

CAMR/ANGLE

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

Issue 53 - Winter 2018 | www.swm.camra.org.uk

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INSIDE THIS EDITION

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NEWS, VIEWS AND BREWS

Who's doing what and why

7TH MAIDENHEAD BEER & CIDER FESTIVAL

25th - 27th July, 2019

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FROM THE EDITOR



Thanks for picking up this issue. We've been very busy over the last three months as a magazine, as a Branch and as a National Association.

Last month the Branch's Ingvar Lagerstedt and I joined hundreds of CAMRA members in a bid to gain support from MPs to stem the closure of pubs across the UK. The Lobby Day saw the launch of CAMRA's three point plan to save the Great British pub, and encouraged MPs to commit to:

1. Introducing a preferential rate of duty for draught beer.
2. Reforming the business rates system to address the unfair burden on pubs.
3. Conducting an urgent review of the Pubs Code so that the Market Rent Only option becomes a genuine choice for tenants.

Ingvar and myself held a question and answer session with Windsor Conservative MP Adam Afriyie's office. The day then culminated in a rally with speeches from the Chairman of the All Party Parliamentary Beer Group, Mike Wood MP, as well as Ruth Smeeth MP and Alan Brown MP.

On a local level do have a look at the Branch Diary on page 6 as you'll get a true flavour of what the Slough, Windsor and Maidenhead branch of CAMRA is all about.

It's a ready-made social network so do join up and join in the fun. And for existing members, why not come along and help shape the future of our branch? We're always looking for members to get involved no matter how little time you can devote; you'll find it very rewarding.

Finally, a date for the diary. We're delighted to announce that 2019's Maidenhead Beer & Cider Festival will be returning to the popular venue of Desborough College, just five minutes from the train station. The dates are 25th - 27th July 2019. We will be embracing the various changes in CAMRA's constitution by showcasing Keg, Craft and Foreign Beers.

We will have, for the first time, a Cider of the Festival, and will look at expanding the number of family-friendly features. If you have any ideas for making the festival an even more enjoyable experience do drop us an email.

I hope you enjoy the issue and have a very happy, hoppy festive season!

Sean Ferris
Editor

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Advertising

Quarter Page - £85.00, Half Page - £145.00, Full Page - £260.00, Inside Front/Back - £280.00 & Back Cover - £300.00

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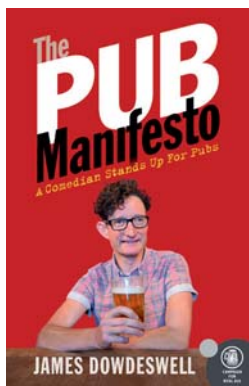
Printed by CKN Print Ltd, 2 North Portway Close, Round Spinney, Northampton. NN3 8RQ. 01604 645555

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Circulation: 5000 copies
Estimated readership: 6000

The Pub Manifesto: A Comedian Stands Up For Pubs



£10.99 + p&p
for CAMRA members

Eighteen pubs close per week in the UK. Award-winning stand-up and pub aficionado James Dowdeswell – who grew up in a West Country pub – believes humour is the best way to make the plight of the pub public and to generate a response. To source the roots of the problem and to help crystallise what makes the perfect pub, James dissects, discusses and waxes lyrical on every aspect of pub culture. Dowdeswell's conversational prose style means reading this book is like sitting down with the author and discussing your ultimate pub over a beer. He champions many quirks and causes including: interior design; pub toilets; beer, both real and crafty; wine in pubs; soft drinks

and the designated driver; pub games and entertainment; pub dogs and other animals – and more. It concludes with his own take on George Orwell's 'Moon Under Water' essay and a call to arms.

About the author: James is a headline act at most UK comedy clubs and has been a professional comedian since winning the Jongleurs Best New Act Award in 2000. His TV appearances include Ricky Gervais' Extras and Russell Howard's Good News. A number of his solo stand-up shows have concentrated on drinks and pub culture and he has a TV show about pubs in development.

<https://pubmanifesto.camra.org.uk/>
or use this QR code



Date For Your Diary 25th - 27th July 2019 Maidenhead Beer & Cider Festival

It might not seem the most important thing to consider at this festive period but it's never too early to forward plan, so do mark up the 25th-27th



July in the diary for 2019's festival. We are returning to the popular venue at Desborough College, just five minutes from the train station. It's the first week after the college closes and the weekend after the Maidenhead Festival (a dry event!).

We will be embracing the various changes in CAMRA's constitution by showcasing Keg, Craft and Foreign beers. As we progress towards the summer we will be looking for Volunteers to help out and Sponsors to help shoulder the financial load. Any surplus from the festival is sent back to HQ to help finance campaigning expenses.

Next year we will have, for the first time, Cider of the Festival, and will look at expanding the number of family-friendly features. If you have any ideas for making the festival a more enjoyable experience drop a note to the Editor.

Summer can't come quickly enough!

Alcohol Consumption and Dementia Research

Middle aged teetotalers are at greater risk of developing dementia than those who drink moderate amounts, according to research from a team at University College London and French Institute for Health, Inserm.

The research found that abstinence was associated with a 45 per cent increase in the chances of getting dementia by early old age, compared to those who drank within recommended limits (up to a bottle and a half of wine a week). Those drinking above the 14 unit guideline were also at increased risk, however.

James Calder, Head of Public Affairs at the Society of Independent Brewers (SIBA) said: "It is great to see a piece of research make headlines which backs up the 40 years of evidence on the positive effects of moderate alcohol consumption. Not only does moderate, sensible consumption of alcohol reduce the incidence of dementia compared to teetotalers, there is evidence it also has beneficial effects in guarding against type II diabetes, heart disease, stroke, macular degeneration and many other conditions."

Mr Calder also pointed to social effect and 'positive benefits to mental health of having a beer with your friends and family in the pub also cannot be overlooked'.

"That's why SIBA and brewers across the country are backing the Long Live the Local campaign which aims to cut beer tax and protect that vital national institution – the UK pub," he said.

Swimming News for The Swan

Good news came on 6 November for The Swan pub in Clewer when Windsor & Eton Brewery's Willie Calvert told a meeting of potential investors that an offer for the Asset of Community Value had been made by The Community Interest Company Village in a bid to keep the 18th century premises as a local pub.

At time of writing, it was not yet known whether the vendor will accept this bid.

The financing to purchase The Swan has been made up of a mortgage augmented by funds from the two main business investors. In addition, £200,000 is needed to support the first phase of the renovations which will be needed. To date – and again at time of writing - £135,935 (68%) had been raised by local supporters.

The drive to Save Our Swan started with Richard Allen, Executive Head of The Green Room School, and Willie Calvert, a partner at the Windsor & Eton Brewery. The Swan Clewer Community Interest Company (number 10382258) was created to run the community hub as a social enterprise that will use its profits and assets for the public good. Further support came from Windsor Neighbourhood Plan, The Windsor and Eton Society and The West Windsor Residents Association.

www.theswanwindsor.co.uk



Crowdfunding for Siren

CAMRA's 2018 Supreme Champion Beer of Britain brewer Siren Craft Brew (based in Wokingham) has launched its first crowdfunding campaign through **Crowdcube.com**.

The brewery, listed as one of Ratebeer's Top 100 Breweries in the World, is raising a minimum of £750,000 which will go towards a new canning line, increased capacity and lab and efficiency improvements. The brewery has also said if it reaches £1.5m in overfunding it will fastrack plans to open two city centre bars.

People will be investing for equity in the business, along with some 'rewards' including discounts, exclusive events and brewery tours.

Darron Anley, founder, said: "Following on from the momentum of an award-winning year and some hard work behind the scenes, we're in a great position to start our next phase of expansion. Craft beer in cans is a huge opportunity and to get the best possible equipment, we needed to bring in some external investment.

"Crowdfunding is something we've been asked about a lot over the years. All being well, this round of funding will allow us to keep growing sustainably, while concentrating on what we do best – the beer."

More details at: <http://www.crowdcube.com/Siren>



Out and About Eye-catching episodes

WHAT'S HAPPENING AT YOUR LOCAL PUB OR BREWERY?

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



BRANCH DIARY

MORE INFORMATION



For more information on CAMRA activities in the area contact Social Secretary Tracey Bottomley

e. social.sec@swm.camra.org.uk
t.07917 564194

Socials and meetings for your diary. Come along for good banter and even better ales! Newbies are very welcome. For full details visit www.swm.camra.org.uk or use the QR Code above.

DECEMBER

1

The Annual Windsor Xmas Pub Walk; Branch Social. 1pm. Meet at Windsor & Eton Brewery Tap Room. Hosted by Steve Goodall; t.07881 682017.

4 - 8

35th Pig's Ear Beer & Cider Festival; Branch Social on 7th from 2pm. Hosted by Alan Molloy. Round Chapel in Hackney. Over 230 types of beer, cider and perry.



9

Winter Hedgerley Real Ale Ramble; Branch Social. 10am. Meet at Hedgerley Pond. Hosted by Mark Carter; t. 07871 777062.
e. markgcarter6@gmail.com

12

Branch Meeting. 7.30pm. Five Bells, Burnham.



14 - 16

Marlow Royal British Legion Winter Festival; Branch Social on 14th from 3pm. Hosted by Tracey. Marlow RBL, Marlow.
www.rblmarlow.co.uk/bigweekends.html.

JANUARY 2019

Wednesday 9

Branch Meeting 7.30pm at White Hart, Moneyrow Green. All members welcome.



Friday 11 – Sunday 13

The Perseverance, Wraybury, Pie and Porter Festival.

Friday 11

Social hosted at The Perseverance by Alan from 1pm.

Saturday 12

Social hosted at The Perseverance by Steve, Paul and Tracey from 1pm.

Saturday 19

South Central Regional Pub Crawl in London starting at 12.00. Check website nearer the time for details.

Thursday 24

Midweek Social starting at Off The Tap, Maidenhead 7.30pm. Hosted by Steve.



FEBRUARY

Friday 1

New Members Social 6.30pm at The Bear, Maidenhead. Hosted by Bob.

Tuesday 5

Social Planning Meeting 7.30pm at The Grenfell Arms, Maidenhead. All members welcome.



Saturday 9

Post Christmas Social 7pm at The George, Eton. Check website for details nearer the time.

Wednesday 13

Branch Meeting 7.30pm at The Grey Hound, Eton Wick. All members welcome.



Saturday 23

Heritage Pub Walk around Paddington. Starting at the Bishop and Bear from 11.30am. Hosted by Alan.

MARCH

Date TBC

Hedgerley Pub Walk from The White Horse. Check website for details.

Wednesday 13

Branch Meeting 7.30pm at The Boundary Arms, Pinkneys Green. All members welcome.

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 eight miles and takes in three of the area's best real ale pubs - The Blackwood Arms, The Royal Standard at Wooburn Common and The White Horse in Hedgerley (in that order).

We meet at Hedgerley Pond, which is very near the White Horse, at 10.00am and then take a scenic route which varies from walk to walk to keep things interesting for regular participants. Lunch is optional and is taken at the Royal Standard before returning to the White Horse around 4.30pm.

Between them these pubs have around 25 different real ales for our thirsty walkers to savour, more than enough to keep anyone happy!

The next Hedgerley Real Ale Ramble will take place on **December 9**.

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!

Friday 15 - Sunday 17

Spring Beer Festival at The Perseverance, Wraysbury. Branch Social to be held by Alan on the Friday from 1pm.

Saturday 16

Reading Pub Walk. 1pm starting at The Fox and Hound, Caversham. Hosted by Steve.

Tuesday 26

Bus Pub Crawl from Maidenhead to High Wycombe starting from the bus stop in Frascati Way, Maidenhead at 12.15pm. Hosted by Bob and Ann.

Saturday 30

Henley Pub Walk and visit to Lovibonds Brewery at 2.30pm. Meet at The Anchor on Friday Street. Hosted by Tracey.

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Slough, Windsor & Maidenhead CAMRA
Maidenhead Beer & Cider Festival



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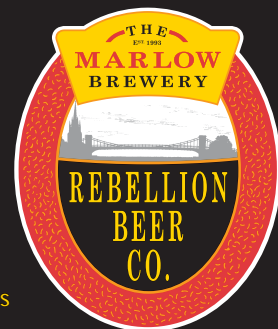
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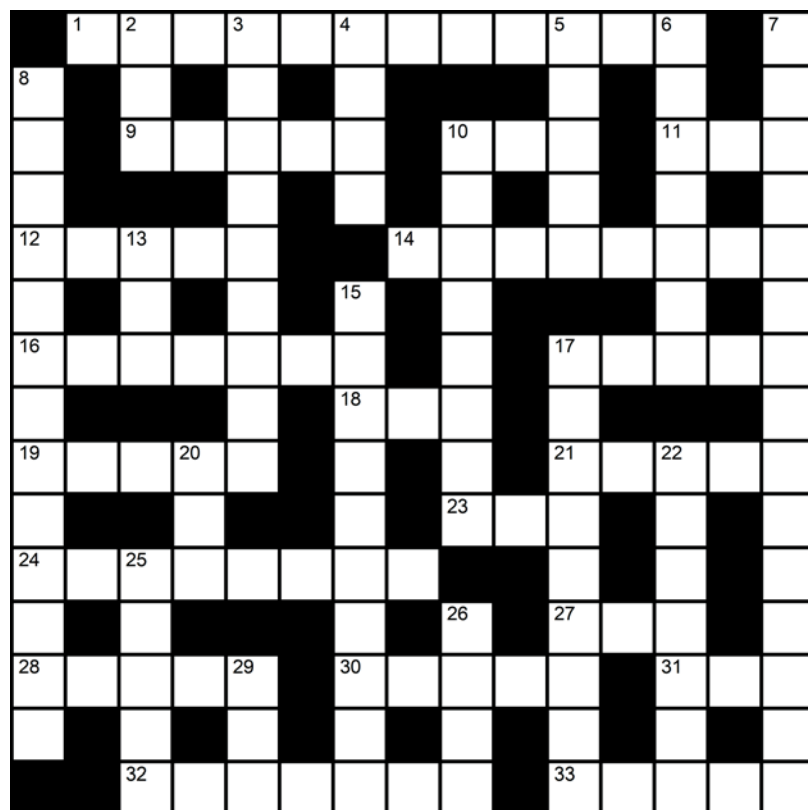
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QUIZ CORNER

Welcome to Quiz Corner.
Test out your beer
prowess on our
beer-themed cryptic
crossword



You'll find the answers
on page 15



ACROSS

- 1 Daniel - à la pie mode - for export tippie. (5,4,3)
- 9 No call for shivering - bung in the answer! (5)
- 10 Lady's a bit crushed. (3)
- 11 That man's history, but not in the right party. (3)
- 12 Thrown fag end on to breathing tackle. (5)
- 14 Doris can be somewhat mocking. (8)
- 16 Pleasurable, without pubs, to create genuine pints? (4,3)
- 17 Criminal in lifelong surroundings. (5)
- 18 Shocking lie! (For a prophet!) (3)
- 19 Pitchers were about to go South... (5)
- 21 Religious leader in bunny-rabbit suit. (5)
- 23 'Chatter' about a mere drop. (3)
- 24 Ten mpg - it could be how that pint is! (8)
- 27 Google's sticky beginnings.... (3)
- 28 Spots on the score? (5)
- 30 Snow home built with i-adhesive? (5)
- 31 Barrel for a nut - that's about right! (3)
- 32 Nests, if constructed properly, have suitability. (7)
- 33 Wood nymph with a dusty sales pitch? (5)

DOWN

- 2 Not having same initials as service. (1,1,1)
- 3 One chants, "Girl!" for clearing addition. (9)
- 4 Squint, say, at marine platform. (4)
- 5 Correct prayer - stop - with deputy head. (5)
- 6 An hotel, specifically designed for intoxication! (7)
- 7 Coincided and sank to confusion - that's the way to have your beer! (4,11)
- 8 Freon - tempting, perhaps, but that's the way we brew! (3,10)

- 10 Somehow grasping that it's washing. (8)
- 13 Accusations in America. (3)
- 15 Beginner needs two eggheads to create a hand pump. (4,6)
- 17 Log drifts off to reveal hops. (5,4)
- 20 Music? - OK to knock it! (3)
- 22 Big Tory to manifest beliefs with blinkers. (7)
- 25 Theme of a bon mot, if a little short. (5)
- 26 Poor-aid - for members only, say? (4)
- 29 TV group? (3)

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

CAMRA Launches Three Point Plan at Mass Lobby Day

On Monday, October 30, CAMRA Angle's Editor Sean Ferris and Ingvar Lagerstedt from CAMRA's Slough, Windsor & Maidenhead Branch, joined hundreds of CAMRA members in a bid to gain support from MPs to stem the closure of pubs across the UK.



L-R Gillian Hough, Nick Boley, Ian Packham, Jackie Parker, Ian Garner, Ash Corbett-Collins, Lynn Attack from CAMRA's National Executive.

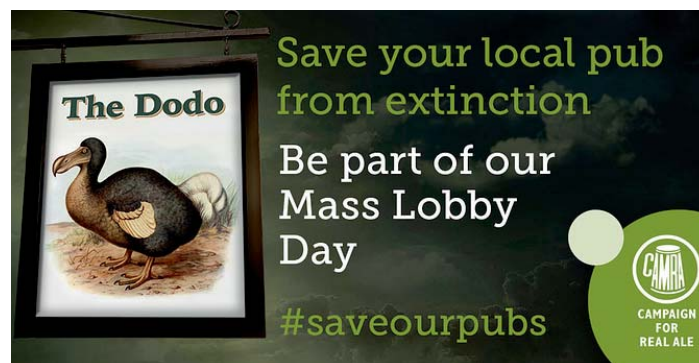
CAMRA members descended on Westminster on October 30 to send a message to MPs about the very serious threats facing pubs, urging reform to business rates, Beer Duty and the Pubs Code to save the Great British pub from extinction.

The Lobby Day day saw the launch of CAMRA's three point plan to save the Great British pub, and encouraged MPs to commit to:

1. Introducing a preferential rate of duty for draught beer.
2. Reforming the business rates system to address the unfair burden on pubs.
3. Conducting an urgent review of the Pubs Code so that the Market Rent Only option becomes a genuine choice for tenants.

CAMRA members held meetings with MPs throughout the day, (Sean and Ingvar held a question and answer session with Windsor Conservative MP Adam Afriyie's office) which culminated in a rally with speeches from the Chairman of

the All Party Parliamentary Beer Group, Mike Wood MP, as well as Ruth Smeeth MP and Alan Brown MP. Sean Ferris and Ingvar Lagerstedt from CAMRA's Slough, Windsor & Maidenhead Branch.



The Lobby came the day after the Budget, which contained the very welcome decision to freeze duty on beer and cider, and the announcement of a new package of business rate relief that will help smaller pubs.

While this change will see annual savings of up to £8,000 for some pubs, CAMRA is extremely disappointed that pub-specific rate relief has been scrapped, meaning that pubs with a rateable value of over £51,000 will lose out. Many of these pubs saw the largest rates increases after the last revaluation, and are struggling under sky-high bills that threaten them with extinction.



CAMRA's National Chairman, Jackie Parker, said: "While welcome, the Budget measures are just a sticking plaster which doesn't tackle the root issue. There must be long-term change and reform to business rates, Beer Duty and the Pubs Code to stop the decline of pubs closing which is currently 18 per week."

"The Lobby Day has been a huge success. It gave members an opportunity to speak to their MPs direct about tackling the root causes of pub closures, need for fundamental reform to ensure that pubs remain at the heart of communities and continue to make a valuable contribution to our society, culture and economy."

Speaking at the Members' Rally, Mike Wood MP, Chairman of the All Party Parliamentary Beer Group said: "We need to make sure that we have a proper review of local business taxation which goes beyond what was announced (in the Budget) on business rates, so that pubs of all sizes are actually taxed at a fair rate and we have a taxation system fit for the 21st Century rather than the 1950s, and one that recognises the economy as it is now rather than one that was based solely on land values."



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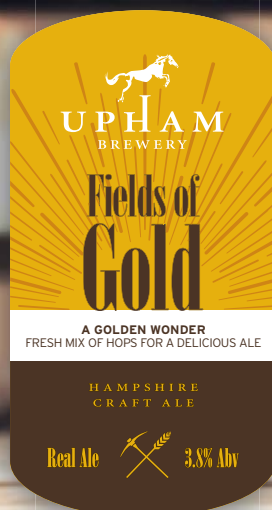
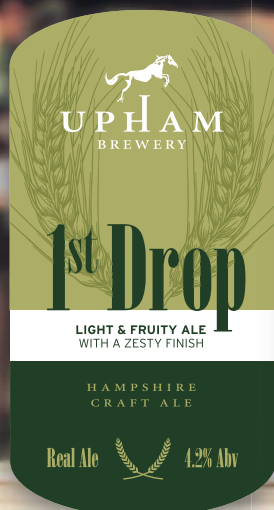
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MIXING IT UP!

Who'd have guessed it?

How beers and lagers, spirits and soft drinks mix it up at the bar.

When is a beer not a beer? When it's a cocktail. Yes strange as it may sound, there are some eye-opening and imaginative concoctions out there to try. Not for the faint-hearted it has to be said, so be it on your own head (ache!).

We all know of the dangers of mixing drinks. It makes sense to heed the traditional warnings not to mix grape and grain, and of course let's not forget the almost poetic 'cider before beer, never fear; beer before cider, makes a bad rider'.

Nevertheless, with beer providing a fascinating base for mixologists, there are plenty of blends out there which will raise an eyebrow - or maybe two - at the bar. Here are 25 of the most popular drinks, all for information only. (CAMRA Angle doesn't endorse these mixtures, some of which look to be absolutely revolting!)



BLACK & TAN

A mixture of Dry Irish Stout (you know the one) and Best Bitter.

BLACK VELVET

Guinness and Champagne (said to be an aphrodisiac).

BOILERMAKER

Brown Ale and Mild.

M&B

Mild & Bitter.

NARFER NARF

A half pint of Mild and a half pint of Bitter (a half pint of which is a Narfer Narfer Narf).

HAPPY DAYS

A half of Bitter and a Scotch Ale.

DRAGONS BLOOD

A Barley Wine with a tot of Rum.

DOGS NOSE

Gin and Best Bitter (a favourite in Victorian days).

LIGHTPLATER

Light Ale and Best Bitter.

GRANNY

Old and Mild.

BLACKSMITH

Barley Wine and Guinness.

PORT & GUINNESS

Port and Guinness.

DEPTH CHARGE

Lager and Vodka.

SHANDY

Bitter mixed with Lemonade (refreshing on a hot day).

CHELADA

Lager and Lime Juice.

COUPE DE VILLE

Tequila, Lime Juice, Orange Juice and a light Mexican Beer.

BUL

Lager (preferably from the Caribbean) mixed with Ginger Beer.

BLACK & BLACK

Guinness and Blackcurrant.

IRISH CAR BOMB

Guinness, Irish Cream and Irish Whiskey.

REDEYE

Beer, Tomato Juice and Tabasco.

SUMMER HOEDOWN

Wheat Beer and Watermelon Juice.

SIDEWALKER

Wheat Beer, Fruit Brandy and Lime Juice.

SNAKE BITE

Equal parts of Lager and Cider.

DIESEL

A Snake Bite with the addition of Blackcurrant.

TURBO DIESEL

Snake Bite with Blackcurrant and a shot of Vodka.

But perhaps the most gruesome one to raise its head appears in Richard Boston's seminal book *Beer & Skittles* where he describes how a Welsh landlord and friends tried to create the nastiest drink possible. The result?

Hollands Gin and the juice from a jar of cockles - not to be recommended at any time!

YOU NEED GLASSES

EYE-OPENING INSIGHTS

There are as many different glasses as there are beers and each has its unique place on bars across the globe.



You need glasses. There can be no referee in the land that has not had this insult thrown at them but glasses in the pub trade are a very serious business and I am sure we all have our favourites, says Allan Willoughby.

When you enter a pub in the UK and ask for a pint you'll be the happy recipient of 20oz (or 568 ml) of fine ale in a pint glass.

The size of a pint glass is just the right size to slake the thirst and not require a too frequent return to the bar while still being a manageable size. One only has to think of huge German steins holding at least a litre to realise how ideal a pint glass is.

Glass is an ideal material for a drinking vessel as it is inert and introduces no "off flavours" to a beer unlike earlier vessels such as leather jacks or pewter tankards. All pub glasses will be marked with a crown to indicate a guarantee of capacity; this has been the case for over 300 years.

Since 2007 pint glasses have been produced with a CE mark, which shows the glass conforms to European law. A popular alternative to the CE to brim pint glass is the LCE pint glass, which is an oversized glass which is lined and CE marked at a pint, allowing extra room for a head. This is the style favoured by CAMRA as it allows a full pint with a head.

DIMPLE



The archetypal beer glass must be the dimple jug but it was fairly late on the scene being introduced in the 1930s and when the Ravenhead Glass factory in St Helens closed in 2001 the last manufacturer was gone. The dimple glass then went out of fashion however

there has been a recent revival in fortunes although all new glasses are now imported from places as far away as Turkey. They were not loved by publicans as they did not stack easily, took up more space in the glass washer and could cost up to three times as much as a straight glass. In a number of fashionable pubs and bars however they have made a comeback as people say the handle stops body heat warming the beer although there is a counter argument that the wide mouth causes a loss of aroma.

10 SIDED MUG



The predecessor of the dimple glass, this was introduced in 1928 and was viewed as a more substantial glass than the common conical. It quickly fell out of favour to the dimple when it became available.

CONICAL



found at most beer festivals.

NONIC (OR NONIK)



long ago as 1914 and had a 40% greater strength than a conical glass, reducing breakages, ensuring it was easy to hold and facilitating easy cleaning. It was introduced to the UK in 1948 by Ravenhead and is a firm favourite amongst the licensed trade as it is cheap to replace when it does eventually require it.

TULIP



The Tulip is a more modern glass having a taller shape, usually flaring out towards the top; these designs are more commonly associated with promotional campaigns by breweries, and are frequently etched or marked with the beer's label.

STEMMED (OR GOBLET)



The stemmed glass is often seen as something of a connoisseurs choice as it allows a beer to be swirled around (providing it has not been over-filled), releasing the aromas. It is not often found in the licensed trade as it is significantly more expensive.

GLASSES FROM FARTHER AFIELD

BELGIUM



If this article was being written for Belgium it would have about 50 chapters as each beer has its own distinctive glass with a myriad of shapes and styles. They have the most impractical glass of all with that for Kwak (shown left) being unable to rest on a flat surface as it has a bulbous rounded bottom. Each of the Trappist Breweries has an individual style of their own to highlight their individuality.

GERMANY



as tourist souvenirs rather than used as serious drinking vessels.

To sum up, we may look upon glasses as fairly utilitarian articles but where would we be without them? And woe betide the person who uses someone else favourite glass without realising it; you have been warned!

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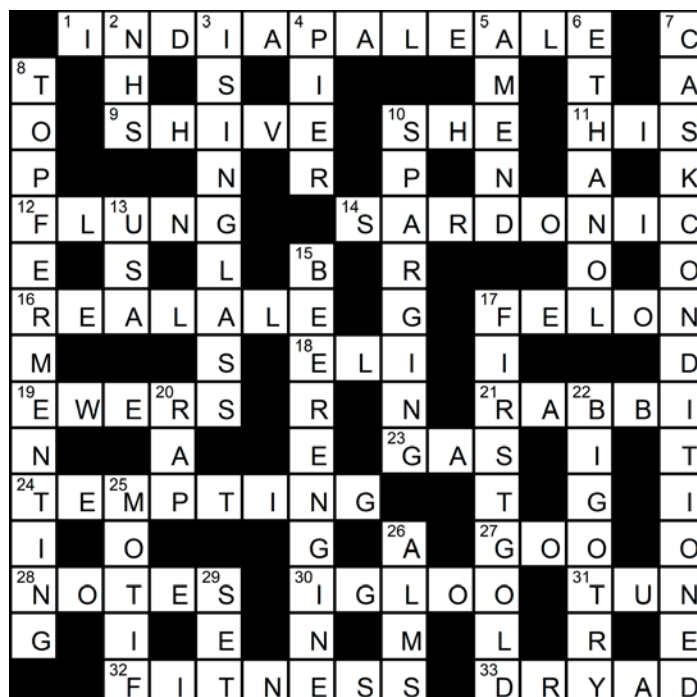
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Crossword Answers





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OLD MAN

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DARK MILD 2017



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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
- Dew Drop - Hurley
- Duke of Connaught - Windsor
- 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
- Old Windsor Club - Old Windsor
- Pinkneys Arms - Pinkneys Green
- Prince Albert - Windsor
- Prince Harry - Windsor
- Queen Charlotte - Windsor
- Rising Sun - Hurley
- Rising Sun - Slough
- Rose - Maidenhead
- Royal Stag - Datchet
- Shire Horse - Littlewick Green
- Stag & Hounds - Farnham Common
- Uncle Toms Cabin - Cookham Dean
- Union Inn - Old Windsor
- Vansittart Arms - Windsor
- Watermans Arms - Eton
- 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

To qualify as a LocAle brewery for the Slough, Windsor & Maidenhead Branch brewers must be within a radius of 25 miles from Maidenhead train station as measured by Google maps.

WHAT'S HAPPENING AT YOUR LOCAL PUB OR BREWERY?

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



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MORLANDS GONE BUT NOT FORGOTTEN

Allan Willoughby traces the history of renowned brewer Morlands, whose brews spanned nearly three centuries, giving birth to many great beers, including the iconic Old Speckled Hen.



In the early 1700s the Morland family in West Ilsey, Berkshire were brewing commercially at Hodcott Farm and over succeeding generations the business prospered and grew. In 1854 the business passed to a cousin Edward Henry Morland who purchased the bankrupt Eagle Brewery in Abingdon in 1861 in order to expand operations. This was the site for the next 140 years of

brewing until its closure following the Greene King takeover.

Prior to Edward Henry Morland taking on the business, in the late 18th Century, Susannah Morland, a daughter of the family was married off to John Spenlove, the owner of the Abbey Brewery in Abingdon. This business also flourished with Abingdon being a centre for malting and brewing and as part of the marriage settlement, a sum of £5000 (almost £3¼ million in modern terms) was given which enabled rapid expansion and it started to produce a strong porter.

In 1866, on the death of Susannah's spinster daughter, the brewing operation passed to Edward Henry Morland who by 1887 had combined the businesses as well as taking over the Ilsey Brewery to create United Breweries and in the same year he closed West Ilsey to centre everything in Abingdon. Edward Henry died the following year and having no direct descendants the breweries passed to a nephew Edward Morland, whose father was a solicitor in the town.

The young Edward followed his uncle's philosophy of expansion and in the same year took over Saxbys of Abingdon and the following year Field and Sons of Shillingford was absorbed along with their tied houses and the brewing operation closed down. As the business grew it was necessary to seek outside expertise and Thomas Skurray was invited to join the company as he had studied brewing abroad and had a very astute business brain. Over the course of the next 50 years he oversaw rapid expansion as well as creating a number of subsidiaries such as malt extract production, soft drinks and built a new brewhouse for the business.



The Brewhouse in 1912

The inter war years saw the takeover of many local breweries with the Wantage Brewery in 1920 then in 1927 J Dymore - Brown and Sons and Ferguson's, both of Reading, and Hewett and Co of Shirlock Row, near Reading, were all purchased and closed down, the trade being supplied from the main brewery in Abingdon. The former Dymore-Brown site was then used as a depot to supply the large number of tied pubs in South Berkshire which had been acquired with these purchases. The company had doubled its pubs and production had grown similarly making Morlands a significant regional brewer and it consolidated its position in Abingdon by purchasing The Tower Steam Brewery and in 1928 Wantage's Lewis Rock Well Brewery.

In 1944, Morland became a public company and all the other company names with the exception of Fergusons were withdrawn. At the same time, a new trademark was introduced. It showed a man in a red frock coat and tricorn hat, holding an artist's palette in one hand and admiring a glass of beer held in the other hand. It is this symbol (shown left) which is still visible on many of the former pubs in the area. The drawing is a depiction of the artist George Morland (1763-1804), a relative of the original Morland brewing family, who became famous for his landscape and rustic agricultural scenes.

By the mid-1950s, the Company had an estate consisting of approximately three hundred tied houses, all within a 40 mile radius of Abingdon. This trading area extended from Bicester in the north to Basingstoke in the south; in the east a line from Windsor up through Princes Risborough and westwards to Lechlade. In 1956 Whitbread purchased

a large block of shares (39%) and whilst this may have been seen as a predatory approach it proved useful to both companies as Abingdon was an ideal training ground for many young brewers who would go on to other parts of the Whitbread empire and for Morlands it could call on the technical expertise of the much larger company.

The businesses co-existed for the next 25 years quite happily and in 1979 Morlands launched its most iconic beer of Old Speckled Hen to celebrate 50 years of MG car production in its home town of Abingdon. It was an immediate success and the high gravity strong bitter was then produced in cask form to much acclaim. The demand for this beer became so great that additional brewhouse capacity was required, with the result that the decision was taken to withdraw from lager production in order to make additional capacity available for brewing Old Speckled Hen. The business was continuing to grow. Changes in the industry meant that public houses were coming on to the market in large numbers. During the 1990s more than two hundred were acquired from other brewers. Most of these were in areas adjoining the original Morland distribution territory which now extended to the south coast and eastwards into the Greater London area, with a further group in Kent. As a result, there had to be further reorganisation and expansion of the Abingdon facilities.

This expansion did not go unnoticed and in 1992 Greene King bought a large block of the Whitbread shares on the understanding that the rest would also be sold if they could acquire a controlling interest. This hostile approach was

fended off following a local outcry but in its bid to become too big a target, Morlands bought Ruddles of Oakham with its brands of Ruddles Best and Ruddles County and moved production to Abingdon.

Cash flow problems saw the business become a suitable target again for Greene King and in 1999 they purchased sufficient shares to gain control and they took over the whole Morland business, including the beer brands. The great market success enjoyed by 'Old Speckled Hen' was an important part of the attraction. Production in Abingdon ceased almost immediately with the brewery site being sold for housing and all beers were now produced in Bury St Edmunds ending over 250 years of brewing heritage in this part of Berkshire (Oxfordshire after the 1974 Local Government changes).



Where would you have drunk Morland beers in the Berkshire South East area? The following list of pubs, past and present are where you might have sampled Morlands beers which were described as offering a dryness but with easy drinkability and explains the prevalence of so many Greene King pubs in the area.



Ascot
Warfield
 Gold Cup (Closed)
 Plough & Harrow
 Royal Hunt (Closed)
Winkfield
 Swinley
 Crispin (Closed)
 Wells (Closed)
 Crown & Anchor (Closed)
Binfield
 Fleur De Lys (Closed)
 Jolly Farmer (Closed)
Wokingham
 Royal Standard (Closed)
 Lord Raglan
Bracknell
 Metropolitan
 Boot

Norreys Barn (Closed)
 Royal Foresters (Closed)
 Plough (Closed)
 Running Horse
 Queens Head
 Silver Birch
 Redan
Crowthorne
 Thatched Cottage
 Who'd a tho't it (Closed)
 Three Frogs
Little Sandhurst
 Two Poplars
 Bird in Hand
 White Horse
Sandhurst
Woodside
 Dukes Head (Closed)
 Rose & Crown
 White Swan

CAMRA Angle is indebted to:

- Bill Mellor, former Head Brewer at Morlands for the majority of this article.
- Britain's Lost Breweries by Chris Arnott.
- The Berkshire Pub Guide edited by Colin Lanham.

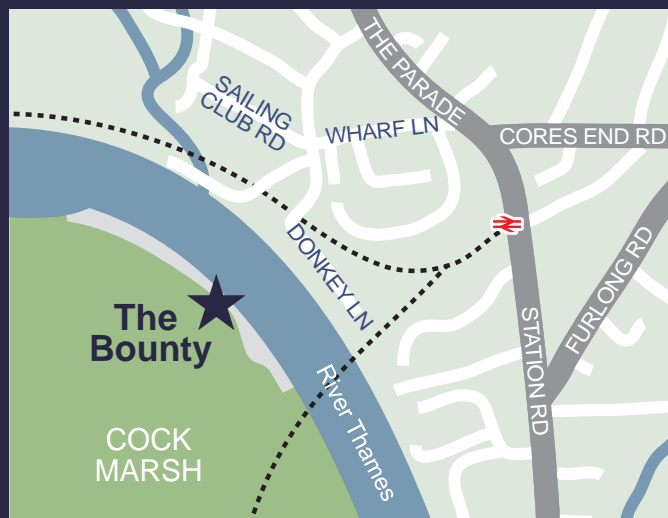
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SIMONDS

A VERY LOCAL BREWER

Anyone of a certain age will remember local pubs bearing the red hop leaf trademark which adorned every other pub around Reading in the 1950s and which seemed to die out immediately after takeover by Courage in 1960 when the golden cockerel on a red background became ubiquitous everywhere in the Thames Valley, says Allan Willoughby.



The Red Hop Leaf of Simonds

William Blackall Simonds was the son of a yeoman farmer from the Arborfield/Wokingham area who started to develop the malting and brewing interests of his father and when he died in 1782 left the business to his son WB Simonds together with a legacy from grandfather of £1000. At this time he was about to marry the daughter of Thomas May, a brewer from Basingstoke who gave a dowry of £2000 and this set the young man on the course to develop the most modern brewery possible in the early part of the industrial revolution.

He acquired a site in Bridge Street, Reading (next to the Kennet and Avon Canal, which would be used to bring in raw materials and take out the finished product) and arranged for his friend Sir John Soane who had just finished the designs for The Bank of England to create a magnificent Georgian edifice. It would be the centre of brewing in Reading for the next 185 years and gave the town its reputation for producing the “3Bs”, Beer, Bulbs and Biscuits (Simonds, Suttons and Huntley & Palmers) respectively.



Simonds Brewery canal side

WB Simonds' son, Blackall took over in 1815 in difficult times with the ending of the Napoleonic wars at a time of a large agricultural slump but the company weathered these difficult times and by 1839 were producing 15,000 barrels per annum. In 1834 they started to brew a beer specifically for export, Pale Ale which would be sent to all corners of the world and particularly to the army as the brewery created ties with the military which would see their beers being drunk in Sandhurst by officers, Aldershot by soldiers and all points east in the burgeoning empire. A branch of the business was set up in Malta (still in existence but no longer connected in any way), Gibraltar, as well, where large army garrisons were based.

Growth was rapid throughout the 19th Century and by 1871 output was at 58,000 barrels and this doubled in the next 25 years. The brewery had seen the advantages early on of rail travel and as well as sending their beers across the country by rail also created refreshment rooms from Kent to Devon on principal stations, all selling Simonds beer.

By 1914 the brewery was producing 200,000 barrels each year and had become a significant player in the country but it was in the post war period that Simonds went on the expansion trail, buying up 11 breweries between 1919 and 1939. These breweries included the South Berks Brewery, Newbury in 1920, Ashbys of Staines in 1930 and Adnams of Newbury in 1936. It was a branch of the latter family that had moved to Southwold to take on the Sole Bay Brewery in 1870 and which still bears their name today. Just before the outbreak of war Simonds was producing well over a quarter of a million barrels of beer per annum.

As soon as the Second World War was over it continued its expansion with Bowlys of Swindon in 1945 and ironically John May & Co of Basingstoke in 1947. It was the dowry from an earlier generation that had allowed WB Simonds to build the Bridge Street Brewery. Other breweries were bought up and by the mid 1950s it had 1200 pubs and was producing over 1% of all beer consumed in the UK. This made the brewery ripe for takeover and in 1959 the brewery entered into a short lived trading agreement with Courage, Barclay Perkins however by 1960 this had developed into full blown takeover.

Brewing continued in Bridge Street until 1979 when production moved to Worton Grange and by 1983 the brewery had been demolished and the site was ripe for development. It is ironic that whereas the Bridge Street site had brewed for almost two centuries, the latter brewed for a mere 30 years before it was closed.

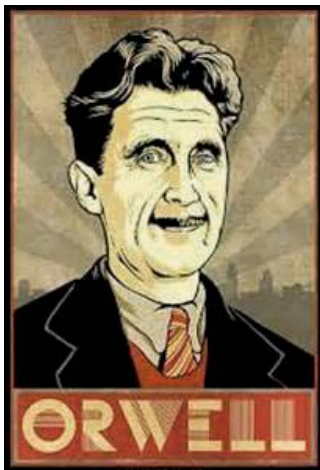


The Courage Golden Cockerel

IN SEARCH OF THE PERFECT PUB

With CAMRA's September launch of *The Good Beer Guide*, now is as good a time as any to reflect on what constitutes the perfect pub.

It is now over 70 years since George Orwell, author of *Animal Farm* and *1984* among others, wrote an essay which appeared in the *Evening Standard* in which he described his ideal pub, calling it "The Moon Under Water". (It is perhaps no co-incidence that there are now at least 14 pubs with this name in the Wetherspoons chain.)



The key points in his 1946 article can be summed up as follows:-

- The architecture should be solid (Orwell wanted Victorian).
- An open fire in winter.
- Different bars to enable everyone to enjoy the evening.

- Games such as darts to be played only in the public bar so there was no danger to life and limb whilst walking.
- The pub is quiet enough to talk without a radio or piano.
- Staff are friendly and know customers names and where they don't, will call them "dear" irrespective of age or gender.
- It takes pride in its drinks and serves them well in decent glasses.
- A good draught stout is served (Orwell's favourite).
- It may not serve full dinners but you can always get something to eat albeit sandwiches or cheese and pickles.
- The pub has a decent garden where it is a pleasure to drink on a warm summer evening and where children can happily play.

Orwell finished his article by saying that there were no pubs he knew with all these qualities although he knew of one with the majority.

Orwell concluded: "If anyone knows of a pub that has draught stout, open fires, cheap meals, a garden, motherly barmaids and no radio, I should be glad to hear of it, even though its name were something as prosaic as the **Red Lion** or the **Railway Arms**."

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www.craufurdarms.com

BREWERY NEWS

BINGHAMS BREWERY



Binghams have opened a pop up Tap Room in the centre of Twyford, a short walk from the train station at 2B High Street. With a selection of real ales from the brewery, cider from Tutts Clump and wine for those who don't like either, the aim is to provide a place for people to come and enjoy a tv and music free place to come and chat

with friends. You can also fill your growler, or take away beer in 1ltr or 2ltr containers. Bottles, gift packs and tour vouchers are also available, if you are looking for a present for Christmas or birthdays. Open 11am until 10pm every Friday and Saturday until Xmas.

V Old Ale is now available in the brewery shop. Dark, malty and smooth, this 5% old ale is just right for those cosy winter nights sat in front of a fire in your local, or at home with a roast beef dinner and a lump of cheese!

Don't forget to order your polypins and minipins for Christmas and New Year. Call the brewery on 0118 934 4376 and order ready for collection in December.

www.binghams.co.uk



THE CHILTERN BREWERY

Following the success of autumnal ales Kop Hill Ale and Copper Beech, Chiltern Brewery has a number of exciting draught beers on offer.



A CAMRA favourite, 300s Old Ale, was launched in October and will be available until the end of January. In November, Chiltern released a new beer, Salted Caramel Ale - Early feedback has been very positive, with most admitting to being surprised at how well salted caramel suits being in a beer – and in December, the ever-popular Foxtrot is being released.



A new vintage of Imperial Stouts, available at the Chiltern Brewery shop and online via their website, has also been released, following the success of last year's range.



Head Brewer Tom Jenkinson told us: "It was an easy decision to brew Imperial Stouts once again after hearing such great feedback last year. With new flavours for 2018, we're exceptionally proud of this year's vintage. Our Oak-Aged edition has been matured in a wooden cask for over 12 months and, although I may be biased in saying this, is truly exceptional!"

www.chilternbrewery.co.uk

MOOGBREW BREWERY

New home for MoogBrew

At the end of September MoogBrew moved into its new home and plans are afoot to relaunch the brewery and taproom at the new premises early in the new year.

The first step towards relaunching has been to order a whole new brewery set-up. The equipment is set to be delivered at the end of January, so beers are expected to be flowing from the taps sometime in March.

While the move means that there will be more space, the focus will still be on brewing small batches of the brewer's favourite beer styles, primarily for consumption and sale from its own garden-based taproom. It will remain small, local and community focussed.

The brewer is now offering up some of its old equipment for sale: 1 x 80L stainless mash tun; 3 x 102L stainless conical fermenters and 1 x Blichmann counterflow heat exchanger - all in excellent condition and full working order, says the brewer.

MoogBrew's new address is: Meads End, Ye Meads, Taplow, Berks SL6 0DH

info@moogbrew.co.uk

NEW WHARF BREWING CO

Over the last few months New Wharf Brewing Co has grown in strength and the outcomes of the brewery are starting to pay off. The awards keep flooding in and the range of beers keep developing. Currently the Brewery stock nine different beers and seven bottle conditioned beers. As well as supplying local pubs and Beer festivals, New Wharf beers are available nationally.



At the end of October, New Wharf added an additional 4000 litre fermenter to the brewery, meaning they will have five different beers in tanks at any one given time.

www.newwharfbrewing.co.uk

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Pale & Citrus

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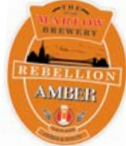


2019 Series

2019's monthly beer series is called "The Aviator" series. "The monthly beer range gives our brewers chance to flex their brewing muscles and experiment with new beer styles, new ingredients and new recipes," says the brewer's Stu Sutherland: "We're looking forward to tasting the new beers and hope you'll get chance to try each one in 2019."

Winter seasonal beer – Gold, 4.4%, a rich golden ale with an intensely hoppy aroma of tropical fruits, citrus fruits and red berry.

Spring seasonal beer – Amber, 4.3%, a malt forward and full bodied best bitter with biscuit and caramel notes. Rich Amber in colour with a classic British hop character.



Also available in December is Winter Royal, a 5.4% ruby winter warmer with a rich maltiness, soft bitterness and a fantastic late and dry hop aroma. (A limited number of 500ml bottle will also be available alongside the draught beer sizes.)



Christmas opening hours: The brewer will be open on two Sundays in December, the 16th and 23rd. Please check the website for full opening times, beer range and guest tasting schedule.

t. 01628 476594

www.Rebellionbeer.co.uk

WEST BERKSHIRE BREWERY

Due to be out for mid-November, this 6% 'Smoke on the Porter', has bold smoky flavours and an intensely smooth mouthfeel and great complexity including roasted malt, caramel and spice with a hint of umami. (Available on draught and in 440ml.)



Yule Fuel is a full-bodied strong beer perfect for long winter evenings by the fire. The rich and hearty winter ale is brewed using all English ingredients and is deep red in colour with plenty of caramel sweetness to balance a full berry-fruit hop flavour with raisin and liquorice overtones. (Available in 9G Cask.)

Christmas opening hours: The Taproom is open on Christmas Even until 6pm, closed Christmas Day and Boxing Day and then normal opening hours. Visit the website for details.

t. 01635 767090

www.wbbrew.com



WINDSOR AND ETON BREWERY



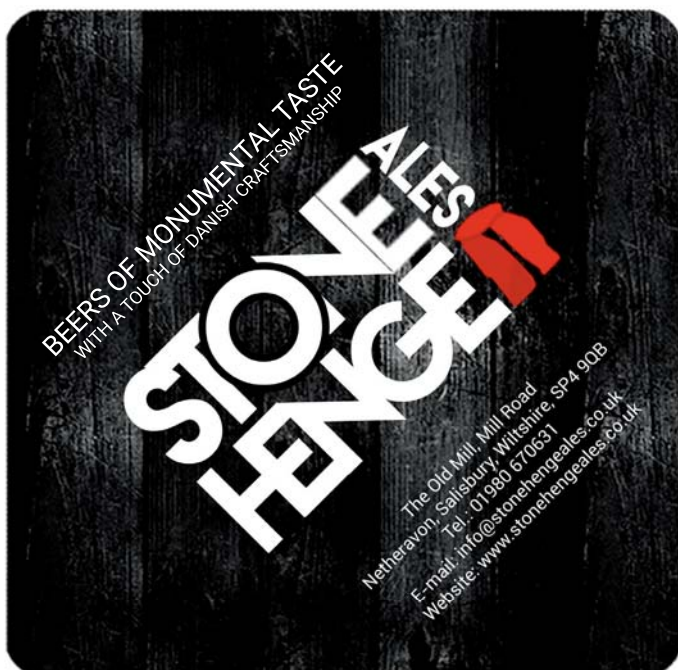
Windsor and Eton Brewery (WEBREW) had a busy Autumn with the completion of their re-branding and also major events such as their Beer Festival. Their new beer "Roast Chestnut Ale" – brewed with Chestnut flour and whole roast Chestnuts – along with the production of three different Green Hop beers and also Champions Ale again showed their desire to continually bring out new products alongside the old favourites. Champions Ale was a particularly successful joint project with the organisers of British Champions Day at Ascot racecourse.

Over the Winter Months there will be the usual core beers of Parklife, Knight of the Garter, Windsor Knot, Guardsman and Conqueror and the seasonal change-over from Canberra to Father Thames Premium Bitter. There will be the monthly specials as well including:

- Mandarin Christmas beer
- Conqueror 1075
- Raspberry Stout
- Last Drop
- Molotov



The Molotov is being brewed in February ready for the SIBA BeerX exhibition/cask beer awards - it won regional gold medal in the summer at the time of its release for the World Cup and this Guava/Rum beer is now up for the National finals so catch it again while you can.



Other WEBREW beer updates:

WEBREW have recently become the main supplier of Craft Beers to "The Perfectionist" – Heston Blumenthal's restaurant in Terminal 2 at Heathrow airport. "It's fascinating to see that it's the really interesting beers that are the big sellers including Uprising's "ScumBag Maggot", the 8.7% Imperial stout aged in Irish Whiskey barrels steeped in Juniper berries," said WEBREW's Paddy Johnson.



Conqueror is now bottle conditioned. Gradually WEBREW are moving more of their bottled product over to bottle conditioning so check out the latest conversion with the 5% Black IPA now joining the club.

Other Brewery news:

Recruitment of new staff at the brewery has been ongoing so that in the brewery itself a local beer lover, Derek Smith, joined after having already gained his GCB qualification in his own time. At the same time, Chris Friel, joined the team having gained his MSc in Brewing Science at Herriot Watt University. And meanwhile in the brewery bar "Wildcat Will" joined as Bar Manager from his previous role as Manager of the Stag, Datchet. Opening hours are now extended following the growing popularity of the bar so that it is now open until 7pm on Mondays and 9pm on all other days with the exception of Sunday.



Another investment occurring at the brewery is the gating off of the backyard. This will allow safe storage of empty casks outside, thereby giving a bit more room inside for all the brewing and visitor activities.

The brewery is preparing for the annual rush of visitors over the Christmas period and in particular the surge of applications for new/renewed membership of the Knightclub membership scheme. Check out details for this and the ever growing tour dates on the web-site. The tours are the highest scoring 'thing to do' in Windsor!

<http://www.webrew.co.uk>

SIBA LAUNCHES THE ASSURED INDEPENDENT BRITISH CRAFT BREWER' CAMPAIGN

UNSURE OF THE PROVENANCE OF THE BEER YOU ARE DRINKING?



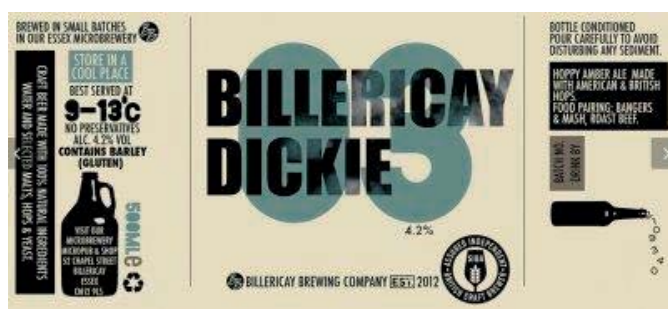
The 'Assured Independent British Craft Brewer' campaign is run by the Society of Independent Brewers (SIBA), who ensure that any beers which carry the Independent Craft

Brewer logo are relatively small, independent and brewing quality beer.

The logo is being used on pumpclips, beer bottles, can labels, and at many beer festivals across the UK, and you can be sure that wherever it appears the beer will have been made by a truly independent craft brewery.

ABOUT THE ASSURED CAMPAIGN

There has never been a better time to be a beer drinker in the UK, with more fantastic tasting beer styles being brewed than ever before by a growing number of talented, innovative brewers. However this growth in the independent beer market has not gone unnoticed by the global beer brands, who have begun to buyout previously independent craft breweries, or release their own products marketed as craft, says SIBA.



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 chairman@swm.camra.org.uk	Cider Representative Michele Needleman cider.rep@swm.camra.org.uk
Vice Chairman & Festival Organiser Allan Willoughby vice.chairman@swm.camra.org.uk	Pub Campaigns Co-ordinator Alan Molloy pub.campaigns.co-ordinator@swm.camra.org.uk
Branch Secretary Paul Beardsley Secretary@swm.camra.org.uk	Clubs Officer Nick Wooldridge clubs.officer@swm.camra.org.uk
Treasurer Michele Needleman treasurer@swm.camra.org.uk	CAMRA Angle Editor Sean Ferris editor@swm.camra.org.uk
Branch Contact Steve Goodall branch.contact@swm.camra.org.uk	Young Members Contact Tommy Lawn young.members@swm.camra.org.uk
Membership Secretary Bob Beauchamp membership.sec@swm.camra.org.uk	Website Co-ordinator Alan Molloy website.coordinator@swm.camra.org.uk
Social Media Contact Tommy Lawn social.media.contact@swm.camra.org.uk	Public Transport Co-ordinator Ann Beauchamp public.transport.coordinator@swm.camra.org.uk
Social Secretary Tracey Bottomley social.sec@swm.camra.org.uk	Tasting Panel Co-ordinator Vacant chairman@swm.camra.org.uk
Pub Protection Officer Mark Newcombe pub.protection@swm.camra.org.uk	GBG, LocAle & NBSS Coordinator Ingvar Lagerstedt localenbsscoordinator@swm.camra.co.uk
Press Officer Steve Goodall press@swm.camra.org.uk	
Public Affairs Officer Kevin Phillips public.affairs@swm.camra.org.uk	

SIBA launched the 'Assured Independent British Craft Brewer' campaign, to make it easier for beer drinkers to identify beers from independent craft brewers.

ABOUT SIBA

The Society of Independent Brewers (SIBA) was established in 1980 to represent the interests of the growing number of independent breweries in Britain, a growth which has continued to this day, with the not-for-profit trade association now representing over 870 independent craft breweries across the UK.



What on earth have lightsabers got to do with brewing beer?

It may seem a little excessive, but we check every last cask with what we call our lightsaber. But it's not from a galaxy far, far away. It's an ultraviolet light used by our brewing team to inspect our casks for absolute cleanliness. Only when it has passed the lightsaber test is a cask considered worthy of becoming home to 72 pints of freshly brewed Landlord. With a beer as finely balanced in flavour as Taylor's, coaxed from the purest Pennine spring water, aromatic hops and finest barley, we can't help being just a little picky.

All for that taste of Taylor's



CAMRA Members Discount

- Acre, Windsor - 20% OFF Ales
- Maiden's Head, Maidenhead - 10% OFF pints of ale, not halves
- Off The Tap, Maidenhead - 10% OFF cask ales
- Thatched Cottage, Cox Green - 10% OFF ales
- Wheatsheaf, Slough - 10% OFF ales

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

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

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

editor@swm.camra.co.uk

T&C's Apply

BINGHAMS

— BREWERY —

New Tap Room: 2b High St. Twyford - Behind the Christmas Tree!
Open 11am-10pm Fri & Sat in Dec before Christmas.

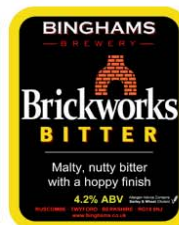
The new tap room has a selection of bottled beer, cider, gifts and a selection of draught beers, wine and cider to drink in or take home in containers up to 2 litres. Larger containers for parties or xmas available at the main brewery shop.

We pride ourselves on our friendly and honest service. At the brewery shop on Tavistock Estate we have draught beer in take home packs from 1 to 20 litres & bottled beers, Gift & Tour Vouchers, Gift Packs, T-shirts & Hoodies. Why not buy a 9 pint keg for yourself for xmas?

Tap Room open 11am-10pm Fri & Sat in December until end of 22nd Dec.
 Tavistock Estate Shop open 10am-6pm Mon-Thu, 10am-7pm Fri, 11-5pm Sat



Unit 10 Tavistock Estate, Ruscombe Business Park
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binghams.co.uk (0118) 9344376



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CHECK OUT OUR WEBSITE
www.theroyalstandard.biz



LIFE BEHIND BARS!

'Rustling, and How Not to Succeed'

Ray Williams continues with Chapter 10 of his entertaining account of life behind bars – the licensed kind that is!

Those of you who have followed these chronicles will recall Ginger and his failed attempt to locate Canvey Island in the Kent countryside. After that particular adventure, Ginger subsided into his normal life pattern of work, work, lay off, lay off, pawn shop. However, his most recent foray to 'Mr Wonga' had produced sufficient capital to enable him to visit us and keep us informed of his latest escapades.

By all accounts, Ginger was a fine plasterer, so it did not come as a surprise that his services had been procured for a projected house refurbishment, not far from Wexham Park Hospital.

We shared Ginger's sadness at the house-owners reluctance to pay 'up front' for his labours, and agreed that they would, indeed, be sorry if he didn't turn up! Nevertheless, his word was his bond, and he had corralled his great pal, Brendan, into assisting him with the task in hand.

Consequently, on the following Monday, Brendan had arrived to pick up Ginger in his van and they made their way to the builders yard, where Brendan found that a substantial sum was to be added to his, Brendan's, account.

It would appear that this particular episode put something of a strain on the Ginger/Brendan relationship, and we heard that the journey to the workplace took place in an ominous silence. Ginger, however, was a firm believer in letting bygones be bygones, and refused to allow his friends unreasonable attitude to affect his affable disposition. His continuous chatter eventually wore Brendan down, and by lunchtime, all was sunshine and light, as they tackled their flask and sandwiches.

At this stage, the house owner, the mean-spirited one made an appearance. It seemed obvious to Ginger that he was 'checking up on them', which was typical, but it did give Brendan an opportunity to give voice to a question that had been bothering him all morning.

"Whose is that pig in the field out the back, guvnor?"

"Oh, he doesn't belong to anyone. It seems to have escaped from the cattle market last week, and it's a bit vicious, so they're waiting for the RSPCA to come out and stun it."

"Just wondered," said Brendan, noncommittally.

This noncommittal bit stirred Ginger somewhat, but he remained outwardly unconcerned.

But the following morning, Ginger's serenity took a severe blow when he spotted an eight-foot scaffold pole in the back of Brendan's truck. As far as he was aware, scaffold erection took no part in his days plans!

"What's that for?" he enquired of his portly chum.

"We're gonna have that pig away today. I can get a bloody good price for him!"



And so away they went with Ginger giving lengthy consideration to the use of the 'we' word.

"How you going to catch that pig?" A worthwhile and interesting question, but Brendan had the answer: "It'll be dead easy. You creep up to him and then make faces at him. He'll wonder what's going on, and while he's thinking, I'll creep up behind and fetch him a clout over the nut with the pole. Then we bung him on the truck, easy."

This startling theory left Ginger with a number of questions: "How do the two of us lift a bloody great pig onto the truck, what's the owner/RSPCA going to say, and bizarrely, I like pigs and don't want to hurt him." But, in this instance, Brendan was quite determined, and lunchtime that day saw Ginger approaching a very large porker, attempting to pull a funny face. Now, whether a pig enjoying a good root round and unexpected freedom, or even ponders what constitutes a funny face on a human being is open to question, but without a shadow of a doubt, being belted over the head with an eight foot scaffold pole constituted a declaration of open warfare.

He was mightily offended, and, pausing only to let out an outraged grunt, set off after the corpulent individual carrying a scaffold pole. By this stage, Brendan was moving at his best pace in the direction of a low hedge, confident that Ginger remained between him and the enraged porker. However, Ginger was carrying approximately six stone less, and, going well, left a puffing Brendan in his wake and cleared the hedge to safety. Brendan followed suit, but failed to achieve the height necessary for a safe clearance and became embedded in the hedge. The pig, arriving in short order, considered the two tasty morsels waving at him from the hedge and set about enjoying a lunchtime snack of Wellington boot.

Ginger and Brendan have given up rustling now and if anyone knows of an unwanted pair of Wellington boots, size nine, I know of a good home for them!

Join up, join in, join the campaign



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FOR
REAL ALE**

You are just moments away from a year in beer heaven!

From as little as £25* today, be part of the CAMRA community and enjoy discounted entry to around 200 beer festivals, exclusive member offers and more. Discover all the ins and outs of brewing and beer with fantastic magazines and newsletters, but even more importantly support various causes and campaigns to save pubs, cut beer tax and more.

Join CAMRA today

Enter your details and complete the Direct Debit form below to get 15 months for the price of 12 for the first year and save £2 on your membership fee.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinup or call **01727 798440**. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your details:

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)
Address
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..... Postcode
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Tel No(s)

	Direct Debit	Non DD
Single Membership (UK)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£30 <input type="checkbox"/>	£32 <input type="checkbox"/>

*For information on Young Member and other concessionary rates please visit www.camra.org.uk/membership-rates or call **01727 798440**.

I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at camra.org.uk/memorandum ☐

Partner's Details (if Joint Membership)

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)
Joint member's Email
Joint member's Tel No

Signed

Date

Applications will be processed within 21 days of receipt of this form. 04/17



**CAMPAIGN
FOR
REAL ALE**

Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to:
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This Guarantee should be detached and retained by the payer.

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To the Manager Bank or Building Society

Address

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Service User Number

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

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Names(s) of Account Holder

Bank or Building Society Account Number

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Branch Sort Code

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Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/ Building Society.

Signature(s)

Date

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society
- If you receive a refund you are not entitled to, you must pay it back when The Campaign Real Ale Ltd asks you to
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership.

A close-up of a dark horse's head, looking out from a stable door. The horse's face is partially visible on the right side of the frame, with its eye and nostrils clearly shown. The stable door is made of dark wood and has a large metal latch and handle on the left side. The background is dark and textured.

HORSES LOVE IT

Back in the day, Fuller's beers were transported through the city using horse and wagon. The horses would get thirsty and the drivers would give them a bottle or two. Soon the horses developed a fondness for our fine ale, and it got to the point where they refused to drink water. So, in effect the wagons were powered by Fuller's beer. These days we use vans for those narrow London streets, but no one's tried Fuller's beer in the fuel tanks, yet. Is that possible?





EXPERIENCE OUR BRAND NEW SHOP AND TAPROOM

Shop and Taproom Opening Hours


Shop Open Daily:
10am to 6pm

Taproom Open Daily:
10am to 6pm,
Weds - Sat until 11pm

Kitchen Open:
Tues - Sun 12pm to 3pm,
Weds - Sat 6pm to 9pm

Phone: 01635 767090

Email: info@wbbrew.co.uk

 [wbbtaproom](https://www.instagram.com/wbbtaproom)

Available for private tours

Please call 01635 767090 or

Email: taproomandkitchen@wbbrew.co.uk



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The Old Dairy, Yattendon, Berkshire, RG18 0XT