

CAMR/Angle

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

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INSIDE THIS EDITION

MAIDENHEAD BEER & CIDER FESTIVAL

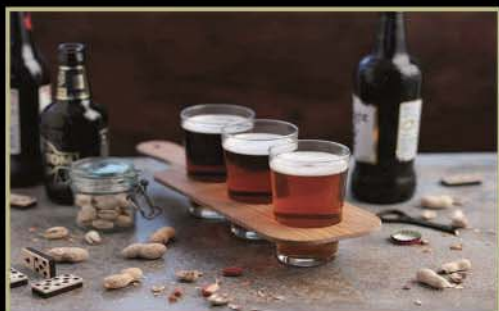
Moves to Magnet Leisure Centre
19th to 21st October

MAY IS CIDER & PERRY MONTH

Orchards bloom and begin
producing the fruit which will be
harvested in October

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THE BEAR



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FROM THE EDITOR

A lot has happened in our area since the last issue hit the bars. Breweries have sprung up, beer festivals have dispensed cheer and beer, and some of our pubs....are no longer! So what's in this edition?

Our front cover depicts an integral part of Wassailing, a medieval English drinking ritual intended to ensure a good cider apple harvest the following year. Held annually at The White Horse, Hedgerley, we make no excuse to feature articles from our two resident cider makers, Dave Snowden, from Crazy Dave's Cider and Greg Davies, from Salt Hill Cider. Cider is often seen as the poor relation to real ale so we hope to convince you to give it a go!

Cheap booze. We feature the never-ending supply chain of alcohol at bargain basement pricing, not just supermarkets, you can now pick up a beer at a BP petrol station at 4am at prices way below your local pub, which closes promptly at 11pm. Wetherspoon pubs normally close no earlier than midnight and offer a bottle 'takeaway' facility at prices lower than your local.

Pub closures. In CAMRA's quarterly Beer Magazine adverts promoting 'Brew your Own', 'New 20ltr bag-in-box takeaways', as well as promoting Beer Festivals, does nothing to keep pubs above the water line. Microbreweries target sales through their shops and members evenings. Micropubs and Bottle Shops add a dynamic fresh approach to the classical pubs. Just Google Bongo's Bingo and see how drinking habits are changing!

Our branch's flagship event, the Maidenhead Beer & Cider Festival was booted out of Desborough College after two successful years but, being a resourceful bunch, we're turning an adversity into a seed corn of opportunity: this year's festival will be a primarily indoor event, appropriately in the Autumn, at the Magnet Leisure Centre in Maidenhead. We promise it will be an event not to be missed! We are looking at featuring a quiz night and doing things a little differently!

CAMRA has now surpassed 185,000 members. This year's AGM & Members' Weekend is sure to major on the Revitalisation Consultation, looking at its future direction and purpose to ensure that it remains relevant as we approach 50 years of age. Held at the Bournemouth International Centre, 7-9 April, numerous changes to its campaigning and activities will be discussed to reflect the current beer and pub market places. The new charter will be announced at the Members' Weekend in 2018.

As we went to press The Craufurd Arms in Maidenhead was fighting for its life, but we keep our fingers crossed that the 'Save The Craufurd' share issue is a success. Not so lucky was the closure of The Farmers Boy, leaving North Maidenhead bereft of drinking holes. Maidenhead town centre exorbitant shop rents, probably in anticipation of Crossrail, make the viability of the new breed Micropubs sadly questionable!

Once again let me thank all the people who strive tirelessly to write and help distribute this magazine to pubs and clubs of Slough, Windsor & Maidenhead region. On a final note, yours truly has been the front-man for this magazine for nearly 10 years and, like any production, new ideas, personnel and styles will keep it, hopefully, an interesting read. As with most volunteer-led organisations there are far too few folk running the local branch...around a dozen! So, if you fancy it, please drop me an email and I'd be happy to meet up for a chat, even better, come along to one of our monthly meetings, see below for details. You will be assured of a warm welcome and we'll even buy you a pint.

Thanks for reading this! Now that the back of the winter has been broken it's time to get down to your local, or even try a new one, and raise a glass of Real Ale or Cider to the future.

Cheers!

Allan Willoughby
Editor

STOP PRESS

Shepherds Hut, Eton Wick. The doors have closed! The pub has been a focal point of the village for 118 years. The closure and conversion into housing would be a great loss to the people of the village and those who pass through.

Please sign the petition to stop the planned conversion and get the pub back. (petitions.rbwm.gov.uk)

CAMRANGLE

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"SPRING IS IN THE AIR"

HEAR WHAT OUR CIDER MAKERS SAY

Dave Snowden,
Owner Crazy Dave's Cider

I consider Spring to be the time of year that the cider maker's season begins. The days are getting longer and the familiar sight of apple blossom returns to road sides and gardens. It is often at this time that last season's juice will potentially be ready for bottling, following a good winter, slowly maturing and developing its unique taste and character. Some cider makers will leave their cider in bulk for a further year in order to achieve this.



There is also a good chance that as the days get progressively warmer, a process known as 'malo-lactic' fermentation can take place. This is caused by a group of bacteria which convert the malic acid of the apple to lactic acid, giving off more carbon dioxide



in the process. Generally, the malo-lactic fermentation is welcomed by cider makers, since it lowers the acidity and gives additional, rounder, smoother flavours.



Similarly, at this time there is an increase in sales of cider as (hopefully!) bright, sunny days replace the greyness of winter. Despite not being recognised as a 'traditional' cider making county, we are fortunate to have five registered cider makers within Berkshire, two of which are located within our Slough, Windsor and Maidenhead branch area. If you're not a cider drinker then why not take the opportunity to taste some of the locally made cider and perry from Berkshire. In West Berkshire, we have Tutts Clump, Wyatts Craft Cider and Ciderniks whilst closer to home, Salt Hill Cider and Crazy Dave's Cider are produced in Slough and Maidenhead respectively. Individual websites provide more information as to where you can find their products. Give it a try – you never know, you may be one of the many converts to 'real' cider who have made the change over recent years!

Greg Davies,
Owner of Salt Hill Cider

Another winter survived and hopefully spring will bring warm and not too wet weather over the coming months. The orchards that have been dormant over the long winter months will now be showing signs of life and May brings the most important time for cider makers, blossom time. With a little luck the delicate apple blossoms will not be damaged by hard frosts or heavy rains and the bees and other winged insects will have done their job ensuring there will be apples on the trees come the autumn. May and June sees the new season cider at its peak of condition, the juice is fully fermented by the start of the year but a few more months are needed to mature and develop to full flavour.

This is why CAMRA hold the national cider judging competition at Reading Beer & Cider Festival as this is at the beginning of May when the cider entries will be in the very best condition.

Salt Hill Cider will be at Reading again this year to defend our South Of England regional award which we won in 2016, it would be great to win the overall national award one year but this is unlikely as the winner usually comes from the traditional Western counties with their more widely popular "scrumpy" style ciders.

The warmer weather of spring and summer give a real boost to the demand for cider and perry but alas the market is mainly saturated with concentrate fruit based drinks with their tell-tale 4% ABV and a great number of bogus "ciders" that contain all sorts of ingredients but not much apple juice! Fruit flavoured ciders are very popular these days and many of these are basically alcopops with apple concentrate mixed with fruit flavoured squash and plenty of water.

There are some cider makers who make "real" flavoured ciders by blending the cider with real fruit juices and these can be pretty good and are always popular.

I have been asked many times if I produce any flavoured ciders and have decided that for 2017 we will have two new additions to the Salt Hill Cider range on offer.

We will be making a ginger cider and also a raspberry cider; both will be 5% ABV and both will be a blend of new season cider with real ginger and real raspberries respectively.

These ciders along with our more traditional 100% apple offerings will be available at discerning pubs and festivals around the area throughout the year.

For cider fans or anyone interested in sampling these ciders and ciders from various other producers, Salt Hill Cider will be holding a mini-festival in Slough on Saturday 20th May. The full range of our ciders will be available to taste or buy along with ciders from some of my favourite producers.

Advanced booking is essential for this event so for more details contact me on 01753 823918

or email godavies@hotmail.co.uk

Hopefully you will get the chance to try some real ciders locally this year. Ask your local pub to give it a try this summer!

HEDGERLEY COMMUNITY ORCHARD WASSAIL

Front page illustration is explained by Neil Coxhead, Hillfire Brewing Company

Wassailing is one of the oldest English traditions. Its origins date back to the Saxons and Norsemen. There are many local variations but mostly the aim is to make merry. In Saxon times "Waes Hael" was a greeting meaning "be in good health" and now shouting "Wassail!" is much the same as saying "Cheers"

Hedgerley's traditional orchard wassail took place on 14th January. Datchet Border Morris men started things off with a few dances outside the White Horse, before leading the procession up to the Hedgerley Community Orchard in the Glebe Field behind the pub. Once everyone was suitably equipped with a drink (local cider from Salt Hill Cider and beer from Hillfire Brewing Co.) the wassail ceremony took place led by Datchet Border Morris.



Orchard wassailing aims to promote the wellbeing of apple trees, and chase away evil spirits from orchards in the hope that they might better produce fruit. Happily, this is mostly achieved by drinking the health of the cider apple trees and raising toasts (literally).

Wassail is often held on Twelfth Night, but

in some parts of the West Country it is held on the old Twelfth night which is 17th January - it is not however a fixed date - and local customs prevail.

In Hedgerley the custom is to wassail on the second Saturday in January.

Like many practices devoted to the defence against evil, wassailing has always been seen as a festive activity and has often been associated with partying and making merry. So fairly certainly cider and beer has played a major part in the history of wassailing, but purists say it is not essential. They, somewhat unconvincingly, claim the continuance of the custom has little to do with the drink... and is all about the good will and friendship that wassailing generates. Well, we can all drink to that!!



Waes hael!

TOASTS

First, a toast to Bread, for without bread,
there would be no toast!!

"Here's to thee, Old Apple Tree,
When-st thou may-st bud
and when-st thou may-st bloom
And when-st thou may-st bear apples enough!
Hats full! Caps full!
Bushel, Bushel, sacks full!
And my pockets full too!
Waes Hael!"

Wassail the trees, that they may bear
Many a Plum and many a Pear:
For more or less fruits they will bring,
As you do give them Wassailing.

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STARDUST GOES FROM STRENGTH TO STRENGTH

Kevin Phillips visits Stardust Brewery and finds them growing steadily since they opened last year

I never quite know what to expect when I visit a micro-brewery for the first time. Sometimes I am walked through a house to a small back garden with a tiny brewery at the end or on other occasions led round the side of a house and pointed to a dark garage.

I knew Stardust would be a bit different when I arrived to find a stack of 72 newly delivered empty casks in the yard at the front of the premises together with a fork lift truck to take them inside. Here, I thought, was someone with real plans for the future.



I was not disappointed when I met Ben Ebbetts, the welcoming owner of this growing brewery sited on an industrial estate between Paley Street and White Waltham. Ben explained that he had a busy time over the Christmas period and thought there might have been a dip in orders in the New Year. The orders, however, have continued to roll in as have the requests for brewery tours. Over the next few days Ben said he would be hosting a group from the White Hart at Holyport and not long after that, a visit from the Maidenhead Round Table. The tours are helped along by the brewery having an on-license so the beers can be sampled from the bar on the premises. Open days for the brewery and its shop are also planned although Ben admitted he is struggling to find time for everything. Dates for these activities are in the process of being arranged, so for the moment, he would appreciate it if people called 01628 947325 in advance.



In terms of recent outlets for Stardust, Ben mentioned the Bell at Waltham St Lawrence; White Hart, Holyport; Shurlock Inn, Shurlock Row; Grenfell Arms, Maidenhead; Royal Standard, Wooburn Common; Hinds Head, Bray and the KEG Bar at Bourne End.

I was interested in how Ben got into the brewing business and he explained that originally, he was a project engineer working in water turbines until bitten by the brewing bug. He is largely self-taught and learnt a lot from home brewing

until he decided to take the plunge and buy a six-barrel plant in order to set himself up commercially. He has also been helped by his father who is a co-director and has extensive experience in the food industry. To help with recipe development, the brewery has its own test plant where beers can be developed prior to full production.

My next question was about the origin of the distinctive brewery name. Getting the right name can be a difficult task for a small company as so many names are registered without being used that the good ones will almost certainly have gone. Ben and his father were going through song titles and had almost given up hope when David Bowie came up and the name Stardust was suggested. Surprisingly, this name had not been registered and it has proved to be both distinctive and memorable.

Once the name had been found, the next step was to develop a range of beers. Many new breweries will initially focus on a particular style of beer with which they can be identified but Ben has gone against this trend and started with a range of four very different beers. He explained that as the beer market caters for so many different tastes, he did not want to miss out on opportunities for consumers to try his beer. There was also a significant market for drinkers who deliberately seek variety and new beers.

Beers currently offered are:

Easy Pale – 3.8%. A subtle blend of American hops with an underpinning pale malt body

English Bitter – 4.0%. Traditional British malt and hops with roasted caramel notes and classic hop aroma.

American Pale – 4.5%. Finely tuned aromas from well-balanced American hops and sound malt body

PK3 – 5.6%. Five hop varieties give complex flavours with tropical, fruity and spicy notes

Output is predominantly cask with all the beers available as bottled real ale and there is a bottling facility on-site. Ben's personal preference is very much for real ale although he said keg could not be ruled out in the future.

Finally, I asked Ben about the future. On the face of it, competition must be fierce with so many new breweries opening at the same time as pubs are closing with depressing regularity. He replied that this was something he had looked at in some detail and it was important to remember the sheer size of the beer market in the UK and the unique diversity of beers available to consumers. Well-run new operations should be able to find to find a place within this and although many pubs were closing, there were also new bars opening particularly in London.

By now, I could see Ben's head turning towards those 72 newly delivered empty casks in the yard and felt I should not interrupt him further. As I left, he was clambering aboard the fork-lift and was keen to start the process of filling the casks with his excellent beer. Maybe I would be one of the customers to chance upon his beer in a pub and have a pint pulled from one of them. I certainly hope so.

MAIDENHEAD BEER & CIDER FESTIVAL 2017

Michele Needleman, the Festival Managers' Manager looks forward to October!

As the saying goes, "every cloud has a silver lining". And so it is with our increasingly popular Maidenhead Beer & Cider Festival.

We thought we'd found the perfect venue at Desborough College, our location for the last 2 years (and prior to that, 2 years at Maidenhead Town Football Club). When

we were advised that Desborough College was no longer available we started searching for something even better, but still in easy walking distance of the railway station.

The Good News is that our search is over! The magnificent Pearce Suite at Magnet Leisure Centre has been offered to us, and at time of writing we are discussing details with Legacy Leisure, the charity that runs the centre on behalf of the Royal Borough of Windsor & Maidenhead. All going well, we'll hold a joint CAMRA/Legacy Leisure Beer & Cider Festival this autumn, from **Thursday 19th to Saturday 21st October**. Please put these dates in your diary!

Thanks go to Steph James, Town Manager at Maidenhead Town Hall who put us in touch with Lee Ovens, the centre manager. This energetic guy quickly saw the benefit of a joint festival, and is involving his in-house marketing manager, Jonny Walker, to ensure a successful event. There is much to commend our joint venture. Legacy Leisure is a not for profit charitable organisation committed to providing a diverse and meaningful range of leisure and



culture related activities for the local communities it serves. Established to support a national legacy following the Olympics, Legacy Leisure is passionate about improving the health and wellbeing of its patrons, and aims to offer a diverse range of physical and cultural activities that engage and invigorate communities, be it through sport, the arts or other activities. So, not so different from the aims of a well-run community pub!

Over the coming months we'll plan the best ever Maidenhead Beer & Cider Festival. We'll incorporate the most successful elements of previous festivals, plus new ideas. Expect to enjoy plentiful seating, quality food and snacks and great entertainment, plus, of course, a fantastic line-up of real ales and ciders. New features will include advance ticket purchasing and a pub-style quiz night with prizes! Bring the family, as the Magnet Leisure Centre has plenty to offer all family members, in a safe and enjoyable environment.

Watch this space.



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 Slough, Windsor & Maidenhead CAMRA

ANOTHER FOOD AWARD FOR LOCAL PUB

Kevin Phillips surveys our local award winning gastropubs

There can't have been a better time to be a real ale and food lover in our CAMRA Branch area.

In the 2017 Michelin Guide to Great Britain and Ireland, another branch pub, the Crown at Burchett's Green has been awarded a coveted Michelin star. This is now the third pub in our area with a star for food. The other two are the Royal Oak in Paley Street and the Hinds Head in Bray. Real Ale is available in all of them and no other CAMRA Branch has as many pubs with Michelin Stars.

Michelin Stars are not given lightly and are only awarded for high quality cooking. This means using top quality ingredients to carefully prepare food with distinct flavours to a consistently high standard.

Also recommended in the Michelin Guide in our area, but without a star are the Crown in Bray, Belgian Arms in Holyport, Greene Oak in Oakley Green, Swan Inn at Denham, Black Horse in Fulmer, Three Oaks in Gerrards Cross, Beehive in White Waltham and White Oak in Cookham. Real Ale is available in all of these pubs and most of them have also been awarded high marks for their food in the many other pub and restaurant guides to our area.

If you need a guide to what real ales are available in the above, simply go to CAMRA's pub database, www.whatpub.com so you can plan in advance what real ales to sample along with your award-winning food.

Bon Appetit!



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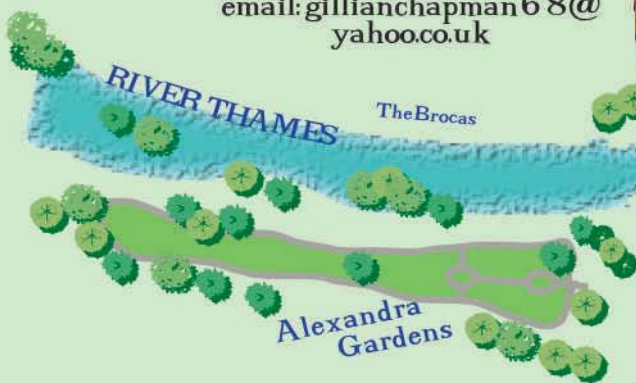
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HELPERS' TRIP TO TITANIC BREWERY & BURSLEM PUBS

As part of the Maidenhead Beer & Cider Festival 2016, we asked the thirsty punters to vote for their favourite ale. When the votes were counted the winner was Titanic Brewery's Plum Porter. So to thank our volunteers for their hard work throughout the festival the organising team decided to coordinate presenting the winners' certificate with a helpers trip to the brewery at Burslem, Stoke on Trent.



As the 300 mile round trip might test the physique of our more mature helpers the boat was thrown out and a 'luxury' coach was organised, in other words the coach had a toilet! The journey began at Slough train station, picking up in Maidenhead (where we managed to lose a number of people who almost missed the trip!) Arriving at the brewery for midday, we were greeted by Malcolm Hawksworth (the brewery had opened especially for our party on a Sunday). Malcolm organised a local delicacy stew, as well as a comprehensive tour of the brewery including its history and, more importantly, samples of the ale line-up.



Being fed and watered the group then split into several factions and converged onto Burslem itself. First stop was The Bull's Head, Titanic's very own pub. Besides 4 regular Titanic beers the pub served 6 changing beers. Incredibly, within a 5 minute walk of the pub there are 4 more cracking real ale pubs plus a micropub, The Duke

William with its historic listed interior, Bursley Ale House, The Leopard Hotel an old coaching house and reputedly the most haunted pub in the Midlands, and, just down the road, the tiny Post Office Vaults. Johnys Micropub was mobbed on a late Sunday afternoon. One noticeable observation throughout the afternoon was the price of a pint, rarely above £3 and none on the £4 nonsense we have down here.

Not surprisingly the coach journey home was very quiet, we covered a lot of miles and consumed a generous quantity of ale. Big thanks to the festival organisers for such a pleasant and memorable day, looking forward to doing it again next year.

BRANCH PUB OF THE YEAR

At the time of going to press CAMRA members were voting for the Branch Pub of the Year, here's the shortlist (alphabetical order)

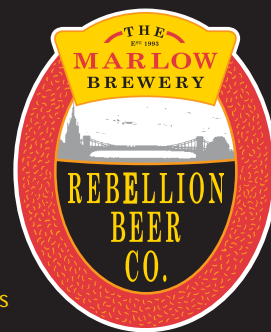
- Barleycorn, Cippenham
- Perseverance, Wraysbury
- Royal Stag, Datchet
- Stag and Hounds, Farnham Common
- White Hart, Moneyrow Green
- White Horse, Hedgerley

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LOCAL NEWS

FARMERS BOY, MAIDENHEAD CLOSSES FOR GOOD

Last orders were called at the Farmers Boy in Maidenhead for the final time on Sunday 22nd January.

The pub, in Harrow Lane, had been the subject of an unsuccessful attempt to turn it into an asset of community value (ACV). After a challenge by owners Greene King, the application was removed in December 2016. The reasoning being that there was an unlikely chance of the pub being bought by a local community group – which, to be honest, is pretty realistic. The moratorium, the pub company argued, would have merely delayed the closure process by 6 months.



It's very sad to see one of the last pubs in the north of the town close. This was a place where all the locals knew each other and a place for everyone to meet. A farewell party took place on the Friday for everyone to share their memories of the pub.

Since legislation was introduced in May 2015 which removed Permitted Development Rights from pubs nominated as ACVs, community groups have scrambled to register their locals. Without registration pubs can be demolished or converted without public consultation. As witnessed at The Craufurd Arms, detailed elsewhere in this issue, listing a viable pub is the right thing to do! The Council are very receptive to realistic pub listing proposals.

CRY FOR HELP FROM THE OLD SHIP, CADMORE END

Branch member, Alasdair Donaldson publishes a 'cri de coeur' to get this beautiful pub re-opened.



I write to support the application for permission to open a car park at the Old Ship, a superb traditional pub that desperately needs it to remain viable in this car-dominated age. The pub is a community and heritage asset located in the green belt in an area of outstanding natural beauty, but on a main road. It needs the car park for visitors to park safely, as many respondents have said. The community residents association has collectively argued in favour of this exceptional pub, without which they would have nowhere to go to meet as a community.

How does it make sense to forbid the development because it is in the green belt? This provision would surely enable more people to visit the local area and enjoy the green belt. The authority ought to do more to support small businesses such as the Old Ship. In view of the massive number of such pubs that have closed in recent years, we have a duty to protect our heritage for posterity. The least the District Council Planning Committee can do is to grant this pub exceptional status, and thus exempt it from the embargo on building in the green belt. The fact is that few if any pubs nowadays can exist without providing food, and accommodation for cars in the form of a safe car park.

All the comments I have read on this application are in favour of it, on the grounds that it is essential to the viability of this fine pub, which we would all like to see retained as a facility for locals and visitors to enjoy. Please do the right thing. As Hilaire Belloc said in 1912: 'When you have lost your inns, drown your empty selves, for you will have lost the last of England.' It really is worse than that for our English heritage in 2017.

SPOTTED, WHILST OUT & ABOUT



CAMRA BRANCH AGM

Saturday 8th July

Our Annual General Meeting will be held at The Conservative Club, 32, York Road, Maidenhead SL6 1SF. All members welcome. Come along and have your say in the running of the branch. Proceedings commence at 2pm

3RD PIE & PORTER FESTIVAL @ THE PERCY, WRAYSBURY



The Perseverance Inn, Wraysbury held its 3rd mini Porter & Pie Festival in January in an attempt to wash away those post Christmas blues. The pub is on the borders of 4 CAMRA branch areas so members from far afield descended on the pub. The impressive

range of dark ales was washed down with the pub's home made pies... more than 700 over the 3 day festival, thats more than 35Kg of pastry mix.

Well done to Nick, Sarah and staff for hosting the event. **STOP PRESS** – The pub's next Beer Festival will be 17-19th March and also a Summer Festival during 16-18th June. Be sure to drop in, there's a regular bus service from Slough and a train service



MICROPUB OPENS IN BOURNE END



In November KEG opened in what was a launderette in Oakfield Road, Bourne End. Described as a craft beer tasting bar, KEG - don't worry, there are cask beers on: during my visit West Berks Good Old Boy and Windsor & Eton Knight of the Garter were available.

Also a range of real ciders and trendy gins, wine and cheese are served.



Kim & Carl are your hosts and look set to make a success of their venture. Over the last 10 years Bourne End has become a drinkers desert. Check out their website for events, such as vinyl nights, as well as beer listings –

www.kegcraftbeer.co.uk

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

- **Mar 8th** - Conference Room, Windsor & Eton Brewery
- **Apr 12th** - Greyhound, Eton Wick
- **May 10th** - Corner House, Windsor

REBELLION BREWERY MAKES LOCAL BREWING HISTORY!



Winter Royal, brewed by the Wethered Brewery of Marlow was a favourite beer for many in the local area becoming one of their flagship beers. After the brewery closed in 1987 Winter Royal production ceased, until December when, using the same recipe, Rebellion produced a batch as a one-off special.

From the brewery... 'Rebellion are very proud to be part of the Marlow community and we're happy to bring some of the town's brewing history back to life. What makes our Winter Royal special is the fact we used only malted barley grown on Bencombe Farm in Marlow Bottom for the brew. The crop was harvested from the field immediately opposite the brewery earlier this year, it's fantastic to be able to use such local produce.



Winter Royal is a rich, dark and malty beer and at 5.4% it is the perfect winter warmer, just like it used to be. We have a limited supply in the brewery shop which is likely to be sold before Christmas, however If you'd like to try it we have delivered it to several local pubs, a list of which will be on the Rebellion website.

We really hope that those who try it really enjoy it, whether you remember the original or not.'

The beer sold out within days and through popular request a 2nd brew took place in January..well done Rebellion



BRUSSELS BEER FESTIVAL

Alan Molloy and pals grab a bargain basement trip before Article 50 is triggered

Well there I was reading through the small ads in February's What's Brewing when I spotted an advert from Beer Junkets offering a package to visit the Brussels Beer Festival in September. The deal was 3 nights stay in a 4* hotel plus Eurostar return tickets for £199 each plus a 5% discount for CAMRA members. We last went to the Brussels Beer Festival in the early 90's and had a great time, so we booked with a couple of friends.



On the 2nd of September we all met in "Spoons" in Uxbridge to have a hearty breakfast before catching the Met to St. Pancras and Eurostar to Brussels. We checked in at our hotel and then made our way to the Grand Place, where the festival was being held. An interesting walk through the side streets to get us to the festival in time for its opening, 6pm. Because of the recent terrorist incidents security was tight. We were bag searched twice and with having to purchase two types of tokens, one for a glass and the other for beer, it took a long time before we were drinking! Each of the breweries represented had their own stall with their own glasses. As you know you can only drink a particular Belgium beer in its own special glass. These small glasses are lined at 125ml (less than 1/4pt), but then the lowest ABV is 5% rising to 10%. So the procedure was to select a beer from the programme or the listing at the brewery, hand over the glass token and the appropriate number of beer tokens. When finished you had to take the glass back to the original brewery to get your glass token back to continue the process at the next brewery. These 125ml

glasses of beer cost either £2, £3 or £4. As it was getting quite crowded we decided to stay in a corner of the square and sample from these breweries. By about 7.30pm it was getting impossible to move so we decided to return to the hotel via a restaurant to help absorb the beer.



On Saturday after a hearty breakfast we walked to the old fish market, which is on the banks of an old canal where the fish was transported from the coast by barge. These days the fish comes by truck. It was here that several of the older breweries (Palm, Kwak, Brasserie Waterloo, Bosteels, Omer & Brasserie Silly!) were grooming and harnessing up their magnificent horses that are going to be used to draw old coaches and beer delivery wagons through the centre of Brussels to the Grand Place. We made our way back to the beer festival which was far less crowded than last night. I had ear marked a number of Saison/geuze style beers that I wanted to try. The good thing about this style is that the ABV is usually 4/5% ABV. After tasting several of these beers the horses arrived and made their way round the Grand Place, very spectacular. We left the Grand Place to get a bite to eat and see the famous statue of the Manneken Pis. A real disappointment as it is always dressed up in costume these days, a sign

of political correctness. The day we visited it was wearing a guardsman outfit including the bearskin, how ridiculous. Then back for more beer, before heading out to have a traditional evening meal of moules and frites.

Sunday started with a tour around King Leopold's palace. An amazing example of 19th century opulence, which he opens during the Summer for free. After all that culture we needed a beer, so back to the beer festival to use up our tokens, which were non-refundable. I tried a couple of IPA style beers and a Timmerman's wit (wheat) beer, all good. When the tokens were gone we decided to have a walk around the central area which has a lot of Art nouveau buildings including some amazing street art. Then we found a lovely Art nouveau pub where I had an Orval.



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!

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- 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

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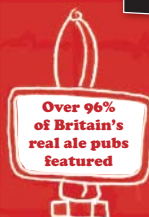
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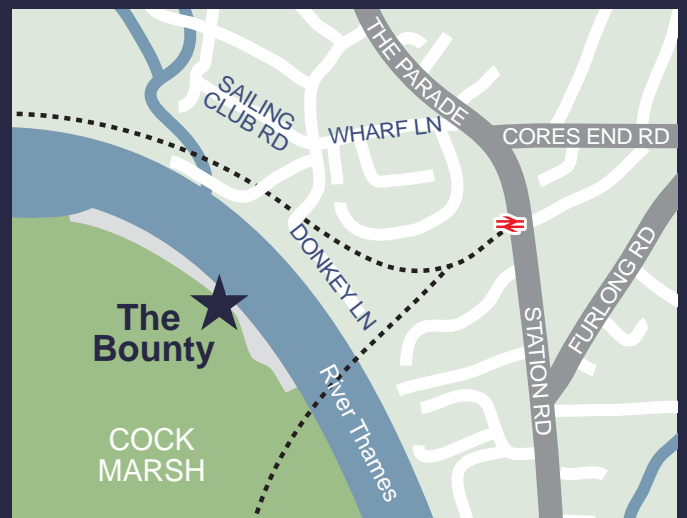
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YOUR HEALTH! THE BENEFITS OF SOCIAL DRINKING

New research, which shows that moderate alcohol consumption with friends at a local pub may be linked to improved wellbeing, has been published in the journal **Adaptive Human Behaviour and Physiology**.

While most studies warn of the health risks of alcohol consumption, researchers at the University of Oxford have looked at whether having a drink may play a role in improving social cohesion, given its long association with human social activities.

Combining data from three separate studies - a questionnaire-based study of pub clientele, observing conversational behaviour in pubs, and a national survey by the Campaign for Real Ale (CAMRA) – the researchers looked at whether the frequency of alcohol consumption or the type of venue affected peoples' social experiences and wellbeing.

They found that people who have a 'local' that they visit regularly tend to feel more socially engaged and contented, and are more likely to trust other members of their community. They also observed that those without a local pub had significantly smaller social networks and felt less engaged with, and trusting of, their local communities.

The study also showed that those who drank at local pubs tended to socialise in smaller groups, which encouraged whole-group conversation, while those drinking in city-centre bars tended to be in much larger groups, and participated much less in group conversation.

Professor Robin Dunbar of the University of Oxford's Experimental Psychology department, said: "This study showed that frequenting a local pub can directly affect peoples' social network size and how engaged they are with their local community, which in turn can affect how satisfied they feel in life.

"Our social networks provide us with the single most important buffer against mental and physical illness. While pubs traditionally have a role as a place for community socialising, alcohol's role appears to be in triggering the endorphin system, which promotes social bonding. Like other complex bonding systems such as dancing, singing and storytelling, it has often been adopted by large social communities as a ritual associated with bonding."

Colin Valentine, CAMRA's National Chairman, said: "Personal wellbeing and happiness have a massive impact not only on individual lives, but on communities as a whole. It will be of no surprise to CAMRA members that pubs play such a pivotal role in a person's wellbeing, but it is fantastic news to hear that this wisdom has now been confirmed by research.

"Pubs play a unique role in offering a social environment to enjoy a drink with friends in a responsible, supervised community setting. For this reason, we all need to do what we can to ensure that everyone has a 'local' near to where they live or work - the first step to which is strengthening planning protection for pubs to stem the 21 pubs closing across this country each week."

2,000 PUBS NOMINATED AS ACVS SHOWS HUGE APPETITE FOR PERMANENT PLANS TO PROTECT PUBS

Permanent measures to keep pub doors open need to be introduced now, according to the Campaign for Real Ale (CAMRA), as it marks 2,000 campaigning groups across England successfully listing their local pub as an Asset of Community Value (ACV).

Since legislation was introduced in May 2015 which removed Permitted Development Rights from pubs nominated as ACVs, community groups have spent countless hours fighting tooth and nail to ensure their locals are registered, and are therefore subjected to the regular planning application process. Without being registered, pubs can be demolished or converted overnight without public consultation.

ACVs can be granted on any building that has a proven strong community focus, but pubs have had by far the biggest take up from local communities. Out of just under 4,000 ACVs on building such as libraries, community centres, post offices, half of them have been granted for pubs.

CAMRA is calling on the Government to cut out this frustrating process, which puts a huge burden on local communities and councils, who deal with this lengthy and clunky procedure. Instead, they believe that placing

pubs in a class of their own so that owners must always seek planning permission before converting or demolishing a local will provide permanent security for pubs.

Colin Valentine, CAMRA's National Chairman says: "It

is heartening that so many communities across England have spent so much time going through the process of nominating their pub as an Asset of Community Value. This shows a huge appetite for protecting pubs, which are more than just businesses – they are invaluable landmarks in our communities.

Unfortunately, the ACV process can be time-consuming, fraught with difficulties and at the end of the day is only a temporary measure – listings must be renewed every five years to maintain protection. It simply doesn't make sense that pub-goers have to jump through these extra hoops when it is clear that so many communities overwhelmingly want a say on the future of their much-loved pub. All we are asking for is a level playing field where a planning application on a pub has to go through the full planning process."



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CHEERS TO THAT! CAMRA MEMBERSHIP SOARS

The Campaign for Real Ale (CAMRA) has just signed up its 185,000th member, reinforcing its place among some of the top membership organisations in the UK - and boasting numbers above all but one of the major political parties.

The milestone member was one of hundreds signed up at the recent Manchester Beer and Cider Festival, one of CAMRA's many successful annual events, which saw nearly 15,000 visitors enjoying real ale, real cider and perry last week.

The organisation's current membership puts it ahead of the Conservative Party, the SNP, the Liberal Democrats, the Greens and UKIP. Only the Labour Party has more members.



After 45 years of being one of the largest single-issue consumer groups in the world, CAMRA is still seeing nearly 10,000 new members join each year. Issues facing the beer and pubs industry

still top the agenda for many, with CAMRA's key campaigns including the protection of pubs from closure, keeping beer affordable and promoting the wellbeing benefits of visiting your local continuing to strike a chord.

CAMRA is also well known for the 200 beer festivals that it runs across the UK, including its flagship Great British Beer Festival, which will be returning to London Olympia this summer from the 8th-12th August and featuring over 900 real ales, other craft beers, ciders and wines.

CAMRA made the headlines last year when it embarked on a member-wide consultation about its future direction and purpose to ensure that it remains relevant 45 years on from its founding. The proposals put forward by the committee charged with running the Revitalisation consultation suggested that CAMRA could make numerous changes to its campaigning and activities to better represent the modern beer and pub world. A final decision on the proposals will take place at CAMRA's Members' Weekend in 2018.

Colin Valentine, CAMRA's National Chairman says: "It is fantastic to see our membership continue to grow year on year at such a successful rate. CAMRA remains an attractive organisation in this day and age because of our ability to adapt to the new issues that face the beer and pubs industry. We have seen the world of beer change significantly since 1971, with the rise in breweries and rapid closure rates in pubs, which is why we continually evaluate

our purpose and strategy to reflect these changes. As a result, we are looking forward to another 45 years of pub and beer campaigning!"

CAMRA membership compared to political parties based on Parliament.uk figures (<http://researchbriefings.parliament.uk/ResearchBriefing/Summary/SN05125>):


Labour Party – 515,000
Campaign for Real Ale – 185,000
 Conservative Party – 149,800
 SNP – 120,000
 Liberal Democrats – 76,000
 Green Party – 55,500

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FOR THE FIRST TIME SHOPS SELL MORE BEER THAN PUBS!!

Cheap alcohol encourages pre-loading at home

It seems strange at a time when UK chief medical officers (CMOs) are one-step away from recommending Prohibition that supermarkets, convenience stores, motorway service stations and even garages are allowed to sell beer, in some cases, cheaper than water.



Latest statistics from the British Beer and Pub Association (BBPA), which date back to 1980, show a drastic shift in consumer behaviour. In 1980, the on-trade had an overwhelming dominance of the beer market, selling 87.7% of all beer consumed and the figure for pubs was still a healthy 79.6% in 1990. But since then, cheap supermarket booze has taken hold of the country and, in 2016, off-trade sales accounted for 51% of all beer consumed in the UK.

The shift towards drinking in the home after the turn of the century, saw on-trade sales dropping from 67.6% in 2000 to 51.9% in 2010. The BBPA puts the changes largely down to the beer duty escalator and, although this was scrapped, largely as a result of campaigning by CAMRA, the rot had set in. UK beer duty is 54% higher than it was in 2000, despite recent cuts in the duty rates. The BBPA said that data shows much more work needs to be done to cut beer duty in the UK, with the UK rate still a staggering 14 times that of Germany. Overall, UK consumption is 67.7 litres per head per year – below the EU average of around 72 litres.

AND DEALS.....

A number of the shots accompanying this article were taken around Christmas time. Supermarkets put enormous pressure on the pub trade, in some cases selling beer at less than 80p a pint.



Morrison's was offering 40 x 440ml cans of Carling for £20, which means customers were paying the equivalent of 64p a pint. Not to be out-done, ASDA was selling 36 x 440ml cans of Foster's at £20, which equates to 71p a pint....OK, not the sort drink that would interest the typical reader of this article, but nonetheless it's 'beer' that is not being sold in pubs and bars! Closer to home, Tesco's



were selling a 4 pack of 330ml BrewDog Punk IPA (5.8%) at a five – I couldn't resist it.

Licensees understandably claim these cheap deals were crippling their businesses, unable to even begin to compete with, not able to buy beer anywhere near these prices from suppliers.

So where do we go from here? It's not just a Christmas issue, supermarkets are selling alcohol 'at a loss' and the problem is all year round. The industry, including CAMRA, needs to campaign for equality. JD Wetherspoon boss, Tim Martin, has repeatedly stated that pubs were subject to higher business rates and VAT levels compared to supermarkets. This, he said, allowed its supermarket competitors to offer cheaper food as well as alcohol sales. This is a classic example of an industry being treated unequally.



The situation is most of the industry hasn't campaigned for equality!



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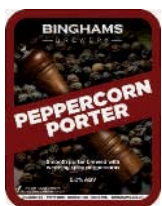
BREWERY NEWS

BINGHAMS BREWERY

A lot of exciting things going on at the moment in the brewery! We have decided to draw a line under our Craft Hop Series of single hop beers, which has taught us all it can for now. We are now focusing on the blending of high quality hops (the first batch was Citra and Amarillo) and learning more about how hops interact with each other in the brew. The latest on in this new series is Amarillo Wakatu, but don't worry if that one has run out in your local, as the next one Wai-Iti Wakatu is on its way!



And so, the BINGHAMS HOP PROJECT has begun!



Our brand new seasonal is Peppercorn Porter. At 5%, this is a smooth drinking porter with a warming peppercorn finish. Great for supping in front of the fire to avoid those wet days we are getting at the moment!

Supreme Champion Vanilla Stout is back in the shop in its bottled form. See the website for shop opening times.



Sadly one of our brewers, JD decided to move on to pastures new. However, we have managed to persuade Ricky Moysey to move from behind the bar at the Ale House in Reading to the brewhouse to join the team. We would like to wish JD good luck and welcome Ricky to Bingham's.

Ever wondered what goes on at a brewery? What is real ale made of? What are the raw ingredients? How do you turn the raw ingredients into beer? What is the difference between cask conditioned ale, real ale and keg beer? What is a firkin? Get all of these questions answered (and more) on a pre-booked brewery tour round Bingham's Brewery.

Bingham's tours last around 2 hours and include:

- 3 pints of real ale
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- The history of the brewery and director Chris Bingham's brewing background
- The ingredients that go into beer
- The process that the ingredients go through to become beer
- A walk around the brewery to see all the equipment and casks used in the brewing process

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

moogBrew has added a new beer to its core range this Spring. "Tappa's Thump" is a golden coloured ale, brewed with English grains & yeast and fruity American hops. Easy drinking, at 4.8%, it will be available in bottle and occasional cask. Described as a 'Taplow Pale Ale', the beer name puns the Anglo-Saxon remains found at Tappa's Mound (also known as Tappa's Tump), which gave its name to Taplow village.



From March the brewery will be open to visitors and drinkers on the second Saturday of each month and plans to extend opening days and hours during the summer months. Meanwhile, moogBrew beers will continue to be available at Maidenhead's Eat On The High Street on the first Sunday of each month (from March).

1st April marks the first anniversary of trading for this tiny emerging brewery; a new special beer as well as a local event are planned to mark the milestone. As always, full details can be found at the brewery website.

www.moogbrew.co.uk

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:

- 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@swm.camra.co.uk

T&C's Apply



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
- W heatsheaf - Slough
- White Hart - Moneyrow Green
- White Horse - Hedgerley
- Windlesora - Windsor

CHILTERN BREWERY

In addition to our 3 permanent ales we brew a range of special limited edition and seasonal ales across the year. Limited Edition Pride of Bucks & Berks 4.2% vol, launching in March, is dark amber in colour with smooth roast malt tastes. 5p from every pint of this ale sold is being donated to a local charity. The ale has been brewed in recognition of the Brewery winning the 'Pride of' these two counties in the Berkshire and Buckinghamshire Life Magazine Food and Drink Awards 2016. April will see the return of one of our favourite seasonal ales, the award-winning



dark chestnut Nut Brown Mild 3.9% and hugely popular from 2016, limited edition Colombian Coffee Porter 4.1% with its café crème aroma.

Cobblestones Summer Ale 3.5% in May is another one of our seasonal ales – a regular feature on our beer calendar every year. Golden, with hints of blackcurrant, it is crisp and refreshing and will be available through May and June. It is rich and well hopped with Challenger and Bramling Cross hops, with a hint of bitterness.

There are better ways to enjoy our beers at home. We have new Mini Casks - 8 ¾ pint / 5 litre carry-outs that can be ordered on the website for delivery www.chilternbrewery.co.uk or Click & Collect. You get our ales fresh from the conditioning room ready to drink. Our brewery shop in Terrick now has longer opening hours too. Details are on our website.



We have two new limited edition bottle-conditioned ales aged 18 months: Black IPA and White IPA. Dark ruby Black IPA 7.8% brings the best of stouts and IPAs together in this increasingly popular style – smooth roasted with liquorice notes and a sumptuously hoppy aroma. Golden caramel White IPA 7.5% marries full-bodied Maris Otter with wheat malts and keeps a dry malt base in a beautifully balanced ale.

The now annual celebration of Porters, Stouts, Dark and Old Ales at our tap, The King's Head in Aylesbury, was very well received so do look out for it next year if you missed it this. We have a great new website for the pub too www.kingsheadaylesbury.co.uk which features our famous beer menu that shows the latest beers being served. The King's Head prides itself on putting the 'Ale into Aylesbury' and now serves evening food from 5pm to 8pm on Fridays and Saturdays in addition to lunch every day.

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

WEST BERKSHIRE BREWERY

The building work on our new site is coming on well. The new roof and walls are up and work on the 38,000 square foot floor has started. Tom and Will are off to CFT in Parma, Italy at the end of January. They will be going through all the factory acceptance tests for the new brewery plant and packaging line. If all goes well, we expect delivery of all brewery and packaging equipment in March.



Brewery Tours – We have Saturday brewery tours on 25th March, 22nd April, 20th May. If you would like to book a place please go to <http://www.wbbrew.com/tours/> or call us on 01635 202968.

Specials – Our first seasonal special of the year will be Maharaja Pale Ale, a twist on our Maharaja IPA brewed with Olicana, a new variety of hop bred for its aroma. 4.5% ABV, available in 9g cask and 500ml bottle.



REBELLION BREWERY

Monthly beers coming up are Adventurer in March, dark and malty, The Bard in April, amber and citrus and Angel in May, red and floral, all weighing in at 4.2% ABV.



Roasted Nuts will be staying on as a full time beer with Mutiny possibly taking its place as our winter seasonal. Zebedee will become 4.6% from 4.7% and will stay as our spring seasonal beer, and then will join our core range once summer is here and Blonde is being brewed. The beer that will be replacing Zebedee as our spring seasonal in 2018 has yet to be decided.



This means that from May our full-time beer range will be IPA, Smuggler, Roasted Nuts and Zebedee.

Our eagerly anticipated lager is still planned for release in the spring but its tasting notes are yet to be finalised. Once released it's likely that we'll only be selling it to our trade customers (pubs, clubs, bars etc.) to begin with but we hope

it will be available to buy in bottles, from our shop, by the autumn.

Winter Royal was a huge success, with incredible feedback from you all. The plan will be to brew the beer again in December, hopefully making it a bit of a Christmas tradition.



Our bottle range will stay as it is for now with 24 Carat bottles returning as the spring seasonal. Blonde and Red stay as full time bottled beers with Roasted Nuts Extra remaining as our winter seasonal bottled beer.

After the new brewhouse was installed last year we are moving onto the next stage. This will include redesigning our cask cleaning and racking area to include a keggling line that we'll need to distribute the lager. We're hoping for this to be finished late spring/early summer.

CRAUFURD ARMS SHARE ISSUE UNDERWAY, AS PUB GOES UP FOR SALE

On the 10th February the pub held a Share Launch day using the Crowdfunder operation in an attempt to raise £270,000 to purchase the freehold of the pub from the Wellington Pub Company. The 6 month moratorium that favored the community group has sadly expired.



As has been reported previously, the Craufurd Arms is the last remaining pub in North Maidenhead, meaning travelling outside the town northwards you would need to travel to Pinkneys Green or even Cookham to get a pint. The Farmers Boy in Harrow Lane closed in January.

Ears are being kept close to the ground to see who else is interested in the pub, either as a 'going concern' or, boringly, as a property development – hopefully the plot is too small to generate too much interest from greedy developers.

If you go to www.crowdfunder.co.uk/save-the-craufurd you can see that shares are priced at £50 each with a minimum of £250 investment. Maximum investment is £25,000. Your pledge is booked, not cashed, until the share issue has proven a success. Social Investment Tax Relief from HMRC means investors can apply for 30 per cent tax relief on their investment, subject to conditions. Take a moment to browse through the Business Plan, Share Prospectus and Model Rules which can be downloaded from the web page.

At the time of going to press the share fund had been swollen by a £100,000 grant from the Big Society Capital (BSC) Crowd Match Fund. The £270,000 target was looming with over 130 investors committing more than £220,000. Lets hope there isn't a developer prepared to top the offer from the Community.

I popped in early evening and the pub was buzzing, the darts team was struggling to clear a way to chuck their arrows, remnants of Meet The Brewer tastings were scattered around the pub, raffle tickets were being sold to secure working funds, and, there it was, a lap-top suitably equipped to pledge your share allocation online.

WINDSOR & ETON BREWERY



The core cask beers remain as: Parklife, Knight of the Garter, Guardsman, Windsor Knot, Conqueror and in keg Republika, Eton Rifles, Treason & White Riot. The current seasonals are Father Thames, a 4.8% ESB followed by Kohinoor, a 4.5% classic IPA. In keg the seasonal is Midnight Marauder a 4.8% Hazelnut Porter



The special beers on offer during the Spring are:

- **March** – Red Rye, An American style rye ale.
- **April** - Pepper Tree – a Saison with Red pepper and Lemon
- **May** - Bostin' Mild will be brewed as usual. A classic Midlands style dark mild.



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 Weds 8.00 to 18.00, Thurs/Fri 8.00 to 19.00 & Sat 10.00 to 18.00.

New experimental brews will be available in the shop/bar. Currently Spawn of Summit, a 5.5% IPA using Summit and derivatives varieties of Summit hops, is available. Unfined with notes of bitter marmalade. Keep popping in to see the new experimental beers available.

The most significant news is that the brewery is now undergoing its 5th capacity expansion so that the existing 11 fermenters will now have 2 more (each double brew length) added. This will not be an easy operation as they need to be positioned with the other double vessels on the "back row." The single vessels in front will need to be

moved to get the double fermenters in and then put back. In order to make sufficient space, the Cold Liquor tank will go outside and the walkway will be redesigned. The build up to this changeover though will be missed by the "two Head Brewers", Kieran and Paddy, who have been asked again to act as International Judges at the beer competition held in Blumenau, Brazil – some excuse!

The brewery tap, The George, Eton goes from strength to strength and the investment by the brewery in this showcase is ongoing as they aim to increase its facilities without spoiling its traditional character.

KnightClub membership for 2017 is open and growing each year as the ideal way to sample the beers, with friends, at low cost at the brewery. Join on line at webrew.co.uk/knightclub or phone 01753 854075.

UPRISING, Treason, in 330ml cans, has been successfully launched nationally in Wetherspoon and many of the pubs in London now have Eton Rifles on draught. In addition White Riot has been featured in the JD London Beer Festival. Congratulations to Kieran. Treason & White Riot have become regular keg beers for Uprising.

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

**Clubs Officer, 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 - Bob Beauchamp

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

Cider Representative - David Snowden

e-mail: cider@swm.camra.org.uk

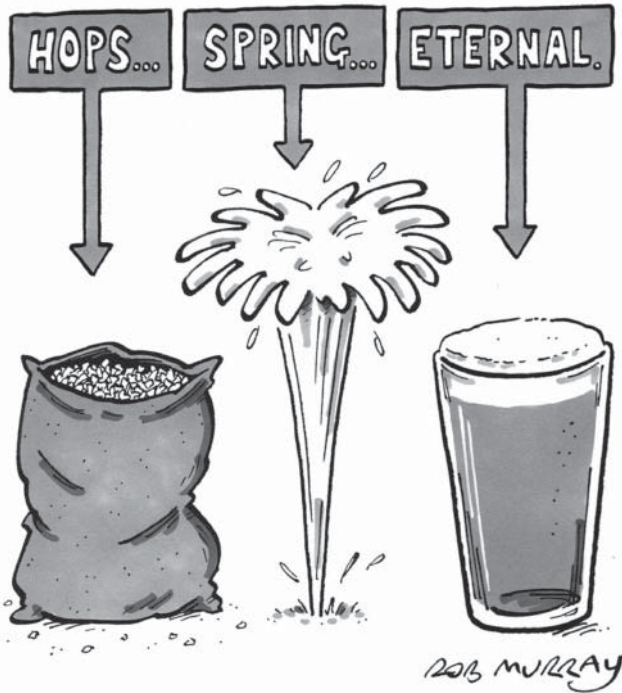
SITUATIONS VACANT

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 Young Members Contact

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

It would be great to hear from you.



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SOUTH CENTRAL REGION PUB CRAWL

KING'S CROSS AND CLERKENWELL

Steve Goodall and pals leg it around London and beat off the January blues

Every year around the last weekend in January a pub crawl around London is organised by John and Sue Thirlaway for all the branches in the South Central region. So on the 28th January this year approximately 40 CAMRA members from across Berkshire, Buckinghamshire and Oxfordshire descended on Clerkenwell to visit some of the fine watering holes in the area.

First up was the Parcel Yard at King's Cross station which can be reached by avoiding the huge queue of tourists at Platform 9 and the Harry Potter shop. The large multi-roomed pub is converted from the former station parcel office and offers six hand pumps serving Fuller's ales and a second set of six offering guest ales such as on Windsor and Eton Treetops. The only drawback is that it is on the pricy side.



From here it was a short walk towards Pentonville and the King Charles I in Northdown Street. This was a small single room pub which is owned by the community. A friendly backstreet local decorated with animal heads and African masks. It is a free of tie pub and the beers available included two beers from O'Hanlons.

Just Around the corner from the King Charles was the Scottish Stores in Caledonian Road, this was originally an inn named after the Scottish traders who stayed there and the pun is now on the CAMRA regional inventory of pub interiors. The bar areas have etched glass windows and a large photo on the back wall. The bar has eight hand pumps mainly featuring London and local beers, such as Animal Polar Bear porter, very nice. There was also a range of interesting keg beers on a side bar.

The fourth pub visited was the Queen's Head on Acton Street a short walk away. This GBG 2017 pub had three hand pumps for real ale including Redemption Trinity and Revolutions Brewing Co. Switch No.1. In addition there

was a cider pump and quite a varied range of bottles and keg beers such as Kernel and Siren. The wide bay window flanked by two doors opened on to a single long narrow bar.



From here it was a slightly further walk to the Wilmington in Roseberry Avenue, Clerkenwell. This was a large modern pub with an island bar. It is part of the Metropolitan Pub Co owned by Greene King. It served guest beers alongside Greene King IPA and Hardy and Hansons Stag and Griffin. The guests featured London Brewers and some a bit more familiar to SWM drinkers such as Windsor and Eton Guardsman. There was also a range of bottled UK beers and kegs such as Camden Town Hells Lager.

Across the road in Exmouth Market was the Exmouth Arms, a very handsome pub decorated with glazed green tiles on the exterior. A recent refurbishment means this is no longer the down-to-earth boozier of old. The four real ales featured an eclectic mix of beers from Mordue, Charnwood and Great Heck breweries. As with many pubs in the area it had a wide range of bottled beers and keg ales available. It was busy when we arrived but still very welcoming.

The last pub of the day was the Craft bar in Leather Lane, once we could work out what direction to head in. It was the first of the Craft chain of pubs to open. This bar probably had the widest selection of beers of the day. With the sixteen hand pumps featuring small independent breweries including Dark Star, Hop Studio and Glastonbury and a real cider and twenty-one keg lines providing a range of British and overseas beers it really is heaven for a beer drinker. That is before you look at the vast range of bottles and cans in the fridges, but the only thing to be wary of was that the prices for some of the more exotic offerings did get rather high.

A fantastic way to bring to an end an excellent day out in London, with a really impressive range of beers that could have been tasted. Huge thanks go to John and Sue for carrying out the research (tough job) and organising a great pub walk.

LIFE BEHIND BARS!

'The Empty Bucket'

Ray Williams revisits for Chapter Three:

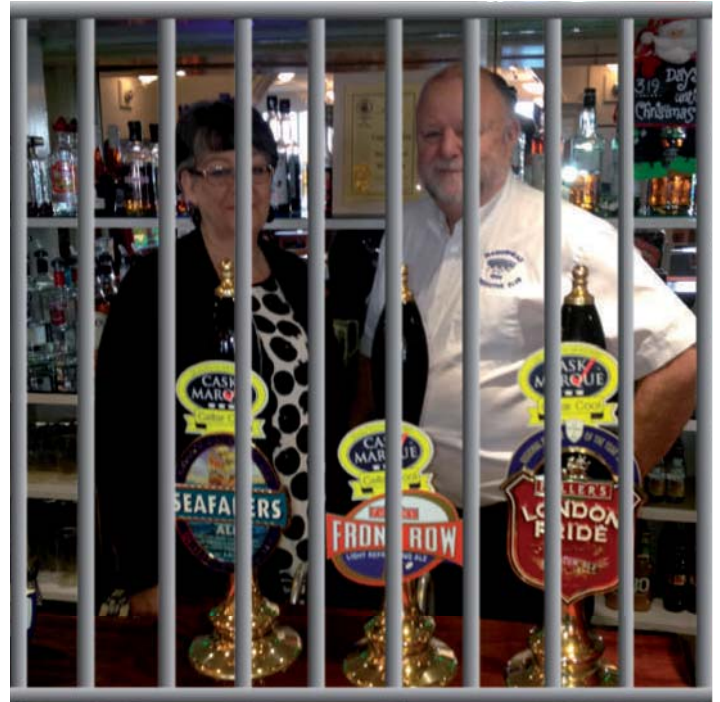
The life of a publican or a steward is not always a happy one, and it is rare for the monthly visitation by a representative of the Brewery to be considered a highlight. Possibly, the prospect of not being the king of your particular castle for the duration of the visit does not appeal. Nevertheless, these hurdles have to be negotiated, and a wise man ensures that he is not short of ammunition prior to the arrival of his guest.

Don, for he is indeed our hero once again, was a firm believer in the principle of being the first to attack. His weapon of choice was ullage. To understand what follows, a definition is called for. The Brewery believe that if they supply you with a cask containing seventy two pints of beer, that is the amount they expect you to sell. The publican knows that, through no fault of his own, he will be lucky to shift sixty eight to seventy pints. Frothy beer, beer left at the bottom of the cask, plain, simple, mistakes, overfilling glasses, they all add up and for this we ask an ullage allowance. Unfortunately, the Brewery's idea of an allowance is nought, and so the battle lines are drawn.

Don's particular grumble concerned the length of pipe through which our most expensive lager had to travel, so far, in fact, that in every case, a disproportionate amount of froth was dispensed with the golden liquid. The exchanges between 'mine host' and 'the Brewery man' were always a pleasure to observe, and 'never the twain shall meet' was pretty much always the outcome. Where Don felt that he held the upper hand was in his recently introduced practice of retaining the aforementioned lager's drip tray contents in a suitably shiny bucket and producing this at a crucial point in the discussions. A raised eyebrow on behalf of the Brewery representative indicated that the quality of the buckets contents were not beyond question. And so the battle continued, with neither side being able to deliver the coup de grace, and Don continued doggedly to empty the contents of his particular drip tray into his shiny bucket, ready for the next encounter.

And so it came to pass that our Don and his long suffering wife departed for a week's holiday in Weston Super Mare. In his absence, the Brewery dispatched a Relief Manager, a gentleman of the Portuguese persuasion, trained and honed by the Brewery to the peak of perfection. Actually, a really nice bloke, although, as it turned out, he had picked up one or two 'tricks of the trade' in his travels.

On the Saturday following Don's departure, I opened the pub, on his behalf, at eleven as usual. There were always a few tasks to attend to, Saturday lunches still being popular, but I welcomed my first two customers, Bill & Sid, at about eleven thirty. Bill & Sid were two elderly Brummies who shared a love of beer, boxing and Birmingham City F.C.



However, whereas Bill unerringly opted for bitter, Sid was a dyed-in-the-wool mild man. Two pints were produced whilst we dissected the Blues (Birmingham City's) prospects, dim; the forthcoming 'Rumble in the Jungle', Ali by a knockout; and what was wrong with the youth of today, no National Service. That sorted, money changed hands and, as I returned with change, Bill said "Which one's the bitter, Ray?"

"That one. No, I must have mixed them up, the darker one's yours, Sid, they're the wrong way round." "My mild's not usually this pale. Tastes alright though." You know the feeling when alarm bells ring in your head. The shiny bucket! Hanging up in the cellar, half full of premium lager slops! Slops, Brewery Manager, for the attention of!! He's tipped them into the almost empty barrel of mild!!! And he had!

To the uninitiated, this probably sounds quite alarming, especially in an era when what is considered to be 'tampering' with a product brings an attack of the vapours in some quarters. However, in the dim and distant past, it was a not uncommon practice, hugely frowned on by the Brewery, but considered a nice little earner by some unscrupulous publicans. Nowadays, happily, a thing of the past! Nevertheless, the golden rule, then, was to always add a bottle of stout to achieve the desired coloration. And, this our Iberian friend had quite forgotten!

"Sid, I'm really sorry about this, but someone's put the wrong beer on the mild line. I'll pull it through and get the mild back on in a jiffy"

"Not bloody likely. I know what's happened, but it's the best pint of mild I've ever had in here. You leave it alone." So I did, and three pints of our new, improved, mild later, Sid made his slightly unsteady way home.

And Birmingham City won!

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