

camra angle

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

Issue 37 - Winter 2014/2015 | www.swmcamra.org.uk

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WINDSOR &
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CAMRA
BRANCH
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40 YEARS
WITH 40 PUBS
ILLUSTRATED
- randomly chosen!**

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THE acre
Stag & Hounds
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The Union Inn
the Windsor Castle
THE GREYHOUND
the greyhound
THE PALMER ARMS
THE GREEN MAN
The WATERMANS ARMS
The Oak & Saw Village Inn
The Windlesora
THE CHESTNUTS
GRENFELL ARMS
THE WALNUT TREE
THE SHEPHERDS HUT
THE WHITE HORSE
The Carpenter's Arms
The New Inn
The RISING SUN
THE FORESTERS
THE NORTH STAR
The JOLLY FARMER
THE CRAUFURD ARMS
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The Tower Arms
THE BLACKWOOD ARMS
OLD SWAN UPPERS
THE WHEATSHEAF
THE WAGGON & HORSES
THE PINEAPPLE
THE FEATHERS

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Wychert
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> FROM THE EDITOR

While there's not too much to enjoy about a dark, wet British winter, I hope the contents of this magazine will add to the pleasure of supping some welcoming beer in your local pub. This is the time to dig out a fine Winter Ale; its extra alcohol will warm you up for the long, cold, wander home.

We did it - landmark victory for pub goers and beer drinkers! CAMRA members helped defeat the Government in a crucial Parliamentary vote that will secure the future of the Great British Pub. This landmark victory saw the Government defeated by 284 votes to 259 as MPs from all parties voted to introduce a market rent only option for licensees tied to the big pub companies. This will help spell the end of pubco licensees being forced out of business through high rents and tied product prices. The family brewers (who generally treat their licensees fairly) will not be affected.

Our front page depicts a random selection of 40 of our pubs celebrating the 40th anniversary of the Slough, Windsor & Maidenhead branch of CAMRA. Prior to publishing this issue I had the good fortune to have a conversation with Martin Ayres, from B & T Brewery in Bedfordshire, who was the first Chairman of the branch. Martin worked at Whitbread Head Office at the time, one of the pioneers of Keg Beer. He recalls 52 pubs in Windsor, 30 from the Courage Group and remembers the first branch meeting at The Queen of England pub in Slough. In those days organised trips to Breweries was the mainstay of CAMRA, with copious amounts of beer, all before drink-drive kicked in.

Fast forward, there's never been a better time to be a beer drinker. Astonishingly we now have around 1,300 breweries in the UK, a figure almost unimaginable in the 1970's, more than twice as many as we had 10 years ago. That means there are in excess of 5000 beers now produced in this country, beers which are being sold in increasing numbers of adventurous pubs, speciality bars and independent beer shops. This brewing revolution provides British drinkers with the most diverse, exciting and innovative selection of beers enjoyed anywhere in the world. CAMRA's Good Beer Guide, the 42nd issue, which has details of 4,500 pubs and hundreds of breweries, is now available to purchase. Believe it or not, the selection for the 2016 guide is well underway, as well as voting for the branch's Pub of the Year; voting for the latter closes on 1st March. Members should submit their Beer Scores, via WhatPub.com, and have their say!

There are now 49,000 pubs open in Britain today, compared with 69,000 in 1980. Beer and pubs contribute more than £20bn to UK GDP and generate £12bn in tax revenue. The production and sale of beer creates jobs in agriculture, brewing, pubs and the wider supply chain. In total the beer and pub sector supports around a million jobs. UK alcohol consumption has decreased by 16% in the last 10 years with real ale bucking the trend. Successive beer duty budget cuts have given the industry a much needed shot in the arm and CAMRA will campaign for this trend to continue in next year's election budget. This further demonstrates the good feeling about pubs and beers which seems to be spreading – and is a welcome counter to the anti-alcohol lobby, which has too often been championed without question by the mainstream media.

"Only bad pubs close" is often used as an argument in support of property developers, or pub companies divesting themselves of their less profitable pubs. That may be true but a bad pub CAN become great in the right hands. A pub sold to be turned into housing or a Tesco Express will never get the chance to be a good pub again. Throughout this issue details of campaigns to counter current planning laws are detailed. Please get involved and let's get these planning loopholes closed.

With the festive season now underway, remember that January is traditionally the toughest month for pubs, with credit card bills looming on the horizon. 2015 is an election year and CAMRA is confident that pubs and planning law will feature widely for debate. Best wishes for a prosperous new year from 40 year old Slough, Windsor & Maidenhead branch.

Allan Willoughby
Editor

A big thanks to Karenanne Knight for the front cover
design and continuing cartoon series of CAMRA-N.
www.karenanneknight.com



> THE GERMAN BALTIC BEER SCENE

Local CAMRA member John Conen, author of *Bamberg & Franconia: Germany's Brewing Heartland* explores the Baltic Coast >

Recently I flew to Hamburg and visited Germany's Baltic coast. The Hanseatic ports of Stralsund and Wismar were part of the old DDR and suffered many years of neglect to their old buildings (the brick-built churches are magnificent) but since the Wende this has been remedied and both cities have gained recognition as UNESCO World Heritage sites.

The cities are very different. Wismar is sleepy but rather more touristy than Stralsund – it's more of a destination with posher hotels and restaurants. Stralsund on the other hand was busier and had more of the feel of an active fishing port and yachting centre. There were no British tourists in evidence in either city, some foreign visitors coming from Scandinavia

but most tourism was in the form of coach parties from other parts of Germany.

But what of the beer? Wismar's Brauhaus am Lohberg pub is near the harbour and was a brewery back in the fifteenth century, although it hadn't brewed for a long time before brewing was revived in 1995. It's a wonderful old building, vast portions

of food are served but the Pils and Mumme (a dark beer) are nothing special. Otherwise it seemed to be restaurants and cafes rather than pubs in the city although regional beers such as Lübzer and Rostocker could be found.

Stralsund was rather more interesting. The Stralsunder brewery has reinvented itself under the Störtebeker name (he was a notorious local pirate) and owns the Zum Alten Fritz (old Fritz) pubs at the brewery in Stralsund and in Rostock. At the former, about a mile from the city, there are also regular brewery tours, a shop and gastronomic events. Also notable are the Fritz (perhaps a more youthful Fritz) chain of pubs, one on the harbour in Stralsund, and others in Greifswald and Binz, which have a tie to Ratsherrn in Hamburg, established in 2006 using the name of a defunct Hamburg brewery. Ratsherrn beers are sold on draught at Fritz in Stralsund along with a Zwickel (unfiltered) beer which may be from Störtebeker, and up to thirty bottled beers from Belgium, the USA and Scotland. Sam Smiths is also available but is billed as coming from the USA! Ratsherrn are heavily into 'craft' and produce some very fine if un-Germanic beers. Their brewery tap is at the appropriately named Lagerstrasse in Hamburg, which is not too far from the city centre. I didn't make it there but did visit the brewpubs of Joh. Albrecht and Gröninger. These are more conventional modern European brewpubs, Gröninger having been founded in 1988 in Willy-Brandt-Straße (formerly Ost-West-Straße) which despite the name change remains a fairly bleak highway, surrounded by building projects. Its beer is an unfiltered Pils. Albrecht is one of a small national chain and has a more appealing location on a canal near Hamburg town hall, and brews Kupfer, a dark beer and Messing, a pale beer.

Food-wise, there is plenty of fish on the menu in pubs and restaurants which makes a change from the excess of pork meat usually found in Germany. A feature of both cities and Hamburg are boats moored in the harbours that serve snacks of fish, smoked and plain, and shellfish.



> PECULIAR PUBS

George & Dragon Inn, Potterne nr Devizes, Wilts >

A tunnel from this pub leads to the pub in the next village and it is known that the tunnel was used by Oliver Cromwell. The traditional thatched village inn was built between 1450 - 1500, probably by the Bishop of Salisbury to house visitors to the 'Bishops Palace'. The original 'Cruck' construction can still be seen in the bar with some of the other original timberwork and an inglenook fireplace.

A unique .22 shooting gallery is housed within the pub – believed to be the only one in the world – and competitions are held on Thursday evenings when the Potterne Rifle Club meet here. The target area is in an adjacent building and marksmen shoot along a metal tube from a hatch. The tradition was started by a member of royalty in 1906.

At the bar you will find a good selection of Wadworth Cask Ales to complement the selection of home cooked meals on the chalkboard. A peaceful courtyard & garden can be found outside.



The Maltings, Tanners Moat, York >

The Maltings is a classic real ale pub, a three minute walk from the train station, which has been in CAMRA's Good Beer Guide many times and won countless awards. With 7 real ales (Black Sheep Bitter is the only regular ale) and four ciders, this is a pub not to be missed. They also have an excellent range of craft keg beers, which are becoming more popular. The exterior has had a makeover in recent times, but the owners have kept the interior as it has been for many years. The peculiarity about this pub is that the bar and ceiling are made out of old doors! Food is available at lunchtimes from the Dragon's Pantry, including toasties, jacket spuds and pub favourites.



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> LOST PUBS OF LANGLEY, COLNBROOK AND DATCHET

Kevin Phillips regrets the loss of pubs since 2000 but finds instead Indian Restaurants, a School Canteen and a Lap Dancing Club >

In my last article, I looked at the pubs lost around suburban Slough since the year 2000 and now move further out into East Berkshire and the former separate villages of Langley, Colnbrook and Datchet. It will come as no surprise to readers that the pace of pub closures in these more outlying areas is on the same sort of scale as in Slough and Windsor, the only difference being that whereas a choice of pubs still remains in the towns, in the more outlying areas it is extremely limited.

Starting in the centre of the residential suburb of Langley in the year 2000, the thirsty traveller would have found a welcoming pint in the **Harrow Inn**. This was a historic Grade 2 listed pub of one and two stories in the half timbered style favoured by many pubs owned by Ashby's Brewery of Staines.

Its origins go back much further however and according to legend, the original pub dated from the Cromwellian period. What is left of the original building can still be seen in the central upper floor section. The ground floor was rebuilt with a new extension on either side of a single entrance whereas the original building had two entrances at the front leading to two separate bars.

Following a lengthy period of closure and neglect, the pub was bought by the nearby Harrow Hall school and is now used as the school canteen. In the main, the exterior has been sympathetically restored but as a historic watering hole in central Langley, it has been lost forever.



Formerly the Harrow Inn and the pub sign

A further pub lost forever in Langley is the nearby **Arkle** on the High Street. This was a real community local which was demolished to make way for the High Street redevelopment and leaves this area with no pubs at all.

However, in the year 2000, venturing up Station Road, perhaps to catch a train, you would have been greeted by the welcoming site of the **Willow Tree**. This was another local's pub and a handy place for refreshment near to the main-line station. It was also popular at lunchtime with workers from the nearby industrial estate who could enjoy a pint of Courage Directors while sitting out under the willow tree in the beer garden. It is now the Millionaires Indian Restaurant serving Punjabi Cuisine.

Travelling south from Langley on our journey we would come across historic Colnbrook. This was once an important village on the coaching route from London to the West although its importance declined with the coming of the railways. In 1577, there were 10 inns in the village, the same number as Reading. One of these was the **Red Lion** and in the year 2000, it still survived.

Sadly, today it is boarded up with an uncertain future and a proposal to turn it into a takeaway. This was strongly opposed by the Colnbrook Community Association who also notified Slough Council that the owners of this Grade 2 listed building had carried out unauthorised alterations to the historic interior. The Council's Planning Officer has now put a stop to further damage being done although agreeing that the building could be used as a takeaway. While all this is being sorted out this ancient pub remains derelict and Colnbrook is deprived of one of its best pubs.

Nearby, on the Colnbrook by-pass, the once popular **Greyhound** which was very much open for business in 2000 is now open for a very different type of business. It is a 'Gentleman's Club' specialising in striptease and pole dancing.

Finally, on to Datchet which also has suffered two pub closures since the millennium. The **Morning Star** had been a pub since the 1850's and was named after Great Western's famous railway engine. If you want a drink in there now, however, it will have to be Costa Coffee as it is one of a number



Formerly the Willow Tree



Formerly the Morning Star

of pubs this chain has taken over.

A former landlady of the pub tells the story of how in 1941 an unknown lady entered the pub and ordered half of bitter.

She was subsequently collected by a Naval Commander who took her to a nearby airfield from

where she was parachuted into occupied France. It was only in 1991 that the landlady discovered that the mysterious lady was the British agent Josephine Butler who was awarded the George Cross for her wartime exploits.

The second Datchet pub that has disappeared is the **Rising Sun** on the Horton Road. This was one of the few Charles Wells pubs in the area where locals could get a fine pint of Eagle bitter as a change from the mainly Courage Beers that dominated the area. Now if you go there, it will have to be a pint of lager to accompany your curry as it is the Zaman Indian Restaurant.

Our visit to Datchet pretty much sums up the scale of closures since 2000. Where once there were three good pubs in the village, now only one, the Royal Stag, remains.

Out of town pubs, like the Royal Stag, really do need your support if they are to survive.



Formerly the Rising Sun



Formerly the Greyhound

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> COOKHAM DEAN GRAVITY GRAND PRIX

Mark Newcombe and his pals have an enjoyable dig at Tesco >



Earlier in the year some friends and I were enjoying a few pints at the Craufurd Arms, when one them, Pete Cadle suggested that we entered the annual Gravity Grand Prix organised by the Kaffirs of Cookham Dean.

As most of us were members of the Furze Platt Action Group (FPAG) we decided that a kart based on a shopping trolley would be a good starting point to finish off our successful campaign and at the same time raise some much needed cash for the Thames Valley and Chiltern Air Ambulance.

The "design committee" decided to use a recycled shopping trolley to signify the unwanted expansion of multi-national stores in our communities. Recent CAMRA figures show that we are losing 31 pubs a week as supermarket chains look to take advantage of the much publicised loophole in the planning laws. The Furze Platt Action Group fought long and hard to lessen the impact of the Tesco Express at the Golden Harp site.

The original chassis was bought on eBay for £56 and the "Downhill Express" was born. The chassis was dismantled and re-assembled by Peter Cadle, Ian Ford and myself. New tyres and inner tubes were supplied by Maidenhead Tyres and

Exhausts. The frame was re-sprayed by

Chris Newman who owns Chingford Metal Finishers. New parts and fasteners were purchased whilst others were made by J & R Fabrications (Wokingham) and Mike Davis, an FPAG member who machines

parts for Formula 1 cars at his works in Reading.

The damaged shopping trolley was recovered from the Chapel Arches stream by one of our members, refurbished and welded to the chassis by Ian Ford.

Sarah Dixon was responsible for the racing livery and the occupants of the trolley, a selection of farmyard animals poking fun at our adversary.

Race day arrived and the "Downhill Express" was ready to roll. The event itself was a fantastic day out for young and old alike. The Jolly Farmer and Uncle Tom's Cabin provided the real ale and the crowd provided the excitement!

Our first run ended in disaster as my co-pilot Peter ruptured his Achilles tendon after trying to boost our take off at the top of the hill.

Heroically my daughter, Amy, stood in for the second run as we careered down the hill hoping to grab one of the top ten spots to make it through to the finals.

Sadly we didn't make the finals but we did have a brilliant day out and managed to raise £420.00 for the Air Ambulance.

It is hoped that CAMRA will enter a kart next year so if you would like to get involved please get in touch with the local branch. It really is a date to put in your diary and I look forward to seeing you there next year!



The race starts at the Jolly Farmer and ends at Uncle Tom's Cabin.

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 Public Transport Co-Ordinator
- Regional Social Media Officer
- Berkshire Area Organiser
- Oxfordshire Area Organiser

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

> DATCHET BEER FESTIVAL

2014 festival a sell out >

The 5th Datchet Beer Festival held at Datchet Village Hall had two distinct sessions, The Connoisseur's Afternoon and The Beerlover's Evening. Tickets for the evening session sold out well beforehand and more than £650 was raised by the raffle, enabling two scouts to go to a jamboree in Japan next year. Profits from beer sales were raised for Datchet scouts.

Article taken from the Datchet Beer Festival Blog 27/10/14 >

As a keen cyclist I undertook the 27 mile trip from my home in Aldershot to Datchet Beer Festival (25th October) after it was recommended to me by a friend.

I arrived in time for the Connoisseur's Afternoon session which rightly lived up to its advertising as an afternoon of civilised supping. The third pint glasses supplied with a 3 holed paddle was a great idea and allowed me to sample most of the 21 ales, 3 ciders and a perry.

Beers came from Windsor and Eton, Rebellion, Weird Beard, Thurstons, West Berkshire, Ascot Ales, Bingham's breweries and cider from Tutts Clump and with a good mix of flavours to suit everyone – my favourite being the beer with no name from Weird Beard – a coffee IPA which although it did not taste too much of coffee was excellent.

My cycle home was in jeopardy when I was offered a ticket for the evening Beer Lovers Evening session when another



friend of mine dropped out. The Beer Festival is ideally situated on the mainline Waterloo train route so after a bit of research and a welcome shower at a friend's house I returned refreshed.

The place was packed and it was interesting to see a 50/50 split of men and women with an average age of 30 or so. The Mighty Playhouse band kept drinkers entertained and by 10pm it was becoming more like a party.

What a tremendous night! If you like a lively atmosphere the evening session of the Datchet Beer Festival will be right up your street. Well done to the organisers, it was extremely well run and having witnessed both sessions they clearly worked and suited most people's choices. I shall certainly be returning next year – but perhaps without the bike.

Andrew



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> LOCAL NEWS



New Landlord at The Jolly Farmer, Cookham Dean has a clear out >

Richard Brooks, ably assisted by wife Leah, took over the management of this popular villager owned pub in October. This is their first pub, having worked in the London restaurant scene for a number of famous chefs. They are both very aware of the importance of ale and are keen to keep the pub's Locale status. On my visit Rebellion IPA and Roasted Nuts were on offer, as well as Doombar, award winning Timothy Taylor Bolt Maker and St Austell Trelawney.

As you can see they are having a major sort out getting the pub in good shape for the future... good luck guys.

Windsor & Eton Brewery Planning Town Centre Tavern >

In a new venture for Webrew, they have recently submitted a planning application to convert an empty 17th century Grade 2 listed building in Thames Street to recreate an historical tavern opposite Windsor Castle's Curfew Tower. Previously the West Cornwall Pasty Shop, the new tavern will be a Free house where they will be able to showcase all of their beers to both local residents and visitors to the town. If the planning application is successful, it is hoped that the new tavern will be open sometime in March. One suggested name for the new tavern is The Cat & Lily. This is derived from the Lion & Lily on the Royal Ensign.

New Beer Festival Location >

You asked us to find a more family-friendly location for the Maidenhead Beer Festival so we have done just that. The Maidenhead Beer & Cider Festival will take place at Desborough College, Shoppenhangers Road, Maidenhead SL6 2QB from Friday 24th to Sunday 26th July. The College is a 5 minute walk from Maidenhead train station. The festival will be centered in the main hall and have facilities throughout the College grounds. A big thanks to Maidenhead United Football Club for hosting us for the past 2 years. The College will enable us to grow the festival in the years to come. More news in the Spring issue.



Freehouse Red Lyon, Hurley, closed for refurbishment...or not! >

Closed several months ago, the owners of this free of tie pub do not look to have started the refurbishment plan. Situated on the road to Henley with a large car park it would be a sad loss if the pub were not to re-open.

> 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 14th December**. All are welcome, please call Mark the walk leader on 01753-534777 if you have any queries and to reserve a dining place, as the Standard does get very busy on Sunday lunchtimes. Come and join us!



Blackwood Arms real ale sales go through the roof >

Although a Brakspear pub, Sean Arnett is increasing the number of beer pumps from 6 to 8 from Christmas onwards, with 5 of them free of tie. The pub has had a great response from real ale drinkers this year and is confident they can easily sustain the extra capacity. When I called Sean, on probably the most miserable day of the year... guess what: Sean and Nessa had legged it to Barbados, celebrating his 50th birthday, their 15th wedding anniversary and 15 years in the trade. Well done you two.

Although a Brakspear pub, Sean



The Mitre, Windsor... Going, Going...Gone >

After a protracted closure and refusal by the council, this lovely pub has been knocked down. It's in the middle of a high risk flood zone and council officers believe the homes would increase the risk of flooding

in the surrounding area. Evidence that planning laws need to change.. And the pub had Sky TV as well.. tragic.



How Cruel >

He must be a property developer.

> 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 >

- Dec 10th - Royal Stag, Datchet
- Jan 14th - Stag & Hounds, Farnham Common
- Feb 11th - White Hart, Moneyrow Green

Windsor Pub Company Goes Into Administration...Again! >

Four pubs and a restaurant in and around Windsor have gone into administration for the second time in as many years.

The River House Restaurant & Bar in Thames Side, Bar 51 in Peascod Street and the Royal Oak in Datchet Road, Windsor, along with the Royal Stag on the Green in Datchet and the Prince George in Eton High Street are all in the hands of administrators.

In 2012 the company went into administration leaving its suppliers with more than £800,000 worth of unpaid bills, putting the livelihood of some small traders at risk

David Thurgood from administrators Menzies confirmed it was now running the bars and the restaurant. He said there were no plans for redundancies, adding the plan is to sell them all.

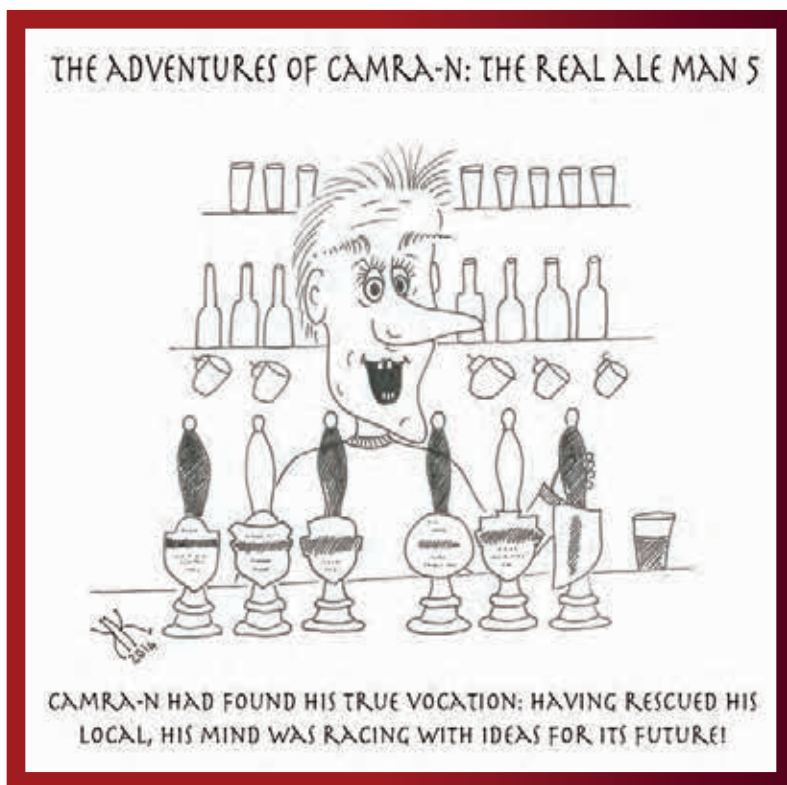
Wash Away Those January Blues >

- Pie & Porter Festival @ The Perseverance, Wraysbury, 9th - 11th January
- Curry & Craft Ale Evening @ The Bear, Maidenhead on Thursday 15th January, CAMRA members get 20% off food.

> 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



The Bounty

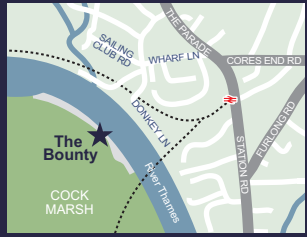


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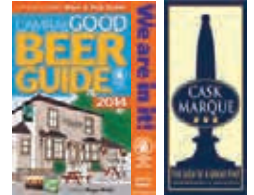
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> MEET THE PUBLICAN

THE GREEN MAN, DENHAM



Theresa Hodgson & Mike Bradshaw

Village centre pub has major refurb and celebrates Good Beer Guide 2015 entry >

This picturesque village in an idyllic setting must be doing something right as it's managing to support 4 pubs when many villages struggle to support one! OK, parking is a bit of a nightmare but well worth the effort and there is a railway station on the original Great Western and Great Central joint railway (Denham, served by Chiltern Railways). The village lies on a lane just off the Oxford Road, is close to Slough, has an Uxbridge postcode and is inside the M25.

The Green Man is a Freehouse and has been providing hostelry and acting as a coaching inn since 1780. It's a country pub serving modern British food and a traditional pub menu. The pub boasts a warm and friendly atmosphere, whether you are popping in for a quick drink or planning to have a meal with family or friends.

The pub has just reopened after a major refurb programme and has been voted into CAMRA's flagship publication – Good Beer Guide 2015. During a recent CAMRA branch committee local member, Mike Bradshaw, presented the GBG certificate to licensee Teresa Hodgson. There are 4 ales (London Pride, Greene King IPA and Rebellion on permanently and a constantly rotating guest beer) voted for on a chalk board by the locals. The front bar has beams, a real fire and flagged floors, opening out into a large conservatory and well tended beer garden.

Every Thursday evening the pub hosts a popular Quiz Night and for those who have a voice (preferably!) Tuesday night is Open Mic Night. Monday night is Pie Night so, as you can see, it's a sleepy village but a vibrant pub.

A pleasant stroll from the Colne Valley Country Park Visitor Centre, Denham is well worth a visit and, remember, there are 3 additional pubs to frequent. Well done to The Green Man on being included in the 2015 Good Beer Guide, we only have an allocation of 20 pubs in our branch area so the competition is fierce. Keep up the quality and consistency of your ales and get those CAMRA members scoring your beers.





> HELPERS' TRIP TO SIREN CRAFT BREW, ROUNDED OFF WITH A PUB CRAWL

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

As part of the Maidenhead Beer Festival 2014, we asked the thirsty punters to vote for their favourite ale and favourite cider. The ale winner was Siren Craft Brew's Liquid Mistress at 5.8%, a west coast red IPA. So, to thank our volunteers for their hard work during the festival, the organising team decided to coordinate presenting the award for the beer of the festival with a helpers' trip to Siren Craft in Finchampstead.

With pickups in Slough, Maidenhead and Wokingham, we arrived around midday and were greeted by Steve Hoile, who had kindly given up his Sunday to show us their brew plant and explain the history and range of beers brewed. For 2 years now we have planned the helpers' trip for a Sunday as a number of our regular helpers are into their Saturday football. Steve explained that their

production was roughly equal: cask, keykeg and bottled.

Siren Craft are geared up for the London craft drinking scene and have 4 core beers: Undercurrent, a 4.5% pale ale with spicy, grassy aromas and a taste of grapefruit and apricot; Soundwave, a 5.6% west coast IPA, golden, immensely hoppy and alive with grapefruit, peach and mango flavours; Broken Dream, a 6% breakfast stout with a gentle touch of smoke, coffee and chocolate and, finally the festival winner Liquid Mistress, a 5.8% IPA with hints of burnt raisins and crackers balanced by citrus.

As we sampled the beers lunch was prepared outside the brewery in the form of a giant frying pan rustling up copious amounts of Paella, appreciated by everyone. After the award presentation we boarded the coach and made our way to our neighbouring branch's (South East Berkshire) Pub of the Year, The Rose & Crown in Sandhurst. We arrived during the busy Sunday afternoon lunchtime but, nonetheless, managed a couple of pints at this Good Beer Guide 2015 pub.

Our final stop was to another local favourite of our branch, The White Hart, tucked away in the sleepy village of

Holyport. Michelle & Bernard, well known to us all, looked after us until we boarded the coach for Maidenhead and Slough.

A great day out and much enjoyed by everyone, here's to the next trip in 2015.



Alan Molloy helps himself to a beer



Nick Wooldridge presents the award certificate to Steve Hoile



> MEET MALT THE BREWERY

Alan Molloy visits the brewery to celebrate their 2nd anniversary >

On the 12th October Michele and I drove up to Malt the Brewery (Prestwood, Great Missenden, HP16 0HP) to join in the celebrations for their second anniversary. It has been just two years since the 10 barrel brewery was set up in the old milk bottling hall at Collings Hanger Farm, as there is no longer a dairy herd at the farm.

They had five hand pumps dispensing their four core beers plus the Autumn seasonal:

1. Dark Ale (3.9%) a really dark mild with rich malty flavours, This won gold in the SIBA Regional Awards for Mild in 2014.
2. Golden Ale (3.8%) Mellow, malty and a little fruity.
3. Best Bitter (4.4%) A traditional tawny bitter using English hops, a true session ale.
4. IPA (5%) Amber in colour, aromatic with a hoppy bitter finish.
5. Harvest Ale (4.1%) a typical red ale with a malty flour and a hoppy finish.

To celebrate in style they had a hog roast from a local farmer whose pigs are fed on the spent grain & hops. There were other food stalls selling cheese from another local farm, Zanni's the local baker and a lady with homemade Scotch



eggs. In addition there was entertainment from a guitarist as well as a full size working steam traction engine and farm walks.

They have installed a tasting bar overlooking the brewing area to serve the community beer and locally produced food. If you are out in the Chilterns and wish to drop in, it is open Friday 12.00 to 18.30 and Saturday 10.00 to 18.30. In addition the shop selling their beers is open Mon to Thurs 10.00 – 17.00 and Fri to Sat 10.00 to 18.30.



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> CAMRA'S NATIONAL WINTER ALES FESTIVAL

Wednesday 11th - Saturday 14th February 2015 at The Roundhouse, Derby >

In 2015 CAMRA's flagship National Winter Ales Festival will return to Derby for the second year running. With over 400 beers available the Festival will showcase some of the very best ales, ciders, perries, bottled world beers and mead in 3 separate areas.

Located beside the Pride Park exit of Derby Railway Station (just 93 minutes from London) Derby's historic Roundhouse could not be in a more convenient location.

Four Brewery Bars have been agreed: multi award winning Blue Monkey from Nottingham and innovative North Star from Derbyshire both in the Main Hall, Derby's very own Brunswick Brewing Company in the Music Marquee and Yorkshire's shining gem Brass Castle in the Carriage Room.

The National Winter Ales Festival is home to CAMRA's prestigious Champion Winter Beer of Britain Competition which sees the 4 winter styles of beer (porters, stouts, old ales/strong milds and barley wine/strong old ales) being gathered from across the UK to be judged and a winner declared. However, the festival itself has lots of pale beers and golden ales to choose from too.

The website www.nwaf.org.uk will be updated regularly with details of admission prices, live entertainment, tutored tastings and special hotel rates thanks to our partners at www.visitorderby.co.uk. There are no advance tickets as this is a pay on the door event. Well behaved and supervised under 18s are welcomed until 7pm each evening, after which they must leave

due to a licensing requirement.

The feedback from 2014 revealed that our customers loved the building, the beer quality and selection as well as the hot and cold food which was available. So why not join them and come and see Derby at its beery best! Cheers!



> CAMRA'S NEW CHIEF EXECUTIVE

Tim Page Appointed >

CAMRA, the Campaign for Real Ale, has today announced Tim Page as its new Chief Executive, who will start work at the not-for-profit organisation on 3rd November.

Mr Page brings a wealth of experience from the charitable sector, having previously held positions as Chief Executive of the East Anglian Air Ambulance (EAAA) and former National Director of homeless charity Emmaus UK.

"I am absolutely thrilled to be joining CAMRA as Chief Executive and look forward to meeting the volunteers when I start work in November. The Campaign has an outstanding reputation which appears to me to be the result of its large membership, its huge number of hard-working and committed volunteers and its highly-competent and professional team of employees. My aim is to continue to develop CAMRA as both the universally-recognised representative and the most-authoritative voice of real ale drinkers and pub-goers in the UK." Tim Page, CAMRA Chief Executive.

Tim succeeds Mike Benner as Chief Executive, who has remained within the beer industry and is now Managing Director at SIBA, the Society for Independent Brewers.

"CAMRA are very pleased to welcome Tim Page as our new Chief Executive and look forward to seeing him further cement CAMRA's place as the voice of beer drinkers within the beer and pub industry." Colin Valentine, CAMRA National Chairman.

With pubs being lost at a rate of 31 per week across the UK, CAMRA's current 'Pubs Matter' campaign aims to see public houses placed in their own use-class, meaning they can't be converted or demolished without planning permission, in an effort to curb the closure of pubs. Page will be leading this and many other campaigns as the new Chief Executive of CAMRA.



> FLOURISHING BREWING SCENE

James Wilmore writes - UK: Brewery openings total 170 in last year >

The UK's small brewing scene is continuing to flourish, with 170 breweries opening in the last 12 months, according to latest figures.

The Campaign for Real Ale's Good Beer Guide 2015, has revealed around a 10% increase in small brewery numbers in the last year, bringing the UK total to 1,285. The new total means Britain now has more breweries per head than any other country in the world.

The vast majority of the new breweries are producing cask-conditioned real ale as their core product, according to CAMRA.

"Real ale is the only success story in a declining beer market," said Roger Protz, the Good Beer Guide's editor.

He suggested as smaller breweries are able to experiment more easily, they can adapt quickly to trends. "Independent breweries with small and more flexible plants are able to follow trends with ease, allowing them to meet the demands of restless modern drinkers," Protz added.

He flagged that a "growing number" are ageing beer in oak casks bought from whisky, wine and rum producers.

In the US, brewery numbers are growing too, with latest figures showing the country now has 3,040 producers - the highest amount since the 1870s.

> CAMRA'S CIDER PUB OF THE YEAR

Country charm shines through >

Country charm shines through as The Castle Inn wins CAMRA's National Cider Pub of the Year

A traditional 16th century thatched roofed pub in a small Dorset village has walked away with CAMRA's top Real Cider award after being named Cider Pub of the Year.

The Castle Inn, West Lulworth, has been crowned the best place in the UK to enjoy a pint of Real Cider by CAMRA, the Campaign for Real Ale.

The pub has been run by the Halliday family for over thirty years – Alex Halliday is the current landlord and the third generation of his family to run the pub. Alex says:

"It's absolutely fantastic to win the National Cider Pub of the Year competition. We've been pushing real cider for years now and hope that us winning this award will put Dorset cider on the map."

Located near to the beautiful Lulworth Cove and Durdle Door of the Jurassic Coastline, the pub is a hit with regulars and visitors alike, with the choice of real ciders and perries being a significant draw for many.

"At any one time we have around fifty to sixty different real ciders available in the pub and we believe that once people try proper real cider they will realise how much better it is than commercially produced stuff, which often only contains around thirty percent apple juice!"

Real Cider is made from 100% natural apple juice with no additives or chemicals and is served naturally still, unlike



commercially produced cider which is force-carbonated to give it fizz and, as Alex mentions above, can often contain as little as 30% apple juice. Real perry is produced in exactly the same way as real cider but with pear juice instead of apple juice. Sarah Newson is the organiser of the Cider pub of the Year competition and had this to say about The Castle Inn:

"The Castle Inn is a very worthy winner of this much coveted award. Their commitment to real cider and perry is second to none and the quality of drinks they have in the pub at any one time is truly staggering. As well as that, the pub is a beautiful place to enjoy a drink, with all the country charm you could hope for."

The other three finalists were the Rising Sun in Berkhamsted, the Railway Arms in Downham Market and the Hop and Vine in Hull.

> BRITAIN'S BEER REVOLUTION

From London sour beers to Scottish whisky stouts – Britain's Beer Revolution is taking place in every corner of the country >

Gone are the days when British beer drinkers were stuck with the choice of bitter or lager when ordering at the bar, as thanks to a revolution in British brewing over the last decade there are now more different styles of beer being brewed than ever before.

In London you can drink refreshingly tart Berliner Weisse such as The Kernel's 'London Sour', in Scotland you'll find strong imperial stouts aged in whisky barrels such as Harviestoun's 'Ola Dubh', and in Yorkshire you can enjoy a pint of super-hopped, citrusy red ale such as 'Rapture' by the trail-blazing Magic Rock Brewery. The choice and variety of British beers has never been better, with all corners of the UK feeling the effects of Britain's Beer Revolution.

To celebrate Britain's thriving beer culture CAMRA, the Campaign for Real Ale, are publishing Britain's Beer Revolution, a contemporary look at the most influential breweries, places and people in the nation's flourishing beer scene – as well as what makes them so special.

"The word revolution is not mere hyperbole. The change is dramatic. Brewers used to be content with producing Mild and Bitter, now drinkers can choose from a vast range of styles that includes the new and highly popular Golden Ales, beers aged in whisky, Bourbon and Cognac barrels and stunning recreations of India Pale Ale, Porter and Stout. There are also beers made with such

exotic and unusual ingredients as chocolate, coffee, herbs and spices – and more and more beers are being made by women brewers as the ancient craft of 'brewster' is restored." Roger Protz, Co-Author of Britain's Beer revolution.

Co-authored by award-winning beer writers Roger Protz and Adrian Tierney-Jones, the book includes sections focusing on brewers - both new and well-established names - beer destinations and beer trends. This really is the most up-to-date snapshot of British brewing available to buy today.

"The great thing about beer in Britain at the moment is the variety, in no small part driven by the growth of real ale breweries. Everywhere you can find local brewers of all shapes and sizes trying new revolutionary things, whether it's new recipes, new production methods, new distribution outlets or new ways of marketing and branding their beers. It shows real dedication to the brewers' art in the 21st century," Adrian Tierney-Jones added.

Britain's Beer Revolution is available to purchase now. Visit www.camra.org.uk/beerrevolution to purchase the book at a special introductory rate of £10 (RRP £14.99) or watch authors Adrian and Roger discuss some of the beers that are featured.



> PUBS MATTER

Hard-hitting campaign inspired by local branch member, Mark Newcombe, exceeds 10,000 signatures >

CAMRA campaign, "Pubs Matter: so why can't we have a say", aims to give power back to communities by ensuring planning permission is required before the change of use or demolition of a pub.

Local pubs are currently closing at an alarming rate and every week two pubs are converted into supermarkets. CAMRA says the current planning system too often leaves local communities powerless to act in the face of big companies and unscrupulous developers keen to exploit these loopholes. Under current planning law, pubs can be demolished or converted into several other uses including supermarkets and estate agents without requiring planning permission. This is ludicrous and Government must step in and close these loopholes as a matter of urgency.

With a simple amendment to the General Permitted Development Order 1995, any demolition or change of use involving the loss of a pub would require planning permission. This small change by Government would save hundreds of pubs from closure and give communities a powerful new weapon in the battle to protect pubs. Although more than 500 pubs across the country have been listed as Assets of Community Value (ACV) experience dictates that legislation with more teeth is required. Local Authorities are reluctant to take on big supermarkets, issuing Article 4 Direction to protect a pub, in fear of financial compensation sought by the supermarkets should they lose in court.

In our last issue local CAMRA member, Mark Newcombe, detailed his efforts in launching his e-petition (SaveOurPubs,



66572). This petition has been endorsed by CAMRA. With in excess of 10,000 signatures, triggering a response from Government. The campaign has already gained support of more than 80 MPs who have signed a Parliamentary Motion (EDM 208) calling for the loopholes to be closed. 105 Local Authorities have also taken action to agree policies to protect pubs.



For more information on this national campaign and how you can get involved, visit www.pubsmatter.org.uk ...your vote counts!



SAVE OUR PUBS, CHANGE THE PLANNING LAWS.

SIGN THE E-PETITION >

Mark Newcombe's e-petition is currently Top Trending and has over 10,000 signatures already.

Please share the petition with as many friends, groups and acquaintances as you can on Facebook and Twitter - Don't forget to sign it yourself! We need 100,000 signatures to be considered for debate in the House of Commons.

Visit: www.epetitions.direct.gov.uk/petitions/66572



#saveourpubs



STOP PRESS!

> GOOD BEER GUIDE 2015 UPDATE

Due to submission system and proofing errors the **Stag & Hounds**, Farnham Common, Bucks was omitted from the Good Beer Guide. However it is in the app and ebook, and **IS a GBG2015 pub.** (Whatpub.com/pubs/SWM/236/stag-hounds-farnham-common)

GOOD BEER GUIDE 2015... AVAILABLE NOW!

The Campaign for Real Ale's (CAMRA) **best-selling beer and pub guide** is back for 2015.

Fully updated with the input of CAMRA's **165,000 members**, the Guide is indispensable for beer and pub lovers young and old.

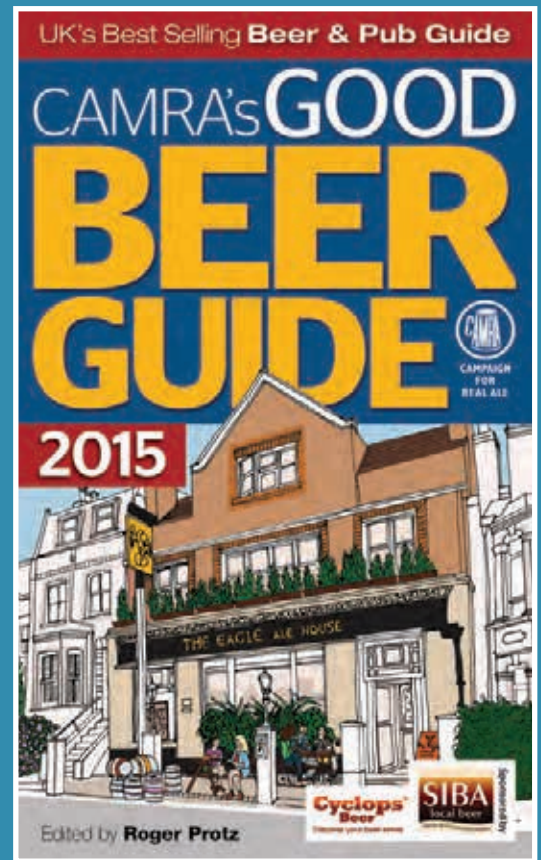
Buying the book directly from CAMRA helps us campaign to support and protect real ale, real cider & real perry, and pubs & pub goers.

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> BREWERY NEWS

Windsor & Eton Brewery News >

www.webrew.co.uk



Webrew's newest collaboration is with Rueben's Brews based in Seattle Washington USA. *Brew 882, Seattle Porter* is a classic porter full of roast malt flavours and dark fruit notes with an ABV of 4.8%. Adam, a former pupil of The Windsor Boys' School, is head brewer at Rueben's Brews. Along with his team they are also brewing

the Porter in Seattle, where it'll be known as *Ottrey Porter*. 'Ottrey' because it was the name of the school house Adam was in at Windsor Boys' School. Reuben's Brews has won an award for their own American Style Porter in the US. *Brew 882* is available from cask in the shop and pubs NOW.

In addition to the Seattle Porter, *Canberra, Mandarin* and *Conqueror 1075* will also be available in draught, during December, and possibly longer. As these are seasonal brews, when it's gone it's gone! Both *Conqueror 1075* and *Magna Carta* are available in bottles at the brewery shop. In addition there will be a very special bottle-conditioned version of *Conqueror 1075* and *Magna Carta* in champagne bottles. There will be two vintages of *Conqueror 1075*, one bottled from the Xmas 2012 brew and one from the Xmas 2013 brew. These will be very

limited and sold on a first come first served basis.

Webrew won Beer of Festival at the recent 8th Ascot Beer Festival with *Conqueror*, which was quite a coup at such a prestigious event.

For anybody who fancies an excuse to go to Beijing, Webrew's beer has been ordered for the Third Beijing Beer Festival in November. The Chinese will be able to taste *Conqueror, Windsor Knot* and *Republika*.

The brewery shop sells 2l PET bottles, Growlers & mini casks of all Webrew beers Mon-Fri: 9am to 6pm, Sat 10am to 3pm. On the run up to Xmas check opening hours on their website. In addition to beer, Webrew are selling clothing, mugs, glasses and a range of food, flavoured with Webrew beers: *Conqueror 1075* Xmas pudding to *Mandarin* soap! Remember to order in advance to secure your beer for Xmas..



West Berkshire Brewery >

www.wbbrew.com



As always there is tons going on. Last week we were visited by the hop sellers touting their wares. It's a keenly awaited meeting for us brewers as we need to secure the hop contracts for future years' production, and also to get a preview. We are eagerly awaiting a couple of trial varieties; UK Amarillo which is very floral/spicy with good bittering qualities; and Bullion which has a strong zesty aroma and is commonly used in darker beers including Stouts, Porter, and Scotch ales.



Monthly specials: December – *Yule Fuel* A gloriously rich Christmas pudding-like beer with raisin, liquorice and wild berry fruit overtones. Deep red in colour with a warm hop/malt finish. The ideal tippie to leave out with a mince pie for Santa on Christmas Eve. A full bodied strong beer using all English hops, ABV. 5% in Bottle & 4.3% in Cask.

Following the success of our private equity placing we are in the process of putting together a prospectus for a proposed further share offer. This will be executed via EIS fund raising. Any interested parties please email us at info@wbbrew.com.

Bringing a bit of West Berkshire to the West End, a couple of our gang were invited to host a 'meet the brewer' event at a London grocery store. Maybe you have heard of them? They go by the name of Fortnum and Mason and we have been brewing their own label beer for the last 7 years.



2015 is our 20th anniversary. To mark this prestigious occasion we have delved into our illustrious archives and chosen a dozen classic brews for our monthly beers. Here's a sneak peek at the first 6 months brews; • January - *Grizzle* 4.2% • February - *Fullness of Time* 4.3% • March - *March Hare* 4.3% • April - *Coolship* 4% • May - *Skiff* 3.6% • June - *Yaffle* 4.1%. Thanks to all those who submitted suggestions.

CAMRA LocAle 2014 Pub Listings >

- Acre - Windsor
- Barleycorn - Cippenham
- Barley Mow - Cox Green
- Bear - Maidenhead
- Bounty - Cookham
- Bridge House - Paley Street
- 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
- Ostrich Inn - Colnbrook
- 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



There are three more awards to go up on the wall at the brewery: *Gravitas* won Silver in the 'Bottled Beer' category at the SIBA Society for Independent Breweries at the Midlands Region Beer Competition 2014, with *Black Swan Mild* winning Bronze at the same competition in the 'Mild Ales' category! The third award came from, possibly, the UK's most southerly beer festival;

the keen drinkers at Falmouth Beer Festival voted *Black Swan Mild* Session Ale of the Festival! Both beers are available all year round from the brewery in minipins, polypins and firkins for your parties and gatherings!

Vale Brewery were out in force at the Thame Food Festival at the end of September, bopping along to the live music and seeing many new - and old! - faces. By the end of the day, all the draught ale had been drunk and they went home with just a single case of bottles! Don't forget to get up to the brewery in Brill in the near future to pick up some more award winning real ale!



As you're reading, more of their brand new November monthly special *Brewers Choice* will be fermenting in the vessels in Brill! Head Brewer, David Renton, loves using hops of all nationalities: Aussie, American, Kiwi, Czech, & German to name a few. But often lost among the varieties are the humble

English hops, grown in England since the 15th Century. Crafted using only First Gold hops from the village of Withington in Herefordshire and quality English malt from Warminster, *Brewers Choice* is deep golden in colour at 3.9%, with a citrusy, spiced orange flavour and a subtle bitter malt finish.



Amongst the absolute horrors of World War I, stories of hope & friendship will survive. *St Yvon*, the Vale December beer, pays tribute to the Christmas Day football match between English and German soldiers, played on the St Yvon battlefield in Flanders fields. A deep red ale brewed with English and German hops at 4.2%.

And while we're on The 'C' Word, you'll be pleased to hear Vale will be brewing & bottling *Good King Senseless* 5.2% full bodied, deep ruby winter ale, with hints of red berries, chocolate, and malt bitterness. Be the first to know when it's ready by signing up to our email updates - simply email Marie at marie@valebrewery and be kept in the loop!

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

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

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.

Aylesbury Brewhouse News >

www.aylesburybrewhouse.co.uk



Aylesbury Brewhouse's presence has increased over the Summer months, having big representations at local beer festivals, selling out of Limited Edition Beer in record time, and brewing a now infamous chilli beer!

Regional CAMRA beer festival season went in a drunken blur, with the microbrewery's hand crafted ales present at Ascot Beer Festival, Oxford Beer Festival, St Albans, and Aylesbury. They returned as reigning 2013 Champions of Milton Keynes' Concrete Pint Beer Festival with *AMtERIC*, *Paradox* & *Red Fokker*.

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



Lab coats are on, test tubes ready, and the microscopes are out: *MitoSis* is a 4% experiment using Citra hops & red rye malt for a citrusy, malty explosion on the palate! Named after the process by which yeast multiplies in the fermentation of beer!



The first of Aylesbury Brewhouse's 'Brewer For A Day' helped dig out the mash tun, weigh out the hops, and transfer the wort for *Musashi*. Each and every cask of *Musashi* will be dry hopped, creating a crisp, pale 4.5% with a sharp bitterness that cuts through floral aromas.



As the nights draw in, beer drinkers may tend to try darker beers - porters, milds, stouts... But have you ever tried a pale stout? *White Leviathan* is an ode to Herman Melville's *Moby Dick*; a pale stout at 4.8% brewed with sea salt, wheat malt and hops from the four corners of the globe, resulting in a monstrous beer worth hunting down.

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

Finally, if you'd like to be a 'Brewer For A Day' then get in touch with Hayden at hayden@aylesburybrewhouse.co.uk - a great birthday or Christmas present for your beer lover!

ABC are on Facebook & follow ABC on Twitter @AylesburyBrewCo

> BREWERY NEWS

Binghams Brewery Update >

www.binghams.co.uk



Binghams are holding an Open Day on Saturday 6th December with Free entry, mini tours (15 mins) and tasters, so if you've never been to Binghams Brewery, then pop in to see where and how the beer is created!

Binghams have been busy brewing more Craft Hop beers with exciting hops including *Minstrel* which is a UK hop in its first year of commercial production. The hops impart a fantastic spiced berries and orange/pink grapefruit finish. They are looking to bring some more new hops in the coming months so keep an eye out for them in your local or at the brewery shop.

New T-shirts are now in for *Doodle Stout*, *Vanilla Stout* and *Space Hoppy IPA* - ideal presents for under £10!

We are taking orders for Christmas beer in addition to bookings for full brewery tours on Saturdays in 2015 for only £10 per head including 4 pints.



The Chiltern Brewery >

www.chilternbrewery.co.uk



Certain amongst us may be hoping for a cold snap when they see what The Chiltern Brewery has up its winter seasonal beers sleeve.

There is much excitement surrounding the now launched limited edition bottle-conditioned *Black Chocolate Stout 9.5%*, a sumptuously smooth Imperial stout, aged for 18 months and brewed with a special blend of 100% British roasted malts, including chocolate malt. Deep and velvety, it is the perfect accompaniment to the festive season.

The ever popular festive brew, *Glad Tidings 4.6%* bottled winter stout, made a welcome return at the end of last month. This is an award-winning black sweet stout with a unique style and flavour, perfect as a winter warmer, which featured in beer writer Jeff Evan's World Top Ten Christmas Beers in 2011.

Another winter seasonal draught favourite, *Foxtrot 3.9%*, is

on tap in November and December. Displaying an exceptional balance of premium malt and choice English hops, this limited edition ale is dark and irresistibly smooth; complex and 'cunningly' tasty!

These beers are available online at www.chilternbrewery.co.uk or in the beautiful old brewery shop in Terrick. In both places you will find an appealing range of Christmas gift ideas, including foods made with the beers, and bottled beer presentation packs with branded glasses. You may even still find bottles of the beautifully packaged and very well received *WW1 commemorative Flanders Pale Ale 6.2%*, brewed in collaboration with Roger Protz.

Finally, do look out from January onwards for 2015's exciting series of limited edition and seasonal beers.

Follow Chiltern Brewery on Twitter @[chiltern_brewer](https://twitter.com/chiltern_brewer)



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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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> FRUITLESS ENDEAVOURS

Greg Davies laments the apple shortage this year >

The apple harvest each year depends upon a number of factors for success. In the Spring the new buds are at risk from frosts and heavy rain, and in the summer the fruit needs a good amount of rain and sunshine to develop and ripen. This year the omens were good as we had a decent spring and a long hot summer, which I expected would lead to a decent apple crop come the autumn. This turned out to be far from the case!

Each September we call our regular fruit donors to check what spare fruit is available to make our Salt Hill Cider and hopefully we go out picking each week until late November when the fruit supply is usually exhausted. This year we got a bit of a shock as each call was met with the same response, "no fruit here!"

In 2013 we had a great harvest and picked around six tonnes of unwanted apples from gardens and orchards all around East Berkshire but this year the same sources yielded hardly any fruit. Speaking to other cider producers this shortage seems quite widespread; certainly across Berkshire and Buckinghamshire apple crops are reported to be low.

Most of the cider makers in the West Country appear to have fared better with their yields and on a recent visit to Ross Cider in Herefordshire Mike Johnson told me they had a good crop of apples this year and very good crop of perry pears, so the shortage is not universal.

Salt Hill Cider's mission is to use unwanted local apples to make cider but as there has been no spare fruit to use we have had to look further afield. After many frantic phone calls trying to source alternative supplies we managed to find a couple of tonnes of cider apples which we have turned into juice which is slowly fermenting into cider, and should be ready to drink around Easter time.

This is the first time we have used cider apples so it will be interesting to see how next year's cider turns out. Usually the fruit we use is made up of eating and cooking apples, which makes a distinctly Eastern Counties style cider with a clean crisp flavour rather different from the flavour of cider apples which have more tannin and are less acidic. We have used two varieties of apple both well used in the West: Dabinett and Michelin. These two varieties have been blended together, and hopefully will produce a satisfying cider come the springtime.

The shortage of apples this year may well lead to a shortage of craft ciders next year in some areas. However, this will not affect the larger cider producing companies who are able to store large amounts of apple concentrate which they

then reconstitute with water at their convenience. This enables them to maintain supplies throughout the year.

The popularity of cider and its rise in the market share of the drinks industry has led to more new cider brands with many of the bigger breweries and popular lager brands all seeking a share of this market. Many of them have brought out their own cider brands which are made for them by other companies; unfortunately none of these products are real ciders as they are made from concentrate, pasteurised, micro filtered and then given added carbon dioxide in an attempt to hide their lack of flavour!

Great gains have been made in the promotion of real ales and these days most towns have pubs that serve real ale; alas this is not the case for real cider and perry which, despite a genuine interest by the drinking public, very few pubs offer. Most of the ciders on offer in pubs are imitation craft ciders readily available at a cheap price owing to the water content of these products.

Still the best place to find top quality craft ciders and perry are the CAMRA beer and cider festivals held all across the country throughout the year, and generally pubs are still lagging well behind them on this.

However, if you enjoy these drinks and would like to see them more often why not ask your local pub if they could stock a real cider or perry. This will raise the profile of real cider and help the cause of small artisan producers in their battle with the global drinks companies and their endless advertising budgets.

Also it is worth bearing in mind that there is now pressure on drink manufacturers to give dietary information to their customers, and if this comes to pass then hopefully ingredients will have to be listed on the label. It will be a great day for real cider makers and hopefully a day of reckoning for most of the large producers, who will no longer be able to share in the credibility of real cider if customers are more able to make an informed choice when choosing their drinks.

Until that day comes drinkers will have to rely on asking the pubs, "What's in my cider?" With the price of a pint these days we should be entitled to know how much actual apple juice is in our pint and how much is water!

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



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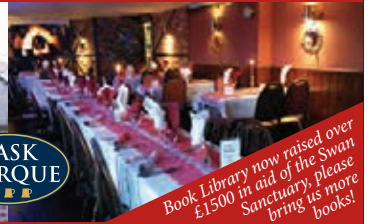


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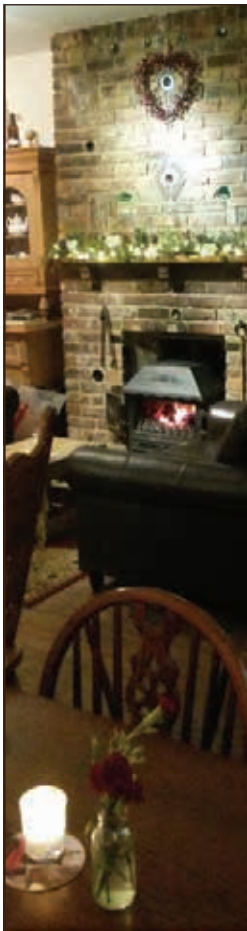
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> BRANCH PUBLICAN OF THE YEAR GOES TO SLOUGH LANDLORD

Lee Homan - Red Cow, Slough >

The Slough, Windsor and Maidenhead branch of CAMRA is delighted to announce that the David Howard Award for Publican of the Year for 2014 has been awarded to Lee Homan, landlord of the Red Cow, Albert Street, Slough.

Many congratulations to Lee and all the staff for all the hard work they have put in to promote the cause of Real Ale at the Red Cow.

The David Howard Award is presented in honour of a Slough, Windsor & Maidenhead CAMRA member and former committee member who died at a young age. The award is to recognise the publican who has done the most to promote Real Ale in the area in the last year. It could be increasing the range of real ales that a pub serves or serving ales in particularly good condition. This is for somebody who goes above and beyond what is expected of a publican. Not only



have they been given this award, the Red Cow has also been included in the CAMRA Good Beer Guide for 2015.

The presentation of the award to publican Lee Homan took place at a recent branch meeting held at the pub. The award, a piece of stone shaped like a pint of beer, was presented by branch Vice-Chairman Allan Willoughby (pictured, right, with Lee on the left).



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> PUB WALKS IN THE LAKE DISTRICT



Alan Molloy gives a useful account for those seeking a boozy trip to this beauty spot >

After a glorious summer at home, Michele and I decided to go walking in the Lake District in the first week of October with friends who had never visited this beautiful part of the country. I armed myself with a copy of CAMRA's Lake District Pub Walks, one of an excellent series of books by Bob Steel.

Well, I should have known that the weather would change, which it did with a vengeance. The temperature dropped by 10°C and changed from the driest month to the wettest. Hey, that's life and it's a good excuse, if you need one, to pop into the wonderful pubs the area has to offer. We managed to get an apartment in an upmarket timeshare resort in Backbarrow, near Newby Bridge, in the southern lakes area. The resort comprises a converted mill with chalets in the grounds, alongside the River Leven. Our unit was in the mill itself which also houses a bar and two restaurants, very handy in wet weather. The bar sold 2 real ales from Ulverston Brewery. *Flying Elephants* was our favourite, a 3.7% ABV hoppy golden ale. The other was *Lonesome Pine*, 4.2% ABV which was pale and not so hoppy. This was a new area for us to explore as nearly all our previous visits had been to Keswick.

Our first day was a gentle stroll along the Leven to the **Ship Inn** in Greenodd, home of the **Greenodd Brewery**, to get the legs and taste buds working! We arrived at 3.30pm when the

pub opened and were the first punters that day to sample the 4 beers they had on offer. *Kiln Bitter* at 3.8%, *Best Bitter* at 4.1%, *Brew 100 Ale* at 4.5% and *Slow Worm* at 4.5%. My favorite was the *Best Bitter* while Michele preferred the *Slow Worm*. According to the barmaid, Stuart the brewer was not at the brewery that day so we couldn't have a look round. It was established in 2010 as a 2 barrel plant with the majority of beer going to the Ship Inn. Part of our walk was alongside a section of railway line the Victorians built to bring holidaymakers into the Lake District. It connected to a steamer which took them up Lake Windermere to Ambleside.

On Monday morning it was raining, so we decided to visit Blackwell House, just south of Windermere. This is a wonderful example of Arts & Crafts architecture which was built in 1897 for Sir Edward Holt, who made his money brewing in Manchester. The house had electric light and central heating. I'm sure you've all heard of Holt's beers, still family owned today, and available in bottles in the Blackwell House restaurant.

By the afternoon it had stopped raining, so we drove to Ulverston to do Bob's "Ulverston Town Trail", which included climbing up to the top of the hill that overlooks the town. This hill is topped by a monument to Sir John Barrow who was a founder member of the Royal Geographical Society, and built to resemble the Eddystone Lighthouse! Ulverston was once the home of Hartley Brewery, bought and then closed by Robinsons who wanted to acquire their Cumbria pubs. It's now the home of **Ulverston Brewery**, founded in 2006. It expanded to new premises in 2010 with a bespoke 12 barrel plant occupying the octagonal bull ring of the old livestock market. Ulverston is also the birthplace of Stan Hardy, of Laurel and Hardy fame. There's now a characterful statue of them outside the town hall. Ulverston Brewery name many of their beers on a Laurel and Hardy theme (for example, *Flying Elephants* and *Lonesome Pine* were film titles). Then on to **The Swan**, which was recommended by the barmaid at The Ship Inn the previous day. Eight hand pumps dispensed a range of local and national micros, served by a knowledgeable and friendly landlord.



Ulverston Brewery and Greenodd Brewery at The Ship Inn.





The Sun and the Swan Inn

Tuesday saw us off to Coniston for a boat ride down the lake, which is the third largest in the Lake District, and a walk back via the Old Man of Coniston. Well, not via the summit, but a little further down, to give us time to drop into a pub! Shortly after setting off, the skipper pointed out the spot where Sir Donald Campbell died just seconds before breaking his own world water speed record in his jet powered boat, Bluebird K7. He was travelling at approx. 312 mph when the nose lifted and Bluebird somersaulted and disintegrated. We were dropped off further down the lake and enjoyed our walk back. Approaching Coniston we went into **The Sun**, a brilliant pub with 8 hand pumps serving beers from Barnegates, Ulverston, Coniston, Cumbrian Legendary and Hawkshead, all LocAle breweries. Michele and I tried *Coniston Old Man Ale* (4.2% ABV) an excellent malty complex best bitter; *Cumbrian Legendary Loweswater Gold* (4.3% ABV), and *Strands Dark Knight* (5% ABV) which was smooth, dark and delicious and comes from a place called Nether Wasdale! There are many great independently-owned pubs in the Lake District that showcase a fantastic range of real ale from the 36 breweries now operating in Cumbria. What a shame that in our area most pubs are owned by Enterprise or Punch who have no interest in beer, only in maximising returns on their real estate.

On Wednesday we decided to drive round the coast to Eskdale via Ravenglass. We parked in Boot, at the end of the Ravenglass railway, built in Victorian times to move iron ore from Eskdale to Barrow for onward shipping. We decided to do Bob's 4.5 mile walk, which has a high level loop via Blea Tarn and a low level loop via the River Eskdale and Gill Force. This walk goes through Boot via its two wonderful pubs. We dropped in to **The Boot** at lunchtime and finished our walk at **Brook House**. I had *Hawkshead Windermere Pale* (3.5% ABV and strongly hopped) and Michele had *Cumbrian Legendary Langdale* (4% ABV). Our return drive was over the Hardknott

and Wrynose passes to Ambleside and then down the east shore of Lake Windermere. Our poor car struggled over the passes, as there are several sections of road, both up and down, with continuous 1 in 4 gradients including hairpin bends.

Thursday's weather did not look great but we thought we would do Bob's walk from Grange-over-Sands, which overlooks Morecambe Bay. This 5 mile stroll to Cark is a linear walk returning on the train, but as we had two cars we decided to park one at Cark and continue on in the other to the start. A couple of miles into the walk a heavy shower swept through, just as we had reached the highest part of the walk at Hampsfell, a limestone pavement area bereft of trees. Luckily we found "The Hospice" erected in 1846 by Rev. T. Remington as a shelter for travellers, and ate our sandwiches. This is a ten foot square stone building with an external staircase up to an observation platform. By the time we had eaten, the rain had reduced to a drizzle and we struck out to our halfway stop at Cartmel. This has an amazing church building which is all that is left of a priory that was sacked by Cromwell. Apart from the Priory we visited **The Kings Arms** with 4 hand pumps serving Hawkshead beers. Michele and I enjoyed a pint of *Sundown* (4.5% ABV) a seasonal red ale, well hopped with Cascade, Citra and Simcoe, while our friends went off window-shopping. They quickly returned to report they had found a new brewery! Off we all went to check it out. **The Unsworth's Yard Brewery** started in 2011 as a 1.5 barrel plant, but upgraded to 5 barrels this year which goes to show what a couple of guys who started home brewing can do. The brewery occupied an area equivalent to a single car garage, complete with a fully licenced bar with 3 hand pumps. I tried the only one they had on, *Cartmel Peninsula* (3.8% ABV), a classic English bitter, tawny in colour and malty in flavour. It was then time to walk on to Cark and the car.

On Friday our friends had to collect an engraved slate they had ordered at Coniston on Tuesday. While they did this, Michele and I slipped into The Sun to taste a few more beers. We then enjoyed a final drive around the northern part of the Lake District via Keswick, to show our friends what a beautiful area it is.



The Hospice, a shelter for travellers, and Unsworth's Yard Brewery sign



> MILLIBAND TO TRY BEER

As the 2015 General Election Approaches >

Labour leader Ed Milliband will try beer, allegedly for the first time, in a bid to woo a wider voter profile. 'One thing I do like about this pint of beer thing is you get so much!', said Milliband, dismissing rumours of him being an 'ale virgin' who is scared of public houses which might contain public opinion. 'People are understandably concerned about people coming here from, well abroad, really, and the pressures that puts on our economy. So that makes beer something I have a lot of time for. A pint, that's nearly an armful!' joked the Labour leader.

'In the last election campaign when I tried 'chips' I discovered that they were all made out of potato, which I find filling. But this beer business is even better value for money, especially for the thirsty working poor who are rightly concerned about immigration. That's why up and down the country I intend to have a pint of beer and chips and a frank chat about why decent beer drinking folk feel they have a right to be a tiny bit racist if they want to, in the privacy of their own pubs, which I will visit, for a swift half and some paprika and chilli Quorn savouries. And chips!'

'Phew, I'm half way down my pint and I've still got a half a pint to go!' continued the Labour Leader. 'Apparently, some people can manage more than one of these in a night! I'll have a big gulp now. And let me say this. Just because you're a little bit worried about being a teeny-tiny little bit xenophobic because you've lost your job and need someone to blame, and your doctor's got a funny name it doesn't mean you can't drink Labour, or vote beer!'

'Sperfectly natural. Look, I'm going to the gents now and if anyone fancies finishing my pint off be my guest. No I don't want another one, thanks. While I'm in there I'm going to work on a joke about Lib Dems only drinking cider!'



Article taken from News Biscuit - The news written by you (newsbiscuit.com)

> HOGS BACK BREWERY LAUNCHES 2.5 ACRE HOP GARDEN

Hogs Back Brewery set to become Britain's biggest brewer grower of hops >

Hogs Back Brewery has announced the planting of a new 2 1/2 acre traditional hop garden beside the brewery in Farnham, Surrey. This is the start of a larger initiative to link Hogs Back brewing with local raw materials and traditional farming skills.

Hogs Back will initially be planting over 2,000 plants, a combination of the original Farnham White Bine and the newer variety of Cascade.

Farnham White Bine was the foundation of Farnham's pre-eminence in hop growing in the 18th century, at one time as much as 30% more than its Kent neighbours. The last White Bine garden in the area was grubbed up in 1929, a victim of downy mildew and cheaper imported varieties.

This is the first new hop garden in the immediate vicinity of Farnham for over 50 years and is being planted on land that grew hops for almost 200 years. The remains of two traditional hop kiln buildings still exist in Tongham village.

The soil is ideal for hops, being a deep, high quality loam with a light alkaline chalk overlay. The site is gently sloping on the northern lea of the Hogs Back ridge and well exposed to sun with wind protection from traditional poplar planting.

The Hogs Back brewing team will be planting and growing the hops themselves, with support from Bill and Bridget Biddell of Hampton Estates who grow all the brewery's Fuggles hops, used in their flagship beer TEA. They are 4 miles away on the south of the Hogs Back ridge at Puttenham and will help with picking and drying.

Agronomy advice will be provided by Dr Peter Darby of Wye Hops and the 20ft traditional wirework trellis system will be constructed by Mervyn Carless of Herefordshire, who has worked on many of the recently constructed hop gardens.

The White Bine planting stock has been obtained from the National Hop Collection which is maintained by Wye Hops on behalf of The British Hop Association, and has been grown for Hogs Back by specialist grower Stephen Wright at Inghams Farm, Suffolk.

Both White Bine and Cascade hop varieties will be used in beers that will be launched over the next 12 months, including



exclusive beers for leading Pub groups and a special beer featuring just these varieties. Hogstar New English Lager will also use some Cascade from the new hop garden to replace one of the North American aroma hops currently used late in the boil. Hogs Back will continue to use Fuggles hops for TEA, RIP, OTT and AoT.

Rupert Thompson, Chairman of Hogs Back Brewery, comments: "It will be wonderful to look out from the Brewery and see the raw materials we use growing in the next door field – that's local! That is part of what makes the craft brewing revival so exciting and we hope to build on this initiative with some further interesting innovations".

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> PUB FUNDRAISERS WERE ON A ROLL

Mike Stevens' Slough Beer Festival raises £1700 for Age Concern Charity >

Once again it was time to 'roll out the barrel' in Slough this year, as Town Crier Mike Stevens opened the 5th Slough Publicans' Barrel Roll to accompany the Slough Town Beer Festival. Its purpose is to raise money for local charities and to promote 'Real Ale' within the community.

So there were barrels of fun and cheer over a rather cloudy Bank Holiday as Yoda from Star Wars, Freddie from the Flintstones, a party of ferocious looking pirates, some prematurely aged youths; and many other fun-loving characters, gathered to fundraise for this year's charitable event. Four of the best run pubs in Slough turned up for this year's fun-packed fiasco. There were five teams altogether; adorned in fancy dress they took to the streets to roll out their decorated barrels, to play various pub games and drink pints of real ale at each designated pubs en route: trying to gain those magic points which could win them first prize in the 2014 wacky barrel roll extravaganza.

The tournament started from The Moon & Spoon on Slough High Street (who won last year's winner's trophy) and the eventful finale was at The Rising Sun pub on Windsor Road. The winner's shield this year went to: The Red Cow, Albert Street, who obtained the most points en route and gained the grand title of: "Master Barrel Rollers of 2014". Ryan



Brown, deputy manager of the winning team said: "We play to win, and we really wanted to pick up the shield trophy this year, so that we can now say: The Cow jumped over the Moon." The Wheatsheaf team (including publican Leonard Gibson, alias Freddie Flintstone) were runners-up. They also won the best fancy dress award for a very convincing Flintstone's Gang. Patryk Targos, team leader of the 'Prematurely Aged Youths' from the Moon & Spoon said: "You can't win them all, but what great fun we all had". The Moon & Spoon team successfully managed to raise the most money for this year's adopted pub charity. 'The Really Silly Team' from the Rising Sun were disqualified for cheating, once again! Teresa Donnelly, pub manager and team leader of 'The Really Silly Team' said: "As we have to uphold our tradition of losing every year, we constantly have to think of new and imaginative ways to get disqualified, which incidentally is our aim". The party of 'Ferocious looking Pirates' from Age Concern enjoyed the event so much that they are now looking to adopt a pub for next year. This year's Barrel Roll Day raised £1,700.00 for Age Concern, Slough and East Berkshire branch, which is a local charity situated on Slough High Street. Mike Stevens, chair of Slough Publicans Forum who organises the Barrel Roll Day said: "As so many pubs are closing down nowadays, it's far better if pubs work together rather than fall apart. Working together helps everyone, especially if they are prepared to join in the spirit of things. The barrel roll is meant to bring pubs and pub goers alike together for this annual inter-pub event, and also to raise money for local charities. So we are now looking forward to next year's August Bank Holiday Beer Festival and Barrel Roll Day".



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