

camraangle

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

Issue 32 - Autumn 2013 | www.swmcamra.org.uk

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Inside...

> MAIDENHEAD BEER FESTIVAL

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> TESCO

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> FROM THE EDITOR

With a fantastic summer, not seen for years, Beer Festivals do their bit to help small breweries survive and prosper.

Successes from Campaign For Real Ale (CAMRA) on two fronts, Nationally and Locally!

At this year's flagship Great British Beer Festival CAMRA announced its membership had increased to the magnificent milestone of 150,000, so it is with immense pride that each and every member who has contributed to achieving this historic figure is thanked for their efforts. The Campaign for the scrapping of the Beer Duty, the first time since 1959 that the tax has been reduced, was an unqualified success and now our efforts are homing-in on a Fair Deal for your Local, supporting your local pub by backing Government plans to force the big pub companies to play fair!

Locally, the Slough, Windsor & Maidenhead branch held its first Beer Festival at Maidenhead United Football Club. Like any inaugural event the team involved were a little nervous at the outcome. Although not-for-profit, we can report that we made a modest surplus which will be used to further promote our key aims - to support a thriving pub sector and encourage more people to drink real ale. The festival was a great success, as seen throughout this issue, and was in no small way down to the army of volunteers that helped out in every way.

A common denominator for both Beer Festivals was Elland 1872 Porter from Elland Brewery in Yorkshire. It was named Champion Beer of Britain 2013 at the Olympia show. It is the first porter to have won the competition and, guess what, the champion beer was amongst the line-up of 72 we had in Maidenhead.

No one, it seems, wants a Tesco store on their doorstep, yet most of us shop there! Surely, if Tesco was not wanted, residents would not need to protest, because people would not shop there, Tesco would fail and shut up shop...sadly this is not the case, as the Furze Platt Action Group is finding out. An overwhelming number of locals have repeatedly said no to the pub conversion, Thames Valley Police have criticised the road safety aspect with 2 schools on the doorstep and, ironically, the Tesco corporate governance website states it will never go against the wishes of local residents.. poppycock. The allure of consistently lower priced food than independent shops with a greater choice has got most of us hooked. Tesco has pioneered the use of customer data to analyse what we spend, when we spend it and how to offer discounts that do not damage profits as rebates are driven down the supply chain and ultimately come out of the producers bottom line. Does someone in your family have a Clubcard? And finally, the Royal Borough of Windsor & Maidenhead has voted repeatedly to kick them out, Councillors and Theresa May have got involved and still Tesco don't give a hoot, in their eyes the pub will be converted come what may. This puts the Council in a difficult position: does it now spend a boatload of tax payers £s defending an appeal, with the risk of losing, or does it gently cave in? I think I know the answer but I hope I am wrong...let's hope local democracy is what its supposed to be!

On the other hand sometimes CAMRA gets it wrong! The Government has ditched plans for minimum alcohol pricing in England and Wales, saying there was not enough 'concrete evidence' that minimum pricing would reduce the harm caused by alcohol abuse and could impact on responsible drinkers. Beforehand CAMRA members voted to reverse the Campaign's position on minimum pricing at this year's AGM. Previously CAMRA had been in favour of a minimum unit price for alcohol, but policy now looks to support measures preventing below-cost selling of alcohol.

Finally, our hats go off to our one and only branch brewery, Windsor & Eton. As you would expect, the brewery was heavily represented at the Maidenhead Beer Festival with 5 ales including a specially fermented 7.4% full bodied Conqueror black IPA. Every drop of their beer sold out well before close. At GBBF Eton Boatman, a golden summer ale was up for grabs and to celebrate the birth of George Alexander, a variant of Windsor Knot, wait for it, Windsor Cot was bottled and sold out completely within days. Well done to Will, Paddy and the team at WEBrew.

Allan Willoughby
Editor



Fort & Firkin



Merry Wives of Windsor

> LOST PUBS OF WINDSOR & ETON

Kevin Phillips looks at the sad toll of pubs which have closed since the year 2000 >

In order to keep this article at a manageable length and also to avoid taxing my fading memory, I have chosen the somewhat arbitrary date of the year 2000 for this review of lost pubs. As you will see, there are a disappointingly large number of local gems that have closed their doors since then.

Come with me then on an imaginary stroll through the pleasant streets of Windsor and Eton in the year 2000.

Where better to start our walk than along the attractive riverside promenade of Barry Avenue. The thirsty walker might well be distracted by the imposing presence of the Fort and Firkin (now Browns Restaurant) and the appetising smell of malt and hops from the beer brewed on the premises. The brewery was actually visible from inside the pub and a range of four or five tasty ales could be sampled. With the bridge to Eton on the horizon, a short walk to The New College Arms (now a North African Restaurant) on Eton High Street may well have beckoned. There could be sampled the excellent Badger Beers of the Dorset brewers Hall and Woodhouse. On the way

New College Arms



back to Windsor, an attractive little pub called the Swan on Lower Thames Street would have been hard to resist. It only had one small bar but was full of character and is now sadly lost forever.

Any visit to Windsor would always be enhanced by a trip to its famous theatre. Watching a play can be thirsty

work however and it was always a tempting proposition to nip out at the interval for a refreshing pint of Bass at the Adam & Eve (now the Thai Square Restaurant). This was a historic pub with a now vanished attractive beamed interior although thankfully, much of the exterior is preserved.

Venturing a little further from the town centre, our visit would maybe take us along Vansittart Road. We would first come to the Mitre which is now boarded up. Sadly, planning permission has just been granted for this to be demolished and replaced by houses. This pub was a real community hub hosting numerous clubs including crib and clay pigeon shooting. A little further away on St Leonards Road we would have found The Merry Wives of Windsor, a cosy one-bar pub. It is now the 65 Degrees Cafe and Restaurant.

If we ventured further into the suburbs of West Windsor, a good choice of community locals would have been available. Along the Dedworth Road, we could have visited The Bell (now housing), and across the road, the Three Elms (now a Tesco Local). On entering the Three Elms, we would have encountered a good example of a large Edwardian multi-room pub which was used for local meetings and wedding receptions. Further up the road we may have decided to pop into the Maypole which the locals would probably have referred to by its earlier name, The Wolf.

Similar choice would have been presented to the traveller in the suburban stretches of St Leonards Road. Here, the Fawn (like the Mitre, soon to be demolished for housing) and the Stag and Hounds (also closed awaiting redevelopment) would both have presented refreshment opportunities. A further characterful local would also have been available in Hatch Lane in the form of the Bricklayers Arms. This much loved community local which had served the area for 150 years was demolished this year despite substantial local opposition.

That concludes our stroll around Windsor pubs of 13 years ago. For the pub-goer, Windsor is a very different place now. Although there is still a fair degree of variety in the centre, choice of any sort is severely limited in many suburban areas.

What will a walk around Windsor pubs be like in 13 years time? I'm afraid the trend of pub closures is not an encouraging one but your local CAMRA branch is fighting hard to reverse it. If you would like to be part of this, then please consider joining. Having a pint in your local may well depend on it.



The Mitre



Adam & Eve

> PECULIAR PUBS

Grain Barge, Mardyke Wharf, Bristol >

This issue I thought I would pick up on a couple of pubs that are connected with boats.

The Grain Barge is home to ales from the Bristol Beer Factory, which is situated in one of the remaining buildings of the old Ashton Gate brewery in south Bristol. It is a small independent brewery that uses locally grown malt and hops. The beers are excellent and are supplemented by a guest ale.

This historic converted barge is bursting with character. Within sight of the SS Great Britain, it's the perfect place to relax and watch the world go by, especially on a warm summer evening as the sun goes down.



The Victory, Hereford >

This pub is home of Hereford Brewery, formerly the Spinning Dog Brewery. The pub boasts a bar, which is a large galleon complete with cannons, part of a refit in the early 90's when the pub was owned by the Jolly Roger Brewery, a Worcester brewery that no longer exists.

Owd Bull 3.9%, Gamekeepers Bitter 4.2%, Hereford Best Bitter 4.2% and Hereford Light Ale 4.0% are supplemented by seasonals and ciders.

The pub hosts regular live music sessions and judging by the sign "Keep Doors Shut When Band Is Playing", they are just the sort I would be interested in!



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> CRAFT BEER HITS CYPRUS

At long last there is an alternative to Keo & Carlsberg! >



I must have visited the Island of Love at least 100 times, and to be honest have always looked forward to returning home for a decent pint. Not now, Bill Ginn and a raft of family members have finally cracked the duopoly held by the lager louts. With no apology to Bill we produce his account of the challenges during the set-up phase of the last 3 years.

Aphrodite's Rock Brewing Company is a small-batch craft brewery operating from our picturesque converted winery nestled amongst the hills of Tsada on the beautiful west coast of Cyprus.

Our brewery comprises nearly 500m² of buildings set within an array of quietly shaded stone courtyards all of which overlook terraced olive groves and grape vine plantations. For the last couple of years the only noises and activity as we tended to our equipment used to come from the gentle clank-clank-clank of the bells of a herd of goats in turn tended by an old local Cypriot farmer, Charis, who would always give us a friendly wave as he passed and who would sometimes join us

and share his lunch of a skin of wine, some sundried tomatoes, walnuts and cheese. Many a time we thought that all we would have needed to complete this

idyllic and almost stereotypically peaceful Mediterranean atmosphere would be a little background bouzouki music.

Many say we're 'living the dream' but for three years this has been more of a nightmare than a dream...

We are a simple hardworking British family and ours is a small family business comprising my wife Jean and me, along with our two daughters Laura and Melanie and their husbands Andy and Jules respectively. We have more recently been joined by Derrick, Jean's eldest brother, a retired British Army Warrant Officer from the Catering Corps who is now responsible for sales and customer support. We employ two well qualified and experienced brewers and we all work hand-in-hand with our local Cypriot and other EU staff. Laura's husband, Andy, is of Cypriot descent and we have his extended Cypriot family here which has been a help.

We may be seen as a rather diverse and perhaps a bit of a motley crew but we all have had one thing in common: we have had a shared vision. Our vision has simply been to bring our highly cosmopolitan and varied range of fresh, full-flavoured locally handcrafted beers to Cyprus for the pleasure of all the residents and the highly-valued tourist guests that come to our beautiful sun-kissed Mediterranean island. Simple, yes?

As a family we have been coming to Cyprus for the last twenty years and we understand the culture of Cyprus very well. Before making our decision to move and establish our business here in 2010 I carried out considerable research into the market. I put my MBA well and truly through its paces and all indicators were positive. These years were also spent by us investigating all aspects of business in Cyprus and in ensuring that we had the full support of the Cyprus Investment Promotion Agency, CIPA, the Chamber of Commerce, etc. We never expected things to be easy but, even with all this planning, nothing could have prepared us for what was to follow and which astounded even the most battle-hardened Cypriot businessmen who supported us.

Commonsense may say that such a fully-funded venture which would bring employment, revenue and a valuable boost to the crucial tourism industry on this economically troubled island would have been



welcomed with open arms by the Cyprus Government. But commonsense, we later found, simply could not be applied to the irrational behaviour of the communist government that was in power in Cyprus at the time and that, it was alleged by many, had a separate agenda with loyalties that were not necessarily for the benefit of Cyprus but were more for the benefit of certain individuals and local corporations. So many things that are taken for granted in the rest of Europe as reasonable business rights or everyday morals, ethics and common courtesies simply do not apply here and the rule book of accepted business etiquette must simply be thrown away.

There is now hardly any display of arrogance, complacency and insult we have not yet had to 'bite our tongue' over and any ministry or government department that we do not know intimately from being bounced needlessly from office to office, department to department. From these every possible and unnecessary bureaucratic obstacle was thrown at us and a series of impossible conditions applied to try to stop us in our path. Two such conditions emerged only after more than thirty months of patiently compiling the unbelievably detailed, three inch thick dossier of expensively gathered information demanded of us. A letter arrived advising that if the government were to grant our license we would be obliged to pay a €51,000 bond and have a full time Customs Inspector stationed in his own office at our brewery with his salary, plus overtime rates, and all other expenses totaling well over €100,000 per year to be paid by us. These were both burdens that no small business could bear and that our craft brewing friends in the UK found incredible.

Enough was enough and we took our 'David vs Goliath' fight against the Cyprus Government through the legal system and eventually right up to the European Ombudsman and the EC Parliament in Brussels where a formal question was raised about the legalities of their imposing potentially illegal non-tariff trade barriers and acts of protectionism contrary to EU law in their blatant attempts to prevent us from starting our brewery.

Finally under the mountain of pressure we brought to bear on the Cyprus Government they came to understand that we were not simply going to go away and our Permit to Brew was at long last approved at the end of 2012 when we became only the third licensed brewery on the island of Cyprus after Keo and Carlsberg.

Our Permit has cost over €120,000 in ongoing, government and legal costs and three years of our lives.

So for the last four months we have been finally brewing but we will never lose sight of the fact that we could not have achieved this without the continuous encouragement of so many people here in Cyprus and around the world who continued to lobby support and fight with us. Our thanks go to all our friends and supporters.

We now take simple pleasure in producing our classic European beer styles but brewed with a refreshingly modern twist in a similar way to some of the very fine craft beers brewed these days in the UK and America. To showcase the best of international craft beer here on our beautiful Mediterranean island we employ both a British and an American brewer to combine the best of these two great brewing nations.

We brew some rich and strong full-flavoured beers but also lighter, easy drinking summer beers. These include English bitters, pale ales and brown ales, Irish red ales, German marzens, doppelbocks and kellerbiers, American IPAs, Belgian fruit beers and abbey beers, etc all brewed using our state-of-the-art brewing technology and all fully quality assured with our high precision laboratory equipment. Only the very best raw materials imported from around the world, mainly from the UK, have the levels of quality we demand and these are lovingly blended with pure naturally-filtered, mineral-rich Cyprus spring water to produce our beers.

These very drinkable locally-brewed craft beers, also

known as 'Real Ales' in the UK, are now available on the island and we deliver them to our customers in peak condition in exactly the way our local baker bakes our daily loaf of bread; fresh, full of wonderful flavours and aromas and simply delicious! With no compromises!

In addition, and with the full understanding that these are hard times for all, we give our customers comfort in the fact that we carefully control our costs and not only satisfy our promise to provide the best full flavoured, high quality handcrafted beers but also to provide them with very affordable handcrafted beers. In spite of having to carry the costs of importing all our raw materials and having no economies of scale, a pint of our craft beer in Cyprus will generally cost no more than a similar pint of craft beer or 'Real Ale' in most UK or other EU countries, with materials on the doorstep, and much less than imported beers. So our customers may pay a few cents more for our handcrafted beers than the cheap mass produced beers and lagers but they know our prices are very reasonable and that they're getting an awful lot more beer for just a little more money!

We have now had beers available for just one month but already have a strong base of trade and home customers. These days the noises and activities in and around our brewery are not only from Charis and his herd of goats but from the steady stream of people coming daily to our brewery for tasting and take away purchases. Our stubborn determination to stand up to the injustices of an incompetent system during these difficult and emotional few years has been made more than worthwhile when we hear the glowing praise from our customers about how they are enjoying our beers and how this has been something long needed in Cyprus.

We invite Friends and Supporters of Aphrodite's Rock Brewing Company to 'Like' our Facebook page. We will also have a Members Club to allow all to have a say and be an active part of the local brewing movement.

Aphrodite's Rock Brewing Company is now finally brewing. Others will undoubtedly follow but we are proud to have led the way in becoming the first licensed, high quality, small-batch craft brewery in Cyprus.

If you're looking for a holiday destination this year, come to Cyprus and when you're here pop in to say "hello" to us all at Aphrodite's Rock Brewing Company where you can now be assured of a warm welcome and a cold pint. Yamas!

Aphrodite's Rock – "We're Bringing Back the Taste of a Bygone Era!"

Well done to all involved, perhaps not the best of timing with the Island in financial crisis, but at least you can now drown your sorrows without waking up with a cracking headache.

A wide selection of hand pulled craft beers were available for tasting



Master brewer, Chris, being 'grilled' on his beers

The Bounty

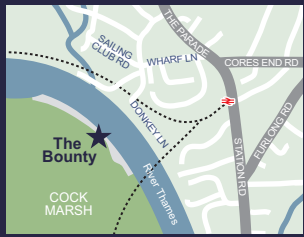


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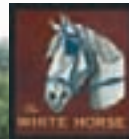
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Thanks to Simon Smith for the festival images



> FIRST MAIDENHEAD BEER FESTIVAL BASKS IN THE SUNSHINE

Average 30°C throughout meant the coolers were working overtime >

After 5 or 6 pathetic summers it was indeed a challenge to keep a cool head for the 1st CAMRA beer festival in Maidenhead. Continuous high temperatures needed meticulous planning to ensure the beer was in good nick for the Friday Noon opening. The Borough Town Crier officially opened events with his own 'beer' proclamation, very witty!

Our chosen charity the Thames Valley & Chiltern Air Ambulance held raffles throughout and The Maidenhead Heritage Centre had their own pitch promoting their volunteer-led activities just across the road. Also, very obvious by their presence was the Furze Platt Action Group, featured elsewhere in this issue, garnering support for the Save The Harp campaign against the determined Tescoisation of the Borough's Asset of Community Value.

The food offering was challenged with a slight hiccup of running out prematurely on the Friday evening. We promise

that will not happen next year! Entertainment into the evening and a closely fought pre-season football friendly on the Saturday afternoon meant all tastes were covered.

And to round things off, we gave beer away! Clare Sargent won the draw for completing the Questionnaire that will help us improve the festival for next year...a 5 litre mini-keg of Guardsman brewed by our local brewery, Windsor & Eton. 2nd prize went to Stefan Fitz who picks up a 3 bottle set of beers from Windsor & Eton.

So that's it for another year, the planning for the 2014 Beer Festival is already underway. Please let us know if you have any ideas to improve the event...don't be shy!

FESTIVAL CHAMPION BEERS & CIDERS

BEER OF THE FESTIVAL

Hastings Porter from Hastings Brewery

RUNNER-UP BEER

Parklife from our very own Brewery, Windsor & Eton

CIDER OF THE FESTIVAL

Mixed Scrumpy from Millwhite's

RUNNER-UP CIDER

A tie between Whiskey Cask from Millwhite's and Sweet from Side-R



> MAIDENHEAD BEER FESTIVAL 'A GREAT SUCCESS'

Luke Matthews, Maidenhead Advertiser >

Beer was the order of the day as Maidenhead United Football Club hosted the town's first three-day beer festival.

About 1,400 people attended the event in York Road between Friday and Sunday which was organised by the Campaign for Real Ale (CAMRA).

More than 20 ciders and perries were on offer alongside the 71 beers, including those from a number of Berkshire breweries.

The festival included live music from rock artists Kindred Spirit and The Skin and Blister band, as well as Maidenhead United's pre-season friendly match against Luton Town.



Despite the loss, a large crowd turned out in great spirits to support the Magpies and enjoy Saturday's special hog roast, proving to be the festival's most popular day.

"The weekend was a complete success," said Stephen Goodall of the Slough, Windsor and Maidenhead branch of CAMRA.

"Everyone was so well behaved and it brought people from other areas into Maidenhead, which helped to support local shops which is what everyone wants."

CAMRA, who organise the world famous Great British Beer Festival, are a volunteer run organisation which campaign for real ale, community pubs and consumer rights.



Town Crier, Chris Brown

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> LOCAL NEWS



Summer Festival at The Bounty, Cookham



The Bounty, Cookham Summer Festival. A bit of a no brainer! >



With wall to wall sunshine, The Bounty had little difficulty selling out of the 15 real ales & 4 ciders it had on offer. Pictured is the boss Dave enjoying a pint, as well as the jazz band that kept the show on the Thames rocking all weekend.

The raffle raised valuable funds for the South Africa based Mama Amelia's charity... Dave & Sue will soon be packing their bags to continue their unstinted support...keep up the good work guys!

New licensees Clive & Beth Wallis change the pub name back to The Grenfell Arms >

The former Guardsman's Inn has got its old name back! Clive & Beth have moved into the pub and the line-up of real ales is impressive, 8 in total with 4 from the Greene King stable and 4 rotating guests. The couple previously ran the Broad Street Tavern in Wokingham, a favourite of the neighbouring South East Berks CAMRA branch. Also, they currently own the Plough & Harrow in Warfield.

Regular Beer Festivals are on the cards starting with their first on Thursday 17th to Sunday 20th October. The pub has been fully refurbished and is providing traditional pub food. Good luck guys!



Clive & Beth Wallis



Two Brewers wins award >

The Windsor Pubs in Bloom Award and the Johnnie Walker cup was awarded to The Two Brewers in Park Street for being the most attractive and florally decorated pub in Windsor and the surrounding area.

Prizes were handed out by Constable and Governor of Windsor Castle Air Marshal Ian Macfadyen CB OBE.



The Two Brewers and the winning flowers

STOP PRESS | EGHAM BEER FESTIVAL 7th - 10th November



Observer, Wednesday, Jul 17, 2013 Newsdesk 0175



Listed pub fears

by John Wake

ENFORCEMENT officers swooped on a listed building after developers started demolition work without proper permission.

Though Borough Council took action at the former Red Lion pub in High Street, Colchester, after residents reported seeing construction workers making alterations, including demolishing the pub's old garage.

Planning permission was granted in July last year to convert the Grade II listed building from a mixed retail site, fast food takeaway and flat. However, the developers had not got separate listed building approval, which is issued through the council's historic buildings advice.

Peter Finch, Colchester with People Parish Council chairman said: "We all want that building to be put to some use in one way or another, but it's important people go the right way about it."

"It's a listed building. The planning officers may be on the case, but unfortunately the damage is done."

Work at the site was suspended at the end of last month and though Borough Council is now listing with the developer in cases they fulfil their obligations.

Although developers can be prosecuted in this situation, the council is taking no action because the developers are employing. Former parish councillor Michael Nye, a former owner of the Red Lion, said: "Now, hopefully with the threat of legal action, he will comply and do what he's supposed to."

"Everyone wants to see the building back in use in some form, but not to totally destroy the character of it."

"Nobody is saying 'no, don't do it', but do it through the right channels. We've lost so many heritage buildings in Colchester, it would be a shame to see another one go."

Both Clive Wood and Mr Nye voiced objections to the planning application prior to it being approved.

The two owners were unavailable for comment.

Dan Foster is promoted to The Bear, Maidenhead >

I say it has everything to do with Dan being featured in our last issue in the 'Meet The Publican' article which I am convinced Tim Martin reads avidly! Dan makes the short journey from Windsor to Maidenhead to take up a new challenge, he's been so busy he couldn't even make a shift at the Maidenhead Beer Festival, come on Dan, get a grip....and congratulations, well deserved.



Dan Foster

> WHY NOT GET INVOLVED?

CAMRA members are welcomed to join in with our monthly meeting, pop along and meet the crew, meetings start at 7.30pm >

- September 11th - Tower Arms Hotel, Iver
- October 9th - Bexley Arms, Windsor
- November 13th - The George, Wraysbury

Kings Arms, Cookham holds Charity Summer Garden Party >

General Manager Lewis Halsall celebrated his 1st year in charge of this popular high Street pub by throwing a party in aid of the Alexander Devine Children's Hospice Service. Well over 300 regulars and outsiders were well entertained from 3pm until late into the night by Ultimate Elton. This tribute Elton is the winner of the National Tribute Awards 2013 and I can vouch for him

being superb... almost the real thing.

So very well done Lewis and team, we look forward to next year's bash.



Ultimate Elton

Lewis Halsall



Real Ale & Hog Roast @ Windsor Races >

On a balmy Summer's evening, the idyllic setting of Windsor Races on the banks of The Thames, held an evening of racing and quaffing! More than 20 ales were on sale from 7 breweries, most of Locale status, all nicely washed down with an enormous hog roast. On a personal front I was so engrossed with the weather, food & ale that I sort of forgot there was horse racing!

STOP PRESS

WhatPub.com
CAMRA online directory
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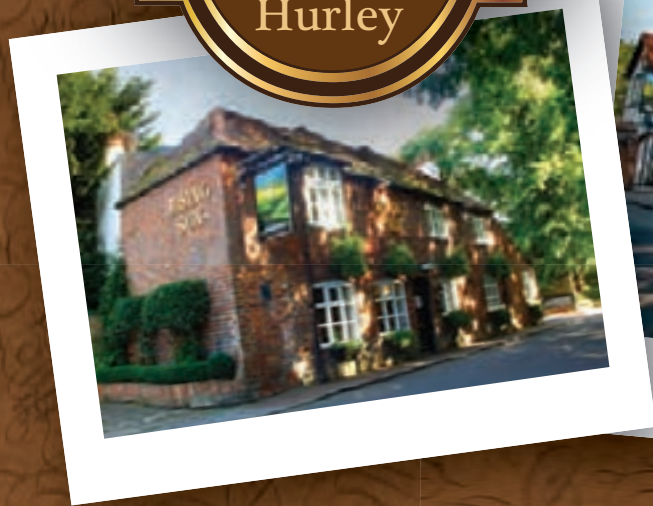
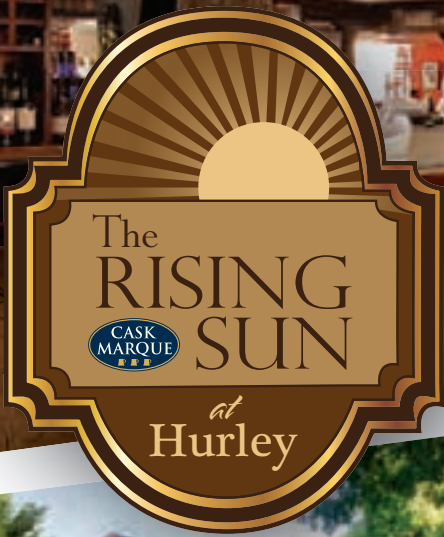
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Trevor & Lisa take a break!

> MEET THE PUBLICAN

THE RISING SUN, HURLEY

The only pub in the village is, once again, popular with the locals >

I really feared for the future of this beautiful pub, nestled close to the banks of the River Thames. Not so long ago the Landlord had rubbed several of the locals up the wrong way and that's not the sort of thing you do in a quaint village like Hurley. The pub was dark, grubby and a very 'unloved' boozer. Nobody seemed to have made a go of it for several years!

This time last year, Trevor Hunt and his American wife, Lisa, made the relatively short trek from The Emperor in Farnham Royal. Trevor, a Black Country boy, had sold his shareholding to the remaining partners, Dennis Waterman (of Minder fame!) and business partner Martin Flood. Looking for a new challenge the couple came across The Rising Sun which had been closed for a short while. Trevor looks after front of house whilst Lisa dons the Chef's outfit. Turnover has tripled in their first year and all is set fair for the return of the villagers. It's now clean, warm, cosy, friendly with a relaxed atmosphere. Hurley dates back to 700 AD and is recorded in the Doomsday Book. The old church still stands. It was a nave to the old priory until 1536 when Henry VIII dissolved the monasteries. More recently the pub was owned by Wethereds of Marlow, the local brewery, whose closure in the 80's brought about the birth of Rebellion Brewery 20 years ago.

The River Thames is just 4 minutes walk from the pub. Built around 1830, it's a big favourite with walkers, rambles and boating folk alike. There is also an enormous caravan park next to the river and The Rising Sun is the nearest pub! Soft, comfortable chairs and settees, log fire for the cold winter months. Home cooking and traditional pub food plus specials are prepared by Lisa. Meanwhile Trevor keeps 4 real ales in tip top condition, including a permanent offering from Rebellion, as you would expect.

For a village pub there is plenty happening. Lisa celebrated her homeland by holding an Independence Weekend with live music including tributes for Elvis and Johnny Cash as well as a BBQ. Beer Festivals are planned for the

future as well as authentic Thai and Indian cuisine evenings overseen by local experts. In the winter there will also be a regular quiz night.

The couple seem to have hit the right note with the locals and visitors alike having run the bar, with 5 real ales, at the Hurley Village Fete this summer and next year hope to do a similar job at the Hurley Regatta. The Rising Sun has been awarded Cask Marque for real ale quality as well as CAMRA accreditation for LocAle status, supplying real ales from local breweries.

So if you fancy a stroll along this beautiful part of the river or a warm, relaxing restaurant close by then give The Rising Sun a go, it's dog friendly, has an outside smoking area and you can be sure of a genuine welcome from Trevor, Lisa and the team.



> BREWERY NEWS



Windsor & Eton Brewery News >

The final new 'double brew' fermenter has been installed, giving a significant increase to production capacity.

The brewery launched their new beer **Parklife 3.2% ABV** in July which is light and citrusy. It's brewed to be full of flavour despite its low ABV and already seems to be hitting the mark (see below re festival). This beer will join the permanent ales available from the brewery (**Parklife, Knight of the Garter, Guardsman, Windsor Knot, Conqueror**).

Eton Boatman is the current seasonal beer till the end of Sept when Canberra will again take over in the Autumn.

At the time of writing the 3rd of the brewery's Collaborative one-off brews (**Brew 545**) is due to be launched. This is a Wheat Beer using genuine foreign yeast to produce the estery/banana type flavours in a cloudy light beer- ideal for the summer. This beer was brewed with Nathalie Reinhert from Meteor Brasserie in Alsace.

At our Maidenhead Beer Festival on the 19th-21st July the Brewery had most of their beers available and they all sold out! The NEW low ABV **Parklife** ale was voted runner up Beer of Festival.

Windsor and Eton Brewery did outstandingly well at

the local SIBA Regional beer finals held in July in Tonbridge, winning the highest number of individual prizes for any brewery in the South East of England. Prizes were won for **Knight of the Garter, Canberra** and **Republika** lager and two of the beers now go forward to the National finals (BeerX) - again more than any other brewer.



Much of the increased capacity is being used by the production of **Republika** Lager. This product is causing quite a stir in that it is unpasteurised and unfiltered and follows a genuine continental lagering process unmatched by other UK lagers. As the 'Craft Lager Revolution' gathers pace Windsor and Eton are getting held

up as a genuine example of this.

Finally, **KnightClub**, the brewery's members club goes from strength to strength. A large build-up of "waiting list" applicants were allowed to join as the brewery increased membership and it is hoped to do this again in the New Year if demand continues to grow.



Rebellion Beer Co. News >

www.rebellionbeer.co.uk

The 7th biennial Rebellion Brewery Open Weekend took place on Saturday 6th & Sunday 7th July, with an estimated 6000 visitors over the course of the weekend, enjoying the festival atmosphere in the glorious sunshine! The doors of the brewery were open between 11:00a.m & 5:00p.m, and visitors were free to try all of the brewery's current range of cask conditioned beers, including **XX Ale**, brewed in celebration of the brewery's 20th Anniversary. Apart from the beer and fantastic barbecue, visitors were kept entertained by a number of local bands. The brewery would like to thank: St Sebastian, Wokingham Brass Band, The Shirt Lifters, The Straight Eight, The Maidenhead Concert Band and Sound Force for providing the music throughout the weekend for free, in support of the brewery's fundraising efforts for Scannappeal. Every hour throughout the weekend the owners of the brewery gave a talk on the history of the brewery, and how beer is made. Scannappeal volunteers welcomed visitors to the brewery at the entrances, and explained how the money raised over the weekend would help buy state of the art digital breast screening equipment for Wycombe Hospital.

The Rebellion Brewery is delighted to say that thanks to the generosity of visitors & the brewery staff who donated some or all of their wages for the weekend, the amount

raised after a lot of counting has come out at a staggering £51,000, which beats the amount raised in 2011 by £19,000!

The brewery would also like to thank the huge number of staff and volunteers, who worked over the weekend to make the event so successful. A special thanks also to the Jameson family at Bencombe Farm, who were happy for 6000 people to invade their home and were so helpful in assisting in the preparations and providing parking in one of the fields for the many cars that arrived during the weekend.



CAMRA LocAle 2013 Pub Listings >

- Acre - Windsor
- Barleycorn - Cippenham
- Barley Mow - Cox Green
- Bounty - Cookham
- Bridge House - Paley Street
- Craufurd Arms - Maidenhead
- Crooked Billet - Maidenhead
- Emperor - Farnham Royal
- Foresters - Cox Green
- Fox & Castle - Old Windsor
- Garibaldi - Chalvey
- George - Burnham
- George on the Green - Holyport
- Green Man - Denham
- 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
- Novello - Littlewick Green
- Oak & Saw - Taplow
- Ostrich Inn - Colnbrook
- Portland Arms - Maidenhead
- Rising Sun - Hurley
- Rising Sun - Slough
- Rose - Maidenhead
- Rose & Crown - Slough
- Royal Stag - Datchet
- Shire Horse - Littlewick Green
- Stag & Hounds - Farnham Common
- Stag & Hounds - Pinkneys Green
- Swan - Clewer
- Union Inn - Old Windsor
- Vansittart Arms - Windsor
- Watermans Arms - Eton
- Wheatsheaf - Slough
- White Horse - Hedgerley
- Windlesora - Windsor



> BREWERY NEWS

Vale Brewery News >

www.valebrewery.co.uk



Vale Brewery has announced the date of the annual Open Day Festival. This has been set for Saturday, September the 7th. Last year's event was a massive success, so 7th September is a date not to miss and well worth noting in your diary.

Entry is free and the brewery puts on live bands, brewery tours and tastings and then there is food and beer at very reasonable prices.

A full range of Vale beers will be on tap, and then beers from the Aylesbury Brewhouse, the sister brewery to Vale, will also be making an appearance. These Limited Edition beers have proved very popular and there will be several available to trial on the day.

Parking is free, but the best advice is to appoint a designated driver. The Open day starts at 1 o'clock and continues to around 6pm.

This year the September Monthly special beer is launched at the Open day Festival. The beer is being brewed in

association with the organizers of the Thame Food Festival and a competition run locally allowed local drinkers to name the beer. The winner of that competition will be pulling the first pint at the Open Day.

The Vale August month special marks the 50 year anniversary of the capture of the Great Train Robbers. Their hideaway was Leatherslade Farm, located at the bottom of Brill Hill, very close to the Brewery.

The special brew is called **Captured** and is a 3.9% hoppy golden coloured bitter. It is packed with citrus fruit aroma and a really refreshing easy drinking summer beer.



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



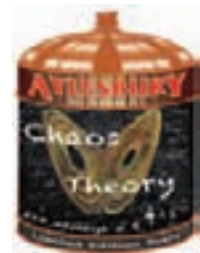
PERMANENT BEER LAUNCHED! - Aylesbury Brewhouse have taken an exciting step forward and are now producing their first ever permanent beer! **Pure Gold** is a 3.8% golden ale that boasts a zesty aroma with a wonderfully hoppy bite, using a combination of

Cascade and Pacific Gem hops with 100% Maris Otter pale malt.

They have also announced the introduction of Alex Smith as the new ABC Man. He will be working closely with brewer Hayden, whilst opening the brewery shop, behind the Hop Pole, Aylesbury, on Thursdays, Fridays and Saturdays. Drop by, say hello and try the ales on draught in the shop!

ABC brews coming up include a 3.9% copper coloured, traditional English bitter that uses a combination of English

hops. It has been named **Whittle**, in honour of the inventor of the the jet engine Frank Whittle. A stronger, golden brew at 4.6%, **Chaos Theory** gives a distinct and Chaotic hoppiness that leads to a sweet malt finish. Also coming up are **Ikiru Mizu**, a light 3.6% that uses Japanese hops and rice, and **Calico Jack**, a dark and rich coconut stout.



Brewery tours at the Brewhouse are still a regular event. Call 01844 239237 to arrange yours, and don't forget to 'LIKE' Aylesbury Brewhouse's new Facebook Page at www.facebook.com/AylesburyBrewhouse.

Follow Aylesbury Brewhouse on Twitter @AylesburyBrewCo

Bingham Brewery Update >



Binghams have launched a new ale since the last issue. It is called **Dana-mite Blonde** and is made with Slovenian hops called Dana and Celeia. It is 5% and is an ideal drink for a warm summer's day. Whether it's a picnic by the river, a meal in the pub beer garden, or a barbecue with a few friends in your garden, it'll offer you the thirst quenching accompaniment to the sunny weather.

Dana hops are used to provide the bitter character of **Dana-mite blonde** and they are grown in Slovenia. Alpha acid levels are typically 11-16% and so they lend themselves to be used to provide bitterness by being added at the start of the boil in the copper.

Celeia hops are added at the end of the boil and produce the characteristic refreshing pink grapefruit character of the beer. Celeia is a triple cross between Styrian Golding, Aurora

(also known as Super Styrian) and a Slovenian wild hop. Typically picked in the second week of September, it is grown on clay soil in Slovenia.

Binghams are also proud to have several of their beers included in the new Good Bottled Beer Guide, which was released at the end of May 2013.

Inside this new edition, bottled beer expert Jeff Evans showcases the very best real ales in a bottle currently produced and the best places to buy them around the country. The book only features bottle-conditioned ales and Binghams ales are all bottled in this way.

The book is also packed with tasting notes, ingredients, brewery details and a glossary to help the reader understand more about the beers as they enjoy them.





> FPAG @ THE GOLDEN HARP Vs TESCO: WAR CONTINUES

Alasdair Donaldson maps out the battle lines >

Since Angle 31 the Furze Platt Action Group (FPAG)'s fight to oppose Tesco's plans to convert the Golden Harp Furze Platt to a Tesco Express have speeded up. So has FPAG's and CAMRA's resistance to Tesco.

Development Control Panel members at their 5 June meeting gave full support for the case FPAG and CAMRA speakers made to refuse the latest set of six applications Tesco made to alter the historic building and its surroundings, refusing all five remaining applications. Tesco had sneakily withdrawn a sixth application for hardstanding just before the meeting. Perhaps they were aware of road safety concerns raised by Cllr. Claire Stretton, who had requested the report from Thames Valley Police that expressed 'real concerns about the increased road traffic that the proposed development would entail', where the sole access from Courthouse Road constituted a very real danger to pedestrians and other road users at this busy junction with the A308. Tesco's so-called traffic surveys had only been done at quiet times of day.

Their so-called surveys of local demand, it has since emerged, involved only the very nearest few houses and generalised data retrieved from Clubcards to 'prove' to themselves but no-one else how popular the Tesco Express would be if permitted in this historic pub!

Tesco have since appealed against the refusals of their 13 March and 5 June applications. The appeals and the submissions by FPAG and other

numerous objectors will be heard by a Government Inspector, the March ones on 17 October at 10 am, in Maidenhead, in public. The deadline for further comments to be submitted on the June ones is 9 September, so you may still have time. See FPAG's website www.savetheharp.co.uk for further details.

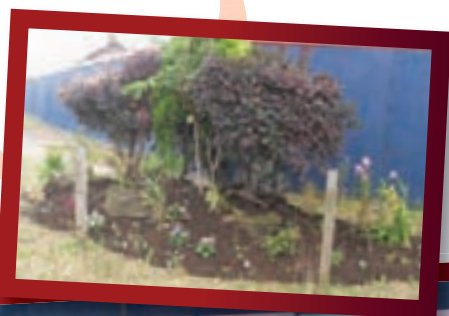
Appeal against ACV listing

We reported in Angle 31 that RBWM listed the Golden Harp pub as an Asset of Community Value (ACV). Tesco only bought the lease, but the owners (since 22 March 2013) are Central Midland Estates (CME), a subsidiary of the Midlands Co-op. They bought the freehold from Enterprise Inns in a package including another two pubs in Grantham and Yeovil they leased to Tesco, each of which has since become a Tesco Express, despite local opposition. CME now has the audacity to appeal against RBWM's listing the GH as an ACV, employing solicitors Shoosmiths to argue their case against RBWM in an oral hearing. FPAG will of course present evidence supporting RBWM's correct listing of the pub as ACV. The date should be soon.

Meeting with Tesco

FPAG appealed to Theresa May to help arrange a meeting with Tesco, whose seniors have consistently refused to back down or listen to locals. Its Chair and Chief Executive ignore all letters, not even acknowledging them. Good PR, Eh? Tesco did eventually allow FPAG a telephone conference on 29 July, but unfortunately only with Beth Greenhouse, Corporate Affairs Manager, familiar from her appearances alongside agent John Ferguson, supporting Tesco at DCP meetings. She revealed that her superiors instructed her to say only: "we are going ahead with this store"- further proof they don't care what locals think. Nevertheless, FPAG Chair Mark Newcombe has asked Theresa May to help challenge them to submit a full planning application for the changes to the site, so that safety issues can be considered. If it's as safe as they claim, their application should be accepted after full scrutiny. Both parties should abide by the result. Tesco say they will do nothing till after the 17 October first appeal hearing, but refused to say what they would do if their appeal(s) failed. Meanwhile, war continues, perhaps into the winter months. No surrender!

FPAG Landscaping



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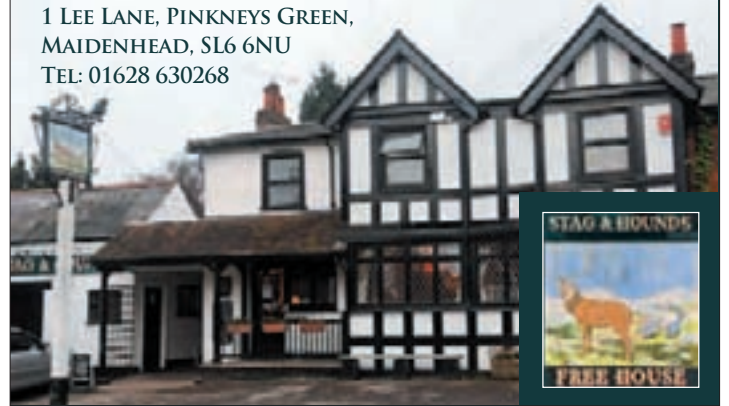
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> OCTOBER - CIDER & PERRY MONTH

Two APPLE experts celebrate 25 years >

CAMRA DISCOVERS 25 YEAR OLD APPLE

In 1988, the world of real cider was completely different to the situation we have today. It was mainly looked on as an obscure drink that the majority of the drinking public never saw. It was usually found in the West Country, and if you didn't know which pubs sold it, you had to go direct to a cider maker to buy it. The same applied to other cider making areas as well, for example Kent. It was, of course, found at most CAMRA festivals, but often in very small quantities. In fact, real cider was in a similar position to that of real ale when CAMRA was formed in 1971. There was clearly a market for it, but finding it could be a real problem.

CAMRA had, by this time, published its first Good Cider Guide, but there was no official group within CAMRA to collate all of the knowledge that was floating about amongst its members, and certainly nobody to actually promote it. So I decided to do something about it, and in 1988, at CAMRA's AGM, I proposed a motion to get a national cider committee formed so that cider had a real voice within CAMRA. And 25 years later

APPLE, as the committee is known is still going strong.

One of the first things that we did was to formulate a definition of what real cider is, compared to the fizzy concoctions still found in most pubs. We have modified this definition over the years, but we still have one and it can be found on CAMRA's website.

We started CAMRA's annual cider trip each October, where members visit two or three producers and see how it is made. These have become so successful that they are often sold out within weeks. It was only the very first one that didn't do too well financially. The organiser (who I won't name) forgot about the VAT when doing the figures. And what's his profession? An accountant!

We also held four national cider festivals in London, all of which generated a lot of publicity as they were real novelties at the time, which is where we started the Cider and Perry of the Year awards, voted for by the staff and the customers. These competitions continue to this day at regional competitions with judging panels, culminating in the Finals which are held at Reading Beer and Cider Festival in May each year.

Over the years, we have supported and advised producers, compiled a database of all known producers, published several cider guides, introduced a window sticker scheme for pubs who sell real cider, run cider training courses for members, liaised with both cider associations and Members of Parliament, appointed regional cider co-ordinators for the whole of the UK, advised and helped CAMRA festivals, run cider bars at outside events, have a National Cider Pub of the Year competition, and use October as the month for promoting real cider and perry. And a whole lot more that I can't think of at the moment. Oh, and drunk quite a lot of it as well!

So when you see or hear CAMRA banging on about real cider and perry, don't think that we've taken the organisation away from real ale because we haven't. CAMRA will always be about beer, but cider and perry as well. There may not be many of us on APPLE, but we make a bloody loud noise!

Mick Lewis



BRACE YOURSELF

So CAMRA's been Campaigning for real cider and perry since 1988, but has that message made it into a pub or bar near you?

In 1988 real cider and perry were as rare as hen's teeth, so CAMRA Festivals, health food shops and Cranks restaurant in London were about your only options aside from going to the cidemaker and buying direct from the farm gate.

25 years later and real cider and perry can be equally hard to track down - not because Licensees have turned their back on two of this country's most authentic and 'green' products - but because the market has widened and the gulf between high quality real cider and perry and mass produced flavoured products has never been wider.

Brace yourself however as 2013 is going to be awash with cider and perry marketing! Many millions of pounds have been spent to achieve one target - getting you to buy their brand. The adverts are already popping up on our televisions, crowding into our magazines and generating followers on social media sites. Words like heritage, premium, provenance and traceability are scattered as liberally as the number of 'distribution points'. Even the award winning beer writers Pete Brown and Bill Bradshaw are getting in on the act by launching a Guide to the World's Best Cider later this year.

The Morning Advertiser (a trade paper for the drinks industry) recently stated that bottled fruit cider sales had increased 67% by volume. In just five years the Showering Brothers brand of Brothers cider has generated a retail value of £46 million. Research reveals fruit flavourings now include strawberry, black cherry, lime, toffee apple, berry, pomegranate, red grape, peach and apricot, raspberry, tropical, crushed pear and even apples.

But hold on - isn't this great news - after all some Brands even have on-line maps showing you exactly where (including supermarkets and off licences) to find their fruity tipples? Not really if you are looking for the real thing. CAMRA does not recognise any cider or perry which has any fruit or flavouring other than the apples or pears that made it as being real. So no limes, no berries, cherries or grapes and certainly no strawberries!

Recently I was invited to the launch of Hogs Back Brewery's Hazy Hog bottled cider, but was unable to attend. Breweries getting involved with cider? Unimaginable 25 years ago! Yet here and now in 2013 Heineken who own Bulmers have launched 3 new flavoured ciders; Carlsberg have 2 flavoured ciders; AB InBev have 2 flavoured Stella Artois Cidres and Molson Coors have launched Carling British Cider.

On average these newly launched drinks are around 4% in strength, so some existing cider producers are introducing new lower strength products. In 2013 Weston's launched a 4.8% Rosie's Pig Cloudy Cider. We as consumers are being continually bombarded by new products while fridges and shelving in pubs are groaning with variety.

So in some ways CAMRA has done a great job moving cider and perry up the ladder of acceptability by removing the stereotypical images and encouraging pubs to sell a drop of the real stuff.

Just be careful out there as sometimes things aren't as 'friendly' or 'local' as they seem. Look beyond the branding, the glassware and sundry other gimmicks and support your local producers, go visit them and have a chat (they'll tell you which pubs stock them) or call into your CAMRA Regional Cider Pub and have a chat with the landlord.

Real cider and perry is out there and your mission is to find it. Enjoy!!

Gillian Williams



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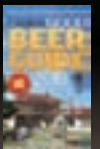


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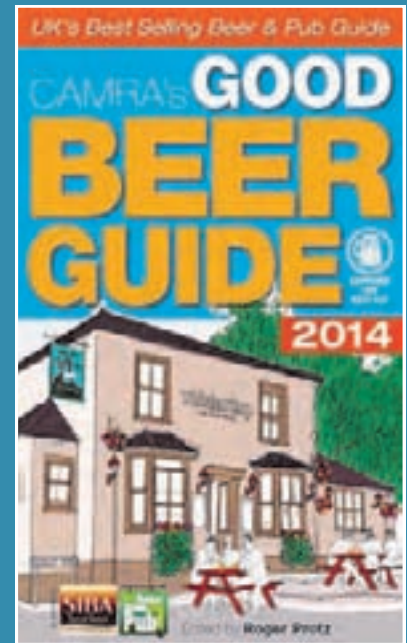
Fully updated with the input of CAMRA's 150,000 members, the Guide is indispensable for beer and pub lovers young and old.

This edition includes:

- Details of 4,500 real ale pubs around the UK
- The only complete listing of all the UK's real ale breweries available in print
- Easy-to-use listings that make finding a great pub and a good pint simple
- A 'Beer Index' that helps you find your very own perfect pint

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

The new Guide will be published in September 2013 and you can order a copy now (details below).



Final cover may differ from above

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> THE 300 CHALLENGE

List your local & help save local pubs >

If you love your local pub and think it adds lots of value to your community you now have the opportunity to give it extra protection from developers and can list it with the Council as an Asset of Community Value.

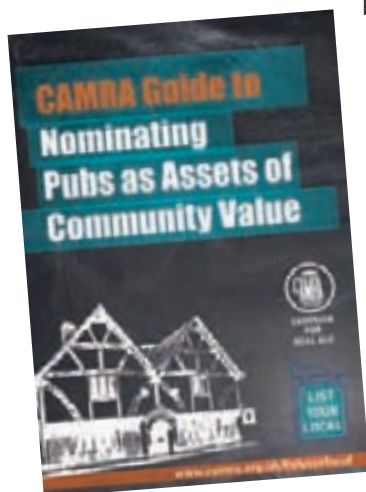
Under the Localism Act 2011 people living in England can nominate a pub to be listed as an Asset of Community Value. Listing your local as an ACV provides communities with the power to stop the clock when faced with the pub going up for sale, earning valuable time to explore options for saving the pub.

CAMRA has set the challenge of getting 300 pubs listed by the end of the year. Read on for more detail on what listing means and how to go about it.

Please download (www.camra.org.uk/listyourlocal) our ACV Guide for more detailed information and where to find advice and support.

See below for lots more downloads to help you List Your Local and a step-by-step guide.

If you know about a pub in your area which has been listed or are involved in a campaign to save your local pub please contact campaigns@camra.org.uk and let them know the details.



Why list your Local?

Increasing numbers of local councils are taking into account Assets of Community Value when considering new planning applications against the pub. Listing a pub show the value it has to the community.

Listing your local means property developers who are keen for a hassle free purchase are less likely to show interest.

If a listed pub goes up for sale, its ACV status has the power to postpone the sale for up to six months. That's just enough time for pub campaigners to gather together a suitable bid to buy the pub and run it as community-owned.

Since the Asset of Community Value scheme started in 2012, pub activists have used their new powers to halt the sale of their beloved locals. The Ivy House in London was the first pub to be listed as an ACV and the first which has led to a successful buy-out from the community.

How do I list my Local?

1. First you'll need to pay a visit to your local council's website and search for their section on 'Assets of Community Value' or 'Right to Bid'. Once you've found it, download a nomination form. (If your local authority does not have a nomination form available to download, you can use CAMRA's Template Nomination Form)
2. We strongly recommend you nominate a pub as an Unincorporated Group. This is where 21 local people on the electoral register nominate an Asset as any member of the public. This should be done not in connection with CAMRA. This is because CAMRA is an incorporated body.
3. Complete the nomination form with as much information as you can think of regarding why your local should be listed as an asset to the community. For advice and draft text please go to CAMRA's Community Value Guide.
4. Gather the support of 21 people from the community in favour of listing the pub as an asset of community value. Download CAMRA's 21 Nominee Form (word version) to help gather this. Each name must be registered to vote in your local authority (on the electoral register) and from a different address.
5. Submit the completed form to your local council - you can check your council's website for guidance explaining how they are accepting nominations.



Any questions on nominating ACVs please call the Government-funded Locality advice line on 0845 345 4564 or email CAMRA's Campaigns Team on campaigns@camra.org.uk

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> THE SERIAL BEER FESTIVAL WORKER STRIKES AGAIN

Alan Molloy sadly misses Reading but lends a hand at Ealing >



Hi readers! Here's my next instalment of "The Serial Beer Festival Worker", but this time I only have one festival to report on. During May I was in China and missed the Reading Beer Fest (see my article on Craft Beer in China in the last edition).

The festival in question is Ealing, now in its 24th year. It was held in Walpole Park, Ealing, from the 3rd - 6th July, two weeks before our own Maidenhead Beer Festival. This year there were some 245 draught beers on offer. These ranged from 2.5% ABV up to a staggering (probably literally) 10.5% stout. There were 30 ciders/perrys and 35 foreign bottled beers, from Belgium, Germany, France, Netherlands & Norway. On the 4th of July, America's Independence Day, there were 12 USA bottled beers. On top of all this there was a selection of 14 English fruit wines.

This was the first year that the festival was fully integrated into the Council's "Ealing Summer Festivals" publicity machine. In the past it was just an event that happened before the

Council's summer events. This clearly had an effect on attendance, as you will see later.

I worked on

set-up during Monday & Tuesday. Monday was when most of the beer arrived and was put on to stillage. This was a fairly stressful day as a large number of casks kilns (18 gallons) which are seriously heavy. Thank heavens we have lifting gear, but on grass this can also have its own problems! Tuesday was mainly a day for the cellar team to vent and tap the casks. However, many other jobs need doing before a festival can open. Assembling the bars, entrance & glasses stands, putting up all the posters, both CAMRA & Brewery, and setting out all the tables & chairs.

We opened on the Wednesday with good weather and a steady flow of punters. Admission figures showed that we were up 20% on last year. On the beer front we sold out of the beers from Weird Beard, the new local brewery in Hanwell, and further supplies had to be rushed in.

The trend in numbers continued along with the good weather. Thursday was up 15% and on Friday evening the organisers had to close admission to the festival at just over 4,000 people, as we had reached the limit of punters to stewards. I was not there on Saturday but I don't think there would have been much beer left!

In conclusion, I enjoyed working with many of my CAMRA friends and sampled some new and interesting beers. Amongst my favourites were: Brentwood - BBC2 at 2.5% ABV, truly amazing flavour for such a low ABV beer; Cumbrian - Grasmoor Dark Ale 4.3% described as "Christmas pudding in a glass"; Moncada - Notting Hill Ruby Rye 5.2% - a hoppy robust ruby ale; and Weird Beard - Black Perle 4.5% described as a milk stout but very easy drinking and packed full of roasted malt flavours (and incidentally, also ordered for our Maidenhead Beer Festival).

I have just learnt that Beer of the Festival (as voted by the punters) was Black Perle by Weird Beard so I look forward to being invited on the helpers' trip to sunny/rainy/stormy Hanwell, London W7.



> WHAT'S YOUR STYLE?

CAMRA is dedicated to ensuring that endangered beer styles have a future>

Trying to find the right beer style for you is much like trying to find the perfect drinking partner. You need to find someone who is going to be available in the pub whenever you fancy a pint, has the right taste, and maintains your interest no matter how much time you spend with them.

There are several cask-conditioned beer styles that have become increasingly difficult to find in pubs over recent years. Ask at your favourite real ale pub about the availability of any of these beer styles. Arouse your interest with a smooth and mysterious dark mild, or find flavour in a fun and feisty light bitter. Become engrossed in a formidable old ale, or relax with smooth stout or porter.

Whatever your character, there is a beer style to match!





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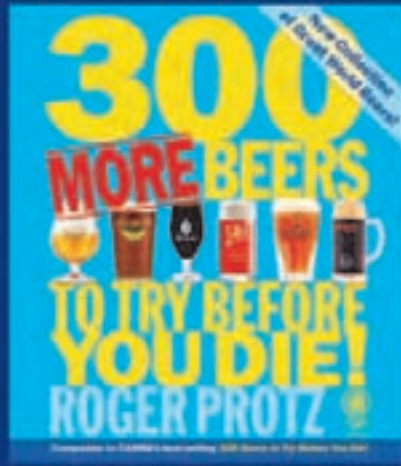
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