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

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Issue 44 - Autumn 2016 | www.swm.camra.org.uk



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PRESS**

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Inside...

> MAIDENHEAD PUBS LOOKING VULNERABLE

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pressure on pub viability

> MAIDENHEAD BEER & CIDER FESTIVAL SUCCESS

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> FROM THE EDITOR

Maidenhead... is a large affluent town and unparished area in the Royal Borough of Windsor and Maidenhead, in Berkshire, England. It lies south of the River Thames. The town has a population of 67,404... according to Wikipedia!

In this issue we make no excuse for heavily concentrating on the town. Look at 2 headlines from its local weekly newspaper, The Maidenhead Advertiser:

'House price average nearly half a million, figures show increase of 11.5% from last year' and 'Maidenhead golf club signs deal to surrender lease, 1,500 new homes set to be built on 130-acre course.' So what's this got to do with pubs and real ale? The town centre pubs are being decimated giving a much reduced opportunity to drink real ale. In April The Greyhound went and last month The White Horse at the top of the High Street was closed by Enterprise Inns, with a sign up asking for anyone interested in the pub to contact them... knowing Enterprise they probably mean anyone, preferably someone that can run it down. Rumours on the street suggest The Farmer's Boy in Harrow Lane, Furze Platt, is due to close with the staff possibly moving to the other Greene King pub, The Pond House in Bath Road. And all this is at a time when CAMRA has seen a reduction in the number of pubs closing. I suggest the town, like London is falling into the hands of greedy developers lining their own pockets. On a much more positive note The Red Lion on Oakley Green has been put up for sale by Punch Taverns and a local community based group is putting a bid together to ensure the pub stays as a pub. More inside this issue.

Staying with the town, congratulations to the local MP, Theresa May, who was appointed Prime Minister of the United Kingdom on 13th July. Although not known as a drinker, we take a light hearted look, again with the kind permission of the Maidenhead Advertiser, at her associations with a pint!

On a happier note, the local CAMRA branch Beer & Cider Festival at Desborough College, Shoppenhangers Road, went down a storm with around 15,000 pints of ale, cider and perry consumed. By close of play on Saturday virtually every pint had gone. Over 100 volunteers made the festival the biggest and best so far and all looks set fair, after the 4th year running, for the festival to become one of the town's key social events. We sent an invite to Theresa May but I guess it not quite her scene, but we were delighted that the Royal Borough mayor Cllr Sayonara Luxton and Mr Ian Luxton were able to join us, seen on our front cover with yours truly!

Talking of the government, doctors have poured scorn on the new alcohol guidelines. GPs are at odds with the UK's chief medical officers (CMOs) over the amount of alcohol it is safe to drink, according to a new poll. CAMRA's survey of 1,006 UK doctors found almost two thirds (60 per cent) disagree with the CMO's statement that there is no safe level of alcohol consumption. On the contrary, according to CAMRA studies moderate drinking can have a protective effect against health problems. New guidelines published by the CMOs also lowered the recommended consumption levels for men to 14 units per week, bringing it in line with those recommended for women. The study was conducted for CAMRA by medeConnect.

So thank you for your time in picking up our magazine and at least reading this far. As you will see in this issue, Maidenhead has its first 'micro' microbrewery and the number of new brewers throughout the UK continues to grow... lets keep those pubs open so they have somewhere to sell!

Cheers!

Allan Willoughby
Editor



> MAIDENHEAD BEER & CIDER (& MUSIC) FESTIVAL SELLS OUT!



Good weather and great entertainment pleases record breaking crowd >

What a difference the weather makes! Last year the festival was moved from the football ground to Desborough College, about the same distance from the train station....it was important in our planning to assume that punters would either walk to the venue or take public transport. The College has proven to be an atmospheric venue particularly friendly to families. Even one of the CAMRA stewards had his dog in tow this year!

This year for those that wanted a quiet time there was a second bar for the first time. The main bar however played centre stage to a variety of bands ranging from punk rock to the sedate Maidenhead Concert Band who played outside, again a first for the festival as the weather was kind. Last year the festival was dogged by poor weather for two of the three days!

Maidenhead's first microbrewery, Crescent Brewing launched its Maidenhead Gold, a Festival Special, 4.4%. This was a new trial brew, a well hopped golden ale, with citrus fruit flavours and, unsurprisingly, was the first beer to sell-out. Crescent was also awarded the festival runner-up by those that came along. Beer of the Festival went to Titanic Brewery, with their Chocolate & Vanilla Stout, a little further away from Stoke-On-Trent. We are looking to organise a helpers trip to the brewery as a thank you to the 100+ volunteers that made the festival a big success.



Chris Brown, Town Crier opens the festival

Our commemorative glass logo

Message from the mayor



Maidenhead
Concert Band
play outside

Other events that have truly put the festival on the map included a Tutored Beer Tasting evening as well as the Champion Beer of Britain 2017 judging heat for Golden Ales organised by CAMRA. Voted top beer was Flower Pots Brewery's Goodens Gold, runner-up was Dark Star's Hophead and, in third place was Vale Brewery's Gravitas.

This year our Cider offering proved to be a great success with all 42 ciders and perries selling out. We plan to double the numbers for next year and reduce the queues to get served. A big thank you goes to our sponsors, without which we would struggle to provide the level of entertainment at the festival. The festival is run on a not-for-profit basis and any surplus is returned to CAMRA HQ towards campaigning expenses to keep pubs open, lobby government for a fair deal for publicans as well as reduce duties and taxes on beer and cider... so why not sign up to CAMRA today, there's a form in this magazine and for £24 you will receive £20's worth of JD Wetherspoon vouchers, a bit of a no-brainer really.

So that's it for another year, but put Thursday 27th to Saturday 29th July in your diary. It's a week after the popular Maidenhead Festival held down the road in Kidwells Park – we look forward to welcoming you to the 5th Maidenhead Beer & Cider Festival.

www.maidenheadbeerfest.camra.org.uk



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> LOCAL CAMRA MEMBER STARTS NEW BREWERY

Kevin Phillips talks to Neil Coxhead about starting up Hillfire Brewery >

It's a long way from the Cascade Mountains of the American Pacific North West to a small brewery in an industrial estate in Aylesbury, but it was in this beautiful region of North America that Neil got his inspiration for Hillfire Brewery.

I was talking to Neil over a congenial pint at the Maidenhead Beer and Cider Festival when he shared with me how he came upon the idea and name of Hillfire.

On a beautiful warm holiday evening after enjoying some excellent local craft beers, the sun was setting with a fiery red glow over the Cascade mountains and hills. It seemed almost that the hills were on fire and the name Hillfire sprung into Neil's mind. This area is within Washington State which is famous, amongst other things, for producing many of the speciality hops used by American craft beer producers. In fact, this part of the world is now second only to Germany as a hop producer. Why not combine the best of American hops with the fine malted barley of England to make great beers?

It was with this idea in mind that Neil decided to leave his job as a telecommunications project engineer in Slough and plunge his life savings into a new brewery venture making

handcrafted beers. Home brewing had always been a passion for Neil since his college days and it seemed the time was right to move on and turn his hobby into a business.

After a search for suitable premises, an ideal location on a small industrial estate in Aylesbury became

available. Next was the purchase and installation of the two-and-a-half-barrel capacity plant from a firm in Swindon, followed by the all-important approval from HMRC.

I was fortunate to be talking to Neil at a venue where the beers from his new brewery could be sampled. The first I tried was California Gold. This is a well-balanced single hop golden beer with subtle citrus and resin notes and hints of biscuit malt. Next, I tried Nighthawk, an American style stout which was brewed specially for the festival. This had a dark roasted malt flavour and distinctive although subtle hop character. Both were very different but absolutely delicious.

I asked Neil about future beers and he said he would draw on many influences and styles to produce high quality boutique beers that people would enjoy. In addition to his extensive experience as a home brewer, he said he had travelled widely to places such as Belgium and Colorado and would use this experience to develop new and different beers. At the moment, the focus would be on cask beers although in the long term bottled beers might be a possibility. In the future, he also hoped to sell beers directly from the brewery and organise brewery tours.

I could not help asking next about the somewhat crowded marketplace in the UK with new breweries constantly emerging and pubs seemingly in long term decline. Neil answered that inevitably there would be more consolidation of smaller breweries but there would always be a market for quality handcrafted beers. He believed CAMRA had an important role to play in preventing more pub closures and promoting and supporting real ale.

Neil said he was encouraged by the reception his beers had received although he did accept that he was still on his honeymoon period and many pubs were keen to try his beers as they were new. So far, outlets for his beers have included:

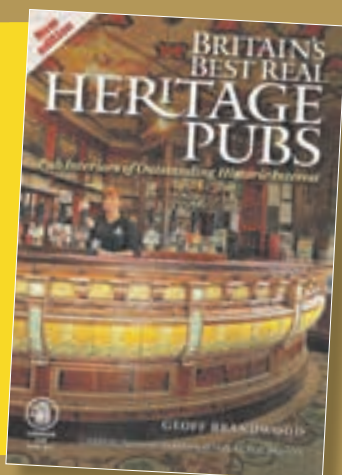
The Old Millwrights Arms in Aylesbury; the White Horse, Hedgerley; the Stag and Hounds, Farnham Common and the Grenfell Arms, Maidenhead.

Finally, I was keen to find out how Neil was adapting to his new lifestyle as being responsible for every aspect of running a new brewery is very different from working behind a computer screen as a technical project manager. He said he was really enjoying his new lease of life and his only negative comment was that with brewing being a very active job, his feet were killing him!



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> PUNCH TAVERNS PUTS RED LION, OAKLEY GREEN UP FOR SALE

Mark Newcombe, Pubs Protection Officer, rolls his sleeves up to help the local community buy their pub >

One of CAMRA's key campaigns is protecting well run pubs that play a pivotal role in our local communities. Pubs all over the country are increasingly under threat of demolition or being converted to another use by large developers, with 21 pubs closing every week across the country.

CAMRA's is undoubtedly one of the most successful consumer groups in Europe. Since its formation in 1971, at the time when the Big Six brewers were conspiring to ditch traditional ale in favour of processed and carbonated keg beer, CAMRA has campaigned to restore the balance. At the time the Big Six produced around 80% of the country's beer and owned the pubs that were selling it.

Recently Michael Hardman MBE, a founder member, wrote 'Today we have more than 175,000 members. There are more than 1,500 breweries producing more than 11,000 beers. The vast majority of British pubs sell at least one real ale and in some cases a dozen or more.

Under the stewardship of Marc Hunter and Ann Shenton the Red Lion has once again become the heart and centre of Oakley Green's community life. In an attempt to protect their pub against redevelopment the residents got together and listed their local as an Asset of Community Value with the Borough Council. It was just after this that I and few others from our local CAMRA branch became aware of the campaign and joined forces to find a way forward.

With the help of the RBWM Council, the Plunkett Foundation and CAMRA the residents decided that they wanted to form a co-operative or community interest group and initiate a share offer to buy the pub. On 2nd June Punch Taverns informed the Council that they intended entering into a 'relevant disposal' of the Red Lion. Because the pub was listed as an ACV the community group had 6 weeks to express an interest in buying the pub. During this six week period the property can not be sold except to a relevant community interest group.



If the group does express an interest in this period a six month moratorium will come into effect.

Before the six week period expired on 14th July the Residents Association notified the Council that they intended to initiate a Community Right to Bid (CRTB). With the full support of Andrew Green (Community Partnership Officer), Michael Beaven (Our Community Enterprise) and their teams the CRTB was accepted under the terms of the 2011 Localism Act.

In an attempt to apply pressure Punch Taverns served an Eviction Notice on Marc and Ann saying that the pub had been sold. This however was later found to be false. An email from Punch stated:

"Having rectified an error in internal communications, we can confirm that the Red Lion has not been sold and that the current publican will continue running the site for the foreseeable future. We will be happy to talk to the local community when they are ready to begin discussions".

On 'Ye Olde Red Lion Regulars' Facebook group page the following response was posted:

"We have the right to bid, we have the right to control our own community, the way we would like it to be and not delivered to us from on high. We thank Punch for their Volte-face and we thank all those countless people who have lent their support".

Although Punch can not sell the pub during the 6 month moratorium, to any one other than the community group, at the end of the 6 month period they can sell the asset to whoever they wish and at any price.

The share offer is in full swing and the pub is going from strength to strength, why not pop in and show your support.

If you would like to get involved in the share offer please contact the residents group or visit the pub.

Throughout the summer the Red Lion will be hosting a variety of community and entertainment events and I look forward to meeting you there.

If you would like more details on how to list your local as an 'Asset of Community Value' please email me, Mark Newcombe at pub.protection@swm.camra.org.uk





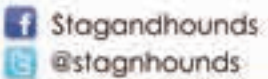
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> LOCAL NEWS



Branch Publican of the Year Award goes to Farnham Common landlord >

The Slough, Windsor and Maidenhead branch of CAMRA is delighted to announce that the David Howard Award for Publican of the Year for 2016 has been awarded to Matt Clark, landlord of the Stag and

Hounds, The Broadway, Farnham Common.

Many congratulations to Matt and all the staff for all the hard work they have put in to promote the cause of Real Ale at the Stag and Hounds over the last four years.

The David Howard Award is presented in honour of a SW&M CAMRA member and a former committee member who died at a young age. The award is to recognise the publican who has done the most to promote Real Ale in the area in the last year. It could be increasing the range of real ales that a pub serves or serving ales in particularly good condition. This is for somebody who goes above and beyond what is expected of a publican. Not only have they been given this award, the Stag And Hounds has also been included in the current CAMRA Good Beer Guide.

The presentation of the award to publican Matt Clark took place at a recent branch meeting held at the pub on the 8th June 2016. The award, a piece of stone shaped like a pint of beer, was presented by branch Chairman Nick Wooldridge.

Matt Clark receives award from Nick Wooldridge

White Horse, Maidenhead up for sale >

Enterprise Inns missed a bit of a trick when they decided to close down this High Street pub overnight. The pub has been emptied and this was a couple of days before around 10,000 potential punters visited the Maidenhead Festival across the road, via the underpass, in Kidwells Park. Why such an opportunity..the festival is in an alcohol free zone. It's not renowned as a real ale pub... but even lager drinkers will be struggling to find a drink in the town centre).



> 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!

> 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, as pictured on the front page of our last issue, has been held on a quarterly basis for more than 10 years 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 11th 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!



Pulling a pint for the PM in her local pubs & clubs >

Pub-goers can raise a glass to the new Prime Minister with a pint of a new pale ale called Come What May.

Released this week by Heineken, the beer has been brewed in honour of Maidenhead MP Theresa May after she took the top job on Wednesday.

The Old Swan Uppers pub in The Pound, Cookham, is one of the pubs within Mrs May's constituency that has the beer on tap. Manager Katie Roberts-Smith said it is already popular with customers after it arrived on Monday.

'We just thought it was a good thing to have and an opportunity to celebrate and we've sold quite a lot. It's a nice pale ale that's good for summer.

The Advertiser photographed Mrs May at the Maidenhead Conservative Club in 1997, the year she first became MP, pulling a pint called Theresa's Tipple.

Reproduced with the kind permission of the Maidenhead Advertiser. Finally, now retired Club Steward, Ray Williams, informs me the beer was produced by Vale Brewery.

FROM OUR ARCHIVES: Theresa May pulls a pint of Theresa's Tipple at the Conservative Club, York Rd, Maidenhead in April 1997 and, yes, that is Ray Williams, featured elsewhere in this issue with his 'Behind Bars' article

CELEBRATION DRINK: Manager of the Old Swan Uppers, Katie Roberts-Smith pulls a pint of Come What May



served from behind the bar straight from the cask.

Pictured left to right presenting the award certificates at the pubs May Bank Holiday festival are Mark Newcombe, Pub Protection Officer, Kevin, The White Horse owner and Branch Chairman, Nick Wooldridge.

White Horse, Hedgerley, scoops both Branch Awards >

It says it all..for the 2nd year in a row this village local has bagged both Ale and Cider Pub of the Year awards. Voted for by local CAMRA members, the pub now goes into the Regional finals competing against the winners of the 10 other branches, the winners of which go through to the National finals. Fingers crossed. As you would expect the pub has an impressive range of ever-changing ales and ciders

> 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 14th - George, Eton
- Oct 12th - Red Lion, Oakley Green
- Nov 9th - Perseverance, Wraysbury

XT Brewing Meet the Brewer evening at The Grenfell Arms, Maidenhead >

XT have launched a beer in cans! – The new XT IPA 4.2% hoppy pale ale is now available in 330ml cans. Cans have slowly been growing in popularity with smaller brewers. Some people may associate the container with low brow fizzy lagers or as a high strength tipple for your local park bench – but

the facts are that cans are really the perfect way to transport decent beer: light weight, compact, easily recycled, zero light damage, and totally flavour neutral .. so put any prejudice aside and give the cans a try.



STOP PRESS...

The Crispin, which has been closed for some time, has been acquired by a local estate agent and it is believed a planning application for housing will soon be submitted.



White Horse Beer Festival

> LOCAL NEWS



Overall pub winning team

Clean Sweep for the Rising Sun pub >

Every year the Federation of Licensed Victuallers Association (LVA) hold a golf competition at Birds Hill for the Windsor, Slough & Maidenhead

branch. The Rising Sun in Hurley usually do pretty well but in May they managed to bag all of the competitions. See below the happy faces of a number of the regulars. So if you like golf get along to pub and introduce yourself to Trevor Hunt, if he's not there he could be up at his other pub, The Three Horseshoes in Marlow Bottom!

Nearest the pin Brian Poole.



Both 4 balls teams from the Rising Sun



Longest drive Ben Weaver



The Slough Windsor & Maidenhead branch welcomes our newly appointed Central Southern Regional Director >



Carl has been an active member of Aylesbury Vale & Wycombe Branch since joining CAMRA with his wife, Sandra, in 2009. He has held various Branch Committee positions, before being made Branch Chairman in 2015. His main passion within CAMRA is Pub Preservation. For this, he managed to list over 160 of Aylesbury Vale & Wycombe Branch's pubs as Assets of Community Value. Carl has strong links to the SW&M branch area as roughly half of his family live within the branch area. He is currently enjoying representing the Region at a National level and would like any members or branches to contact him should they wish for him to discuss any issues with the National Executive or with CAMRA HQ staff. We wish him well!

Details of the local CAMRA Branch Officers. Please make contact to discuss pubs, breweries and anything relevant, you have a listening ear! >

Chairman - Nick Wooldridge

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Vice Chairman, Angle Editor & Website

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e-mail: vice.chairman@swm.camra.org.uk

Pubs Campaigns Co-ordinator, Beer Festival Organiser & Website Co-ordinator - Alan Molloy

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Treasurer - Michele Needleman

email: treasurer@swm.camra.org.uk

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Public Affairs Officer - Kevin Phillips

e-mail: public.affairs@swm.camra.org.uk

Social Secretary - Mark Carter

e-mail: social.sec@swm.camra.org.uk

Branch Contact & Pub Protection Officer - Mark Newcombe

e-mail: branch.contact@swm.camra.org.uk

wetherspoon STOP PRESS...

We received fantastic support for our Beer & Cider Festival from Maidenhead High Street, The Bear, and well done to Manager, Carys and her team for rolling up their sleeves and pitching in. Not so good is that The Bear and Moon & Spoon in Slough are no longer offering CAMRA members food discounts!

SITUATIONS VACANT

We are always on the look out for volunteers to help run the SLOUGH, WINDSOR & MAIDENHEAD BRANCH and are keen to hear from anyone interested in the following position.

- Branch Social Media Officer
- Branch Cider Representative
- Branch Young Members Contact
- Regional Cider Co-Ordinator

For job spec & details email: editor@camraangle.com

It would be great to hear from you.



Crescent Brewing opens in Maidenhead >

Peter Clark has started a tiny microbrewery from the garage of his house in The Crescent, Maidenhead. After gaining his HMRC licence Peter can now sell his beer rather than just brew it for his

personal consumption...in fact his first firkin of ale was the first ale to sell out at the Maidenhead Beer & Cider Festival. Named Maidenhead Gold, it was a Festival Special, a trial brew, a well hopped golden ale, with citrus fruit flavours. I wonder where the 2nd cask will go?

STOP PRESS...

- The interior of the Three Tuns has been completely refurbished in a clean, more modern style.
- Bar 51, has re-opened as The Junction Bar and Brasserie, not sure about the real ale!



1st Marlow Beerfest at the football ground >

Whilst many pubs, especially those not serving real ale are suffering, the same can not be said beer festivals. This summer has seen a number of 'firsts' including the inaugural Marlow Beerfest, held at Marlow Town football club, one of the oldest grounds in the world.

30 real ales and ciders were on show and plenty of food was on offer. The ground is only a stones throw from Rebellion but I'm glad to say that the mix of beers was very good, only one from up the road. The festival had a nice community feel about it with each cask being sponsored by local concerns. One for the diary next year!



> ASSET OF COMMUNITY VALUE (ACV) PUBS IN OUR BRANCH

SOUTH BUCKS COUNCIL

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- Rose & Crown, Stoke Poges

WINDSOR & MAIDENHEAD

- Golden Harp, Maidenhead
- Fifield Inn, Fifield
- Crown, Burchetts Green
- Craufurd Arms, Maidenhead

- Dew Drop Inn, Hurley
- Waggon & Horses, Pinkneys Green
- Jolly Farmer, Cookham Dean
- Ye Olde Red Lion, Oakley Green
- Old Swan Uppers, Cookham
- Uncle Toms Cabin, Cookham Dean



Royal Windsor Racecourse Ale festival >

The sun shone for most of the racecourses Best of British weekend. Besides 3 days of entertainment, great food offering and, nearly forgot, horse racing, the real ale bar showcased over a dozen breweries serving more than 50 beers.

Features such Gentlemen's Day and Jazz Race Night suggest this weekend will become a regular for the Racecourse.



ST. ALBANS BEER & CIDER FESTIVAL 2016

XXI

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*Real Ale ciders, perries & foreign ales purchased in any format will operate on the bars. Trade needs will be met.

stalbansbeerfestival.org.uk / realales@yahoo.com

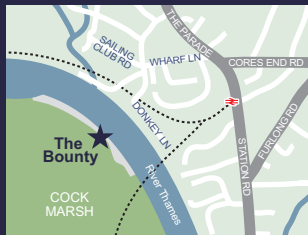
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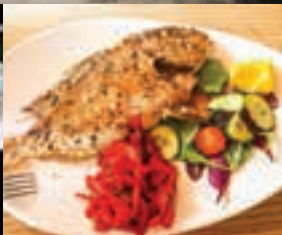
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> MEET THE PUBLICAN

THE BEAR, MAIDENHEAD

With The Greyhound in Queen Street now closed, how is Wetherspoon's sole Maidenhead pub managing? >

Manager Carys Brook had decided to quit University after the second year to join The Windlesora in her home town of Windsor some 8 and a half years ago. Her boss, Dan Foster moved over to a bigger pub in Maidenhead, The Bear and Carys joined the pub soon after. When Dan went off to run a pub in Dublin, Carys applied for the job and got it!

Now, 18 months down the road, she admits that the transition has been a challenge, every pub is different so therefore management styles are not down to 'one size fits all!' This has especially been the case when, virtually overnight,

the company decided to close The Greyhound at a week's notice. The pubs were very different in style, but management dictated that all employees would have continuity of employment at The Bear...a sort of

Noah's Ark! Rumours that the pub was unprofitable and

that the company was frustrated with the lack of town centre development persisted. The different cultures has given rise to an unsettled period with too many staff changes for comfort...that's my take on the situation. If you have been to The Bear, and lets face it if you drink in Maidenhead the choice offering is diminishing, you will have experienced the frustration of getting served at busy times.

When I sat down with Carys for a chat the pub had just experienced one of its busiest weekends, possibly coinciding with the Maidenhead Beer & Cider Festival. The pub has been great sponsors of the CAMRA festival and has helped make it the success it has become.

Being a CAMRA member herself, Carys takes great stock in the quality of ale, she also commented that craft ale, dreaded in some corners of CAMRA, is stealing a lead on cask ale. The pub is wet led. She enjoys visiting pubs, a sort of busman's holiday!

So, in summary, after a period of merging 2 businesses and all the traumas of staff changes, Carys is confident that things are getting back on track. One plus one does not equal 2 when combining 2 pubs and the bigger of the two pubs has been closed. I for one will continue to support The Bear, where else can you get a pint of decent ale for under three quid?

Good luck Carys, keep up that lovely smile (not sure if that's a politically correct thing to say nowadays!).



Carys Brook, Manager



The Bear, still going strong



The Greyhound now closed

> CAMRA'S NEW 'BEER ANTHOLOGY' BOOK TAKES A JOURNEY THROUGH TIME

A highly quaffable collection of quotes about beer, pubs and drinking, edited by Roger Protz >

Let the words of classic and modern writers take you on a pub crawl through the history and pleasures of beer in a new book, Beer Anthology, edited by Roger Protz and published on 28 July by the Campaign for Real Ale.

This irresistible collection of quotes about beer, pubs and drinking embraces the words of classic writers such as William Blake, AE Housman and Thomas Hardy together with contemporary beer commentators, including Melissa Cole and Breandán Kearney.

The book is a treat to dip into for anyone interested in how our national drink and drinking habits have been reflected across a wide range of sources.

Even Queen Victoria is quoted to say: "Give my people plenty of beer, good beer and cheap beer, and you will have no revolution among them."

CAMRA's Beer Anthology takes you on a journey through the history of beer, reveals how travellers during or at the end of a long journey were refreshed and explores the history of porter and pale ale and how they evolved.

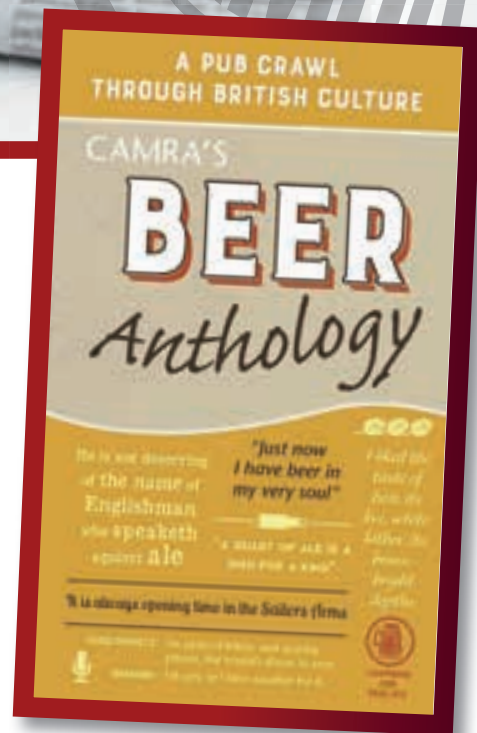
Among these themes, the book captures the great age of the coach, where many writers, with Dickens and Dr Johnson to the fore, journeyed extensively by horse-drawn conveyance and vividly described the pleasures of their accommodation in roadside inns, often in bleak terrain.

Such legendary literary figures are joined in the book by today's small army of writers. Rather than commenting on beer in passing, these are dedicated full time to evaluating, researching, analysing, promoting and championing beer.

Beer goes back many centuries. A Sumerian poet in circa 3000BC, showed that beer was an integral part of daily life in the Old World of North Africa and the Middle East. "I feel wonderful, drinking beer in a blissful mood with joy in my heart and a happy liver."

Indeed, this book can help to uplift your mood and to stimulate your love of a good pint - even if it isn't after one of Dickens' long horse-drawn coach journeys.

Beer Anthology is available at a range of bookshops including online from CAMRA.



Thats what I call a firkin toilet, taken on a tour of Black Country pubs organised by the Aylesbury Vale & Wycombe branch

> SPOTTED
Whilst out & about >

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> PUB CLOSURES FALL AS THE PUBLIC IS URGED TO CONTINUE SUPPORT

Net closures of nearly 550 for first 6 months of 2016 >

The future is looking brighter for Britain's pubs as figures published by the Campaign for Real Ale show that pub closure rates are slowing - with the net number of pubs closing per week falling from 27 to 21 in the last six months. In response, CAMRA has urged the public to continue supporting local pubs to make sure pub closures continue to fall.

Pub closures have now fallen for the second six month period in a row, demonstrating that the campaigning work carried out by CAMRA members is beginning to take effect. A high profile campaign to seek additional planning protection for locals launched by CAMRA last year, combined with a freeze in beer duty, business rate reductions (England and Wales) and strong local campaigns to support local pubs, have contributed to the fall. The organisation also argues that the new Pubs Code and Adjudicator in England and Wales will help resolve industry disputes and ensure fair deals for publicans, which should see closure rates fall further.

CAMRA is now calling on people all over the UK to help the effort to continue to drive pub closure figures down further by supporting their local pubs.

CAMRA chairman Colin Valentine said: "Our members have been working hard to protect valued pubs from being demolished or converted to another use - which often happens without any consideration to the local community. Over 1,500 pubs have now been listed as Assets of Community Value (ACV) by local campaign groups in England, which gives pubs greater protection under planning law.

"However this is just the first step in saving British pubs and it's vital that people build on this positive news by supporting their locals as much as possible. It can be as simple as visiting pubs more regularly, using CAMRA's WhatPub.com to find pubs near them and telling friends and family about the great pubs you have found. If you've got a valued pub near you, consider linking up with your local community to ensure it benefits from any planning protection available.

"Please lend your support to local campaigns to save pubs which are already under threat and, of course, sign up to CAMRA to join the 180,000 members committed to reducing the numbers of pubs closing across the country."

CAMRA's figures show that rural and suburban communities are still bearing the brunt of pub closures. Rural areas saw a net loss of 231 pubs in the last six months, with suburban areas losing a net total of 317 pubs. High streets have seen a net loss of one pub per week since December. Positively, however, the number of branded food pubs and modern style pubs and bars have seen an increase over the last six months.



The Greyhound, Maidenhead

CAMRA is consequently calling on the Government to continue to level the playing field between communities and developers by ensuring planning permission is always needed before a pub can be demolished or converted to another use.

1. The CAMRA Pub Tracker Number figures are compiled by CGA Strategy on behalf of CAMRA and cover the period December 2015 to June 2016. Pub closure figures are net closures, taking new openings during the period into account.

2. Total pubs in December 2015 was 52,750. Total pubs in June 2016 was 52,201. Gross closures over the period was 1,270 with gross

CAMRA's Key Campaigns

- Stop tax killing beer and pubs
- Secure an effective government support package for pubs
- Encourage more people to try a range of real ales, ciders and perries
- To raise the profile of pub-going and increase the number of people using pubs regularly

From £24 CAMRA Membership

Visit camra.org.uk/join today to receive a fantastic membership package.

> BREWERY NEWS

Windsor & Eton Brewery News >

www.webrew.co.uk



The core cask beers remain, with *Republika & Eton Rifles*, a 5% IPA in keg. The current seasonal is *Eton Boatman* which will change over to *Canberra* at the beginning of October.

The special beers on offer during the Autumn are: • September: A traditional German wheat Beer • October: *Guardsman*, green hopped • November: *Seattle Porter*.

The brewery are now the proud owners of a 2 hectolitre (1.5 barrels) brew kit for experimental and collaborative beers.

The M&S contract for their bottled Craft Beer range, *Island Hopper*, is still going strong.

The shop and visitor's centre, including a bar with 12 taps, is proving very popular with locals and commuters. The bar is open to 19.00 hours on Thurs/Fri and 16.00 on Sat.

The George Inn, Eton. The new bar is still serving six Windsor & Eton beers, which feature a mixture of core and seasonal, and is going from strength to strength.

In SIBA's South East Independent Beer Awards 2016, Windsor & Eton won: *In class*: • 1. Gold for Treason in bottle • 2. Gold for Republika in bottle • 3. Silver for Conqueror 1075 in cask • 4.

Bronze for Kohinoor in bottle. **Overall**: • 1. Gold for Treason • 2. Silver for Republika. And that was out of 126 bottled beers!

UPRISING. *Treason* not only won Gold overall at the SIBA awards, but also Gold in the Indie Beer can awards 2016 for best ale in a can. On that basis Uprising were approached by Wetherspoon to offer *Treason* in cans in all their 900+ pubs for six months, starting in September. Amazing.

A DATE FOR YOUR DIARY: Windsor & Eton Beer Festival, at the brewery, on 3/4th September. The theme this year will be new independent breweries across the country that are less than two years old.



Rebellion Beer Co. News >

www.rebellionbeer.co.uk

September will see our new monthly *Empire*. It's a 4.2% pale golden ale with a subtle fruity finish. The addition of golden naked oats gives this beer it's velvety smooth quality. The hops, Huell Melon, are a relatively new German variety (a nod to Victoria's family roots.) As the name suggests they add a flavour reminiscent of honeydew melon as well as notes of strawberry and apricot.

Following *Empire* is *Victory* in October. *Victory* is a copper bitter with a crisp and citrusy hop aroma. We've used the bold, New Zealand hop Nelson Sauvin, which we blend with the English hop Jester. Both have a crisp citrusy character and work excellently together.

September also sees the end of our Blonde season and the return of *Red*, our warming autumnal 4.7% beer.

November's English 'Greats' see's Isaac Newton's *Gravity* at Rebellion. *Gravity* is an amber beer with a robust malty backbone. The addition of Aromatic malt adds extra body and fullness to the beer as well as adding notes of dried fruit. The use of Progress hops gives this beer a classic British hop character.

At the end of last year, we installed and started using our new heating system. We've been using it to boil our wort in

the brewhouse, and in the next month we will complete the pipework allowing it to heat our hot liquor required for the mashing process.

Previously the hot liquor was acquired as a by-product from the heat exchanging process during the brew. The temperature is then controlled by electric heaters, which will be replaced by the new more efficient system.

We're proud to be one of only a handful of breweries to use an oil system rather than the more traditional steam. The benefits of the new system are that it's easier to control and safer to use as it doesn't need to operate under the very high pressures required by the steam system. It's also more energy efficient and requires less ongoing maintenance, reducing running costs.



CAMRA Members' Discount

- Acre, Windsor 20% OFF Ales
- Thatched Cottage, Cox Green 10% OFF Ales
- Maiden's Head, Maidenhead 10% OFF Ales
- Wheatsheaf, Slough 10% OFF Ales

Plus, we understand that Chef + Brewer pubs are offering 10% OFF Ales, and that covers:

- Ethorpe Hotel, Gerrards Cross
- Feathers, Taplow
- Red Lion, Shreding Green, Iver
- Royal Oak, Farnham Common
- Shire Horse, Littlewick Green.

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

T+C's Apply

> BREWERY NEWS

West Berkshire Brewery >

www.wbbrew.com



We are pleased to announce that we have won the 2016 Imbibe Wheat Beer Challenge with new brew *Wheaty McWheatface*. Bagging a pair of tickets to visit Pilsner Urquell brewery in the Czech Republic and seasonal listing at a selection of M&B's leading pubs for *Wheaty McWheatface*.

Over 34 contestants from up and down the country had been whittled down to five by an expert judging panel in the first round. It was then up to the audience at Imbibe Live to pick the overall winner. While the audience sipped the beers, each brewer shared the ideas and the brand imagery behind the beer. Comprising members of the on-trade, beer experts and brewers alike, the audience made their decision Ready Steady Cook-style, with coloured cards.

'He nailed the wheat style,' said chair of judges Mark Dorber, the show's beer and cider ambassador, adding: 'The balance was exemplary. It was crisp, fresh and spoke of English material.'

Head brewer Will created *Wheaty McWheatface* on the pilot brewkit especially for the competition, using British ingredients throughout, from the 50:50 blend of wheat with Maris Otter, via the Kent First Gold hops, through to his own ale yeast. 'I'm very proud of this beer,' he said.

Wheaty McWheatface was named by our drinkers following the '#nameourbeer' competition on twitter. Although many suggested the name, first out of the blocks was James Moore

who won a case of the 4.2% wheat beer.

OktoberWest Bierfest - 24th September 2016
Tithe Barn, Yattendon RG18 0UE, Midday - 11.30pm.

Dust off the lederhosen because the can't-miss event of the summer is back and better than ever! OktoberWest 2016 promises to be a cracker complete with some of the best local bands and some of Bavaria's finest brews alongside our award-winning real ales and craft beers.

Tickets will be priced at just £12.50 for CAMRA members, buy online (www.wbbrew.com) or call 01635 202968.

SIBA South East Awards

Last week we picked up two new gold awards at the Society of Independent Brewers Association (SIBA) South East competition. The competition had more than 125 entries into the small pack category in which *Tamesis Extra Stout* and *Maggs' Magnificent Mild* both came out winning gold awards. The competition was judged by over 90 beer experts made up of fellow brewers, supplier associates, members of the press, local CAMRA members and beer enthusiasts.

Will Twomey, Head Brewer says, "We are very proud of our range of beers and this achievement is a testament to the teams' hard work and dedication".

As Gold Winners we will be automatically be entered into the National Independent Beer Awards 2017. This will take place at BeerX in March 2017.

For more info on WBB call 01635 202968 or email info@wbbrew.com



Binghams Brewery Update >

www.binghams.co.uk



Binghams were over the moon to learn that *Macchiato Stout* had won beer of the festival at Kent. This CAMRA beer festival has over 200 ales, so to be a winner is fantastic and we are very proud. Goes to show that stout is not just a drink for the winter!

Mr Bingham's bees have been working hard this year and *Berkshire Bee* was so popular that we had to brew a second batch. At 5%, this golden ale has the added bonus of the gentle sweetness of the honey.

The current Craft Hop in the series is *Southern Cross*, which is a New Zealand hop, with hints of lemon peel and pine. The next Craft Hop is a British hop called *Olicana*. Grapefruit, mango and passionfruit characters give this ale a citrus punch. Our special for July is *Ganymede*, following on the theme

of galactical beer names and being the largest moon of Jupiter. This ale is 5% and is very pale brewed with a refreshing blend of Dana and Aurora - both Slovenian hops.

Binghams *Vanilla Stout* is the first speciality beer to win **Supreme Champion Beer of Britain** at the Great British Beer Festival's Champion Beer of Britain Awards.



CAMRA LocAle 2016 Pub Listings >

- Acre - Windsor
- Barleycorn - Cippenham
- Barley Mow - Cox Green
- Bear - Maidenhead
- Bexley Arms - Windsor
- Bounty - Cookham
- Craufurd Arms - Maidenhead
- Crown - Maidenhead
- Dew Drop - Hurley
- Emperor - Farnham Royal
- Fox & Castle - Old Windsor
- George Inn - Eton
- George - Burnham
- George on the Green - Holyport
- Green Man - Denham
- Grenfell Arms, Maidenhead
- Hinds Head Hotel - Bray
- Horse & Groom - Windsor
- Jolly Farmer - Cookham Dean
- Jolly Gardener - Moneyrow Green
- Jolly Woodman - Littleworth Common
- Kings Arms - Cookham
- Maiden's Head - Maidenhead
- Moon & Spoon - Slough
- Norden Farm Cafe & Bar - Maidenhead
- Novello - Littlewick Green
- Oak & Saw - Taplow
- Pinkneys Arms - Pinkneys Green
- Prince Albert - Windsor
- Queen Charlotte - Windsor
- 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
- Three Tuns - Windsor
- Uncle Toms Cabin - Cookham Dean
- Union Inn - Old Windsor
- Vansittart Arms - Windsor
- Watermans Arms - Eton
- Wheatsheaf - Slough
- White Hart - Moneyrow Green
- White Horse - Hedgerley
- Windlesora - Windsor



> BREWERY NEWS

The Chiltern Brewery >

www.chilternbrewery.co.uk



We've only got four special seasonal or limited edition draught ales released in September and October this year! It's one of our most exciting times of the year in fact. First up is *Copper Beech Autumn Ale* 4.4% - red, spicy and slightly sweet. *Kop Hill Ale* 3.7%, pale amber, smooth and hoppy, tends to sell out faster than the cars can get up the hill at this great local sporting event. In October we will launch our award-winning *300's Old Ale* 4.0%, dark amber, malty and rich and also in October a brand new seasonal ale, *Red Rye Beer* 4.0%. This new beer is a lovely claret red colour with biscuity and citrusy tastes and gentle roast and hop aromas. An old favourite, *Foxtrot* 3.9%, with tastes of dark berries and chocolate, will be back in November. Autumn is also a great time for our permanent draught ales - nutty, toffee *Beechwood Bitter* 4.3% and our treacly Porter, *Chiltern Black* 3.9%.

Our brewery had a wonderful summer of awards too. We won a total of 6 Great Taste Award gold stars for 5 products - 2 stars for bottled *300's Dark Old Ale* 5.0% and gold stars for *Glad Tidings Winter Stout* 4.6% (available in October with well balanced aromas of orange and spice), *John Hampden's Golden Harvest Ale* 4.8%, *Lord-Lieutenant's Cream Porter* 6.0% and *Monument Gold Pale Ale* 3.8%. There were some lovely comments from the judges too. It's easy to order any of our great range of Bottled Beers online for delivery.

We were also lucky enough to win Food and Drink Producer of the Year for 2016 at the Buckinghamshire Business First Awards. Bottled *300's Dark Old Ale* 5.0% won Craft Beer of

the Year at the Buckinghamshire Food and Drink Awards 2016 and permanent draught ale *Chiltern Black* 3.9% won 'Best in Festival' at the Alton Beer Festival in Hampshire.

Finally, a reminder that tours of the brewery at Terrick near Wendover on Fridays and Saturdays are great fun and provide a great insight into the craft of the artisan brewer. The brewery shop there sells our full range of beers. If you happen to be in Aylesbury do pop in to our brewery tap, The King's Head in Market Square.

Follow Chiltern Brewery on Twitter @chiltern_brewer @kings_head Join us on Facebook www.facebook.com/TheFarmersBar or on Instagram [thekingshead1455](https://www.instagram.com/thekingshead1455)



Savour Beer >

www.savourbeer.com



Windsor Based Savour Beers are expanding and are on the lookout for a top Sales Manager to grow sales further.

They are also introducing a new gift pack which will be launched nationally in John Lewis at the start of August. This builds on their relationship with John Lewis as they currently have their beers listed in Waitrose stores and online at waitrose.com

Cask versions of two of their beers, Saison and Dubbel were both available for the first time at the recent Maidenhead Beer and Cider Festival.



> SPOTTED

Whilst out & about >



Rebellion Brewery Members night...just the job for lazy punters

Euro 2016? Queen's 90th? Rio? Brexit?
This year's big event...

 **Datchet Beer Festival 2016**

Datchet Village Hall, 3 Allen Way, Datchet SL3 9HR

Yes, The Datchet Beer Festival is back...
and this year will be our biggest event yet,
with **THREE** sessions to choose from!

Session 1:	Session 2:	Session 3:
7pm - 11pm Friday 28 Oct	12pm - 5pm Saturday 29 Oct	7pm - 11pm Saturday 29 Oct
THIRSTY FRIDAY Tickets £10	CONNOISSEUR'S AFTERNOON Tickets £5	BEER LOVER'S EVENING Tickets £10

Buy your tickets online at
www.datchetbeerfestival.co.uk
Each ticket admits one and includes first pint...
strictly in advance for over 21s only.

> BINGHAMS WINS NATIONAL AWARD

Article kindly shared from the Maidenhead Advertiser, written by Will Taylor >

Binghams Brewery, in Ruscombe Business Park, received the prestigious **Supreme Champion Beer of Britain** national award from the Campaign for Real Ale (CAMRA) for its *Vanilla Stout* at a ceremony in London on Tuesday, August 9th.

This is the first time a speciality beer has won CAMRA's **Supreme Champion Beer of Britain**.

The stout was created in 2011 but has been tweaked by the brewers, who have refined the taste since it was first created. *Vanilla Stout* is a 5% Dark Stout infused with vanilla and dark malts to create a smooth and dark beer

It beat five other drinks in the award's final, where it was chosen as the champion beer by judges.

Chris Bingham, who founded Binghams Brewery in 2010, said: "I was delighted, it is huge"; "We have gone from struggling to find wholesalers because we are too small to wholesalers coming to us."

Chris had previously worked as a computer programmer, but began brewing when he was 18. Using a homebrew kit, Chris ran his brewing hobby from inside his mum's garage. He studied Electronic and Computer Engineering at the University of Leeds and went on to become an IT project leader.

After 10 years in the job, he was made redundant, and decided to leave his profession to develop a brewery. Chris



began brewing on weekends, and used his friends to sample and give feedback on his beers.

He managed to secure a job at a brewery, where he learned how to run such a business, and after five years there he leased a unit and created Binghams.

Nik Antona, director at CAMRA, said: "It was an outstanding beer.

"It was head and shoulders above beers in an outstanding final.

"This year the judges were particularly pleased with the quality.

"The flavour that comes out is really outstanding. It's subtle, not overpowering."

He said Binghams Brewery could expect increased demand for the drink and may have to consider increasing its size to fit demand.

He said: "Wholesalers will be calling them up from all over the country.

BINGHAMS — BREWERY —

Vanilla Stout crowned Supreme Champion Beer of Britain 2016 at the Great British Beer Festival at Olympia!

The whole team at Binghams Brewery are delighted and would like to thank all CAMRA members who voted for us to allow us to take part in the initial regional category heats!

We pride ourselves on our friendly and honest service and offer free tasters (including Vanilla Stout) at our brewery shop in Ruscombe, Twyford.

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> CRAZY DAVE'S CIDER - THE STORY SO FAR...

New branch Cider Maker sells out quickly at our Festival >

When my wife said to me in August 2013, "Dave, get yourself a hobby", I knew she was right. Work was becoming 24 hours per day and pretty much 7 days per week looking after Transport for London's central road network.

With 9 apples trees and 2 pear trees at the bottom of our garden, I decided to buy myself a small fruit press and make some cider. It seemed the natural choice after making wine and beer since the age of 13 (a hobby that had been curtailed some 8 years earlier as my wife was not a fan of the wort boil during my homebrewing sessions!).

I made 80 litres in 2013 which I bottled in Champagne bottles sourced from The Waterside Inn in Bray, shared it with friends and family and the feedback was positive.

So in the summer of 2014, I sent my son off on his bike with 100 homemade leaflets asking for any unwanted windfalls. He posted these around where I live in Littlewick Green and Burchetts Green and I received a positive response.

Later in the year (October half term), I was on a family holiday in Herefordshire and decided to visit the Cider Museum in Hereford. On leaving the museum, and like all other museums, you have to exit via the 'shop', I spent some time looking at (and buying) the large selection of ciders that were on sale. I asked the shop assistant why there weren't any Berkshire ciders on sale to which he responded "well, no-one makes cider in Berkshire". I did correct him pointing out that although not prolific, we have Tutts Clump, Salt Hill, Ciderniks, Wyatts and in 2015, I too would be joining this list.

Whilst he was writing the details of the museum's buyer whom I should contact, I walked a Trustee of the museum and he suggested I have a word with her about

it. I would say that the lady was in her mid to late 70's and we started talking about orchards and cider. This lady turned out to be Ms Gillian Bulmer, a relative of the founding Bulmer brothers. With Bulmers now owned by Heineken International, I asked if there were still orchards owned by the family and what they now did with their cider apples. Ms Bulmer still owns 55 acres of cider apple orchards, certified organic, and supplies them via a contract picker to Westons. To cut a long story short, I asked if I could buy a tonne off her and in mid-November, I travelled to her orchards and collected as many as would fit into my camping trailer (just under a tonne).

I made 400 litres of cider in 2014: • *Berkshire*' - made from culinary apples (cookers and eaters) collected locally • *Naked* - made from culinary apples collected locally but fermented without prior sulphite addition, on naturally occurring wild yeasts • *Breinton* - made from the cider apple varieties (Harry Masters Jersey, Dabinett and Michelin) collected from Ms. Bulmer and named after the village in which she lives.

All 2014 cider was bottled in my kitchen and with 800 bottles worth of stock, I thought it would be a good idea to try and sell it at a Farmers' Market and possibly a pub or two.

So I set up 'Crazy Dave's Cider' following a remark by my wife as I went out collecting apples every evening after work - "You must be Crazy Dave".

Along with setting up my fledgling business, I registered with HMRC for duty exemption (available to cider producers making less than 7,000 lts per year, got myself some insurance and let RBWM (environmental health and trading standards) know what I was up to.

I realised that if I wanted to make more cider in 2015, then I'd need to find myself some larger premises. I decided to approach all farms within a 5-mile radius of my house to see if anyone had some barn space which I could rent the following year. Following a mixed response which varied from "get off my land" to "let's see what we might be able to do", I had a couple of leads which potentially could have led to something.

One farmer asked me, "Why don't you just rent an industrial unit and make your cider from apple juice concentrate all year round?". I responded by explaining that I wasn't in the market to make another 'industrial' cider and that I wanted to keep my cider making within Berkshire and retain a countryside or agricultural feel to it using 100% hand-pressed apple juice.

On repeating this to myself on the drive back home, I decided to pay Berkshire College of Agriculture (BCA) a visit (in Burchetts Green) and ended up



meeting with their senior managers in January 2015. I explained what I needed and they agreed to me renting a double-garage sized unit on their 440 acre estate. As a thank you I said I'd put their name on my label and look to getting their students involved somehow. Since this, I have lectured to their Year 1 Applied Science students about cider making and have also provided a demonstration and tasting to 45 members (Councillors, Farmers and Business people) of the Wycombe Local Forum.

Also over the winter of 2014-15, I realised that as well as bigger premises, which had now been secured thanks to BCA, I'd also need more apples. In order to collect more apples in the coming year, I first needed to find where the apple trees are – not an easy task in Winter! I decided to carry out research into the locations of old orchards within my area and did this through Berkshire Records Office in Reading. I used to go there on a Thursday evening as they were open until 9.30pm, and go through microfiche records and parish Tithe maps produced in the 19th century. I would record all references to 'orchard' or 'garden with orchard' for example and record where they grew back in the 19th century onto a modern Ordnance Survey map. I waited patiently until Spring and once the trees were in blossom, I'd drive to the recorded locations and see if I could spot any apple trees within the locality. Where apple trees still grew, I then waited until August and carried out a 'targeted' leaflet drop to properties in the area, once again asking for any unwanted windfalls.

This proved to be invaluable and as word of mouth spread the news that I was looking for apples, so the supply greatly increased. I collected 6.7 tonnes from private gardens and my own trees in the summer of 2015 which equates to approx. 60,000 apples collected personally by me.

I supplemented this with 1.5t of cider apples from an orchard in Somerset thanks to the help and assistance of Andrew Quinlan (MD of Orchard Pig cider) who I had a chance meeting with at Baker Street tube station a few months earlier.



The above produced 5,150 litres of apple juice resulting in approx. 4,750 litres of cider from my 2015 pressing and currently on sale in 2016.

I have 4 ciders currently on sale:

- *Berkshire (Dry & Medium)* – made from locally collected culinary apples
 - *Wessex (Dry & Medium)* – 50/50 blend of my Berkshire cider and the cider produced from the Somerset cider apples.
- All available in 330ml, 500ml and 20lt bag in boxes.

- I'm currently selling at the following:**
- The Bounty (on The Thames opposite Bourne end Marina)
 - The Rising Sun (Hurley)
 - The Flower Pot (Aston)
 - The Bell (Waltham St Lawrence)
 - Maidenhead Farmers' Market (2nd Sunday of the month)
 - Windsor Independent Market (Peascod St., 3rd Sunday of the month)
 - Witney Farmer's Market (4th Friday of the month)
 - London Farmers' Markets – details to follow on my website.

I have also received 5* Food Hygiene rating from RBWM EH Officer in April 2016.

For all the latest local cider news go to the SWM CAMRA website at www.swm.camra.org.uk

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Autumn is upon us once again and for real cider makers across the land the whole process begins again.

Every year Salt Hill Cider relies on donations of spare apples in our area to turn into the cider for the following spring to supply to local pubs and events.

The essential principle that Salt Hill Cider has at its core is that the apples used should be locally sourced varieties of eating and cooking apples blended together and fermented entirely naturally with no additives.

The resulting cider is therefore of a distinct local flavour and is quite typical of Eastern Counties ciders which tend to be clean, crisp tasting and lacking the tannins which give Western scrumpy type cider it's different and distinctive character.

Each year the mix of varieties of apples used is slightly different so that each barrel is unique and the taste is different every year.

Somerset and Herefordshire are still the heartlands of English cider and they produce the bulk of the great ciders available but the Eastern counties such as Kent are enjoying a dramatic rise in popularity of their ciders with many cider drinkers who prefer this style.

Kent is one of the major apple growing regions in England with the Bramley the most abundant crop and quite a few Cox orchards as well, most of which are used for food products with some being used to make cider.

In past years the Kent cider market was dominated by Biddenden's cider who prospered without much competition for many years.

Luckily this has changed in recent years and there are now quite a few smaller artisan cider makers producing real Kentish cider and this is spreading around the pubs of the county as demand for this style of crisp cider grows.

The autumn of 2015 saw a bumper crop of apples in our area and an abundance of excellent quality fruit of dozens of varieties meant that Salt Hill Cider was able to produce plenty of cider which turned out very well.

We were particularly proud to win the CAMRA South Of England region cider award at this year's competition at Reading Beer Festival over the Mayday bank holiday and our thanks go to all the people who gave us fruit to make this possible.

Along with my trusty volunteers I will be spending the Autumn months gathering apples and pressing out the juice to make the cider for spring 2017 which won't be ready to drink until around Easter time.

The greatest problem for artisan cider makers is that all the work has to be done during these months and if you run out you can't make any more until the following autumn.

This is not a problem that needs to concern the larger commercial producers who are able to gather huge quantities of apples and turn them into concentrate which can be used throughout the rest of the year by mixing the concentrate with sugar and water and fermenting the resultant mixture into "cider"!

This makes good sense from a big business perspective and would be an acceptable part of the cider industry if this practice was declared to the unsuspecting consumer.



Unfortunately there is no law that requires producers to list their ingredients so apple & water products are able to be sold alongside 100% fresh juice craft ciders at the same price to any drinkers unaware of the difference.

Hopefully the discerning drinker would be able to tell the difference between a real cider and a pretender but alas they are rarely given the chance to try good quality ciders as most pubs only stock the pasteurised, filtered keg products made from concentrate, which are more widely available to pubs and have a shelf life of up to one year!

There are some pubs and festivals that do make the effort to source top quality ciders and perries but it is still usually CAMRA beer festivals that offer the best chance of sampling a range of craft products.

The only way the landscape will change for cider drinking in pubs is if customers ask their local pubs for real cider in the same way real ale has become widely available because of demand from the market.

If you go to the supermarket to buy apple juice they will have juice from concentrate and also pressed juice which costs twice the price; no such distinction is made when it comes to cider and the customers and the artisan producers lose out in this unfair marketplace.

The summertime is the peak for cider drinking and as winter draws closer stocks of the real ciders will gradually be exhausted and all too often the gap in the market will be filled by the lesser quality fruit based products.

Salt Hill Cider still has enough cider to supply through to around the end of the year and will hopefully be appearing at a number of local pubs and festivals including the splendid Ascot Beer Festival on the last weekend in September and then at the Woking Beer Festival which is on the 11th & 12th.

We are always looking for new donors so if you have any apple trees and more fruit than you can handle please contact **Greg Davies** on **01753 823918** or email **godavies@hotmail.co.uk**, we would be most grateful for the chance to spare them from going to waste!

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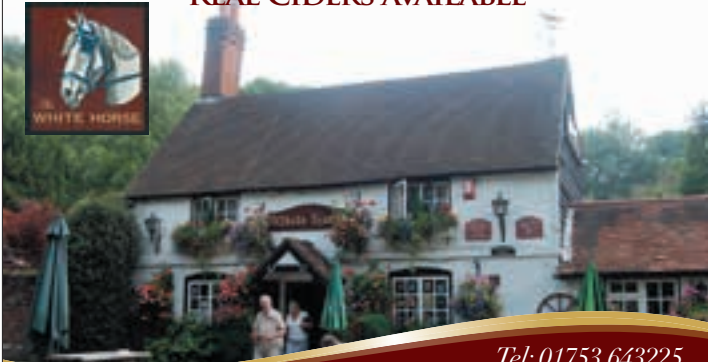
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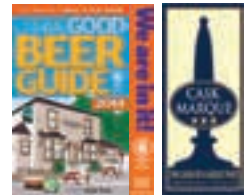
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Kamikaze

> REAL ALE IN JAPAN

Intrepid traveller and Beer Festival Organiser Alan Molloy takes his wife Michele to the land of the rising sun! >

Ok, so this wasn't the reason we decided to visit Japan. We wanted to explore a country physically similar in size to ours but culturally totally different and to understand the psyche of its people. While planning the trip, I came across a CAMRA book called "Craft Beer in Japan", which describes how the revolution in brewing beer has spread to Japan. Brewing is still dominated by Asahi, Kirin and Sapporo who all create mass produced tasteless sweet lagers. I know because I tried Asahi 'Dry' but all I could taste was the sweetness of sugar. Asahi Super Dry is supposed to be dry but I could not bring myself to taste it, suspecting it would just taste a bit less sweet. However, there are a small growing number of craft breweries that have adopted German beer styles, brewed properly, while others have looked to American craft brewers for inspiration.

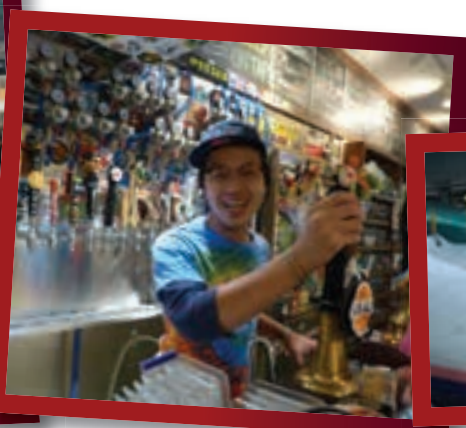
Our first port of call in Japan was Tokyo. We knew there was a bar close to our hotel called Popeye that purported to have 70 taps! When we arrived, not only was this true, but there were also two cask conditioned ales on hand pump, a porter and an IPA. It was a close run thing on which was better, the porter with its roasted malts and tones of coffee or the proper West Coast American IPA with cascade hops. In addition we tried a number of craft beers – they were all good. The only shock we were not prepared for was the price - approx. £7/8 per pint. Of course these bars sell in smaller units than a pint, typically a half pint or third of a litre. We enjoyed our short stay in

Tokyo, but not the crowds, so we moved on to Kanazawa, a much smaller city on the west coast, by Shinkansen (bullet train) for our first Japanese castle and garden. This amazing train journey was nearly all in tunnels under the Japan Alps. No breweries in Kanazawa, but our next stop at Takayama has a brewery founded in 1996 called Hida-Takayama Brewing. The book said there were no outlets in Takayama except for posh restaurants. However, we did find their beer in bottles at a local sake store (rice wine), which sold craft beer. We bought the Dark Ale and the Stout, which had won some award, but it was all in Japanese. The Dark Ale at 5% was similar to an "English Old Ale", nutty with slightly roasted malt flavours with a bitter finish. The Stout at 7% had chocolate and coffee flavours with a dry finish and was excellent. We also discovered plum sake which tasted similar to plum brandy at 12% ABV, which made a lovely night cap! Then on to Matsumoto, by bus through the mountains, which should have been a brilliant journey except when we were not in a tunnel we were in a cloud! Matsumoto is famous for its castle, which is an amazing eight story timber structure surrounded by a moat and 3,000m plus snow clad mountains. While in Matsumoto we found cans of Yoho Brewery Porter in a liquor store just round the corner from our hotel, a very acceptable night cap.

On the way to Kyoto, by trains that were all on time, we had a day walking the Nakasendo trail through delightful countryside ablaze with Autumn colours. In Kyoto the CAMRA book recommended two bars that were reasonably close to our Ryokan. A traditional Japanese hotel similar in concept to an English Inn except it has tatami mats on the floor where you sit and sleep. The first bar we visited was Tadg's, run by



Tadg's Bar



Watering Hole, note the HP's



Bullet Trains at Tokyo station



Prayer card at temple



Popeye

an Irish man & his Japanese wife. The eight taps were all Japanese, with two devoted to the Kyoto Brewing Company which had started brewing only six months ago. Run by an American, Canadian and a Welsh man they certainly produced two cracking beers. A Belgium Blonde Ale at 5.5% which was beautifully faithful to the style - a winner. The second was a Red Ale at 5.9% which was fruity and hoppy in balanced proportions with a slightly dry finish. Of the remaining six beers we discounted two as they contained fruit, and one was pineapple! This left four to taste, which I have listed below.

- Experimental Hop Ale by Baird Brewing at 6% - very fruity, possibly guava flavor.
- Weizen by Hitachino Nest Brewery at 5.5% - wonderful spicy overtones.
- Stout by Minor Brewery at 5.5% - slightly disappointing as it was "light weight".
- Suzuya Bay Imperial IPA by Baird Brewing at 8.5% - a stunning easy drinking IPA better than Thornbridge Jaipur

The following evening after being templed and shrined out, there are 2,000 in Kyoto, we found the second recommended bar called Bungalow, serving ten craft Japanese beers. I ordered the Kyoto Brewing Company's American Pale Ale as we were so impressed with their beers last night. It was well balanced with a citrusy, hoppy taste at 5.4%. Michele ordered the porter from Shigakogen brewery at 5.5%, full of roasted malt flavours, smooth and easy drinking. By this time we had got chatting to an American, also on holiday, and decided to go for something to eat before imbibing more alcohol. We found an excellent restaurant, via Trip Advisor, serving "yakitori" cuisine - grilled meat on a skewer. After eating our fill we returned to the bar for a night cap and tried four more beers!

- Kinoni Pale Ale by Onidensetsu Brewery at 5% containing one of my favourite hops Nelson Sauvin.
- White Ale by Rokko Brewery at 5%, an excellent Belgium style wheat ale, beautifully spiced.
- Kiwi IPA by Aqula Brewery at 6% - excellently balanced.
- Coffee Stout by Ushitora Brewery at 6% which was every bit as good as Dark Star Espresso Stout - loaded with coffee flavour.

Our next stop was Hiroshima, again by Shinkansen, to visit the Peace Park and the Atom Bomb Museum. After such a depressing topic we decided to uplift our spirits by visiting the Raku Bar. We arrived to discover that all 15 taps were subject to a brewery takeover by Daisen G Beer with the Master Brewer present. To mention a few styles he had a pilsner, 2 weizen, 3 bocks, but Michele chose the Grand Saison at 5.5% which had floral and spicy notes. I decided on the Americanized Pale Ale at 5.5% which was OK but not very hoppy. However, I followed that by the Imperial Stout at 9% a beautifully balanced sipping beer. This was a beer you could not follow so we decided to go back to the hotel as we had to get up early in the morning to catch the jet foil catamaran to Matsuyama, which is on Shikoku Island off the mainland. Purely by chance there was a brewpub next to our hotel, Dogo Brewery, and after a day of sight-seeing we dropped in for a beer. They only produce four beers in the German styles, Pilsner, Weizen, Alt and Schwarzbier. We tried the Alt and Schwarzbier were not impressed, especially at nearly £6.50 a pint.

Next morning we were waiting at the train station when Michele spotted one of these new coffee and pastry cafes which are springing up all over Japan - called "Willie Winkie"! While we were having a chuckle over the name I spotted a mini-market selling beer. They had two Umenishiki Brewery beers, which is brewed on Shikoku, and we choose the Weizen at 5%, for the train journey. An excellent choice as it had bananas and citrus flavours with just enough tartness to balance it.

We have now been on Shikoku for 7 nights and apart from the first night we have not discovered any craft beer, even in bottles or cans. However we have explored Sake both normal and fruit flavoured.

Tomorrow we travel to Osaka where there are many craft bars. We decided to go to Kamikaze, not far from the hotel, which had 21 taps and two cask conditioned ales on hand pump, a Pale Ale from Yoho Brewing and an IPA from Minoh Brewery. I choose the IPA (6%) as it is the local brewery in Osaka. Michele chose the Weizen (5%) from Daisen G, the brewer we had met a few days earlier. I followed this with a Black IPA (6%) from Isekadoya Beer, which was almost as good as Windsor and Eton Brewery's Conqueror. I then finished off with the Stout (6%) from Daisen G, as good as their Imperial Stout I tasted before but an easier drink. At just over £8 a pint we decided to return to the hotel.

The following day we were travelling south by train to the Kii peninsula to do several days of walking on the UNESCO World Heritage Kumano Kodo Pilgrimage Trail. On arriving at our destination we popped into a supermarket to get snacks to eat while on the trail and I spotted some cans of craft beer from Helios Brewery in Okinawa, which is the most southerly part of the Japanese archipelago. I bought a Weizen, Porter and Christmas seasonal Red Ale, which we consumed that evening at our self-catering accommodation. The Porter and Weizen were the best two, but watery in comparison to the same styles we had last night at Kamikaze. The red ale was neither red nor containing any real flavour - disappointing.

After a soggy few days walking on the trail we were booked into a luxury traditional Japanese tourist hotel to recover. It had a good shop which sold sake among other gifts and they spoke some English. One of the problems of buying sake in shops is the labels are ALL in Japanese and the shop keepers do not speak English so it is pot luck what you choose. Anyway I bought plum sake, which was not as sweet as the ones we had previously. I also tried dry sake which was recommended by the hotel, but I have to say it really did not have much flavour. I suppose because it is made from rice like Budweiser and that probably explains why most Japanese like the bland lagers produced by the big brewers.

Well our trip has almost come to an end and so back to Tokyo, but before we left we went to one more craft bar called the Watering Hole. They had 21 taps mostly from Japanese breweries and two Japanese cask conditioned ales on hand pump. I went for cask conditioned Minoh Pale Ale as the IPA had been good and I wasn't disappointed. Michele went for the Kure Weizen which was true to style and excellent. I followed this with the Imperial IPA at 9%, again from Minoh, on hand pump, and Michele had the Relax Time Coffee Stout at 6% by Ushi-Tora Brewing. It had a good coffee flavor that was not over done, but was lacking in body. All these beers were approx. £8/Imperial pint - ouch. Craft beer is still a novelty and a niche market in Japan, hence the silly prices.

Still it was a brilliant holiday that we would recommend to all our readers.



Daisen Beer

> A LIFE BEHIND BARS!

Ray Williams, now retired after 26 years as Steward at The Conservative Club (and active CAMRA member) pens a series of light hearted experiences of life. Reproduced by kind permission of Ray and the club. **Chapter One - 'Don's Poys' >**

We lived in Solihull in the seventies, and the purchase of our first house coincided rather neatly with the steep rise in interest rates, and, consequently, our mortgage repayments. In order to retain some semblance of a social life, I decided to undertake a little bar work in our local pub, thus meeting a few local people and also earning a little extra spending money. Two birds with one stone.

Now the landlord of 'The Saxon' was a fine example of the type of individual who ran pubs in those days. He didn't particularly like people, revelled in his total lack of intellect, thought 'real ale' was for the village idiot, but did dress very well. In his opinion, a good suit forgave any of a landlord's indiscretions.

His name was Don, and one of his most special pastimes was the issuing of what he termed 'a ticket'. Sadly, being in possession of 'a ticket' had the effect of a banning order for as long as a higher order (Don) decreed. "That's it, you've got your ticket!" was heard so frequently that our busy, friendly, local began to slowly empty. However, rather than cowering the Saxon drinkers into a silent, sullen mass, the 'ticket' issue became a cause celebre, with different factions pushing hard to see how close to the edge they could come without actually being sent off. Unfortunately, there were those who considered that their behaviour was, in their opinion, tolerable, but in Don's, quite the opposite. Consequently, the dreaded 'ticket' would be flourished.

And so it came to pass that, one Saturday lunchtime, I was earning my crust behind the bar. It was Don's proud boast that the kitchen on a Saturday was in his domain, thus allowing him to practise his dubious culinary skills and giving his long-suffering wife some time off. One of his rules on a Saturday was that customers must stick to the menu. Failure to do so raised the 'ticket' issue. As he put it, so succinctly; "Don't let them bugger us about". Greater love hath no man! I have to say, we did do a very nice line in individual pies, or poys as they were known locally. However, the menu was quite unequivocal, if you had a Steak and Kidney poy, it came with baked beans, if you had Chicken and Mushroom poy, peas, garden of course. And there was to be no "buggering about!"

Two good friends of mine, both lecturers at Aston University, approached the bar on this occasion, armed with a menu apiece. Knowing their propensity for jolly japes, I greeted them a little apprehensively, but my forebodings were out of place as they ordered, as per menu, Steak & Kidney, peas, chips and Chicken & Mushroom, beans, chips. I was greeted in the kitchen by our illustrious chef, who had been watching proceedings through the window in the kitchen door "They causing trouble?"

"No, they've ordered straight off the menu"

"Makes a change. Keep an eye on 'em!"

Returning to my bar duties with a light heart, I noticed



Don emerge from the kitchen clutching two steaming dishes ten minutes later, which were deposited in front of my hungry customers. If only he had returned to his lair in the kitchen straight away! But no, he waited, and watched as, to the rest of the bar's delight, Neil and Tom picked up their poys and placed them on each other's plate.

"Bastards", cried Don "Eat your meal and clear off. You've got your tickets!"

And he meant it. Poys with peas or beans were permanently off the menu for them.

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Date

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