

# CAMR/Angle

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

Issue 49 - Winter 2017 | [www.swm.camra.org.uk](http://www.swm.camra.org.uk)

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## INSIDE THIS EDITION

### BEER FESTIVALS

Have we over egged  
the cash cow?

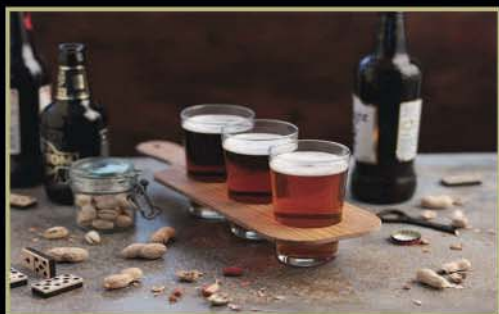
### KEITH SMITH AWARD

Greg Davies, Salt Hill Cider,  
collects the inaugural award

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# THE BEAR



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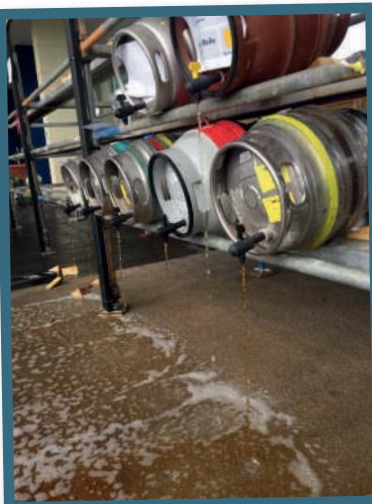


# FROM THE EDITOR

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

So what do Birds Hill Golf Club, Datchet Scouts, Egham Services Club and Marlow British Legion have in common? Beer Festivals. Rarely does a week go by without a new name climbing onboard the gravy train....at least it was a gravy train. Experiences of Reading, Ascot and our very own Maidenhead suggest a lot of beer is getting thrown away, unacceptable in this day of age. In addition, going to beer festivals, in my humble opinion, does not help the survival of the British pub, so maybe its time for a rethink.

The Maidenhead Beer & Cider Festival took place at The Magnet Leisure Centre in late October. With over 110 ales and 35 ciders around 1500 visitors enjoyed a good food offering and entertainment on the Friday and Saturday evenings. A quiz night took place on the opening evening. Our hosts, Legacy Leisure were very pleased with the running of the festival and will take a 50% share of any surplus after the bills are paid. Of course, the balance of the profit will be sent to CAMRA and used to campaign on behalf of keeping pubs open and making breweries sustainable. This was the 5th festival based in Maidenhead and we look forward to No. 6 next year.



According to the British Beer and Pub Association beer sales declined by 35 million pints in the 3 months to September 2017 compared to the same quarter in 2016. This represents a 3.6% decline and is the biggest drop in over 5 years. Cheap supermarket availability, a 39% increase in duty and tax in the last 10 years, higher input tax and a steep increase in business rates have created the perfect storm for the pub trade. A change of strategy is required for the pub trade to survive in its present state. Going to the pub is becoming an unaffordable luxury for most people, according to new CAMRA research and now the Campaign wants to see urgent action or thousands more pubs could close

CAMRA has worked to establish a new group, **DRINKERS' VOICE**, which will speak up for all moderate drinkers across the UK. This new consumer organisation has come about mainly to speak out against the four Chief Medical Officers' proposed alcohol guidelines, voicing their opposition to poorly evidenced and misleading public health advice - more inside this issue.

My thanks to all who have contributed to this issue and those who deliver the magazine to the pubs, clubs, breweries, festivals and the host of other outlets. So, with

the festive season now underway, remember that January is traditionally the toughest month for pubs, with credit card bills looming on the horizon. Let's hope it's a kind Winter, get down to your local, or even better, try a different pub: we have around 200 in our branch area! Enjoy one of those Winter Warmer ales....on behalf of our branch, I wish you a healthy and happy Christmas and New Year.

**Allan Willoughby**  
Editor

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## CAMR**ANGLE**

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# THE REV KATE PULLS THE PINTS IN WINDSOR

## Kevin Phillips meets the local curate in his local

What a fantastic front page to this issue of CAMRA Angle. Customers at the Queen Charlotte pub in Windsor often

get a surprise when the barmaid who pulls their pint is wearing a clerical collar and is also a curate in the local Anglican Church.

The Reverend Kate Harrison was ordained as a Church of England priest two years ago and has a passionate belief

in the role of the Church in modern Britain. She believes that the Church needs to be outgoing and engage with the community in the places where they meet such as pubs. She also enjoys the regular contact with her customers who may also be parishioners of Windsor Parish Church which is just around the corner from the Queen Charlotte.

I asked her how people reacted to seeing her behind the bar of their local and she said most of her customers thought it was a really good idea. Kate is very clear however that the bar of a pub is not a pulpit and does not bring up the subject of religion unless people want to talk to her about it. On occasion, this can lead to some very serious conversations with customers and Kate did admit that she sometimes felt a bit guilty if the other bar staff sometimes had to work a bit harder when she was around. Wearing a dog collar can also have its humorous side however as when people think she is in fancy dress and ask when the party is starting. There can also be the usual wisecracks about vicars but Kate can give as good as she gets in this department and sees them as opportunities to engage with customers and have a laugh. She hopes this will make people see the Church in a different light and far from the stuffy image that is sometimes portrayed.

I was interested to know how Kate fitted everything in given that in addition to everything else, she is a mother of three children. She stressed that her husband was very supportive and the pub work, although very important to her, was only part time. What about the Church however, how did they see it? She said she was part of a team ministry who were also supportive of what she did. In fact, when the bishop visited, after discussing things with Kate and visiting the Queen Charlotte, he said she should definitely continue.

Kate has always enjoyed pubs and working behind the bar originally started in her student days. She also told me the story of when she attended the rigorous selection event for entering the Church of England ministry. At the end of the first day, she suggested to her fellow applicants that they all go for a well-deserved drink in the local pub. When questioned by the selectors about this afterwards as it was

somewhat unusual for this to happen, she replied that not only had she taken them all to the pub, more importantly, she had brought them all back, and this demonstrated real leadership potential. Needless to say, she got the job.

After meeting Kate, I must admit, she has succeeded in her mission in making me see the Church of England in a different light. I am sure she will have the same effect on you if you are lucky enough to meet her on one of her shifts at the Queen Charlotte. Just don't expect to see her there on a Sunday!

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# MORE FOOD AWARDS FOR LOCAL PUBS

## Kevin Phillips surveys the thriving local gastropub scene

It can sometimes be a bit dispiriting for pub lovers in our branch area to see the closure of so many much-loved community locals. However, for those of us who like pubs with both real ale and award-winning food, the situation can hardly ever have been rosier.

Take the Crown at Burchett's Green for example. Not content with being awarded a coveted Michelin star last year, they have now scooped the Best UK Pub Restaurant of the Year in the prestigious Good Food Guide for 2018. This is a significant award for chef/landlord Simon Bonwick and his team given the increasingly high standards of pub restaurants across the country. His Michelin star has also been retained for 2018 and the Guide praises his 'refined and deftly prepared dishes'. All of these can be sampled within a 19th century village pub accompanied by a decent pint of real ale.

If Michelin starred pub food is to your fancy, the other option in our branch area is the Royal Oak in Paley Street where 'classic British dishes follow the seasons and arrive in well-judged combinations'. It also has three AA rosettes and more importantly, has not forgotten how to pull a good pint of hand pumped Fullers beer.

In the foodie's paradise of nearby Bray, further excellent food can be found on the High Street at the Crown. There were fears that this would disappear as a pub when it was acquired by Heston Blumenthal in 2010 but its old-style pub charm has been retained. It was awarded the title of best pub in Berkshire at the 2017 National Pub and Bar awards ceremony and drinkers and diners usually have a choice of three real ales.

The whole gastropub sector is growing across the country



*Michelin Guide New Entrants  
Hurley House Hotel, Hurley*

and in our area two new pubs are listed in the Michelin Guide, the Hurley House Hotel in Hurley and Oxford Blue in Old Windsor.

The Hurley House Hotel was formerly the Red Lion but was so extensively rebuilt in 2016 that

you would hardly know it. It is now a boutique hotel but also features a traditional pub with two local real ales. These can be sampled by both drinkers and diners making their way to the smart restaurant which features top quality British ingredients.

Although I have not yet visited the Hurley House, I did recently have lunch and a few beers at the Oxford Blue in Crimp Hill. For many years, it was a traditional village pub with the usual pub grub, but in 2016/17 was transformed at great expense into a destination restaurant. Fortunately, it has retained its bar, which is open to all, and serving beers from Windsor and Eton Brewery. The food on my visit was outstanding and there are great views of the Berkshire countryside from the galleried front.



*Michelin Guide New Entrants  
Oxford Blue, Old Windsor*

Another favourite gastropub of mine is the White Oak at Cookham. It boasts a Bib Gourmand from Michelin, a Good Food Guide Listing and two AA Rosettes. I had a great lunch when I last visited and all the courses were all well balanced and full of flavour in a nice relaxed atmosphere. It also has a lovely garden at the back but more importantly at the front of the building is the pub area where two real ales are on offer. No less a person than Allan Willoughby, our Angle Editor, who lives in Cookham confirms that it is a great place to have a drink and is not just for diners.

Other pubs in our area recommended in the Michelin Guide are the Greene Oak in Oakley Green, Swan inn at Denham, Black Horse in Fulmer, Three Oaks in Gerrards Cross and Beehive in White Waltham. Real Ale is available in all of these pubs and most of them have also been awarded high marks for their food in the many other pub and restaurant guides to our area.

If you need to know what real ales are available in any of the above, simply go to CAMRA's pub database:

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

Happy drinking and Bon Appetit!

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# OAK AND SAW, TAPLOW, WINS MAIDENHEAD ADVERTISER PUB OF THE YEAR 2017

'You've got to look after your regulars but also keep on trying new things', the winner of the Advertiser's Pub of the Year said this week as he accepted his award. After a closely-contested vote, The Oak and Saw emerged victorious in the inaugural competition by the slimmest of margins.



Martin Trepte, Editor  
with Ian and Karen

Out of nearly 5,000 votes cast overall, the village pub in Taplow defeated community-owned Craufurd Arms in Gringer Hill, Maidenhead, by just nine votes. Ian Burne, who has run The Oak and Saw with his partner Karen Walsh for 13 years, described how it has changed from being a 'proper boozer' when he used to drink there as a customer into a 'foody pub'. The 57-year-old has lived in Taplow for more than 40 years.

He said: "When it came up for sale I just thought 'I could do that.' It used to just have a

lunch- time menu but now our steak nights on a Saturday and Sunday dinners are always fully booked. We've got a couple of really good chefs in the kitchen and the menu changes with the seasons."

Ian said the smoking ban in 2007 and then the recession in 2008 were two events that hit the business hard but, after a refurbishment earlier in the year, he was more optimistic than ever about its future. The pub has been around since about 1870 and it got its name from when the old war ships were decommissioned. They would sail up the Thames to Taplow and be taken apart, with the wood from each ship recycled and used to build the village and the surrounding areas.

Speaking about its success, Ian said: "You've got to look after your regulars but also keep on trying new things. Craft and real ales are really popular these days, and premium gins – plus you've always got to maintain that level of good service. We're really happy the community came out and voted the way they did," he added.

The Maiden's Head in Maidenhead High Street, The Grenfell Arms in Oldfield Road, Maidenhead, and The Bounty, by the river at Bourne End, completed the top five.

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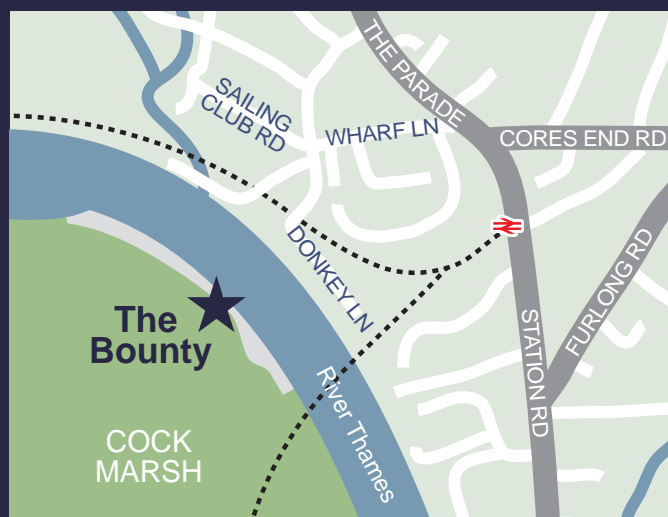
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## HEAR WHAT OUR CIDER MAKERS SAY

### Salt Hill Cider

**Greg Davies prepares to hang up his boots after a momentous year**



Salt Hill Cider has had a pretty good year in 2017, we got off to a great start back in May at the CAMRA National Cider Awards where we won the silver medal to add to last year's regional gold medal. This created a fair bit of interest and

demand for our Autumn Gold over the coming months and we had our cider at most of the local festivals and at Great British Beer Festival in August.

Supplies of our ciders are now almost exhausted and the new season ciders which are currently maturing will be ready to roll out around March of 2018. Salt Hill Cider first began making cider on a small scale back in 2008 so next year will mark a decade of making real local cider from apples that would otherwise go to waste.

Over the ten years we have collected fruit from our loyal supporters and donators from all over Berkshire and some from Buckinghamshire. With the help of my trusty bunch of volunteers Keith Smith, Richard Haywood and Chris Price each year we have managed to turn this unwanted fruit into cider for the following year. Sadly Keith is no longer with us and the local CAMRA branch has dedicated a new award in his memory which I was proud to be the inaugural recipient of at this year's Maidenhead Beer and Cider Festival.

This winter will be the last year of cider making for us and the spring of 2018 will be the last chance to enjoy our artisan Berkshire cider before we hang up our boots! Over the last decade Salt Hill Cider has made many friends and had a few successes along the way.

We have tried to prove that not all cider comes from the West Country and that some good things can come out of Slough! When we started there was little real cider available in the local pubs and alas after ten years there hasn't been much change there; the cider market is still dominated by the big producers who have hung on to the coat tails of the craft cider revolution to pass off their shoddy products.



Seeing as there is no compulsion to list the ingredients that go into cider it can be confusing for inexperienced drinkers to work out which are real and many of the biggest producers have used clever marketing campaigns to disguise their sugar/water/apple concentrate creations as the real deal! The David & Goliath struggle between the national brands and the small craft producers is an uneven battle that is unlikely to have a noble outcome.

The term "cider" has not been clearly defined and protected so now refers to any beverage that has some form of fruit in it! Some good quality ciders are to be found from time to time and I for one intend to continue to seek these out and to continue to support the real cider makers of Britain and the noble traditions that they represent.

Wassail

### Crazy Dave's Cider



The local apple collecting season is now over and what a harvest it has been. I've harvested some good quality fruit from around the Windsor and Maidenhead area including orchards in Holyport, Paley Street, Littlewick Green, Cookham, Stoke Poges and Touchen

End to name but a few. I even managed a 'cross-county border raid' into Buckinghamshire to an orchard I've been harvesting for the past few years in Bourne End!

A couple of 'orchard highlights' for me this season has been two new 'finds'. Reddings Orchard at Cookham Dean is a privately owned orchard which was planted 15 to 20 years ago after four local families purchased some land from the adjoining farm. They set to work creating an open space which would support wildlife (by planting new hedgerows) and provide them with apples in order for them to produce their own juice.

Reddings has a mixture of both cookers and eaters and it was pleasing to see a well maintained orchard whose owners are keen to see their surplus fruit go to good use. It would have taken me quite a few days of traditional hand picking to clear the orchard but my 'new' Tuthill Temperley apple harvester made light work of the task in hand.



*Apple harvester in use at Reddings Orchard, Cookham Dean*



I even had some help from a student of Cox Green School in Maidenhead who was with me for a week on work experience – and what an experience he had! Over the few days he was with me, he saw apples being harvested, transported, offloaded, washed, milled, pressed and he even took home a few bottles of fresh apple juice at the end of the week. He also learnt about the business end

of the operation which he said now helped him understand more clearly, some of the topics he'd previously covered on his GCSE Business Studies course at school.

I had to travel slightly further afield for my next 'orchard highlight'. A friend of mine informed me of an orchard in West Berkshire which had been planted with cider apple varieties a number of years ago near

Great Shefford, just North of J14 on the M4. When I paid a visit, I realised I'd struck gold!

I gathered some more information about the orchard and it transpired that the orchard was planted by Roy Bailey of The Lambourn Valley Cider Company some 15 to 20 years

earlier. He formed his cider company in December 1995 to produce real Berkshire cider from local apples. Although he decided to cease full scale production in 2012, their policy had been to use fruit of all types - cookers, eaters, crab apples and even some genuine cider apples.

The orchard was set on a grid of 81 trees (9 rows of 9 trees), of which over 50% were Kingston Black – a truly golden nugget in the eyes of a cider maker and for it to be growing in Berkshire was a real find. Kingston Black has somewhat legendary status amongst cider makers. Its bittersharp juice is of the highest quality, with well-balanced tannin and acidity contributing to a full-bodied, distinctive single variety cider. Watch this space for this cider hitting the local pubs and festivals in 2018.

Anyway, must get on with continuing to bottle my 2016 cider as there are markets to attend, pubs to supply and the Christmas fayres to start in the not too distant future!

**Dave Snowden**



*Kingston Black cider apples from West Berkshire*



*Work experience student, James Poots, lending a hand milling apples*

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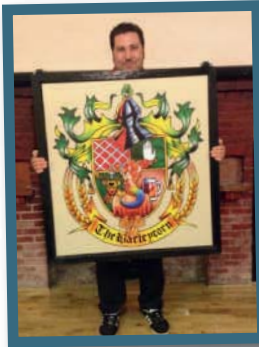
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## Barleycorn, Cippenham gets a new sign – after 22 years!



Originally proudly displaying the Courage Cockerel, the Barleycorn's pub sign was taken down by the current owner's father for sprucing up more than 22 years ago. Seen here with the sign, designed by Martin Newman, a regular at the pub and CAMRA Angle contributor, is Odhran Byrne who took over the pub when his father sadly passed away.....doesn't it look enormous...the sign that is!

If you look carefully at the sign it tells the story of the family. The Shamrock background depicts the Irish heritage, top right hand is the crest of the Byrne family, to the left is the crest of Odhran's wife Stacey (nee Gaut), the Stag and Cross relates to the mother's family, the tankard is.....a tankard. The giant mermaid looking at herself in the mirror deserves attention! The barley gives the pub its name.



The family took over the pub 32 years ago and celebrated unveiling the new sign by sponsoring the local football team with a big crowd in attendance on the 4<sup>th</sup> November.

## Festival Organiser, Alan Molloy, visits Datchet Beer Festival and Old Court Bar.....I guess somebody has to!

Here we are again attending the wonderful Datchet Beer



Festival run every year in support of the local Scouts. This year saw ales from local breweries such as Rebellion, Bond Brews, New Wharf, Stardust, Thameside, Weird

Beard, Bingham's, Indigenous, Windsor & Eton and moogBREW. Yes, we are lucky to have so many excellent LocAle breweries to choose from. In addition there was an ale available to taste and give comment on. The brewer is hoping to go commercial and was looking for feedback on his signature ale. The Brewery is Purple Donkey and the beer Wise Old Monty, keep your eyes peeled.



Ciders were also available with our very own Salt Hill Cider's Autumn Gold on sale, which won the silver medal in the CAMRA national Cider Competition.

My favourite beer of the festival was moogBREW's Apocalypse Cow, a wonderful milk stout at 7.2%!

Good News for Windsor: the Arts Centre in the Old Court/ Fire Station building, St. Leonards Road is now under new management. Their plans are to offer a wide range of entertainment to suit all tastes as well as involving the community. As part of the rebirth, Windsor & Eton Brewery will be running the "Old Court Bar," showcasing their wonderful range of beers. Initially there will be one rotating cask ale available as well as Windsor & Eton Brewery and Uprising craft keg beers.

I attended the official launch which was attended by the Mayor and had an excellent pint of Windsor Knot."

## Sad ending to Burnham's oldest pub

Once heralded by CAMRA as an inspiration for real ale and cider, a planning application was submitted on the 20th April to convert the George Inn from A4 (pub) to C3 (residential) and create 3 x 2-bed flats, 2 x 1-bed flats and 1 x studio flat.

A viability study as thick as a bible set out to justify the £895,000 purchase price, at auction, by a property developer.

Sadly, a key feature for converting the once popular pub was the manslaughter of dad-of-six Dean Haverley on August 12<sup>th</sup>, last year. A serial criminal with a history of violence is now behind bars after being convicted of killing Haverley with a single punch. Over a seven day trial at Reading Crown Court a jury was shown CCTV footage from the George Inn of Anthony Gardener hitting Mr Haverley shortly before midnight. The victim was hit with such force he suffered a cardiac arrest.

I don't expect this incident will be mentioned in the 'for sale' particulars!



## POP ALONG FOR A PINT & A CHAT!

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

- Dec 13th - Red Lion, Oakley Green
- Jan 10th - George, Eton
- Feb 14th - Conservative Club, Maidenhead



## Keith Smith Award for services to Real Ale and Real Cider



A new award which was created to celebrate the life of Keith Smith, an active CAMRA volunteer, was presented to Greg Davies, Salt Hill Cider owner, at October's Maidenhead Beer & Cider Festival. The award recognises an outstanding contribution to

Real Ale and Real Cider. Keith and Greg were more than just friends. Have read of Greg's article in the Cider News!

Greg was presented with the award in the company of 3 generations of the Smith family, including his wife Jean, his daughter Lucy and his Grand-daughter.

After the event Jean commented

'Thank you so much for including us in your presentation last week. It was good to meet you and thank you for remembering Keith with this award. It was especially fitting for Greg to be the first recipient. Keith really enjoyed his time with CAMRA and I am sure is sitting up there with his pint of real ale feeling very pleased with himself and telling all around him the secrets of cider making!'

The award will be made annually.

## Red Rocket and The Scoundrels fire up this year's Festival



A near on capacity crowd enjoyed the evening entertainment at the 5th Maidenhead Beer & Cider Festival in October. A change of venue was a little nervy for both the local CAMRA branch and our hosts, Legacy Leisure, who run The Magnet Leisure Centre. Both parties were well pleased with the running of the festival and are busily preparing for next year.

In the festival programme we asked punters to vote for their 'beer of the festival' and we are pleased to announce that Weird Beard Brew Co's Night of the Ryeclips romped home as winner. It's a 6.9% rye stout with a rich chocolate aroma.... nice one. Also, our branch hosted the Champion Beer of Britain Strong Bitters contest for the



London and South East area. A panel of experts blind tasted a dozen beers with the following result

- 1st** Dark Star's Revelation
- 2nd** Hop Back's Summer Lightning
- 3rd** Windsor & Eton's Conqueror

Congratulations to all three breweries who now go forward to the next round of judging.

Chris Brown, the Royal Borough Town Crier opened the festival with his usual witty Proclamation and, true to form, partook of some of his favourite beers. On the Saturday we were honoured by a visit from Mayor Cllr John Lenton and Mayoress Mrs Margaret Lenton seen here with, left to right, Alan Molloy, Festival Organiser, Allan Willoughby, Vice Chairman and Steve Goodall, Chairman of the Slough, Windsor & Maidenhead branch.



So that's it for another year, a big thank you to all those that volunteered to make the festival possible and the support from all of our sponsors for putting their hands in their pockets to keep us above water.

How about a New Year's resolution.....get involved with the 2018 Festival. As a volunteer part of the enjoyment is talking to customers and helping them find something they want to drink, and, in the bargain, you get to sample beers you've probably not sampled before!

## 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 three of the area's best real ale pubs - The Blackwood Arms, The Royal Standard at Woodburn 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 10<sup>th</sup> December**.

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



## CRAFT BEER PUB LAUNCHES IN MAIDENHEAD



The 2 brewers became The White Horse which has now re-launched as Off The Tap at the top end of the High Street. The pub is being run by Toby Denney and David Kimber with Peter Smart looking after the ales.

Food will be served until 11pm, and on Fridays and Saturdays there will be a DJ until 1am. Regular live music performances are planned as well as open mic nights.

More than 50 craft beers and ciders will be available. For the opening weekend the pub hosted beers from Meantime, Fisher's and Windsor & Eton Brewery offered beer tasting.

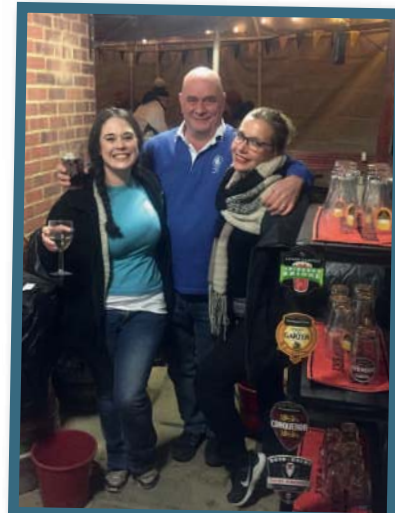


## Craufurd Arms completes its 1st quarter trading

The 'Pint-Sized' pub celebrated the completion of its first 3 months of opening as a Community pub with a nice little 3-day Autumn beer festival, including a special fundraising day on the Saturday in aid of the Autism Group.

Things are looking promising for a pub written-off by the previous owners, a 5th hand pump has been installed and there have been improvements to the pub, cellar and upstairs flat. Sales have consistently over performed budget.

So, a good start for the pub, so if you haven't given it a go, why not pop in over the festive period and see for yourself.



*Daughter Emily, Mark Newcombe and friend Sarah*

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## 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 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

## 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
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

## 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!



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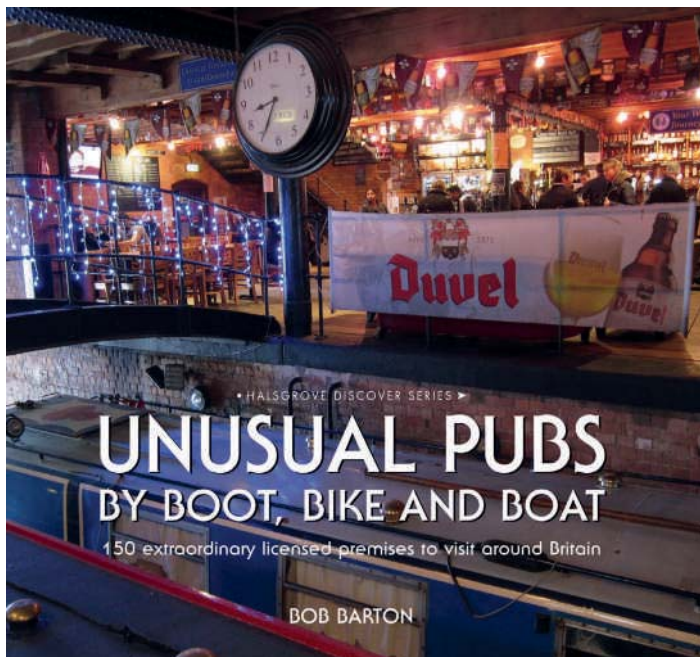


# UNUSUAL PUBS, BY BOOT, BIKE AND BOAT



Occasionally, we've all walked into a surprising pub, looked around and thought, 'You couldn't make this up!' CAMRA member Bob Barton has done that umpteen times and written a book containing 150 of them, *Unusual Pubs*

by Boot, Bike and Boat. He spent three years searching out and sampling such hostelries around the country. 'A tough job,' he says, 'but someone had to do it.'



He reached many of the watering holes on foot, by bicycle or on board a boat. A few aren't on a road at all, so it's just as well that he has included details of cycle routes, walking trails and canals.



*The Bounty, Cookham Riverside*

There are pubs in a castle, windmill, abbey, caves, a shed, beach hut and a chapel, to name a few. Not forgetting one in a former public toilet. Some are peculiar because of their strange collections--such as bookmarks, ties

or musical instruments--or they are architectural odd-balls. Some are lit by gas-lamps, others have ride-on railways or double as barbers' shops. Text on each pub is accompanied by a photograph; there is also a map showing locations.

Bob mentions ales tried, whether dogs are welcome, and plenty of other details and interesting facts. The concept of 'pubs with a difference' is not new, as described in a

chapter on the subject's history. Victorian landlords, even medieval inn-keepers knew that the exotic or outlandish would pull in the punters.

Bob is a former senior press officer at tourist board Visit Britain, feature writer for *Best of British* magazine, author of *Unusual Railway Pubs* and a member of the Pub History Society.

Halsgrove Publishing, 144pp hardback, fully illustrated, £16.99.

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### 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

## National Pub of the Year

CAMRA has named the top 16 pubs in the country, which will now compete to be named the National Pub of the Year. It could be the current champion the George & Dragon in Hudswell, Yorkshire (pictured), or one of the other 15 which is in with a shout for the country's top pub crown. Four of the 16 finalists are micropubs, reflecting a growing trend for real-ale focussed, small and sociable drinking venues which are popping up across the country.



The best of the best from each region include rural, village and city centre pubs. There are old pubs, big pubs, micropubs and community owned pubs. But, they all share – atmosphere, decor, welcome, service, value for

money, customer mix – and most importantly, quality of beer.

National pub of the year co-ordinator Andrea Briers said: "It is a huge honour to be selected as one of the top 16 pubs in the country, as well as to be entered in the Good Beer Guide, so whatever happens next all the pubs should be very proud of themselves.

"The competition really gets difficult now, as these pubs will compete against one another to be named one of the top four in the country. Last year's national winner enjoyed a huge boost in its popularity from visitors near and far, and all of the competing pubs will hope to secure national recognition from the competition."

Each of the regional finalists will now compete in the next round of the competition, hoping to be named one of the four super-regional finalists – and stay in with a chance of becoming the overall winner.

The overall winner will be announced early next year.

## REGIONAL WINNERS

### Central Southern – Nag's Head, Reading

With a wide range of real ales, ciders and perries, visitors can be sure to find something to their taste at the Nag's Head. Its dedication to quality has made it a multiple winner of local CAMRA awards.

### East Anglia – Stanford Arms, Lowestoft

This quality free house is a short walk from Lowestoft train and bus stations. Nicely refurbished, the open-plan, L-shaped bar has a large array of handpumps serving mainly local ales. It was finalist in 2016.

### East Midlands – Just Beer, Newark

Micropub concentrating on cask ales, cider and perries. In February last year, the milestone of 3,000 different beers from 1,000 different breweries was reached. World and unusual UK ales are available from the well-stocked fridge.

### Greater Manchester – Wigan Central, Wigan

Two-roomed pub with a railway-themed interior and a live screen displaying arrival and departure times from the two rail stations. The pub is owned by the nearby Prospect Brewery, but sources real ales from many breweries.

### Kent – Flower Pot, Maidstone

Split-level street-corner free house, a must-visit when in Maidstone. The upper bar has nine handpumps, with the ales coming mainly from microbreweries. Up to four ciders and perries are served.

### London – Hope, Carshalton

Traditional community-owned village free house. Seven handpumps dispense beers from the country's best independent breweries, served in half, third, two-thirds and pint lined glasses. Frequent beer festivals are held.

### Merseyside – Cheshire – Cricketers, St Helens

The Cricketers has established itself as an excellent community, cask ale pub, with 13 handpumps on the bar. Beers come from newer regional brewers and local microbreweries. There is also an excellent selection of real ciders.

### North East – The Office, Morpeth

The Office is the brewery tap for Acton Ales. It is a micropub with no music or games machines. It features five handpumps, serving local beers and three real ciders served on gravity from the glass-fronted fridge opposite the bar.

### Scotland & NI – Bridge inn, Peebles

Cheerful, welcoming, single-roomed town-centre local, also known as the Trust. The mosaic entrance floor shows it was once the Tweedside Inn. The bright, comfortable bar is decorated with jugs, bottles, memorabilia and photos of old Peebles.

### South West – Salutation Inn, Ham

Multi award-winning rural free house. It offers up to seven real ales, nine real ciders and perries, and a bottled beer menu. The Tiley's on-site microbrewery produces hop-forward pale ales and traditional bitters.

### Surrey/Sussex – Anchored, Worthing

Look for the Anchor hanging outside Sussex's first micropub. High wooden tables are arranged so customers face each other and conversation quickly flows. On offer are three ales, ciders, perry and wine, all from local producers.



**Wales – Druid Inn, Goginan**

A family-run, community pub celebrating its 43rd year in the Good Beer Guide. Two guest beers are available summer and weekends plus a range of bottled real ales and ciders.

**Wessex – Wonston Arms, Wonston**

In the heart of the village it is around a 15-minute walk from Sutton Scotney and the nearest bus stop. Four changing beers are served, often from local breweries including Bowmans, Flowerpots and Red Cat.

**West Midlands – Weavers Real Ale House, Kidderminster**

This micropub is deceptively spacious inside, with bench seating along the sides, plenty of tables and a conversational atmosphere. Light and airy, the walls display pictures of old Kidderminster and beer memorabilia

**West Pennines – Drovers Rest, Monkhill**

A traditional country pub close to the popular Hadrian's Wall path with a strong community focus. The bar area is cosy and welcoming, with a roaring fire in winter. Some interesting historical State Management Scheme documents adorn the walls.

**Yorkshire – George & Dragon, Hudswell**

Rescued and refurbished in 2010 after a successful community buyout, it now features its own library, shop, allotments and other local facilities as well as great food and Yorkshire-brewed beers

## British pub-going tradition at risk of dying out as beer prices soar

The tradition of going to the pub is becoming an unaffordable luxury for the majority of Brits as new research shows that just 15% of UK beer drinkers now think that the price of a pint in the UK is either very or fairly affordable.

CAMRA presented its Budget submission including research, conducted by YouGov to the Chancellor, Philip Hammond, ahead of November's Budget. The campaign organisation called for a permanent £5,000 business rate relief for all pubs in England as well as a freeze, or reduction in, beer duty for the rest of this Parliament. With four in 10 pubs experiencing a rise to their business rates, CAMRA warns that without urgent action, thousands of community pubs could be wiped off the map.



CAMRA research has found that in some cases English pubs will need to sell more than 20,000 extra pints of beer every year to cover the rises in their business rates, which will lead many

landlords to either put up their prices to make up the cost or close their doors forever. Yet as prices at the bar continue to rise, many pub-loving Brits are finding they can only afford to drink at home.

Colin Valentine CAMRA's National Chairman said: "The British pub is unique, and has been rooted in Britain's history for hundreds of years. All the evidence shows that drinking alcohol in moderation in the company of others is good for people's wellbeing, yet the opportunity to get together and enjoy a beer is being taken away from swathes of people on lower and middle incomes, who are increasingly viewing a pub pint as an unaffordable luxury.

"Many landlords are in a tricky situation in that they are forced to either raise their prices or close their doors forever. The people on lower incomes will be hit the hardest, and will then choose to drink at home. In addition, thousands of local pubs are at risk of closure, bringing devastating consequences for their local communities.

"The Chancellor must take urgent action in this Budget if we are to keep pub-going a social activity open to all and prevent local pubs from being wiped off the map."

CAMRA is also calling for a freeze or reduction in beer duty for the rest of this Parliament. Other key evidence contained in CAMRA's evidence to the Chancellor includes:

- On average, each pub pays nearly £140,000 in taxes each year
- Around 37% per cent of the total cost of a pint is now made up of taxes
- The UK pays nearly 40% of all beer duty in the EU but only consumes around 12% of the beer

Christo Tofalli landlord of Ye Olde Fighting Cocks said: "We are re-launching our campaign to scrap the unfair tax burden on pubs and are therefore calling for an urgent fundamental review into the business rates system with an immediate freeze on rates until the review is finished. We cannot wait five years.

"To put it simply, pubs are at the point of no return. Our pub's massive 47% increase in business rates is nothing in comparisons to the Boot's pubs increase of 286%.

"Our message is beginning to gain momentum, and having the might of CAMRA's 190,000 members behind us is very good news for St Albans pubs. The support from our local community is essential, so please help add your voice to this important campaign."

## STOP PRESS

CAMRA has named the best four pubs in the country as part of its Pub of the Year 2017 competition, they are;

Weavers Real Ale House in Kidderminster, a relatively new one-room micropub, Stanford Arms in Lowestoft, a traditional back-street pub, Wigan Central in Wigan, a unique railway-themed interior and The Cricketers in St Helens, a local community pub saved from closure just four years ago.

The four finalists will now have a chance to win the National Pub of the Year title for 2017, which will be announced in February 2018.

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## Hammond unveils a Budget bonus for pub goers

Following the Chancellor's Budget announcement to freeze beer duty and extend the £1,000 business rate relief for most pubs in England please find below comment from the Campaign for Real Ale (CAMRA).

**On the subject of beer duty, CAMRA's National Chairman Colin Valentine said:**

"Pub goers were fearing the worst from this Budget but will now be raising a glass. Freezing beer duty will help arrest rising beer prices and keep the British pub going tradition affordable. I will be celebrating this decision in my local this evening and I hope millions of beer lovers across the country will be doing the same. Now, to make a real, lasting difference we hope that this move represents the first step towards a long-term freeze. CAMRA is calling on brewers to match the Chancellor's support by holding beer prices so that local pub goers benefit."

**Following the plans announced by the Chancellor to increase duty on higher strength ciders, CAMRA's National Chairman Colin Valentine adds:**

"This will be disappointing news for a number of traditional cider producers who will be hit by this measure unless an exemption for traditional produce can be secured."

Photo credit: Michela Photo Ltd - Visit Britain

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If you would like to volunteer, please indicate when you can help and the staffing officer will contact you in due course. Your information will be treated in accordance with CAMRA's Privacy policy. [www.camra.org.uk/privacy-policy](http://www.camra.org.uk/privacy-policy)

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# REAL ALE: WHAT IT IS, AND WHAT IT ISN'T, AND HOW IT CAN BE SERVED

The Revitalisation project has resulted in a greater interest in beer, with real ale and other beers being discussed and debated at length. But what exactly is real ale? And what isn't? How are these beers served?



CAMRA's definition of real ale is a beer which is allowed to undergo secondary fermentation in the container from which it is served and is served without extraneous carbon dioxide. It is also technically defined as a beer which contains at least 1 million live yeast cells per millilitre – it sounds a lot but yeast cells are microscopic in

size – and where the secondary fermentation after the beer has been put into the container can be demonstrated by the specific gravity (or density) of the beer decreasing over time, showing that more sense sugars are being turned into less dense alcohol.

Beer which is not considered real ale will not conform to ALL the above criteria. So, if a beer has been filtered to remove some or all of the yeast, or it has been pasteurised (which kills off the yeast), or it is served by applying extraneous carbon dioxide, such as in keg beer, then it is not real ale. So, a beer can be unfiltered and unpasteurised, can still ferment in the container, but if it is served under CO2 pressure, is not real ale.

The eagle-eyed will notice I have used the word container – because real ale can come in a variety of containers. Of course, there is the traditional cask – firkins, kilderkins and so on, whether steel,



wood or even plastic. Then there is the polypin or mini-cask from the brewery shop, but some of these containers contain bright beer (i.e. beer with most of the yeast removed). Real ale in a bottle we are all familiar with and now we have real ale in can, such as the beers from Moor Brewery. Real ale in a can is just like real ale in a bottle but in a can – no different but light cannot get to it, which some claim is an advantage.

But perhaps the container which has caused the most discussion and controversy is the small (20 or 30 litre) container consisting of a plastic bag inside a rigid outer case, where the beer is served by applying gas pressure into the space between the outer casing and the inner

bag, so it doesn't come into contact with the beer. These non-traditional containers are made by a small number of companies, but the best-known is KeyKeg, made by Lightweight Containers B.V. of the Netherlands. The beer inside these containers can be real ale as per our definition, or it can be brewery-conditioned (e.g. keg). This is where real ale drinkers have a problem: how do we know whether the beer we can see being dispensed from a font on the bar is real or not? We want to call these containers when used to serve real ale "KeyCask" – and the manufacturer does so too – and when it is not real ale it is "KeyKeg". We have tried to make this clear in the Good Beer Guide – KeyCask will refer to real ales dispensed from one of these containers, and references to KeyKeg will mean the beer is not real ale, or we're not sure.

Thanks for taking the time to read this, Nick Boley, CAMRA National Executive



## 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 Young Members Contact

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It would be great to hear from you.



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# BREWERY NEWS

## BINGHAMS BREWERY



Woodsmoke Porter is back! The porter is brewed with malt smoked over beech wood for a subtle smoky flavour. At 5%, this porter will taste wonderful sat by the fire in your local now the evenings are closing in.

The new hop project on the list is Dr Rudi Chinook. A 4.5% pale ale,

this time with a blend of citrus and pine hops. With Christmas just around the corner, why not phone up and order a polypin (36 pints) or minipin (18 pints) of your favourite tipple to go along with the festive turkey dinner? Also stocking mini kegs (9 pints) if you want to mix it up. Gift packs come in 3 bottle, 2 bottles and a glass, or in 6 bottle packs and make a perfect gift for an ale lover. If you aren't sure what type of beer to buy, then gift vouchers are perfect, or how about Bingham's Beer Club Membership? With two tours and 10% off all year in the shop, you can't go wrong. Have a look at the NEW Bingham's website for further information on tours and our online shop: [www.bingham's.co.uk](http://www.bingham's.co.uk)



## CHILTERN BREWERY



Christmas has come early for us here in Terrick! We have just learnt that we have won 3 top awards from The Society of Independent Brewers (Siba) at their Midlands awards. Our bottled 300s Dark Old Ale, which is also certified gluten free, won Gold in the Small Pack, Strong Bitters & Pale Ales category, draught Chiltern Pale Ale won Bronze in the Cask Standard

Bitters & Pale Ales, and draught porter Chiltern Black, Bronze in the Cask Speciality Mid to Dark Beers section.

The awards are judged mostly by brewers, industry experts and beer journalists, so are very much seen as the 'Brewers' Choice Awards' by our industry. All 3 of the beers are existing award winners too!

Our Head Brewer Tom Jenkinson is thrilled. "Quality has been at the forefront of our family brewery ethos since we first launched in 1980 and it is awards such as these that really make testament to our years of expertise and our focus on producing the best. We have a great team and, without them, none of this would have been possible. I am proud to say this caps a wonderful year of awards for us!"

We have also released a range of new limited edition bottle-conditioned authentic Imperial Stouts. There are 3 to choose from – Tudor Spiced 6.8%, Dark Coffee 7% and Export Original 10% - all in 375ml bottles with detailed historical and tasting notes on the eye-catching premium labels.

Our seasonal draught beers for winter include award winning 300s Dark Old Ale 4.9% - a classic in the true tradition of dark old ales and another festive seasonal



favourite - dark claret Foxtrot 3.9%, with its tastes of dark berries and chocolate. We are also hoping to release a brand new draught beer – Oatmeal Stout before Christmas.

The ales can be ordered for delivery online from the brewery's easy to use

website [www.chilternbrewery.co.uk](http://www.chilternbrewery.co.uk) or collected from the Brewery Shop in Terrick. There is a special Christmas Brewery Shop there too with unique beer gift ideas from 11<sup>th</sup> November.

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

## HILLFIRE BREWING COMPANY

We had a busy summer of brewing and with production increasing to meet demand, we are now taking on a Brewery Assistant. Exciting times!

In September we harvested our hops from our very own hop yard. The entire crop went in to our Hop Harvest one-off brew which featured at Maidenhead Beer Festival, alongside California Gold and Lakewood Pale.

We were pleased to sponsor some beer and help out at Aylesbury Beer Festival in aid of the Florence Nightingale Hospice charity. The new venue was excellent and a good time was had by all!

We are now looking forward to doing a one-off spiced ale for Haddenham Winterfest in December.

Our brewery shop is open on Fridays from 4pm to 8pm and on Saturdays 11am to 1pm. Look out on our website for additional Xmas opening hours and further info.

Have a Cool Yule, y'all!!

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

## MOOGBREW BREWERY

In October moogBREW was granted a full premises licence, enabling the tiny back-garden brewery in Taplow to sell its beers directly to visitors by appointment. The licence will also enable moogBREW to increase the frequency of its popular open days (please check the web-site [www.moogbrew.co.uk](http://www.moogbrew.co.uk) for details).

As a result, the brewery is now selling over 80% of its production capacity on-site and trade availability is set to become even more limited.

Two new beers have recently been added to the range of occasional speciality brews. Apocalypse Cow (7.2%) is a strong milk stout, while Rod's Smokin' Porter (6.0%) is a seriously smoky porter, more akin to the rauchbiere of Bamberg than most domestic smoked porters. Both beers are now available in bottle.

After running out of every last drop of beer before Xmas last year, production is being pushed to its limits this year. Co-





owner, Margi Williams explains, "we are better prepared this year, but we are still advising customers to place their orders early to be sure of securing the beers they want". Gift packs are available in 3-bottle, 6-bottle or 12-bottle packs and 5 or 10-litre polypins are also now on offer ... subject to demand.

## NEW WHARF BREWERY



The first full production beer, "Voyage", an American Amber Ale at 5.5% - which won the "Beer of Festival" award at Burghfest - is now on sale (cask only).



## REBELLION BREWERY

### REBELLION GOLD



Winter is here and with it our brand-new winter seasonal "GOLD". This is a 4.4% golden and hoppy beer that will be available for the winter (from now until February). A rich golden ale with an intensely hoppy aroma, we've crammed the hop back with as much American Mosaic hops as we could which gives the beer a full aroma of tropical fruits, citrus fruits and red berry. We've kept the bitterness relatively low despite the huge dose of late hops, so Gold retains its drinkability and balance. A truly contemporary golden ale. Initial feedback has been very good, and we'd love to hear your thoughts when you get to try it.

### HUMBUG

December's beer is Humbug, named after the Dicken's character Scrooge and will offer fruity character to go along with your mince pies and Christmas dinner.



### WINTER ROYAL



Originally brewed by the Wethereds Brewery in Marlow, Winter Royal became one of their flagship beers and was famous in the area until the brewery closed in 1988. We proudly revived the popular beer using the original Wethered's recipe last year. We had amazing feedback so have decided to brew it again this year. Like last year, this will be a limited-edition beer, with only a few brews being produced. It will be available from early December for the run up to Christmas, keep an eye on our website and social for more exact dates.

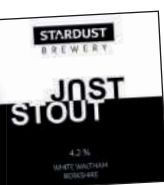
### 2018 BEER RANGE

2016's range was "English Greats", this year we had "Great Britons" and next year our monthly range will be "World Greats", containing such beers as Relativity, Revolutionary and Peacemaker. Our Head Brewer, Ed Bates, has some fantastic beers lined up for 2018, using some brand new hops to us like Ernest, Callista. We really hope you enjoyed this year's range. Bring on 2018!

## STARDUST BREWERY

With the colder months in sight we have had a few changes to the beers that we have available. Introducing:

**Slow Roast 4.6%** - A Special Bitter with roast and chocolate malt notes.



**Just Stout 4.2%** - A dry Irish Stout. Description is in the name.

And the usual favourites are still available!  
Easy Pale 3.8% English Bitter 4.0% PK3 5.6%

Hopefully there is something for everyone!

## WEST BERKSHIRE BREWERY

We've finally moved sites! From now on all trade will take place at the new site, so please do come for a brewery visit as it really is quite spectacular.



We've completely updated the Renegade product range with a more premium feel and two more beers have been added to the core range. Vienna Lager and India Session Ale. We're also bringing out two specials in the Renegade range this year, Snake Oil DIPA and Khan Red IPA.



One of the most exciting things to come out of the expansion is the Taproom & Kitchen. We'll be serving simple eats such as pizza

and burgers, essentially things that go well with beer! The bar will be open evenings and weekends serving guest beers, cider, wine and spirits as well as our own brews of course.

There will also be the opportunity to hire the bar area as event space and we hope to offer various beer forward events such as food matching and beer tasting in the future.

**- Shop Opening Times -**  
MON – SAT 10-6PM  
SUN - 10-3PM

**- Taproom Opening Times**  
MON – WED 11-6PM  
THURS – SAT 11-11PM  
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**- Kitchen Opening Times**  
TUES & WED 12-3PM  
THURS – SAT 12-3PM & 6-9PM  
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Booking not essential but recommended. Please call 01635 202968 or email [taproomandkitchen@wbbrew.co.uk](mailto:taproomandkitchen@wbbrew.co.uk)



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## 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 the same. The Winter seasonal is Father Thames (Jan - March) followed by Kohinoor for the Spring. The monthlies for the Winter are: Conqueror 1075, Mandarin & Tree Tops.



In addition the brewery have again brewed their prestigious Uprising's ScumBag Maggot - the 8.7% Imperial stout currently aging in a set of wooden casks with Juniper berries ahead of blending for Bottle conditioning. Hopefully ready for Christmas! The brewery now has a large number of wooden casks for this purpose so other beers will follow including 10% double IPA!.



All the above beers will be available in the brewery shop and bar, open Mon-Sat with the bar now open in the evening to 21:00 on Thursday, Friday and Saturday.



In the spring the brewery commissioned its new fermenters adding 27% more capacity and they have finally moved the last of the 13 fermenters into its final position. In turn this has allowed the lighting to be added so that the brewery now looks great for evening events with the vessels lit with coloured lighting. The event space is increasingly booked now for events ranging from Yoga to jazz and Macbeth to comedy nights

The Courthouse Arts Centre bar (Previously the Fire Station – now the Old Court) has been handed over for WEBrew to run and the official opening was on 25<sup>th</sup> October. It does have a cask handpull for the first time!



UPRISING, Treason, look out for the can conditioned version in the new year.

Finally, WEBREW are always developing their young brewers and their new Brewer, Matt Stead, has just passed his Diploma examination whilst 2 other brewers are currently studying for the General certificate of brewing with exams in November- no pressure!

## 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!

**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](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)

**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**

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**Secretary - Paul Beardsley**

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**Social Secretary - Mark Carter**

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**Social Media Officer - Tommy Lawn**

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**Pub Protection Officer - Mark Newcombe**

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**Branch Contact - Terry Faulkner**

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

**Cider Representative & Press Officer - David Snowden**

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

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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

# DRINKERS VOICE

## DRINKERS' VOICE

**A new network of people across the UK who enjoy drinking moderately as part of a healthy lifestyle.**

A message from Colin Valentine, CAMRA National Chairman

It has been just over a month since I wrote to you to share my support for the launch of new alcohol consumer organisation, Drinkers' Voice, which seeks to represent responsible drinkers across the UK.

Since their launch, the new group has attracted a whirlwind of media attention. They've appeared on BBC's Sunday Morning Live, Sky News, and BBC radio, while making headlines in The Sunday Times, The Sun on Sunday and The Daily Mail.

Now we need CAMRA members to play a role in helping Drinkers' Voice continue to build on their good work.

You may know that CAMRA pledged £12,000 seed funding to help get Drinkers' Voice off the ground. This, paired with generous individual donations made to date, has meant that they have been able to raise £22,000 from its supporters.

However, Drinkers' Voice needs to raise enough funding to secure its place in the debate, take on the myths spread by the anti-alcohol lobby, speak up for the benefits of moderate drinking, and change the public's attitude towards alcohol.

I am therefore calling on CAMRA members to join me in pledging a donation to keep Drinkers' Voice in the debate on alcohol and health.

As a CAMRA member, you'll understand the importance of being part of an organisation which has an independent voice in the debate on beer and pubs. Likewise, Drinkers' Voice wants to maintain its independence in the debate on alcohol and health. That is why I have personally donated £50 towards the cause.

With 190,000 members in CAMRA, I do believe that we can make a real difference to the security of Drinkers' Voice as it embarks on an exciting new journey.

You can also follow Drinkers' Voice on Twitter and Facebook.

For more information about Drinkers' Voice, its aims, and who is behind it, visit: [www.drinkersvoice.org.uk](http://www.drinkersvoice.org.uk)

You can also email them directly on [coordinator@drinkersvoice.org](mailto:coordinator@drinkersvoice.org)

Cheers!

**Colin Valentine**  
CAMRA National Chairman

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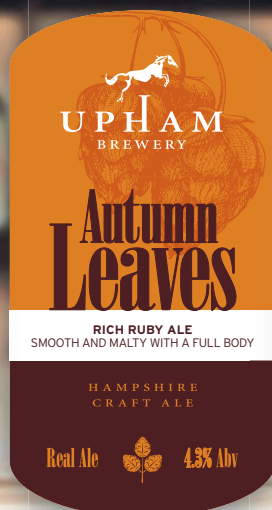
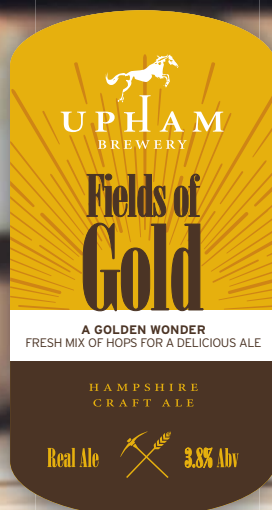
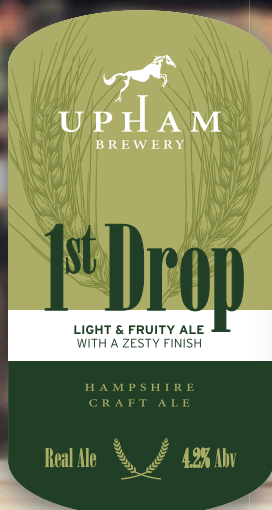
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# LIFE BEHIND BARS!

## 'The foundering of Operation Glenda'

### Ray Williams continues with Chapter 6

Tony was different. His view of life was endlessly optimistic, while others looked at a sodden landscape, he saw blue skies and blazing sunshine. His father's success in the yacht brokerage business had resulted in a pleasantly swollen bank account, and Tony, as the sole offspring and benefactor, was busying himself making inroads, whilst endeavouring to maintain the company's position at the forefront of the 'yachting for pleasure' market. That his apprenticeship and previous employment as a tool-maker was not the ideal background for the sole owner of such a company mattered not a jot. To match his naturally sunny disposition, Tony opted for some fairly garish outfits; I vividly remember his appearance in the pub one night in a frilly lemon shirt, royal blue trousers, sandals and a natty red cravat! But what really set him aside from the rest of the common herd was his hairstyle. At a time when Jimi Hendrix was at the peak of his popularity, Tony underscored his devotion to Jimi by adopting his hairstyle. Which would have been notable had Tony been black. But not only was he white, he was ginger! Do you remember when, for reasons of harmonious race relations, the little paper golliwog was removed from your breakfast marmalade jar? A depiction of Tony in his finest would have been a most suitable replacement.

So, our tale begins with our hero, tall and skinny and puffing on his habitual Hamlet cigar, holding forth at the bar in his glorious Brummy accent. Tony's marriage had sunk without trace some years previously (of which, more at a later date), and he had emerged from a prolonged period of mourning to mount a fresh attempt at forging a new relationship. And the object of the exercise was to be a barmaid at a neighbouring hostelry, Glenda by name. As you may imagine, his friends at the bar were able to offer a great deal of sage advice on how to proceed, all of which was discarded as Tony had already decided on his plan of action. This, as he briefly outlined to us consisted of his whisking the said, hopefully compliant, young lady away in his sports car to a spot, actually a marina, on the River Severn where was moored the motor cruiser, 'Titan'. Although for sale, Tony's company still owned the vessel, and, in his opinion, a long weekend traversing the Severn in such fine style should set the seal on the commencement of a fine romance. What could possibly go wrong? Well, as it happened, quite a lot!

The first inclination we had that the seduction process had not proceeded along the lines meticulously planned was when our genial host enquired whether anybody else had heard on the news about a boat fire at Tewkesbury. No-one else had, but we knew where our hero had gone for the weekend and gleefully awaited his report. We were not disappointed, and it went something like this (bear in mind, in a strong Brummy accent).

"Well, I picked Glenda up in the Stag on Friday afternoon and we were down by the boat just after six. I knew she thought I'd be up to something, so first thing I showed her that she'd got her own cabin at the back of the boat, while I'd be in the one at the front. Anyway, we put all our stuff on



and I poured the jerrycan of petrol I'd bought into the fuel-tank, I thought that'll keep us going for the time being. As it happens, we were both a bit hungry and there's a cracking pub just down river from the marina so we thought we'd sail down there and have a drink and a bit of grub. Glenda said she'd like to get changed, so I said okay I can let go the ropes and we'll be on our way. So off she went to her cabin, and I started her up and let go. I like to have a smoke when I'm on the wheel, so I lit up a cigar and chucked the match over the side. Well, I thought I did, but, all of a sudden there was a bloody great bang behind me and a sheet of flame. Blew my yackiting hat off, it did! Anyway, it turned out the local yobbos had been playing silly buggers, and they'd disconnected the filler nozzle from the tank, so all the petrol I'd poured in went in the bilge. And the bloody boat blew up! The worst thing was that the bit Glenda was in sank, with her in it. I thought, 'Blimey Glenda's sunk', but all of a sudden she bobbed up and started shouting blue murder. I got hold of the boat hook and tried to pull her out, but she was shouting and bawling so much I accidentally stuck the pointed bit in her ear. So she went quiet after that. Anyway, by that time, what was left of the boat had grounded in the reeds, and I was able to get her out of the water. So I saved her life really, but you'd never have thought so. She didn't half go on, but I think what really upset her was that she'd been in the middle of getting changed when we exploded so she didn't have a lot on when she ended up in the water. 'Course, all her clothes and that had gone down with half of the boat, but I lent her a pair of jeans and a tee-shirt to put on. Then she said, "Have you got any money?" and I said yes, so she said "Can I have £50?", so I said okay. I thought she wanted to buy some new clothes, but d'you know what she did? Got in a taxi and went home! And when I went back to the boat, the other half had sunk as well!"

With which, Tony abandoned the fairer sex to their own devices and took up cribbage instead.



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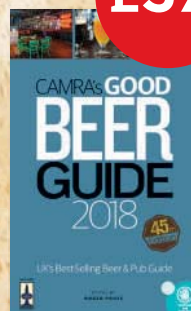
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