

# CAMR/ANGLE

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

Issue 47 - Summer 2017 | [www.swm.camra.org.uk](http://www.swm.camra.org.uk)

## Maidenhead Advertiser

The voice of the community

[maidenhead-advertiser.co.uk](http://maidenhead-advertiser.co.uk)

@MaidenheadAds



Maidenhead Advertiser

FREE - Please take one

**NOW OPEN**  
PLEASE CALL NOW TO  
RESERVE YOUR TABLE  
01628 777739 /  
01628 777723  
SHIFFORD CHESCENT  
MAIDENHEAD, SL1 2JA  
TELEPHONE RESERVATIONS  
[WWW.LIVINGCLASSROOMS.CO.UK](http://WWW.LIVINGCLASSROOMS.CO.UK)

**ACTIVE**  
SECURITY  
01628 670001  
[www.activesecurity.com](http://www.activesecurity.com)

Thursday, April 27, 2017  
No.7785 90p

42 pages of  
news, sport  
and leisure

Advertiser  
Property



Your no.1  
property  
pull-out

the  
Zone

Guide to  
what's on  
Starts P31

All your  
sport  
Starts P56

Quick index  
Letters ..... 18  
Districts ..... 26  
The Zone ..... 31  
Classifieds ..... 37  
Jobs ..... 40  
Motors ..... 44  
Sport ..... 56  
Full index on P2



### Community group's bid to buy its local accepted

I'LL DRINK TO THAT: Mark Newcombe at the Craufurd Arms. Ref:128000-6

By Will Taylor  
[wilt@baylismedia.co.uk](mailto:wilt@baylismedia.co.uk)  
[@WWTaylor\\_BM](https://www.facebook.com/WWTaylor_BM)

CAMPAIGNERS have toasted their success after the owner of the Craufurd Arms accepted their bid for the pub.

The Granger Hill public house now looks set to be purchased from the Wellington Pub Company by the Craufurd Arms Society Limited (CASL) for more than £350,000.

cepted by email on Thursday, April 20 after weeks of waiting. CASL members had feared the pub was going to be sold to developers and shut.

Mark Newcombe, the chairman of CASL, said he was 'really, really excited' by the news.

Speaking yesterday (Wednesday) about the impact on local communities if further pubs were to close, he told the

"If you've got nowhere to go and meet people, it is only going to exacerbate that problem."

"We have to be really mindful of that."

"I hope that our efforts will be a shining light for other groups throughout the land who are fighting to preserve their much-loved local pubs."

CASL managed to attract 215 investors, and anyone wanting to contribute to its efforts can still

furd Arms a 'thriving, viable and sustainable' local community asset."

Theresa May MP added: "I strongly support this idea as this would provide the local community with a very useful and suitable venue for family outings and general gatherings."

CASL managed to hit its target of raising more than £300,000 within about six months, and

change contracts within a month, and the whole process of taking over the pub is due to be completed about a month after that.

Wellington Pub Company said in a statement: "The marketing of the Craufurd Arms attracted significant interest from a wide range of parties."

"The Craufurd Arms Society has shown that community bids can be successful when there is

## INSIDE THIS EDITION

### CRAUFURD ARMS

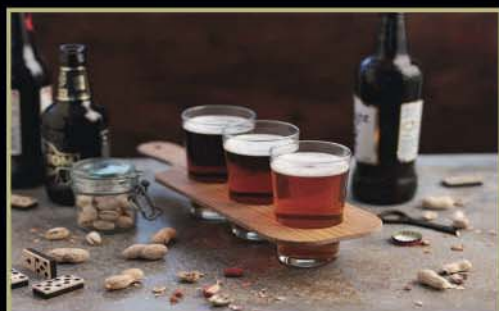
Maidenhead pub taken into  
community ownership

### MAIDENHEAD BEER & CIDER FESTIVAL

Kicks off with a giant pub quiz  
on Thursday 19th October

Supporting Real Ale, Real Cider & Real Pubs in East Berkshire & South Buckinghamshire

# 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

Welcome to the Summer issue of the magazine dedicated to beer drinkers and pub-goers.

This issue has been one of the easiest to put together: firstly, as Editor I receive tremendous support from local contributors and our local branch has, in turn, witnessed some brilliant news. Please keep hitting me with your articles!

Slough based cider maker, Salt Hill Cider, scooped two awards at the Reading Beer & Cider Festival, including National Champion Silver for its Autumn Gold Cider. The ascendancy of eastern style cider is giving traditional west country makers a definite run for their money....well done Greg Davies and his loyal bunch of mates for putting in all the hard work. Next year's target – No. 1.

After a long slog with predictable 'ups & downs', a group of locals, and a number of 'not so locals' have succeeded in purchasing the freehold of the Craufurd Arms in Maidenhead from the Wellington Pub Company. We give it a good airing and are truly grateful to a number of supporting organisations, including the Royal Borough of Windsor & Maidenhead and our local MP Theresa May (technically not an MP when going to press as Parliament is dissolved in preparation for the election) – Now the hard work starts!

The Election gave CAMRA the chance to put forward specific proposals to better support the UK's beer drinkers and pub-goers. Together in 2015 we persuaded 1,160 candidates to pledge support for beer and pubs. As a result of this campaigning, we had 211 MPs who had promised to speak up in Parliament on our behalf.

Our campaigning efforts paid dividends: we've seen successes with a beer duty freeze in 2016, support for pubs facing high business rate bills and most recently on planning protection for pubs in England. But there is more to do. We need to make sure beer drinkers and pub-goers get a good deal as Britain prepares to leave the EU.

CAMRA asked election candidates to commit to do the following if elected.

- 1. Beer:** Celebrate and promote Britain's 1,540 breweries
- 2. Pubs:** Support action to help pubs thrive
- 3. Consumers:** Represent the interests of pub-goers, beer and cider drinkers

Britain's annual national beer day will be taking place on the 15<sup>th</sup> June, culminating with a national 'Cheers to Beer' at 7pm that evening. Britain is the only major country brewing nation that does not celebrate its national drink with a special day. The 15<sup>th</sup> June is also the date Magna Carta was sealed in 1215. The connection between Magna Carta and Beer Day Britain is that ale is mentioned in Article 35 of the great charter:

'Let there be throughout our kingdom a single measure for wine, a single measure for ale, and a single measure for corn, namely "the London quarter"'

We give a plug to the Maidenhead Beer & Cider Festival held this year at The Magnet Leisure Centre from Thursday 19<sup>th</sup> to Saturday 21<sup>st</sup> October. With over 100 ales and 30 ciders, advance ticketing and a Big Pub Quiz on the opening evening, the 5th festival in Maidenhead promises to be 'not to be missed'.

Finally, Britain's biggest beer festival returns to London Olympia from 8<sup>th</sup> to 12<sup>th</sup> August. The Great British Beer Festival, a paradise for beer lovers celebrates its 40th year. The drinks offering will be expanded to include craft beer, fruit ciders and English wine. If you are looking for some light entertainment, tutored tastings will allow you to not only sample a selection of beers but also learn how to best taste and appreciate beer.

Thanks for reading this, enjoy the summer and get down and support your local, Cheers!

**Allan Willoughby**  
*Editor*

## SUBSCRIPTION

We now offer the facility of posting the quarterly magazine to your home. Contact the Editor with your address details along with £5 to cover the cost of postage for 4 issues and leave the rest to us!

## CAMRANGLE

### Editor

Allan Willoughby - [editor@swm.camra.org.uk](mailto:editor@swm.camra.org.uk)

### Contributors for this Edition

Allan Willoughby, Alan Molloy, Kevin Phillips, Dave Richardson, Greg Davies, Ray Williams & Nick Wooldridge

### 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](mailto:N.Richards@btinternet.com)

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

### ©CAMRA 2017

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.

# SALT HILL CIDER TAKES NATIONAL SILVER AWARD AT READING

**Greg Davies and his pals are awarded 3 accolades at a celebratory bash in May.**

Salt Hill Cider was at Reading again this year to defend the South Of England regional award which they won in 2016. They did that well, ok, this year they were runners-up in the regional contest but, arguably more prestigious, they came 2nd in the overall national contest with Autumn Gold. This is a big step towards recognising that eastern style cider is on the rise, for until recently traditional Western counties with their more widely popular "scrumpy" style ciders dominated the marketplace.



*Greg Davies (left) with CAMRA's Chris Rouse*

Reading Beer & Cider Festival released the following;

## Champion Cider and Perrys 2017

The Reading Beer & Cider Festival once again played host to the South of England Regional rounds and National final of the National Cider & Perry Championship. Local cider and perry producers came out extremely well.

For our region the cider winner was Dorset Star's Sunset, from Dorchester. The runner up was Salt Hill's Autumn Gold from Slough in Berkshire, with third place going to Cranborne Chase's



Farmhouse Medium. The champion perry is quite near at hand – Mr Whitehead's Midnight Special Perry down the road in Hampshire.

The regional finals were held on the Friday of the festival and a day later they went forward to the national finals. Here the national Gold award went to Countryman's Medium from Tavistock in Devon with our own Salt Hill Autumn Gold taking the Silver award. Bronze went to Gwatkin's Captain Gwatkin's Rum Cask from Abbeydore in Herefordshire. The Nemphett Cider Company from Oxleaze Farm, Nemphett Thurbwell, Nr Blagdon, Somerset produced the Gold award for Perry with Piglet's Perry. Silver went to the Dumfriesshire Waulkmill Cider's Mooseheid Perry and Bronze to the Gloucestershire based, Hartland Perry. Festival Cider Bar Manager and East Anglia Cider Coordinator, Chris Rouse, thanked the festival for hosting the judging and praised the judge's dedication in the selection process. He presented the award certificates to Greg Davies of Salt Hill Cider when he visited Slough on 13<sup>th</sup> May.

Greg writes; 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 "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.

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 real 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 and also available in bottles directly.



CAMPAIGN FOR REAL ALE WEST MIDDLESEX BRANCH PRESENTS

## EALING BEER FESTIVAL 2017

NO 28

**OVER 500 REAL ALES, CIDERS, PERRIES, WINES & IMPORTED BEERS**

WEDNESDAY 12<sup>TH</sup> JULY - SATURDAY 15<sup>TH</sup> JULY  
12:00 PM - 10:30 PM (6:00 PM SATURDAY)  
WALPOLE PARK, MATTOCK LANE, EALING, W5 5BG

LIVE MUSIC • FOOD STALLS • FESTIVAL STALLS  
TRADITIONAL PUB GAMES & MUCH MORE

ADMISSION: £3 CAMRA MEMBERS • £5 NON MEMBERS • £3 REFUNDABLE DEPOSIT ON GLASSES  
#EALINGBEERFESTIVAL • @EALINGBEERFEST • EBF.CAMRA.ORG.UK

# KEEPING LOCALE BREWERIES LOCAL

As a branch, Slough, Windsor & Maidenhead in 2010 adopted the CAMRA LocAle initiative that promotes pubs stocking locally brewed real ale. The LocAle scheme was created in 2007 by CAMRA's Nottingham branch, following the demise of local brewer Hardys and Hansons, to support the tradition of brewing in Nottinghamshire. We decided that our criteria for a local brewery was within a 30-mile radius of Slough railway station, roughly the centre of our branch area. In 2010, we had 16 breweries.

In the intervening period breweries have mushroomed to the extent that when I did the annual update, for our website in March 2017, we had over 100. This is partly due to the massive increase in London breweries. In 2010 there were three, Fullers, Young's and new kid on the block, Sambrook's. Now there are over 100 in the Greater London area!

The whole point of the LocAle initiative was to support breweries in the branch area and to reduce beer miles. i.e. the miles that beer travels from brewery to pub. The 30-mile radius of Slough takes us to Stratford in East London and almost to Newbury in the west, which could hardly be called local. Therefore, we as a committee have agreed to reduce the radius to 25 miles and centre it on Maidenhead station, where most of our members live. This currently gives us 45 local breweries.

There are over 6,000 pubs and clubs that have LocAle accreditation across Britain. These can be found on Whatpub by searching on the town and then using the filter to search on LocAle pubs only. For Slough, Windsor & Maidenhead branch LocAle pubs go to our website where we keep an up to date list.: <http://www.swm.camra.org.uk/viewnode.php?id=37458>.

The benefits from local pubs stocking locally brewed real ale are:

1. Local real ales can increase pub visits.
2. Consumers get to enjoy a greater beer choice and locally brewed beer.
3. Local brewers increase their sales and get valuable feedback from consumers.
4. More money is spent and retained in the local economy.
5. Fewer beer miles result in less road congestion and pollution, reducing the impact on the environment.

Cheers, enjoy the ale, Alan Molloy

BREWERY	MILES
Abbey Ford Brewery, Chertsey	18
Ascot Ales, Camberley	17
Bell Street Brewery, Henley-on-Thames	12
Big Smoke Brew Co, Surbiton	24
Binghams Brewery, Ruscombe	8
Bonds Brew, Wokingham	14
Bootlegger Brewery, High Wycombe	10
Brightwater Brewery, Esher	25
Chiltern Brewery, Terrick	22
Dragonfly Brewery, Acton	25
Elusive Brewing, Wokingham	16
Fisher's Brewing Co, High Wycombe	10
Fuller, Smith & Turner, Chiswick	25
Haresfoot Craft Beer, Berkhamstead	23
Harvest Brewery, Camberley	18
Hedgedog Brewery, Virginia Water	15
Hen House Brewery, Whitchurch-on-Thames	19
Hogs Back Brewery, Tongham	25
Kew Brewery, Richmond	24
Little Beer Corporation, Guildford	25
Loddon Brewery, Dunsden	12
Long Arm Brewing Co, Ealing	23
Lovibond's Brewery, Henley-on-Thames	11
Malt The Brewery, Great Missenden	16
Mix Brewery, Hemel Hempstead	25
Moogbrew, Taplow	3
Old Luxters Farm Brewery, Henley-on-Thames	13
Paradigm Brewery, Sarrett	19
Park Brewery, Kingston-upon-Thames	24
Philsters Ales, Little Haseley	25
Popes Yard Brewery, Watford	23
Rebellion Beer Co, Marlow Bottom	7
Reunion Ales, Feltham	19
Mad Squirrel Brewery, Potten End	25
Savour Beer, Windsor	6
Sherfield Village Brewery, Sherfield on Loddon	25
Siren Craft Brew, Finchampstead	18
Stardust Brewery, White Waltham	5
Thame Brewery, Thame	25
Thames Side Brewery, Staines-upon-Thames	13
Thurston Brewery, Horsell	19
Twickenham Fine Ales, Twickenham	22
Weird Beard Brew Co, Hanwell	23
Wild Weather Brewery, Silchester	23
Windsor & Eton Brewery, Windsor	7

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

 @swmcamra

 Slough, Windsor & Maidenhead CAMRA

# 40 YEARS OF RAIL ALE RAMBLES

## **Dave Richardson joins a commemorative tour of five breweries marking a major milestone for the company that brought real ale and rail travel together**

In April 1978, while living in London, I spent £4.50 (£25 in today's money) and enjoyed a day out with a difference. I joined 419 other people on a specially chartered train heading for Macclesfield, Stockport and Manchester, where at each stop we took our pub maps and descended on all kinds of boozers to drink real ale.

Why did we do this? Real ale was in danger of extinction in the 1970s, which is why CAMRA was formed in 1971. London in particular was a real ale desert unless you lived in the south-west suburbs around the Fuller's and Young's breweries, but there was more to be enjoyed in provincial towns and cities.

The day was a great success. I discovered a back street pub in Ancoats, Manchester – Hyde's Jolly Angler– which is, amazingly, still going strong today – as is Hyde's. I wrote up the trip for my then employer, Travel Trade Gazette, noting that there were lots of empty seats on the train home. The ale was so good that many passengers were never seen again!

I didn't know it then, but my trip to Manchester was number three in a series of Rail Ale Rambles (RARs) devised by a CAMRA member called Gerald Daniels. Gerald was a British Rail manager at the time, who knew there were plenty of spare trains to charter at weekends at a very attractive price. RAR number one operated in October 1977 to Bath and Oxford, taking no fewer than 596 people on a drinking spree – and what they found in Oxford will be the subject of an article in the next edition. These two cities may have coped with the crowds quite well, but when RARs visited smaller places such as Weymouth, they literally drank the town dry of real ale as sometimes reported in local newspapers!

The idea proved an instant hit, as the numbers going – all recorded in Gerald's archive – prove. Operating by Crookham Travel, the Hampshire village where he lived, RARs soon started to visit breweries at a time when few of them welcomed visitors. The first brewery visit was to Buckley's in South Wales in 1978, and in 1980 visits were made to Ruddle's and Oxfordshire's own Hook Norton.

The logistics were sometimes very challenging, but Gerald is a great organiser. Transporting no fewer than 579 people from Banbury railway station to Hook Norton, and getting them all round the historic brewery safely, is a case in point – with a fleet of coaches called into action. Hook Norton is in fact the brewery that RARs have visited most often, with 10 visits taking nearly 3,500 participants to rural north Oxfordshire over the last 36 years.

So it was appropriate that for a commemorative tour to start Crookham Travel's 40th anniversary celebrations, Hook Norton was one of the five breweries visited. Its managing director James Clarke and his mother Paula welcomed a party of 79 one Sunday in October, James recalling how, as a boy, he had gone down to Banbury station to greet the special train from London. Fortunately, 79 was a rather more manageable visitor number than 579.

RARs soon expanded to cover the whole country, including overnight trips as far afield as Scotland. Nearly 900 brewery

visits have been made over the years to 788 breweries, and there are very few that have failed to welcome one of Gerald's tours.

Over the years the style of operation changed. Real ale became more widely available by the 1990s and the numbers going on each tour fell away, while privatisation of British Rail meant that there were soon very few spare trains to charter even if there were enough people to fill them. Crookham Travel started using regular service trains instead, but even into the 21st century, some tours were attracting over 100 people. To date there have been 177 RARs, with trains normally used for the longer sections of a journey and coach travel to visit breweries, with a railway or industrial heritage attraction often included.

Weekend Explorers including overnight accommodation started in 1979 and in 1986 came the first overseas tour, to Lyon in France. Crookham Travel has now taken beer enthusiasts to no fewer than 38 countries as far afield as Hong Kong and Australia, although most of its foreign tours are by rail into Europe.

Every RAR or longer tour is researched meticulously by Gerald. Although long retired from British Rail and a hale and hearty 78, he has no plans to hang up the whistle summoning people together which is a familiar sound on his tours.

"I research, book, organise and act as courier on every tour, and research is paramount," he says. "I will carry on as long as I enjoy doing it, and the support is there. We have managed to arrange tours to some breweries never normally open to visitors such as Donnington in Gloucestershire, which is often considered the 'the holy grail of unvisited breweries'. Timothy Taylor in Keighley and Lees in Manchester are among those we still want to visit, as in March 1979 a full train of 420 people had to be repeated as another 420 souls wanted to go to Keighley to try the 'Timothy Taylor Taste' in local pubs. Hopefully, these breweries will agree to a visit soon."

Gerald founded Crookham Travel with Sheridan Hughes, who is no longer involved, but is now assisted by Tony Fox-Griffiths who became a customer in the 1980s and now helps run the tours.

"I first read about Rail Ale Rambles in What's Brewing, and they seemed a great way of visiting pubs and breweries," recalls Tony. "My first trip was an overnight tour to Wigan and Edinburgh, where we had the same compartment out and back. There were six in the

compartment going up but the other four never made it back – there was often a high attrition rate! Sheridan was good company and had a knack of getting back just in time for the train, but once we left him behind on the platform



*Paula and James Clarke at Hook Norton with Gerald Daniels, recalling the first Rail Ale Ramble to the brewery in 1980*

with arms full of fish and chips as the train pulled out. "I have now been on 109 RARs and also some weekend tours, and seen a lot of changes. Some people did used to get totally wrecked in the old days, but over the years our clientele have aged and mellowed. People now fall asleep rather than get rowdy, but it can be difficult attracting new customers and the best way is by word of mouth.

"Crookham Travel is less of a business, more of a club. There's great camaraderie, and going on a tour is like being part of an extended and very welcoming family."

The 2017 programme has not been finalised but will include several RARs, which usually start in London but can often be joined at other places. Longer Explorer holidays will operate to Slovakia, Scotland and Northern Ireland, and weekends to South West Wales and Nurnberg in Germany, for the Christmas market. CAMRA members will be made most welcome and full details are at [www.crookhamtravel.co.uk](http://www.crookhamtravel.co.uk) (01252 665652).

### The 40th anniversary tour

Five breweries were visited on the "Looking Forward to Forty" tour in October, three of these being very much "old friends" as they had been visited on RARs many times before. All the breweries presented commemorative bottles of beer to everyone on the tour, with snacks, meals and plenty of draught ale included in the tour price.

The party of 79 met at King's Cross station on a Saturday morning to travel to Downham Market in Norfolk where two coaches awaited. First stop was at Elgood's in Wisbech, Cambridgeshire, which was staging a Society of Independent Brewers (SIBA) festival on the same day.

Brewing started on this riverside site in 1795, with the Elgood family taking over in 1878. Nigel Elgood and head brewer Alan Pateman were on hand to tell us about its range of 12 real ales, although it also produces kegs and owns about 30 pubs in East Anglia. The party got stuck in early, although one poor soul regretted (or maybe didn't!) ordering a pint of Winter Warmer when he discovered the ABV was 9% -- it was only 11am. My choices were the best bitter Russet Gold at 3.9% and Black Dog mild at 3.6%, which I enjoyed rather more than the bottle of sour fruit beer we were given to take home.

Elgood's is unusual in claiming to be the only brewery still using a pair of giant copper cooling trays, essential for producing Lambic-style Belgian beers. These were duly inspected on the tour, as Alan explained the process. Real ale still accounts for 60% of Elgood's production, and I got the impression that he didn't fully approve of some of the more gimmicky developments in brewing. Elgood's has had its own micro-brewery equipment for 25 years, long

before this became fashionable.

We now drove around The Wash and into Lincolnshire to visit Bateman's brewery in Wainfleet, near Skegness, passing pubs along the A52 with the brewery's "good honest ales" slogan. Some participants

on this tour – including a few who went on that first trip to Bath and Oxford nearly 40 years ago – recalled previous visits to Bateman's, when every passenger on the special train arriving at Wainfleet station was welcomed with a handshake.

Stuart Bateman from the fourth generation of the family is now in charge and welcomed us in the old windmill where the visitor centre is located, tracing its history back to 1874. His great grandfather started brewing mainly to supply local farmers who often paid their workers partly in ale – hence the expression "harvest beers".

More than 6,000 bottles decorate the premises, thought to be the largest collection in the world, and we had a ploughman's lunch before touring the brewery, which still uses some of the original equipment. Stuart told us that Bateman's had been lucky to survive in the 1980s due to a family dispute that nearly saw it taken over, but as a result it had to sell off many of its pubs. Its best-known beers today are XB and XXXB, both tried with great enthusiasm.

Bateman's still has 68 pubs, but Stuart told us that middle-ranking breweries such as this sometimes had to cut production – in this case from 16,000 barrels last year to 8,000 for 2017 – to avoid punitive taxes. He hoped his son and daughter would continue in the family tradition, but clearly there are many challenges.

We departed with commemorative bottles of a 7.5% Vintage Ale brewed to a 50-year-old recipe, and quite a few passengers were asleep as we crossed into Leicestershire for our final brewery visit, to Belvoir at Old Dalby. We didn't tour this modern brewery but could view it from the visitor centre and dining room where we enjoyed a much appreciated steak pie dinner.

Belvoir brewery started in 1995 in other premises, but moved to the present site nine years ago. Manageress Di Login explained that its beers were now available in nearly 300 pubs and retail outlets, but had a cautionary tale about a certain well-known supermarket which welcomed its beers at first but then "made life difficult". The beers we tried were a rather puny tasting Whipping at 3.6%, and the much more palatable Beaver Bitter at 4.3% and Old Dalby ruby ale at 5.1%.

By the time we reached our hotel in Leicester it was nearly 9pm, and there were few takers for more beer despite the undoubted delights of the city's pubs. We enjoyed a good breakfast in the morning prior to two more brewery visits as we headed towards my home territory.

First stop however was at Toddington in Gloucestershire, for the usual railway or industrial heritage attraction included on most tours. Here we travelled on the narrow gauge North Gloucestershire Light Railway rather than the standard gauge Gloucestershire and Warwickshire Railway which also operates here. After our "fix" of steam we headed to the only pub we would visit all weekend, the



Gerald Daniels (left) and Stuart Bateman at Bateman's brewery, Wainfleet.



Batemens



Hook Norton

Pheasant Inn at Toddington, run by Donnington Brewery which had been visited for the first time on tour (it doesn't usually accept visitors) only in 2016.

It was then on to the highlight for many visitors, Hook Norton, for a sandwich and pork pie lunch before touring the "tower" brewery, claimed to be the finest example of this Victorian design still extant. Brewing started on a farm here in 1856, the tower brewery being built in 1872, and the original chimney was restored in 2014 with a Heritage Lottery Fund grant.

Originally it was powered

by steam, and the 1899-built steam engine still works on special occasions, such as our visit. An integral part of the tour is a visit to the stables where the giant shire horses can be admired – they still deliver beer to pubs in the village once a week.

The principle of a tower brewery is that all the ingredients

are hoisted or pumped to the top and then come down by gravity – an ecological and cost-effective method. According to English Heritage, the mill for processing malted barley is the last of its kind.

There had been plans for a Hook Norton Brass Band concert at the Pear Tree pub in the village, but apparently the pub didn't want to host this so the band with all their instruments came to our final stop a few miles away, Clouded Minds brewery just over the border in Warwickshire, in Lower Brailes village. The band was superb but I found the small brewery, in a modern industrial unit, rather a disappointment after the glory of Hook Norton.

Clouded Minds moved here from London to premises previously occupied by Whale Ale, and a brewer called Oddly also makes beers here. I didn't particularly like the Clouded Minds beers I tried, these being Hazelnutter (5%) and Luppul (4.2%), the former flavoured with Italian hazelnuts. But I daresay these quirky drinks are popular with some younger drinkers, and local free houses including the Chester may offer them.

Gerald's whistle sounded announcing it was time to head to the station for the trip home, leaving us all to reflect on a very enjoyable and indeed historic weekend. Do give Crookham Travel a try – the combination of great ales, good company and rail travel will appeal to many as it certainly did to me.

## HOLIDAY BEER PRICES



Post Office Travel Money's Holiday Cost Barometer ranks a selection of holiday destinations each year, based on the essential items you need for a relaxing trip. The ranking calculates the total average spend for one day in each location based on the cost of 10 key holiday items.

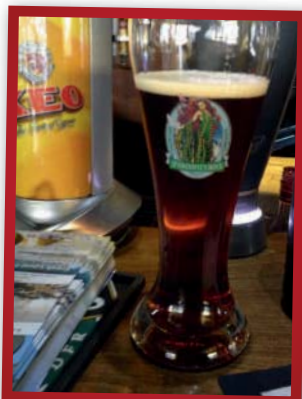
These included a cup of coffee,

a bottle of beer, sun cream, insect

repellent, and a three-course dinner for two with a bottle of wine.

As a reader of CAMRA Angle, you're probably most interested in the beers, so we've ranked a selection of the holiday destinations by beer price, based on the data from the Post Office Travel Barometer. Several far-flung destinations make it onto the list and some have cheaper beer than you might think; while those closer to Blighty, can often be more expensive.

Whether you're drinking Cisk in Malta, Borsodi in Budapest or Castle in Cape Town, it's possible to find cheap beer all over the world.



New York, USA	£3.50
San Antonio, Ibiza	£2.95
Marmaris, Turkey	£2.94
Nice, France	£2.86
Corfu, Greece	£2.87
Vancouver, Canada	£2.87
Beijing, China	£2.81
Tokyo, Japan	£2.52
Punta Cana, Dominican Republic	£2.42
English Harbour, Antigua	£2.33
Rio de Janeiro, Brazil	£2.26
Sorrento, Italy	£2.05
Cancun, Mexico	£1.91
Tamarindo, Costa Rica	£1.86
Silema, Malta	£1.80
Mombasa, Kenya	£1.80
Porec, Croatia	£1.70
Costa del Sol, Spain	£1.64
Limassol, Cyprus	£1.44
Budapest, Hungary	£1.36
Prague, Czech Republic	£1.18
Bali, Indonesia	£1.12
Algarve, Portugal	£0.98
Cape Town, South Africa	£0.91
Sunny Beach, Bulgaria	£0.65

Note: prices are based on the average cost of a 330ml bottle of local beer or lager in a local café or bar, taking account of the exchange rate at the time of the survey.

## 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](http://www.vansittartarmswindsor.co.uk)



*A charming country pub. The friendly  
& relaxed atmosphere welcomes locals,  
families, walkers, dogs & cyclists alike*

- Cosy seating area with wood burner

- Ideal for walks & to hack to, very  
near the Knowl Hill bridle path

- Home-made food served  
Mon - Fri 12-3pm & 6 - 9pm, Sat - Sun 12-9pm

- Sunday Roast from 12 noon to 3pm

- Beer garden overlooking fields

# 01628 822 010

Knowl Hill Common, Berkshire, RG10 9YE

[www.theroyaloak-knowlhill.co.uk](http://www.theroyaloak-knowlhill.co.uk)



# Oakham ales

[www.oakhamales.com](http://www.oakhamales.com)

Tel 01733 370500

2 Maxwell Road, Woodston, Peterborough. PE2 7JB

# LOCAL NEWS

## DUKE OF YORK, WINDSOR RUMOURED TO BECOME A CO-OP STORE

The potential closure of one of the last remaining pubs in St Leonard Road has been met with concern that the town's



sense of community is being destroyed. This is a bit rich considering that last year the Co-op sat down with the Campaign for Real Ale and agreed to have a 'hands-off' approach for converting pubs into You'll be made truly welcome! stores!

In a letter to the borough planners, resident Richard Littlefield said the pub has been a community hub where residents can meet and socialise. He wrote 'The Duke of York pub has been the only way for the residents and community of St Leonards Road to meet and discuss and form a tight community. We have lost two pubs in the past five years to housing and our community is being destroyed.'

In November, developers had planned to turn the pub into seven flats and a Co-op store but the application was later withdrawn. This latest twist could see the pub join the likes of The Three Elms, in Clarence Road, and the historic Stag & Hounds, just down the road, both of which have closed in recent years to make way for supermarkets and flats.

## KEEP FIT & ENJOY BEER AT THE SAME TIME!

The Hedgerley Real Ale Ramble 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 and The Jolly Woodman, Littleworth Green, 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 25<sup>th</sup> June**.

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!

## FULLER'S BREWERY PULLS THE PLUG ON THE SHEPHERDS HUT, ETON WICK

It wasn't long ago when you were spoilt for choice when passing through this quaint hamlet travelling from Dorney to Eton. There is now only one pub in the village left, The Greyhound.

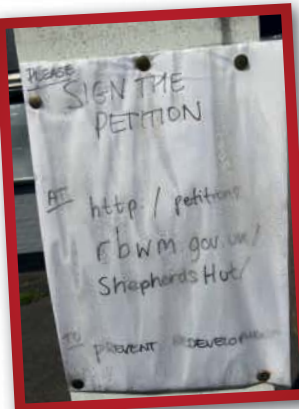
An advert on chartered surveyor firm Fleurets shows that the Hut is already sold and lists development potential, subject to planning permission, as one of its features.

The pub has been a focal point of the village for nearly 120 years. The closure and proposed conversion into housing will be a great loss to all that live there or who pass through. As seen from the weather battered image the borough council set up an on-line petition to gauge local opinion,



but alas, we believe it is too little too late. Perhaps a more proactive approach beginning with the listing of the pub as an Asset of Community Value would have gone some way to saving the pub. Also, the much welcomed change in the law to prevent pubs from being converted or developed without full planning permission has come too late to save the pub.

Let's hope the locals now migrate to The Greyhound, itself a splendid pub for real ale.



## 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

## WAGGON & HORSES, PINKNEYS GREEN REOPENS AS THE BOUNDARY ARMS

Just over a year ago owners Greene King decided to close the pub the weekend before the ever popular Carters Steam Fair, arguably the most profitable weekend in the pub's year.

Fast forward. The pub has been re-branded The Boundary Arms (perhaps relating to the cricket pitch across the road!) and opened its doors again after an extensive refurb over the Easter Weekend.

Publican, Gerry Knowlden, used to run The Cherry Tree in Flackwell Heath and on a recent visit had the pub had London Pride and 2 Rebellion beers on tap. Good luck to you and your team, the pub is listed as an Asset of Community Value, because there were concerns amongst the locals that the pub would fall into the hands of a developer.... hopefully that's not the case!



## HAPPY MAN

Besides the hard work of campaigning to cut tax on real ale, cider and perry, our local branch puts a lot of effort into organising social gatherings. Take a quick look at the 'Whats On' section of the website (see the foot of every page!) and you will come across a host of local beer festivals and get-togethers within a sensible distance of our branch area.

We feature here one of the regular Happy Man Beer Festivals held

in this pretty pub in Englefield Green just off the beaten track from Old Windsor heading towards Runnymede. About a dozen of us turned up for a good old natter, home made cooking and a good sampling of ale. The pub has 3 beer festivals a year, each offering an entirely different range of real ales from all over the country and ale is sold in 3 glass sizes, 1/3, 1/2 and full pint which makes trying the range and finding favourites easier.



## 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

- **Jun 14th** - Pinkneys Arms, Pinkneys Green
- **Jul 12th** - White Hart, Moneyrow Green
- **Aug 16th** - Rose, Maidenhead (week later to avoid GBBF)

## BRANCH PUB AND CLUB OF THE YEAR AWARDS

Every year the Slough, Windsor and Maidenhead branch asks CAMRA members to vote for their favourite pubs and clubs.

This year we had more votes than ever before, so we decided to award a 1st, 2nd & 3rd place certificate. The results are as follows

### PUB OF THE YEAR

- 1st – White Horse, Hedgerley  
(This also coincides with the 25th year of the pub holding its beer festivals)  
2nd – The Perseverance, Wraysbury  
3rd – The Barleycorn, Cippenham

### CIDER PUB OF THE YEAR

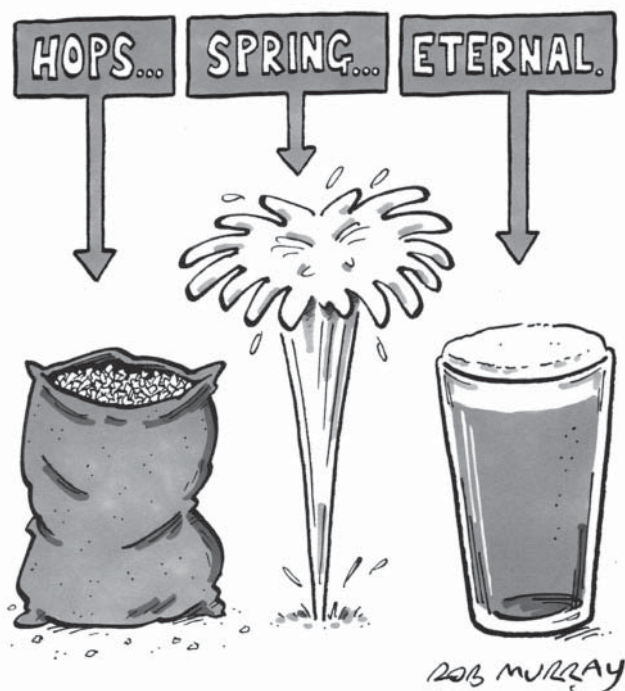
The Perseverance, Wraysbury

### CLUB OF THE YEAR

The Conservative Club, Maidenhead

In our next issue we will feature each of the pubs as presentations are made to the Landlords. In this issue we feature the Conservative Club, where yours truly got behind the bar to congratulate Brian & Lorraine for doing a fantastic job. Following on from Ray Williams was always going to be a hard act to follow but with a superb selection of excellently kept ales along with a great atmosphere the couple have settled in quickly. The Club now goes on to the regional finals, so it's fingers crossed. Also remember that although it is a Members Club CAMRA members are always welcomed. The Club will be presented with its Winners certificate during the Branch AGM on Saturday 8<sup>th</sup> July.





**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**



**SUMMER LOVIN'**

WINDSOR & ETON BREWERY  
**Firefly**  
Seriously Blonde

WINDSOR & ETON BREWERY  
**CORKER!**  
SUMMER BITTER  
ALC 4.0%

FIREFLY, our super hopped Blonde is back for the start of June 2017 and from June 26th you can also enjoy CORKER!, our refreshing collaboration with Aussie brewery 4 Pines. Perfectly timed for the Summer Tests. #rooooot

Find out more at [webrew.co.uk](http://webrew.co.uk)

f t i

# MAIDENHEAD BEER & CIDER FESTIVAL 2017

## UPDATE: SPREADING THE WORD

So... the venue is finalised (Pearce Suite @ The Magnet Leisure Centre), as are the dates and times (Thursday 19<sup>th</sup> October 12 noon – 10pm, Friday 20<sup>th</sup> & Saturday 21<sup>st</sup> October 12 noon – 10.30pm).

Here are the key points SO FAR...

- It's an ALL INDOOR event, though a small outside smokers area will be provided.
- Strictly over 18's only! Underage family members can use the excellent facilities of the leisure centre (inc. swimming pool).
- Thursday will be generally "quiet" (i.e. no live music), but we'll hold a pub-style quiz in the evening, hosted by The Craufurd Arms community pub quiz masters. We are looking to pubs, clubs & community groups to enter teams. If you are interested in entering or providing a prize and being featured on our sponsors wall, please contact the festival organiser at [info@swm.camra.org.uk](mailto:info@swm.camra.org.uk).
- Friday & Saturday evenings will feature live music.
- Entrance prices are yet to be confirmed, but will include a souvenir glass, program and beer/cider tokens worth 2 pints. Card-carrying CAMRA members will receive an additional 1 pint in tokens. Returning customers will get a £3 reduction if re-using their souvenir glass.
- Advanced purchase tickets will be available (via the Legacy Leisure website) at a discount to tickets purchased on the door.
- Tasty hot food will be available at all times.

We've been asked by several local companies if they can get involved in some way with the festival. The answer is YES! We are considering sponsorship opportunities in return for allowing you to market your product or service at the festival. After all, our audience could be your target audience too. Our visitors represent most age ranges, though predominantly over 30, majority male, mostly

from the local area but with a significant number from the London area. Most travel by train to the event. If you run a business in or around Maidenhead and would like to sponsor the event, please contact the festival organiser at [info@swm.camra.org.uk](mailto:info@swm.camra.org.uk).

### WHAT'S HAPPENING AT YOUR LOCAL PUB OR BREWERY?

Any beer related stories to tell? Send them to [editor@swm.camra.co.uk](mailto:editor@swm.camra.co.uk). It's your mag!

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

#### SOUTH BUCKS COUNCIL

- The Bull, Iver - currently boarded-up
- Rose & Crown, Stoke Poges

#### WINDSOR & MAIDENHEAD

- Golden Harp, Maidenhead - now a Tesco Express
- Fifield Inn, Fifield
- Crown, Burchetts Green
- Craufurd Arms, Maidenhead
- Dew Drop Inn, Hurley
- Boundary Arms, Pinkneys Green
- Jolly Farmer, Cookham Dean
- Ye Olde Red Lion, Oakley Green
- Old Swan Uppers, Cookham
- Uncle Toms Cabin, Cookham Dean
- North Star, Maidenhead

**5th Maidenhead Beer and Cider Festival 2017**  
**19-21 October**

**100+ Beers**  
**30+ Ciders**

**CAMRA**  
**CAMPAIGN FOR REAL ALE**

**5th Maidenhead Beer and Cider Festival 2017**

**19-21 October**  
**Magnet Leisure Centre**  
Thu 12-10; Fri/Sat 12-10.30

**13 mins**

**Thurs Pub Quiz**

**Fri/Sat Live Music**

[www.mbcf.camra.org.uk](http://www.mbcf.camra.org.uk)

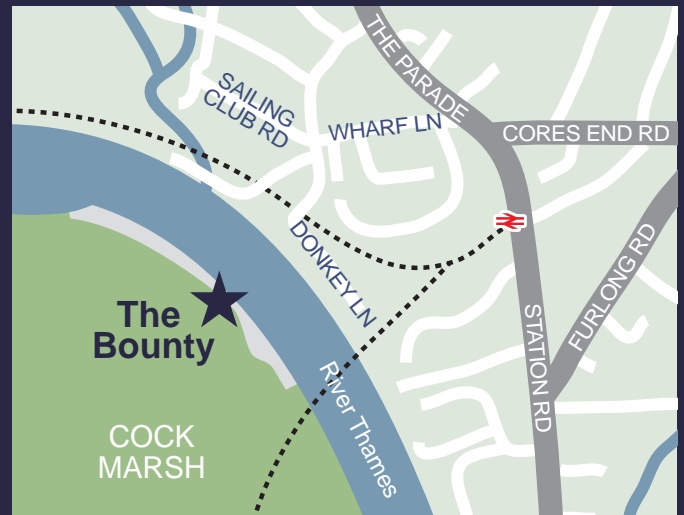
# The Bounty



**VOTED “BEST CAMRA PUB OF THE SEASON” TWICE!**

Located next to the Thames at Cockmarsh. With an outside terrace that stretches down to the river's edge, it's the perfect place to spend some time whilst enjoying a drink or something to eat from the extensive menu.

Full of character and a real family pub where everyone is made to feel truly at home by friendly and helpful staff.



Winter (1st Oct-31st Mar):  
Sat & Sun Only: 12.00 noon - Dusk

**OPENING  
TIMES**

Summer (1st Apr - 30th Sept):  
Every Day 12.00 noon - 11.00pm

**Cock Marsh - Bourne End - SL8 5RG - 01628 520056 -**



**[www.thebountypub.com](http://www.thebountypub.com)**

FROM THE TEAM BEHIND THE AWARD WINNING  
EXPRESS TAVERN, KEW AND THE SUSSEX ARMS,  
TWICKENHAM WE BRING YOU

# THE CORNER ALE & CIDER HOUSE

NOW  
OPEN

10 keg lines

10 cask ales

5 ciders

100+ bottled beers

Small batch spirits

New food menu served all day everyday

Upstairs dining and Function room

Pick up your loyalty card from the bar today  
– Buy 9 pints and the 10<sup>th</sup> on the house –

22 SHEET ST. WINDSOR SL4 1BG  
01753 862031

[WWW.THECORNERHOUSEPUB.CO.UK](http://WWW.THECORNERHOUSEPUB.CO.UK)  
[INFO@THECORNERHOUSEPUB.CO.UK](mailto:INFO@THECORNERHOUSEPUB.CO.UK)

## CAMRA celebrates pub planning loophole closure

Following a successful campaign led by the Campaign for Real Ale, the Government has today announced that it will support a measure to close a planning loophole in England which has allowed pubs to be demolished or converted to a wide range of retail uses without any planning application.

This has not only denied local communities a say in their beloved locals' futures, but also made pubs a 'soft target' for developers, contributing to 21 net pub closures every week.

The Government's decision will bring a halt to developers exploiting loopholes and will give communities the right to have a say in the future of their pubs. The decision will not prevent the development of pubs, but will require developers to apply for planning permission to convert or demolish a pub, allowing for members of the local community to express their opinions as part of that process.

CAMRA campaigners worked closely with the Shadow Spokesman for Communities and Local Government, Lord Roy Kennedy, who won a vote on this issue in the House of Lords last month, and with Ministers, MPs, Peers and departmental officials.

Lord Kennedy of Southwark said: "I am delighted that the Government have listened to the Lords (...say.) my amendment to close the loophole that allowed pubs to be lost without the local community having a say. This is a victory for common sense, the much loved British pub and responsible drinkers everywhere."

CAMRA Chief Executive Tim Page said: "Politicians are chosen to represent the views of those who elect them. We are delighted that in deciding to require owners to apply for planning permission if they want to close a pub, the Government has put the opinions of those who

recognise the value that pubs provide to them and their communities above the commercial interests of a few organisations and individuals. This is a fantastic victory for campaigners who have secured the removal of a loophole which

allowed pubs to be redeveloped or demolished without reference to the local community or planners. The decision to respond positively to CAMRA's campaign is further



evidence of Government's support for the pub sector and follows on from the decision earlier this month to provide most English pubs with a £1,000 discount in the business rates they pay."

"This announcement is the result of the work of thousands of local campaigners and CAMRA members who have been calling for an end to the loopholes in existing legislation that have been used by developers to close wonderful, viable and well-supported local pubs. This change also wouldn't have been possible without the dedication of Lord Kennedy in securing the support of the House of Lords earlier this month. Lord Kennedy's efforts to support the future of local pubs at the heart and soul of communities will benefit pub goers for generations to come."

"This change delivers real and robust protection to valued community pubs, which previously have relied on communities going through the bureaucratic process of securing Asset of Community Value (ACV) listings, or local authorities choosing to use complex and obscure Article 4 directions.

"We will work with the Government to ensure these measures are implemented as soon as possible to allow pubs across England to start benefiting from the protection of the planning system."



1977-2017

40

years

REAL ALE  
& OTHER  
CRAFT BEER,  
CIDER &  
PERRY

PLUS...

🍷 ENGLISH WINE

🍔 STREET FOOD

🎵 ENTERTAINMENT

This event is supported by our proud festival partner.

**wetherspoon**

GREAT BRITISH  
BEER  
FESTIVAL 2017  
8-12 AUGUST  
OLYMPIA LONDON

GET YOUR  
TICKETS  
NOW

0844 412 4640  
[www.gbbf.org.uk/tickets](http://www.gbbf.org.uk/tickets)  
🐦 @GBBF 📘 GreatBritishBeerFestival



# Community Pub takes CAMRA Pub of the Year Crown



When the George & Dragon pub in Hudswell closed in 2008 it left the small North Yorkshire village with no other facilities for its residents apart from a village hall. Within two years, the community banded together to form the Hudswell Community Pub Ltd group and bought back the pub, re-opening in June 2010 after extensive renovations.

The community was determined that the George & Dragon would offer far more than a traditional pub. As well as acting as a meeting place and venue, it is also home to the village library, a local shop staffed by volunteers, community allotments and free internet access for its patrons.

CAMRA was particularly impressed with the pub's warm and welcoming atmosphere and strong community ethos. The homely multi-roomed country inn has a large beer terrace offering fantastic panoramic views over the Swale Valley just a few miles from the market town of Richmond. In addition, the current landlord has shown a great passion for quality beer, greatly extending the range of real ales and cider available.

Paul Ainsworth, CAMRA's Pub of the Year Finalist Coordinator says: "The George & Dragon is a great example of how a pub has been resurrected as a true community asset. To go from closed doors to winning national Pub of the Year in just a few short years is a fantastic achievement for any pub – and all the more impressive for one that is cooperatively owned."

The story of the George & Dragon goes to show that in the right hands a closed pub can become viable and successful. We are very impressed with the work the community group has undertaken to save their local and hope that other communities are encouraged by the example when faced with an ongoing battle to save their own local."

Stu Miller, Landlord of the George & Dragon says: "We are truly thrilled to have been recognised by CAMRA with this award, it shows that hard work, good beer and the support of the community can help you achieve goals that seemed impossible only a short while ago."

"Since we took over the George & Dragon in 2014 we've strived to achieve our vision for the pub... a small friendly Dales village pub serving first rate beers and wholesome food. To be appreciated for these goals by our customers and CAMRA is extremely satisfying and makes all the hard work worthwhile."

"We're a small Yorkshire Dales pub, owned by the community and run by me and my family, I'm extremely proud of what our little pub has achieved."

James Alcock, General Manager at Plunkett Foundation, which provided support and funding for the George & Dragon, says: "Community-owned pubs such as The George & Dragon are an exceptional example of how a community can succeed in running an enterprise. Within a short space of time, a community has rallied together in order to save a vital village resource and have now been rewarded for all their hard work. Let this award be a credit to all who are involved with the project and we wish all at The George & Dragon success for the future."

The CAMRA Pub of the Year competition is run with the simple aim of finding the best pubs in the country. Pubs are selected by CAMRA volunteers and judged on their atmosphere, decor, welcome, service, value for money, customer mix and most importantly – quality of beer. All nominated pubs in the competition are independently assessed by a panel of CAMRA volunteers throughout the year.

Runners up in the competition are the Salutation Inn in Ham, Gloucestershire, the Stanford Arms in Lowestoft, Suffolk and the Swan with Two Necks in Pendleton, Lancashire.

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



@swmcamra



Slough, Windsor & Maidenhead CAMRA

# A DROP OF THE NOT SO HARD STUFF

## Kevin Phillips meets Rob Fink of Big Drop Brewing and to his surprise gets to like beers with virtually no alcohol

As a writer about new breweries in our area, I am used to finding them on industrial estates or suburban garages so when someone told me about Big Drop Brewing I was surprised to find their address is an anonymous office in central Maidenhead. Surely, they can't brew here I thought – where would the lorries park? Then I thought, maybe it is a sales office and if that was the case, they must be doing really well to afford the rents in this most expensive of areas.

I was intrigued and determined to learn more, particularly as Big Drop position themselves in an interesting and growing part of the beer market which is brewing quality bottled beers with virtually no alcohol.

Luckily, Rob Fink, the owner and founder of the company responded to my e-mails and we soon met up. Rob is a lawyer by training and lives in Twickenham. He told me that during a period of not drinking, he found it impossible to get a good choice of quality craft-style no alcohol beers. There was obviously a gap in the market here, particularly for no alcohol dark beers, which is Rob's favourite style.

Eventually, in early 2016, this led to the setting up of Big Drop Brewing. The Maidenhead connection is explained by the fact that this is where Rob's accountant is based and the address is that of the registered office. The problem of where to brew the beers was solved by a trip to U Brew in Bermondsey where Rob first met the brewer Johnny Clayton, formerly of Wild Beer in Somerset. Johnny believed that the processes involved with removing all the alcohol from beer can be detrimental to the flavour and character of the beer. His preference was to brew beers with 0.5% alcohol which with careful attention to brewing and ingredients

can lead to high quality beers in a range of styles. From a drinking point of view, the alcohol is insignificant and at about the level you would find in a ripe banana. Despite this, the

law in this country means the beers can't be called no alcohol whereas in many parts of Europe this is not the case and sales can benefit as a result.

After a lot of work and recipe development with the brewer, Rob decided that his first beer would be a chocolate milk stout. By allowing the smallest drop of alcohol, a normal brewing process could be followed although with a lot of attention to the type of malt and extras used such as lactose for body and cocoa nibs for depth and sweetness. The beer was launched to much critical acclaim in late 2016 and was followed earlier this year by a citrus pale ale.

Details of the two current bottled beers are:

**Chocolate Milk Stout – 0.5%.** A dark, rich and indulgent beer with notes of coffee and cocoa nibs and a hint of sweet vanilla on the finish

**Citrus Pale Ale – 0.5%.** A dry hopped refreshing pale ale. Forward citrus-heavy hop notes with hints of lime, pine and honey.

A Saison beer is in development for the summer with a Spiced Brown Ale in the pipeline for later in the year.



I was interested to learn why Rob had chosen U Brew to brew these beers and whether he had any plans for his own brewery. He replied that he would not rule out his own brewery in the future but felt that the expense could not be justified until he built up a sound sales platform. At the moment, U Brew gave him the ideal option of paying for the use of an excellent facility to brew his beers and develop new ones. I asked if I could visit the brewery and without further ado he was e-mailing Cameron, the manager to arrange for me to meet him that very afternoon.

Two hours later, I found myself under some railway arches in Bermondsey talking to Cameron about the very impressive facility that is U Brew. It is a multi-purpose open brewing plant which caters to a variety of needs. You can use it to brew on a commercial scale, as Rob does, as well as using the test plant facilities to brew on a small scale or develop recipes. Support from brewers or expert staff is readily on hand and a wide variety of brewing courses can be booked to develop expertise in specific areas. You can also purchase brewing courses as a gift for individuals or groups. Finally, and perhaps most importantly, there is a tap room where you can sample the variety of beers that are brewed on site. Needless to say, I took advantage of this facility to round off a very enjoyable day.

All this must inevitably lead to the question of where Big Drop's beers can be found. Rob is still growing his supplier base with wholesalers and at the moment, a guaranteed route to source his beers is via [www.drydrinker.com](http://www.drydrinker.com). They can also be found in the Draft House chain of pubs in London.

Before tasting Rob's beers, I was never much of a fan of the no alcohol beer category, but both his beers have really changed my mind. Whenever I draw the designated driver short straw, I shall certainly be seeking them out.



# 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

## 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](http://www.theroyalstandard.biz)**



# OVER 200 SUBSCRIBE TO CRAUFURD ARMS SHARE ISSUE



Now the hard work starts. Led and inspired by the indefatigable Mark Newcombe the locals have pulled off the deal of the year, or the deal of the century in terms of the history of the Craufurd, to take the pub into community ownership. Contracts were exchanged on 19<sup>th</sup> May with a target of taking on ownership 28 days later. Plans are ahead to have a weekend of celebration in July.

Nearly 30 years ago nearby Jolly Farmer, Cookham Dean was bought by a group of locals hell bent on keeping the pub open, probably the first 'buy out' from a brewery of its kind. The Craufurd will be run on behalf of the local community with any profit retained within the business for future development.

Mark and friends attempted to stop The Golden Harp, just up the road from The Craufurd, from being converted to a Tesco Express store but, alas, their efforts were thwarted....mainly down to the might of the Tesco legal machine. Several other pubs in North Maidenhead have closed so this time around the group were better prepared and equipped.

Through a series of loans, grants and a successful share issue, the group's offer was accepted by owners, Wellington Pub Company in late April. Over 200 investors have stomped up the £350,000 sale price with a healthy surplus in the bank to develop the business. The pub currently looks pretty tired and needs a big shot of TLC that local tradesmen and professionals are coming together to

ensure. Through the power of the internet, Lord & Lady Craufurd were identified and were happy to become shareholders themselves!



By kind permission of the Maidenhead Advertiser we proudly reproduce their front page as our front page. Theresa May has supported the purchase as you can see from her letter. Keep an eye out on the pub's Facebook page to keep track of developments.

Well done to all those involved in what promises to be a template for those looking to buy their local.



## 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](mailto:editor@swm.camra.co.uk)

T&C's Apply





**BREWING REAL ALE  
THAT REAL ALE DRINKERS DRINK!**

**Triple  
*fff*  
Brewery**

**[www.triplefff.com](http://www.triplefff.com)**



# MAIDENHEAD CONSERVATIVE CLUB

## Cask Marque Ales

5 Casks on Tap from Fullers,  
Rebellion & West Berkshire Brewery  
plus Guest Ales

- Home Cooked Quality Food
- Regular Live Entertainment Nights
- 2 Snooker Tables Newly refurbished lounge
- BT & Sky Sports available in the bar
- Hall available for Private Functions & Meeting Rooms available
- Car Park • 5 mins from the Train Station

CAMRA Members Welcome

New Members Welcome

32 York Road | Maidenhead | 01628 620579

**OPEN ALL DAY - EVERY DAY**  
[www.maidenheadconclub.co.uk](http://www.maidenheadconclub.co.uk)

ACC Affiliated  
Good Beer Guide 11 Years  
Cask Marque 12 Years

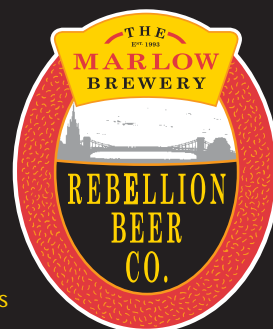


# PUB QUALITY BEER

## ...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](http://www.rebellionbeer.co.uk)



@RebellionBeer



RebellionBeerCo



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

# BINGHAMS — BREWERY —

Want to taste the best beer in Britain?

Pop in to try some Vanilla Stout from Bingham's of Twyford!

Vanilla Stout was awarded the Supreme Champion Beer of Britain 2016 at the Great British Beer Festival in August 2016.

This was a blind tasting between all of the beers that won the different categories and the judges decided that Bingham's Vanilla Stout was the overall winner. We don't just brew stouts!

We also brew extra pale ales, bitters and more!

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

We have draught beer in take home packs from 1 to 20 litres & bottled beers, Gift & 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](http://binghams.co.uk)  
(0118) 9344376



# £1 off

Expires  
31/08/2017

when you spend £15 or more at Bingham's Brewery Shop  
ANG2Q17 [binghams.co.uk](http://binghams.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.

# BREWERY NEWS

## BINGHAMS BREWERY

Binghams current Hop Project is Comet Cascade and this is a special blend of these two hops, giving the beer a citrus and grapefruit taste. The previous one was Mosaic Citra, which had tropical fruit flavours. Both are a great addition to a spring afternoon barbeque, so if you're having a party, don't forget to phone ahead and order a minipin or polypin of this wonderful 4.5% ale!



80 Shilling is the monthly special at 5%. Brewed with a hint of caramel, this is a lovely Scottish style malty ale with a slightly red colour. The name 80 shilling comes from the price of a barrel (brewers barrel at 36 gallons), but this was quite a confusing way of naming a beer, because a beer that was priced at 60 shilling in a barrel, was 90 shilling in a hogshead (54 gallons), even though it was the same ale!

Don't forget to come and support the local Twyford Beer Festival where you will be able to sample Binghams amongst other wonderful brews. This event is in aid of men's cancer charity Orchid, so well worth spending your pennies on a pint or three! The festival is 9<sup>th</sup> and 10<sup>th</sup> June 2017 at King George V playing field in Twyford.

If you want to get a discount in our shop, then why not join our beer club? At £30 per annum, membership lasts for 12 months and provides you with 2 tours and 10% off any products in Binghams Brewery shop. Details can be found on Binghams website: [www.binghams.co.uk](http://www.binghams.co.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(s).

- Branch Social Media Officer
- Branch Young Members Contact

For job spec & details email:  
[editor@swm.camra.co.uk](mailto:editor@swm.camra.co.uk)

It would be great to hear from you.

## CHILTERN BREWERY

Summer is a time of lighter, golden session ales, barbecues and long evenings outside your local. Our seasonal special draught for May and June is Cobblestones Summer Ale 3.5%. This draught golden ale that we have produced for the early summer season for many years now is a firm favourite with those ale drinkers who enjoy a golden, light, crisp, refreshing and fruity beer with a hint of bitterness. It's a great session beer with flavours of blackcurrant and renowned for its consistency to deliver time and time again; and thinking of barbecues, matches superbly with fish, chicken dishes and light cheeses. The name was originally inspired by the beautiful old cobblestones in the ancient courtyard of our brewery tap, The King's Head in Aylesbury.

For July and August the seasonal special draught ale will be another favourite – Chiltern Gold - 3.9%, bright gold, honeyed, citrusy, well balanced and refreshing, with hints of grapefruit. It has biscuity malt notes and is hopped with the rare UK grown Cascade.



Our brewery shop in Terrick near Wendover that we would love to think is well worth a visit to browse, shop and stock up on our ales now has longer opening hours including Mondays again from 10am to 5pm. As ever details are on our website [www.chilternbrewery.co.uk](http://www.chilternbrewery.co.uk)



On 6<sup>th</sup> January last year we created our 2000th Gyle – or brew – and to celebrate we produced MM, a new limited edition bottle-conditioned ale. It's a real treat we think, a true classic IPA, light gold in colour with a fruity aroma and set off by a dry malt middle and a long hop finish for a 6.4% vol strength sparkling ale. The bottles have matured for 12 months to allow the flavour to mellow and each bottle

is individually numbered. They can be ordered for delivery on the website.

Monument Gold Pale Ale 3.8% is now one of our permanent bottled ales available across the year. A beautiful clear gold colour, it has tastes of smooth honeyed malt and citrus aromas and is perfect for spring and summer. It is also certified gluten free.

Please follow us

Twitter: [@chiltern\\_brewer](https://twitter.com/chiltern_brewer)  
Instagram: [chilternbrewery](https://www.instagram.com/chilternbrewery)  
Facebook: [chilternbrewery](https://www.facebook.com/chilternbrewery)  
YouTube: [chilternbrewery](https://www.youtube.com/chilternbrewery)



## CAMRA Local 2016 Pub Listings

- Acre - Windsor
- Barleycorn - Cippenham
- Barley Mow - Cox Green
- Bear - Maidenhead
- Bexley Arms - Windsor
- Bounty - Cookham
- Boundary Arms - Pinkneys Green
- Craufurd Arms - Maidenhead
- Crooked Billet, Maidenhead
- Crown - Maidenhead
- Dew Drop - Hurley
- Emperor - Farnham Royal
- Fox & Castle - Old Windsor
- George Inn - Eton
- George on the Green - Holyport
- Green Man - Denham
- Grenfell Arms, Maidenhead
- Hinds Head Hotel - Bray
- Horse & Groom - Windsor
- Hurley House Hotel, Hurley
- 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
- Rising Sun - Hurley
- Rising Sun - Slough
- Rose - Maidenhead
- 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

## MOOGBREW BREWERY

Having in April celebrated their first anniversary of trading, moogBrew explained to Camra Angle their unusual business model and future plans.

The tiny back-garden brewery produces a wide range of beers from hoppy American style IPA, through Belgian saison to porter and imperial stout. Their beers are very rarely found in pubs or beer festivals, but that is all part of the plan. Most sales are made at monthly open weekends from their pop-up garden shop & bar, the "moogBar".

"We are often asked about our plans for expansion", says Margi Williams - one-half of the brewing couple - "but our ambition is to become even smaller and more local".

Currently 70% of the beer sales are at the monthly moogBar events, with a further 15% via market stalls and only 15% sold into trade. Last month the moogBar attracted visitors from as far afield as Dagenham and Tunbridge Wells as word of this quirky back-garden bar spreads. However, most visitors are still local, with many walking or cycling to the Taplow based premises. moogBrew have demonstrated that by concentrating on selling directly to drinkers, even a tiny back-garden brewery can become a viable small business. This has the added advantage that the beers are served exactly as the brewers intend and customer feedback - which is always eagerly received and encouraged - is instant. So what are the future plans? Co-owner, Id Williams explains: "we plan to concentrate on the monthly moogBar and aim for 80%, 90% and perhaps even 100% of sales direct to customers at the brewery". With this in mind, they've just released the first of a series of limited release beers - a black IPA - that will only ever be served draft at the moogBar, with only 1000 bottles set to leave the premises in small batches.

moogBrew is also collaborating with Taplow's Lake House Cafe ([www.lakehousecafe.co.uk](http://www.lakehousecafe.co.uk)) to co-host a Belgian Beer Festival in July. A date of 22<sup>nd</sup> July is slated and more details will be available soon.

The moogBar is open on the second weekend of each month.

Visit [www.moogbrew.co.uk](http://www.moogbrew.co.uk) to learn more or to register for monthly newsletter updates.



## REBELLION BREWERY

### Monthlies coming up...

**June** - Monarch: 4.2% Tawny & Fruity

**July** - Slapstick: 4.2% Amber & Citrus

**August** - Rocket: 4.2% Red & Fruity

### Seasonal beer...

**June - August:** Blonde: 4.3% Light & Golden.

Our long-awaited Lager will be released to a few local pubs from 18<sup>th</sup> May. The beer is simply called "Rebellion Lager" and will be 4.4%. The tasting notes for it are....

"An authentic lager brewed using the finest specialist German malt and yeast. The key to its delicate clean taste is a cold fermentation and a long, slow maturation which allows the subtle flavours to slowly develop. Continental hops add a light floral element and gentle bitterness, helping to create an extremely crisp, refreshing and drinkable character".

See our website for details of which pubs will be serving our new beer. To begin with we'll only be filling the lager into kegs destined for local pubs and bars. Customers of our brewery shop should expect bottled lager to be on sale fresh from the brewery in the Autumn.

With the lager ready our kegging line will be finished ASAP.. Work has been non-stop getting the room prepared for the equipment that will fill our brand-new kegs.



We took delivery of our kegging kit on the 4<sup>th</sup> May so that will be installed soon, but until the line is ready we'll be filling by hand.

Once work has been completed we'll start on the developments to the packaging areas.

Later in the year we hope to increase our bottled beer range with "White", a wheat beer and "Black", a porter style beer, adding more new styles to our portfolio.

Look at our new doors on the brewhouse.... pretty smart aren't they!



The dates have been released for our biennial charity open weekend. The event will run on Saturday 15<sup>th</sup> and Sunday 16<sup>th</sup> July. More details will be released closer to the time, so keep an eye on the Rebellion website and social channels.

## STARDUST BREWERY

**STARDUST**  
BREWERY

We have started doing a house ale for the Maiden's Head

Motion, first double IPA, has been a special through April and May and been going down very well.

Started experimenting with kegging beers (Not sure CAMRA like to hear this) Excited to be going into first summer/festival season of sales. Think Reading trade session and festival was a good start, some really good feedback.

A stout has been developed on a small

scale ready for production. Probably not until the autumn.

Starting to create some twists of Easy Pale with additional dry hops. Easy Pale Citra was/is the first. Only been two casks so far. More to come – something to look out for as we are really pleased with it. [I can recommend it! - AD]



## WHAT'S HAPPENING AT YOUR LOCAL PUB OR BREWERY?

Any beer related stories to tell? Send them to [editor@swm.camra.co.uk](mailto:editor@swm.camra.co.uk). It's your mag!

## WEST BERKSHIRE BREWERY

### Build/Future Projects

The kit started arriving a week early! 30 lorries are on their way from Parma, Italy, with the brewery and packaging line on board. We've already received the malting equipment, hot liquor tank and packaging line. The Kemtile is nearly finished and plans are going ahead for a glass curtain wall between the brewhouse/packaging line and retail/café area. We've started talking about menu ideas and what other beers we'd like to stock in the new place. We're thinking locally sourced, simple yet delicious charcuterie boards, burgers and sandwich platters. We're starting a barrel ageing program! 6 double oak and 6 rye bourbon barrels are on their way to us and we will be filling them with stout. Barrel aged stout to be released in 3-6 months... Watch this space!



### New Beer

Our new beer 'Oh Beehave' will be available 15<sup>th</sup> May in cask only. Brewers Gold hops and locally sourced honey collide to create a light golden ale with a unique spiced fruit aroma and a subtle sweetness. A percentage of sales will be donated to Give Bees A Chance. (Honey from West Berkshire Honey)



### Clubs

Our Homebrew Club is going from strength to strength. We had one of the biggest turn outs yet to a recent meet. Everyone who joins gets the chance to brew their own recipe on our 100L Pilot Batch kit. Other benefits include £20 voucher, discount on ingredients/caps/bottles and a wealth of brewing knowledge from an experienced brewer. Don't forget hanging out at the brewery for the day with like minded people and tasting beer! We also have hop walks and various other outings planned for the future. Join our facebook page [@WBBHomebrew](https://www.facebook.com/WBBHomebrew) to keep up to date.

## WINDSOR & ETON BREWERY

On Windsor & Eton brewery's 7th anniversary they have just finished installing two more, double brew length, fermenters and a new Cold Liquor Tank to produce even more great beer. This is the 5th expansion since the brewery was founded in 2010, so they **MUST** be getting something right!

**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 seasonal is Eton Boatman. followed by Canberra.

The monthlies on offer during the Summer are:

**June – FireFly** - A very pale beer with a very distinct hoppiness.

**July - Corker** - A golden easy drinking summer ale with a twist.

**August** - All day pale Ale (2.7%).



All the above beers will be available in the shop either as take away or to drink in the bar area, where normally 8 casks & 4 kegs are available. Opening times are Mon to Weds 8.00 to 18.00, Thurs 8.00 to 19.00, Fri 8.00 to 21.00 & Sat 10.00 to 21.00.

**NOTE: NEW LATER OPENING TIMES FOR FRI/SAT.**

New brews on the experimental kit will be available in the shop/bar. Keep popping in to see what's available.

**Brewery Tours:** Visitor (paid tour) numbers have grown strongly in the last 12 months and now exceed 2,250/year. As a result there are 'open tours' on 1st and 3rd Wed evenings of the month and 3rd Sat lunchtime - but these **MUST** be booked as they get full. Trip advisor rates this as the highest scoring attraction in the area, or as brewery visit in the country, a score of 4.92/5 – check it out!



**The annual Beer Festival** will be held at the brewery on the 2<sup>nd</sup>/3<sup>rd</sup> September, put it in your diaries!

**The Windsor & Eton Ale Trail.** Your challenge if you wish to accept it is to complete the WEBrew ale trail. With 24 local pubs all serving a better glass of beer you'll be guaranteed to find great beer in some great pubs.

All you need to do is visit the list of pubs, enjoy a pint or 1/2 pint of Webrew or Uprising beer and get your card stamped. Ale Trail cards can be collected from the brewery and if you have a beer there, then you've got your first stamp!

**The brewery tap,** The George, Eton has a newly refurbished meeting/function room to hire called the Hop House. In addition the garden refurbishment is now fully complete – all in time for the Summer.



**KnightClub** membership for 2017 is still open and is the ideal way to sample the beers, with friends, at low cost at the brewery. Join on line at [webrew.co.uk/knightclub](http://webrew.co.uk/knightclub) or phone 01753 854075.

**UPRISING**, Treason, in 330ml cans, is undergoing a "Can Conditioned" trial, with the aim of seeking CAMRA accreditation. Real Ale in a Can (RAIC).

Treason is already bottle conditioned and has again won a National SIBA Medal.

White Riot and new product "Wasteland," a double IPA, (10% ABV) are on sale in Waitrose as 330ml bottle conditioned beers.

**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](mailto:chairman@swm.camra.org.uk)

**Vice Chairman, Angle Editor - Allan Willoughby**

e-mail: [vice.chairman@swm.camra.org.uk](mailto:vice.chairman@swm.camra.org.uk)

**Clubs Officer, Pubs Campaigns Co-ordinator, Beer Festival Organiser &**

**Website Co-ordinator - Alan Molloy**

e-mail: [pub.campaigns.co-ordinator@swm.camra.org.uk](mailto:pub.campaigns.co-ordinator@swm.camra.org.uk)

**Treasurer - Michele Needleman**

email: [treasurer@swm.camra.org.uk](mailto:treasurer@swm.camra.org.uk)

**Membership Secretary - Bob Beauchamp**

e-mail: [membership.sec@swm.camra.org.uk](mailto:membership.sec@swm.camra.org.uk)

**Secretary & Press Officer - Steve Goodall**

e-mail: [secretary@swm.camra.org.uk](mailto:secretary@swm.camra.org.uk)

**Public Affairs Officer - Kevin Phillips**

e-mail: [public.affairs@swm.camra.org.uk](mailto:public.affairs@swm.camra.org.uk)

**Social Secretary - Mark Carter**

e-mail: [social.sec@swm.camra.org.uk](mailto:social.sec@swm.camra.org.uk)

**Branch Contact & Pub Protection Officer - Mark Newcombe**

e-mail: [branch.contact@swm.camra.org.uk](mailto:branch.contact@swm.camra.org.uk)

**Cider Representative - David Snowden**

e-mail: [cider@swm.camra.org.uk](mailto:cider@swm.camra.org.uk)

# THE PERSEVERANCE

4 Quality Cask Conditioned Ales

Home Cooked Food

Dogs Welcome

Open Fires

Live Music Every Sunday from 4pm

SWM Cider Pub of the Year 2017



**SUMMER BEER FESTIVAL**

16TH - 18TH JUNE



**CIDER FESTIVAL**

14TH - 16TH JULY



2 High Street, Wraysbury. TW19 5DB

01784 482 375

[www.ThePercy.co.uk](http://www.ThePercy.co.uk)

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](http://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!**

# SUMMERFEST 2017



**CIRCA  
20 SEASONAL  
&  
BESPOKE  
BREWS  
PLUS 3 CIDERS**



Live Act Saturday Night ~ BLUES BROTHERS/SKA/MADNESS tribute  
Advance tickets £7 members/£9 non-members

**ALL WELCOME**

**FRIDAY 25<sup>TH</sup> ~ BANK HOLIDAY MONDAY 28<sup>TH</sup> AUGUST**

**FREE ENTRANCE TO BEER FESTIVAL**

**OUR PLEASURE IS YOUR COMPANY**

The Royal British Legion Marlow, Station Approach, Marlow, Bucks, SL7 1NT

Tel : (01628) 486659



QUEEN  
CHARLOTTE

WINDSOR

6 Cask Beers, over 50 different  
Gins including our very own  
Guildhall Island Gin

Private meeting/Dining rooms  
available for hire

Delicious food served all day

Twitter @QCWindsor  
Facebook Queen Charlotte, Windsor

[www.queencharlottewindsor.co.uk](http://www.queencharlottewindsor.co.uk)

7 CHURCH LANE, WINDSOR  
BERKSHIRE. SL4 1PA

# 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 £2.15



**wetherspoon**



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

T: 01753 531 650 • [www.jdwrealale.co.uk](http://www.jdwrealale.co.uk)

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

# LIFE BEHIND BARS!

## Bob's Frothy Vegetables'

### Ray Williams continues with Chapter 4

Now, some of you may have known a Bob, and it is a certainty that, if that is the case, you will not have forgotten him. He was, in the current idiom, a one-off. To this day, some of his escapades in a long and illustrious career of beer research, are spoken of in clubs and taverns with varying degrees of awe. The particular episode which I shall relate occurred when he was in his early eighties, but the years had not lessened his aptitude for attracting trouble.

Bob, a single man, occupied a small flat in a sheltered housing development a short bus ride from the town centre. Life had been somewhat difficult for him there since a recent dispute with a female neighbour over his propensity for undertaking his ironing in his (string) underpants with the front door open. This, he quite reasonably pointed out, enabled him to enjoy a through draft whilst attending to his household tasks. However, a determined female posse formed by his neighbour and other interested parties had put an end to Bob's wafting breezes and he was not a happy bunny! He had spent some of his Army career in Iraq, which was cooler, in his opinion than the inside of his current abode.

This Bob confided in me during his daily sojourn in the Conservative Club between 5.30 and 7.00pm. With military precision, he caught the 4.30 bus into town, spent twenty minutes pottering about the market and picking up edible bargains, and found himself at the bar of the Club at exactly 5.30, opening time. With exactly ninety minutes drinking time, Bob did not dally and headed straight for the top of the shop and the strongest available draught beer. It was his intention to polish off four pints of this before he departed for the last bus home, and in this he excelled. Although his conversation during consumption of pint number four occasionally became a little rumbustious, his pint glass was always returned in an empty condition.

On receipt of his first pint of the evening, and after a refreshing swill, it was Bob's practice to share with the fortunate Barman his luck purchasing various food items in the market, of a varied nature, which would be produced from his voluminous shopping bag with a flourish and exhibited for the enlightenment of other early evening habitués. Sadly, if Bob expected his display of stunning bargains to be greeted with cries of amazement at his good fortune, he was usually left disappointed. Nevertheless, these early evening performances continued unabated until the occasion of which we speak. This time, the first article to be brandished was what appeared to be a juvenile tree, but was in fact, a very large floret of broccoli.

"Only 20p!" cried Bob

"But it looks soaking wet."

"Nothing to worry about dear boy."

Bob addressed most of his acquaintances as 'dear boy', regardless of age or condition. The next item to be conjured from the bag was a very large Sara Lee Lemon Meringue Pie, also in a dripping condition.

"25p" said Bob.



"It's sopping wet, Bob. Was it frozen, maybe it's just defrosting?"

Matters began to become clearer when the next article brought forth was a jumbo sized bottle of fairy liquid. Without a top.

"I think you'll find the top's come off, Bob."

The assembled multitude were then treated to as fine a display of Old English as heard in the Club for many a long year. The essence of which was that Bob was not a happy man! However, the market was now closed, so remedial action would have to be postponed until the morrow, and, in the meantime, steps would need to be taken to alleviate the current situation. First things first, remove the offending liquid from the edible items, and the best place for that would be in the washroom, or, as we call it, the gents.

So off went Bob, trailing imprecations regarding market personnel, and the standard high level of discussion resumed at the bar.

Some ten to fifteen minutes later, one of the patrons mentioned that Bob's pint remained undisturbed, a sure sign that Bob was not amongst us. And so it was that I found myself making my way to Bob's last known position, the gent's toilet. Now all of this took place in the last century, that is, more than fifteen years ago. More to the point, before extensive rebuilding of that area of the Club. In those days, only one wash hand basin existed in the gentlemen's 'excuse me', and the hot water to it was supplied by a large and ferocious Ascot boiler. Underneath which, Bob had placed his shopping bag replete with broccoli, lemon meringue pie and about a years supply of loose washing up liquid. Of Bob, there was little sign, but of rainbow coloured bubbles, a multitude. Reaching to the ceiling, they now measured approximately six feet across and were enlivened by the occasional protrusion of one of Bob's arms as he fought to gain control. The gent's loo shone brightly for weeks after.

And so did Bob!!

# Join up, join in, join the campaign



From  
as little as  
**£25\***  
a year. That's less  
than a pint a  
month!

Discover  
why we joined.  
[camra.org.uk/  
members](http://camra.org.uk/members)



**Join us, and together we can protect the traditions of great British pubs and everything that goes with them.**

Become part of the CAMRA community today – enjoy discounted entry to beer festivals and exclusive member offers. Learn about brewing and beer and join like-minded people supporting our campaigns to save pubs, clubs, your pint and more.

Join the campaign today at  
**[www.camra.org.uk/joinup](http://www.camra.org.uk/joinup)**

\*Price for paying by Direct Debit and correct at April 2017. Concessionary rates available. Please visit [camra.org.uk/membership-rates](http://camra.org.uk/membership-rates)



**CAMPAIGN  
FOR  
REAL ALE**



# 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



Brocas St

Eton Bridge

RIVER THAMES

The Brocas

Alexandra Gardens

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

Peascod Street

High St

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**

BEERS, TOURS  
& MUCH MORE  
AVAILABLE ONLINE AND  
FROM OUR BREWERY SHOP

WEST BERKSHIRE BREWERY



# GOOD OLD BOY

## BEST BITTER

A multi-award winning classic bitter, Good Old Boy is brewed with a blend of rich Maris Otter malted barley and fruity Bramling Cross and Northdown hops to produce an exceptionally well-balanced and full-flavoured beer.

WBBREW.COM   WESTBERKSBEW



West Berkshire Brewery & Shop, Flour Barn, Frilsham Home Farm,  
Yattendon, Berkshire, RG18 OXT.

Opening Hours: Monday to Wednesday 9am – 5pm. Thursday to Friday 9am – 6pm.  
Saturday 10am – 4pm. Sunday Closed.