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THE BEAR

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> FROM THE EDITOR

Welcome to the Summer issue of the Campaign for Real Ale Slough, Windsor & Maidenhead branch magazine, CAMRA Angle.

Indeed our branch is in excellent shape, with no less than 6 beer festivals on St George's day, including a 1st festival from community-based Burnham Park Hall. We have a new microbrewery (maybe a picobrewery!). moogBREW from Taplow launched its business at The Royal Standard in Wooburn Common on April Fools' Day, get to try their Porter, it really is excellent. 3 more pubs have been listed as Assets of Community Value assuring pub-goers that their locals are in safer hands.

On a less positive note, Slough Borough Council, one of the 3 Councils on our patch has not only turned down a number of requests to list pubs but seems to be going out of its way to close them! The Lynchpin in Britwell sadly closed its doors for the last time on Easter Sunday. It was the last pub in the area and despite pleas from locals, Slough Council, who own the freehold, refused to renew the lease preferring to use the site for housing. The outer areas of Slough have suffered particularly badly from the loss of community pubs. The Jolly Londoner in Britwell closed a few years ago and further recent casualties include four pubs in Chalvey, one in Salt Hill and one in Cippenham. Could Slough become an alcohol free zone and our branch become 'Windsor & Maidenhead'?

The Maidenhead Beer & Cider Festival takes place at Desborough College, a 5 minute walk from Maidenhead Rail Station, starting at Noon on Thursday 28th July, through to the Saturday evening. If you would like to volunteer to help out visit the festival website and complete an application. More importantly, we are anticipating around 3,000 punters this year so have geared up our beer and cider offering accordingly. For the first time we have 2 bars, one in a 'quiet zone', the other in the main hall where we have comprehensive list of bands to entertain you. No need to order tickets up front, just turn up... and it's All Weather Venue meaning if the sun comes out, that's brilliant, if not... so what!

FRONT COVER: Subtle or not! Many people believe that CAMRA, once described as the most successful consumer group in Europe, has done its job. But has it really? Today we have more than 175,000 members. There are more than 1,500 breweries producing more than 11,000 beers. At the same time, the volume of real ale sold is considerably less than it was 40 years ago. Britain is losing 27 pubs a week as people turn to cheap supermarket alcohol at home. Pubs have lost customers as a result of government policies (or local government policies in the case of Slough!), on drinking and driving, on smoking, and because of spurious advice on the effects of alcohol on health. All this has persuaded us to take stock of our activities to ensure that our campaigns are pitched at the right targets and based on the best tactics in the face of unprecedented change in the brewing industry and licensed trade.

This is CAMRA's Revitalisation Project which has been set up to find new ways to breathe life into the Campaign. All members are being consulted so the future is in our hands.

Our front cover is the fifth Karenanne Knight has illustrated and designed for us and I am sure it will again attract attention to and admiration for the magazine in the same way her cover illustration for our winter 2015 edition did. Karenanne predominantly illustrates children books and book covers and is a published author/illustrator. Her editorial illustration and reportage work has seen her commissioned with a wide breadth of well known clients.

Thanks for reading our mag and we hope to see you at our festival in July.

Cheers!

Allan Willoughby
Editor

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> MAIDENHEAD BEER & CIDER FESTIVAL 2016

Come along and experience an extensive collection of quality real ales and real ciders >

Fingers crossed for a sunny spell! With live music and entertainment throughout, as well as a 'quiet zone' for those that want to enjoy the beer in peace, this year's Festival promises to be a cracker in a fun friendly atmosphere.

We kick off a day earlier this year: Chris Brown, the Royal Borough Town Crier opens proceedings shortly after 12 Noon on Thursday 28th July at Desborough College, a 5 minute walk from Maidenhead Rail Station. Last year we were caught short with some lousy weather, so this time we have an additional hall, with a bar as well as the catering for the food vendors.

Sponsors of the festival this year, for which we are eternally grateful, include The Bear in Maidenhead High Street, Grant & Stone, family-run electrical wholesalers, builders and plumber's merchants, as well as UWANT taxis,

just the job to get you home throughout the event. Also The Grenfell Arms, Maidenhead and The Stag & Hounds, Farnham Common are providing us with a commemorative tulip glass with one third and two third measures. The larger glass will be marked in 1/3, 2/3 and pint measures... so no half pints! We have introduced a voucher system this year, so no cash at the bar. A page of 9 vouchers will cost £10, and all beers are the same price, a very reasonable £3.33 a pint equivalent.

Besides a wide varying food offering, hog roast, curries and more, we have an impressive wine offering from Perfect Friday Wine, as well as tea, coffee and soft drinks. Throughout the event we have entertainment in the main hall, culminating in the blues-rock band, The Scoundrels at 8PM on the Saturday.

The Rainbow Trust, once again, is the festival's chosen charity for 2016, caring for families who have a child with a life threatening or terminal illness, so please dig deep with all that loose change and take part in the raffles and tombolas. Also, this year for the first time we are having a tutored beer style tasting session on the Thursday evening before the entertainment commences, see the beer festival website for more details. If that's not enough, we have over 100 beers and 20 Real ciders and perries, including ciders from local producer Salt Hill Cider, the winner of the South of England Regional Cider Awards at this year's Reading Festival.



The festival's chosen charity (Registered Charity No. 1070532)



> NEW FEATURES

1. NEW MEASURES - 1/3, 2/3 & Pint!
2. NO CASH AT THE BAR - VOUCHERS!
3. ALL ALES & CIDERS THE SAME PRICE!
4. NOW ALL WEATHER!
5. 2 BARS, INCLUDING 'QUIET ZONE'



The Scoundrels

So put the dates in your diary, have a go at the VIP ticket Quiz on page 7, you might even win yourself free entry as well as a pint. Keep track of the build up on the website, Twitter and Facebook, we look forward to giving you a hearty welcome and a damn good time.

www.maidenheadbeerfest.camra.org.uk

> FESTIVAL DATES & TIMES

THURSDAY 28th JULY
12 Noon to 10pm

FRIDAY 29th JULY
12 Noon to 10.30pm

SATURDAY 30th JULY
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5 mins

@MaidenheadBeer
MaidenheadBeerFestival
www.maidenheadbeerfest.org.uk



> NEW BREWERY OPENS IN TAPLOW

Kevin Phillips meets Margi and Id Williams of moogBREW >

It is not every day that a new brewery opens in our branch area, particularly one that has been inspired by a book.

In this case the book was '300 Beers To Try Before You Die' by well-known beer writer Roger Protz. A friend of Margi and Id challenged them to sample every one and, never a couple to turn down such a great opportunity, they promptly embarked on a worldwide beery adventure.

One trip involved a motorhome journey along the west coast of the USA, another to all the Trappist Breweries in Belgium plus further trips to all corners of the known brewing world.

They met with Roger Protz on two occasions and he was hugely impressed by their efforts. He said he had never met anyone who had got remotely near the 275 listed beers let alone meticulously cataloguing and photographing them all at their locations!

For Margi and Id, this was a journey in every sense of the word as it set them on their own journey of learning about

beer in all its varieties. They embarked on a course of brewing at Brewlab in Sunderland and

made plans to give up their day jobs to share their passion for beer with others. They also took a further trip to San Diego to look in more detail at sub-micro brewing. This part of America seemed to have a brewery on every street corner where former home brewers had moved on from kits and plastic buckets to small scale stainless steel equipment and conical fermenters.

This type of operation inevitably brings you very close to your customers and Margi and Id quickly realised its potential for sharing their passion with others.

On their return to Taplow, the garden shed was adapted to hold a 100 litre brewery and two imported stainless steel conical fermenters were commissioned. Using the knowledge gained from the worldwide trip plus the advice from many of the great brewers they had met, the brewing couple were soon winning home brew competitions. From this, moogBREW was conceived. When searching for a name, they wanted something to identify the closeness of the brewery to themselves, so came up with moog, from a version used in childhood of Margi's 'proper' name of Margaret.

Brewing of the award winning 'Bastard Bunny Brew Ha Ha', a US style Double IPA, was initially undertaken under contract by XT of Thame. Its sales grew quickly and attracted rave reviews which inevitably led to moogBREW seeking HMRC registration to enable commercial brewing to take place at the

Taplow Brewery. The registration was completed on 9th March and the beers went on sale at Maidenhead's inaugural Eat Out On The High Street event on 13th March where they quickly sold out.

To quote Margi and Id, "Influenced by our beery journey, we will brew beers in the style we enjoy most, taking the best of all those styles, ingredients and methods. The most important aspect for us though is maintaining a relationship with customers of our beers; we don't want to see our beers disappear on a pallet to an unknown destination. We want to share a beer with other consumers and receive their feedback first hand; it's the continuation of our journey".

In line with this philosophy, distribution of their cask and bottled beers



Margi & Id Williams



is being targeted to outlets within a five mile radius of Taplow.

There are two regular cask beers, Royal Standard Pale, a deliciously drinkable 3.8% hoppy ale and a complex malty porter at 4.7%. They are also available in bottles which are unfiltered and unfiltered. In addition, there are four seasonal beers with labels featuring characters drawn by a friend who is an animator, and occasional one-off specials.

Among the growing distribution, you can find their beers at the Royal Standard in Wooburn Common, at the Eton Bridge Wine Company on Eton High Street and on Maidenhead High Street on the second Sunday of each month, where you are also likely to meet Margi and Id.

The phrase 'small is beautiful' has become a bit hackneyed recently, but having visited moogBREW at their tiny brewery, I can vouch for the fact that in this case, it is absolutely correct!

> WIN A MAIDENHEAD BEER & CIDER FESTIVAL VIP TICKET

The first 10 correctly answered returns to editor@camraangle.com will receive a **VIP ticket** in time for the festival (free entry plus a pint!) - all answers are within this issue.

1. The new Taplow brewery?
2. Maidenhead town centre pub that closed in Queen Street?
3. The 2 Cookham pubs listed as Assets of Community Value (ACV)?
4. Branch Pub of the Year?
5. July branch monthly meeting venue?
6. Branch AGM date?
7. Who won the South of England Cider Award at this year's Reading Festival?
8. Date of the next Hedgerley Real Ale Ramble?
9. Maidenhead Beer & Cider Festival location?
10. The winner of the South of England Cider Award at this year's Reading Festival?

Good Luck!

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> CERVESA MALLORCA! – THE GROWTH OF CRAFT BEER IN SPAIN

Regular contributor, XT Brewing's Russ Taylor finds there are alternatives to San Miguel >

Mallorca may not bring to mind artisanal beers savoured in moderate volumes – but the influences of quality beer creeps further and further each year and this beautiful Mediterranean island is now home to several innovative micro-breweries.

No holiday would be complete without spending a little time researching my favourite local malt beverage and trying to meet up with any local brewers. Tucked away in historic towns across the island there are now seven local producers making a seriously wide range of beers. Finding them however did prove a little tricky.

I started my beer travels at a wonderful bar in the capital, Palma. Having become used to the bars selling only one 'cervesa', which quite often wasn't even branded, seeing a long line of taps in the Cook & Beer brewpub was a very welcome sight. English, Belgian and a wide selection of local beers were available and all delivered up by a very enthusiastic barman-brewer who took time to talk us through all of the local breweries and recommended bars.

In the same neighbourhood as Cook & Beer is the Tramuntana Brewery and bar, named for the beautiful mountain range that runs along the northern coast and a nearby bottle shop, Del Món both well worth searching out. Forastera brewery has some funky looking beers and they are

located further south towards the airport.

Heading east from

Palma to Algaida, Cervesa des Pla make a very interesting soured honey-wheat beer called Xeixa. Finding the beers can prove difficult, but one of the more widely available in supermarkets is Cas Cerveser Galilea based in the mountain area of Puigpunyent. Sullerica from Soller on the western coast make a wonderful black ale brewed with cacao. The smallest brewery is Talaiotika from Porreres started by a winemaker and chef.

Beer Lovers Brewery from Alcúdia have developed a great local following and produced some wonderful English and American influenced beers and taken more to hopper styles than some of the other local beers. They have a patio bar and hold regular beer and food matching events.

All the breweries produce an astonishing range of styles – they realise they are never going to compete for the 'session' lager market – the prices of 'Euro-Fizz' are just so low that you wonder how the cost even covers the tax and delivery. They need to persuade buyers to spend potentially ten times more for their product; so the market looks for fuller flavoured beers. Styles range from pale wheat beers all through to some very convincing dark porters and chewy stouts.

The bottled beers are all bottle-conditioned and filled at the breweries. The draught beers are on keg – but they are 'keg conditioned' that is to say the kegs are filled with 'live' beer, unfiltered and the beers then gradually develop their own 'fizz' so no extra gas is added.

The bottles and the draught beers are all generally pretty hazy and quite lively which seems to be the mark of a 'craft beer'.

I have noticed on the Continent and North America beer lovers have developed the idea that good beer is defined on appearance:

Clear Beer = Filtered = Industrial = Bad!
 Hazy Beer = Unfiltered = Craft = Good!

Versus the way the English notion that the method of dispense determines the quality:

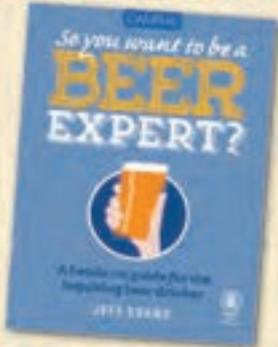
Keg Beer = Industrial = Bad!
 Real Ale = Craft = Good!

Where really it's simpler than that:

Good Beer = Good!
 Bad Beer = Bad!

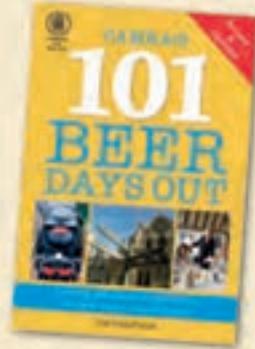


NEW FROM CAMRA BOOKS



SO YOU WANT TO BE A BEER EXPERT?

What makes a great beer? This book answers that question by presenting a hands-on course in beer appreciation, leading to an understanding of world beer styles, beer flavours, how beer is made, the ingredients, buying and storing beer, and more. Uniquely, *So You Want...* doesn't just relate the facts but uses interactive tastings that show readers, through their own taste-buds, what beer is all about.



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> LOCAL NEWS



Shock closure of The Greyhound, Maidenhead >

In an almost overnight move JD Wetherspoon closed the doors on one of the most popular pubs in Maidenhead - The Greyhound in Queen Street. Locals have been dismayed at the decision and, we are led to believe, all staff have been now transferred to the operator's other town centre pub, The Bear in the High Street.

A wake was held in the pub on closure day and it was interesting to see the pub completely emptied and boarded-up within 24 hours of closure. A very sad day and hardly helpful for the regeneration of Maidenhead town centre! We thank all the team that worked at The Greyhound for the many years of fine service.

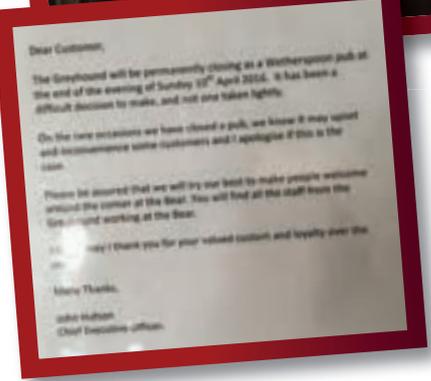


ABANDONED – Dubai Duty Free Spring Trials Weekend >

After months in the planning, racing at Newbury Racecourse was abandoned due to a water logged course. That's the bad news... the good news is that the beer festival went ahead, and at a knock out price of £2 a pint for all beers and ciders, with all proceeds donated to charity. Entrance was free and drinkers enjoyed live music from 1.30pm from acoustic duo Steve Carroll and Megan Rhodes, as well as street food from Black Pig Catering. The Barclays Premier League match between Sunderland and Norwich was shown as well as selected racing throughout the afternoon on screens in the Beer Festival Marquee. Well done guys and better luck with the weather next year.

> WHAT'S HAPPENING AT YOUR LOCAL PUB OR BREWERY?

Any beer related stories to tell? Send them to editor@camraangle.com. It's your mag!



> KEEP FIT & ENJOY BEER AT THE SAME TIME!

Mark Carter, Social Secretary, invites you to join The Hedgerley Real Ale Ramble >

The Hedgerley Real Ale Ramble, as pictured on the front page of our last issue, has been held on a quarterly basis for more than 10 years and is a great way to keep fit and enjoy some excellent beers and good company at the same time. The walk covers about 8 miles and takes in four of the area's best real ale pubs - **The Blackwood Arms** at Littleworth Common, **The Jolly Woodman** also at Littleworth Common (weather allowing at this pub), **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 19th June**. 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!

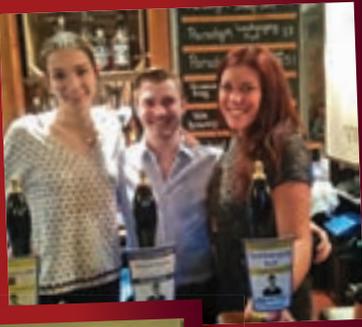




> POP ALONG FOR A PINT & A CHAT!

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

- June 8th - Stag & Hounds, Farnham Common
- July 12th - Bear, Maidenhead
- Aug 17th - White Horse, Hedgerley



Meet the Brewer at Grenfell Arms, Maidenhead >

The last social of the month was well attended by local CAMRA members. The 'Meet the Brewer' evening was hosted by Jamie and his wonderful staff. The Paradigm brewery is owned and run by old friends Neil and Rob, both long time residents of Rickmansworth and both passionate about real ale.

When asked where the name Paradigm came from Neil explained, "Rob and I both came from a Sales background in the city. Years of business meetings, powerpoint presentations and corporate "bull" had given us a healthy cynicism for the commercial world. We're serious about our beer but determined not to take ourselves too seriously. In our former working lives, we

had to endure the insanity that is corporate marketing, so "paradigm" is a gentle subversion of the world we left".

This is reflected in the names of their most popular beers, Touch Point, Low Hanging Fruit, Synergy and Win-Win (a favourite from last year's Maidenhead Beer & Cider Festival).

Four Paradigm real ales were available on the evening for the enthusiastic members to enjoy including Anniversary Ale, Black Friday and Saint George.

So next time you see a 'Meet the Brewery' evening advertised at the Grenfell Arms or a pub near you get along and support your local brewers.



1st Burnham Park Hall Beer & Music Festival >

Was an absolute sell-out! Organised to celebrate St George's Day and raise money for charity, 10 cask beers supplied by local breweries, Windsor & Eton and Rebellion just about held out for a packed out family day. Held on the village green the entertainment started at 1pm and went on until late. Burnham British Legion hosted a poppy stall in aid of the poppy appeal and several food vendors provided the crowd with a good choice to complement the ale.

It looks like the event has quickly established itself as a regular event for residents from Burnham and further afield... congratulations on a successful launch.



> CAMRA BRANCH AGM Saturday 25th June

Our Annual General Meeting will be held at The Acre (Liberal Club), Donnelly House, Victoria Street, Windsor, Berkshire SL4 1EN.

All members welcome. Come along and have your say. Proceedings start at 12 noon.



Cartoon supplied by Martin Newman (martinstudio@btinternet.com)

> LOCAL NEWS

MAIDENHEAD BEER & CIDER FESTIVAL 2016

THURSDAY 28TH JULY - SATURDAY 30TH JULY
DESBOROUGH COLLEGE, MAIDENHEAD



White Horse, Hedgerley scoops double award >

Family run freehouse The White Horse in Hedgerley village has, for the second year running, picked up CAMRA Branch Pub of the Year, as well as Cider Pub of the Year.

Both awards are driven by CAMRA members beer scoring and submitting their choice of pubs for both awards, so, with around 160 real ale pubs there is plenty of healthy competition. The pub has picked up 'Pub of the Year' award 4 times out of

the last 6 years. Congratulations to Kevin and the team and we look forward to presenting the awards in the near future.

In the Pub of the Year award, The Carpenters Arms, Windsor was runner-up and The Perseverance, Wraybury came 3rd. For the cider award, runner-up was The Perseverance and The Grenfell Arms, Maidenhead came 3rd.



5th Annual St George's Beer Festival @ Blackwood Arms >



Alan Molloy dropped in to the Blackwood Arms, Littleworth Common to sample a selection of the ales on offer. Bossman Sean was on form planting up the garden ready for the Summer. It was a lovely sunny afternoon spent in the company of excellent beer. The beer list was good. Alan's beer of festival was Wolf Brewery, Cirrus Dog Star (4.4%) a fruity red ale, which had hints of malt and a hoppy taste from american hops. His No. 2 was a tie between Pictish, Maelstrom (5%) & Goose Eye Brewery, Pommies Revenge (5.2%) both strong pale ales. Good stuff Mr Arnett, keep up the good work.

wetherspoon STOP PRESS...

- Great news, The Windlesora, Windsor has been taken off the market and is no longer up for sale. Pop in and say hello to Alex, the Manager
- Sadly, as reported elsewhere in this issue, The Greyhound, Maidenhead closed its doors in early April, for good. This leaves Maidenhead with one 'Spoons pub, The Bear

SITUATIONS VACANT

We are always on the look out for volunteers to help run the SLOUGH, WINDSOR & MAIDENHEAD BRANCH and are keen to hear from anyone interested in the following position.

- Branch Social Media Officer

'After the successful election of Nick Boley to CAMRA's National Executive:

- Regional Director
- Regional Finance Officer
- Regional Cider Co-Ordinator
- Regional Awards Co-Ordinator

For job spec & details email: editor@camraangle.com

It would be great to hear from you.

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

Chairman - Nick Wooldridge

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

Vice Chairman, Angle Editor & Website

Co-ordinator - Allan Willoughby

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

Secretary & Brewery Liaison Officer - Alan Molloy

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

Treasurer - Michele Needleman

email: treasurer@swm.camra.org.uk

Pub Campaigns Co-ordinator - Alan Molloy

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

Membership Secretary - Neil Coxhead

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

Pub Protection & Press & Publicity Officer - Steve Goodall

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

Public Affairs Officer - Kevin Phillips

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

Social Secretary - Mark Carter

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

Branch Contact - Mark Newcombe

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

Cider Representative - Greg Davies

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



Uncle Toms & Old Swan Uppers listed as ACV's >

After discussion between Cookham Parish Council and the local CAMRA branch, approaches were made to these fine country pubs to list them as Community Assets. In the unlikely circumstance that either pub is sold, the listing will mean that limited development rights are removed and local groups are at

liberty to effect a 'Right to Buy.' Both pubs now join The Jolly Farmer as listed status. Many thanks to the Royal Borough of Windsor & Maidenhead for their speedy processing of our submission.

Time called on the Lynchpin in Britwell >

The last pub in Britwell closed forever in March after Slough Borough Council pulled the plug. Although the pub is not known as a real ale pub, nonetheless, it provided local residents with a community hub.

The Lynchpin in Long Furlong Drive stands on council owned land and the authority has called time - refusing to renew the lease with Admiral Taverns which expired on March 31st. It plans to put six homes on the site. Slough Borough Council insists it has a waiting list of more than 2,000 applications and must use land it owns to deal with this.

The pub boasted two football teams, one of which competed in Slough's cup final.

Confusion at Ye Olde Red Lion, Oakley Green after listing as an Asset of Community Value >

Being the 'only pub in the village', the local CAMRA branch members were delighted to learn that Ann Shenton and partner Marc had taken on a short term lease from Punch Taverns to re-open the pub... as a pub. Prior to closing, this listed building set in an idyllic location had failed as a Chinese restaurant as well as an Indian restaurant.

The pub was then marketed by Fleurets, an agent well known for flogging pubs. Locals, Ann & Marc then took over the pub. The local CAMRA branch then helped list the pub with the Royal Borough of Windsor & Maidenhead in less than 2 weeks. We have since learnt that Punch has taken the pub off the market and have even invested in a new cellar cooler... come on Punch, what's going on?

Annual St George's Day event at The Jolly Farmer, Cookham Dean >

What a great day and what a great village! Organised to coincide with St George's Day, The Jolly Farmer, Cookham Dean held their traditional event over the weekend and raised over £600 to support George.

George is a little 3 year old boy who lives in the village, he is suffering from Leukemia. Throughout the day and thereafter more than £600 was raised in an effort to slay this wicked cancer.

They sold out of all their pizza (100+ cooked) and most of the Rebellion Beer (a whopping 1,000 pints). Well done to everyone involved and keep up the great

work. #fightforgeorge #TJF



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

SOUTH BUCKS COUNCIL

- The Bull, Iver
- Rose & Crown, Stoke Poges

WINDSOR & MAIDENHEAD

- Golden Harp, Maidenhead
- Fifield Inn, Fifield
- Crown, Burchetts Green
- Craufurd Arms, Maidenhead

- Dew Drop Inn, Hurley
- Waggon & Horses, Pinkneys Green
- Jolly Farmer, Cookham Dean
- Ye Olde Red Lion, Oakley Green
- Old Swan Uppers, Cookham
- Uncle Toms Cabin, Cookham Dean

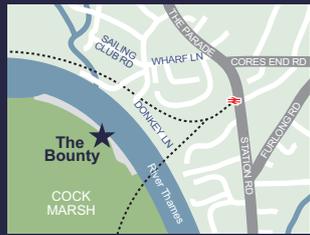
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> MEET THE PUBLICAN

THE HORSE & GROOM, WINDSOR

Where were you when Leicester City won the Premier League at odds of 5000:1? >

A veteran of the pub trade, Gillian Bayldon-Pritchard has successfully run The Watermans Arms in Eton for a long time. With real ale sales growing strongly for more than 5 years, she decided to apply her magic to the pub across the road from Windsor Castle, The Horse & Groom.

Previously run by the naughty Windsor Pub Company (went bust twice leaving suppliers out of pocket!) Gillian put in a bid in January 2015 to Enterprise... and won it. The pub was in a right state, with squatters upstairs and much work needed to restore the pub to a reasonable state. Due to legal wranglings and the pub being run by Administrators, Gillian did not get into the pub until last August. After a brief five day closure and a major depletion to her bank account the pub re-opened

with 6 hand pulls, 4 permanents and 2 quirky beers.

I grilled Gillian on 'how do you run two pubs at once?'. Easy she said, there is a bar supervisor at each pub, both licensees, as well as a Head Chef in charge of both pubs... no 'Managers' to keep an eye on! As expected (look at the pics), the pub has a busy tourist day traffic, but when the Americans & Japanese go back to their hotels at 6pm, and the business folk follow afterwards, an increasing band of die-hard locals appear for the evening. Gillian has noticed a trend of visitors from relatively close afield take a half hour train journey from London and the Thames Valley to visit the town... call it the EIRR90 effect!

It's worth mentioning that Gillian's pub is situated on the Guildhall 'Island' where Real Ale really prevails; together with The Three Tuns, The Carpenters Arms and The Queen Charlotte, within a minutes walk of each other, you are promised a comprehensive selection of proper beer.

With all this happening, maybe you would expect Gillian to rest on her laurels; no such thing, there is a 3 week Cider Festival in June and the Windsor Lions meet in the pub on the 3rd Monday of the month planning money raising events for a host of charities.

It's worth making a visit to the 'chocolate box' pub, established in 1719, there's a lovely upstairs room, free to hire. Have a look at the pics, who can you spot from the shot out of the window? So why the reference to Leicester City? When I last did a write up with Gillian, almost 4 years ago to the day, the two of us watched (on the TV in The Watermans) Team GB win their first gold medal at Dorney Lake, just down the road, so maybe its a lucky pub... perhaps I will breeze in when England start their Euro 2016 campaign.



The Queen outside the The Horse & Groom



Newly redecorated upstairs room available free to hire

> FORMER CHELTENHAM NIGHTCLUB JUDGED BEST PUB IN BRITAIN

Licensee Grant Cook accepts and displays his award behind the bar at the Sandford Park Ale House, Cheltenham. CAMRA's National Pub of the Year 2015 >

Just three years after being opened on the site of a former nightclub, the Sandford Park Alehouse in Cheltenham has been named the Campaign for Real Ale's National Pub of the Year.

Pub owner Grant Cook put in an offer on the Grade II listed building while on holiday in Thailand - a decision which has been rewarded by the Ale House being named the best pub in the country. To create his perfect pub, Cook put up extra walls, a Georgian-style stairwell and converted the main dance floor into a cellar.

On winning one of CAMRA's most prestigious titles, Grant said:

"At every stage of the competition, we've been delighted to get to the next round and, of course, we are thrilled to emerge from the last four on top. Winning the South West round seemed like the biggest achievement because there were so many pubs that we were up against."

The award-winning pub has ten real ale hand pumps and one dedicated to real cider, which means it is able to cater for a wide audience of real ale lovers. As well as an amazing real ale and food selection, the Sandford Park Alehouse also holds an annual cheese and cider festival.

Pub of the Year organiser Paul Ainsworth said:

"The Sandford Park impressed the judges on every level, but especially the quality and choice of its real ales, where the scores were among the highest ever recorded in the contest. Judges also appreciated the stylish modern decor, the



knowledgeable, welcoming staff and the lively atmosphere. One judge commented, 'I might consider moving to Cheltenham!' Given the all-round excellence of the other three finalists, a win this year is a great achievement."

To win the National Pub of the Year competition, the Sandford Park Alehouse first had to win its local competition, and then fight off tough competition at the regional stage, before being put forward as one of four finalists – and then of course to be named overall winner. The whole process took a full 12 months with hundreds of hours of judging by dedicated CAMRA volunteers and competition judges.

The three other finalists were, in alphabetical order, The Drovers Rest in Carlisle, Kelham Island Tavern in Sheffield and The Yard of Ale, a micropub in Broadstairs, Kent.

> CAMRA MEETS WITH A EUROPEAN COMMISSIONER TO DISCUSS ITS CIDER CAMPAIGN

On Tuesday 12th April CAMRA met with Pierre Moscovici, the European Commissioner responsible for taxation across Europe, to discuss proposed changes to the EU Directive on Excise Duty for Alcohol with the hope of securing more support for cider producers in Britain.

The meeting took place in Strasbourg, France with Anneliese Dodds and Clare Moody MEPs. In the meeting, Commissioner Moscovici confirmed that they are in the process of reviewing the Directive, which may include reduced rates for small cider producers. The Commission has decided to specifically investigate the situation regarding small cider producers in order to feed into the consultation process and hopefully influence the outcome.

However, the Commissioner warned that the process for amending the Directive would not happen overnight, and that the UK Government must act in the meantime to comply with the existing Directive. He confirmed that they have halted infringement proceedings to give the UK time to comply with the Directive, and suggested that we explore alternative routes to supporting the cider industry, such as by tapping into Government funding.

CAMRA is now focusing its efforts on the UK Government to ensure that producers are not left vulnerable during this period.



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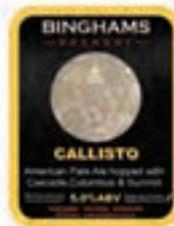
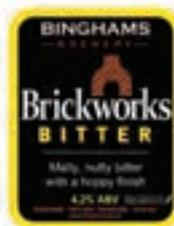
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> WHY I LISTED MY PUB AS AN ACV

Nigel Wild sets a fine example >

A South Herts licensee believes listing his pub as an Asset of Community Value is so important that he's done it himself.

Nigel Wild, licensee at the Rose & Crown in St Albans has put forward his own pub to be nominated as an ACV to ensure it remains at the heart of the community.

He is working with the South Hertfordshire CAMRA branch to ensure that his pub is granted the ACV status.

ACV nominations give licensees the power to safeguard valued local pubs – and provide a quality mark that the pub is valued by local people.

Wild said: "It's important for me as a licensee to have my pub recognised in the community which is why I nominated it with the CAMRA branch to be listed as an Asset of Community Value.

"Not only does the ACV prevent the pub company from selling the pub to a property developer without our consent, but it also acts as a quality mark that the pub is clearly valued by the community and the local council."

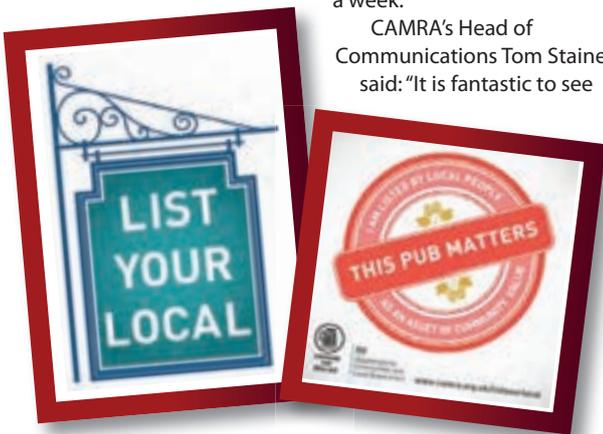
CAMRA is currently campaigning to protect Britain's most treasured pubs by nominating them as ACVs to help stem the number of pub closures which currently stands at a rate of 27 a week.

CAMRA's Head of Communications Tom Stainer said: "It is fantastic to see



licensees in St Albans come together with their CAMRA branch to nominate their pub as an Asset of Community Value. ACV status generates vital support for local pubs and highlights the wide variety of community orientated events and activities that contribute significantly to local civic life. With 27 pubs closing every week we want to secure greater support for ACV pubs to ensure they continue to be at the heart of our communities."

Are you a licensee interested in joining our campaign to protect Britain's best pubs? Email faye.grima@camra.org.uk or contact us at editor@camraangle.com



REVITALISATION OF CAMRA

CAMRA has launched a review of its strategy, structure and activities that will give members a say in how the Campaign continues to flourish in the years ahead

> GREAT BRITISH BEER FESTIVAL 2016

Save the date and get your ticket! >

The Great British Beer Festival 2016 offers visitors over 900 real ales, ciders, perries and international beers all under one roof. Tickets for the festival are on sale now so why not secure your place at Olympia London between 9-13th August 2016 and find that pint, half or third that is perfect for you? The festival also hosts a fantastic range of musical entertainment, street food stalls, and classic pub games to enjoy.



> MORE THAN A PUB

The Community Pub Business Support Programme >

Earlier this year during CAMRA's Annual Parliamentary Reception, Pubs Minister Marcus Jones MP announced an exciting new scheme to help community groups purchase their local pub.

More than a pub: The Community Pub Business Support Programme is a £3.62 million initiative jointly funded by the Department of Communities and Local Government and Power to Change to increase the number of community-owned pubs in England.

The project will be led by the Plunkett Foundation and delivered in collaboration with a number of partners including: CAMRA, Co-operative & Community Finance, Co-operative Mutual Solutions, Pub is the Hub and Locality.

What help is available?

1. A package of support including an advice line, events, workshops, peer-to-peer study visits and business development advice
2. Flexible bursary awards of up to £2,500 to fund pre-feasibility costs such as public consultations and valuations
3. Combined loan and grant funding up to £150,000

Further Information

To find out if you are eligible to apply for this scheme and

for more information please visit: www.plunkett.co.uk/more-than-a-pub

Hear from Pubs Minister Marcus Jones MP on the initiative here: Read more here: www.morningadvertiser.co.uk/Legal/Legislation/Pubs-minister-How-communities-can-buy-their-local-pub-with-our-new-scheme



CAMRA is working closely with the Plunkett Foundation to assist community groups looking at purchasing their local pub.

To contact Plunkett please call 01993 810730

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CAMPAIGN FOR REAL ALE

- Stop tax killing beer and pubs
- Secure an effective government support package for pubs
- Encourage more people to try a range of real ales, ciders and perries
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> BREWERY NEWS

Windsor & Eton Brewery News >

www.webrew.co.uk



The core cask beers remain as: *Parklife*, *Knight of the Garter*, *Guardsman*, *Windsor Knot*, *Conqueror* and in keg *Republika & Eton Rifles*, a 5% IPA. The current seasonal for the Summer will be *Eton Boatman*.

The special beers on offer during the Summer are: • June – *Glorious*, a pale ale using English hops, including the new English hop called *Olicana*, to celebrate the Queen's 90th • June – A special French beer for the Euro Football competition.

The brewery are about to take delivery of a 2 hectolitre (1.5 barrels) brew kit for experimental beers.

The M&S contract for their bottled Craft Beer range, *Island Hopper*, is still going strong with another batch going for bottling in July.

Work on merging the old office and shop to create ONE LARGE shop and visitor's centre, including a bar with 12 taps, is complete. The bar will remain open to 19.00 hours on Thurs/Fri and 16.00 on Sat. The official opening was on the 28th April by a 90 year old resident of Windsor called Elizabeth!

In CAMRA's 2015 London & South East Area, CBOB competition, Windsor & Eton won silver in the Strong Bitter category with *Conqueror*, and Bronze in the Bitter category with *Windsor Knot*. This was the result of judging of the top voted beers by members in each category.

The George Inn, Eton has had its garden transformed ready for the Summer. The whole garden has had a makeover with

new covered areas, new mixed seating including tables with benches and of course, new plants.

The new bar now has all six Hand Pumps, featuring a mixture of core and seasonal Windsor & Eton beers.

UPRISING: Bottle conditioned *Treason*, in 330ml bottles, has been launched nationally by Waitrose. Congratulations to Kieran. He will be brewing *White Riot*, again this Summer, with New World hops and a handful of orange zest!

A DATE FOR YOUR DIARY: Windsor & Eton Beer Festival, at the brewery, on 3/4th September



www.wbbrew.com

West Berkshire Brewery >



Named after the 101st airborne division of the US Army, 'The Screaming Eagles', this APA is brewed using new world hops. Light gold in colour with a pronounced bitterness and a clean, dry finish. Hop flavour dominates the palate with notes of citrus, spice and pine. 4.6% ABV.

Food Matching: *Screaming Eagle* goes best with foods with a bit of body. A great friend to any burger with all the trimmings. Available on draught & 500ml

Bottle, to order - call us on 01635 202968 or pop into our Yattendon brewery shop.

Save the date! – OktoberWest 2016 Saturday 24th September. It's time to dust off your lederhosen folks because OktoberWest is back! The wheels are in motion and we have some exciting plans for this years' beer fest. Tickets will be available from June. Prost!

From 1st May our brewery shop will be open until 6pm on Thursdays & Fridays. We have plenty of draught and bottled beers available including the popular 5 ltr mini-kegs, perfect for a weekend's imbibing! New opening hours: Mon – Wed 9am – 5pm, Thu – Fri 9am – 6pm, Sat 10am – 4pm.

For more information on WBB and its outstanding range of beers, please call 01635 202968 or email info@wbbrew.com

CAMRA Members' Discount

- | | | | |
|-----------------------------|--------------|-------------------------------|--------------|
| • Acre, Windsor | 20% OFF Ales | • Three Tuns, Windsor | 20% OFF Ales |
| • Bear, Maidenhead | 20% OFF Food | • Thatched Cottage, Cox Green | 10% OFF Ales |
| • Maiden's Head, Maidenhead | 10% OFF Ales | • Wheatsheaf, Slough | 10% OFF Ales |
| • Moon + Spoon, Slough | 20% OFF Food | | |

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@camraangle.com

T+C's Apply

> BREWERY NEWS

Rebellion Beer Co. News >

www.rebellionbeer.co.uk



Our Brewhouse development continues over the next few months starting with installation of a new 50 Barrel Mash Tun. Attention will then turn to the pipework and increasing the capacity of the hot and cold water supplies. Later in the summer we will finish the Brewhouse with a high level walkway that will provide access for the brewers and an excellent vantage point on tours. The extra capacity should provide us with the flexibility to meet the huge peaks in demand we experience in the Summer and at Christmas whilst maintaining an extremely high level of quality.

Monthly Specials: • June – *Armada* 4.2%, Copper & refreshing • July – *Evolution* 4.2%, Tawny & fruity • August – *Agincourt* 4.2%, Amber & hoppy

Blonde, our Summer seasonal will return in May, hopefully bringing with it the summer sun. 4.3% - golden & refreshing
Community Support Award: Rebellion Brewery have won



the Society of Independent Brewers Award for Community Support at this year's SIBA National Beer Awards in Sheffield.

Tim Coombes received the award on behalf of the Rebellion Staff and Customers.

"We owe a huge thanks to all our dedicated staff, who are very charity and community focused and the thousands of Rebellion customers who regularly donate whilst onsite at Rebellion. Without their help and good will, none of this would have been achievable".

The awards look to congratulate excellence in the brewing industry across a variety of categories, from pump clip, can and bottle design, to efforts taken by brewers to make their business eco-friendlier. The Community Support Award is awarded to the brewery showing outstanding commitment to integration into and support for local community life.

Look out next year for details about the 2017 Charity Open Weekend.



Binghams Brewery Update >

www.binghams.co.uk



Binghams are pleased to announce that we have won an award in the 2015 London and South East Area Champion Beer of Britain competition. *Vanilla Stout* was judged Bronze in the Real Ale in a Bottle Category. Well done to the team!

This year *Total Eclipse Black IPA* has been dry hopped, for an extra special flavour and citrus and pine aromas. But what is 'dry hopping'? This is a technique where hops (often, but not always, in pellet form) are added at a later stage in the brewing process. Some brewers add them into the fermenter after a few days, some into conditioning tanks, whereas other add straight into the cask. With this technique, brewers are able to capture the more fleeting aromas and flavours of hops, as the essential hop oils are not boiled away. We also used lovely, crisp American yeast. Now available in the shop and your local pub.

The current Craft Hop from Binghams is *Marynka*, which is from Poland and has a floral hop character with hints of spice. Watch out for the next one in the series, which is *Galena*, an

American spicy hop with hints of blackcurrant and grapefruit.

For those of you who are fans of *Macchiato Stout*, the bottles are back in the shop! This wonderful 5% stout has been infused with vanilla and coffee. Come and stock up before we run out!



CAMRA LocAle 2016 Pub Listings >

- Acre - Windsor
- Barleycorn - Cippenham
- Barley Mow - Cox Green
- Bear - Maidenhead
- Bexley Arms - Windsor
- Bounty - Cookham
- Craufurd Arms - Maidenhead
- Crooked Billet - Maidenhead
- Crown - Maidenhead
- Dew Drop - Hurley
- Emperor - Farnham Royal
- Fox & Castle - Old Windsor
- George Inn - Eton
- George - Burnham
- George on the Green - Holyport
- Green Man - Denham
- Grenfell Arms, Maidenhead
- Hinds Head Hotel - Bray
- Horse & Groom - Windsor
- Jolly Farmer - Cookham Dean
- Jolly Gardener - Moneyrow Green
- Jolly Woodman - Littleworth Common
- Kings Arms - Cookham
- Maiden's Head - Maidenhead
- Moon & Spoon - Slough
- Norden Farm Cafe & Bar - Maidenhead
- Novello - Littlewick Green
- Oak & Saw - Taplow
- Pinkneys Arms - Pinkneys Green
- Prince Albert - Windsor
- Queen Charlotte - Windsor
- Red Cow - Slough
- Rising Sun - Hurley
- Rising Sun - Slough
- Rose - Maidenhead
- Rose & Crown - Slough
- Royal Stag - Datchet
- Shire Horse - Littlewick Green
- Stag & Hounds - Farnham Common
- Three Tuns - Windsor
- Uncle Toms Cabin - Cookham Dean
- Union Inn - Old Windsor
- Vansittart Arms - Windsor
- Watermans Arms - Eton
- Wheatsheaf - Slough
- White Hart - Moneyrow Green
- White Horse - Hedgerley
- Windlesora - Windsor



> BREWERY NEWS

The Chiltern Brewery >



www.chilternbrewery.co.uk

With a summer packed with exciting sporting events and the Queen's official 90th birthday, what more incentive do we need to 'fish' out the barbecue equipment from the shed and invite round a few friends? Our limited edition draught summer ale *Chiltern Gold* 3.9% is available in July and August and is the perfect barbecue beer - a golden honeyed ale packed with summer flavours that 'dance across the tongue'. Hopped with the rare UK grown Cascade, its biscuity malt notes produce lovely citrus and grapefruit aromas. It matches well with barbecued meat and fish, and salads.

Seasonal *Cobblestones Summer Ale* 3.5% available in May and June is a crisp rich refreshingly fruity beer, with a hint of bitterness and subtle flavours of blackcurrant; a lighter pale ale ideal for those early summer evenings. It is well hopped using Challenger and Bramling Cross varieties. Suggested food matching includes fish, chicken and light cheeses.

Both beers are available from the brewery shop but if it's more your scene to sit back and watch someone else do all the hard work rather than man the barbecue, from pubs across the region too.

It's so easy to order any of our great range of Bottled Beers online for delivery. The range includes three award winning ales, long time favourite bottle-conditioned *Bodger's Barley Wine* 8.5%, dark amber malty and rich *300's Dark Old Ale* 5.0% and creamy smooth *John Hampden's Golden Harvest Ale* 4.8%. Our seasonal summer offering is *Monument Gold Pale Ale* 3.8%, golden and aromatic.

We have some great barbecue accompaniments food wise, including mustard, chutney and cheeses - and not forgetting our award winning famous crunchy hop pickled onions to chase round your plate while you miss that all important equalising goal or world record sprint finish.

Tours of the brewery at Terrick near Wendover on Fridays and Saturdays are hugely enjoyable and make great gift ideas and the brewery shop sells our full range of beers. If you happen to be in Aylesbury do pop in to our brewery tap, The King's Head in Market Square. We'd love to see you.

Finally, we released 400 numbered 500ml bottles of a bottle-conditioned vintage commemorative ale, *The Glorious 90th* 7.1% vol, to mark the occasion of the Queen's 90th birthday(s). Bottles of this prestigious sparkling ale, aged for 3 years, may still be available. Please check on our website.

Follow Chiltern Brewery on Twitter @chiltern_brewer @kings_head Join us on Facebook www.facebook.com/TheFarmersBar or on Instagram [thekingshead1455](https://www.instagram.com/thekingshead1455)



Savour Beer >

www.savourbeer.com



Windsor based Savour Beer are now listed in 80 Waitrose stores plus online at waitrose.com. They are the third Windsor company to have their beers listed in Waitrose, following on from Windsor and Eton and Uprising.



Savour have also announced the launch of a new Pale Ale. It is 4.1% ABV and brewed using Motueka and Wiamea hops to give it some tropical, citrus notes and fermented with Savour's own Saison yeast.

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NOT REAL CIDER



> CIDER - REAL OR NOT REAL



Greg Davies has a pop at the all year round so called 'cider' producers >

There is a seasonality to the world of real cider & perry that doesn't affect real ale producers who are able to brew beers every week of the year.

Cider drinking and production are closely linked to the seasons of nature and now as we enter the summer period this is the time when cider drinking increases and with so many pub festivals through the warmer months this is often the only time real cider can be found in pubs.

The fruit that is pressed in the autumn ferments over winter, matures in the spring and is in peak condition in early summer.

The bigger commercial producers do not have to stick to this annual cycle for supplying the market as they can use other means to maintain supplies when craft ciders are no longer available.

By the use of apple concentrate, sugar and lots of water a producer can make a larger profit and maintain year round supplies of a consistently bland product with a consistent ABV which is then sold to the unsuspecting public as there is no requirement to declare the ingredients of alcoholic beverages.

Food producers have to list their ingredients and yet drinkers just have to take their chances and hope for the best!

Until this ridiculous situation changes consumers need to ask pubs and producers, "What's in this drink?" although they will be lucky to get a straight answer.

Make the most of the summer season as it will be your best chance of finding any decent cider and maybe even the "Lesser Spotted Perry"; there are ever more pub festivals which often

have a cider or two and all of the CAMRA beer festivals do so take the chance to sample some real ciders before the supply is exhausted and the bogus cider giants take back the market.

Salt Hill Cider enjoyed a bumper apple crop in 2015 and the resulting cider was released to pubs from late April and will hopefully be appearing at quite a few pubs and events around the local area throughout the summer and into the autumn.

The weather greatly effects cider consumption so we are hoping for a long hot summer with plenty of alfresco drinking!

I hope to meet up with many local cider drinkers at the Maidenhead Beer & Cider Festival in July where there will be a fine selection of ciders and perries.

For all the latest local cider news go to www.salthillcider.wordpress.com or the SWM CAMRA website at www.swm.camra.org.uk



CAMRA campaigns for real cider and perry

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Visit camra.org.uk/ciderpubs to find real cider and perry pubs

> APPLE CIDER CHURROS

With a Porter & Chocolate Dip >

Ingredients for the Churros

- 8oz (225ml) Real Cider or Perry
- 4oz (115g) Butter
- 5oz (145g) Plain Flour (sifted)
- 3 Medium Sized Eggs (at room temperature)
- 2 tbsp Brown Sugar
- ½ tsp Vanilla Extract
- ¼ tsp Salt
- 4oz (115g) Caster Sugar
- 2 tsp Cinnamon

Ingredients for the Porter Chocolate Dip

- 7oz (200g) Dark Chocolate (not too bitter)
- 4oz (110ml) Double Cream (thickened)
- 3oz (80 ml) Real Ale Porter or Stout
- 3tbsp Golden Syrup
- ½ tsp Vanilla Extract

Method:

1. Preheat the oven to gas mark 6 (200C). If your baking trays are of the thin variety, place two on top of each other and line with parchment/baking paper. This will help with the baking. In a small plastic bag mix together the caster sugar and cinnamon. Set to one side.
2. In a medium sized saucepan, add the real cider and bring to a steady simmer for about a minute. Add the butter, sugar and salt and over a low heat stir until the butter has melted and the sugar has dissolved.
3. Remove from the heat and using a sturdy whisk mix in the sifted flour. Whisk until there are no flour lumps and a dough ball has formed.
4. Put the saucepan back on the low heat and using a wooden spoon stir the dough ball around the pan and cook it for about one minute. The mixture should clump and pull away from the sides of the pan. Remove from the heat and set to one side.
5. In a jug, combine the eggs and vanilla extract and whisk together. Add a little of the egg mix to the saucepan and using the wooden spoon beat the egg into the dough, break up the dough and mash it around until the egg is mixed in. Repeat this process until all of the egg mix is blended into the dough mix.
6. Transfer the dough to a piping bag fitted with a star nozzle. Pipe the dough into long lines (5in/12cm) onto the parchment



paper. Make sure to pipe them in a good uniform thickness, by putting steady pressure from the top of the piping bag and piping slowly. Leave about 2inches (5cm) between each Churro Line.

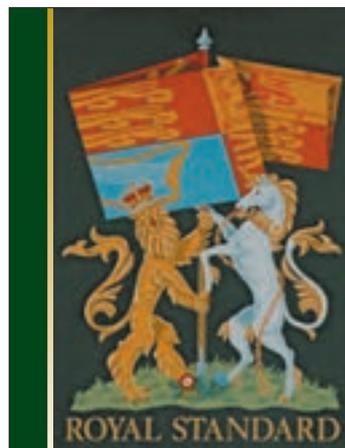
7. Put in the middle of the oven and bake for around 18-22 minutes or until golden brown. Then turn off the oven and leave the Churros in there for a further 10 minutes to dry a little. This helps the Churros keep their shape and not going flat once they go cool.
8. While the Churros are baking put the porter or stout into a small sauce pan and simmer steadily for 2-3 minutes. Break the chocolate into pieces, add it to the saucepan. Also add the cream, golden syrup and vanilla extract. Over a low heat melt and combine all the ingredients stirring occasionally until you have a smooth, shiny thick sauce. Keep warm ready for service.
9. Take the Churros straight from the oven and toss in the Sugar Cinnamon mix.
10. Serve warm with the Porter and Chocolate dip. I also like to add a little whipped cream for that extra naughtiness.

> STOP PRESS

Reading Beer Festival is the centre for Cider Judging and we are delighted to report that our very own Salt Hill Cider won the South of England Region Award:

- 1st Salt Hill Cider's Autumn Gold
- 2nd Dorset Nectar's Wildcat
- 3rd West Milton's Real Cider

Well done Greg!



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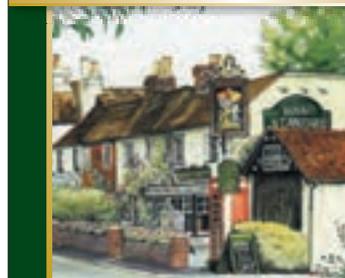
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> READING PUB CRAWL

Steve Goodall organises a Branch Social taking in several superb real ale pubs >

On Saturday 19th March a Slough, Windsor and Maidenhead branch social took place in Reading. There were approximately twenty people who took part in the walk, a combination of SW&M branch members and several friends and family.

The starting point at noon was the **Three Guineas** next to the railway station. This is a very large Fullers pub with a wide range of Fullers beers and couple of guest ales available. As it was Saturday and Reading were playing at home to Cardiff the pub was expecting a rush of football fans to descend for a swift pint before the game. At which point we decided to move on.

First up on the itinerary was across the new footbridge over the Thames into Caversham where we found the **Fox and Hounds** in Gosbrook Road. The 2015 Reading branch Pub of the Year had a range of eight real ales, mainly from small local breweries. Real cider and a selection of bottled beers were also available.

Back across the river into the town centre the next pub along the way was the **Greyfriar** on the corner of Greyfriar Street and Tudor Road. The pub had been closed for many years before being resurrected as a modern real ale bar with an excellent choice of six real ales. As this pub had a dart board there was a little bit of gentle competition before moving on to the next pub.



Next up was a 10 minute walk to the **Nags Head** in Russell Street, just off Oxford Road beyond the IDR. This large pub has twelve real ales available plus a real cider and an eclectic range of bottled beers to choose from. A multiple winner of the Reading Branch Pub of the Year the Nags Head is a must for real ale fans from far and wide.

A short walk around the corner was the fifth pub of the day, the **Castle Tap** in Castle Street, formerly the Horse and Jockey, again just outside the IDR. Recently revitalised this pub is a relatively new addition to the choice of real ale pubs available in Reading. It has four real ales on hand pump and an interesting range of bottled beers. It also sells at least two real ciders and is well known for its fantastic cheese boards for those people who were a bit peckish by this point.

The last pub of the day was a Reading institution, the **Alehouse** in Broad Street opposite the entrance to the Oracle shopping centre. Formerly known as the Hobgoblin the Alehouse has nine changing real ales, often three from the West Berkshire brewery. A quirky pub which champions micro-breweries both local and from further afield, the range is displayed in the pump clips which festoon the walls and the ceilings of the bar. The alehouse also well known for its range of cider and perry and is the only pub in Reading to sell mead.

From here it was back to the station to find our way home, or alternatively a pub with a TV to watch England win the Grand Slam.

Hopefully a very enjoyable day was had by all.



Nags Head, Reading



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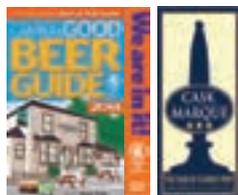
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> 15 TWO 15 FOUR, TWO FOR A PAIR, & A RUN IS NINE

Mark Newcombe and his pals compete in the local cribbage league >

New research from Oxford University revealed that people who have a 'local' pub are not only significantly happier than those who do not, but also have higher life satisfaction and have more close friends.

One of the most enjoyable features of pub life is being able to play for one of the pub teams, be it darts, football, pool or crib.

I have been playing crib in the Maidenhead and District Cribbage League for over 15 years and have thoroughly enjoyed every season. I started playing for the Golden Harp team and became captain soon afterwards winning the Secretary's Cup in 2004/05.

For those of you that have never played, crib is a card game that is relatively easy to learn and combines both skill and luck. It can be played individually or in pairs. The normal league format is four pairs per team which all play each other over the course of an evening. This means that sixteen games are played in total and games are decided on the number of wins.

Crib can be enjoyed by the young and old, I taught my wife and all of our children to play not long after I learnt from a couple of old regulars in the Golden Harp.

My daughter, Emily took over the captaincy of the Golden Harp team before we were forced to abandon the Harp and take up residence at the Rose.

During the FPAG campaign, trying to persuade Tesco not to convert the Golden Harp into a convenience store, we took up an offer from one of their legal team to play a game of crib in the Tesco Express store at the top of Castle Hill. Needless to say we were not welcome and asked to leave by the police!

When the Crib League split into two divisions we found ourselves in the Division 2 but managed to gain promotion in the 2014/15 season.

At the start of this season we moved our team to our local and became the Craufurd Buccaneers.

The Craufurd Arms has two teams the other being the Crusaders who are currently in Division 2.

This year we finished Runners-up in Division 1 and are in the final of the Team Trophy.



Teams in the league need to be 8 or more people and have a suitable venue for 4

simultaneous matches played on a Monday evening from September/October through until May/June. League registration takes place in July each year.

Currently there are 17 teams in the Maidenhead & District League but there is always room for more. If you are interested in playing crib for an existing team or entering a team in next season's competition please visit the web site www.mdcl.org.uk or contact Alan Glover (alan@chorazin.org) to find out more.

Through the collection of pennies the charitable beneficiary of the League is the "Friends of St. Marks Hospital".

So if you fancy learning a new game or brushing up your existing skills come along and get involved. I look forward to seeing you at a pub near you.

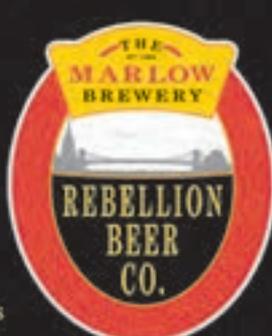


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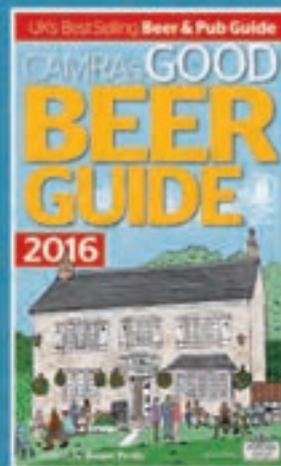
The new Guide will be published in **September 2015**, you can order a copy now (details below).

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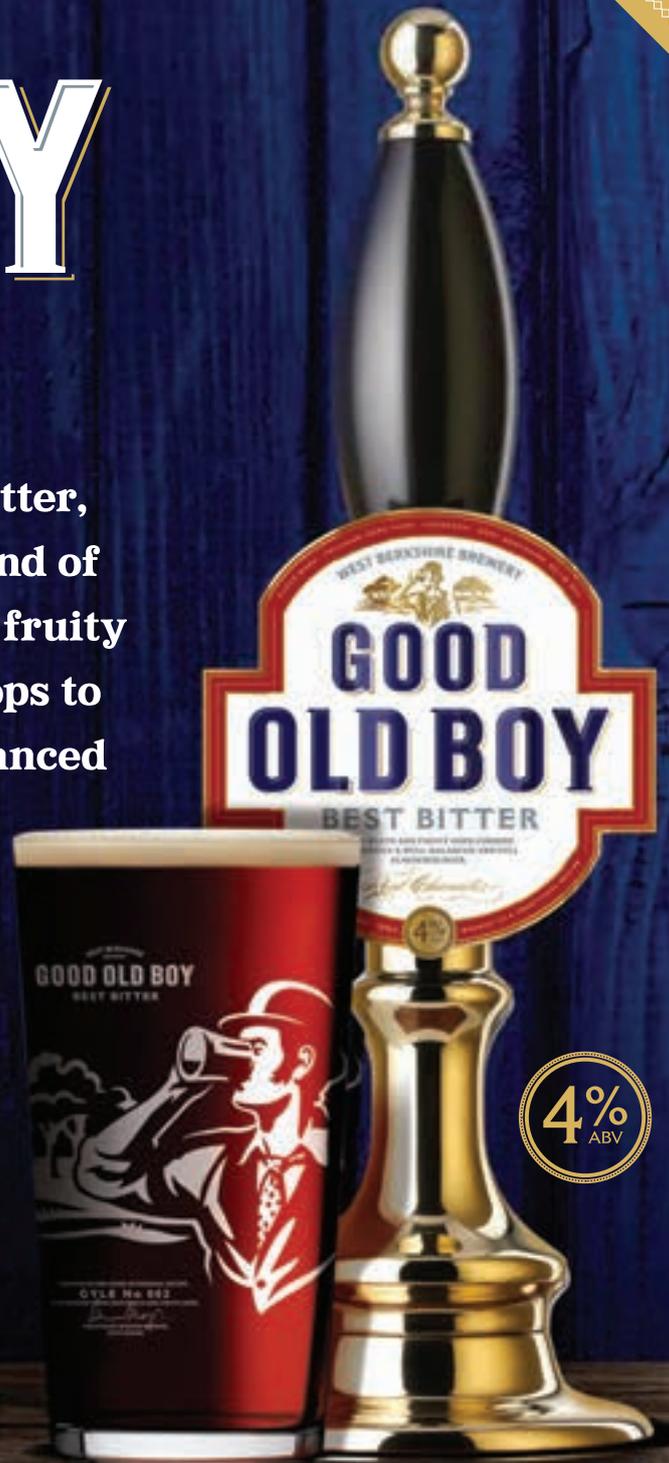


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