

camra angle

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

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Issue 36 - Autumn 2014 | www.swmcamra.org.uk



Inside...

> WINDSOR & ETON BREWERY

Conqueror IPA entered into finals of Champion Beer of Britain.

> MAIDENHEAD BEER FESTIVAL

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> FROM THE EDITOR

Welcome to the autumn issue of the Campaign for Real Ale magazine. The pub closure rate has sadly risen to 31 per week, prompting CAMRA to demand change to the planning system. On the back of figures CAMRA has launched its Pubs Matter campaign, which calls on the Government to ensure a planning application is always required before a pub is demolished or converted to another use. The worst affected area is London and the South-East, presumably due to inflated property values, with eight pubs a week shutting their doors. Figures also revealed that 3% of the nation's suburban pubs have closed over the last six months. Pubs are closing unnecessarily as tied licencees struggle to make their businesses succeed thanks to increased rents and inflated beer prices.

Two pubs were converted into supermarkets every week during 2012 and 2013, despite local opposition (The Golden Harp in Furze Platt's conversion has been well documented in this magazine). Supermarkets are continuing to exploit the loophole in the planning law, which allows pubs to be converted to other uses without planning permission. Until the loophole is closed CAMRA is encouraging communities to show their support for their local by nominating them as an Asset of Community Value (ACV) which can help closure.

Locally, the Maidenhead Beer Festival, which took place at Maidenhead United Football Club, was a fantastic success...a bit too successful as we nearly ran out of beer on the Saturday evening. The weather was kind and the atmosphere was made great in no small way because of the efforts of the 100+ volunteers. Extra beer supplies were drafted in for the family fun day. Volunteers are a crucial aspect of running a beer festival and we are always looking for more, not just in running the bars but also in managing the overall organisation. The process for next years festival begins in the new year so if you can dedicate some time, no matter how little, make contact as soon as possible and help us out.

Talking of beer festivals, The Great British Beer Festival, nicknamed the worlds largest pub, took place in August. Once again, more than 2,000 volunteers ensured that 50,000 thirsty customers were fed and watered. Local brewery, Windsor & Eton Brewery was voted into the Champion Beer of Britain Award 2014 in the strong bitter category. This is quite a feather in the brewery's cap, as the process takes around 18 months, judging at a local, then regional level prior the national final. Although the brewery did not win a final award all credit goes to Paddy, Will and the team for producing an excellent black IPA - keep up the great work. Timothy Taylor's Boltmaker was crowned the Champion Beer of Britain at the festival.

Finally, on 11 December the "Reading and East Berkshire Branch of CAMRA" will celebrate its 40th birthday. As far as we can tell, this is the branch that subsequently gave birth to the three CAMRA branches of Reading & Mid Berkshire; Slough, Windsor & Maidenhead; and Berkshire South East. In our winter issue details of the celebrations will be confirmed

Here's to (almost) 40 years of successful campaigning!

Allan Willoughby
Editor



> A TRIP DOWN MEMORY LANE TO THE NEW TRUMAN'S BREWERY

Alan Molloy keeps an eye on one of his investments >

It was a lovely sunny day when I arrived in Hackney Wick to visit the new Truman's Brewery with 39 other CAMRA investment club members. The original Truman's Brewery was founded by Joseph Truman around 1666 on land next to what is now Brick Lane, E1. During the late 18th and 19th century the emergence of Porter as the popular drink of the working class in London allowed the brewery to expand significantly. By the end of the 1800's Truman's was the world's largest brewer. However, they had troubled times in the 20th century due to the market switching to lighter coloured beers and with the consolidation of breweries, which brought closure in 1989. In 2010 the Truman brand and recipes were purchased from Scottish & Newcastle by two London businessmen James Morgan & Michael-George Hemus who wanted to revive the Truman name. This also includes giving the brewery its original name - Black Eagle Brewery. After an exhaustive search to find a suitable site, August 2013 saw Truman's return home, with the opening of the new brewery in Hackney Wick, situated just a few miles from Brick Lane, so Truman's are brewing again in East London. The address is The Eyrie - the term for an Eagle's roost.

Trial brews were produced under contract at Everards and Nethergate breweries, with the new 40 barrel brewery at Hackney Wick being commissioned in September 2013, with five 40 barrel fermenters. Before brewing commenced, Truman's went to the National Collection of Yeast Cultures to recover their original yeast strain, which had been stored in liquid nitrogen since 1958. It is now back in use at the Truman's brewery, providing a direct link to the past.

Having signed in we were given a pint of a new beer they had just brewed called Tail Feather (3.5% ABV) using a new experimental hop from the US called Lemon Drop. As the name would suggest, the hop provides a gorgeous fresh citrus character with plenty of depth - without ever becoming cloying. Lemon Drop is exclusive to Truman's this summer. This beats working, sitting in the sun sipping a golden hoppy beer while looking at the Olympic stadium being refurbished for West Ham.

Then Benedikt Ott, the Head brewer, took us round the brewery in two groups. I commented that he had a very

appropriate name - because those of us who are as old as me will remember the Truman advertising slogan "You can taste the hops in Ben Truman".

Ben has both British & German parentage and trained in Cologne and Berlin, and is a certified Braumeister (a qualification that requires four years of post-graduate study). After working at several German breweries he was looking for a new challenge and came to the UK. Since arriving here, Ben has worked at Black Country Ales, Purity Brewing Company and London Fields Brewery, where he worked as Head Brewer.

Ben has developed the foundation range, which is available all year round, currently comprising Runner and Swift, which is all about session beers which people love to drink. These beers represent the majority of production and are available all year round. They are brewed using Challenger for bittering and Fuggles & Goldings for aroma.

In addition Ben is experimenting with seasonal offerings. It is Ben's chance to delve into the more extreme areas of brewing. Tail Feather is one of those beers.

Currently Truman's are brewing 5 days a week, producing 800/900 firkins. The brewery occupies 2 industrial units split between the brewery and a cold store. The owners have just taken a lease on a third unit, next door, and have ordered three 80 barrel fermenters to increase production. The beer is being sold approx. 60% free trade, 20% Mitchell & Butler, 10% SIBA DDS (Direct Delivery Service, 30- miles from the brewery), and 10% other.

Truman's have just opened a brewery tap called The Cygnet, which is 200yds away from the brewery at Swan Wharf on the River Lee Navigation. This is a joint venture and although very successful there are no plans to add further pubs to the estate, as a free of tie corner site would cost approx. £2 million, in that part of London. The owners believe any money they have to invest should go back into the brewery.



> PECULIAR PUBS

Beehive, Castlegate, Grantham, Lincolnshire >

The Beehive public house in Grantham sports a real beehive as its pub sign! The hive is located in a lime tree that grows directly in front of the pub and has been there since at least 1830, making this the oldest population of bees in the world. Beneath the hive is a plaque, bearing the following poem:

*Stop Traveller! This wondrous sign explore
And say, when thou has viewed it o'er
Grantham, now two rarities are thine
A lofty steeple and a living sign.*

The "lofty steeple" is that of the parish church of St Wulfram, which is only a few hundred metres from the pub.

The ales are sourced from Newby Wyke and Everards breweries.



Prince Alfred, Maida Vale, London >

This classic Victorian pub has 5 bars all accessible from the street. To get between bars inside you have to duck to get through the waist high doors in the bar partitions. The Ladies bar has the original snob screens showing the level of privacy required in those times.

The pub was named after Queen Victoria's second son, who became the Duke of Edinburgh at 18 years old in 1862.

Beneath the dining room floor boards is a secret room originally used for storing coal. This is now a stunning private dining area. This Youngs pub has CAMRA Heritage status.



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> VISITORS DOUBLED AT THE MAIDENHEAD BEER FESTIVAL 2014

Perfect weather, a great atmosphere and all the beer sold >

The ale and cider proved so popular it almost sold out on the Saturday evening, extra supplies were drafted in on the Sunday morning to make sure the family day did not dry up. With over 80 ales and 25 ciders available for tasting close to 3000 people flocked to Maidenhead United Football Club ground in York Road across the three-day event, which started on Friday and ran until Sunday, July 20th.

On Saturday afternoon visitors were able to watch a football match with a pint in hand as the football club staged a pre-season friendly between Maidenhead United and Slough Town which the home side won 3-2 with a last minute goal. Four piece cover band The Mighty Playhouse entertained the crowd on the Friday evening and on Saturday rock band Skin and Blister took to the stage for the evening session.

Sunday was the festival's family fun day in which The Armalegga Morris Dancers performed. On that day more than 450 visitors passed through the doors, including the Mayor of The Royal Borough of Windsor and Maidenhead, Cllr Richard Kellaway and his wife Mary-Lou. What normally would have been a 15 minute flying trip turned out to be around 2 hours as the couple enjoyed the entertainment, beers and food offering.

The food vendors kept drinkers well fed with curry, hog roast and baguettes throughout the festival. Dan Foster and his team from The Bear, Maidenhead High St (the festival's pub sponsor), mingled amongst the crowds offering punters a 20% discount off meals at the pub as a result of visiting the festival.

With stormy weather forecast, the heavens looked down favourably on the festival with not a drop of rain throughout the event.

So here's now looking to 2015: it looks like we will need to increase the beer offering to satisfy the visitors' thirst and ensure the event is well and truly established for Maidenhead town.

FESTIVAL CHAMPION BEERS & CIDERS

BEER OF THE FESTIVAL

Champion

Siren Craft Brewery - Liquid Mistress

Runner-Up

Bad Seed Brewery - India Pale Ale

3rd Place

Windsor & Eton Brewery - Conqueror 1075

CIDER OF THE FESTIVAL

Champion

Millwhites - Apples & Pears

Runner-Up

Side-R (Glebe Farm) - Strawberry

3rd Place

Millwhites - Rum Cask



What the press said >

Hi, I am the membership secretary for Maidstone Branch and commute to London to work. I noticed the following snippet in today's (25/7/14) Metro, a free rag, which I thought you may be interested in.

Best wishes, Danny

Festival of beer runs out of ale.

Beer Festival organisers had to bring in emergency supplies when 3,000 visitors drank their barrels dry yesterday. The hot weather was blamed for making ale-lovers extra thirsty in Maidenhead, Berkshire.



Congratulations... >

Hi Allan & Alan,

Just a short note of congratulations at running such a good beer festival, I only managed to attend on Friday, but well worth it. The band was also a top performer.

Anyhow, Our August edition mad Cow is out and I've delivered copies to W&E, if you need more please shout.

Cheers

Jeremy Barber
Temporary Editor & Newsletter Coordinator
CAMRA SE Berks
madcow@seberkscamra.org.uk

A thank you from our nominated charity >



A helping hand for children

29th July 2014

Mr Allan Willoughby,
CAMRA,
Bramley Cottage,
Maidenhead Road,
Cookham,
Berkshire
SL6 9DA.

Dear Allan,

Re: Donation to the Link Foundation; Registered Charity - 1118821

On behalf of myself and the Trustees of the Link Foundation, I would like to thank you for your generous donation of £120.68 from your collections last weekend during the CAMRA festival. Your donation will provide valuable support to local children and we are so grateful for this donation.

As you know, The Link Foundation helps disadvantaged children and their families in the community by providing basic essentials such as carpets, bedding, and sometimes even food and clothes. The money you have raised will make a great difference to children's lives and your grant is very welcome.

Many thanks again, your continued support has been really appreciated.

With best wishes

Sasha Jardwell

Una Loughrey
Chairman

T +44 (0) 1628 959 910 | www.linkfoundation.co.uk
The Link Foundation | Siena Court | Maidenhead | Berkshire | SL6 1NJ | United Kingdom
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> DATCHET BEER FESTIVAL

When Paul Smith collared me at our beer festival, I was only too pleased to help publicise his festival in aid of raising funds for the local scout group >



Paul explained:

Many a good idea is discussed over a few pints and as the evening draws longer the idea just gets bigger and better. Come the morning most plans go back on the back burner and admittedly so did the idea of Datchet Beer festival for a few years – until we decided to actually do it!

2014 will be the 5th Datchet Beer festival and is to be held at Datchet Village Hall on 25th October with two distinct sessions –

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

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

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

All of us that voluntarily run the festival really enjoy organising it. We have steadily improved and made bigger

the event each year and it is great that so many “punters” have been to every Datchet Beer festival so far. Some of us take a day off work and go over to all the breweries picking up barrels and we spend many a night beforehand discussing what range to put on so that there is a good mix of flavours for everyone’s taste. With the resurgence of micro breweries there is just so much choice and we reluctantly have to drop a few each year so we can introduce new beers to the festival. We have 21 Real ales and 5 ciders and perry.

All profits go to the Scout Association, an organisation that we passionately believe in. A raffle is also held to help local Scouts attend the World Scout Jamboree in Japan in 2015.

Tickets go on sale 20th August. If you don’t have access to the internet then ring us on 01753 542098 and we’ll sort something out. We will sell out so please don’t turn up without a ticket.

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

DATCHET BEER FESTIVAL QUIZ >

See just how much you know [or think you know] about Real Ales and Brewing. It’s just for fun [no prizes we’re afraid!] but we hope you enjoy the challenge! *Quiz answers will be posted online shortly before the 2014 Festival date.*

1. What basic beer ingredient wasn’t added to ale until the 15th century?
2. What is the liquid created by the mashing of malted barley?
3. How many pints are in a Firkin?
4. What are Pioneer, Challenger and Pilgrim varieties of?
5. What country [according to 2012 statistics] has the highest annual capita consumption of beer?
6. What is used to flavour ‘Kriek’ beer from Belgium?
7. What brand of chemistry deals with the study of fermentation?
8. Light coloured ales always have fewer calories than dark coloured ales. True or false?
9. What is ‘cenosillicaphobia’?
10. “There’s a terrific draught in here” was the advertising slogan for which brand?

Good Luck!

**World Cup? Scottish independence?
This year’s big event...**



Datchet Beer Festival 2014

Saturday 25 October – Datchet Village Hall, 3 Allen Way, Datchet SL3 9HR

Once again we offer the choice of two sessions ...each with another great selection of local ales, ciders and perrys for you to enjoy.

<p>Session 1: 1pm-5pm The Connoisseur's Afternoon</p> <p style="font-size: small;">An afternoon's civilised sipping and traditional pub games for those who like to savour the best brews without distraction.</p> <div style="border: 1px solid black; border-radius: 50%; width: 40px; height: 40px; margin: 0 auto; display: flex; align-items: center; justify-content: center;"> £5 Includes first pint! </div>	<p>Session 2: 7pm-11pm The Beerlover's Evening</p> <p style="font-size: small;">Local brews to please your palate with live music, refreshments and a cracking atmosphere.</p> <div style="border: 1px solid black; border-radius: 50%; width: 40px; height: 40px; margin: 0 auto; display: flex; align-items: center; justify-content: center;"> £10 Includes first pint! </div>
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Tickets online at www.datchetbeerfestival.co.uk
or call David Smith on: 01753 542098



Each ticket admits one and includes the first pint...strictly in advance and for over 21s only.

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> LOCAL NEWS



The Bounty Beer & Jazz Festival >

With wall to wall sunshine The Bounty, Cookham, had little difficulty selling out of the 15 real ales and 4 ciders it had on offer. Recently named Landlord of the Month by Marlow FM 97.5, Dave Wright oversaw a fantastic line up of entertainment including Swing 42 on the Saturday and The East Side Rhythm Kings on the Sunday afternoon. In addition The Ellington Morris Dancers strutted their stuff throughout the festival.



Pictured from left to right, Greg Davies, our cider expert and Salt Hill Cider boss, The White Horses owner Kevin and Branch Chairman, Nick Woodridge

White Horse, Hedgerley, scoops Branch Cider Pub of the Year >

Branch pub of the year on numerous occasions, this village local has an impressive range of real ales which are served from behind the bar straight from the cask. But the celebration this time was in recognition of being voted Branch Cider Pub of the Year. The pub will now go onto the Regional finals and thereafter National finals if all goes well.



West Berks WW1 Special Brew >

Appropriately named The Allied Arms, this Reading town centre pub became a launchpad for West Berks commemorative World War One ale, Tommy Atkins.

The pub's long standing landlord, Stephen Rolls, is the grandson of George Rolls, one of only 16 survivors from his original battalion, returning to Brock Barracks, Reading, in June 1919. George's picture (right) is by kind permission of his family.

Pictured, Marketing manager Vicky Mills & pub landlord Stephen Mills



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



> 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 >

- Sept 10th - Green Man, Denham
- October 1st - Red Cow, Slough
- November 5th - Carpenters Arms, Windsor

Official Monster Raving Loony Party launches its own ale at a Sandhurst pub >

The Official Monster Raving Loony Party (OMRLP) launched their new real ale, 'Monsters In The Dark', at a special event at the Rose and Crown in Sandhurst on Thursday 3 July.

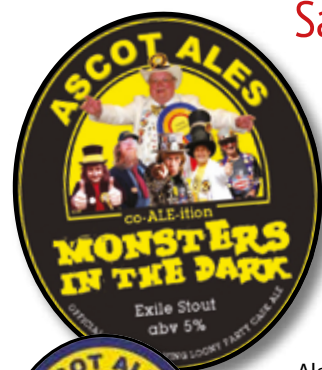
The official launch was hosted by Peter and Michelle Cozens who ensured that the ale was available on handpump when the Loony Party and their guest arrived.

The evening celebrations began at Ascot Ales brewery in Camberley where the 8th Co-ALE-ition Ale was introduced by the owner and head brewer, Chris Gill, before heading to the Rose and Crown's beer garden to enjoy the summer night. Festivities continued at the Golden Pot in Eversley, The Waggon and Horses in Hartley Wintney and finished at the Indian Tandoori in Hook.

Peter Cozens said the night had been a big success as 'Monsters In The Dark' was successfully launched at five different venues in three different counties in one night.

The new beverage is a rebranded version of the multi award winning Anastasia's Exile Stout which was voted as the best stout in London and the south-east by the Campaign for Real Ale (CAMRA) in 2013/2014 and 2012/2013.

OMRLP are the very first political party to bring out their own range of real ales which are all supplied by local micro breweries under their brand Co-ALE-ition.



The Perseverance Beer Festival in Wraysbury >

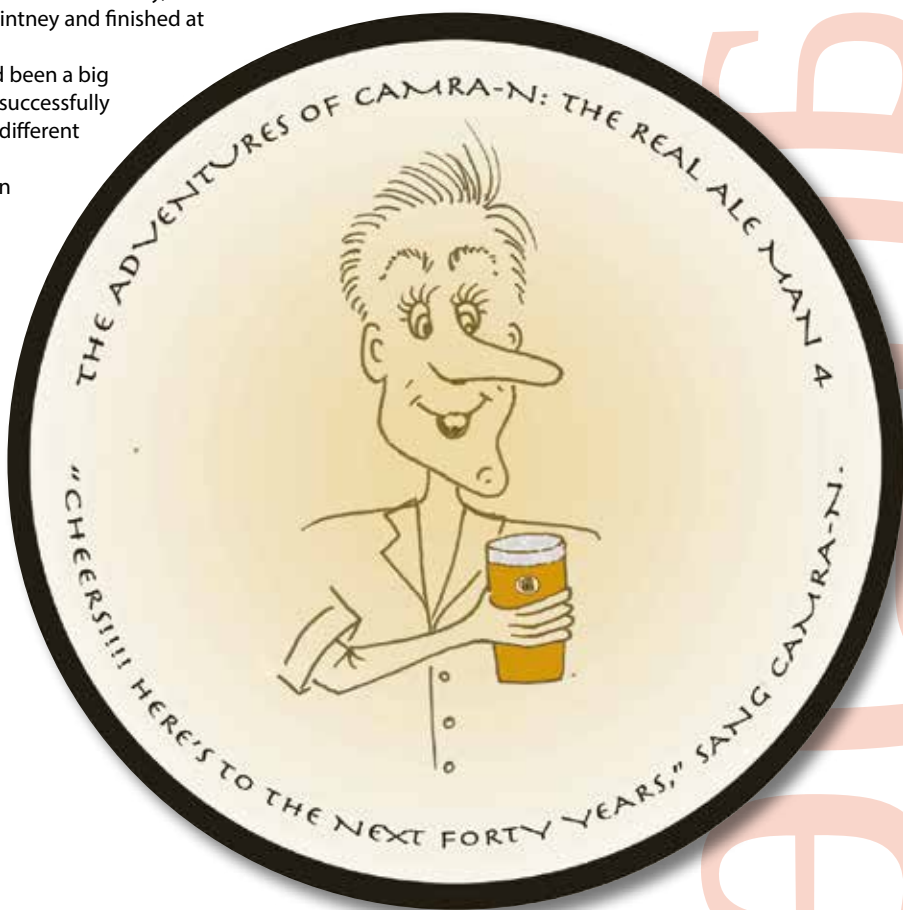
Following on from the success of their first beer festival in March, Nick & Sarah, ably assisted by Danny, served more than 20 extra ales and a fistful of ciders.

Music was forthcoming throughout the weekend and the only dampener on the whole proceedings was showing the England V Italy game live late on Saturday... guess you can't get everything right!

We look forward to Festival No. 3



Likely lads
Danny & Nick



> 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!

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THE KINGS ARMS OF COOKHAM An Historic Coaching

> MEET THE PUBLICAN

THE KINGS ARMS, COOKHAM

High street pub recovers from floods with Charity Summer Party >

A personal favourite of mine, not so much from a real ale point of view, more the relaxed atmosphere and sense of well-being. The Kings Arms is the dominant pub in a High Street which used to boast a lot more pubs than today. It serves probably the freshest pint of Rebellion IPA in the area, as well as Doom Bar and a seasonal guest ale.

Manager Lewis Halsall arrived at the pub around 2 years ago and he has now worked for the pub's owners, ultimately Mitchells & Butlers, for 5 years. A confident young man, Lewis has worked in the bar trade all his life, with stints in night clubs and as far afield as Marbella. But this year started as a nightmare as the High Street was cut-off on two occasions due to the well known floods. The 'Isle of Cookham' was disastrous for trade with no access from all roads into the village. The pub has slowly recovered but this year's figures will not look good.

The sense of well-being stems from the money raised for their chosen charity, Alexander Devine, a Berkshire Children's Hospice Service. Throughout autumn, winter and spring the pub hosts a weekly charity quiz which is guaranteed to be well attended, you have to have a bright bunch in your team as the pub sits in a mobile signal 'desert' so there's no chance to google the answers. In addition, The Kings Arms Charity Summer Garden Party has established itself with live entertainment from Ultimate Elton, one of the

country's top tribute acts. This year more than £600 was raised during the event.

Lewis, ably assisted by deputy managers Cheryl and Tommy, has ambitious plans for the pub, including live music in the up and coming months. With ample parking, unusual for Cookham, and a beautiful garden you would be hard pressed to find a better location...pop in for a pint!



Lewis Halsall



> #SAVEOURPUBS

CAMRA activist Mark Newcombe builds momentum for his e-petition >

Recently I met up with some friends that I had served my Technical Apprenticeship with at Rolls-Royce in Derby back in the late 70's. Punk had just arrived; motorcycles ruled the roads and life seemed endless. It was a fantastic time to be young, with a disposable income and a lust for life. As we sat and reminisced over a few delicious pints of Timothy Taylor's Landlord it became apparent to me how important pubs have been in the shaping of my life and indeed the lives of all of my companions sat around the table.

Pubs are wonderful places where people of all ages from war veterans to fine art students can meet and discuss matters of importance or just enjoy each other's company.

Friendships were forged and relationships made that would last a lifetime. I was reminded that I still held the record at the College Bar for drinking four pints of ale standing on my head. We would meet most Fridays at the Silk Mill and set off on our motorcycles to tour the land often camping in pub gardens or visiting far flung towns and villages. After long and often exhausting weekends we would congregate back at a local pub to critique the events of the past few days and ready ourselves for the working week.

I have travelled to many countries but never found a place with bars that rival ours. I base this on the fact that nowhere else in the world can you enjoy a pint of real ale. Sure they may produce interesting alternatives but it's not the same as supping a pint of Pedigree.

Fast forward to my son's wedding last weekend held in the grounds of Rushton Hall, a beautiful Elizabethan country house, in Northamptonshire. The night before, some of my family spent a wonderful evening together in the Red Lion in Rothwell. Having flown in from America and Germany, and staying in different hotels, it was the perfect place to meet, eat and take pleasure in each other's company.

Not surprisingly a Tesco Express does not offer the same opportunity to enjoy a social event of this nature but we are told that in planning terms there is no difference. All over England we are losing community assets to greedy supermarket giants. Instead of protecting our national heritage, central government seems hell bent on relaxing permitted development laws to allow the unwanted march of profit over social needs.

I read recently on the BBC website that "research has shown that 95% of all the money spent in any large supermarket leaves the local economy for good, compared to just 50% from local independent retailers."

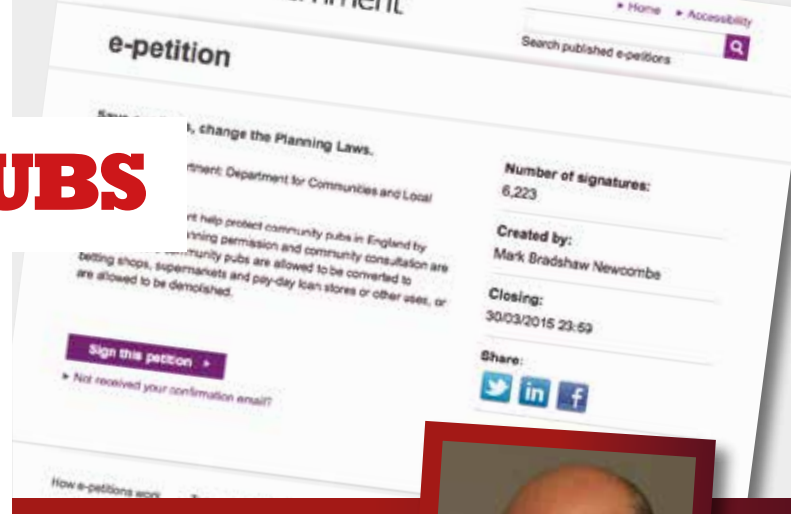
SIGN THE E-PETITION >

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



Mark Newcombe

It is time to change the planning laws, try and find a way to support community pubs, and ensure that their landlords can make a decent living and preserve these precious establishments which I believe to be a fundamental part of the fabric of our lives.

If you agree with me please sign my petition and share it with as many friends and groups as you can via emails, Facebook, and Twitter (#saveourpubs).
www.epetitions.direct.gov.uk/petitions/66572



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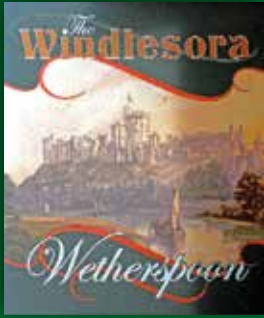
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> SIX SUPER REGIONAL CONFERENCES

Come and find out what CAMRA is doing and have your say >

We appreciate that not everyone can get to CAMRA's Members' Weekend. With a view to engaging as many CAMRA members from as many backgrounds as possible, six Super Regional Conferences are once again being run around the country. Members may attend any that they like, i.e. you do not have to live within the region where the Conference is taking place. **Neither do you have to be an active member of a branch or even consider yourself as active to come along. Everyone is welcome.**

The agenda includes how CAMRA is structured and where you can get help, an update on CAMRA's key campaigns and the choice of two afternoon sessions on saving pubs or activating members.



The Central Southern Conference is taking place at **Oxford Town Hall on Saturday 1st November from noon**. The venue is just a 15 minute walk from Oxford Station and promises some great beer. We also request that your bring your own lunch as we have no catering facilities.

Please register online through the National CAMRA website. For the agenda, details of the six events and a link to registration please visit: www.camra.org.uk/superregionalconferences.

Enquiries: Lauren Anderson, 01727 867201
e: lauren.anderson@camra.org.uk

> KEY CAMPAIGN 1

This year the Government made history as beer tax was cut for a second year running. Thanks to the incredible efforts of over 5,500 CAMRA members who lobbied their MP ahead of the 2014 Budget, consumers were able to raise their glasses and toast another Budget for British beer drinkers. Alongside this unprecedented second consecutive cut in beer duty, Chancellor George Osborne also froze cider duty. Key Campaign 1 has been a great success so far and we will continue working to keep the price of a pint affordable in British pubs, and also helping an industry which has been in overall decline continue on its long road to recovery.

> KEY CAMPAIGN 2

National Planning Reform (England) - Every week, two pubs are converted to supermarkets. A loophole in planning law means pubs can be demolished or converted to mini supermarket stores and a range of other uses including estate agents and pay-day loan stores without a planning application. CAMRA is calling for these loopholes to be closed so any change or use or demolition of a pub would need planning permission.

Council support for pubs (England) - CAMRA recently commissioned the Local Government Information Unit (LGIU) to produce a report: "Public Houses: How councils and communities can save pubs". The report is available at www.lgiu.org.uk/publications/public-houses/. The purpose of the report is to promote the tools available to Councils and communities in England to protect pubs from redevelopment and to share examples of best practice. We will be sending this report to all Councils and encouraging them to do more to protect and support community pubs.

Pub Company Reform Campaign (England) - Thousands of publicans are set to be protected from unfair practices following the Government's announcement in June of a new Pubs Adjudicator. This Adjudicator will ensure that publicans tied to big pub companies are treated fairly and will crack down on pub companies squeezing publicans out of business with high rents and beer prices. Publicans could see the price they pay for beer fall by up to 60p a pint if the new Adjudicator forces the big pubcos to match open market prices. This saving for publicans would be a huge boost in the battle to keep pubs open and could lead to cheaper beer prices for consumers. Of course there is more to do – as the Bill goes through Parliament in the coming months, we will be pushing for the Government to go further by introducing guest beer and market rent only options for tied publicans. This is the best way to deliver greater consumer choice and ensure tied publicans are no worse off than if they were free of tie.

> KEY CAMPAIGN 3

The focus of this campaign is on increasing consumer awareness of real ales, real ciders & real perries. This campaign will be supported by the production and distribution of

promotional material for use in pubs and at CAMRA events throughout the year. CAMRA will work with a selection of trade and industry partners as part of this key campaign.

CAMRA's Real Ale Campaign – GET REAL - The GET REAL campaign promotes different elements of real ale through posters and beer mats that are designed to be used in pubs and at beer festivals. These elements include the awareness of the low calories in real ale, the increasing numbers of young people trying real ale, the range of colours, smells and tastes and large numbers of breweries and real ales regularly brewed in Britain, approaching 1,200 breweries brewing over 5,000 regular beers.

Cyclops Campaign - CAMRA is a member of the Cyclops Beer Ltd board, which also consists of representatives from Cask Marque, SIBA and Everards, the founders of the scheme. CAMRA works with the industry to promote Cyclops, a sensory beer scheme that uses simple, clear descriptors to explain what a beer looks, smells and tastes like. It also gives each beer a score out of five for bitterness and sweetness. Approximately 300 breweries and 1850 beers are now accredited to Cyclops. Different retailers are now using Cyclops to help describe the beers to their customers. This includes the likes of Morrisons, who use the tasting notes on shelf edging in the British beer section, and pub companies such as Punch and Mitchell & Butler. Cyclops website, www.cyclopsbeer.co.uk, also allows beer festivals to create cask end cards that promote the Cyclops tasting notes.

Cider and Perry Campaigning - A new marketing campaign to promote real cider and perry was launched in 2013 titled REAL CIDER AND PERRY GROWS ON TREES. The new campaign was launched to the 1,500 pubs that are signed up to CAMRA's national real cider and perry initiative and includes a variety of material to help pubs and festivals raise consumer awareness of these drinks and their availability.

LocAle - LocAle, which has had a design refresh in the last year, goes from strength to strength with the majority of CAMRA branches now running a scheme. This campaign, originated in Nottingham by the local CAMRA branch, helps raise the awareness of beers that have been brewed locally in pubs.

> KEY CAMPAIGN 4

This campaign actively targets the promotion of the pub and aims to get more people using pubs for a variety of activities.

Community Pubs Month - This annual campaign creates PR for pubs and encourages them to try different marketing activities in their local community.

WhatPub - WhatPub is CAMRA's pub website, that features over 45,000 pubs, of which 36,000 serve real ale. This site can be used by both CAMRA members and non-CAMRA members and is totally free. It is estimated that approximately 500,000 people have now used WhatPub. WhatPub is looking at ways it can develop to make it popular with people who do not use pubs or who no longer visit the pub as often.

> AGENDA 2014

Registration from 11.30am for a noon start – Troon will start 15 mins earlier
A finish time of no later than 5.30pm is aimed for.

ITEM	COMMENT	TIMINGS
Morning session – reports and activities		
1. Welcome, Opening Remarks; Background and Purpose of the Day		12pm - 12.05pm
2. How CAMRA works: Committees & staff (including an update on staff structure)	To show where members can go for help and what support/response active members can expect.	12.05pm - 12.25pm
3. Update on CAMRA's Strategy and Key Campaigns 1. Key Campaign 1, 2. Key Campaign 2 3. Key Campaign 3, 4. Key Campaign 4	To show how much has been achieved and the proposed next steps.	12.25pm - 1.05pm
4. CAMRA's marketing – covering its material and what it is trying to get across	This is to get across CAMRA's brand identity and provide examples to branches as to the image of CAMRA that we would like them to project.	1.05pm - 1.20pm
5. Data Protection and the Membership system	To raise awareness of issues so that branches can protect themselves	1.20pm - 1.40pm
Lunch (1.40pm – 2.30pm)		
6. Summary of activities to support the plan and explanation of the afternoon activities		2.30pm - 2.40pm
Afternoon session – Group Activities - Split into two groups		
Group A: Saving the Pub • Guidance • Sharing of successes and failures and what lessons can be learnt	A key issue and one where branches seem to continually need help. It will also explain the role and support the new staff member can give Something that branches have been asking for	2.40pm - 4.20pm
Group B: Activating Members • Barriers to volunteering • Sharing of successes and failures and what lessons can be learnt		
Break (4.20-4.35pm approximately)		
Group reports to full meeting and discussion. Summing up		4.35 - 5pm
Q&A Thanks and next steps	A chance for members to ask any questions of the National Executive and Regional Directors. Networking.	5pm - 5.15pm

Please note that for members attending a super-regional conference some help towards travelling expenses is available.

I quote from an email from Finance Director Ken Davie:
"Although usually, members pay their own expenses, for this Conference, the National Executive has decided that a contribution will be made available towards travel expenses

incurred in attending. An expenses claim form will be available at the Conference (to be completed in line with the Volunteer Expenses Guideline) and will need to be supported by receipts for tickets or fuel. The amount claimed will be adjusted in line with the proportion to be agreed by the National Executive."

> WHEN & WHERE

The Six Super Regional Conferences have been organised to enable members, particularly those who do not manage to get to the Members' Weekend, to understand more about how CAMRA operates, to contribute to how we will deliver our key objectives and to gain feedback from our members.

These Conferences will take place on:

- **October 4th** – Orpington Liberal Club, 7 Station Rd, ORPINGTON, Kent, BR6 0RZ
- **October 25th** – South Beach Hotel, South Beach, TROON, Ayrshire, KA10 6EG
- **November 1st** – Council chamber, Oxford Town Hall, St Aldate's, OXFORD, OX1 1BX
 - **November 8th** – Great Northern Hotel, Station Approach, PETERBOROUGH, Cambridgeshire, PE1 1QL
- **November 22nd** – Town Hall, BURTON UPON TRENT, Staffordshire, DE14 2EB
 - **TBC** – Chapter, Market Road, Canton, CARDIFF, CF5 1QE

> CHAMPION BEER OF BRITAIN 2014

CAMRA are pleased to announce this year's Champion Beers of Britain 2014 >

	SUPREME CHAMPIONS	Gold Timothy Taylor, Boltmaker
		Silver Oakham, Citra
		Bronze Salopian, Darwin's Origin
	CHAMPION BOTTLED BEER	Gold Marble, Chocolate Marble
		Silver St Austell, Proper Job
		Bronze Spire, Prince Igor Imperial Russian Stout
	MILD	Gold Bank Top, Dark Mild
		Silver Branscombe Vale, Mild
		Bronze Castle Rock, Black Gold
	BEST BITTER	Gold Salopian, Darwin's Origin
		Silver Redwillow, Directionless
		Joint Bronze Langton, Inclined Plane Bitter Purity, Mad Goose

	SPECIALITY	Gold Saltaire, Triple Chocoholic
		Silver Offbeat, Way Out Wheat
		Bronze Peak Ales, Chatsworth Gold
	BITTER	Gold - Timothy Taylor, Boltmaker
		Silver Mighty Oak, Captain Bob
		Joint Bronze Flowerpots, Flowerpots Bitter Sambrooks, Wandle Ale
	GOLDEN	Gold Oakham, Citra
		Silver Hawkshead, Cumbrian Five Hop
		Bronze Salopian, Hop Twister
	STRONG BITTER	Gold Church End, Fallen Angel
		Silver Blue Monkey, Ape Ale
		Bronze Loch Ness, HoppyNESS

Congratulations to all!

> WHAT PUB, BEER SCORING & THE GOOD BEER GUIDE

CAMRA's National Beer Scoring Coordinator, Brett Laniosh, details the background >

You are probably aware of the 'Good Beer Guide', National CAMRA's flagship publication which lists the best pubs in the UK. But what you may not know is how those pubs are selected to appear in the Guide. The answer is that it is largely via beer scores submitted by CAMRA members from all over the country. So if you are a CAMRA member you can send in beer scores. If you've ever wondered why your favourite pub isn't in the Guide, this may well be because you, and others, haven't entered scores rating the quality of beer there. By beer scoring, you can contribute to the process of selection of pubs that go in the Good Beer Guide.

SO HOW DO I SCORE THE QUALITY OF THE BEER?

You don't have to be an 'expert' to begin scoring your beer. However, it is not about your personal favourite beer receiving the highest scores! You may try a beer that isn't to your normal taste but what you need to consider is the quality of that beer, how well the pub has kept it and served it, and score it according to the general guide below. It is a simple system of a ten point range from 0 to 5, with half points being used if your opinion of the beer falls between two categories.

0. No cask ale available.

- Poor.** Beer is anything from barely drinkable to drinkable with considerable resentment.
- Average.** Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.
- Good.** Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.
- Very Good.** Excellent beer in excellent condition. You stay put!
- Perfect.** Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

HOW DO I SUBMIT MY SCORES?

In order to submit your scores you need to login to CAMRA's online pub guide www.whatpub.com either on a computer or by smart phone. Here you will find a list of over 35,800 real ale pubs from all over the UK; these are not all Good Beer Guide pubs, merely pubs that serve real ale. In order to start submitting scores via What Pub you need to:-

- Login.** To do this you need your membership number and your CAMRA password which will be your post code unless you have joint membership in which case it may be your surname.
- You can then search for your pub by name. Be careful here as there are many pubs in the country which share the same name. My advice is to search by the pub name and the town. The What Pub smart phone web page also gives you the option to search for real ale pubs nearby, very useful if you are in an unfamiliar town.
- Once you have found your pub a 'Submit Beer Scores' box will appear on the right hand side of the screen (or on the tab bar underneath the pub photo if you are using a smart phone).
- Simply fill in the date and your score then as you begin typing the brewery name should automatically appear underneath where you are typing. You do not have to enter the name of the beer you are drinking but if you wish to do so once you have entered the brewery name you should be able to click on the arrow in the Beer box and a drop down list of that brewery's beers

should appear. In some cases the beer you are drinking may be new or a one off by the Brewery so may not appear on the list; if this is the case you can simply type in the beer name. Select the correct one, click 'submit score' and your score will be entered into the database.

It is as simple as that. An added bonus is that it keeps a record of your scores so you can look back to see what beers you have had and how you rated them if you want.

This article by Sonia James-Henry originally appeared in Mersey Ale. Thanks to Sonia and magazine editor John Armstrong for giving permission for it to be used by other branches. If your branch has any questions about beer scoring, please do visit www.camra.org.uk/nbss or contact Brett on brett.laniosh@camra.org.uk.



WHAT?PUB



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> BREWERY NEWS

Windsor & Eton Brewery News >

www.webrew.co.uk



Join the Webrew Knightclub - The Webrew Knightclub offers special events, discounts and unique merchandise to members. Meetings are held on the third Tuesday every other month from 7.00pm to 9.00pm.

As well as enjoying beers and chatting, you are able to learn more about the brewery and tell them your ideas. There are occasional guest speakers and guest ales. Memberships are currently available. To find out more about the Webrew Knightclub please email knightclub@webrew.co.uk

Membership includes:

- Three meetings a year per member
- Each member can bring a maximum of two guests per meeting
- 10% discount on all personal WEBrew beer & non-food merchandise
- Annual members polo shirt
- Joining pack of six free beers and other gifts

Seasonal beers on the way to you:

- **Eton Boatman** is the current seasonal beer and will continue until the end of September, or when you have drunk it all!
- The next seasonal beer will be **Canberra** (Oct – Dec), which is a rich chestnut coloured beer brewed to give it a malty taste. However being WEBrew it is a hoppy beer using hops from Australia (Galaxy) and New Zealand (Motueka and Nelson Sauvin).
- WEBrew are planning another collaborative brew for November – watch this space.



As the closest brewery to Runnymede, WEBrew have been planning a beer to celebrate the 800th anniversary of the signing of the Magna Carta in June 2015. They wanted to develop a beer that reflects the democratic principles of the Magna Carta – to create a beer "by the people for the people". The

creativity and quality of Britain's amateur brewers is amazing, so WEBrew asked the London Amateur Brewers to find and brew on a small scale the perfect Magna Carta beer. The winning beer was brewed by Manmohan Birdi and he joined Paddy, Head brewer, along with his daughter Jani and Roger Protz, to brew his recipe at the brewery on 21st June. The first brew will be available early September. **Magna Carta** is 7.2% ABV. It will be in very limited edition cask but also bottled, including some specials in bottle conditioned format. It will be brewed again next year so that we have more for the anniversary date.

Don't forget in December, **Conqueror 1075** and **Mandarin** will be available. **Conqueror** which was awarded a gold in the Regional CBOB (Champion Beer of Britain) competition will be at Great British Beer Festival for the finals. By the time you read this we will all know whether **Conqueror** has achieved fame.



Binghams Brewery Update >

www.binghams.co.uk

BINGHAMS
— BREWERY —



Binghams are delighted to announce that **Doodle Stout** won Gold in the SIBA (Society of Independent Brewers) South East Competition (Porters, Stouts, Old Ales and Strong Milds category) and Bronze overall. **Vanilla Stout**

also won Gold in the Competition in the speciality section. The lovely t-shirt Chris is wearing in the photo is now available in the brewery shop.

The next hop in the Craft Hop Series is **Comet 4.5%**. This pale ale is triple hopped with American hops with a hint of grapefruit – The last hop was Phoenix, a spicy hop from England with hints of chocolate and molasses.

Beers are available in the brewery shop in 1 and 2ltr bottles, 5ltr minikegs, 18 pint minipins and 36 pint polypins. The pale ales are perfect for a BBQ.



CAMRA LocAle 2014 Pub Listings >

- | | | | |
|--|---|---|--|
| <ul style="list-style-type: none"> • 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 | <ul style="list-style-type: none"> • 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 | <ul style="list-style-type: none"> • 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 | <ul style="list-style-type: none"> • Star & Garter - Colnbrook • 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

Both Vale and ABC beers will be available at the Bucks County Show - 28th August, search us out in the food & drink marquee. Then well worth a visit is the Thame Food festival - 27th September. Among other Vale and ABC beers there will be a reappearance of the popular Thame'In of The Brew. Beers are available to taste and take away on the day.



Vale Brewery News >

www.valebrewery.co.uk



The monthly special brews continue with August's **SPS - Self Preservation Society**. As our brewer David Renton said, "Hang on lads. I've a great idea"; an English Summer ale brewed with Rye Malt and bitter citrus Citra hops. We also celebrated the launch of the ale by inviting Milton Keynes Mini Owners Club along to the brewery in their original Minis!

September's beer is **Barleycorn**, a 3.8% harvest ale for when the evenings become shorter. Traditional Maris Otter malts with soft

earthy hops for Autumn's session ale.

Also worth looking out for is **VPA** in your local Greene King pub - another award winning ale, perfect for the sunny Summer days.

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

The Brewhouse specials have been very well received, with **Saison Du Miel** selling out in record time! However, the bottles are now ready, which you can purchase from the ABC Shop in Aylesbury. While you're there, you can grab a pint of **Pure Gold** at The Hop Pole!

New Limited Edition Beers in the pipeline are:

Occultation - a 4.6% light zesty bitter, with a sweetish malty finish.

The Beer with No Name - brewed in honour of Clint Eastwood's spaghetti western, is a 4.8% golden ale with Mexican hops and a hint of Chili.

AMt ERIC - a tribute to Icelandic explorer Lief Ericson, the founder of AmtEric or America. This is brewed with Nordic hops in an American style pale ale.

Paradox - a 5% Dark hoppy bitter, a true Paradox.



West Berkshire Brewery >

www.wbbrew.com



Good Old Boy has scooped: • Best Bottled Bitter at the Great British Food Magazine's Farm Produce Awards. • Silver Award at SIBA South East for Bottled

Bitter up to 4.9%. • Bronze Award at the International Beer Challenge 2014 tasting competition. These two additions takes Good Old Boy to a total of seven awards.



Dr Hexter's Healer, a previous Champion Beer of Britain, won: • Gold Award at SIBA South East for Bottled Bitter 5% and over (and an entry into the National finals in March). • Dr Hexter's now boasts 10 awards, including Champion Beer of Britain!

Head Brewer, Will Tomey (pictured with the other West Berks brewers) says: "We're chuffed to have won these awards. We have achieved national recognition for our cask beers but have never entered into the bottle competitions before. To have bagged a gold, a silver and an overall winner in our first ever bottle competition is amazing. We know that our beers rock and it's great to hear that others do too."

The Farm Produce Awards are run by the Great British Food Magazine



Old Boy came out on top!

These latest accolades mean that we have now racked up over 40 awards across our range of beers.



and this year they had over 300 entries to judge across the 14 different categories. Great British Food Magazine celebrates the very best in British produce so it's fantastic that our Good Old Boy came out on top!

Amidst a frenzy of excitement we launched our **Tommy Atkins' Traditional Ale** at the Heroes at Highclere event. Brewed to mark 100 years since the start of the First World War, it is our tribute to all those who served. Inspired by beers at the time, nut brown in colour with good bitterness and a low malt flavour (malt was an expensive ingredient during WW1), four local soldiers from the Royal Berkshire Regiment adorn the bottles: George Bosley, Stanley White, George Cox and George Rolls. Draught & bottles now available online or from our Yattendon shop. Pic. courtesy of IP Derek Layton (Yorky), Royal Hospital Chelsea.

Live music fans will be thrilled to hear that we have joined forces with Nick Hayes to organise another stonking **Brewhouse Music event** on Saturday 27th September at Yattendon Village Hall. Tribidabo (an amazing trio from Austria) and Gipsy Jazz (accordion, guitar & saxophone) will be performing. Tickets are £12 and are available from Yattendon Village Stores, or by email steve.luckett@btinternet.com or randssansom@aol.com.



> BREWERY NEWS



Rebellion Beer Co. News >

www.rebellionbeer.co.uk



No, it's not a picture of a hotel reception, it's the swanky new shop opened in early July at the brewery. Besides beer there is a comprehensive range of quality wines available with regular wine tastings as well as a host of locally produced fresh food aligned to the beer offering, such as eggs, beer bread, scotch eggs and meat pies.

Beer sampling is now dispensed from hand pulled barrels and, sensibly, the brewery has a 2 pint limit to dissuade those that may be tempted to overdo it! The shop has extended opening hours from 8am to 7pm, closed on Sundays.



Seasonal ale **Rebellion Red** will be available, followed up by Roasted Nuts in

November. Monthly ales are **Jump The Gun** (Pale & Citrus) for September, **Photo Finish** (Golden & Hoppy) for October and **Slam Dunk** (Amber & Traditional) for November.

Moving the shop has freed up space for the development of the brewery. Capacity is currently full and there have been some supply problems for which the brewery are fully apologetic. Increasing the brewing capacity from 30 barrels to 50 will go some way to getting back on top of the supply chain.

The Chiltern Brewery >

www.chilternbrewery.co.uk



The Chiltern Brewery takes particular pride in its special limited edition beers and **Flanders Pale Ale** 6.2% released 29th July has been a true labour of love and inspiration. The ale was launched by Roger Protz at the brewery in Terrick to commemorate the centenary of World War One.

Roger Protz first suggested the brewing of a Flanders Ale to mark the centenary of the start of the World War One and the close brewing links between Belgium and Britain. Following the success of their collaboration on Ruby Ale to celebrate 40 years of CAMRA's

Good Beer Guide, Head Brewer Tom Jenkinson and Roger devised a recipe for a beer that uses pale and Vienna malts, along with a Belgian version of the English Challenger hop from Poperinge, close to Ypres in Flanders. The use of Belgian hops is a first for the brewery. The result is **Flanders Pale Ale** 6.2%, a truly special limited edition and bottle conditioned beer, deep golden in colour with a smooth palate, a subtle burnt toffee flavour and a well balanced hop note.

"Belgium and Britain are united by a love of pale ale – a passion cemented by Britain's support for Belgian independence during World War One. Flanders Ale, based on authentic recipes from that period, salutes a great beer style", says Roger.

"We really hope that Flanders Pale Ale will be a fitting memorial to the spirit and bravery of the soldiers of 1914 and a celebration of this wonderful beer style and the many links between the Belgian and British brewers", says Tom.

Pale ale was a style of beer reminiscent of home and close to the hearts of British soldiers, although pale ales had been imported into Belgium before the war. In addition, a number of Belgian breweries produced their interpretations of British pale ale before, during and after the war and they continue to this day. It is in this spirit that Flanders Pale Ale has been created.

Roger Protz is editor of CAMRA's Good Beer Guide, twice winner of the Glenfiddich Drink Writer Award and Fuller's ESB Gold Award for Best Writing for Beer and Pub Trade Press 2013.



Roger (left) and Tom at the mash-in.

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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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> THE JUICE, THE WHOLE JUICE & NOTHING BUT THE JUICE

Greg Davies, our Cider expert, details the requirements and ingredients to produce REAL Cider >

Autumn's arrival once again heralds the start of the cider making cycle and hopefully a decent crop of apples for picking and pressing to make the cider for 2015. This year we had a fair spring and a long hot summer so there should be a good range of fruit for cider makers across the country to meet next year's demand. Demand for cider this summer has been high with the unusually warm weather, but this has caused a few problems keeping the cider in good condition at such temperatures.

The greatest obstacle for real cider to overcome in Britain is the amount of fruit based alcoholic drinks purporting to be cider. This is a crucial issue that has been debated by cider makers and CAMRA for many years and needs to be resolved if one of our most traditional drinks is to be protected from an influx of mass produced inferior products. Often these products are sold to the unsuspecting public who are bombarded with misleading advertising that carefully avoids the fact that many of these drinks contain no more than 35% juice!

The following article on this issue was written by CAMRA member and cider maker Ray Blockley.

At the recent Cider Trends Summit held in Bristol on June 17th, plans were presented for an application for a PGI (Protected Geographical Indication) for 'Heritage English Cider' and 'Heritage English Perry'.

The Cider Trends Summit is probably the most important meeting of 'Big' Cider in the UK and so attracts cider makers large and small - and massive - from all over the UK, as well as those who want to learn about the UK Cider Industry.

Jez Howat of 146 Cider based in Hampshire, has been the driving force behind the idea of protecting true real cider and perry with a PGI. Jez has worked with and led a small number of passionate cider makers, including CAMRA Pomona Award winners, to construct and hone a plausible PGI application. The team who worked with Jez to get it to the position of being ready for public presentation are first and foremost, Dr Andrew Lea, Tom Oliver and Nick Bradstock (along with his replacement at NACM, Richard Heathcote [NB: NACM is the National Association of Cider Makers]). Others who gave varying degrees of advice and comment include cidermakers Mark Shirley of

Rockingham Forest Cider, Ray Blockley of Torkard Cider, Simon Day of Once Upon A Tree, and Matt Veasey of Nook's Yard Cider.

It was pleasing that over 40 producers of all sizes as well as the major cider maker representative bodies have shown support for this PGI, and it was certainly well received by those present.

The basic points of the PGI application are:

- The PGI will only cover England
- Juice Content must be a minimum of 85%, from fresh pressed juice only (no concentrate)
- English grown Apples and Pears only
- Raising the sugar content is allowed
- Dilution with water is allowed (subject to the juice content rule)
- Raising SG AND dilution is NOT permitted together for the same finished product
- It must be of quality - specifically it must not be acetic (vinegary) or poorly kept
- Any type of apple is permitted (allowing for all styles to be covered)
- Pasteurisation is permitted
- Sweetening (including artificial sweetening) permitted (subject to guidelines on sweetness)
- Filtration is permitted
- Apple and Pear only - no other fruits/vegetables/flavoured ingredients permitted

Obviously these are only the highlights and there is much more detail in the document, but it suffices as a lay description. As I see this PGI, the key point is that it gives consumer choice and consumer information. If a cider carries the PGI mark, you can be sure it has met these criteria; remember that alcoholic drinks do not have to carry any labelling of ingredients. However, at the same time this is an opportunity for the whole English cider industry - no one is excluded as long as they produce a quality product to the above criteria. CAMRA won't agree with all of the points - but of course the producer can select not to filter and not to pasteurise. Ultimately the PGI gets its approval from the EU, although first it needs UK approval from DEFRA. The process is slow but this is a major step forward for quality. It's great to see passionate, truly craft, real cider makers leading the way. *By Ray Blockley Nottingham CAMRA.*




Another piece of interesting cider news is the imminent sale of one of cider's most famous and iconic Devonshire outlets: Ye Olde Cider Bar in Newton Abbot - believed to be one of only four remaining cider houses in the UK - has come on the market for the first time after 85 years in the same family. Owner Richard Knibbs, who has retired from the day-to-day running of the bar, has instructed leading licensed property agents Bettsworths. It will be either let with a price guide of £50,000 to £70,000 premium for a new free of tie lease or sold for offers in excess of £500,000 for the freehold interest. The cider bar in East Street was believed to have once been a farm with the main bar area a cobbled yard entrance where cider was once consumed with only limited protection from the elements. The interior today is still traditional stone and wood, with a real fire and with the barrels of cider stillaged behind the bar. The bar has something of a cult following and receives visitors from around the world. It is currently rated number one on Tripadvisor for nightlife in Newton Abbot.

Matt Bettsworth, acting for Mr Knibbs, said: "This is a really exciting new instruction given its unique style and history not just in South Devon but nationally and internationally. This coupled with the fact that the property has not been on the open market for three generations makes it a rather special opportunity for any budding cider enthusiast or licensed trade operator."


Salt Hill Cider has had a fine year with good demand from thirsty cider fans and we will be working all through the autumn and into the winter to turn as much of the local unwanted apples we collect into cider as we can ready for next spring.

Maybe within the next few years legislation may be adopted that will mean all ciders will be made entirely from fresh pressed British apples and drinkers will get the cider they deserve!

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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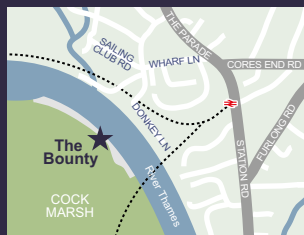


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Spreadable beer is a thing and it's causing quite the buzz in Italy. Leave it to the inventors of pizza to produce another culinary phenomenon.

Birra Spalmabile is the genius offspring of two companies – Alta Quota brewery and Napoleone chocolate maker. The creators say it goes well with cheese and can be used as a filling for cake. There's two versions – one with a light flavour and the other a little more intense. Each variation of the sweet spread is made with 40 percent beer.

Alta Quota and Napoleone unveiled Birra Spalmabile at a famous food fair in Turin and it earned critical acclaim. It's made from a pair of the brewery's beers: Omid dark ale and Greta blond ale.

"We created a cream made of beer by balancing every ingredient we used



and also by knowing the reactions are made by mixing these ingredients," according to commercial manager of Napoleone,

Francesca Napoleone. "So we've created a product which is very smooth and creamy, resulting, as the name itself suggests, in a spreadable beer because it can be spread just like a chocolate cream."



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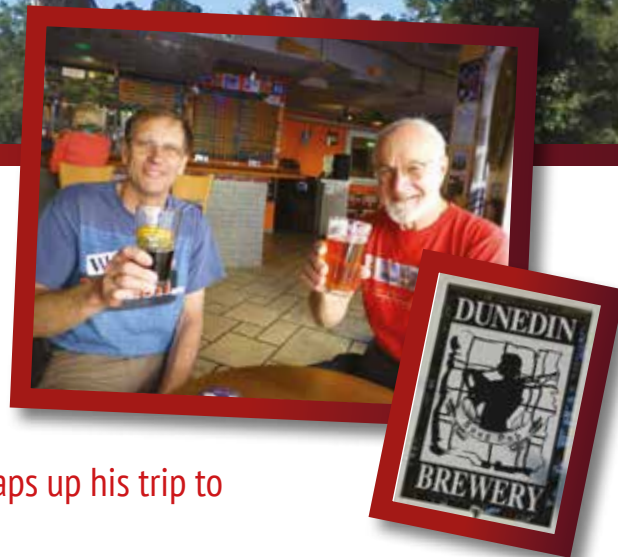
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> THE FLORIDA CRAFT BEER SCENE



Following on from our summer issue Alan Molloy wraps up his trip to the southern state (Part Two) >

After I arrived back with Bob and Nancy, Bob had to go up to do some handyman work up in Clearwater, North of St. Pete, so I went up to lend a hand. Now this IS thirsty work so we returned via the **Dunedin Brewery**, which is the oldest craft brewery in the area, and one I have visited on every trip to Florida. They have a 18 UK barrel plant but run it as a brewpub, including food. I had the American Classic IPA which is brilliant, followed by Howard Croon Stout which is one of the best stouts in the Tampa Bay area. In the evening we picked up Michele and went to the **Tap House** at the Hollander Hotel a few blocks away from where Robert and Nancy live, where there are 21 taps at \$3/pt on Tuesday. I had the Pair O' Dice Red followed by the stout, both great beers. In addition I had an old favourite of mine, Old Elephants Foot IPA from **Tampa Bay Brewery**, which is every bit as good as the Dunedin IPA, great hoppy taste but easy drinking even at those ABV's.

The following day we went to the Tampa Aquarium,

which is really excellent. On the way home we dropped into **ESB Brewing**, a brand new brewery to the north of Tampa in a small industrial unit where the owners were still building the kit. Their official launch was due on 7th March. ESB stands for the initials of the owners, Every, Swain & Booth and not Extra Special Bitter. Interestingly they were not brewing an ESB, although they had a pecan nut brown ale, smoked pumpkin porter and chocolate cherry. The Brewing process was good, in that they used ground pecan nuts/pumpkin/cherries in the mash and fermenter, but the result in my view was disappointing. I think Leslie, the brewster's name, was better at the standard styles, as her Sail Away IPA, using Citra hops, and the Black Beard stout were terrific. The kettle is home made from a number of stainless steel barrels with large gas burners underneath and their current brew capacity is 7 UK barrels. The fermentation tanks are all in a cold store set at 66F/19C because they have no ability to be cooled in Florida's hot weather.

On Saturday 1st March, Michele, Robert and I made our way to Cotanchobee Fort Brooke Park in Tampa to attend the **Tampa Bay Beer Festival** with Nancy as the nominated driver. This is the 1st year at this new larger venue due to the explosion in breweries. As there is no organisation like CAMRA in the US to organise beer festivals to promote craft beer, this festival is organised by the Florida Brewers Guild. Each brewery that is a member can have a stall, a bit like a brewery bar at GBBF. Unfortunately there was no list of breweries or beers present, so I estimated around 50 stalls. To attend I had bought online tickets at \$35 each, which entitles you to a free 4fl. oz. festival glass, plastic of the park venue, and free beer while the festival is open (2 - 6pm). The tickets were limited to 3,000. Getting in was dealt with efficiently as a team of guys came down the line (queue) and checked ID and scanned the tickets so all we had to do as we went in was pick up a glass. It is interesting that in Florida you can vote, get married and die for your country at 18, but you cannot drink until you are 21! We walked around the stalls sampling the beers from breweries with names only the Americans can come up with, Funky





Buddha, Little Giant, Big Bear, Swamp Head, Mad Beach and Alligator. Interestingly the cooling of the beer was done exclusively with ice, with many breweries using very large picnic cooler boxes to cool the kegs.

As well as the Tampa Bay Beer Fest the Florida Brewers Guild promote craft beer to the wider population by organising the Tampa Beer Week. This follows the festival and consists of numerous events featuring craft beer.

A couple of days later Michele and I borrowed bikes from Robert and Nancy and cycled to down town St. Pete to the historic warehouse arts district. We visited the Morean Arts Centre for clay, Duncan McKellen gallery (fabulous glass art) and then moved on to **3 Daughters Brewing**. This is a 2,000 sq.ft. former plumbing supply building housing a 30 barrel brewery, tap room and space for a planned restaurant. The site would certainly qualify for CAMRA pub games listing as they had 2 ping pong tables, a dart board, several chess/ draughtsboards and two games I had not seen before. The tap room had 3 regular beers, Beach Blonde, Summer Storm Oatmeal Stout and Brown Pelican Dunkel, and 4 specials, IPA, Irish Red, Porter and Pale Ale. Interestingly the beer menu gave the ABV and IBU (Intl. Bittering Units). We had a flight of Stout, IPA, Dunkel and Wheat. The IPA was too harsh (at 78 IBU's) to be easy drinking, but the stout was excellent and well balanced (34 IBU's) so we ordered a pint to share. We also enjoyed the Dunkel (dark in German) which was only 19 IBU's. We then cycled to **Cycle Brewing** who were releasing an oak aged Porter, infused with chilli and vanilla. This was wonderfully rich and complex and definitely a sipping beer, hence sold in a 12 fl. oz. goblet. Having sipped until it was all gone we cycled over to meet Robert and Nancy for dinner at the Hollander Hotel Tap room as it was Tuesday. I again started with the Old Elephant IPA, followed by the Pair O' Dice Hop Bet Red, which tasted like a black IPA but was dark red (6.2% ABV) to wash down grouper (a meaty fish) and mash. To round off a great day I finished on the Pair O' Dice Oatmeal Stout @ 6%.

The following day R&N had to go to Clearwater, north of St. Pete, so they dropped us off with the bikes so we could cycle to **7venth Sun Brewing** who are in Dunedin. This is a tiny 3.5 barrel brewhouse in a strip mall (ordinary shop unit to us) where they concentrate on brewing for their tap room and bottling, by hand. The tap room had 10 taps which served 8 of their beers and 2 guests. They had just won gold for their wheat beer (Bretta off Dead, 5.2%) at the Tampa Bay Beer Fest judging and it was really an excellent copy of a Belgium wit style. Now this brewery was stretching the boundaries of beer making.



We had a Gose style made using cucumber @ 3.7%, which was refreshing, but not beer, then there was a beer named after the cocktail Berlin Mule @ 3.5% which mimicked the ingredients of vodka, ginger and lime. Well again it was refreshing, although the lime was too dominant and masked the ginger. Graffiti Orange @ 5.9% was a Floridian wheat beer using orange peel - an interesting alcoholic orange drink. I then tried the 3 IPAs, 4.5%, 5.9% & 10%! I hasten to add that these were all 4 fl. oz. taster glasses.

Then we moved on to **Dunedin Brewery** for lunch with R&N where we had a tasting tray of dark beers. Leonard Croon Stout, excellent as I said before, Stout for the Reaper which was sweeter with chocolate flavours, much more like a Porter. Then we had the Nitro Stout which was just like drinking dirty water and we all agreed it was the worst beer we had tasted all trip, even beating the Rapp English Bitter! Finally the Brown Ale, which was similar to Newcastle Brown but not as sweet, however I went for the Red again as it is a hopper beer.





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> THE GRUESOME HISTORY OF THE OSTRICH INN IN COLNBROOK

David Jackson tells us about one of his locals >



The Ostrich Inn in Colnbrook is believed to be the third oldest in the UK, with foundations dating back to 1106, although the current building was constructed around 1500. The name is believed to be a corruption of the word Hospice and, in common with many other buildings in the village, it was once a staging post on the busy London to Bath road.

It's amazing to think that you can now reach most of Europe in a few hours by air but in the 17th century a journey to Bath would take several days, with the first stopping off point being Colnbrook, a mere 17 miles from London.

In the days before banks were widely used, travellers often carried large sums of money with them. This sparked an idea in the mind of one landlord, a Mr Jarman, who would offer his very best 'Blue room' to suitably wealthy guests.

This room had a trap door below the bed and a hinged bedstead which allowed him to tip his victims into a vat of

boiling liquid located in the kitchen below. He disposed of his victims' bodies in the river Colne and kept their money.

His activities came to an end when he killed a famous clothier called Thomas Cole. Unfortunately for Jarman, Cole's horse was found wandering nearby prompting a search for its owner who was last seen entering The Ostrich. Jarman and his wife were both hanged for his murder and admitted to 60 other killings during their time at the Inn!

The Ostrich is, unsurprisingly, believed to be haunted and has featured in an episode of the TV series Most Haunted.

A major refurbishment was completed in 2006 but the pub retains most of its features including beams, fireplaces, a crooked staircase and a cobblestone courtyard. A selection of real ales, including some from local microbreweries, is available as well as good quality pub food.

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> SLOUGH, WINDSOR & MAIDENHEAD BRANCH OFFICERS



Continuing on with our merry band of volunteers, Stephen Goodall outlines not one, but two key branch roles, Press Officer and Pubs Preservation Officer

Hello, I'm Stephen Goodall and I am currently the Press Officer and the Pub Preservation Officer for Slough, Windsor and Maidenhead branch of CAMRA. I have held the position of Press Officer for 5 years and been Pub Preservation Officer for approximately 2 years.

I started drinking real ale many years ago: growing up in East Lancashire that usually meant Thwaites Bitter or the long since disappeared Matthew Brown Bitter. How things have changed since then. This carried on through university where I first encountered CAMRA and attended my first beer festival in Nottingham in the early nineties. I eventually became a member of CAMRA when attending the GBBF at Olympia approximately 12 years ago.

I first got involved with the local branch several years ago when I went on a pub crawl around the West End of London, which had been organised by the then social secretary. I soon realised that beards weren't compulsory, and that the local branch members I met were a group of like-minded people.

I joined the branch committee as the Press Officer when the previous person stood down after many years service. The main responsibilities of the role are to act as a contact for the local press outlets and radio station. This means I send out press releases to the local press when the branch has something it wants announcing, such as the Pub of the Year or award presentations the branch has made. I also occasionally get asked to make a comment on an issue relating to real ale in the Slough, Windsor and Maidenhead area and have also been asked to appear on local radio.

My other role is to try to address one of the major issues facing CAMRA both locally and nationally, which is the

closure of more than 30 pubs every week. In the current climate pubs are under threat from several sources. Many are being bought by property developers to be demolished to make way for housing. Others are being converted into supermarkets, such as recently happened with the Golden Harp in Furze Platt, as currently they do not need to obtain planning permission to carry out the change of use. I took on the role of Pub Preservation Officer as a part of the local branch committee to try and fight these pub closures where possible. This involves monitoring any threats to local pubs either through branch members, local press and tracking planning applications. If a pub is under threat then it is worthwhile trying to co-ordinate with concerned local groups to fight closures by opposing planning applications where submitted. Also part of the role is to lobby councils and councillors to adopt planning policies that could give better protection to pubs.

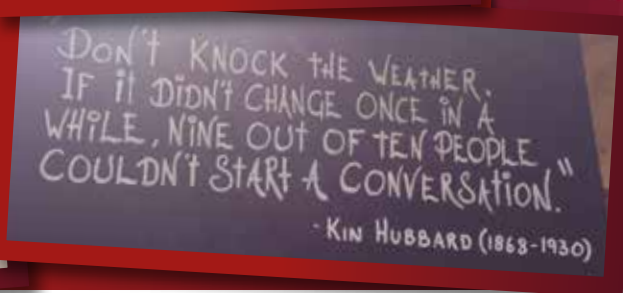
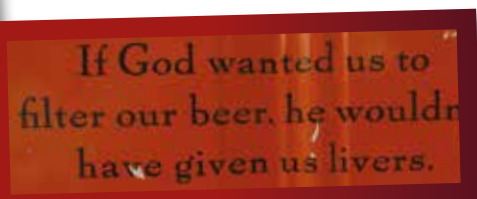
In addition to my role on the branch committee I have also got involved with the beer festivals. This has gone from being a volunteer helping to build the stillage and serve punters at the first festival to getting involved with the organisation of the festival, in particular as part of the beer management team. The festivals have been great fun but a lot of hard work. However I have been able to try some terrific beers from around the country.

When I joined CAMRA I didn't particularly plan on getting more involved other than drinking real ale and using some Wetherspoon vouchers. However I am really pleased that I did get involved and would encourage others to do the same.

Cheers! Steve

> SPOTTED

Whilst out & about >





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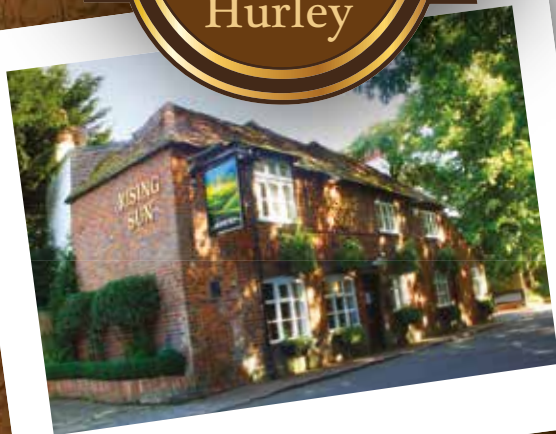
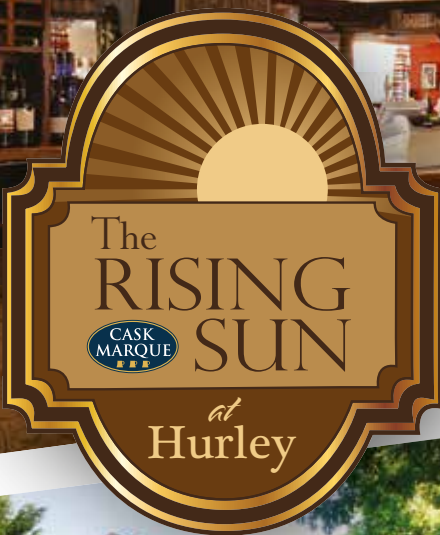
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