,' and Elusive were offered the second runnings. This meant that once Siren had collected their strong wort, the sugary leftover grains were rinsed again to create a second wort, which Elusive used to brew a 'baby barley wine' called '2UP.' Being good neighbours, Siren even forklifted the 1000L of wort to the Elusive brewery.

When asked who would be his dream collaborator, Andy swiftly said, "I'm a long-time fan of California's Firestone Walker. They brew classic styles with such precision. We actually got to pour alongside them at 'Beavertown's Extravaganza Festival' a couple of years back but I didn't quite manage to seal the deal!"

Collaborate your taste buds with Elusive Brewing's award-winning range of beer today!

More info

www.elusivebrewing.com

Unit 5 Marino Way,
Wokingham, RG40 4RF

Local Brewery News

All the news from your local breweries in the local area

Ascot Brewing Company

www.ascotbrewing.co.uk

Ascot was one of the first breweries in the world to utilise the 'Callista LUPOMAX™' hop for their latest IPA, 'People of the Hop Vol:1.' A debut entry for a new series of rotating hop IPAs, it has pineapple, red berry and passionfruit flavours.



The most recent single hopped pale ale 'Battle Royale: Ekuanot' offers aromas of melon, peach and papaya. The whole 'Battle Royale' series is now available as a mixed boxset, combining all four single hopped pale ales to date. It is a great place to start if you have never tried Ascot's award-winning 'dISruption' craft range.



The brewery taproom regularly stages beer festivals, comedy nights, live music and much more. Ascot recently held an incredible Oktoberfest.

Bond Brews Ltd

www.bondbrews.co.uk



The 6th anniversary beer festival in the summer was a huge success, raising £280 for Prostate Cancer UK. The brewery's outdoor tap yard is now closed till next year.

Bond Brews have re-released the popular 'Kiwi Pale,' a hazy New Zealand pale ale with a pleasant bitterness and notes of lemongrass and pine.

Elusive Brewing

www.elusivebrewing.com



Elusive's West Coast IPA, 'Oregon Trail,' has been judged UK winner in the IPA category at the 'World Beer Awards 2021.'

Three new beers have been released by Elusive. 'Red Danson' was a joint venture with Brew York brewery and the Beer O'clock Podcast team. The floral red IPA has strong notes of citrus and resin with a caramel backbone.

'Gold is Green' is a green hopped golden ale, brewed in collaboration with beer writer Jonny

Garrett. UK grown Sovereign and Pilgrim hops supply floral flavours and notes of berries.

'Larellas' is a lemon drizzle donut sour, brewed in collaboration with local donut vendor 'Unholy Donuts.' A tart and refreshing beer with plenty of lemon juice and zest.



Loddon Brewery

www.loddonbrewery.com

The new Autumn and Winter opening hours of the brewery's tap yard are as follows: Tuesdays to Thursdays 9am – 5pm, Fridays 9am – 9pm, Saturdays 10am – 9pm and Sundays 10am – 6pm.

Loddon teamed up with local rock band, Third Lung, to host the brewery's first ever music festival, 'Loddfest,' raising money for the Music Venue Trust.



The brewery's Beer Club is returning with three tiers of membership – bronze, silver and gold. The gold tier is a lifetime membership that offers discount prices at the brewery shop, tap yard and online store as well as free Beer Club socials and even an opportunity to watch a Henley Hawks rugby game completely free. Check online for more information.

Local Brewery News

All the news from your local breweries in the local area

Rebellion Beer Company

www.rebellionbeer.co.uk

Rebellion members and open night are returning early next year. The brewery has been reluctant to host such large events over the past 18 months due to the pandemic.

Siren Craft Brew

www.sirencraftbrew.com



Collaborating with Loddon Brewery and The Queer Brewing Project, Siren released a lime and kiwi sour beer called 'Euphoria.' A donation is made to LGBTQ+ causes with each can sold.

'Memento' is a best bitter. Biscuit and caramel flavours are balanced by the grassy, herbal citrus notes from English hops.



Siren teamed up with four local independent coffee roasters for a series of coffee themed beers. 'Project Barista' consisted of 'Press to Zest' a lemon and coffee sour, 'Mucha Mocha' a barrel-aged imperial stout, 'Extra Special Beans' a nitrogenated Extra Special Bitter and 'Caffé Lungo' a malty German style lager.

www.swm.camra.org.uk

Stardust Brewery

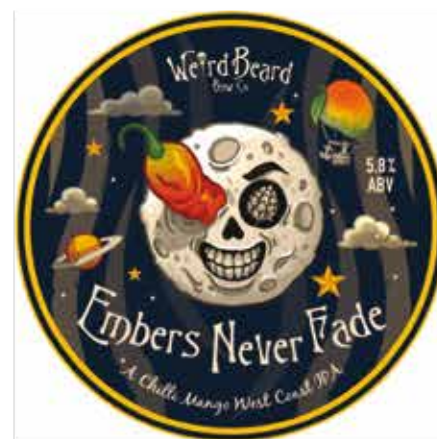
www.stardustbrewery.co.uk



The entire range has been transferred from bottles to 330ml cans, including the returning unfinned pale, 'Searching,' which has citrus and pine flavours.

Weird Beard Brew Co.

www.weirdbeardbrewco.com



Weird Beard has released three new beers. 'Embers Never Fade' is a chilli mango IPA made with home grown Scotch Bonnet chillies! The subtle chilli heat gradually builds up as you drink this fruity beer.

'Brett Oat of Hell' is a double dry hopped oat pale ale with the addition of Brettanomyces yeast for a sour punch.

'Mendacious' is a golden pastry stout loaded with vanilla, coffee, liquorice, tonka and chocolate.

Windsor & Eton Brewery

www.webrew.co.uk

The Uprising craft range is now available in 440ml cans with new branding designed by illustrator SP:Zero. 'Shout' is the most recent Uprising release, using New World hops for banana, grape, pineapple and grapefruit aromas.



The Unit 4 Taproom is now officially open. With seating for over 150 people, the new taproom has over 20 beers on tap and a state-of-the-art kitchen. As well as being open seven days a week, the taproom will host future events throughout the year including beer festivals, pub quizzes, live music, stand-up comedy and televised rugby.



The taproom recently hosted comedian Alex Horne and his comedic band, 'The Horne Section.'

Brewery News

Want your brewery featured next time? Contact the Editor:

@ editor@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 Conservative Club
The Jolly Farmer	Norden Farm Theatre
Uncle Tom's Cabin	Cafe & Bar
Cox Green	The Rose
Barley Mow	Moneyrow Green
Datchet	The White Hart
The Royal Stag	Old Windsor
Denham	The Fox & Castle
The Green Man	Old Windsor Club
Eton	Pinkneys Green
The George Inn	The Boundary Arms
The Watermans Arms	The Pinkneys Arms
Eton Wick	Slough
The Greyhound	The Moon & Spoon
Hedgerley	Taplow
The White Horse	The Oak & Saw
Holyport	Windsor
George on the Green	A Hoppy Place
Hurley	The Acre
The Dew Drop Inn	The Bexley Arms
Hurley House Hotel	The Corner House
The Rising Sun	The Duke of Connaught
Littlewick Green	Horse & Groom
The Bell & Bottle	The Prince Albert
Shire Horse	The Prince Harry
	The Queen Charlotte
	The Vansittart Arms
	The Windlesora
	W&E Brewery Tap Room

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01272 798440. * All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your details:

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)
Address
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..... Postcode
Email address
Daytime Tel

Partner's Details (if Joint Membership)

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)

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Single Membership (UK)	£28.50	<input type="checkbox"/>	£30.50	<input type="checkbox"/>
Under 26 Membership	£20.00	<input type="checkbox"/>	£22.00	<input type="checkbox"/>
Joint Membership (At the same address)	£36.50	<input type="checkbox"/>	£38.50	<input type="checkbox"/>
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Concessionary rates are available only for Under 26 Memberships.

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

Signed Applications will be processed within 21 days.

Date Applications will be processed within 21 days.

Direct Debit Instruction

Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd. 230 Hatfield Road, St. Albans, Herts AL1 4LW
Email: membership@camra.org.uk Telephone: 01272 867201

Name(s) of Account Holder

Billing Address

Bank or Building Society Account Number

Branch Sort Code

Postcode

Payments will show as CAMRA Membership
on your bank statement.

☐ I understand that CAMRA has partnered with Stripe, who collects Direct Debits on
behalf of CAMRA and confirm that I am the account holder and the only person
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- If you receive a refund you are not entitled to, you must pay it back when Stripe asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us. Setup of Direct Debit Instruction with Stripe on behalf of CAMRA.



Campaign
for
Real Ale

[†]Price of single membership when paying by Direct Debit. ^{*}Calls from landlines charged at standard national rates, cost may vary from mobile phones. New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership. The data you provide will be processed in accordance with our privacy policy in accordance with the General Data Protection Regulations.

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