

camra angle

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

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Issue 39 - Summer 2015 | www.swmcamra.org.uk



ANOTHER LOCAL, SADLY CLOSED
SAVE YOUR LOCAL - LIST IT AS AN ASSET OF COMMUNITY VALUE (ACV)



Inside...

> MAIDENHEAD BEER & CIDER FESTIVAL

Desborough College prepares for 24th-26th July Festival.

> KEEP YOUR LOCAL OPEN

List your pub with the Local Authority as an Asset of Community Value (ACV).



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> FROM THE EDITOR

Britain's love of beer will be on display at this year's Maidenhead Beer & Cider Festival, where there will be a diverse range of styles, flavour and tastes. 'There's a beer for that' offers the perfect opportunity for both regular and inexperienced beer-drinker to try something quite different from the more commonly known real ales, such as golden ale, porters, stout and strong ales. Combined with more than 20 real ciders and perries, this flagship event at Desborough College promises to be very worthwhile visiting... pencil in 24th-26th July.

Our front cover depicts the parlous state of yet another one of our locals, The **Waggon & Horses**, Pinkneys Green. Just prior to the pub's biggest (and most profitable!) weekend, coinciding with Carters Steam Fair, the pub was closed down by Greene King. On calling GK to see why the pub was closed, I was transferred to a number of extensions before I had no choice other than leave a message and, surprise surprise, nobody called me back. With their recent purchase of Spirit Group, maybe the culling has begun. The sign outside sadly says it all 'Sorry closed due to unforeseen circumstances'

It's not all doom and gloom on the pub front. In this issue we feature **The Acre** in Windsor. Four years ago the then Windsor & District Liberal Club was on the verge of extinction, falling membership, tired and bereft of ideas. Fast forward, the rebranded outlet has tripled its turnover and just undergone a major refurbishment... without putting the price of its beers up!

We now have a Conservative majority government. Around 10,000 pubs, 15% of the total, have closed in the last decade. When a pub closes, it often has a serious knock-on effect on the vibrancy of the surrounding area, leading to the closure of shops and other businesses. No government wants to go down in history as having overseen the greatest ever number of pub closures, yet that was the unhappy record of David Cameron's coalition. Now, with a clear and decisive mandate from the electorate, this government should ensure that viable pubs are not exploited in the hands of property developers and 'couldn't care less' pub companies. Prior to the election, the government announced that any pub listed as an Asset of Community Value (ACV) would have its permitted development rights removed. While CAMRA continues to believe that permitted development rights should be removed from all pubs, this is a very welcome step.

15th June is **Beer Day Britain**, the UK's first national beer day. Britain is the only major brewing nation that does not celebrate it's national drink with a special day. The 15th June is also the date Magna Carta was sealed in 1215, marking the 800th anniversary. Ale was so important in 1215 it was included in what is arguably the most significant legal document in history. Local brewer, **Windsor & Eton** has produced a collaborative strong old English ale to celebrate, in two versions: *Magna Carta* is available in cask at 4.0% ABV, or in bottle following the original recipe at 7.2% ABV, both delicious!

CAMRA membership has now exceeded 170,000 and is still growing strongly. Why not pop along to The Maidenhead Beer & Cider Festival and use it as an excuse to sign up. We will refund the entrance fee and buy you a pint... bit of a no-brainer bearing in mind the benefits you will receive.

Thanks for reading this, Cheers!

Allan Willoughby
Editor



Thanks to Simon Smith for the festival images

> MAIDENHEAD BEER & CIDER FESTIVAL 2015

Bigger, Brighter and Better, good reasons to head into the town centre for Friday 24th to Sunday 26th July 2015 >

Chris Brown, the Royal Borough's award winning Town Crier is, once again, opening this year's festival in his inimitable style at 1pm at our new venue, Desborough College, Shoppenhangers Road on Friday 24th July. The festival of real ales and real ciders culminates on Sunday 26th July. This year there are two reasons to visit Maidenhead town centre, firstly the beer and cider festival and secondly, but by no means least, the annual Maidenhead Festival takes place in Kidwells Park on the Saturday and Sunday of the same weekend. The Festival is a dry event so you might need to wet your whistle. Maidenhead Festival features stage events and a firework display on the Saturday evening, after the beer and cider festival has closed at 10pm.

Our new festival venue at Desborough College

This year's festival is sponsored by the two JD Wetherspoon town centre pubs, The Bear in the High Street and The Greyhound in Queen Street. A special commemorative

festival glass will be available at the event. Also, we are especially grateful to this year's t-shirt sponsors who are Ascot Ales, Bingham's Brewery, West Berkshire Brewery and our very own branch brewery, Windsor & Eton. As seen on this page there is virtually non-stop entertainment throughout the 3 day event and a very wide

and attractive choice of food offerings including 'veggie' options.

Throughout the festival the entrance charge, which helps offset the costs of the entertainment, is a modest £3 for public, £2 for holders of the Borough's Advantage Card and £1 for card carrying CAMRA members. Just pay on the door on the day. On Sunday, parking in Maidenhead is free and throughout the festival there is adequate parking at the College. We have two 'firsts' this year: Firstly, third pint measures by popular request giving you the opportunity to sample many more of the 100 plus beers. Secondly, through Perfect Friday Wines, there will be a good offering of fine wines for the first time.

Every year we have a nominated festival charity and this year it is The Rainbow Trust, caring for families who have a child with a life threatening or terminal illness, so please be generous with all that loose change at the bar.

So be sure to put the dates in your diary and follow us on Facebook and Twitter and keep track of events on our dedicated website www.maidenheadbeerfest.org.uk



> ENTERTAINMENT

- Friday Evening – Mighty Playhouse
- Saturday Afternoon – Maidenhead Concert Band
- Saturday Evening – Mechkov
- Sunday Afternoon – All That Jazz
- Saturday & Sunday 'Buskers Corner'

> FOOD STALLS

- Baguette Shop - fresh filled baguettes, all-day breakfast baguettes, jacket potatoes, cheese ploughmans
- Yourz To Eat - hog roast, South African BBQ
- Spicy Chef - curry, spicy snacks, gluten-free and veggie dishes
- Pipers Crisps



> ONE WEEKEND, TWO GREAT FESTIVALS!

The Maidenhead Beer & Cider Festival 2015 and the Maidenhead Festival 2015.

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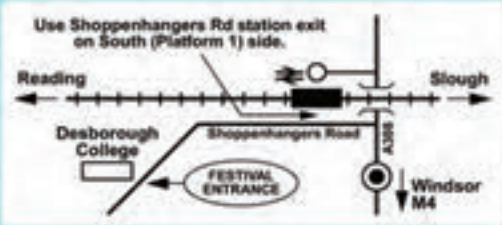
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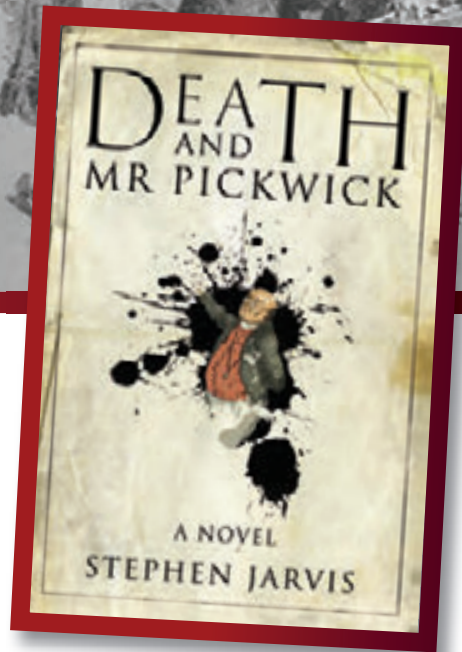
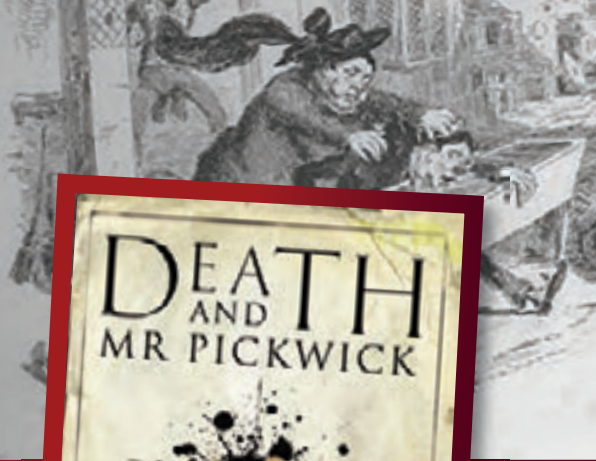
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 **www.maidenheadbeerfest.org.uk**



Presented by
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CAMRA**





> DEATH AND MR PICKWICK

Local CAMRA member Stephen Jarvis launches new novel to celebrate Dickens' classic >

Charles Dickens' first novel *The Pickwick Papers* is an 800-page literary pub crawl, in which the main character, Mr Pickwick, travels around the country by coach, quaffing at every coaching inn and public house he encounters. The novel has been called "a hymn to booze", and contains about three hundred references to alcoholic drinks. But it also has the most fascinating origin and history of any work of literature I have encountered. Its backstory cries out to be turned into a novel itself. So that is what I have done, with my new novel *Death and Mr Pickwick*.

The main character in my novel is Dickens' tragic illustrator Robert Seymour. Seymour argued with Dickens over the inclusion in *Pickwick* of an episode based upon the life of the clown JS Grimaldi. JS was the son of the more famous clown Joseph Grimaldi, but could never achieve the greatness of his father – and, as a response to inadequacy, drank himself to death. Unhappy with Seymour's drawing of the dying clown, Dickens invited the artist to his apartment in Holborn to share "a glass of grog". Afterwards, Seymour came home in a state of extreme emotional distress. Three days later, he shot himself through the heart with a fowling gun.

But that was not the end of *The Pickwick Papers*. It went on to become the greatest literary phenomenon in history, and catapulted Dickens to global fame. For almost a century, it was the most popular novel in the world, with probably only the Bible having a greater circulation. *Pickwick* was bigger than Harry Potter.

Pickwick was bigger than The Beatles.

As my novel parallels *The Pickwick Papers*

in numerous ways, I include many episodes set in pubs and coaching inns, and the drink flows freely from the first page to the last. An early scene features the artist Thomas Rowlandson attending a meeting of a club called The Brilliants, based in Chandos Street in London, which was named after the locally brewed Brilliant Ale. Club rules required members to drink 24 bumpers of the ale, and if they failed to drink a bumper, the penalty was drinking a bumper of brine. Rowlandson portrayed the antics of this club in his watercolour *The Brilliants*. I also show Seymour attending a meeting of another drinking club, The Daffy Club, at The Castle Tavern in Holborn – now gone, but located next to the Citty of Yorke, which survives - whose members entertain themselves with tall stories as they drink. "The best of us can make almost anything believable," says one member, the famous boxing journalist Pierce Egan, "and tell the most outrageous lie with a face as straight as a Roman road."

Part of the appeal of *The Pickwick Papers* was that readers could visit the inns where Mr Pickwick drank, and some of these survive today, such as The Royal Hop Pole in Tewkesbury and The Royal Bull & Victoria in Rochester. I have drunk in as many *Pickwickian* pubs as possible – all in the name of research, of course – and indeed created my own pub trail, for *Death and Mr Pickwick*. So, if you take the Bath Road out of Maidenhead, you will eventually reach a village called Pickwick, the source of Mr Pickwick's name, and you can drink in its fine coaching inn, the Hare and Hounds. In Dickens' time, its landlord was actually called Moses Pickwick and he is an important character in my novel. When Moses took over the famous White Hart Inn in Bath, he became the most famous publican and coaching proprietor in the west of England. Sadly, the rise of the railways destroyed his coaching business, and the White Hart was demolished in 1867. Unable to cope with this loss, Moses went mad, and, bizarrely, blamed the loss of his business on *The Pickwick Papers*. "I was mocked because of that book," says Moses. "That book is why the White Hart was destroyed!" Such was the strength of this delusion, that he believed Dickens was not even the author of *Pickwick* – to his dying day, Moses believed that the novel was actually written by another member of the Pickwick family, his own nephew, specifically to hold Moses up to ridicule.

Death and Mr Pickwick is published by Random House, price £20. Further information can be found at www.deathandmrpickwick.com, where there is also a link to the Random House website.



Robert Seymour



> PECULIAR PUBS

Mermaid Inn, Rye >

Located on the steep cobbled hill of Mermaid Street with a narrow pavement, this is a smuggler's tavern rebuilt in 1420, with Norman cellars dating back to 1156 and it is also claimed to be one of Britain's most haunted pubs.

There are many stories of haunting at the Mermaid. With its secret passageways, moving panel and Priest's Hole, every corner of the building is steeped in history. Ghosts include a grey lady in a crinoline and a murdered chambermaid, while a bookcase conceals a secret stairwell.

There are two comfortable lounges and a cosy bar with enormous fireplace with log fire seasonally. The bar has three handpumps set back against the right hand wall, serving Harveys Sussex Best, Fullers London Pride and a guest ale. The pub has a pretty garden and courtyard terrace and many of the bedrooms have 4 poster beds.



Old Forge, Inverie >

The most remote pub in mainland Britain can be reached only by a seven mile ferry crossing from Mallaig or an 18 mile hilly walk. In a spectacular setting on the shore of Loch Nevis it provides an ideal location for walking the rough bounds of Knoydart. 10 moorings welcome waterborne visitors who are dining. Two handpumps usually have a Glenfinnan ale on plus an ever changing guest beer. Excellent food is served featuring locally caught seafood and game. The pub is very fond of their music too, with 'bring your own' evenings and ceilidhs. Please Note: OPENING HOURS VARY WITH THE SEASONS - Best to phone ahead if travelling far.



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> LOST & FOUND PUBS OF COOKHAM

Kevin Phillips visits the historic village of Cookham and discovers a good choice of pubs still remains although for most, food is the priority >



Formerly the Railway Tavern

Readers of my previous articles will be aware of the sorry tale of pub closures since the year 2000 in Slough, Windsor and Maidenhead. However, things took an encouraging turn when I visited Burnham for my last article and found that despite some closures, seven pubs still survived. This encouraging trend has continued with my survey of Cookham, where no less than six pubs still survive in the village. For most of them, food rather than ale is very much the priority but the good news is that the pubs still survive and in all of them it is still possible to pop in for a pint of real ale without buying a meal.

Our tour begins at the railway station and follows the main road

through The Pound and High Street to the river.

In the year 2000, it would have been possible to have a restorative pint of Brakspear's at the **Cookham Tavern**, a welcoming and comfortable local on Lower Road, next to the station. It was previously called the **Railway Tavern** and in 2015 is still welcoming and comfortable although it is no longer a pub but a Costa coffee shop.

A little further east, the visitor would have come across the **Old Anchor** which was still there fifteen years ago although abandoned as a pub and in a sorry state of repair. It was previously known as the Gate and in July 2002, permission was granted on appeal for demolition of this historic pub and the building of seven flats.

From now on, the journey begins to improve and the remaining six pubs from the year 2000 all thankfully survive.

Our next hostelry is the **Old Swan Uppers** which is the most pub-like of the six and has a friendly cosy



The Crown (left) and The Old Swan Uppers (right)



Formerly the Old Anchor

The Kings Arms and The Ferry



feel with a flagstone floor and beams. It is named after the ancient swan upping ceremony which marks and counts swans on stretches of the Thames. The ceremony dates from the twelfth century when the

crown claimed ownership of mute swans.

Not far away on The Pound is the **White Oak**. Its original name was the White Hart although in the year 2000, it was called Spencers. Interestingly, the name was taken not from the famous artist and Cookham resident, but from the landlord's son. The pub is very much food-led and features in both the 2015 Michelin and Good Food Guide (one of its top ten pubs). It still retains a separate bar area at the front with restaurant and garden to the rear.

Continuing our journey, we come to the **Crown**, situated just off the main road on The Moor. The building has a fine presence with its 'Brewers Tudor' exterior and tables on the green outside. As you would expect, good food is served and the pub was fully refurbished in 2012. The previous pub was burnt down in July 1926 and as telephone calls to the fire brigade went unanswered, nearby neighbours dashed to Maidenhead by motorbike to get help. Residents recall lining up on the causeway to watch the blaze and listen to the noise of corks popping out of bottles.

Further down the High Street is the **Kings Arms**, an imposing Grade II listed building which in 2000 was a Beefeater. It has now gone up in the world and the food is now more of the gastropub variety although there is a dedicated area for drinkers. In the seventeenth century, it was known as the Kings Head, a coaching inn and many original features from that era still exist. The pub towers over its surroundings and has an eighteenth century panelled entrance door with an ornate hood supported by carved brackets.



Bel and the Dragon

Another gastropub is nearby, the curiously named **Bel and the Dragon**. It is also Grade II listed and takes its name from a story in the Apocrypha, part of the Old Testament which has disputed authenticity. The pub, which dates back to 1470, was originally known as the Olde Bell and changed its name towards the end of the eighteenth century. In the late 1930's, it was taken over by an ex head-waiter of the Savoy, whose clientele followed him. On request, he would write on a piece of paper who was in and residents recall seeing the likes of John Mills and Rex Harrison in the bar.

The wood panelled rooms at the front have quite an intimate feel and there is a large restaurant and garden at the back. Sadly, the painted sign of Bel and the Dragon, which hung outside the pub in 2000 has now disappeared.

Our final port of call is the **Ferry**, situated close to Cookham Bridge. In 2000, this was a Harvester, but now its days of hosting the salad cart have gone. The food, which is decidedly more upmarket, can be enjoyed either inside or on the attractive riverside terrace where in the last century, band concerts were held. The original black and white half timbered building is Grade II listed and has a separate bar.

So, in summary, six pubs survive in the village of Cookham and two have been lost since 2000. This is not counting nearby Cookham Dean and Cockmarsh where further pubs survive.

Some pub lovers may complain that not many of the village pubs are proper pubs and they may have a point. Most of the shops no longer provide traditional village services and cater for tourists and visitors rather than the local community. Cookham is now a destination for tourists and food lovers and is a very different village to what it was even fifteen years ago. The upside is that the village, and its historic buildings including pubs all have an economic purpose which pretty much ensures their survival. As long as you can continue to get a decent pint of beer in all of the village pubs, I think I will just about go along with that.



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> LOCAL NEWS



Winning team (left) and our CAMRA team (right)

Pub Quiz at the Holiday Inn, Maidenhead! >



"A pub quiz at the Holiday Inn?", I hear you say. That's right, every year the Thames Valley Rotary Club of Maidenhead organises a charity quiz where pubs are encouraged to enter teams. Although Slough, Windsor & Maidenhead branch of CAMRA is not a pub branch members feel it is only right that we field a team. So on the evening of the 27th March our team "Pubs Matter" sat down to do battle with 36 other teams. Being a pub quiz the teams had to be lubricated and the Holiday Inn had arranged a large delivery of Rebellion IPA to help. The quiz had 8 rounds split in two by an excellent fish & chips supper. The question master was no other than local resident Tim Brooke-Taylor. At the end two teams had tied for first place, Universally Challenged and 128 Feet, with The White Hart, Moneyrow Green coming fourth (last year's winners). After a tie breaker 128 Feet won. Our team, Pubs Matter, came a credible 12th considering that our team only had six people competing against mostly teams of eight.

New bar at Windsor Racecourse - Duke Street Bar >

Windsor & Eton Brewery have reached an agreement with Gavin Jones, the Windsor Racecourse food & beverages manager, to have one of their bars selling Windsor & Eton beers. There are three hand pumps dispensing Knight of the Garter, Windsor Knot and Guardsman with Uprising Treason, a West Coast IPA at 5.8%, also available. As you will recognise, the name comes from the brewery address. On Monday the 13th April we met up with Will Calvert, Windsor & Eton's Sales Director to attend the launch of the Duke Street Bar which coincided with this season's first day of racing. Stuart Dorn, the General Manager, was there along with racing TV to publicise the launch of the bar and pull the first pint. We wish Will and the brewery every success in this venture to spread real ale to the racing punters.



> 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 21st June**. 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!





The White Horse, Hedgerley bags both 2015 CAMRA Awards >

CAMRA members have voted the pub both Real Ale and Cider pub of the year 2015 for the Slough, Windsor & Maidenhead branch. It's a long long time since a pub has scooped up both awards. At the time of going to press the plan was to present the awards at the pubs annual beer festival at the end of May. The Bear, Maidenhead was runner-up and The Carpenters Arms, Windsor nudged third place.

STOP PRESS... Sam Glancy has taken over from John Perry as the new manager of the Carpenters Arms in Windsor. Originally from Cheshire, Sam has spent all her career in the pub trade, mainly within the M&B group. We wish Sam and her other half Gary all the best in their new pub.

4th Annual St Georges Beer Festival at The Blackwood Arms >

Spread over 4 days, Sean and his team put on more than 20 ales and 4 ciders to celebrate St George and everything English. The ale list covered all styles including a London Porter from Five Points and a Mild from East London. Great, and I'm reminded of the words of Sir Winston Churchill 'There is a forgotten, nay almost forbidden word, which means more to me than any other. That word is English'



> YOUR FESTIVAL NEEDS YOU!

Planning for the 2015 Maidenhead Beer & Cider Festival is already underway and, due to a number of changes in personnel involved and the need to spread the workload and responsibilities more evenly, CAMRA is looking to recruit helpers both old and new to make it all happen. Apart from being a fun event, you'll get to taste the beers for your trouble whilst on active service, as well as subsidised food from our vendors.

All those interested in helping, whether as part of the organising team, or during the festival, please visit www.swmcamra.org.uk/mbcf

> 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 >

- June 10th - White Horse, Hedgerley
- July 8th - Greyhound, Maidenhead
- August 5th - Carpenters Arms, Windsor



The Boatman opens its doors on Windsor Riverside >

After a complete stylish refurbishment and rebranding The Boatman is now open in this delightful location. Previously known as The Riverside (and prior to that The Donkey House!) until now the 'pub' concentrated on food with no real ale offering. The new owners

are keen to return it to a proper pub and currently have Fullers *London Pride* as well as local Windsor & Eton Brewery *Knight of the Garter*. Situated directly opposite Eton Bridge there is outside seating for up to 100 people. Have a look at their website for more details.

New Cartoons by Martin Newman >

Follow the new series of cartoons based on Billy Best's Ale Trails.



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

> LOCAL NEWS



Rising Sun, Hurley re-opens after £100K face-lift >

With summer around the corner a visit to this idyllic riverside pub is a must. Trevor and Lisa have overseen extensive building works, especially a newly laid out restaurant. 4 real ales are on tap and a new menu is featured. The rear garden is also in great shape. Hurley is always a good visit, with this year's regatta on Saturday 15th August, so why not make the pub part of your day out.



AND...

Pictured is the winning team at this year's Slough & Maidenhead Licensed Victuallers Association (LVA) golf day at Birds Hill on 12th May. The pub entered 2 teams and the winning team is shown here... well done The Rising Sun.

Craufurd Arms, Maidenhead, lease up for grabs>

Licensee, John Hewitt, has decided not to renew the pub lease with The Wellington Pub Company. Locals were concerned for the pub's future to such an extent that they have fast-tracked an Asset of Community Value (ACV) application to reduce the chances of seeing the pub close or be converted. Meanwhile, as reported in our last issue, Will Hewitt and his partner Sarah continue to run the pub.

Slough in Bloom 2015 >

This year's competition was launched on 6th May, with a photo call in Salt Hill Park, Slough. As in previous years the competition has categories for residents and businesses and, in particular, as far as CAMRA members are concerned, a category for pubs, hotels and restaurants.

Last year there were a record number of public houses taking part, with The Rose and Crown, Slough High Street, winning a gold again. Overall there were several pubs in the borough which took part and others which had good displays, even though they didn't enter the competition.

All displays are welcome as they add to the general enhancement of the borough. It is proven that pubs which have hanging baskets and window boxes do attract customers. I appreciate that caring for any planting scheme is a commitment which smaller establishments may find difficult; not all can afford automatic watering systems. Perhaps there is one member of your staff who would undertake the task of watering and deadheading plants, and pulling out the occasional weed.

Do please consider entering your pub this year. Application forms are available by phoning me on 01753 595838. Entries close on 4th July, with judging taking place in the week beginning 13th July.

Margaret Inniss (Chair of Slough in Bloom)



Rose & Crown

> 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!

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 Secretary
- Regional Cider Co-Ordinator
- Regional Pub Protection Co-Ordinator

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The Bounty

> SPRING CAMRA BRANCH SOCIALS

Alan Molloy details several events that bring together good company and a few beers >

On the 13th of March a group of us assembled at the **Perseverance**, or Percy as it is known locally, for their second beer festival of the year. The first festival of 2015, held in January, was a porter and pies event which had a fantastic range of dark beers and truly home-made pies. Nick, the landlord, is passionate about his ales and you always know there is going to be an excellent choice in excellent condition. We were not disappointed - below is the list of what we tried.

- Hawkshead *Windermere Pale Ale* (3.5%).
- Ilkley, *Mary Jane* (3.5%) A really hoppy ale using Amarillo hops .
- Ossett *Big Red* (4.0%) A full bodied ruby ale with a citrus/spicy character.
- Pictish, *Alchemist* (4.4%) A refreshing straw coloured ale with malt flavours and a hoppy finish.
- Bristol Beer Factory, *Sunrise* (4.4%) Wonderful citrusy ale.
- Hop Studio, *Obsidian* (5.0%) A well-structured black

IPA with notes of treacle and coffee, balanced by powerful hops that make it rich and palatable.

We are all looking forward to the next festival, so why not come along.

Two weeks later on the Saturday 28th of March our social secretary had arranged a gathering at the **Moon & Spoon**, Slough to check out as many ales as possible from the Wetherspoon Beer Festival. His choice for best beer of the evening was Elgoods, *Spring Challenge* (3.7%), a lovely well balanced bitter. As our event was entitled "Beer & Curry", Ian at the Moon & Spoon, had arranged for all his guest hand pumps to be carrying festival beers and although Saturday is not curry night all the Thursday curries were available. Sixteen members attended, of which three were new faces - welcome.

Then a few days later on April Fool's Day we held a pub social to introduce the **Alma**, Springfield Road, Windsor to our members. A lovely, friendly locals pub that tries to have a Windsor & Eton beer on all the time. When we visited it was *Guardsman* plus the regulars *Pride* and *Doom*. The ten of us enjoyed the evening and we will try and introduce more pubs that deserve recognition.

On the 2nd of May I was hoping to join the Cookham Ramble at **The Old Swan Uppers** at 11am, except First Great Western let the Cookham train go from Maidenhead before the London train arrived, so yours truly had to walk to Cookham to meet the large group that had assembled to do the walk. I missed the Old Swan Uppers but was really ready for a pint at the **Bounty**, our next pub. I chose Andwell *Summer magic* which did the trick. As always the organisers John & Mark were blessed with good weather as we pressed on to Marlow. The date was ideal as it coincided with the **12th Marlow Royal British Legion Beer Festival** and the first joint fest with the

Marlow Donkey. However, Greene King re-scheduled their renovation work to wipe out their joint beer festival obligations for this holiday weekend. Well done, Greene King, for not letting the club in on the decision to close! In any event the 20 beers which the RBL had chosen were amazing, six golden, eight traditional & six dark. The Downlands *Bramber* (4.5%) was excellent, a powerfully hopped American amber ale. In the dark ales my two



Hook Norton Brewery (left), Rambling (right)





The Perseverance



The Alma



Enjoying the evening at The Moon & Spoon

favourites were Intrepid Porter (4.8%), a full bodied beer

with lashing of chocolate & coffee flavours, with a dry finish and Spire Yaroslavna Stout (6%), a seriously smooth easy sipping beer. This beer won "Beer of Festival" at The CAMRA Chesterfield Beer Festival in February 2015 and was well deserved. After that wonderful beer we left the Legion and headed back towards Cookham Station and Uncle Tom's Cabin where I had an excellent pint of Brakspears Bitter (3.4%).

On the 9th May a sixteen seater luxury minibus picked four of us up from Slough station and then eleven more from Maidenhead station to drive us to Hook Norton Brewery, Oxon. The brewery, which is still family run, had offered a free trip, we just had to pay to get there. So started a great day. The brewery is a true Victorian tower brewery which was powered by a steam engine until a few years ago. Unfortunately the accountants won and it is now run by an electric motor, although on the first Saturday in the month they fire up the steam engine.

Monty was our tour guide and he took us up all four floors to the very top where the well water is pumped, the brewery uses gravity to produce the finished product at ground level. After an excellent tour and the all important tasting session it was time to leave. Monty asked if we were going to the Banbury Beer Festival, just up the road. I was not aware this festival was on, but we quickly re-arranged our plans and had a few beers at the festival. All too quickly it was time to return home and so ended an excellent day.



Banbury Beer Festival



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Waterloo image courtesy of Steve Stanton www.waterloo-collection.com

The Bounty

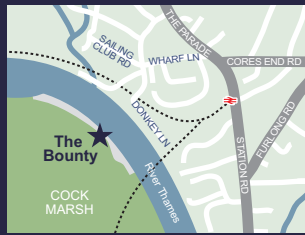


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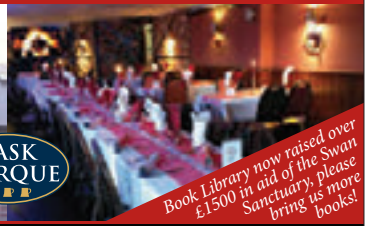
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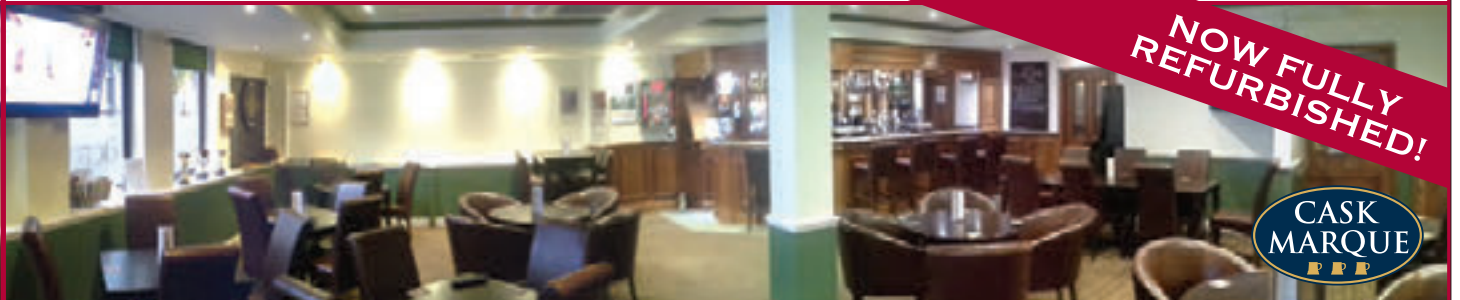
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> MEET THE PUBLICAN

THE ACRE, WINDSOR

Windsor's newest public house emerges after a doubtful future >



Mel Collinge

Less than 4 years ago the future of Windsor & District Liberal Club looked bleak. In common with many 'clubs' that were prevalent 40 years ago, it was in bad shape with dwindling membership and a basic difficulty in adjusting to modern day requirements.

Working down the road running The Duke of Connaught was Mel Collinge, who, after 7 years in the job fancied a change. With Manchester roots, Mel had a military background serving in the Royal Horse Guards artillery, so when he met a local Windsor girl it was an easy move to settle in Windsor. After stints of selling life insurance and running a taxi company he drifted into the pub trade and has been there ever since.

Looking at the books Mel convinced the committee to apply for a public licence, as well as maintaining a club licence, giving a 20% discount off all drinks to club members. The club dropped 'the club' and became The Acre. A large number of would-be visitors join the club and can get into profit after a couple of sessions. In this day and age the majority don't want to belong to a club, they want to drink good ale, eat good value food and have good conversation.

Every Saturday night entertainment is laid on with good quality local bands and on the last Sunday in the month at The Acre (derived from Bachelors Acre behind) individuals take to the stage for the evening. The ale is good with Windsor & Eton *Guardsmen* (what else!!) on permanently as well as two rotating guest ales, mostly LocAle. Local CAMRA members have voted The Acre into the Good Beer Guide.

On the social side, there's a golf society and a couple of darts teams, all detailed on their website. On the sports side they are equipped

with Sky and BT Sports, as well as Free WiFi. Food is value for money and they are mobbed for Sunday lunch, so book prior to your visit!

As we know, the pub trade is going through a tough time. So how has Mel managed to triple the turnover in less than 4 years? He puts it down to investment (there has been a major refurbishment) and, more importantly, standards coupled with competent cheerful staff, and ale prices that have not gone up.

So, pop in and see Mel and the team when you're next in Windsor, you'll get a pint well below the £4 many pubs are charging and you might even sign up as a new member without any arm twisting.



> CAMRA LAUNCHES NEW CAMPAIGN TO SUPPORT SMALL CIDER MAKERS

The majority of Real Cider manufacturers would suffer >

CAMRA has launched a new campaign to support small cider makers under serious threat from the European Union, which has demanded the UK Government remove its excise duty exemption for small producers.

CAMRA fully supports real cider and perries and we are incredibly concerned that the proposed action will see small cider producers landed with a tax bill of up to £2,700 every year. The duty exemption applies to producers who make less than 70 Hectolitres (hl) of cider a year, which is about 12,000 pints a year (33 pints a day). In general, these producers are hobbyists or make cider as a side business, earning less than £10,000 a year. A tax of £2,700 would have a serious impact on their income, and is likely to lead to wide-spread closures.

Ever since alcohol duty was introduced there has been an exemption in place to help small cider producers for whom making cider is an integral part of rural culture. About 80% of Britain's cider market falls into this category, which is made up of over 500 individual producers. While their output levels may be small, they are integral to a great British tradition and help support a lively pub culture and tourism sector.

Katie McKelliget, Campaigns Manager at CAMRA: "The majority of real cider comes from small scale producers and has long been part of rural tradition and culture. The proposed action by the European Union is wholly disproportionate, given that a small producer selling up to 33 pints a day has no capacity to affect EU trade to any meaningful degree. If these producers are driven out of business it will dramatically reduce consumer choice and cause irreparable damage to one of the nation's most historic industries."

Richard Smith from Woughton Orchard says: "My cider was awarded Cider of the Festival at the MKCAMRA Concrete Pint

Festival in October last year, it was great to receive this recognition. However, I am certain that if this tax were to be implemented, I would cease production as a small scale producer. It simply wouldn't be possible for me to continue doing so due to the economics. It would have a number of detrimental impacts not only for me but also the local area and the orchard I manage"

We are now working hard to persuade the Government to reject this request and have written letters to the Treasury and the European Commission about the issue. We are also lobbying MPs to urge the Government to put UK cider producers and consumers first.

Please help support this campaign by signing our petition "protect small cider producers"



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PROTECT REAL CIDER PRODUCERS TODAY!





The European Union is demanding that very small cider producers making less than 70 HL of cider start paying a tax of up to £2,700 each year.

This will make small cider production uneconomic and cause irreparable damage to a vibrant, but still small, cider market and cease:

Widespread closures

Job losses

Less consumer choice

Home to the countryside

Damage to the cider market

Sign our petition today!

- tinyurl.com/ciderpetition
- [@CAMRA_Official](https://twitter.com/CAMRA_Official)
- facebook.com/campaignforrealale
- camra.org.uk/cider-duty



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> GREAT BRITISH BEER FESTIVAL 2015 - A VOYAGE OF REAL ALE DISCOVERY

The GBBF 2015, organised by CAMRA, will be held 11-15th August at Olympia London >

The festival offers you the chance to discover your perfect pint, as you explore over 900 real ales, ciders, perries and international beers. The UK's biggest beer festival will feature over 350 British breweries across 27 different bars as well as fantastic entertainment, food and traditional pub games, all under one roof in the heart of London.

The festival will be spread across five public sessions plus a Tuesday afternoon trade session that will feature the announcement of the winners of the Champion Beer of Britain Awards all of which will be available at the festival.

The festival is made possible thanks to the contributions of over 1,000 volunteer staff, all members of CAMRA, who fulfil a variety of roles at the event. Unpaid volunteers work as bar staff, stewards, public relations officers, front of house staff, volunteer coordinators and as members of the festival's organising team.

- **New this year** - A new and improved Souvenir Festival Guide will also be making its debut at GBBF. Produced in the style of CAMRA's award-winning BEER magazine the guide will include the full festival beer list with tasting notes, special features on beer and brewing plus some attendee only vouchers. The guides will be available to CAMRA members to purchase on the door and throughout the venue for just £1 (non-member price £2).

- **Tickets available now** - Tickets for the festival are now on sale with a variety of special offers and packages available.

- **VIP Bundle Tickets** - Price: £17 (non-member price £20) Everything you need to explore the festival in one package. A VIP ticket bundle includes single day entry to the festival, a copy of the souvenir guide with complete beer list, a commemorative glass and £5 worth of beer tokens for use in the festival. So you can beat the queues and get to the bar quicker.

- **Season Tickets** - Price: £22 (non-member price £26) Make your visit to the Great British Beer Festival a true voyage

of discovery. A season ticket lets you enter the festival at anytime over the five days it is open, including access to the trade session on Tuesday afternoon. Meaning if you want as much time as possible to find the half, pint or third that you are

looking for you can explore again and again.

- **Single Day Tickets** - Price: £8 in advance/£10 on the door. A ticket for one day's entry to the festival's public sessions.
- **The festival public sessions are:** Tues 11 Aug: 5pm - 10.30pm*; Weds 12th, Thurs 13th, Fri 14th: 12noon - 10.30pm*; Sat 15 Aug: 11am - 6.30pm* (*Last admission times)
- **Special Offer** – BUY ONE DAY, GET ONE HALF PRICE Attend any one day of the festival with a single day ticket (or VIP ticket) and you can also get a second standard day ticket half price! That's just £4 in advance for CAMRA members. (Tickets for second day are non-transferrable and must either be purchased alongside the initial ticket or from the festivals ticket office on the first day of attendance at the festival).

You can get tickets now by visiting www.gbbf.org.uk/tickets or calling the GBBF ticket hotline on 0844 412 4640.

(Please note booking fees apply for each transaction.)



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 GreatBritishBeerFestival
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> 2015 CAMRA'S AGM IN NOTTINGHAM

Branch workhorse Alan Molloy enjoys a weekend of business and (surprise) sampling the local ales >

The AGM is held every year for members to vote on changes to its Internal and External Policy Document (IPD & EPD). These are called motions and are put forward by branches; this year we had twenty. These were debated by members on Saturday and Sunday morning over the weekend of the 18th/19th April.

Michele and I decided to go up Friday morning, so after checking into the Travelodge, we started exploring the city and its pubs. Around the castle there are many seriously old pub buildings dating back to the 1600's, including the famous **Ye Olde Trip to Jerusalem** (c. 1240), now owned by Greene King. Another pub we visited, **The Bell Inn**, which dates from around 1437 had 10 LocAle beers on gravity as well as 11 hand pumps, a wonderful choice. Many of the pubs had arranged mini beer festivals to coincide with the influx of CAMRA members visiting the city. We continued on the Architecture Pub Ale Trail until 4pm when it was time to make our way to the conference centre and register. This done, we supped a couple of beers at the members bar before leaving on an organised brewery trip to three breweries, **Navigation**, **Magpie** and **Totally Brewed**, all close to the city centre. After a meal and a few more beers at the **Navigation brewery tap** we headed back to our hotel.

On Saturday we caught the bus into the city centre to attend the conference. First on the agenda was to ratify the internal and external policy documents as amended by last year's motions, and then to adopt the accounts. After this we started debating the motions. One motion set out to have the POTY on the front cover of GBG.

This was defeated after the publishing team argued that they should choose the picture that will best promote the guide. Interestingly the conference voted to repeal the policy in IPD 4.5 which dictates that beer festivals should price beer according to its ABV. In future

beer festival organisers

should have flexibility in pricing. The last motion to be debated on Saturday was No. 10, from our branch.

"This Conference is concerned that the perception of CAMRA is being damaged by accepting advertising from commercial organisations which act against CAMRA's aims. It instructs the National Executive (NE) to adopt a policy not to accept advertising or allow any CAMRA branded support for any promotions from such organisations." This was defeated after the NE argued that they already police any advert or promotion. Well we tried!

Well, enough of all this AGM business and on to the fun. After close of play on Saturday we had a few beers at the Members' bar, which featured beers only from the Nottingham branch area breweries, all 15 of them! These included such iconic names as Blue Monkey and Castle Rock as well as new comers, Magpie, Black Iris and Navigation.

Then on to a brewery tour of Flipside, which was established in May 2010. With production at full capacity in 2013 the brewery was relocated to a larger adjacent unit and expanded to 12 barrels, which coincided with the opening of the Flipping Good Beer Shop. In 2014 they opened their own brewery tap, **The Old Volunteer**, which we went to after the brewery tour. They had Flipside *Russian Rouble* 7.3%, a strong dark Imperial stout with rich chocolate and malt flavours brewed using traditional English hops. By far the best beer, a true sipping beer!

In the morning it was back to the conference for the rest of the motions. Another two interesting motions were:

1. This Conference instructs the National Executive to investigate a labelling scheme for naturally conditioned Key Keg beer, which would allow customers to identify which beers, at the point of sale, conform with CAMRA's criteria for real ale. Carried.
2. This Conference recognises and accepts that there is clear and unequivocal evidence that the addition of various fruits, herbs, spices, etc, to cider has been a tradition dating back as far as 1676. It therefore instructs the National Executive to amend the part of the definition of real cider and perry which states that "no added flavourings to be used" to include the phrase "except pure fruits, vegetables, honey, hops, herbs and spices, but no concentrates, cordials or essences." Carried.

And so the conference came to an end and back to the members bar for a swift beer before checking out two of the four micropubs. These are buildings that have been converted to bars/pubs but with none of the baggage of a pub. **The Barrel Drop**, which was just round the corner from the Conference Centre, serves 10 beers



The oldest pub in England



Magpie Brewery

CAMRA NEWS

Navigation Brewery



on gravity plus real cider & perry. A quiz was in progress with no TV screens, gaming machines in sight. The second one we visited was **The Doctor's Orders** which had previously been a pharmacy. There is no bar, orders are taken at the table and your drink is delivered on a tray. A classic micropub, where good conversation rules, no TV screens, music or gaming

machines present. It was then time for a Sunday roast at the **Bell Inn** before catching our train home and guess what, those ten gravity casks were down to two!

Next year join us in Liverpool, the



Nottingham Castle



weekend of the 1st to 3rd April. Now, no jokes about April Fool's Day!

Robin Hood Statue

> GREATER PROTECTION FOR ACV-LISTED PUBS

CAMRA's Tim Hampson details the change in law >

Communities concerned for the future of a pub now have much needed extra protection if it's nominated as an Asset of Community Value (ACV).

Since 6 April, the nomination or listing of a pub as an ACV means developers in England must seek planning permission if they want to change its use or demolish it. And the removal of the "permitted development rights" will remain throughout the pubs listing as an ACV.

It's a change to the law that CAMRA has campaigned for. Now, the Campaign wants to see hundreds more communities take advantage of this potent new weapon in the battle to protect pubs and nominate their locals as ACVs. So far, 600 pubs have been registered and CAMRA is now challenging members to make use of the new robust regulations and to go out and nominate pubs.

CAMRA senior campaigns manager Emily Ryans said: "Now Assets of Community Value have been given the real teeth we have been campaigning for, we urge CAMRA branches and members to make the most of this major new tool in our campaigning arsenal."

"Currently around one per cent of all pubs are listed as Assets of Community Value and we aim to grow this to 3,000 by the end of next year."

Extra government money has also been announced for schemes to support community ownership of pubs. Already, more than £50m has been invested by communities in the past year, and the government estimates this year will see 150 new community-owned enterprises, including pubs.

Now, up to £200,000 is being made available from the Community Shares Unit (CSU) for groups trying to buy a pub or other building listed as an ACV. The CSU supports groups to use community shares as a way of financing projects such as the takeover of pubs, with more than £50 million raised over the past three years.

In addition, a further £100,000 has been given to the Pub is The Hub, which is helping landlords diversify and provide essential services for their local communities, such as village shops and post offices.

And any group which has successfully nominated a pub as an ACV can apply to the Department for Communities and Local Government for a certificate to display in the listed pub.

STOP PRESS

Uncertain futures at The Craufurd Arms and the Waggon & Horses in Maidenhead have led to ACV applications.

Contact editor@camraangle.com for details of how to list and protect your local from closure, change of use or demolition



> GLOUCESTERSHIRE PUB JUDGED BEST IN BRITAIN

'This is crazy and an absolute shock', said licensee of less than 2 years, Peter Tiley >

The Salutation Inn, a rural freehouse in the small village of Ham, Gloucestershire, has today walked away with the Campaign for Real Ale's National Pub of the Year Award - a feat made even more impressive given that this is the first pub the landlord has ever run.

Former business analyst Peter Tiley had never even pulled a pint when he decided to quit his job in London and follow his love of beer to take over The Salutation Inn with his wife Claire. Eleven months later the pub had won its local branch competition, then the whole region, finally making it through to the final four and today, being named overall National Pub of the Year.

Peter said: "For the Sally to have won National Pub of the Year is beyond our wildest dreams - we're totally shell-shocked. Pubs are so important to me that to have our own one recognised in this way is just amazing. We count ourselves so unbelievably lucky to have a brilliant team of staff who are so passionate and dedicated as well as a community of locals who have given so much to support and contribute towards the pub. It is these people that have made the pub what it is today and for that we are incredibly grateful."

Pubs are judged by CAMRA on a variety of criteria such as atmosphere, level of service, value for money and community focus, with extra weighting of course given to the quality of their real ale, cider and perry. The Salutation Inn, known by locals as 'the Sally', was popular with judges due to its fantastic beer selection and welcoming, homely feel - with one judge saying "what struck me most was the welcome - as if I was being invited into a private house as a friend".

CAMRA Director Abigail Newton says that being named the overall Pub of the Year is a massive achievement for any landlord, "What Peter and Claire have done in the short time they have been running the pub is nothing short of staggering and goes to show that passion, enthusiasm, and a real love of beer are hugely important when running a pub. They have hit the ground running and taken what was already a great pub and made it truly exceptional - beating off over 50,000 other landlords from across the UK."

For those thinking of visiting the pub, it is described in CAMRA's Good Beer Guide 2015 as a "rural gem in the Severn Valley, within walking distance of the Jenner Museum, Berkeley Castle and Deer Park. The enthusiastic landlord keeps an inspired selection of ales and eight real ciders and perries. The pub has two cosy bars with a log fire and a skittles alley. Live




folk music and piano singalongs regularly occur. Shove-ha'penny and table skittles are played."

> SPOT THE NAFFEST USE OF A PUB SIGN





Here's a start with a pub sign used in The Cowley Brick, Uxbridge.

Send your photos to editor@camraangle.com





CAMRA's
Key Campaigns

-  Stop tax killing beer and pubs
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-  Encourage more people to try a range of real ales, ciders and perries
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> BREWERY NEWS

Windsor & Eton Brewery News >

www.webrew.co.uk



The seasonal beer for the next four months is Eton Boatman and special beers available over the next three months are: • Apr to Jun – *Magna Carta* brewed to the same recipe as the stronger bottled version but reduced in strength to 4% to make it “sessionable”. The Barley wine 7.2% will also be available at festivals. • May – *Bostin’ Mild*, 4%. • June - A “Waterloo Special” version of *Guardsman* 4.2%, using hops from the countries that were involved in the conflict. • July to Aug – “Cricket beer” to be brewed for the Ashes in collaboration with an Australian brewery. • Aug – *Maracana* the Brazilian blonde beer is back. • Sep – *Zinan’s Golden Drop* which is being brewed especially for the World Rugby Cup.

And of course all the core beers will be available: *Parklife*, *Knight of the Garter*, *Guardsman*, *Windsor Knot*, *Conqueror* and *Republika*. Currently Windsor & Eton are looking to bottle condition *Uprising’s Treason*, a West Coast IPA.

Windsor & Eton were chosen by Marks & Spencer to provide a hoppy beer in their national specialist range, called *Island Hopper*, which uses Nelson Sauvin hops. Recently The Brewery received a visit from SE Berks branch of CAMRA to present a certificate for *Conqueror* winning beer of festival at Ascot.

The Cat & Lily Tavern (the possible new outlet in Thames Street) is the subject of more delays. The structural survey has been completed and the freeholder has submitted plans to the Council on how they propose the carry out the remedial work. Approval is awaited.

Work continues on their newly acquired unit next door to the brewery. This is progressing well and will create a larger shop, as well as providing better facilities for brewery tour visitors, including a bar. There will also be a high specification conference room, which will be available for hire.

Windsor & Eton are always asked “Where can I get a pint of your beer?” Sometimes when they send people to the pubs that usually have they beer and it turns out that the beer is temporarily off sale or is not consistently stocked. This leads

to the disappointment of not getting the beer that was sought after and missed sales. Therefore Windsor & Eton have launched ‘It’s My Local’ a brand new initiative where they are working together with pubs to ensure that a Windsor & Eton beer will ALWAYS be available. You will know which pubs always stock their beers by the new signs. Pubs that have signed up to the scheme are: The Acre, The Bexley, The Boatman, The Duke of Connaught, The Horse & Groom, The Old Windsor Club, The Royal Stag, The Swan, The Three Tuns & The Windsor Trooper.

Windsor & Eton will have *Guardsman*, *Knight of the Garter* and *Windsor Knot* available at the “Dukes Street Bar” at the Windsor Racecourse from this season. *Treason* from *Uprising* will also be there.

Windsor & Eton are going to hold their first ever beer festival at the brewery on the 4th to 6th September. This will showcase National award winning beers as well as their own.

And finally on Tuesday 31st March, Windsor & Eton brewed their 1000th brew! It was *Knight of the Garter* and the photo shows some facts and figures about the brewery in that time.



Binghams Brewery Update >

www.binghams.co.uk



Binghams are very proud to announce that *Macchiato* stout (infused with vanilla and coffee) won the ‘5.0% and above’ category for LocAle of the Festival at Reading Beer festival.

The ever popular *Royal Ascent Mild* will be back in pubs this May and the new hop being used in the craft hop series is *CF145*, a brand new British hop that is so new it doesn’t even have a name yet! This hop has a herbal hop character, with hints of spicy orange. Very refreshing!

It is good to see local shops supporting local produce, so we are very pleased that our bottled ales are being stocked by Local Larder based at Val Wyatt Marina, Willow Lane, Wargrave. Alison runs a lovely riverside farm shop, deli & cafe with high quality fresh local produce and luxury, sustainable gifts. It really

is a lovely place to stop by for a coffee with a view.

Binghams were deeply saddened to hear Russ Wood has passed away. He was a great bloke to be around to share a beer and a chat and we know he loved a pint of Binghams, often at the Nags Head in Reading. He was a very active member of the Reading & Mid-Berks CAMRA branch. He’ll be missed by all who knew him and our thoughts are with his family and friends. So long Russ, we’ll miss you.



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
- 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
- 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
- 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

Vale Brewery News >

www.valebrewery.co.uk



It's official. *Gravitas* is the best beer within 30 miles of Reading Beer Festival, having justifiably won LocAle Of The Festival at this year's Reading Beer Festival!

Everyone at the brewery is chuffed to bits, but it's not the first time *Gravitas* has won acclaim; since first being brewed almost 10 years ago, it has become Vale Brewery's most decorated ale. In 2008 it came 3rd in the CAMRA Champion Beer of Britain at the Great British Beer Festival, then went to win joint Gold at the Oxford Beer Festival in 2010.

It has also triumphed at the 2010 Reading Beer Festival, getting a Gold in the Strong Ales category. Most recently, the bottled *Gravitas* won Silver at the Society for Independent Breweries (SIBA) Regional Final in 2014.

For the brewery, they know that success has come from the hard work of the brewers, as well as using only the highest quality ingredients; they never use any artificial additives, colourings or flavourings in their real ales. Just the best, natural Maris Otter malted barley, hops from around the world, fresh water and yeast to produce clean, pure, award winning beers.

In support of CAMRA's Mild Month of May, promoting a unique, often underappreciated, style of beer, Vale brewed *Maelstrom*. 4.1% dark ruby mild, with subtle roasted flavours and a smooth finish. The brewery also brew *Black Swan Mild*, being one of only a handful of local breweries to brew a mild permanently, testament to its award winning quality.

June sees another monthly special, *Paradise Lost*. Englishman John Milton's epic poem, to which the beer alludes, describes the fall of mankind and the war between heaven and hell. This golden beer gives a slight nod to the unexpected hero of the story, whilst offering a hoppy, tropical taste of paradise lost.

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

Both the Vale Brewery and the Aylesbury Brewhouse have shops which stock Vale bottle conditioned beer and a large selection of foreign imported beers as well as wines and brewery merchandise.



STOP PRESS
Vale was the toast of Reading Beer Festival winning the prestigious LocAle Beer of Festival with American hopped pale ale *Gravitas*



Aylesbury Brewhouse News >

www.aylesburybrewhouse.co.uk

The little brewery in the back of The Hop Pole in Aylesbury has been in overdrive. Since the last CAMRA Angle, they've brewed a new Limited Edition Beer every week! There's been *The Fall Of Icarus*, *Binary*, *Ceci n'est pas lager*, *NZPA*, *Manhattan Project...* and there's more in the pipeline!

The newest brew is *The Last Unknown*. Traders trying to find a new life in the north of America and Canada (The Last Unknown) survived by smoking their meat & fish, and growing maize. The Last Unknown uses smoked beechwood and flaked maize with earthy american hops, giving a subtle smoked citrus flavour and a smooth finish at 4.2%.

Next up is an entertainer, whether you're nobility or a common peasant. *Jester* is red, all English hopped, and 4.7%.

Jester hops give an intense, punchy aroma of new world proportions, with flavour notes of Grapefruit and tropical fruits.

Rorschach is a golden 4.4%, named after the test of the same name created by Swiss psychologist Hermann Rorschach.

Watch out for another idiosyncratic pumpclip playing on the test!

ABC are on Facebook & follow ABC on Twitter @AylesburyBrewCo



The Chiltern Brewery >

www.chilternbrewery.co.uk



At The Chiltern Brewery much thought and effort goes into creating a 'perfect palette of pints' for people to enjoy throughout the year. As the seasons change so do their special 'seasonal' ales. For example, May welcomes in *Cobblestones Summer Ale* 3.5%, a golden, light, refreshing and fruity beer with hints of blackcurrant and very slight bitterness. It is a light summer pale ale that is well hopped and rich and perfectly suited to the warmer temperatures and lighter evenings.

Cobblestones Summer Ale currently complements the now 3 permanent ales from the brewery, award winning *Chiltern Ale* 3.7%, *Beechwood Bitter* 4.3% and fresh addition *Chiltern Black* 3.9%. There will be more to look out for in the summer too, including bright gold and citrusy Chiltern Gold.

Chiltern Brewery beers are brewed for quality with provenance and exceptional taste. They are available at pubs across the region and in sharing packs and containers from 2

pint servings upwards from the brewery shop in Terrick near Wendover. Here you will also find a great and varied selection of bottled beers (that can also be ordered online) *Monument Gold Pale Ale* 3.8% has a lovely new label in line with the brewery's new branding that reflects the beautiful rural surroundings and chalky white hills of the Chilterns that help to inspire the beers.

Don't forget too, the 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. You can 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



> BREWERY NEWS

West Berkshire Brewery >

www.wbbrew.com



West Berkshire Brewery has been chosen for the Strangers' Bar at the House of Commons. From West Berkshire to Westminster, West Berkshire Brewery celebrated after local MP, Richard Benyon, chose their *Mister Chubb's* to be the week's guest ale in the Stranger's

Bar inside the House of Commons. *Mister Chubb's* is one of their most popular beers, the award winning ale is a 3.7% bitter and is a beautifully balanced session ale with a refreshing light floral flavour provided by single variety English hops. The beer went in on the 8th May - timing couldn't have been better - whether MPs were having a pint to celebrate or commiserate.

Vicky Mills, Marketing Director at West Berkshire Brewery said, "We are thrilled that our Mister Chubb's was chosen for the Strangers' bar and we are grateful to Richard Benyon and the team at the bar for making it happen. We're very proud of our beer and this is a great opportunity to spread the word".



Special Release Beers: • June – *Yaffle* 4.1%, pale in colour with a full hop flavour. The Yaffle or green woodpecker can be

seen and frequently heard in the Berkshire woodlands. First brewed 2005 • July & August – *Double Decadence* 4.5%, cask special and also in bottle.



Started in 1995, West Berkshire Brewery is celebrating their 20th anniversary this year. To celebrate a double decade of brewing excellence *Double Decadence* 4.5%

has been expertly crafted. It's the perfect golden ale, a decadent brew, double hopped to provide a clean and assertive bitterness which complements the sweet malt caramel flavours.

West Berkshire Brewery produces a selection of the highest quality craft-brewed beers and ales, both cask conditioned and in bottles. An award-winning, independent brewery founded in 1995 and situated in Yattendon, Berkshire. It uses traditional brewing techniques and prides itself on using British raw materials. Its beers have won over 40 awards including Champion Strong Beer of Britain and, most recently, the International Beer Challenge Awards as well as two Great Taste Awards.

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

Rebellion Beer Co. News >

www.rebellionbeer.co.uk



Our pirate range for 2015 continues in June with *Swashbuckler*. 4.2% Copper & Hoppy. Following on is *Press Gang* for July, 4.2% with a tasting note of Copper and Refreshing. *Jolly Roger*, the August beer is 4.2% and is Chestnut coloured and Hoppy and in September we'll be brewing *Sea Legs* which will be pale and citrus. *Blonde* is now here for the summer, 4.3% light golden, with a citrusy hop character. *Red* will be available from September. 4.7%, a red ale, rich and malty with a balancing bittersweet hop character.

We're very close to starting the last phase of the on-site brewery developments. With our new fermentation area almost finished we can start work on upgrading our current brewery plant to a 50 barrel brewery. The upgrade will start in July resulting in a brewery that will be more versatile and efficient, able to cope with the peak times of the year.

A date for the diary: We are running our bi-annual charity weekend on 11th & 12th July. We raised over £51000 for Scannappeal in 2013 and we're hoping to beat it this year. Look out for more details on our website and Facebook page.



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



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> NATIONAL CIDER & PERRY CHAMPIONSHIPS 2015

Salt Hill Cider's owner and last year's Southern Region award winner Greg Davies details the event >

Summertime is the season when real cider is at its best after months of maturing and improving and the cider is at the peak of condition at the same time as the peak of cider drinking demand.

It is for this reason that CAMRA's cider judging competition takes place at Reading Beer & Cider Festival which is held over the Mayday Bank Holiday each year.

More than 150 ciders and perries from all across Britain are available to discerning drinkers and they also do battle to win their regional award and the winner of each region goes forward to the national judging which is judged by a panel of CAMRA members and experts.

In 2014 Salt Hill Cider was proud to win the Southern regional award and go through to the final against some of the very best cider makers in the land. The results for 2015 went as follows:

CAMRA, the Campaign for Real Ale, the winners of its National Cider and Perry Championships

CIDER

- GOLD (joint) - White Jersey, Orgasmic Cider Company
- GOLD (joint) - Janet's Jungle Juice, West Croft
- BRONZE - Medium, Three Cats

PERRY

- GOLD - Two Trees Perry, Gwynt y Ddraig
- SILVER - Snowy Owl, Raglan Cider Mill
- BRONZE - Perry, Snails Bank

The joint winners of the Cider Gold medal are White Jersey by Orgasmic and Janet's Jungle Juice by West Croft. White Jersey was described by judges as being 'fruity' and 'easy drinking', with 'a slight sweetness balanced by an excellent tang', and having 'balance without too much acidity'. Janet's Jungle Juice was described as having a 'mature and woody aroma' with 'an initial sweetness and a smooth finish', and a 'full mouth feel with a resinous aroma'.

The winner of the Perry Gold medal is Two Trees Perry by Gwynt y Ddraig (meaning 'dragon's breath' in Welsh) which the judges described as being 'initially sweet with a refreshing, dry aftertaste, complex yet well balanced with a poached pear flavour and aroma' with a 'slowly developing finish'.

The final round of judging for CAMRA's National Cider and Perry Championships 2015 took place at the popular Reading Beer and Cider festival.

The competition featured ciders and perries from across the UK, with each cider and perry judged on its individual taste, aroma, flavour, after-taste and overall appeal.

The top awards were selected by a specially chosen panel of experienced judges, drinks writers and CAMRA members.

Steve Layton of Orgasmic Cider Company, had this to say on hearing his cider had taken the top spot,

"We're very proud of this single blend [variety] cider - we grow the apples, we produce the cider, we do everything - so to me this is a great achievement, as it lets me know our cider is enjoyable to drink by everybody on this top judging panel. We're very proud to win and this is a massive achievement".

Andrea Briers, CAMRA National Cider and Perry Committee Chairman, had this to say on the quality and diversity of entries:

"The quality and variety of real cider and perry is increasing year-on-year, making our job as judges increasingly difficult. With a set of truly excellent drinks available this year at the festival, and a competition which was very tight right until the final judging we are confident these ciders and perries can truly be known as the best in Britain."

Reading CAMRA Beer and Cider Festival has over 550 beers available, plus 150 ciders and perries (from over 100 producers), plus a selection of foreign beers, English wines and mead.

Over the four day festival around 13,000 attendees drink over 35,000 pints of beer and 11,000 pints of cider.

2015 could prove to be the most challenging year for small cider makers; EU plans to force all cider makers to pay duty could spell disaster for the diversity of local ciders across the UK.

At present cider makers who produce less than 7000 litres do not



Southern Region Cider winner 2014 Greg Davies, Salt Hill Cider (left) receives his award from CAMRA's Mark Carter



Berkshire cidemakers at Reading- Wyatts, Cidernik's and Salt Hill Cider

have to pay duty; this helps to encourage small farmers and cider makers to plant and maintain a network of orchards across the country which is vital to wildlife and an important part of many local economies.

Many tourists enjoy popping into farm gate cideries in the West Country as they have done for generations and this is part of the local culture and economy but if this EU legislation goes through there may well be many less of these as the extra cost of this duty will make small scale cider making unviable for many.

This could seriously damage the range and variety of local flavours and mean that the larger commercial cider makers will have an even bigger share of the market! Please sign CAMRA's petition to stop this from coming to pass. (See page 18 for more details.)

A great range and ciders and perries will be available to try at Maidenhead Beer & Cider Festival in July which will be an opportunity to try ciders and perries from Berkshire and several other counties.

2014 was a disastrous year for our local apple crop which made life hard for Salt Hill Cider but hopefully this autumn we will have a much better harvest across berkshire and Buckinghamshire.

We are always looking for any unwanted cooking or eating apples for our cider so if you know of any going spare please contact me on 01753 823918.

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

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> MICROPUBS – THE NEXT BIG THING

Massive growth for the UK's smallest pubs >

What started as a small idea has gone on to be a big success, which looks set to get even bigger.

In 2005, Martyn Hillier's big idea was to open a micropub – the Butcher's Arms in Herne, Kent. A small freehouse, in a former shop, its formula was simple – cask beer, good conversation, lots of character and all in a 3x4-metre floor space. There was no kitchen, just pub snacks, no fonts of industrial lager, just locally brewed ales and a ban on piped music. And now with 100 micropubs open, the idea could be about to change the shape of our High Streets.

The idea gained momentum in 2009, when Hillier gave a presentation to CAMRA's AGM in Eastbourne, which inspired several members to go on to open their own micropubs.

In January 2013, there were just 15 micropubs, almost all of them in Kent. However, by the end of the year there were 50 running according to the trade association and within 12 months the number had doubled again with the opening of the Lanes in Dover, Kent.

But reaching 100 pubs in December 2014 is only the beginning predicts Hillier, as he says by 2020 there could be 5,000. Hillier said: "Our track record shows they've been successful. So far we've only had one failure."

He said he "was at the right place at the right time", when the Licensing Act 2003 was implemented which made it easier to get a licence and convert shops into pubs.

He added micropubs are getting people back into pubs and getting them talking. "In traditional pubs it's not the norm to speak to someone you don't know, but it's the done thing in micropubs," said Hillier.

And, according to Hillier, it is the relatively low start-up cost which makes setting up a micropub so attractive to potential licensees as it makes setting up your own pub possible. "There are loads more micropubs in the pipeline this year," says Hillier, who sells in the region of 500 pints each week.

"You can set up a micropub for around £10,000 and it's really straightforward. It brings closed shops back to life and draws communities back together," said Hillier.

Could do with a couple in our branch area, any volunteers?

The Micropub Association is a membership-based organisation founded by Stu Hirst and Martyn Hillier in 2012 and can be found at www.micropubassociation.co.uk



> SPOTTED Whilst out & about >



Walkers Beware, you're loved or not! >

The Bounty, Cookham, and The Jolly Woodman, Littleworth Common



These Japanese tourists were keen to sample Real Ale >

Prague Beer Museum



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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



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 Debit.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed, if you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.
 - If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

RISING SUN@ HURLEY

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

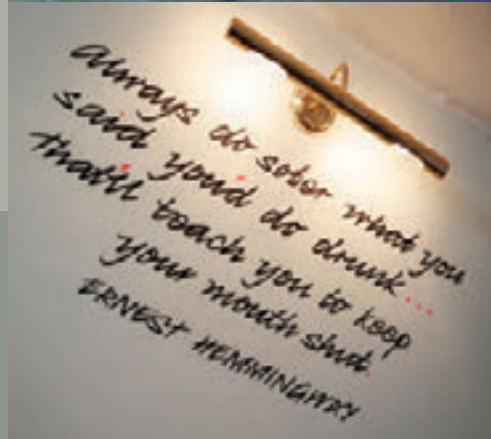
We've been awarded a Cask Marque for our real ales. Come and see why and enjoy our four ever-changing local ales. We also have a large selection of fine wines.

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



BEST OF BRITISH WEEKEND *presents...*

FESTIVAL
WEEKEND PASS
£60*

GENTLEMEN'S DAY
WITH MADNESS TRIBUTE, LOS PALMAS 6
SATURDAY 27 JUNE



FAMILY FUN DAY
FEATURING LIVE SHOWS FROM
THOMAS THE TANK ENGINE AND THE FAT CONTROLLER
SUNDAY 28 JUNE

RONNIE SCOTT'S
LIVE MUSIC FROM THE FAMOUS RONNIE SCOTT'S ALL STARS JAZZ BAND
MONDAY 29 JUNE

REAL ALE FESTIVAL ACROSS ALL THREE DAYS

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