

CAMR/ANGLE

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

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Festbier galore with local Oktoberfest

COOKING FOR A CAUSE

Pubs help to feed the vulnerable

THE CIDER ISSUE

The juice and nothing but the juice

COMMUNITY RECOGNITION

Great British Pub Award winner

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

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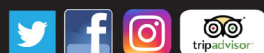


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Behind The Bar



If the year 2020 was a beer being served in a pub, you would politely ask the bartender if it was off. You certainly wouldn't want to have a second pint of it!

According to official figures, over 60,000 people in the UK have now died within 28 days of a positive Covid-19 test.

To help combat the ongoing global Coronavirus pandemic, the UK went into a second national lockdown in November, followed by a stricter tier system. The hospitality sector has certainly been hit hard. Both pubs and breweries have struggled this year and will continue to do so until this pandemic has been conquered.

Following another lockdown comes another digital issue of **CAMRAngle**, the publication for the Slough, Windsor and Maidenhead **CAMRA** branch. Like the Autumn issue, I have tried to make this winter magazine an uplifting edition, as there is already enough doom and gloom in the world at the moment. There is plenty of good news and reasons to celebrate your local pubs and breweries. Within these pages, a local pub has won a major award, a new pub has opened and a certain German beer festival came to the borough. If there were any doubt as to how important pubs are to the community, read about the fantastic volunteer work 'The Maiden's Head' has done recently. **CAMRA** isn't just about beer, as this issue has fully embraced the wonderful world of cider - check out the interesting interview with 'Ciderniks' cidery.

It might be too early to suggest what 2021 has in store for pubs, breweries and cideries, but one would hope the future will start to look brighter soon.

Matt Rogers
Editor

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Campaign
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Local Pub News

All the news from your local pubs in the area

The Bounty Cookham



Christmas dinner parties will be cancelled this year, as it will be impossible to adhere to social distancing rules. You'll have to wait till next Christmas to hear pub owner, David Wright, whip up an impromptu Christmas carol service with his guitar!

The Craufurd Arms Maidenhead



The Craufurd Arms has now installed the world's first 'Baldwin Air-Q1000 UV-C Sanitization System' (above). This unit destroys 99% of viruses and bacteria in the air around you, making The Craufurd a forerunner in pub cleanliness.

The pub has started a Crowdfunder campaign, which has raised over £5000 so far. Some of the money will be used to refurbish the cellar and improve emergency

lighting throughout the pub as part of a revised fire risk assessment. Work will also continue in the kitchen with the installation of a new industrial extraction unit, that may improve the ability to offer food when the pub re-opens.

The Lord Grenfell Maidenhead



New pub alert! The Lord Grenfell opened just before the second lockdown. For more information read the article on [page 10](#).

The Maiden's Head Maidenhead



The partnership of the pub and Gourmet Chicken Company continues to thrive, and new takeaway meal deals were introduced over lockdown. Get a whopping 6 oz Wagyu burger on 'Burger Mondays', half a grilled chicken on Wednesdays, warm your cockles this winter with the curry of the day and a new Sunday roast with all the trimmings too.

Off The Tap Maidenhead



Off The Tap is now the home of the 'Cult Burger' menu. Take a bite out of Americana with extravagant burgers such as the 'Death Row Burger', or choose from the impressive vegan range.

Combating the 10pm curfew imposed on pubs, Off The Tap curated a 'Screw The Curfew' happy hour on Fridays between 5pm and 7pm, as well as the option to take your beer home if you ordered through their app between 9.15pm and 9.30pm. Using the ordering app, 'Round', punters could click and collect beer during lockdown and use 'Just Eat' for food orders.

The Perseverance Wraysbury



The Grade II listed village pub, The Perseverance, operated a small takeaway service throughout lockdown 2.0, consisting of fish and chip Fridays and super Sunday roasts. The Perseverance shall persevere!

Local Pub News

All the news from your local pubs in the area

The Queen Charlotte

Windsor



International luxury lifestyle and travel magazine, **'Luxury Columnist'**, has ranked The Queen Charlotte as one of 12 best places to visit in Windsor, recommending the gin selection. Try gin and local beers with treats on Tapas Tuesday, or sharing platters on Sharing Wednesdays.

The Swan

Clewer Village



Purveyors of artisan cheeses, 'Cheesemungers of Windsor' (below) held cheese and wine evenings at The Swan to much acclaim, with a range of goat, soft, hard and blue cheeses. The monthly Sunday mini market and BBQ continue to be popular with the local community



The Swan has raised over £600 for both Macmillan and The Royal British Legion, with fundraising coffee mornings (below). Due to positive feedback, The Swan hopes to continue coffee mornings on the last Friday of each month, supporting a different charity each time.



During the second lockdown, The Swan continued to support its community. Online bingo and quiz nights returned, and virtual coffee mornings kept everyone in touch. Partnering with local catering company 'Dublicious Food Ltd', The Swan provided a takeaway service of quality food and beer fresh from the W&E brewery.

The White Horse

Hedgerley



An alcohol takeaway service was provided throughout lockdown, with an incredible range of real ale from around the UK, including breweries such as 'Verdant', 'Hophurst' and 'Pictish', as well as local favourite 'Rebellion'

The Windsor Trooper

Windsor



In preparation for winter and higher tier levels, the pub garden has been given a makeover, with as much covered and heated seating space as possible.



The debut of a Sunday roast proved incredibly popular, as The Trooper was so busy it had to turn away people who hadn't prebooked. The Trooper supported local brewery, Bingham's, during lockdown. The classic 'Brickworks Bitter' proving the ale of choice for takeaway beer, accompanying Wycombe based pizzeria 'Aroma Pizza'.

Pub News

Want your pub featured next time? Contact the Editor:

@ editor@swm.camra.org.uk

KEEPING THE COMMUNITY ENTERTAINED

THE SWAN

Windsor, Berkshire



Sponsored by



Image from the Great British Pub Awards presentation

The Swan Swoops To Victory

Windsor's The Swan wins Great British Pub Award

In the Autumn issue of CAMRAngle, we were pleased to announce that The Swan in Clewer Village had been nominated for a prestigious 'Great British Pub Award', shortlisted in the 'Keeping the Community Entertained' category.

'The Great British Pub Awards' (GBPA) are organized every year by The Morning Advertiser- the leading trade publication of the UK's pub industry. The ongoing Coronavirus pandemic and the devastating effect it has had on the pub sector has led the GBPA to celebrate and put a spotlight upon the important community work done by pubs. Editor of The Morning Advertiser, Ed Bedington, explains "we wanted to recognise the sacrifice and hard work of these pubs. When their backs were to the wall, they didn't shut up shop, they worked to ensure the people and communities around them were looked after. These awards reinforce how important pubs are to their communities and wider society. Pubs are part of our heritage for good reason, and with

the challenging times facing the sector with ongoing restrictions it's important we recognise and remember that, and do everything we can to support these wonderful, vital businesses."

The Swan gained this nomination for its tireless endeavour to keep the community in touch and combat the loneliness and isolation of lockdown. The Swan had only been trading for nine months prior to the Coronavirus lockdown, but the 'Friends of The Swan' committee group recognised the importance of keeping the community connected during these unprecedented times, and organized over 30 different online events over 12 weeks, whilst raising over £500 for the local charity 'Family Friends'. The sewing group and the Monday night book club moved online for virtual meetings in order to continue - the book club's membership and frequency of meetings actually increased during lockdown! Over 50 players from 30 households, ranging from the ages of 9 years old to 98 years young took part



in virtual bingo nights and online pub quizzes. Live music gigs were hosted through Facebook Live, and 'Friends of The Swan' committee member Rachel Cross filmed herself reading bedtime stories to entertain children on The Swan's YouTube channel. The Swan even offered a tasty takeaway service, teaming up with local catering company 'Dublicious Food Ltd'.

The SWM CAMRA branch can now heartily say that The Swan's herculean efforts have been justly rewarded, as The Swan proudly announced that it has been presented with The Great British Pub Award. Anne Tebbatt, chair and press officer for the 'Friends of The Swan', emphatically states- "the team at The Swan are very honoured to have won against a strong field of competitors from across the country. The award is made extra special this year, as it was the public who voted for the winners- confirming that the pub has become a special place for the community of Clewer and Windsor."

The award was announced via a livestream broadcast within the pub itself on Thursday 24th September. The 'Friends of The Swan' committee, key members of both the community and The Swan's unique 'Green Room School' gathered to nervously watch the awards night unfold. The Swan faced stiff competition from fantastic pubs around the UK. TV presenter and entertainer Stephan Mulhern cheerfully hosted the evening, quoting that "with pubs closed many of us missed our social lives. Not being able to meet up in the pub and see friends was tough for a lot of us, but the pubs in this category made sure we had the opportunity to tap into what makes our pubs special."

"The award is made extra special this year, as it was the public who voted for the winners- confirming that the pub has become a special place for the community"

Anne Tebbatt

A huge cheer went up when The Swan's name was read out, and an evening of well-deserved celebrations began. The Swan is just one of 15 pubs around the country to have such



Photo by Doug Seeburg

The Swan team celebrate the winning announcement



Photo by Doug Seeburg

an award. "Winning this award is not just a great recognition of the community's appreciation for The Swan, but an amazing opportunity for the future of the pub and community hub. As well as the winner's trophy, which is now proudly displayed in the bar, the award entitles The Swan to apply for a grant of up to £10,000. Sponsored by Coca-Cola, the grant will be put forward towards key renovation works at the pub's Mill Lane site, which will enable us to expand our facilities - in particular to refurbish the kitchen, which will serve delicious food made with local produce", reveals Anne. The future of the Swan certainly looks exciting, as the desire to be more than a pub, but a social hub for the community continues. Upcoming plans include a bed and breakfast service, a locally sourced eatery, and workspaces for small provincial start-up businesses.

"The Directors and 'Friends of The Swan' would like to take the opportunity to thank all of our

supporters- locally, nationally and internationally, who voted for us. Without you this would not have been possible. 2020 has been a difficult year for everyone, so it is even more important for us to have something so positive to celebrate. We feel The Swan is coming towards the end of the year in a strong position and we are all incredibly excited about the next chapter in our story", concludes Anne.

Since writing this article, The Swan has continued its admirable and tireless efforts for the local community during the second lockdown. Why not visit this wonderful community owned pub yourself and see first-hand why The Swan deserved the Great British Pub Award!

More info

 www.theswanwindsor.co.uk

 9 Mill Lane, Windsor,
SL4 5JG

Bavarian Berkshire

Local pubs and breweries organise outstanding Oktoberfest festivals

Oktoberfest is eloquently described as “the biggest and most beautiful beer festival in the world,” by Bavaria’s Minister-President Markus Söder. Few would dispute this account of the iconic German festival. An important part of Bavarian culture, Oktoberfest has been held annually since 1810. In 2019, 6.3 million visitors from over 50 countries descended upon Munich and consumed a staggering 7.3 million litres of beer. Unfortunately, there was no Oktoberfest in 2020 as the renowned festival was, quite rightly, cancelled due to the ongoing Coronavirus pandemic. Prior to lockdown, local pubs and breweries brought Bavaria to Berkshire, hosting their own Oktoberfest whilst adhering to government guidelines.

The award-winning Windsor pub, The Swan, was decorated in the traditional Bavarian colours of blue and white, serving two German beers especially for the event. “The ‘Krombacher Pils’ and ‘Löwenbräu’, served in both pints and two-pint steins, were so popular that an impromptu trip to the suppliers was needed on Saturday morning to ensure we had enough to last until Sunday,” exclaimed ‘Friends of The Swan’ Chair Anne Tebbatt.

“Good beer, food, music and good times, or maybe just an excuse to drink strong beer from giant glasses!”

Dave Hayward

BBQed bratwurst sausages, pretzels and burgers accompanied the sought-after beer. Both the team at The Swan and the local community dressed up for the occasion in Bavarian attire, which made the weekend all the more



Illustration by Matt Rogers

entertaining. “Oktoberfest really resonated with the community,” revealed Anne. “It may be challenging to hold large events at the moment, but the opportunity to do something different meant that the courtyard was a hive of activity. Oktoberfest will definitely be returning to The Swan in 2021- hopefully bigger and better!”

Ever the community hub, The Swan also staged its monthly mini market during the German themed merriment, showcasing local produce and businesses including artisan cheeses from ‘Cheesemungers of Windsor’ and fresh vegetables from The Green Room School’s allotment.

Family run bottle shop and Windsor taproom, ‘A Hoppy Place’, has a great empathy for Oktoberfest and German beer. Co-owner, Dave Hayward, speaks fondly of the illustrious beer occasion, “celebrations have sprung up around the world, sharing in the

spirit of the Munich festival- good beer, food, music and good times, or maybe just an excuse to drink strong beer from giant glasses! ‘A Hoppy Place’ has a big affinity with these most relatable German sentiments. [Co-owner] Naomi



Photo by Chris Thomas

Naomi Hayward, co-owner of ‘A Hoppy Place’, with steins of authentic German festbier

and I have always found a way to celebrate the event.” The local beer emporium ran a socially distanced beer festival with plenty of authentic



Photo by Chris Thomas

German ‘festbier’. 5 kegs of strong Märzen style lager, which had spent the summer maturing in deep German caves, was enjoyed alongside a whole host of Bavarian and Franconian beers, served in litre glass steins. Pretzels and jam-filled Berliner doughnuts were served with the Oktoberfest selection. SWM CAMRA branch secretary and German beer enthusiast, Paul Beardsley, was enamoured with the range of beer available; “there was a fantastic selection of beers. Some were old favourites of mine, that I’ve never seen in the UK, and there were some great beers I’ve never tried before. Add in some pretzels and German doughnuts, it was another great evening at the ‘Hoppy Place’.”

Those who attended the festivities in traditional lederhosen and dirndl outfits were treated to a discount on their beer all night, so needless to say, many dressed for the occasion. “Three frantic sessions of Bavarian silliness over two days went by in a flash,” remarks Dave, “it was a fantastic event to be part of and we want to thank everyone who came down to celebrate with us.”

Motivated by the success of their ‘Socially Distanced Beer Festival’ in the summer, Ascot Brewing Company eagerly hosted a Bavarian bonanza weekend. Festival goers bought tickets,



Photo by Ascot Brewing Company

Left to right: Happy revelers at A Hoppy Place; The Ascot Brewing Oktoberfest is thirsty work; Trudy Lowe & Martin Payne taking the dress code seriously at The Swan

choosing one of 4 sessions, each session being 4 hours long and limited to a maximum of 100 guests per session, in order to ensure social distancing was adhered to. Ascot Brewing worked closely with Surrey Heath Borough Council to make sure safety guidelines were followed. Oktoberfest tickets sold out incredibly quickly.

Using German Tett nang and Huell Melon hops with Premium Pilsner malts, Head Brewer John Willatts brewed a Klösch styled beer especially for Oktoberfest called ‘Süperfecta’. This ale/lager hybrid was described by Ascot Brewing as “a clean, light beer that isn’t too complex in terms of flavour but wildly refreshing. It offers a slightly sweet, fruity kiss with a crisp dry finish. It also pairs beautifully with a pretzel.” A large selection of imported German beer accompanied ‘Süperfecta’ and the Ascot ale range. From dark ‘Dunkel’ beers to pale ‘Helles’ lager, all were served in a commemorative Oktoberfest stein. Traditional Oompah band music provided an uplifting



Photo by Anne Tebbatt

atmosphere, and Bavarian inspired pizzas complemented the beer. As a case of Ascot Brewing ale was the prize for ‘best dressed Oktoberfest guest’, lederhosen and dirndl dresses were abundant, with Bavarian style hats available for those not in costume.

Ascot Brewing raised over £200 for Frimley Park Hospital through a beer-based raffle, and the donation will go towards supporting local doctors and nurses.

SWM CAMRA branch would like to say “próst” (cheers) to all the local pubs and breweries who brought a little bit of Germany to Berkshire.

More info

 www.oktoberfest.de/en
www.theswanwindsor.co.uk
www.ahoppyplace.co.uk
www.ascotbrewing.co.uk



Image from www.thelordgrenfell.co.uk

The Lord of the Beers

An exciting new pub in Maidenhead has opened - The Lord Grenfell

In this age of uncertainty and gloom, where the future of the pub industry looks perilous, let the CAMRAngle brighten up your day with some incredible and much needed good news. It gives the Slough, Windsor and Maidenhead CAMRA branch great pleasure to announce that Maidenhead has gained a new pub called The Lord Grenfell. Formerly a Greene King pub named The Grenfell Arms, the award-winning team behind the successful pubs The Sussex Arms in Twickenham, The Express Tavern in Kew and the SWM CAMRA pub of the year 2020 The Cornerhouse in Windsor, have completely revamped the pub. The inviting interior is brightly lit and spacious, finding a perfect sweet-spot between contemporary yet warm and homely.

It is rare to walk into a pub nowadays and be excited by the range of beer available, but now the Lord Grenfell is an independent untied pub, it is

guaranteed to make adults feel like a child in a sweet shop. The Lord Grenfell serves beer from some of the most progressive and independent breweries in the UK. The beer menu is both varied and exciting, featuring bitters, goldens, pales, milk stouts, pilsners, lagers and cider (both still and sparkling)-there is something for everyone. A constantly rotating range of 8 casks ales, 15 keg lines, 2 dedicated real cider and perry lines as well as a variety of bottled beer and cider, means you can expect to see something different every time you visit. Local favourites such as Stardust, Rebellion and Windsor & Eton feature in the long line up, with plans for Siren Craft Brew to hopefully join the local collection.

Enjoy not just great beer, but great food at The Lord Grenfell with a seasonal menu offering pub classics and British favourites, with an emphasis on local produce. Head chef Marcin serves excellent quality food at reasonable prices

with “proper veg” and homemade gravy. Freshly prepared breakfast, lunch and dinner menus are served all day.

“We are a local pub, serving local beer for a nice community.”

Paul Sharples

You would think that opening a new pub in these precarious times would be rather daunting. Not so for the General Manager, Paul Sharples, as becoming a focal point within the provincial populace is at the forefront of The Lord Grenfell’s ambition. “Opening a new pub is less daunting as we want to be part of the local community. We want to talk to the people and take local feedback. We would like the pub to feel like your sitting room, whilst being served drinks by your best friend,” remarks Paul. “We are a local pub, serving local beer



Clockwise from top left: A fantastic and varied beer selection; The Sunday roasts are highly recommended, particularly the epic 'Sharing Roast'; The friendly team ready to serve the community

for a nice community. That is what we want to be," he reaffirms.

The Lord Grenfell opened its doors on 13th October, and the opening night was very popular. "The local support has been amazing," reveals Paul, "more people arrived for our opening night than expected and we filled up pretty quickly. There were a few teething issues, but we adapted and the night went very well. There was a friendly atmosphere. Even before we opened, we had locals coming in to say hello and 'thank God we have a new pub!' The need for a good pub in Maidenhead has been that great."

"We would like the pub to feel like your sitting room, whilst being served drinks from your best friend."

Paul Sharples

CAMRA interviewed one of the local patrons that The Lord Grenfell wishes to please. Local resident Nick Ward has been going to the pub for the past 7 years and stated (whilst drinking a delicious pint of Howling Hops' House IPA) that "the pub is now brilliant. It has the best range of beers in Maidenhead. This is an



absolute revelation."

Unfortunately, one cannot talk about pubs without having to talk about Coronavirus. The Lord Grenfell has taken Covid precautions in its stride. The pub garden has been greatly extended to allow lots of seated guests whilst adhering to social distancing measures. Inside the pub, table service and disposable menus mean you don't have to queue and overcrowd the bar. Paul accredits using smaller sized tables instead of large benches, to help the pub adapt and safely accommodate pubgoers, as you can easily change the layout of the pub depending on whether a single person or a small group wish to dine and drink inside.

Even an uncertain future doesn't faze The Lord Grenfell. "We will try to deal with everything life throws at us. We will roll with the punches and do everything to make the locals happy," declares Paul. During the second lockdown, The Lord Grenfell provided a

collection and delivery service from their website with a secure SSL payment system, so the community could still order good beer and food throughout difficult times. The draught beverages were contained in a takeaway beer carton of up to 4 pints, sealed for guaranteed freshness and no leaking.

Forthcoming plans for the pub are (provided Coronavirus rules permit it so) to open hotel rooms behind the pub. All the rooms will have complimentary Wi-Fi, tea and coffee facilities, HD digital televisions and quality toiletries. A designated food takeaway service will be launched in the future also.

The SWM CAMRA branch urges you to drop in to support Maidenhead's newest pub.

More info

 www.thelordgrenfell.co.uk

 22 Oldfield Road,
Maidenhead, SL6 1TW



Photo supplied by The Maiden's Head

Cooking Up A Storm

Local pubs help tackle half term child food poverty

Maidenhead restaurant, Gourmet Chicken, moved premises in August to the popular Maiden's Head pub, creating an amazing partnership of local beer and fantastic food. This union arose when Gourmet Chicken owner, Harry Patel, was in need for a new location for the restaurant. "Lots of kitchens have started to open inside other establishments in London and around the country," states Harry, "so I went along knocking on pub doors and Lee Wright (pub manager of the Maiden's Head) responded." Gourmet Chicken is a local enterprise, dismissing platforms such as 'Just Eat', 'Deliveroo' and 'Uber Eats', as Harry explains: "I want to be independent and give customers a fair deal, making sure the profits stay local - we are proud of that. We feed local families and people in the community with our profits."

Needless to say, the joint venture has been a great success. Harry emphatically says: "I

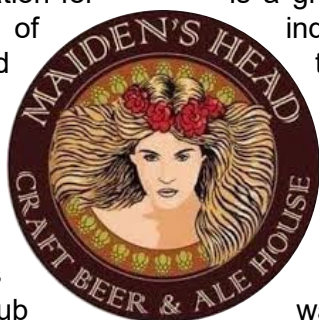
think it is working out really well, we've both benefitted, as the pub landlord can concentrate on what they are good at without getting bogged down with the food and vice-versa. It is a perfect solution for me." Lee Wright agreed, stating "it does take a lot of the stress off.

Two businesses under one roof is a growing thing in the pub industry. It was going to take a few months to get our food trade back to where it was prior to Covid because we relied on local offices frequenting the pub, and the summer trade was killed off for us as there was no football on. So that's why we sat down together and crunched some numbers."

Both Lee and Harry were inspired by Manchester United footballer, Marcus Rashford, who has campaigned for free school meals for vulnerable children following the Government's initial decision to not extend the voucher scheme for free meals during half term and the Christmas holidays. According to the BBC News (published 26th October 2020)

Windsor and Maidenhead have one of the lowest proportions of school children eligible for free school meals in the country, having fewer than 1 in 10 pupils likely to be qualified, "but that shouldn't make you complacent" chimes Harry. "Even the few need feeding. Lee approached me with the idea of doing something for the school kids, obviously touched because he has a very young child, and I have two in senior school myself, so something needed to be done."

The Maiden's Head and



Harry Patel with a dish of tasty 'Gourmet Chicken' food



All photos supplied by The Maiden's Head

Clockwise from top left: The Maidenhead Foodshare with food parcels; Gourmet chicken logo; Steve Bouchard of '15 Queen Street' & Mary Spinks (Rotary Club president); Staff of 'The Maiden's Head' with Mary Spinks

Gourmet Chicken formed a triumvirate with Steve Bouchard, landlord of the 15 Queen Street gastropub, in order to help disadvantaged families over the half term holidays. "Landlords in this area visit each other's pubs. It's healthy and you can understand the community better", comments Lee: "Steve said he was going to do something so we decided to work together." Between the three parties, a staggering 466 meals were produced in one week!

"We aren't going to change the world overnight, but for that week we made a small difference to some of those families."

Lee Wright

Steve created 80 lunches over a 4-day period, feeding 4 different families a day. Gourmet Chicken prepared evening meals for 5 different families each day, whilst Lee cooked over 200 meals for the Maidenhead Foodshare. The trio and the Rotary Club (of which Harry is a member) raised £500 to cover the cost of distribution and delivery.

This tremendous volunteer effort was a humbling experience for everyone involved. "There are families who can't cook and can't read. It really opened my eyes," admitted Lee. "When you start to understand that others can't, or have not been given the opportunity to do simple tasks like cook a meal, it is astonishing. When you comprehend that there are problems in the world, you look at it and think 'I didn't realise.'" Harry concurred, stating "when you hear that some didn't know chips come from potatoes, you really start to understand the gravity of the situation for some families."

This monumental endeavour by the local pubs just shows how vital they are to the local community. Even when Coronavirus is severely affecting their own businesses, pubs are still helping the less fortunate. "As with Covid, if everyone did a little bit to help each other, maybe we would be out of this mess! The school dinners are our 'little bit.' We aren't going to change the world overnight, but for that week we made a small difference to some of those families," Lee reaffirms.

If any more evidence was

needed to show how community driven the Maiden's Head pub is, Lee was desperate to express deep sympathy for entertainers during the ongoing pandemic, as the pub would regularly host live music and comedy nights prior to Covid. "We've struggled but I feel for entertainers, it's their livelihoods at stake. Coronavirus has affected lots of people in this trade, not just us publicans. It is a domino effect." During these difficult times the gratitude that both the pub and the restaurant have for the local community is enormous, as Harry finally adds that he would like to "thank our customers, as they provide us with a means to make a profit and be in a job, which is a lot more privilege than a lot of people have right now. This privileged position means we can offer something back to the community."

Check out both fantastic food and beer at the Maiden's head, it comes highly recommended.

More info

 www.themaidshead.co.uk

 34 High Street,
Maidenhead, SL6 1QE

Look On The Bright Cider Life

Explore the local cideries you didn't know were on your doorstep

Cideries across the UK have been incredibly busy harvesting their orchards over the autumn months. Cider production is now well under way, and what better way to celebrate the creation of next season's cider, than to spread awareness of your local cideries. Allow the SWM CAMRA branch cider representative, Nigel Vicker, to give you a tour of the wonderful cider makers that reside on your doorstep.

The first cidery on this journey is the smallest, but that certainly doesn't affect the quality of this traditional craft cider maker. 'Pang Valley Cider' is a joint venture between friends Gary Wickens and Rick Wyatt. Formed in 2018 after the closure of Rick's former project 'Wyatt Craft Cider', the cidery resides in the West Berkshire village of Cold Ash, overlooking the river Pang. Pang Valley specialises in an Eastern County style of cider, using quality culinary apples from a small grower in Kent and surplus supermarket apples. This blend results in a clean, crisp cider that blurs the lines between white wine and cider. Pang valley also uses apple variations from Hereford and Somerset with locally grown cider apples from Douai Abbey to



Illustration by Matt Rogers

make a more West Country style cider. Nigel recommends trying Pang Valley's Royal County II- a lightly sparkling medium cider, describing it as "a refreshing crisp cider that would go well with light meals."

The Newbury based 'Green Shed Cider' is owned by David Bailey, and as the name suggests, comes from a small green shed in the back of David's garden. "At Green Shed we make 100% real craft cider made by hand, no corners cut," describes David. Currently producing 7 different ciders, 'Green Shed' can be found in local pubs such as the 'Catherine Wheel' in Newbury, as well as the Reading and Newbury farmers' markets. A cider-based cook book 'Cooking with Green Shed Cider' is also available on

Amazon. David plans to keep 'Green Shed Cider' a small-scale operation, making interesting cider for locals to enjoy. Available as both still or sparkling variants, Nigel particularly enjoys 'Green Shed Medium', commenting it is "a refreshing cider made from local apples from Newbury.

It's ideal for enjoying with food: I especially like it with pâtés and seafood dishes."

The 'Ciderniks' cidery was established in 2003 by Nick Edwards in Kintbury. The cider is made with 100% pure apple juice- from locally sourced apples whenever possible- with no added flavourings, sweeteners or sulphites. The used apple pomace is sent to local farmers for animal feed. 'Ciderniks' cider typically has a dry palate, as the apple juice is allowed to ferment down



www.facebook.com/pangvalleycider/

'Royal County II' by Pang Valley Cider



Ciderniks' Kingston Black'



Clockwise from top left: "Crazy" Dave Snowden and 'Streaker' cider; Tim Wale of Tutts Clump Cider; Green Shed's Medium cider

naturally. 7 different ciders are produced at 'Ciderniks', including the award-winning 'Kingston Black', which won 1st place at the CAMRA South of England Cider competition 2015. This particular cider only uses Kingston Black apples grown in Herefordshire, and Nigel notes "it has a distinctive nutty flavour and makes for enjoyable drinking." Check out CAMRA's exclusive interview with Nick on **page 16**.

'Crazy Dave's Cider' is Dave Snowden's impressive handiwork. Located in Holyport, Dave has been making cider since 2013, when his wife told him to "get a hobby". With a simple business plan "to sell his cider and have his customers returning to buy a second bottle at some point in the future", 'Crazy Dave's Cider' has gone from strength to strength, winning gold at CAMRA's Ascot Racecourse Beer Festival 2017 and 2018, as well as gold at CAMRA's Maidenhead Beer and Cider Festival 2019. Dave's cider uses Berkshire culinary apples, often a stone's throw away from Holyport, sometimes blended with cider apples sourced from other



counties such as Somerset and Herefordshire to make a range of 10 ciders. Dave certainly has made a name for himself on the local cider scene, often helping out the other cideries. In fact, Green Shed Cider even collaborated with him to make the cider called 'Dave' (suitably named so as they are both called Dave!) blending West Berkshire apples with Ashton Bitter cider apples. 'Crazy Dave's Cider' is available at a whole host of local farmer's markets, various local pubs and brewery shops. Nigel praises the new medium still cider 'Streaker'. Predominantly produced from Somerset Redstreak cider apples, he comments that it is "a full flavoured cider with a tannic taste, typical of this old bittersweet cider apple - very nice."

Finally, the largest cidery on this tour is the award-winning 'Tutts Clump Cider'. This family owned

cidery was set up in 2006 by Tim Wale. This Bradfield based cidery initially started as a hobby, but has now fledged into a successful enterprise, crafting 71,000 litres of cider in 2019 alone. 'Tutts Clump Cider' is not filtered, pasteurised nor carbonated and always uses 100% real apples juice- never from concentrate. The cidery produces a staggering range of 22 different ciders, using a variety of apples from various locations to make both Eastern County and West Country styles. 'Tutts Clump Cider' even uses juice from other fruits, like mango, to craft unusual variants. Any waste pulp is given to local West Berkshire farmers to feed their pigs. This cidery has an incredible haul of awards, winning their first prize in 2010 (Overall Cider award at the Windsor Racecourse festival) and have either won or been nominated for awards every year since. Tutts Clump's Rhubarb Cider won their most recent award at the Wantage CAMRA Beer and Cider festival 2020. From Tutts Clump's vast range, Nigel would recommend 'Berkshire Diamond', made with West Berkshire

apples, a cider created to celebrate the Queen's diamond jubilee. Nigel describes 'Berkshire Diamond' as "a refreshing medium dry still cider, it's a great cider and I like it with pizza."

An apple a day keeps the doctor away, so try some of the fantastic local cider available from your nearby cideries!



More info

 www.pangvalleycider.co.uk
www.greenshedcider.co.uk
www.ciderniks.com
www.crazydaves cider.co.uk
www.tuttsclumpcider.co.uk



Image from www.ciderniks.com

Apple-y Ever After

CAMRAngle interviews Kintbury cidery 'Ciderniks'

Ciderniks is an independent cidery run by apple juice enthusiast Nick Edwards. Founded in 2003, the Kintbury based craft cider maker has gained popularity through word of mouth with his wonderful range of dry ciders. CAMRAAngle exclusively interviews Nick to discuss "the juice, the whole juice and nothing but the juice"- Ciderniks.com.

Nick's love for cider started long before the conception of Ciderniks. Brought up in Bristol, he was on the edge of 'Cider Country' so had been drinking cider from an early

age. Nick would travel the country with jerry cans in the back of his car, stopping off at Devonshire and Cornish farmers, bringing back home a gallon of cider or two.

Nick first started to make cider when he was given a small 6 litre cider press for Christmas. "I spent about 15 hours smashing apples up with a pickaxe handle in a rubber bucket. I made about 15 gallons, fermented it and it tasted good," Nick gleefully remembers. Over the next 3 years the scale of production grew. Investing in a larger press and an electric mill, Nick had begun to sell his cider.

The Reading beer festival was one of the first to purchase Ciderniks' produce. "I was increasing production each year and it was a natural progression to sell my cider," said Nick. "I let other people try it, they drank it and would ask if they could buy it."

Ciderniks now presses up to 7000 litres of cider per year, with a much larger electric hydraulic press and automated mill. Despite this successful growth and commercial attainment, Nick still views Ciderniks as a hobby. "I don't make cider for a living," admits Nick, "it is a hobby out of control! I reinvest a lot of the money from selling cider back into equipment. If you have a hobby that you can monetise and supports itself, then it's quite a good hobby."

7 ciders are currently made by Ciderniks, the first being 'Combe Raider'. "A lot of craft cider makers rely on hoovering up unwanted [culinary and dessert] apples in their locality- that's how 'Combe Raider' came to be," recalls Nick. With this success, he was keen to try using cider apples. "It's sad that there are very few cider apples in Berkshire," laments Nick, "most of my cider apples come from Herefordshire." Dabinett and Michelin apples near Ledbury were used for the second cider



Photos from www.ciderniks.com

It is physical work making cider, which Nick relishes



Photos from www.ciderniks.com



Left to right: Apples being washed and sorted; The fruit is crushed in an electric mill; The pulp is then pressed to extract the all important apple juice. Left over pulp (pomace) is given to farmers for animal feed

'Dab Hand', whilst Kingston Black apples were pressed for the 'Kingston Black' cider, which won 1st place at the 'CAMRA South of England Cider Festival 2015.' "I am very appreciative of the award," Nick says proudly, "it's nice to be recognised."

"My cider is 100% apple juice. Call me a purist but why should there be anything else in it?"

Nick Edwards

The cidery has been a completely independent venture. "I am very much a one-man band; I do the whole process not just making the cider. I do the bottling, as well as the design and printing of the labels," discloses Nick. "From apple to the cider in your hand, I have done everything all the way through." This is rather remarkable when you realise that Nick has never been formally trained. "I am completely self-taught," reveals Nick, "I have never been on a cider making course. I did buy a few books when I was starting out, but I wouldn't necessarily follow what people were saying. I have always been open to experimenting."

Arguably the most important aspect of Ciderniks' cider is how natural it is. Nick is passionate that his cider is additive free, rejecting the use of sulphites, artificial flavourings, sweeteners, and added water. "Why not keep a product as natural as possible?" asks Nick. "All I have in my cider is 100% apple juice. By law, cider is meant to contain at least 35% apple juice. Cider is a drink made from apples, call me a purist but why should anything else be in it? I think it is wrong when cider is filled up with a cocktail of other ingredients."

When Nick first started making cider, he made a conscious decision to not add sulphites despite being adamantly told that you can't make cider without them. Sulphites (Sodium Metabisulphite) are often used in cider production to kill bacteria and natural yeast whilst being an anti-oxidising agent. Big commercial brands in the early 2000s would quote on their labels; 'includes sulphites for freshness.' "I just ensure my equipment is very clean, which keeps the cider fresh without the need of sulphites," says Nick.

Nick doesn't add cultured yeast, which is often used to kickstart the fermentation process

or add specific qualities to the cider. Instead, the apple juice is allowed to ferment naturally, giving Ciderniks cider their wonderfully dry palate. Ciderniks will never produce a sweet cider, because the majority of sweet ciders are often reliant on artificial sweeteners such as saccharin and sucralose. "With a lot of sweet and medium ciders that have been artificially sweetened, you can actually taste the additive at the back of your throat which takes away a lot of enjoyment," stated Nick. This desire to be completely additive free means that the cider is accessible to all, being suitable for vegans and those who are gluten intolerant or sensitive to sulphites.

"I make my ciders for the people who enjoy them. I am more than happy for people to come round and have a look, talk cider and see how it is made," invites Nick. Why not contact Nick to organise a Ciderniks cidery visit?

More info

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 Kintbury, RG17 9TJ

To Takeaway Or To Not Takeaway

CAMRAngle talks to local pubs about lockdown takeaways

The previous issue of CAMRAngle championed pubs which provided a beer takeaway service during the first lockdown, in particular 'The Craufurd Arms'. Pubgoers and loyal locals loved the ability to support their pub by buying draught beer to bring back home. Now the second lockdown has come to an end, CAMRAngle revisits 'The Craufurd' and other pubs to ask how feasible a takeaway option really was.

The plucky pint-sized pub, 'The Craufurd Arms', re-opened in the initial lockdown as an off-license providing a walkthrough takeaway and local delivery service. This was gratefully received, as a long line of locals would queue (whilst maintaining social distancing protocols) round a newly extended beer garden. Committee chairman for 'The Craufurd', Mark Newcombe, recalls "when we went into the first lockdown, we were keen to keep the pub running. We got everyone involved and kept in contact with all our customers. Bar manager Neil Piddington and several staff members couldn't be furloughed as they had just joined the team, so takeaway beer seemed like a good idea at the time."

"It didn't make much sense to try and do it [takeaway] again. Since March, the pub has only broken even for two weeks. The sales aren't good enough to keep the pub open."

Mark Newcombe

Unfortunately, the difficult decision was made to not repeat this commendable service during the second lockdown. With the hindsight of the initial lockdown



Illustration by Matt Rogers

experience and a full financial record of the period, it was deemed unwise to re-launch a takeaway function. "It didn't make much sense to try and do it again," laments Mark. "Since March, the pub has only broken even for 2 weeks and that was due to people coming to watch the football. We're currently running about 40-60% of our normal sales. During the first lockdown we were down to less than 30% some weeks. The sales aren't good enough to keep the pub open. Being in tier 2 is more for large pubs, like 'Wetherspoons', which have fully functioning kitchens, but for a small community pub it is going to be a real struggle."

Takeaway food from pubs was a real feature of lockdown 2.0, which again wasn't a viable option for 'The Craufurd'. "People come to our pub to drink real ale. We are a destination pub for beer, not food, we never have been. It's too

small a pub to make any money from food trade," adds Mark.

The riverside Bourne End pub, 'The Bounty', has a similar story of setting up a takeaway facility during the first lockdown but not the second. The Bounty is popular during the summer months, as punters and boaters can drink alongside the river in the sun. In the winter months, The Bounty is a favourite of ramblers and dog walkers seeking refuge from the cold. This unique location and the change in season were a major factor in the decision to not do another takeaway service. Pub owner, David Wright, explains "the first lockdown was during the summer months, and we had our new outside bar open. We sold drinks in plastic takeaway tumblers with lids and managed quite well, provided customers bought a beer and went away to drink it." The November lockdown however, proved more difficult. "To make

ends meet, we would have had to do takeaway food as well as beer. Now, as the only way to get to 'The Bounty' is by footpath or boat, we felt that no-one would want to walk for half an hour across muddy fields to buy a meal that would be cold by the time you got home. It just wasn't worth it," admits David.

Many local pubs did provide a takeaway service throughout both lockdowns, for example 'The White Horse' at Hedgerley and Windsor's 'Cornerhouse'. New pub, 'The Lord Grenfell', opened knowing that a lockdown was a possibility in the near future, having set up a number of measures to ensure it could sustain a takeaway operation. This included a website that could manage online orders and investing in reusable takeaway beer cartons. With these preparations already made, it was disappointing for General Manager, Paul Sharples, to discover the government's initial stance of not allowing pubs to sell takeaway beer. CAMRAngle interviewed Paul just before lockdown and the government's U-turn on takeaway sales. Paul questioned, "I can't understand why it would be acceptable in the previous lockdown, but not now. Takeaway sales are something a lot of pubs relied on to get through



The Lord Grenfell's 4-pint takeaway beer containers



Photo supplied by The Craufurd Arms

Above: Long queues at The Craufurd Arms just after the first lockdown.
Below: The Craufurd Arms during and after the second lockdown.



Photo from www.crowdfunder.co.uk/craufurd-arms-lockdown-v20-support-fund-sl6-7ly

last time, and I worry about how many pubs will get through the other side." Fortunately, the day before lockdown restarted it was announced that pubs could indeed tender a takeaway service.

Other pubs, such as 'The Maiden's Head', did not create a beer takeaway or delivery service at all, due to delivery protocols making a distribution system hard to execute. "You've got to be very careful how you deliver beer to people at home," states pub manager Lee Wright. "It would be difficult to cross the Ts and dot the Is. For example, you would have to make sure an adult receives the beer."

This article isn't trying to suggest that providing a takeaway option is a mistake or holy grail, nor that pubs who can or can't supply this

service are either right or wrong. This feature is just highlighting that, like many businesses, pubs are all different. What may work for one pub might not work for another; what was successful in one season may differ in the next. There isn't a magic 'fix all' button for pubs during a lockdown- they are all struggling and the SWM CAMRA branch hopes the new year is kinder to them.

More info

 www.Craufurdarms.com

 The Craufurd Arms,
15 Gringer Hill, SL6 7LY

 The Bounty, Cock Marsh,
Bourne End, SL8 5RG

Local Brewery News

All the news from your local breweries in the local area

Ascot Brewing Company

www.ascotbrewing.co.uk



In support of **Movember**, the beer 'Amarillo' was repackaged as 'Amorillo'. Still the same tangerine IPA, bursting with flavour and spicy undertones, but now championing men's health. A donation towards Movember was made with every beer sold.

Ascot Brewing has had continued success with their socially distanced events, hosting comedy nights, Oktoberfest and a family friendly pumpkin carving party. The Halloween beer festival, 'Frightfest', saw the return of two dark beer specials: the Cascadian black IPA, 'How To Dress For The Apocalypse' and the dry hopped milk stout, 'Ghost Horse'. Both were enjoyed whilst magician, Tom Brooks, performed gruesome tricks and stunts.

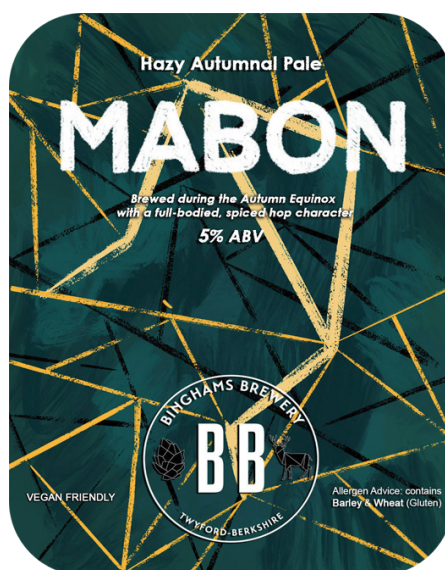


Ascot Brewing's hard work has been recognised by the Surrey Heath Business Awards 2020, being awarded the 'Kevin Canton Small Business Award'.

Binghams Brewery

www.binghams.co.uk

'Mabon' is the newest seasonal special from Binghams. This vegan friendly pale ale has a full bodied, spiced hop character and showcases the new logo and branding.



The retail space at the brewery has been revamped to accommodate a taproom with an outside seating area. The taproom is open 10am till 5pm Monday to Thursday and till 6pm on Friday and Saturday (times may change after lockdown).

Free delivery continues within a 10-mile radius of the brewery, and a click and collect service was introduced during lockdown.

Loddon Brewery

www.loddonbrewery.com

The covered, heated decking area of the taproom's outdoor seating space has doubled in size,



safely accommodating 75 people. With this additional seating, the brewery taproom can now house over 220 people outside, whilst adhering to social distancing rules.

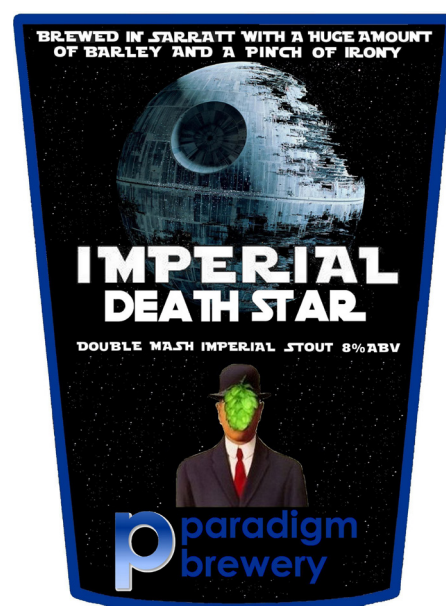
The festive beer 'Razzle Dazzle' returns for December. This golden ale is made with Cascade hops and has a pronounced grapefruit finish.



New Loddon merchandise and local produce has been added to the brewery shop.

Paradigm Brewery

www.paradigmbrewery.com



Paradigm has reissued the double mash imperial stout, 'Imperial Death Star'. It is currently only in cask, but there is a demand for it to be available in bottle...

Local Brewery News

All the news from your local breweries in the local area

Rebellion Beer Company

www.rebellionbeer.co.uk

Rebellion's 'Winter Royal' is now available in 500ml bottles. This deep, ruby winter warmer has a rich maltiness and soft bitterness with a late dry hop aroma.



Since the beginning of the Covid-19 pandemic, Rebellion has offered a 20% discount for NHS staff. So far, the discount has saved £7000 for NHS workers. The scheme will continue into the new year and then will be re-assessed.

The free delivery range has been extended to up to 17 miles from the brewery.

The brewery shop will no longer allow people to sample free pints of beer, as the pandemic's devastating effect on the pub trade and the profitability of the business has meant Rebellion can no longer afford to justify this popular perk. Customers can still try all the beers, as a 100ml sample from the tasting counter.

A brewery taproom is currently being planned, with developments in early stages, but a customer loyalty programme will run in tandem with the membership scheme to offer redeemable benefits within the forthcoming taproom.

www.swm.camra.org.uk

Siren Craft Brew

www.sirencraftbrew.com

The flagship red IPA, 'Liquid Mistress', has been discontinued due to evolving styles and trends in the brewing industry. There is however plenty of new beer available from the web shop and tap yard. 'Sold My Soul For Citra' is an IPA using the Citra hop in 4 different formats, providing a massive fruity and citrusy punch.



'Playing the Studio' is a sour porter with smooth chocolate and coffee tones. A barrel aged version is in development and is planned for a late winter release.



The Californian IPA, 'Flex', is now available in can, being previously only available in keg. A clean, crisp session beer with a refreshing tropical and pine palate.



Stardust Brewery

www.stardustbrewery.co.uk



The unfinned pale, 'Searching', is Stardust's latest beer. This double IPA with citrus fruit flavours and a hint of pine, brings a bit of summer to your winter!

Windsor & Eton Brewery

www.webrew.co.uk

A virtual taproom trivia night was held every Wednesday during lockdown, with 10 litres of beer the winning prize. Free delivery during lockdown was available within a 10-mile radius of the brewery.

Brewery News

Want your brewery featured next time? Contact the Editor:

@ editor@swm.camra.org.uk

Local Brewery News

All the news from your local breweries in the local area



Crazy Dave's Cider

www.crazydaves cider.co.uk

Two new ciders are now available from Crazy Dave. November saw the release of 'Swede-ish' which, like the name suggests, is made with a blend of apples and swede! This medium-sweet cider is of a very limited run, so catch a bottle whilst you can.



The second is the medium-dry cider 'Serius Black'. This single apple cider uses only Kingston Black culinary apples from West Berkshire and is available from early December. It has a distinctive nutty flavour, typical of this apple variety. Both "Crazy Dave" and SWM CAMRA branch cider representative, Nigel Vicker, agree it is the best 'Crazy Dave Cider' to date!



Breaking News

Crazy Dave Cider has paused the production and selling of cider until Spring 2021. The last of the cider bottling will be completed on Christmas Eve, for pre-order and collection only. It is advised to call Dave on his mobile first (07864 914630) as stock is very limited.

Whilst next year's cider is maturing, Dave plans to spend more time with his family and help set up a rapid COVID vaccination centre for the NHS in Bracknell. Rest assured; Crazy Dave's Cider will return in the new year.

Green Shed Cider

www.greenshedcider.co.uk



Check out the slick new website for Green Shed Cider (above). Feel free to browse the wonderful range of hand crafted Berkshire ciders online and see what takes your fancy.

Home delivery is available up to 20 miles of Newbury, or find Green Shed Cider at the following markets:

Reading Farmers Market -
1st Saturday of the month

Newbury Farmers Market -
1st Sunday of the month

Abingdon Farmers Market-
3rd Friday of the month

Other News

The Good Beer Guide 2021

www.shop1.camra.org.uk



'The Good Beer Guide 2021' is the newest rendition of CAMRA's pub guidebook. This "beer lovers' bible" is revised and updated each year to feature recommended pubs serving the best ale in the UK. The 48th edition features a foreword by Michelin star chef and Marlow pub owner, Tom Kerridge. Want to see if your local is featured within its pages? Head to CAMRA's webstore to purchase this definitive guide to the UK's pubs.



Brewery News

Want your brewery featured next time? Contact the Editor:

@ editor@swm.camra.org.uk



LocAle Brewery Listings

26 LocAle Breweries are within a 20 mile radius of Maidenhead Railway Station, and produce cask ales to at least one pub on a regular, but not necessarily continuous basis.

Ascot Brewing Company	Camberley
Bell Street Brewery	Henley-on-Thames
Binghams Brewery	Ruscombe
Bond Brews	Wokingham
Creative Juices Brewing Co.	Rickmansworth
Ealing Brewing	Brentford
Elusive Brewing	Wokingham
Haresfoot Brewery	Chesham
HedgeDog Brewing	Virginia Water
Loddon Brewery	Dunsden
Lovibonds	Henley-on-Thames
Malt The Brewery	Great Missenden
Moogbrew	Taplow
Old Luxters Farm Brewery	Henley-on-Thames
Old Windsor Brewery	Old Windsor
Paradigm Brewery	Sarrett
Rebellion Beer Co.	Marlow
Reunion Ales	Feltham
Siren Craft Brew	Finchampstead
Stardust Brewery	White Waltham
Thames Side Brewery	Staines-upon-Thames
Thurstons Brewery	Horsell
Tiny Vessel Brewing Co.	Hampton
Twickenham Fine Ales	Twickenham
Weird Beard Brew Co.	Hanwell
Windsor & Eton Brewery	Windsor

CAMRA LocAle 2020 Pub Listings

Pubs in the area that are currently accredited as LocAle Pubs. This means that the pub regularly sells a beer from one of the LocAle Breweries, thereby reducing "beer miles" and supporting local brewers.

Cippenham	Littleworth Common
Barleycorn	The Jolly Woodman
Clewer Village	Maidenhead
The Swan	The Bear
Cookham	The Boathouse at
The Bounty	Boulter's Lock
The Kings Arms	The Craufurd Arms
Cookham Dean	The Maiden's Head
The Jolly Farmer	Maidenhead
Uncle Tom's Cabin	Conservative Club
Cox Green	Norden Farm Theatre
Barley Mow	Cafe & Bar
Datchet	The Rose
The Royal Stag	Moneyrow Green
Denham	The White Hart
The Green Man	Old Windsor
Eton	The Fox & Castle
The George Inn	Old Windsor Club
The Watermans Arms	Pinkneys Green
Eton Wick	The Boundary Arms
The Greyhound	The Pinkneys Arms
Hedgerley	Slough
The White Horse	The Moon & Spoon
Holyport	Taplow
George on the Green	The Oak & Saw
Hurley	Windsor
The Dew Drop Inn	A Hoppy Place
Hurley House Hotel	The Acre
The Rising Sun	The Bexley Arms
Littlewick Green	The Corner House
The Bell & Bottle	The Duke of Connaught
Shire Horse	Horse & Groom
	The Prince Albert
	The Prince Harry
	The Queen Charlotte
	The Vansittart Arms
	The Windlesora
	W&E Brewery Tap Room

Branch Contacts

The Slough, Windsor and Maidenhead CAMRA Branch Officers are all unpaid volunteers, but feel free to contact us about local pubs, breweries and events.

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A Pint of Pun

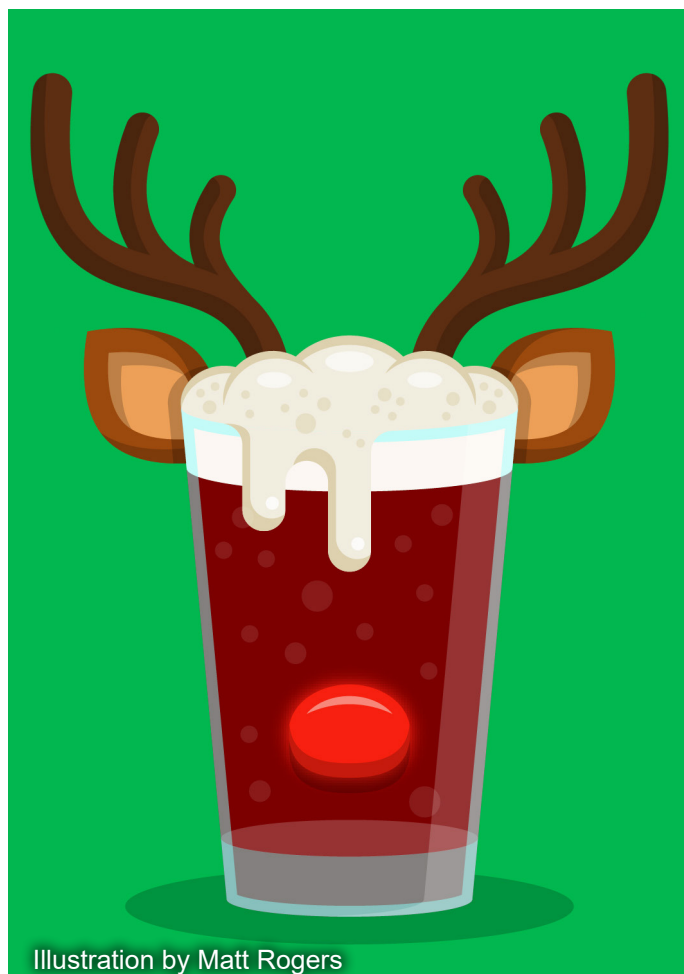


Illustration by Matt Rogers



Illustration by Matt Rogers