

CAMRA **ANGLE**

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

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LIFE IN LOCKDOWN

How pubs & breweries coped with COVID

BEER FESTIVAL BONANZA

Beer festivals return!

CAMRA HERITAGE

The Branch's first heritage pub entry

COMMUNITY RECOGNITION

Great British Pub Award nomination

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

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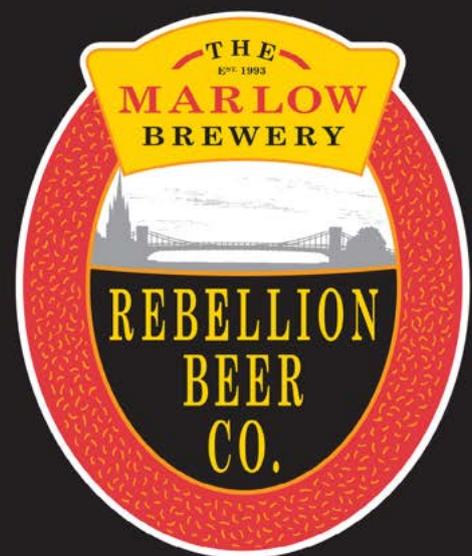
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Behind The Bar



Firstly, I would like to raise a pint to the previous editor, Sean Ferris, who worked on this magazine for the past two years, before leaving due to work commitments in March.

Since then, the **CAMRAngle**-much like real life- has been in limbo. The Coronavirus pandemic has swept across the globe at an alarming rate, leading to an unprecedented

lockdown. On Friday 20th March, pubs closed their doors along with gyms, cafes, theatres, non-essential shops, cinemas and restaurants, as Prime Minister Boris Johnson told the public to stay at home. This drastic measure was completely necessary to combat Covid-19, but as a result the endangered beast that is the pub became almost extinct overnight. These are difficult and scary times for both the brewing industry and pubs across the nation.

As the new editor, I have tried to show how local pubs and breweries have coped during lockdown. I interviewed the community pub '**The Craufurd Arms,**' and the award-winning brewery '**Siren Craft Brew,**' to show a glimpse of what has had to be done to keep afloat during these trying times.

You will have noticed that this issue of **CAMRAngle** is a digital edition. This is to aid pubs, as a physical magazine would have to be disinfected every time someone held it. As a branch, we also felt it unfair for financially struggling pubs to pay for advertisements, which is what funded the printing of the physical magazine. I have tried to make this new venture for the **CAMRAngle** as visually exciting as possible. The branch keenly awaits the community's response to this new issue, and how we can further improve future digital instalments

Matt Rogers
Editor

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Local Pub News

All the news from your local pubs in the area

The Bounty Cookham



The Bounty has been open since early June with a purpose built outside bar, which proved to be a great success. The popular outside bar will continue until 1st October. As well as local beer, The Bounty has now re-introduced a food menu. The re-opening, outside bar and the service of food and drink has been inspected and approved by the RBWM Licencing Department, Trading Standards and the police.

The Blackwood Arms Burnham Beeches



The Blackwood Arms was awarded 'Travelers' Choice 2020' by TripAdvisor. Each year, TripAdvisor combs through reviews and ratings and awards the best attractions with this award. Rubbing shoulders with celebrities, The Blackwood Arms

was visited by TV presenter and entertainer Timmy Mallett and Chancellor of the Exchequer, Rishi Sunak, in August.



The Craufurd Arms Maidenhead



The Craufurd Arms is now open every day, both indoors and out, with increased opening hours. Following the success of the takeaway service during lockdown, the service will continue every day also. Customers can bring along a closed container, such as an empty milk bottle (or buy a reusable one for £1) and choose from a selection of beers to drink at home.

In September The Craufurd Arms will be installing one of the world's first "AIR_Q Sanitization Systems". This unit will destroy 99% of viruses and bacteria in the air, including Influenza and Coronavirus, making the pub a forerunner in pub cleanliness.

When customers arrive at the

pub they are asked to fill in a registration form, set up a tab on a card and then they are shown to a table. Drinks are ordered at the table and delivered by a member of staff. Well behaved dogs are welcome in the garden area.

The Maiden's Head Maidenhead



The Maiden's Head pub and The Gourmet Chicken Company have joined forces, as the chicken eatery has moved from its Queen Street restaurant to inside the spacious pub. You can now enjoy beer from local breweries such as Rebellion and Stardust, whilst tucking into quality Wagyu burgers, delicious Cajun chicken dishes and vegetarian options.

The Ship Marlow



Due to popular demand, The Ship is once again offering a free pint of Peroni or a glass of Prosecco when you order a home-made 'Luigi Pizza' throughout September, between Monday to Friday lunchtime, and Monday to Thursday evenings.

Local Pub News

All the news from your local pubs in the area

The Swan Clewer Village



Since re-opening, The Swan has staged a V-J Day event in line with government guidelines, which included a BBQ and a debut performance from 'The Albert Street Gals', singing songs from the WWII era.



A market for local businesses was hosted, which included produce from The Swan's 'Green Room School' allotment. This was so successful that produce stalls will continue on select Sundays whilst the allotment's stock lasts. The Swan hopes to introduce a regular small market on a monthly basis in the future.



On the August bank holiday weekend, The Swan started its

new 'Cycle Shop', keeping two wheeled customers happy with bike checks, security marking and a cycle scavenger hunt. The Swan has always been popular with cycling enthusiasts who pedal past on their way to Maidenhead or Windsor town centre. The popular quiz and bingo nights will return to The Swan in September.

The White Horse Hedgerley



The White Horse now has a new and improved garden bar, with an extra three to five cask ales, a draught craft beer, a real cider and a range of bottled and canned craft beers. Currently the extra bar is open Fridays to Sundays, but if the garden bar proves popular it may also be open on further weekday evenings in the future.

The Windsor Trooper Windsor



The Windsor Trooper celebrated its first-year anniversary in style.

On Sunday 30th August, pubgoers enjoyed live music from the band 'Skates & Wagons', mind bending magic from magician Jeremy Felix and fantastic food from 'The BBQ People'.



The Windsor Trooper now serves a magnificent Sunday roast. Choose from roast beef, lamb, chicken, slow cooked pork and a vegetarian roast, every Sunday between 1pm to 6pm.



Pub News

Want your pub featured next time? Contact the Editor:

@ editor@sww.camra.org.uk



The Craufurd Chugs Through Covid

How a pint-sized community pub coped with the Covid-19 lockdown

The Craufurd Arms became Maidenhead's first community owned pub in 2017, after a successful 6-month long campaign raising more than £510,000, saving it from permanent closure. With the aid of dedicated committee members and a loyal local community, The Craufurd Arms continued to thrive, winning the Slough, Windsor and Maidenhead CAMRA branch 'Pub of the Year' for two consecutive years in 2018 and 2019, as well as being listed in CAMRA's 'Good Beer Guide'.

"We support local breweries and local breweries support us"

Mark Newcombe

This pint-sized community pub would have celebrated its triennial anniversary in June 2020 were it not for the Covid-19 lockdown which commenced from 20th March. Under Government guidelines all pubs were to close their doors, The Craufurd Arms

however, is not like most pubs. A mere two days after lockdown, the pub re-opened as an off-licence providing walk-thru takeaway and delivery services, which enabled the local community to continue drinking draft beer throughout the entirety of lockdown. Bar Manager Neil Piddington said he "felt that as a community pub, with 239 investors, and everyone having fought so hard to keep it open, that it would be wrong to close. 85% of the shareholder group live within one mile of the pub, so they could go on their daily walk and pick up fresh ale."

To reflect the dramatic drop in takings, which averaged to almost 80%, the decision was made to be only open two hours per day during lockdown. Thirsty patrons queued around a newly expanded beer garden, that aided social distancing, bringing their own closed container or buying a re-usable one for just £1. Payments were strictly card only, and all the staff took the necessary hygiene precautions in line with Government guidance. The online delivery system was set up within

24 hours of lockdown, enabling local same day delivery.

Working in the pub during lockdown was certainly a contrast to a regular day behind the bar. Social distancing in particular, meant that the intimate communal aspect of the pub was vastly



Mark Newcombe waiting outside before rush hour

different. Gone was the excited hubbub of a busy beer garden, and instead something more akin to Groundhog Day arose. “You lose the personal element and the interactions which is key to any pub” stated Neil. Even with this adversity, The Craufurd Arms achieved a friendly pub atmosphere. “It is important to keep in contact with regular supporters of the pub, and continue to update them”, said Committee Chairman Mark Newcombe. “I chat to people in the queue from a safe distance. It is certainly a different experience.”

The continued running of The Craufurd Arms certainly brought its own challenges, primarily getting beer. “Originally we ran down our cellar stock”, explained Neil, “but some breweries stopped brewing, delivery drivers were furloughed, so I had to collect the beer myself from local breweries that were still operating. We pride ourselves in our beer selection, and people come to the pub and expect to see beer, cider, lager and craft ale. The challenge has been great.” The Craufurd Arms usually serves five draft ales from provincial breweries such as Rebellion, Windsor & Eton and Stardust. West Berkshire Brewery and Siren Craft Brew

“We felt that as a community pub, with 239 investors, and everyone having fought so hard to keep it open, that it would be wrong to close.”

Neil Piddington

sole commercial delivery was exclusively to The Craufurd Arms, making it the only pub in Maidenhead to have sold draft beer throughout the whole of lockdown. “We support local breweries and local breweries support us”, added Mark. As a result, the pub would sell £1200 worth of beer each week, including 3-4 firkins of West Berkshire Brewery’s ‘Good Old Boy’ and 8 to 10 30 litre kegs of Siren Craft beer. Even with those



Photo by Alison Crown

Thirsty punters queue, whilst maintaining social distancing



Photo by Alison Crown

impressive figures, The Craufurd Arms was still losing up to £1000 per week, which shows the harsh reality of Coronavirus on small pubs. A successful crowdfunding campaign raised over £6000 in 56 days, which helped cover staff and delivery costs, as well as funding takeaway containers and advertisement for the pub. “It is important to keep everyone engaged”, said Mark, “weekly updates with investors, a vibrant social media presence and a website, which is being used very regularly, was certainly helped with crowdfunding.”

The Craufurd’s Thursday night pub quiz is very popular, eager punters having to arrive long before the 8.30 kick off to guarantee a seat. Lockdown meant that the fun packed evening had to adapt to stay alive, much like the pub itself. The pub quiz moved to a digital platform, via WhatsApp, hosted by marketing committee member David Osborne. This proved to be remarkably popular,

as over 100 participants joined in the weekly virtual quiz. Mark suggested that the WhatsApp quiz was attractive because “it keeps everyone in touch. There is always a spike in sales before the quiz, as everyone rushes to get their beer. Sitting alongside your family with draft beer is the next best thing to actually being in the pub.”

The efforts of The Craufurd Arms have been rewarded with loyal support from the public, which didn’t surprise Neil at all. “We are in a blessed position that meant we knew we would be supported. We’ve had new customers every day though, that has surprised me! I would like to think they will come back when we reopen.”

Fancy a pint at The Craufurd Arms, why not experience the award winning, ‘pint-sized’ community pub for yourself?

More info

 www.Craufurdarms.com

 15 Gringer Hill, SL6 7LY



Illustration by Matt Rogers

Don't Worry, Be Hoppy!

Taproom brings the pub to the people, for a lockdown beer tasting session

Within the shadow of Windsor Castle resides one of Windsor's other "crown jewels"- a family run bottle shop and taproom, known as 'A Hoppy Place.' No mainstream breweries here, instead 'A Hoppy Place' boasts of 10 keg lines, 3 casks and 5 fridges showcasing dozens of breweries ranging from local gems on your doorstep, to exotic international brewers. With nearly 200 unique craft beers, ciders and spirits online, from saisons to stouts, there really is something for everyone.

Not only does 'A Hoppy Place' serve a menagerie of beer, but its co-owners Dave and Naomi Hayward are accredited beer sommeliers and beer judges, so they really know their beer!

Correspondingly, 'A Hoppy Place' hosts monthly beer tasting evenings. Previous outings include 'German beer tasting', 'A Stout Bout' and 'beer and food matching' with Kitchen Connection of Ascot (KCA). Both Dave and Naomi also have manned the popular keg bar, at the 2019 Maidenhead Beer and Cider festival.

During the mandatory lockdown, all pubs had to close their doors due to the Coronavirus pandemic. 'A Hoppy Place' not only offered 'click and collect' and

delivery services during lockdown, Dave and Naomi also hosted a tutored beer tasting session via video communications app 'Zoom'. This digital platform enabled 'A Hoppy Place' to bring the pub to the people. Dave stated, "Pre-lockdown, Naomi and

I always hosted tutored tasting events at A

Hoppy Place once a month. We pick a different monthly theme and talk about tasting, beer judging, food and beer matching, and generally just enjoy getting a bit drunk with our customers! It gives



us both a chance to put our sommelier training into practice, and to stay on top of the latest trends in beer. It's a win-win for us. Missing this feeling during the lockdown, we did consider the transition to online a while ago, but thank the [Slough, Windsor and Maidenhead CAMRA] branch for pushing us to get started on this. We think the evening went really well, we really enjoyed hosting it, the technology held up well and it seemed like everyone had a great time and tried a few beers they might not have chosen themselves otherwise!"

A total of 36 people logged in to the very entertaining and educational evening that revolved around 5 hoppy beers by British breweries:



'Pro Aqua' by Marble Beers. A low strength bitter made with English malts for a strong hoppy finish. Created in collaboration with Hong Kong brewery 'Young Master'.

'Cheshire Gap' by 'Cheshire Brewhouse.' A crisp English hopped pale ale with an earthy, spicy flavour and honey-like sweetness. Voted as one of the top ten beers made with British hops according to The Telegraph newspaper.



'Big Sea' by Mad Squirrel Brewery. A cask conditioned American hopped pale ale, available for the first time in can. Strong notes of pine and citrus with a biscuit-like sweetness.

'DDH Pale Ale Number 7' by Brewing By Numbers. A juicy pale ale using hops from America and New Zealand, with favours of orange, mango, papaya and pineapple.



'Every Second Matters' by Siren Craft Brew. A West Coast IPA, with a very obvious hop profile, served as a finale to the evening. Made in collaboration with Green Cheek Beer Co.

Much like the beers, the tasting evening was centred around hops; the history, science, flavours and the differences between international varieties, offering enough material for many pub quizzes! Did you know, long before hops were used in brewing, the Romans would eat them? Today's hop varieties are much more bitter, so eating modern hops would not be recommended! As well as an education in hops, Dave

"Without doubt, it was the best evening we've had since lockdown!"

Bob Beauchamp

and Naomi put their sommelier knowledge into practice, teaching the audience how to drink beer like a beer judge, fully exploring the aromas and flavours, whilst suggesting a more gastronomic vocabulary than quickly quaffing a beer and stating that it was fruity.

Needless to say, the event was a success. "Many members said it felt like they were at the pub for real. It was a great evening. We're very keen to host another event for the branch, and will probably keep something running post lockdown also. Not everyone can always get to the pub, and if there's an appetite for us to bring the pub to the people post-lockdown, we'd love to make that happen for everyone," continued Dave.

SWM CAMRA membership secretary, Bob Beauchamp, commented on the evening; "without doubt, it was the best evening we've had since lockdown! I was impressed by the amount of time and effort put into the event. The choice of beers, with the different hops, was fascinating - and all very drinkable. I thought I knew most things about beer, but I certainly learnt a lot more last night. So, as well as enjoying a beer in good company, it was an education!"

So why not hop into 'A Hoppy Place', and experience a tutored beer tasting session for yourself, or pick up a new favourite beer-with Windsor's first ever bar-top canning machine, you can even take the pub back home with you!

More info

 www.ahoppyplace.co.uk

 11 St Leonards Road, Windsor SL6 7LY



Image from www.sirencraftbrew.com

Siren Keeps Singing

The award winning brewery sang throughout the coronavirus lockdown

Berkshire's Siren Craft Brew is a relatively new brewery, starting up in 2013, well known for their adventurous and exciting beer. Since its conception, Siren Craft Brew has been named 'Best Brewer in England' in 2015 by 'RateBeer.com', a beer enthusiast website, and won CAMRA's coveted 'Supreme Champion Beer of Britain', at the 2018 Great British Beer Festival (GBBF) with their breakfast stout 'Broken Dreams'. The rise of Coronavirus and the subsequent lockdown affected both pubs and breweries, creating many challenges for the two industries. CAMRA exclusively interviews Siren's Tim Pritchard, about how the brewery functioned during the pandemic.



Covid has presented many challenges to both pubs and breweries. How has Siren coped and adapted during this difficult period? What has been the biggest challenges?

Firstly, it's been tough to see so many friends and colleagues in the industry forced into difficult decisions and potential closures etc. For us, we were lucky in that we installed our canning line last year; if we were still just bottling it would have been a nightmare. So as far as adapting went, it just came down to canning around the clock. Kegs would normally be roughly 85% of any given brew, so that's a lot of cans to fill. The challenges have been to keep staff safe, whilst continuing to operate as best we can, but we've managed it!

What is it like to work at the brewery during lockdown?

I personally spent the first couple of weeks self-isolated, which was up and down. Working in marketing means I can be fairly remote, but I still need access to new beers etc. We had to furlough a lot of staff and the brew schedule

"We were all worried and stressed about our bills and our rent, but this support has kept us going"

Tim Pritchard

all but stopped. Brewing is about 90% cleaning though, so that side of things continued of course. Life in the brewery is much the same, albeit with guidelines in place to make sure we're all keeping a distance etc. We test staff temperatures at the start of a shift, but spirits are generally pretty high.



All photos from www.sirencraftbrew.com

Clockwise from top left: the newly installed canning machine; the Siren Tap Yard open and ready for business; cleaning is always very important in a brewery

Siren's Tap Yard re-opened 15th May for collection and take-away. How has the local community responded to this?

The snaking queue speaks volumes! It's currently 1 person inside at a time, so unfortunately it's a queue system outside, but everyone's been so understanding.

It's been amazing to see everyone flood back to get their weekend takeaway beers. We've really missed the Tap Yard, and can't wait for things to come back to some form of normality. **Siren has recently started selling mini 5L kegs, what motivated you to include the mini-keg as a choice for customers? Will the option of a mini-keg for takeaway/delivery be available after lockdown? Has the mini-keg proved popular?**

It comes down to having options! Also, we had a lot of beer that was kegged pre-lockdown sitting in the cold store. It's still in great condition, having been kept at a constant 4 degrees, but it can't sit there forever. The Mini



The award winning 'Broken Dream'

Kege gave us a solution to get that beer out to the masses and not have it go to waste.

The Craufurd Arms in Maidenhead first started serving 'Soundwave' in November 2019, and since then, the relationship between the brewery and pub has flourished. How important is it that breweries and pubs support each other?

It's vital! It's a symbiotic relationship as we're all under pressure at the moment. We've worked hard to try and help out pubs and bars as much as possible to make sure they're still open. Of course, for somewhere to sell our beer, but more so that these are our friends and colleagues and we want to see them flourish.

Since the closure of pubs on 20th March, Siren has been reliant on home deliveries and online orders. How important has it been to both the brewery and the local community that this service was available?

Without that, we may not have

survived, because the rest of our business was wiped out overnight. The amount of new customers, and people ordering regularly has been amazing. Making boxes and picking beers is daily life nowadays!

Have you been surprised/heartened by the local support of the brewery?

I never imagined we could sell this much online, either locally or nationally. It's amazing. It's absolutely heartening. For weeks we were all worried and stressed about whether we'd be able to pay our bills and our rent, but this support has kept us all going. With that stress alleviated, we can now do what we can to help others in less fortunate positions.

Have you tried Siren's award-winning beer range? You can order Siren's flagship collection and special varieties from the Siren Craft Brew website, including the newest session IPA 'Lumina.'

More info

 www.sirencraftbrew.com

 18 Alberto House, Wokingham, RG40 4RF



Illustration by Matt Rogers

Around The World In 80 Beers

Have a post-lockdown beer adventure in the beauty spot of Bamberg

Local and regular pubgoer, Paul Beardsley, hosted a talk at Windsor's 'A Hoppy Place', discussing the wonderful world of German beer. Unfortunately, the best German beer rarely leaves its city of origin, let alone exported to the UK. Allow CAMRAngle to take you on a post-lockdown, romantic German getaway... with 9 breweries. Paul welcomes you to the region of Franconia, and in particular, the picturesque town of Bamberg.

So, why visit the cultural region of Franconia? North of Munich, Franconia houses over 250 breweries and over 1000 different beers! The Upper Franconia area has the highest brewery density in the world, largely due to the small town of Aufsess entering in the 2000 Guinness book of records,

for having 1 brewery for every 330 locals. The Franconian breweries are, by and large, still family owned traditional businesses serving their local community.

Within Franconia resides the North Bavarian town of Bamberg, sitting on the Regnitz River, it is a beautiful place for beer tourism. The medieval town is a UNESCO Heritage site, with many historical attractions, some dating as far back as the 11th century. The Altenburg Castle, Michaelsburg Abbey and the Bamberg Cathedral (containing the tombs of Emperor Heinrich II and Pope Clement II) are just a few examples of the early Gothic architecture and culture within Bamberg.

You didn't come here to read about pretty buildings, did you? What about the beer, I hear you

ask. Bamberg is well known for its beer and 9 breweries- none more famous than Brauerei Schlenkerla.

“Even if the brew tastes somewhat strange at the first swallow, do not stop, because soon you will realise that your thirst will not decrease and your pleasure will visibly increase”

Brauerei Schlenkerla

The Schlenkerla brewery is renown for producing rauchbier (smoked beer). The 6th generation family brewery creates 7 rauchbier and a lightly smoked lager, using malt kilned over aromatic smoke from burnt beechwood to

Photo from www.brauerei-spezial.dePhoto from www.klosterbrau.de

Left to Right: hand stoked fires at Brauerei Spezial create the famous smoky flavour; Klosterbräu brewery is an example of both picturesque medieval German architecture, and fine Bamberg brewing

create the iconic smoky flavour. Schlenkerla's signature beer is the Aecht Schlenkerla Rauchbier Märzen (Original Schlenkerla Smokebeer). Paul describes it as "strange at first, but it grows on you", something even the brewery agrees with. "Even if the brew tastes somewhat strange at the first swallow, do not stop, because soon you will realise that your thirst will not decrease and your pleasure will visibly increase", is written on coasters at Schlenkerla. Brauerei Schlenkerla is one of the last two breweries in the world to still brew traditionally made smoked beer.

The second brewery that continues to preserve the tradition of smoked beer, is Brauerei Spezial. Spezial has been making beer for more than 475 years, drying malt over hand stoked beech log fires for 24 hours, to achieve the smoky taste associated with their beers. Spezial produces five beers, and

Paul urges you to seek out the dark and aromatic smoked lager, 'Märzen'. Unfortunately, Spezial does not export their beer further than 15km from the brewery in order to guarantee freshness, but also to minimize the brewery's carbon footprint. The environment is very important to Spezial, having won the 'Environmental Prize' from 'The Bavarian State Ministry for Foods, Agriculture and Forestry', in 2011.

B a m b e r g isn't just about smoked beer. The oldest brewery in Bamberg is the esteemed Klosterbräu, founded by Prince-Bishops in 1533, but documentation of the brewery exists as far back as 1333! Klosterbräu beer is brewed according to old monastery recipes and more than 480-year-old tradition. From the 5 beers Klosterbräu brew, Paul recommends the October seasonal pale beers 'Bockbier', and 'Maibok.'

Paul's favourite Bamberg

brewery, is the award winning Mahrs Bräu. The family owned brewery was considered to be the 'Best brewery in the World' by American magazine 'Men's Journal' in 2007. Since then, Mahrs Bräu beer has won multiple gold and silver medals for European and International beer awards. Out of the 9 (mainly pale) beers Mahrs Bräu manufactures, Paul applauds the speciality beer 'AU', describing it as "the hazy, unfiltered beer of your dreams, with an unbelievable body, freshness and flavour. This fantastic beer was at 'A Hoppy Place', and is the only time I have seen it in the UK."

Considering a holiday in the future? Take Paul's advice and enjoy where World Heritage meets great beer, in the beautiful town of Bamberg. **"My favourite place to drink"- Paul Beardsley.**



Mahrs Bräu 'AU'

exists as far back

More info

www.Bamberg.info
www.schlenkerla.de
www.brauerei-spezial.de
www.klosterbraeu.de
www.mahrs.de

White Horse Gallops Into Heritage Book

Heritage recognition for The White Horse pub at Hedgerley

CAMRA's Pub Heritage Group has spent over thirty years identifying pubs with intact traditional interiors, and historical features of national importance. Both an extensive website and a best-selling range of pub guidebooks feature a definitive catalogue of unspoilt historic pubs, ranging from small unchanged village inns, to spectacular late Victorian alehouses. In these difficult times for pubs in the Slough, Windsor and Maidenhead branch area, it is great to see that The White Horse at Hedgerley has been recognised in CAMRA's prestigious 'Guide to Real Heritage Pubs of the South East.'

The White Horse is a classic local pub, in the picturesque South Buckinghamshire village of Hedgerley, and has won Branch 'Pub of the Year' several times as well as being listed in the 'Good Beer Guide.' Although there are a number of historic pubs in the Slough, Windsor and Maidenhead branch, this is the first one to have made it to a CAMRA Heritage Guide.



Photo by Alan Molloy

The pub is in a whitewashed seventeenth century timber framed building and entering it is like stepping back in time. The flagstone floors, low ceilings, exposed timber rafters and open fires remind you of what pubs used to be. Things you will not find, and quite rightly so, are juke boxes, piped music, fruit machines and TV's. You will find it hard to believe that this time capsule of a pub still exists in today's modern age!

Allow SWM CAMRA branch Public Affairs Officer, Kevin Phillips, to give you a guided tour of this Grade II listed pub:

As you enter, the left-hand door leads to a tiny lobby and a small unspoilt public bar with a flagstone floor, inglenook fireplace and venerable bare benches attached to the panelled walls. The bar counter itself may date from the 1930's. The substantially sized servery area befits the engine

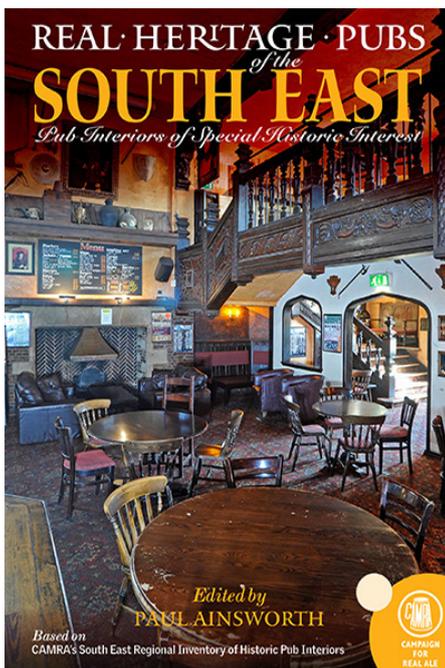
room of the pub, serving real ale directly from casks which are mounted on wooden stillages. From the lobby, the door ahead leads to the lounge which has another counter dating from the 1930's and an old panelled dado. The lounge has been expanded,

"We are very honoured to be the first pub in the SWM CAMRA branch to be listed as a Heritage pub"

Kevin Brooker

effectively doubling its size. At the back, there is a well-tended garden which is a pleasant place for summer-time drinking.

Prior to lockdown, there was no shortage of beers to choose from as you soak up the years of history. The regular beer is Rebellion IPA and this is usually



Real Heritage Pub Guide



Photo from www.thewhitehorsehedgerley.co.uk

The stunning interior of The White Horse is a fantastic trip back in time

complemented by one from Oakham or Mallinsons, plus a further six from microbreweries. A Belgian beer on tap is usually available plus three real ciders from poly-casks. Regular beer festivals are also a feature of the pub, the largest of which is held over the Whitsun week-end and is a must for real ale enthusiasts.

Owned by Kevin and Janet Brooker, The White Horse has been in their family for forty years, and has been a free house for twenty-nine years. “We are very honoured to be the first pub in the SWM CAMRA branch to be listed as a Heritage pub, and hopefully we can look forward to many years upholding the values of a traditional English pub, with CAMRA Heritage status,” states Kevin Brooker.

The perfectly preserved ‘chocolate box’ village of Hedgerley is also worth a look if you visit the pub. Some of its red-brick and timber-framed cottages date from the sixteenth century and the village has been the backdrop of



Photo from www.thewhitehorsehedgerley.co.uk

“We are very honoured”-Kevin Brooker, owner of The White Horse

a number of films and TV series including the ‘Secrets and Spies’ episode of Midsomer Murders (season 12, episode 3). Hedgerley also has the distinction of being the starting point for the regular ‘Real Ale Ramble’, which in normal times is a feature of the branch social calendar.

Take a trip back

in time to The White Horse; a wonderfully British pub where you can absorb the history, whilst enjoying beautiful beer!

More info

 www.thewhitehorsehedgerley.co.uk

www.pubheritage.camra.org.uk

 Hedgerley Village, Bucks SL2 3UY



CHEERS TO OUR PUB HEROES

Swan Scoops Award Nomination

Windsor's The Swan is nominated for a Great British Pub Award

In 2018, 'The Swan Clewer Community Interest Company' formed, with the desire to renovate a derelict and dilapidated Victorian coaching inn- The Swan. The 18th Century pub became community owned, and was significantly refurbished, by both professionals and many volunteers. Being only 10 minutes walk from the Windsor & Eton Brewery, The Swan is supplied with fresh and local beer. The Swan however is more than just a pub. It is a unique, fully inclusive community hub, owned and run by a diverse group of investors, staff and volunteers. Part of the pub is 'The Green Room School' which offers opportunities to young students who can no longer access mainstream education, so they can start on a path for a better future, through a combination of therapeutic, academic, creative and physical education in a friendly atmosphere. Upcoming plans for The Swan include a bed and breakfast service, a locally sourced eatery and workspaces for small provincial start-up businesses. This desire to be the heart of the neighbourhood sets The Swan apart from the rest of the crowd.

The Coronavirus' devastating effect on the pub sector has led the Great British Pub Awards



Photo by Rachel Cross of The Swan CIC

Renovated and redecorated, The Swan is a symbol of community

to celebrate the important community work done by pubs. Over 600 pubs entered across 15 different categories. When lockdown was enforced, The Swan felt that as a community hub it had a responsibility to combat loneliness and isolation during these unprecedented times. Anne Tebbatt, chair and press officer of the 'Friends of the Swan' group, states "The Swan is not just a pub with good beer; we aim to provide a community hub for Clewer and Windsor. Our customers come from a wide range of ages and

circumstances and many of them live alone. Therefore, it seemed only right that we try to keep everyone connected in a virtual environment to provide a lifeline and a friendly face to those who might need it. We also feel that keeping the community spirit alive helped to ensure that when we opened the doors again, the community were still there to support us. We had participants dialling in to our events aged from 9 to 98 and most of them have now been back to the pub in person." As a result, the



All photos from www.theswanwindsor.co.uk

Clockwise from top left: Mark and Sheridan's 'Dancing through the Decades' performance; The Swan's impressive school house for the 'Green Room School'; Bedtime stories with Rachel Cross

pub has been nominated for a 'Great British Pub Award', being shortlisted in the 'Keeping the Community Entertained' category. "As a small pub that has not been open long and has very limited resources, we really did not expect to be recognised in this way, so we are really excited to have been recognised for our efforts!" continues Anne. Winning this award would entitle The Swan to submit an application for up to £10,000, for either business

"The Swan is more than just a pub with good beer; we aim to provide a community hub for Clewer and Windsor"

Anne Tebbat

improvement and upgrade, or to be put towards a community project. Additionally, sponsors 'Coca-Cola' would donate a further £1000 to a local charity supported by the pub. The winner is decided by a community wide vote across the UK.

This nomination is well deserved, as the sheer effort The Swan has put in to ensure the community spirit lived on throughout the Covid lockdown has been staggering. The Swan's sewing group held

online gatherings, via the social platform Zoom, making bunting to decorate the courtyard once lockdown was eased. With more time to read, the Monday night book club membership swelled with an increased frequency of meetings. Over 50 players from over 30 households joined in for bingo and quiz nights on Zoom, including a guest round, in which local charities could spread awareness of their causes in an interactive fashion. Local singing duo, Mark and Sherridan put out live Facebook performances, with their 'Dancing through the Decades' series, which is still available to view on The Swan's YouTube channel. Also, The Swan's YouTube platform features the video series, 'Rachel Reads'. Chief 'tweeter' for the SaveSwan Twitter account, Rachel Cross, recorded herself reading bedtime stories to help exhausted parents throughout lockdown. Teaming up with a local catering company, 'Dublicious Food Ltd', The Swan even started a takeaway service, providing customers with a tasty Friday night treat.

With over 30 different online events over 12 weeks, raising over £500 for local charity 'Family Friends', it is easy to see why The Swan was nominated for this award. "The community were

really on board with our lockdown events. We thought that initial enthusiasm might dip, but right up until July we had a dedicated band of regulars plus different people each week who dialled in. We have had a small break over the summer, but as a result of requests from the community are now starting to bring our events back and make as many as possible a combined virtual and pub event to allow those who are still isolating the chance to keep connected. Responses to our nomination have been excellent. We are very proud to be chosen and from the feedback that we have received via our social media and in person, we believe that the community are very proud of us", adds Anne.

Since writing this article, voting has closed, but the winners of 'The Great British Pub Awards 2020' will be announced via a livestream event on 24th September, which will be shown in the pub. The Slough, Windsor and Maidenhead CAMRA branch wishes the best of luck to The Swan!

More info

 www.theswanwindsor.co.uk

 9 Mill Lane, Windsor, SL4 5JG



Bank Holiday Beer Bonanza

Local beer festivals return over the August bank holiday weekend

Summer time and beer festivals usually go hand in hand, but sadly not this year. CAMRA announced that following government advice regarding COVID-19, all events including beer festivals were to be cancelled up to November 2nd. Local favourites such as the 'Maidenhead Beer and Cider Festival' and the 'Reading & Mid Berks Beer and Cider Festival' were all postponed till next year. Even the mighty 'Great British Beer Festival London 2020' was not spared, and instead evolved into a sold out online event. Now lockdown has lifted, pubs have tentatively reopened their doors and breweries are brewing once more. To the delight of the community, local non-CAMRA beer festivals are also slowly returning. There haven't been

any beer festivals for over six months, but over the August bank holiday weekend, no less than four festivals took place.

The holder of the 'Aylesbury and Wycombe CAMRA's Club of the Year' since 2014, The Marlow Royal British Legion held their beer festival over four days. Featuring fifteen beers from Berkshire to Warwickshire, the club yet again proved why it holds the title. Pub Campaigns Co-ordinator of the SWM C A M R A branch, Alan Molloy, was impressed with the safety measures in place- "before entering we were asked

to provide track and trace details, and have our temperature taken. Having passed the first exam, we could form a socially distanced queue for the bar. Once we had our beers we could sit inside or outside. All the tables inside had been set up for two or four people, 2 metres apart. You were asked not to move the furniture!" Alan praised the range of dark beers available, including Ashover



Marlow Royal British Legion Beer Festival



Photo by Nigel Vicker



Photo by Chris Thomas



Photo by Chris Thomas

Clockwise from top left: Nigel and Nina Vicker enjoying a pint at the Marlow Royal British legion; a group of punters at Phantom Brewery's 'Bank Holiday Bash'; AMP CATS singer, Naomi Hayward, belts out another tune for festivalgoers

Brewery's Coffin Lane Stout, and Asylum Porter by Richard Burton Ales. By Sunday, only one of the fifteen beers remained, showing just how successful and popular the event was. The Marlow British Legion hopes to hold the annual 'WinterFest' beer festival from 18th to 20th December, providing Government guidelines allow so.

"Well done to everyone involved in organising this fantastic, safe and successful event. It makes me confident that we can start to organise events again"

Dave Hayward

Ascot Brewing Company hosted the aptly named 'Socially Distant Beer festival 2020', celebrating the best of British beer. Forty different cask and keg beers sourced from independent and micro-breweries from a fifty-mile radius from Camberley, explored a fantastic range of beer across the country. Punters bought tickets choosing from six sessions, each five hours long. A maximum of 166 people were permitted per session, to ensure social distancing was adhered to. Ascot

Brewing Co. worked closely with Surrey Heath Borough Council to ensure all rules, regulations and safety guidelines were followed.

A sold out 'Bank Holiday Beer Bash' was staged by Reading's Phantom Brewery Company. The festival donated money to the 'Michael Jackson Foundation for Brewing and Distilling'. This charity funds scholarship awards to black, indigenous and people of colour within the brewing and distilling trade.

To reflect that the beer festival was held on the same weekend of the now cancelled Reading Music Festival, each bar was named after a music stage, in a similar fashion to a music festival. The 'Grumpy Goat Mainstage'- sponsored by craft beer and cheese shop Grumpy Goat- had a line-up of world-wide craft beer show stoppers, and the 'A Hoppy Place Introducing Stage' offered a selection of up and coming breweries and some local favourites. Phantom's own beer bar was sponsored by The Crafty Taproom in Marlow.

Dave Hayward, co-owner of Windsor's 'A Hoppy Place' was both bar manager and punter over the weekend, stating that "the festival was very well organised, with social distancing in place and table service via an app.

Everyone was made to feel very safe and it was a pleasure to be back at such an event after so many months, and personally to be so involved in organising it. The Headliner bar had lots of huge names in craft beer including Alesmith, with their famous 12% Speedway Stout and others. The Hoppy Place bar featured local breweries Lovibonds and Mad Yank, as well as other up and coming small breweries including The Beak with their 3.2% table beer, a fantastic Brown Ale from Caps Off in Bishops Auckland and plenty more. There was also live music from AMP CATS, a 2-piece acoustic band playing rock and punk hits very much in keeping with the ethos of Phantom. They did a fantastic job and made the Saturday evening my most enjoyable since lockdown started. Well done to everyone involved in organising this fantastic, safe and successful event. It makes me feel confident that we can start to organise events again soon under the right conditions", lauded Dave.

On a smaller scale, The White Horse in Hedgerley also ran a mini beer festival. The newly set up garden bar allowed extra beers to choose from, with cask ales, and draught craft beer differing from that sold within the pub itself.



Photo by Ascot Brewing Company

Saddle up for Ascot Beer Festival

The award-winning brewery's first 'Socially Distanced Beer Festival'

Ascot Brewing Company is a Camberley based micro-brewery, established in 2007. The brewery has since galloped to success, winning numerous awards for its fantastic range of beers. After an incredibly successful 'Socially Distanced Beer festival' over the August bank holiday weekend, CAMRAngle exclusively interviews Christopher Davies from the multi award winning brewery.

Why set up a beer festival in these uncertain times?

We felt the timing was right – there had been no beer festivals since the beginning of March, and we have the space to provide social distancing, almost 5000 sq.ft of indoor and outdoor space. We knew we could do it – we had the team, the location, and the beer! The community was desperate to get out of the house and reconnect with their friends and family in a safe, secure and relaxed environment whilst enjoying some of the best beer from around Britain.

How did you organize the beer festival?

Organizing a beer festival, even in "normal" times, is difficult. Not only were we dealing with COVID-19 restrictions, but this was our first ever beer festival. We knew it would take a lot of planning and determination to pull it off, but we were hugely confident.

We initially spoke to a number of people we knew who had previously organised Beer Festivals to get their thoughts as to whether hosting a beer

festival was a good idea. Their input was positive so we scoped out the project, understanding the Government guidelines. We worked with Surrey Heath Council and the local police to establish the operational requirement, and the authorisation of our 9-page Risk Assessment.

How did you make sure everyone was Covid safe?

Given the current conditions, this would be unlike any other beer festival anyone had ever been to. All the staff wore masks, and we



Photo by Ascot Brewing Company

The Ascot Brewing Company family after a hard days work

took temperature checks at the entrance. The bar was closed off and all drink orders were taken by a dedicated team of servers. We made sure to keep the 1m social distancing rules in place, and the number of households per table was 2. Screens were in-between guests who sat at the same table from different households. Payment was made through tokens, the only way to purchase new tokens was through contactless transactions.

We also set up a one-way system, which meant there was a safe flow of traffic up and down the mezzanine bar and outside. Toilets were limited to one person and we rented 4 additional outdoor toilets to accommodate the increased capacity. Even the music was specifically chosen to ensure the vibe was kept positive and upbeat but also controlled. As much as we wanted a rock band, we chose an acoustic guitar duo and a soul singer who played feel good classics and slower paced melodies, which the crowds thoroughly enjoyed.

“We believe that when great beer and great people come together, special moments happen.”

Chris Davies

How well was the festival received?

The reaction from the community was amazing. This was the first-time Ascot Brewing had ever organized a beer festival and we're happy to say it was a great success! Guests praised our 'Best of British' beer selection, loved our Ascot and Disruption is Brewing range, were very complimentary of the staff and service, and were happy with the socially distancing measures we had in place. We had lots of local guests but also had attendees from further afield – some as far as Stratford-upon-Avon and Welwyn Garden City!



Photos by Ascot Brewing Company

A fantastic range of British beer was available to try



We were sold out on 5 of the 6 sessions, and of the 45 cask and keg beers we had available, very little was left when the festival was over.

We ran a quick survey after the event to gauge our attendees' beer festival experience. Over 50 people responded within the first 2 days, with overwhelmingly positive reviews:

“I really thought this was going to feel awkward & stilted, but the atmosphere was amazing. After months in lockdown, it was a pleasure to see people enjoying themselves and interact with friendly, attentive bar staff. Everyone I spoke to knew and loved what they were selling which made it a pleasure to take a chance on unfamiliar stuff.”- festival guest.

What was it like being at your first beer festival in over 6 months?

The team did everything they could to create an exciting, fun and memorable event that would put a smile on our guests' faces after

spending so much time indoors and away from their community. It was one of the best Bank Holidays we've ever had. We believe that when great beer and great people come together, special moments happen. The Socially Distanced Beer Festival was certainly one of those moments. We're already planning our next beer festival: Oktoberfest for October 9th-11th. If people want to come along, they should sign up to the Ascot Brewing Company's mailing list, via www.ascotbrewing.co.uk, to stay up to date with announcements, tickets and special offers. Tickets will again be limited as we comply with Covid-19 guidelines.

More info

www.ascotbrewing.co.uk

@ascotbrewing

@ascotbrewingcompany

Unit 4, Lawrence Way
Camberley, GU15 3DL

Local Brewery News

All the news from your local breweries in the local area

Ascot Brewing Company

www.ascotbrewing.co.uk



After the great success of their first beer festival, “The Socially Distanced Beer Festival 2020”, Ascot Brewing Company will host an Oktoberfest beer festival from October 9th to 11th. Sign up to the Ascot Brewing Company’s mailing list via the website, www.ascotbrewing.co.uk, to stay up to date with announcements, tickets and special offers. Tickets will again be limited as we comply with Covid-19 guidelines.

Binghams Brewery

www.binghams.co.uk



Binghams Brewery changed hands to a new owner in June, and the new team has thoroughly enjoyed building on a decade of success, keen to ensure stability and sustainability in these uncertain times. One way that this has been achieved was to commit the first original recipes to all use

British hops. To support British hop growers and the biodiversity of British crops, Bingham’s newest beer; ‘Mystic Endeavour’ is brewed with UK grown Mystic and Endeavour hops. This new beer bears the flavours of blackcurrant and citrus fruit, with spicy characteristics.

Loddon Brewery

www.loddonbrewery.com



Loddon Brewery announced their new beer ‘Dragonfly’ in July. The strong pale ale is now part of Loddon’s core range, and was so popular the first brewing sold out in under two weeks! The beers ‘Reading Best’ ‘NOTUS’ and ‘Forbury Lion’ have all been discontinued on cask, but are still available in bottle from the brewery website.



Loddon have launched their first ever range of canned beers, with the popular ‘Citra Quad Session IPA’ and ‘This is New England

NEIPA’ being the initial tinned selection. Both beers are unfiltered and naturally hazy, with the cans proudly displaying the updated Loddon logo and new branding that will continue to be rolled out over the next coming months.

The Loddon Tap Yard reopened in July, becoming an instant success, taking in record numbers. A new outdoor seating area allows more than 190 people to enjoy three cask beers, three keg beers, one keg cider and a host of local wine and spirits whilst socially distancing.

Finally, Loddon continues to aid pubs during these testing times. An extra forty 20ltr pins have been purchased in order to help with pubs stock management, and have increased the number of 30ltr kegs available, which have a longer shelf life, reducing pub wastage.

Paradigm Brewery

www.paradigmbrewery.com



Prior to lockdown, Paradigm Brewery brewed two spring seasonal beers; ‘Panic Buy’ and ‘Stir Crazy’, selling them bright directly to customers and pubs offering takeaway services. The strongly hopped, hazy pale ‘Stir Crazy’ proved to be so popular, that a slightly stronger run of bottles at 5.4% has now been launched.

Local Brewery News

All the news from your local breweries in the local area

Rebellion Beer Company

www.rebellionbeer.co.uk



Rebellion had great success in the 'SIBA Digital Beer Awards', as three of their beers won Midlands regional awards. 'Rebellion Red' won gold in 'SIBA Digital Awards 2020 (Midlands Regional) Premium Bitters (4.5 to 6.4%)'. The pale ale '24 Carat' won silver in 'SIBA Digital Awards 2020 (Midlands Regional) Premium Pale Ales (4.4 to 5.4%)'. Rebellion's lager also won silver in 'SIBA Digital Awards 2020 (Midlands Regional) Session Lager & Pilsners'.



The crisp and easy to drink pale ale, 'Beer X', has been renamed to 'Overthrow', and will replace the fan favourite 'Zedebee'. According to Rebellion, 'Zedebee' has historically been very popular in the brewery shop, but less so in pubs. The brewers tried to match the flavour of 'Zedebee', but with a more palatable strength (4.3%), under the guise of 'Beer X'. The Coronavirus pandemic has forced Rebellion to streamline their beer

www.swm.camra.org.uk

range, and the decision was made to drop 'Zedebee'. 'Overthrow' will be available much more readily than 'Zedebee' was, and will join the core range of Rebellion beer.

The free delivery range from Rebellion's brewery in Marlow has now been extended up to 15 miles. To qualify for free delivery, your postcode must be within the new delivery range and meet the minimum order of beer products.

Siren Craft Brew

www.sirencraftbrew.com



Siren Craft Brew has launched a new session IPA, 'Lumina', as part of their core range beers. Five different hop varieties create a tropical fruit salad of aromas, offering the juicy flavours of mango, guava and pineapple to name a few. This satisfyingly easy to drink beer is described by Siren as "the most universal beer we've ever created."

The 2018 'Champion Beer of Britain', 'Broken Dream', is now going to be released as a 'Nitro beer', to celebrate the anniversary of the award. The Nitro process replaces some of the CO2 with nitrogen during the canning process, giving the beer a creamy texture for super smooth drinking, reminiscent of drinking the beer on cask. This will be the first of Siren's Nitro beers, followed by a

red IPA called 'Twin Flames' in the near future.



Lastly, Siren's Tap Room has now re-opened on Saturdays, with quality street food vendors available onsite. Tables can be booked for a two-hour session via event management website 'Eventbrite'. Takeout and growler re-fills will continue between Wednesday and Saturday, from 12 to 8pm

Windsor & Eton Brewery

www.webrew.co.uk



Windsor & Eton Brewery would like to thank everyone who supported the brewery during lockdown by ordering beer for home delivery. To show appreciation, free home delivery

Local Brewery News

All the news from your local breweries in the local area

to all SL postcodes will continue, even with trade starting to re-open.

Brewery tours will recommence from September 5th. The tours will be limited to six tables, spaced one metre apart, with a maximum of 6 people per table. The guided walk of the plant will require you to wear a mask and will proceed one table at a time. Initially only one tour per Saturday will be permitted, but if the demand is great and if it is deemed safe to do so, then the number of tours will increase at a later date.

The Brewery Tap is now also open from 12.00 everyday, operating table service via contactless payment.



Windsor & Eton's 'Uprising' brand mixes the worlds of beer and cider together with the new beer 'Beamquake'. Using apple cider from Sandford Orchard, is it a malty cider or an apple beer? You decide!



Brewery News

Want your brewery featured next time? Contact the Editor:

@ editor@sww.camra.org.uk



Crazy Dave's Cider

www.crazydaves cider.co.uk



Two new exciting bottled ciders have recently been produced by Crazy Dave. The medium still cider, 'Streaker', uses predominantly Somerset Redstreak cider apples which offer a smooth, tannic full flavour, typical of the bittersweet cider apple.



'Fizz Bomb' is a lightly sparkling medium-sweet cider, made with Dabinett, Michelin and Redstreak cider apples from Herefordshire. Both ciders are gluten free, vegan and vegetarian friendly and contain no sulphites.

The 2018 Ascot racecourse beer festival Gold winner, 'Berkshire Rebel', is currently maturing and will be available again at a later date.

You can now get free home delivery on Crazy Dave's established range, including

the current best seller 'Mazing Mulberry', a cider with hand-picked mulberries from Stroud Farm in Holyport, and the award-winning cider 'Solstice'.

Crazy Dave Cider can be found at the following markets:

Windsor Farmers' Market -
1st Saturday of the month

Maidenhead Farmers' Market -
2nd Sunday of the month

Reading Farmers' Market -
3rd Saturday of the month

Ascot Farmers' Market -
3rd Sunday of the month

Beaconsfield Farmers' Market -
4th Saturday of the month

The Food Market, Chiswick -
4th Sunday of the month

Green Shed Cider

www.greenshedcider.co.uk



Green Shed Cider collaborated with the Newbury pub, The Catherine Wheel, to make 'Two Wheels Cider'- a blend of locally collected culinary apples and two bittersweet cider apples; Vilberie from Herefordshire and Prince William from Gloucestershire.

Home delivery is available up to 20 miles of Newbury, or find Green Shed Cider at the Newbury Farmers' Market on the 1st Sunday of the month.



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



“Hip Hop”

“Fill with mingled cream and amber,
I will drain that glass again.
Such hilarious visions clamber
Through the chamber of my brain-
Quaintest thoughts - queerest fancies
Come to life and fade away;
What care I how time advances?
I am drinking ale today.”

Edgar Allan Poe



Photos by Alan Molloy



From left to right: funny signs from York pubs, The Ackhorne and The Black Swan.

— THE SOCIALLY DISTANCED —



ASCOT BREWING PRESENTS...



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