

CAMR/A/NGLE

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

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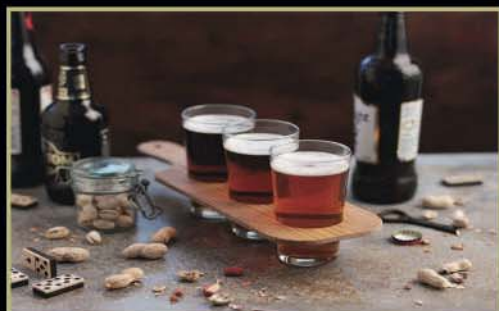
MAIDENHEAD BEER & CIDER FESTIVAL

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THE BEAR



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THE BEAR

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FROM THE EDITOR

At a national level CAMRA is still unclear over the process of its revitalisation, but at a local level we've seen a fair few changes in the branch area over the last few months.

We have a new chairman, Steve, and lots of new faces on the branch committee. Contact details are shown in this issue, but the best way to get to know the team is to come along and say hello at one of our meetings or social events. There's a calendar in the mag, and it would be great to meet more of you at some of our branch events.

This publication is aimed at pub & club punters, not just CAMRA! Pubs are currently closing at the rate of 29 per week...shocking! In 1995, there were 73,421 pubs in England and Wales and, within 20 years, that figure had fallen to 64,087. By 2016, the total stood at 52,750, so it's blindingly obvious that CAMRA should be focusing on all things pub. On the other side of the coin, we now have around 1,700 breweries with a rocketing demand for craft beer.

Greedy property developers, debt-laden pub companies, exorbitant beer taxes and indiscriminate business rates are fundamental to pub closures. Forget smoking ban (I don't want to go home stinking of cigarettes), forget drink-driving, (I want to get home in one piece)

The results of the latest business rates revaluation were released in November 2016, and four out of ten pubs were handed an increase in their business rates bills. For many licensees, this means putting up prices for consumers or closing their pubs.

In the Spring Budget, the Chancellor recognised the large backlash against the revaluation, and the roles that pubs play as community facilities and announced two key measures.

- That all pubs in England with a rateable value of under £100,000 will receive a £1,000 reduction in their business rates bill this year, subject to State Aid rules.
- That local authorities will be given a discretionary fund totalling £300 million across England to help businesses hardest hit by the revaluation (please note that this is for all businesses, and not just pubs).

Through our campaigning, we have secured three cuts in Beer Duty and saw the scrapping of the much hated Beer Duty Escalator; but this action does not go far enough to help keep many pubs afloat.

Ahead of the next Budget which is expected in November, we are launching a National Campaign focusing on business rates and the tax levels faced by pubs.

We are asking the Chancellor to seriously consider and implement our two campaign requests which are:

1. An annual £5,000 business rate relief for pubs.
2. A freeze on Beer Duty for the rest of this Parliament.

We need your support to make sure the Government listens to the views of consumers and takes action to back our pubs. Pubs must sell thousands of extra pints of beer each year to cover the rocketing rise in business rates.

Without your support more pubs will shut, jobs will be lost, communities will suffer and we will all lose out as a result.

Our branch flagship event, the Maidenhead Beer & Cider Festival takes place at The Magnet Leisure Centre on 19th to 21st October. Come along and sample a fantastic range of beers, ciders & perries. Why not put a pub or club quiz team together and join in the fun? Advanced online ticketing is, for the first time, available via www.mbcf.camra.org.uk

Thanks for taking the time to read this, I hope you enjoy the stuff inside. Finally, wash away those Brexit blues and get down to the pub and keep those doors wide open. 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

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MAIDENHEAD BEER & CIDER FESTIVAL 2017

SET TO GO AT THE MAGNET LEISURE CENTRE, MAIDENHEAD

Chris Brown, the Royal Borough's award-winning Town Crier is, once again, opening this year's festival in his inimitable style at 1pm at our new venue, The Magnet Leisure Centre, Holmanleaze on Thursday 19th October. With over 100 beers and 30 ciders & perries you can guarantee there will be something to please every palate.



A Pub-style Quiz will take place at 7.30pm on the opening day, hosted by Adam Keeler. The quiz will consist of 3 rounds, with a picture round on each table. Entrance will be £2 per head with maximum of 6 players per team. Prizes will include brewery tours and future events at The Magnet Leisure Centre – pub and club teams are welcome as well as individuals and couples - get there early and join in the fun!

For the first time, we are selling advance tickets online, at a discount. Go to our festival website www.mbcf.camra.org.uk and follow the link.

This link will redirect you to the Legacy Leisure website where you can specify the date(s) you want to visit. Advance tickets are £12.50, or £15 on the door. This will include entrance, the festival programme and souvenir glass (non-refundable) and 2 pints. CAMRA members will receive an extra pint on production of their current membership card. Beers will be priced at £3.50, available in 1/3, 2/3 or 1

pint measures. For beers below 4.0% ABV a refund token worth 10p/third pint will be returned to the drinker. These tokens can be redeemed for a cash refund or donated to our charity.



This year any surplus after covering our costs will be split between CAMRA and The Magnet's charity, Legacy Leisure. Established to support a national legacy following the Olympics, Legacy Leisure seeks to educate, inspire and support physical activity, to enhance the lives of our patrons and enable long term positive lifestyle changes. Legacy Leisure is passionate about improving the health and wellbeing of our patrons, and aims to offer a diverse range of physical and cultural activities that will engage and invigorate communities, be it through sport, the arts or other activities.

This year's sponsors come are as diverse as pubs, breweries, builders & plumbers' merchants and electrical wholesalers. Contact us at info@swm.camra.org.uk to see how your company can take part in our flagship event. Looking forward to seeing you at the Festival.

ENTERTAINMENT

- Thursday 7.30pm – Pub Quiz
- Friday 8pm – Red Rocket
- Saturday 8pm – The Scoundrels

FOOD VENDORS

- Yourz to Eat – Hog Roast & BBQ
- The Spicy Chef – Curries & Spicy Snacks
- Snaffling Pig – Pork Scratchings
- Hand Made Cornish Pasties – Pasties & Scotch Eggs

SPONSORS

- The Bear, Maidenhead
- The Corner House, Windsor & Big Smoke Brew Co
- Windsor & Eton Brewery
- Grant & Stone

New
Venue
for 2017!



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keep it real?*

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- Real Gourmet Sausage Festival (Saturday)

Friday 27th October 6pm-11pm
Saturday 28th October 11am-11pm
Sir Henry Floyd Grammar School, HP21 8PE



Tickets £5 in advance from
www.fnhospice.org.uk/beerfestival
or £7 on the door. Children free.

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ANOTHER NEW BREWERY FOR MAIDENHEAD

Kevin Phillips meets Kevin Black, Head Brewer of New Wharf Brewing



When I heard the good news that another new brewery was opening in our branch area, my initial thoughts were that although I would look forward to trying their beers, was there really room for another brewery?

This would be the sixth new commercial brewery in branch territory so I decided to research a few facts and figures.

The national picture is that in the UK, there are now over 1600 breweries and a new one opens every two days. We now have more breweries per head of the population than anywhere else in the world and a dizzying variety of styles and beer names.

Does this mean the sector has reached its peak? Well actually no, because real ale produced in small batches by independent brewers still accounts for less than 10% of all beer sales and experts believe there is still room for growth in a market driven by quality and diversity. The problem for real ale drinkers is the number of pubs that are closing, but that is another story.

It was with these thoughts in mind that I drove out of Maidenhead on the Marlow Road to meet Kevin Black, Head Brewer of New Wharf Brewing.

The brewery had not opened for production when I met Kevin but by the time you read this, New Wharf Brewing should be fully open and you might even have sampled some of their beers. The pre-production phase is a very hectic time for a Head Brewer as opening a new brewery from scratch is a surprisingly complex business with lots going on and project management skills to the fore. As you can see from the photo, most of the kit was in place when I visited but delivery and installation of the fermenters and conditioning tanks was awaited. The facility at Hyde Farm, when completed, will be a substantial, twenty-barrel plant, making it one of the largest new breweries in our branch area. The location is in an outbuilding on the farm near to Pinkneys Green and handily placed for both the M4 and M40.



Despite Kevin's busy schedule, he was able to spare me some time to tell me of his background and exciting plans for the future. He originally worked in Local Authority Youth Services but was bitten by the home brewing bug and decided to make brewing his career. On the way to his goal he won many home brewing

prizes and competitions and ended up representing the UK in Europe at a prestigious brewing competition. He has also spent time working in commercial breweries where he made a lot of useful contacts as well as developing his brewing skills by producing collaboration brews.

As you would expect from someone who has given up a good career to concentrate on brewing, his passion is beer and when the opportunity presented itself to be Head Brewer at New Wharf he jumped at it. The owner of the brewery is Ciaran McNulty who also owns the Beer Warehouse which is situated on the same site. This is a long-established family-run drinks supplier which has been supplying pubs and restaurants in the region since 1993. Real Ale is very much part of their offering so it seemed a logical step to open a brewery on the same site and integrate New Wharf into an established supply chain with the future plan of also selling further afield. Ciaran bought much of the kit from an Oxfordshire brewery and it was installed at a site adjacent to the existing wholesale operation. All that remained was to appoint a Head Brewer with a passion for beer and brewing and this is the role for which Kevin Black seemed ideally suited.

I asked Kevin about some of my earlier concerns of how a new brewery like New Wharf would fit in to the crowded marketplace of over 1600 breweries. He replied that there would always be room for high quality beers with lots of flavour. He believed his competition winning experience would enable him to brew beers that beer drinkers would really love. Rather than focus on one or two styles, there would be a variety of cask beers ranging from big American hop flavours to dark beers and stouts. Bottle conditioned beers were also part of the plan as were key kegs. Over the years, he had also developed a good network of contacts in the brewing industry which would help expand New Wharf's sales on a national basis.

Kevin went on to say that CAMRA had an important role to play in spreading the word about good new beers and breweries. He had been a member himself for fifteen years and really enjoyed talking about beer to fellow members at beer festivals. In previous years he had also played a part in running the Reading Beer Festival and was looking forward to being a supplier to the Maidenhead Beer and Cider Festival in October.

The most important thing for Kevin, however, was to really believe in what you are doing and to ensure that this passion drives everything that you do. The key phrase for him was 'Believe in the Brew' and this will appear in all New Wharf's marketing material. Kevin certainly has this strong belief in his beers and I for one can't wait to try them.



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Slough, Windsor & Maidenhead CAMRA
Maidenhead Beer & Cider Festival



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Maidenheadbeerandcider

BEER QUEST - ANCIENT & MODERN



Whether you like beer or not, it cannot be ignored as an inescapable part of modern life! Aphrodite's Rock Microbrewery & Brewpub in Paphos, Cyprus who battled the crushing bureaucracy of this EU Member State for over three years to secure a 'Permit to Brew' have

bounced back with a flourish and for 2017 have put together a unique and fascinating beer-themed excursion for holidaymakers visiting this paradise island.

In an interview William 'Bill' Ginn, co-owner of this delightful establishment, told CAMRA Angle that they promise "You will have a very pleasant warm and sunny day out and will gain a clear understanding of this age-old elixir and will hear why beer is now hailed as mankind's most important invention. You will discover how beer was the primary driving force that saw us turn our backs on hundreds of thousands of years of life as simple nomadic hunter-gatherers and to progress on the road to bring us to where we are today.

Your adventures, as intrepid explorers, will start in the far west of the island of Cyprus outside the ancient city of Paphos that is steeped in history and a very worthy European Capital of Culture for 2017.



Here you take a trip back in time to the dawn of civilisation and visit a uniquely-reconstructed prehistoric 'Roundhouse' village. See the style of homes our prehistoric ancestors built thousands of years before the Egyptian, Greek and the mighty Roman Empires in Cyprus. See where they lived, tended crops, kept animals, fashioned tools & weapons and traded locally. On the very spot you will be standing you will also find the remains of an earliest-discovered brewery, dated by archaeologists as late-Neolithic to early-Bronze Age, which shows the impact of beer on our early lives. In this unique day out you will go on to learn how the plough, the wheel, mathematics, writing and many aspects of modern medicine have developed from mankind's insatiable demand for more and more beer.

Leaping forward to the present time, as your quest takes you ever onward, you now travel high into the mountains above Paphos. Here you will experience stunning panoramic coastline and rolling mountain views as you progress on to your ultimate destination; Aphrodite's Rock Microbrewery & Brewpub. A picturesque, traditional former-village-winery surrounded by an idyllic and peaceful Mediterranean countryside setting of grapevine terraces and olive groves awaits you and here you will see a wide range of international beers, including classic CAMRA-compliant hand-pulled English & Irish ales, delicious Continental light & dark lagers and traditional & modern

fruit ciders all being brewed and made available for your enjoyment.

Sample paddles of 5 x 200ml glasses (~2 pints) of award-winning beer styles, with tasting notes, are provided with your genial host readily available to explain about the origins of the different beers and their characteristics.

In the highly-acclaimed Brewery Tour to follow you will see all the raw materials & equipment used by today's modern breweries and also learn about the powerful chemical & biological processes harnessed in brewing beer. Your day trip concludes with a visit to Joulietta's Boutique Chocolatier, where you will see a more unusual and very interesting application for beer. In this highly visual presentation you will firstly learn how chocolate is made from cocoa and then witness the skillful art of the chocolatier forming & filling chocolates by hand with purées of Aphrodite's Rock malty beer & fruity cider. The marriage of craft beer & chocolate is truly amazing.

A most-enjoyable, enlightening, warm, welcoming and unique day out awaits you as your host relates the amazing story of craft beer & brewing in 'BEER QUEST - Ancient & Modern'.

Children are most welcome and they enjoy the small toys, games and playground facilities that are provided.

This full-day beer-themed excursion is not just for beer lovers; it is enjoyed by all and is regularly reviewed as being one of the best 'Brewery Tours' holidaymakers have experienced anywhere in the world.

Contact us on info@aphroditesrock.com.cy for more details..."



TICKETS ON SALE 29 August 2017



**TWENTY-FOURTH WOKING
BEER
FESTIVAL**
Woking Leisure Centre

Friday 10th November 6pm - 11pm
Saturday 11th November
11am - 3.30pm and 6pm - 11pm

OVER 70 REAL ALES, plus ciders, imported beers, Wurlitzer Organ, live band and food.

Each session limited admission by ticket only.

Price £10.00 in advance, includes commemorative pint glass and programme. Special group rates available.

Free pint for card carrying CAMRA members

Please note: Over 18s only.

**NEW! Purchase your tickets online
bit.ly/WokingBF**

Please note: There is a £2 per booking charge for online credit/debit card bookings.

For information please telephone
01483 771122
www.wokingbeerfestival.co.uk

Woking Leisure Centre & Hall in the Park are
operated by Freedom Leisure in partnership with
Woking Borough Council



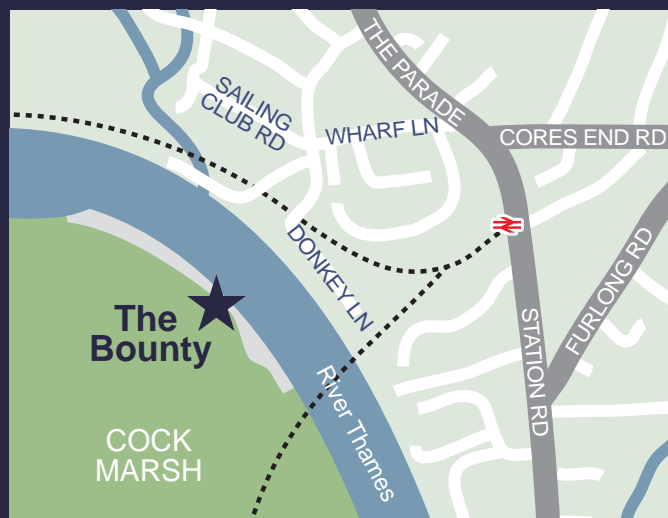
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VOTED “BEST CAMRA PUB OF THE SEASON” TWICE!

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.

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TIMES ■

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www.thebountypub.com

'AUTUMN HAS ARRIVED, INTO THE ORCHARDS WE GO!'

HEAR WHAT OUR CIDER MAKERS SAY

Greg Davies, Owner of Salt Hill Cider

It has been quite a year for Salt Hill Cider; the start of the busy season is always marked by the CAMRA national cider competition which is held at Reading Beer & Cider festival on the May Day weekend.



Over the last few years we have done well in this competition and have won first place in the South Of England regional awards twice which has been a real source of pride for us.

This year we managed to go one step further and we came second in the national awards which all of the regional winners go into.

This was an unexpected and great honour to be judged so highly against so many esteemed cider

makers from the more established traditional cider regions of Britain.

We were beaten into second place by Countryman Cider of Devon who have been a top scrumpy producer for many years and have a premier reputation in the world of cider.

This most encouraging result got Salt Hill Cider off to a great start for the season and since then we have had a long period of hot and sunny weather which has led to a good demand for our cider.

Our ciders have gone down well at pubs and festivals across the area and we will hopefully be supplying plenty more into the coming months of the year.

Autumn is here and so the whole cycle begins again now; we will be looking to go out into the orchards and gardens around Berks & Bucks gathering any unwanted apples to turn into cider ready for the spring of 2018.

We will be picking and pressing from now until around November when

all the barrels are full and the team are worn out!

If you have any apple trees that have more fruit than you can handle we would be glad to make use of any spare so please contact Greg Davies on 01753 823918 or godavies@hotmail.co.uk

There are still a lot of fruit trees and orchards all across England but alas most of the fruit is unused and ends up as food for the birds and insects.

We at Salt Hill Cider will continue to do our bit to turn some of this abundance of apples into a delicious crisp real cider for people to enjoy throughout the year.

Unlike commercial brands we will do this using natural wild fermentation, without the use of preservatives or artificial

sweeteners and without filtering out all the good stuff!

There is still a great shortage of pubs selling real cider around our area so if you enjoy cider & perry ask your local pub why they don't stock some.

Wassail!



Our very own branch area cider producer, Crazy Dave's Cider, has recently moved premises into Gays Lane, Holyport due to the increase in local demand for real cider. When his wife said to him in August 2013, "Dave, get yourself a hobby", he knew she was right.

Since then, Crazy Dave has moved from his garden shed in 2013, to Berkshire College of Agriculture, Burchetts Green, in 2015 and now into a much larger cider making facility in Holyport in July 2017.

He has steadily increased production from 80 litres in 2013 to 14,500 litres in 2016.

He is currently setting up his new facility to start bottling his 2016 cider in advance of pressing and producing his 2017 target of 35,000 litres.

Not only does Crazy Dave's collect local apples on an 'apples for cider' basis, he also buys in Somerset

cider apples which are not available locally.

From his 2016 harvest, three ciders will be available very soon. The first two being a 'dry' and 'medium' Eastern Counties style cider made from apples collected from the local area. The third will be his 'Berkshire Rebel' – a fuller flavoured, golden, cider produced by blending his 'bittersweet' Somerset cider apples and local culinary apples.



Cider Making



Crazy Dave's Cider on the move from BCA

His 'Berkshire Rebel' has already been on sale at local beer and cider festivals including venues such as The White Hart (Moneyrow Green), The Craufurd Arms (Maidenhead) and The Perseverance (Wraysbury).

Crazy Dave tells us that he's looking forward to getting back to

attending local Farmers' Markets once his 2016 cider has been bottled.

"Earlier this year, I sold out of my 2015 cider and as a result, I had to suspend attending the local markets.", says Dave. "Once I've bottled my 2016 cider, you'll see me back at local Farmers' Markets such as Maidenhead, Ascot, Windsor, Beaconsfield, Henley and Wokingham. I'll also hope to have my cider back in some of the local pubs which stocked my cider in 2016 and the early part of 2017". Alongside the likes of The Bell (Waltham St Lawrence), The Bounty (Bourne End), The Royal Oak (Knowl Hill), The Flower Pot (Aston), The Dew Drop and The Rising Sun (Hurley), one of Crazy Dave's biggest customers has been Rebellion Beer Company in Marlow.

Dave says, "Rebellion are a big supporter of local producers and were keen to reduce their 'apple miles' by offering my cider alongside some great ciders from the more traditional cider making region of the South West of England".

If you have any surplus apples or are interested in knowing more about his cider then Crazy Dave is more than happy to be contacted either by email, dave@crazydaves cider.co.uk



Dave (right) toasting moving into his new premises with Landlord, Adrian Goff

or phone on 07864 914630.

We wish Crazy Dave our best wishes with his expansion plans and know that his real cider will be supported locally.

CAMRA campaigning for real cider and perry

We've been supporting real cider and perry in the UK since the mid 70s, and have been actively campaigning for over 25 years.

- In 1988 we formed the specialist Cider & Perry (APPLE) committee
- Later that year we arranged the first Cider & Perry Championships and the competition is still held annually to recognise excellence in cider & perry production
- In 1990 we organised the first of four major Cider & Perry exhibitions in London
- In 1998 we established the Pomona Award to recognise outstanding achievements in the promotion of real cider and perry
- 2003 saw the first month-long celebration of real cider & perry; we now encourage everyone to celebrate real cider and perry in May or October (or both)
- In 2005 the first National Cider Pub of the Year was announced and more pubs compete for this prestigious award each year, the winner is announced in October
- Since 2010 we've been promoting Local Cider & Local Perry with our special pump clip crowners (look out for them at a bar near you)
- We continually lobby National and European Government to change policy and legislation to benefit real cider and perry producers

Join up, join in,
join the campaign
camra.org.uk/joincider

Campaigning for real cider and perry



Real cider
and perry
grows on trees



5th Maidenhead



Beer and Cider Festival 2017

19-21 October

Magnet Leisure Centre, Maidenhead SL6 8AW

Open: Thu 12noon -10pm,
Fri/Sat 12noon -10.30pm. **18+ Only.**

Admission: **£15** (£12.50 in advance).
Inc. souvenir glass + 2 pints
(3 pints **CAMRA** cardholders)



13 mins



www.mbcf.camra.org.uk

LOCAL NEWS

'Club of the Year 2017' goes to Maidenhead Conservative Club

On Saturday 8th July, Nick Wooldridge, the then Chairman of the Slough, Windsor & Maidenhead branch, presented Brian & Lorraine with a certificate for winning the prestigious: 'Club of the Year 2017' award. After this the branch held its Annual General Meeting attended by Regional Director, Carl Griffin. The award was in recognition of an excellent selection of superbly kept ales and a great Club atmosphere. Following this award, the club goes on to the Regional finals. Well done guys, especially having only been in the driving seat for less than 2 years.



Nick & Sarah @ The Perseverance bag a brace of CAMRA branch Awards



The couple have done a fantastic job of building a solid reputation for serving quality ales and ciders, as well as a 'value for money' food offering. CAMRA members voted the pub in the Thames-side village of Wraysbury 'runner-up' in its prestigious

branch Pub of the Year contest, so the couple will now have their eye on the No. 1 spot next year.

If that wasn't enough, The Percy also weighed in with Cider Pub of the Year to nicely round things off. Yours truly presented the two certificates on a blistering day, aptly at the pub's beer festival. Well done to all involved at the pub.

Branch Pub of the Year 2017 celebrating 25 years at the top

Voted by CAMRA branch members, The White Horse, Hedgerley, just 2 miles north of Slough, celebrated yet another No. 1 award at the pub's 25th Annual Beer Festival. The festival was



full of conditioned new ales from across the UK, plus ciders, perries and draught foreign beers.

Seen receiving the award certificate are Chairman Nick Wooldridge, the boss Kevin, flanked by Alan Molloy, our own Beer Festival Organiser.



The White Horse now goes on to to Regional judging, so it's fingers crossed for the pub to progress towards the finals.

After more than 30 years in the family, The Barleycorn reaps its 1st CAMRA Award

There is no taking away the impact of winning 3rd place in the CAMRA branch Pub of the Year award. Pictured with yours truly acting as Vice Chairman is Odhran Byrne (Oran to his chums!), landlord of this popular Cippenham pub. Odhran took over after his dad passed away a couple of years ago and has made great strides to increase the real ale offering.

The pub now runs regular beer festivals and has even made up a dedicated stillage in one of the back rooms. The presentation coincided with a New Members evening organised by Bob Beauchamp, Membership Secretary. Watch out for Bob's future members updates...he even puts his hands in his pockets and buys new members a pint!



Award winning website www.swm.camra.org.uk

Hot on the heels of this magazine winning the CAMRA Central Southern Region 'Mag of the Year', our website has been voted 2017 'Website of the Year', not bad for a site less than a year old!

We work hard to make sure the site is informative and bang up to



Craufurd Arms, Maidenhead

date. There are links throughout the site connecting to Branch News, Awards and this year's Beer & Cider Festival. Especially relevant is the "What's On' tab, taking you through to Social Meet-Ups, Committee Meetings and..... the extraordinary number of



Rebellion Brewery, Marlow

Festivals in and around our branch area. We picture a sample of those that have taken place since our last issue.

Keep in touch at

www.swm.camra.org.uk



Bounty, Cookham

POP ALONG FOR A PINT & A CHAT!

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

- **Sept 13th** - White Horse, Hedgerley
- **Oct 12th** - Bear, Maidenhead (on the Thursday, buffet included, let us know you are attending so we can fix the numbers!)
- **Nov 8th** - Queen Charlotte, Windsor

NOW THE HARD WORK STARTS.. CRAUFURD ARMS, THE 50th COMMUNITY PUB

On a mixed weather weekend in July The Craufurd Arms re-opened with a fanfare as the 50th UK Community Pub.



The interest from both local and national media was phenomenal, with the likes of Radio Berkshire and Radio 4 insisting on covering the 'big' pub story, a detailed interview went out on R4's You and Yours the week after re-opening.

Interestingly, having been written off, mainly by Pubco's, not one of the 50 pubs has failed...just goes to show what a bunch of enthusiastic locals can do when they put their mind to it. The pub now has around 200 investors and managed to raise more than half a million quid with the help of grants and loans from the likes of the Big Society Fund.

Throughout the launch weekend the pub supplied around a dozen additional beers and ciders with a buffet, non-stop entertainment, including a magician. Rebellion Brewery lager is now a permanent feature at the pub.

The Committee said a big thank you to Angela Higson and her team for keeping the pub running during the first month of community ownership. Angela handed over the reins to Roy Edinburgh on Monday 31st August. Roy was born in Maidenhead and frequented the Craufurd Arms when he lived in the area and was delighted to hear that the pub had been saved by the local community. Roy has many years' experience working and managing pubs both locally and on the south coast. He pulled his first pint at the Valbonne Night Club in Maidenhead and in his own words he feels like the Prodigal Son returning to the fold.

The guys running the pub are well aware of the work required to bring the pub up to date: it's in need of more than a little TLC. This started the following week with a total refurb of the roof.

Lets hope this acts as a fine example to others in acquiring their local, contact should be made to CAMRA and the Plunkett Foundation to get the ball rolling. Visit The Craufurd - Maidenhead's 1st Pint-Sized Community Pub.



High Wycombe Hash House Harriers (HWH3)

High Wycombe Hash House Harriers is a friendly club that runs through the beautiful, undulating Chiltern countryside every Tuesday evening from a pub within a 10 mile radius from High Wycombe in Bucks. Motto: Runners with a Drink Problem!

You (and your dog) are welcome whatever your age or running ability. There's a wide range of ages and levels of fitness. No one gets left behind (apart from that one time we don't talk about). All ages are catered for, the older who walk 2-3 miles and drink, to the younger runners, who run about 7 miles and drink....



drink being the focal point afterwards.

We also have a Pub of the Year competition, as voted for by HWH3 (2016: The Wheel, Naphill, 2015: The Royal Standard, Wooburn Common). On occasions celebrity runners join us, we did a piece for BBC Breakfast with Mike Bushell a couple of years ago; he often runs with us.

See our pictures, our Christmas Hash at Red Squirrel Brewery in High Wycombe and another recent one at The Bounty at Cookham Riverside.

So if you are looking for a way to stay fit and enjoy some ale...this could be it, contact Matthew Wright for more information (mattynoble@nobleworld.co.uk) or go to their website at <https://www.hwh3.co.uk/pubs.html>

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 10th September**.

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



CAMRA LocAle 2017 Pub Listings

- Acre - Windsor
- Barleycorn - Cippenham
- Barley Mow - Cox Green
- Bear - Maidenhead
- Bexley Arms - Windsor
- Boatman, Windsor
- Bounty - Cookham
- Boundary Arms - Pinkneys Green
- Conservative Club, Maidenhead
- Corner House, Windsor
- Craufurd Arms - Maidenhead
- Crooked Billet, Maidenhead
- Dew Drop - Hurley
- Duke of Connaught, Windsor
- Emperor - Farnham Royal
- Fox & Castle - Old Windsor
- George Inn - Eton
- George on the Green - Holyport
- Green Man - Denham
- Grenfell Arms, Maidenhead
- Greyhound, Eton Wick
- 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
- Wheatheaf - Slough
- White Hart - Moneyrow Green
- White Horse - Hedgerley
- Windlesora - Windsor

Local Brewery Listings

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
New Wharf Brewing Co, Maidenhead	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
Thurstons Brewery, Horsell	19
Twickenham Fine Ales, Twickenham	22
Weird Beard Brew Co, Hanwell	23
Wild Weather Brewery, Silchester	23
Windsor & Eton Brewery, Windsor	7

WHAT'S HAPPENING AT YOUR LOCAL PUB OR BREWERY?

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



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GREAT BRITISH BEER FESTIVAL 2017

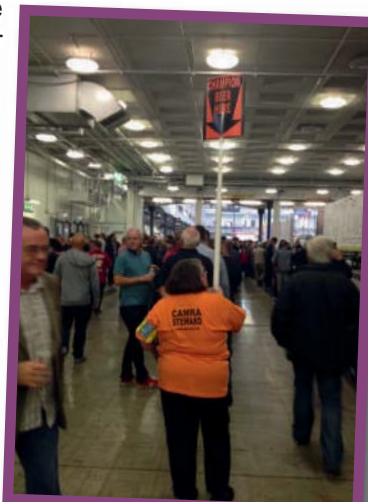
There was plenty to go round. The festival stocked more than 800 real ales, ciders and perries across more than 20 bars. The focus, as the name suggests, is always on Brit brews, but there are plenty of options from further afield too — Germany and Belgium had a good showing and the USA bar was one of the first to sell-out



This year's festival was the 40th. For the first time you were able to sample English wines and gins. Also brewers from across Ireland came together to showcase the best of Irish real ale at The Kruger

Bar. Running in parallel was the 10-day London Beer City event over the week of the festival, celebrating everything great about brewing, at the festival our own Windsor & Eton together with Redemption and Five Point had their own beer bar.

A small brewery set up 23 years ago behind a pub in a former coffin shop has won Champion Beer of Britain at this year's Great British Beer Festival at Olympia, London.



Church End Brewery Sales Manager, Paul Hamblett

Church End Brewery's Goat's Milk, a tasty, balanced bitter with a well-judged hoppy flourish, beat thousands of beers to claim the title, pushing Ridley's Rite from Bishop Nick Brewery, and former CBOB winner, Cwtch, from Tiny Rebel into second and third place respectively.

1200 volunteers helped make everything possible. We hope to see you all in 2018. #GBBF

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

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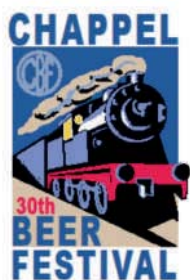
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Stay on the right track with Beer Festivals that celebrate our Railways

Hoping to combine a CAMRA beer festival with a great rail journey or an opportunity to discover more about trains? There are plenty of events that offer the chance to do both!

CHAPPEL BEER FESTIVAL

5-9 September



Hailed as the original railway museum festival, the Chappel Beer Festival is held at the East Anglian Railway museum among the exhibits. Now 31 years old, the Department of Transport even runs a special service to the event as part of the Greater Anglia Franchise. With over 460 beers including new, rare and local brews and 100 ciders, visitors should also take a look at the Big Tent

Bar, which is new for this year.

CREWE RAIL ALE FESTIVAL

8-10 September 2017

Held at the Crewe Railway Heritage Centre, the festival includes mini train rides, railway displays, and access to the vintage vehicles, diesel and electric locomotives and signal boxes. If that's not enough, why not sit on the APT train and watch the modern trains rush by on the West Coast mainline. For the cost of entry to the beer festival visitors can tour all of the Heritage centres exhibits too

CONCRETE PINT FESTIVAL

18-21 October

A perfect opportunity to celebrate 50 years of Milton Keynes, the festival is also held close to the MK Museum, which has a dedicated exhibit to Wolverton Works. Wolverton developed its huge importance in the early years of Victorian railways as the first "stop" from London on mainline rail journeys when trains had no toilets or buffets - so trains stopped at Wolverton for (lengthy periods) for refreshment and breaks. This helped development of brewing in the area to meet these needs. The festival, which is now in its 24th year, has a Golden Ales theme to honour the birthday celebrations of the town.

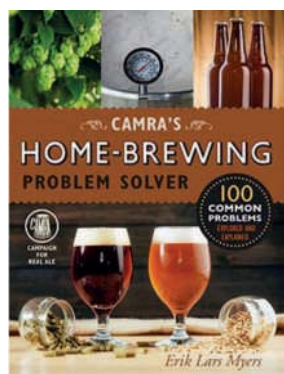


STOURBRIDGE FESTIVAL

25-28 April 2018

This festival may be of special interest to rail enthusiasts as it provides a chance to try out the Stourbridge Shuttle - a single car light railway system that serves only two stations. The high frequency, environmentally friendly service can be used to the festival. Although it's too early to detail exactly what will be on offer, the festival has previously offered a varied beer and cider list, a range of hot and cold food and merchandise stands.

Unlock the secrets of home-brewing with CAMRA's latest title



Budding home-brewers and beer enthusiasts can find the solution to the most frequent problems they may run into with CAMRA's latest title, CAMRA's Home-Brewing Problem Solver.

CAMRA's Home-Brewing Problem Solver examines the underlying causes of common problems in each stage of the brewing process and offers practical solutions, tips and insights on home-brew snags

and setbacks. It is suitable for first-timers trying out a new hobby as well as old hands looking to produce finely crafted artisan ale.

Each key stage of the brewing process is tackled across eight chapters, with accompanying photographs, practical tips and useful insight for brewing, fermenting, packaging and serving a variety of homebrews.

Erik Lars Myers, author and founder of Mystery Brewing

says: "Real ale and other craft beers have become increasingly popular over the past few years, and as a result more people have been compelled to try making their own homebrew. However, while the concept between making beer is simple, the execution between brewing in theory and practice is being able to spot the signs of trouble and know how to respond. This book aims to provide the information needed to nip problems in the bud – and better still, avoid them in the first place."

Andy Parker, the book's UK home-brewing consultant says: "Home-brewing is an incredibly rewarding hobby for anyone. In fact, the brewers of many fantastic UK beers – such as last year's Champion Beer of Britain winner Bingham's Vanilla Stout – started off as home-brewers. This book brings together the information you need to start your next great brew."

CAMRA's Home-Brewing Problem Solver officially published on 13th July and is available to buy exclusively from the CAMRA Shop: <https://shop.camra.org.uk/camra-s-home-brewing-problem-solver.html>

Ministers must ensure success of the Pubs Code

Ministers must act to deliver a change of approach from the Pubs Code Adjudicator following 12 months of confusion and delay, the Campaign for Real Ale demands today, exactly one year on from the introduction of the Pubs Code. While the Pubs Code was introduced in order to end unfair practices in the sector, progress so far has been disappointing - and requests for key information have been rejected by the Pubs Code Adjudicator.

CAMRA has published a three point plan calling on the Pubs Code Adjudicator to:

- Provide guidance on aspects of the Pubs Code that are currently unclear, such as Market Rent Only lease terms, stocking requirements and dilapidations
- Publish a breakdown of arbitration cases by pub company and issue
- Publish general principles being identified in cases which will help with interpretation of the Pubs Code

In addition, CAMRA is calling on pub-owning companies and tenants to abide by the spirit of the Code and avoid unnecessary delays in the resolution of disputes. It is recognised that both the legislation and the procedures that have been put in place are not perfect, but the organisation believes that the arbitration process could be made better if there was greater cooperation by all parties.



Colin Valentine, CAMRA's National Chairman says:

"A healthy pub sector that delivers for consumers is dependent on ensuring that pub tenants are able to secure a fair deal from their landlords. Too many great pubs have been lost because of sky high rents and inflated wholesale beer prices. The Government demonstrated its understanding of the

problem by bringing in the Pubs Code. Now it must act to ensure its will is carried through - before we see another year go by with many more pubs lost to their communities forever.

"We welcomed the introduction of the Pubs Code and have always wanted to give Paul Newby a chance to succeed in his role as Adjudicator. The chaotic circumstances surrounding the introduction of the Pubs Code a year ago meant that the Code's introduction was always going to be challenging, but we are disappointed that more progress has not been made. The need for an effective Pubs Code has been clearly demonstrated in the first year, with over 150 pub tenants bringing forward arbitration cases, but it is evident that the arbitration process is taking too long and costing too much.

"If the office charged with upholding that new law isn't able to deliver clarity, speed of action and affordable dispute resolution then the Pubs Code is meaningless. It is vital that Ministers take action now to ensure that the Pubs Code Adjudicator provides detailed guidance, acts transparently and publishes details of the principles being identified in individual cases."

Data obtained by CAMRA via the Freedom of Information Act shows that in the first 10 months of the Pubs Code's

existence, more than 500 enquires were made to the Adjudicator, with more than 150 arbitration cases registered. But CAMRA's request for other crucial information, such as the number of arbitration cases per Pub Company and a breakdown of cases by issue, has been refused. An appeal against that ruling is being submitted to Paul Newby.

Colin Valentine, CAMRA's National Chairman continues:

"The Pubs Code Adjudicator is undermining the successful operation of the Pubs Code by keeping secret the number of arbitration cases per pub company. It is vital that this information is made public so that public pressure can be brought to bear on the most complained-about pub companies to better comply with the Code. It is stretching credibility that information that was published through the old self-regulatory regime is now being withheld from the public. The Adjudicator's refusal to release this data gives the impression that he is more concerned with the interests of pub companies than he is with the interests of tenants and the communities that their pubs serve."

Toby Perkins MP, Chairman of the All Party Parliamentary Pubs Group says:

"The All Party Pub Group has met with representatives of the pub owning companies and the tenants to explore their experiences with regard to the Pub Code. We share CAMRA's concerns that the spirit of the legislation may not be being followed and that the Code is proving less effective than it ought and will be inviting Mr Newby to our next meeting to discuss these concerns.

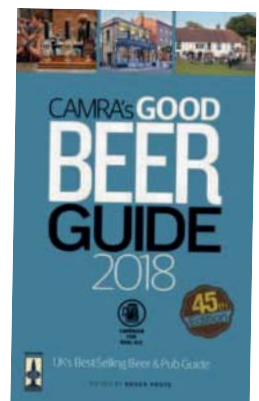
"Following the meeting, I am today on behalf of the Group issuing a call for evidence about any issues that people or organisations in the industry are experiencing with the code and invite them to email me at toby.perkins.mp@parliament.uk with their experiences so we might be fully informed about the best way to ensure the code delivers the objectives expected of it."

ORDER GUIDE NOW

The 45th edition of the best-selling Good Beer Guide will be published on 14th September. Thanks to the dedication of thousands of CAMRA volunteers, the guide has been fully revised and updated with details of 4,500 of the UK's best real ale pubs.

Sponsored by Cask Marque, the book details every brewery producing real ale in the UK, and their beers. Edited by Roger Protz it includes tasting notes for thousands of beers, compiled by CAMRA-trained teams.

Members will be able to buy the guide online for just £10 plus p&p at the CAMRA shop.



Datchet Beer Festival



Datchet Beer festival is on this year over the weekend of 27th and 28th October. Those that follow us will know this festival gets bigger and better each year.

After a successful addition of a Friday night session last year we are going to repeat it but with a few tweaks – we decided to have background music on the Friday rather than a live band to give everyone that proper wind down from the week – We've updated the menu choices and introduced a few craft keg beers and are even going to try out a keg lager from a local brewer.

The Connoisseur's Saturday afternoon session has become increasingly popular and many have been to every single afternoon session since we started. We have no music at all and the hum of chatting and laughing reminds me of what most pubs used to sound like. For me it is the most enjoyable. It seems also the chosen session for many of the brewers to come along to and enjoy a few great ales.



The Beer Lovers Saturday night sells out the quickest – people love the combination of good ale and cider and a live band. It's a real party atmosphere and a recipe that just works.

Each year we try to improve the festival slightly, our emphasis is on sourcing good local beer for all tastes. With so many local microbreweries popping up all the time it is a difficult decision to choose the 20+ real ales and 5 ciders but be reassured we have great fun in researching and testing it all for you.

The festival is run by volunteers who love their beer and love putting on the event. All profits go to charity. To buy tickets go to our website at www.datchetbeerfestival.com via a laptop or PC (it is not compatible with phones or tablets) Tickets have to be bought in advance as we always sell out – If you've not been then do give us a try!



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MARK NEWCOMBE ESCAPES THE CRAUFURD ARMS FOR A TRIP TO BRITISH COLUMBIA

As the plane touched down in Vancouver airport I was filled with excitement and a sense of nostalgia. I was returning to the city where I had lived as a young boy between the ages of 5 and 10 (1965-1970)

and this was my first trip back.

My eldest brother, who had stayed in Canada when the family had moved away, was celebrating his 65th birthday in his hometown of Kelowna. I was travelling with my wife, my daughter and her partner and we were all looking forward to our week's stay in British Columbia.

Whilst I was picking up my rental car I was chatting to the chap behind the desk and mentioned that we were going to stay in Vancouver for three nights and then drive to Kelowna. "Not in that you're not" he said pointing at my Ford Focus. "There's been a lot of snow up in the mountains, you're going to need a 4x4 a lot bigger than that!" he added.



Turned out he was right, so one upgrade later we were in our Ford Expedition heading for downtown Vancouver. By this time it was past midnight so I thought our chances of finding a bar open might be a little remote. Pulling up at our budget hotel we noticed

that the downstairs bar, aptly known as 'The Den', was open. To my surprise I found that they offered a perfectly reasonable range of Red Truck beer including a decent Ale and an IPA.

We spent the next three days exploring Vancouver and my old neighbourhood of North Vancouver where we visited my elementary school and old homestead. The city is a west coast seaport and set against a backdrop of snow covered mountains. From our hotel we drove to the Grouse Mountain sky resort in just 20 minutes for a bit of snow boarding and tobogganing. Whistler Mountain, home of the 2010 Winter Olympics, is only a 2 hour drive away.

Vancouver is an amazing city full of exciting bars, theatres and music venues. It is also one of Canada's densest and most ethnically diverse cities so there is plenty to see and do. The Gas Town District and Granville Street are full of bars, reminiscent of British pubs, offering a wide range of ale and craft beer. We spent time in a number of bars including the Steamworks Brewing Company and the Granville Island Brewing Company where the selection of ale was bewildering and required quite a lot of sampling!

Leaving Vancouver and driving through the snow covered mountains to Kelowna was an adventure due to icy roads, the beautiful scenery and twisting mountain passes. We

arrived safely in the stunning Okanagan Valley and checked into our motel. The Okanagan Valley is the northern most tip of the Napa Valley and known for its wineries and fruit orchards. The summers in Kelowna are dry and sunny and there are plenty of wineries and breweries in the valley. The South Okanagan branch of CAMRA were happy to steer us in the direction of some popular outlets. I particularly enjoyed the Tree Brewing Co. bar in downtown Kelowna where they brewed on site and offered a huge range of beer, including some fine craft ale.

Even the yacht club, where we celebrated my brother's 65th birthday, had a good selection of ale so I am happy to report that beer is alive and well in the mountains!

On the drive back we stopped into the small town of Merritt where they hold an annual Country and Western festival. The bar had a stage and reminded me of a bar in the

movie 'Roadhouse'. It was full of locals who made us feel welcome and an owner who was only too happy to chat about the history of the venue. It seems everywhere we went we were made welcome and there was always a toast to be had, although on this occasion I was drinking coffee, being the designated driver and all that.

It was with a heavy heart that I handed back the keys to my truck at the airport, as I'd had grown quite attached to it. We said farewell to Vancouver and jetted home.

In conclusion, if you like skiing, if you like an exciting, varied nightlife and you like beer you might consider a visit to Canada instead of some expensive, lager heavy holiday in Europe.



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:
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It would be great to hear from you.



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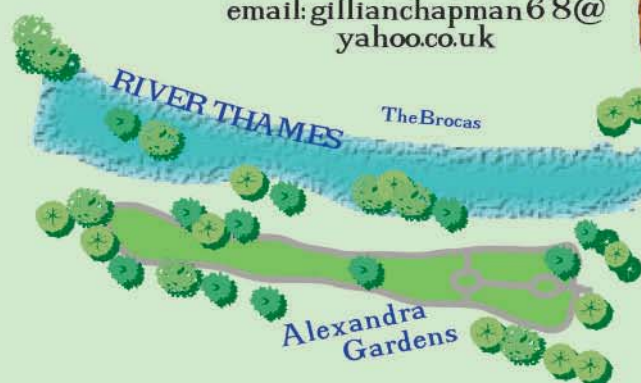
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BREWERY NEWS

BINGHAMS BREWERY

Binghams Brewery is now stocking local honey from Chris Bingham's bee hives in our brewery shop. The honey has been passed through a sieve to remove any bits of wax, but most of the pollen should have passed through to the final product. While stocks last!



Binghams are proud to announce that at the recent South East SIBA awards we won 2 bronze awards for our Macchiato Stout and Twyford Tipple. Well done to the team for their excellent work!

The new hop project to hit the pubs is Citra Chinook. A 4.5% pale ale, this time with citrus and pine aromas.

Delia is arranging a wander from the brewery on Sunday 27th August at 10.30am. The walk will be to The Bell Inn at Waltham St Lawrence aiming

to get there at 12.00pm. If people want to eat, they can book a table directly. Their contact details are:

0118 934 1788

<http://thebellwalthamstlawrence.co.uk/>



CAMRA Members Discount

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

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

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

If any pub or club would like to offer discounts, please email the details to be included in the next issue to:

editor@swm.camra.co.uk

T&C's Apply

For people who want to bring a packed lunch, they can bring that back to the brewery and have it there. We will then walk back to the brewery - aiming for 3.00pm where people can buy beer from the brewery and we can have a pint or two. The first pint (Twyford Tipple) will be on Delia! Contact Delia on 07932 336929 if you want to join them or have any queries.

Have a look at the NEW Binghams website for further information on tours and our online shop:

www.binghams.co.uk

CHILTERN BREWERY



Like the old joke about London buses, we were delighted to receive lots of awards at the end of the summer - one after another!! Our golden chestnut coloured bottle-conditioned Bodger's Barley Wine 8.5% won a superb 3 Gold Stars at the Great Taste Awards with judges' comments including "Brilliant head on this. Extraordinary resinous hoppy notes. Full, spicy impact - a fireside beer."

As one of only 165 products (from 12,500 entered) to win 3 stars, Bodger's Barley wine was put forward to a regional Golden Fork award and possibly to Supreme Champion. Also, bottle-conditioned Lord-Lieutenant's Cream Porter 6% won one Gold Star: "a lovely warming, creamy head. The nose is light, but the palate rather intriguing. There's a prickly brightness lifting the roasted malts". Gluten free bottled 300's Dark Old Ale 5% also won one Gold Star:



"The flavours are well-balanced, with a touch of smokiness and a good presence of the malty, hoppy character and good level of sweetness."

We were voted Central Chilterns Champion in The Chiltern Society Craft Beer Awards, our highest rated ale being bottled John Hampden's Golden Harvest Ale 4.8%.

CAMRA'S central south director, Carl

Griffin, was included on the judge's panel.

John Hampden's, which is certified gluten free, was also selected as Editor's Choice and was the only one of 6 ales to be awarded 5 stars in Gluten Free Heaven Magazine's recent taste test.

These ales can be ordered for delivery online from our easy to use website www.chilternbrewery.co.uk

Autumn is one of our busiest and most exciting times for draught ales with 4 seasonal or limited edition specials - Kop Hill Ale 3.7%, the official ale for the car climb in September, red and spicy Copper Beech 4.4% (Sept-Oct), award winning 300's Dark Old Ale 4.9% (Oct) and mellow and fruity Foxtrot 3.9% (Nov).

As we get into late autumn and thoughts turn to the end of the year, our brewery shop in Terrick near Wendover in Bucks is, we think, well worth a visit for some original and unique Christmas gift ideas - which are available online too.

Follow us on - Twitter: [@chiltern_brewer](https://twitter.com/chiltern_brewer)

Instagram: [chilternbrewery](https://www.instagram.com/chilternbrewery) Facebook: [chilternbrewery](https://www.facebook.com/chilternbrewery) and YouTube: [chilternbrewery](https://www.youtube.com/chilternbrewery)



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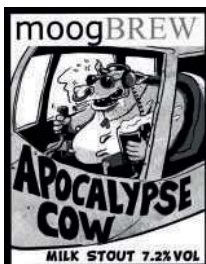
Over the summer we launched a new beer: Lakewood Pale, a straw coloured 4.2% hoppy bitter made with American Chinook, Cascade and Ahtanum hops. Its first outing was at the wonderful Haddenham Summerfest, alongside California Gold and Rob's Bitter. Lakewood Pale also featured at the Stone Beer & Sausage Festival - this is a great new festival which takes place on the first Saturday in August.

We were very pleased to provide some Lakewood Pale to the Craufurd Arms for its opening weekend to help celebrate their massive achievement of becoming a Community Pub.

We are looking forward to the Maidenhead Beer and Cider Festival, hope to catch up with you all then. In the meantime our Brewery Shop is your one-stop shop for the weekend! We have an ever changing selection of beers to take away fresh from the brewery to enjoy at home. We are open Fridays 4pm to 8pm and Saturdays 11am to 1pm. Hillfire Brewing Company, 23 Edison Rd, Aylesbury, HP19 8TE Tel. 01296 338521.

MOOGBREW BREWERY

MoogBrew, the tiny back garden brewery in Taplow, has a new limited release speciality beer - Apocalypse Cow - a strong (7.2%) sweet stout, brewed with lactose. Dark & full-bodied, this is their first non-vegan beer. Apocalypse Cow is inspired by yet another character from the Bastard Bunny comic strip.



Monthly open days have resumed following a short break in July, while the Taplow Beer Festival took over - check the website for dates (www.moogbrew.co.uk/news).

MoogBrew wishes to thank all those who ventured out to Lake House Cafe, Taplow Lake, on the wettest day of summer to enjoy a wide range of Belgian themed beers, from traditional Trappist breweries through to new UK breweries inspired by Belgian traditions. Organisers hope this will become an annual event. Meanwhile, Lake House Cafe is now regularly stocking a range of Belgian style bottled beers.

WHAT'S HAPPENING AT YOUR LOCAL PUB OR BREWERY?

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

REBELLION BREWERY

Monthly Upcoming Beers

September – Excalibur – 4.2% Pale & Hoppy

October – Engineer – 4.2% Chestnut & Crisp

November – Braveheart – 4.2% Amber & Malty

Open Weekend

We are really pleased to announce that the total raised for charity from the biennial Rebellion Brewery Open Weekend was £65,000.

The biennial event was held over the 15th and 16th of July and is an opportunity for us to thank our customers and raise money for local charity. Despite a bit of rain over 5000 attended the weekend where we offer free beer and entertainment and guests can donate at the entrance.



We would like to thank everyone for coming along and making the weekend so enjoyable. We'd also like to thank them all for the generosity, we're thrilled to have raised such a great amount of money. In 2015, we raised £58,000 which was incredible, so to exceed that was a fantastic surprise.

We'd like to thank all the bands who played and donated their time for free (The Marlow Orchestra, Loud Mountains, Straight 8, Chiltern Concert Band, Reeve and Sound Force) and a big thanks to the guys from Bucks Student Union for sorting out the sound equipment.



Bucks Business First Awards

Best in Wycombe District Award

On Friday 30th June 2017 we (Rebellion Brewery) attended the Buckinghamshire Business First Awards at the Waterside Theatre in Aylesbury.

We made it to the finals in 2 categories: Excellence in Customer Service & Best in Wycombe District.

We got to the last 3 in the final for best customer service category, something we are still hugely proud of. We then went on to win the best in district award.

We are thrilled to have won this award which is the result of the huge amount of effort and commitment each member of the Rebellion team puts into the brewery.



STARDUST BREWERY

Stardust Brewery is supplying its PK3 beer, to the Great British Beer Festival (GBBF), and is immensely proud that, as such a relatively new brewery, one of our beers has been chosen.

Brewer Ben is experimenting with development brews of new beers and occasionally one firkin will go out to a pub for consumer testing. These beers are not yet established enough to be regular brews. However, one beer that at some point in the near future may progress to full production is a hazy white IPA, which will be called Moondust, at 4.8% ABV. (This is still to be confirmed.)

Ben held a brewery open day at Stardust, on Saturday, 26th August 2017, from 11.00 to 21.00, with talks about the brews and a BBQ.

<http://stardustbrewery.co.uk/openday>



WEST BERKSHIRE BREWERY

BREWERY TOURS ARE GETTING A MAKE-OVER...



From October this year our brewery tours will move into the new site. Along with the obvious venue change we're updating the offering. We'll have more beers for you to try, more brewery for you to peruse and 20%

off anything bought in the shop on the day! Be one of the first to join us on a tour of the newly finished brewery in October.

The ticket sales for this years Oktoberwest have been overwhelming. The evening session has almost sold out and over half of the daytime tickets have gone too. We've got Wild & Rustic, British Event Catering, Go Fish 'n' Chips and Horsebox Waffle Co. providing the food, and traditional Oktoberfest & German beers alongside our own brews, cider and some guest ales yet to be announced! Kids go free to the daytime session and will be fully amused with ice cream, face painting and a big bouncy slide! Not forgetting some fantastic local musicians to keep the adults happy.



DAYTIME 12-5PM
EVENING 6-11PM

Or purchase both and join us all day!
Tickets available



As our farmers know all too well: no pain, no grain.

They say nothing worth having comes easy. Unfortunately for our farmers that's true of the barley we use to brew our beers. We use a classic variety called Golden Promise, grown to our own unique specification. The biscuity, golden malt it produces is the perfect partner to our natural spring water, and is vital to Landlord's depth and delicate balance of flavour. It's also a type of barley that's notoriously hard to grow, and our exacting specification makes it even more difficult. Which makes it a costly ingredient and a real challenge even for experienced farmers. Luckily we can offer some liquid therapy.

All for that taste of Taylor's



WINDSOR & ETON BREWERY



The core beers remain as: Parklife, Knight of the Garter, Guardsman, Windsor Knot, and Conqueror in cask, Republika, Eton Rifles, Treason & White Riot in keg. The autumn seasonal is Canberra (Sept to Nov) which in due course will be followed by Father Thames for winter again.

The monthlies on offer during the autumn are:

- **September** – Kellerbier – a genuine cask style from Bavaria.
- **October** – Green Hop Guardsman - using freshly picked hops including those from the brewery and the George plus the Brewer's garden.



- **November** – Seattle Porter, return of an old favourite!

All the above beers will be available in the brewery shop, open Mon-Sat. The bar is now open in the evenings as well till 19.00 on Thursday, and to 21.00 on Friday and Saturday. New brews from the experimental kit will be available in the shop/bar e.g. Uprising's Fresh Strawberry and Raspberry sour! Keep popping in to see what's available and in particular make use of the bar which is now operational on the Friday and Saturday evenings and proving to be THE venue for local Beer lovers.

In the spring the brewery commissioned its new fermenters adding 27% more capacity. This is already full with record production levels occurring over the summer. During this busy time the brewery also achieved a major goal for the year, passing first time the prestigious SALSA award (Small and Local Supplier Assurance). This tough food standard involved an external audit lasting over 12 hours – but by 9:30 pm we'd proved we met all their needs! This benchmark award allows us to trade with confidence with the most demanding of large retailers.

Events at the brewery continue to grow, from Yoga sessions, through comedy nights, to Theatre (Macbeth this autumn). See what's on and visit what is a special setting for local events.

The annual Beer Festival will be held at the brewery on the Fri. 1st and Sat. 2nd September, put it in your diaries! This year the theme is "Cities of Beer" and will feature 6 beer styles from the best breweries of 4 UK Cities: Glasgow; Manchester; Leeds and Bristol. Discover what's happening in the



urban beer world around the country! For more info and to book your tickets go to the brewery or www.webrew.co.uk.

The brewery pub, The George, Eton has enjoyed a fantastic turn-around in the last year and the garden area, in particular has proved a huge success this summer. Events such as beer and food matching are held regularly so check out what's on whilst sampling a huge range of the brewery's cask beers.

UPRISING, Treason, in can conditioned form (packaged with yeast for a natural secondary fermentation) has proved very popular and work is now underway to move the whole production over to this novel form. So, Real Ale

in a Can (RAIC) and at present both formats can be bought in the shop so check out for your-self the difference.

Other Uprising beers continue to grow so both White Riot and Wasteland (Double IPA -10%!) are now available as bottle conditioned beers.

The Brewery has had another set of medals since our last quarterly publication! Uprising Treason won both a Regional Gold Medal and a National Bronze medal as Best Strong Ale with the SIBA awards. At the International Beer Challenge White Riot and Guardsman won Silver medals whilst Wasteland and Knight of the Garter won Bronzes.

New Chairman for Slough, Windsor & Maidenhead Branch

After 4 years running the local branch Nick Wooldridge has stepped down at our recent Annual General Meeting, he continues to remain involved by taking on the role of Clubs Officer. The team gave a big thank you to Nick for steering the ship.

Steve Goodall moves upstairs having served on the committee in a number of roles for the last 10 years....In advance you will have to feel sorry for him for being a Blackburn Rovers supporter, recently relegated from The Championship. We wish him well and will support him to the best of our ability.



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

Chairman - Steve Goodall

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

Vice Chairman, Angle Editor - Allan Willoughby

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

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

e-mail: pub.campaigns.co-ordinator@swm.camra.org.uk

Treasurer - Michele Needleman

email: treasurer@swm.camra.org.uk

Membership Secretary - Bob Beauchamp

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

Secretary - Paul Beardsley

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

Clubs Officer - Nick Wooldridge

e-mail: clubs.officer@swm.camra.org.uk

Public Affairs Officer - Kevin Phillips

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

Social Secretary - Mark Carter

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

Pub Protection Officer - Mark Newcombe

e-mail: pub.protection@swm.camra.org.uk

Branch Contact - Terry Faulkner

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

Cider Representative & Press Officer - David Snowden

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

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LIFE BEHIND BARS!

'Hard Crisps Harry'

Ray Williams continues with Chapter 5

Harry was what used to be known as 'one of the old school'. Starting his working life in a Birmingham bakery at four in the morning, aged just fourteen, he had kneaded his way up to eventually setting up his own business called, with an excess of imagination, 'Harry's Bakery'. In the days before Tesco and co steamrollered the bakeries, greengrocers and butchers, 'Harry's Bakery' prospered until, eventually, Harry hung up his rolling pin at the grand old age of seventy two.

Sadly, the years of bending over mountains of dough, in and out of ovens and humping sacks of flour had badly affected Harry's back, to the extent that when our story unfolds, he was suffering from quite severe curvature of the spine. However, Harry stuck rigidly to a daily routine, chief of which was his daily visit to the pub at lunchtime. By this stage, he was, of course, unable to drive, but this hurdle had been overcome by a standing order with a local taxi firm, preferably with his 'usual driver'. His 'usual driver' was, of course, useless, but it was Harry's opinion that a faint improvement could be discerned owing to instructions issued from the back seat, on a regular basis. The company who basked in the luxury of Harry's custom employed black cabs more usually seen on the streets of London, and the sight of such a vehicle with Harry's pork-pie hat clad head in the back, set the wheels of commerce in motion in The Saxon Inn.

Like so many of us, Harry stuck rigidly to his beer of choice, which happened to be mild. And he had every intention of polishing off two pints during his lunchtime sojourn. A light snack was to be provided by a packet of beef and onion crisps, and woe betide you if the beef and onion variety were not available! The first of Harry's pints and his crisps were conveyed to his table, yes, he always sat at the same table, and Harry would count out the correct sum to cover his lunchtime sustenance. And this pattern of events had been followed, to the letter, on the day of which we speak.

So what could go wrong? The first indication that all was not well occurred when a lady of matronly aspect approached the bar in a determined fashion. On enquiring how I might be of assistance, she uttered the immortal phrase, "Would you tell that disgusting old man to take his teeth off the table?"

"Sorry?"

The request repeated, I looked over to Harry, and, sure enough a set of false teeth rested alongside his crisp packet and pint of beer.

"Sorry about that, I'll go and have a word immediately."

I approached Harry's corner a little cautiously, as he could be quite intimidating when he felt he had right on his side. Which was more or less always!

"Harry, why have you put your teeth on the table? It's putting some of the other customers off their lunch."

"Because I've broken my bridge on your bloody crisps, that's why. They're too bloody hard."

I apologised profusely for the resilience of our crisps and



their effect on his 'bridge', and Harry eventually capitulated to the extent that the errant teeth were pocketed.

"I'll just have to soften them up in my beer. Make sure they're not so hard tomorrow!"

"Of course Harry", and I left him, pondering how on earth I could ensure his crisps achieved the desired munchability in future. Nevertheless, lunchtime proceeded in a fairly routine manner, and the customers at the bar and I amused ourselves during the quieter spells, watching Harry dunking his crisps, extensively, in Davenport's finest mild ale.

Eventually, lunchtime drew to a close and Harry's taxi, with its long suffering driver pulled up. He was, in fact, a really nice bloke because, unbidden, he always came in to collect Harry and offer his arm if Harry was a bit unsteady. But on this occasion, Harry intended to have the last word.

"You'd better put a new barrel of mild on tomorrow. That stuff you gave me today had loads of bits in the bottom. Ta-ta."

I bet those bits in the bottom tasted of beef and onion!!



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