

Ullage

FREE PLEASE TAKE ONE

The Newsletter of West Berkshire CAMRA



November/December 2010

CAMRA LocAle – Campaign for Local Ale

CAMRA LocAle is an initiative that encourages pubs to sell beer from their local brewers. The scheme builds on a growing consumer demand for quality local produce and an increased awareness of 'green' issues. It supports the local economy and local jobs whilst ensuring that customers have the freshest beer possible.

You may have noticed the LocAle pump clip crowns on some hand pumps in pubs in areas of the country where the scheme has been adopted. These display the LocAle logo and the wording 'THIS REAL ALE IS LOCALLY BREWED' on a black background.



The Monument, Newbury

The CAMRA LocAle scheme was started in 2007 by CAMRA's Nottingham branch which wanted to help support the tradition of brewing within Nottinghamshire, following the

demise of local brewer Hardys and Handsons.

In 2010, Hazel Munro was elected as West Berkshire CAMRA Pubs Officer. With help from her husband, Nigel, she has implemented the scheme, which now includes 15 accredited pubs, making West Berkshire one of the branches with a healthy share of LocAle pubs.

CAMRA branches around the U.K. have adopted different definitions of what qualifies as

LocAle. However, the rule adopted for the West Berkshire CAMRA LocAle scheme is that the pub should always have at least one beer available from a brewery which is less than 25 miles by road from the pub. This is the same distance that Reading and Mid-Berkshire branch use.



The Red House, Newbury

Photos and details of these pubs are displayed in the LocAle section of the West Berkshire CAMRA website. Hazel and Nigel have also created a Google Map which shows where these pubs are located. This can be accessed from a link within the LocAle section. Clicking on a LocAle pub icon on the map brings up further details of the pub.

If you know of any other pubs that qualify on this basis and which might like to get involved with LocAle, please supply details using the LocAle form at the foot of the LocAle section on our website.

www.westberks.camra.org.uk

The Rising Sun

Welcome to the new tenants at the West Berkshire Brewery's pub, the Rising Sun, Stockcross!

For over seven years Val and John Barnard ran the Half Moon in the village of Melplash, near Bridport, Dorset.

They have been in the pub trade for more than 28 years and were happy to come out of semi-retirement when they were offered the new tenancy. John says 'This pub enjoys a wonderful village setting and we hope to become a key part in the fabric of the community, providing a service and bringing people together.'



A variety of traditional pub food, including sandwiches, is now available at the Rising Sun.

There will usually be four West Berkshire Brewery beers available. A recent guest ale was Village Idiot from White Horse Brewery. Lager and Cider are supplied by the Cotswold Brewing Company.

www.wbbrew.com/pubs.html



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West Berkshire CAMRA LocAle pubs:

The Bell, Aldworth
The Bowler's Arms, Wash Common
The Castle Inn, Cold Ash
The Coopers Arms, Newbury
The Crown & Garter, Inkpen Common
The Downgate, Hungerford
The Five Bells, Wickham
The Lord Lyon, Stockcross
The Monument, Newbury
The Old Boot Inn, Stanford Dingley
The Red House, Newbury
The Rising Sun, Stockcross
The Six Bells, Beenham
The Swan Inn, Inkpen
The Winterbourne Arms, Winterbourne

The West Berkshire Brewery

Celebrating 15 years of Brewing

Award-winning Beers of Exceptional Character

Offering a variety of beers both in bottles and in polypins for parties and events – sizes include 9,18,36 pints and a 72 pint stainless steel firkin!



Shop open: 10am – 4pm Monday to Friday and 10am – 1pm on Saturday

Look out for our **beers of the month** – 'Donnington Castle' in November and 'King Alfred's Draught' in December – see our website for details

The West Berkshire Brewery, brewers of Dr Hexter's Healer - **Champion Strong Beer of Britain 2009**

The Old Bakery Yattendon Thatcham Berks RG18 0UE
Tel: 01635 202968 · Fax: 0560 3129099
email: info@wbbrew.co.uk · www.wbbrew.com

Swift Halves

■ Congratulations go to all at the **Bell**, Aldworth, which is the Central Southern CAMRA Region Pub of the Year. Jackie Parker presented the regional award to the Bell on 7 October, as one of the many Berkshire Pubs Week events. Thanks also go to the Bell for generously celebrating with complimentary food and a round of drinks for those attending. The Berkshire pub beat winners from Oxfordshire (Royal Oak, Wantage) and Buckinghamshire (Crown and Sceptre, Bridens Camp).

Adrian Bean, West Berkshire CAMRA chairman said 'This year's competition was very close with some great pubs from the three counties. I am very happy that the other judges agreed with me that the Bell is the best pub in the region this year.'

Good Luck to the Bell, which now goes through to the final National stage of the competition with 15 other regional winners, including the Harp (Greater London) and the Knott Bar (Greater Manchester). The National winner will be announced in February 2011.

■ Ian and Karen have taken over as tenants at the **Woodpecker**, Wash Water. Please use the side entrance to the pub until building work at the front is completed. The new opening hours are Mon-Thu 12-3 & 5-11; Fri-Sat 12-12; Sun 12-3 & 5-10.30. Lunch is served until 2pm and dinner until 9pm. Arkell's 3B, Moonlight, Kingsdown and Pilsner are

usually available. The pub has a facebook page: Woodpecker Washwater.

■ The **West Berkshire Brewery** November beer, Donnington Castle (4.3%), is named after the 14th century hillside landmark, situated north of Newbury. This tawny coloured, full flavoured, beer is brewed with pale, wheat and dark malts mixed with traditional English hops.

King Alfred's Draught (4.3%) is the full-bodied, December beer. King Alfred was born at the Saxon king's palace in Wantage, Old Berkshire, in 849. A ruby red beer to toast this great man takes rich malt flavours from pale, wheat, crystal, chocolate and specialist malts, hopped with three different hops. Look out for bottles of Christmas Magic strong ale.

■ The **Butts Brewery** seasonal organic beer is Coper (6%) a classic strong English ale.

■ The **Hungerford Club** Christmas raffle will be drawn on 18 December. Amongst the prizes is a bottle of the limited edition, brandy oak barrel aged version of Fuller's Vintage Ale.

■ The **Catherine Wheel**, Newbury, has closed again. External decoration and internal refurbishment began in October. We are not aware of further plans for the pub.

■ The **Royal Oak**, Echinswell, is now a landlord owned free house. It has been refurbished and guest ales from Dark Star brewery have recently been served there, alongside regular beers from West Berkshire Brewery.

■ The **Three Horseshoes**, Donnington, reopened in August 2010. Thai meals and traditional pub food are now served at the pub from 12-2 and 6-9 on Mondays to Saturdays. The pub opens at 11:30 (12 Sun.) and closes at 11 (10.30 Sun.). The pub may close from 3-5.30 on Mondays to Thursdays. Ben, the new landlord, has been offering a changing lineup of beers from the two handpumps. Tel: 01635 41366.



Phikun at the Three Horseshoes, Donnington

■ Our condolences go to the family of Mike Holmes, former publican of the **Three Horseshoes**, Brimpton, who died peacefully at home on 15 August. His wife, Margaret, has now retired and their daughter, Michelle Lebrasse, is taking over as licensee of the Arkell's pub. Moonlight and 3B are available at the pub which also serves as a Post Office counter on Tuesday and Thursday mornings.

■ With sadness, Arkell's Brewery in Swindon, announced the death of former chairman, Peter Arkell, OBE, on 27 August. Before joining Arkell's in 1954, Peter flew Spitfires, Mustangs and Lysanders behind enemy lines during World War II, delivering and retrieving secret agents and provisions under cover of darkness. In 2003, Arkell's celebrated Peter's 80th birthday by secretly brewing a beer in his honour. Moonlight was meant to be a special but it caught the public imagination so much that it now forms one of the brewery's regular stable of beers.



■ The **Swan Inn**, Inkpen has alternate darts and quiz nights on Thursdays with quiz nights on 11 and 25 November.

Tutts Clump Cider



Award Winning Real Cider made by hand with apples mainly from within West Berkshire

Tel: 0118 974 4649

Mobile: 07836 296996

Email: sales@tuttsclumpcider.co.uk
www.tuttsclumpcider.co.uk



Photo: Gavin James, GIMultimedia

■ Tim Wale of Tutts Clump Cider is pictured above (left). His cider won the overall prize out of seven cider producers at the first Windsor Racecourse Cider Festival on 23 August. Tutts Clump cider is also proving popular on handpump at the **Hogshead**, Newbury. A new outlet for the bottled version is The **Plough**, Eastbury.

October is a busy time of year for cidermakers so West Berkshire CAMRA are grateful for Tim's kind offer to drive the coach on our 30 October 'Watercress Wander' to Mr Whitehead's Cider in Selborne and Triple fff brewery in Four Marks.

■ A year ago, the **Lamb Inn**, Enborne Road, Newbury, was a runner up in the 2009 Guinness Community Outlet award. Now, Ann Ayliffe has won Cask Marque accreditation at the pub where Fuller's London Pride and Sharp's Doom Bar are usually available.

The Bowler's Arms

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& REAL ALES!

Good Beer Guide 2011

The Swan Inn, Inkpen is one of the West Berkshire pubs featured in the 2011 edition of the Good Beer Guide (GBG). West Berkshire CAMRA invited local brewers, cider makers and publicans to a GBG launch event at the Swan on Thursday 23 September. On the previous night, Bernard and Mary Harris had hosted the 13th annual black beret (onion growing) competition awards at the pub.



However, they were still able to provide excellent hospitality for us that included a fiery chili con carne made with organic beef. Butts organic ales, Jester and Traditional, were available to quench thirsts. The GBG 2011 was on sale at a reduced price. In photos on this page you can see Bernard Harris (Swan Inn landlord) at the bar with Adrian Bean (West Berkshire CAMRA chairman) and a group of four publicans enjoying an evening off: Gill Hearn (Crown & Garter, Inkpen Common); David Yates (Downgate, Hungerford); Nick Hex (Castle Inn, Cold Ash) and Glynis Snow (Six Bells, Beenham). For some people it was the first time they had ever visited the Swan, which can prove difficult to locate along the winding country roads. Chris Butts (Butts brewery) and Nick Edwards (Ciderniks) were also at the event.

Remember that The Good Beer Guide 2011 makes an excellent Christmas present for anyone with an interest in beer. As well as 4500 pub and 767 brewery listings, the 38th edition has an illustrated 'Perfect pub crawl' (in Derby) and stories

about craft brewers (including Castle Rock and Dark Star). It also contains a description of the real ale brewing process from mash tun to bar with photos, from Harveys (Lewes) brewery, for each of the 14 stages.

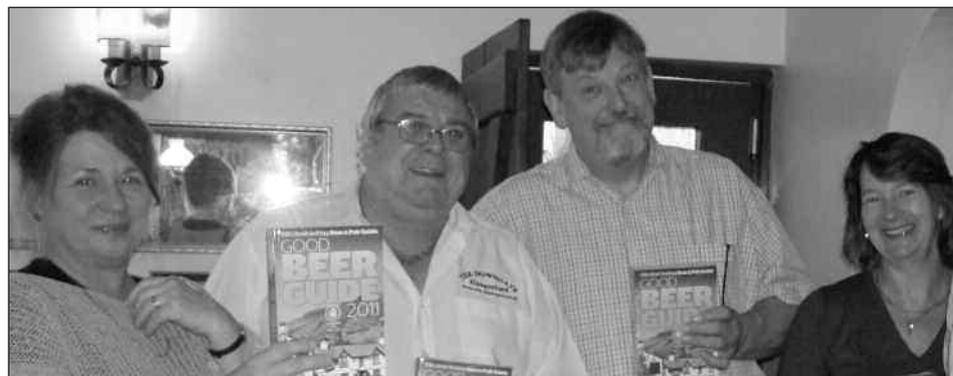
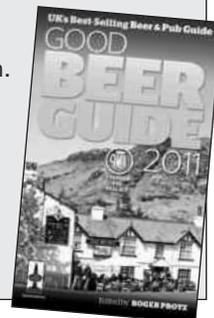
The guide, as well as high tech versions for use with mobiles (GBG Mobile) and sat-navs (GBG POI file) can be ordered from the CAMRA website: www.camra.org.uk

Although the Good Beer Guide is published in September each year, publishing timetables

require the final choice of pubs to be made as early as February. With this in mind, please help West Berkshire CAMRA to identify the pubs in our branch to feature in GBG 2012 by submitting beer scores for pubs as soon as possible. Pubs with insufficient scores will not be eligible, so your score could make all the difference to a pub's progress. The top 20 pubs, based on all beer scores, will be discussed at our branch meeting on 30 November. After this date, new beer scores for these pubs will be used to narrow down this group at our members' branch meeting on 11 January. New beer scores for other pubs will be moved into the following year's results. The National Beer Scoring Scheme scores range from 0 (Unacceptable) to 5 (Excellent) and can be submitted from the 'Submit a survey form' link on our website www.westberkscamra.org.uk or by post (including beer, pub, date, score and your contact details) to: CAMRA, c/o 2 Sutton Road, Speen, Newbury. RG14 1UN

Beer Scoring

- 0 Unacceptable** - take it back, or cannot finish it.
- 1 Poor** - barely drinkable or drinkable with some resentment.
- 2 Average** - competently kept, drinkable, does not inspire.
- 3 Good** - good beer in good form, stay for another, seek out beer again.
- 4 Very Good** - excellent beer in excellent condition. GBG Standard!
- 5 Excellent** - the best you are likely to find. Award sparingly.



The Castle Inn · Cold Ash

- West Berkshire CAMRA Community Pub of the Year 2010
- Good Beer Guide 2009 & 2011
- Cask Marque accredited since 2002
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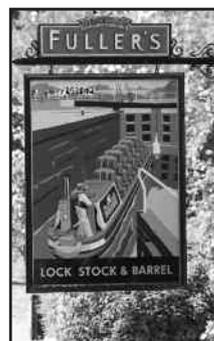
The Fox Inn Hermitage

Set in the woodland village of Hermitage, The Fox Inn is a traditional country pub and restaurant. With around 300 years of history, it's full of character, retaining many original features and creating a warm, rustic environment for drinking and dining.

Listed in The Good Beer Guide and Cask Marque accredited, we provide a range of well kept real ales, such as West Berkshire Good Old Boy, Sharps Doom Bar, Youngs Special and a Guest Ale, together with a fine selection of wines and beers.

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& JACK FROST IN DECEMBER

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The Cask Report 2010/11

Pete Brown, the author of *Man Walks Into a Pub*, *Three Sheets to the Wind* and *Hops and Glory*, has written his fourth **Cask Report**. This pulls together a host of facts and statistics about cask ale, on an annual basis. The full report, complete with case studies, can be downloaded from www.caskreport.co.uk where the list of supporters, including CAMRA and Cask Marque, is displayed.

There are a lot of positive and useful messages within the Cask Report but there is only room to mention a few of these here. An important strand is that cask ale is increasing its share of the market, bringing discerning, affluent and influential drinkers to the pubs that take the trouble to serve cask ale at its best. Cask ale's share of on-trade beer is 15.2% - its highest market share for over a decade.

Multinationals now account for a dwindling share of total cask volume (16.1%) while Regional and larger local brewers (59.6%) and Micro brewers (24.4%) increase their shares.

Cask ale is underperforming in the North with 41.8% of all cask volume being sold in London and South & East. The areas where annual cask ale volume is growing are South & East (7.5%) and Scotland (31.1%).

Cask Ale is recruiting younger drinkers with 20% of cask ale drinkers aged 18-34. The average age of CAMRA members has dropped from 53 in 2005 to 49. Research into the image of cask ale shows that negative stereotypes of cask ale and



cask ale drinkers have disappeared and that cask ale is now seen as traditional and English / British.

In Wikio's rankings of 'Wine and Beer' blogs, 18 of the top 20 are blogs specifically about beer. The internet has linked up beer fans who trade news, tasting notes and opinions online, spreading craft beer appreciation, particularly among a younger audience. Pubs that use Facebook or Twitter to communicate details of daily specials or when new cask ales are available can increase their business. Cask ale has relatively low food miles when compared to imported beers and wines. The casks themselves are of course recyclable. This is an advantage that could be used to win idealistic and ethical consumers.

Marketing of cask beer is increasingly effective with James May fronting a Fuller's campaign and special events like Berkshire Pubs Week, Cask Ale Week and beer festivals. JD Wetherspoon have established a dedicated website (www.jdwrealale.co.uk) and twitter account (@jdwrealale) to publicise their two annual real ale festivals.

Community Pub 2011

In February 2010, the Castle Inn at Cold Ash won West Berkshire CAMRA's Best Community Pub award. In previous years, this award has been won by the Ibex Inn, Chaddleworth and the Fox & Hounds, Donnington.

We now need your nominations for West Berkshire Best Community Pub 2011. The pub must be within West Berkshire and also west of our boundary with Reading and Mid-Berkshire CAMRA. As a guide, villages positioned just inside our eastern boundary include Aldworth, Beenham and Aldermaston.

Anybody can nominate a pub, they do not need to be a member of CAMRA. We also welcome nominations from publicans themselves.

Tell us what makes your favoured pub a true community pub. Let us know about the events that are run, the charities that are supported and the pub's teams and sporting links. You can also mention social networking sites or local services provided by the pub that help to foster a community spirit

You can nominate a pub by email to Hazel Munro (pubsofficer@westberks.camra.org.uk) or using the online form on our website (select Community Pub of the Year from the right margin of www.westberks.camra.org.uk). Alternatively, please write to West Berkshire CAMRA, c/o 2 Sutton Road, Speen, Newbury. RG14 1UN.

Nominations close on 30 January 2011 and the winner will be announced in February 2011.

West Berkshire CAMRA Christmas Party at the Gun on 14 December

West Berkshire CAMRA would like to invite everyone to our Christmas party at the Gun, Wash Common, Newbury on Tuesday 14 December from 7.30pm.

After an enjoyable party at the Gun in 2009, Alan and Tracey have kindly agreed to let us take over the restaurant area again, for this year's party. Jeff Evans, Newbury's respected beer writer and journalist, whose books include: *The Book of Beer Knowledge*; *The Good Bottled Beer Guide*, will run a

quiz. There will be a raffle, in support of CAMRA's campaigns, with plenty of ale related prizes going to the lucky winners. A buffet will be provided and there will be a good choice of beers from the bar including Courage Best, Wadworth 6X and Adnams Broadside.

In case you cannot attend our party, West Berkshire CAMRA would like to take this early opportunity to wish readers, helpers, publicans and their staff - **a Merry Christmas and a Happy New Year!**

It takes all sorts to campaign for real ale

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Kintbury Cider

The **Blue Ball, Kintbury**, hosted a 'Meet the Cidermaker' event on 5 October, during Berkshire Pubs Week. Nick Edwards, the proprietor of Ciderniks, who lives near the pub, was the speaker and he arrived at the pub carrying some of his ciders. This was an informal session with Nick answering questions after a brief description of his cider making career. Nick started making cider in 2003 using mainly local fruit growing in the Kintbury / Inkpen area. He used a six litre basket press which involved some hard labour to press the juice. In June 2009 he purchased an electric hydraulic press which can produce around 15 gallons of juice from every 100kg of pomace / scrapped apples. This is an efficient press with a 70% yield. The remaining 30% is supplied to a local pig farmer.

Fermentation can be as quick as three weeks in a warm winter but Nick will normally leave the cider to ferment for longer than this. By the spring, malic acid will have turned into lactic acid.

After fermenting in large, square, 225 gallon IBCs,



cider will be transferred to 50 gallon barrels and from there to 5 gallon barrels. Nick uses a bottling machine which is fed from the smaller barrels. Nick mentioned that he never adds sweeteners or sulphites to his ciders although he may add a small amount of cultured yeast to complement the natural yeasts and to get fermentation started quickly (natural yeasts can take several days to get going).

Stuart and Marie Hunter, the landlords of the Blue Ball, kindly provided us with some hot food and Nick offered us generous samples of the ciders he had brought with him. Nick mentioned that 'Everybody tastes cider differently'.

Combe Raider is a pale, dry cider made from local apples. Dab Hand is a darker, medium dry cider made mainly from Dabinett & Michelin apples bought from the Ledbury / Ross-on-Wye area. Vat 3 is made from a mix of the Herefordshire apples and the local apples.

Nick's stock of 2009 cider is now virtually exhausted so he is planning on producing more cider than last year from this season's apples, for sale next year. He has pressed 680 gallons so far, which should be ready in the spring. www.ciderniks.com

Ale Trails

■ The 20th **Wetherspoon Real Ale & Cider Festival** runs from 27 October – 14 November. There will be a selection available from 50 festival ales at the Diamond Tap, Newbury.

Speciality beers include wheat beers, a cask lager and beers variously flavoured with blackcurrant, chocolate, coffee, coriander, ginger, hazelnut, juniper, strawberry and vanilla. Brewers have even travelled from abroad to brew exclusive beers for the festival at breweries around Britain. The trails blazed include: Sri Lanka to Burton upon Trent (Chan Lyanage of Lion brewery to brew a Stout (5% ABV) at Marston's); Holland to Edinburgh (Henk Oexman, Heineken's 'Flying Dutchman' to brew Junibier (4.3% ABV) - a golden ale containing the spice of fresh juniper berries - at Caledonian); Italy to Leicestershire (Leonardo di Vincenzo of Birra del Borgo to brew CastagnAle (4.4% ABV) - an ale with a chestnut flavour - at Everards); Boston, USA to Kent (Bert Boyce and Dan Melideo of Sam Adams to brew Blonde Ambition (5.5% ABV) at Shepherd Neame, showcasing locally grown American Cascade hops). Further details, including the hops used in all 50 beers, can be found at www.jdwrealale.co.uk

10 ciders and perries will be featured in the festival including Black Dragon (7.2% ABV) farmhouse cider from Gwylt y Ddraig, Pontypridd and Broadoak Perry (7.5% ABV) from Somerset. CAMRA members can use their 50p Wetherspoon autumn vouchers to save on pints of real ale until Friday 3 December when the scheme is withdrawn for the Christmas period.

■ West Berkshire CAMRA members have been among the volunteers at the 4th Ascot Racecourse and 13th Oxford beer festivals in recent months. Free admission and a festival t-shirt are among the benefits offered to volunteers.



CAMRA volunteers at Ascot Racecourse

The 4th Ascot Racecourse CAMRA Beer Festival

BIRRA DEL BORGO



attracted record crowds and featured beers from breweries in Berkshire and adjacent counties as well as from East Anglia. 23,250 pints were consumed over the two days, 12% up on 2009. Beers from Ramsbury, Butts and West Berkshire breweries proved popular but Pitstop Brewery's American style IPA, Horsepower, heavily hopped with Centennial, Chinook and Cascade hops was voted by the public as Beer of the Festival. Next year's festival will run from Friday 30 September to Saturday 1 October 2011.

The joint winners of the LocAle beer of the festival award at Oxford were West Berkshire Brewery Maggs' Magnificent Mild and Vale Brewery Gravititas. One of the first beers to sell out at the festival was Abingdon Bridge Bitter from the new brewery in Abingdon - Loose Cannon.

■ **Wantage Beer Festival** will be held at the Comrades Club, Newbury Street, Wantage which is a five minute walk from the town centre. The beer festival is open from 11am to 11pm on Friday/Saturday 19/20 November with 28 real ales including festival commissioned ales. There will also be six local ciders and perries. CAMRA members obtain a discount on the admission charge. Newbury & District bus 107 runs from Newbury to Wantage via Leckhampstead on Saturdays. Departs Newbury bus station 9:35. Departs Wantage Market Place 14:37. <http://www.whitehorsecamra.org.uk/beerfestival.htm>

■ **Ramsbury Brewery** acquired the **Bell** at Ramsbury in September and the plan is for two Ramsbury beers and a guest ale to be available there. The Ramsbury seasonal beer is Deer Hunter (5% ABV) a ruby red, malty ale. From 1 December, look out for the chestnut coloured Christmas Cracker (4.3% ABV) and the chocolate coloured Rum Truffle (5.6% ABV) which is laced with rum and spices.

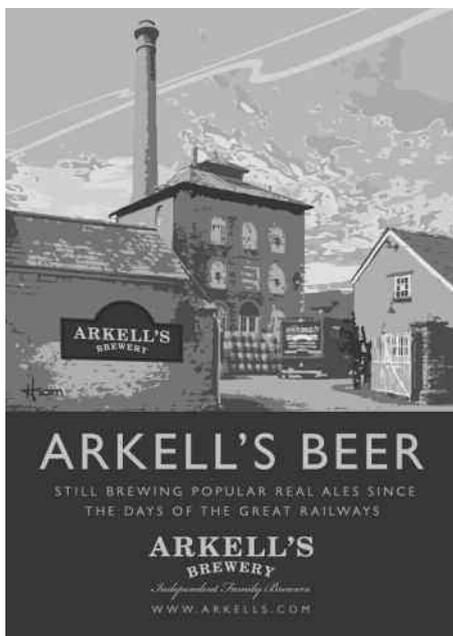


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- Curry night every Thursday veg platter followed by a choice of either beef/chicken/veg curry - changes weekly
- Traditional Roast Dinner served every Sunday 12 till 3
- West Berkshire's Good Old Boy and Morland Original as well as a variety of lagers and wines stocked.

John O'Gaunt Inn Hungerford

The John O'Gaunt, Hungerford, is one of the first community pubs in Berkshire. It is actually owned by the Town and Manor of Hungerford, having been converted into a public house in the early nineteenth century. The building is older than that and dates back to at least the seventeenth century. It is situated north of the main bridge over the Kennet and Avon canal.

The name John O'Gaunt comes from the fourteenth century nobleman, John of Gaunt (1340-1399). The younger son of Edward III, John was born in Ghent (once called Gaunt in English). He married Lady Blanche at Reading Abbey in 1359. She was the daughter of Henry of Grosmont (1310-1361) created 1st Duke of Lancaster in 1351. John of Gaunt ended up inheriting the entire Lancaster estate, becoming the greatest landowner in England. He was created 1st Duke of Lancaster in 1362. His own heir, Henry Bolingbroke, became King Henry IV. John of Gaunt was a patron of Sir Thomas Hungerford, the first Speaker of the House of Commons.



The multi-room town pub is leased to Greene King with Patrick (Paddy) Abbott and Steve Moustache as joint tenants. They are supported by Pieter the chef, Sallie the business fulcrum and Barney the dog! Pieter Stompedissel is their qualified chef and is helped out in the kitchen by Steve Moustache. Steve specialises in curries and dishes of his home country, the Seychelles. The curries include octopus, goat, pork, beef and chicken.

As the pub is part of Greene King's Independence Pubs group, there is a little more freedom over the guest beers that Paddy can choose from. This allows him to contact a micro brewery. As Paddy is keen on using local produce, he likes to use Three Castles (Pewsey) and Ramsbury breweries.

Paddy and Steve look to have five or six real ales available, with three on hand pump and the rest straight from the cellar. He likes to have a range of styles and strengths of beers. The range will normally be from 3.6% to 5% ABV. Even if the pub is busy the staff will deliver the beer to your table, absolute luxury!

Some of the regular events that happen at the pub are fish and chip nights on a Tuesday, steak and 'Seycurry' nights on a Thursday and a quiz, every Sunday from 7.30pm. The kitchen is closed on Sunday nights due to the quiz. Food themed nights occur at least once a month. They have



produced Thai, Seychelles, Indonesian, Greek, South African and other menus, all well attended.

An external refurbishment to the property is imminent. Inside, there are various pictures and photos on the walls of the pub, relating to the history of Hungerford. The pub also provides a small but unique set of reference books, the study of which can help to fill a few hours. This pub is a TV free zone.

So, should you want to have a quiet read, something to eat, or to enjoy a good pint, then the John O'Gaunt in Hungerford could be the place for you.

John O'Gaunt Inn, 21 Bridge Street, Hungerford. RG17 0EG. Tel: 01488 683535

Adrian Bean

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.

4-6 November

24th Swindon Beer Festival

Steam Museum, Kemble Drive, Swindon. SN2 2TA
www.swindoncamra.org.uk

26-27 November

4th Heathrow Beer Festival

Concorde Club, Crane Lodge Road, Cranford. TW5 9PQ
www.heathrowbeerfestival.co.uk

19-20 November

Wantage Beer Festival

Comrades Club, Newbury Street, Wantage. OX12 8DJ
www.whitehorsecamra.org.uk

30 November - 3 December

Pig's Ear Beer and Cider Festival

Round Chapel, Powerscroft Road, Hackney, London. E5 0PU
www.pigsear.org.uk



Visitor Centre & Shop

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Come and see the famous Wadworth Shire Horses - the stables are open 1.30 - 3.30pm Monday to Thursday. (groups of over six people should pre-book please)

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Winter Opening:
Monday to Friday 10am - 4pm
Saturdays 10am - 1pm

Summer Opening:
Monday to Friday 10am - 6pm
Saturday 10am - 4pm
Sunday (peak season) 10am - 1pm

Wadworth & Co Ltd, Northgate Brewery, Devizes, Wiltshire, SN10 1JW.
www.wadworth.co.uk

Diary Dates 2010

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!

Wed 3 Nov - Branch Meeting
White Hart, Hampstead Norreys

Thu 18 Nov - Newbury Ale Trail
8pm Bacon Arms, 8.45 The Lion, 9.30 Lock, Stock & Barrel

Tue 30 Nov - Branch Meeting
Five Bells, Wickham

Tue 14 Dec - Branch Xmas Social
The Gun, Wash Common 7.30pm

Tue 11 Jan - Interim GBG Selection Meeting
Diamond Tap, Newbury

Tue 8 Jan - Final GBG & Community Pub Selection Meeting
Bacon Arms, Newbury

Tue 22 Feb - Community Pub of the Year Award Venue TBC - check our website for details

All meetings start at 8pm unless otherwise stated.

Please check the local CAMRA website for further details of events:
www.westberkscamra.org.uk



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