

# camra angle

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

**FREE**

Please  
take one

camra angle

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

Issue 41 - Winter 2015 | [www.swmcamra.org.uk](http://www.swmcamra.org.uk)



## Inside...

### > LOVE YOUR LOCAL?

Then nominate it as an Asset of Community Value (ACV).

### > 100th MICROPUB OPENS IN KENT

Open one in our area before someone else does!

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

# THE BEAR



## CHRISTMAS WALK IN MENU

Available 16th  
November -  
23rd December

## JANUARY SALE

5th - 28th January 2016

*Tightening the purse strings after Christmas?  
Enjoy fantastic discounts on your favourite  
wines, beers, lagers and food.*

*Range of traditional ciders available*

## FAMOUS FOR CRAFT

We are now stocking an excellent range of craft beers  
*Come on down and give them a go!*

## QUALITY ALES AT WETHERSPOON

*Featuring great ales from Local Micro Breweries including:*



**BINGHAMS**  
— BREWERY —



### CAMRA MEMBER DISCOUNT

Receive 20% discount on food when showing  
your valid CAMRA Membership Card.

Opening Times:

Monday - Thursday: 0800 - Midnight

Friday - Saturday: 0800 - 0100

Sunday: 0800 - 2300

### THE BEAR

8-10 High Street

Maidenhead

Berkshire

SL6 1QJ

01628 763030



# wetherspoon

### EDITOR

Allan Willoughby  
 editor@camraangle.com

### ADVERTISING

Capital Media Group  
 Tel: 01628 203 203  
 advertising@camraangle.com

### CONTRIBUTORS

Alan Molloy, Allan Willoughby, Delia Allott,  
 Greg Davies, Kevin Phillips, Mark Newcombe,  
 Michele Needleman, Nick Boley  
 & Alasdair Donaldson

### IMPORTANT CONTACTS

Campaign for Real Ale Ltd.  
 230 Hatfield Road  
 St. Albans  
 Hertfordshire, AL1 4LW  
 Tel: 01727 867 201  
 Email: camra@camra.org.uk  
 www.camra.org.uk

Trading Standards  
 www.tradingstandards.co.uk  
 or ask at your local council

### ADVERTISING RATES

Full Page: £225.00+vat  
 Half page: £125.00+vat  
 Quarter page: £65.00+vat

Book all four editions and receive  
 a further 10% discount. Free design.  
 Call today on 01628 203 203 to book

### CIRCULATION

Circulation: 5,000 copies  
 Estimated Readership: 6,000  
 Distributed to pubs and other outlets  
 in Slough, Windsor & Maidenhead.  
 Published quarterly  
 Printed on a 135gsm silk

### PUBLISHED BY

Capital Media Midlands Ltd.  
 First Floor, Central Buildings, Middle Gate,  
 Newark, Nottinghamshire, NG24 1AG  
 Tel: 01628 203 203  
 Email: hello@choose.capital  
 www.choose.capital

© Copyright 2015 Capital Media Midlands Ltd  
 and CAMRA Slough, Windsor  
 & Maidenhead.

All Rights Reserved.

CAMRA Angle is published by Capital  
 Media on behalf of the Slough, Windsor  
 & Maidenhead Branch of the Campaign  
 for Real Ale. The views expressed in  
 this publication are those of individual  
 contributors, and not necessarily those of  
 the publisher, the Editor, the branch or of the  
 Campaign for Real Ale or Capital Media.

The stocking and supply of and advertising  
 in CAMRA Angle does not imply CAMRA  
 approval of the outlet concerned.

Printed by Capital Media Group.  
 Please recycle.



## > FROM THE EDITOR

Our branch is taking a proactive approach to securing the protection of our pubs by listing as many pubs as possible as Assets of Community Value (ACV). In this issue we show the steps necessary to present the case to your Local Authority with a live example of The Star & Garter in Colnbrook's application to Slough Council.

### 10 REASONS WHY AN ACV LISTING BENEFITS YOUR PUB.

1. Pubs sold as going concerns are not subject to the moratorium. So there is no delay in cases where the purchaser fully intends to keep the pub open.
2. The initial moratorium is just 6 weeks which is much shorter than the time it usually takes to find a buyer and for solicitors to complete a sale. The moratorium is only extended to 6 months if a community group expresses an interest in buying the pub. A sale to the community can take place within the 6 months.
3. 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. This can be used to promote the pub to customers and with correct marketing can increase trade.
4. If a licensee is looking to sell their pub they might be able to save on agent's fees by selling direct to the community. ACV's provide access to a group of people who may wish to purchase the pub.
5. ACV status can prevent a pubco selling a pub to a property developer without the tenant or manager being informed. A tenant would have the opportunity to bid for the pub themselves. For example, THE NAGS HEAD, READING, an award winning CAMRA pub owned by Admiral Taverns has been put up for sale without the licensees knowing. 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"
6. ACV status can start a conversation between the licensee and the community group who have the opportunity to work together to increase business.
7. ACV status may help a licensee when applying to alter licensing hours or applying for planning permission to extend a pub to increase viability. This is because the ACV status provides evidence that the pub is valued and supported by the community.
8. CAMRA are campaigning for ACV pubs to be given enhanced support by Councils and Government. One of the ideas we are pursuing is the extension of business rate relief for pubs listed as ACVs which would save licensees money.
9. ACV status can be used to secure valuable positive publicity in local media.
10. CAMRA will be producing a welcome pack for pubs awarded ACV status. This will include a certificate and window sticker.

CAMRA's online service to help branches make ACV pub nominations has had a successful launch. Since July more than 500 requests for ACV nomination assistance have been made using the system. And this means CAMRA is on the way to achieving its target of having 3,000 pubs listed as ACVs by the end of next year, with around 900 already made. This move is backed by Pubs Minister Marcus Jones, but there is still much work to be done.

The 2015 election, surprisingly, has given us a Government with a clear mandate for the next 5 years and the new Labour Party organisation seems unlikely to alter the status quo. So CAMRA will be campaigning to do everything possible to support a thriving pub sector. With the festive season now underway, remember that January is traditionally the toughest month for pubs, with credit card bills looming on the horizon. Enjoy those Winter Warmer ales and roaring log fires, and, on behalf of the 40 year old Slough, Windsor & Maidenhead branch we wish you a healthy and happy New Year.

Cheers!

**Allan Willoughby**  
 Editor



## > HELPERS' TRIP TO PARADIGM BREWERY, MALT THE BREWERY & MORE

Beer Festival volunteers' day out to Beer of the Festival winners >

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 and joint runners-up. BAD KITTY from Brass Castle and CONQUEROR from our very own Windsor & Eton Brewery took the top slots and SUMMER NIGHTS from Malt The Brewery and LOW HANGING FRUIT from Paradigm Brewery took the runner-up places.

So to thank our volunteers for their hard work during the festival, the organising team decided to coordinate presenting the awards for festival winners with a helpers' trip to the joint runners-up, Paradigm Brewery and Malt The Brewery. A second trip to joint winner Windsor & Eton Brewery took place just before this mag left the printers. As nice as it would have been to visit the other joint winner, Brass Castle, the organisers thought that a near on 500 mile round trip might test physiques of our helpers: in other words, we couldn't afford

a coach with a toilet!

The coach began its journey from Slough railway station at 11 in the morning destined for the 40 minute journey to Paradigm

Brewery in Sarratt, near Rickmansworth. Tucked away behind some modern bungalows, it occupies a unit on Green End Farm, a former pig farm. Owners Neil Hodges and Rob Atkinson gave us a great reception and treated us to generous samplings of several of their beers, as well as a tour of the brewery plant. Both owners live locally and seem to be having fun, after turning their backs on the world of big business, obviously content to be led by their passion for real ale.

Then back to the coach and on to Malt The Brewery to celebrate the other festival joint runner-up beer, Summer Nights. The brewery has been awarded Best Microbrewery Award 2015 in Buckinghamshire. Nestled in the Chiltern Hills at Prestwood, near Great Missenden, it was set up 3 years ago in an old milk bottling hall at Collings Hanger Farm. Owners Nick & Jenny Watson looked after us giving us a detailed tour of this 10 barrel plant. Several of their beers were sampled accompanied by local gala pork pie. The brewery has installed a tasting bar overlooking the brewing area to serve the community beer and locally produced food. By this time we are getting a taste for the beer.

On to our final stop. It's the serial Good Beer Guide pub The Land of Liberty, Peace & Plenty, back in Rickmansworth. It's a Free House run by Gill & Martin. The building is a traditional style single bar pub, which was built in the 1820's and served as the local beer shop. It became a pub with 3 rooms in the late 19th Century, and has had various improvements made over the years. The range of ales is very impressive and, judging

by the number of different CAMRA branch mags spread around the pub, it receives beer lovers from all over the country. We were warned that the pub was pretty busy as the Rugby World Cup was on (better forget that, eh England!), so we phoned ahead and placed our first order...you try pouring 30 plus pints to thirsty punters!

The coach returned to Slough at 8 in the evening where most of the incumbents retired to The Moon & Spoon pub.



# THE PERSEVERANCE



4 Quality Cask Conditioned Ales  
Regular Beer Festivals  
Home Cooked Food  
Live Music - Every Sunday  
from 4pm  
Walkers & Dogs Welcome  
Open Fires  
Beautiful Beer Garden

## PIE & PORTER FESTIVAL

8th - 10th January 2016



THE SIGN OF A GREAT PINT  
INDEPENDENTLY INSPECTED



2 High Street | Wraysbury | TW19 5DB | 01784 482 375 | [www.ThePercy.co.uk](http://www.ThePercy.co.uk)



real ale  
10TH ANNIVERSARY 2005-2015

## 12 CRAFT BEERS OF CHRISTMAS

£39.95 - INCLUDES GIFT CASE & TASTING NOTES

SHOP: 371 RICHMOND ROAD, TWICKENHAM TW1 2EF

0208 892 3710 REALALE.COM



OPEN 7 DAYS: SUN-MON 12PM-8PM, TUE-FRI 10AM-9PM, SAT 10AM-9PM



# > BREWERIES, BREWERIES EVERYWHERE BUT NOT A DROP TO DRINK!

Alan Molloy details 4 new Microbreweries, only 1396 or so to go! >

A while ago I thought I should try and visit some of the many micro-breweries that are springing up all over the country to see how they are surviving. Recently, my copy of the 2016 Good Beer Guide (GBG) fell through my letterbox and in looking at the Breweries section I discovered there are now more than 1,400 breweries in the UK. This is the highest number since the war. In fact, 204 breweries have set up in the last year alone. However, pubs are still closing at an alarming rate, 29 a week, and if this goes on, where are we going to drink all these wonderful beers? In addition, the large pubcos restrict the beers their landlords can sell by negotiating large discounts on national brands, so they can make even more money from a limited beer choice. Anyway, that's enough of my ramblings. Let's move on to the subject of this article – micro-breweries.

2013 on a 10 barrel plant. The company logo features the mantle, the molten layer immediately below the earth's crust. Initially they used their skills to brew traditional beers for the local market, but they have now branched out into New World hops to extend their portfolio. Their core beers are, in addition to MOHO: Rock Steady, a golden session ale; Cwrw Teifi, a best bitter; and Dark Heart, an excellent porter. Pubs throughout South & West Wales are supplied direct, with selected wholesalers delivering further afield. Bottled ales are available online from The Real Ale Company as well as off-sales at the brewery. They also stock local cider and Belgian beers. Therefore, in the two years they have been going, the business is doing well, due to the fact there are a lot of local pubs owned by locals who stock local beer. There are no pubcos in this area because property prices don't attract investors.

## MANTLE BREWERY

In September we were on holiday in West Wales and discovered MOHO (4.3%) from Mantle Brewery, a robust and aromatic Welsh Pale Ale, finely balanced and with a full flavour. I looked them up in the GBG and found out they were based in Cardigan, only 27 miles away from where we were staying. We drove over one day after phoning ahead to meet Ian and Dominique Kimber, the owners. They started brewing in August



Nabtk Brewery



## BLUESTONE BREWING COMPANY

Simon and his daughter Amy run this family business, established in 2013, on a working organic hill farm in the Preseli Hills, just south of Cardigan, within the Pembrokeshire Coast National Park. A 10-barrel brewery was installed in a renovated 200-year-old stone barn, which also



Bluestone Brewing Company





doubles as a cold store and office. The brewery uses water from a private supply which filters down through the Preseli Hills, providing very high quality water for brewing. Again, their market is supplying numerous local

outlets as well as wholesaling around the UK. The unique factor here is the opening, in June this year, of a visitor & music venue, which is open daily.

The beers we tasted were Bedrock Blonde, an introductory ale for lager drinkers, and an excellent best bitter, Rockhopper, amber in colour and hopped with Bramling Cross and Chinook.



Billericay Brewing Company

## BILLERICAY BREWING COMPANY

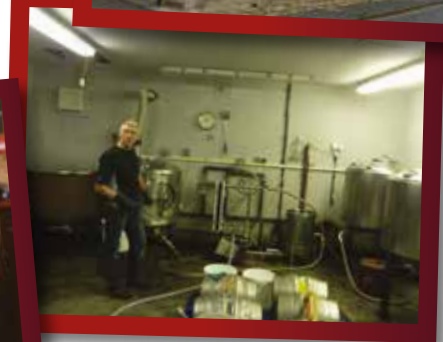
I was in Billericay with Michele visiting an old friend of hers, so had to pop into the Billericay Brewing Co. which opened at their present site in January 2014. They have a range of 6 permanent beers (Zeppelin, Blonde, Dickie, "A Mild With No Name", Chapel Street Porter and Mayflower Gold). Trevor, the owner and brewer, said that his unique selling point is their micropub and beer shop next door that sells all their beers. Check it out on [twitter.com/EssexMicropub](https://twitter.com/EssexMicropub). The micropub also stocks 100+ bottled beers from most other Essex breweries

and some of the exciting new London breweries. In addition, they stock Essex ciders and wines, and other local products.

## BARROWDEN BREWERY

While staying near Rutland Water we came across the Exeter Arms on one of our walks.

It's located at Barrowden in Rutland. Martin Allsopp, the landlord and brewer, explained that he wanted a change in his life and bought the pub and brewery in 2005. The brewery is situated in a stone barn at the back of the Exeter Arms which sells his beers. He has since enhanced the beer range and has won awards at local CAMRA festivals. However, he is not interested in expanding and just concentrates on supplying his pub, giving it a unique selling point – the only pub where you can drink his beers outside of CAMRA festivals.



Barrowden Brewery



# THE acre

PUB & RESTAURANT

*Situated in the heart of Windsor town centre, The Acre is all you would expect from a 'proper pub' with cask ales, great wines, a warm friendly atmosphere and more.*

Donnelly House, Victoria Street,  
Windsor, Berks. SL4 1EN  
Tel: 01753 841083  
[www.theacrewindsor.com](http://www.theacrewindsor.com)



**15% DISCOUNT ON EAT-IN MEALS FOR ADVANTAGE CARD HOLDERS**

**TOP CLASS LIVE MUSIC ON SATURDAY NIGHTS (FREE ENTRY).**

**OUR GREEN ROOM WITH EXTRA LARGE SCREENS IS THE PERFECT PLACE FOR SPORTS FANS TO CATCH THE LATEST FIXTURES.**

A full SKY, BT and ESPN HD TV sports package ensures you won't miss that vital match and there's always darts and pub games to keep you amused.

**Lunches & Evening meals are served Tuesday to Friday. Saturday & Sunday lunches available.** Freshly made coffee (Cappuccino, Latte etc.) available all day.

*Our Function Room (with Bar) and Conference Room can be FREE to hire (conditions apply). We can also provide bespoke Buffets.*

*We have wheelchair access, baby changing and disabled facilities.*

*The Acre is also home to The Windsor & District Liberal Club, Strong Vibes, Power Plates and health & beauty salons.*

**CAMRA MEMBERS RECEIVE 20% DISCOUNT ON ALL DRINKS!**



## > WINDSOR'S OTHER BREWER

Kevin Phillips meets Sandy Kirkpatrick of Saviour Beers >

Although everyone has heard of the beers from Windsor and Eton Brewery, it may come as a surprise to many people that Windsor has another award winning commercial real ale brewer in the town.

I choose my words carefully here as although Saviour Beers are based in Windsor, they currently contract brew their excellent bottled real ales at Compass Brewery in Oxfordshire.

When I met with the owner Sandy Kirkpatrick he explained that he currently does not have the capital to fund his own brewery but has full control of all aspects of brewing his beers at Compass. The business is run from his home in Windsor from where he concentrates on growing and managing his expanding business.

Sandy is from a farming background in Dumfriesshire in Scotland and originally trained

as a structural engineer.

He has always been interested in beer but the spark that ignited his desire to move into brewing was a trip to Belgium in 2009 where he was inspired by sampling traditional farmhouse Saison beers. These are a family of light, dry, hoppy beers originally designed to refresh farm workers. They can also incorporate spices and wild yeast to give an extra dimension to the flavour. This style of beer also goes well with food and fitted well into the growing market for speciality beers in Britain.

Thus inspired, Sandy took the decision to leave engineering and in 2013 he set up Saviour Beers. Contract brewing was the most straightforward and cost effective way to enter the market and Sandy was able to maintain full control of recipe development and quality control by using Compass. The decision was also taken not to filter or fine the beers in order to retain their complex flavours.



The quality of Saviour's beers has not gone unrecognised and in September 2015 they were crowned Small Artisan Producer of the Year by The Guild of Fine Foods at the annual Great Taste Awards. At the Royal Garden Hotel in London, they received the 'Golden Fork' in front of 300 guests from the world of fine food. In addition, Sparkling Beer was awarded 3 gold stars and placed in the top 50 products with Blonde and Dubbel winning 1 gold star each. Further honours could be on the horizon as Saison and Sparkling Beer have been short listed at this year's Quality Drinks Awards.





What of the future for Sandy and his company? He told me that the awards have given him huge confidence to push forward and continue with his strategy of producing high quality Saison beers. In terms of the marketplace, the focus would be increasing the distribution of his bottled beers in beer retailers, pubs and bars as well as restaurants and hotels. The beer is available in a number of restaurants in our branch area including the Michelin starred Hinds Head at Bray. If you fancy buying a few bottles to take home, your best bet is probably the Eton Bridge Wine Company on Eton High Street.

I also asked Sandy about whether he would consider brewing cask beer. He said that this could be a possibility for beer festivals but at the moment this was unlikely for pubs. With overall pub numbers in decline and a growing number of breweries who want to supply them, his future market was likely to be in high quality bottled beer.

As a keen drinker of bottled real ale, I said that was fine with me although if Savour ever made it into cask for a Beer Festival I would definitely be first in the queue.

### BEERS CURRENTLY BREWED ARE:

**Blonde:** Well hopped with orange peel added to the boil. It has a citrus and fruity aroma combined with an assertive bitterness and dry finish.

**Saison:** Aroma of yeast spices and lemongrass. The traditional amber colour and slight sweetness comes from crystal malt and is balanced by rounded hop bitterness.

**Dubbel:** Uses five speciality malts with just enough hops for balance. An aroma of burnt caramel and dark fruits give way to a rich and slightly dry malt finish.

**Sparkling Beer:** A unique beer using champagne style production methods. It is then packaged and corked in 750ml bottles where it matures for 100 days. Rich and smooth tasting with hints of caramel.

### > FOLLOW US & LIKE US ON SOCIAL MEDIA

 @swmcamra

 Slough, Windsor & Maidenhead CAMRA

[webrew.co.uk](http://webrew.co.uk)

We wish you **a merry Christmas**  
 We wish you **a merry Christmas**  
 We wish you **a merry Christmas**  
 And **A Better Glass of Beer**



**MANDARIN**  
CHRISTMAS ALE



**GUARDSMAN**  
OAK CRAFTED  
*Best Bitter*  
ABV. 4.2% VOL

# > LOCAL NEWS



## Star & Garter closes its doors after 175 years >



Colnbrook's history has long been intertwined with its pubs, and the loss of more than half of the ancient coaching inns has been a huge loss to the village in recent decades. The current grade II listed building was erected in the late 17th or early 18th centuries but underwent significant modifications in the 19th century. A pub is said to have operated on the site for over 500 years.

Husband and wife team Phil and Val took over the Grade II listed pub in the Colnbrook conservation area only last June but owners Wellington Pub Company have decided to sell the pub through property agents Fleurets for around £400,000.

The local CAMRA branch have applied to Slough Council to list the pub as an Asset of Community Value (as an aside Slough is yet to list anything as an ACV...very sad!) In this issue we have dedicated our centre pages to illustrate how straightforward this process is and, as a result, hope that many more of our precious pubs will be saved from the hands of greedy developers.

See page 20 for ACV information.

**STOP PRESS...** 'The One Hundredth British Micropub has opened in Dover, Kent. Licensee's Debbie & Keith Lane have opened The Lanes in Worthington Street, serving English & Kentish wines, ciders & real ales at real good prices.

## Ascot 2015 Beer Festival - Successful Once Again >



On Friday 2nd and Saturday 3rd October 2015 the Ninth Ascot Racecourse Beer Festival exhibited over 280 real ales, ciders and perries predominantly from local craft brewers. The festival, which combines the best of horse racing with real ale is organised by neighbouring CAMRA branch, Berkshire South-East. This year's festival was a great success, with the vast majority of beers and ciders selling out by the end. Hedgedog brewery was voted by the public as 2015 Beer of the Festival. Congratulations go to Marc and Andrew on this fine achievement, which bodes very positively for this recently opened local brewery. Next year's festival will be on Friday 30th September and Saturday 1st October.



**STOP PRESS...** Nick, Sarah and the team at The Perseverance, Wraysbury High Street look forward to welcoming you to their 2nd Pie and Porter Festival. Put 8th-10th January in your diary to wash away those post Christmas blues!

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

Mark Carter, Social Secretary, invites you to join The Hedgerley Real Ale Ramble >

The Hedgerley Real Ale Ramble has been held for many years on a quarterly basis and is a great way to keep fit and enjoy some excellent beers and good company at the same time. The walk covers about 8 miles and takes in four of the area's best real ale pubs - **The Blackwood Arms** at Littleworth Common, **The Jolly Woodman** also at Littleworth Common (weather allowing at this pub), **The Royal Standard** at Wooburn Common and **The White Horse** in Hedgerley (in that order).

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

Between them these pubs have around 25 different real ales for our thirsty walkers to savour, more than enough to keep anyone happy!

The next Hedgerley Real Ale Ramble will take place on **Sunday 13th December**. All are welcome, please call Mark the walk leader on 01753-534777 if you have any queries and to reserve a dining place, as the Standard does get very busy on Sunday lunchtimes. Come and join us!





## Bridge House, Paley Street reopens >

After being closed for more than a year we are pleased to announce that this beautiful rural pub has been fully refurbished and is, once again, open for business.

The landlord is Jamie Sears, lately of The Belgian Arms in Holyport. Hopefully, by the time you will visit, the power supplying the pub will have been restored after builders chopped through the lighting cables!

## All change at the Maidenhead Conservative Club >

Brian and Lorraine Dodd commenced work in the licensed trade in 1985 as full time Stewards of an ex-servicemen's club. Following this they owned and operated a private members' club in Hexham, selling it as a going concern in 1999 to purchase the leasehold of a public house. This led to a further successful time in the refurbishment and revival of other 'run down' public houses. Having a desire to move 'south' and look for a further challenge, they sold up in 2014 in order to look for pastures new.



Maidenhead Conservative Club was fortunate that they applied for and accepted the role of Stewards of the Club and have now settled in to look after the membership with considerable care and attention. The real ales have not suffered in quality as a result of this change of stewardship and it is Brian's intention to further promote the cause of 'real ales'.

**STOP PRESS...** The Foresters, Cox Green, Maidenhead, a Punch Taverns pub, has suddenly closed

## 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

## Opening of Queen Charlotte delayed >

Bumped into John Perry, the soon to be Manager of the totally gutted & refurbished QC, Windsor, only to learn progress had been halted due to the discovery of human bones during excavation. Sited next to a church, the archeologists were called in and concluded the pub was once alongside the church graveyard. The work has now recommenced and the pub is now scheduled to open at the end of November.



## > 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 >

- December 9th - Cricketers, Littlewick Green
- January 13th - Rose, Maidenhead
- February 10th - Shepherds Hut, Eton Wick

## Branch Social @ The Bear >

JD Wetherspoon held their familiar Autumn Real Ale Festival in the second half of October, showcasing a number of ales that you would have difficulty locating anywhere else.

In our branch area we have 5 JDW boozers so Social Secretary, Mark Carter, organised a branch social in Maidenhead kicking off at The Bear. Pub Manager Carys and deputy Tim joined the crew for a pleasant afternoon session. Several members then converged on The Greyhound where a number of different ales were discovered. Mark organises a number of 'get togethers' throughout the year, sending out details by email, including the Hedgerley Ramble, detailed elsewhere in this mag (December's Ramble will be the 40th, covering the last 10 years!).



Details of the 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

# > LOCAL NEWS

## MAIDENHEAD BEER & CIDER FESTIVAL 2016

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

### Datchet Beer Festival sells out >

The Festival was once again a great success, with tickets for the evening session selling out 7 weeks before the event which was held on 10 October.

David Smith who helps organise the event told CAMRA Angle: "Each year we try to improve on the event which we do for charity and thoroughly enjoy organising. The afternoon session is kept as a civilised and very friendly afternoon drink experience and the evening we have a band and party

atmosphere, two very distinct sessions but both seem to go down very well.

"This year's festival included beer from Rebellion, Vale, Malt the Brewer, Thurstons, Weird Beard, Siren Craft, Windsor & Eton, West Berkshire and Hedgedog with cider and perry from Tutts Clump.

"As much as possible we try to ensure there is a good range of flavour and beer varieties and the afternoon third pint glasses in a paddle helped many taste all 24 ales. We have great fun visiting other beer festivals and pubs coming up with our list and it was great to have good positive feedback on many of the beers chosen this year.

"With the increasing popularity of craft beer and new micro breweries Datchet Beer festival attracted people from far and wide, particularly along the train route from Datchet to Waterloo which we were very surprised at. Next year will be our 7th festival and we are considering doing a Friday also, so keep your eyes peeled for the dates and it would be great to see you along."

### STOP PRESS... LONDON PUB CRAWL, SAT 23rd JAN

Regional London pub crawl, organised by your local CAMRA region. Details to follow on the branch website when available.

## 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, our CENTRAL SOUTHERN Regional Director, Nick Boley, would like to hear from anyone interested in the following positions.

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

For job spec & details email: nick.boleyn@btinternet.com

### Horse & Groom reopens after refurb >

There are now 4 real ale pubs within spitting distance of Windsor Castle, with the newly reopened Horse & Groom the closest!

As you can see there are now 6 to choose from and the interior has been improved dramatically. Gillian, who also runs The Watermans Arms in Eton has put a new team in place and is well versed with real ale standards.

### Windsor first Craft Beer Festival >

Windsor & Eton Brewery held its first Craft Beer Festival in its brewery on 19th & 20th September. A great selection of WEBrew and Uprising Brewery beers as well as beers and ciders from around

the country were available, amounting to more than 30 in total. With the modest entry price of £3 a bespoke festival glass was included. All festival proceeds went to Alexander Divine Children's Hospice. Congratulations go to Paddy and his team on their successful inauguration.

**STOP PRESS...** In our last issue we reported that JD Wetherspoon had put The Windlesora, William St, Windsor up for sale. Manager Steve Clarke has moved just outside our area to The White House, Uxbridge, a Lloyds No. 1 bar. We wish Steve every success in his new venture. Deputy Liam takes over his place, lets hope that the rumours that the pub has been sold turn out to be false.

### > 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!





# the greyhound

- maidenhead -

**wetherspoon**

**NEW LINE OF  
FANTASTIC  
CRAFT  
BEERS NOW  
AVAILABLE!**



NEW MENU AVAILABLE NOW

**3 Permanent Real Ales:  
Abbot, Good Old Boy  
& Doom Bar *plus* 3 Guest  
Ales & Traditional  
Ciders**

- Awarded a Food Hygiene Rating of 5
- Broadcasts Live News (*muted*)
- Children Welcome
- Licensed Outside Area
- Music in the Evening
- TV Screens

86-92 Queen Street | Maidenhead | Berkshire | SL6 1HT | t. 01628 779410  
[www.jdwetherspoon.co.uk/home/pubs/the-greyhound-maidenhead](http://www.jdwetherspoon.co.uk/home/pubs/the-greyhound-maidenhead)

Opening Times - 7 DAYS A WEEK - Sun to Thurs - 8am to Midnight, Fri & Sat - 8am to 1am





Serving at the OktoberWest

# > BIER UND WÜRSTCHEN

Mark Newcombe goes all Germanic and needs no excuse to visit West Berks Brewery's OktoberWest >

In a recent Thursday night quiz at the Craufurd Arms the question was asked what is the Reinheitsgebot? Well, having recently been to Nuremberg for my brother's wedding, you would have thought I would have known the answer. However after a few pints of Good Old Boy my command of the German language tends to fade a little!

Reinheitsgebot, sometimes referred to as the "German Beer Purity Law", is the collective name for a series of regulations limiting the ingredients in beer to water, malted barley, hops and yeast in any bottom-fermented beer brewed in Germany.

If you ever find yourself in the beautiful walled city of Nuremberg I recommend you sign up for an underground cellar tour conducted by the Förderverein Nürnberger Felsengänge e.V.

Originally, these rock-cut cellars were used primarily for the making and storing of beer. In an ordinance of the Nuremberg town council dated November 11, 1380, it is decreed that anyone intending to brew and sell beer must have a cellar of his own, "ten feet long and sixteen feet wide."

With the introduction of mechanical refrigeration, the rock-cut cellars lost their significance as beer-storage facilities.

During the devastating air raids of World War II, many citizens of Nuremberg sought and

found shelter in these historic beer cellars.

The cellar tour ends in the charming Hausbrauerei Altstadtthof, a working brewery, where you are able to sample some of the traditional German beers as well as a tasty meal of bratwurst and sauerkraut.

The range of bars and restaurants in Nuremberg makes it a fantastic city to visit. My favourite bar is Brown Sugar Rock Bar near the main station, but if that's not your taste there are plenty of others to try.

The Germans really pride themselves in their brewing history and quality of their extensive range of beers, but is it as good as real ale? In my opinion the answer is a definitive NO.

As much as I enjoy drinking with my German friends and family, it gets to a point in the evening when all I want is a nice pint of real ale. I find lager too gassy and often find myself turning to a refreshing gin & tonic to finish the evening off.

What is the difference between ale and lager? The short answer is the yeast; lagers use an entirely different type of yeast during fermentation. Top-fermenting ale yeast ferments under warm conditions whilst bottom-fermenting lager yeast works best in cold conditions (see diagram).

Lager yeast was discovered by the Bavarians in the late 15th century and is thought to be a hybrid. Unlike ale yeast no "wild" lager yeast has ever been found in Europe and it needs humans to keep it alive. Cold tolerant strains are thought to have come from the New World possibly the forests of Patagonia in Argentina.

Back to the story; we also had a chance to attend the Nürnberger Volksfest where we set about sampling some fine local beers and delicacies. We also took the opportunity to try out some of the traditional rides and attractions at this award winning Franconian Fair.

It was a great wedding weekend, spent in the company of family and friends. On Sunday we flew back to Stansted and drove home to Maidenhead still with thoughts of bier und wurstchen.



Fermentation Diagram & Cellars under Nuremberg





Emily and Sarah sampling some of the beer in their festival steins.

As luck would have it, Will and Sarah from the Craufurd Arms, had arranged a mini-bus trip to the inaugural OktoberWest Bierfest organised by the West Berkshire Brewery (WBB) a week after we arrived back in England.

It was a glorious sunny day and a sell-out crowd of 600 beer lovers enjoyed a selection of imported Bavarian beers, the complete range of ales from WBB and the brewery's new Renegade Craft Beer range.

4000 pints were served in bespoke OktoberWest stein glasses and in true Bavarian style the lederhosen were out in force.

The atmosphere was buzzing and with live music and plenty to eat including (you guessed it - sausages) the hours flew by. Needless to say I didn't bother much with the lagers as West Berkshire brew some of my favourite ales including Good Old Boy and Dr Hexter's Healer.

After a thoroughly enjoyable day we boarded the bus and headed back to the Craufurd for a night cap. I certainly hope that won't be our last visit to the OktoberWest Bierfest as I believe that the West Berkshire Brewery is considering making it an annual event. ...watch this space.

The conclusion that I have come to after having

travelled to Germany and attended the OktoberWest Bierfest in the past few months is that I won't be hanging up my straight glass for a stein just yet. Myself, I like my real ale, bitter, brown and served at 12-14°C, but whatever your tippie is enjoy your pint. Cheers.

The brewery staff in festive mood!



# The Windlesora WINDSOR

A thoroughly modern pub situated within easy reach of Windsor town centre  
Serving Traditional Ales, Ciders & Lagers

OPEN  
8am till late

Now with 10 Real Ales (from £1.99)  
& 2 guest ciders (from £2.99)

**DON'T MISS..**

- Exclusive Local Brewery Tours & Ale Nights
- New American Craft Beer Imports

**CAMRA DISCOUNT**

CAMRA members entitled to **20% off food**  
when showing their CAMRA Membership Card



12 NEW  
BOTTLED  
CRAFT BEERS  
from £2.49  
\*\*\*

PINTS  
from  
£1.99



11 William Street, Windsor. Tel: 01753 754050

Follow us on Twitter @Windlesora1 for info & exclusive offers!

# Cater For You Ltd



Tel: 01494 511 950 email: info@cater4you.co.uk

**Suppliers of Plastic Glasses**  
and catering accessories including disposable,  
reusable and unbreakable plastic glasses.



On-line  
Ordering 24/7

Next Day Delivery  
Available

Based in High  
Wycombe, Bucks.

Use "CAMRA"  
coupon code to get  
a 5% discount.

[www.cater4you.co.uk](http://www.cater4you.co.uk)  
[www.cater4trade.co.uk](http://www.cater4trade.co.uk)

# PUB QUALITY BEER

## ...AT HOME

Drink Rebellion cask ale  
at home, fresh from the  
brewery shop

- Fresh beer, ready to drink
- 1 litre bottles up to 72 pint barrels
- Membership club with benefits including 10% OFF beer
- Fresh cider
- Local produce
- Over 300 worldwide wines
- Free glass hire



Shop opening hours:  
Mon-Sat 8am-7pm

Call **01628 476594**

Or visit our website:

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



@RebellionBeer



RebellionBeerCo



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



# THE GRENFELL — ARMS —

BEER - BED - BREAKFAST



FOR QUALITY, LOCALLY SOURCED FOOD & GREAT LOCAL ALES



WITH 8 REAL ALES AND  
STUNNING SELECTION OF CRAFT BEERS  
FROM THE UK & AROUND THE WORLD

NOW OPEN - Our newly refurbished Bed & Breakfast,  
Fabulous Beer Garden & Alfresco Dining Space

All rooms are en suite with double & twin rooms available  
call us directly for our best rates.



@grenfell  
arms

22 Oldfield Road | Maidenhead | West Berkshire | SL6 1TW  
T. 01628 620705 | [www.grenfellarmsmaidenhead.co.uk](http://www.grenfellarmsmaidenhead.co.uk)



fb.com/  
grenfellarms





# > MEET THE PUBLICAN

## THE ALMA, WINDSOR

Good Beer Guide debutante hosts 2016 book launch >

The Alma is just 10 minutes walk from Windsor town centre, tucked away in a charming Victorian red brick street. Established in 1901, this traditional British pub serving a range of beers, ales, wines and food – the size of the portions are legendary. Reputedly, the pub has the largest beer garden in Windsor, great for those hot and sunny days and evenings, should we see them!

For the very first time CAMRA members have voted with their feet and The Alma is in the 2016 guide...for the first time! So it was appropriate that the local CAMRA branch launched the new guide at the pub in early September. Licensee Helen McDonald has run the pub for just over 3 years and has made a big success of running it. From Nottingham, where they know a thing or two about ales and pubs, her background is very customer orientated, working for organisations such as Holiday Inn, Premier Inn and, more recently several years with the

Whitbread Group, supporting head office projects. Currently, in addition to running the pub, Helen is also involved with The Shepherds Hut in Eton Wick...a busy lady!

The pub has a real buzz about it and a lot of that is down to Helen's personality, its locals and being wet-lead. It's family friendly too, with a new play area to help keep the kids entertained. Last, but not least, the pub is dog friendly, and the most popular 'local' The Admiral lives there too! So go find the pub and help Helen and her team keep up the quality and consistency of their ales and get those CAMRA members scoring the beers.



'The Admiral', The Alma's resident dog

## > SPOTTED

Whilst out & about >

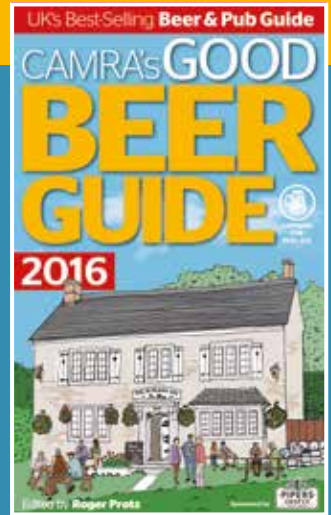


# GOOD BEER GUIDE 2016...AVAILABLE NOW!

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.



## 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 [www.camra.org.uk/shop](http://www.camra.org.uk/shop) \*Further discounts available by phone or visit [www.camra.org.uk/gbg](http://www.camra.org.uk/gbg)

†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](http://www.camra.org.uk/shop)

### 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 **£15.99 plus p&p**

**Postal Charges†**  
 UK £2.50  
 EU £7.50  
 Rest of the World £10.00

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

Name \_\_\_\_\_

Address \_\_\_\_\_

Postcode \_\_\_\_\_

Phone Number \_\_\_\_\_

CAMRA Membership Number \_\_\_\_\_

Card Number \_\_\_\_\_

Expiry Date \_\_\_\_\_ CSV Number \_\_\_\_\_  
(last 3 numbers on reverse of card)

Name of cardholder \_\_\_\_\_

Signature \_\_\_\_\_

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



**FRIDAY 1ST - SUNDAY 3RD APRIL**

at the **LIVERPOOL GUILD OF STUDENTS**

Register at : **CAMRAAGM.ORG.UK**

I would like to register (closing date for postal & online registration is Friday 20th March 2015). Return form to 230 Hatfield Road, St Albans, Hertfordshire, AL1 4LW

Membership # _____	Joint Membership # (if applicable) _____
First Name _____	First Name _____
Surname _____	Surname _____
Email _____	

If you would like to volunteer, please circle below to indicate when you would like to work. Your details will be passed on to the staffing officer and you will be contacted closer to the event.

Tue	Wed	Thur	Fri	Sat	Sun
AM	PM	AM	PM	AM	PM
AM	PM	AM	PM	AM	PM

**WHAT?PUB**  
 CAMRA CAMPAIGN FOR REAL ALE

**whatpub.com**  
 Featuring over 35,000 real ale pubs

- Over 96% of Britain's real ale pubs featured
- Information updated by thousands of CAMRA volunteers
- Created by CAMRA who produce the UK's best beer & pub guide

Thousands of pubs at your fingertips!

## > IMPLICATIONS FOR LICENSEES' PUBS BEING LISTED AS ACV

Tim Page, Chief Executive Officer of CAMRA >



I would like to set out very clearly what ACV (Asset of Community Value) status is, how it benefits those looking to run a successful pub, and to tackle a few of the misconceptions which seem to surround the legislation that provides pub-goers with the opportunity to award their local with this 'badge of honour'.

First of all, ACV status doesn't in any way affect a pub being sold

as a going concern. So if the owner, whether an individual, a pub company or a brewery wants to sell their pub as a business, with the intention of it remaining a pub, then ACV status does nothing to stop that happening.

What ACV status does do is protect pubs from being converted or demolished without planning permission. So if an ACV pub is not being sold as a going concern (ie. to remain a pub), or if the owner plans to demolish it, then the local community have six weeks to express an interest in buying it. If they do that, they then have up to six months to put a bid together. It's really that simple.

ACV status can only ever delay the sale of a pub by a maximum of six months, under the specific criteria outlined above, and only then if the community decide they would like to purchase it and put together a bid.

The bottom line is that if drinkers want their pub to remain a pub, then applying for it to be awarded ACV status is a prudent course of action – whether it appears to be under threat or not.

What's more, ACV status gives communities a way of saying 'we care what happens to this pub in the future', which is why CAMRA launched the 'This Pub Matters' window stickers in conjunction with the Pubs Minister Marcus Jones and the Department for Communities and Local Government. The campaign celebrates ACV status as a 'badge of honour', and is designed to raise the profile of the ACV initiative with pub-goers.

It is also crystal clear that the vast majority of licensees think being listed as an ACV benefits their business. When CAMRA surveyed every one of the UK's ACV-listed pubs in July this year, more than 85% of the respondents told us that the status benefitted their pub, with the same percentage saying their customers valued the pub being listed.

So I say this to licensees running a pub that has been given ACV status: be proud of it, wear it as a badge of honour. To those whose regulars are currently applying for their local to be listed: embrace it with both arms.

Gaining ACV status means your pub is truly valued by your local community. What could be better than that?



## > BEER DRINKERS NOW PREFER HALVES TO A FULL PINT

Great British Beer Festival survey suggests responsible drinking has arrived >

A survey revealed 34% of people would rather drink their favourite tittle from a half pint glass.

Comparatively, only a quarter use a pint glass, the same number as those who drink from a third of a pint glass, according to the study by the Campaign for Real Ale (CAMRA).

CAMRA said the trend shows people are now drinking less but are more adventurous when sampling different beers.

Tim Page, chief executive of CAMRA, said: "People are becoming more open to trying new beers and moving away from the mentality of drinking pint-after-pint of the same brew.

"Particularly for stronger, more full flavoured real-ales such as barley wines, or strong porters and stouts, a half or third of a pint is a much more sensible option and allows people to try a range of beers without drinking past their limits."

The survey of 2,000 people also revealed most drinkers try new beers at festivals or in pubs rather than at home.



The results were revealed during this year's Great British Beer Festival in London, where more than 200,000 pints were expected to be drunk by 50,000 beer lovers.

# > ASSET OF COMMUNITY VALUE FORMS

A real world example - The Star & Garter, Colnbrook >



## Appendix C – Nomination Form

Your details	
Parish/neighbourhood/ward	
Community Area	
Your Organisation	
Contact name	
Position held	
Address	
Postcode	
Telephone	
Email	

I confirm that all information provided is accurate and complete

Name	Alan Molloy
Signature	
Date	23/10/15

Please return your completed form to:

**The Head of Asset Management**  
 Slough Borough Council  
 51 Bath Road  
 Slough  
 SL1 3UF

## Appendix C – Nomination Form

<b>Ownership</b> Please state all the information you have on: (i) the names and current or last-known addresses of owners of the building, and (ii) the names and current or last-known addresses of all those holding a freehold or leasehold in the building;	Owned by the Wellington Pub Company PLC and recently sold by Fleurets. New owners unknown. Please see land registry documents attached.
---	---

<b>Community Value</b> Please state your reasons for thinking that Slough Borough Council should conclude that the building is of 'community value', having regard to the definition in the Localism Act 2011.	The pub has been closed for approx. 3 months, but before closing provided the following services which add to the social wellbeing and interests of the local community:
---	--

- Live music events were often hosted at the pub.
- The pub would advertise local events.
- There is a beer garden attached to the pub which is used and enjoyed by local people.
- The pub hosts regular quiz nights which brought the community together.
- Free Wi-Fi was available for customers.
- There is free parking available.
- The pub offered a dart board and board games.
- There are good transport links available to/from the pub – 81 bus.
- Groups met in the pub as space was made available for local community groups and charities to use.
- The pub provides other important local services to the community including employment opportunities for young people.

With the closing of the Star & Garter, Colnbrook only has one pub left Ye Olde George Inn owned by Punch Taverns.

## Appendix C – Nomination Form

<b>Eligibility to Nominate</b> Please provide evidence that you meet the definition of a community nominator as set out in the regulations (i.e. a Parish Council or voluntary or community body with a local connection).  If an unincorporated group please provide a list of 21 names on the local electoral register.  Please also demonstrate that you have the following: <ul style="list-style-type: none"> <li>o suitable skills and training;</li> <li>o a suitable management structure;</li> <li>o plans showing how you intend to develop the asset once taken over;</li> <li>o plans showing how you propose to run the asset in the long-term;</li> <li>o secure finance.</li> </ul>	CAMRA, the Campaign for Real Ale is an independent, voluntary organisation campaigning for real ale, community pubs and consumer rights.  The Slough, Windsor and Maidenhead Branch of CAMRA has 754 members and the following connections to the local area: <ul style="list-style-type: none"> <li>• The CAMRA Branch hosts a beer festival in the local area.</li> <li>• The Branch hosts meetings in local pubs in the local area.</li> <li>• The Branch nominates a local pub of the year in this area.</li> <li>• The Branch presents awards to pubs in the area.</li> <li>• The Branch runs campaigns to save local pubs in the area.</li> <li>• The Branch writes a local newsletter about pubs and campaigns in the area.</li> </ul>
---	---

Examples of an Asset of Nomination Form for the Star & Garter, Colnbrook

**Appendix C – Nomination Form**

The Localism Act 2011 has created the Assets of Community Value provision that gives voluntary or community bodies the opportunity nominate a publicly or privately owned asset to be listed as an Asset of Community Value. Acceptance of this nomination by the local authority could mean that once an asset owner chooses to sell their asset a moratorium period of up to 6 months could come into force. Within this period an asset owner would not be able to sell their asset. This period is designed to enable voluntary or community bodies' relevant time to raise funding to purchase the asset, ensuring the community value of it is maintained.

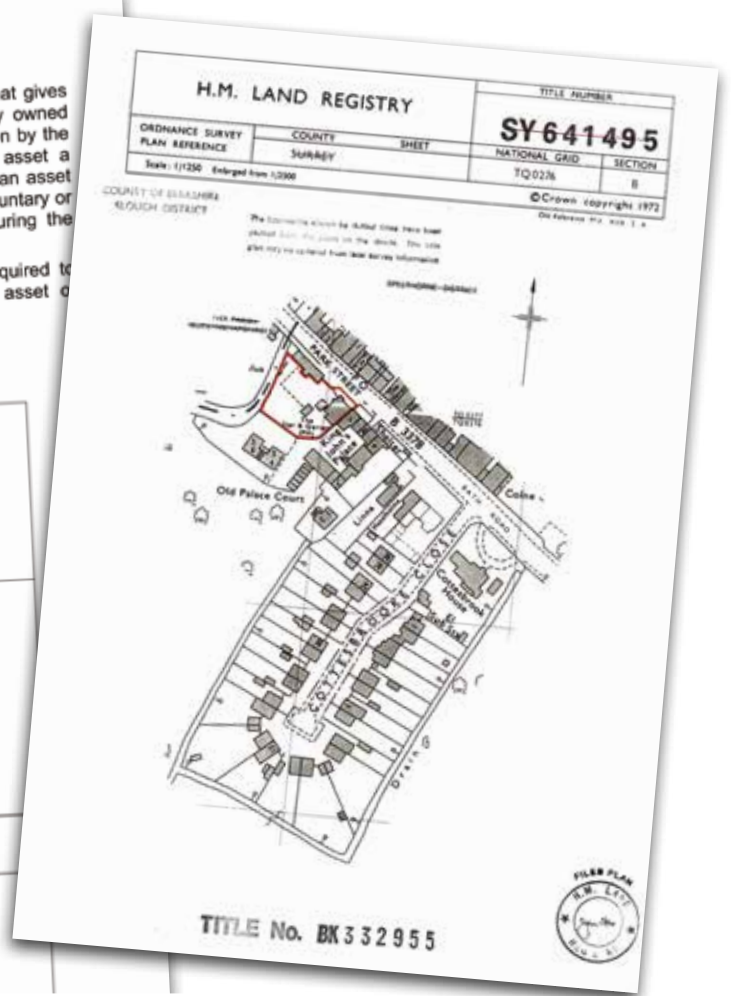
This questionnaire is designed to provide the Council with the information required to assess whether your nomination of an asset does meet the criteria of an asset of community value.

**Nominated Land**

<p><b>Area to be covered</b> Please describe the nominated land including its proposed boundaries and exact location, address, and postcode. <i>Please attach an ordinance survey map showing the precise location of the land.</i></p>	
<p><b>Ownership</b> Please state all the information you have on: (i) the names of current occupants of the land, and (ii) the names and current or last-known addresses of all those holding a freehold or leasehold estate in the land;  Please include a copy of the land registry entry.</p>	

**Nominated building**

<p><b>Building to be covered</b> Please provide the name, address (and postcode) of the building. <i>Please attach an ordinance survey map showing the precise location of the building.</i></p>	<p>The Star &amp; Garter Public House, Park Street, Colnbrook, Slough, SL3 0JF.</p>
--	---



Title Number : BK332955  
This title is dealt with by Land Registry, Gloucester Office.  
The following extract contains information taken from the register of the above title number. A full copy of the register accompanies this document and you should read that in order to be sure that these brief details are complete.  
Whether this extract for the full copy is an 'official copy' of the register. An official copy of the register is admissible in evidence in a court to the same extent as the original. A person is entitled to be indemnified by the registrar if he or she suffers loss by reason of a mistake in an official copy.  
This extract shows information current on 21 July 2015 at 11:01:26 and so does not take account of any application made after that time or of pending in the Land Registry when this extract was issued.

<b>REGISTER EXTRACT</b>	
Title Number	BK332955
Address of Property	Star & Garter, Park Street, Colnbrook, Slough (SL3 0JF)
Title Status	Not Available
Registered Owner(s)	WELLINGTON PUB COMPANY PLC (In Reg. No. 340453) ORG of MEMBERS of Queens Gardens, Hill Hill 202.
Leaseholder(s)	

Title number BK332955  
This is a copy of the register of the title number set out immediately below, showing the entries in the register on 22 SEP 2015 at 11:01:26. This copy does not take account of any application made after that time even if still pending in the Land Registry when this copy was issued.  
This copy is not an 'official copy' of the register. An official copy of the register is admissible in evidence in a court to the same extent as the original. A person is entitled to be indemnified by the registrar if he or she suffers loss by reason of a mistake in an official copy. If you need to obtain an official copy, the Land Registry web site explains how to do this.

**A: Property Register**  
This register describes the land and estate comprised in the title.  
SL3  
1 (07-09-1994) The Freehold land shown edged with red on the plan of the above title filed at the Registry and being Star & Garter, Park Street, Colnbrook, Slough (SL3 0JF).

**B: Proprietorship Register**  
This register specifies the class of title and identifies the owner. It contains any entries that affect the right of disposal.  
Title absolute  
1 (21-12-1997) PROPRIETOR: WELLINGTON PUB COMPANY PLC (In Reg. No. 340453) ORG of MEMBERS of Queens Gardens, Hill Hill 202.

**C: Charges Register**  
This register contains any charges and other matters that affect the land.  
1 (02-04-1999) WELLINGTON CHARGE DATED 2 March 1999 effecting also other entries to secure the money lent under the further advance therein mentioned.  
NOTE: An original charge issued in a separate cover and should be lodged at the Land Registry on any dealing with the charge.  
NOTE: Copy filed under BK332955.

2 (02-04-1999) PROPRIETOR: WELLSBROOK CHURCH COMPANY LIMITED (In Reg. No. 128227) ORG of Winkley House, 1 Cross Gloucester Street, London EC2A 4EJ.  
End of register

Land Registry documents

# > BREWERY NEWS

## Windsor & Eton Brewery News >

www.webrew.co.uk



Seasonal beers currently on offer are *Canberra*, an autumnal Chestnut brown beer (Oct – Jan) and *Seattle Porter* (Nov – Jan). Followed by *Kohinoor*, an IPA (Feb – May).

Special beers available will be: • December: *Mandarin* - Christmas ale using Mandarina Bavaria hops and *Conqueror 1075* - 7.4% black IPA. • January - February: *Tree Tops* - A stout with a strong taste of roasted malts and coffee.

Core beers available throughout the year are: *Parklife*, *Knight of the Garter*, *Guardsman*, *Windsor Knot*, *Conqueror* and *Republika*. Uprising *Treason* and *White Riot* will be joined by a completely different and new Christmas beer! A 6% bottle conditioned version of Uprising's *Treason* is also now available in 330ml bottles.

The M&S contract for their bottled Craft Beer range *Island Hopper* is still going strong.

Work on merging the old office and shop to create ONE LARGE shop and visitor centre, including a bar is on hold until after Christmas. However, the new state of the art meeting room is now operational and being hired by local businesses that want a "room with a tour". The brewery's tours have again received Trip Advisor's highest approval rating with a certificate of excellence for 2015.

The Windsor & Eton 'It's My Local' initiative has enrolled 12 pubs to ensure that a Windsor & Eton beer will ALWAYS be available. Pubs that have signed up to the scheme include: The Acre, The Bexley, The Boatman, The Duke of Connaught, The Horse & Groom, The Old Windsor Club, The Fox and Castle,

Prince Albert, The Royal Stag, The Swan, The Three Tuns and The Windsor Trooper.

Remedial structural work has just started at the Cat & Lily Tavern. The George in Eton, Windsor & Eton's first pub, is doing well and they plan to build a new central bar to make it a more traditional drinking pub before Christmas.

A beer festival was held and well attended at the brewery in September featuring all the W&E beers plus favourite beers from other brewers from around the country.



## West Berkshire Brewery >

www.wbbrew.com



The Worshipful Company of Brewers has welcomed The West Berkshire Brewery into its much-coveted membership of 48 international brewing companies.

The Worshipful Company of Brewers was established by a Royal Charter granted by Henry VI in 1438, although its origins as a Guild can be traced back to 1292.

The Royal Charter originally incorporated the brewers as "The Wardens and Commonalty of the Mystery or Art of Brewers of the City of London".

David Bruce, Chairman of The West Berkshire Brewery, said "I am delighted to be invited with Simon Robertson-Macleod to become a Liveryman of The Worshipful Company of Brewers. This enables our 20 year old Brewery to become a corporate member of an ancient brewing institution whose origins as a Guild stretch back over seven centuries"

Yule Fuel is the Christmas special, available in bottle (5% ABV) and on draught (4.3% ABV) throughout November and

December. Yule Fuel is a full-bodied strong beer perfect for long winter evenings by the fire. Deep red in colour with plenty of caramel sweetness to balance a full berry-fruit hop flavour with raisin and liquorice overtones. They created this rich and hearty winter ale brewed using all English ingredients.

Brewery tours – There are places available on the 19th December tour. Please call 01635 202968 if you would like to book a place.

For more information on WBB and its outstanding range of beers, please call 01635 202968 or email [info@wbbrew.com](mailto:info@wbbrew.com)



## CAMRA LocAle 2015 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
- 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
- Swan - Clewer
- Three Tuns - Windsor
- Union Inn - Old Windsor
- Vansittart Arms - Windsor
- Watermans Arms - Eton
- Wheatsheaf - Slough
- White Hart - Moneyrow Green
- White Horse - Hedgerley
- Windlesora - Windsor



# > BREWERY NEWS



## Vale Brewery News >

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

By the time you read this, the much loved Vale Christmas beer will be ready in cask and bottle! *Good King* is a full bodied, deep ruby winter ale at 5.0% with hints of red berries, chocolate, and malt bitterness. Don't delay in collecting your bottles from the brewery shop in Brill, or ask your local bottle stockist to get some in!

November beer *1945* celebrates 70 years since the end of World War II. A traditional 4.5% tawny bitter, brewed with ingredients from France, Germany, the US and Britain. It is hard to imagine the euphoria that would have been felt up and down the country; street parties and celebrations down the pub would have been in order, and so we're sure plenty of beer will have been consumed!

"Ah, distinctly I remember it was in the bleak December; And each separate dying ember wrought its ghost upon the floor." and so Edgar Allan Poe's *The Raven* tells of a talking

raven's mysterious visit to a distraught lover, tracing the man's slow fall into madness. Vale's *The Raven* is a deep red 4.1% bitter brewed in December for those with a clear conscience...

Vale's Brewery Shop in Brill will be open every day over Christmas & New Year, apart from Sundays, Christmas Day, Boxing Day, & New Year's Day, so book your Christmas beer in with us!

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



## Aylesbury Brewhouse News >

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

Aylesbury Brewhouse's presence has increased over the Autumn months, having big representations at local beer festivals, selling out of Limited Edition Beer in record time, and brewing the now infamous *Way Back When* - a beery ode to the original Aylesbury Brewing Company.

Regional CAMRA beer festival season went in a drunken blur, with the microbrewery's hand crafted ales present at Ascot Beer Festival, Oxford Beer Festival, Bedford and Aylesbury.

The welcome problem of their Limited Edition Beers being snapped up by publicans as swiftly as they brew them is that Head Brewer, Hayden, must come up with new, spellbinding recipes just as quickly! But have no fear, as more are in the pipeline!

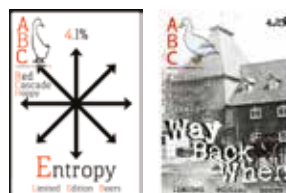
Currently doing the rounds is *Entropy*, a 4.1% red ale brewed with and dry-hopped with Cascade. Entropy is the

measure of disorder, reflected in the complex flavours found in this beer!

The ABC Brewery Shop will be open 7 days a week over the festive period for you to pick up your Christmas beer! There's nothing better than fresh real ale, so drop by the shop behind The Hop Pole in Aylesbury and book your beer!

There are new beers all the time coming from The Brewhouse, so keep up to date with what's fermenting - follow ABC on Twitter @AylesburyBrewCo or find them on Facebook!

ABC are on Facebook & follow ABC on Twitter @AylesburyBrewCo



## The Chiltern Brewery >

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



The Chiltern Brewery website [www.chilternbrewery.co.uk](http://www.chilternbrewery.co.uk) and shop at Terrick near Wendover in Buckinghamshire have some exciting present ideas, including new wooden beer tasting paddles with three 1/3 pint glasses and stylish new wooden crates of 12

selected bottled beers. Luxurious Christmas puddings made with the brewery's delicious Lord Lieutenants Porter are amongst other treats available.

A fantastic year for The Chiltern Brewery that started with the introduction of a third permanent draught ale, *Chiltern Black* 3.9% is drawing to a close with the launch of the brewery's ever popular seasonal winter ale,

*Foxtrot* 3.9%. This dark, mellow and fruity beer is perfect for these dark winter evenings, especially by an open fire and is available in pubs across the region (see website) and from the brewery shop. *300's Dark Old Ale* remains on tap too throughout November and December.

Along the way in 2015 there have been awards – a best ever year for the brewery in fact – seasonal ales aplenty and special draught beers including *Kop Hill Ale* 3.7% which sold out in record time and *Chiltern Double Fifty* 4.2% brewed to mark the 50th anniversary and support (total raised to be announced soon) The Chiltern Society and Chilterns AONB: organisations that have done so much to protect the rural environment.

Head Brewer Tom Jenkinson, brother George and all the staff at the brewery would like to thank readers of CAMRA Angle for all their support throughout the last 12 months and pass on their very best compliments of the season.

If you would like to be a stockist then please do get in touch on 01296 613647 or email [enquiries@chilternbrewery.co.uk](mailto:enquiries@chilternbrewery.co.uk)

Follow Chiltern Brewery on Twitter @chiltern\_brewer @kings\_head

# > BREWERY NEWS

## Binghams Brewery Update >

www.binghams.co.uk **BINGHAMS**  
— BREWERY —

Binghams competition to name our new Rugby beer was won by George Blackwell, who came up with the slightly tongue in cheek name of *Rucking Ale*. It is a lovely 4% dark copper ale and we, of course, used some lovely English hops to complement the maltiness. It's a shame England didn't do so well in the cup, but the ale seems to be selling well!

We were very pleased to hear that Vanilla Stout won gold in the Speciality Ale section of the London and South East beer competition for CAMRA, so for the second time, we will be joining the other regional winners in the Champion Beer of Britain finals at GBBF in August 2016. Although it is a little way off yet, our fingers and toes will be crossed for a result!

Our seasonal special is the *Woodsmoke Porter* at 5%, so called because the malt used was smoked over beech wood to give it a lovely, mellow smokey flavour.

The next Craft Hop in line is *Pacifica*. All of our craft hop series are brewed at 4.5%. The base ale is a pale ale and we are using a different hop each time we brew it, so that you can get to see what the different hops taste like, without any other strong flavours to contend with the subtle hop flavours. *Pacifica* is a New World hop from German stock and has citrus, herbal and orange notes. Look out for our next hops too, which will be in the fermenter every two weeks.

This year, in the usual tradition of following the Twyford Christmas Fayre, the popular open day will be on Saturday 5th December. With free tasters and nibbly bits, along with short brewery tours, it is bound to be a fun day, so do come along and join us. We will be open from 12 - 6pm.

Of course, with Christmas not so far away, why not get your beer order in early? Just give us a call and let us know when you want to pick up your mini keg, 10 litre mini pin, or 20 litre pin of your favourite ale and we will have it ready and waiting for you right up to Christmas eve.

If you are stuck for ideas for a Christmas present, brewery tour bookings and e-gift vouchers are now available to purchase online at [www.binghams.co.uk](http://www.binghams.co.uk) – just follow the links to the tour page or gift voucher page to book. Alternatively, come and visit the shop for T-shirts, fleeces, polo shirts, 12

bottle cases and cider too.



## Rebellion Beer Co. News >

www.rebellionbeer.co.uk



The Brewhouse developments coming to their completion include a new copper, mash tun and mill. The new higher capacity brewery will allow more flexibly to the brewing schedule.

Christmas is coming. We're running wine and local produce tastings every Saturday in December in

the shop. Check our website and social media for up to date info on what's going on over the festive period. We'll be at Marlow, Henley and Bourne End Late Night Shopping events spreading Christmas cheer.

We won beer of the festival at the Swindon Beer Festival for

our October beer *Old Seadog*. Chuffed about that.

*Roasted Nuts* was back in November; 4.6%, a deep ruby, complex and flavoursome Winter Warmer, packed with intense and distinctive malt & hop character.

New Monthlies • December: *Yo Ho Ho*; 4.2%, a very crisp and fresh beer filled with the festive flavour of citrus peel. This pale ale has a lovely clean bitterness and is light on maltiness making it an ideal palate cleanser to accompany all the festive feasting you can manage. • 2016 Beer

Range: The "English Greats" Series, including beers called *Lionheart*, *Waterloo* and *Drake* • January: *Activist* 4.2% red & hoppy • February: *Roundhead* 4.2% copper & floral.



## CAMRA Members' Discount

- |                        |              |                               |              |
|------------------------|--------------|-------------------------------|--------------|
| • Acre, Windsor        | 20% OFF Ales | • Three Tuns, Windsor         | 20% OFF Ales |
| • Bear, Maidenhead     | 20% OFF Food | • Thatched Cottage, Cox Green | 10% OFF Ales |
| • Moon + Spoon, Slough | 20% OFF Food | • Wheatsheaf, Slough          | 10% OFF Ales |
| • Windlesora, Windsor  | 20% OFF Food |                               |              |

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

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

If any pub or club would like to offer discounts, please email the details to be included in the next issue to [editor@camraangle.com](mailto:editor@camraangle.com)





## > BREWERIES LONG GONE - COOKHAM BREWERY

Maidenhead Heritage Centre Curator, Brian Boulter, gives a detailed account >

Cookham had a long tradition of malting, possibly for the London market, but commercial brewing did not start until about 1750. That was when Richard Ray built a brew house in Back Lane (Now School Lane) next to the large maltings which had been set up by his grandfather some 50 years earlier. In 1785, he insured the business against fire with Sun Assurance. The schedule states that the house was occupied by Abraham Darby & Zachary Allnutt, brewers. The brew house, storehouse and lofts were all under one tiled roof. The malt house was separate and was thatched. There were various storehouses, stables, a cooperage, a compting house and a coal house. Richard also insured ten tenements and four houses. Some were listed as being occupied by victuallers, possibly they all were. Most were in Cookham, two were in Maidenhead and one in Great Marlow.

When Richard Ray died, the business was taken over by Abraham Darby. In 1837, when his two sons James and Stephen Darby decided to retire, the entire business, which by then had 22 tied houses, was put up for sale.

The sale catalogue gives a complete list of the equipment in the brewery, which was described as being "situate in an unexceptionable neighbourhood". The malt house had a floor large enough to wet 30 quarters of barley. Adjacent was a mill house and screening room and lofts for malt and barley. In the brewery there was a mash tun capable of wetting 16 quarters of malt, two tun rooms and an almost new copper holding nearly 40 barrels. The average trade over the last six years was stated to have been near 5,000 barrels of strong beer annually beside table beer. This sounds a lot but works out at some 20 pints per pub per day. There was also a spirit trade. The public houses were spread over a wide area. In Cookham itself there were four, of which the Kings Arms and Bel and the Dragon survive. There were four in Maidenhead including the Gardeners Arms, one of the oldest buildings in the town, now offices. Others included the White Horse in Beaconsfield, the Crispin in Burnham, the Three Tuns at Salt Hill, the Punchbowl in Colnbrook and the King of

Prussia in Farnham Royal. Considering the road conditions at the time, the horse drays must have had a long day's journey when delivering to the furthest pubs.

The business was bought by Nevile Reid and Co. Two years earlier they had bought Ramsbottom and Legh's Windsor Brewery with its tied houses and so did not need the output from Cookham brewery which was closed. They did however continue to use the maltings, even increasing its capacity. Then in 1906, Nevile Reid & Co. built a new maltings at Upton and the Cookham premises were closed.

During the Great War villagers used the maltings to make jam and preserve vegetables for the troops. Subsequently, there was an unsuccessful attempt to build sports cars before it was converted into dwellings. Fortunately Amy Hagerty Spencer made her well known sketch of the maltings before the twin cowls on the roof were removed.

Today, there remains The Maltings, the Rays' family home at the end of Cookham High Street overlooking the Moor. Behind in School lane, are a series of attractive homes bearing names such as Gantry House, with a projecting lucum for a sackhoist, The Brewery and The Malt House. Nearby, in Lightlands Lane, hop vines.



The Maltings, Cookham (left) & Brian Boulter (right)

# > ROBIN HOOD & LITTLE JOHN WINS CAMRA'S NATIONAL CIDER PUB OF THE YEAR



Recently reopened pub picks up prestigious award >

A Nottingham pub that reopened less than 18 months ago has won the ultimate cider award and has been named winner of the Campaign for Real Ale (CAMRA), National Cider Pub of the Year 2015.

The Robin Hood & Little John in Arnold, Nottingham, has been named the best place in the UK to drink Real Cider by CAMRA. The pub has a long history dating back to 1750, but closed down in 2013 before having new life breathed into it in August 2014 through a partnership between Nottinghamshire's Lincoln Green Brewery and Leicestershire's Everards Brewery, under the management of Anthony Hughes and Lorraine Swain.

Owner of Lincoln Green Brewing Company and Lincoln Green Public House Company, Anthony Hughes says "Firstly may I say how delighted Lorraine, Mark and all of us at Lincoln Green are to have won this amazing award! I'd personally like to say a huge thank you in particular to Ray Blockley for the support and advice he's given us over the last twelve months in all things 'apple' – I know that much of our success is as a result of the little things we've implemented after many discussions with Ray and we're very grateful to him."

Since its reopening and new management, the pub has won the Nottingham CAMRA Cider Pub and Nottingham CAMRA Pub of the Year 2015 as well as being named the East Midlands Pub and East Midlands Cider Pub of the Year.

The pub has become famous for its 'real cider' which is made from pure fruits with no additives or chemicals and served naturally still, unlike commercially produced cider which is force-carbonated to give it fizz. Real perry is produced in exactly the same way as real cider but with pear juice instead of apple juice.

Sarah Newson, the organiser of the Cider Pub of the Year competition had this to say about The Robin Hood & Little John, "This is an amazing achievement for a pub that not only

just re-opened last year, but had never even been in the competition before. A great feature is its 'cider wall' which enables the cider and perry to be served at a consistent cellar temperature, providing the customer with an excellent drinking experience."




The pub's cider wall features eight ciders and perries which are always from smaller producers rather than big brands. Anthony Hughes had this to say about winning, "We fully support CAMRA's definition of real cider and acknowledge the recent amendment to remove the criterion that 'no added flavourings to be used' and to allow 'pure fruits, vegetables, honey, hops, herbs and spices, yet no concentrates cordials or essences' to be added."


Anthony Hughes added, "We aim to ensure that our customers understand the provenance of our ciders, and what it contains with informative articles in our table top menus."

CAMRA voted at their last AGM in Nottingham to widen the definition of real cider to include versions produced with natural added fruits and spices, such as the popular 'Blush' ciders which have raspberries added after fermentation.

**CAMRA campaigns**  
for real cider and perry



**CAMRA**  
CAMPAIGN  
FOR  
REAL ALE



**Real cider and perry grows on trees**

**Real cider and perry is made from 100%**

**fresh apple and pear juice;**

**not artificially gassed up or processed**

Visit [camra.org.uk/ciderpubs](http://camra.org.uk/ciderpubs) to find real cider and perry pubs

# > BIG IMPROVEMENTS IN THIS YEAR'S APPLE SUPPLY

Greg Davies and his chums roll their sleeves up in advance of next year's supply >

Back in January this year Salt Hill Cider was at a new Wassail event in Hedgerley; a wassail is an ancient tradition of blessing orchards and singing and dancing and drinking of cider.

The idea is that all this activity and noise will drive off the evil spirits and awaken the slumbering trees to ensure a good crop of apples for the coming year.

We must have done a fairly good job with this ceremony in the Hedgerley Community Orchard as this year we have a good harvest all across our region!

The weather this year has been a mixed bag with a bit of everything this spring and summer; after a disastrous apple crop in 2014 the trees have recovered and we have had plenty of fruit available to make cider this year.

All thanks to my band of volunteers, Keith Smith, Richard Haywood and Chris Price and our generous apple donors we have managed to make more than 2000 litres of true Berkshire cider!

We have had a wonderful selection of fruit in dozens of varieties from Slough, Langley, Littlewick Green, Maidenhead,

Cookham, Farnham Common.

Next year's Salt Hill Cider will truly be a local cider and hopefully will be available throughout the year at plenty of local pubs and beer festivals.

Over the long cold winter days to come the cider will be sitting in barrels slowly fermenting and maturing until the springtime when it will be ready for drinking.

We will be at the Hedgerley Wassail in January in the hope of encouraging another good harvest for 2016.

In the meantime enjoy the last of the summer cider!

For all the latest local cider news go to [www.salthillcider.wordpress.com](http://www.salthillcider.wordpress.com) or the SWM CAMRA website at [www.swmcamra.org.uk](http://www.swmcamra.org.uk). Wassail.



## SPICED APPLE, SULTANA & CIDER SAMOSAS >

These sweet spiced treats contain fresh Bramley Apples and Real Cider. They can be served as part of an Indian meal or as a change from the usual Apple Pie dessert. They are low fat being baked rather than deep fried and are a tasty morsel for all ages.

### INGREDIENTS

Makes 8 portions

### PASTRY

10oz (250g) Plain flour  
*(plus extra for rolling)*  
4flox (100ml) Real Cider  
(slightly warm)  
4 tbsp Sunflower Oil  
1 tsp Sea Salt *(fine ground)*

### FILLING

2 Bramley Apples *(peeled,  
cored and diced)*  
2oz (50g) Brown Sugar  
2oz (50g) Sultanas  
3flox (90ml) Real Cider  
1 tsp Mixed Spice  
½ tsp Cinnamon  
¼ tsp Ground Ginger

### METHOD

1. Pre heat the oven gas mark 5 (190C). Line a baking tray with lightly greased grease proof or baking paper.
2. Using a blender, blend together the sultanas and a little of the cider until a smooth paste is formed. You can also keep the sultanas whole.
3. In a medium non stick pan put the apples and sugar and cook over a medium heat for a few minutes, stirring all the time.
4. Once the sugar has dissolved add the sultanas/sultana paste and spices. Stir in well and cook for a further minute.
5. Add the remaining cider and stir in well. Cook the mix on a low heat to break down the apple pieces and reduce the mix into a thick puree. Remove from heat and cool.
6. Make the Samosa pastry as in the Vegetable Samosa recipe. Form 8 equal portions of dough and roll out the first portion and trim to template size.
7. Form the cone of pastry and carefully fill with a good teaspoon full of apple mix. Fold the Samosa, seal with a drop of water and place on prepared baking tray.
8. When all the Samosas are made, brush with a little milk and sprinkle with a little brown sugar.
9. Bake for 15 minutes till light golden brown, remove from the oven and serve warm with fresh fruit, or ice cream or cream, the choice is yours.

# The Bounty

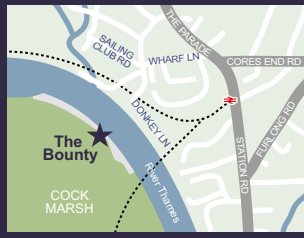


THREE  
REAL ALES  
INCLUDING ONE  
GUEST ALE

VOTED "BEST CAMRA PUB OF THE SEASON" TWICE!

Located next to the Thames at Cockmarsh. With an outside terrace that stretches down to the river's edge, it's the perfect place to spend some time whilst enjoying a drink or something to eat from the extensive menu.

Full of character and a real family pub where everyone is made to feel truly at home by friendly and helpful staff.



Winter (1st Oct-31st Mar): Sat & Sun Only: 12.00 noon - Dusk  
 Summer (1st Apr - 30th Sept): Every Day 12.00 noon - 11.00pm

OPENING  
TIMES

Cock Marsh - Bourne End - SL8 5RG - 01628 520056 -

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

# THE GREYHOUND

PUB & SKITTLE ALLEY



We would like to wish all our customers and staff a very Merry Christmas and a healthy, prosperous New Year



## SIMPLE LUNCH MENU

Monday to Friday, 12 noon to 2.30pm

Real Ales • Free WiFi

KARAOKE - 2nd Saturday of every month

## LIVE MUSIC

Dates will be advertised on A board & Facebook

## SKITTLE ALLEY

Available for meetings/functions with a buffet/hot meal option if required, or just a game of skittles - call for availability

16 Common Rd. Eton Wick | SL4 6JE | T.01753 868 633

# BINGHAMS

— BREWERY —

We work with the finest whole hops & malt to bring you a range of award winning real ales including bitters, stouts, single hop pale ales & IPAs.

We pride ourselves on our friendly and honest service and offer free tasters at our brewery shop in Ruscombe, Twyford.

We have draught beer in take home packs from 1 to 20 litres & bottled beers, Gift Vouchers, Tour Vouchers, Gift Packs, T-shirts & Sweatshirts. Having a party? Why not buy a mini-keg?

Tours on Saturdays 3pm - book online!

Open 10am-6pm Mon-Thu 10am-7pm Fri, 12-6pm Sat

Unit 10 Tavistock Estate  
Ruscombe Business Park  
Ruscombe Lane

Ruscombe, nr. Twyford. RG10 9NJ  
[binghams.co.uk](http://binghams.co.uk)  
(0118) 9344376



## STOP PRESS!

Emailed tour gift vouchers available online. Ideal last minute gifts!  
[binghams.co.uk](http://binghams.co.uk)



**£1 off** Expires 31/01/2015

when you spend £15 or more at Bingham's Brewery Shop  
ANG4Q15 [binghams.co.uk](http://binghams.co.uk) (0118) 9344376

Terms and Conditions  
£1 off purchase price when you spend £15 or more in Bingham's Brewery Shop. Not valid for use against home deliveries, online purchases or gift vouchers. Cannot be multiplied or exchanged for cash. Void if copied or transferred. One voucher per person per transaction. Not to be used in conjunction with any other offer including Bingham's Beer Club. You must be over 18 years old.

# > THE DEATH & LIFE OF THE GREAT BRITISH PUB

CAMRA's Alasdair Donaldson summarises a lengthy article from The Guardian >

An interesting article with that title by Tom Lamont appeared in the Guardian in October. It is far too long to reproduce here, but the opening of its second part is thought-provoking:

'In recent times it has become a commonplace to walk by a boarded-up building, or a cactus of scaffolding, or a hummngly new supermarket, and feel something like grief: for the pub that used to be there.

'It is possible to feel deprived of a vanished pub even if it was one you never made use of, just as a church can be reassuring to the irreligious – for being redoubtable, bracingly old, with doors more often open than not. Pubs are potent and strange like that. You can take against one on instinct, even when it meets every idiosyncratic item on your wants list, then fall, hard, for a shithole. You can step inside an unfamiliar pub and know immediately, in the belly, that you have made an error. And you can step into another and think: second home. The discovery of a new pub, its signboard thrust out at the intersection of roads and announcing it the Colourful Animal, the Royal's Body Part, the Two or Three Somethings, can be absolutely elating in a way that is beyond the powers of a Tesco Express. The pubgoer who has ever tried visiting a Real Irish Pub in Gothenburg, or an Old English Tavern in departures at Nashville airport, will agree the format resists export. But what is that format? If you feel a quiet elation on entering a pub, knowing it to be right – or right for you – it is because a thousand tiny prejudices are being met. Tearaway rack of Scampi Fries, or a big jar of flavour-shocked cashews? These things matter. Real ale? Branded glasses? Football? Racing? A quiz? Fizz out of bottles, or the gun? Inviting dad-jokes on a blackboard outside, or a members-only vibe – a sense that to put a pound on the pool table, at least without an understanding of native convention on the matter, would be to chance an outrage? Blessed anonymity, or a vocal welcome?

'A pub is oddly difficult to describe. [No-one we] asked could define one to their satisfaction. Greg Mulholland, MP for Leeds North West, who has chaired a parliamentary Save the Pub Group since 2009, told me that a large part of his working day went trying to fix in precise, lawmakers' language exactly what pubs are and what they mean to people. ("Slow-going," said Mulholland of the effort.) Camra's London Pub Protection expert Dale Ingram, asked what made a pub a pub, requested extra time and later emailed a definition that ran to 600 words.

'Try describing a pub for yourself, without resorting to cultural shortcuts – Marlowe, Moll Flanders, Peggy Mitchell, Withnail, Shaun of the Dead – and likely you will wind up describing what it isn't. A pub is not a bar. It is not a restaurant. It is not a social club. It is not a shop. It is not a bench in a park. It is not a surgery or psychiatrists' office. It is not a gig venue, a football stadium, a fighting pit, a staff room, a piano room. It is not the house you grew up in, nor the atrocious digs you moved to in your 20s. It is not your present-day living room. It is not a bus shelter. And in some way it is all those things. It is a pub.

'In the terminology used by British planning departments, a pub is an "A4". Should a developer have ideas about an A4's cleverer use as flats, much of their time and treasure is



The Golden Lion, Camden (above) & Tom Lamont (below)

spent trying to wrest it from this curt classification.'

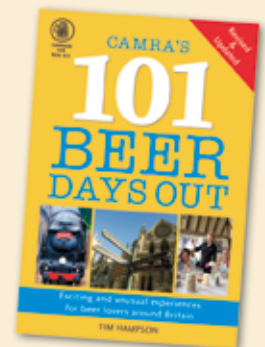
Much of Tom Lamont's article is a case study of the Golden Lion in Camden, and its fight against a particularly notorious London developer. It charts a rare case of a so far successful fight to preserve the thriving Golden Lion, with the assistance of CAMRA's Dale Ingram, and the cost in all senses to the publican and his family. It contains valuable lessons for our branch, and perhaps your own favourite pub in it. Please let us know as soon as you hear any rumours of a threat to its future – before it's too late. You might just let us know which is your favourite pub, and why it is. Or have a try...

## 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.



### 101 BEER DAYS OUT (NEW EDITION)

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.

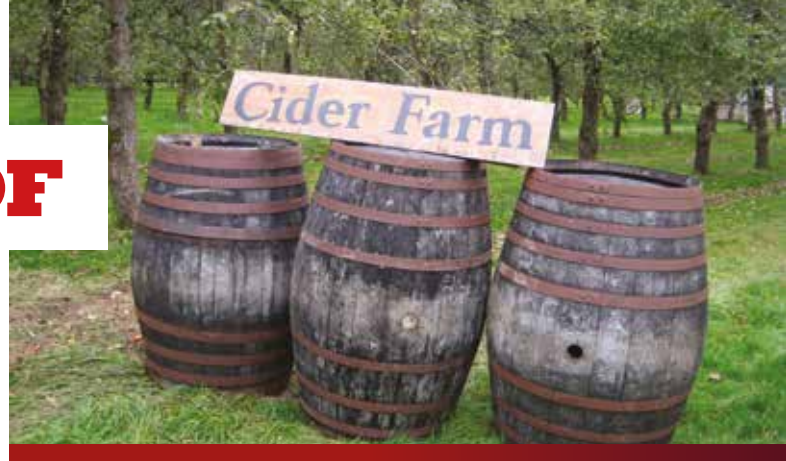
Both books:  
RRP £12.99

Members' price £10.99

Available from [www.camra.org.uk/shop](http://www.camra.org.uk/shop)

# > IN SEARCH OF REAL CIDER

CAMRA Branch Treasurer Michele Needleman takes a break from counting the money and goes on a cider trip >



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!

Now I do enjoy my cider and perry, but outside of beer festivals I find it virtually impossible to find anything worthwhile in a pub, so tend to drink beer. I was keen to join this trip, knowing it would give me an opportunity to discover how real cider is made, and why it tastes so totally different – and spectacularly better – than the sweet fizzy stuff sold in supermarkets.

Our coach collected the group from Dorchester station one Saturday at 11am, and wended its way to Myncen Farm, home of Cranborne Chase Cider, near Blandford Forum. There to greet us was the Meaden family, including their oldest son Billy who had the idea of setting up in cider production following his gap year in New Zealand. Young he may be (just 24), but encouraged by his dad he set about making his own cider press, using his blacksmith skills, and the apples from the farm's own orchards (mainly a dry variety called Browns). But when he added bought-in sweeter apples he soon had the locals beating a path to his door (or rather, farm gate). He sells most of his cider at local fairs and festivals. Although he only started production in 2011, he has already outgrown his home-made press. As he explained, with the tax situation it means that you either stay a small producer, or you must ramp up production considerably to become economically viable. With youth on his side, he decided on the latter and obtained a loan to buy a second-hand electric powered 'belt press'. Sadly his apples weren't quite ready at the time of our visit, so we had to imagine what this amazing piece of kit would look like in full flow. Nevertheless, we were very happy to sample delicious ciders from his really cute mobile cider shack.

Back on the coach, we meandered down through stunningly beautiful Dorset countryside to The Castle Inn at West Lulworth, for a buffet lunch and a choice of over 45 ciders and perries from their special bar. This pub has again been shortlisted for the national Cider Pub of the Year, having

won the title in 2014. I tried the Piglets Perry and the delicious Devils Leaf Cider (from Purbeck). The leaf is actually nettles!

There followed an even longer drive along narrow winding lanes to reach orchards outside the village of Waytown, near Bridport, home of Dorset Nectar. Indeed, we had to walk the last bit as it was too narrow for the coach! The proprietors, Oliver and Penny Strong, bought these orchards a few years back with the intention of using the outbuildings for Oliver's metal sculpture work, and selling the apples to Gaymers. The orchards also house bee hives. When the sculpture business suffered during the last recession, they decided to make their own cider, and put the outbuildings to more profitable use to house fermenting containers and bottling equipment. Oliver demonstrated his cider press in action, a rather larger version of Billy Meaden's home-made press, but powered hydraulically. He pressed an apple variety called 'Tremletts Bitter', which we tasted fresh from the press – a first for me. Initially sweet and refreshing, it had an unusual dry aftertaste. I was reliably informed by the cider experts present that this is a particularly well regarded cider apple variety. I would have loved to walk through the vast orchards, but time was pressing (as well as the apples) and we only had time to visit his well-stocked shop before walking back to the coach.

Although our last cider producer was a relatively short distance away, reaching Talbot Harris Cider near Burton Bradstock proved particularly demanding for our poor coach driver who had to negotiate squeezing past parked cars along the village road leading to the farm. It was unfortunate that our late arrival meant having to skip any introductory talk and make straight for the 'interesting' Cider Shed. I gather that Talbot Harris Cider invites young people from around the world to stay on their farm and help with the picking, milling and pressing process, giving them an insight into the old countryside tradition of cider making. Inside the 'Shed' was a most amazing traditional, manually operated cider press. What it lacked in sophistication was more than made up by the jolly atmosphere surrounding it, complete with a man with guitar singing well-known songs to alternative cider-related themes. The sense of humour extended to the naming of some boxed ciders, including 'Monica Lewinsky' (something to do with the box's position in relation to another cider called 'The Boss').

By this time we were all very merry, and mostly fell asleep on the drive back to Dorchester. However, rather than head straight back on the train, I decided to join a small group of those 'cider experts' to try and track down real cider in pubs. Unfortunately the real stuff is as rare in Dorchester as it is in most pubs up and down the country. I have to conclude that if you want to taste the real thing, then you either have to visit a producer, find their local outlets, or attend a CAMRA Beer & Cider Festival. In our CAMRA branch area (Slough, Windsor & Maidenhead), we have one excellent producer, Salt Hill Cider (proprietor Greg Davies), and the increasingly popular annual Maidenhead Beer & Cider Festival held at the end of July.



The Castle Inn, a traditional Dorset thatched pub



Greg looking very happy at the Cider Shack



# QUEEN CHARLOTTE

WINDSOR

7 CHURCH LANE  
WINDSOR  
BERKSHIRE  
SL4 1PA

Twitter @QCWindsor

Facebook   
Queen Charlotte, Windsor

# OPENING 27th November 2015

- 500k refurbishment
- Six Cask Beers of which half will be from locally based breweries.
- Impressive Gin menu with our own brand coming soon
- Extensive drinks list
- High quality food served all day

Interested in joining the team? Contact John  
e: [queencharlotte@oaktaverns.co.uk](mailto:queencharlotte@oaktaverns.co.uk) t: 01753 859268

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



**10 real ales, 10 Real Ciders & Over 40 bottled beers from around the world**

All this in a real friendly and cozy village pub serving Locally sourced great pub food

We serve beers from Windsor & Eton, XT, Hogs Back, Rebellion, Greene King & more

Open all day. Serving food till 10pm, 8pm Sunday

**Farnham Common | SL2 3QQ | 01753 647716**

Stagandhounds  
 @stagnhounds



Check out our Stag & Hounds website  
[www.stagandhoundsfarnhamcommon.co.uk](http://www.stagandhoundsfarnhamcommon.co.uk)

# JOIN OUR STAG BEER CLUB

for great loyalty card  
discounts

Dot, Janet & Kevin welcome you to

# THE WHITE HORSE

*A Family-Run Freehouse in Hedgerley Village, Bucks*

• SLOUGH, WINDSOR & MAIDENHEAD CAMRA  
PUB OF THE YEAR 2011, 2012 & 2015  
+ CIDER PUB OF THE YEAR 2015

• EIGHT REAL ALES

- SEVEN CONSTANTLY CHANGING,  
MOSTLY FROM SMALL BREWERIES

• BELGIAN BEER & REAL CIDERS AVAILABLE

• CAROL SERVICE

- TUESDAY 22ND DECEMBER  
FROM 7.30PM



Tel: 01753 643225  
Village Lane, Hedgerley, Bucks, SL2 3UY



Wishing our  
customers a Merry  
Christmas and a  
Happy New Year

OVER 10 BEERS  
including permanents  
Summer Lightning,  
Tribute & a Dark Star Ale

OPEN ALL DAY  
EVERYDAY

Kirsten, Mark & Darren welcome you to the

# ROYAL STANDARD

*at Wooburn Common*

OPEN ALL DAY EVERY DAY



Wooburn Common Road,  
Wooburn Common,  
High Wycombe, Bucks, HP10 0JS  
t: 01628 521121

CHECK OUT OUR WEBSITE  
[www.theroyalstandard.biz](http://www.theroyalstandard.biz)  
OR JOIN US ON  
FACEBOOK & TWITTER

\* NOW OPEN \* NEWLY REFURBISHED HORSE &  
GROOM, WINDSOR \* COME & TRY OUR 6 REAL ALES \*

# The WATERMANS ARMS

*Eton AD 1542*

NOW SERVING FOOD IN THE EVENINGS



Book Library now raised over  
£1500 in aid of the Swan  
Sanctuary, please  
bring us more  
books!

8 Real Ales...LocAle and far flung

Great choice of Champagne & Cider

Wednesday: Salsa Night • Thursday: Quiz Night

Large Refurbished Air-Conditioned Function Room  
for up to 100 people (free to hire)

Corporate Meeting Room

Available from 8am with large 60" TV for presentations

Sunday Carvery • Beer Garden

Well behaved children & dogs welcome

Brocas Street • Eton • Windsor • SL4 6BW  
t: 01753 861001

[www.watermans-eton.com](http://www.watermans-eton.com)



# THE HORSE & GROOM WINDSOR

Newly refurbished

Private function  
room overlooking  
Windsor Castle

6 real ales

Dog friendly

Real log fire

Great pub food



4 Castle Hill, Windsor, SL4 1PD

T: 01753 868 488

[horseandgroomwindsor@yahoo.com](mailto:horseandgroomwindsor@yahoo.com)

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



# > ISLE OF WIGHT CLASSIC BUSES, BEERS & WALKS WEEKEND IN OCTOBER

Delia Allott takes her mum and dad to an unusual beer festival >

The green double decker RML was a long way from home! After having seen the advert in a CAMRA magazine for this great sounding festival, I persuaded my parents (didn't take long!) to take a break on the Isle of Wight for the Buses, Beer and Walks weekend in association with the Bus Museum based in Ryde.

We planned out our routes for both days before we got to the Island from the event programme we purchased in advance. The timetable is included in the guide and cost £6.00, but this was a steal, as all of the buses running during the weekend were free!

We stayed near Island Harbour Marina, a pleasant 30 minute walk from Newport Quay, where most of the buses were starting. Our first journey was from there on a double decker to Niton to the Buddle Inn. We had a lovely pint of Yates Dark Side of the Wight, a 5% ruby ale. The view from the Buddle is beautiful and many people sat outside as the weather was so nice.

Our next bus took us to a new venue for us, in the form of a "lounge and wine bar" called Perks of Ventnor. It is a quirky little place with 3 hand pumps and the publicans were friendly, offering snacks to visitors on the bus tour. Perks' walls are adorned with photos and pictures of film stars, sports personalities and the Royal family and completes its "Britishness" with St George's flags.

Not too far from Perks is the Crab & Lobster Tap, also with 3 hand pumps and a great pint of Timothy Taylor Landlord.



The pub is interesting in that the frontage resembles an old railway station with stone walls and arched windows.

From Ventnor we continued by bus to Shanklin Old Village and took the short walk down to the Chine Inn, the first pub of the day to see one of the beers brewed especially for the occasion – Yates "On The Buses – I Hate You Butler!", yet another 5% from the local brewery. Although not to my taste, the guys certainly enjoyed it! This pub dates back to 1621 and overlooks the famous Shanklin Chine.

From here, we took the train to Ryde. The trains on the Isle of Wight are old London tube trains, which they need to use due to the low bridges and tunnels on the Island. Across the road from the station is the current CAMRA pub of the year, The Railway Inn. This weekend they had a mini beer festival with a selection of around 15 to choose from!

Our last bus took us back to Newport Quay, where we went into the large pub on the quayside The Bargeman's Rest. They had a large selection of 6 ales to choose from, including the second ale brewed for the event, Island Ales "Hop Aboard" at a much more sensible 4.5%! The food here was very good and the day was finished off with some music from a local group of folk musicians.

Unfortunately for me, my day ended up with a broken shoulder (don't ask!), but it didn't stop us from using the buses again on Sunday to visit the Vine Inn, St Helens, for a Sunday roast and a small pint of Hop Aboard for the boys (soft drinks for the girls today)!

It was great to bump into people we knew along the way and to make new acquaintances. The pubs are glad of the additional visitors, in a month where it is usually quiet on the Island. We were always made to feel welcome. Finding the Woodman's Arms in Wootton on the Friday night was good too, as they had a great selection of ales and the food was home cooked. [www.iwbeerandbuses.co.uk](http://www.iwbeerandbuses.co.uk)



## > SPOTTED

Whilst out & about >





# > REGIONAL DIRECTOR NICK BOLEY GIVES US AN UPDATE

Samplings, tastings and judging....not a bad pastime! >

You should have learned by now that CAMRA is undergoing a strategic review – the “Revitalisation” project, led by one of the founding fathers of the Campaign, Michael Hardman. I am honoured to be involved, albeit peripherally, in this project as a “corresponding” member of the Steering Group. In other words, I get all the papers, but don’t go to any meetings unless the Regional Director representative, Gareth MacDonald from the South-West, is unable to attend. I did attend the kick-off meeting, held during the Great British Beer Festival (GBBF), and can only say that Michael Hardman is a delightful man, modest, friendly and very sharp.

By now you will know that the Regional Pub of the Year (POTY) is the Rising Sun at Berkhamsted. This may not be the easiest place for Berkshire South East members to get to, but it is definitely worth the trip. It is a real community local with great beers from near and far, plus as good a selection of ciders as you will find in South East England. I visited recently as part of my Super-Regional POTY judging duties, to find they were participating in the MacMillan Coffee Morning event. This brought home to me how well they engage with the community, as a huge selection of cakes and pastries were available following an appropriate donation, with members of the local community scurrying in and out with more delights. Definitely not the lunch I was expecting, but totally delicious.

The POTY presentation took place on Friday 23 October in the early evening – a reflection of the difficulties in finding free

Saturdays for Regional Directors as well as the problems getting home at a sensible hour from Berkhamsted in the evening during the working week. A report on the event will follow next time. I have now completed my super-regional POTY judging, which also took me to the Plough at Little London (between Silchester and Basingstoke), the Wessex POTY, the Bunch of Grapes in Pontypridd (Wales) and the Sandford Park Alehouse in Cheltenham (South West Region). It was a hard choice this year and I hope some of my fellow judges were able to separate them better than I could!

I mentioned the GBBF earlier, and this year I was involved in the Champion Beer of Britain (CBOB) judging which took place on the Tuesday of the festival. As I am now Chairman of CAMRA’s Technical Advisory Group (TAG), under which sits the Tasting Panels, I felt something of a moral obligation to attend. My taste panel training from years ago came in useful! I was assigned to the panel judging Golden Ales – a style of beer I like. 9 beers varying from 3.8% to over 5% were tasted. Three stood out, so these were re-sampled (!) and I couldn’t separate them – so instead of 1st, 2nd and 3rd I had 3 joint winners.

One of these was the eventual overall runner-up, Kelburn Jaguar from Scotland, the others being Blue Monkey Infinity and Adnams Explorer. It was a fascinating experience and I suspect it will become an annual fixture for a few years for me.

I chaired my first TAG meeting in July, conveniently held in the Old Manor, Bracknell. The members of TAG are a great bunch, with a range of views and technical expertise. One of the subjects we discussed, and one which apparently keeps coming up, is whether Zerodegrees beers are “real”. Well, we reiterated that they are, as they conform to CAMRA’s definition. However, we will be keeping this under review (as we do with many other issues). We are also going to discuss the subject of KeyKegs serving real ale, which raises strong emotions in some members to say the least!

That’s all until next time.

## > SPOTTED Whilst out & about >





**The King's Arms**

High Street,  
Cookham SL6 9SJ  
Tel: 01628 530667

WWW.THEKINGSARMSCOOKHAM.CO.UK

- Fresh Food Served All Day, 12-10pm
- Doombar & Rebellion
- Sunday Roast Platters until 7pm
- Large Beer Garden
- Private Parking

**Regular Live Music**

16th Century Pub in the heart of historic Cookham



## THE VANSITTART ARMS WINDSOR

*A Warm Welcome Awaits You*

A traditional English pub with a happy, homely ambience - open fires in the winter and a lovely large garden for the summer with a covered area.



• Enjoy great home cooked food served 7 days a week with weekend breakfasts.

• Function Menu available online.

• Children & Dogs Welcome.

*Ladies HALF PRICE  
Main Meal on Mondays*

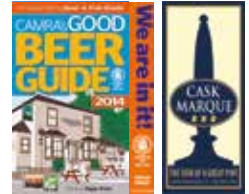
*Gents receive a FREE PINT  
with main meal on Tuesday*

### OPENING HOURS

Mon - Weds 12pm - 11pm, Thurs 12pm - 11:30pm  
Fri 12pm - 12am, Sat 10:30am - 12am  
Sun 10:30am - 11pm

105 VANSITTART ROAD,  
WINDSOR, BERKS, SL4 5DD  
CALL: 01753 865988

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



# THE MOON AND SPOON

FOR THE BIGGEST SELECTION OF BEERS IN SLOUGH AT THE BEST PRICES

**UP TO 9 BEERS  
& 2 GUEST CIDERS  
AVAILABLE EVERYDAY**

Guest beers from £2.05



**wetherspoon**



### 20% DISCOUNT

for CAMRA Members  
During the festival on MAIN  
MEALS & BREAKFAST  
with your CAMRA ID



**86-88 HIGH STREET  
SLOUGH, BERKSHIRE, SL1 1EL**

T: 01753 531 650 • [www.jdwrealale.co.uk](http://www.jdwrealale.co.uk)

Open: Mon-Sat 8am-midnight, Sun 8am-11pm

Food served: 8am-11pm Everyday

# Medway Beer Festival



12th, 13th and 14th  
November 2015

Thursday: 1600-2300

Friday: 1100-2300

Saturday: 1100-2300

50 real Ales

Bottled Kent and  
Belgian Beers

A big selection of Kent  
Ciders

Hot food and Live Music

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



## THE ROYAL OAK



### KNOWL HILL FREE HOUSE

*A charming country pub. The friendly & relaxed atmosphere welcomes locals, families, walkers, dogs & cyclists alike*

- Cosy seating area with wood burner
- Ideal for walks & to hack to, very near the Knowl Hill bridle path
  - Home-made Food Served  
Monday - Friday 12 noon - 3pm  
Saturday & Sunday 12 noon - 9pm
- Sunday Roast from 12 noon to 3pm
- Beer garden overlooking fields

**01628 822 010**

Knowl Hill Common, Berkshire, RG10 9YE

[www.theroyaloak-knowlhill.co.uk](http://www.theroyaloak-knowlhill.co.uk)



## The Carpenter's Arms

SLOUGH, WINDSOR & MAIDENHEAD  
CAMRA PUB OF THE YEAR 2013/2014



A RANGE  
OF EIGHT  
ROTATING  
CASK ALES

4 MARKET STREET,  
WINDSOR,  
BERKSHIRE, SL4 1PB  
TEL: 01753 863739

[WWW.NICHOLSONSPUBS.CO.UK/THECARPENTERSARMSWINDSOR](http://WWW.NICHOLSONSPUBS.CO.UK/THECARPENTERSARMSWINDSOR)

*The Rose  
& Crown*



FREEHOUSE

312 High Street  
Slough  
SL1 1NB

Tel: 01753 521114

*The only Slough Pub  
to be featured in  
the Good Beer Guide  
for the past 13-years*

*Come and visit us,  
we'd love to see you.*

**The Oldest,  
Smallest and  
Friendliest Pub  
on Slough  
High Street**



Live Music coming soon.

Highly acclaimed for stocking an ever-changing selection of fine ales from breweries all over England, Ireland, Scotland and Wales.

Winner of multiple CAMRA Awards from Slough, Windsor and Maidenhead Branch, including Pub of the Year, The David Howard Award and the Vic Powell Award.

Large, covered beer garden

- Pool Table • Darts
- 6 large TV screens • Sky 3D • Sky Sports
- BT Sports

Open 11am to Midnight everyday.





# MARLOW ROYAL BRITISH LEGION



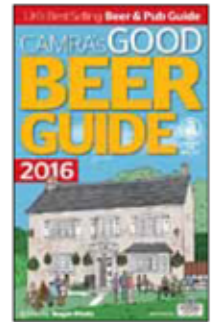
**2015 CAMRA Aylesbury Vale & Wycombe Club of the Year**

**FOUR REAL ALES  
REAL CIDER**

**2016 GOOD BEER GUIDE ENTRY**

**RINGWOOD BEST BITTER  
& GUEST BEERS FROM  
THROUGHOUT THE UK**

**Next Beer Festival ~ WINTERFEST 2015  
(17th- 20th December)**



The RBL Club (Marlow) Ltd. Station Approach, Marlow SL7 1NT : (01628) 486659 / [www.rblmarlow.co.uk](http://www.rblmarlow.co.uk)

**LOCATED 75 METRES FROM BRITISH RAIL TRAIN STATION MARLOW**

Quality and service  
was **excellent....**  
Would recommend  
to **any** business

We're the UK's **No.1** printer of brochures and  
booklets for events, businesses and festivals.



**PROGRAMME  
PRINTING.CO.UK**

Order online 24/7. Free Delivery.

# A Campaign

# of Two Halves



Fair deal on beer tax now!

Save Britain's Pubs!

## Join CAMRA Today

**Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.**

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

### Your Details

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_ Postcode \_\_\_\_\_

Email address \_\_\_\_\_

Tel No(s) \_\_\_\_\_

### Partner's Details (if Joint Membership)

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Email address (if different from main member) \_\_\_\_\_

### Direct Debit Non DD

Single Membership £24  £26   
(UK & EU)

Joint Membership £29.50  £31.50   
(Partner at the same address)

For Young Member and other concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for \_\_\_\_\_

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

01/15

## Campaigning for Pub Goers & Beer Drinkers

## Enjoying Real Ale & Pubs

**Join CAMRA today – [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)**

### Instruction to your Bank or Building Society to pay by Direct Debit



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

Name and full postal address of your Bank or Building Society Service User Number

To the Manager Bank or Building Society

Address

Postcode

Name(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference

9 2 6 1 2 9

#### FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

#### 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(s)

Date



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 Debits.
- 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.

# RISING SUN@ HURLEY

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

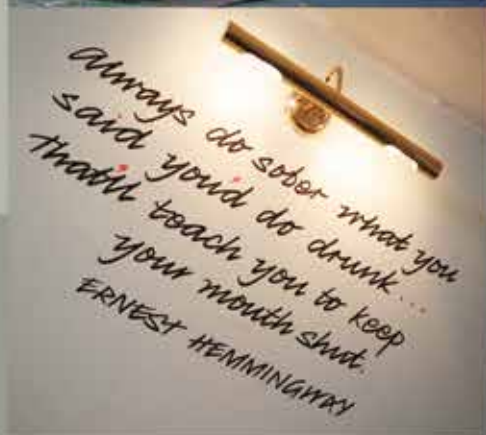
We've been awarded a Cask Marque for our real ales. Come and see why and enjoy our four ever-changing local ales. We also have a large selection of fine wines.

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



WEST BERKSHIRE BREWERY



# DRAUGHT & BOTTLED BEERS

BREWERY TOURS  
AND CLUB MEMBERSHIP

AVAILABLE ONLINE AND  
FROM OUR BREWERY SHOP

*Real Character*

## *Christmas Opening Times*

OPEN: 7 DAYS A WEEK IN DECEMBER  
9AM TO 5PM (1PM ON 24th DEC)  
CLOSED: 5th, 25th-27th & 1st JANUARY

WEST BERKSHIRE BREWERY  
The Flour Barn  
Fritsham Home Farm  
Yattendon, RG18 0XT

[WBBREW.COM](http://WBBREW.COM)

  WESTBERKSBREW

