

# CAMR/Angle

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

Issue 55 - Summer 2019 | [www.swm.camra.org.uk](http://www.swm.camra.org.uk)

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Join us for the 2019 festival

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

**25-27 July**

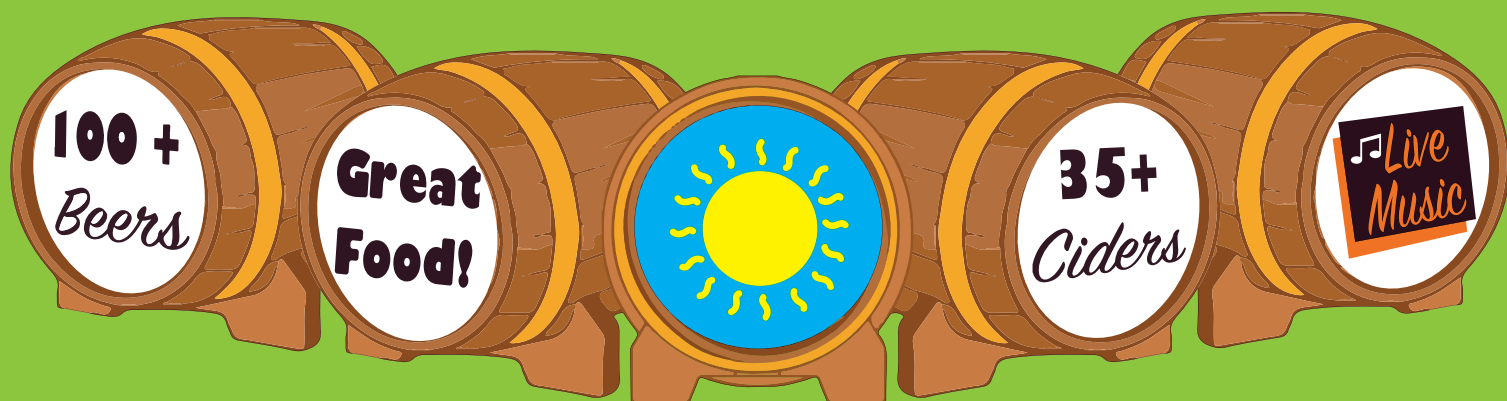
**7th**

**Maidenhead**



*Beer and Cider*

**Festival • 2019**



**Desborough College, Shoppenhangers Road,  
Maidenhead SL6 2QB**

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

**Admission: £5 or £3 for CAMRA members  
(to include souvenir glass)**



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

# FROM THE EDITOR



Given this month's front cover, you probably won't be surprised to hear that we're busy gearing up for July's fabulous Maidenhead Beer and Cider Festival.

As regular Festival-goers will tell you, it's three fun-filled days of real ales, ciders and perries, and this year for the first time we're proudly presenting

a Craft Keg bar. With over 140 drinks to choose from we're expecting the 1/3 pint measures to be pretty popular!

The festival opens at 12 noon on Thursday the 25<sup>th</sup> July, closing at 10pm, while Friday and Saturday have a later closing time of 10.30pm. (You'll find more details on page 11 in this issue as well as at [www.mbcf.camra.org.uk](http://www.mbcf.camra.org.uk))

Fabulous food and live music all add to the atmosphere, and for those of you wondering whether to bring the kids along, you'll find plenty of things to keep them occupied, so do be sure to get the dates in your diary – Thursday 25 to Saturday 27 July.

More dates for the diary can be found on page 19. With activities ranging from beer festivals and socials to 'real ale rambles', the summer months are the perfect time to join in the fun.

In other news, the wait is finally over! We are delighted to announce our club and pub Branch Winners, so turn straight to the news pages to see if your favourite haunts have made it into the 2019 Hall of Fame.

I hope you enjoy the issue and I hope to see you at the Maidenhead Beer and Cider Festival!

**Sean Ferris**  
*Editor*

## SUBSCRIPTION

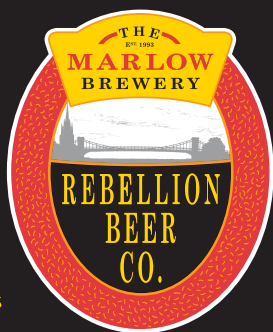
We now offer the facility of posting the quarterly magazine to your home. Contact the Editor with your address details along with a cheque for £5 (made payable to CAMRA Ltd) to cover the postage and leave the rest to us! (Turn to page 30 in this issue.)

## PUB QUALITY BEER

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## CAMRANGLE

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## Branch Winners Announced

The wait is over. The Slough, Windsor & Maidenhead (SWM) branch of CAMRA has announced its club and pub Branch Winners. Congratulations to them all.

### MAIDENHEAD CONSERVATIVE CLUB



For the third consecutive year Stewards Brian and Lorraine have scooped the SWM **Branch Club of the Year** - quite an achievement! SWM Chairman Steve Goodall is pictured making the presentation ably assisted by barman Gareth. Keep up the good work guys!

### CRAUFURD ARMS



It's not often that a pub on the verge of closure and subsequent re-development is transformed to **Branch Pub of The Year**, but that's exactly what's happened to the 'Pint Sized

Pub', The Craufurd Arms on the outskirts of Maidenhead - and for the second year running. At a weekend of activities over Easter, which included a mini beer festival, SWM Vice Chairman, Allan Willoughby, presented the winning certificate to bar manager Neil before getting stuck into the ale, two of which were served from wooden cask barrels supplied by Chiltern Brewery and XT.

### THE BARLEYCORN



In a warm up to the pub's Spring Beer Festival, Branch Chairman Steve Goodall presented boss Odhran Byrne with the **Branch Cider Pub of The Year**. We look forward to the pub's involvement at our Maidenhead Beer and Cider

Festival. Last year the pub sponsored the festival cider bar, where we ran out of supplies just before the festival ended...perfect!

### CORNER HOUSE



The Corner House is a relative newcomer to the Windsor real ale pub scene, so Pete (pictured left) from the pub was delighted to pick up a brace of awards as runner up in for both Branch Pub of The Year and Branch Cider Pub of The Year. Who knows, maybe the outright winner next year? Chairman Steve Goodall is seen here presenting the award.

## Sneaky Beak At The Swan

Renovations at The Swan, Clewer, continue apace with over £2,000 raised by its recent Sneaky Beak barbeque. Around 260 members of the Swan community packed out the courtyard to sample great beer, great food and uplifting entertainment.



A massive thank you goes out to all who attended, especially those who had volunteered in the morning to ready the site for so many visitors.

As well as the live music, the fire pit, food and beverages, guided tours of the site proved incredibly popular.

WEBREW have become one of the two main shareholders in the community-funded "Save our Pub" project.

WEBREW's Paddy Johnson said: "The basic refurbishment work is now well underway in what is a big project as everyone involved works hard to save this local pub from the developers that would otherwise have seen its closure. The pub will reopen in early summer and ongoing work after this will eventually see the out-buildings used for small local businesses as this pub truly becomes the Hub for the community."



*Sixth form pupils from The Green Room School helping to clear rubble and prepping the school room for paint. Their enthusiasm and teamwork are a great asset to the project.*

If you'd like to volunteer, the pub is usually "open" between 9am and 5pm but please do call in advance. Any time you can contribute large or small would be appreciated. Please call or text Ian Birch (07707 479 751) or email Ken Sutherland ([Ken.Sutherland@theswanwindsor.co.uk](mailto:Ken.Sutherland@theswanwindsor.co.uk)).

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

## Readers' Corner

Sir,

I picked up a copy of Winter's CAMRAngle at The White Horse, Hedgerley, and was interested in the list of names of mixed drinks in the article 'Mixing It Up'.

Many of the names were new to me, but there was one little-known omission. At The Bell, Aldworth, the classic country pub in the West Berkshire branch area, they serve a mixture of dark rum and ginger wine in a shot glass. This is known as an 'Owbridges', after the once-famous cough mixture. It is very popular in winter, and is a great aid to singing Christmas carols!

Yours faithfully,

Roy Bailey  
The Malt House  
Great Shefford  
Hungerford  
Berkshire RG17 7ED

## Beer Day Britain

Are you ready to prove that Beer Day Britain's got talent? Are you a member of the top pub singing team in the land? Be part of the group that sings the most enthusiastic rendition of the beer anthem 'Cheers To Beer' during the National Cheers To Beer at 7pm on June 15.

To enter the contest download the Cheers To Beer karaoke backing track, lyrics, and musical score\* and then do lots of practice at the pub. Then, on June 15 post a video link of your group singing the anthem on Twitter and copy [@BeerDayBritain](https://www.school-of-booze.com/shop/cheers-beer-anthem-celebrate-worlds-favourite-tipple/) using the hashtag [#CheersToBeer](https://www.school-of-booze.com/shop/cheers-beer-anthem-celebrate-worlds-favourite-tipple/).



The winning team will be announced in the days after Beer Day Britain. The prize is everlasting glory and a certificate to recognise your sterling achievement.

\* <https://www.school-of-booze.com/shop/cheers-beer-anthem-celebrate-worlds-favourite-tipple/>

### 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!

## Pub Company Joins Sunday Times Hall of Fame

The owners of Maidenhead's Boulter's Lock Island, Peach, has been named as one of the Top 100 Best Companies to work for in the UK, coming in at number 48.



Ranked against some of the best businesses in the UK, the newspaper's annual survey asked the company's team questions on training, wellbeing, satisfaction and leadership. The company has won several awards from within the hospitality world for looking after its people and providing inspirational training and development opportunities.



Peach began in 2002, when it opened The Rose & Crown in Warwick, believing that every town deserves a great pub.

"Well-kept beer, a quality steak cooked by a proper chef and a glass of decent wine is a recipe for happiness, and we work hard to make our team feel just as much at home as our guests," said a spokesperson.

"Achieving recognition as a great employer from this prestigious award for the third year running is cause for celebration, so we're popping open a couple of magnums for the occasion."

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Maidenheadbeerandcider



## The Wonston Arms, Wonston

The Pub of the Year award has this year been awarded to the Wonston Arms, a small community pub nestled in the heart of a Hampshire village.

The pub was derelict and empty just four years ago. Since its reopening, the pub has focused on benefitting the local community and, as a result, has become an incredibly important asset for local residents, as well as a successful, growing business.

Alongside a selection of carefully kept cask ales and a gin bar of 180 varieties, the Wonston Arms boasts a range of pop-up foodie nights and social events carefully selected to meet local demand. Darts matches, folk music, jazz sessions, quizzes and a photography club all take place regularly, and local food vendors are invited for special fish and chip, pizza and curry nights.

It is also the heart of fundraising for the village and has raised in excess of £25,000 for charitable causes to date.

The pub is also a current finalist in the Hospitality Social Media Awards.



## CAMRA responds to the announced review of the Pubs Code and Adjudicator

Following the news that the first statutory review of the Pubs Code and Adjudicator takes place from 30 April until 22 July,



CAMRA is now calling for meaningful changes to take place. Tom Stainer, CAMRA's Chief Executive said: "The introduction of the Pubs Code could have marked a turning point for England's community pubs but, since it came in, we've seen pub companies use every trick in the book to prevent the legislation from achieving what it set out to do. When Parliament brought in the Pubs Code its intention was for Market Rent Only to be a realistic option, and that simply hasn't happened. This review is therefore essential and welcome, but for communities to stop losing pubs to predatory, short-term business practices, it must lead to meaningful reforms and to a Code that is fit for purpose."

The review documentation can be accessed at <https://www.gov.uk/government/consultations/pubs-code-and-pubs-code-adjudicator-statutory-review>

## 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 **Sunday 30 June**

All are welcome, please call Mark the walk leader on 07871 777062 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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# Great British Beer Festival Announces Line-Up

The Campaign for Real Ale has announced the entertainment lineup for this year's Great British Beer Festival, taking place from 6-10 August at Olympia London. Featuring rock and folk bands, string and brass groups and even a "not-so-typical" Queen tribute band, the lineup promises to appeal to beer drinkers of all musical tastes. For the first time, a silent disco will also take place at the Festival, with three different music channels for dancers to choose from on Wednesday evening.

Festival Organiser Catherine Tonry said: "We're excited to welcome back previous entertainers to the Great British Beer Festival, alongside those who are new for 2019.

"The range of entertainment across rock, pop, folk, disco and more will ensure the Festival is appealing to beer and cider lovers of all musical tastes."

Now in its 42nd year, the Great British Beer Festival 2019 will boast over a thousand British and international beers, ciders and perries, alongside a wine bar and - new for 2019 - a gin bar.



**Line-up includes:**

## TUESDAY, 6 AUGUST

**Chaminade** - One of the most established String Quartets working in the field of background music since 1990.

## WEDNESDAY 7 AUGUST

**Silent Disco** - Eardrum-shattering speakers will be replaced by wireless headphones, as the DJ offers dancers three music channels to choose from.

## THURSDAY 8 AUGUST

**1pm & 2.30pm**

**The Spinners Legends** - Since first forming in 1988, folk group The Spinners Legends have performed up and down the country, including two sell out concerts at the Liverpool Royal Philharmonic Music Room.

**7.15pm & 9pm**

**The Bogus Brothers** - This five piece band from Yorkshire promise to deliver high energy, humour and their trademark kilts.

## FRIDAY 9TH AUGUST

**1pm & 3.15pm**

**Swallow** - Formed in 2002, this classic rock cover band have been regulars in venues across their hometown of Reading, including a number of years headlining Reading Beer Festival.

**7.15pm & 9pm**

**Bulsara & His Queenies** - This remarkable seven piece band perform the music of Queen to an exceptional and spine-tingling standard. Made up of young music graduates and a former physics teacher, they focus on music over makeup, and lead guitarist Robert Hudson's recreation of 'Brian May sound' has to be heard to be believed.

## SATURDAY 10TH AUGUST

**2pm & 4pm**

**Fulham Brass Band** - Formed in 1895, this 27 piece brass band has a long history of music making and strong links with the community. The Band play an exciting mix of events such as high profile TV appearances, including Britain's Got Talent, Big Brother, BBC Breakfast and This Morning, alongside the traditional diary of community engagements and competitions.

# Best Cider and Perry Announced

CAMRA has announced the best Cider and Perry in Britain to be Mayfayre's Cider (Herefordshire) and Cleeve Orchard's Perry (Ross-on-Wye). The winners were revealed at the Reading Beer and Cider Festival, home of the National Cider and Perry Championships.

Mayfayre's Cider impressed judges for being well-balanced and more-ish, boasting distinct spicy and woody notes and a dry aftertaste. In contrast, Cleeve Orchard's Perry won the title for its floral and full-bodied flavour, which had a hint of smoke in the aftertaste.



The competition follows more than a year of local tasting panels and regional heats that culminated at the Reading Beer and Cider Festival (2-5 May). Festival-goers have the opportunity to sample the winning drinks along with 150 ciders and perries, 550 beers, foreign beers, wines and mead.

Andrea Briers, Chair of CAMRA's National Cider and Perry Committee said: "Mayfayre, which is based in Herefordshire, exemplifies the very essence of traditional cider right in the home of England's cider country. Cleeve Orchard also impressed judges with its West Country Perry. Owner Lewis Scott has worked with CAMRA to campaign for greater support for small producers, and is a great example of how a local producer of the area can gain national recognition with a quality product."

The winners were:

## CIDER

**GOLD** – Mayfayre's Cider (Herefordshire)

**SILVER** – St Ives Forager (St Ives, Cornwall)

**BRONZE** – Ampleforth Abbey (North Yorkshire)

## PERRY

**GOLD** – Cleeve's Orchard Perry (Ross-on-Wye)

**SILVER** – Ralph's Medium Perry (Powys)

**BRONZE** – Out of the Orchard Perry (Newent)





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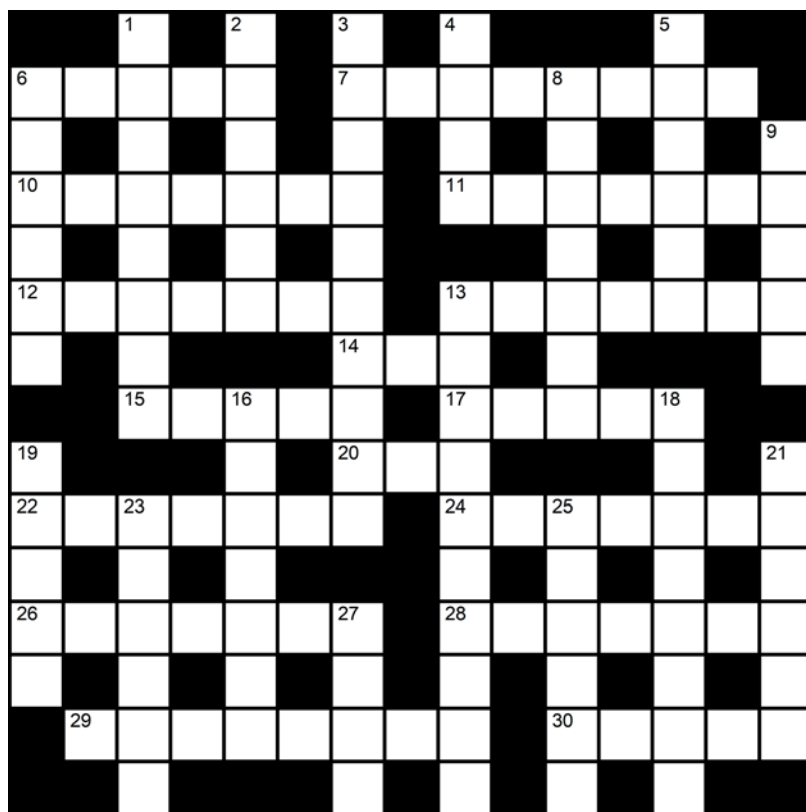


# QUIZ CORNER

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



You'll find the answers  
on page 18



## ACROSS

- 6 Plump sort of drink? (5)  
7 No pen-pal could write without inner walls! (4-4)  
10 Leaves the barren lands. (7)  
11 Re-run is about to give you cover. (7)  
12 Throaty, windy one? - take scrupulous care of hat! (7)  
13 Hop like a Roman? (7)  
14 Lines in the alleyway. (3)  
15 Use, they say, something bridal. (5)  
17 Cloth dug out backwards. (5)  
20 In 60 mins, what can be said of us? (3)  
22 Poor cut can result in protruding lump. (7)  
24 Oration, outspoken at little Great Lake. (7)  
26 Part of the brewing process? How shaming! (7)  
28 Ralph Waldo - caused me to snore! (7)  
29 About to be on a verge of a tippie! (8)  
30 As yet, could it still ferment? (5)

## DOWN

- 1 Casserole, said to be cooked in grease. (8)  
2 Charts the course of a stiffener. (6)  
3 a Do call to swap the funny old bottle! (10)  
4 Lied about food counter. (4)  
5 Keg to fire down? (6)  
6 Calm down a steed in trouble. (6)  
8 Ton of maps drawn for male worker, say. (7)  
9 Ground grain is right, in essence (5)

- 13 Dry theorem translated into liquid strength tester. (10)  
16 I'm made irate with broadcast length. (7)  
18 Examiner who's something of a sharpshooter? (8)  
19 Spacious motorways? 'twas not ever thus! (5)  
21 Throne, seized by large wasp. (6)  
23 A sample for those buds? (6)  
25 Emptied yet? Out of random colouring method. (3-3)  
27 Aim of gaol's internal review. (4)

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

### SOUTH BUCKS COUNCIL

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

### WINDSOR & MAIDENHEAD

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

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Saturday 24<sup>th</sup> August (11.00 – 00.00) Sunday 25<sup>th</sup> August (12.00 – 20.00)

Bank Holiday Monday 26<sup>th</sup> August (11.00 – 23.00)

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# WHITE HORSE

*Kevin and Janet invite you to the White Horse*



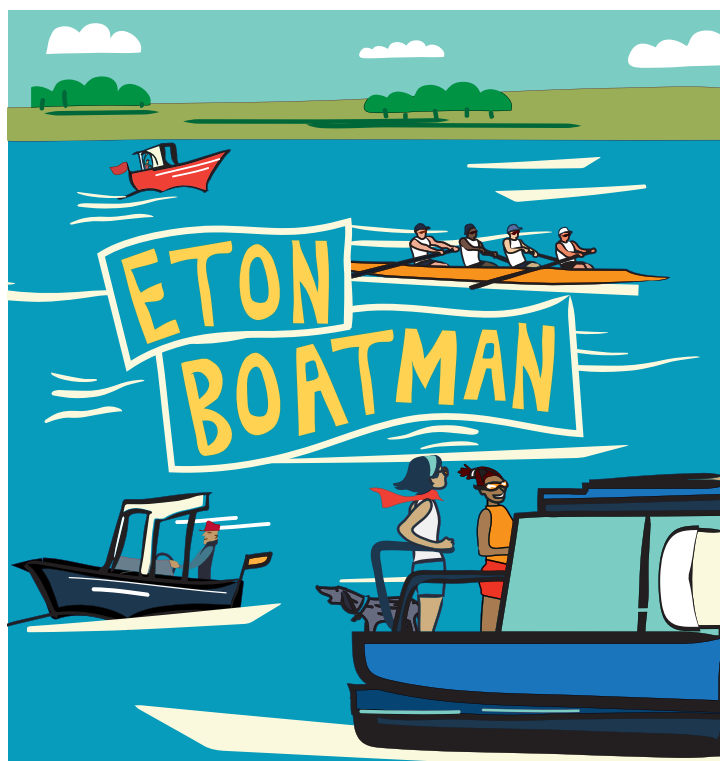
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# 7TH MAIDENHEAD BEER AND CIDER FESTIVAL 2019

Desborough College, Maidenhead – 25th-27th July



Fingers crossed for a nice sunny weekend! Come along and experience an extensive range of real ales, ciders and perries, the majority of which you will not be able to find locally. The festival opens at 12 midday throughout, closing at 10pm on the Thursday and 10.30pm on the Friday and Saturday.

Live music is detailed on the festival website, [www.mbcf.camra.org.uk](http://www.mbcf.camra.org.uk) and regular updates will appear on the festival Facebook, Twitter and Instagram sites. For those looking for a more peaceful experience there will be a 'quiet zone' hall adjacent to the main bar, as well as the popular outside quadrangle area.

This year, for the first time we are showcasing a Craft Keg bar, sited in the Quadrangle. With over 140 drinks to choose from you may wish to avail yourself of the 1/3 pint measure. The festival kicks off with Chris Brown, the Royal Borough town crier reading his proclamation just after we open. The event is family friendly with plenty of stuff to keep the kids occupied. For the newbies, the college, situated in Shoppenhangers Rd is only a 5-minute walk from Maidenhead railway station and is well signposted.

This year we have made the entrance more flexible; for £5 you're in with a souvenir glass (take it home or return it on leaving), even better £3 entry for CAMRA Members.... remember to carry your card! As before we will be running cashless bars with a Beer Strike-Out Card costing £10. Any unused amount can be redeemed at the exit or donated to our festival charity.

JOIN CAMRA AT THE FESTIVAL....and you get two free pints. So, at £25 for direct debit single membership and £20's worth of beer vouchers you're actually being paid in the first year to join - a bit of a 'no brainer'.

Sponsors of the festival this year, for which we are eternally grateful, include The Craufurd Arms, our Branch Pub of The Year and Grant & Stone, family-run Builders and Plumbers Merchants and Electrical Wholesalers. The Barleycorn, Cippenham, our Branch Cider Pub of The Year is sponsoring the Cider Bar.



Check out the Festival Programme, where there's an opportunity to win two tickets for a Windsor & Eton Brewery Tour. Just complete your details and give us your Beer of The Festival. The winner of the tour will be the first out of the hat!

CAMRA is a not-for-profit organisation and has been campaigning for real ale, cider and perry, pubs and drinker's rights since 1971. Any surplus from the festival is used to fund these activities.

Details of the festival food offering will be announced in the near future and The Craufurd Arms will be running a Pop-Up wine and summer style drinks bar this year.

So that's it in a nutshell. Put the dates in your diary and come along to what promises to be a cracking event. It's great to be back at the college again.

**Allan Willoughby**  
Festival Organiser



# CRAFT BEER

## What is Craft Beer?

Please be assured that at the end of this short article the question will not be answered to the satisfaction of some readers; will have some readers saying "Nonsense!" and the remainder, majority hopefully thinking "well I found that interesting and a bit useful"

## Defining Craft Beer

The United States is where of the modern age began. The Brewers Association there defines Craft Brewer as, "small, independent and traditional". (See page 21 for more on the US.) This is added to that it brews less than 6m barrels per year and has less than 25% of its equity owned by a brewer that is not a Craft Brewer. Allowing for the size of the USA the scale is equivalent to say 1m barrels in the UK. This is not small by our standards.

The UK has a few brewing associations but the Society of Independent Brewers is often seen as the lead, by stint of their membership being small "craft" brewers. They take their lead from consumers who appear to believe that Craft Beer comes from small independent brewer and should use traditional methods (of brewing) and quality ingredients.

We heard a business suggest that their 100-year-old top ten brand (by volume) was craft as they only use the finest ingredient, best practice brewing and packaging plus showing exceptional care in the sale and support at the retail end. Looking at the SIBA research it must be fairly safe to say the latter two points cover all beer sold in the UK.

I like the writings and thoughts of many beer writers on the subject. Some years ago one of my favourites was along the following lines that .... "a particular animal has four legs and a mane on its head and can run quite fast and they look like horses. I don't know zoologically what makes them different, but I know one is a Zebra and the other one is an Appaloosa. That is the issue surrounding Craft Beer." - I know what I like, and I like what I know?

Firstly, this is based on research consultancy CGA's view of Craft Beers. A Craft Beer, CGA thinks, has characteristics, is presented in a particular way that covers branding, images, and descriptions and to a degree history of the beer. To that end we have reviewed each beer and made a qualified subjective judgement of that brand and put it into our product research categorisation that says this is brand is a Craft Beer.

These are the best traditions of course and undoubtedly exemplifying the best practices of "the craft" that is brewing. But the point was missed in that Craft Beer is essentially a handle that means the beer "you are about to sample" is of a new generation, that is out of the ordinary and quite different in taste, both in its physical presentation and essence. The packaging and dispense visual will look different to what they were in the beer market 10 years ago.

These are the guidelines CGA follow. They are less stringent than the former, but they are far more consumer led and that is the most critical factor....and why we are right (in our opinion!)

## How is Craft Beer performing?

The growth is substantial. The number of beers available, as seen by CGA research, is over 5,000 in recent years. Of late that expansion has stabilised as we see it in the market place

The focus for the category has swung strongly towards Keg and a lesser degree Cans. Cask Craft has risen and slid back to 2014 levels but still accounts for 30% of all Craft Beer volume in the GB on trade.

Keg is now 59% of all Craft Beer volume and still growing. For the club this is more of a challenge technically perhaps than cask. The advent of smaller containers, some Craft Beers are available in 20 litre variants, and 30 litre is common, however can help with product consistency and reduce wastage. That is a statement that has unfortunate historic context. It refers back to an oft used phrase in the 70's. The current market is not the same as then and thus the message has a wider positive appeal to consumers and pub operators. That is wider choice and robust revenue and margin.

Craft Beer is the shining light of the Beer category. The past five years has seen the number of brands expand and with that increase in brand proliferation so has volume, value, presence on the bar and in the fridge.

Most importantly the number of consumers partaking in Craft Beers and their frequency imbibing has risen. The outcome is that Craft Beer is predicted grow as a category for the next few years. This growth though is likely at the expense of other categories like say standard keg ale, but this continuing shift in tastes in the beer market are driven by increasing consumer demand for premium quality craft beers and they fit the profile of their drinkers.

Craft Beer will become an increasingly important part of beer ranges. The skill of the pub will be to manage that on-going transition profitably. At the end of the day, week, month or year we are all marketeers and will try to satisfy the customers need profitably.

**Ashley Cairns, CGA**

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## CAMRA LocAle 2019 Pub Listings

- Acre - Windsor
- Barleycorn - Cippenham
- Barley Mow - Cox Green
- Bear - Maidenhead
- Bell & Bottle – Littlewick Green
- Bexley Arms - Windsor
- Boatman - Windsor
- Boulters – Maidenhead
- Boundary Arms - Pinkneys Green
- Bounty - Cookham
- 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
- 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
- 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 |
|--|-------|
| Ascot Ales, Camberley                          | 15    |
| Amwell Springs Brewery, Wallingford            | 25    |
| Andwell Brewing, Hook                          | 25    |
| Aylesbury Brewhouse, Aylesbury                 | 25    |
| Bell Street Brewery, Henley-on-Thames          | 12    |
| Big Smoke Brew, Surbiton                       | 23    |
| Binghams Brewery, Ruscombe                     | 8     |
| Bond Brews, Wokingham                          | 12    |
| Brightwater Brewery, Esher                     | 23    |
| Chiltern Brewery, Terrick                      | 21    |
| Elusive Brewing, Wokingham                     | 15    |
| Fisher's Brewing, High Wycombe                 | 11    |
| Fuller, Smith & Turner, Chiswick               | 22    |
| Haresfoot Brewery, Chesham                     | 18    |
| Hogs Back Brewery, Tongham                     | 23    |
| Kew Brewery, Richmond                          | 22    |
| Little Beer Corporation, Guildford             | 23    |
| Little London Brewery, Little London           | 23    |
| Loddon Brewery, Dunsden                        | 12    |
| Long Arm Brewing, Ealing                       | 20    |
| Lovibond's Brewery, Henley-on-Thames           | 9     |
| Mad Squirrel Brewery, Potten End               | 24    |
| Malt The Brewery, Great Missenden              | 15    |
| Marko Paulo Brewery, London                    | 20    |
| Mix Brewery, Hemel Hempstead                   | 23    |
| Moogbrew, Taplow                               | 3     |
| New Wharf Brewing, Maidenhead                  | 3     |
| Old Luxters Farm Brewery, Hambleden            | 12    |
| Old Windsor Brewery, Old Windsor               | 9     |
| Paradigm Brewery, Sarrett                      | 18    |
| Park Brewery, Kingston-upon-Thames             | 23    |
| Philsters Ales, Little Haseley                 | 25    |
| Popes Yard Brewery, Watford                    | 23    |
| Portobello Brewing, North Kensington           | 25    |
| Rebellion Beer, Marlow                         | 7     |
| Reunion Ales, Feltham                          | 17    |
| Sherfield Village Brewery, Sherfield on Loddon | 24    |
| Siren Craft Brew, Finchampstead                | 15    |
| Stardust Brewery, White Waltham                | 4     |
| Thame Brewery, Thame                           | 22    |
| Thames Side Brewery, Staines-upon-Thames       | 13    |
| Tiny Vessel Brewing, Hampton                   | 20    |
| Tring Brewery, Tring                           | 24    |
| Thurstons Brewery, Horsell                     | 17    |
| Twickenham Fine Ales, Twickenham               | 19    |
| Watling Street Beer, Watford                   | 23    |
| Weird Beard Brew, Hanwell                      | 19    |
| West Berkshire, Yattendon                      | 25    |
| Wild Weather Brewery, Silchester               | 22    |
| Willy's Brew, Aylesbury                        | 25    |
| Windsor & Eton Brewery, Windsor                | 6     |
| XT Brewing Company Ltd, Long Crendon           | 25    |
| Zerodegrees (Reading), Reading                 | 13    |

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.

Kirsten, Mark & Darren welcome you to the

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# BEER ON THE CATWALK

## STYLES & PROVENANCE

**It is increasingly difficult to categorise beer into styles, but beer styles do help people to know what they like and help them decide what to purchase - the same way that knowledge of grape varieties helps a person to choose the wine they want, says Beer Day Britain's Jane Payton**



Think of beer styles as dog breeds - some are pure bred, others cross-bred, quite a few are mongrels. Sometimes it is hard to work out what breed the dog is. It is the same with beer. A dark stout for instance is fairly easy to define but a golden ale is trickier blurring the characteristics of blonde ale and pale ale. Then there are hybrid brews such as Black IPA (IPA stands for India Pale Ale).

The following beer styles are recognised as British – first brewed in Britain or most associated with Britain.

### BARLEY WINE

**Characteristics:** Amber to copper in colour. Malty, toasty, fruity, bitter-sweet, high alcohol, full bodied.

Barley Wines are big complex beers where the alcohol is apparent as soon as the glass goes to the lips. They are highly aromatic with a combination of intense fruitiness and hops. There are enough hops in the beer to balance the sweetness of the malt and high alcohol content.

Barley wine originated in England in the mid-18th century when war (usually with France) interrupted import of wine. Brewers experimented with pale malts to create very strong beers aged in wooden casks for months to years. The beers had fruity vinous characteristics and were an alternative at the table for wine.

These beers are meant for sipping from an elegant brandy glass or chalice. Brewers rarely brew these beers for sale in a cask, they are usually sold in bottles, often bottle conditioned, and can age for years.

Drink this if you prefer big complex sipping beers with an orchard full of fruit and a warm alcoholic glow.

**Typical ABV:** 7-12%

**Food match:** Cheese - especially strong English such as Lincolnshire Poacher, Cheddar, Stilton; Christmas cake, crème brûlée, lasagne, macaroni cheese, ploughman's lunch, sausage & mash, shepherd's pie, Sunday roast.

### BITTER

**Characteristics:** Pale golden to dark amber in colour. Well hopped biscuity malt, often with caramel, citrus, or floral aroma, high bitterness.

Cask conditioned (aka real ale) Bitter is the classic style that most personifies traditional British pubs. Ask for a pint of bitter and you might be served with a pale highly hopped brew, or a dark amber fruity caramel beer - light, medium or full bodied. Bitter is a wide-ranging style but what they should all have in common is assertive flavour even if the alcohol level is low. The secret is British hops and brewers are renowned for creating flavoursome brews despite relatively low alcohol. Strictly speaking this is a Pale Ale. The style was first brewed in the 19th century as a lower ABV domestic version of the export India Pale Ale. Compared to the other popular beers of the day – Porter, Brown Ale and dark Mild it was indeed pale. Bitter is a nickname that came into use from the mid-19th century to distinguish it from the other beers on the bar.

Within the style there are sub-styles - Ordinary (does not refer to its quality!) is 3-4%, Best is 4-5%, and Special is 5-6%. Light Ale is sometimes used to describe lower alcohol bottled versions of bitter.

Drink this if you want a flavoursome pint at the pub with medium to high bitterness.

**Typical ABV:** 3-6%

**Food match:** Barbequed food, burgers, cheese dishes, classic pub grub - pies, sausage & mash, fish & chips, lasagne, macaroni cheese, Ploughman's lunch, sandwiches, shepherd's pie, Sunday roast.

### BLONDE ALE

**Characteristics:** Pale straw to golden in colour. Crisp, bready, lightly fruity, medium bitterness. These are usually light bodied, easy drinking beers with a biscuity malt undertone. The hop character is more likely to be as aroma rather than bitterness. This style can be confusing as some brewers describe their beers as blonde or golden ales when they are more like Pale Ales with the associated bitter hop characteristics.

Drink this if you want a good session beer that is light and easy drinking.

**Typical ABV:** 3.5-5.5%

**Food match:** Fish & chips, grilled chicken, grilled white fish, haloumi, hummus, pizza, Ploughman's lunch.

Beer Day Britain is an annual celebration on June 15 for all beer lovers. It celebrates all beer including traditional ales, mainstream lagers, and limited edition craft beer and everything in between, no matter where it is brewed or who owns the brewing company.

June 15 is significant because that is also the date Magna Carta was sealed in 1215. The great charter mentions ale in Article 35: 'Let there be throughout our kingdom a single measure for wine and a single measure for ale and a single measure for corn...'

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

## BROWN ALE

**Characteristics:** Copper to mahogany in colour. Toffee, coffee, nutty flavour, sweetish, low bitterness.

This lightly hopped fruity and medium bodied easy drinking beer is an old English style of beer dating from at least the medieval era. Think of Porter and Mild as convivial cousins of Brown Ale. In recent years Brown Ale has gone out of fashion but across the Pond American craft brewers give it a reverence that is missing in Blighty.

Drink this if you are in the mood for nutty, caramel, malty and lightly hopped beers.

**Typical ABV:** 3.5-6%

**Food match:** Barbeque, burgers, bean burritos, chili beans and rice, full English breakfast, hummus, kebabs, nuts, Ploughman's Lunch, roasted chicken, roast Sunday lunch, steak, satay chicken or vegetables, sausage & mash, shepherd's pie (also works with vegetarian version), stew, tomato pasta dishes.

## BURTON ALE

**Characteristics:** Dark copper in colour. Fruity, nutty, malty, caramel sweet-ness, well hopped, big bodied.

This style originated in the mid-18th century in Burton-upon-Trent, Staffordshire. Before India Pale Ale started to dominate in Burton's breweries a century later, this was the international beer exported to Russia and Baltic states in particular. Well hopped, and with a high alcohol content it improves with age. Few British brewers still market this beer as Burton Ale but several do make it and call it 'strong' or 'old' ale.

Drink this as a winter warmer or when you are in the mood for big flavour and body.

**Typical ABV:** 6-8%

**Food match:** Hearty food such as strong cheese, game, Sunday roast, Christmas Dinner.

## DINNER ALE (aka luncheon ale and table beer)

**Characteristics:** Pale amber in colour. Light bodied, gentle bitterness, easy drinking, light body.

Before water was safe to drink, people consumed prodigious amounts of beer on a daily basis. This was often lowish alcohol and known as small beer. Every meal was accompanied by beer and all members of the family drank it and all classes. Another name for Dinner Ale was 'family' or 'table' beer and some brewers would deliver casks to local houses for consumption at home. When screw top bottles were invented in London in 1879 Dinner Ale was sold in bottles for the table. Most Dinner Ale was pale ale, although some brewers made Dinner Stout. This style went out of fashion with changing tastes, beer tax increases, and shortage of materials during World War I. Today a handful of breweries in Britain, USA and Australia produce this style of beer.

Drink this if you like light, gently hopped, uncomplicated refreshing beers.

**Typical ABV:** 3-4%

**Food match:** Everything! The beer is intended to refresh the palate whilst eating.

## ENGLISH STRONG ALE

**Characteristics:** Amber to mahogany in colour. Caramel, malty, fruity, medium to high bitterness.

In the family of beer this rich and complex style is a middle child somewhere between a pale ale and barley wine. They are flavoursome big beers for sipping rather than supping. Drink this for a robust full flavoured malty brew.

**Typical ABV:** 5-8%

**Food match:** Cheese, lasagne, pies, pizza, Ploughman's Lunch, sausage & mash, shepherd's pie, steak, Sunday roast.

## EXTRA SPECIAL BITTER [ESB]

**Characteristics:** Dark copper in colour. Rich malt, toasty, fruity, marmalade hops and full bodied.

ESB or Extra Special Bitter was named as a style by Fuller Smith & Turner in 1971 and their ESB is a thrice Supreme Champion Beer of Britain. The style is bigger, smooth, more complex version of a classic malty English bitter.

Drink this for a full flavoured, full bodied balanced beer where neither the hops nor malts dominate the other.

**Typical ABV:** 5-6%

**Food match:** Barbeque, burgers, cheese dishes, lasagne, pies, pizza, Ploughman's Lunch, Shepherds' Pie, sausage & mash, steak, Sunday roast.

## GOLDEN ALE

**Characteristics:** Rich golden in colour. Zesty, biscuit, fruity, floral, dry, medium to high bitterness.

This beer is the love child of Pale and Blonde Ale - a sunny golden brew with plenty of hops to give a lasting bitterness. Drink this when in the mood for a sharp, refreshing, zesty beer particularly in a summery beer garden.

**Typical ABV:** 4-6%

**Food match:** Avocado, chicken, creamy cheese, falafel, fish & chips, Indian (spicy), satay, grilled or smoked salmon, sushi.

## HEATHER ALE

**Characteristics:** Pale golden in colour. Floral, biscuit, honey, grassy, spicy, dry, low bitterness.

Heather Ale is most associated with Scotland where there is archaeological evidence of it being brewed around 2000 BC. It was also brewed in Ireland and Scandinavia and there is 19th century documentation to suggest that it was also brewed in England. Thanks to the Scottish brewery Williams Brothers who started brewing Leann Fraoch (Heather Ale) commercially in 1988, this ancient style is back, albeit as a niche style.

In addition to malt and hops Williams Brother's Fraoch also includes heather flowers, bog myrtle, and ginger. Those botanicals imbue the beer with a floral and spicy character in a low bitter golden ale base.

Drink this for a sense of history.

**Fraoch ABV:** 5%

**Food match:** Chicken, pizza, sushi, salad, Thai noodles falafel, fish & chips.



## IMPERIAL STOUT (aka imperial russian stout)

See the entry on the opposite page for Stout.

## INDIA PALE ALE (IPA)

**Characteristics:** Golden to amber in colour. Aromatic grapefruit, herbal, highly hopped, bitter, dry, refreshing.

This style of beer was rebranded as India Ale about forty years after it had first been exported to the sub-continent in the mid-18th century. Originally the style was known as October stock beer - a pale, highly hopped, high alcohol beer brewed in October to keep through the winter (hence the term 'stock'). The style had gone out of fashion in the UK in the mid to late 20th Century and it was American craft brewers who revived it and in doing so changed it from being a malt-dominated beer (think of Greene King or Deuchars IPAs) to one where big aromatic and bitter hops rule.

It is now the most widely brewed style of ale in the world and has inspired several iterations including Low Alcohol Session IPA, Black IPA, Double IPA (DIPA) aka Imperial IPAs, New England IPA - a hazy low bitter fruity number that resembles Umbongo Juice, and Brut IPA in which brewers employ an enzyme that breaks down non-fermentable sugars so the beer is bone-dry.

Drink this for a journey into hoplandia. If bitterness and aroma is your desire then this is the beer for you.

**Typical ABV:** 5-14%

**Food match:** Avocado, burgers, chili con carne, creamy cheese, falafel, fish & chips, Indian, satay, grilled or smoked salmon, Thai, Vietnamese.

## MILD

**Characteristics:** Light amber to mahogany in colour. Malty, caramel, biscuits, chocolate, low bitterness.

Mild comes in two styles - light and dark - with a good malty base and usually a gentle hop character. People often assume 'mild' refers to the low bitterness of many Milds but historically the word actually referred to a young beer that was not matured. It normally had fewer hops because it did not need to age and was delivered to the pubs quickly enough after brewing that customers could drink the beer before it was stale. It was one of the beers that kept Britain's industrial workers refreshed and even now it has a 'cloth-cap' image and its heartland of popularity is the areas of current or former heavy industry - the west Midlands, and north-west England. But the style has been brewed in England since at least the 7th century. In an era when highly hopped beers make most of the headlines in contemporary brewing, Mild is out of fashion despite a Mild winning the accolade Supreme Champion Beer of Britain several times in the annual Great British Beer Festival. The Campaign for Real Ale ensures that the style is highlighted each year during 'May is Mild Month'.

Drink this to keep the style alive and for an easy drinking, malty lightly hopped refreshing session beer.

**Typical ABV:** 3-7%

**Food match:** Lasagne, pizza, Ploughman's Lunch, sausage & mash, shepherds' pie.

## OLD ALE

**Characteristics:** Mahogany in colour. Dried fruit, caramel malt, Sherry-like, fully body, medium bitterness.

Old Ale is an English brewing term and in past centuries this style was sometimes known as 'Stock Ale' which meant it could be kept in stock and matured for long periods.

Drink this for a full flavoured, full bodied, strong, fruity grown up beer big on the malt.

**Typical ABV:** 6-10%

**Food Match:** Barbeque, full flavoured English cheese, sausage & mash, game, stew, lasagne, mushroom dishes, roast Sunday lunch.

## PALE ALE

**Characteristics:** Pale straw to amber in colour. Biscuity, sharp, citrus, pine, floral, spicy, fruity, toffee, dry, high bitterness.

An English style that evolved in the 18th Century when pale coloured malts became available due to new malting techniques. The word 'pale' was relative to the dark beers that were prevalent at the time.

Since the craft beer revolution that began in the USA this style has become ubiquitous and with the use of powerfully aromatic and flavoured New World hops it is hard to tell the difference between a Pale Ale and an India Pale Ale.

Drink this for a refreshing, sharp, aromatic and bitter drinking experience.

**Typical ABV:** 3.5-5.5%

**Food Match:** Creamy cheese, falafel, fish & chips, Indian (spicy), quiche, satay, grilled or smoked salmon, Thai, Vietnamese.

## PORTER

**Characteristics:** Mahogany in colour. Rich chocolate, coffee, caramel, nutty, savoury, roasted, dry, medium bitterness.

Named after the street and river porters of London who enthusiastically drank this dark beer, the style originated in the early 18th Century and came to be known as the 'Entire Butt' (referring to the huge wooden vats it was aged in) before earning its more familiar moniker. The beer was a stronger, more hopped, longer matured version of the sweeter brown ale popular at the time. It was exported around the world including to Ireland where a Dublin brewer decided he would start brewing a local version of Stout Porter (Stout referred to the strength of the beer). His name was Arthur Guinness.

Craft brewers now brew a variety of iterations of Porter including Milk Porter (contains lactose sugars) and Imperial or Baltic Porter (high ABV).

Drink this for a rich coffee and chocolate full bodied flavoursome brew.

**Typical ABV:** 4-9%

**Food Match:** Apple crumble, anything chocolatey, barbecue, crème brûlée (most desserts), hearty food, Shepherd's Pie, steak, Stilton cheese.

## RED ALE

**Characteristics:** Tawny chestnut in colour. Malty biscuits, fruity, dry, medium bitterness.

This style earns its name from the malts used to brew it and the colours they imbue. More of the flavour comes from the malts than the hops so expect smooth caramel and toastiness. Drink this if you like full flavoured rich malty cask conditioned ales.

**Typical ABV:** 4-6%

**Food Match:** Barbequed food, burgers, cheese dishes, classic pub grub - pies, sausage & mash, fish & chips, lasagne, macaroni cheese, Ploughman's lunch, sandwiches, shepherd's pie, steak, Sunday roast.

## SCOTCH ALE

**Characteristics:** Copper in colour. Caramel, spicy fruit, malty, low bitterness.

This is a 19th Century Scottish style of beer with full body, big malty fruity flavours and a warming character. Depending on the strength it is also known by the historic names of 60, 70, 80 or 90 shilling (often represented on pump clips as /-) which referred to the duty rates with the latter nick- named 'wee heavy'.

Drink this if you like malty, fruity flavoursome brews along the lines of an Extra Special Bitter.

**Typical ABV:** 4-7%

**Food Match:** Barbeque, burgers, cheese dishes, Forfar Bridie, haggis, lasagne, neeps & tatties, pies, Ploughman's Lunch, Shepherd's Pie, sausage & mash, Sunday roast.

## STOUT

**Characteristics:** Mahogany to black in colour. Rich, roasted, charred, treacle, coffee, licorice, bitter.

Originally the name 'stout' referred to any strong English beer regardless of colour so it was possible to have stout pale ales. The first reference of 'stout' in connection with beer was recorded in the 1630s. When Porter beers grew in popularity in the 19th Century, stout became a moniker most associated with dark beers. Today there are several styles of Stout but what they have in common is the colour - pitch black and a roasted flavour. Oyster Stouts sometimes, but not always, contain oysters. Milk Stouts have a slight sweetness that comes from unfermentable lactose sugar, hence the milk connection, added by the brewer. Oatmeal Stouts have a smooth mouthfeel and a hint of sweetness from the addition of oats with the barley malts. Irish Dry Stouts have an astringent mouthfeel that comes from the addition of roasted unmalted barley to the malted barley. Imperial Russian Stouts have a treacle-like consistency with a vinous characteristic and are the longest aged, and the biggest in body, flavour, and alcohol level of all stouts. First brewed in London, the Russia connection comes from the popularity of this style in the Imperial court of Catherine the Great. Drink this for the love of dark rich coffee, roasted, burnt flavours.

**Typical ABV:** 4-12%

**Food Match:** Apple crumble, banana dishes, chocolate desserts, crème brûlée, ice cream, Mexican, shepherd's pie, strongly flavoured cheese such as Stilton, tiramisu.



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## CROSSWORD ANSWERS



# 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](mailto:social.sec@swm.camra.org.uk)  
t.07917 564194

Both CAMRA members and non members are welcome to all our Social Events. Branch Meetings are for members only. Please check website for any last minute changes and for more details on Beer Festivals. Please contact Tracey on 07917564194 our Social Secretary if you have any questions. QR code above.

## JUNE

### Saturday 8

1pm Social held by Steve at Twyford Beer Festival.

### Thursday 13

7.30pm Branch Meeting at The Bear, Maidenhead. All CAMRA members welcome.

## BEER DAY BRITAIN

### Saturday 15 7pm

Where ever you are have a beer at 7pm and raise your glasses and say;  
'Cheers to Beer'.

### Saturday 15

1pm social to be held by Paul at The Perseverance Beer Festival in Wraysbury.  
Wraysbury also have their Village Fair on this Saturday so this would be a good day out for all the family.

### Saturday 22

1pm Social held by Paul at Stardust Brewery Open Day. First 2 pints free, £3 thereafter, BBQ & food vans. Brew talk at 1pm and 5pm.

### Saturday 29

2pm Social held by Paul at Crazy Dave's Cider, Holyport Pallet Stage presents Cider a celebration of music, cider, local ale, food and good people. Tickets £5 available from Eventbrite or Crazy Dave's Facebook.

### Sunday 30

The 53rd Summer Hedgerley Real Ale Ramble. Anyone is welcome to join the walk at any point or to just come along and meet us for a few beers at any of these pubs on what is always a very sociable day out. 10am start (prompt) from Hedgerley pond; Blackwood Arms, 11.15am – Noon; Jolly Woodman, Noon – 12.30pm; Royal Standard for lunch (optional), 1.15pm departing 2.45 – 3.00pm; arrive at White Horse, 4.30 – 4.45pm. Contact Mark on [markgcarter6@gmail.com](mailto:markgcarter6@gmail.com) or call 01753 534777 (home) or 07871 777062 (mobile)

## JULY

### Thursday 4

7.30pm Slough, Windsor and Maidenhead CAMRA Branch AGM at The Acre in Windsor. This meeting is open to all CAMRA Members.

## White Hart Beer Festival Friday 5 - Sunday 7

Sadly this will be the last Beer Festival to be held at the White Hart by Bernard and Michelle as they are both moving on to pursue different things. There will be lovely beers, food and music every day so do come along and wish them well.

### Saturday 6

Social held by Tracey at the White Hart Beer Festival from 1pm.

### Wednesday 10

7.30pm Branch Meeting at The White Horse, Hedgerley. All CAMRA members welcome.

### Saturday 13

1pm Social held by Steve at the Ealing Beer Festival.

## 25 – 27

## MAIDENHEAD BEER FESTIVAL

### Run by your very own SWM CAMRA

Desborough College, Shoppenhangers Road, Maidenhead SL6 2QB

Thursday 25th 12 – 10 pm

Friday 26th 12 – 10.30 pm

Saturday 27th 12 – 10.30 pm

See website for full details.

### Wednesday 31

7pm Social Planning Meeting at The Corner House Windsor.

## AUGUST

### Saturday 3

1pm Social held by Steve at The Egham Beer Festival at the United Services Club.

### Wednesday 14

7.30pm Branch Meeting at The White Hart, Holyport. All CAMRA members welcome.

### Saturday 24

2pm Social to be held by Tracey at The Nags Head in Reading.

### Saturday 31

12 noon Social held by Steve and Paul at Windsor and Eton Brewery Beer Festival. This is a ticketed event, tickets available from their website.

## SEPTEMBER

### Saturday 7

1pm Social held by Paul at Stardust Brewery Open Day. First 2 pints free, £3 thereafter, BBQ & food vans. Brew talk at 1pm and 5pm.

### Wednesday 11

7.30pm Branch Meeting at Bray Cricket Club. All CAMRA Members welcome.

### Friday 20

7pm Curry Night in Southall hosted by West Middlesex Branch. Starts at the Conservative Club followed by curry venue TBC.

### Saturday 28

1pm Slough & Eton Pub walk hosted by Steve starting at The Rose & Crown, Slough.



# AWARD WINNING BEERS BREWED IN HERTFORDSHIRE

For 2019 our Monthly Specials will be raising funds and awareness for Gaddesden Row Riding for the Disabled.



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# US REPORT - CRAFT BEER

**May 13 heralded 2019's American Craft Beer Week, a weeklong salute to craft brewers in the US. Julia Herz, craft beer program director at America's Brewers Association (BA), examines the backdrop to all things craft in the US.**

Today in the US beer scene there is both a localisation of beer movement and a globalisation of beer movement. Craft brewers tend to be very involved in their communities through philanthropy, donations, volunteerism, and sponsorship of community events. From our 2016 Brewery Operations Benchmarking Survey (BOBS) we estimate breweries across the US donated an estimated \$73.4 million. That's right. Million. Additionally, more than 78.5 percent of legal drinking adults live within 10 miles of a brewery and those breweries hosted an estimated 10 million people in 2014. That's a lot of community involvement.

There's a reason two-thirds of Americans live within 10 miles of a brewery. These brewpubs, microbreweries and regional craft brewers have found loyal fans who wanted something in addition to specialty imports and found and reward fans who want to taste beer that is fresh from the source. Supporting craft brewers means consumers are supporting amazing community citizens who in turn support their local towns and back yard communities.

## CRAFT BREWERS THRIVING

US Craft brewers have thrived against all odds, innovating and expanding Old World beer styles with New World twists, and have helped the US become the world's largest and most diverse beer destination on the planet. Craft brewers have also helped beer reclaim its place at the dinner table by collectively taking the US beer palate beyond mass-produced American lager and producing tens of thousands of beer brands in a variety of styles.



In 1980, there were 42 brewing companies with fewer than 100 brewing locations. Now there are more than 6,300 breweries in the US, 99 percent of which are small and independent.

In differentiating craft and other brewers, it is important to recognise that entrepreneurs generally run craft breweries. By contrast, global banking conglomerates run large brewers.

This differentiation of small and independent craft brewers is not intended to denigrate other beer producers or the quality of their beer. The large breweries established beer as the most popular fermented beverage in the US - no small feat. Large, globally produced beers are made with high standards of quality and consistency. Due largely to the efforts of these brewers, we are a beer-loving nation.



## WHERE IS CRAFT BEER HEADING?

Here's a look at sales figures for fermented beverages in the U.S.:

- **Wine:** Less than \$62.7 billion (2016 estimated)
- **Spirits:** <\$80 billion (2017 estimated)
- **Beer:** Less than \$111.4 billion\* (2017)

In terms of sales, the numbers are encouraging. If you look at the above, you can surmise three things:

1. We are a beer-loving nation.
2. The sales of wine and spirits must be combined before they match beer sales.
3. Today's craft brewers are nipping at the heels of the entire wine category. Wow.

Julia is craft beer program director at the Brewers Association. In her role at the BA she serves as an educator and as a spokesperson for the association. Follow her beer adventures on Twitter @HerzMuses.

\* Beer from small and independent brewers made up \$26 billion of overall beer sales in 2017.

## CHALLENGES AHEAD

Despite their success, craft brewers face many challenges including access to market, cost of raw materials and ingredients, and operation in a highly regulated and taxed industry.

During the 2007-08 hop crisis, multiple craft brewers had to reformulate recipes or even discontinue brands. There is a huge difference between purchasing as an independent brewer and purchasing as part of a large brewery.

In terms of distribution, most territories in the US have only two viable distributor options. These houses are either owned or controlled by ABI or MillerCoors. In addition, the number of active US distributors is decreasing over time.

Especially with the recent mergers and acquisitions for both breweries and distributors, it is more vital than ever for the success of small brewers to ensure the US has an independent and competitive middle distribution tier. When two of the world's largest brewers control the majority of the middle tier, access to local markets is reduced. Preferential treatment to brands from any one producer will further reduce competition and independence in the middle tier. No one brewery should become a one-stop shop for the retailer. We call this **#IllusionOfChoice**. If and when this happens, diversity of beer as we know it will crumble.

As we each celebrated another American Craft Beer Week, and another year of promoting and protecting America's craft brewers, the craft brewer definition is more relevant than ever. This is the best time EVER in the history of the US to be a beer lover.



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Tel: 01628 484360





# HARVEY'S

## BREWERY

Harvey's, the Sussex Brewers, are quintessentially local. Their beers have evolved over the past two centuries to accommodate the preference of beer drinkers within its native and adjoining counties.

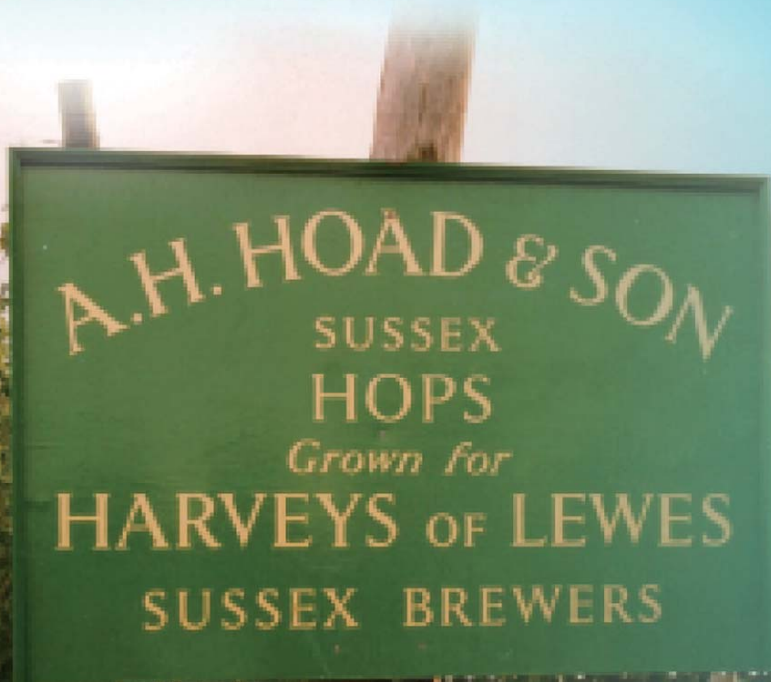
Fundamental to this is the procurement of local hops to produce a well balanced beer with a bitterness derived from traditional aroma varieties.

It is the brewery's proud boast that it brews from 40% Sussex, 40% Kent and 20% Surrey hops, a balance which approximates the volume of their beers sold within these counties.

Supply is guaranteed by means of long term contracts, affording security for brewer and grower alike.

When you are drinking Harvey's beer you are seldom far from a hop garden that has helped craft this time honoured brew. Moreover, it is Harvey's belief that the wide range of new domestic hop varieties present every opportunity for enhancement and innovation.

Central to this wealth of heritage, the brewery continues to perpetuate the age old interaction between local rural and urban economies to the benefit of all.



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[www.harveys.org.uk](http://www.harveys.org.uk)

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**-Arthur Young's 'Agriculture of Sussex' (1813)**



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# BREWERY NEWS

## BINGHAMS TAP ROOM HAS RE-OPENED!

Binghams Tap Room @ Emma's Kitchen in Twyford is open Fridays 6-10pm and Saturdays 6-10pm. Pop in and have a beer from cask to glass, or maybe a cider or wine! (Emma's Kitchen is by the bus stop outside Waitrose and the entrance is next to the Barbers.)

Come and see the lovely Fly dog and his owners, Ian and Sue, for a quiet pint or three with no music, fruit machines or other distractions. Six ales are always available. You can take also take some away with you in 1 litre and 2 litre containers, or bring your growler for a refill. You can also bring in food from any of the mixed array of take-aways available in the village. Cider is from the wonderful Tutts Clump – Berkshire Diamond.

**Seasonale** - You may have spotted Vienesse Whirl doing the rounds in your local pub recently. This is the current seasonal made with Vienna malt and Citra, Centennial & Chinook hops.



**Father's Day** - Father's Day is on the 16<sup>th</sup> June (thank me later!). The brewery are excited to have the beautiful shire horse Winston and friends deliver some beer to local pubs on this day – keep an eye out for more on this and other news on the facebook page - <https://www.facebook.com/binghamsbrewery/>

If you are stuck for a gift idea, then a brewery tour would be ideal. Starting at 2pm each Saturday (unless co-incides with a bank holiday), you get three pints, a glass and a talk by either Delia or Chris for £20 – a fab way to spend a few hours. Book online via the website [www.binghams.co.uk](http://www.binghams.co.uk) or call the brewery on 0118 934 4376.

Also available for Dad or BBQs, weddings, christenings and other events are 5 litre (9 pint) kegs, 10 litre (18 pint) minipins and 20 litre (36 pint) polypins.

Can't decide? That's OK – there are gift vouchers too!

## 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!

## CHILTERN BREWERY & KING'S HEAD HAPPENINGS

With nearly 40 years of brewing experience and a wealth of expertise in the world of British draught and bottled real ales we are happy to specialise in a fantastic range of permanent and guest beers, plus craft keg ales for you to enjoy.

This menu is regularly updated and we hold several select beer celebrations throughout the year. We painstakingly select the best beers for you to enjoy from fantastic breweries up and down the country.

### Join us for Father's Day - Sunday 16 June



The King's Head invites you to treat your Father to a sumptuous meal in our oak-panelled Dining Room this Father's Day!

Dating back to the late 1800s, the Dining Room delivers a level of splendour that truly honours the fantastic Fathers of this world. Every Father will receive a free pint of Chiltern Pale Ale or Beechwood Bitter upon arrival as a thank you for everything that they do. (Offer applies to advance bookings only).

The Dining Room will be open from 12:00 to 18:00, and pre-booking is essential.

t. 01296 718 812

e. [office@kingsheadaylesbury.co.uk](mailto:office@kingsheadaylesbury.co.uk)

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## MOOGBREW NOW OPEN FOR BUSINESS

The wait is over! Moogbrew is back up and running at the new premises in Meads End, Taplow. The all new brewhouse has double the brewing capacity of the previous one, but is still tiny compared to most other local breweries.

Moogbrew will continue to focus on direct sales from the brewery, which is licensed for off-sales 7 days a week by prior appointment. Regular open days resume at the end of May, when the beer garden and tap room bar will open to visitors. These will normally be on alternate weekends, but please check the website or social media for dates and opening times, which may vary. Additionally, the tap room and beer garden will be available for private hire, including brewery tours if required.

e. [info@moogbrew.co.uk](mailto:info@moogbrew.co.uk)



## REBELLION BEER CO.LTD

Rebellion's monthly beers coming up are:

- **June:** Overshoot. 4.2%. Copper and Citrus
- **July:** Barrel Roll. 4.2%. Tawny and Hoppy
- **August:** Sonic Boom. 4.2%. Amber and Fruity

### SEASONAL BEERS

Blonde will return as our summer seasonal from early June. It is a light golden Summer beer, with a citrusy hop character. If you serve it chilled, you'll bring out the crisp and refreshing qualities. It goes well with spicy food or marinated barbeque meat.

### BOTTLED BEERS

Alongside Red, Blonde and Lager, our White is back in stock. This is our seasonal wheat beer, offering you spicy, clove and banana aroma with distinctive citrus character. It's a fantastic beer for summer when served chilled.

### BREWERY OPEN WEEKEND

Our biennial charity weekend is fast approaching. The dates are the 29<sup>th</sup> and 30<sup>th</sup> of June. Previously the weekend raised £65,000 for the local charity, Scannappeal. The money was donated by visitors as they entered and staff who could donate their wages for the day. Check the website for further event details. [www.rebellionbeer.co.uk/about-rebellion/charity-weekend-2019.aspx](http://www.rebellionbeer.co.uk/about-rebellion/charity-weekend-2019.aspx)

### LAGER AWARD

Our lager had a great March. It won Gold in the Midlands regional SIBA competition within the session keg lager & pilsners up to 4.4% category. This meant it was then entered the national competition at SIBA's BeerX where we received the Bronze in the same category. We're very happy and proud of the brewing team for creating such a nice lager.

### MINI BARREL IMPROVEMENTS

After extensive trials and testing we've made some significant improvements to our 22 pint mini barrel system, increasing their reliability and consistency as well as improving the quality of pour.

t. 01628 476594

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

## SIREN CRAFT BREWERY

At the time of writing, we're in full swing here at the brewery with this year's Project Barista launch party. You can purchase each Barista beer separately, or buy the full set together for a discount.



Don't forget to make use of the 12 spaces in your delivery box (or more, we'll happily send two boxes!) to try out some other specials or old favourites.

### DOUBLE DOUBLE

5.5% DOUBLE DRY-HOPPED COFFEE PALE

Our take on the Double-Double is double the coffee and double the dry-hopping! We used Mosaic for a deep berry character, with Amarillo and Ekuanot bolstering the strong hop character. A higher than normal mashing temperature gives a residual sweetness, helped with allergen-free hazelnut extract and some vanilla. The Peruvian Huabal coffee comes via Pharmacie Coffee Roasters, and provides notes of baked apple and orange marmalade with a sweet and full toffee body.

### IRISH

7.4% WEE HEAVY WITH BARREL-AGED COFFEE

Inspired by the concept of an "Irish" coffee, we wanted something that was boozy, warming and comforting. We started by bourbon barrel-ageing Brazilian coffee beans, which Quarter Horse Coffee lightly roasted to retain the bourbon flavours and aromas. The coffee joins a Wee Heavy brew that uses Edinburgh Scotch Ale yeast. With added Heather Honey for sweetness, the result is a

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

T&C's Apply

quintessentially British brew with an aroma of fruit and delicious yeast esters.

### RISTRETTO NEGRONI

#### 6.7% COFFEE COCKTAIL INSPIRED ALE

The classic Negroni is our founder Darron's favourite cocktail and this is our tribute to it. Starting with a Brut IPA base, we've used liquorice root in the boil to bring a sweet mouthfeel. A hop profile of Summit, Mandarinina, Idaho 7, Amarillo and Columbus bring the required bitterness and orange notes with Hibiscus flowers providing the colour. Redcurrant, fresh orange juice and orange zest add freshness and bite, with juniper, coriander rounding out the cocktail character. The Rwandan Vunga coffee was sourced by Climpson & Sons, adding black tea and orange notes.



### BOURBON TURKISH

#### 11.5% BARREL-AGED IMPERIAL COFFEE STOUT

The original Turkish brew was inspired by Turkey's robust coffee and included not only vanilla, orange zest, nutmeg, figs, cacao and muscavado but also 45kg of Thai coffee. Before barrel ageing, we added more nutmeg, summer orange zest and coffee. After 18 months sat in second use barrels we're adding Ecuadorian Gonzalo Gaona coffee in the form of a rich espresso, brewed by Redemption Roasters, to maintain big coffee flavours. This is a rich, unctuous and hedonistic coffee beer with a lot going on.

## STARDUST BREWERY OPEN DAY

# STARDUST

## BREWERY

Our first Saturday Open Day of the year will be at the brewery on 22<sup>nd</sup> June. We are looking to make this one bigger and better! The outline information is listed below however if you have any further questions please don't hesitate to email us.

- Two free pints
- £3 per pint thereafter
- 11am - 8pm
- Brewery talk @ 1pm and 5pm
- BBQ/Food Vans

Further Open Days are planned for 7<sup>th</sup> September and 30<sup>th</sup> November.

Stardust Brewery Ltd.  
Unit 5 Howe Lane Farm Estate  
Howe Lane  
White Waltham,  
Berkshire, SL6 3JP

Opening hours Mon-Fri 10-6pm  
e. [hello@stardustbrewery.co.uk](mailto:hello@stardustbrewery.co.uk)  
t. 01628 947325

## WHAT'S NEW AT WEBREW

The ongoing special beer programme continues so this summer will see the following cask beers appear:

- **June:** "Corker" – the 4% lemon and elderflower light beer
- **July:** a new American Pale Ale called "Independence" using all US juicy hops
- **August:** the return of the summer special "Firefly".

Along with these beers the Brewery Tap Room will continue its programme of small batch one off beers including:

- Diablo Roja (Belgian strong ale)
- Brut IPA
- Kombucha
- Riky Tik Blend (using the botanicals used in our own bespoke gin)

The Tap Room continues to grow so that drinking space now includes the brewery floor area as numbers can no longer all be fitted in the bar itself during busy sessions!

### Tap Bar and events

Throughout the summer all the brewery's outlets will be featuring special events including for example:

- Ladies beer appreciation/tasting evening at the George (5<sup>th</sup> June)
- Live music including jazz; country and folk evenings at the Old Court every week
- Music and comedy nights at the brewery every week.

All building up to the Windsor and Eton Beer festival being held on Friday 30<sup>th</sup> and Saturday 31<sup>st</sup> August.

WEBREW has also become one of the two main shareholders in The Swan, Clewer. (More details in the News pages of this issue.)

t.01753 854075

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

## OLD WINDSOR BREWERY

Old Windsor Brewery is a craft brewery that specialises in creating small batches of quality, full flavoured, craft beers. The brewery is located in the village of Old Windsor between Thames River and the majestic Windsor Great Park.



The inspiration for the beers comes from the deep and rich history of the village and the surrounding area. The objective of Old Windsor Brewery is to create small batches of quality, full flavoured, craft beers.

Each batch is unique and custom made. The guiding principles of Old Windsor Brewery are:

- To create naturally brewed beer and avoid using chemicals or water treatment in the process.
- To use raw natural ingredients and create natural carbonation
- To simplify the brewing process and keep the process as traditional as possible

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



## WEST BERKSHIRE BREWERY LAUNCHES NEW LOOK

West Berkshire Brewery, creators of Good Old Boy and Renegade Lager, has launched a rebrand across its entire portfolio of British beers following a £9m brewery investment.

The new look ushers in a new era for West Berkshire Brewery, reflecting the company's ambition to secure significant national growth and its dedication to creating innovative, authentic beers of the highest possible standard. The brewery recently increased capacity by 12 times and introduced state of the art brewing technology including an automated canning and bottling line. Best known for cask beer and its best seller, 'Good Old Boy' 4%, West Berkshire Brewery launched Renegade Lager, an English Pilsner brewed with only English malt and hops in 2016. Bucking the trend of the declining cask ale market, Good Old Boy remains a continual success story, with a 61% increase in volume and 65% increase in value for Southern England.

Tom Lucas, Managing Director at West Berkshire Brewery said: "At West Berkshire Brewery we're true to our principles and our love of all beer styles. Our portfolio of beers represents a blend of heritage styles and innovative, modern beers. As a business that has been at the forefront of the independent brewing movement since it started, it is important to us that we remember where we came from, and why we started brewing in the first place – so that whilst our branding might evolve that we don't break with the past. We've kept our iconic gentleman character and he's been given a face lift with a new bold graphic to create better stand out."

As well as the new contemporary design, brewery expansion and introduction of new brewing equipment, the size of the brewery team has also grown – allowing for an even wider range of beer styles and innovation to be explored.

Will Twomey, West Berkshire Brewery Head Brewer, said: "We've got some exciting collaborations lined up with several awesome breweries this year and we've already been lucky enough to brew a Pastry Stout and a Red Ale with Tap Social Movement and a Belgian Blonde with Solvay Society."

Aiming to minimize its environmental impact, the brewer has already invested over £1m in environmentally sustainable production equipment and has created an area of a natural habitat surrounding the brewery site.

t. 01635 767 090  
[www.wbbrew.com](http://www.wbbrew.com)

## SUMMER CIDER AT BREWDog

Any readers heading to Reading? Then check out Hawkes' latest summer cider, Doom & Bloom, at the local BrewDog bar.

Chief Hawker and founder, Simon Wright, said: "The rosé trend has exploded in the US market over the last few years, so it made sense to us to experiment by bringing this delicious flavour to cider drinkers too."

Described as fruity on the palate and tempered with a subtle sweetness thanks to a mix of Gala, Braeburn and Pink Lady apples that are co-fermented with strawberry and rhubarb.

[hawkes@wearetheromans.com](mailto:hawkes@wearetheromans.com)



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

**Vice Chairman & Festival Organiser - Allan Willoughby**  
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**Tasting Panel Co-ordinator - Vacant**  
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**GBG, LocAle & NBSS Coordinator - Ingvar Lagerstedt**  
[localenbsscoordinator@swm.camra.co.uk](mailto:localenbsscoordinator@swm.camra.co.uk)

## FOLLOW US & LIKE US ON SOCIAL MEDIA

 Slough, Windsor & Maidenhead CAMRA  
Maidenhead Beer & Cider Festival

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@MaidenheadBeer

 Maidenheadbeerandcider



A close-up of a horse's head, dark brown with a white blaze on its face, looking out from a stable door. The door is made of dark, weathered wood with a large metal latch and a horizontal metal bar. The horse's eye is visible, and its nose is near the bottom of the frame.

## 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?





# Join up, join in, join the campaign

Discover  
why we joined.  
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From  
as little as  
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month!

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

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

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

\*Price for paying by Direct Debit and correct at Jan 2018. Under 26 concessionary rates available. Please visit [camra.org.uk/membership-rates](http://camra.org.uk/membership-rates)



**CAMPAIGN  
FOR  
REAL ALE**



# TAPROOM + KITCHEN

WEST BERKSHIRE BREWERY

- EVENTS
- TOURS
- **REAL ALE**
- CRAFT BEER
- SHOP
- TAPROOM
- KITCHEN

## OPENING HOURS

SUN - TUES | 10AM-6PM  
WED - SAT | 10AM-11PM  
SHOP OPEN DAILY 10AM-6PM



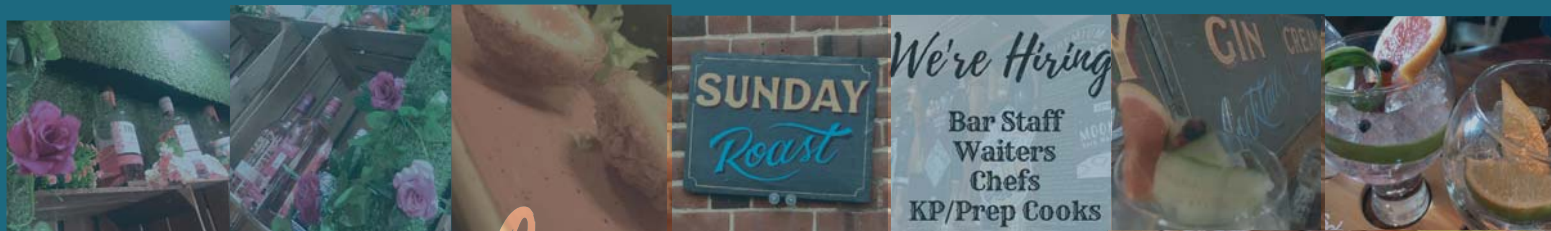
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WEST BERKSHIRE BREWERY | THE OLD DAIRY | YATTENDON | RG18 OXT





# The Grenfell Arms

PUB  
RESTAURANT  
BED & BREAKFAST



Summer 2019

MAIDENHEAD  
EAT - DRINK - STAY



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