

FREE Issue 40 - Autumn 2015 | www.swmcamra.org.uk Please take one CAMPAIGNING FOR REAL CIDE BEER PERRY CIDER TAKEOUT AVAILABLE THIS BAR STAFFED B AIDEN MAIDENHEAD REER A TES 14-26 JUL BEER & CIDE FESTIVAL 24-26 JULY 20

Fresh from celebrating The Chancellor backing cider makers duty exemption, pictured from left at The Maidenhead Beer & Cider Festival - Nicholas Wooldridge (Branch Chairman), Malcolm Graham (Cider Bar Manager), Anneliese Dodds (MEP), Alan Molloy (Festival Manager) and Allan Willoughby (Editor).

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

Inside...

> PUB PROTECTION INITIATIVE

CAMRA targeting 3000 pubs for Asset of Community Value (ACV) status.

> MAIDENHEAD BEER & CIDER FESTIVAL

New location proves a big hit with drinkers.

THE BEAR

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wetherspoon

WELCOME

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> FROM THE EDITOR

When you plan a beer festival in July you wouldn't expect 50mm of rain falling in just 2 hours on the opening day. We are glad to report this tough start did nothing to take away the success of the festival. The 3rd Maidenhead Beer & Cider Festival was held at a new venue, Desborough College, allowing for future expansion and affording us ample under cover area, including the beer area which took place in the main school hall. Weatherwise, by contrast, Saturday was a cracking day with more than 1500 attending. All went well and, unlike last year, we did not run out of beer... we sold more beer than last year and the festival will once again take place at Desborough next year. We had great write-ups in the Maidenhead Advertiser and the local Observer newspapers. For all visitors, thank you for coming and making the festival an unqualified success, and for all volunteers, we couldn't have done it without you. Hope to see you next July.

As you would expect CAMRA is now focusing its main campaigning on supporting a thriving pub industry – pubs create jobs and are the pinnacle of British culture. Out of date planning laws and sky rocketing property values have further increased the vulnerability of many of the 50,000 pubs left. Two examples in London illustrate the dilemma.

The Carlton Tavern, Maida Vale was bulldozed by a property investment company in spite of Westminster City Council refusing the application to demolish. By all accounts, as reported in CAMRA's London Drinker, the landlady had been led to believe that a stock-take would be carried out but when alerted to return to the pub, she found a complete wreck. So sudden and deliberate was the attack that in the midst of the rubble and dust you could see a flat screen TV, the dartboard and all the furnishings, including the glasses that had been on the bar and tables.

South of the river in Battersea, developer Udhyam Amin applied for planning permission AFTER demolishing the Alchemist pub, revealing that the building was so unsafe it had to be knocked down immediately. Wandsworth Council have refused to grant a retrospective planning application, meaning it will now have to be rebuilt brick by brick, as in the case of the Carlton Tavern. Developers should not be demolishing pubs without getting consent from the Council in advance.

So, we make no apology for the focus on Listing Your Local as an Asset of Community Value (ACV). Our branch area, similar to London, is rife with high property value pub sites and, although we are not suggesting every pub should be saved, we should be securing our prize assets for future generations with the tools available as well as campaigning for changes in the law.

On a happier note, after a short period of closure we are glad to report that the Waggon & Horses in Pinkneys Green has reopened. Luke Forshaw is the new licensee. It's a pity that the pub is no longer listed on the Greene King website. On my vist, the pub had 3 GK ales and was pretty busy. Similarly, the future of the Craufurd Arms in Maidenhead looks brighter as a new tenant has taken on the lease from the Wellington Pub Company. We are pleased that Will and Sarah continue to run the pub.

During September the country will be celebrating the Queen's achievement of reigning longer as the British Monarch than Queen Victoria. I suggest it's time to pop along to your local, or even venture further afield and visit a new one, raise your glass and toast our head of state for helping to make our country the decent place it is. Finally, we'd like to hear from readers and local businesses. We want feedback on content, and maybe suggestions on who and what could feature in coming issues. You will almost definitely find your words will make their way into the next publication.

Thanks for reading this. Cheers!

Allan Willoughby Editor



>THE HIGHS & LOWS OF A BEER FESTIVAL ORGANISER

With a new venue and several new team members I wondered how this would sit with organiser, Alan Molloy >

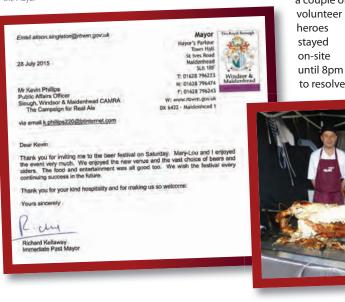
Hi, I'm Alan Molloy, organiser of this year's Maidenhead Beer & Cider Festival held at Desborough College. I was commissioned to write this article by the editor, possibly because he wants to find out how I tick.

Well, here goes....

My first 'High' has to be festival set-up. This year we were at an entirely new venue, and used new (to us) stillage equipment. Despite my nervousness, my build team assembled the stillage, put up the casks and built the bars without problems and on time. I was particularly pleased to see how quickly the bars were erected and put into place. It's much easier when you have a clean, flat floor to start with. This year was the first time we've had the luxury of an indoor beer hall (as opposed to a field full of rabbit holes, or a clinkerstrewn car park!).

Ok, this next 'High' wasn't a personal one, but definitely worth mentioning. On Thursday evening just after I'd left site, one of the beer coolers failed. Fortunately it was noticed, and a couple of

Letter from the Mavo



the problem (which involved some pretty complicated replumbing). That's what I call dedication!

WIK YOU FOR COMING TO THE

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ODE IQ

For every 'High' there is usually a 'Low', and mine was Friday morning when I arrived on-site to find our entrance gazebo converted to a strange, twisted piece of modern sculpture. Overnight high winds had done their worst, and we now only had a couple of hours to straighten it out. As soon as enough volunteers arrived, we somehow managed to get it sorted and screwed to the heavy wooden countertops, to prevent it going airborne again. Then the rain came, continuous and heavy. The wind that had nearly destroyed our gazebo then dropped, so the rain stayed all day. However, from adversity comes dedication, and 660 customers braved the weather on our first day. Although 25% down on Friday last year, they drank only 5% less beer.

My highest 'High' was on Saturday, a glorious sunny day, and seeing 1400 people enjoy our new venue, both inside the main beer hall and throughout the extensive outside seating areas. I was finally able to relax and sample some of the wonderful beers.

A very personal high for me was that we didn't run out of beer. Indeed, we opened on Sunday with a choice of 66, down from the original 111. So although Sunday was another rainy day, the plus side was that we closed the festival with 39 beers

still available, much to the volunteers' approval (as they get to take the leftovers!). See you next year!





> FROM PICTURES TO PINTS: CINEMAS THAT BECAME PUBS

Civil Servant by day, Gavin McGrath's new book gives a fascinating insight into conversions up and down the country >

A member of the Cinema Theatre Association since 2003 Gavin has written two books previously entitled Cinemas and Theatres of Hackney and Cinemas and Theatres of Tower Hamlets. When asked which Borough next his reply was 'It's not Boroughs this time, it's pubs.' He is also toying with the idea of tackling another pop-up cinema and outdoor cinema but will wait and see. There is a Facebook page for Tower Hamlets and there'll probably be one for Pictures to Pints when he gets around to it. By day Gavin is an Admin Officer in the civil service and other hobbies include travelling and listening to music.

Extract one; One of Wetherspoon's jewels in the crown, the Grade II*-listed Opera House was designed in the baroque style by John Priestly Briggs with a fine brick and stone frontage topped with three domes. It opened on 16 October 1902 providing a varied bill of entertainment including opera, ballet, and silent films. Early productions included Ali Baba and the Forty Thieves, Cinderella and Robinson Crusoe. John Christie, founder of the

Glyndebourne Opera took over the Opera House and carried out various alterations reopening on 13 July 1925 with St Joan. It closed as a theatre on 22 June 1931 and was converted to a cinema,

opening on 3 August 1931 with the Charlie Chaplin film City Lights, although The Tunbridge Wells Operatic and Dramatic Society continued to stage shows until 1966. Pantomimes were also staged here including Mother Goose in 1962, Aladdin in 1963 and Jack and the Beanstalk in 1964 to name but a few. The Opera House was taken over by the Essoldo circuit in 1954 who ran it as a cinema until 3 February 1968 when it closed with A Man for All Seasons. The inevitable happened however and it opened as a bingo hall on 14 July 1968, first as Essoldo and later as Lucky Seven and Top Rank, lasting until June 1995. The Wetherspoon chain bought the building and, following a reputed £1.5 million refit, opened The Opera House pub on 11 April 1997. Opera however remained not only in the name of the pub but in a physical sense too, with Die Fledermaus staged here in February 2007, Cosi Fan Tutte in 2008, and La Traviata in 2012.

FROM PICTURES TO PINTS: Cinemas That Became Pubs

Extract two; The Coliseum cinema in High Street began operating in 1914 and had alterations carried out in 1920 when the screen was moved from one end to the other. The date for this is still displayed towards the top of the building. Reputedly the electricity for the place was supplied via the overhead tram lines which caused the picture to dim slightly whenever a tram went

> past. The cinema was run in conjunction with the Empire and is believed to have closed in 1927. It was then a Woolworth's store for many years and at the height of the snooker boom in the 1980s it became Arthur's Snooker Hall. Subsequent uses included an indoor market and the Baton Rouge and Amishi nightclubs. It reopened as The Coliseum Picture Theatre pub on 22 July 2014.

Anyone wishing to buy a copy can contact Gavin at **pics_to_pints@yahoo.co.uk** or send £3.00 plus £1.40 postage to Flat E, 4 Meadow Close, London E9 5NZ.



Page 6 | Supporting Real Ale, Real Cider & Real Pubs in East Berkshire and South Buckinghamshire

The Footage.

Manchester

> PECULIAR PUBS

Black Friar, London EC4 >

Built in 1875 and remodelled in 1905 on the site of a 13th Century Dominican friary, The Black Friar was saved from demolition in a campaign headed by Sir John Betjeman. The building was designed by architect H. Fuller-Clark and artist Henry Poole, both committed to the free-thinking of the Arts and Crafts Movement. The pub features in CAMRA's National Inventory of Historic Pub Interiors. It houses sculptures, mosaics and reliefs of many jolly friars collecting fish, gardening and singing carols. Perhaps they all had one too many pints of the ales on offer?! The pub is lovingly looked after by Nicholson's.

Yew Tree Inn, Cauldon, Stoke on Trent >

The Yew Tree holds an impressive collection of antiquities and curios including Queen Victoria's Stockings, a 3,000-year-old Grecian urn, penny farthings, the infamous Acme Dog Carrier and various musical instruments. Many instruments are in working order and include a one-string violin (phonofiddle), a sousaphone, "the serpent", polyphons and symphonions – a 19th century music box with an amazing repertoire of tunes and sound effects! Ale is good value here from £2.50 per pint and can include Wincle - Rambler, Portobello - Pale, Wold Top - Anglers Reward, Wadworth - 6X, Morland - Original, Burton Bridge - Stairway to Heaven. The website states that "the Cauldon Philosophical and Debating Society holds an informal meeting every evening at the bar" – I think they mean they have interesting locals!



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> LOST AND FOUND PUBS OF HURLEY

Kevin Phillips visits historic Hurley and discovers a good choice of pubs remain despite the destruction of a local gem >

I have been looking forward to my trip to Hurley to record the changes to pubs since the year 2000. To me, it is the quintessential English village, backed up with a history of over 1000 years. It is also blessed with some unique pubs and despite a major loss in this area, most of them have survived the closures that have blighted other areas.

My trip begins on the Henley Road heading towards the village. In the year 2000, the attractive prospect of the **Red Lyon** pub would have presented itself on Applehouse Hill. In this friendly eighteenth century coaching inn, a refreshing pint of Brakspears Bitter could have been enjoyed or for a change, a pint of Bass. Although the pub has been closed for a while, all is not lost as it is currently undergoing extensive refurbishment. Five letting bedrooms are being added and hopefully, the characterful bar area will survive.



Red Lyon, under refurbishment

Continuing to the junction with Hurley High Street, a major pub loss is immediately apparent. Where

EAST ARMS PLACE

Formerly the East Arms now a housing estate

once stood the imposing **East Arms**, a small housing estate has popped up. This really is a tragic loss of a fine old posting inn where a large range of interconnecting buildings had evolved over time. The earliest parts dated back to the eighteenth century although there had been an inn on this site on the old London - Oxford Road since the thirteenth century.

I had always wondered about the origin of the pub name and where it was meant to be 'east' of? My puzzlement ended recently when I discovered it was named after a local landowner, John East. He also built a toll cottage opposite which has sadly gone the same way as the pub. The pub name survives in the street name 'East Arms Place'. As you can see from the photo, the symbol following it summarises in its own way the result of a policy of destroying historic pubs. It is the symbol of a dead-end!

Our next hostelry further north down the High Street is thankfully open and has been since around 1830. This is the **Rising Sun**. It was originally built to cater for the needs of Hurley's growing population in the nineteenth century spurred on by the growth of commercial river traffic and latterly, better roads. Today it is a traditional village pub and a favourite of walkers, ramblers, boat users and the village community. It has

> recently been refurbished with a clean, contemporary look and separate areas still remain within one L-shaped room. There is a well-used beer garden and good quality food is served.

> Moving on towards the river, one soon comes across the extensive and imposing **Olde Bell**. This lovely old building dates from 1135 when it was used as a guest house for visitors to the nearby Benedictine Priory. The remains of a tunnel still exist linking the pub to the Priory.

104



Olde Bell

It later became a staging post on the London to Oxford route and the last recorded schedule of this was in 1890.

In 1935, it was bought by Guilio Trapani who ran the inn for over 30 years and attracted many celebrities from London including Richard Burton and Elizabeth Taylor. It was also visited during the war by General Eisenhower and Winston Churchill who had meetings prior to D-Day at the nearby Manor House which served as the HQ of US Naval Intelligence.

Today, it is well worth popping in for a beer to view the historic interior or maybe, if you are feeling well-heeled, a meal in the smart restaurant.

For our penultimate pub, we need to return to the Henley Road and then turn left onto Honey Lane following signs along the single track road for the **Dew Drop Inn**. This is one of the most remote pub in our branch area but is well worth the effort to find. Parts of the building date back to 1600 although there is evidence that before that it was originally a foresters ale house in what was then Hurley Great Wood.

Parts of the old forest still remain as Ashley Hill Woods and the pub is a great place for a restorative pint after a walk in the area.

Finally, back towards Henley on the Henley Road and the last pub on our tour is the **Black Boys Inn**. In 2000, this was a traditional no frills pub which served an excellent pint of Brakspear's mild as well as the more usual bitter.

Today the pub has expanded to be a small hotel with good food but unfortunately, no draught real ale. Hopefully, the new owners, who took over last year will have a change of heart and restore this part of the pub's heritage.





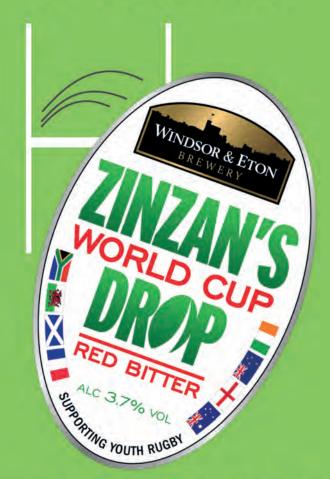
Despite this slight disappointment at the end of the tour and of course the loss of the East Arms, Hurley still remains a great place for a day out and all its remaining pubs are well worth a visit.

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Slough, Windsor & Maidenhead CAMRA

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> LOCAL NEWS



Rebellion Brewery raises an incredible £58,000 for Wycombe Hospital Scanappeal >

The weekend couldn't happen

without people to

Statement from the brewery... A massive thankyou to the 5500 of you who came to our Charity Weekend and made it a record breaker!

It has been our most successful open weekend

OPEN WEEKEND TOTAL RAISED FOR SCANNAPPEAL £58.000 THANK YOU ever, thanks to the generosity of everyone who came and donated. In 2013 we raised £52,000, this year we smashed that reaching £58,000. With the addition of this year's total, Rebellion has raised a grand totoal of over £190,000 for Scannappeal to go towards their various campaigns... incredible!

Scannappeal raises funds

to purchase life-saving equipment for Amersham, Stoke Mandeville, Wycombe and Community Hospitals which serve people living in Buckinghamshire and neighbouring parts of Berkshire, Bedfordshire, Hertfordshire and Oxfordshire. Since they began in 1987, they've raised over £11m and funded equipment in every department in the hospitals they support.

As well as keeping our barmen and women busy you were a hungry bunch too, with the BBQ cooking up 2500 burgers, 1000 sausages and 30 shoulders of pork! Also on site was Bradshaws Ice Cream, a local ice cream maker. If you had some you'll know that it was superb. pour pints and serve burgers. A massive thanks to the 75 staff who worked over the weekend, a large number were friends and family of Rebellion staff members, all giving their time for free. The staff who work for the brewery had the option to donate wages and that money was added to the total.

We'd like to thank the New Bucks University Student Union

team who supplied the audio equipment and gave their time for free, manning the desk all weekend.

We'd also like to thank the fantastic bands who played for free and kept the crowds entertained. They were: • www.straighteight.co.uk • www.honeyryder.com • www. chilternconcertband.org.uk • www.soundforcebigband.org.uk

STOP PRESS... In our last issue the uncertainty at the Craufurd Arms was aired. The pub has been granted Asset of Community Vale (ACV) status by the Borough. We are pleased to report that Paul Nolan of PPN Taverns has taken a short term rolling contract and that Will Hewitt and partner Sarah are running the pub as usual.

> 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 September**. 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!



with his

The Stag, Burnham Beeches is demolished >

A sad sight for a beautiful pub situated on the edge of Burnham Beeches, another developer, or damager piling it in!!



Windsor & Eton Brewery opens first pub >

A welcome phoenix from the controversial Windsor Pub Company, The George Inn is now part of the WEBrew business. The brewery has taken on the lease from Enterprise Inns. The George Inn will gradually become a proper pub again, and will serve

Will from the brewery & pub manager Sarah traditionally reasonably-priced English food that appeal both to visitor and locals. It's a beautiful old building, over 300 years old, and is in a great location at the Eton end of the bridge. Host, Sarah, who learned the trade with Mitchells & Butler and the Royal Standard of England takes on pub.



Ninth Fag 'N' Firkin Beer Festival @ The Derehams Inn >

Virtually nine years ago to the day The Derehams Inn in sleepy Loudwater had it's beer festival... the day the smoking ban was

installed by the government! With 20 real ales and 5 real ciders those days are long past so our branch organised a social occasion on the Saturday lunchtime. Live entertainment was complemented by Landlady Maggie's legendary goat curry. Really like the pub's festival strapline... An

independent pub supporting independent breweries on Independence day.

> 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 >

- September 9th George Inn, Eton
- October 14th Grenfell Arms, Maidenhead
- November 11th Barleycorn, Cippenham

The Chequers, Marlow re-opens in style >

Just across the river, The Chequers, Marlow, has reopened following a major refurbishment. This ancient Inn has re-opened with a historic bar-only area called The Churchill Tap.

Dedicated to selling craft beers, The Churchill Tap has a resident beer connoisseur on hand to chat through the range, tasting notes and where the beer is made. Located at the front, left of the pub, this room dates back to the 16th century where the original beams still remain.



The Chuchill Tap offers an ever-changing range of up to ten draught beers including cask ale, stout, lager and cider, as well as a hand-picked selection of bottles too. There's also a daily bar menu, including scotch eggs, sausage rolls, pork scratchings and a selection of cheeses and crusty bread.

Those carrying a valid CAMRA membership get 10p off all pints of draught and any bottled beers. Worth a visit if you're near the town!



Sam Clancy takes over The Carpenters Arms, Windsor >

John Perry has left the pub to take on a new challenge in the town centre. Sam has settled in nicely,

having moved from Cheshire with her other half Gary. Sam has spent all her career in the pub trade, mainly with the Mitchells & Butlers group. CAMRA held its August monthly meeting in the pub and Sam and her team did a splendid job in looking after us!

STOP PRESS...

After a period of closure we are delighted to see The Crispin, Grove Road, Windsor re-open. This Enterprise Inns pub is now run by Finbarr Mulqueen and, hopefully, will be serving cask ales in the not too distant future...good luck!



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> LOCAL NEWS



A visit to The Bevy, Brighton >

In anticipation of saving pubs from the cruel hand of developers (not sure what a developer does by the way, other than make money!) a group of our guys had a day out on the south coast, visiting The Bevy in Brighton. It's a community owned and operated pub and cafe, managed by a committee of locals

who, when the brewery closed the pub in 2011, were determined to re-open it as a community hub as well as a pub and cafe serving meals and drinks. There are now 800 shareholders and shares are still available. I've got a feeling we're going to see a

lot more of this anti-developer response... and thank goodness!

STOP PRESS... Having spent 12 years building up the business at The Watermans Arms, Eton, Gillian has taken on the additional challenge of picking up the Horse & Groom, Castle Hill, Windsor. The pub was part of the now liquidated Windsor Pub Company and, hopefully, is now reopened after a major refurbishment at the time of going to press.



Waggon & Horses re-opens >

We are pleased to report that the Waggon & Horses in Pinkneys Green has re-opened after a short period of closure. It had closed, at short notice, at the beginning of May. Luke Forshaw has taken on a 2 year lease and has done a lot of good work since taking over, establishing darts & crib teams as well as a quiz night every Wednesday and open mic night on Sundays. There is also live entertainment every weekend. On visiting, the beer line-up is exclusively Greene King with Morland, Speckled Hen and IPA on tap. We are very pleased that

the pub has received a new lease of life, and we wish it well.

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.boley@btinternet.com

All change at The Bear, Maidenhead >

Its not all doom and gloom on the pub closure front. Wetherspoons opened an incredible 4 pubs in a single day in July, including The Old Borough in Swords, Republic of Ireland. The newly converted pub is now run by Dan Foster, pictured here on his last day at The Bear, Maidenhead High Street, receiving the CAMRA branch



Pub of The Year Runner-Up award from Nick Wooldridge, branch chairman. Prior to running The Bear Dan ran The Windlesora in Windsor, ably assisted by deputy manager, Carys Brooke.

Carys has been promoted to takeover from Dan and is pictured above. Carys is a real ale fan and was seen sampling a number of ales at the festival. Looks like all is set fair for the future.



Blarney Stone, Windsor set to become Queen Charlotte >

John Perry, ex-manager at The Carpenters Arms, Windsor has joined the Oak

Taverns pubco and will be running the newly named Queen Charlotte after refurbishment. The pub is based in Church Lane and is looking to feature 6 cask beers featuring beer from the best local brewers and beyond including beer from their own brewery.

STOP PRESS... Pub operator JD Wetherspoon has appointed CBRE to handle the disposal of 20 of its pubs. Unfortunately one of these pubs is our very own Windlesora, William Street, Windsor. This is very sad as Manager Steve Clarke has done a brilliant job in doubling the hand pumps. Also for disposal is nearby William Robert Loosely, High Wycombe.

> 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!



greyhound

- maidenhead -

wetherspoon

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> BEER IN BROOKLYN

Mark Newcombe discovers that there's more to life than a bottle of Bud >

I found myself sitting at a table in the Terminal 5 Wetherspoons sipping my pint of London Pride with trepidation. Whilst my wife, daughter and her boyfriend chatted away I pondered on the likelihood of finding some decent ale in New York. We were going to Brooklyn for my brother's wedding and the excitement was already brewing.

One of the few things I miss when I travel abroad is a pint of real ale. I knew, having been to New York on a number of occasions over the last 25 years or so that things on the beer front were definitely improving. When I first went there in the 90's all you could get was a Bud, or some other tasteless American lager. If you were lucky you might stumble across a Guinness or a pint of keg ale like Boddingtons or worse.

We touched down in JFK where we were met by my brother and fiancé who drove us to our Super 8 Hotel in 3rd Avenue Brooklyn. One of the first things I noticed when we got

to the hotel was the rather seedy looking bar across the road; I knew I was going to like it!

That night, after a family meal, we found ourselves in the **Canal Bar** where we met Mary and became acquainted with some of the locals.

I was surprised to find a good selection of draught ales including some quite tasty IPA's. Now I'm a bit of a real ale prude and enjoy a traditional pint of English Bitter without any floral notes, new fangled hops or hints of ginger, chocolate etc. but I have to say that I thoroughly enjoyed the *Bells Two Hearted IPA*. Now I know that the American's craft ale is never going to taste like the real thing but hey at least they are trying! According to the Institute for Brewing Studies, there are now nearly 1500 microbreweries and brewpubs that produce 3% of all the beer consumed in America.

The next day more family flew in from Germany, Canada and Florida: the momentum was beginning to build. The next day whilst exploring the neighbourhood my wife and I came across the **Mission Delores**, an old tyre shop converted into a trendy bar with around 20 taps serving a selection of draught ales. We were taken through the menu by the very helpful bar Manager, Crimson, and I settled on a pretty tasty pint of *Left Hand Sawtooth Nitro*. It turned out that my daughter and her

boyfriend had found the same bar earlier in the day!

The original Mission Dolores is a church founded in 1776 and is the oldest surviving structure in San Francisco.

The **Mission Dolores** bar on the other hand turned out to be a very popular and lively pub which I would highly recommend if you ever find yourself wandering down 4th Avenue in Brooklyn.

Beer condition must always be the primary concern of any good bar. When confronted by a long line of tap handles, your first question to the bartender should be, "What's fresh?"

On the stag do we joined up with



Canal Bar, Brooklyn



my brother's friends and most of the Brooklyn Rugby Club and headed for Smith Street, a busy part of downtown Brooklyn, full of interesting bars and restaurants. After hitting a few bars we ended up in the **Zombie Hut** and when that closed we made our

Mission Dolores way back to our local for a debriefing session until four in the morning.

The wedding day arrived and after a refreshing Bellini in a posh bar in Park Slope we made our way to the ceremony. The wedding reception was held in the Green Building (originally a brass foundry) an industrial chic event location in Union Street.

After the reception I remember walking into the **Canal Bar** and announcing to the bar staff that the bar was about to get busy and it did!

So the next time you find yourself in New York by all means go to Manhattan see all the sights, shop till you drop,

STOP PRESS..

TINY REBEL'S CWTCH is crowned SUPREME CHAMPION BEER OF BRITAIN at the Great British Beer Festival 2015

The Newport brewed real ale Cwtch (Cwtch is pronounced 'cutch' and means cuddle in Welsh) was named the Supreme Champion. Silver went to Kelburn, Jaguar (Renfrewshire) and the Bronze award to Dancing Duck, Dark Drake (Derby).

Head Brewer Gareth Williams said "I feel like I'm dreaming! This is the ultimate award to win in our eyes and after winning at the Great Welsh a few years ago this feels even better. It's just a crazy feeling and we're massively proud."

visit the tourist bars etc, but if you really want to get a feel for New York book into a hotel in Brooklyn and explore the local bars and restaurants. It's time to embrace our American cousins and enjoy their hospitality and locally crafted ales.

Needless to say on our return to Maidenhead we headed to the Craufurd Arms for a few pints of Mutiny... there's no place like home. Cheers.



Daughter Emily giving the beer a miss!



> ISLE OF WIGHT **CLASSIC BUSES, BEER & WALKS** WEEKEND

A beer festival with a difference >

Following the great success of the inaugural 2014 event, the IW branch of CAMRA and the IW Bus Museum are joining forces again to present the 2015 Isle of Wight Classic Buses, Beer and Walks Weekend, on Saturday 17th and Sunday 18th October 2015.

Since the 2014 event, the IW Bus Museum has moved premises to the old Southern Vectis bus depot in Park Road, Ryde. However, whilst the new building has a superb new display hall, side displays, and its own café and toilets, external space is at a premium. This means the event operations will be split between the museum at Ryde and the car park on Newport Quay, with a shuttle service running regularly between the two locations.

In addition to the shuttle service linking Ryde and Newport, a revised network of seven Beer and Buses routes has been prepared and IW CAMRA representatives have been busy signing up pubs for this year's event. New for 2015 is an enhanced service to the West Wight area, with pubs in

Yarmouth, Shalfleet and Calbourne added to the map, and we have also managed to add a route serving pubs in Sandown and Shanklin Esplanade too.



Information updates for the event can be found either on our website, www.iwbeerandbuses.co.uk, or on Facebook by typing "Isle of Wight Beer and Buses Weekend 2015". Programmes including timetables will be sold via the website from August onwards.

Please come along and support the event!



> DATCHET BEER FESTIVAL

6th festival with all proceeds to the Scout Association >

The 2015 Datchet Beer Festival will be held at the Village Hall on Saturday 10th October with two distinct sessions –

The Connoisseurs Afternoon Session (1-5pm) We introduced this session for the first time last year for those who preferred drinking without the distraction of loud music. A number of traditional pub games are also available. Tickets are £5 and this includes your first pint!

The Beer Lovers Evening (7–11pm) – this evening session has sold out for the past 4 years and features a live band and a cracking atmosphere. Tickets for this session are £10 and also includes the first pint.

We ask people to book their tickets via our website **www. datchetbeerfestival.co.uk** as the hall holds only 200 people at any one time and we have always sold out. It also allows us to know how many people are coming so we can order the beer and not run out.

All of us that voluntarily run the festival really enjoy organising it. We have steadily improved and made bigger the event each year and it is great that so many "punters" have been to every Datchet Beer festival so far. Some of us take a day off work and go over to all the breweries picking up barrels and we spend many a night beforehand discussing what range to put on so that there is a good mix of flavours for everyone's taste. With the resurgence of micro breweries there is just so much choice and we reluctantly have to drop a few each year so we can introduce new beers to the festival. We have 25 Real ales, ciders and perries.

All profits go to the Scout Association, an organisation that we passionately believe in.

Finally, see how you get on with our festival quiz below, no prizes, just a bit of fun.

DATCHET BEER FESTIVAL QUIZ >

So you like a good pint... but just how much do you know [or think you know] about Real Ales and Brewing. Once again it's just for fun (no prizes we're afraid!) but we hope you enjoy the challenge! And remember...NO 'Googling'!

Are you a true Real-Ale Conoisseur? Or are you an enthusiastic amateur with lots to learn? Test your knowledge below!

Quiz answers will be posted online shortly before the Festival.

- 1. What was Britain's most popular real-ale (by sales) in 2014?
- In 1981 there were 4 Public Houses serving in Datchet What were the pub names?
- 3. How many pints are in a Pin?
- 4. What is the collective noun for a group of beer-drinkers?
- 5. What brewery did Fullers purchase in 2005?
- 6. What does beer contain that traditionally ale did not?
- 7. Which brewers sponsored the England Cricket Team in 1995?
- 8. What is the name given to the study of beer and beer-making?
- 9. 'Champion Beer of Britain' in 2014 was 'Boltmaker' who brews this?
- 10. Beer is the second most popular beverage in the world What is the most popular?







Open: 11am - 11pm Wed - Fri, 11am - 11.30pm Sat Admission: £3 Wed - Fri, £4.50 Sat (CAMRA members free at all times)

Rockin' the Arena on Thursday: Co-Jones (evening) Saturday: John Otway (lunch) and One Step Behind (Madness Tribute, evening) + Watch England vs Australia Rugby World Cup live on Saturday on our big screen

stalbansbeerfestival.org.uk / realales@yahoo.com



> BREWERY NEWS

Windsor & Eton Brewery News >

Seasonal beers currently on offer are *Eton Boatman* (Sept) and *Canberra* (Oct – Jan). Special beers available up to December are: SEPTEMBER • *Zinzan's World Cup Drop* a red ale brewed especially for the Rugby World Cup • *Maracana* a single brew of last year's hugely popular golden ale • *White Riot* a 5.3% white pale ale using wheat and orange zest it's brand new from the Uprising faction. NOVEMBER • *Seattle Porter*. DECEMBER • *Mandarin* Christmas ale using Mandarina Bavaria hops • *Conqueror 1075* black IPA 7.4%.

Core beers available throughout the year are: Parklife, Knight of the Garter, Guardsman, Windsor Knot, Conqueror, Treason, Republika and White Riot. A 6% bottle conditioned version of Uprisings Treason is also now available in 330ml bottles.

The brewery is currently flat out supplying huge volumes of its pale ale to M&S for their bottled Craft Beer range. *Island Hopper* is currently exceeding all expectations.

The new office is finished and some staff have moved in. Meaning the old office and shop can be merged into ONE LARGE shop and visitor's centre, including a bar. However, "we have to wait until we've saved enough money to do this" – hopefully ahead of Christmas. Finally, the high specification conference room is available for hire so that organisations can enjoy the best in meeting room facilities as well as the brewery experience. www.webrew.co.uk

WINDSOR & ETON Brewery

The Windsor & Eton 'It's My Local' initiative is gaining momentum, with enlisted pubs ensuring 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.

Windsor & Eton are planning to hold their first ever beer festival at the brewery on the 19th and 20th September. This will showcase their favourite beers from across the country as well as their own. Also during September the brewery will be regularly opened for the screening of the Rugby World Cup. These events were massively popular during the 6 Nations, with up to 200 in attendance so check out the www.webrew.co.uk/ main/events for screening times.

The Cat & Lily Tavern is the subject to further delays. The structural survey has been completed and the freeholder has had plans approved by the council. Work has yet to commence.



www.chilternbrewery.co.uk



Monument Gold Pale Ale 3.8% has been awarded a prized British Bottlers' Institute Diploma Award – Class A1 in the Ales, Lagers & Ciders category (up to 3.9% vol) to continue a "golden summer of awards" for the brewery.

The British Bottlers' Institute has long been a crucial supporter to the bottling and packaging industry and this year's competition attracted a record number of entrants.

All the products entered were blind tasted and the BBI were delighted to report high standards throughout.

Head Brewer Tom Jenkinson said "This bottled beer is a sunshine golden ale based on a limited edition draught produced in our 30th year to help raise funds for the renovation of the nearby Coombe Hill Monument which can be seen from the brewery"

Monument Gold Pale Ale is refreshing and soft on the palate and teeming with English summer flavours of honeyed malts and aromatic hops. A craft ale with a lighter style which is beautifully smooth and pleasurable to drink.

The winners will be presented with medals and certificates at the annual BBI dinner being to be held on Thursday 22nd October at the Vintners' Hall, London.

The Chiltern Brewery has been at the forefront of the revival of classic English ale styles for over 35 years. In recent years this has extended to the creation of new styles, all brewed with the finest English malt and hops, naturally. John Hampden's Golden Harvest Ale 4.8% has won 'Best Bottled IPA' category at this year's Farm Produce Awards organized by top magazine title, Great British Food. It is a golden amber classic harvest ale with premium quality Maris Otter malt and the aromatic fruitiness of the famous English hop, Fuggles. Named after the celebrated English patriot John Hampden.

All entries were initially short-listed based on the producer's commitment to provenance and local sourcing, then taste tested by a panel of some of the top names in British food. The final winner in the Best Bottled IPA category was selected by renowned beer writer and beer sommelier Sophie Atherton.

Her favourable comments included "This beer managed to draw me in by having the best aroma of all the finalists. Dried, fruity flavours are not normally associated with IPAs but here they led to a dry, spicy and peppery hoppy finish - in a pleasantly astringent beer. Most importantly I wanted to drink more!"

Head Brewer Tom Jenkinson said "We consider John Hampden's to be an earl amongst ales - a bottled beer with impeccable pedigree and this is a big accolade: a real honour."

"We are proud of our age old brewing techniques here and our local heritage. This is a memorable moment for a beer with a memorable finish!" added fellow director George Jenkinson.

Our brewery tap, the Farmers' Bar in Market Square Aylesbury, has an impressive menu of carefully selected guest beers, ciders and craft ales, with at least one of the beers always on tap. See the beer menu at www.chilternbrewery.co.uk/ beermenu

If you would like to be a stockist then please do get in touch on 01296 613647 or email **enquiries@chilternbrewery. co.uk**

Follow Chiltern Brewery on Twitter @chiltern_brewer @kings_head

The Chiltern Brewery >

> BREWERY NEWS



Anyone who drank Gravitas or Bullitt (or both!) at this year's Haddenham Beer Festival helped to get through SEVEN casks of EACH beer! By far the two most popular beers on the day, the UK's largest one day beer festival got through over 120 casks of real ale this year! We look forward to seeing you next year to help drink even more!

And following on from the roaring success of last month's Bullitt, the brewery have perfected the recipe for the perfect Summer bitter. American El Dorado hops have been utilised for their tropical citrus flavours to create Ecstasy Of Gold (cue Spaghetti Western music). At 4.0%, this is the beer you'll be wanting to sup a few of in the sunshine - ask your landlord to get it in and your wish is our command!

Vale Brewery beer was at CAMRA's Great British Beer Festival again this year - everyone's favourite golden session ale Brill Gold was on offer at the bar, along with more upstairs for the hard working festival staff at the Volunteers' Bar!

September brings the start of the Rugby World Cup 2015. 20 teams. 13 venues. 48 games. 1 beer: The Good Game. Using all English hops, this copper beer at 4.1% is best enjoyed down the pub, cheering on the colours of your team. Worthy of winning the Webb Ellis Cup, using hops from Herefordshire, Worcestershire, and Kent to produce a clean, easy drinking

Aylesbury Brewhouse News >

Head Brewer, Haydon Overton, has been rightly taking the plaudits for ABC's most successful beer in its 3 1/2 year history. The Limited Edition red IPA Punk Is Dead has been turning heads (and tastebuds) all over Buckinghamshire and beyond, using a potent mix of Simcoe & Chinook hops at 4.8%, along with an evocative pump badge. Long live the corporations, Punk is Dead.

With ABC brewing weekly you'll be finding new beers in the Brewery Shop behind the Hop Pole every week! The newest beer to get your hands on is Gates Of Valhalla, an uber hoppy golden beer at 5.0%, inspired by the drinking hall of Odin, a widely attested god in Norse mythology.

In Greek mythology, Agamemnon was the king of Argos and was called King of Men. He waged war on the city of Troy with the demi-god Achillies, and this golden, rich floral citrus beer at 4.1% is fit for any king among us.

Next on the brewing schedule is Paragon, a 4.2% model of excellence, brewed to surpass all other brews of its kind. English hops and Maris Otter pale malt create a classic English golden bitter that will put all others in their place - second best to the paragon of brewing.

www.valebrewerv.co.uk

bitter. Publicans and Brewery Shop customers can now pre-order their beer ready for when England kick off the tournament against the Fijians on Friday 18th September!

Bottle news now, and we're sure that if you haven't noticed yet, you soon will - Marks & Spencer are now stocking Vale Brewery's SIBA award winning bottles of Gravitas and Red Kite in their food hall outlets, across the UK! Another leap forward for the Brill brewery, following on from the sucess of Gravitas at this year's Reading Beer Festival and bottles of Red Kite being taken on the new Britannia Cruise Ship.

Vale will also be out in force at this year's Brill Beer Festival over the August Bank Holiday weekend - the best beer from around the UK, and Brill(!), will be on offer, alongside more unusual ciders, a classic & sports car show, and plenty of entertainment to keep the family happy while you sink a few!



Keep up to date with all the brewery's news on Twitter and drop by the Brewery Shop, at the bottom of the hill in Brill!

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



www.aylesburybrewhouse.co.uk

The Mercury 7 were the first astronaughts selected by NASA in 1959. Putting their lives at risk, they piloted the first manned spaceflights from 1961 - 1963, paving the way for space travel as we know it. Mercury 7 brewed here on Earth will be a tribute to those Americans' skill and bravery - massively hopped, big flavours, and a blast of bitterness, using the finest American Mosaic and Simcoe hops, along with pale & crystal malts, to create the greatest of American IPAs with a distinct bitter malt finish to a delicious hop-driven beer. Carrying on the atmospheric theme is Jet Stream.

And finally... Jack is back! After months of deliberation, we can finally break the self imposed injunction and tell you that Calico Jack will be making his Port Royal Return! The winner of Milton Keynes Beer Festival 2013 is back, and is another chance



for you to get your hands on the sought after, critically acclaimed rich Caribbean coconut stout.

ABC are on Facebook & follow ABC on Twitter @AylesburyBrewCo

CAMRA LocAle 2015 Pub Listings >

- Acre Windsor
- Barleycorn Cippenham
- Barley Mow Cox Green
- Bear Maidenhead
- Bounty Cookham Craufurd Arms - Maidenhead
- Crooked Billet Maidenhead
- Emperor Farnham Royal
- Fox & Castle Old Windsor
- George Burnham
- George on the Green Holyport
- Green Man Denham
- Common Kings Arms - Cookham
 - Moon & Spoon Slough

Maidenhead

Norden Farm Cafe & Bar

Grenfell Arms, Maidenhead

Greyhound (Lloyds No 1) -

Hinds Head Hotel - Bray

Horse & Groom - Windsor

Jolly Farmer - Cookham Dean

Maidenhead

- Novello Littlewick Green
- Oak & Saw Taplow
- Pinkneys Arms Pinkneys Green
- Red Cow Slough
- **Rising Sun Hurley**
- Jolly Gardener Moneyrow Green **Rising Sun - Slough** Jolly Woodman - Littleworth
 - Rose Maidenhead
 - Rose & Crown Slough Royal Stag - Datchet
 - Shire Horse Littlewick Green
 - Stag & Hounds Farnham

Common

- Swan Clewer
- Thatched Cottage Cox Green
- 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

West Berkshire Brewery >



WEST BERKSHIRE BREWER



Blindside Flanker is the next special release in celebration of the Rugby World Cup. This prop- er bitter has a broad bitterness with a full bodied flavour (4.3% abv). Available from cask throughout September and October 2015.

Birthday Bash - Don't forget on Saturday 19th of September West Berkshire Brewery will be celebrating their 20th

Birthday in the best way known- Beer Festival! **Oktoberwest** promises to be a fun, light hearted event complete with music, authentic Bavarian food and of course a huge selection of real ales, and craft beers. Get your tickets now: call **01635 202968** or visit **www.wbbrew.com**

Join us at the can't-miss event of the summer, it's the inaugural WBB Oktoberwest Bierfest, Saturday 19th September!

Oktoberwest 2015 promises to be a fun, light-hearted event complete with live music and dancing. Relish the atmosphere while supping on the best real ales and craft beers and dining on traditional Bavarian fare and international street food. The most vibrant event ever to hit Yattendon! It will be the perfect setting for a great afternoon and evening of entertainment. We can't guarantee that our brewers will be sporting lederhosen – but that's probably not a bad thing.

Binghams Brewery Update >

Macchiato Stout was voted Beer of the Festival at the Bracknell Football Club beer festival and was awarded bronze at the SIBA South East Beer Competition. Limited stocks of the bottled version are available in the shop. Binghams are delighted that Macchiato Stout was chosen to appear at the Great British Beer Festival at Olympia. In fact we were so happy that we took the opportunity to officially launch it!

The Single hop series of beers continues with the English hop *Boadicea*, which is spicy with floral notes. The next one will be *Sybilla*, which is a Polish hop - floral with hints of lemon and Pine.

Back by popular demand, *Australian Summer* is the next beer to hit the pubs. At 5%, this beer has lovely apricot and melon flavours and is perfect for a BBQ.

Later in the season, there will be the wonderfully named *Thirst Past The Post*. David is very proud of having come up with this name to celebrate the beer festival at Ascot, which is held every year at the Racecourse. The red ale with lovely complex

Rebellion Beer Co. News >

September heralds the return of *Red* (4.7%) an autumnal ale quickly followed by *Roasted Nuts* (4.6%) available from November through to February. It's fingers crossed for the bottled Extra dependant on the increased brewing capacity coming on-line.

The monthly 'Pirate' series continues with *Sea Legs* in September, *Old Seadog* in October and *Cross Bones* in November, all at 4.2% ABV.

Open nights are the first Tuesday in the month, at 7pm, costing £12.50, inclusive of 5 pints of your choice. Members

Tickets on sale now. WBB Oktoberwest will be one high-spirited, fun-filled event you really don't want to miss – Prost! For more

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



@@WESTBFRKSap

Vattendon, Berkshire, RG18 oxT

BINGHAMS

BREWERY

www.binghams.co.uk

malt character was a big hit with the punters last year!

Doodle fest was a success, with *Doodle Stout* being popular as you might expect. This annual dog show is in support of the Labradoodle Trust and Stout the dog managed to bag himself second place in one of the competitions. We always knew he was a star!

The online booking system for tours is an easy way to ensure that you don't miss out on the fun at the brewery every Saturday afternoon at 3pm. Follow the links on the website at www.binghams.co.uk



REBELLION BEER CO.

nights are the second Tuesday of the month, with members able to bring up to 2 guests along free of charge... drink what you want... responsibly!

www.rebellionbeer.co.uk



>VISIT TO PARADIGM BREWERY

Local CAMRA member John Conen takes a trip Sarratt to visit a new brewery >

Venture down a long narrow lane in Sarratt in south Hertfordshire, and you'll find the Paradigm brewery. Tucked away behind some modern bungalows, it occupies a unit on Green End Farm, a former pig farm. Owners Neil Hodges and Rob Atkinson have lived locally in Rickmansworth for a long time and endured years of the madness of the corporate world, so in their words 'paradigm' is 'a gentle subversion of the world we left'. Hence the names of their first two beers – Win-Win and Low Hanging Fruit – which derive from those all-too-popular corporate buzzwords. Neil and Rob are determined to have a bit of fun with the marketing and feature 'son of hop' and his sister 'hop de soir' in their artwork, inspired by the work of the Belgian surrealist René Magritte. The equipment at Paradigm came from the former Buckingham brewery in the eponymous town and has a five barrel capacity.



The beers: *Win-Win* is a classic best bitter and *Low Hanging Fruit* a light and fruity pale ale – are finding their way into local pubs in south Hertfordshire and both made an appearance at the Maidenhead Beer Festival in July. Neil reports that things are progressing well and 'we



are steadily expanding our footprint (I think that's a corporate buzzword, Neil!) and gaining regular reorders, which is pleasing'. The two production ales are getting good reviews and selling well.



Win-Win has been entered by CAMRA Watford into the Hertfordshire Beer of the Year Competition at the St Albans Beer and Cider festival which begins on 30 September.

Neil added 'We've also just brewed an all English IPA using traditional and only English sourced ingredients with an ABV of 4.9% It's something we've wanted to do for a while and it's a happy coincidence that the Rugby World Cup starts soon!'

After turning their backs on the world of big business, Neil and Rob are obviously content to be led by their passion for real ale.

Paradigm Brewery, 4d Green End Farm, 93A Church Lane, Sarratt, Herts WD3 6HH. Tel. 01923 291215 email info@ paradigmbrewery.com



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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**





> APPLE CROP RECOVERING FROM LAST YEAR'S DISASTER



Autumn once again heralds the beginning of the cider making annual cycle when from September until around the end of November apples will be harvested and pressed for next year's cider. The apple crop in 2014 was one of the worst on record locally and my own Salt Hill Cider struggled to find fruit around our area and had to source some extra apples from Somerset to bolster supplies.

The outlook for this autumn looks much better with good numbers of apples on most trees locally so hopefully we will be able to get enough fruit from around Berkshire and Buckinghamshire to make all of our cider this year. The varieties of eating and cooking apples that we have around our area make for a distinctive crisp cider that is quite different to other counties.

Over the year I have visited various cider makers around the country and spent a week in Devon which historically has been one of the major cider counties.

These days Devon has less high profile cider makers than neighbouring Somerset but there are still some great ciders to be found and the county still has some old orchards full of classic vintage varieties.

APPLE APPEAL -PLEASE HELP! >

Last autumn was a disastrous apple crop locally and Salt Hill Cider could not get enough fruit to make enough cider for this year.

If you have any apple or pear trees with fruit you can spare this year we would be most grateful for any donations.

We can collect from gardens or orchards anywhere in Berkshire or Buckinghamshire and will give cider or apple juice to anyone who can help us.

Also the apples produce fruit pulp which is ideal food for pigs, goats or sheep etc so if you know of anyone who might like some free animal food get in touch.

Contact Greg Davies on 01753 823918 or email godavies@ hotmail.co.uk We visited Countryman Cider which is just outside of Tavistock in the west of Devon and close to the border with Cornwall. In the 15th Century this site was used as stables for a coaching inn on the main route to Tavistock but was converted to cider making use in 19th Century. The Lancaster family first made cider here in 1858 and four generations later Horace Lancaster developed the family concern into a commercial cider maker with the installation of a hydraulic press and mill in the late 1960's. Today the family business is run by Vernon and Teresa Shutler using apples from their own orchards and other locally sourced fruit.

TRADITIONAL DEVON CIDER MAKERS

Many classic Devon varieties are used and blended together then naturally fermented in the traditional manner. The cider made here is uniquely Devon "scrumpy" style cider around 6.5 % ABV and Countryman's is well worth a visit to experience an authentic cider

mill which is steeped in history and gives a real feel of cider's long tradition in Devon. Tours of the orchard, press and mill and the

amazing apple washing silo can be followed by tastings in the quaint Cider House.

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





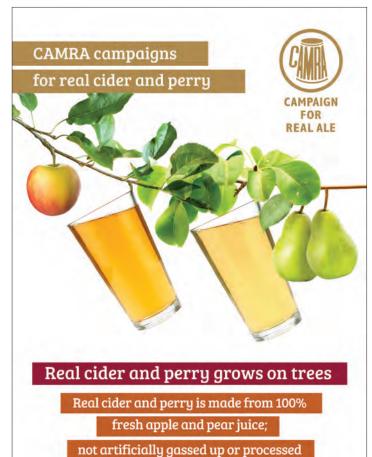


> PICKING THE APPLES

[Stanzas 4,5,6 mention apple varieties]

Apples to pick! Apples to pick!
Come with a basket and come with a stick.
Rustle the leaves and shake them down,
And let every boy take care of his crown.
There you go, Tommy! Up with you, Jim!
Crawl to the end of that crooked limb.
Carefully pick the fairest and best,
Now for a shake, and down come the rest!
Thump! Thump! down they come raining!
Shake away! Shake, till not one is remaining.
Hopping off here, and popping off there,
Apples and apples are everywhere.
Golden Russets, with sunburnt cheek,
Fat, ruddy Baldwins, jolly and sleek,
Pippins, not much when they meet your eyes,
But wait till you see them in tarts and pies.
Where are the Pumpkin Sweets? Oh, here!
Where are the Northern Spies? Oh, there!
And there are the Nodheads, and here are the Snows,
And yonder the Porter, best apple that grows.
Beautiful Bellefleurs, yellow as gold,
Think not we're leaving you out in the cold,
And dear fat <i>Greenings</i> , so prime to bake,
I'll eat one of you now, for true love's sake!
Oh, bright is the Autumn sun o'erhead,
And bright are the pile of gold and red!
And rosy and bright as the apples themselves
Are Jim, Tom, and Harry, as merry as elves.
Author Unknown (another pro 1000/c no am from

Author Unknown (another pre-1900's poem from "Songs of the Apple Tree...")



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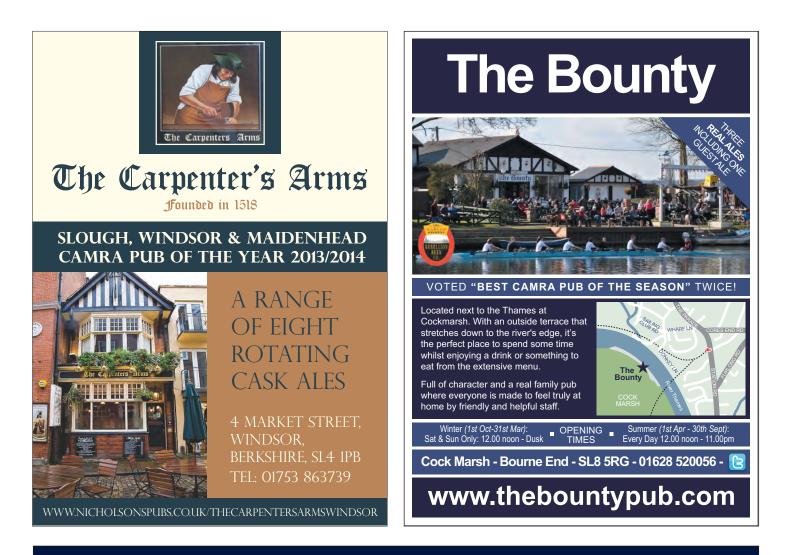
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>WHITE HORSE BAGS BOTH CAMRA BRANCH PUB AWARDS

White Horse, Hedgerley is awarded CAMRA Branch Pub of the Year 2015 and Cider Pub of the Year Award >

There was much to celebrate at the White Horse in Hedgerley this year after they were awarded the 'Pub of the Year 2015' by the Slough Windsor and Maidenhead branch of CAMRA.

Every year, local Slough, Windsor and Maidenhead branch members get the chance to vote for their favourite pub. This year the winner is The White Horse in Hedgerley, taking nearly a third of the votes. The vote is taken from all the pubs listed in the Good Beer Guide in our area. In addition the White Horse has also been awarded the Cider Pub of the Year for 2015.

The prestigious awards were presented to the White Horse on Monday 25th May, during the annual Whitsun Beer festival, which brought real ale fans flocking to the pub to sample the wide range of real ales available at what is believed to be the biggest pub beer festival in the country with over 100 beers available. The awards were presented to two of the people responsible for the excellent range and quality of the beers and ciders, landlord Kevin Brooker and bar manager Andy Wall.

Located in the pretty Buckinghamshire village of Hedgerley, the White Horse is a genuine family run free house run by Dot, Kevin and Janet and has been in the same family for several decades. The pub is Grade II listed and brims with character, especially the public bar. The walls are adorned with CAMRA awards going back over many years. There is also a large garden which is very popular in the summer.

The White Horse has won the awards this year in recognition of the ever changing range of guest beers, often from unusual breweries, served straight from the barrel making it a Mecca for real ale drinkers. Just as important as the real ale there



is a wide range of real ciders and perries again sourced from smaller cider producers from across the country.

Pictured above (left to right) are, Membership Secretary Neil Coxhead, bar manager Andy Wall,

landlord Kevin Brooker and Chairman

Nick Wooldridge. Our congratulations go to Kevin and the staff. The pub now goes forward to the County heat where it will be judged against other branch winners in our region.

Bear in Maidenhead with the Carpenters Arms in Windsor in third place.



A Family-Run Freehouse in Hedgerley Village, Bucks

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> [,] EIGHT REAL ALES - SEVEN CONSTANTLY CHANGING, MOSTLY FROM SMALL BREWERIES



> CHANCELLOR BACKS CIDER MAKERS

Katie McKelliget details the fight to save Britain's real cider makers >

CAMRA's campaign backing under-threat cider producers has secured a major breakthrough in the July Budget with a firm commitment from the government to uphold the current tax exemption.

The chancellor's pledge follows the delivery of CAMRA's 26,000-signature petition to 10 Downing Street in June. The current exemption has been in place since cider duty was introduced and is vital to the production and availability of real cider. Removing it, as the EU wants, would have imposed a new tax burden of up to £2,700 on Britain's smallest producers, many of whom have sales of less than £10,000 a year.

CAMRA head of communications Tom Stainer said: "CAMRA is pleased government has committed to retain the current exemption which was under threat from the European Commission. This is excellent news for real cider drinkers who were concerned many small producers would have closed if this exemption were removed."

Despite the pledge the fight is not over. The exemption cannot be legally upheld unless the European directive on excise duty is reviewed and amended. Without this the threat to the tax break is likely to return in a few years.

CAMRA representatives, including vice chairman Bob Stukins, and APPLE chair Andrea Briers, along with small-scale producer Guy Smith of the Somerset Cider Company met with the European commissioner's office and supportive MEPs in Strasbourg, France.

Through these meetings CAMRA secured support for the campaign from across the parties, including Clare Moody and Anneliese Dodds (Labour), Anthea McIntyre, Julie Girling, Ashley Fox and Daniel Dalton (Conservative), Molly Scott Cato (Green) and William Dartmouth and James Carver (UKIP).

The meeting with the commissioner's office revealed a formal consultation into the EU directive will be launched. With the support of UK MEPs, CAMRA plans to take part in the consultation and persuade the European Commission to formally adopt changes that support small UK cider producers.

If you are a small producer who would like to add to this consultation, contact Katie McKelliget on katie.mckelliget@ camra.org.uk

Pictured from left: Guy Smith, Andrea Briers, Annaliese Dodds MEP, Katie McKelliget and Bob Stukins in Strasbourg.



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> CAMRA LAUNCH INITIATIVE TO PROTECT 3,000 PUBS

Nominate your local to keep it open >

The Campaign for Real Ale is launching a new initiative to protect 3,000 pubs from demolition or conversion to other uses - as new statistics released today show 29 pubs a week are being lost across the UK.

CAMRA will be mobilising its members in England to nominate their local pub as an Asset of Community Value (ACV) and offer advice and guidance to other community groups looking to do the same. Currently pubs can be demolished or converted to other uses without planning permission, whereas pubs with ACV status are given planning protection under laws introduced in April.

With 800 pubs currently nominated, the initiative aims to raise the profile of ACVs to the pub-going public and increase the number with the status to 3,000 by the end of 2016 – an ambitious target, but one which CAMRA say is essential if England's pubs are to be properly protected.

"Holes in the current planning system allow pubs to be sold off, demolished or converted to many other uses without planning permission or the involvement of the local community. However when a pub is nominated as an Asset of Community Value it automatically receives planning protection meaning it is no longer a soft target to would-be developers looking to quickly purchase and convert or demolish the pub – which in some instances has literally happened overnight.*" Tom Stainer, CAMRA's Head of Communications.

CAMRA is inviting other local community groups to work

with it in gaining this vital protection and urges community groups, or individuals, to get in touch with their local CAMRA branch to highlight valued pubs.

"Nominating a pub as an ACV is a

surprisingly simple process. You can either nominate as an unincorporated group of 21 local people, as a Parish Council, or in connection with another local group including a CAMRA Branch. Some towns, such as Otley in West Yorkshire, have gone as far as nominating every pub in their area for ACV status to ensure all are protected in coming years." Tom Stainer added.

Despite the protection afforded to pubs through the ACV system CAMRA say this doesn't go far enough to curb the closure of pubs in the UK and that the next logical step is to extend the same protection to all pubs across England.

For more information about your local branch, visit www. camra.org.uk/camra-near-you

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





> CAMRA MEMBERS - PROTECT OUR COMMUNITY PUBS

A new CAMRA support service to assist with Asset of Community Value nominations >

In April 2015 the Government announced exciting new plans to extend planning protection to pubs listed as Assets of Community Value (ACV). Any pub registered as an ACV will now be subject to a full planning application should the owner wish to sell or demolish it.

This gives CAMRA Branches in England a real opportunity to protect pubs by nominating them to be listed as Assets of Community Value.

There are already 800 pubs registered as ACVs across the country, and we want to see this number increase to 1500 by the end of 2015 and 3000 by the end of 2016 to ensure our local pubs are safeguarded in every community.

To make the process as simple as possible for all branches, CAMRA has now launched a new in-house support service to assist branches with ACV nominations. The new support service will be available to all branches in England and includes: • An online nomination form for branches to fill out and submit to their local authority • Providing members and branches with a copy of Land Registry site plans and title registers which are often required when submitting nominations. This usually costs community groups around £6



per application.

CAMRA's Campaigns Officer Faye Grima said: "CAMRA Branches

in England have a real opportunity to protect pubs in their area by nominating them to be listed as Assets of Community Value. Without ACV status developers can convert local pubs to a wide range of retail uses or even demolish them without applying for planning permission.

"We therefore want to make the nomination process as easy as possible and hope that the launch of an online nomination form will help branches nominate pubs even without any prior knowledge of the process".

"This campaign will provide an exciting opportunity for CAMRA Branches to reach beyond our membership by partnering with other local organisations, pub tenants, and local political representatives".

Step by Step Guide for CAMRA members nominating pubs to be listed as ACVs using CAMRA's online form:

- 1. Identify pubs in your area which you want to nominate
- 2. Before nominating on behalf of your local CAMRA Branch, ensure you have permission from the chairman. It may be that the Branch decides to designate a specific person in the Branch to manage the listing process
- Use the online nomination form to fill out information on the pubs you wish to nominate. This should be done one pub at a time. The link is available on CAMRA's Members website.
- 4. We will use the information you provide to complete your local Council's nomination form, and return this to you along with the land registry documents you need. We can process up to 10 nominations per branch per month
- 5. Finally, submit the returned forms to the relevant local authority. We can provide you with the contact email or address you need to send these onto.

Further guidance is on CAMRA's website here: www. members.camra.org.uk/group/ guest/key-campaign-2

CAMRA will also be hosting two campaign workshops on Assets of Community Value. These will take place on Saturday 3rd October in Manchester and Saturday 21st November in Bristol. If you would like to attend, please email **acv@camra.org.uk** and we can provide further details.

If you have any further questions, please do not hesitate to contact CAMRA's Campaigns Officer Faye Grima on **faye.grima@** camra.org.uk or by phoning **01727 798 449**.

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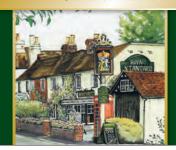
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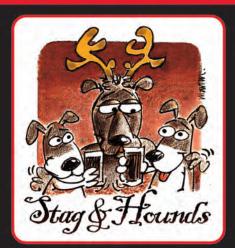
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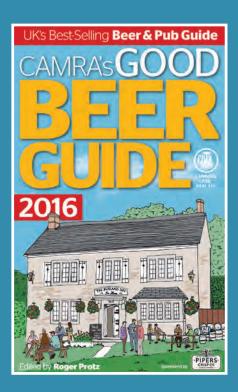
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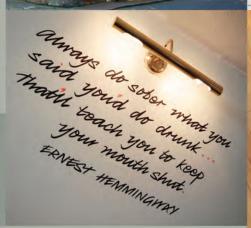
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