CAMRANGLE

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

Issue 54 - Spring 2019 | www.swm.camra.org.uk

FREE - Please take one

INSIDE THIS EDITION

SAFELY SWANNING IT

Clewer pub saved by community

CAMRA NATIONAL PUB & CLUB AWARDS

Local clubs prove successful

MAIDENHEAD BEER & CIDER FESTIVAL

What's new? Showcasing a Keg Bar

NOMINATE YOUR LOCAL

New Hospitality Awards want your input

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

THE BEAR







JD WETHERSPOON SPRING REAL ALE FESTIVAL

27th March - 7th April 2019

30 DIFFERENT HOP VARIETIES FEATURED – SHOWCASING BRITISH HOPS

Up to 30 award winning ales from the UK and around the world

Always featuring a wide range of local brews

FAMOUS FOR CRAFT

We are now stocking an excellent range of craft beers Come on down and give them a go!



Featuring great ales from Local Micro Breweries including:













Opening Times:

Monday - Thursday: 0800 - Midnight Friday - Saturday: 0800 - 0100 Sunday: 0800 - Midnight

wetherspoon

THE BEAR

8-10 High Street Maidenhead Berkshire SL6 1QJ 01628 763030



FROM THE EDITOR



As you'll see from the cover shot, good news came recently when, following vigorous campaigning, The Swan at Clewer was saved from closure and restored as a local community hub. This is one of a growing number of success stories where local communities are pulling together to save their local from calling last orders for good – well over

100 success stories exist to date, according to CAMRA HQ. A heart-felt well done to everyone involved in The Swan's Phoenix-like revival.

On the topic of revivals, when did you last sample a stout or a porter? Read all about why you should give them a try in our Industry Report. Sampling is in fact something that all our local breweries are keen for you to enjoy, and in this issue XT Brewery shares its Trappist Beer night, where tastings were accompanied by a fascinating fact-finder tour of the world of Trappist beer. These beers must be brewed in a Trappist monastery, by monks (or under their supervision) and currently only 11 breweries around the world can call themselves Trappist. More insights into the provenance of beers comes with People in Pubs, a jaunt back through the history of UK beer, accompanied by keenly crafted cartoons.

Back to the future, and in the news pages you'll also see that there are a number of Beer Festivals coming up, not least the Maidenhead Beer & Cider Festival 2019 which takes place on Thursday, July 25 - Saturday July 27.

This year sees the introduction of a Cider of the Festival as well as a Keg Bar which will showcase some exciting craft beers and lagers, so be sure to put the date in your diary.

Many CAMRA Socials take place during the region's beer festivals across the year, so do take a look at the Branch Diary page to see what's on, where and who will be hosting them from the Slough, Windsor & Maidenhead Branch.

See you soon?

Sean Ferris

SUBCRIPTION

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





CAMRANGLE

Editor

Sean Ferris - editor@swm.camra.org.uk

Contributors for this Edition

Guy Brennan, Chris Colverd, Sean Ferris, Karen Foreman, Justin O'Regan, Tim Ruscoe, Caroline Scoular, Nick Sellens, Anabel Smith, Russ Taylor, Ray Williams, Allan Willoughby & Tony Wells

Advertising

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

Contact Neil Richards MBE at Matelot Marketing 01536 358670 / 07710 281381. E-Mail: N.Richards@btinternet.com

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

©CAMRA 2018 - Articles represent the views of the contributors and not necessarilly those of CAMRA Ltd. Other media are free to reproduce articles, provided that they acknowledge the source.

Trading Standards - www.tradingstandards.co.uk or ask at your local council

Circulation: 5000 copies Estimated readership: 6000

Keys of The Swan now with Community



Following the "Save our Swan" campaign, one of Clewer Village's most famous landmarks has been restored as a local pub with the aim of making it a community hub once more. This includes a social enterprise which will assist young people with additional needs.

Nearly two hundred people attended the Ceremony of the Keys on Saturday,

February 2 where the keys were officially handed over and the gates symbolically un-locked. The event received excellent local media support, with BBC Radio Berkshire attending along with coverage in the Windsor Express and Maidenhead Advertiser.

The aim is to open the first phase (bar, toilets and hall) in time for St. George's Day.

For latest news on The Swan and how you can make a difference, visit them on Facebook

(https://www.facebook.com/groups/theswanwindsor/)

Branch Pubs and Club of the Year

As we go to press, members of the Slough, Windsor and Maidenhead (SWM) Branch of CAMRA have been busy voting for the Branch Pub of the Year, the Cider Pub of the Year and the Club of the Year. The nominations were:

Pubs: Corner House, Windsor; Craufurd Arms, Maidenhead; George Inn, Eton; Perseverance, Wraysbury; White Hart, Moneyrow Green; White Horse, Hedgerley.

Cider Pubs: Barleycorn, Slough; Corner House, Windsor; Perseverance, Wraysbury; White Horse, Hedgerley.

Clubs: Conservative Club, Maidenhead; Bray Cricket Club, Bray

The results are being reviewed at SWM's Branch meeting before submission to the Regional Director. Details of the winners will be available online at

www.swmcamra.org.uk

Maidenhead Beer & Cider Festival 2019

After a successful return to Desborough College last year, we are delighted to be returning to the same venue and over the same weekend - Thursday, July 25 - Saturday July 27. The festival promises to be bigger and better than ever before and we have listened to your suggestions on feedback forms, particularly that there was room for improvement on entrance ticketing and beer tokens. This year we will continue to operate a cashless bar using a Beer Strike Card, making variable beer pricing, according to beer strength very straightforward.



In addition to a Beer of the Festival, 2019 sees the introduction of a Cider of the Festival - well overdue as our supplies in 2018 were exhausted a couple of hours before the festival wrapped-up. This year the cider offering will be increased. Again, we will host the 2020 Champion Beer of Britain blind tasting heat for Golden Ales for the South of England qualifying heat. Good food and entertainment will be available throughout the three-day event.

This year we will, for the first time, stage a keg bar to offer exciting craft beers and lagers (more details a little closer to the event). On the Saturday we will gear up for a true family day and fingers crossed that the weather favours us this time. (Last year we had to move the family pitches inside as there was a near-on hurricane blast outside).

Keep an eye on Social Media and the festival website, www.mbcf.camra.org.uk, as our plans unfold. For CAMRA members, we hope those who volunteered last year will volunteer again, and for those that didn't, please do give it a go...no matter how much time you can spare, during the festival or the build-up or take-down it's a fantastic event to be part of. Look out for the volunteers' form which will be uploaded to the website around a month before the event.

Looking forward to seeing you in July!

Allan Willoughby Festival Organiser

Reading CAMRA Beer & Cider Festival 2019



The 2019 Reading Beer Festival takes place on Thursday, May 2 – Sunday, May 5.

Held at Christchurch Meadows, Caversham, Reading, RG4 8BY, the venue is just a few minutes walk from Reading

Station (take the North exit) and boasts a staggering 472 cask beers, 60 key keg 'craft' ales, a breadth of ciders (160 last year) as well as foreign beers, UK wines and meads.

The breadth of the offering doesn't stop there, with a quality range of hot and cold 'street foods' available. Thursday see the popular pub quiz take place, there's live music on Friday and Saturday, and Sunday is the family day.

Opening hours Thursday, 4.30 – 11pm; Friday, 11am – 11pm; Saturday (day time), 11am – 4.30pm; Saturday (evening), 6-11pm and Sunday, noon – 7pm.

Please note the following restrictions on under 18s to avoid disappointment: no under 18s admitted unless

accompanied by a responsible adult. Thursday and Friday: all under 18s must be off site by 8pm. No under 18s admitted to the Saturday evening session.

Entrance on the door: Thursday £5; Friday £11; Saturday (day time) £10; Saturday (evening) £10; Sunday £5. All include a complimentary festival glass and programme while stocks are available.

Advanced ticket bundles are also available and include entrance to the festival, complimentary festival glass, programme, and tokens for two pints of cask beer or cider at pre-Brexit, pre-Budget prices. Thursday £14; Friday £20; Saturday (day time) £19; Saturday (evening) £19; Sunday £14.

Limited edition season tickets for all sessions are also available in advance.

- Full details at https://readingbeerfestival.org.uk
- Want to volunteer and enjoy the festival? Contact staffing@readingbeerfestival.org.uk

Old Spot Pub Company to hit seven sites

The Old Spot Pub Company, an Ei Managed Investments venture in partnership with Field to Fork director Dave Ford and Productivity Mentor director Bernard O'Neill, is to open two sites in February to take its portfolio to seven pubs, with further openings planned during this year.

The Emperor in Farnham Common, Buckinghamshire, will be the first to open followed by The Star Of The East, near Limehouse. London.

Ford said: "Old Spot pubs are welcoming places designed with the local community in mind. Many have lovely log fires and they all offer a relaxed atmosphere with great, honest food. We tend to take on pubs that have been shut for a while with the intention of giving the community back their local."

Ei Managed Investments has grown rapidly since Ei Group launched the division in May 2015, with 12 ventures in operation.

WHAT'S HAPPENING AT YOUR LOCAL PUB OR BREWERY?

Any beer-related stories to tell? Send them to editor@swm.camra.co.uk.

It's your mag!

Windsor & Eton Brewery prove worthy winners



Windsor & Eton Brewery (WEBrew) won joint first place with two of its brews, Conqueror 1075 and Firefly, at 2018's Maidenhead Beer & Cider Festival. Festival Organiser and CAMRA Branch Vice-Chairman, Allan Willoughby (right) celebrated with WEBrew's events guru Mila (left) and brewery tap manager Wildcat Willy (centre). The brewer also won the Bronze Award at last year's Great British Beer Festival Golden Ales category.

Fuller's sells brewing business to Asahi

West London-based brewer Fuller's is selling its brewing operation to Japanese brewer Asahi for £250 million.

The brewer is selling the production and distribution of all its beers including flagship ale London Pride. The deal includes the historic Griffin Brewery in Chiswick, where the company was founded in 1845, as well as well



as its Cornish Orchards, Dark Star Brewing, and Nectar Imports businesses.

Chief Executive Simon Emeny said: "We remain incredibly proud of the Fuller's Beer Business, its history and the high quality premium beer and cider portfolio that we have developed. Brewing has formed an integral part of our history and brand identity, however the core of Fuller's and the driver of our future growth is now our premium pubs and hotels business."

Although Fuller's will retain ultimate ownership of its brand name, Asahi will hold the global licence to use the trademark.

Simon Emeny said: "The deal secures the future of both part of our business including protecting the heritage of the Griffin Brewery in Chiswick, which was particularly important to the Fuller's board."

CAMRA's former Chairman Jackie Parker said: "Fuller's has been a family brewer in Britain for more than a hundred years, and it's a very sad day to see such a well-known, historic and respected name exit the brewing business.

"It would be very disappointing to see the character of Fuller's beers change as a result of the deal. While the Fuller's family has stressed it has sought to protect the heritage of the Griffin Brewery, we'd call on the new owners to pledge to continue brewing operations at the Chiswick site as well as show a commitment to not only continuing cask beer production, but to preserve the full range of Fuller's, Dark Star and Gale's beers."

Pub Saving Award goes to Somerset campaigners

Campaigners in Somerset who saved a 150-year-old village pub from closure have been awarded CAMRA's prestigious Pub Saving Award, recognising the communities that work hard to keep their beloved locals open.

The Save the Packhorse Project was set up by residents



of South Stoke, Bath, in May 2012, in response to the much loved Packhorse Inn being sold to new owners, who planned to convert it into a residence with ground floor office space. By the end of May, the Save the Packhorse Project had acquired the support of

Bath and North East Somerset Council, achieved national news coverage, and secured backing from nearly 1,500 signatories on an online petition.

In June 2016 the team was told it had under 100 days to raise £500,000 plus legal costs to secure the pub. Within three weeks, £287,000 had been raised and by September 2016, they had raised £601,000 with the help of 200 investors.

The Packhorse Inn, now the property of 430 shareholders, was successfully reopened as a community pub in March 2018. after undergoing huge renovations to the building - it is estimated that more than 1,000 hours of volunteer time were allocated to the garden alone.

Dom Moorhouse, Managing Director of the Packhorse Community Pub, said: "We're absolutely delighted to hear the news that we've won the Pub Saving Award. It's really a testament to our visionary, generous shareholders and the hundreds of volunteers who have helped make the project a reality."

KEEP FIT & ENJOY BEER AT THE SAME TIME!

The Hedgerley Real Ale Ramble has been held on a quarterly basis for more than 10 years and is a great way to keep fit and enjoy some excellent beers and good company at the same time. The walk covers about eight miles and takes in three of the area's best real ale pubs - The Blackwood Arms, The Royal Standard at Wooburn Common and The White Horse in Hedgerley (in that order)

ale pubs - The Blackwood Arms, The Royal Standard at Wooburn Common and The White Horse in Hedgerley (in that order). We meet at Hedgerley Pond, which is very near the White Horse, at 10.00am and then take a scenic route which varies from walk to walk to keep things interesting for regular participants. Lunch is optional and is taken at the Royal Standard before returning to the White Horse around 4.30pm.

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

The next Hedgerley Real Ale Ramble will take place on **March** 24.

All are welcome, please call Mark the walk leader on 07871 777062 if you have any queries and to reserve a dining place, as the Standard does get very busy on Sunday lunchtimes. Come and join us!

MPs unite to demand business rate reform for Pubs

MPs from across the political spectrum have called for the meaningful reform of business rates at a Parliamentary debate on the future of Britain's pubs.



The January debate saw MPs sharing examples of pubs across the UK that have been lost or are under threat due to sky-high business rates. Speaking in the debate, Anne Main MP explained that 30 of the 50 pubs in her constituency of St Albans have seen a rate increase:

"Astonishingly, they need to sell around 180,000 more pints per year to cover those increases.

"CAMRA, which is based in my constituency, provided a comprehensive submission to the Chancellor ahead of the Budget in September. It [CAMRA] has called for a full review of the business rate system with regard to pubs. It maintains that the current system is not fit for purpose and a review is needed to tackle the unfair penalisation of property-based businesses like pubs, especially given the vastly reduced levels of taxation paid by online retailers."

Tom Stainer, CAMRA's Chief Executive, said: "It's great to see MPs from across the political divide coming together to recognise that pubs are a force for good. It's clear that MPs want fundamental reform of our outdated and unfair business rates system. I'd urge the Government to listen carefully to unified calls from backbenchers and from the pub industry to safeguard the long term future of the Great British Pub."

The Hansard record of the debate is at -

https://hansard.parliament.uk/commons/2019-01-15/debates/19011565000002/PubsBusinessRates

The ayes have it at the first Parliamentary Pub Quiz

A team led by MPs Therese Coffey and Simon Hoare quizzed their way to victory in the inaugural All Party Parliamentary Beer Group and PubAid Pub Quiz, held on February 5.

Team 'Bling' lifted the winners' trophy ahead of fierce competition in a packed room in the House of Commons with 20 MPs taking part as well as other parliamentary colleagues, brewers and pub companies.

With Mark Labbett – AKA The Beast as seen on The Chase – as quizmaster, the 100+ contestants worked in teams to answer questions on everything from sport and science to music and movies, as well as a beer round.

The quiz was held just ahead of the 'World's Biggest Pub Quiz', organised by PubAid with Prostate Cancer UK. At time of going to press, more than 1,200 pubs had signed up to run the quiz between 3-7 March.

Mike Wood, chair of the All Party Parliamentary Beer Group, said: "Not only was the evening a lot of fun, it also served as a reminder of the vital role that pubs play in communities up and down the land, which includes raising more than £100 million for charity, every year."

Pubs are encouraged to support official partner Prostate Cancer UK, but are also free to support charities of their choice.

Nominate your favourite pubs, clubs and bars

The Hospitality Social Media Awards are looking for nominations of pubs, clubs and bars who are using social media to reach out to their customers.



Are you a Facebook fan following your local? Is their Instagram activity

inspiring? Do you have a handle on their twitter handle? Then it's time to get nominating.

Simply email your nominations (maximum of five different venues per person) to info@hsma.biz.

Winning nominators and nominees will be invited to a lunchtime Awards Reception at the House of Commons on June 27, 2019.

Closing date for nominations: March 29.



QUEEN Charlotte

WINDSOR

6 Cask Beers, over 50 different Gins including our very own Guildhall Island Gin

Private meeting/Dining rooms available for hire

Delicious food served all day

Twitter @QCWindsor Facebook Queen Charlotte, Windsor

www.queencharlottewindsor.co.uk

7 CHURCH LANE, WINDSOR BERKSHIRE. SL4 1PA

THE VANSITTART ARMS

WINDSOR



Welcome to our Traditional English Pub with a lovely winter ambiance and a large beer garden!

We serve delicious, home cooked food 7 days a week and breakfasts at weekends

Functions catered for

Children and dogs welcome

Opening Hours

Mon - Wed 12pm - 11pm, Thurs 12pm - 11:30pm Fri 12pm - 12am, Sat 10:30am - 12am & Sun 10:30 - 11pm

The Vansittart Arms, 105 Vansittart Road Windsor, Berkshire, SL4 5DD Call: 01753 865988 www.vansittartarmswindsor.co.uk



QUIZ CORNER

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



You'll find the answers on page 15

1 2 3 4 5 6 7 8 9 10 12 12 11 12 14 15 15 16 17 18 21 22 23 23 25 24 25 25 3

ACROSS

- 1 Drink, to carry your bags? (6)
- 4 Can fob off in informal chat. (6)
- 8 Delineated, and not in a mess when sea runs with wind. (3,4)
- 9 Maize-bread roll for vegetable head? (7)
- 11 Non-secured arrangement is not cut at all. (10)
- 12 Two ways in which to hold a number... (4)
- 13 Sabbath exception a swim inside. (5)
- 14 Swage used for making earnings. (5)
- 16 Pelt around me? Backbone! (5)
- 17 Typical patterns of Norman possession? (5)
- 19 Composer with a very cold ending? (4)
- 20 Shriek, "Glue!" to create filter material. (10)
- No let-up in quest to be luxurious. (7)
- 23 Desert ship within artist sweet colour! (7)
- 24 Carl as devious rogue. (6)
- 25 See tap as being old money in Spain. (6)

DOWN

- 1 Praise of an ape's design. (5)
- 2 Go back to a quiet time? (7)
- Wort sugar source makes me respond awkwardly. (9)
- **5** 050 identity is 'eggy'! **(5)**
- 6 Inn serving up figs does this make it clear? (7)
- 7 Brawl one's involved in with drinks? (5,4)
- Have beer, to be wiser about drinks companies. (9)

- 13 Prevent goalie from being pub worker. (9)
- Leg, in gear that's fashionable for a drink. (6,3)
- 16 Eggs? 'flu cure to make one hop? (7)
- 18 Mark again? In rage, see red! (7)
- 20 Key another way in E Africa. (5)
- 21 Pay-phone pop leaves in a mess for 'laughing' hunter. (5)

ASSET OF COMMUNITY VALUE (ACV) PUBS IN OUR BRANCH

SOUTH BUCKS COUNCIL

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

WINDSOR & MAIDENHEAD

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

PEOPLE IN PUBS

Tim Ruscoe likes pubs and he likes drawing. Sensibly, he put his two passions together.





STAINES PUB'S CLAIM TO FAME/INFAMY



Sir Thomas More, Lord High Chancellor of England from 1529 - 1532, was tried for treason in 1535 in a pub in Staines before being executed after refusing to acknowledge King Henry VIII as the Supreme Head of the Church of England. More was renowned as a statesman, social philosopher and author, writing Utopia (1516), a book about the political system of

an imaginary, ideal island nation. He was beatified in 1886 by Pope Leo XIII and eventually canonised in 1935. In 2000, Pope John Paul II declared More to be "the heavenly Patron of Statesmen and Politicians" and he and Bishop John Fisher (also executed) are remembered with a feast day on 22nd June every year. The pub at time of going to press remains a mystery however. Any ideas? Answers on a postcard please…!

Tim combines his powers of observation with his artistic talent, enabling him to depict moments of human reaction to situations that can arise in a pub. "The magic of the moment is sometimes triggered by a beer or two," says Tim. "All walks of life go into pubs, the very clever and the not so, the financially well off to those who haven't got two brass farthings, but in a pub we are all equal."

Tim's book includes fascinating pub-related facts and keenly drawn cartoons of pub life. Here's a selection. Enjoy!

Did you know.....

1. SAXON'S WE SALUTE YOU

The Saxon ealuhus or alehouse was a private dwelling where people met to talk, plan and tell stories over beer brewed by the woman of the house (known as an alewife). A system of quality control evolved so that by the late 14th century a law was passed insisting that all alehouses had to display a sign.

The 1393 legislation, introduced by Richard II, stated that: "Whosoever shall brew ale in the town with intention of selling it must hang out a sign, otherwise he shall forfeit his ale."

2. WHO'S THE KING OF THE CASTLE?

The various 'Castle' pubs in Camden (the Dublin Castle, Edinburgh Castle, Windsor Castle and Pembroke Castle) were so named because there were thousands of workers in the area building the railways, and separating them on nationalistic lines meant fewer fights, and more people showing up for work the next day.

3. POOCH POWER

For dogs around the country, a stroll to the pub has long been rewarded with only a dish of water to slurp and the odd titbit, but more human eateries are now offering canines, great and small, the opportunity to tuck into a meal of their own. Take The Orange Tree in Norfolk, for example. Next to the 'human' menu on the wall there is a doggy blackboard with a list of 'Scooby snacks', which include pigs' ears, doggy sausage rolls and three different sizes of marrowbone (Editor's note: See page 19 where a CAMRA canine paws for thought.)



4.THEPOWER OF PUBS-NAMING THE UNDER GROUND

Five of London's Underground stations are named after pubs that used to be nearby. These include: Angel, Elephant & Castle, Manor House, Royal Oak, and Swiss Cottage. Of these, The Angel and The Elephant & Castle are the only surviving pubs to share their name with a Tube Station.



5. A CHALLENGE MET

In Ulysses, James Joyce wrote: "A good puzzle would be to cross Dublin without passing a pub." A local radio station offered £100 to the first to solve the riddle; the winner explained that one can take any route. You just have to stop in each pub on the way!



PEOPLE IN PUBS

Tim Ruscoe's People in Pubs is available for £10 at https://www.etsy.com/shop/JokesforBlokes

FOLLOW US & LIKE US ON SOCIAL MEDIA



(B) @swmcamra @MaidenheadBeer

Maidenheadbeerandcider

TWICE THE LOWE



Having won Gold for Speciality Light Cask Beer at last years SIBA London & SE Region finals, we've brought back this delicious Russian blonde bombshell for 2019. Molotov – share the love.

Available in cask from June

Find out more at **webrew.co.uk**







AWARD WINNING BEERS BREWED IN HERTFORDSHIRE

For 2019 our Monthly
Specials will be
raising funds and
awareness for

Gaddesden Row Riding

for the Disabled.



WEEKLY DELIVERIES IN YOUR AREA





Dunsley Farm, London Rd, Tring HP23 6HA

© 01442 890721 🛞 www.tringbrewery.co.uk

Beer Festival 2019 Annual St Georges fest April 19th to 22nd Saturday 20th BBQ from 6pm and Live Music Free admission. 20 real ales and ciders. Families and dogs welcome

STOUTS & PORTERS

Beer Sommelier Annabel Smith and Cask Marque, the independent company which aims to improve beer quality through its accreditation scheme explore stouts and porters.

The darkest beer of them all, stouts and porters get their colour and flavour from the dark grain used to make them – roasted malt, roasted barley, or sometimes other dark grains. From the first sip, expect bold flavours – espresso, chocolate and roasted elements.

Where did stouts and porters come from?

Porter is actually an older style than stout and was named for the porters who unloaded ships and carried goods around the world's mightiest metropolis, thus it was the great beer of the 18th and early 19th century London. The name 'stouts' was derived from the shortening of 'stout porter', meaning a strong porter (although this is not necessarily the case!)

Imperial stout was brewed in the 18th century with the most famous being shipped to Russia. They are full bodied, massively malty, very dark and bitter sweet. So, contrary to popular belief, stouts do not originate in Ireland, but in London. Why London? In a word – water. The minerals and sulphates in the hard water in London create a very dry flavour and mouthfeel in this beer (now that's one to remember for the pub quiz!).

Spoiler alert - there are many myths

Other than stout originating in Ireland, there are many other myths surrounding this particular beer style. Have you heard that it's great for pregnant women and those suffering from iron deficiency as it's packed full of iron? Well there's actually more iron in a slice of white bread than there is in a pint of stout. How about stouts being full of calories? No more so than other beers, so less than a pint of milk or orange juice.

As for the Shamrock drawn in the head of a pint of stout, this was very much a cultural thing and one which the Irish dislike to this day. During the late 1920s and early 1930s, the USA was subject to prohibition, therefore a lot of Americans descended on Europe, particularly Ireland. Irish



For deserts, chocolate-based ones are beautifully complemented by these dark beers

bar owners would draw a Shamrock in the pints of stout served to Americans to denote they were an outsider, ie, not native to Ireland. It has NEVER been a brand standard for Guinness to draw this Shamrock; it is all just an urban myth.

Characteristics

With food stouts are a fine partner for oysters and rich, unctuous stews. Grilled meat and sausages – with their smoky, charred character – are a natural companion. Many porters are also a great accompaniment to blue cheese and gamey foods like venison. For deserts, chocolate-based ones are beautifully complemented by these dark beers. Try a really rich chocolate cake with a Russian imperial stout for a perfect treat – delicious!

			CO LASTE
STOUT	dark amber, reddy brown,	Espresso coffee, chocolate,	Dry, bitter, espresso coffee,
	black brown	burnt toast	dark chocolate
PORTER	dark amber, reddy brown,	Coffee, cafe-au-lait,	Silky, sweet than stout,
	black brown	milk chocolate, roasted	chocolate, cafe latte
IMPERIAL STOUT	Black, dark brown, cappuccino foam	Mocha, dark chocolate, vanilla, liquorice, molasses	Full bodied, bitter-sweet, liquorice, blackcurrant, coffee

CAMRA NATIONAL PUB & CLUB OF THE YEAR AWARDS

The CAMRA National Pub of the Year Award and Club of the Year Award seek out those outlets with the greatest commitment to quality real ale, along with a fantastic atmosphere and welcoming surroundings.



Local club Egham USC (2nd from left) is congratulated by CAMRA's Keith Spencer (far left) and football pundit Mark Lawrenson (far right) alongside Appleton Thorn Village Hall as both clubs are presented with their Super Round trophies at Club Mirror's 2018 Club Awards.

For CAMRA's national competition, pubs and clubs are nominated by CAMRA branches across the country and judged by a panel of CAMRA volunteers throughout the year. Nominations are whittled down to Regional Winners, then to four Super Round Winners and then finally the ultimate winners are announced.

For the CAMRA Club of the Year, run in conjunction with *Club Mirror* magazine, three local clubs have fared particularly well, with Egham United Services Club (USC) reaching the heady heights of the final four and Maidenhead Conservative Club and Marlow Royal British Legion Club both making it to the final 16.

SPOTLIGHT ON EGHAM USC

Founded in 1920, Egham USC in Surrey enjoys national renown thanks to its commitment to cask ale. Winner of the Surrey CAMRA Club of the Year award every year since 2008, Egham USC has five ales on at all times, with three rotating guest ales including a dark, and a wide choice of ciders are available from the cellar.

Their three annual beer festivals showcase an eclectic range of ales, mostly from the newest microbreweries around. Comfortably furnished with sports screenings and free WiFi, the club hosts live music most Saturday evenings.

"We were absolutely delighted to be named in the last four of the Campaign For Real Ale's (CAMRA) Club of the Year at the end of 2018 and this is the third time we've made it to this stage," says Club Secretary Julie Black. "We've staged three beer festivals per year since 2008 – that's 31 in total so far – and we've served over 2,000 different beers."

The club uses an army of CAMRA volunteers to run its festivals (which take place at Easter, in August and



Since 2008 the club has served over 2,000 different beers at its beer festivals trophies at the 2018 Club Awards

November) and each festival puts on around 50 beers and 15 ciders. The club also has a 'beercam', where members can see exactly which beers are on in real time.

UPCOMING BEER FESTIVALS FROM CLUB RINALISTS

Egham USC's next Beer Festival is at Easter, April 18-22 Marlow RBL's next Beer Festival is May 2-6

See the Branch Diary page in this issue for more details.



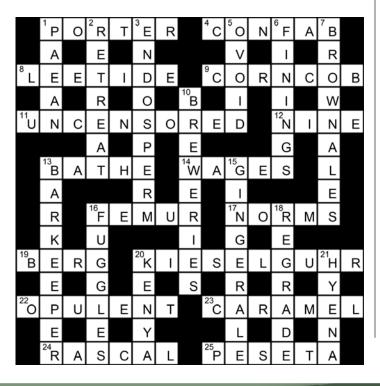
Egham USC celebrates its centenary in 2020.

"People want to try new beers and so we have a 'beercam' on our website where members can see exactly which beers we have on in real time," says Julie. "For some of the most popular beers we can put a barrel on and within three hours it will be finished."

Social Secretary and beer festival organiser Bob Inman runs 'mystery' beer trips four times a year for members keen to join the ale trail. "He doesn't tell them where they're going but will load up 30 people on a coach and go and visit a brewery, sample all their beers and then stop off at a few pubs on the way back before ending up back at the club in the evening," says Julie.

The club runs several 'Meet the Brewer' nights, has live music every Saturday, screens BT Sport and Sky Sports, has snooker and darts teams which play in the local leagues and serves food from noon to 9pm daily. It celebrates its centenary next year. For more details visit www.eusc.club

Crossword Answers



CAMRA CLUB OF THE YEAR COMPETITION

The 15 Regional Winners listed here were whittled down to four Super Round Winners (identified in red). CAMRA's national Club of the Year will be announced in March and will appear at camra.org.uk

Keith Spencer, Club of the Year Co-ordinator, said: "A club is the ultimate community asset; it is created by the community for the community it serves. This competition is a great way of recognising our clubs and raising awareness about the good work that they do."

Appleton Thorn Village Hall, Appleton Thorn

Burbage & District Constitutional Club, Burbage Cambusdoon Sports Club, Alloway

Canine Club, Accrington

Caxton Club, Beccles

Cheltenham Motor Club, Cheltenham

Egham United Services Club, Egham

Flixton Conservative Club, Flixton Haltwhistle Comrades Club, Haltwhistle Kinver Constitutional Club, Kinver

Marlow RBL, Marlow

Orpington Liberal Club, Orpington Poole Ex-Servicemen's Club, Poole

Real Ale Farm, Bargoed

Wortley Men's Club, Wortley Village

CAMRA PUB OF THE YEAR COMPETITION

The 16 Regional Winners listed here were whittled down to four Super Round Winners (identified in red). CAMRA's national Pub of the Year will be announced in March and will appear at camra.org.uk

National Pub of the Year Co-ordinator Andrea Briers said: "It is a huge honour to be selected as one of the top 16 pubs in the country, as well as being featured in the Good Beer Guide. A great deal of time and effort goes into deciding which pub from each region should go forward into the next round."

Nag's Head, Reading

Chequers, Little Gransden

White Hart, Bargate

Little Green Dragon, Enfield

Flying Horse, Rochdale

Lanes, Dover

Cricketers Arms, St Helens

Golden Smog, Stockton-on-Tees

Volunteer Arms (Staggs), Musselburgh

Fleece Inn, Hillesley

Surrey Oaks, Newdigate

Bridge End Inn, Ruabon

Wonston Arms, Wonston

Fountain Inn, Leek

Little Bare, Morecambe

George & Dragon, Hudswell

Congratulations to all Regional and Super Round winners - and good luck in the final stages!

BRANCH DIARY

MORE INFORMATION



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

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

CAMRA members and non-members alike are welcome to all Social Events. (Branch Meetings are for members only.) Please check the website for any last minute changes. For full details visit www.swm.camra.org.uk or use the QR code above.

MARCH

Wednesday 13

7.30. Branch Meeting at The Boundary Arms, Pinkney's Green. All Camra Members welcome.

Friday 15

1pm. Social held by Alan at The Perseverance Spring Beer Festival, Wraysbury.

Saturday 16

Stardust Brewery 12-8pm. A Six Nations Open Day, the last three matches to be watched on a 160" Screen.

Saturday 16

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

Friday 22

7pm. Curry night in Southall hosted by Reading & Mid Berks. Starts at the Conservative Club followed by curry 8pm at Lahore.

Sunday 24

10am. Hedgerley Pub Walk from The White Horse. Meet at the Village Pond. Please let Mark Carter 07871 777062 know in advance if you will be having lunch at the Royal Standard.

Tuesday 26

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

Saturday 30

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

APRIL

Saturday 5

7pm. Social with Paul at JD Wetherspoon's Beer Festival in Windsor. Starting at the King and Castle then at 8.30pm moving on to the Windlesora.

Wednesday 10

7.30pm. Branch Meeting at The Conservative Club in Maidenhead. All CAMRA Members welcome.

Saturday 13

1pm. Social hosted by Paul. Bourne End & Cookham Pub walk. Starting at KEG, Oakfield Rd, Bourne End. 12.30pm train from Maidenhead.

Friday 19

1pm. Social held by Alan at the Egham Real Ale & Cider Festival, Egham United Services Club.

Saturday 27

1pm. Social held by Paul at the Stardust Brewery. First two pints free, £3 a pint thereafter, food van TBC. Closes at 8pm.

MAY

Saturday 4

2pm. Social held by Tracey at Marlow British Legion Ales and Gin Festival.

Wednesday 8

7.30pm. Branch Meeting at the Barleycorn, Cippenham. Al CAMRA Members welcome.

Friday 24

1pm. Social held by Alan at the Barleycorn Beer Festival, Cippenham.

Saturday 25

1pm. Social held by Steve during the White Horse Hedgerely Beer Festival.

JUNE

Tuesday 4

7.30pm. Social Planning Meeting at The Maiden's Head, Maidenhead.

Saturday 8

1pm. Social held by Steve at the Twyford Beer Festival, Stanlake Meadow Recreational Ground, Twyford.

Thursday 13

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

Friday 14

National Beer Day. Don't forget to celebrate Britain's national alcoholic drink and spread beery love throughout the land.

Saturday 15

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

Saturday 22

1pm. Social held by Paul at Stardust Brewery. First two pints free, £3 thereafter, food van TBC. Closes at 8pm.

Saturday 29

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



JULY

Friday 5 - Sunday 7

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



The White Horse is the starting point for the Hedgerley Pub Walk on March 24 and July 10

Saturday 6

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

Wednesday 10

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

FOLLOW US & LIKE US ON SOCIAL MEDIA



@swmcamra @MaidenheadBeer

Maidenheadbeerandcider

READING BEER & CIDER FESTIVAL

450+ Cask Beers 55+ KeyKeg Beers 140+ Ciders and Perries

2019

2-5 MAY 2019

Christchurch Meadows, Caversham, RG4 8BY

readingbeerfestival.org.uk



Plus an exciting choice of Foreign Beers, UK Wines, Mead, and Street Food Vendors





Situated in the heart of Windsor town centre, The Acre is all you would expect from a 'proper pub' with cask ales, great wines, a warm friendly atmosphere and more.

> Donnelly House, Victoria Street, Windsor, Berks. SL4 1EN Tel: 01753 841083

www.theacrewindsor.com





TOP CLASS LIVE MUSIC ON SATURDAY NIGHTS (FREE ENTRY)

We show the major sporting events in the Lounge on our 80 inch HD Screen.

COMING SOON NEW CELLAR BAR, STAGE & BIG SCREEN

Freshly made coffee (Cappuccino, Latte etc.) available all day.

Our Function Room (with Bar) and Conference Room can be FREE to hire (conditions apply).

We have wheelchair access, baby changing and disabled facilities.

The Acre is also home to The Windsor & District Liberal Club, Strong Vibes, Power Plates and health & beauty salons.

CAMRA MEMBERS RECEIVE 15% DISCOUNT ON ALL DRINKS!

WHITE HORSE

Kevin and Janet invite you to the White Horse



EASTER BEER FESTIVAL

19th April - 22nd April

Approx 40 Real Ales, Ciders, Craft Beers. BBQ weather permitting

LATE MAY BEER FESTIVAL

24th - 27th May

Approx 75 Real Ales, Ciders, Craft Beers BBQ weather permitting

01753 643225

Village Lane, Hedgerley. SL2 3UY

Kirsten, Mark & Darren welcome you to the

ROYAL STANDARD

at Wooburn Common

BEER FESTIVAL

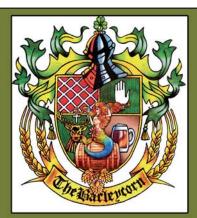
FRIDAY 3RD MAY - MONDAY 6TH MAY

AYLESBURY VALE & WYCOMBE CAMRA PUB OF THE YEAR 2018

NATIONAL PUB OF THE YEAR AWARD 2016

Wooburn Common Road, Wooburn Common, High Wycombe, Bucks, HP10 0JS Tel: 01628 521121

CHECK OUT OUR WEBSITE



CIDER FESTIVAL

25th -27th May 50 ciders, perries and ales

01628 603115

151 Lower Cippenham Lane, Slough. SL1 5DS



Slough, Winsdor & Maidenhead CAMRA Cider Pub of the Year 2018

In the last 3 years Good Beer Guide



WALKS IN WINDSOR

With four humans and a dog to entertain, what better way to keep everyone happy than with a civilized pub tour around Windsor and Wargrave? Tony Wells reports.

would be a fun day out.

ourselves in Windsor.

Boatman.



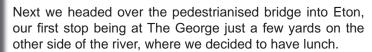
The Boatman

With its large patio and covered restaurant this is a great pub if you want to sit by the river and watch the boats sail by. Three ales were on - Sharp's Doombar, St. Austell Tribute and Windsor & Eton's (WEBrew's) Eton Boatman. We headed out on to the patio to enjoy our pints of Eton Boatman and, while supping our drinks, I quickly sent an update to the local CAMRA branch indicating that the Dog Friendly symbol should be added to this pub**.

We were visiting friends in Wargrave for a couple of days and decided a trip to Windsor with a few pubs on the itinerary

Out came the Good Beer Guide, WhatPub and a visit to the website of the local CAMRA branch (www.swm.camra.org. uk) which listed the LocAle* pubs. We identified a nice tour of three pubs near the river, one in Windsor and two in Eton. So off we trotted and a walk and three trains later we found

The train journey itself was not without some amusement. Tina needed to be carried on to some of the trains because she couldn't 'Mind the Gap' and we had to use the lifts to make life a bit easier for her. (Tina, by the way, is our elderly and far from athletic poodle!) From Windsor & Eton Central Station we walked down to the river, with the imposing walls of Windsor Castle on our right, before arriving at The



The George, WEBrew's first pub, is an "exceptionally dog friendly pub" as the sign in their beer garden proclaims. This

refurbished imposing corner pub has wooden furniture. floors and lighting which combine to provide a warm atmosphere in which to enjoy one of the many WEBrew ales available. Choosing which ales to try is made slightly easier with a Tasting Tray, allowing you to sample three of their ales in third pint glasses. I chose golden ale Knight of the Garter (Champion Beer Britain and Bronze Winner at this year's GBBF), Guardsman





The George



The Watermans Arms

Best Bitter and Conqueror Black IPA. All the ales were in good condition, although I was a little disappointed by the lack of depth to the flavour of the IPA.

Departing The George we had a walk of just 100 yards or so to The Watermans Arms, with signs on the outside of the pub proclaiming it to be dog friendly.

This had a much more traditional English pub feel to it with

rambling layout, rowing memorabilia and murals on the walls and ceiling. There was a good selection of real ales on including two local ales, Bingham's and Twyford Tipple WEBrew's Knight of the Garter. As I had already had the Knight of the Garter and the Twyford Tipple being off, I chose a rather nice pint of UBU from the Purity Brewery to finish off our visit to Windsor and Eton.



The Greyhound

The return visit to Wargrave was just as easy and smooth and on the walk home we called into The Greyhound for a nice pint of Rebellion IPA in their Lounge bar, which boasts a collection of over 300 jugs hanging from the ceiling. A great way of finishing off what had been an excellent day.

PS: As for Tina? She thoroughly enjoyed herself and would like to point out that any pub not allowing dogs in is missing a treat - and the chance of an extra money stream. I have to agree. At a minimum, all the landlord has to provide is a water bowl or two. Free dog biscuits – or even a small charge for them, raising money for charity - go down well. Let's face it, the vast majority of dogs are well behaved, quiet and sit under the table out of the way. Isn't that right Tina?...Tina?

Footnotes

- * LocAle is an accreditation system run by CAMRA that recognises pubs that serve good quality real ale from local breweries. Visit our website at www.camra-dds.org.uk for the list of our LocAle pubs.
- ** WhatPub updates can be submitted by anyone and is one way that we can keep the information and data about the pubs across the UK up-to-date.



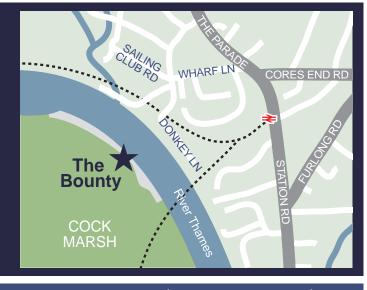
The Bounty



VOTED "BEST CAMRA PUB OF THE SEASON" TWICE!

Located next to the Thames at Cockmarsh. With an outside terrace that stretches down to the river's edge, it's the perfect place to spend some time whilst enjoying a drink or something to eat from the extensive menu.

Full of character and a real family pub where everyone is made to feel truly at home by friendly and helpful staff.



Winter (1st Oct-31st Mar): Sat & Sun Only: 12.00 noon - Dusk

OPENING TIMES

Summer (1st Apr - 30th Sept): Every Day 12.00 noon - 11.00pm

Cock Marsh - Bourne End - SL8 5RG - 01628 520056 - 🕒



www.thebountypub.com

PRAY SILENCE FOR TRAPPIST BEER!

Russ Taylor of XT Brewing Co reports on a Trappist Beer night held in the Brewery Tap



Trappist beer is brewed by monks of the Order of Cistercians of the Strict Observance. The order was founded at La Trappe Abbey in Normandy in the seventeenth century – they broke away from the regular Cistercians for being too soft. The Cistercians had already broken from the Benedictines as they had preferred more hard work and dedicated worship. So the Trappists like a bit of seriously hard manual labour, idle chit-chat is discouraged, silence is golden. They do, however, like beer.

Trappist beer is more a definition of who can brew it rather

than what the beer is like. The beer must be brewed in a Trappist monastery, by monks or under their supervision and the brewing must be for the upkeep of the monastery and not for profit. There is legal protection of the designation through the International Trappist Association, and currently only 11 breweries around the world can call themselves Trappist.



If you are not up to the mark on these criteria there are 'Abbey Beers' - this is a more loose term for breweries with some vague link to a monastery.

There is only one Trappist monastery in England – Mt Saint Bernard in Leicestershire. They are currently working on building a brewery and hope to be the world's 12th Trappist brewer. Similarly in northern Spain, San Pedro monastery are also working towards joining the elite club.

THE BEERS

Although not strictly a definition of beer style, the beers produced by the breweries have similar characteristics. The emphasis is towards estery, fruity flavours from the unique yeast strains. Using warm, top fermentation, the beers are high strength, low on hop impact and utilise specialist malts and candi sugars to give warm, spicy flavours of great complexity. The beers are mainly packaged as bottle conditioned – which combined with their higher ABV and malt characteristics are excellent for long term keeping. Indeed many of the beers improve their complexity with months or years of aging in a cool dark place.



The beer categories have evolved over time and their original meanings have wandered a little – but roughly speaking:

PATERSBIER: These are 'table beers' generally only available in the monastery for the monks, low strength – quaffing beers

ENKEL: The single standard beer – from which the scale grows...

DUBBEL: Twice the raw materials of the single. Strong, dark and low bitterness, heavy and fruity flavours, 6-7%

TRIPEL: More ingredients again – stronger and golden, 7-11%

QUADRUPEL: Strongest, dark and vinous sipping beers; 8-12%

Where numbers are used, these represent 'Belgian Beer Degrees' – not a university qualification, but an old school take on Original Gravity, i.e. the measure of the density of the beer before fermentation. So roughly a Belgian BD $6 = English \ OG \ 1060 - it \ gives \ an idea on the final ABV and the weightiness of the beer.$

THE GLASSWARE

When you come to enjoy your Trappist beer glassware is all important, both for the theatre and to enhance the aromas and flavours. Use a goblet chalice style glass – the breweries have their own specific styles, but collecting them all does take up a lot of cupboard space.



The bottled beers will have sediment – its personal choice if you wish to drink that, so pour carefully after allowing the sediment to settle.

Now consider that the finest wines are bonkers expensive – but the finest beers in the world are within the budget of everyone!

BREWERIES

Rochefort - Belgian, 1595, 18,000 HI/Yr

6 = Red Cap, brown ale, 7.5% 8 = Green Cap, brown ale, 9.2%

10 = Blue Cap, Dark Ale, 11.3%

Westmalle - Belgian, 1836, 120,000 HI/Yr

Dubel = Dark Red Ale, 7%

Tripel = Golden Ale, 9.5%

Extra = Only available at the monastery, 5%

Westvleteren - Belgian, 1838, 5,000 Hl/Yr

Blond = Green Cap, 5.8%

8 = Blue Cap, Amber red ale 8%

12 = Yellow Cap, Legendary! 10.2%

Chimay - Belgian, 1863, 120,000 HI/Yr

Red = Dubel, 7%

Blue = Dark Ale, 9%

Tripel = Golden 8%

Gold = Golden 4.8%

Orval - Belgian, 1931, 71,000 HI/Yr

Orval = Brett Pale Ale. 6.2%

Petite Orval = Monks only special, 3.5%

Achel - Belgian, 1998, 5,000 HI/Yr

7° Blond = Only available at the abbey, Golden 7%

7°Bruin = Only available at the abbey, Brown Ale 7%

8° Blond = Golden 8%

8° Bruin = Brown Ale 8%

Extra Blond = Special 9.5%

Extra Bruin = Special 9.%

La Trappe - Dutch, 1884, 145,000 HI/Yr

Blond = Golden yellow 6.5%

Dubbel = Dark brown ale 7%

Isis'or = Jubilee ale, amber 7.5%

Tripel = Golden blonde 8%

Quadrupel = Heavy, amber special 10%

Witte Trappist = hazy wheat beer, 5.5%

Bockbier = Chestnut bock beer 7%

Puur = organic blonde ale 4.7%

Stift Engelszell - Austria, 2012, 2,000 HI/Yr

Benno = Golden Red 7%

Gregorius = Dark Ale 9.7%

Nivard = Golden 5.5%

Spencer - *USA, 2013, 5000 HI/Yr*

Trappist Ale = Pale 6.5%

Holiday Ale = Dark 9%

Monks Reserve = Black 10.2%

Imperial Stout = Dark 8.7%

IPA = Golden 7.2%

Feierabendbire = Golden 4.7%

Lager = Pale Golden 7.5%

Zundert - *Dutch, 2013, 5000 HI/Yr*

Trappist = Brown Ale 8%

Tre Fontane - Italian, 2014, 2000 HI/Yr

Tripel = Blonde 8.5%



Russ is contactable at XT Brewing Company Ltd

Notley Farm, Long Crendon, HP18 9ER t. 01844 208 310 /07776 494 227

www.xtbrewing.com

BREWERY NEWS

THE CHILTERN BREWERY

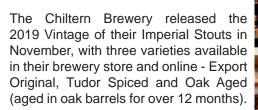
The Chiltern Brewery enjoyed a busy end to 2018 and their busiest Christmas period ever, thanks in part to the launch of two new beers - Salted Caramel Ale and Festive Foxtrot (previously Foxtrot) - and their very first gins.

To learn more about their plans for 2019, we caught up with Tom Jenkinson, Partner and Head Brewer of The Chiltern Brewery, who told us about the brewery's latest beers.



"In January we launched two brand new beers. 3 Thread Stout and Table Beer. These are examples of what we enjoy most about brewing - reviving classic ale styles for the modern era. In February

we're releasing another new beer, Honey Porter, that is not to be missed. Brewery classic 300s Old Ale will be available until the end of February, when Earl Grev IPA and Colombian Coffee Porter will be released to welcome the start of Spring."





t.01296 613647

www.chilternbrewery.co.uk

BWH DRINKS

At BWH Drinks we have heavily focused on our Craft and Cask range. We have also started importing beers from Ireland like Whitewater and Knockout Brewing. We are an independently owned and family-run leading drinks distributor, based in Maidenhead, operating an efficient delivery service to Berks, Bucks, Surrey, West London and South Oxon.

More details of our range can be found at the following links.

t.01628 634535 www.bwhdrinks.co.uk

BINGHAMS BREWERY

Bricks and Mortar Porter is the next special from Binghams. At 5.0% with loveLy dark malts, lets hope the weather doesn't follow suit and stays sunny! We remember drinking this in the snow last February!



The next Hop Project is Citra Simcoe. Citra is a hop we are all familiar with, but Simcoe is not so. Sometimes called "Cascade on steroids", it is known for its berry, apricot and passion fruit notes. The aroma is of wood and pine. It is a good hop for both aroma and bittering.

Unfortunately, the Tap Room is closing (it was only a pop up filling in an empty rental slot), but there are discussions in place surrounding moving it to the brewery, so watch this space. Thank you to everyone who has come along and supported this venture so far.

Don't forget, there are still chances to have a pint or two on a tour of the brewery. Starting at 2pm each Saturday (unless co-inciding with a bank holiday), you get three pints, a glass and a talk by either Delia or Chris.

t. 0118 9344376 www.binghams.co.uk

BOND BREWS

With the advent of the Six Nations tournament Bond Brews' owner Dean Bond has again brewed his Scrum Five (4.0% Bitter), an English Style Best Bitter, 'Festive Porter' a 4.5% Brown Porter and 'Festive Cheer' a 4% spiced bitter, were brewed during November and December and were well received. Core regulars are Railway



Dr Phillip Lee MP (left) with Dean Bond, owner, Bond Brews. Bond Brews has secured a guest beer slot in the Strangers Bar, House of Commons.

Porter, Best of British, Goldi-hops and Bengal Tiger.

Local Bracknell MP, Dr Phillip Lee visited Bond Brews and as a result, Bond Brews has a 'quest beer' slot in the Strangers' Bar inside the Houses of Parliament.

"Sometimes as an MP it is possible to mix business with pleasure and one such occasion was the visit in December to Bond Brews in Heathlands Road," he said.

Founded just over three years ago Bond Brews produces hand-crafted Real Ales and now have a loyal and growing clientele in a 30 mile radius around Bracknell. For opening times of the shop visit the web site.

t. 01344 775450 www.bondbrews.co.uk

moogBREW BREWERY

Work is underway on the new brewery, with brewing due to recommence before the end of March. Further work is planned to create more seating space in the beer garden before the taproom opens in April. Readers are advised to register for the monthly newsletter for updates on taproom openings and events at the email address below.

e. info@moogbrew.co.uk

NEW WHARF BREWING



New Wharf Brewing's collaboration with Ascot Brewing Co has seen February's release of the Lonesome Boatman which binds together dark and roasted malts to leave a

velvety smooth, toasted coconut, silky chocolate finish.

The brewer's core beers include Erin's, Voyage, Pale and Wildflower with seasonals such as Breakfast Stout, Vanilla Sky and DIPA (Double IPA).

01628 638478 www.newwharfbrewing.co.uk

REBELLION BEER CO. LTD

"Work continues in the brewery in the area where the fresh beer is filled for the shop containers as well as beer for our trade customers," says Rebellion's Stu Sutherland. "The work will create a more efficient and modern environment."



BREWS

March: Loop the Loop, Strength: 4.2%, Blonde & Floral

April: Dive Bomb, Strength: 4.2%, Golden & Hoppy

May: Near Miss, Strength: 4.2%, Pale & Fruity **June:** Overshoot, Strength: 4.2%, Copper & Citrus



SEASONAL BEERS

Amber is our Spring seasonal. You can expect a rich amber colour with classic a British hop character. Available from early March.



BOTTLED BEERS

Alongside Red, Blonde and Lager, our stout called Black will be available from the end of March until White comes back in the Summer. Black uses cocoa nibs in the brewing process, their addition to the hop back along with the hops gives the beer a chocolatey smoothness.

t. 01628 476594 www.Rebellionbeer.co.uk

WINDSOR & ETON BREWERY

Beer and rugby, what a combination.



Join us once again to **#carrythemhome!** We've been opening up the brewhouse for you to enjoy the Six Nations with us, all while sipping on a glorious pint of Last Drop. No need to book, just be here in time to get a beer before kick-off and ready to enjoy some hearty food. The next England games as

we go to press are **Saturday, 9 March** (England v Italy, **4:45pm**) and **Saturday,16 March** (England v Scotland, **5:00pm**). Keep an eye on social media feeds/our newsletter to see what else we've got in store.

You've got to laugh!

Fancy a chuckle?
Join us as we host our popular Brewery Comedy nights. Dates for the diary are: 2 March; 6 April; 4 May; 1 June; 6 July; 3 August; 7 September; 5 October; 2 November; 7 December.



Toast and Marmalade

We've teamed up with Toast Ale, whose delicious beer is brewed with unsold loaves from bakeries and unused crusts from sandwich makers. For this brew we've used 100kg of bread from Celtic Bakers - a supplier to Waitrose - and also rejected fruit donated by Rejuce.

The teams from Toast, Celtic Bakery, Waitrose Windsor and Plastic Free Windsor joined us in the brewery to break the bread up and to mash in. We then chopped up the fruit and added to the copper during the boil.

After brunch with some homemade marmalade the Brewery challenged Toast to a game of six-a-side down at Windsor Leisure Centre and it was an action-packed match! Team Windsor & Eton Brewery (aka Real Ale Madrid) stormed in to a 3-0 half time lead but then two deflected goals for Toast (aka Beercelona) galvanised the team and the comeback was on! Toast rallied to make it 6-5 before two quick fire goals in injury time saw us run out as 8-5 winners.

Fast forward 10 days and the beer had fermented really well, racked and in casks. It's a 4.5% Pale Ale - tangy, refreshing and good for the environment! The beer will be on our brewery tap and available to our trade customers. We'll keep some back for our March Knight Club event too. Profits from the beer sales will go to charity including Toast's chosen charity, Feedback, and our local charity, Plastic Free Windsor.

Special beers over the next few months include:

- Last Drop 4.0% Red Bitter for the Rugby
- Toast and Marmalade 4.5% (see details above)
- Molotov 4.0% Guava and rum beer. This is being re-brewed after winning a gold medal at the regional SIBA championships last summer and is therefore in the National finals at BeerX in March

Kohinoor 4.5% "Indies Pale Ale" - using Jaggery raw cane sugar and jasmine petal and a touch of eastern spice

From Uprising there will be:

- Caught By the Fuzz Peach Pale Ale
- Sweet Shop Sour another of the test brew kit specials - "Copper soured" beer with memories of those favourite sweet flavours as well! 4.5%
- Marula 5% NEIPA this is an International collaboration with Darling Brewery (South Africa) and Sunset Brewery (Brazil) and uses Marula fruit (the stuff that makes the wild-life tipsy!
- Another stout following the big success of Raspberry Stout another delving into the dark stuff!

t.01753 854075 www.webrew.co.uk

WEST BERKSHIRE BREWERY



■ BREWERY ■

There's a lot of exciting things happening here at the moment. We've WEST BERKSHIRE got some exciting new beers available including the re-vamped Snake Oil

DIPA! You can expect a whole new look from us brandwide from logo to label shape, and everything in between. So, 2019 is bringing uncompromised quality, service and positivity from WBB and we're excited to share it with you. Bring it on!

As well as the re-vamped Snake Oil, there are many more exciting beers being brewed; see below for some of the latest brews from West Berkshire Brewery.



Don't compare yourself to the idealised images we see every day. Take away the filter, we're all human. Apricot and lemony goodness, crisp sweetness and a dry finish with a nod to the traditional, locally brewed malty lager. Hazy and unfiltered. Available in 30L Keg and 440ml can for a limited time!



Dark as a lunar eclipse, this decadent mocha imperial stout is abundant with rich coffee and chocolate flavours derived from the Ywangan

beans. Aromas of roasted almond tempt you in and the lingering bitterness pulls you back for more. Available in 20L key keg and 440ml can for a limited time!



Our hotly anticipated Snake Oil DIPA is hoppy as hell, with masses of stone fruit and over-ripe mango on the nose. Biscuit and crisp bitterness

in and around the mouth. Our infamous double IPA will be available in 30L Keg and 440ml cans for a limited time!



This gracefully blended Rye Pale Ale gives you a subtle spice flavour, caramel, citrus and pine aromas with a refreshingly dry, peppery finish.

Complex, resinous and bitter. Available in 9G casks.

t. 01635 767 090 www.wbbrew.com

CAMRA Members Discount

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

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

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

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

editor@swm.camra.co.uk

T&C'S Apply

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

Chairman Steve Goodall chairman@swm.camra.org.uk

Vice Chairman & Festival Organiser Allan Willoughby vice.chairman@swm.camra.org.uk

> Branch Secretary Paul Beardsley Secretary@swm.camra.org.uk

> Treasurer Michele Needleman treasurer@swm.camra.org.uk

Branch Contact Steve Goodall branch.contact@swm.camra.org.uk

Membership Secretary Bob Beauchamp membership.sec@swm.camra.org.uk

Social Media Contact Tommy Lawn social.media.contact@swm.camra.org.uk

Social Secretary Tracey Bottomley social.sec@swm.camra.org.uk

Pub Protection Officer Mark Newcombe pub.protection@swm.camra.org.uk

Press Officer Steve Goodall press@swm.camra.org.uk

Public Affairs Officer Kevin Phillips public.affairs@swm.camra.org.uk Cider Representative Michele Needleman cider.rep@swm.camra.org.uk

Pub Campaigns Co-Ordinator Alan Molloy pub.campaigns.co-ordinator 🛚 swm.camra.org.uk

Clubs Officer Nick Wooldridge clubs.officer@swm.camra.org.uk

CAMRA Angle Editor Sean Ferris editor@swm.camra.org.uk

Young Members Contact Tommy Lawn young.members@swm.camra.org.uk

Website Co-ordinator Alan Molloy website.coordinator@swm.camra.org.uk

Public Transport Co-ordinator
Ann Beauchamp
public.transport.coordinator @swm.camra.org.uk

Tasting Panel Co-ordinator chairman@swm.camra.org.uk

GBG,LocAle & NBSS Coordinator Ingvar Lagerstedt localenbsscoordinator



GREAT BEERS FROM OXFORDSHIRE SINCE 2003



VISIT US ONLINE LODDONBREWERY.COM

TAPROOM NOW OPEN



EARLY MAY BANK HOLIDAY WEEKEND

The Marlow RBL Club

Circa 15 Eclectic Real Ales

Festival Opening Hours;

THURSDAY 2ND MAY 17.00 – 23.00 FRIDAY 3RD MAY 11.00 – 00.00 SATURDAY 4TH MAY 11.00 – 00.00 SUNDAY 5TH MAY 11.00 – 20.00 BANK HOLIDAY MAYDAY MONDAY 6TH MAY 11.00 - 20.00



NEW ALES FROM NEW BREWERIES RARELY SEEN IN THIS VICINITY TO INCLUDE!

FEDERATION (Altrincham) MADE OF STONE (Bramhall, Manchester)



The RBL Club (Marlow) Ltd, Station Approach, Marlow, Bucks SL7 1NT Tel: (01628) 486659 / www.rblmarlow.co.uk

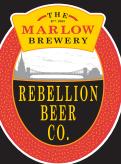
LOCATED 75 METRES FROM BRITISH RAIL TRAIN STATION MARLOW

PUB QUALITY BEER

..AT HOME

Drink Rebellion cask ale at home, fresh from the brewery shop

- Fresh beer, ready to drink
- 1 litre bottles up to 72 pint barrels
- Membership club with benefits including 10% OFF beer
- Fresh cider
- Local produce
- Over 300 worldwide wines
- Free glass hire



Shop opening hours: Mon-Sat 8am-7pm

Call 01628 476594

Or visit our website:

www.rebellionbeer.co.uk





@RebellionBeer RebellionBeerCo



Rebellion Beer Co. Ltd. Bencombe Farm, Marlow Bottom, SL7 3LT

THE PERSEVERANCE

4 Quality Cask Conditioned Ales Home Cooked Food Dogs Welcome

Open Fires

Live Music Every Sunday from 4pm

SWM Cider Pub of the Year 2017



ANNUAL SPRING BEER FESTIVAL 15th - 17th March











2 High Street, Wraysbury. TW19 5DB

01784 482 375

www.ThePercy.co.uk

LIFE BEHIND BARS!

A Case of Mistaken Identity

Ray Williams reflects on the advent of Christmas at the bar in Chapter 11 of his book, Life Behind Bars.

Christmas Eve is always a time of frenetic activity for the busy landlord, and an early start in preparation is usually the order of the day. Everything tickety-boo in the cellar, fresh barrels ready if required, bottles fully stocked in the bar, replacement bottles of spirits easily available and the whole place sparkles. And the Christmas tree hasn't been interfered with yet! Replete with a hot bacon sandwich and a mug of tea, the landlord settles down to see what dramas await.

Such was the scene on an unseasonably cold Christmas Eve some years ago. I'd opened the doors at eleven and was rewarded with the advent of thirsty customers keen to get the celebrations under way at an early stage. Of course, one never receives that type of information. It's usually "I want to get on the snooker table early", "just waiting for the wife", "a bit of peace and quiet to read the paper" - never "couldn't wait to get started!" Nevertheless, trade was brisk and a busy till means a happy landlord.

It's certainly not unusual on these festive occasions for some customers to elect to change the habit of a lifetime and order something totally different to the norm - certainly, "a drop of Scotch/Rum/Brandy to keep out the cold", crops up on a regular basis. However, on this occasion, Graham, a regular pint of bitter man, chose to follow a separate route.

"As it's Christmas Eve, I think I'll try one of those bottles of White Shield, Ray."

"Fair enough, and a very fine choice, if I may say so."

So off goes Graham with his new drink to his habitual perch in front of the fruit machine.

Well, trade gradually built up, and it was soon time to start dealing with orders for lunch as the tables started to fill. Extra staff arrived to help and we were kept hard at it until about two o'clock as some of our throng departed to continue preparations at home. One of those ready to depart was Graham, who, fine gentleman that he was, returned his empty glass and bottle to the bar: "Bloody good stuff that White Shield, Ray. I've had four bottles of it, and feel as if I've had a really good drink! - Never guess it was low alcohol!"

Well, it isn't. It's actually got a strength of 5.8%. However, Whitbread had recently introduced a new low-alcohol



bottled beer, White Label. Graham had come to a fork in the road and taken the wrong route! And, rather than his planned alcohol-free lunchtime, he was registering three quarters full.

"Are you considering driving home, old chap?" "Course I am, the missus doesn't drive."

In the background a lady who I took to be 'the missus' began to look a little perturbed, prior to uttering the immortal words, "Have you been drinking, Graham?"

I thought my reply was quite Henry Kissinger. "Only inadvertently. Due to a misunderstanding, your husband has been consuming beer of a slightly higher alcohol content than he realised. But he has enjoyed it."

Quick Draw McGraw had nothing on the speed with which she drew her mobile phone.

"Taxi from the such and such, please. Yes, just one passenger. And a turkey!"

"I'll walk home, then, love. I'll fetch the car on Boxing Day, Ray."

It was all too much for the assembled revellers at the bar, "We wish you a Merry Christmas, We wish you a Merry Christmas, And a Happy New Year!" they carolled.

Well, at least it wasn't 'White Christmas'!

WHAT'S HAPPENING AT YOUR LOCAL PUB OR BREWERY?

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

Join up, join in, join the campaign



From as little as a year. That's less than a pint a month!

Your details:

Title Surname

Date of Birth (dd/mm/yyyy)

......Postcode

Protect the traditions of great British pubs and everything that goes with them by joining today at www.camra.org.uk/joinup

Or enter your details and complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and save £2 on your membership subscription

Alternatively you can send a cheque payable to CAMRA Lt visit www.camra.org.uk/joinus, or call 01727 798440.* All Membership Department, CAMRA, 230 Hatfield Road, St A

Email address	Articles of Associa		
Partner's Details (if Joint Member	ship)		
Title Surname	Signed		
Forename(s)	Date		
Date of Birth (dd/mm/yyyy)	Applications will be process		
Building Society to CAMPAIGN Please fill in the whole form us	p your Bank or pay by Direct Debit ing a ball point pen and send to:		
Name and full postal address of your Bank or Building Society To the Manager Bank or Building Society	sfield Road St. Albans, Herts AL1 4LW Service User Number 9 2 6 1 2 9		
Address	FOR CAMRA OFFICIAL USE ONLY This is not part of the instruction to your Bank or Building Society Membership Number		
Postcode	Name		
Name(s) of Account Holder	Postcode		
Bank or Building Society Account Number Branch Sort Code	Instructions to your Bank or Building Society Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so, will be passed electronically to my Bank/Building Society.		
Reference	Signature(s)		
	ect Debit Instructions for some types of account.		

Ltd with your completed form, Il forms should be addressed to Albans, AL1 4LW.							
	Direct Debit	Non DD					
Single Membership (UK)	£25	£27					
Joint Membership (Partner at the sam		£32					
For concessionary rates please visit www.camra.org.uk or call 01727 798440.							

I wish to join the Campaign for Real Ale, and the Memorandum and ation which can be found

Signed	 	 	
Date			

sed within 21 days.



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

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



LONG MAN BREWERY
FINEST SUSSEX ALES

OLD MANWORLD'S BEST DARK MILD 2017



William



360° VIRTUAL TOUR

Take a 360° Virtual Tour of our brewery here www.longmanbrewery.com/360-brewery-tour



TAPROOM +KITCHEN

WEST BERKSHIRE BREWERY

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



OPENING HOURS

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



01635 767090

TAPROOMANDKITCHEN@WBBREW.CO.UK

WBBREW.COM (WESTBERKSBREW)

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