

camraangle

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

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camraangle

**WINS 'BRANCH
MAGAZINE OF
THE YEAR 2015'**
FOR THE CAMRA CENTRAL
SOUTHERN REGION

Issue 42 - Spring 2016 | www.swmcamra.org.uk



Inside...

> HEDGERLEY RAMBLE

Popular branch social events for all to enjoy

> MAIDENHEAD BEER & CIDER FESTIVAL

Big moves to make the event even more enjoyable

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THE BEAR

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wetherspoon

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> FROM THE EDITOR

Welcome to the Spring issue of, at last I can say it, the 'award winning'
CAMRA Angle magazine.

Many people think CAMRA has done its job. Founded in 1971 at a time when
150 breweries in the UK were owned by fewer than 100 companies, the Big Six
produced 80% of the country's beer and owned 85% of the pubs that sold it, and
traditional draught beer was replaced in favour of processed and carbonated
beer. Enter CAMRA!

Today, membership is more than 175,000 and there are now around 1,500
breweries producing thousands of beers with the majority of British pubs selling
at least one real ale and in some cases a dozen or more. Recently launched, The
Revitalisation of CAMRA is a review of its strategy, structure and activities. We
want to make sure that future campaigns are pitched at the right targets and
based on the best tactics in the face of unprecedented changes taking place in
the industry. All our members will have an opportunity to have a say in which
direction the campaign should go.

I have something to tell you! I'm an alcoholic. In the sense that I drink almost
every night and I think it was damned cruel of the Government to issue the first
new guidelines on drinking for two decades in, of all times, early January, just
when I was doing my best to be off the sauce for a week or so. Nigel Farage, in
response, said we should all go straight to the pub for a pint! 14 units a week.
Chances of me obeying it? None, but I will continue to do my best to drink in
moderation...and have Mondays off!

Our front cover: Social Secretary, Mark Carter has organised The Hedgerley
Real Ale Ramble for 10 years, every 3 months. The Winter walk was the biggest
ever with almost 30 participants taking part in the 40th ramble. We took over
virtually the whole dining area of The Royal Standard in Wooburn Common.
The front cover photo was at the first pub, The Blackwood Arms in Littleworth
Common. Why not join us for a future blast or any of the many other socials that
Mark organises. Well done Mark!

Planning is now well underway for July's Maidenhead Beer & Cider Festival
at Desborough College, a 5 minute walk from Maidenhead Rail Station. In this
issue we detail the improvements being made to make it easier for punters to
experience a broader offering of ales and ciders. Last year we were unlucky with
the poor weather on the Friday and Sunday. This year we will have access to
covered areas twice the size of last year enabling us to go 'all weather'. How about
volunteering to help us out... you'll be fed and watered and have a damned
good time.

Our mag now goes forward to the National finals held during the Members'
Weekend in April... keep your fingers crossed! We are proud to have got where
we are and, on a personal front, I would like to thank all the contributors who
make the mag what it is and encourage more of you, CAMRA members or not, to
contact me with anything relevant to pubs, clubs, beers and ciders... thanks for
reading this!

Cheers!

Allan Willoughby
Editor





> MAIDENHEAD BEER & CIDER FESTIVAL 2016



Making life easier and 'we don't do halves' >

With a successful relocation to Desborough College last year, we are pleased to announce that this year's festival will take place on Thursday 28th July through to Saturday 30th July. NOTE: THURSDAY TO SATURDAY. Organised by the Slough, Windsor & Maidenhead branch of CAMRA, there will be, once again, more than 100 Real Ales and 20 Real Ciders & Perries.

Having debated the move last year we have decided to make life easier. This year we will be serving drinks in 2 distinctive glasses: an oversized pint glass marked one third (small), two thirds (medium) and one pint (large) – NO HALVES, as well as a smaller tulip glass, sponsored by Matt

Clarke's 2 pubs, The Stag & Hounds, Farnham Common and The Grenfell Arms, Maidenhead, measuring one third and two thirds. So, no half pints... why I hear you say! Because we want to reduce the queuing time at the bar, and, more importantly, give punters a better opportunity to experience a wider range of beer. We

will be introducing a voucher system... no cash at the bar. Each voucher will be exchanged for a third pint... simple!

Vouchers will be purchased at the entrance, where you also pay the very modest entrance charge, as well as glass hire (hopefully, you decide to take the glass home as a souvenir of your visit!) The entrance charge of £3 or £2 for holders of the Borough's Advantage Card and £1 for card carrying CAMRA members helps offset the cost of entertainment put on throughout the festival.

One further improvement is all ales will be priced at the same level reflected in the voucher price, so no need for change or for bar staff to perform mathematical leapfrogs. Any unused vouchers will be refunded on leaving the festival.

The festival will be officially opened by Borough Town Crier, Chris Brown, in his inimitable style, including his festival Proclamation at 12.30pm on the Thursday. Entertainers include The Scoundrels on the Saturday evening and, after a successful debut at the festival last year, the Maidenhead Concert Band at lunchtime.

This year we have dropped the Sunday in exchange for kicking off on the Thursday lunchtime. We are anticipating in the region of 3000 thirsty punters through our doors and this year we are going 'all weather' having suffered from poor weather on 2 of the 3 days last year. Ample covered areas will enable 'business as usual' if we are unlucky again.



Festival venue - Desborough College



The festival's chosen charity

- > NEW FEATURES**
- 1. NEW MEASURES - 1/3, 2/3 & Pint!**
 - 2. NO CASH AT THE BAR - VOUCHERS!**
 - 3. ALL ALES & CIDERS THE SAME PRICE!**
 - 4. NOW ALL WEATHER!**



Maidenhead Concert Band play on Saturday

We are putting together a cracking food offering for the festival to cover all tastes including local vendors Spicy Chef, supplying all sorts of curries and Yourz to Eat with the ever popular hog roast. More options are being planned as we go to press. Perfect Friday Wine will be on call with a comprehensive wine offering.

We are pleased to announce that the two JD Wetherspoon Maidenhead pubs, The Bear and The Greyhound will be sponsoring the festival as well as Grant & Stone, family-run electrical wholesalers, builders and plumber's merchants.

The Rainbow Trust, once again, is the festival's chosen charity for 2016, caring for families who have a child with a life threatening or terminal illness, so please be generous with all that loose change and take part in the raffles and tombolas.

Why not put the dates in your diary, we have moved the festival back by a week so as to avoid clashing with the Borough's Maidenhead Festival. Also, we now open at midday on the Thursday. Follow us on Facebook and Twitter or keep track of events and the beer list on our dedicated website.

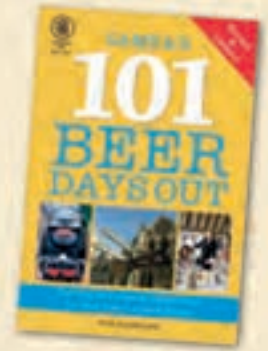
www.maidenheadbeerfest.org.uk

NEW FROM CAMRA BOOKS



SO YOU WANT TO BE A BEER EXPERT?

What makes a great beer? This book answers that question by presenting a hands-on course in beer appreciation, leading to an understanding of world beer styles, beer flavours, how beer is made, the ingredients, buying and storing beer, and more. Uniquely, *So You Want...* doesn't just relate the facts but uses interactive tastings that show readers, through their own taste-buds, what beer is all about.



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From brewery tours to rail-ale trails, beer festivals to hop farms, brewing courses to historic pubs, Britain has a huge variety of beer experiences to explore and enjoy. *101 Beer Days Out* brings together the very best events, activities and places to visit around the country, all with real ale at their heart.

Both books:

RRP £12.99

Members' price £10.99

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MaidenheadBeerFestival

www.maidenheadbeerfest.org.uk





> WINDSOR'S BREWING DYNASTY

Kevin Phillips meets Kieran Johnson of Uprising Brewery >

For anyone interested in Windsor's brewing scene, the name of Paddy Johnson, one of the founders of Windsor and Eton Brewery, will need no introduction. Not so well known however, (at the moment anyway) is his son, Kieran who has taken the bold step of launching Uprising Brewery, also based in Windsor.

Is this a challenge by Kieran to his father's respected brewery? Is a coup planned for Vansittart Road? Is this new competitor seeking to take on the firm that brought brewing back to Windsor?

These were the questions on my mind when I met Kieran to interview him for this article. My thoughts of a direct challenge turned out to be a bit premature however as Kieran explained that he got the idea for Uprising in order to focus on a different market from Windsor and Eton Brewery. He went on to say that in most cases, the two brands would complement each other rather than directly compete. Uprising is in fact brewed at Windsor and Eton's brewery under Kieran's direction and both father and son really like each other's beers.

Kieran elaborated further by saying that Uprising was aimed at the craft beer market which was different to that of cask conditioned beer. Craft beer drinkers tended to be younger than typical cask consumers and drink on different occasions. The beers were generally stronger than cask ales and were typically drunk in smaller measures, often with food. The serving

temperature was cooler with a more distinctive sparkle in the beer.

Where does this leave real ale? I asked. Kieran replied that this area would always be the main focus of Windsor and Eton Brewery. He liked both real ale and craft and tended to drink them on different occasions. The fundamental focus for both should be quality and he had a passion for this at Uprising. Good ingredients were always a key concern and his keg beer was never pasteurised or put through an ultra-fine filter. It was also only lightly carbonated and was at its best when not over-chilled. When it came to Uprising's bottled beers, these were all bottle conditioned in order to maintain their complex flavours.

This commitment to quality was recognised in October last year when Adrian Tierney Jones in the Daily Telegraph named White Riot as one of Britain's ten best keg beers. He described it as a successful cross between an IPA and a Belgian Wheat Beer and praised its zesty, quenching, hoppy and fruity characteristics.

In terms of the future, Kieran saw Uprising growing alongside Windsor and Eton by continuing to develop successful beers. As well as concentrating on quality, he saw future beers as being always interesting and a bit wacky but never unusual just for the sake of it. He also saw developing beers in collaboration with other breweries as a way ahead.

With these thoughts in mind, we headed for the bar within the brewery where I chose a refreshing glass of Treason IPA to round off my visit. This is my own favourite of their beers, bronze in colour with a big hop aroma and lingering spicy bitterness. Their other beer I have not mentioned is Scumbag Maggot, an 8.7% Imperial Stout aged in whiskey barrels and finished with juniper berries to give a hint of gin.

While finishing the beer, I reflected how very different good quality modern keg beers were from the keg beers I remembered in the 70's. My memories of the likes of Watney's Red and Whitbread Tankard were of thin, gassy, freezing cold almost undrinkable beers that prompted the rise of CAMRA and the revival of Real Ale. If modern keg beers were available then, would this have happened?

I suppose we will never really know the answer to this but what we certainly do know is that at the present time there has never been a better time to be a beer drinker in this country. We have an incredible range of real ales and craft beers from a huge variety of independent breweries that are growing all the time. Enjoy!



Uprising Brewery



> READING BEER & CIDER FESTIVAL ANNOUNCES NEW LOCATION FOR FIRST TIME IN 20 YEARS

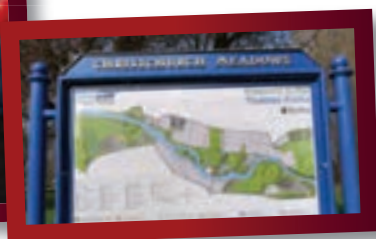
Thursday 28th April to Sunday 1st May
2016 >

For the first time in a couple of decades Reading and Mid-Berks Beer and Cider Festival has a new home. Due to the redevelopment of the Lido building, adjacent to our old Kings Meadow site, we have relocated. Our new home is on Christchurch Meadows. It's just a stone's throw from the old site on the opposite side of the Thames, so it's pretty easy to find, with easy access from Reading Bridge.

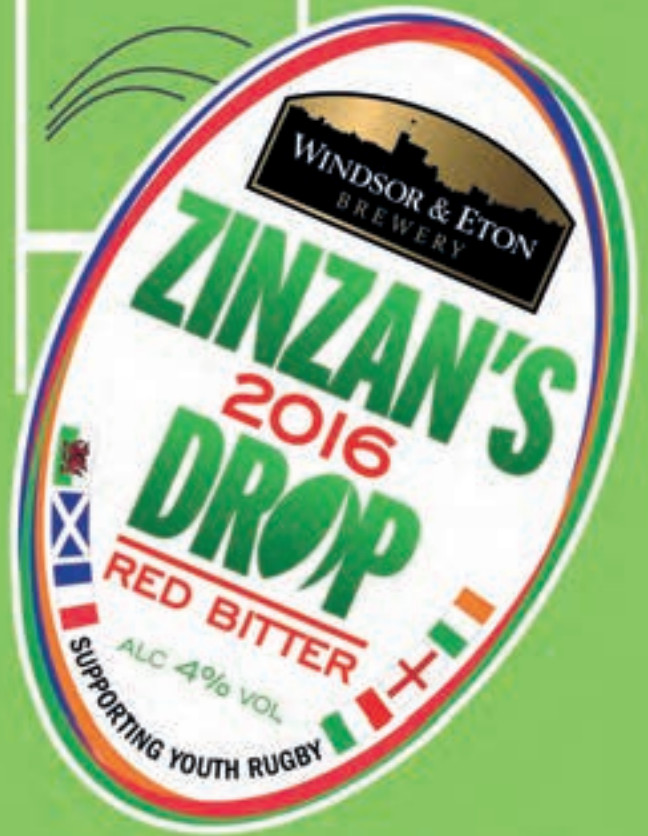
The council have even thoughtfully provided a new pedestrian and cycle bridge over the Thames which makes access to the Festival even easier from the train station (although I don't think they actually built it for us!). For those of you using the mapping directions on a smartphone the magic numbers are RG4 8DH.

The format will be unchanged from previous years with a huge range of Real Ales (over 550), Ciders and Perry (120+), a large selection of Foreign Bottled Beers, English white and fizzy Wines, Mead and British Country Wines. All served from the longest bar in the county (and possibly the country). There will be traditional pub games; tombola; live music Friday and Saturday; and children's entertainments and Morris Dancers on the Sunday. I've asked the site team to order in a delivery of lovely sunny weather but have been told there are no guarantees on that one. But should delivery go as planned you can enjoy the sunshine in our massive Beer Garden.

For more information, visit the festival website www.readingbeerfestival.org.uk



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> CASK? CRAFT? KEG?

The great "Craft" Beer Confusion >

Over the past few years, the world beer scene has changed beyond recognition with interesting and innovative styles of beer being produced by not only the thousands of microbreweries in the US, but in Europe and the rest of the world too. Many of the styles of beer are not yet produced in the UK and others have an interesting twist to them. They may not all be to everyone's taste but the blossoming expansion of choice must surely be welcomed.

Yes, sadly, the dreaded words "craft beer", a meaningless term hijacked by the marketing boys, as now used to describe virtually any beer in the world, worm their way into this subject. Don't be misled into thinking this is beer handcrafted (whatever that means) by artisans (ditto) in tiny cellars and former pigsties in the back of beyond. Some may be but a lot of them come from existing regional, national and international breweries throughout the UK and the world.

So how does this differ from real ale? Well, in many cases it doesn't: most real ales can equally be described as craft beers since they are brewed in small breweries by hand

(again whatever that may mean). Confusingly though, most products labelled as "craft" are what are known as keg beers - yes, just like the unmissed Watneys Red Barrel of the past and the current crop of massively advertised national lager beers. These pasteurised and filtered beers are stored in pressurised kegs and driven to the bar by forcing more Carbon Dioxide, or mixed gas, into the keg and of course the beer, making it extremely fizzy.

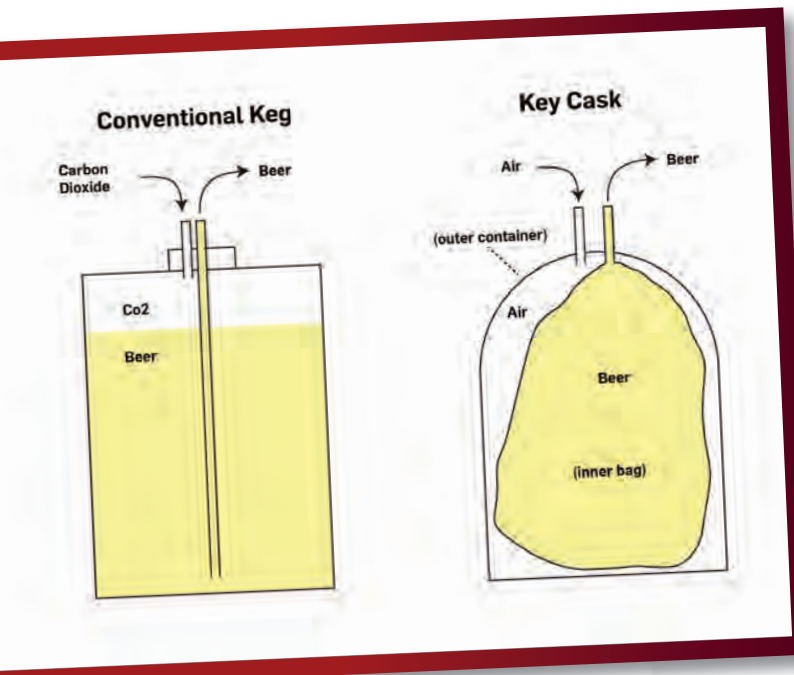
So is it simply a case of saying handpump good, bar tap bad? If only it was as straightforward as that. Some "craft" beers are not pasteurised and filtered, many still have live yeast in the keg and so continue to ferment in the keg, just like a real ale does in the cask in the pub cellar. Often these beers are served using less gas pressure in an attempt to reduce the carbonation levels.

But there is more confusion where a container called a KeyKeg is used, named after the manufacturer and sometimes called a KeyCask depending on how it is used. The beer in these containers can often be real ale, if the beer is stored and served in a manner that has CAMRA's official approval.

When in real ale form, the beer is unfiltered and unpasteurised and yeast continues to work within the container in which it is served, just as it does in a conventional cask. Equally important, unlike with keg beers, no gas (CO₂) is forced into the beer to force it to the tap. The beer is served by utilising compressed air to squeeze the bag in which the beer is held and force it to the bar; none of this compressed air goes into the beer.

The current problem is how do we - as the customer - know what beer we are being served? A handpump is usually a safe bet, but these KeyCask beers come out of a tap at the bar and there is rarely, if ever, any information to tell you if it comes out of a keg or is real ale from a KeyCask. This is clearly an issue that CAMRA needs to work on.

We (the Nottingham branch) had planned to ship in some beers in KeyCasks from the US or Scandinavia for the Robin Hood Beer Festival, to give our customers the chance to try some of these very diverse styles of beer. A lot of our members were supportive of this idea - after all it would be real ale as certified by CAMRA and indeed is served by this process at the Great British Beer Festival; but some members were very unhappy about it. Eventually we ran out of time to do it, so it was not put to the vote. However, we could try to do it for the 2016 festival if there is enough



support and we can satisfactorily answer all questions, so please make your views known.

But what about the price? Imported beer will inevitably be expensive. The cost of shipping beer over from abroad is extremely costly - and that is reflected in the price. In addition special recyclable one-way containers, the KeyCasks, have to be used to avoid the need of returning them, and these are costly to purchase. In addition the UK duty payable on beers over 6.7% is double the rates at lower strengths, so the stronger beers will inevitably cost more (as they do indeed for our UK cask beers).

Why UK brewed "craft" keg beers sold in pubs, usually served from conventional metal kegs, cost so much is another question altogether; we cannot answer that question and would be interested to see reasons to justify it! Oh and don't forget that the majority of big foreign "brands" are brewed in the UK.

In the meantime we would urge consumers to drink what they like. Ignore the marketing men and their over-hyped copy, you decide and hopefully enjoy it. And if you want to pay three times the price for a beer with the "craft" label applied to it, then again that should be your choice and nobody else's.

Printed by kind permission of the Nottingham Drinker

> DID YOU KNOW?

Write to or email your MP to lobby them for a further cut in beer duty

Despite three years of duty cuts, people in Britain pay the second highest beer duty in all of Europe. Currently, the UK pays almost 40% of all EU beer duty, despite only consuming 12% of the beer across the EU. Please support pub goers and beer drinkers by asking for a further cut in beer duty. Please write to or email your MP today to ask them to make the case to the Chancellor for a 1p cut in beer duty which will also:

- Help struggling pubs stay open
- Create jobs and support local communities
- Increase investment into brewing and pubs
- Keep the lid on pub beer prices

> ALCOHOL UNIT GUIDELINES

- UK - 14
- FRANCE - 26
- SPAIN - 35
- USA - 24.5
- ITALY - 31.5

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 Slough, Windsor & Maidenhead CAMRA

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> LOCAL NEWS

STOP PRESS...
 Good news...The Foresters, Cox Green has reopened and Julian Arthur is the new Landlord...Watch this space!



2nd Pie & Porter Festival @ The Percy >

The Perseverance inn, Wraysbury held its 2nd mini Porter festival in January to wash away those post Christmas blues. As you can see from the happy photo almost 20 branch members made it for the Friday lunchtime social. Well done to Nick & Sarah for hosting the event. STOP PRESS - The pub's next Beer Festival will be 11 - 13th March. Be sure to drop in.

Beer of the Festival Joint Winner Celebrations >

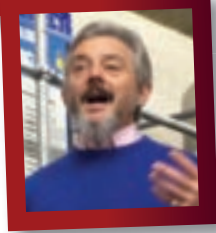
Paddy Johnson & Alan Molloy

As part of the Maidenhead Beer & Cider Festival 2015, we asked the thirsty punters to vote for their favourite ale. When the votes were counted we had joint winners: BAD KITTY from Brass Castle and CONQUEROR from our very own Windsor & Eton Brewery took the top slots.



To recognise the importance of the award all CAMRA branch members were invited to an evening of sampling (& nibbles) at Windsor & Eton brewery.

Around 200 members accepted this kind invitation with some travelling from further afield. Director, Paddy Johnson outlined the brewery's progress and the joint winners certificate was awarded by Brewery Liaison Officer, Alan Molloy. Branch Chairman, Nick Wooldridge rounded off the evening with a plea for volunteers for this year's Beer & Cider Festival.



Nick Wooldridge



Marlow Royal British Legion WinterFest 2015 >

Aylesbury & Wycombe Club of the Year and 2016 Good Beer Guide entrant held its Winter Beer Festival just before Christmas.

Around 25 Real Ales were up for grabs during the 4 day festival centered around some hearty winter warmers, porters, stouts, milds as well as hoppy session beers. Located 75 metres from Marlow station this little gem of a club will welcome all newcomers as well as seasoned regulars.

> WHAT'S HAPPENING AT YOUR LOCAL PUB OR BREWERY?
 Any beer related stories to tell? Send them to editor@camraangle.com. It's your mag!



1st-3rd April 2016 Liverpool Guild of Students, Mountford Hall, Liverpool



CAMRA MEMBERS' WEEKEND 2016

1st - 3rd April 2016, Liverpool Guild of Students, Mountford Hall, Liverpool



Jolly Farmer, Cookham Dean is listed as an ACV >

In a recent review of Cookham pubs four pubs were recognised as truly community pubs and

therefore worthy of listing with the Royal Borough as Assets of Community Value (ACV).

This pub was bought by 57 members of the local community in July 1987 after it was put up for sale by Courage Breweries. A plaque on the front of the pub records that 'it was bought by the village for the village' and the whole objective was to preserve it as a village pub in the centre of the village just as it had been for the previous 2 centuries.

So why list the pub? An ACV accreditation is a quality mark which confirms that the pub is valued by local people and is an important part of community life.

> POP ALONG FOR A PINT & A CHAT!

CAMRA members are welcome to join in with our monthly meetings. Pop along and meet the crew. Meetings start at 7.30pm >

- March 9th - Maiden's Head, Maidenhead
- April 13th - Red Cow, Slough
- May 11th - Queen Charlotte, Windsor

Star & Garter, Colnbrook to become a Costa Coffee >



In our last issue we dedicated our centre pages to the branch submission to list a pub as an Asset of Community Value (ACV). The Star & Garter had been a pub for more than 175 years.

Subsequently, Slough Council rejected the application on the basis they did not think there was a community group in a position to purchase the building. Owners, Wellington Pub Company had decided to sell the pub through property agents Fleurets for around £400,000.

We now know that the Council has received a planning application to convert the pub to a Costa Coffee. This is extremely disappointing as it's pretty obvious that the Council does not understand the concept of listing a pub.

Our branch is consulting with the CAMRA Campaigns team to respond to this unwanted conversion.



Mike, centre with tankard

Veteran Slough Campaigner hangs up his boots >

Known by every publican in Slough, Mike Stevens has moved back to his birthplace, Chester. Having lived 'Down

South' for 45 years with the last 15 in Slough, Mike has retired well past time, and is travelling to South Africa, Australia & New Zealand this year. Mike was a great fundraiser, organising the Slough Beer Festival and gave regular guided tours detailing the history of Slough pubs, present and, sadly, for a majority, past! A keen artist, many of Mike's paintings still hang in their respective pubs. Enjoy life 'Up North' buddy.

> CAMRA BRANCH AGM Saturday 25th June

Our Annual General Meeting will be held at The Acre (Liberal Club), Donnelly House, Victoria Street, Windsor, Berkshire SL4 1EN. All members welcome. Come along and have your say. Proceedings start at 12 noon.

> ASSET OF COMMUNITY VALUE (ACV) PUBS IN OUR BRANCH

SOUTH BUCKS COUNCIL

- The Bull, Iver
- The 9 Stiles, Denham
- Rose & Crown, Stoke Poges

WINDSOR & MAIDENHEAD

- Golden Harp, Maidenhead
- Fifield Inn, Fifield
- Crown, Burchetts Green
- Craufurd Arms, Maidenhead
- Dew Drop Inn, Hurley
- Waggon & Horses, Pinkneys Green
- Jolly Farmer, Cookham Dean



Cartoon supplied by Martin Newman (martinstudio@btinternet.com)

> LOCAL NEWS

MAIDENHEAD BEER & CIDER FESTIVAL 2016

THURSDAY 28TH JULY - SATURDAY 30TH JULY
DESBOROUGH COLLEGE, MAIDENHEAD



Cry for help from The Old Ship, Cadmore End >

Although it's situated in neighbouring CAMRA branch, we publish a 'cri de coeur' from Chris Leadbeater to get this pub re-opened.

'I have purchased the Freehold to The Old Ship Inn at Cadmore End, HP14 3PN (other side of Marlow on B428 after Lane End). The pub is currently closed and we have applied to Wycombe District Council for a car park to make the pub viable as a destination pub and also to attract passing trade. The vast majority of residents within Cadmore End would love it if the pub reopened and many have already supported the application.

"The pub dates from 1637 and beers that The Ship will serve will be gravity real ales. If we are successful with the car park the pub will reopen in late 2016.

"Our first application submitted in August, was refused by Wycombe Council. We have now resubmitted the plan and it would be great if anyone within the Slough, Windsor & Maidenhead CAMRA would add your support to the application for the car park. Visit www.publicaccess.wycombe.gov.uk, then search using 15/08478/FUL and add your support."

wetherspoon STOP PRESS...

- The William Robert Loosely, High Wycombe is no longer up for sale.
- The Windlesora, Windsor sale fell through but it's still up for sale!
- Veteran Ian Reynolds, a great friend of CAMRA has returned to The Moon & Spoon, Slough

SITUATIONS VACANT

We are always on the look out for volunteers to help run the SLOUGH, WINDSOR & MAIDENHEAD BRANCH and are keen to hear from anyone interested in the following position.

- Branch Social Media Officer

For job spec & details email: editor@camraangle.com

It would be great to hear from you.

Also, as reported in this issue our Central Southern Regional Director, Nick Boley, has now retired. We would like to hear from anyone interested in the following positions.

- Regional Director
- Regional Cider Co-Ordinator
- Regional Awards Co-Ordinator

For job spec & details email: editor@camraangle.com



Nags Head, Reading freehold sold >

Local drinkers were shocked to learn that the freehold of this iconic Reading town centre pub had been sold by Admiral Taverns

Quinten Taylor, vice-chairman of Reading and Mid Berks CAMRA, said: "Reading & Mid Berkshire Campaign for Real Ale (CAMRA) are hugely concerned about this clandestine sale, as the building is in a desirable location close to the town centre and has a footprint that would make it attractive to a rapacious developer looking to erect flats on the site, a fate that has befallen numerous pubs across the country in recent years."

Subsequently Reading Borough Council have received an application to list the pub as an Asset of Community Value.

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

Chairman - Nick Wooldridge

e-mail: chairman@swmcamra.org.uk

Vice Chairman & Editor of Angle - Allan Willoughby

e-mail: vice.chairman@swmcamra.org.uk

Secretary & Brewery Liaison Officer - Alan Molloy

e-mail: branch.sec@swmcamra.org.uk

Treasurer - Michele Needleman

email: treasurer@swmcamra.org.uk

Pub Campaigns Co-ordinator - Alan Molloy

e-mail: pubs.officer@swmcamra.org.uk

Membership Secretary - Neil Coxhead

e-mail: membership.sec@swmcamra.org.uk

Pub Protection & Press & Publicity Officer - Steve Goodall

e-mail: pub.preservation@swmcamra.org.uk

Public Affairs Officer - Kevin Phillips

e-mail: public.affairs@swmcamra.org.uk

Social Secretary - Mark Carter

e-mail: social.sec@swmcamra.org.uk

Branch Contact - Mark Newcombe

e-mail: info@swmcamra.org.uk

Cider Representative - Greg Davies

e-mail: cider@swmcamra.org.uk

Website Co-ordinator - Graham Cossins

e-mail: webmaster@swmcamra.org.uk



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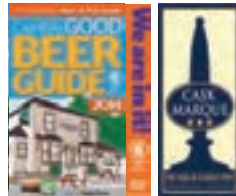
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> MEET THE PUBLICAN

THE BARLEYCORN, CIPPENHAM

Bucking the trend, this wet-led pub is thriving >

For those that don't know, Cippenham is a suburb of Slough close to the M4... OK, so you're not impressed! When you set the satnav to find the pub you meander through relatively new housing estates bereft of pubs, and then all of a sudden you come across a pretty duck pond with two boozers next to one another. There was a third one on the other side of the road next to the bookies but that disappeared several years ago.

Almost uniquely, the pub has been in the Byrne family hands for more than 30 years. Odhran (Oran, when anglicised) and his wife Stacey took over the running of the pub when Oran's father recently passed away. Having been virtually born into the pub business he knows a bit about running pubs...

So how come no food? Because there is no kitchen! But the good news is that the pub is all about ales (and Fosters which we won't elaborate on!). Oran recounts a story when he removed the John Smiths tap and replaced it with Rebellion IPA... he risked sales of more than 120 pints a week but has managed to 'convert' most of the punters to a 'proper' beer. There are currently six ales on tap with plans to expand to

seven - the advantage of being Freehold. The range is pretty impressive and the ales are in good nick.

Located close to the Slough Trading Estate and down the A4 from Heathrow, the Barleycorn's 'locals' are down to earth and demand value for money. When I used to work on the Estate the pub was often used as a Friday lunchtime watering hole... that's a long time ago, so I was pleased to see that the pub has undergone extensive re-decoration and updating. The pub's Facebook page is full of compliments on the running of the pub.

So, assuming you're not looking for food, and how nice that is when visiting a pub, give The Barleycorn a crack... you will not be disappointed with the choice and quality of the ales... unless you prefer John Smiths!



Oran Byrne

> SPOTTED
Whilst out & about >



Does your local have a bigger one!



> 1200 PUBS ARE PROTECTED AS 'ASSETS OF COMMUNITY VALUE'

CAMRA -Government initiative on track for 3000 pubs this year >



More than 1,200 pubs will be celebrating the New Year with the added protection of being listed as an Asset of Community Value thanks to their local communities and Campaign for Real Ale members.

The number of pubs nominated as ACVs has doubled in the past six months, following the launch of a joint CAMRA-Government initiative to protect England's most valued pubs (see case study 1 below), which was

announced by Pubs Minister Marcus Jones at this year's Great British Beer Festival.

CAMRA figures show that 1,200 pubs across England have been listed as 'Assets of Community Value' (ACV), which means they are protected from being demolished or converted to another use without planning permission.

ACV nominations give local communities the power to safeguard valued local pubs from developers (case study 2). CAMRA Branches and community groups across the country are now working hard to get 3,000 pubs listed as ACVs by the end of 2016 to help stem the number of pub closures, which currently stands at a rate of 29 a week.

Tim Page, CAMRA Chief Executive says: "It is fantastic to see community groups across England coming together to protect 1,200 pubs across the country from redevelopment or demolition. This figure is a testament to the effectiveness of putting power back into the hands of local communities and giving them a chance to have a say in shaping their town centres. We hope to more than double that figure by this time

next year.

"ACV status also generates vital support for local pubs and highlights the wide variety of community-orientated events and activities that contribute significantly to local civic life. With 29 pubs closing every week we want to secure greater support for ACV listed pubs to ensure they continue to be at the heart of our communities."

Pubs Minister Marcus Jones added: "Our pubs remain at the heart of local life and CAMRA members have done their communities proud. We brought in community rights to allow people to list the local landmarks most important to their communities – allowing them a fair chance to bid for them should they be put up for sale.

"Now listing might not be appropriate for all establishments but where communities have wanted them they have done a great job, with 2,600 much-loved assets – from pubs to libraries and community centres – being listed across the country."

For more information about your local branch, visit www.swmcamra.org.uk, for more information about the ACV campaign, please visit www.camra.org.uk/list-your-local



ACV CASE STUDIES



1. THE ANGEL, SPINKHILL

The Angel public house located in the historic village of Spinkhill, North East Derbyshire, was saved by locals after a community group fought a planning application to convert the pub into housing.

The community group successfully listed the pub as an Asset of Community Value and earlier this year North East Derbyshire Council refused the application to convert the Angel into housing as a result of its ACV status. This was the first time that an ACV listing was cited as the primary reason for a council refusing a planning application. The pub has now reopened and can continue to serve the local community.

Pub regular and Sheffield CAMRA Pub Preservation Officer Dave Pickersgill said: "Sheffield CAMRA are delighted that a pub in our area which was awarded ACV status has been saved by the Council. The pub closed earlier last year and the community was concerned that the pub would be converted into housing. The Council took the pub's ACV status into consideration and blocked plans to convert the pub. It has now reopened and continues to be at the heart of our community. Without ACV status, the pub would have been lost forever".

2. THE HARE AND HOUNDS, BLACKBURN

Owner Ian Robertson said: "In November 2014 the Hare and Hounds was on its knees, Enterprise was closing it and it was about to be sold off to become a supermarket or flats. I had been outbid on the initial auction. Deploying the ACV had the desired impact on planning regulations and before contracts were exchanged Enterprise had to re-run the bid process. This time I was successful based on restrictions as to what the premises could be used for.

"Without the ACV there is no doubt the building would now be a supermarket or turned into flats. It saved the pub from going under and the locals have grasped it and made it thrive. It's been a winning combination."



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> GOING TO THE PUB IS GOOD FOR YOUR WELLBEING

No real surprise to CAMRA members! >

New research from Oxford University today reveals that people who have a 'local' pub are not only significantly happier than those who do not, but also have higher life satisfaction and have more close friends.

The report, written by Professor Robin Dunbar for CAMRA (the Campaign for Real Ale) outlines that having a strong social network significantly improves both your happiness and your overall health. The more people you know, and the more often you see them, the better you feel and the healthier you are.

Face-to-face meetings are absolutely vital to maintaining friendships, because these are particularly susceptible to decay over time. Given the integral role of pubs in providing a venue to meet people and build up friendships, Professor Dunbar undertook a series of studies which found that:

People who have a 'local' and those patronising community-type pubs have more close friends on whom they can call for support, and are happier and more trusting of others than those who do not have a local. They also feel more engaged with their wider community

Those who were casual visitors to the pub, and those in larger pubs, scored themselves as having consumed significantly more alcohol than those drinking in their "local" or smaller community pubs

A pub is more likely to be seen as someone's 'local' if it is close to where they live or work

People in city centre bars may be in larger social groups than those in more community-orientated pubs, but they are less engaged with those with whom they are associating and have significantly shorter conversations

A limited alcohol intake improves wellbeing and some (though not all) social skills, just as it has been shown to improve other cognitive abilities and health, but these abilities decline as alcohol intake increases beyond a moderate level

Professor Robin Dunbar, Oxford University, says: "Friendship and community are probably the two most important factors influencing our health and wellbeing. Making and maintaining friendships, however, is something that has to be done face-to-face: the digital world is simply no substitute. Given the increasing tendency for our social life to be online rather than face-to-face, having relaxed accessible

venues where people can meet old friends and make new ones becomes ever more necessary."

Tim Page, CAMRA Chief Executive, says: "Whilst we are delighted that such robust research highlights some of the many benefits of visiting a pub, I hardly expect the findings will be a great surprise to CAMRA members! Pubs offer a social environment to enjoy a drink with friends in a responsible, supervised community setting. Nothing is more significant for individuals, the social groupings to which they belong and the country as a whole than our personal and collective wellbeing. The role of community pubs in ensuring that wellbeing cannot be overstated. For that reason, we all need to do what we can to ensure that everyone has a 'local' near to where they live or work."

The report concludes with a series of recommendations to Government, publicans and city planners in order to keep more pubs open and accessible to people across the country.

REVITALISATION OF CAMRA
CAMRA has launched a review of its strategy, structure and activities that will give members a say in how the Campaign continues to flourish in the years ahead



STOP PRESS... CHESHAM ARMS, HACKNEY

'Unviable' pub wins CAMRA East London & City branch Pub of the Year just 6 months after it reopened.

Locals fought for almost three years to save the pub after it was closed for almost 3 years facing redevelopment into flats. What a great demonstration of the influence of the local community and increased legal protection.



> CAMRA & CO-OP SERVE UP PUB PLANNING AGREEMENT

First supermarket to recognise the importance of pubs >

Lucky me, I got to go on my first ever CAMRA National Cider Trip in October, to Dorset, but the flipside is that I have to write this article!

The Co-op has become the first major retailer to commit to protecting Britain's valued community locals by joining with the Campaign for Real Ale (CAMRA) to develop a set of development principles for convenience stores on pub sites.

The Co-op and CAMRA have jointly developed the guidelines, which highlight the importance to communities of retaining successful community pubs but also recognise that some locals close because of poor trading and cannot be retained in pub use.

The principles do not relate to those pub sites where The Co-operative Group has existing legal arrangements but will cover any new contracts with developers and property owners that are entered into after 1 January 2016*. The Co-op has stated that it will:

- Only develop pub sites using the planning permission process rather than relying on permitted development rights.
- Seek to encourage developers to use the planning permission process rather than relying on permitted development rights to convert pubs into alternative uses.
- Continue to individually assess each trading pub that it is offered as a lease or development opportunity to assess the pub's social value prior to an agreement to convert a site into a convenience store.
- Give further investigation to pubs with an Asset of Community Value (ACV) listing ahead of any decision to proceed with a lease or redevelopment.
- Make information public as soon as is possible about sites in which it is the developer (not lease holder), and it will encourage developers to do the same.
- Listen to the views of the local community – individuals, groups, including CAMRA branches, and local elected representatives and be willing to meet appropriate local representatives to discuss concerns.
- Not stand in the way of any group seeking to acquire and run a community pub.
- Develop land adjacent to an existing pub in a way that enhances the viability of both the new convenience store and the existing pub.
- Talk to CAMRA when exceptional circumstances mean it may not be possible to fully adhere to these principles.

CAMRA's Chief Executive Tim Page, said: "We're delighted that such a well-known retailer as the Co-op has demonstrated its commitment to communities and become the first to develop a set of principles to guide its store development with the needs and wishes of local people in mind.

"The Co-op clearly recognises the value that pubs add to the communities they serve and also the fact that supermarket developments can not only co-exist alongside pubs, but that both benefit each other.

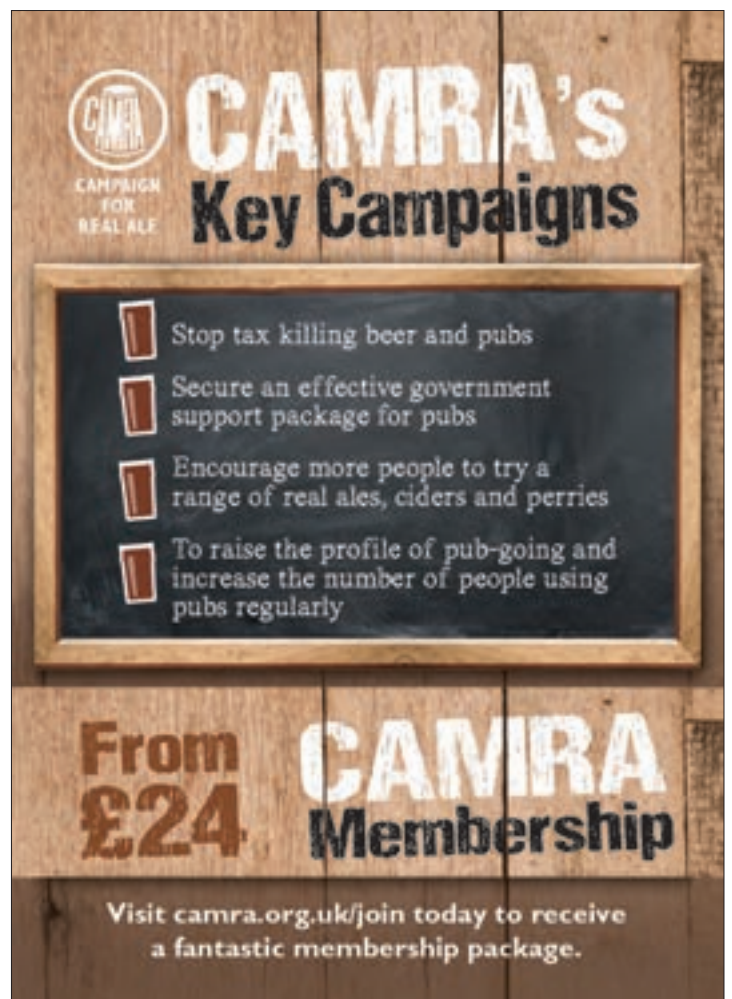
"We'd urge all retailers to be as forward thinking and community minded as the Co-op when it comes to planned developments which might have an impact on valued

community locals."

Steve Murrells, Retail Chief Executive, The Co-op, said: "Pub closures are not on our agenda. Our new commitments for future store developments serve to highlight the importance we place on working with communities.

"We already assess the social value of a pub before entering into agreements to ensure we develop on sites where owners decide to close because of poor trading or which have ceased trading. Many of our new convenience stores have also been successfully developed in spaces adjacent to pub sites for the mutual success of both businesses. These principles strengthen our existing practices to give communities more of a say."

He added: "The Co-op is a major supporter of real ale, selling scores of local beers in our stores and we will seek to build on this in the future."



* These principles about developments on sites adjacent to pubs or on sites of former pubs relate to any new legal agreements with developers and property owners that are entered into after 1st January 2016. These principles do not relate to those sites where the Co-operative Group has existing obligations through legal contracts.



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> BREWERY NEWS

Windsor & Eton Brewery News >

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The core beers remain as: *Parklife, Knight of the Garter, Guardsman, Windsor Knot, Conqueror* and *Republika* plus *Treason* in keg. The current seasonal and special beers on offer are: • Feb/Mar – *Zinzan's Drop*, Red Bitter at 4% will be back by popular demand for the Rugby. • Feb/May – *Kohinoor IPA*. • Mar – *Red Rye*, the American

Red Ale returns again. • April – A Chinese brewery collaboration, keep your eyes peeled! • May – *Bostin' Mild*.

Eton Rifles is a new keg product exclusive Keg Product to JD Wetherspoon until the end of their London Beer Festival. After that Windsor & Eton will review the situation but they are likely to keep it going for other customers as well.

The Cat & Lily Tavern - Windsor & Eton have pulled out and it is back on the open market. The George Inn, Eton is doing very well after the changes to convert it back to a traditional pub, including the new bar. It has six Hand Pumps, five Windsor & Eton beers and one guest. Windsor & Eton have started a swops club with breweries they know & love. Watch this space!

The M&S contract for their bottled Craft Beer range, *Island Hopper*, is still going strong with another batch going to M&S in late Jan. M&S are now stocking *Guardsman & Knight of the Garter* under Windsor & Eton's own name.

Work on merging the old office and shop to create ONE LARGE shop and visitor's centre, including a bar started in February.

UPRISING: Kieran produced his Christmas beer called *Scumbag Maggot*, an Imperial Stout at 8.7% aged in whisky barrels with juniper berries. It was all bottled apart from a few casks for beer fests. The bottles are bottle conditioned with a shelf life of five years, but I think they will all be drunk sooner than that.



www.rebellionbeer.co.uk

Rebellion Beer Co. News >



Things are really thriving in Marlow Bottom. We started using our new, larger hop-back, in late December 2015 for the January monthly, *Activist*. It has a much larger capacity than the previous tank and allows us to greatly increase the amount of late aroma hops that can be used. This was seen in *Activist* where we used double the amount

of Motueka Hops, and with such a fantastic feedback from customers we're more than happy with the results. This year's monthlies are based on 12 English 'Greats' as depicted on our calendar.

Monthly for Spring: • March - *Lionheart* 4.2%, Dark & Malty • April - *Waterloo* 4.2%, Chestnut & Hoppy • May - *Explorer* 4.2%, Amber & Citrus

Looking forward to the next few months – Our new 50

barrel mash tun is to be installed in April, along with additional hot and cold liquor tanks. The raised walkway will replace the scaffolding around the top of the brewhouse, allowing our brewers easy access to the mash tun and copper. When all the work is complete output will be 375 barrels per week – that's 108,000 pints!

Our seasonal ale, *Zebedee* is available from March – 4.7%, straw coloured, clean & fresh flavoured. We'll be expecting our 500ml bottled *Roasted Nuts Extra* 5.8% to be available in our shop in March.



CAMRA Members' Discount

- | | | | |
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| • Bear, Maidenhead | 20% OFF Food | • Three Tuns, Windsor | 20% OFF Ales |
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If any pub or club would like to offer discounts, please email the details to be included in the next issue to editor@camraangle.com

T+C's Apply

> BREWERY NEWS



Vale Brewery News >

www.valebrewery.co.uk

Happy New Year to all our customers, who have made our 20th year in business one of the best. Christmas at the Brewery Shop in Brill and the shop in the Hop Pole was hectic, with some beers selling out completely. Both shops are now fully restocked.

Hornbook, the January special saw unprecedented demand in the run up to Burns night, so much so that the February special *Two Cities* has been released early. *Two Cities*, 4.0%, is a fusion of the finest ingredients from two great nations, creating a well rounded, soft, light copper beer without compromise - a magical blend of English Malts and French Hops.

Something different for March - to celebrate the invention of the telephone, *First Call* 4.3% has been brewed. A golden beer, showcase's the timeless flavours of the finest Marris Otter Malt with the fresh aromas of Spring Hops.

Meanwhile as the 6 Nations kicks off, *Lock Prop & Barrel* 3.9% makes a welcome return. A tawny coloured Thames Valley Bitter brewed with 6 different Hops. If past sales are anything to go by this won't be around long.

To accompany *Lock Prop & Barrel* is a new Brew named

Grand Union 3.8%, a heavily hopped, deep copper coloured ale. It's sure to fly across the bar, just as we hope the rugby ball will!

Building work has started on the long awaited extension to the Brewery Site in Brill. The driveway has been widened, the foundations laid, steelwork is arriving next week. The new building will increase our warehouse by some 70% and will allow us to further expand and diversify.

Here's looking forward to 2016 and our 21st birthday, Cheers, Team Vale.

Vale Brewery are on Facebook & follow us on Twitter @ValeBrewery



Aylesbury Brewhouse News >

www.aylesburybrewhouse.co.uk

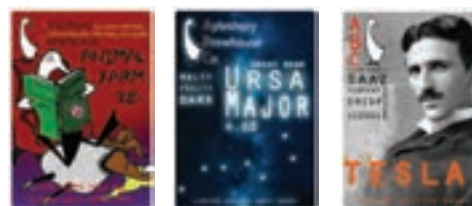
The brewing schedule was interrupted over Christmas by the building works at the rear of the Hop Pole, which resulted in lack of stock in early January. However, we are now back in full flow and are brewing as fast as we can to make more lovely limited edition beers. *The first, Animal Farm* 3.8%, a ultra hoppy pale ale, was so popular it was all sold within a week!

Currently available are: • *Kineticism* 4.4%, a red beer with rye and malt flavours balanced with copious quantities of aroma Hops from across the Atlantic. • *Tesla* 4.1%, is a European style, pale gold beer brewed with Vienna and Lager malts softly hopped with Saaz.

In the pipe-line and coming soon we have: • *Kronos*, 4.1%. The God of time, Kronos devoured his children as soon as they were born so as not to be overthrown by them. This deep red beer is softly hopped with the classic blend of Fuggles and Goldings. • *Down Under*, 4.7%. Full of Aussie and Kiwi hops, this beer is packed with tropical flavours. Dry hopped with Galaxy for an intense aroma. Bringing a little bit of Southern

sun to brighten our Northern gloom. • *Ursa Major*, 4.6%. Latin for Great Bear. Ursa Major, the constellation is surrounded by myths and legends of Gods, huntsmen, beautiful maidens and divine intervention. We've dry hopped this intense dark red, fruity beer for a big flavour. One to look out for over the Winter months. • *Steam Punk IPA*, 5.1%. Strong and hoppy, this copper IPA is brim full of American and English hops, blended with the finest pale and crystal malts for a rather pleasing tippie.

ABC are on Facebook & follow ABC on Twitter @AylesburyBrewCo



Binghams Brewery Update >

www.binghams.co.uk



The current Craft Hop from Binghams is Lubelski, which is from Poland and has a lavender aroma. The hop is bred from Saaz hops and grown around the town of Lublin, hence its name. We have some lovely hops coming up in the series, including Keyworth's from the UK.



Rucking Ale has been brewed to coincide with the Six Nations Rugby, which runs from 6th February until the 19th March 2016. So plenty of opportunity to visit the brewery and "try" out this lovely copper ale, brewed with the very best of English malt and hops.

Bricks and Mortar porter is making a welcome return to Binghams, as this is the season for dark and malty ales -

wonderful for those chilly evenings beside a warm fire!

Ever wondered what goes on at a brewery? What is real ale made of? What are the raw ingredients? How do you turn the raw ingredients into beer? What is the difference between cask conditioned ale, real ale and keg beer? What is a firkin? Get all of these questions answered (and more) on a pre-booked brewery tour round Binghams Brewery. Binghams tours last around 2 hours and include: • 3 pints of real ale, • A Binghams pint glass to take home, • The history of the brewery and director Chris Bingham's brewing background, • The ingredients that go into beer, • The process that the ingredients go through to become beer, • A walk around the brewery to see all the equipment and casks used in the brewing process. You can book online at www.binghams.co.uk

> BREWERY NEWS

The Chiltern Brewery >

www.chilternbrewery.co.uk



Keep your diary handy! The Chiltern Brewery is planning at least 11 additional seasonal and limited edition draught ales across the year to complement its 3 permanent beers – *Chiltern Pale Ale* 3.7%, *Beechwood Bitter* 4.3% and *Chiltern Black* 3.9%. There's some real innovation too. Bringing new meaning to the phrase 'fancy a tea or coffee?' they will include a refreshing and spicy *Earl Grey IPA* 3.9% in March and a dark mocha smooth roast café crème *Coffee Porter* 4.1% in April. There will even be a claret-red *Red Rye Beer* in October with biscuity and citrus tones. Before those exciting new offerings come on tap though,

February sees the return of the extremely popular dark amber smooth roast malt *Chiltern Double Fifty* 4.2%. This was originally brewed in the latter part of 2015 to commemorate the joint 50th anniversaries of The Chiltern Society and Chilterns AONB, raising money for both. All the beers are listed on the brewery's calendar of 'The Perfect Palette of Pints'.

Bottled beers for 2016 have their own calendar too. There are five permanent ales, among them the locally renowned bottle-conditioned *Bodger's Barley Wine* 8.5%, and two seasonals including *Monument Gold Pale Ale* 3.8% available from April. These can be ordered on the website. Limited edition 'one-offs' will include a traditional and classic but yet-to-be-named bottle-conditioned

India Pale Ale, a highly popular beer style beer at the moment. All the bottled ales are sporting their new branding and labels now, so do check them out if you haven't done so.

The brewery has also been delighted to mark its 2000th 'Gyle' - a specialist brewing term referring to the amount of a beer produced by one brewing. That's quite an achievement over a period of 36 years of making classic English ales.

Please note that if you are planning a trip to the delightful brewery shop in Terrick near Wendover, there are new opening hours focusing on Thursday, Friday and Saturday trading. Details are on the website or call 01296 613647.

The brewery's tap – the King's Head in Aylesbury - is running a special celebration of porters, stouts, dark and old ales in January and February this year. The ongoing event features some carefully and lovingly chosen 'special' brews from independent brewers across the country celebrating these wonderful beer styles that are so well suited to the winter season. Both the King's Head online beer menu and their social media channels have details of what is available and when. There is, of course, a good selection of craft and guest beers at any time at the King's Head in addition to those from The Chiltern Brewery.

Follow Chiltern Brewery on Twitter @chiltern_brewer @kings_head Join us on Facebook www.facebook.com/TheFarmersBar or on Instagram [thekingshead1455](https://www.instagram.com/thekingshead1455)



West Berkshire Brewery >

www.wbbrew.com



It has been a remarkable few months here at West Berkshire Brewery. We raised £2.7 million in 2015 to invest in new plant equipment and in wet led managed pubs. The plant is being sourced from Italy and will allow scope for a tenfold increase in production as well as the flexibility to create new and different beer styles.

Alongside the new Brewhouse we are also installing a combined canning, bottling and kegging line which will bring all production in-house and allow us to offer our top of the range services and flexible product offering to other UK Brewers.

We are delighted to have reached an agreement with our current landlords on the development of a new site which is being designed to be environmentally friendly and utilises our current reed bed drainage system. Planning permission

dependent we hope to have moved into our new home by December 2016.

We are very excited about our new pilot plant kit from microbrew masters Elite Stainless Fabrications who are only down the road in Swindon. This kit will be set up to brew experimental beers on a much smaller scale than our main Brewhouse (at just 18 gallons a time). This will allow head brewer Will and his team to test any new recipes or ingredients they are keen on.

We are really looking forward to experimenting with beer varieties and letting visitors come and try their hand at brewing. We will keep you all posted about any up-coming brew events

For more information on WBB and its outstanding range of beers, please call 01635 202968 or email info@wbbrew.com

CAMRA LocAle 2016 Pub Listings >

- Acre - Windsor
- Barleycorn - Cippenham
- Barley Mow - Cox Green
- Bear - Maidenhead
- Bexley Arms - Windsor
- Bounty - Cookham
- Craufurd Arms - Maidenhead
- Crooked Billet - Maidenhead
- Emperor - Farnham Royal
- Fox & Castle - Old Windsor
- George Inn - Eton
- George - Burnham
- George on the Green - Holyport
- Green Man - Denham
- Grenfell Arms, Maidenhead
- Greyhound (Lloyds No 1) - Maidenhead
- Hinds Head Hotel - Bray
- Horse & Groom - Windsor
- Jolly Farmer - Cookham Dean
- Jolly Gardener - Moneyrow Green
- Jolly Woodman - Littleworth Common
- Kings Arms - Cookham
- Maiden's Head - Maidenhead
- Moon & Spoon - Slough
- Norden Farm Cafe & Bar - Maidenhead
- Novello - Littlewick Green
- Oak & Saw - Taplow
- Pinkneys Arms - Pinkneys Green
- Prince Albert - Windsor
- Red Cow - Slough
- Rising Sun - Hurley
- Rising Sun - Slough
- Rose - Maidenhead
- Rose & Crown - Slough
- Royal Stag - Datchet
- Shire Horse - Littlewick Green
- Stag & Hounds - Farnham Common
- Three Tuns - Windsor
- Union Inn - Old Windsor
- Vansittart Arms - Windsor
- Watermans Arms - Eton
- Wheatshaf - Slough
- White Hart - Moneyrow Green
- White Horse - Hedgerley
- Windlesora - Windsor



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 Our toast it is white and our ale it is brown;
 Our bowl it is made of the white maple tree;
 With the wassailing bowl, we'll drink unto thee



> BLOSSOMTIME IN THE ORCHARDS

Cider maker Greg Davies celebrates the most important time of the year >

As winter slowly releases its grip on the land the lengthening days of spring herald the new beginning of the cider year. This is the most important time of year as the cider that has been maturing over the winter months is almost ready to drink and at the start of May the new season cider is at its peak of condition.

This is one of the reasons that that the UK's premier cider event takes place over the Mayday Bank Holiday weekend: the Reading Beer & Cider Festival is able to source the best ciders and perries from all across Britain and hundreds of these ciders & perries compete against each other for the coveted award of CAMRA's National Champion.

The start of May is also the time when the apple orchards are in blossom and historically cider makers often held blossom time celebrations where a May Queen was crowned and the Green Man often made an appearance in order to bring good luck for the coming year. Favourable weather conditions are needed if the blossoms are to turn into apples over the summer and into autumn and any late frosts or heavy rains can bring disaster to the apple crops.

2015 was a bumper harvest for apples so we can expect to see a vintage year for cider drinkers and my own Salt Hill Cider managed to produce a record amount of cider through the autumn that will be appearing all across the local area throughout the year at pubs and festivals.

We will be appearing at Reading festival in May for the 8th consecutive year at this great event which offers the chance

to try so many rare ciders and perries from every county of England at the peak of their condition. We will also be going to another great Mayday weekend in Worcestershire and will be trying yet more ciders and perries from this premier cider and perry producing

The annual Wassailing ritual at The White Horse, Hedgerley



county. Wassail is a beverage of hot mulled cider, traditionally drunk as an integral part of wassailing, a Medieval German drinking ritual intended to ensure a good cider apple harvest the following year

For all the latest local cider news go to www.salthillcider.wordpress.com or the SWM CAMRA website at www.swmcamra.org.uk



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> SOUTH CENTRAL REGION, REGIONAL PUB CRAWL

CAMDEN, NORTH LONDON

Branch Press & Publicity man, Steve Goodall, enjoys a boozy day in town >

Every year around the last weekend in January a pub crawl around London is organised by John and Sue Thirlaway for all the branches in the South Central region. So on the 23rd January this year approximately 50 CAMRA members from across Berkshire, Buckinghamshire and Oxfordshire descended on Camden to visit some of the watering holes in the area.

First up was the **Black Heart** a short walk from Camden Town tube station on a side street, with a large black heart outside as a pub sign. Unfortunately since the planning of the pub crawl the landlord had decided that he no longer wanted to sell real ale and to concentrate on the new breed of keg and bottled beers. Some stayed for a swift half and to take in the eclectic decoration and posters. Next up for those who wanted to try it was the **Brewdog bar** just around the corner. Again no real ale but they did have a range of nine of their Brewdog beers on keg and several guest beers on keg, strengths ranging from a 2.5% framboise beer up to 13% for the more adventurous.

From here it was a 5 minute walk to the **Spread Eagle** in Albert Street, Camden. A more traditional cosy wood panelled Young's house that had 5 hand-pumps on the bar serving two Youngs beers and guests from Twickenham, Sharps and Redemption breweries.

Next up was the distinctive yellow and blue **Quinns** on Kentish Town Road. This was a large, unpretentious free house with a very long bar with, unusually scenes from the early 20th century painted on the inside of the windows. The pub has been in the same family for 18 years. For the first of the group to arrive there were 4 real ales available on hand-pump, however by the time I reached the bar this was down to one beer and this soon ran dry.

Fortunately, there was also a wide range of Belgian and German bottled beers available.



Quinns

Number five was a short walk to the **Tapping the Admiral** in Castle Road: a friendly community pub with a three sided bar with a range of eight real ales available, including Windsor and Eton Tree Tops stout. It transpired that there were two other CAMRA branches on pub crawls in the area at the same time and it appeared as though we had all descended on the Tapping the Admiral at the same time. As a result the pub was absolutely heaving; however the beer was well worth it.

The last pub on the pub crawl was the **Grafton** in Prince of Wales Road, Kentish Town. This was a large spacious pub with an impressive horseshoe-shaped bar and three real ales to choose from including Purity Mad Goose.

At this point people started to drift away, some to visit the nearby Camden Town Brewery. Some of the group headed for a the

Southampton Arms a very well known real ale pub in Kentish Town, which was very busy by this time of the day but the range of eight real ales and eight real ciders provided a fitting climax.



Interior of Quinns

> SPOTTED

Whilst out & about >



The Spread Eagle & Tapping The Admiral





> SWAN SONG ARTICLE FROM REGIONAL DIRECTOR NICK BOLEY

Off to the land of Greene King to hang up his boots >

This is likely to be my last article in my role as CAMRA's Central Southern Regional Director. After over 25 years living in Bracknell, and with my imminent retirement, I am taking the plunge and we are moving to pastures new. We are in the process of buying a house in Bury St Edmunds, Suffolk (no Greene King jokes, please) and with a good following wind should be moving away from Berkshire in the Spring. I will have to stand down as Regional Director, but I hope to stay very active within CAMRA to keep me occupied in my retirement and I am standing as a candidate for the National Executive at the Members' Weekend in Liverpool in April. The support of all members in the area will be welcomed to get me over the line in the election.

It has been a privilege to be the RD in this region, and the support of all branches has made it a pleasure. Talking to other RDs I realise how lucky I am to be part of this region. I hope my successor as RD has the same support.

I attended the recent National Executive/Regional Directors (NERDs) weekend in Warwick, along with my deputy Dan Cane-Honeysett, where we had a very wide ranging discussion. The need to continue to apply for Asset of Community Value (ACV) status for our pubs was highlighted, particularly those cherished pubs that we do not wish to lose. The recent sale, and subsequent potential threat to, the Nag's Head in Reading, had brought this point home and I am pleased to see branches in the region increasing their efforts to get pubs listed and to help save one of our nation's most treasured assets – our pubs.

The Revitalisation project was one of the major discussion points in Warwick, and an excellent presentation by the project chairman, Michael Hardman, was a highlight of the weekend. We want all members to have their say on CAMRA's future, and so all members will be asked. There are also a number of consultation events in the region to which all members will be invited: Oxford (late April, midweek), Reading (late June, weekend) and Milton Keynes (early September, midweek). When the process is complete, we don't want any member complaining that they weren't consulted!

The other main talking point of the Warwick weekend was the Saturday evening trip organised by the West Midlands RD and the Heart of Warwickshire branch, where we were taken by bus to the delightful canal-side village of Long Itchington. There

are 6 pubs in the village and each year they collaborate to hold a beer festival. The local council want to stop this so we went to show our solidarity and support to the pubs, for whom the beer festival event is the difference between loss and profit for their businesses. However, the attempts by the bus driver to take his double decker (height 15'6") under a low railway bridge (14'6") made the trip more memorable. Reversing a double decker into a gate to a field off a minor road at night was a considerable feat.

I wrote last time about our Regional Pub of the Year (POTY). The next stage was to judge the 4 regional winners in the south and west. So, apart from the "Riser" we visited the Plough at Little London (Wessex POTY), near Basingstoke and less than 20 miles away, followed by the Bunch of Grapes in Pontypridd, South Wales (Wales POTY) and the Sandford Park Alehouse in Cheltenham (South West POTY). These were all great pubs, and the voting was close with the Sandford Park Alehouse pipping the Rising Sun to go forward. The Sandford was a controversial selection as South West POTY, as it was chosen ahead of the current National POTY, the wonderful Salutation at Ham. These two pubs are chalk and cheese, but both exceptional and we thoroughly enjoyed our evening there with great beer, an excellent and friendly atmosphere and exceptional service. The availability of such beers as Tiny Rebel Cwtch (Champion Beer of Britain), Oakham Citra and Bristol Beer Factory Independence in top condition only enhanced this. A worthy finalist and your RD (and his long-suffering wife) heartily recommend you visit this pub.

I chaired a TAG (Technical Advisory Group) meeting in October in Norwich, which is definitely not as convenient a location as the last meeting in Bracknell. However, being in a meeting room within the Norwich Beer Festival did compensate. Our discussions covered how to explain the pros and cons of cask beer served from KeyKegs (an article appeared subsequently in What's Brewing), and whether we could technically define craft beer. The answer is we couldn't, as we agreed it is a marketing term which is probably designed to get drinkers to part with more of their hard-earned cash, but we will be developing a list of attributes which a drinker should expect to find in something labelled as "craft beer".

Dot, Janet & Kevin welcome you to

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> CAMPAIGNER OF THE YEAR NOMINATION FROM THE SLOUGH, WINDSOR & MAIDENHEAD BRANCH

At CAMRA's Members' weekend in April we will keep our fingers crossed that Mark crosses the line first: here's our submission >

I first met Mark Newcombe when he had established a Maidenhead based Action Group to prevent the conversion of his local pub, The Golden Harp, to a Tesco Express store. Little did he realize that his actions would ultimately influence government policy resulting in shaping the listing of pubs as Assets of Community Value (ACV) as we know it today.

A life long real ale drinker, Mark encouraged residents to get involved and established an e-petition calling on government to protect pubs by changing planning laws. The 'Save our pubs and change the planning laws' petition was recognised by CAMRA and very quickly reached 10,000 signatures requiring a formal response from the Department of Communities and Local Government.

Subsequently, Early Day Motion 208 resulted in more than 100 MPs supporting the need for planning permission prior to demolition and change of use of pub buildings. Although this did not become law, in April 2015 the nomination or listing of a pub as an ACV now means developers must seek planning permission if they want to change its use or demolish it.

With this increased protection CAMRA are campaigning to increase the number of ACV pubs to 3,000 by the end of this year! Sadly, The Golden Harp has been 'converted' but this has accelerated branch activity to nominate pubs seen as Community Assets.

In the relatively short time Mark has been a CAMRA member he has contributed to the running of our branch,

and currently responsible for coordinating the listing of pubs as well as branch contact. He is also a regular contributor to the branch magazine and an active volunteer with our local beer festival, having taken on the role of Entertainments Manager. At this year's event Mark is our Cooling Manager, having attended the course at HQ.

In summary, Mark is an effective local Campaigner and looks set to make a major contribution in the running of our branch.



> GREAT BRITISH BEER FESTIVAL 2016

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Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

Signature _____ Date _____

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.

If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd. will notify you 10 working days in advance of your account being debited or as otherwise agreed.

If you request The Campaign for Real Ale Ltd. to collect a payment, confirmation of the amount and date will be given to you at the time of the request.

If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd. or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society. If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd. 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.

GOOD BEER GUIDE 2016...

The Campaign for Real Ale's (CAMRA) best-selling beer and pub guide is back for 2016. Fully updated with the input of CAMRA's 170,000 -plus members, the Guide is indispensable for beer and pub lovers young and old.

Buying the book directly from CAMRA helps us campaign to support and protect real ale, real cider & real perry, and pubs & pub-goers.

The new Guide will be published in September 2015. you can order a copy now (details below)

HOW TO ORDER

Post: Complete the form on this page and send to: CAMRA, 230 Hatfield Road, St Albans AL1 4LW

Phone: To order by credit card please phone 01727 867201 during office hours

Online: Please visit <https://shop.camra.org.uk>

Your details (please complete in BLOCK CAPITALS)

I wish to buy the 2016 Good Beer Guide for £11 (CAMRA Members only) plus p&p

I wish to buy the 2016 Good Beer Guide for £16.99 plus p&p

Postal Charges†
UK £2.50
EU £7.00
Rest of the World £10.00

Name _____

Address _____
_____ Postcode _____

Phone Number _____ CAMRA Membership Number _____

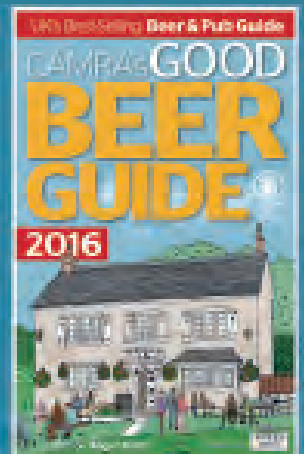
I wish to pay by cheque (payable to CAMRA). Please remember to add postal charges to all orders.

Please charge my Credit/Debit card. Please note that we are unable to accept payments via American Express.

Card Number _____

Expiry Date _____ ISBN Number (last 3 numbers on reverse of card) _____

Name of cardholder _____ Signature _____



*Further discounts available at www.camra.org.uk/shop

†Please note postal charges stated apply to orders for one copy of the Good Beer Guide 2016 only (Full details available at www.camra.org.uk/shop)

RISING SUN@ HURLEY

Trevor, Lisa and the Team welcome you to visit the newly refurbished, bright & airy Rising Sun in Hurley

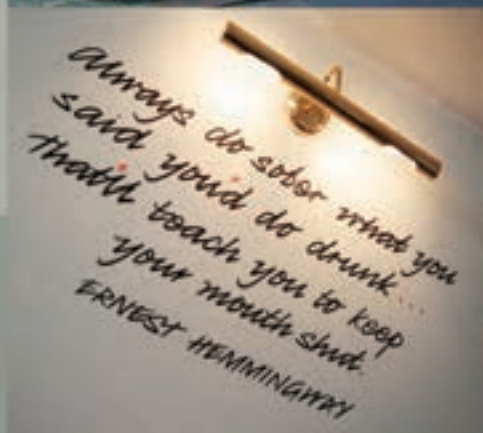
We've been awarded a Cask Marque for our real ales. Come and see why and enjoy our four ever-changing local ales. We also have a large selection of fine wines.

We offer home cooked traditional pub food, make sure to check out our Daily Specials Board. Our delicious Sunday Lunches are known as 'the best in the area'.

Log Fire | Beer Garden | Dogs Welcome
Car Park | Outside Smoking Area

HIGH STREET, HURLEY
MAIDENHEAD, BERKSHIRE SL6 5LT
01628 825 733
RISINGSUNHURLEY.CO.UK

NEWLY REFURBISHED



BAR OPENING TIMES

Mon - Thurs: 12pm - 11pm

Fri & Sat: 12pm - 12am

Sun: 10am - 10.30pm

FOOD SERVICE

Mon - Sat: 12pm - 3pm / 6pm - 9pm

Sun: 12 noon - 4pm



NEWBURY RACECOURSE PRESENTS



Dubai Duty Free

SPRING TRIALS WEEKEND

FRIDAY 15 & SATURDAY 16 APRIL



CAMRA DISCOUNT

HALF PRICE GRANDSTAND TICKETS FOR CAMRA MEMBERS.
CALL OR INSERT PROMO CODE CAMRA2016 ONLINE*

01635 40015

newburyracecourse.co.uk

*Applies to full price 'Grandstand' tickets only. Discount not available with any other offer. Offer ends midnight on 11 April.



NEWBURY
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