

# Ullage

FREE PLEASE TAKE ONE



The Newsletter of West Berkshire CAMRA

January/February 2012

## New Year – New Website



The West Berkshire branch of the Campaign for Real Ale (CAMRA) has run a website for many years. In his spare time over the last six months, the branch's webmaster, Rich Milligan, has devoted many hours to completely revamping the website. He described the process of redesigning and coding the new website as a 'Labour of Love'.

The new site is firmly based on the original but boasts a tasteful new colour scheme, an updated pubs' directory and features a rolling slideshow of pictures from branch events. It now provides handy links to the branch's facebook group and twitter account. After thanking Steve Kelly for supplying all the pub sign photos used in the pubs' directory, Rich said 'I've thoroughly enjoyed sprucing up the website which had

started to look rather tired and old fashioned. I hope that everyone will find it useful and interesting.'

To publicise the new website West Berkshire CAMRA will be holding a launch event at the Lock Stock & Barrel, Newbury, on 24 January (8pm), taking advantage of the pub's free Wi-Fi. We welcome everyone, with any interest in the branch's different types of online presence, to attend. After we toast the new website with a pint of real ale, Rich will demonstrate its new features, including the options for searching for pubs by name or location. He will stay around to get your feedback and ideas for further development.

Tim Thomas has steadily built up the UllageBeer twitter account to the 700+ followers level. He will demonstrate 'tweeting' from the account and assist anyone wishing to create their own twitter account.

During the evening, we will be handing out our new business cards, designed by Rich, which show relevant web addresses on the front and beer scoring guidelines on the reverse.

The new website, to be introduced on 24 January, retains the original address: [www.westberkscamra.org.uk](http://www.westberkscamra.org.uk)



Rich Milligan



## two cocks brewery

Two Cocks Brewery based at Christmas Farm, Church Lane, Enborne, is the third brewery to be registered in West Berkshire. In December, CAMRA members enjoyed the privilege of a visit to the brewery and tasted 1643 Cavalier and 1643 Roundhead tapped from casks.

Michael and Phil showed us around the new brewery, housed in an enclosed area of a large barn. They told us how they had moved from central London to the farm in 2009 and discovered that wild hops grew in the hedgerows. In reaction to the high water bills, they arranged for a 180 foot deep borehole to supply water for the farm. The possible synergies of farming with brewing and a wish to diversify led them to commission the 2.5 barrel (90 gallon) brewery. John Trew of Oban Ales worked with them to set up the brewery and act as brewing consultant. To gain brewing skills, Michael attended courses at Brewlab in Sunderland. Sacks of different varieties of milled malt, supplied by Fawcett's of Castleford, are now piled at the brewery entrance. The names for the beers stem from the farm being the site of the Roundheads' encampment, the night before the first battle of Newbury, in 1643. The hops used to make the golden 1643 Cavalier (3.8% ABV) include



Styrian Bobek, Cascade and First Gold with extra flavour from their own hops. We all enjoyed this refreshing beer with citrus flavours and were able to contrast it with 1643 Roundhead (4.2% ABV) an amber bitter with a hoppy IPA style. Look out also for their dark stout, 1643 Puritan (4.7%) and bottle conditioned beers, which will have distinctive labels.

Local pubs have started to trial and stock their beers including the Crown & Garter, Inkpen; the Five Bells, Wickham; the Bowler's Arms, Wash Common; the Blue Ball, Kintbury and the Bladebone Inn, Chapel Row.



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## Swift Halves

■ The **West Berkshire Brewery** (WBB) 2012 monthly beers will be based on eccentric Olympic sports, kicking off in January with Shin Kicker! Their pub, the Rising Sun, Stockcross, now has its own website with details of opening hours, menus and a four mile circular walk. During January, the total price for two main meals is reduced to £10. Four West Berkshire Brewery beers and two guest ales give drinkers a wide choice:  
www.therisingsunatstockcross.co.uk

■ Things are looking up for real ale drinkers at the **George & Pelican**, Newbury. Frank Kelly (photo) has moved from the Kings Head, Thattham, to take charge and reintroduce real ales with a local emphasis. In January, an 'Ale Sale' will see WBB Good Old Boy reduced to £2.40 pint and national brands at lower prices. Meanwhile, Chris is running the **Kings Head**, Thattham, with a keen interest in real ale and glad to obtain suggestions from customers for new beers to stock.



■ Ian Macdonald has moved most ales from the handpump to smaller, pin size, casks tapped direct from the bar of the **Five Bells**, Wickham. However, WBB Good Old Boy will remain on handpump. Four real ales, including beer from local breweries like Butts and Ramsbury, are available.  
www.fivebellswickham.co.uk

■ The **Swan** at Great Shefford will close from 2 January and fully re-open on Friday 13 January with a new team. Ned Bowron has recruited Gareth Jones and Artur Da Silva as new chefs. The aim is to use local suppliers for food and drinks as much as possible. Three real ales will be available and one handpump will alternate between beers supplied by Butts and West Berkshire breweries, to provide a local option. www.theswanshefford.com

■ Italian food is being linked with beer in Hungerford. The Casanova Restaurant, Charnham Street, has moved into the **Three Swans Hotel**, Hungerford. **La Primavera**, Public House with Italian kitchens, has taken over the Charnham Street premises and two handpumps at the bar



dispense Good Old Boy and Dr Hexter's Healer from the West Berkshire Brewery.  
www.la-primavera.co.uk

■ **Fuller's** are continuing trials of Mighty Atom, a 2.8% ABV beer, to take advantage of a reduced duty rate. It's full flavour with a spicy overtone, from five different hops, and low price of £2.40 pint, have made it popular at the **Hungerford Club**. CAMRA members are welcome at the Hungerford Club where three further real ales, including WBB Maggs' Mild (3.8% ABV), are usually available.  
www.hungerford-club.co.uk



■ The **Butt Inn**, Aldermaston Wharf, closed after Andy and Carol Waters moved to a pub in Wiltshire. A spokeswoman for Punch Taverns said that a new partner will take over the pub in January.

■ 25 Silver Pigs, the first stout brewed by **Ramsbury brewery**, was voted Best of the festival at the 25th Swindon Beer Festival in October. This rich dark old English stout is now also available in bottles. Their seasonal beer for January and February is Grand Slam, a chestnut ale. www.ramsburybrewery.com



■ The application to convert the **Blue Ball**, Greenham, into housing has been withdrawn.

■ The owner of the **Three Tuns**, Great Bedwyn, has applied for planning permission for change of use to residential. Local residents organised a petition to Wiltshire Council to object.

■ After an absence since the closure of the Swindon brewery, **Archers** ales will be back in 2012. Simon Buckley of Evan Evans brewery, Llandeilo, West Wales, acquired the Archers brand in 2009. The first Archers beers to be produced for a Christmas beer festival at the four Evans Evans pubs in Wales were Strong Ale (5.5% abv) and Santa's Glow (5% abv).

The **Weighbridge Brewery**, within the former Archers brewery premises, is now a separate business comprising a pub and a micro-brewery where Mark Wallington is the brewer.  
www.weighbridgebrewery.co.uk

■ Tim Wale at **Tutts Clump Cider** has calculated 2011 production as 40,000 litres of Cider and 2,000 litres of Perry, up 7,000 litres from 2010. He hopes that the 4,000 litres remaining from 2010 will last until March, when the 2011 cider and perry will be ready for sale. Tutts Clump Cider bottled products are now available at Pastor's Farm Products, Wharf Street, Newbury (in the former Vinyl Revival record shop premises). www.tuttsclumpcider.co.uk

■ The new bar billiards table at the **Woodpecker**, Wash Water, is proving popular. High scores are recorded on the Woody Wall of Fame with 1450,



870 & 800 as the current top scores. Three Arkell's ales are available at the Woodpecker.  
www.goodpubfoodnewbury.co.uk

■ **Wadworth Brewery** is introducing Small Beer (2.8% ABV) in January at a low price by passing on duty savings. Since October 2011, the duty rate on beers at 2.8% or less has been halved. However, an additional 'High Strength Beer Duty', at 25% of the general beer duty rate, is now levied on beers exceeding 7.5%. Small Beer will still pack plenty of flavour. It is brewed with chocolate and brown malts and caramel as well as Cristal. Three varieties of hop are added at different phases of the brew to give a beer with complexity and body. www.wadworth.co.uk



*The*

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## Wantage by bus

Newbury & District bus route 107, Newbury - Chaddleworth, is extended to Wantage for two trips on Saturdays. Tim Thomas and Geoff Grayer took advantage of this service to visit the fourth Wantage Beer Festival on Saturday 12 November.

The bus takes a circuitous route, wending its way past several good pubs including the Stag, Leckhamstead and the IbeX, Chaddleworth, arriving at Wantage Market Place at 10.35, a full hour after leaving Newbury Bus Station. The fare for this scenic tour is a reasonable £5 return.

We now had four hours in Wantage before the final return service, departing at 14.37. After admiring the statue of King Alfred and visiting the market we arrived at Wantage Civic Hall, for opening time (11.00) of the final day of the beer festival, organised by White Horse CAMRA. We showed our CAMRA membership cards to gain free entrance. Unfortunately there was not time to taste all 28 real ales, however, we sampled a cross section and found many excellent beers including Trinity (3.0% ABV) by Redemption Brewery, Indian Summer (3.7% ABV) by Bellinger's, Alfred's 'When Sheila Met Brad' (4.6% ABV) a wheat beer by Adkin Brewery and 25 Silver Pigs (4.7% ABV) by Ramsbury Brewery. We were too late to sample Conundrum (3.2% ABV) from Dark 'Orse, as this had sold out the previous day. It went on to win the beer of the festival award. White Horse Giants Stairs was the runner up and Durham Bede's Chalice came third.



Steven Green, one of the editors of the Oxford Drinker, the newsletter of the Oxford and White Horse Branches of CAMRA, got in touch with Chris Trueman to ask him about his **Dark 'Orse** brewery. Chris said 'I was very surprised and extremely proud that my beer was voted best at the festival.' He explained that he had a ten gallon microbrewery built in his Lambourn garage by Mark Herring of Elite Stainless Fabrications, Swindon, about two years ago. Chris continued 'Knowing that I was a keen home brewer Peter Fowler, at the Shoulder of Mutton in Wantage, asked me if I would like to submit a brew for the festival. I have never brewed a low gravity beer so was thinking along those lines when it was suggested I try and brew a beer to stand comparison with Redemption Trinity, which of course it could be gauged against at the festival, and so Conundrum was born.'



## LocAle 2012



Glenn Parsons, West Berkshire CAMRA pubs officer, is pleased to report that The Cottage Inn, Bucklebury, is now accredited to LocAle. This family friendly pub at the centre of the village stocks at least one real ale

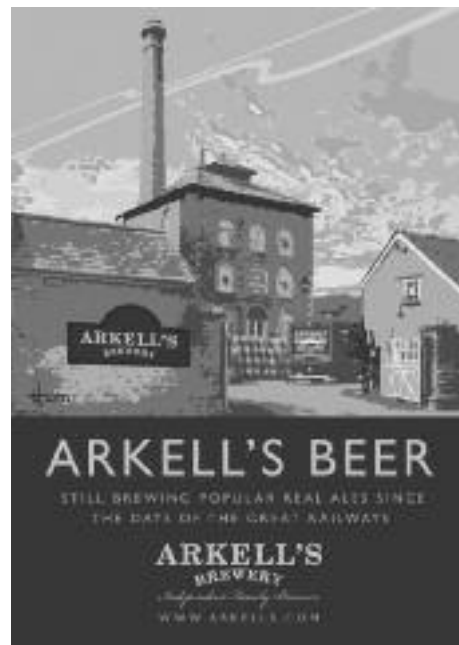
from West Berks Brewery and often has a guest ale from Butts Brewery of Great Shefford.

2012 LocAle stickers have started to be distributed to those pubs listed below which regularly serve a beer from a brewery within 25 miles by road.

Thanks to all our publicans for your continued support of our local breweries. Glenn's email address is:

pubsofficer@westberkscamra.org.uk

The Bell Inn	Aldworth
The Blackbird	Bagnor
The Bladebone Inn	Chapel Row
The Blue Ball	Kintbury
The Bowler's Arms	Wash Common
The Bull	Stanford Dingley
The Castle Inn	Cold Ash
The Coopers Arms	Newbury
The Cottage Inn	Upper Bucklebury
The Crown & Garter	Inkpen Common
The Downgate	Hungerford
The Lord Lyon	Stockcross
The Monument	Newbury
The Old Boot Inn	Stanford Dingley
The Pot Kiln	Frilsham
The Red House	Marsh Benham
The Red House	Newbury
The Rising Sun	Stockcross
The Royal Oak	Yattendon
The Six Bells	Beenham
The Swan Inn	Inkpen
The White Hart	Hamstead Marshall
The Winterbourne Arms	Winterbourne
The Woodpecker	Wash Water



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West Berkshire Brewery beers

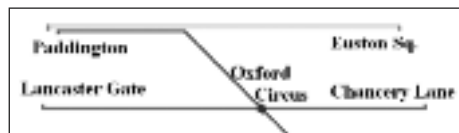
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# Ale Trails

## Euston Tap Trail



Central Southern CAMRA region organised a Passport to Pimlico trail in January 2010 which ended at the Cask Pub and Kitchen. On Saturday 14 January 2011 a Holborn to Euston trail will start from the *Cittie of York*, 22 High Holborn (Chancery Lane tube) at noon.

Sue and John Thirlaway have planned this tour to pass through Bloomsbury and finish up at the



*Euston Tap* ([www.eustontap.com](http://www.eustontap.com)) and its new sister bar, the *Cider Tap*. These are located on Euston Road and are housed in individual Portland stone lodges, leftovers from the original Euston railway station, which was rebuilt in the 1960s. In order, the intermediate pubs to be visited include two featured in the 2012 Good Beer Guide (GBG): *Enterprise* ([www.the-enterprise.co.uk](http://www.the-enterprise.co.uk)), *Lamb* (GBG), *Lord John Russell*, *Mabel's Tavern* (GBG) & *Bree Louise* ([www.thebree Louise.com](http://www.thebree Louise.com)).

The full itinerary, with interesting notes about each pub, can be downloaded from [www.seberkscamra.org.uk/pdf/EustonPubCrawl2012.pdf](http://www.seberkscamra.org.uk/pdf/EustonPubCrawl2012.pdf)

## Lechlade, Coleshill and Oxford

On Saturday 5 November, Tim Thomas & Steve Kelly, joined a coachload of Ascot Racecourse beer festival volunteer staff, for a visit to two breweries and several pubs in Oxfordshire.

For us, this elongated ale trail included Newbury - Reading - Wokingham by train; Wokingham - Bracknell - M4 - Lechlade (Crown Inn & Halfpenny brewery) - Coleshill (Radnor Arms &

Old Forge brewery) - Lechlade (again) - Oxford, by coach; Oxford pubs, on foot; Oxford - Reading - Newbury, by train.



Photo by Steve Kelly (SK)

At Lechlade, head brewer Graham Gerrard gave our group an entertaining talk about the Halfpenny brewery, situated in a building at the back of the Crown Inn. This four barrel (16 firkins / 144 gallons) micro-brewery was set up by the Porter Brewing Company and commissioned on 2 December 2008, ten years after Alan Watkins took over at

the freehouse. The brewery takes its name from the Halfpenny stone bridge, over the river Thames, which we crossed on our approach into Lechlade. Beers brewed here, including Thames Tickler, Four Seasons (a pale beer using Cascade hops) and Old Lech (originally brewed to try and match



SK

Bombardier), were sampled during our lunchtime visit to the Crown Inn.

Our next stop was the Radnor Arms in the National Trust village of Coleshill. Tim had visited this pub earlier in the year for a CAMRA branches Aunt Sally match. Since then it became one of the final 16 pubs in the 2011 CAMRA pub of the year competition, representing Central Southern region. It is also Alan Watkin's second venture into the pub and microbrewery business. An equivalent brewery plant is housed in an outbuilding with a glazed wall on one side, giving interior views at all times. The pub was once a blacksmith's forge and a variety of historic implements are displayed inside the Radnor

Arms. Beers from the brewery are available served from a handpump, or straight from the cask, according to customer preference. The Old Forge



SK

brewery was opened in June 2010 and the beers brewed here, in order of ascending strength, are Anvil Ale, Blacksmiths Gold, Hammer & Tongs and Sledgehammer. These beers are so popular that offering a guest ale option at the pub did not tempt customers and so this initiative was short lived.

Neil Crook, from White Horse branch, met up with us at the Radnor Arms and told us that the Swan Inn, Faringdon, which has a one barrel micro-brewery, is now also being run by Alan Watkins. We spotted this pub, from the coach, as we passed it on the way to Oxford.

After arriving at the coach park in Oxford, we split into smaller groups. Our group, which included David Richards, the trip organiser, visited four pubs including some that have featured in TV episodes of Inspector Morse and Lewis. The Royal Blenheim is the White Horse Brewery pub with a long bar. The Chequers is a Nicholson's pub, approached from an alley leading from the High Street. The notoriously difficult to find Turf Tavern was hosting a beer festival with casks on stillage in the courtyard and limited seating around braziers, glowing with hot coals, to keep the customers warm. Lastly we visited the busy White Horse in Broad Street where Prospect, from the local Shotover brewery, was available.

It is a real benefit for volunteers that CAMRA beer festival organisers arrange trips of this type and our thanks go to David Richards (photographed at the White Horse) and Berkshire South-East CAMRA branch for the successful organisation.

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AA ★★★★★ Inn

## Liberation Brewery, Jersey

You could be forgiven for thinking that as Jersey is the largest of the Channel Islands, it would have three or four breweries to support its locals and the thousands of tourists who come over to enjoy the peaceful way of life and beautiful beaches for a week or two each summer, but no, it has just the one brewery.

From a real ale point of view, things have improved recently as until a couple of years ago the single brewery was brewing for keg only. For those with a passion for cask ale, like myself, they had to rely on imports from the mainland. That all changed in 2008 when The Liberation group (the Channel Islands largest drinks & restaurant business) bought out the existing brewery.



Head Brewer, Paul Hurley (photo), described the arrival of the new owners as 'a breath of fresh air'. Paul and his team were now allowed to start brewing cask ale as they had been wanting to, while the new owners gave them the outlets to supply their beers to. Because of the experience of the brewing team, they very quickly got back to producing some great beers that proved popular not just on the Channel Islands, but also on the mainland.

The brewery, which was formally known as Jersey Brewery, has a 40 barrel plant for its main beers and also a 5 barrel plant for its seasonal ales. The smaller plant was taken from the old Topsy Toad brewery, in the centre of the Island, when that closed down in 2004.

Their flagship beer, Liberation Ale, proved to be one of the fastest selling beers at the Great British Beer Festival at Earls Court, in their second year under new ownership. Their beers are now a regular feature at this festival.

Liberation Ale (4% ABV) is a golden beer, brewed with the finest Maris Otter and lager malt. Golding hops are used for bitterness, while Styrian Goldings and Hallertau Hersbrucker hops provide aroma. It is a refreshing, session ale, perfect for that

early August festival in London.

It was at the Trade Day of the 2011 festival that I first met Paul. His enthusiasm for his craft was immediate to see and we chatted for a good while. Before departing, he invited me to a private brewery tour as I was going to Jersey, in a few weeks time, for my summer hols.

During the Liberation Brewery tour, we spoke a lot about the reinvigoration of real ale on the island and some of the problems that has thrown up. One of them was that pubs, not used to serving real ale, suddenly wanted to get in on the act. Whilst that means sales are good, it does pose the problem of taking a beer that leaves the brewery in tip top condition and placing it in the cellars of some landlords that are just not used to looking after cask ale. Racking, tapping and conditioning a cask of ale, before you can serve it to your paying customers, is a very different process to putting on a keg of beer or lager. Some of these landlords need help with their cask ale. Paul takes that personally and spends a fair bit of his own time to talk to and help those that need it. Things are improving and a look at this year's Good Beer Guide shows that an increasing number of pubs in Jersey are selling consistently well kept ale.

Some of the other beers, you may find on the Island, from Liberation include: Blonde (3.8% ABV) a very light lager-style beer, brewed with Tettnang and Saaz continental hops, to give a thirst-quenching subtle ale, another one that is perfect for summer.

Rouge (4.5% ABV) a more robust flavoured ale that uses a blend of three malts, namely amber/chocolate/pale ale, with the addition of another new variety of hops, Summit.

Noire (4.8% ABV) another unique blend of oatmeal stout malt and chocolate malt (with some actual chocolate added) with another new hop, Galena. These make this dark winter stout popular for those colder winter evenings. Christmas ale (4.8% ABV) is a rich, ruby, easy drinking seasonal ale.

What's nice about the brewery is that they see themselves as a Channel Island brewery rather than a Jersey brewery. This is evident on all their cask pump clips, that show the flags of the four main islands: Guernsey, Alderney, Sark as well as Jersey. They are also actively encouraging more female drinkers and with the help of a local, all female,



steering group they have designed their own brand of half pint glasses. These are best described as a cross between a wine glass and a Champagne glass.

It's this sort of innovation that should help The Liberation Brewery to continue to thrive in the years to come.

*Glenn Parsons.*



Football fans travel the length and breadth of the country to support their teams. Any football fan with an interest in real ale may be familiar with Stedders Football and Real Ale guide, last published in 2006 by Richard Stedman, which lists pubs that are fan friendly as well as having the best real ale choice.

Richard Lock, an Oxford United fan, met Richard Stedman by chance at the Royal Blenheim, before Oxford's match against Bristol Rovers on 8 October. Stedders let Richard purchase a complete set of eight page, A5 format, 'Football League and Real Ale' leaflets for League Two towns at a reduced price. Richard says 'They are proving very useful as they provide extra information, especially for the football fan, and additional pubs worth visiting that are not listed in the Good Beer Guide, which I usually rely on.'

After running his own pub in Lancashire since 2006, Stedders has now returned to researching real ale pubs. His latest venture is an app for Android phones that puts the updated Football and Real Ale Guide onto mobile phones.

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Look out for our Beers of the Month which in 2012 will be named after the eccentric British Olympics starting in January with **Shin Kicker**. See our website for details.



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**The Old Bakery Yattendon Thatcham Berks RG18 0UE**  
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email: [info@wbbrew.co.uk](mailto:info@wbbrew.co.uk) · [www.wbbrew.com](http://www.wbbrew.com)

## Torquay weekend

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30th March to 1st April 2012

FOR MORE INFORMATION VISIT WWW.CAMRA.ORG.UK

The CAMRA Members' Weekend and AGM 2012 will be held at The Riviera Centre in Torquay on 30th March-1st April 2012. It will provide members with the opportunity to engage in CAMRA's national campaigns and discuss future policy and direction. It also gives them the chance to catch up with fellow members over a pint of real ale and to visit recommended pubs. There will also be opportunities to visit cider producers and local breweries like Bays Brewery, Paignton, established 2007, on organised trips. The Members' Weekend Handbook will be posted to members, who have pre-registered on the national CAMRA website [www.camra.org.uk](http://www.camra.org.uk), in early March. Pre-registration is free and closes on 1 March. Check [www.conferencetorquay.co.uk](http://www.conferencetorquay.co.uk) for details of reduced rail fares for conference delegates. A wide choice of accommodation is available but there are no rooms at Fawley Towers.



In April 2012, CAMRA is to launch a new national pub campaign in a bid to get more people than ever involved in championing the importance of the community pub. The main aims of the Month are to increase footfall in pubs, to encourage more publicans to organise and promote events to attract further trade, and spread awareness of community pubs throughout the media.

Kicking off proceedings on Monday April 2nd with Community Pubs Day – the day after CAMRA's Members' Weekend & AGM in Torquay – activity will commence with regional and national press stories circulated by CAMRA to highlight the aims of the campaign and relay the major issues facing pubs.

As well as CAMRA branches ordering promotional material, pub licensees will be able to

West Berkshire CAMRA will be backing Community Pubs Month and retiming the Best Community Pub award so that the winning pub will be announced in April instead of February.

In 2011, the Lord Lyon, Stockcross, won the West Berkshire CAMRA Best Community Pub 2011 and the Berkshire Branches CAMRA Community Pub of the Year 2012. We are now inviting nominations for **West Berkshire CAMRA Best Community Pub 2012**. We will retain these nominations and resubmit them, if there is to be a Community Pub of the Year 2013 award, as part of Berkshire Pubs Week, later this year.

Previous winners of the award include the Castle, Cold Ash and the Ibez, Chaddleworth.

order Community Pubs Month packs, with campaigning posters, beer mats, leaflets and pump clip crowners, direct from CAMRA, by visiting [www.camra.org.uk](http://www.camra.org.uk)



Mark Genders at the Lord Lyon, Stockcross

Please support a community pub, worthy of this award, by emailing your nomination to: [pubsofficer@westberkscamra.org.uk](mailto:pubsofficer@westberkscamra.org.uk) or by completing the online nomination form on our website [www.westberkscamra.org.uk](http://www.westberkscamra.org.uk) or by posting details to West Berkshire CAMRA, c/o 2 Sutton Road, Speen, Newbury. RG14 1UN.

We are looking out for specific reasons to make the award so, to add weight to your submission, please include as much information as possible and include your name and contact details. Publicans are also invited to submit details of their pub's community involvement which can include charity donations, special events and providing a meeting place for clubs and teams.

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Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Halford Road, St Albans, AL1 4LW.

**Your Details**

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(Partner at the same address)

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Address \_\_\_\_\_  
Postcode \_\_\_\_\_

Email address \_\_\_\_\_

Tel No(s) \_\_\_\_\_

**Partner's Details (if Joint Membership)**

Title \_\_\_\_\_ Surname \_\_\_\_\_  
Forename(s) \_\_\_\_\_  
Date of Birth (dd/mm/yyyy) \_\_\_\_\_

For Young Member and concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for \_\_\_\_\_

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

12/10

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## Beer Writers Awards

**Des De Moor**, the author of CAMRA's London Best Beer, Pubs & Bars, featured in the September / October issue of Ullage, was one of the prize winners at the British Guild of Beer Writers Annual Awards Dinner, held on 1 December at the London Riverside Park Plaza.

Des was awarded the 'Budweiser Budvar John White Travel Bursary' for beer and travel writing. He said 'I'm delighted to have won this award. I'm very proud of the book, which I had the opportunity to write for CAMRA at a very exciting moment for beer, brewing and pubs in London, with brewery numbers tripling and dazzling new beer pubs appearing almost weekly. So it's great to have that recognition from fellow beer writers, editors and publishers on the judging panel, and reinforces all the positive feedback I've been getting from readers.'

The same panel awarded **Adrian Tierney-Jones** the 'Molson Coors Award for Best Writing in National Media'. Although hailed for his overall journalistic work, a major factor in the decision was the publication of his new book: *CAMRA's Great British Pubs*, published in November 2011.

The pub on the cover, with a black and white façade, that sits at the foot of Nottingham castle is Ye Olde Trip to Jerusalem. The pub claims to date from 1189 and was also featured by Jeff Evans as the December Pub/Bar of the month on his Inside Beer website



www.insidebeer.com

Simon Hall, Head of Publishing at CAMRA, praised the achievements of both authors after a great night for the Campaign's newly released publications. He said: 'It was a pleasure to work with both Des and Adrian this year and I am very proud of the books they wrote for us. These awards are welcome recognition of their efforts in championing great British beer and pubs, which is what CAMRA's publishing is all about.'

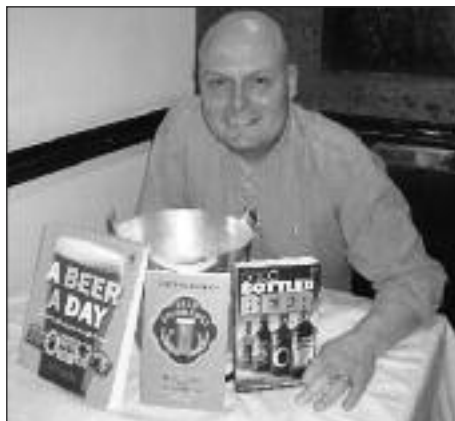
London-based journalist, **Ben McFarland** won the Michael Jackson Gold Award - Beer Writer of the Year. He also claimed the Fuller's ESB Award for Best Writing for the Beer and Pub Trade.

The brewer of the year award went to Evin O'Riordain of Kernel Brewery. This Bermondsey, London SE1, based brewery, founded in 2009, is a member of the London Brewers Alliance.

More information on the British Guild of Beer Writers can be found at [www.beerwriters.co.uk](http://www.beerwriters.co.uk)

## Books by Jeff Evans

Jeff Evans, the Newbury based beer writer, kindly agreed to act as Quizmaster at the West Berkshire CAMRA Christmas Social at the Three Horse Shoes, Donnington, on 15 December.



During a brief lull between quiz rounds and an additional task of picking the winning raffle tickets from an ice bucket, Jeff posed for a photo with three of his recent books in the foreground.

The book in the centre, published in November 2011, is the second edition of his pocket-sized *CAMRA's Book of Beer Knowledge*. This contains more than 200 entries covering the serious, silly and the downright bizarre from the world of beer. Packed with beer facts, records, stats and anecdotes, it reveals everything from the smallest pub in Britain to how to say 'Cheers' in 26 different languages.

Jeff said: 'I've always been fascinated by facts and figures so it's been a great pleasure to put together tables and charts showing lots of information beer and pub lovers will hopefully find useful. At the same time, I've been looking at the crazy side of beer production - the wacky facts and oddball bits of trivia that sum up the fun of beer drinking around the world. In addition to compiling lists of best-selling beers, important hop-growing regions and other hard facts, I've been discovering a beer in Australia that is made for dogs and the Japanese beer made with barley grown in space, as well as unearthing the truth about names such as Samuel Adams and JD Wetherspoon. It's been great fun.'

*CAMRA's Book of Beer Knowledge* (£7.99); *A Beer A Day* (£9 or £8 (members)) & *Good Bottled Beer Guide* (£12.99) are available from the CAMRA Shop [www.camra.org.uk/shop](http://www.camra.org.uk/shop)

Jeff has also written the acclaimed *Penguin TV Companion* (4th edition, published November 2011) and more of his beer writing can be found at [www.insidebeer.com](http://www.insidebeer.com)

## What is a Barrel?

There are many terms thrown around in beer circles without much care as to their exact meaning. The problem with the word 'Barrel' is that it is both a container for beer and a specific unit of measure, as explained below:

**A Pin holds 4.5 gallons or 36 pints**

**A Firkin holds 9 gallons or 72 pints**

**A Kilderkin holds 18 gallons or 144 pints**

**A Barrel holds 36 gallons or 288 pints**

A full firkin weighs over 50 kilos and is more than enough for one person to handle on their own. It is the most commonly seen beer container. Ideally real ale needs to be sold within three or four days of the cask being tapped. Its relatively small size therefore means that it should be possible to sell all the beer in excellent condition. For obvious reasons, it is often called a 'Nine' in the trade.

A kilderkin is used by some pubs that have very high turnover, but will need careful handling to avoid injury. It is also known as an 'Eighteen' or a 'Kil'.

As far as I am aware, a barrel is no longer used to deliver beer, but it is the unit of measure used to state a brewery's brewing capacity. Hence, a micro-brewery described as a five barrel plant has the capacity to brew up to 5 x 36 gallons (i.e. 20 firkins or 1440 pints) in one batch. This capacity is also known as the brewery's brew-length. So you may see a brewery described as '2½ bbl', meaning that it has a 2½ barrel brew-length or 10 firkins (90 gallons).

Based on an article by David Richards (CAMRA Berkshire South-East Branch Contact & CAMRA Brewery Liaison Co-ordinator for Central Southern England Region) that appeared in 'Mad Cow' newsletter.



2 pins = 1 firkin

## BEER

BEER magazine is posted to CAMRA members four times a year. This is a significant membership benefit as it always includes plenty of interesting articles with top quality illustrations and photographs.

The Winter 2011 issue included an article by Adrian Tierney-Jones 'What makes a pub great?' influenced by research into his new book CAMRA's Great British Pubs. He includes a discussion of the increasing number of craft beer bars and argues that it was the Rake, which opened near Borough Market in 2006, that kickstarted this phenomenon. He also nominates the Black Boy in Winchester as a peculiar pub for its massive collection of oddments and artefacts.

In December 2011, BEER won Customer Magazine of the Year at the Professional Publishers Association (PPA) Independent Publisher awards. Think, the company which designs and helps produce BEER, won PPA Independent Publishing Company of the Year.

W. Berks. CAMRA Best Community pub 2011



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## The Lamb Inn Newbury



When the previous licences left to move back to Scotland in 2008 there was some doubt about the future of the Lamb in Enborne Road. But up stepped regular customer of more than 12 years, Ann Ayliffe, to take over the running of the pub. Since then it has gone from strength to strength.

A short walk from Newbury town centre, this is a real community local with three separate drinking areas. The large

public bar to the left has pool and darts and a large TV screen showing sport, while crib is another popular activity here and Thursday is poker night. There is a smaller central drinking area and a comfortable 'snug' to the right, complete with sofas. It is in this bar that you will find the three handpumps.



The regular beer is Fuller's London Pride and two guest ales are always available. One of the guests is a national brand, for example Shepherd Neame Spitfire or Wells Bombardier and the other is always a Cornish beer such as Sharp's Cornish Coaster or Doom Bar. The Lamb is Cask Marque accredited.

The Lamb organises many charity fund raising activities and has helped raise hundreds of pounds for Macmillan Cancer Support, RNLI, Naomi House and others. They are currently trying to raise the £2,000 required for one of their regulars to run the 2012 London Marathon in aid of Macmillan.

The pub's status as a true community local was recognised in 2009 when it was national runner-up in the Guinness Community Pub of the Year competition.

No food is served but buffets can be arranged for special occasions and the 'snug' can be hired out for private functions.

If you are looking for a traditional local rather than one of the larger chains The Lamb is well worth a visit.

The Lamb is open daily from midday to 11pm.

The Lamb Inn, 5 Enborne Road, Newbury, Berkshire RG14 6AG  
Tel: 01635 40912

Words and photos: Richard Lock



Ann and Blue in the 'snug'

## Beer Festival Diary

CAMRA-run beer festivals provide excellent opportunities for sampling a wide range of real ales, from all over the UK and overseas. Here are some of the major and most accessible festivals for West Berkshire drinkers.

**18-21 January**  
**National Winter Ales Festival**  
Sheridan Suite, Oldham Road,  
Manchester.  
M40 8EA  
[www.alefestival.org.uk/winterales](http://www.alefestival.org.uk/winterales)

**8-10 February**  
**22nd Battersea Beer Festival**  
Battersea Arts Centre,  
Lavender Hill, London.  
SW11 5TN  
[www.batterseabeerfestival.org.uk](http://www.batterseabeerfestival.org.uk)

**27-28 January**  
**Salisbury Winterfest XV**  
Castle Street Social Club,  
Scots Lane,  
Salisbury.  
SP1 3TR  
[www.salisburycamra.org.uk](http://www.salisburycamra.org.uk)

**7-9 March**  
**London Drinker Beer and Cider Festival**  
Camden Centre, Bidborough Street,  
London.  
WC1H 9AU  
[www.camranorthlondon.org.uk/ldb/](http://www.camranorthlondon.org.uk/ldb/)



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on 01380 732277 or email: [visitorcentre@wadworth.co.uk](mailto:visitorcentre@wadworth.co.uk)

<p><b>Winter Opening:</b> Monday to Friday 10am - 4pm Saturdays 10am - 3pm</p>	<p><b>Summer Opening:</b> Monday to Friday 10am - 5pm Saturdays 10am - 4pm Sunday (from Easter) 10am - 3pm</p>
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Wadworth & Co Ltd, Northgate Brewery, Devizes, Wiltshire, SN10 1JW.  
[www.wadworth.co.uk](http://www.wadworth.co.uk)

## Diary Dates 2012

The following is a list of all forthcoming meetings of the West Berkshire branch of CAMRA. Some are 'social' meetings, lively and friendly occasions where we enjoy a few beers; others are 'branch' meetings, which are slightly more formal and where we discuss beer and pubs issues. Unless stated, our meetings are open to all-comers - and new members are particularly welcome!

**Tue 10 Jan**  
*Interim GBG Selection Meeting*  
Diamond Tap, Newbury

**Tue 24 Jan**  
*Social Evening*  
*Branch New Website Launch*  
Lock, Stock & Barrel, Newbury

**Tue 7 Feb**  
*Final GBG Selection Meeting*  
Hogshead, Newbury

**Tue 21 Feb**  
*Branch Social - check website for more details*  
John O'Gaunt, Hungerford. RG17 0EG

**Tue 6 Mar**  
*Branch Meeting*  
Bull, Stanford Dingley. RG7 6LS

**Tue 20 Mar**  
*Branch Social*  
*Skittles Evening*  
Red Lion, Theale. RG7 5BU

**All meetings start at 8pm unless otherwise stated.**

Please check our website for further details of events:  
[www.westberksamra.org.uk](http://www.westberksamra.org.uk)



### The Campaign for Real Ale West Berkshire

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**Printing: Clere** ([www.clere.uk.com](http://www.clere.uk.com))

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**West Berkshire CAMRA**

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Tel 01635 519930

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