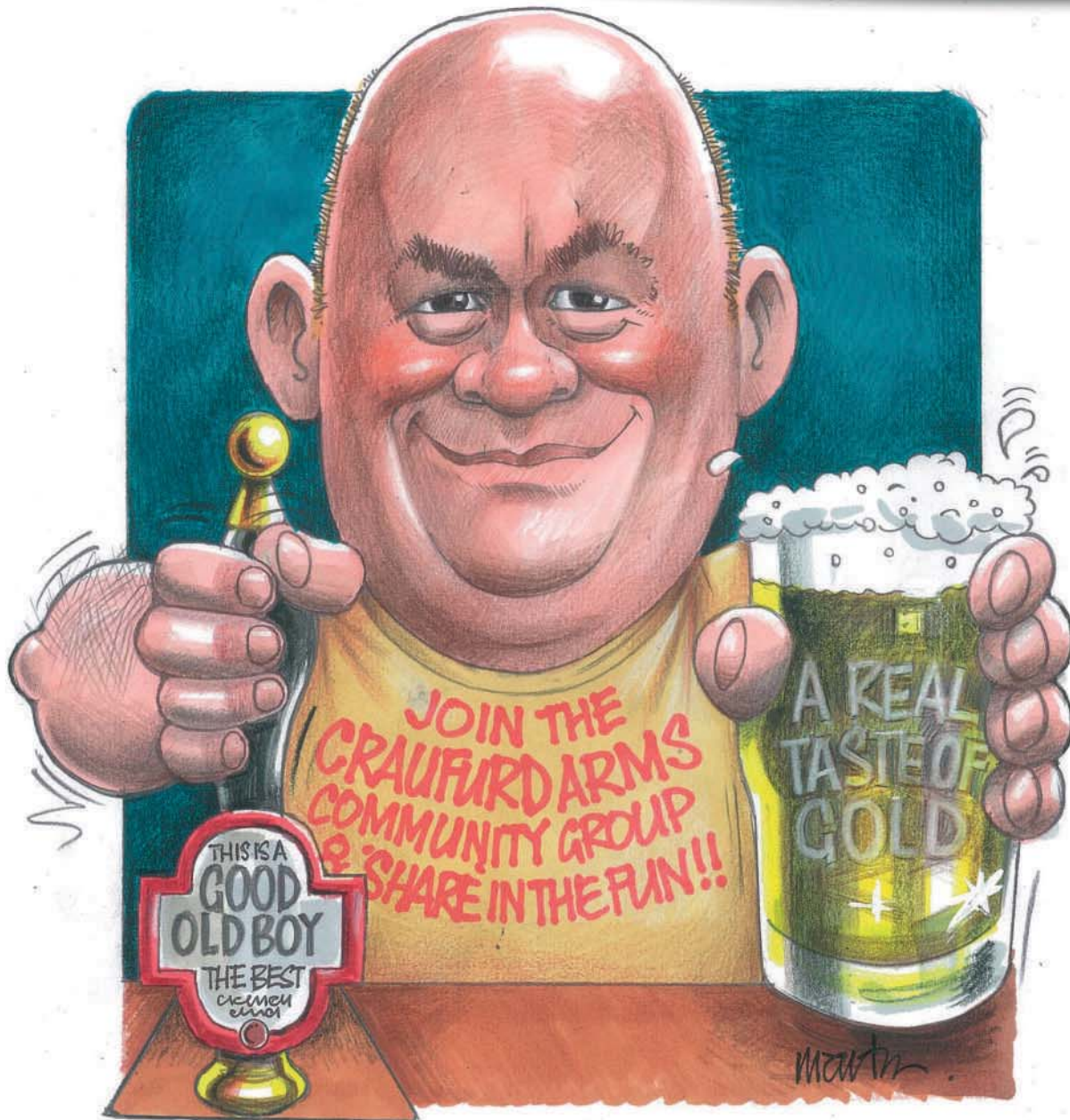


CAMR/Angle

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

Issue 45 - Winter 2016 | www.swm.camra.org.uk

FREE - Please take one



INSIDE THIS EDITION

CRAUFURD ARMS UP FOR GRABS

Well organised Community Group looking to buy the pub

CRESCENT BREWERY UP & RUNNING

Brewing returns to Maidenhead after more than 50 years

THE BEAR



JD WETHERSPOON AUTUMN REAL ALE FESTIVAL 11th - 22nd October 2017

30 DIFFERENT HOP VARIETIES FEATURED –
SHOWCASING BRITISH HOPS

Up to 30 award winning ales from the UK and around the world

Always featuring a wide range of local brews

FAMOUS FOR CRAFT

We are now stocking an excellent range of craft beers

Come on down and give them a go!

QUALITY ALES AT WETHERSPOON

Featuring great ales from Local Micro Breweries including:



BINGHAMS
— BREWERY —



Opening Times:

Monday - Thursday: 0800 - Midnight

Friday - Saturday: 0800 - 0100

Sunday: 0800 - Midnight

wetherspoon

THE BEAR

8-10 High Street

Maidenhead

Berkshire

SL6 1QJ

01628 763030



FROM THE EDITOR

A warm welcome to the Winter issue of the Slough, Windsor & Maidenhead CAMRA branch magazine, ANGLE!

Our front cover mimics branch campaigner Mark Newcombe who is leading the charge to purchase The Craufurd Arms in Maidenhead. We go into the background of the purchase in this issue and during the lifetime of this mag we will learn of the Community Group's success (or otherwise) in taking on ownership. The Financial Conduct Authority (FCA) has awarded The Craufurd Arms Society Ltd the status of being a Community Benefit Society, meaning they have the go-ahead to raise funds through a share issue. CAMRA is doing whatever it can to support this move so please contact either myself or Mark if you would like to get amongst it...for a couple of hundred quid you could own a share and stop the Wellington Pub Company selling it to a developer!

CAMRA members are being asked to take part in a third and final survey to help shape it's future. More than 8,000 members completed the second survey, giving a 'statistically robust, valid and representative view of the membership as a whole'. Members indicate that real ale remains a 'core issue', that cider and perry continues to have strong support, but, importantly that members are in favour of some recognition of 'other high quality beers'. Pub campaigning is expected to remain at the heart of the Campaign, along with support for clubs.

The next Members Weekend is the 7th - 9th April 2017 at the Bournemouth International Centre, at which a proper debate will take place on CAMRA's Revitalisation Project, after which there will be time further refine the responses from members. If you're going book a room as soon as you can - there's a football match between Bournemouth and Chelsea at that weekend.

On a less promising note, The Red Lion, the last pub in Oakley Green, just outside Windsor, looks to have stalled after a local community group showed interest in purchasing the pub from Punch Taverns. CAMRA held one of its monthly meeting at the pub in support of the proposed buy-out only to find that personnel changes in the group as well as ill-health looked as if could take its toll...after all the Right to Buy under Asset of Community Value rules is only valid for 6 months.

Remaining on the pubs front I came in for a bit of stick over reporting the closure of The White Horse at the top of Maidenhead High Street, I'm delighted that it has re-opened but not particularly convincingly, as the sign still stands 'Could You Run This Pub'....I guess we watch this space. Similarly, The George, in Burnham High Street, once an epicentre for real ale, has closed for the umpteenth time. Being a listed building frustrates local developers and we understand that the lease is up for sale for £20,000. Would make someone a nice Christmas present!

How do you feel about canned beer, simply, the can is the best package for portable beer, and is effectively a nano-cask dispensed by gravity. Forget everything you know about metallic, tinny fizz - those days are long gone for serious drinkers, the most important thing is good beer. I shouldn't really admit this but I'm quite keen on a number of craft beers in tins. BrewDog Punk IPA is sublime, its just that I'm not happy to pay £4.50 for a 33ml can, hopefully another area CAMRA can review.

So finally, after a glorious Autumn where we witnessed spectacular changes in colours due to the mild climate we keep our fingers crossed that the Winter will not be too harsh. With the festive season now underway, remember that January is traditionally the toughest month for pubs, with credit card bills looming on the horizon. Enjoy those Winter Warmer ales and roaring log fires, and, on behalf of our branch, I wish you a healthy and happy New Year.

Cheers

Allan Willoughby
Editor

ACCREDITATION

Local Cartoonist Martin Newman created our front cover. Martin is well known across our branch area, he designed this year's beer festival glass logo. On page 27 we give Martin a plug and illustrate a tiny selection of some of his work. Thank you Marty!

CAMRANGLE

Editor

Allan Willoughby - editor@swm.camra.org.uk

Contributors for this Edition

Allan Willoughby, Martin Newman, Terry Pattinson, Helen Nunn, Kevin Phillips, Michele Needleman, Nick Wooldridge, Greg Davies, Ray Williams.

Advertising

Quarter Page - £85.00, Half Page - £145.00, Full Page - £260.00, Inside Front/Back - £280.00 & Back Cover - £300.00

Contact Neil Richards MBE at Matelot Marketing
01536 358670 / 07710 281381
N.Richards@btinternet.com

Printed by Portland Printers, Bartley Drive, Kettering,
Northants, NN16 8UN. 01536 511555

©CAMRA 2016

Articles represent the views of the contributors and not necessarily those of CAMRA Ltd. Other media are free to reproduce articles, provided that they acknowledge the source.

CRAUFURD ARMS COMMUNITY GROUP (CACG) LAUNCHES WITH A BANG!

See the reaction from 2 locals rolling up their sleeves to save the pub

TERRY PATTINSON, one of CAMRA'S early pioneers, is helping the campaign to save one of the community's oldest pubs>

He lives near the Craufurd Arms, in Gringer Hill, Maidenhead, a small but popular traditional tavern selling a selection of real ales. It is under the threat of closure because its owners, The Wellington Pub Company pls, are considering selling it to developers.

Terry, 74, one of CAMRA'S first national executive members in 1971, says Maidenhead is in danger of losing many of its public houses. He has joined the Craufurd Arms Community Group (CACG), led by Mark Newcombe, a group of locals and pub regulars hoping to turn the tavern into one of Britain's 'community pubs' - owned and run by its customers.



Pattinson said: "It is a popular, traditional local, with a choice of good beers, and could be a community hub for many charities and local organisations". Terry saw his nearest pub, The Golden Harp, close down just weeks before he moved to Maidenhead three years ago. It is now a Tesco store and he avoids it 'on principle.'

The freehold of the Craufurd Arms is available at £325,000 plus VAT. It needs a lot of 'TLC' (tender loving care) to spruce it up. Terry says there is a huge volunteer army of customers and CAMRA members wanting it to remain part of the town's history. He points out that more than 100 members helped out at the annual CAMRA beer and cider festival and served 15,000 pints.

Terry added: "Pub companies are deliberately running pubs down so they can sell to developers make nice profits. "This pub already supports two crib teams, two darts teams and a football team and could be a regular meeting place for charities and community groups."

Campaigners say there will be a wide range of tasks to be carried out for the initial setting up of the project - including managing the enterprise and being involved in the day to day practical operation. This kind of venture has been championed in other parts of the country, with 70 co-operative pubs set up with the support of the charity Plunkett Foundation.



Terry Pattinson is a former award-winning Fleet Street journalist; was Reporter of the Year in the 1990 annual press award; was news editor of the Slough Express and is current president of the Slough Rotary Club.

HELEN NUNN begins....I'll start with an admission. Before getting involved with the Craufurd Arms Community Group I'd never set foot in the pub. That's despite living less than a 5 minute walk away.

In my defence, my husband and I moved to the area in March when I was eight months pregnant, so for me the last few months haven't exactly involved many pub trips! But when we received a survey through the door telling us the Craufurd Arms was at risk of closure and asking for our opinions about the future of the pub, it gave me and my husband the wakeup call we needed and we decided to get involved.

Before moving to Maidenhead we'd spent the last ten years living in Dedworth, Windsor, so had witnessed pub after pub close down and knew that a friendly local was firmly on our wish list for our next home. I couldn't go so far as to say we bought our house because of its proximity to the Craufurd Arms but it certainly helped us make our decision.

For me this is at the heart of why we need to fight so passionately to save our local pubs. I want to scream and shout to local councils that community pubs make areas more desirable and help people to build vital social connections in their local area.

With the rumoured closure of the Farmers Boy, The Craufurd Arms could soon to be the last remaining pub in north Maidenhead. Now I've visited it (!), I can confidently say it's an overwhelmingly friendly, warm, welcoming pub with good, reasonably priced beers.

They even welcomed my six-month old son with lots of coos and smiles. It's already a thriving social hub, with active sports teams and dedicated locals but still has huge potential to be more, and to serve the community to a greater extent.

The good news is that the pub has been registered as an Asset of Community Value and has just been awarded a grant of £2,500 by the Plunkett Foundation to help with the campaign.

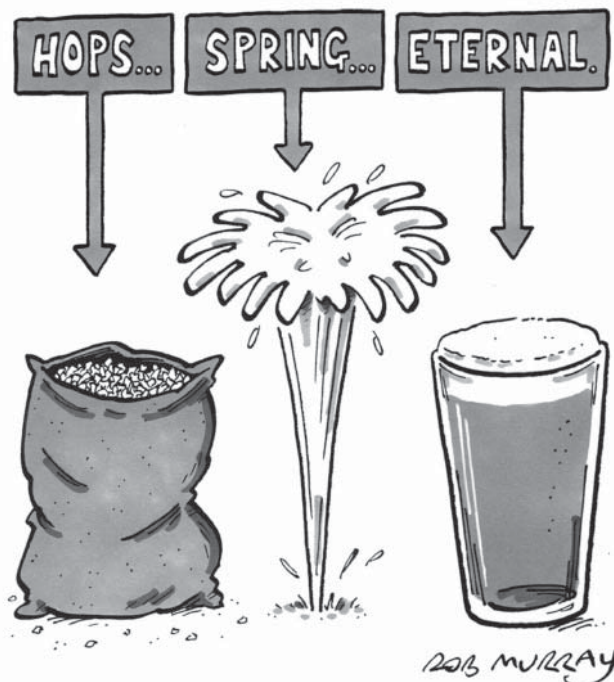
The residents' survey, which was issued in September, had a fantastic response and showed strong local support for the pub to remain. Respondents gave great feedback, clearly signposting the need for the pub to offer simple, good quality food, a better wine selection, as well as more family-friendly facilities. All things I know the team at the Craufurd Arms are keen to develop but are currently not able to do so under the current ownership of the Wellington Pub Co.

Should the Craufurd Arms Community Group be successful in buying the freehold, the vision for the pub is for it to become a thriving, viable and sustainable venue with strong links to the local community. There's also a genuine opportunity to establish the Craufurd Arms as the local Real Ale and Craft Beer haven, while also broadening the range of wines for all tastes and budgets.

The plan to help realise this vision includes; refurbishment of the interior, improvements to the outside space to be more family-friendly and the offer of locally sourced bar food at competitive prices. There will also be a focus on making the pub a daytime destination by building strong links with community groups and charities.

So now the real hard work begins. It's estimated that a sum of £500,000 will be needed to purchase the freehold and refurbish the pub. This will be raised through a combination of a share issue, loans, grants, fundraising and donations. It's a huge amount to raise and will require the whole community to pull together in order to do it.

The Craufurd Arms is an important community asset and if, like me, you feel strongly that it should be kept this way, you can find out more about how you can get involved via the Save the Craufurd Arms Facebook group, or by attending the weekly planning meetings held at the pub every Tuesday at 7.30pm. We're actively looking for people to help with various activities required to bring the pub into community ownership and would of course gladly welcome donations from anyone. For more information on the share offer or on how to make a donation please contact markb.newcombe@btinternet.com. The 'Save the Craufurd Arms' website can be found at www.cacgmaidenhead.com or you can follow the campaign on Twitter [@SaveTheCraufurd](https://twitter.com/SaveTheCraufurd)



**When a Yorkshireman
finds a source of
pure spring water,
he doesn't bottle it.
He builds a brewery on it.**

In 1863 Timothy Taylor was given the opportunity to buy land over a natural aquifer spring. He did what any good Yorkshireman would, and immediately started work building a brewery. Ever since, The Knowle Spring has been the source of the unique spring water we use to brew our beers. Filtered through layers of black rock and limestone, it is said to taste like melted snow. It's a very pure and consistent water, one of the reasons we are able to brew beer of such reliable quality and taste. After that first sip you might agree.

All for that taste of Taylor's





WINDSOR & ETON ALE TRAIL

3 GREAT PUBS 5-10 MINS APART ON FOOT,
BETWEEN THEM UP TO 30 DRAUGHT REAL ALES,
CRAFT BEERS & CIDERS - AND GREAT FOOD!



THE SIGN OF A GREAT PINT
INDEPENDENTLY INSPECTED

In historic Eton

**THE
WATERMAN'S
ARMS**

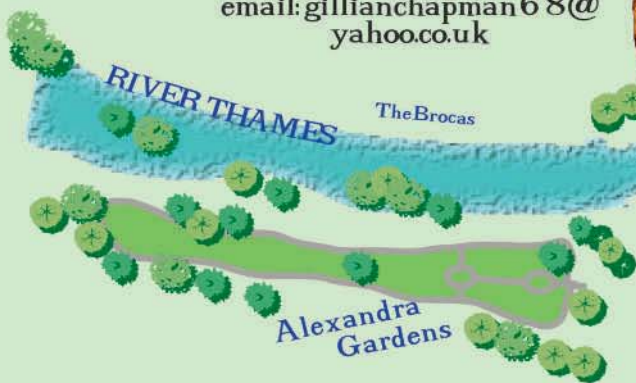
AD 1682
Brocas St, Eton
SL4 6BW

Tel: 01753-861001
www.watermans-eton.com
email: gillianchapman68@yahoo.co.uk



Eton College

Eton



RIVER THAMES

The Brocas

Alexandra Gardens

Eton High Street

Eton Bridge

Brocas St

Thames St

Windsor Castle



Castle Hill



Windsor

In the historic heart of Windsor

**THE
QUEEN
VICTORIA**

AD 1834
72 Peascod St,
Windsor SL4 1DE

Tel: 01753-424870

www.thequeenvictoriapubwindsor.com
email: thequeenvictoriapubwindsor@yahoo.com



Victoria Street

Right outside Windsor Castle gate

**THE HORSE
& GROOM**

AD 1719
4 Castle Hill, Windsor
SL4 1PD

Tel: 01753-868488

www.horseandgroomwindsor.com
email: horseandgroomwindsor@yahoo.com

NEWLY OPENED - THE QUEEN VICTORIA

(formerly the Criterion, 72 Peascod St, Windsor SL4 1DE)

FULLY REFURBISHED - 6 REAL ALES PLUS CRAFT A MUST VISIT IN WINDSOR

BREWING RETURNS TO MAIDENHEAD

Kevin Phillips meets with Peter Clark, founder of Crescent Brewing

It is always a nervous moment for the founder of a microbrewery when the very first beer from your brewery is put on sale. It is all very well liking the beer yourself but what will the customers think of it? Will it sell? Does it taste right?



All these thoughts were in the mind of Peter Clark when Maidenhead Gold, the first commercially brewed cask of beer from Crescent Brewing went on sale in July at the Maidenhead Beer and Cider Festival. Any doubts were soon dispelled however by the large number of people heading towards the bar where it was sold. Murmurs of approval were heard and word soon spread. Thankfully it was a great success and in fact became the first beer of the festival to sell out.

I fondly remember my first taste of Maidenhead Gold at the Festival. It is a very drinkable well-hopped ale with well-balanced citrus fruit flavours. All those who drunk it rated it pretty highly and it had the distinction of being awarded runner up beer of the Festival. When I met with Peter at his garage brewery he told me he brewed beers that he liked to drink himself. Maidenhead Gold is brewed with American hops and British malt based on one of his original home brewing recipes.

As with many brewery start-ups, Peter's background is as an accomplished home brewer. After brewing and drinking his own beers for about 15 years, he decided to take the plunge so others could share his passion for good beer. He still works full-time as a software developer based in Windsor and does not plan to give this up in the near future.

I was interested to hear how easy or difficult it is to make the transition from home to commercial brewing and Peter said that it was actually easier than many people think. The important part is getting registration from HMRC which now can be accomplished by completing a form that can be downloaded on-line. This did not

prove difficult and a few weeks after completion, his brewing license arrived. Previously, there had to be an inspection visit before licensing, but it appears that this stage has been waived. This is possibly because of the large volume of start-up breweries and the limit to HMRC resources. There is also the necessity of completing a beer duty return every month which is not particularly burdensome. A big benefit for small brewers is that they are entitled to duty relief provided they stay small which Crescent has every intention of doing.

So far so good for starting a brewery but what about finding the customers? The Maidenhead Beer and Cider Festival was the starting point and Peter told me that Festivals are a great way to get a new brewery off the ground. Since then, Crescent Gold has made an appearance at the Ascot Beer Festival where it was also very favourably received. Next appearance will be the Cotswold Beer Festival and I am sure many more after that. I was interested to hear how Peter intended to get his beers into his pubs given that Crescent is not a full-time job and he has no sales department. In the early stages, he believes networking and personal contacts should provide the answer plus the publicity provided by Beer Festivals. It is also the case that being the first brewery in Maidenhead for many years generates its own publicity with many people interested in drinking a genuinely local beer. The first pub to take his beer will be the Michelin-starred Hinds Head at Bray where he hopes the gastropub diners will take a liking to a local tipple. In fact, the Hinds Head have also asked him if he could provide Crescent in a bottled version.

Peter's strategy is very much a soft start-up followed by gradual growth. The existing brewery in his garage is already proving too small to meet demand and a completely new brewing plant has been ordered. This will still be based in his garage and should provide enough capacity to extend the range of beers and continue to grow.

It was really interesting to hear how relatively easy it now is for a competent home brewer to launch a commercial concern. This is great news for beer consumers, particularly those who like to drink local beers. Will all the new breweries launched in recent years survive? Probably not, but if you have a real passion for quality beer and a sound strategy like Peter Clark then I think Crescent Brewing will be one of them.

**FOLLOW US & LIKE US
ON SOCIAL MEDIA**

 @swmcamra

 Slough, Windsor & Maidenhead CAMRA

A CAMPAIGN OF THREE THIRDS

A fresh approach to the Maidenhead Beer & Cider festival pioneered by Michele Needleman

“What, no halves?!”. I could tell from the dropped jaws of my fellow beer festival committee members that my suggestion of abandoning the half pint measure in favour of a simple choice of 1, 2 or 3 thirds (i.e. one pint) was going to take some persuading. But first, let me explain the background.

Our CAMRA branch (Slough, Windsor & Maidenhead) has always operated our annual festival with cash bars and differential pricing. Our festival glass was traditionally an oversized conical pint, marked at half and pint only. The committee were perfectly happy with this, believing that it suited everyone. Mine was a lone voice pleading the case for a choice of glasses and the introduction of a third pint measure. I’m sure I’m not the only person with smaller hands who finds conical pint glasses tiring to hold, and would prefer to try a greater range of beers and ciders in smaller measures, preferably in a smaller, stemmed glass. I’m also sure I’m not the only volunteer who prefers handling tokens to cash, which I consider unhygienic.

Last year we moved our Maidenhead Beer & Cider Festival to a new, larger venue (Desborough College). Understandably, the committee didn’t want too many other changes. Begrudgingly, they agreed to the addition of a third pint line on the pint glass, as long as we stuck with cash bars. They were initially against introducing a second glass choice.



However, I persuaded our local brewery (Windsor & Eton) to offer their branded stemmed glasses, lined at one-third and half pint, on a sale-or-return basis. Even though these didn’t feature our festival logo, they proved surprisingly popular, and accounted for about a quarter of total glass sales. Predictably, the introduction of the third pint measure in addition to half and pint required a lot more concentration by bar staff. As a result, many volunteers found it too much like hard work, when it’s supposed to be fun. Nevertheless, all agreed the new third measure had proved popular, and should be permanently adopted.



At this point I’ll own up that the idea of simple thirds wasn’t mine. I discovered other festivals operating with a choice of 1- or 2-thirds measures only, i.e. no halves or pints. One was Leeds CAMRA Beer Festival. Despite the distance, I volunteered to work there, to experience it in practice. They use fixed-price third-pint tokens, with higher-ABV beers and ciders requiring a small cash top-up. Bar work was considerably easier and more fun than at our festival, but I couldn’t see our committee ever agreeing to drop the full pint measure.

Thus I proposed we simplify our festival considerably by selling third pint tokens, and offering a choice of glass, either a pint glass with 3 lines (1, 2 & 3 thirds), or a stemmed glass with 2 lines (1 & 2 thirds). Customers therefore exchange 1, 2 or 3 tokens according to their chosen measure. I won’t describe the ensuing discussions, but just say the committee eventually agreed on this way forward. Our glasses supplier, Strangeways Glassware Ltd, sourced an attractive shaped stemmed glass which they printed in 3 colours. At 530ml, it comfortably accommodated 2/3rds of a pint and allowed for a head. Furthermore, I had no difficulty finding a local pub sponsor (Grenfell Arms) to underwrite these glasses, meaning we only paid for those we sold, as the pub was happy to use the remainder (for serving 500ml bottled beers). In return, the pub’s crest, website address and phone number featured on this glass, making them a more long-lasting version of a business card. By contrast, our oversized pint glasses are of no use to any pubs in our branch area, as none use them. Alas, we can’t even give them away.

This year’s Maidenhead Beer & Cider Festival held at the end of July was our best ever, in terms of attendance, beer and cider sales and sheer fun. We widely publicised the new ‘thirds’ measures, and had negligible complaints about the lack of half pints. Volunteer bar staff found

their job a doddle compared with previous years, and customers were equally delighted to be served quicker. Interestingly, our new stemmed glass accounted for almost half of total glass sales, which were 50% up on last year (1,445 compared to 990 last year). Pint glass sales were helped by the printing of a very apt and amusing cartoon in place of our festival logo (which only featured on the stemmed glass). Our pint glass is probably unique in bearing the three equal third measure lines, but I'm sure you'll contact the editor if you know otherwise! As it is undated, we can use the leftovers next year.

The most popular measure was the third pint, followed by two-thirds. The pint measure was the least popular by far, despite pint sales picking up towards the end of each evening. Overall we sold 57% more beer and cider by volume than last year, although how much of this improvement was due to our thirds-only policy is impossible to tell. Whatever the reason, I can't imagine us ever reverting to offering half pints. As far as I'm concerned, A Campaign of Three Thirds is won.



So, how did the choice of glasses and equal thirds measures go down with customers? It was widely observed that stemmed glasses were favoured by women, and by the younger generation of both sexes, whereas pint glasses were mostly chosen by older men.

THANK YOU!
to
Maidenhead Beer & Cider Festival
for raising an amazing
£732.58



Your fantastic donation could pay to keep our 24-hour telephone helpline running for one month, giving families a friendly voice, helping to relieve some of the stress of having a sick child, even if that is in the middle of the night.



Thank you!
rainbowtrust.org.uk
@rainbowtrustCC
facebook.com/RainbowTrust

Registered Charity No. 1010302




THE GRENFELL — ARMS —

BEER - BED - BREAKFAST




FOR QUALITY, LOCALLY SOURCED FOOD & LOCAL ALES

WITH 8 REAL ALES AND
STUNNING SELECTION OF CRAFT BEERS
FROM THE UK & AROUND THE WORLD

Our newly refurbished Bed & Breakfast, Fabulous
Beer Garden & Alfresco Dining Space

All rooms are en suite with double & twin rooms available
call us directly for our best rates.

22 Oldfield Road | Maidenhead | West Berkshire | SL6 1TW
T. 01628 620705 | www.grenfellarmsmaidenhead.co.uk


[@grenfellarms](https://twitter.com/grenfellarms)


fb.com/grenfellarms

LOCAL NEWS

BRANCH SOCIALISING

Branch Social Secretary, Mark Carter sometimes get a little disappointed that there aren't more new members joining in some of the many events he organises throughout the year. The get-togethers are many and varied and here we show 2 that recently took place.



Curry night at The Moon & Spoon in Slough. Around 25 turned out, I just went for a few beers but the company was good. Public transport connection to central Slough are very good so you can drift in for an

hour or spend the whole evening in Slough.

Halloween Beer Festival at The Barleycorn, Cippenham. Landlord Odhran Byrne (pictured with yours truly) put on more than 30 ales and a number of ciders, featuring his home made



stillage in the 'beer cave' out the back. This is his second festival, the last being held over the August bank holiday weekend. This pub is now in the 2017 Good Beer Guide and is around a 5 minute walk from the Bath Road.

Catch up with our "Whats On" on the branch website for future events

MICROPUBS ALIVE!

Okay, so still no Micropubs in our branch area but they are getting closer. Red Squirrel Brewing Co have opened 5 Brewery Shops including Amersham and Chesham and The Emporium in High Wycombe. The shops are based on a craft beer bar & bottle shop, usually providing around 20 craft beer taps. In Wycombe there's also a posh pizza oven to help keep your hunger at bay.



Also in Wycombe, recently opened The Heidrun is an individual, independent bar offering a good range of food and drink. 6 real ales, including Rebellion monthly specials, 12 craft beers, which will change regularly, as well as 2 ciders.



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



STARDUST BREWERY OPEN FOR BUSINESS

Tucked away at the back of a small farmyard trading estate, between White Waltham and Paley Street, is where you will find the newest commercial brewer in the SWM Branch



area: Stardust Brewery Ltd. Headed up by Brewer and Director, Ben Ebbetts, Stardust moved into its new home in July 2016, and Ben, an engineer by training, has been busy getting everything built and set up. Full mash brewing is on a 6BBL brewery kit bought from Cats Brewing Co. in Banbury. Ben is supported by his Co-Director and father, Martin, who has a background in the food industry.

At first glance the brewery can appear a little chaotic and Ben admits that no sooner does he get one area organized than a new delivery of supplies can upset his plans. Nevertheless, Ben has clear ideas of what he wants to achieve and things are quickly coming together. Brewing began in September and Ben has successfully run through brews of his four core beers, with orders going out to The Royal Standard, Wooburn Common, and the 25th Egham Beer Festival.

Previously an enthusiastic home-brewer, Ben has been perfecting his recipes on a test kit. He found that the step up to the full kit threw up some challenges, but, to my palate, he has overcome these to create beers that are tasty, distinctive, balanced and very drinkable. Ben's brewing influences come from both sides of the Atlantic, and his aim is to strike a balance between the hop-forward tastes of American brewing and the malts of traditional English brewing. The line-up is: Easy Pale, 3.8%; English Bitter, 4.0%; American Pale, 4.5%; and PK3, 5.6%.

STARDUST

BREWERY

Stardust will initially brew for cask, with some on-site bottling. The brewery has a Premises Licence, and Ben is keen to develop his direct sales to the public. At the moment there are no formal shop hours, but Ben would welcome people turning up at the brewery in the afternoon and early evening.

POP ALONG FOR A PINT & A CHAT!

CAMRA members are welcome to join in with our monthly meetings. Pop along and meet the crew. Meetings start at 7.30pm

- **Dec 14th** - Old Five Bells, Burnham
- **Jan 11th** - Rose, Maidenhead
- **Feb 8th** - Rising Sun - Hurley

If you can catch Stardust Brewery beers in a pub, or from the brewery, they are well worth a taste.

Contact details:

Stardust Brewery Ltd., Unit 5, How Lane Farm Estate, Howe Lane, White Waltham SL6 3JP

www.stardustbrewery.co.uk

email: hello@stardustbrewery.co.uk

Tel.: 01628 947325

WELCOME THE QUEEN VICTORIA, WINDSOR

Gillian Bayldon-Pritchard has enlarged her pub empire by taking on The Criterion, Peascod Street, Windsor. After a major re-furb and a short closure the pub has rebadged itself The Queen Victoria (after all, we are in Windsor!).

Gillian is a veteran of the pub trade starting with The Watermans Arms in Eton and turning around The Horse & Groom in the shadow of the castle. Her new venture focuses on real ale and will appeal to tourists, as well as locals. The

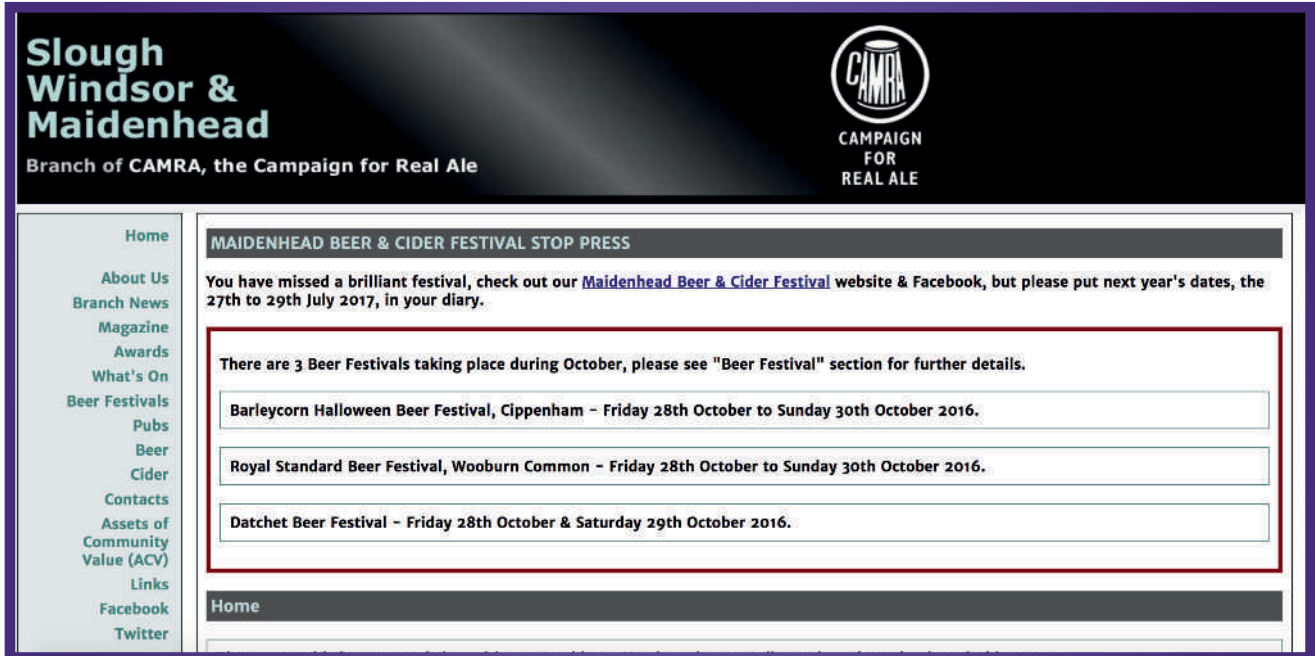
three pubs will form a tourist triangle trail giving drinkers a choice of 3 smart classic drinking houses, good luck my lady!



CHECK OUT 'WHATS ON' ON THE CAMRA WEBSITE

Slough, Windsor & Maidenhead branch website has been improved with the inclusion of a Whats On tab. Here you will see forthcoming details of Branch Socials, CAMRA and local beer festivals and national events relevant to real ale, cider and Saving Pubs.

Seen here are happy scenes from Wetherspoon autumn beer festival where a get-together took place at the Moon & Spoon in Slough, just one of the events organised by Social Secretary, Mark Carter. Follow details at www.swm.camra.org.uk



Slough Windsor & Maidenhead
Branch of CAMRA, the Campaign for Real Ale

MAIDENHEAD BEER & CIDER FESTIVAL STOP PRESS

You have missed a brilliant festival, check out our [Maidenhead Beer & Cider Festival](#) website & Facebook, but please put next year's dates, the 27th to 29th July 2017, in your diary.

There are 3 Beer Festivals taking place during October, please see "Beer Festival" section for further details.

- Barleycorn Halloween Beer Festival, Cippenham - Friday 28th October to Sunday 30th October 2016.
- Royal Standard Beer Festival, Wooburn Common - Friday 28th October to Sunday 30th October 2016.
- Datchet Beer Festival - Friday 28th October & Saturday 29th October 2016.

GOOD BEER GUIDE 2017...AVAILABLE NOW!

The Campaign for Real Ale's (CAMRA) best-selling beer and pub guide is back for 2017. Fully updated with the input of CAMRA's 180,000+ members, the Guide is indispensable for beer and pub lovers young and old.

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

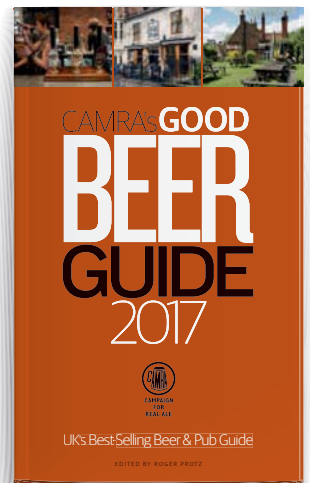
The new Guide will be published in **September 2016**, you can order a copy now (details below).

HOW TO ORDER*

Post: Complete the form on this page and send to: CAMRA, 230 Hatfield Road, St Albans AL1 4LW

Phone: To order by credit card please phone 01727 867201 during office hours

Online: Please visit www.camra.org.uk/shop



Your details (please complete in BLOCK CAPITALS)

- I wish to buy the 2017 Good Beer Guide for **£11** (CAMRA Members only) plus p&p
- I wish to buy the 2017 Good Beer Guide for **£15.99** plus p&p

Postal Charges†

UK £2.50
EU £7.50
Rest of the World £10.00

Name

Address

Postcode

Phone Number CAMRA Membership Number

- I wish to pay by cheque (payable to CAMRA). Please remember to add postal charges to all orders
- Please charge my Credit/Debit card. Please note that we are unable to accept payment via American Express.

Card Number

Expiry Date CSV Number (last 3 numbers on reverse of card)

Name of cardholder Signature

*Further discounts available at www.camra.org.uk/gbg

†Please note postal charges stated apply to orders for one copy of the *Good Beer Guide 2017* only. Full details available at www.camra.org.uk/shop

HURLEY PUB WINS CAMRA BRANCH PUB OF THE SEASON FOR SUMMER 2016



Located in the Berkshire countryside, The Dew Drop Inn in Honey Lane, Hurley has been voted local 'Pub of the Season' for Summer 2016 by members of the Slough, Windsor & Maidenhead Branch of CAMRA.

Many congratulations to Luke and Charlotte Weston and all the staff at The Dew Drop Inn in receiving this award. The award is in recognition of the all the hard work put in by Luke, Charlotte and the staff since taking over the pub in 2014.

The 17th Century pub nestling deep in the Berkshire countryside within easy reach of Maidenhead and Henley is popular with walkers and cyclists and has a large beer garden ideal for the summer months.

The presentation of the award by the Slough Windsor and Maidenhead CAMRA branch chairman took place on Monday 29th August. In the attached photograph chairman Nicholas Wooldridge presents publicans Luke and Charlotte Weston with the certificate for Pub of the Season Summer 2016.

WHAT'S HAPPENING AT YOUR LOCAL PUB OR BREWERY?

Any beer related stories to tell? Send them to editor@swm.camra.co.uk. It's your mag!

CAMRA
CAMPAIGN
FOR
REAL ALE

WHAT?PUB

whatpub.com
Featuring over 35,000 real ale pubs

LAUNCHED
IN SEPT /
OCT 2013

- Over 96% of Britain's real ale pubs featured
- Information updated by thousands of CAMRA volunteers
- Created by CAMRA who produce the UK's best beer & pub guide

Thousands of pubs at your fingertips!

ASSET OF COMMUNITY VALUE (ACV) PUBS IN OUR BRANCH

SOUTH BUCKS COUNCIL

- The Bull, Iver
- 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
- North Star, Maidenhead

THE acre FREEHOUSE

Situated in the heart of Windsor town centre, The Acre is all you would expect from a 'proper pub' with cask ales, great wines, a warm friendly atmosphere and more.

Donnelly House, Victoria Street,
Windsor, Berks. SL4 1EN
Tel: 01753 841083
www.theacrewindsor.com



TOP CLASS LIVE MUSIC ON SATURDAY NIGHTS (FREE ENTRY)

We show the major sporting events in the Lounge on our 80 inch HD Screen. A full SKY, BT and ESPN HD TV sports package ensures you won't miss that vital match and there's always darts and pub games to keep you amused.

Freshly made coffee (Cappuccino, Latte etc.) available all day.

Our Function Room (with Bar) and Conference Room can be FREE to hire (conditions apply).

We have wheelchair access, baby changing and disabled facilities.

The Acre is also home to The Windsor & District Liberal Club, Strong Vibes, Power Plates and health & beauty salons.

CAMRA MEMBERS RECEIVE 15% DISCOUNT ON ALL DRINKS!

TEN BEERS

including Summer Lightening, Tribute, Hereford Pale Ale, Oakham Ales and Regular special guest moogBREW.

OPEN ALL DAY EVERYDAY

Kirsten, Mark & Darren welcome you to the

ROYAL STANDARD

at Wooburn Common

CAMRA PUB OF THE YEAR 2015

NATIONAL PUB OF THE YEAR AWARD 2016

Wooburn Common Road, Wooburn Common,
High Wycombe, Bucks, HP10 0JS Tel: 01628 521121

CHECK OUT OUR WEBSITE
www.theroyalstandard.biz



GOVERNMENT UNDER FIRE OVER 'BAD SCIENCE' LIMITS

Doctors doubt new drinking guidelines

CAMRA has criticised the government for accepting new stricter guidelines on alcohol consumption proposed by the UK chief medical officers (CMOs) earlier this year.



The guidelines limit the recommended amount of alcohol to 14 units a week for both men and women.

CAMRA national chairman Colin Valentine said: "It is regrettable the government has pressed ahead with the introduction of new alcohol guidelines that are out of step with the rest of the world and do not offer a balanced view of the available scientific evidence. The only progress as a result of the consultation is a recognition by the CMOs that risks related to responsible drinking are comparable to other everyday activities."

And the 2017 Good Beer Guide (GBG) says the move is bad science. "This is the rocky road to Prohibition," said guide editor Roger Protz. "I'm glad that in August the government rowed back on the recommendations from the UK's chief medical officers (CMO) and said moderate drinking imposed no greater health risk than driving a car. But the government still supports 14 units a week and says they are based on good science when the opposite is the case. "It appears the CMO for England Professor Dame Sally Davies, was heavily influenced by the Institute for Alcohol Studies, which is funded by the Alliance House Foundation, whose former name was the UK Temperance Alliance.

"Professor Davies also took evidence from the Alcohol Health Alliance that claims consumption has increased in the UK in recent years. This claim contradicts official figures compiled by HM Revenue & Customs that show sales have fallen by close to 20 per cent over the decade."

The guide argues the limits are out of kilter with elsewhere. The limit in Ireland for men is 21 units, 25 in the US and Canada, and 34 in Spain.

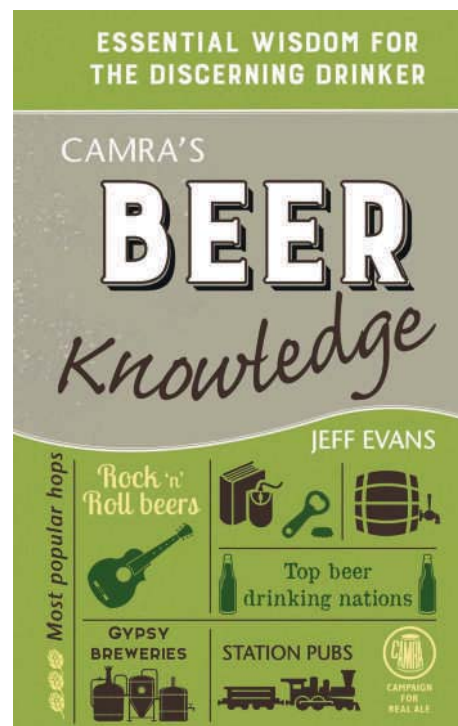
CAMRA RELEASES ITS LATEST BOOK FOR THE ENQUIRING DRINKER: CAMRA's Beer Knowledge

Jeff Evans launches 3rd edition, available at a range of bookshops including on-line, and also via

www.camra.org.uk/shop, RRP £9.99

The new edition of CAMRA's Beer Knowledge was launched at a book signing and beer tasting event at the Hungerford Literary Festival on the 22nd October.

This absorbing, pocket-sized book is packed with beer facts, feats, records, stats and anecdotes to ensure that you are never lost for words at the pub again. More than 200 entries make up this unique collection of entertaining trivia and essential wisdom, allowing you to explore the world of beer through one portable volume.



An ideal present for Christmas or any other occasion, this 3rd edition of CAMRA's Beer Knowledge is a miscellany of beer information, which combines useful reference material with content for light-hearted browsing. Subjects include beer styles, heritage pubs, taxation, and beer served in restaurants, planes and trains – all mixed up with a smattering of history, awards results and some typically daft stories from the world of beer.

Beer Advocate says: "Trivia flies off the page from all directions at about a million hops a mile. Essential? Agreed."

CAMRA's Beer Knowledge has been meticulously researched by the award-winning beer writer Jeff Evans, who is the author of more than 20 books in the field of beer including CAMRA's So You Want to Be a Beer Expert? and Good Bottled Beer Guide. Jeff also runs the popular website Inside Beer: www.insidebeer.com

DON'T TRUST E-CIGARETTES STUDIES, SAYS CANCER RESEARCH

Charity urges caution against findings that promote devices as a healthy alternative

E-cigarettes could be 'no better' than smoking regular cigarettes according to a new study. Scientists warn the vapour from the electronic devices was shown to damage or even kill human cells during lab tests. The research comes as UK public health officials backed the use of e-cigarettes to help people quit smoking. An estimated 2.6 million people in the UK use e-cigarettes, they are licensed and regulated as an aid to quit smoking.

Dr Jessica Wang-Rodriguez, co-author

of a recent study, said 'Based on the evidence to date I believe they are no better than smoking regular cigarettes.' Scientists treated cells in Petri dishes with vapour from a nicotine-based e-cigarettes and a nicotine-free variety and found that the cells which had been exposed to the vapour were more likely to become damaged or die than those that had not. Those containing nicotine were also said to be more harmful than those that did not, although the authors said it may not be as a result of the addictive substance. The doctor, chief of pathology at the San Diego branch of the US Department of Veteran Affairs, added: 'There have been many studies showing that nicotine can damage cells. But we found that other variables can do damage as well.'

It's not that the nicotine is completely innocent in the mix, but it looks like the amount of nicotine that the cells are exposed to by e-cigarettes is not sufficient by itself to cause these damages.

'There must be other components in the e-cigarettes that are doing this damage. So we maybe identifying other carcinogenic components that are previously undescribed.' But the results seen in the lab tests would not necessarily be exactly the same in a living person, she said, as the amount of vapour used was 'similar to someone smoking for hours on end'. The US researchers, who published their findings in the Oral Oncology journal, concluded: 'Our study strongly suggests that electronic cigarettes are not as safe as their marketing makes them appear to the public'.



FOLLOW US & LIKE US ON SOCIAL MEDIA

 @swmcamra

 Slough, Windsor & Maidenhead CAMRA

 **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.



GO WITH THE FLOW...

Taking its name from an island on the Thames, two miles away from our famous Chiswick brewery, Oliver's Island is a smooth cask ale with a crisp and refreshing citrus flavour.

Aroma – Citrus and floral

Taste – Biscuity grapefruit, crisp and refreshing

Cask: 3.8% ABV Bottle: 4.5% ABV

drinkaware.co.uk for the facts

#OliversIsland

THE PERSEVERANCE

4 Quality Cask Conditioned Ales

We're in The Good Beer Guide

Home Cooked Food

Live Music Every Sunday from 4pm

Dogs Welcome

Open Fires



**PIE AND PORTER
FESTIVAL**



6th - 8th January 2017



2 High Street, Wraysbury. TW19 5DB

01784 482 375

www.ThePercy.co.uk



**QUEEN
CHARLOTTE**

WINDSOR

7 CHURCH LANE
WINDSOR
BERKSHIRE
SL4 1PA

Twitter @QCWindsor

Facebook

Queen Charlotte, Windsor

6 ROTATING CASK BEERS

Impressive Gin menu - 50 Gins on sale including our very own Guildhall Island Gin

Two private dining/meeting rooms available at no charge

Traditional cider and craft beer

Classic British pub food served all day

Interested in joining the team? Contact John
e: queencharlotte@oaktaverns.co.uk t: 01753 859268

www.queencharlottewindsor.co.uk

KEITH ANTHONY SMITH - A VERY SAD LOSS



Keith was born on 17th April 1944 and after living life to the full died on 24th September, aged 72, after suffering a lengthy battle with cancer. Keith's funeral took place at a packed St Mary's Church in Slough on Thursday 13th October.

At the funeral family tributes took a light hearted snapshot of the numerous interests and hobbies Keith enjoyed. Known as a 'talker' he was highly regarded as an active contributor to Slough Town football club, the redevelopment of Herschel Park, Slough, Windsor Lions, Real Tennis, cider maker and, last but not least, CAMRA.

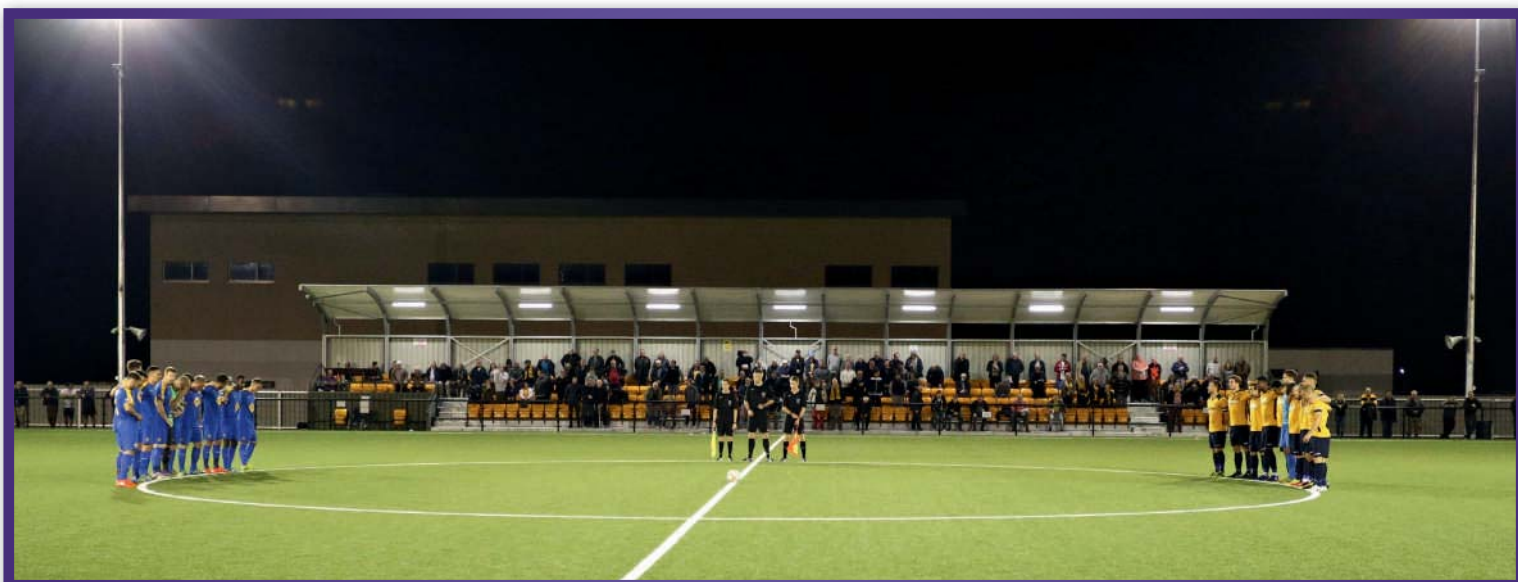
Slough Town stated on their website: 'Keith was known to everyone around the club and the boardrooms across the league. Although unwell for some time, Keith was still a regular at games until very recently. He did however make the first game at Arbour Park'. A big thanks to Gary House, Horsham Rebel Photography for the photographs of a minutes silence held at the game after he passed away and one presenting a 'man of the match' award in happier times

On a personal front, Keith was a larger than life figure in the running of the local CAMRA branch, monthly meetings were never boring when Keith was around, he held a number of



different roles the latest of which was Finance Officer until he became ill. Keith ran the cider bar at our beer and cider festival. To the end, Keith enjoyed delivering CAMRA Angle, this magazine, to his 'round'. His wife, Jean, called me midway delivering the Summer issue to tell me he was unable to complete his round due to his illness. The third shot shows Keith with CAMRA member, Laurence Burgeon at a get-together at the Windsor & Eton Brewery in November 2015

Our condolences go to Jean, his daughter Lucy the rest of his family and his many friends. As a mark of respect and to remember Keith's special contribution to the running of the Slough, Windsor & Maidenhead branch of CAMRA a special tribute, the Keith Smith award, will be presented to the branch pub for the outstanding service to real ale and real cider



BREWERY NEWS

BINGHAMS BREWERY

Chris and the team were absolutely delighted to hear that Vanilla Stout had won Supreme Champion Beer of Britain 2016 in August. Since then production has had to ramp up to cope with the demand, both from pubs and also from wholesalers, many of whom had not taken Bingham's beers prior to the award. They are now taking the beers to all four corners of the country so if you're out you might find Bingham's a bit further afield than you used to!



The brewery shop has also been busier since the award with plenty of people converting to the dark side!

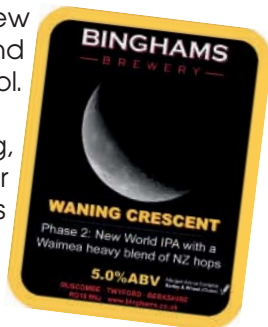
Chris, Michelle, Delia and the team at Bingham's would like to thank all the CAMRA members who nominated their beers to enable them to qualify for the regional heats. Make sure you vote for your favourite ales in this year's competition online.



The next craft hop in the series is Challenger. This time our extra pale ale is triple hopped with the British hop, Challenger, for a spicy hop character with cedar and green tea notes.

Our Space themed series is proving popular, with Waning Crescent following Waxing Crescent, which was phase 1 - a New world IPA with Rakau heavy blend of New Zealand hops and brewed at 5% vol. Waning Crescent is phase 2 - a New world IPA with Waimea heavy blend of New Zealand hops, again at 5% vol.

With Christmas fast approaching, don't forget to phone through your beer order for larger containers (over 5 litres) in advance to avoid disappointment.



WHAT'S HAPPENING AT YOUR LOCAL PUB OR BREWERY?

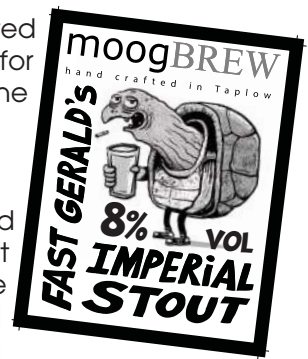
Any beer related stories to tell? Send them to editor@swm.camra.co.uk. It's your mag!

MOOGBREW

Taplow based nanobrewery, moogBrew launched in April this year. Most of the production capacity is bottled for sale on street markets, but several beers have appeared in cask at local beer festivals, including Maidenhead, Ascot, Datchet, Egham and The Royal Standard (Wooburn Common).



The brewery has recently started opening its doors to the public for occasional open days - check the website for details www.moogbrew.co.uk



The newest beer to be released is the Winter seasonal, Fast Gerald's Imperial Stout, 8%. Like all moogBrew's seasonal and speciality beers, it is inspired by a character from the Bastard Bunny comics.

CAMRA Members Discount

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

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

- Ethonpe 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@swm.camra.co.uk

T&C's Apply

REBELLION BREWERY

Roasted Nuts will be out from early November. Our ever-popular Winter warmer is unchanged from last year, offering a rich malty beer, deep ruby in colour with intense malt and hop character. Also, available for Christmas will be Roasted Nuts Extra in 500ml bottles.

For December and Christmas, our final beer from the 2016 series will be available. *Finest Hour* is named after Sir Winston Churchill. Golden and Crisp, this beer will offer a nice change from the classic dark and malty beers associated with the winter season. Also for Christmas we'll be running free wine tastings every Saturday before Christmas starting on Saturday 26th November from 10-5pm. Try some wines from our range of over 300 wines, ports, pudding wines and mixed case deals.



With a new year comes a new monthly range. Next year's beer series "Great Britons" builds on the success of this year's range. The beers will celebrate men and women from the British Isles who have made impressions on history. January's copper and floral beer is called *Quantum* after Stephen Hawking. February's will be called *Reformer* after Lloyd George, a pale and hoppy beer.



The brewery is fully operational after this year's developments complete with its 50-barrel brewing capacity and our brewers working well with the new kit. 2017 will see work to the bright beer filling area and a new bottling plant".

Hope that is ok. I'll let you know if I think of anything else.

WEST BERKSHIRE BREWERY



It's been a busy few months here at the brewery. Planning permission was granted on our new site and we didn't waste any time in getting the wheels in motion.

The barns were cleared of the old cow stalls and work has begun on the partition wall for the brewery and packaging line. In the next few weeks the old roof will be coming off so

the whole site gets a thorough steam clean before a new roof is put on. Don't worry, we will be getting some good footage of this!

Firkin Ale

Celebrating the half century since David Bruce first learnt to brew in 1966 at Simonds Brewery in Reading. After 50 firkin years, his entrepreneurial, international brewing career has brought him back to Berkshire as the chairman of West Berkshire Brewery. This iconic, traditional strong ale has an original gravity of 1060° giving it an ABV of 6%.

Rich ruby in colour and packed with malt flavor thanks to marris offer, crystal and black malts.

English goldings hops give a balanced bitterness and pleasant hoppy character.

6% ABV

Available now in Cask & 500ml Bottle



CAMRA Local 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

Yule Fuel

Yule Fuel is a full-bodied strong beer perfect for long winter evenings by the fire.

Deep red in colour with plenty of caramel sweetness to balance a full berry-fruit hop flavour with raisin and liquorice overtones.

We created this rich and hearty winter ale brewed using all English ingredients. Available from November in cask & bottle.

**ABV - 4.3% in Cask
5% in Bottle**



Eton experimental beers will be sold in the shop & bar.

In CAMRA's 2016 London & South East Area, CBOB competition, Windsor & Eton won gold in the Bitter category with Windsor Knot.

The George Inn in Eton has won the local Enterprise Inns cellar of the year.

UPRISING, Treason, in 330ml cans, has been launched nationally in Wetherspoon. Congratulations to Kieran. He will be brewing Treason & White Riot as regular keg beers all year round. In addition, in the run up to Christmas, Kieran will be brewing a Hazelnut Porter.

WINDSOR & ETON BREWERY

The core cask beers remain as: Parklife, Knight of the Garter, Guardsman, Windsor Knot, Conqueror and in keg Republika, Eton Riffles, Treason & White Riot. The current seasonal for the Winter will be Canberra.

The special beers on offer during the Winter are:

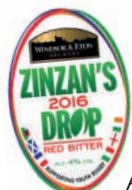


December – Mandarin, a pale ale using Mandarina Bavaria hops, Conqueror 1075 will be brewed as usual.

January – Tree Tops, a wonderful stout tasting of roasted malts with coffee & vanilla overtones.



February – Zinan's Drop Red Bitter.



All the above beers will be available in the shop either as take away or to drink in the bar area. Opening times are Mon to Thurs 8.00 to 18.00, Fri 8.00 to 19.00 & Sat 10.00 to 17.00.

Mandarin will be available in bottles for the first time this December and it will be bottled conditioned. Bottling of the 2015 Conqueror 1075 will be happening soon ready for Christmas. If you really want a special Xmas gift there are still a few bottles of 2014 & 2015 left.

The brewery has now brewed on their new experimental brew kit. The first brew was a 2.7% pale ale and when I was there another beer was being brewed for The Anglers in Walton. Windsor &



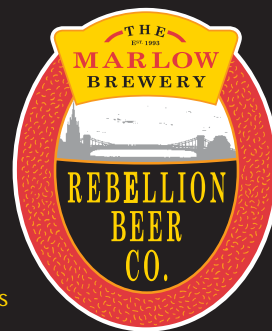
A DATE FOR YOUR DIARY

Paddy's Windsor Christmas Pub Crawl will be on the Thursday 15th December. There will be 15 pubs on the crawl who will be offering between them 12 WEBrew beers. The Crawl will start at 5.30pm at The Duke of Connaught, for those that can't get there in time a full itinerary with times will be available on the website

PUB QUALITY BEER

...AT HOME

Drink Rebellion cask ale at home, fresh from the brewery shop



- Fresh beer, ready to drink
- 1 litre bottles up to 72 pint barrels
- Membership club with benefits including 10% OFF beer
- Fresh cider
- Local produce
- Over 300 worldwide wines
- Free glass hire

Shop opening hours:
Mon-Sat 8am-7pm

Call **01628 476594**

Or visit our website:

www.rebellionbeer.co.uk



@RebellionBeer



RebellionBeerCo



Rebellion Beer Co. Ltd. Bencombe Farm, Marlow Bottom, SL7 3LT

CHILTERN BREWERY

We were 'over the moon' to win 'Pride of Buckinghamshire and Berkshire Life' at the magazine's annual food awards recently in a month that also saw our permanent porter Chiltern Black 3.9% voted joint best beer (scoring 4.6 out of 5) at a new local micropub beer festival, our bottled Bodger's Barley Wine 8.5% win 3 stars from the first of The Beer Awards and bottled John Hampden's Golden Harvest Ale 4.8% and Monument Gold Pale Ale 3.8% be awarded Bronze in the Siba (The Society of Independent Brewers) Midlands Competition.



Seasonal limited edition draught ales for the winter are malty and robust 300's Old Ale 4.9% and cunningly tasty Foxtrot Winter Ale 3.9% - bristling with malt and hop character and its tastes of dark berries and chocolate. For bottled ales bottle-conditioned Glad Tidings Winter Stout 4.6% is back for the winter and according to Dave the brewer, is a classic vintage this year.

Exciting news too, that four of the bottled beers - details on the website www.chilternbrewery.co.uk - have just been formally certified as Gluten Free. The recipes haven't changed, but coeliacs - and those intolerant to gluten - can now enjoy some of our fine English ales.

The Christmas brewery shop in Terrick, near Wendover, open from 24th November, has a wonderful selection of unique gift ideas including some lovely foods from local producers, many made with our beer - check out our locally made Luxury Christmas Pudding using Lord-Lieutenant's Porter.

Our brewery tap in Aylesbury, The King's Head, is serving hearty festive lunches from 28th November to 13th January with a great selection of ales for food matching. They do ask you to book please on 01296 718812 or you can download a booking form online.

Follow us on Twitter [@chiltern_brewer](https://twitter.com/chiltern_brewer)
Instagram [chilternbrewery](https://www.instagram.com/chilternbrewery)
Facebook and YouTube too.

**FOLLOW US & LIKE US
ON SOCIAL MEDIA**

 @swmcamra
 Slough, Windsor & Maidenhead CAMRA

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

**Vice Chairman, Angle Editor & Website
Co-ordinator - Allan Willoughby**
e-mail: vice.chairman@swm.camra.org.uk

**Pubs Campaigns Co-ordinator, Beer Festival
Organiser & Website Co-ordinator - Alan Molloy**
e-mail: secretary@swm.camra.org.uk

Treasurer - Michele Needleman
email: treasurer@swm.camra.org.uk

Membership Secretary - Neil Coxhead
e-mail: membership.sec@swm.camra.org.uk

Secretary & Press & Publicity Officer - Steve Goodall
e-mail: pub.protection@swm.camra.org.uk

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

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
- Branch Clubs Officer

For job spec & details email: editor@swm.camra.co.uk

It would be great to hear from you.

CIDER NEWS

ORCHARDS NEAR-ON EMPTY

Greg Davies laments the passing away of his buddy, Keith Smith

Winter once more brings to a close the season for cider makers.

The apples should all have been harvested and the juice pressed and poured into barrels to slowly ferment and mature over the coming months of the long, long winter! The apple crop around our area was pretty modest this autumn and Salt Hill cider had to work hard to find enough fruit to make our cider for next year.

Generally the average crop was down by about 50% on the previous year which was a bumper crop; the apple trees have fallen into a bi-annual pattern of one good year followed by poor crop the next.

This year we lost a valuable and loyal member of the team as sadly Keith Smith passed away this autumn; Keith helped every year with the picking and pressing and was a most enthusiastic promoter of our local cider at pubs and festivals across the land and his contribution to Salt Hill cider will be missed. Keith can be seen in the photo taken at last year's Ascot Beer Festival (bottom left couple, me on the left, Keith on the right)



With the help of our remaining volunteers Chris & Olly we have now finished for the season and we will have cider to supply to our local pubs and festivals from the spring of next year.

The winter gives a chance for a rest after the exertions of the autumn and is a time to reflect on the closing year and to look forward to one to come.

The orchards look increasingly bare and the trees enter a long period of slumber until next spring.

In January there will be many Wassail events throughout the land to celebrate the cycle of the orchard's year and in hope of a bountiful crop the following autumn.

During the wintertime consumption of cider drops dramatically as most people other than real enthusiasts tend only to drink cider in the warmer months!

This winter cheer yourself up by giving real cider a go instead of just beer, after all it is the essence of summer in a glass and mulled cider is a great drink for the winter, hot & spicy.

In summer and winter if you enjoy drinking cider ask your local pub why they don't stock any real cider!

Wassail

WHITE HORSE, HEDGERLEY BAGS THE CAMRA CENTRAL SOUTHERN REGIONAL AWARD



Can this popular village pub win anymore awards...we hoped so! Besides being the Branch Ale and Cider Pub of the Year, The White Horse has picked up the Regional award competing with pubs from 10 other branches.

Alas, the pub did not pass through to the final 4, better luck next year guys. Pictured are Branch Chairman Nick & Owner, Kevin at a presentation at the pub.

CRAZY DAVE'S CIDER ON A GROWTH KICK



After a detailed introduction in our last issue, this Littlewick Green based cider producer continues to expand under the guidance of Dave Snowden. Now covering the following markets; Henley, Maidenhead, Beaconsfield, Abingdon, Witney, Charlbury, Newbury, Windsor.

Also available in Rebellion's newly designed brewery shop. Rebellion are great supporters of good local produce.

The business has acquired two Hogshead barrels. Originally sherry, but used for whisky in since 1989, the barrels were emptied 2nd week in September so expect a cask matured cider next year – maybe a sherry cum whisky cider!!



THE VANSITTART ARMS

WINDSOR



Welcome to our Traditional English Pub with a lovely winter
ambiance and a large beer garden!

We serve delicious, home cooked food 7 days a week and
breakfasts at weekends

Functions catered for
Children and dogs welcome

Opening Hours

Mon - Wed 12pm - 11pm, Thurs 12pm - 11:30pm
Fri 12pm - 12am, Sat 10:30am - 12am & Sun 10:30 - 11pm

The Vansittart Arms, 105 Vansittart Road
Windsor, Berkshire, SL4 5DD
Call: 01753 865988 www.vansittartarmswindsor.co.uk



LONG MAN BREWERY
FINEST SUSSEX ALES

AWARD WINNING BOTTLED BEERS CRAFTED
IN THE HEART OF THE SOUTH DOWNS



Best Bitter
4.0%

Perfectly balanced
with a complex
bittersweet malty
taste, fragrant hops
and a characteristic
long deep finish.
A traditional Sussex
style Best Bitter.

American Pale Ale
4.8%

Made using only
the choicest U.S. hops
this triple-hopped
American Pale Ale
has a pleasant citrus
fruit aroma
and characteristic
robust bitterness.

Long Blonde
4.1%

A light coloured
golden Ale with a
distinctive hoppy
aroma
and crisp clean
bitterness on the finish.
Smooth light
and refreshing.

Old Man
4.3%

This original dark beer
has soft malt notes
of coffee
and chocolate
that combine
with a pleasant light
hoppiness to create
a rich, full tasting Old
Ale of times gone by

PURCHASE ONLINE AT WWW.LONGMANBREWERY.COM

THE MOON AND SPOON

FOR THE BIGGEST SELECTION OF BEERS IN SLOUGH AT THE BEST PRICES

UP TO 9 BEERS
& 2 GUEST CIDERS
AVAILABLE EVERYDAY
Guest beers from £2.05



wetherspoon



86-88 HIGH STREET
SLOUGH, BERKSHIRE, SL1 1EL

T: 01753 531 650 • www.jdwrealale.co.uk

Open: Mon-Fri 9am-Midnight, Sat 8am-midnight,
Sun 8am-11pm. Food served from opening time-11pm

SLOUGH, WINDSOR AND MAIDENHEAD CAMRA BRANCH VIC POWELL AWARD 2016

The local CAMRA branch is very pleased to announce that the Vic Powell Award has been awarded to Ian Burne and Karen Walsh the publicans of the Oak And Saw pub in Taplow.

The Vic Powell Award is an occasional award presented in honour of a CAMRA member and former branch chairman who died at a tragically young age. The award of a certificate and a commemorative engraved tankard is presented in recognition of long service at a particular public house and support of real ale through the years.

Ian and Karen have been publicans of the Oak and Saw for over 12 years. In current uncertain times for many public houses this length of service at one pub is remarkable and as such they are well deserving of this honour.

Many congratulations to both Ian and Karen for achieving this impressive milestone and many thanks for their strong support of real ale in our area through the years. We would also like wish them continuing success at the Oak & Saw in the future.



The award presentation was made on the 8th of September this year with many friends and locals in attendance. The certificate and tankard is being presented to Ian and Karen by SW&M CAMRA Branch Chairman Nicholas Wooldridge and Pub Campaigns officer Alan Molloy.

Q	K	W	L	Z	C	S	F	U	T	T	S
S	X	H	V	J	A	S	O	F	O	O	N
I	Q	F	K	A	L	T	O	P	H	X	E
A	O	C	R	U	E	A	D	Q	Y	X	D
F	E	U	O	I	S	F	F	M	L	Y	R
I	V	F	Y	M	E	F	Y	J	I	L	A
R	E	E	E	G	M	N	G	K	M	I	G
E	N	C	L	L	U	U	D	H	A	M	I
C	T	Y	I	V	A	D	N	S	F	A	Y
F	S	M	G	S	O	K	G	I	E	F	B
C	D	Z	D	G	U	V	X	N	T	K	C
X	K	V	S	J	K	M	C	K	A	Y	O

WHAT MAKES A PUB

- ales
- community
- dogs
- events
- family
- fire
- food
- friends
- garden
- music
- staff

MARTIN NEWMAN - CARTOONIST



Martin Newman... The Potted History

Born in the 'naughty forties' was well on his way to being an artist at the age of 3yrs old when he joined up the dots on the living room wallpaper and developed a unique style of graffiti by the age of 5 much to the chagrin of his parents.

His talents started to take shape when he won a scholarship at the age of 13 to attend The Harrow School of Art just when the 'Pop Art' revolution had begun.

This era had a great influence on his future ideas and creative approach. He has always keenly observed the lighter side of life and from this point onwards developed his very own style of cartoons and illustrations, which he has applied to numerous projects.

His career in publishing and advertising spans over 45yrs as a Creative Director and cartoonist and his work has appeared in many national and regional newspapers and major advertising campaigns.

He is a member of the Cartoonist's Club of Great Britain and contributes to a number of exhibitions.



How about an illustration of your pub, a caricature of the landlord and landlady or a logo as a postcard, or to feature on your menu and business card, or perhaps as a T shirt or mug. Pub Pics can create a truly exclusive and memorable souvenir to give to your regular customers and visitors alike, to spread the happy word.

These are the different styles to choose from – all as original artwork which you will own



LIFE BEHIND BARS!

Ray Williams is back with Chapter Two of his light hearted experiences of life (and beyond)

'Ginger treats the Wife!'

Ginger was fond of a pint or five, and his partiality for Draught Guinness was indicative of his Irish roots. A regular customer of mine at a Club on the outskirts of Maidenhead, Ginger was known colloquially as 'a bit of a lad'. His, usually, sunny disposition belied the fact that his collar had been felt on a number of occasions. Nevertheless, parenthood and advancing years had slowed him up somewhat, and his occupation as a plasterer kept him fairly busy. In fact he had settled into the jobbing plasterer's way of life, a Champagne Charlie after a week's well-paid work and a Wonga customer when no work was available.

So it came to pass that Ginger presented himself at the bar on a Thursday with a wad of notes and an order for a pint of the usual and have one yourself.

"Good week, then Ginger"

"Brilliant, cash job too"

"Try not to blow it all tonight, then!"

"Don't you worry about that. The missus has been a bit down lately, so I'm taking her somewhere nice for the weekend".

"Good for you. Paris, Majorca, or back to the old country?"

"Nah, Canvey Island. My mate's got a 'van there". "Well, don't spoil her too much, you don't want her getting used to a life of luxury!"

A week later, Ginger turned up once again, but, apart from the fact that he'd been Wonga-ed and only clutched a solitary ten pound note, he lacked his usual vim and sparkle. In an effort to restore him I enquired how his weekend away had gone. His face dropped.

"Don't talk about it!" But he didn't stop talking about it for the next ten minutes.

"We got to the car all loaded up and then I thought there's more petrol in the van so we took that instead. Anyway, we got the other side of London and started keeping an eye out for signs. (This was before the advent of the M25) Here, did you know Canvey Islands in Essex? I thought it was in Kent. This bloke in Gravesend told us (expletive deleted). So we had to go back to the tunnel – you have to pay for that, and all! Well, after about another hour, we found Canvey and some bloke pointed out the 'van. I got the case out and said to the missus, "Where's the dog?" (expletive deleted). So there we are, in the middle of Essex, and the dogs still in Maidenhead"



He had to stop here until the laughing died down.

"It wasn't funny. I had to drive all the way back while her indoors got the dinner on. And when I got back here, could I find the bloody dog. Done a runner! Well, I phoned the old Bill in case someone handed him in, told the neighbours, and then I thought, I'll take the car 'cos I've used a load of fuel in the van, and my rods are in the boot, I might get some fishing in. So I drove back to Canvey, and would you believe it, the missus is sitting on the doorstep, grizzling.

"What's up with you", I said.

"You took the bloody keys with you, you (expletive deleted)".

And she was right. I had. And guess what happened when I got my rods out of the boot...

..the bloody dog jumped out!"

The laughter died down after two hours.

**FOLLOW US & LIKE US
ON SOCIAL MEDIA**

 @swmcamra

 Slough, Windsor & Maidenhead CAMRA

BINGHAMS

— BREWERY —

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

The whole team at Bingham's 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.

We have draught beer in take home packs from 1 to 20 litres & bottled beers, Gift Vouchers, Tour Vouchers, Gift Packs, T-shirts & Sweatshirts.

Having a party? Why not buy a mini-keg?

Tours on Saturdays 3pm - book online!

Open 10am-6pm Mon-Thu, 10am-7pm Fri, 12-6pm Sat

Unit 10 Tavistock Estate, Ruscombe Business Park
Ruscombe Lane, Ruscombe, nr. Twyford. RG10 9NJ
binghams.co.uk
(0118) 9344376



£1 off Expires 28/02/2017

when you spend £15 or more at Bingham's Brewery Shop
ANG4Q16 bingham's.co.uk (0118) 9344376

Terms and Conditions

£1 off purchase price when you spend £15 or more in Bingham's Brewery Shop. Not valid for use against home deliveries, online purchases or gift vouchers. Cannot be multiplied or exchanged for cash. Void if copied or transferred. One voucher per person per transaction. Not to be used in conjunction with any other offer including Bingham's Beer Club. You must be over 18 years old.

YOUR LIQUID DELICATESSEN



**'THERE'S MORE TO LIFE THAN BEER,
YOU KNOW. BUT NOT MUCH MORE.'**

600 CRAFT BEERS, 400 WINES
Spirits from small producers
4 draft keg lines available for take home!

real ale
ESTABLISHED 2005

371 RICHMOND RD, TWICKENHAM TW1 2EF
020 8892 3710 • REALALE.COM

A Campaign

of Two Halves

Fair deal on beer tax now!

Save Britain's Pubs!



Join CAMRA Today

Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____
 Forename(s) _____
 Date of Birth (dd/mm/yyyy) _____
 Address _____

 _____ Postcode _____
 Email address _____
 Tel No(s) _____

Partner's Details (if Joint Membership)

Title _____ Surname _____
 Forename(s) _____
 Date of Birth (dd/mm/yyyy) _____
 Email address (if different from main member) _____

	Direct Debit	Non DD
Single Membership (UK & EU)	£24 <input type="checkbox"/>	£26 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£29.50 <input type="checkbox"/>	£31.50 <input type="checkbox"/>

For Young Member and other concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

01/15

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

Join CAMRA today – www.camra.org.uk/joinus



Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd, 230 Hatfield Road, St. Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society **Service User Number**

To the Manager _____ Bank or Building Society
 Address _____

 _____ Postcode _____

9 2 6 1 2 9

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number _____
 Name _____
 Postcode _____

Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

Signature(s) _____
 Date _____

Name(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

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

WEST BERKSHIRE BREWERY



DRAUGHT & BOTTLED BEERS

BREWERY TOURS
AND CLUB MEMBERSHIP

AVAILABLE ONLINE AND
FROM OUR BREWERY SHOP

Real Character

Christmas Opening Times

OPEN: 7 DAYS A WEEK IN DECEMBER

MON / WEDS: 9AM – 5PM

THURS / FRI: 9AM – 6PM

SAT / SUN: 10AM – 4PM

CHRISTMAS EVE (24th DECEMBER): 9AM – 1PM

CLOSED: 4th, 25th, 26th DECEMBER

WEST BERKSHIRE BREWERY
The Flour Barn
Firilsham Home Farm
Yattendon, RG18 0XT

WBBREW.COM

  WESTBERKSBEW



MEET THE WINDSORS



Our brewery bar and shop is the newest Windsor attraction. But be careful. With 12 of our freshly brewed beers available on tap and a shop full of beer, wines, homemade food, clothing, cycle tops, tours and other gift items, you may find you never quite make it out in time to visit the Castle!

Enjoy a free pint on us

To claim your free pint simply bring this magazine to our new brewery bar before the end of February

Only one pint per customer/magazine. Not exchangeable for any other item.



Windsor & Eton Brewery
Duke Street, Windsor, Berks SL4 1SE Tel: 01753 854075



webrew.co.uk