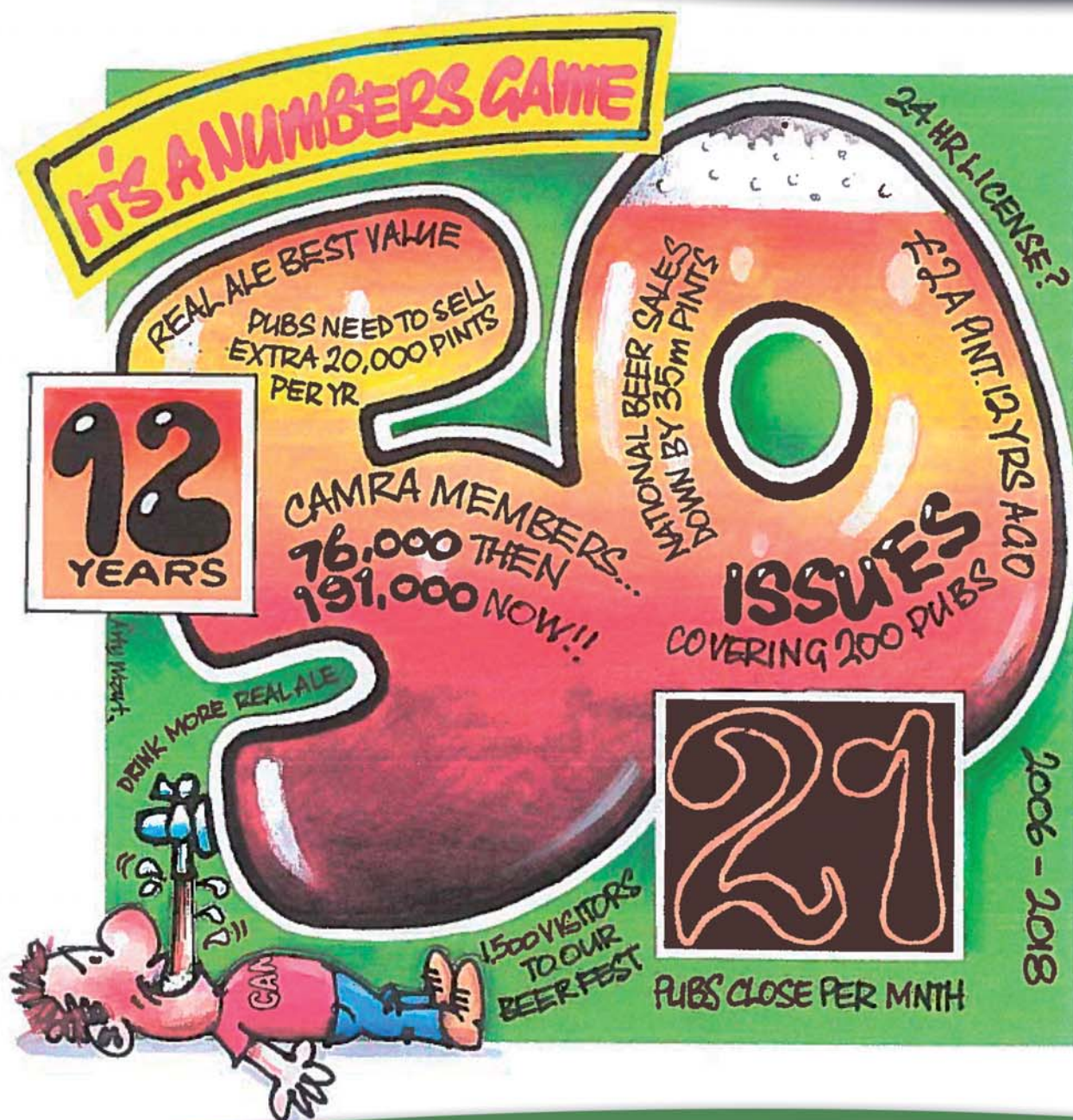


# CAMR/Angle

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

Issue 50 - Spring 2018 | [www.swm.camra.org.uk](http://www.swm.camra.org.uk)

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## INSIDE THIS EDITION

### CAMRA FUTURE DIRECTION

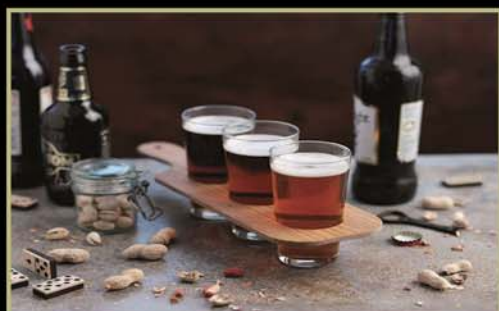
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# FROM THE EDITOR

A hearty welcome to the 50th edition of CAMRA Angle. Throughout the issue snapshots of events during the magazine's lifetime make for interesting reading...24 hour pub opening legislation and the smoking ban to name two. CAMRA membership was around 70,000, now it's touching 200,000. Beer was £2 a pint, but there's only one well known pub chain that can get anywhere that now: most are double!

We spend some time talking of CAMRA's future, a bit of navel gazing. It all comes to a head at the Members' Weekend in April. The National Executive has proposed a remit to represent drinkers of quality beers, ciders and perries of ALL types, as well as moving its focus beyond traditional pubs, if members vote to approve recommended changes, namely:

- CAMRA festivals offering a wider range of quality beers, ciders and perries in all formats
- CAMRA engaging with drinkers of all types – with the hope of taking them on a 'journey of discovery' of why real ale, cider and perry is special
- CAMRA supporting members in their appreciation of beer, their ability to both recognize quality products and campaign effectively for them to be stocked in pubs and bars
- CAMRA providing information about all kinds of beers, not just real ale, as well as opportunities for members to learn more about brewing and the different types and styles available to drinkers
- CAMRA recognizing a wider range of drinks and establishments in its local and national competitions.

Seeking approval for their recommendations, the Campaign's leadership argue a wider appeal and closer connection with the current revolution in beers and bars will enable the organization to connect with modern-day beer drinkers and pub-goers.

Closer to home we continue to despair at the wholesale closure of pubs; North Maidenhead has virtually been cleared, now the battle is on the Western flanks with The Crooked Billet and North Star under attack - so any help you can give to either pub would be more than welcome. The nation now has fewer than 50,000 pubs.

We are pleased to announce that the 2018 Maidenhead beer & Cider Festival returns to the Desborough College, Shoppenhangers Road on 26<sup>th</sup>-28<sup>th</sup> July. Last year the festival was held at the Magnet Leisure Centre for which we thank the Legacy Leisure dearly. Subsequently we had feedback that a family orientated summer event was preferable...so we listened. A big thank you to the Magnet, but planning is now underway and more detail will be revealed in the build up to the festival in July.

From a personal point of view, I am pleased to hand over the editorial reigns to Sean Ferris with immediate effect. Sean runs a contract publishing company and brings with him a boatload of experience as well an appreciation of real ale, perry and cider. I look forward to being a regular

contributor beginning with issue 51!

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

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!

50th issue Front Cover design by Martin Newman, cartoonist, a regular contributor to this magazine, and a nice guy to have a drink with! Thanks Marty.



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## CAMRA<sup>ANGLE</sup>

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# A SARDINIAN BREWING ADVENTURE

## By Russell Taylor of the XT Brewing Co

Last summer at XT we brewed a Belgian Wit Beer, the 'Animal Donkey', with innovative and eccentric Italian Brewery BBirra from Bosa. The beer was made with wheat and loads of potent Sardinian orange zest brought over by our brewing friend Carl Fitzpatrick.

This year I headed out to the idyllic Sardinian coastal town of Bosa to join Carl again and get our brewing heads together for round two of our international collaboration.

Carl runs his brewery and farm in the medieval town of Bosa on the banks of the river Temo in NW Sardinia. The two ventures are built on very strong environmental and sustainable principles close to Carl's heart.



*Carl checks hops*

The farm grows all the barley, wheat and hops for the beers, and his well provides all the brewing liquor; the yeast even comes from the local wine producers. Both ancient and contemporary varieties of grains are grown to ensure a diverse culture on the farm and remove the need for chemical assistance. The by-products of brewing are fed to the farm animals. Unusual these days – even the used beer bottles are returned by Carl's drinkers and refilled. The locals are so used to this now; he doesn't even need to charge a deposit! The whole process from field to glass takes place all within walking distance of the farm.

The first beer we worked on in the four storey brewery, tucked away in the narrow, winding streets of old town Bosa, was based on an Italian speciality – "Doppio Malto". This very high gravity beer is made with a unique double mashing process. The super strong wort is then munched away by yeast which had been cropped from actively fermenting Malvasia wine. To balance the massively chewy malt flavours, high alpha hops are added for a citrus bite.



*Loading up a foeder*

collected an old oak foeder from an ancient and crumbling wine cellar. The cellar tucked away in a tiny narrow street

If the beers travel further than Bosa, Carl takes them in his mobile pub – an amazing, converted German fire engine. With hand pumps, a bar and a bespoke chilled cellar; the beers are enjoyed in perfect condition while drinkers rest on old wine barrels. One day, between brews, we

was an Aladdin's cave of amazing old wine casks resting unused for many years, I wish I could have brought one home for a bit of whacky fermentation of my own.

As a balance to the Doppio, we turned our attention to a beverage made from the oldest strain of grain grown by man – Einkorn wheat which was originally cultivated in ancient Egypt. It's a tough little grain and takes a lot to get it to give up its sugars for brewing. To help the process, our grist needed to be blended with some contemporary malted wheat. The flavours of this hazy, refreshing "Pharaoh's Ale" perfectly matched the heat of the Sardinian sun.

Sardinia has a hot, Mediterranean climate and the beer culture has grown accordingly – with the locals and visitors preferring lighter and fruity beers, softer IPAs, wheat beers and lagers. The craft beer craze has swept across the whole of Italy and now even Sardinia has over two dozen local breweries.



*Sardinian Beer on Bosa harbour*

The beer market is still dominated by Ichnusa – a classic Euro fizz lager. As with many similar brands this brewer is now a part of the giant Heineken, but a raft of small independent producers are making many inroads. My pick of these new kids on the island include:

Marduk from Orosei on the east coast – this is one of the more commercial of the independent producers and their beers include American style IPAs, Czech Lagers and a Munich Alt Bier. But as with BBirra they also follow a sustainability field to grain principle and have their own farm and maltings.

Birrificio Cagliari, based in the capital, produce a very wide range of styles –and all packaged in beautiful bottles with very stylish labels. Worth it just to enjoy the Italian designer look.

Birra Lara from Tertenia on the south eastern coast is a very modern brewery creating beers using barley grown on their own farm. The owners enthusiastically support the traceability of their ingredients throughout the process.

Sambrinus from Sassari in the north is the oldest craft brewer, operating since 1999. Beers follow a more classical style of traditional brews.

Birrificio 4 Mori based in the south western town of Guspini, has a brewery housed in old mine workings and uses an excellent numbering system for their beers.

Most of the beers are available in bottles – generally I found these to be bottle conditioned, the locals expect 'craft' to be

cloudy and preferably with lots of foam. Finding the beers on draught was a little tricky, but when you do find them, they are often 'keg conditioned' in key-keg or other bag type disposable systems. Many of the beers I tried were unfiltered and unpasteurised. In order to enjoy a really good range look out for one of the many beer festivals around the island. These tend to be laid out in the 'market street' style where you can meet and talk to the brewery teams on their own stalls.

It was a pleasure to work with Carl again this year, and get an insight into beer and brewing in Italy. Travelling for beer – what could be better?

## ARE YOU COMING TO CAMRA'S MEMBERS' WEEKEND, AGM & CONFERENCE?

CAMRA's Members' Weekend, AGM and Conference is just around the corner, taking place from 20-22 April at the University of Warwick in Coventry.

Hosted by CAMRA's Coventry branch, the Members' Weekend will give nearly 1,000 CAMRA members the chance to come together to discuss CAMRA business while meeting up with friends on trips to local pubs and breweries. Conveniently located near the historic towns Coventry, Stratford-upon-Avon and Warwick, there will be plenty to do in between CAMRA business.

Taking centre-stage this year will be the decision on CAMRA's Revitalisation, following the National Executive's recommendations for the future purpose and direction of the Campaign. This is one of the most important changes CAMRA has faced in recent years, and as such it is vital that all members make their voice heard and cast their vote.

While each and every member will still have the chance to vote on the proposals by proxy if unable to attend the weekend, attendees at Conference will be able to hear the National Executive present the Special Resolutions which, if approved, will change CAMRA's Articles of Association to enable the organisation to enact the recommendations made. Members in Coventry, who have been unable to attend any of the regional Revitalisation briefings, will be able to ask questions about the detail of the Special Resolutions before casting their vote.

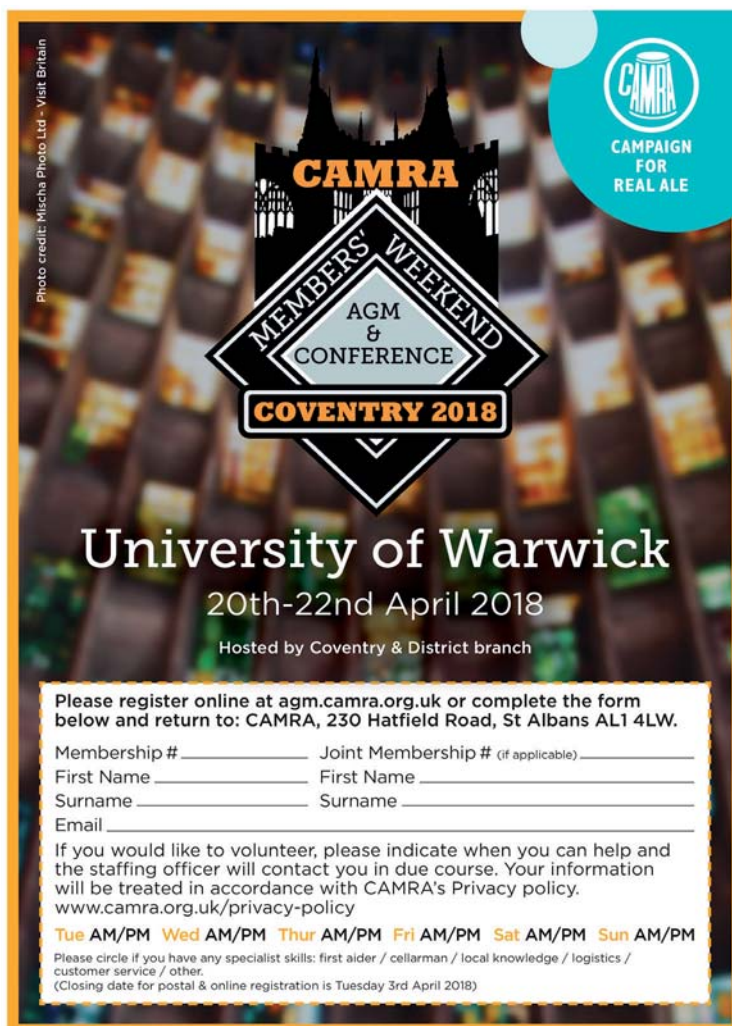


Photo credit: Misha Photo Ltd - Visit Britain

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AGM & CONFERENCE  
COVENTRY 2018

**University of Warwick**  
20th-22nd April 2018  
Hosted by Coventry & District branch

Please register online at [agm.camra.org.uk](http://agm.camra.org.uk) or complete the form below and return to: CAMRA, 230 Hatfield Road, St Albans AL1 4LW.

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Surname \_\_\_\_\_ Surname \_\_\_\_\_  
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**Tue AM/PM Wed AM/PM Thur AM/PM Fri AM/PM Sat AM/PM Sun AM/PM**

Please circle if you have any specialist skills: first aider / cellarman / local knowledge / logistics / customer service / other.

(Closing date for postal & online registration is Tuesday 3rd April 2018)

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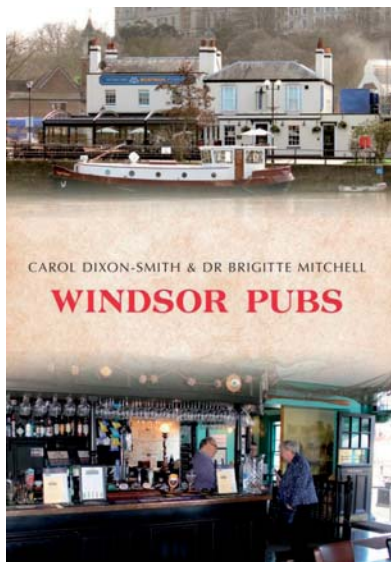
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# 'WINDSOR PUBS'

BY CAROL DIXON-SMITH & DR BRIGITTE MITCHELL

**Kevin Phillips reviews a welcome new addition to Windsor's pub history**



As an amateur historian of the Windsor pub and brewery scene, I have sometimes wondered if I am ploughing a lonely furrow and how many others are out there who share my interests.

Thankfully, I now know I am not alone. There are at least two others in the shape of Carol Dixon-Smith and Dr Brigitte Mitchell who have recently written a thorough history of Windsor pubs past and present. They are both

well-respected local historians and authors and it is great to see them turning their attention to this most important of subjects. Windsor is rich in both royal and military history with a unique range of pubs which reflect its distinguished past. Sadly, many of its pubs have disappeared, as the book reveals, but there is still much to celebrate in those that have survived.

There is also an interesting chapter on local breweries as in the middle of the nineteenth century Windsor was very much a brewing town. It had no fewer than five breweries at this time although by the second world war, they had all closed. The largest of them was Burge and Co who occupied buildings on Victoria Street where the multi-story car park now stands. There is a fascinating photograph of the old brewery buildings and also the brewery tap, the Hand and Glove on Alexandra Road. The caption states that the Hand and Glove has been demolished but in fact the building remains as the Hong Kong Chinese Restaurant.

Recent brewery history is not neglected with a section on Windsor and Eton Brewery which is restoring Windsor's reputation as a brewing town. It is also good to see a reference to Windsor's own Guildhall Island Gin which is adding a further bit of history. Although the brewery shop sells it, it is not actually made by them as is stated but by Foxdenton in collaboration with Windsor's very own gin specialists, the Queen Charlotte pub.

The pubs section of the book is divided up into fourteen areas and includes Eton and Old Windsor. There is also

a helpful map detailing the location of existing pubs. For each area, there is a comprehensive review of past and present pubs with interesting historical facts and some good pictures. Despite numerous pub closures in Windsor, I was pleased to learn that Eton has fared much better. If you class the Eton Mess as a pub, which the authors do, then there are the same number of pubs as there were fifty years ago. Nearby Eton Wick (not covered by the book) is not so lucky however. The village has suffered three closures in less than fifteen years and only one pub remains.

Moving on to central Windsor, I was gratified to note that the authors did not fall into the trap of believing the story of a tunnel running from the Carpenters Arms to the Castle. They content themselves with the phrase 'many will try to convince you of a secret tunnel...' This is fair enough as many tourist guides do precisely this. How am I so sure there are no tunnels? Well, some years ago I sat down with the then landlord and we made the story up as a bit of a joke in order to give the pub a more interesting history. I was a bit embarrassed when it was subsequently printed on the menus and the story gained wider circulation. Even more embarrassment was to come however when Nicholson's took over the pub and put the story on a very expensive brass plaque by the pub entrance. Thankfully, Trading Standards intervened a few years ago and requested the sign be removed. I still have a quiet chuckle to myself when tourist guides confidently relate the tale to their groups in front of the pub.

Overall, the book is thorough in its researches although I was surprised to see no mention of the Acre on Victoria Street. It is a large and popular pub and for a number of years now has been open to all with no need for Liberal Club membership. There is also no mention of the Prince Christian which once stood on King Street and closed in the 1990's. It was a popular Irish pub with a deserved reputation for the best pint of Guinness in town. The last landlord still lives in Windsor and I am sure could have provided some good stories if approached.

One final plea from me – in the next edition, could we please have an index. I did enjoy reading the book but without an index it is difficult to use as a source of reference.

Windsor Pubs by Carol Dixon-Smith and Dr Brigitte Mitchell is published by Amberley at £14.99



# 2018 Beer Festival

Annual St Georges fest

April 19th to 22nd

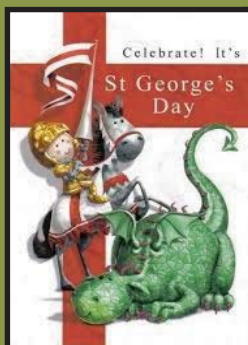
Saturday live music, Beer and bangers, fancy dress and prizes.

**St George fancy dress theme**

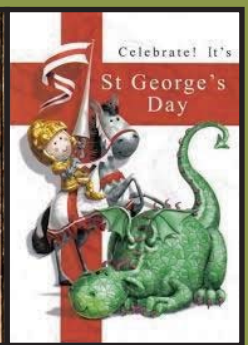


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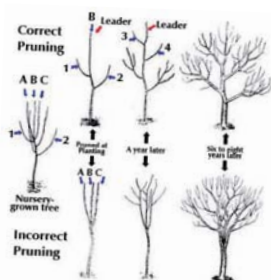
Spring is in the air. Not that much of it right now but it's coming. However, as the days are getting longer, you might get the urge to get out more often. Whether it be to your favourite pub, a walk in the countryside or doing something a bit more physical in the garden then now's the ideal time.



I've been amazed in recent years at just how many fruit trees, and in particular apple trees, we have in our gardens. However, most people will either inherit them as they move into a new property or plant themselves and then leave them to nature. With a little bit of assistance, apple trees will reap harvest rewards in excess of your expectations if you give them a bit of annual 'love'. And up to the

last frost – which could be well into April – now's the time to do it!

If you have an apple tree or two then I hope some of the following will be of interest. I generally prune from mid-February to early March once all other tasks around the 'Cider Shed', e.g. cleaning, racking, testing etc., have been completed. You might even find that you'd like to make some real cider yourself – you never know!



#### Orchard Tasks for Spring!



You'll find that the buds of new 'apple' beginnings are coming into life – as are the daffodils – and I feel nothing can be more uplifting than the colours of Spring.

Now is the time to get into your garden, or orchard, to do those tasks which will improve the well-being of your fruit trees and increase your crop potential.

#### Restore your soil:

- Check drainage – fruit trees don't like waterlogged soil so make sure excess water is channelled away.
- Replenish nutrients in the soil – a job to do every year but particularly essential after the recent heavy rainfall.
- What your soil may also need to:
  1. Check the pH of your soil (I can help with this); for most fruit trees, the ideal would be between 6.5 & 7 (very slightly acidic). If it is too acidic then redress the balance progressively with a dressing of garden lime.
  2. Add Nitrogen for tree growth and fruit development, add some Potassium for good fruit size and flavour in

the form of slow release bone meal (not grass fertiliser).

3. Dress with Potash in spring; this will be taken up by the tree in summer to promote flower initiation for the following year (pure wood ash is ideal if you have it).
- Feeding Roots - remember that the feeding roots of a fruit tree are in the top 6"/15cm of soil around the perimeter of its canopy so spread your fertiliser widely. Trees will not take up nutrients in very dry conditions so wait until the soil is damp.

#### Other things to check:

- Scab: Even after winter pruning, check your trees regularly for scab – if you see any, cut out and burn the diseased wood.
- Loosen tree ties (if you have them): Check that there is enough room for the tree trunk to grow whilst at the same time offering appropriate support. This is especially important with young trees – you don't want to strangle them just as they are getting established!
- Check tree stakes and guards: Make sure that any stake needed to support a tree is still up to the job. Use tree guards to protect young trees from rabbit damage.
- Mulch young trees: When the ground is moist put a good thick layer of mulch (leaf mould or compost) around the base of young trees – this will suppress competitive grass and weed growth whilst reducing moisture loss and offering some nutrition to the tree.
- Allow patches of wild flowers (including some nettles) to grow: These will host beneficial pollinating and other pest eliminating insects.

With that work completed you can sit back and enjoy the sights and sounds of spring unfolding in your orchard!

And remember, if you can't put your apples to good use or have too many then please get in touch with your local cider maker. After all, there'll be some 'free cider' as a thank you in about 12 months' time!

Thanks to Vigo Presses Ltd for some of the tips I've inherited along the way.

Dave Snowden 07864914630

[dave@crazydaves cider.co.uk](mailto:dave@crazydaves cider.co.uk)

### Salt Hill Cider 2008 - 2018

#### Greg Davies reflects on the decade of making cider

Spring has more or less arrived and so the new season of real cider begins again.

This is the final year for Salt Hill Cider and we hope to have our ciders widely available across the area through the spring and summer until we run out of cider and steam by the autumn.

To celebrate our ten years of producing our Berkshire cider



Chris Price, Greg & his good lady

we have created a new model to go alongside our usual range.

Green Man is a medium cider made from blending vintage stock with the new season nouveau cider and is 5% in strength.

This and all of our ciders are available to buy in 1 or 2 litre plastic bottles

and also 20 litre bag in box to anyone who would like to try some of our cider before we disappear for all time!

In May we will be taking our ciders back to Reading Beer & Cider Festival to defend our National CAMRA Cider Award and will try to sign off with another trophy for the cabinet.

We have enjoyed our time being part of the movement to produce region style craft cider and battling the hoards of national brands with their bland bogus drinks and I'm sure there will be a strong real cider tradition for many years to come in Berkshire and the home counties.

Let's all hope for some decent cider drinking weather over the coming months and for our pubs to supply some decent cider to go with it!

In our final year all of our ciders will be available to be delivered anywhere in the country to pubs or individuals so anyone who would like a taste of local cider history can contact me for further details.

[godavies@hotmail.co.uk](mailto:godavies@hotmail.co.uk)

## England's Favourite Forgotten Drink

People were drinking perry—a fermented drink with fine bubbles made of inedible pears—for at least 150 years before the legend of Dom Perignon chancing upon his liquid stars in the French region of Champagne. And yet,

somewhere along the line we forgot about perry, and over a hundred varieties of ancient perry trees throughout England's West Midlands sank into oblivion. That they were found again is partly due to the beautiful and accurate drawings of nineteenth-century botanical artists.

The Three Counties, referring to the agrarian West Midlands counties of Herefordshire, Gloucestershire, and Worcestershire, are unique in having more than a hundred varieties of inedible pear. Rather than let the tannin-rich fruit go to waste, by the 1500s agricultural families across the West Midlands (and bordering eastern Wales) were making and drinking perry. According to tradition, as the wonderfully-named Cherry Ripe writes in *Gastronomica*, a perry orchard should contain several varieties. This makes the harvest more manageable by spreading it across late autumn. It also staggers the flowering, which in turn staggers the risk of frost damage, and allows for unique



flavour blending. But in order to do this, you have to be able to identify several varieties. By the 1800s, botanical artists specializing in fruit were drawing them all.

Perry pear orchards are once again thriving in England's West Midlands.

The nineteenth century has been called the golden age of illustrated pomological (from the Latin word for fruit pomum) books. Books like T. A. Knight's *Pomona Herefordiensis* (1811), George Brookshaw's *Pomona Britannica* (1822), and R. Hogg and H. G. Bull's *Herefordshire Pomona* (1876-85) are beautiful records of England's pomological history. Behind these books' illustrations were meticulous pomological artists such as Francis Bauer, Alice Evans, Edith Bull and William Hooker (who was also a horticulturalist of repute).

Perry fell out of fashion in the twentieth century. Orchards were increasingly neglected and the names of the varieties forgotten. Then, in the 1960s a Somerset brewer called Francis Showering invented Babycham. It wasn't really perry—it was a sugary, sparkling drink made of Somerset dessert pears—but it was a reminder of the old perry and so popular that in 1970 the British government put an excise tax on perry and cider making. According to Ripe, the now less lucrative orchards were ripped up and the land put to other use. After all, since perry pears are too astringent to be eaten (the Flaky Bark variety will actually burn the inside of your mouth), their monetary value was linked to perry. Whether driven by childhood memories of drinking perry with dinner or the vision of a marketing opportunity, by the late 1970s a nostalgic few like Gloucestershire cheesemaker Charles Martell began combing the West Midlands for perry trees, talking to ageing farmers and consulting old references.

The search for old references was greatly helped in the 1980s by two retired horticulturalists. William T. Stearn and Frederick Roach OBE were eminent scholars with illustrious backgrounds and publications. Their 1989 joint effort, *Hooker's finest fruits: a selection of paintings of fruits by William Hooker (1779-1832)*, was a rediscovery of the above-mentioned William Hooker's meticulously illustrated early nineteenth century pomological work. According to R. G. C. Desmond, historian and former librarian of the Royal Botanic Gardens at Kew, it brought "to public attention for the first time...fruit varieties that have almost vanished."

We now know that at least one hundred perry pear varieties are still extant. As Ripe notes, they often have evocative names like Late Treacle, Merrylegs, Mumblehead, Lumberskull, Huffcap, Longford, and Stinking Bishop, which Charles Martell now uses to wash one of his cheeses. With perry production protected in Gloucestershire, Herefordshire, and Worcestershire since 1996 (European Union Protected Geographical Indication status), perry pear orchards are once again thriving in the West Midlands. New perry trees don't reach maturity for about thirty years, but since the trees are productive for more than 200 years, revived old orchards are once again producing perry.

There is a saying in the West Midlands: Plant Pears for your Heirs. We could also quite rightly say, "Paint pears for your Heirs!" Thanks to botanical artists, nineteenth-century paintings of perry pears are helping to bring England's forgotten bubbly back to our glasses.

# LOCAL NEWS

## CAMRA SAVE THE PUB runner-up award goes to....

....**Craufurd Arms.** Campaigners who saved a 200-year-old pub from closure and turned it into a thriving community pub have won CAMRA's Pub Saving Award. The Harrow in Stockbury, Kent faced closure after it was put up for sale in 2016. Local campaigners secured the £380,000 needed to buy the pub from Shepherd Neame through a network of 140 shareholders and money from the Plunkett Foundation through its More Than A Pub programme.



Competition runner-up, our very own Craufurd Arms, grabbed the attention of the judges after saving the last pub in North Maidenhead using the combined efforts of many from residents to the prime minister. The pub squeezed in an early evening presentation, pictured here between Branch Chairman, Steve Goodall and pub boss, Mark Newcombe.



According to Mark, "The Craufurd was looking pretty much doomed when we had our first meeting. Now the place is transformed – busier than ever - and this award is recognition of how far we have come, In the space of less than a year, and thanks to several grants, social investment loans and a community share offer scheme which raised more than £510K, the pub was purchased off a guide price of £325K. Since the first pint of the new era was pulled in June last year, the success story has continued.

Carry on the good work guys, you're a fine example of what can be done in the face of greedy property developers.

## Westborough Road, Maidenhead pubs under attack

The future of 2 good real ale pubs in West Maidenhead not looking good;



### Crooked Billet

Run as a successful pub alongside an Indian restaurant Enterprise Inns (now branded Ei) have given notice to landlord Abdul Mannan to quit. Abdul made contact with the CAMRA branch, stating;

'I am the current tenant at the crooked billet pub. we are a year into a five-year agreement promised to us by enterprise inns (the brewery/pub co). they are now forcing us to vacate the premises because they have decided to sell/sold the

premises to developers and I am refusing to leave on the basis of the original agreement with me.'

Abdul is taking the case to court and the local CAMRA branch has suggested the pub should be listed as an Asset of Community Value with the Borough Council.

### North Star

Again, an Enterprise pub, according to local drinker, Brian Blackmun;

'On 24 January 2018, Andrew Green at RBWM notified Mark Newcombe that they had received a 'notice of relevant disposal' in respect of the North Star Public House, Westborough Road, Maidenhead, an Asset of Community Value. This I presume came from Ei Group (formerly Enterprise Inns).

A for sale board was erected by Drake and Company stating 'Freehold Pub for Sale – Offers Invited, the on-line leaflet for the North Star states 'Potential for continual pub use or development'. An open day was held on 6 February where the only interest appeared to be from developers and the closing date for offers is 7 March 2018. This is the day after the initial 6-week moratorium triggered by the notice of disposal expires.

Some of the locals are considering the viability of setting up a Community Group and making a bid for the pub. A meeting was held on 27 February and if possible they will express an interest in bidding for the property, thereby extending the moratorium to six months. Anyone who wants to be involved should send their contact details to [savethenorthstar@gmail.com](mailto:savethenorthstar@gmail.com) or [brian.blackmun@hotmail.co.uk](mailto:brian.blackmun@hotmail.co.uk)



### STOP PRESS

The Council has received a 'expression of interest' which now triggers a six month moratorium which means the property cannot be sold except to a relevant community group....great news!

## Post-Christmas blues were blown away at this popular village pub festival

The Perseverance, Wraysbury, Pie & Porter Festival took place on Friday 5<sup>th</sup> to Sunday 7<sup>th</sup> January 2018, Once again, Landlord Nick produced 100's of wonderful pies to absorb the great porters and stouts chosen for the festival. The local CAMRA branch held a social get together on the Saturday.



*Pictured with Nick, placed centrally, are, 4 local brewers, from left to right, moogBREW, Taplow, Bingham's, Ruscombe, Purple Donkey, Wraysbury and Thames Side, Staines - bit of a busman's holiday!*

## Windsor & Eton Brewery scoops award from CAMRA Cornwall Branch



This takes a bit of explaining: At last October's Falmouth Beer Festival the brewery picked up the second place Non-Cornish ale award for its Eton Boatman ale. Sandie Gill from the Reading branch of CAMRA was a member of the tasting panel and was contacted by

CAMRA Kernow when the award was made.

At a recent Knights Club evening in Windsor, the certificate was presented to Paddy Johnson by Sandie accompanied by Slough, Windsor & Maidenhead Chairmam, Steve Goodall – hopefully it's obvious from the photo 'who's who!' Nice one WEBrew, keep up the good work.

## Thames Side Brewery Tap at Caffe Gusto, Staines

Officially opened on Saturday 23<sup>rd</sup> October, brand new micro pub, the first in the area, operating Thursday to Saturday evening within a popular town centre Cafe on a pedestrianised lane running between the High Street and Two Rivers shops, cinema and parking. This is the brewery tap for award winning Thames Side Brewery, situated across the nearby river, and run by a CAMRA member. Various Thames Side ales are showcased, and other bottled beers and drinks including coffee are available, as is, unusually for a micropub, food.



## Swan, Clewer up for sale for £650,000

Agents Fleurets held an open day in late February to market this once famous 'locals' pub. Advertised in our second issue, the pub was run by Jane and Richard for any years.



Described as a Berkshire village freehouse with 4 bedroom accommodation close to Windsor town centre and the racecourse, surprise, surprise

the pub has potential to extend/build STPP.....it's good old Enterprise Inns again, sorry Ei Group plc.

I've had the fortune of looking at the pub throughout, it's in bad need of renovation, especially the upstairs accommodation. Likelihood of remaining a pub, close to zero, and I really hope I'm wrong!

## BRANCH DIARY

Socials and Meetings! Go to [www.swm.camra.org.uk](http://www.swm.camra.org.uk) for more details

### MARCH

- 3rd** East London Brewery Trail
- 4th** Spring Hedgerley Real Ale Ramble **SOCIAL**
- 10th** Reading Pub Walk **SOCIAL**
- 14th-25th** J D Wetherspoon Spring Beer Festival **SOCIAL**
- 14th-16th** London Drinker Beer & Cider Festival **SOCIAL**
- 14th** Branch Meeting (CAMRA Members) Boundary Arms, Pinkneys Green
- 16th-18th** Perseverance Spring Beer Festival **SOCIAL**
- 29th-1st** 29th Egham Real Ale and Cider Festival
- 29th-1st** Hop Pole Beer Festival

### APRIL

- 11th** Branch Meeting (CAMRA Members) Long Barn, Cippenham
- 19th-22nd** Blackwood Arms St George's Beer Festival
- 20th-22nd** CAMRA Members AGM & Conference, University of Warwick
- 21st** Bourne End & Cookham pub walk **SOCIAL**
- 27th** New Members Social, Craufurd Arms, Maidenhead **SOCIAL**

### MAY

- 3rd-6th** Reading Beer & Cider Festival
- 4th-7th** Marlow British Legion Springfest **SOCIAL**
- 9th** Branch Meeting (CAMRA Members) Barleycorn, Cippenham
- 25th-28th** White Horse Whitsun Beer Festival, Hedgerley **SOCIAL**

### JUNE

- 2nd** Kent Rail Micropub Trail **SOCIAL**
- 14th** Branch Meeting (CAMRA Members) Bear, Maidenhead
- 15th-17th** Perseverance Spring Beer Festival, Wraysbury **SOCIAL**

See website for Socials Contact details. Come along for some good banter and decent ales. Newbies particularly welcomed!

## 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 4<sup>th</sup> March**.

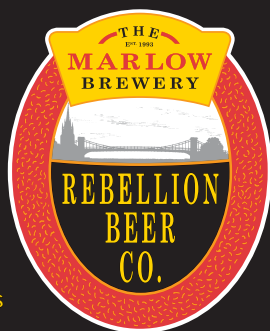
All are welcome, please call Mark the walk leader on 01753-534777 if you have any queries and to reserve a dining place, as the Standard does get very busy on Sunday lunchtimes. Come and join us!

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Sun 8am-11pm. Food served from opening time-11pm



## CAMRA LocAle 2018 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
- Off The Tap - Maidenhead
- 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
- Windsor & Eton Brewery Tap Room - 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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# MAIDENHEAD BEER & CIDER FESTIVAL RETURNS TO DESBOROUGH COLLEGE



This year's festival takes place during Thursday 26<sup>th</sup> to Saturday 28<sup>th</sup> July returning to Desborough College, Shoppenhangers' Road, a 5-minute walk from Maidenhead train station. As we are now back to an outdoor summer event the festival will be family orientated with planning underway for a 'kiddies

corner'. Opening times will be 12 noon to 10pm on the Thursday and 12 noon to 10.30pm on the Friday and Saturday.

The festival website, [www.mbcf.camra.org.uk](http://www.mbcf.camra.org.uk) will detail Entertainment and Food Vendors in the run up to the event.

Also, updates will appear on Facebook, Twitter and Instagram. Sponsors are an essential part of making the festival a success, it helping to offset our costs so that any surplus is returned to CAMRA and is used for campaigning expenses to help keep pubs open and support pub owners. If you, or your business is interested in sponsorship please make contact with the Festival Organiser at [info@swm.camra.org.uk](mailto:info@swm.camra.org.uk)



Entrance will be £5, with a £1 discount for Borough Advantage Card holders and a further £1 discount for card carrying CAMRA members – if you join CAMRA on the day, you will get free entrance and TWO free pints....bargain!

This year, as in the past, we will have a commemorative festival glass, sponsored by Grant & Stone. The glass will be marked with a 1/3, 1/2 and 1 pint line (and the half pint marked 1/3 and 1/2 pint). The good news is that the glass is included with the entrance price. You can take it home or leave it with us!



We are working on maintaining a cashless bar system to speed up serving and reduce queuing. With 100 real ales and 20 real ciders and perries it promises to be a cracking event. With

schools having broken up for the long summer break put the date in your diary and come join in the fun.

## FOLLOW US & LIKE US ON SOCIAL MEDIA



Slough, Windsor & Maidenhead CAMRA  
Maidenhead Beer & Cider Festival



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@MaidenheadBeer



Maidenheadbeerandcider



## 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

## Jackie Parker set to take over as CAMRA's National Chairman



Colin Valentine and Jackie Parker

CAMRA will be welcoming a new National Chairman next year, when Colin Valentine will hand over the mantle to Jackie Parker.

After eight years in the role, Colin has announced that he will not be standing for re-election to the National Executive at CAMRA's Members' Weekend, AGM and Conference, which will take place in Coventry in April 2018. He will continue in the Chairman's role until the April meeting.

Currently CAMRA's Vice-Chairman, Jackie was elected by her colleagues at the National Executive meeting on 1 December.

Colin has been a CAMRA member for more than 30 years and served as Director for Scotland and Northern Ireland for six years before being elected to the National Executive, the organisation's board of directors, in 2000. He became Chairman of CAMRA in 2010.

Colin said: "By April we will have concluded the Revitalisation Project, the largest consultation into and review of CAMRA's purpose we have ever conducted. Hopefully members will vote to approve the National Executive's recommendations, which would be the perfect time for me to step down and let Jackie lead the implementation of the changes.

"It has been an honour and a privilege to represent CAMRA as its Chairman over the last eight years - I hope fellow members feel I have made a positive contribution and I'm delighted Jackie will be taking on the role. I'm confident she's exactly the right choice to lead CAMRA as we seek to take full advantage of the opportunities Revitalisation offers us.

"I'd like to make it clear that while I'll be stepping down as Chairman, I'm certainly not retiring and will be continuing to involve myself in CAMRA campaigns, activities and festivals with the same passion and dedication I devoted to the chairman role."

Jackie has been an active member of the Campaign for Real Ale for 18 years. She has been a member of the National Executive for seven years, having previously served as the Regional Director for CAMRA's Central Southern region for three years. She is currently CAMRA's National Vice-Chairman and National Director with specific responsibility for Communications.

Jackie said: "I'd like to recognise the immense contribution Colin has made to the Campaign over his entire time as a

member - but particularly as the National Chairman. I know he'll still be playing a huge part in our activities, but he'll be missed on the National Executive.

"I'm delighted to have won the support of my fellow directors and the confidence they have shown in choosing me to lead the Campaign for Real Ale. We're at a key point in CAMRA's history as we prepare to ask our members to approve the recommendations we're making as a result of the Revitalisation Project.

"I'm excited about the opportunity for my fellow directors and I to lead CAMRA into the future and ensure that the next important step of the Revitalisation Project - implementation of the recommendations into the Campaign's future positioning and purpose, strategy and activities - goes smoothly.

"My vision for CAMRA is to ensure we remain as relevant to our active volunteers, our members, possible new members and those people visiting pubs and clubs as possible, and we continue to achieve our goals of campaigning for real ale, cider and perry drinkers across the UK."

## CAMRA courts all beer and cider drinkers as it widens remit

The Campaign for Real Ale (CAMRA) is set to widen its remit to represent drinkers of quality beers, ciders and perries of all types, as well as moving its focus beyond traditional pubs, if its members approve recommendations put before them in April.

While continuing to advocate that real ale is the pinnacle of the brewer's craft, the Campaign's wider focus will mean all drinkers who enjoy a range of beers, ciders and perries will feel welcome in the organisation.

If the changes are approved, the Campaign will work to provide an enhanced education and information experience for its members, and all drinkers who attend CAMRA festivals, to help them appreciate and learn about all types and styles of beer, cider and perry - and make informed decisions about what constitutes "quality".

While campaigning for the continued production and consumption of real ale, cider and perry will remain at the core of CAMRA's objectives, members will be asked to consider changes to the organisation's Articles of Association which will widen the range of types of beer that it represents - including quality beer which does not meet the organisation's definition of "real ale".

The recommendations also propose that as a result of widening its scope of interest CAMRA will be able to represent and engage with all beer drinkers and with all pubgoers, irrespective of what they choose to drink, increasing its ability to campaign in the interests of a much larger constituency.

This broadening of consumer representation will also see CAMRA demonstrate an interest in and lobby for a much



wider range of on-trade outlets. While the organisation will continue to campaign for the preservation of the traditional British pub, it will also encourage on-trade outlets of all kinds to serve quality beer, cider and perry. CAMRA will continue to advocate drinking in public social venues, rather than the increasing practise of consumers buying their drinks from supermarkets for home consumption.

The proposed changes may take the form of:

- CAMRA festivals offering a wider range of quality beers, ciders and perries in all formats
- CAMRA engaging with drinkers of all types - with the hope of taking them on a 'journey of discovery' of why real ale, cider and perry is particularly special
- CAMRA supporting members in their appreciation of beer, their ability to both recognise quality products and campaign effectively for them to be stocked in pubs and bars
- CAMRA providing information about all kinds of beer, not just real ale, as well as opportunities for members to learn more about brewing and the different types and styles available to drinkers
- CAMRA recognising a wider range of drinks and establishments in its local and national competitions

The 46-year-old consumer organisation launched a root and branch review of its purpose and objectives, called the Revitalisation Project, at the start of 2016. CAMRA's 190,000 members have been involved and consulted throughout the process and will soon have their say on whether the resulting proposals for change are adopted.

Seeking approval for their recommendations, the Campaign's leadership argue that a wider appeal and closer connection with the current revolution in beer and bars will enable the organisation to connect with modern-day beer drinkers and pub goers. This in turn will strengthen CAMRA's campaigning voice: enabling it to increase the already-considerable influence it exerts on the Government and industry decision-makers.

CAMRA chairman Colin Valentine said: "It's always been important that our members have had a say throughout this review process and we're now at the point where we'll be giving all our members the chance to vote on the final Revitalisation Project recommendations.

"The vote will be held at our Annual General Meeting, in Coventry in April. In the months between now and then we'll be making sure members can access the full details of the changes we're recommending, along with the analysis of the impacts and potential opportunities the changes will have.

"My colleagues and I will be making ourselves available at meetings around the country over the next three months so that members can ask us questions about the proposed changes. We'll also be making sure that we're available online at frequent intervals. At the end of this process our aim is to make sure that every member has been given the opportunity to learn more about the proposals before they voted.

"Our recommendations mark an important stage in CAMRA's long history. We recognise that the beer and pub landscape has changed and continues to evolve, and our place in that landscape has changed as well. We're determined to make sure that we continue to change and evolve so that we are relevant to drinkers of all types and continue to offer a compelling reason for people to join our organisation."

## The Great British Beer Festival

The Great British Beer Festival returns to Olympia in London from the 7<sup>th</sup> - 11<sup>th</sup> August 2018!

This year's festival is set to be one of the best with a wide range of beers, and other craft beers, ciders and perries, wine and gin available!

### What's New?

- **Tutored Tastings** - We have extended the tastings available so now offer a selection of tasting sessions from Introduction to Beer through to our NEW Beer & Food pairing sessions
- **Beer Judging Training Course** - Learn the secrets of beer judging on this fully accredited course and earn yourself a qualification too
- **VIP Seating** - The VIP ticket seating has been moved back on to the festival floor
- **Members' Seating** - Exclusive CAMRA members' seating can be found in the Olympia Room located in the main festival hall
- **Beer Theatre** - NEW for this year! Take a seat in the Beer Theatre and enjoy a host of exclusive talks and debates on every aspect of the industry
- **Coffee & Brownies** - For those that need a breather between drinks, we will now have coffee available at the festival



**We are excited to announce that tickets to The Ultimate Beer Festival are now on sale!**

Don't forget to use your members' discount code **GBBF2018ema**

## PORTLAND ARMS CEMENTS POPULARITY WITH AWARD

The Slough Windsor & Maidenhead branch of the Campaign for Real Ale (CAMRA) has voted a Maidenhead town centre back street pub the Portland Arms as their Pub of the Season.

The Portland Arms, situated in West Street behind Marks and Spencers, is a genuine free house not tied to any brewery or pub chain and has seen off competition from over 300 other pubs in the Slough Windsor & Maidenhead area to become the local CAMRA branch's Pub of the Winter 2005/6.

During a presentation of a commemorative certificate to landlord Richard Carter the CAMRA spokesperson praised the standard of real ale always served at the Portland saying "what a fine advertisement the pub is for choice of high quality real ales." The presentation was attended by a full house including many members of the local branch of CAMRA and others during National Pubs Week, designed to attract pub-goers at a time of year when trade in pubs can be slow.

The ales at the Portland, which include Brakspear Bitter, Fullers Chiswick Bitter and ESB, were much appreciated by all.

A recent addition to Richard's business is the addition of 3 new on suite letting rooms recently built at the rear of the pub. Richard can now offer B&B for up to 4 people.



## CAMRA national award recognises campaigners for saving 200-year-old village pub



Picture Credit: Kent Messenger

Campaigners in Kent have been put on the map after winning CAMRA's prestigious Pub Saving Award, which recognises communities that save their beloved local pub from closure.

Judges were particularly impressed by how the residents of Stockbury, Kent came together to save a 200-year-old pub and turn it into a thriving community hub with social lunches for vulnerable people, book swaps and an internet cafe.

The Harrow faced imminent closure after it was put on the market in September 2016. Local campaigners quickly went to work to secure the £380,000 needed to purchase the pub from Shepherd Neame by building a strong network of 140 local shareholders and tapping into the Plunkett Foundation and More Than A Pub for funding.

The campaign group raised awareness of the pub's plight throughout the local community by utilising local papers and hosting various events such as quiz nights, BBQs and performances in the village centre. Local MP Helen Whately wrote directly to Jonathan Neame to throw her support behind the community group and councillors donated funding towards the refurbishment of the pub.

The pub successfully re-opened in August 2017 with the ambition of being the "social hub of the community". Today it offers a regular social lunch for vulnerable members of the community - including pick up and drop off services - as well as a book swap and an internet cafe for those with poor internet access. Local darts and petanque teams have returned to the pub and it is now a buzzing and thriving part of Stockbury.

Chris Porter Chair of the Harrow CBS Group says: "It is a fantastic achievement to have saved this pub from closure thanks to the help of hundreds of people - stakeholders, villagers, councillors, press, MPs and groups like Pub is the Hub and Plunkett.

"Through these efforts our little community is better connected than ever before. It is an absolute delight to receive this award from CAMRA and be able to show other communities that it is possible to save their local from disappearing forever."

Nicole Hamilton, Head of Frontline at Plunkett Foundation, said: "The Plunkett Foundation were delighted to be involved in judging the Pub Saving Award and encouraged to see so many strong applications from communities who actively campaigned to save their local pub. The Harrow, supported by the More than a Pub programme, is a shining example of what can be achieved and through a strong campaign have ensured their community pub business meets the wider needs of their community and members." Paul Ainsworth, who organises CAMRA's Pub Saving Award adds: "The Harrow CBS group used every tool available to save their beloved pub from closure, and it is an absolute delight to celebrate this with our Pub Saving Award. Once a pub is closed, it is too often lost forever and their success should be a great inspiration to other communities faced with losing their local - pubs really can be saved."

The runner-up in the competition was the Craufurd Arms Community Group, which grabbed the attention of judges after saving the last pub in North Maidenhead using the combined efforts of everyone down to the local residents all the way up to the Prime Minister.

## 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 & 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**

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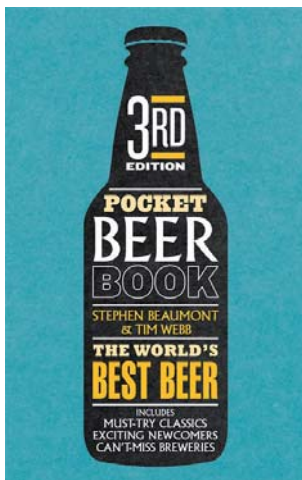
Phone: 01635 767090 Email: [info@wbbrew.co.uk](mailto:info@wbbrew.co.uk)

# BOOK REVIEW: POCKET BEER BOOK

by Stephen Beaumont & Tim Webb, 3rd Edition (Mitchell Beazley, 2017)

Reviewed by regular contributor to CAMRA Angle, John Conen

The format of the Pocket Beer Book was established by the late Michael Jackson, a summary of his pioneering work in discovering, describing and categorising beers across the globe. It was revived in 2014 by the current authors. This, the third edition by them, takes a rather different approach to the previous two editions. Gone are the food matching tips, and the emphasis is now on the quality of the beer, 'the world's best beers' in fact, highlighting the best beers from countries around the world. Breweries that are 'iconic', 'to watch' and 'can't miss' are identified for most countries in the world. 'Style spotlights' e.g. on the wine-influenced beers of Italy are interesting if brief. They also devote a few pages to 'suspect styles and tenuous trends' – such horrors as fruit IPA, kettle sours and extreme turbidity! Leading beer experts from across the world have put forward their favourites. Beers are listed alphabetically for each country rather than by brewery within countries. There is plenty of information on beer styles and terminology.



Altogether a great compilation and very interesting, but frustrating. Where does one drink all these wonderful beers? You'd need to do a lot more research to stand a chance of worthwhile sampling, although as its title suggests, it is pocket-sized and can be easily carried around. Michael Jackson's books gave rather more help. Unlike in previous editions, there are no 'destinations' recommended so it's difficult to put this book to good use and explore the beers in their localities. Beers from new microbreweries everywhere have limited market penetration and short of visiting their home town, you will be lucky to taste them.

Luckily, in the UK there is a better chance of finding them as the British pub and CAMRA festivals showcase a vast range of beers from across the UK and further afield. Other countries are not so fortunate. I'm a fairly intrepid beer hunter but in a recent three-week visit to Chile, I only found two of the beers listed by Beaumont and Webb. The limitations on the practical use of publications of this nature are becoming all too obvious. The beer enthusiast will find it all fascinating, but it all seems very remote from the experience of the ordinary beer drinker.



John putting the book to use at the Krossbar in Santiago, Chile. The beer on the left is the highly commended Kross IPA.

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# BREWERY NEWS

## BINGHAMS BREWERY



V Old Ale is back! The lovely 5% (hence the "V") ale is dark, malty and fruity. To help those of you who are unfamiliar with Old Ale, here is CAMRA's description:

Old Ale recalls the type of beer brewed before the Industrial

Revolution, stored for months or even years in unlined wooden vessels known as tuns. The beer would pick up some lactic sourness as a result of wild yeasts, lactobacilli and tannins in the wood. The result was a beer dubbed 'stale' by drinkers: it was one of the components of the early, blended Porters. The style has re-emerged in recent years, due primarily to the fame of Theakston's Old Peculier, Gale's Prize Old Ale and Thomas Hardy's Ale, the last saved from oblivion by O'Hanlon's Brewery in Devon. Old Ales, contrary to expectation, do not have to be especially strong: they can be no more than 4% alcohol, though the Gale's and O'Hanlon's versions are considerably stronger. Neither do they have to be dark: Old Ale can be pale and burst with lush sappy malt, tart fruit and spicy hop notes. Darker versions will have a more profound malt character with powerful hints of roasted grain, dark fruit, polished leather and fresh tobacco.



The latest 4.5% Hop Project to hit the shelves and pubs is Simcoe Columbus and is made with citrus and spicy hops from the USA.

The best Brewery News of all is that Chris Bingham and Michelle Joyce became husband and wife on the 20<sup>th</sup> January 2018 at Cantley House. Labradoodle, Stout, after whom the 5% Doodle Stout is named, was the ring bearer. It was a wonderful day and many pints of Bingham's were consumed. We wish

Chris and Michelle all the very best for the future.

Have a look at the Bingham's website for further information on tours and the online shop: [www.bingham.co.uk](http://www.bingham.co.uk)

## CHILTERN BREWERY

Tom Jenkinson, Partner and Head Brewer of The Chiltern Brewery said, "without the invaluable ongoing support we experience from both CAMRA and CAMRA members, particularly their enthusiastic and knowledgeable feedback, we would have struggled to have achieved so much as a small independent brewery".

Just one example of the successes achieved by The Chiltern Brewery in the past year was the limited edition 'Imperial Stout' range which saw extensive positive feedback online, with one influential reviewer awarding the 'Dark Coffee' edition a perfect 10/10, stating that it was "one of the best Imperial Stouts I've had all through 2017 – and I've drunk lots!"

In January, Head Brewer Tom Jenkinson announced what he described as "an exciting development for The Chiltern Brewery", with the unveiling of the brewery's first ever low alcohol ale.

Tom told us that the beer, called Chiltern 1630, was "the culmination of over a year of planning and development in our bid to achieve a low alcohol ale which while being under 2% ABV, still maintains the flavour and quality our customers have come to expect in our award-winning ales". Tom went on to state that although the ale has initially been successfully trialled at a few select pubs, it is now in the process of being made more widely available.

In January, the brewery were thrilled to be chosen to represent their home county of Buckinghamshire as a 'Tryanuary Champion'. 'Tryanuary' is a nationwide event which was launched four years ago to support the independent beer industry during the traditionally difficult period of January, with its focus being on trying new beers. On the 25<sup>th</sup> of January, Chiltern Brewery joined forces with West Berkshire Brewery to showcase the best of local, independent breweries across Buckinghamshire, Berkshire, and Oxfordshire on social media.

Throughout Spring, The Chiltern Brewery have an exciting range of their award-winning beers lined up for CAMRA members to enjoy. Their first beer of the season, called Pride of Bucks & Berks, is a charity beer that boasts smooth roasted malt flavours. Chiltern Brewery then plan to release their Nut Brown Mild (smooth & chocolatey) & Colombian Coffee Porter (Dark mocha flavours) beers in April, with the CAMRA favourite Cobblestones (golden with hints of blackcurrant) featuring



in May. Full details of their beers, including release dates, can be found on the Chiltern Brewery's website - [www.chilternbrewery.co.uk](http://www.chilternbrewery.co.uk). You can also keep up to date with the Chiltern Brewery by liking them on Facebook, 'chilternbrewery', or following their Twitter account, @ChilternBrewery.

## HILLFIRE BREWING COMPANY

A big thank you to all who came to the brewery in December and made our first 'club night' event so special - we enjoyed it immensely and will definitely be organising further events over the summer. Christmas seems a distant memory now but hopefully by the time you read this there will be signs of Spring coming, like the start of the beer festival season! We are particularly looking forward to joining our friends at the Hop Pole, Aylesbury for their Easter beer festival. California Gold 4.3% continues to be our best-selling beer. The latest addition to our range is an American Pale Ale at 4.5%. Also look out for our monthly specials: currently we have Scrum Down! a 4.1% chestnut bitter made with Fuggle and Cluster hops.

Our beers are available to take home in 2 and 4 pint containers from the brewery at 23 Edison Road, Aylesbury, HP19 8TE. We also do 18 and 36 pint bag-in-boxes for parties, BBQs, etc - please call to order. Our Shop is open on Fridays from 4pm to 8pm and on Saturdays from 11am to 1pm.

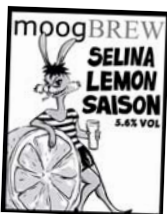
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**BREWERY SHOP**  
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FRIDAYS 4pm – 8pm  
SATURDAYS 11am – 1pm

## MOOGBREW BREWERY

As the evenings get longer in Spring & Summer the brewery bar and shop - the **#moogBAR** - will be opening more often and into the evenings. Please check the website ([www.moogbrew.co.uk](http://www.moogbrew.co.uk)) frequently for latest open days and opening times. The bar always serves four different draught ales, including occasional guests, as well as a range of bottles to drink in or take away. Growler fills and 5 or 10-litre polypins are also available, although advance notice is required for polypins.

In response to popular demand the summer seasonal version of our regular Saison style beer- Selina Lemon Saison - will be brewed regularly throughout the Spring & Summer months and will, for the first time, also be available in bottle. Selina Lemon Saison is finished off with Sorachi Ace hops, whose naturally occurring lemongrass notes are accentuated by light additions of lemon zest and coriander seeds. The result is a super-refreshing and deceptively quaffable 5.6% summer ale.



## NEW WHARF BREWERY

The brewery showcased its beers at "Craft Beer Rising" in London at the end February. Beers available were;



**Voyage 5.5%** (American Amber)  
**DIPA 8.5%** (American Double IPA)  
**Breakfast Stout 7.5%**  
 (Aged on Oak Whiskey Chips)  
**Erin's 4.5%** (American Pale Ale)

All beers available in Keykeg and Bottle format. The brewery is growing in strength and the range of beers are growing to meet the demand of all beer drinkers.

## REBELLION BREWERY

March – Relativity: 4.2%  
 Golden and hoppy

April – Impressionist: 4.2%  
 Blonde & Citrus

May – Legend: 4.2%  
 Pale & Fruity

New spring seasonal – "Amber" – March, April & May. We have a new spring seasonal beer. "Amber" is going to be 4.3%.

Spring will also bring the first of two new seasonal bottled beers to be released this year. "Black" will be a 5.2% stout sold in a 330ml bottle.

"Five speciality malts make up Rebellion Black's deeply complex grist. Hot wort percolates through a bed of cocoa nibs on Cascade hops infusing our stout with dark chocolate smoothness, in subtle contrast to the coffee-like intensity from the roasted malts."

Developments continue... The filling area where we fill the bottles for the shop is getting



a refurbishment and the cask cleaner is having a new heater.

The exciting news is the planned installation of two 75-barrel tanks that will sit outside the brewery in our lower yard. These new tanks will further increase our capacity and give us flexibility. The planned arrival of our two new tanks is April.

## STARDUST BREWERY

More new beers coming! First up is Optic – 4.2%. An aromatic hoppy pale ale. Capturing the full potential of the fruity American hop flavours, this beer is designed to slip down easily while packing in the best of the hop properties. A smooth mouth feel with tropical fruits on the nose.



Other new beers will be developed using different and interesting aromatic hops.



Due to a crazy number of people requesting the return of Motion DIPA, we can confirm it will be back in the late Spring early Summer. Not long to wait now!

We have also been busy behind the scenes making some modifications to our bar area.

After the success of our summer open day, we are looking at getting more dates in the diary for Saturday open days, but are also encouraging people to come along for Thursday night tours/open nights. If interested please contact us on 01628 947325 or email [hello@stardustbrewery.co.uk](mailto:hello@stardustbrewery.co.uk).

Our new website should be ready to launch soon with more information about what's going on at the brewery and beer information. We are also hoping to introduce an online store in the not too distant future. Watch this space!

## WEST BERKSHIRE BREWERY

Thanks to all of those who attended our Tryanuary Beer Festival on 27<sup>th</sup> January. It was fantastic to see so many local breweries come together to showcase some amazing beers.

As well as beers from West Berkshire Brewery and Renegade brewed onsite, a selection of nearby breweries were present serving beer in cask and keg. Berkshire representatives were Bingham's, Bond Brews Elusive Brewing, Siren Craft Brew, Wild Weather Ales and Reading's latest brewery - Double Barrelled. From Oxfordshire and Buckinghamshire - Loddon, Loose Cannon, Oxbrew, Rebellion, Shotover Brewing, Tap Social Movement and XT Brewing completed a great line up.

New Beers –

We're back at Craft Beer Rising this year with some cracking beers! Mashed & Wired

was originally brewed on our pilot kit in collaboration with Pharmacie Coffee Roasters from Hove but it was so popular it sold out at the launch party! We've teamed up again and this time we're scaling up, so no one misses out.

The same goes for Tropic Like it's Hot, brewed on the pilot kit initially but it was so delicious we're bringing it back as one of our limited



edition specials. Both will be launched at the end of Feb. Available in 30L keg & 440ml Can.



## Cask Special for March is Bounty Hunter – LOOK OUT FOR BOUNTY HUNTER MILK STOUT AVAILABLE FROM MARCH

Bounty Hunter is a big, full flavoured milk stout with a rich mouthfeel and smooth finish. Cocoa nibs and toasted coconut flakes add bitter chocolate and coconut flavours, this is the grown-up version of your favourite desert island inspired chocolate bar. 4.8% ABV Available in Cask & 500ml Bottle



The Taproom and Kitchen is now in full working order serving pizza, burgers and light bites.

Taproom open daily until 6pm and 11pm Thursday – Saturday.

### - Kitchen Opening Times\* -

**Monday** - Closed

**Tuesday & Wednesday** - 12pm-3pm

**Thursday - Saturday** - 12pm-3pm & 6pm-9pm

**Sunday** - 12pm-3pm

### - Taproom Opening Times -

**Sunday - Wednesday** - 11am-6pm

**Thursday - Saturday** - 11am-11pm

Thursday night is pizza night! Join us every Thursday from 6pm for a pizza and a pint of beer for just £10.

## WINDSOR & ETON BREWERY

The core cask beers remain as: Knight of the Garter, Guardsman, Windsor Knot & Conqueror, with All day Pale Ale taking over from Parklife from April to September. The core keg beers are: Republika, Eton Rifles, Treason & White Riot. The current seasonals are Father Thames, a 4.8% ESB, followed by Kohinoor, a 4.5% classic IPA. During 2018 the brewery is moving most of its bottled beers over to "Bottle Conditioned". The next beer to be bottled in this way will be Conqueror IPA.

Special beers on offer during the Spring are:

- Feb/March – Revenant, Tennessee Rye IPA 5%, brewed with Bairds malt in collaboration with Tennessee Brew Works, Tennessee, USA.



- Feb/March - Last Drop, a 4% red bitter for the Rugby International.

- April - Bostin' Mild will be brewed as usual. A classic Midlands style dark mild.



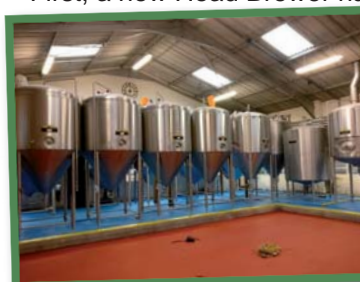
- May - Pepper Tree – a Saison with pink peppercorns and Lemon.



All the above beers will be available in the shop either to take away or to drink in the bar area. Opening times are Mon 10am to 6pm, Tues to Weds 10am to 7pm, Thurs to Sat 10am to 9pm. New brews from the experimental plant will be available in the shop/bar. Keep popping in to see the new beers available.

Two important pieces of brewery news.

First, a new Head Brewer has been appointed.



Secondly, each year the brewery reinvests its profits into the business. This has begun this year with a new brewery floor and tiled walls - very smart.

The brewery tap, The George, Eton is now serving Republika lager

permanently. In addition, the pub has been awarded the top 5\* award by Cellar Marque.

The Old Court. Following the closure to renew the fire alarm system this bar, run by Windsor & Eton Brewery, will reopen in March.

KnightClub membership for 2018 is open and growing each year as the ideal way to sample the beers, with friends, at low cost at the brewery. Join on line at [webrew.co.uk/knightclub](http://webrew.co.uk/knightclub) or phone 01753 854075.



## 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
- Branch Press Officer
- Cider Representative

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

It would be great to hear from you.

Another one that didn't  
make the grade



## A.I. is too important to be left in the hands of machines.

The A.I. we're referring to isn't Artificial Intelligence, it's Ale Intelligence, of course. We're not technophobes, we just don't trust anything incapable of smelling, feeling or tasting to create something as delicately balanced as Landlord. That's why we have five hands-on, Heriot-Watt trained brewers involved in every step of the process, from barley delivery to filling the casks. This way, we can make sure that every sip of Taylor's is as delicious as humanly possible. Machines may one day take over the world, just be thankful you won't be around to drink their terrible beer.

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# PUSH TO BAN BEERS WITH SEXIST IMAGES



Beers which use sexually provocative imagery in their marketing and advertising should be banned from festivals says a London Brewer. Wild Card head brewer Jaega Wise used the Brewers' Congress conference in London to call for an end to sexist imagery.

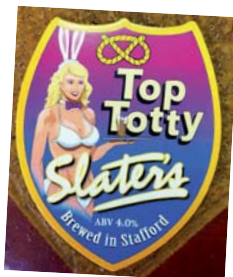


This year the Manchester Beer and Cider Festival trialed a policy which prevented beers with discriminatory imagery or names

being invited to supply. Volunteers also enforce CAMRA's Code of Conduct and Volunteers' Charter, designed to ensure people do not experience discrimination of any kind at festivals or CAMRA events.



Of 110 breweries in London, just four had female head brewers and, according to Jaega, many of their products were specifically targeted at men. She accused the brewing industry of being



slow to change, and said banning sexist brands would quickly stop some of the smaller brewers branding beers with 'boobs on the front'.

Here we look at some of the cheeky brews that are a hangover from an age before sex equality had ever been thought of.

## Good Beer Guide 2006

The Good Beer Guide is more than just a pub guide. Britain's longest-running and best-selling guide contains details of 4500 of Britain's best pubs for real ale. But for beer lovers it also gives up-to-date information on the country's beers and breweries. It's compiled by 76,000 dedicated volunteers in the Campaign for Real Ale. There are no fees for listings, and every pub is checked many times a year.

To get your copy at the **CAMRA Angle** discount price of £12.00 (cover price £13.99) please contact us: details on page 6.



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- Off The Tap, Maidenhead - 10% OFF cask ales
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- 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

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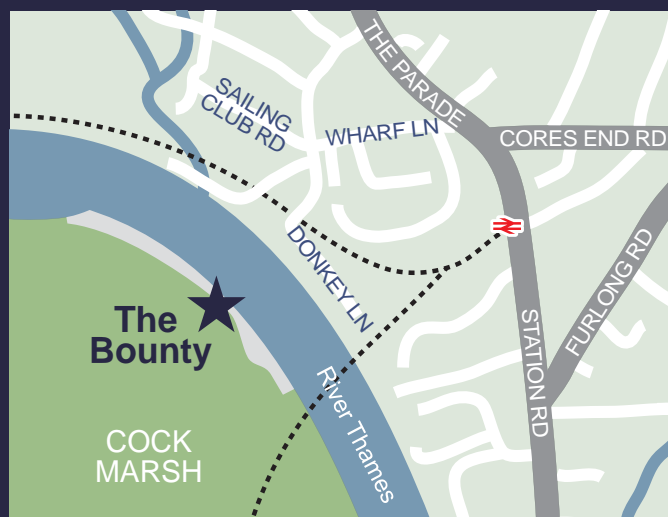
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# LIFE BEHIND BARS!

## 'Is Difficult Dishes'

### Ray Williams continues with Chapter 7

It has always seemed to me that the two preliminary requirements of a prospective chef in this country have been the ability to speak and understand English, and to cook. In this, our employment of Abdul achieved a one hundred per cent failure rate. As is so often the case, Abdul had learnt the rudiments of catering at his mother's knee, but this had been the suburbs of Marrakech, and the only shepherd's pie on offer was more likely to have a whole shepherd in it than minced lamb. The possibility exists that it was at this time that he learnt the smattering of English which eventually accompanied him on his journey to our fair land. He had, in fact, eventually found employment locally in a catering establishment, but as a kitchen porter and washer up.

For reasons far too complex to clog up the narrative, Abdul's employment at our establishment came about whilst the supply of victuals for the masses was in the hands of a franchisee. Consequently, our paths first crossed when our man from Morocco turned up to commence his duties on a brisk Monday morning.

"Good morning Abdul. Nice to meet you, to meet you nice!" said I, quoting one of BBC's favourite sons.

"Is good" said Abdul

"Sorry, what is?"

"I come" said Abdul

Blimey, thought I, this is going to be fun. However, my fears were momentarily stilled when I spotted Abdul intently studying one of the menu cards. When he had finished, I entered the kitchen.

"Everything OK Abdul?"

"Is good!"

"Great. I'll leave it to you, then?"

"I come"

Just a tiny seed of doubt entered my mind. There was a distinct possibility that Abdul's grasp of the English language was, to put it mildly, sketchy. We'll just have to work round it, thought I, the eternal optimist!

Happily, the week started in a quiet fashion, and I busied myself, between serving thirsty customers, and by endeavouring to pass on to our new chef a smattering of the English language. In this I felt a quiet sense of satisfaction, although confusion arose over my use of the term, 'raining cats and dogs'. However, our adventures really got under way on the following day. It was not unusual for some of our more senior, senior citizens, to possess a light appetite, and so it was no surprise when 'Rene ordered "Just a prawn cocktail, not very hungry today". What was a surprise was Abdul's puzzled expression when he saw the order. He had no idea what a prawn cocktail was! I could see that the time had come for my acting ability to take wing.

"O.K., Abdul, it goes like this. Get a dish, line it with lettuce, yes?"

"Is good."

"Then defrost the prawns under the cold tap, here, and place them on the lettuce. After that, this is a jar of Marie Rose, no, too complicated, prawn cocktail sauce, pour some over the prawns, O.K.?"

"Is good"

"Great. Serve with a little brown bread and butter and Bob's your uncle!"

"Who is Bob?"

"Never mind."

I felt a quiet sense of satisfaction at a job well done, but this swiftly evaporated as Abdul produced his version of the dish. In retrospect, perhaps some blame could have been attached in my direction, in that portion size had not been specified. But I had not expected a dinner plate, covered in lettuce leaves, bearing half a kilo of prime North Atlantic prawns artfully concealed beneath a whole jar of Marie Rose sauce. All 87 years of 'Rene catapulted backwards as the vast mound was deposited proudly in front of her by our son of the Sahara.

'Is good' obviously, more work needed to be done!

Our next foray into experimental catering occurred a day or two later when another of our more mature customers admitted that



she, too, was not ravenous but would be very happy with a plain omelette and some salad. My ongoing efforts had ensured that Abdul understood the meaning of a side-salad, but, once again, this dish was going to be a problem.

"What is om-a-let?"

Right, acting abilities to the fore.

"O.K. Abdul. Three eggs, yes? Break into a bowl, then whisk together with this. It's called a whisk."

"Whisk?"

"Yes. Then pour into frying pan and stir with a fork. When it starts to go solid, fold over and turn it onto plate with salad. O.K.?"

"All go on plate?"

"Yes, well done."

Have you ever been in a situation when you wonder if the words which left your lips appear to have vanished into space? That's how I felt when our beaming chef appeared clutching a dinner plate of salad with three fried eggs on top.

"Eggs. Well done!"

Give me strength! But they do say all good things come in threes (and I don't mean the eggs).

It came as something of a surprise the next day to see that the 'Dish of the Day' was to be plaice, chips and peas as this was a regular feature on our normal menu. However, any misgivings I may have felt were allayed by the fact that, after careful tuition, Abdul was quite capable of producing the said dish. So when our first customer ordered the 'Dish of the Day', I passed the order onto Abdul with a flourish. After a brief interlude, Abdul emerged with two plates which he deposited on the bar for onward transmission.

"Is two Dish of Days!"

Only it wasn't. Two very nicely cooked portions of chips nestled alongside two very green portions of peas. On each plate, a shiny wedge of lemon awaited. But no fish. Not even hidden under the chips.

"Abdul, where's the bloody fish?"

I was a bit exasperated.

"Is no fish."

"Whaddyou mean, there's no fish? It's the Dish of the Day!"

"All fish cook yesterday."

So that was that. I suppose two thirds of a 'Dish of the Day' is better than none, at least that seems to be the case in Morocco. We made up the meals by adding scampi, so at least the lemon wedges did not go unappreciated!

And you probably wouldn't be surprised that, when, a month later, we advertised for a chef, the first applicant was dear old Abdul.

(To preserve their finer feelings, some names have been changed in this narrative)

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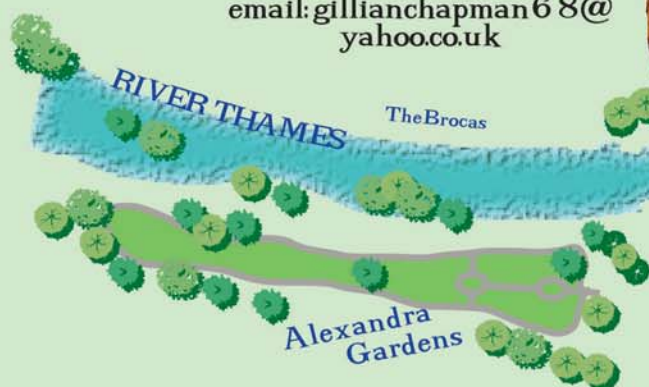
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