# THE MAGAZINE OF WEST BERKSHIRE CAMRA FREE PLEASE TAKE ONE WINTER 2019/20



www.westberkscamra.org.uk



@WBCAMRA @WBCAMRAcider @UllageBeer



@WBCAMRA



Swamp Bog Brewery has moved into Two Cocks Farm following the acquisition of Two Cocks Brewery in November.

Originally from South Africa and involved in the telecoms business internationally, Taryn and Paul Medlin become the third owners of the brewery which was founded by Phil Palmer and Michael Butcher in 2009. Caroline Davenport and Les Hanwell took over in 2017 and will remain at the farm focusing on developing the 40-acre farm's other products.

Caroline said 'We have been privileged to be caretakers of Two Cocks Brewery and delighted to have handed over to Taryn and Paul. We're also thrilled that MENCAP will continue to hand label with the distinctive feathers for the bottled beer range which includes 1643 Roundhead and 1643 Cavalier.'

Based near Enborne, about three miles west of Newbury, the better utilised brewery will increase fermentation capacity in January and expand further within the existing barn.

Taryn and Paul are both passionate about good beer and lagers with very different tastes. Since 2014, they have showcased quality beers

from microbreweries at The Edge at Cropredy festival in mid-August. In 2019, 17 breweries including Swamp Bog, Two Cocks and Saviour were featured at the event which raises funds for Dogs for Good, a national assistance dogs charity based in Banbury.

Now, with Two Cocks and Swamp Bog both brewed at the farm but catering to slightly different markets as separate companies, they are able to reach a wider audience and promote Berkshire as a centre of brewing excellence.

The core Swamp Bog beer range steers slightly away from normal styles. It comprises: *Pixie Piss*, the original and popular 5% ABV IPA brewed for The Edge at Cropredy; *Edge Hopper*, a 4.2% golden ale based on a family recipe with added honey; *Bottom Biter*, a 3.6% copper coloured session ale and *The Ferryman's Brew*, a 5% dark Schwarzbier. Needing extra time to mature, the 4.8% lager - *Baba Laga* - will stand out with its red colour and be released in the spring.

Visit www.twococksbrewery.com www.swampbogbrewery.com and the Local Breweries News section of westberkscamra.org.uk for more information about the breweries.



# Cider Pub 2019

After previously winning the award in 2015, 2017 & 2018, the Catherine Wheel, Newbury was awarded West Berkshire CAMRA Cider Pub of the Year 2019.

Cider expert Rod Holmes (right) presented the certificate to landlord Warwick Heskins on 11 November and congratulated him on stocking a wide range of cider and perry from cidermakers like Pang Valley, Tutts Clump and Crazy Dave. Warwick mentioned that all local produced ciders are available with draught ciders kept cool in the cellar. The Catherine Wheel is the exclusive stockist for Green Shed's Wheel Cider and Newbury's Polecat cider. A blackboard above the central fireplace lists over 20 draught ciders.

Warwick advised that sales of bottled ciders have increased since the tall glass-fronted cider fridge was installed. Customers can assist bar staff by taking their selection from the fridge to the bar.

See page 9 for Rod's cider profile on Ciderniks and ciderpup.co.uk for his local food and drink blog.

# ON OTHER PAGES

Swift Halves - Pub, brewery & cider news	2-4
Bedwyn to Newbury hike	6
CAMRA Discounts	6
Fox & Hounds, Donnington	7
Cask Report, Beer in Kiev	8
Ciderniks profile, Gig Guide	9
MoogBrew, WhatPub, LocAle	10
CAMRA membership form	10
Boak & Bailey, Curmudgeon columns	11
Diary Dates, CAMRA Contacts & Festivals	12



# **Pubs reopening**

Under new ownership / management:

The Great Shefford, Great Shefford 5 September
The Cock Inn, Shaw, Newbury 14 September
The Lion, Newbury 20 October
The Coach, Beedon late October
The Coach & Horses, Midgham 30 October
The Five Bells, Wickham 22 November

For more details, see Swift Halves inside and CAMRA's online pub database whatpub.com

Ullage December 2019 - February 2020

# **Swift Halves**

Richard Marshall brewed 'Inn at Home for



Christmas', a 5.2% ABV dark fruity ale, at Hermitage Brewery, exclusively for the Newbury store.

Rachel Edwards won the label design contest and a free case of beer.

www.innathome.co.uk

■ The Cold Ash & Hermitage Mummers perform on Friday 13 December in Hermitage at the Fox (8pm) and the White Horse (8.40pm). On 20 December, the Cold Ash Mummers Play will also visit the Cottage Inn, Upper Bucklebury (8pm), Spotted Dog (8.40pm) and the Castle Inn, Cold Ash (9.20pm) with music from Cold Ash Brass. www.coldashmummers.org.uk

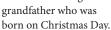
Unconfirmed dates for the Aldworth
Mummers performances are Friday 20
December: The Bull Inn, Yattendon and the Pot
Kiln, Frilsham and Saturday 21 December: The
Four Points Inn and the Bell Inn, Aldworth.



• Arkell's Christmas
Fayre will be held at the
Swindon brewery on
Saturday 7 December
(10am - 3pm).

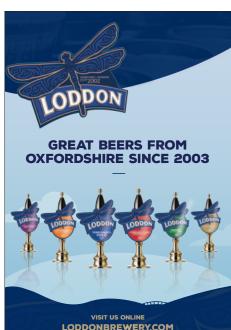
Arkell's 5% ABV pale Sir Noël ale, brewed with Challenger hops, is available in December.

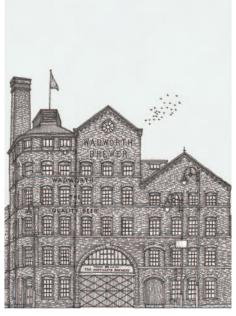
It is named after head brewer Alex Arkell's great











Wadworth Brewery, Devizes. The hand drawn perspective by Michael Paul Lewis captures the late 19th century building in black ink. Michael studied architecture at Bath University and graduated in 2016. The A4 limited edition print is available to buy online at www.michaelpaullewis.com



• Wadworth, the independent family brewer, has reintroduced the name of its founder Henry A Wadworth (1852-1929) as part of its IPA cask ale rebrand.



- Previously on the Catherine Wheel's staff, Kevin and his son, Sam, redecorated and reopened the **Lion** in West Street on 20 October. Wadworth beers, including Henry's IPA and 6X, are supplemented by changing guest ales. A CAMRA discount of 30p / pint is offered on cask ales. Wallpaper of traditional Wadworth bottle labels adds interest to the far end wall. Kieran's popular weekly quiz with cash prizes returns at 8.30pm every Thursday. The Lion's food menu is based around chicken wings with a range of sauces and accompaniments to cater for all appetites.
- The **Woodpecker**, Wash Water quiz is on the 1st and 3rd Wednesday of the month (8.30pm). The Arkell's pub is open all day from noon.

To find details of local pub and music quizzes join the **West Berkshire Quizzes** group on Facebook.





■ Nathan and Kirsty Wilson-Bridges reopened the Castle Inn, Cold Ash on 9 August 2019. Kirsty is from Thatcham and first met Nathan while studying at university in his Bristol base. Before their children were born, they ran a village pub west of Bath. They now have two school-age daughters and are keen to cater well for families and allow the pub's car park to be used for school runs.

They have redecorated the pub and the new Venetian blinds give the pub a more contemporary look. Some original artwork by local student artists, on display, is offered for sale.

The Castle Inn, often used as a meeting place, will remain a community pub and an integral part of the village. Nathan is keen to get a darts team back in the pub which also sponsors the Cold Ash Boys & Girls Under 9 football team.

Improvement plans include fitting a new kitchen and rebuilding the shelter on the front terrace.

The six cask ales include Good Old Boy, Butcombe Original, London Pride, Sharp's Atlantic Pale Ale and two changing guest ales. On a recent Cask Marque accreditation visit, the pub scored 100% to gain a plaque and certificate.

The lunch menu includes sandwiches and Ploughman's. Afternoon tea is served. The evening menu features burgers, steaks and homecooked pies. Jackie, in the kitchen, has some local winter favourites on the Specials Board including lasagne, chilli and cottage pie.

Popular events are the Monday quiz, Friday meat raffle and live music. The pub is open all day from 12 noon daily.



• West Berkshire Brewery Taproom and Kitchen, hosted West Berkshire CAMRA's launch of CAMRA's Good Beer Guide 2020 (GBG) on 12 September. Branch chairman Andy Pinkard presented GBG packs to representatives of featured venues including the Taproom, Hungerford Club and the Bell Inn, Aldworth.

Inclusion in the Guide is based on beer scores from CAMRA members via whatpub.com which has details of all pubs in the UK serving real ale. The westberkscamra.org.uk/beer-scores webpage lists venues showing the number of scorers and scores received towards the 2021 Guide. For consideration and fairness, a pub in our area needs scores from at least five members by the 6 January selection meeting. For guidance on scoring see the WhatPub section on page 10.

Brewery tours for 4 January, 1 February and 7 March can be booked or gift vouchers purchased from wbbrew.com/shop



Available on draught from December, Holly Cutter, 4.5% ABV Old Ale, has a subtle chocolate character alongside warming flavours of blackcurrant, fig and molasses. Bottles of Good Old Dad will be available in time for Christmas.

Fuel Your Yuel with prizes, beer and festive cheer on Saturday 14 December at the WBB Taproom from 12 – 6pm. There will be live music, local traders, mulled cider, mince pies, special discounts and a charity raffle for Loose Ends.

■ Listed by CAMRA Pub Heritage Group as having a historic pub interior of national importance, the **Bell Inn**, Aldworth was named CAMRA National Pub of the Year in 1990. After its award of West Berkshire CAMRA Pub of the Year 2019, the Bell went on to win the Central Southern region award. In November, it was featured on BBC TV after progressing to the final shortlist of four pubs in the national contest, with the result due by February.

- The **Hungerford Club** is now CAMRA Central Southern region Club of the Year 2019.
- The Cow & Cask, Newbury celebrated its fifth birthday on Saturday 16 November. Over 620 different beers have been served since 2014. On Sunday 15 December at 6pm, the micropub's window decoration will be revealed for the Newbury Living Advent Calendar.

Several local breweries have kindly donated prizes for the December raffle to support Thames Valley Air Ambulance.

Ian Batho will open the Cow & Cask on some additional December dates: Sun 15 (6-8pm), 22 (raffle draw 4-7pm), Mon 23 (5-9pm), Tue 24 (2-6pm). It closes for 25/26 Dec, reopening on Fri 27 Dec.

■ The Weather Station (photo), the Reading brewery tap for Wild Weather Ales, opened on 21 September. The former Eldon Arms, 19 Eldon Terrace RG1 4DX, has 20 taps and 3 handpumps serving their own and guest beers.



A range of Wild Weather beers, including 'Damn Dead' sours and 'Full of Beans' coffee stouts, can also be purchased at the brewery to drink there or at home. See advertisement below.

# THE CASTLE INN · COLD ASH



A family run, community village pub, with a warm welcome for all, including those with four legs and tails!

We have six quality approved cask ales on offer, including Good Old Boy and London Pride, two of which are guest ales, which are changed regularly.

 $Food\ served\ Monday\ to\ Sunday.\ Please\ see\ website\ for\ times.$ 

Quiz Monday eve 8:30pm. Surprise food served free of charge to quizzers at half time. Booking is advisable.

Regular live music slots. Please follow us on Facebook @TheCastleColdAsh to keep an eye on dates!

We welcome parties for any occasion. Please call to discuss any options as we aim to accommodate all.

Nathan, Kirsty, Francesca and Florence look forward to seeing you soon.

www.thecastleatcoldash.co.uk Cold Ash Hill · RG18 9PS · 01635 863232





■ West Berkshire CAMRA treasurer Alison Chetwynd presented the Branch's Community Pub of the Year award to Lisa and Louis at the Kings Head, Thatcham on Saturday 16 November. Amusement came from tales of the pub's charity golf day and photo session for the revealing 2020 pub calendar.



The CAMRA members' group also visited the Wheatsheaf to meet brewers Tom Broadbank (Delphic Brewing Co - right) and Kevin Brady (Indigenous Brewery). Delphic's The Wheatsheaf best bitter is the permanent cask beer at the Thatcham pub which hosts a Delphic Brewing Co launch event on Saturday 14 December.

The group completed the ale trail by drinking West Berkshire Brewery Good Old Boy at the White Hart, Thatcham and at the Coach & Horses, Midgham.

- All are welcome on the following 2020 trips: 25 January Borough & Southwark - with members from other Central Southern area branches. Meet Newbury station, 10.29 train; 31 January the Great Shefford and the Five Bells, Wickham (board Kennections bus 4 at Newbury Wharf 2.30pm, back by 7.21pm) and 22 February East Reading: River Kennet pubs to the Weather Station (meet Newbury station for 11.24 train or Jolly Anglers, opens at noon).
- The Five Bells, Wickham, reopened under new management on 22 November. Local suppliers include Butts, West Berkshire, Ramsbury and Arkell's breweries. www.fivebellswickham.co.uk
- The Craven Arms, Enborne, is holding a Christmas Fayre on Saturday 7 December from 2.30pm to 7pm. There will be carols with East Woodhay silver band from 3pm, a winter BBQ and market stalls with local crafts and produce. www.thecravenarmsenborne.com
- **Binghams** will be opening their brewery at Twyford RG10 9NJ for people to have a draught beer next to the brewing vessels on Saturday 7, 14 & 21 December (11.30am-4.30pm).

■ The Phantom Brewing Co **Taproom** is open on Fridays (3-10pm) and Saturdays (1-10pm) at Unit 3, Meadow Rd, Reading RG1 8LB. It is closer to Reading station than the

Double-Barrelled Brewery Taproom at Unit 20 Stadium Way RG30 6BX, which lies west of Reading West station and is open on Fridays (4-9pm) and Saturdays (2-8pm).

Retro video games can be played at the Elusive Brewing Taproom at Unit 3, Marino Way, Hogwood Industrial Estate, RG40 4RF. Opens from noon on Fridays / Saturdays in



Yard which is open from noon Wednesday -Sunday. The estate is served by Reading Buses Leopard 3/3b and a temporary shuttle bus from Sheerlands Road, Arborfield.

See page 10 for a report on MoogBrew Taproom, Taplow.

• Two more handpumps have been added to the bar of the John O'Gaunt Inn, Hungerford. Beers from the INNformal microbrewery, recently relocated to Hungerford, are among the eight cask ales now available. Ten draught real ciders are served. www.john-o-gaunt-hungerford.co.uk



# See page 10 for Membership form

- The White Hart Inn, Hamstead Marshall, reopened on Fridays only (5-10pm) from 22 November with Thai street food and beers from on-site Saviour brewery. For updates, phone 01488 657545 or visit www.saviourwhitehart.co.uk
- Save The Winterbourne Arms supporters have criticised a recent appeal, against the Council's refusal to grant planning permission for converting the closed pub to housing.
- The **newburypubwalks.org.uk** website, updated in September 2019, has details of about 50 pub walks in West Berkshire and North Hampshire.

■ The **Old London Apprentice**, Newbury hosts Colin's music quiz on Tuesday 10 December, 7 January and 11 February (8pm).

Sunday roasts are back at the OLA until 15 December and then weekly from 5 January.



• In November, the Plume, Hungerford, hosted its first darts match since 1992.

Tickets are available for a traditional Burns Night supper on Saturday 25 January. Quiz nights are on alternate Tuesdays. Tel. 01488 682154.





- Indigenous Brewery supplies the Bell Inn, Aldworth with various beers including Baldrick (3.4% ABV mild) and Silly Moo (4.2% milk stout). Kevin Brady's latest brew Geronimo, a 6.5% American amber ale, is mainly hopped with Mosaic and Cascade. Nutcracker, a 4.2% fruity brown ale, will also be available in December.
- The **Document House**, Newbury reopened after refurbishment on 14 November with a weekend of live music.
- The **2020 CAMRA** Members' Weekend will be held at the University of York from 3-5 April. Register for the free event featuring a cask ale bar at agm.camra.org.uk





• Rhubarbjack is the new 19.5% ABV rhubarb-flavoured applejack ice cider from Tutts Clump Cider, available in screw top bottles from Inn at Home, Newbury.

Tutts Clump Royal Berkshire Cider won the public vote for cider of the festival at Ascot Racecourse in October.

Tim Wale expects to make about 86,000 litres of Tutts Clump cider this year from around 130 tonnes of apples.

 On Saturday 4 January, Kennet Morris Men will wassail the Tutts Clump orchard. Check Facebook @tuttsclumpcider for details.



# THE CATHERINE WHEEL beer: cider: gin: pie



'It's always beer o'clock at The Catherine Wheel'

WEST BERKSHIRE CAMRA PUB OF THE YEAR 2018 & CIDER PUB OF THE YEAR 2015 / 2017 /2018 / 2019

At least 6 cask ales including local ales
20 + Boxed local and national ciders
250 + Premium gins in our 'Gin Yard'
Craft British & international keg beers
30 + local & national bottled ciders
200 + bottled / canned craft
continental beers
CAMRA discount available
Quality pies by Pieminister

35 Cheap Street, Newbury. RG14 5DB

01635 569897

www.thecatherinewheel.com



A West Berkshire CAMRA Community Pub of the Year: 2012, 2013, 2016, 2017 & 2018

Families welcome - Outdoor Play Zone + Paddock with hens, goats & rabbits

Great circular walks from the pub to the Pang valley & Bucklebury Common

Lounge and separate bar with Sky Sports & BT Sport

Three Cask Ales including Good Old Boy

Tue-Fri 12-3 & 5-11 Food 12-2 & 6-8.30 Saturday 12 - late Food 12-2.30 & 6-8.30 Sunday 12 - 8 Lunch 12 - 3

26 Broad Lane, Upper Bucklebury RG7 6Q 01635 864544 www.thecottageinnupperbucklebury.co.uk



# THE OLD LONDON APPRENTICE





We pride ourselves on being a traditional community pub where there's always a warm welcome from Ken & Caroline

Bingo - Thursday Live bands - Saturday Karaoke - Sunday

Private parties and buffets catered for Private function room for hire

Sunday roast lunches weekly (except 22 & 29 December)

Four real ales including Harvey's Sussex Best, Fuller's London Pride & Wadworth 6X CAMRA discount

2 Hambridge Road, Newbury, RG14 5SS | Tel: 01635 41483 www.oldlondonapprentice.co.uk

# Bedwyn to Newbury Hike Alan Haselden

Dry and cloudy were the conditions in Newbury on one autumn Saturday morning, when three friends / colleagues and I met at the Hatchet Inn to enjoy a low-cost, full breakfast with unlimited coffee courtesy of JD Wetherspoon. It was the perfect sustenance needed to face our planned 18-mile North Wessex Downs hike from Great Bedwyn rail station back to Newbury.



Starting in Great Bedwyn at 10am we headed south, in this designated Area of Outstanding Natural Beauty, through the Bedwyn Brail wood and past Wilton Windmill. We were soon on the ascent of Rivar Down where the visibility was excellent and views of the recumbent green expanses of Berkshire, Hampshire, Oxfordshire and Wiltshire graced us for a good two hours.

Passing our hike route's highest point at Inkpen Hill, whose top is marked by a (thankfully disused) gibbet, we veered north sharply via a steep descending footpath down to the lanes of Inkpen village. By 1pm, we arrived at the Crown & Garter, Inkpen Common's modish yet minimal open-plan pub / restaurant. During our brief visit, we relaxed with a round of Ramsbury's 2.8% ABV



'Jaw-Bit', a smooth pale-coloured table beer that is malty with a light bitter finish. The afternoon's diffuse sunshine illuminating the interior's white-washed walls and timber frameworks and beams made it a tranquil pace to rest. Ramsbury's 4.5%

'Gold' and West Berkshire's 4% 'Good Old Boy' were the two other cask ales on sale today and worth noting is the adjacent Honesty bakery that opens during the day and serves sandwiches, cakes, tea and coffee to visitors.



Continuing through the scrubby wooded pasture of Inkpen Common and along field-crossing footpaths beyond, we arrived at Hamstead Marshall's White Hart within an hour. This pub / restaurant is also the brewery tap for

the Saviour Brewery that operates on the premises. On our visit, the three casks ales were Saviour's 5% 'Gold', 4.2% 'Tipple' and 3.5% 'Boozer'. 'Boozer', a tawny malt-



dominant session ale, was on satisfying form. Since our visit, the White Hart's hours have reduced to Friday evenings only.

Crossing the tranquil pastures at the fringes of Hamstead Park we arrived at the Kennet and Avon canal towpath, and sauntering for a few miles, with slate-grey clouds gathering overhead, we reached Newbury's Cow and Cask at around 6pm. Three regional cask ales were served at this joyfully, congested micropub and we relished a round of the 4.5% '1643 Puritan Stout' from Enborne's Two Cocks brewery that was served by gravity in excellent form. It's a velvety, black stout that is light in body for this ale type yet delights the palate with its chocolate notes and moderate dryness. Chatting with landlord Ian, Ullage editor Tim and the regulars was wonderful and it felt like a proper pub experience.



The Catherine Wheel on Newbury's Cheap Street, featuring three open-plan areas, was serving ciders from Berkshire and six cask ales. Three of the casks came from the Berkshire breweries of Binghams, West Berkshire and Wild Weather. Binghams superlative 5% 'Doodle Stout' is an exemplary dry, full-bodied, benchmark of a

stout and it was a superb match for our Pieminister steak pie, mash and gravy meals. Seated at a table amongst the pleasant



swell and kerfuffle of the standing customers, conversation was challenging at this early evening period, but served with magnificent pies and unrivalled ale, firing words was inconsequential. Moreover, it was such a pleasurable finish to our long day out that we didn't mind the heavy rain pelting us as we scampered to Newbury station for the train home!



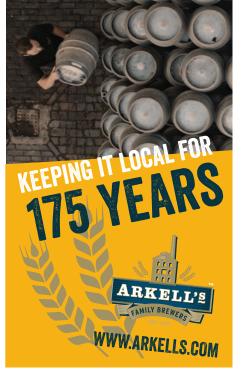
# **CAMRA Discounts**

Members enjoy discounts at CAMRA beer festivals and local pubs below:

Kings Head, Thatcham Rowbarge, Woolhampton Three Horseshoes, Brimpton

# **Newbury:**

Catherine Wheel
Cow & Cask
Gun, Wash Common
Hatchet Inn (with CAMRA voucher)
King Charles Tavern
Lion
Old London Apprentice



# The Fox & Hounds Donnington

The Fox & Hounds is a free house bought in 2014, from Arkell's Brewery, by Nick Vine. The pub has been run since then by his daughter Steph, with sister Chloe as her assistant manager.

There are three cask ales on offer – typically West Berkshire Brewery's Mister Chubb's, Fuller's London Pride and Sharp's Doom Bar. The layout of the pub is such that there are intimate areas for a quiet evening or larger tables for groups of customers.

The reputation of the restaurant is derived from its connection with Griffins, the butchers at Newbury Bridge, which has been owned by the Vine family since 1960. There is a good wine list to accompany the dishes which include fish as well as meat dishes, with local produce used wherever possible. The menu, which is regularly updated, includes a popular weekly Steak Special. A selection of other specials is listed on a blackboard in the bar area. The menu includes current information about allergens. There is a loyal following of diners, including many young families, who can enjoy their meals outside in warmer months.



Being close to Snelsmore Country Park, people who enjoy walking around this local heathland are frequent visitors to the dog friendly pub. The area also attracts cyclists throughout the year. Except for Sundays, ramblers and cyclists are catered for with a lunchtime sandwich menu.



Its position on the old Oxford Road, connecting Newbury to the M4 and the A34 near Chieveley, make it an ideal place to meet friends and colleagues. Also close by is the Arlington Arts Centre on the Mary Hare School campus and the acclaimed Watermill theatre at Bagnor. Patrons of these establishments often come here to dine before or after performances. There is parking on both sides of the pub, but such is its popularity that often customers have to park on the nearby verges.

Many regular events are organized by the Fox & Hounds. On every other Sunday there is a meat raffle, which is drawn around 4pm. On the Sunday of the Whitsun bank holiday weekend, there is a hog roast and beer festival with live music. Also, on the Sunday of the August bank holiday weekend there is the 'Sausage and Cider Fest' with live music when Griffins famous sausages are offered alongside a wide selection of ciders. In the run up to Christmas, the pub offers a well-supported festive menu, with the staff having Christmas Day and Boxing Day off to recover.

The good reputation of the pub led to a recommendation in a recent article in *The Times* 

giving reasons to move to Newbury. The Fox & Hounds was also a finalist for the Small Business Award in the 2019 Newbury Weekly News 'Best in Business' awards.

Chris Reynolds

### The Fox & Hounds

Oxford Road
Donnington

Newbury RG14 3AP

telephone: 01635 40540

email: info@foxandhoundsnewbury.co.uk website: www.foxandhoundsnewbury.co.uk facebook: @thefoxandhoundsnewbury

# Opening hours:

Monday Closed

Tue -Thu 11:00 - midnight Fri / Sat 11:00 - midnight Sunday 11:00 - 18:00

# Kitchen

Monday Closed

Tue -Thu 12:00 - 14:30 & 18:00 - 21:00

Fri / Sat 12:00 - 21:30 Sunday 12:00 - 16:00





The Cask Report 2019, edited by Matt Eley, was released on 26 September, during Cask Ale Week.

Some of the findings were based on extensive research involving licensees and bar staff that was headed by author Pete Brown, whose latest book Pie Fidelity was published in April.

Among the statistics for 2018 in the Cask Report were that the UK has 47,600 pubs (down from 60,800 in 2000) and 2,274 breweries (up from 2,266 in 2017 and 1,352 in 2013).

The snappily presented report includes brief features on pubs renowned for cask ale including: The Southampton Arms Ale & Cider House, London NW5; The Bridge Inn, Topsham, Devon which features cask beers drawn from the wood and the Crown Posada, Newcastle upon Tyne. The report's photos are by Matthew Curtis, a co-founder of Pellicle magazine.

Some points and suggestions from the report:

- The vast majority of consumers believe that cask served at a temperature between 11-14°C is 'just right'.
- ABV, style, geography and occasions all need to be taken into consideration when planning a pub's cask range. Customers like a mix between cask ales produced locally and brands they recognise and trust.
- Increase the use of pins (36 pints) in places where cask (72 pint firkins) doesn't sell in three days.
- Make sure people know what cask beers are on and what's coming up, in the bar and on their social media channels.
- Ensure glassware is not only correct but in pristine condition.
- A pint of craft keg beer costs at least £1.20 more than a pint of cask ale.

Some final thoughts in the report, from Cask Marque's Paul Nunny, includes advice to licensees that 'It is vital you sell cask beer in three days. Remember it is a live product. If you are struggling to deliver the three-day rule with the number of beers on the bar, reduce your range in quieter periods.'



CAMRA chief executive Tom Stainer suggested '... we continue to campaign to improve quality in all pubs, help more drinkers understand what makes cask so special and continue to encourage people to visit pubs - the only places you can get cask ale.'

The annual Cask Report is supported by Cask Marque, CAMRA, SIBA (The Society of Independent Brewers) and several pub companies and breweries.

Matt Eley and Pete Brown present a 5-minute Cask Report video which can be viewed at www.youtube.com/watch?v=zkvEsdKfoCE

The full 36 page 2019 Cask Report and some previous reports can be downloaded from www.cask-marque.co.uk/cask-reports

# Beer in Kiev RYTTV



Quinten Taylor, Vice Chair of Reading & Mid-Berkshire CAMRA, is taking a challenge of visiting all of Europe's countries (and sampling local beers!).

An article about the joys of Ukrainian beer and bars? Really? Absolutely! Having ventured out to a country I knew little of, I was deeply impressed by how good the scene is out there. For brevity I'll concentrate on Kiev as the capital and main destination for international flights.



Old Bar at 20a Velyka Vasylkivska. 28 taps and the best bottle range

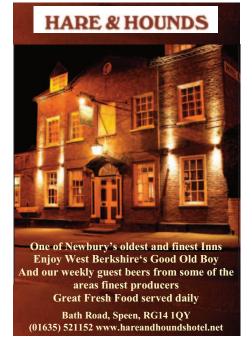
Kiev is a large and modern metropolis of just under 3 million people and has a huge footprint. The bars are spread across the city centre, so be prepared to walk up a thirst. English is not widely spoken or understood in Ukraine, though a number of the younger bar staff know enough to make ordering relatively straightforward... and don't forget that a few words of Ukrainian will get you a long way.

Ukrainians have an undeserved reputation for frostiness, most servers we encountered were friendly and curious to meet British beer tourists. Oh, and be prepared to use Google Translate on your mobile as some menus are in Cyrillic only! -

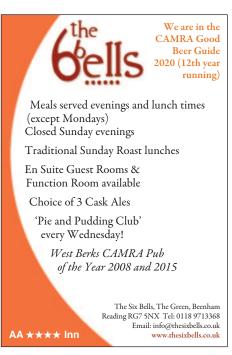


A quick run-down of the breweries. There is a new and fast-growing craft beer scene in Ukraine and the names I saw regularly around the bars included Tyspa, Ten Men, Didko, Varvar, Underwood, Volta, Rebrew and my stand-out, Gonzo. Ukrainian brewers are especially keen on sours, saisons and gose so keep an eye out for really off-beat interpretations including brewing with lime, apricot, blackberry and (memorably)... beetroot! Being so far away from any other major craft beer nation means that genuine experimentation is rife.

Refer to Quinno's extended account, with pen-pics of twelve bars and more photos, as a guest post in: beereurope.blogspot.com







# **Ciderniks**

When I read the statement 'The juice, the whole juice, and nothing but the juice' I thought to myself 'This is worthy of further investigation'.

Ciderniks is a small cider producer based in my home village of Kintbury and run by Nick Edwards who has been making cider for many a year in his cider house at the bottom of the garden.

'Come on over and have a look around, help press some apples and taste some ciders' was the reply I received after making contact with Nick one early autumn. So with trepidation, off to Kintbury, knock on the door and my cider journey began.

In the back garden was 3 tonnes of apples in trays, in the distance was the cider shed with a cider press, bottling equipment, 1000 litre Intermediate Bulk Containers (IBCs) and smaller 10 and 20 litre tubs.

Now, as I was to realise, making cider is



backbreaking work - lift apples into the washer / scratter then create the 'cheese' then press and catch a quick breather whilst the appley juices flow and get pumped into the IBC's then repeat many times. During this first visit

Nick coined the name and dubbed me 'Cider Pup' due to my learning the ropes of cidermaking (and I'm still learning years later).

Nick sources his apples from various locations including Hungerford, Bridport and Herefordshire and of course locally from within the parish boundaries of Kintbury. His flagship cider 'Combe Raider' is created from a mix of local eating and cooking apples. Apples from further afield are specific cultivars including Dabinett, Michelin, Kingston Black, Early Windsor & Somerset Redstreak and make ciders such as Dab Hand, Kickstart, Freebird and his 2015 CAMRA South of England Champion -Kingston Black.

Once the juice is in the IBC's it is left to ferment over winter and into the spring months, all-natural, nothing added. After racking off comes the art of the cidermaker blending (my favourite part as it takes a long day to get things just how you want them).



After packaging it's ready to go into pubs, shops and the occasional country fayre in and around West Berkshire.

Since my first meeting with Nick we have collaborated on cider and events including the blending and selling of a 'charity cider' I called Yellow Sun to help raise money for Avro Vulcan XH558 along with its collection (by barge from Kintbury to Newbury) and its launch at The Catherine Wheel (both stories can be read in previous editions of *Ullage*). A cider night at the pub where folk were invited to bring along their own ciders to check the ABV levels using an Ebulliometer was another success.

This year Nick has pressed enough apples to

be able to produce 5000 litres of pure juice, a small amount of this was immediately pasteurised to make apple juice.

Nick is always willing to show people around his cider production facilities so if you fancy it then you can get hold of him via Twitter (@Ciderniks) or the website (www.ciderniks.com).

You can also meet the latest addition to the cidermaker's family - Frank the Cider Beagle, who already has a cider named in his honour - To Be Frank. Among local outlets where Ciderniks ciders can be

bought are: Inn at Home; the Catherine Wheel; the Blue Ball, Kintbury and direct from Nick. Not all ciders are the same. Wassail!

(www.ciderpup.co.uk



# GIG GUIDE

Ace Space, St. Nicolas Road, Newbury. Tickets: Hogan Music, Newbury. www.acespace.org.uk



17 Jan - Hattie Briggs 15 Feb - Track Dogs

Open Mic night on 1st Friday of month

**Newbury Jazz Platform** FB: @NewburyJazzPlatform at The Lamb, Newbury Jazz music, featuring Gavin Wilkinson's house band. Entry £2

3rd Wednesday of month 7.30pm: 15 Jan, 19 Feb

The Angel, Woolhampton www.jazzangel.co.uk 8pm Saturdays

28 Dec - Fleur Stevenson 25 Jan - Lea Lyle Quartet 29 Feb - Claire Jones Quintet

The Monument, Newbury -Fridays & Saturdays

13 Dec Garv Mvles 14 Dec, 25 Jan - Bottle Kids 21 Dec - Side Project

31 Dec - Slaughtered On Set

- Thick Cut 22 Feb

Open Mic night with Oli Hill on Thursdays

### **Dollhouse Arts**

FB: @dollhousearts presents live music on alternate Wednesdays + extras. 7pm at The Globe, Newbury

17 Dec - Amya-Ray, Colorado River

at The Catherine Wheel, Newbury

4 Dec - Grant Sharkey 14 Dec - Third Lung, Grzly

18 Dec - 3 bands (Christmas party)

Document House, Newbury - Fridays FB: @document.house

6 Dec - The Rocker Covers 13 Dec - Wise Monkeys

The Newbury, Newbury Thursdays - Sion Whiley's Open Mic night

Old London Apprentice, Newbury 2nd Friday of each month is Folk Night

The White Hart, Thatcham - Saturdays

31 Dec, 29 Feb - Jimmy & Helen

18 Jan - Ray Jones Band

25 Jan - Mash 1 Feb -Sub-Zero

JJ & the Jukes 8 Feb -15 Feb - Uncle Jack

22 Feb - The NeverNevers

The Rowbarge, Woolhampton

10 Dec - Undercovers Duo

Castle Inn. Cold Ash

14 Dec - Extra Covers

22 Dec - Cold Ash Brass (carols)

31 Dec - Joe Hicks (trio)

17 Jan - The Doolally Experience

15 Feb - The Cover Brothers

# More pubs with live music:

Hungerford area: Plume, Railway Tavern Newbury: Lion, Lock Stock & Barrel,

Nags Head

Thatcham: Kings Head, Taste of England





There are now 40 LocAle pubs in our branch serving beer from breweries within 25 miles. pubsofficer@westberkscamra.org.uk

See also the LocAle Pubs page on www.westberkscamra.org.uk

### LocAle Pubs - EAST of A34

The Bell Inn Aldworth The Bladebone Inn Chapel Row Cold Ash The Castle Inn The Castle Donnington The Catherine Wheel Newbury The Coopers Arms Newbury The Cow & Cask Newbury The Cottage Inn Upper Bucklebury The Fox & Hounds Donnington The Fox Inn Hermitage The Hatchet Inn Newbury The King Charles Tavern Newbury The Kings Head Thatcham The Old Boot Inn Stanford Dingley The Pot Kiln Frilsham The Rowbarge Woolhampton The Royal Oak Yattendon The Six Bells Beenham The Three Horseshoes Brimpton West Berkshire Brewery Taproom Yattendon The Wheatsheaf Inn Thatcham The Woodpecker Wash Water

# **Locally Brewed Real Ale**



WhatPub is the Go-to website on mobile or desktop to find pubs, whether you are a CAMRA member or not.

WhatPub (whatpub.com) is also the portal allowing members to submit beer scores for the pubs they visit using the National Beer Scoring System (NBSS).

The scores range in half point increments from 0 (No cask ale available) to 5 (Perfect - a seasoned drinker will award this score very rarely). A good beer in good form scores 3 points.

Members new to beer scoring will be able to find great tutoring support at our Branch meetings and social events and online: www.camra.org.uk/nbss

At meetings in January and February, the West Berkshire branch of CAMRA relies on collated beer scores to determine which pubs are selected for the Good Beer Guide.

Submitting beer scores throughout the year is an excellent way of contributing to the Campaign while doing something enjoyable. If there's no phone signal, just submit when next connected, using desktop or mobile versions of WhatPub.

Visit pub, sample ale and score!

# moogBREW

handcrafted in Taplow

Margi and Id, owners of Taplow's moogBREW, warmly welcomed the Big Berkshire Ale Hike team during a break from their Thames Path jaunt on the final day of British Summer Time.

Located some ten minutes walk from Taplow's railway station, they brew a broad range of ale types and strengths for KeyKeg, bottles, cans and occasionally traditional cask. The taproom and beer garden opens to the public on selected



Your details:

Saturdays, indicated in advance on www.moogbrew.co.uk

In their smart and snug timber outhouse, capacity barely a dozen, they were serving four draught beers.

The drizzly, blustery

conditions kept us sitting indoors but during fine weather customers can relax in the extensive garden featuring benches and gazebos. Ale is served in 2/3rd pint measures or less. The smooth session ale 'Wild



Hop' is made from hops picked by Margi from the surrounding countryside; the stout is a typical dry yet potent example but my favourite was the flamboyant 'Pretty in Pink', pale and infused with pink peppercorn and juniper - its intricate flavour profile is a weaving of grassy, herby notes with touches of lavender and oil of bergamot. We were there for nearly three hours enjoying the ale and conversing with the locals while the jukebox skanked joyfully through an endless stream of 1970's dub reggae.

To read an expanded version of Alan Haselden's moogBREW article with more photos see his guest post in beereurope.blogspot.com



Protect the traditions of great British pubs and everything that goes with them by joining today at <a href="https://www.camra.org.uk/joinup">www.camra.org.uk/joinup</a>

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

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinup, or call 01727 798440.\* All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Title Surname	Single Membership (UK)
Forename(s)	Under 26 Membership
Date of Birth (dd/mm/yyyy)	Joint Membership (At the same address)
Address	
Postcode	wish to receive What's Brewing
Daytime Tel	Concessionary rates are available o
Partner's Details (if Joint Membership)	I wish to join the Campaign for Rea Memorandum and Articles of Associ our website.
Title Surname	 Signed
Forename(s)	Date
Date of Birth (dd/mm/yyyy)	Applications will be processed within 2
	RA OFFICIAL USE ONLY truction to your Bank or Building Society
Instructions to your	Bank or Building Society
Bank or Building Society Account Number  Please pay Campaign For from the account detaile safeguards assured by that this instruction may	PREAL ALE Limited Direct Debits d on this instruction subject to the be Direct Debt Guarantee. I understand remain with Campaign For Real Ale passed electronically to my Bank/
Date	•
Banks and Building Societies may not accept Direct Debit Instructions for so	me types of account.
price of single membership when paying by Direct Debit. "Calls from landlines charged at standard na nones. New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of the data you provide will be processed in accordance with our privacy policy in accordance with the Ge	tional rates, cost may vary from mobile membership.

DIRECT

£20

£33.50

### The Direct Debit

This Guarantee is offered by all banks and building societies that accept instructions to pay by Disect Dobbie.

£26.50

£18

y Email By Po

£31.50

£23

nly for Under 26 Memberships

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



# **Supplementing the** 2020 Good Beer **Guide: some Bristol tips**

(October 3, 2019)

It's new CAMRA Good Beer Guide season and across the land can be heard the familiar cries of 'I can't believe X is/isn't in!'

Most people who are into beer know that the Good Beer Guide is not the be all and end all – it doesn't claim to be. It's an assessment on the quality and consistency of cask beer, so pubs without cask beer will not get in.

In the two and a bit years we've been here, the Bristol selections are generally a good representation of quality beer and also reflect a range of different pubs and other drinking establishments to suit all tastes.

Our main issue is the omission of some particular favourite pubs, probably down to the space allocated to some degree. With that in mind, we'd like to suggest a couple of supplementary entries for 2020.

## The Highbury Vaults

This is a veteran GBG entry but not included this year. It has a multi-room layout, including a snug and a toy train, and can't help but be cosy. The garden, or yard rather, has an oddly good atmosphere. There are Young's beers, including Winter Warmer in season, and a selection of bottles. It has good old-fashioned pub snacks (pork pies, baps) as well as homely homemade food.

### The Good Measure

We assume this didn't make the GBG as it only opened in December 2018. The team at Good Chemistry are behind this so their beers obviously feature but also several guests, usually from the north, which makes a refreshing change in Bristol. Timothy Taylor Landlord is often on, for example. There are keg beers, too. We particularly love the contemporary yet classic feel of the interior.

### The Canteen (a.k.a. Hamilton House)

This was in the Guide in 2019 but isn't anymore. It's not really a pub, more a community cafe with an emphasis on all things local, which is perhaps why it's not in our main Bristol pub guide, but regularly has four or five cask ales from Bristol Beer Factory, New Bristol and others. Being round the corner from Jess's most recent job, it's also somewhere she got to know well and found the beer to be in consistently good condition.

For more on our overall recommendations see our Bristol pub guide (updated February 7, 2019 / search for Boak & Bailey Bristol Guide).

# We're Boak and Bailey

We're geeks in general, but especially about beer and pubs. We write under the names Jessica Boak and Ray Bailey. We live in Bristol in the UK. We've been blogging about beer since 2007.

www.boakandbailey.com



# mudgeon

# The Beer That Dare Not Speak Its **Name**

A couple of decades ago, there was a trend for brewers to start calling their milds anything but mild, in the belief that the name itself came across as old-fashioned and was putting drinkers off. Now this tendency has spread to bitter as well. At first it was mostly confined to beers at the stronger end of the scale, with Young's Special and Marston's Pedigree dropping the 'Bitter' and just going by their one-word brand name. But it has now extended to the classic 'ordinary' bitters, such as Hook Norton Hooky, with many of them denying that they are any kind of bitter at all, often just calling themselves 'amber ale'.

It has been suggested that one reason behind this is the undesirable flavour connotations of the word 'bitter', but I'm not convinced by that. After all, we've been happily drinking it for decades, and 'sours' have become popular in the craft world without anyone finding that term offputting. I'm sure it is more the case that 'bitter' is seen as the beer your dad drank.

But 'amber' itself is just a colour, and in fact is generally described as a rich gold, whereas many beers calling themselves such are copper or even chestnut. And nobody ever, when asked the question 'what type of beer do you enjoy drinking?' replies 'Oh, I like amber ale'.

Whether you like it or not, Bitter, while it covers a wide spectrum of colours and flavours, is perhaps the quintessential English beer style, and stands in the pub alongside other major categories such as mild, stout and lager. To try to deny its existence and break it down into a myriad of sub-styles just sows confusion and leaves drinkers adrift as to what it actually is. So maybe it's time for brewers to say, loud and proud, that what they're producing is Bitter, and stop trying to suggest that it's just some fuzzy, ill-defined category

The Curmudgeon column appears in Opening Times, Stockport & South Manchester CAMRA's bimonthly magazine. Comments on his articles can be left on the website curmudgeoncolumns.blogspot.com

# Why Your Beer Scores Count!







A GBG Candidate

Your beer scores decide which pubs go into the CAMRA Good Beer Guide and become candidates for West Berkshire CAMRA Pub of the Year https://westberkscamra.org.uk/beer-scores/

Graphic adapted with kind permission of CAMRA - Deal, Dover,



Since 2006 our family have been making award-winning Cider and Perry in West Berkshire with full juice from Real fruit

Being sugar and gluten free it's suitable for Vegetarians and Vegans.

We do everything in house and package in bottles, cans, bag in box, casks and kegs. We are also SALSA approved.

www.tuttsclumpcider.co.uk Tel: 0118 974 4649 Email. sales@tuttsclumpcider.co.uk

# Red Lion

A Traditional Country Pub Real Ales Dog & Family Friendly

Bed & Breakfast



www.redlionbaydon.co.uk





A beautiful, authentic country pub with rooms offering: Award winning real ales from Ramsbury brewe Stunning, Michelin rated, home cooked food Delicious Sunday roasts Amazing orangery and brand-new kitchen, opened Spring 2019 10 luxurious guest bedrooms Glorious walled beer garden Al fresco dining under leafy vine terrace

3 roaring log fires 4 private dining rooms for up to 70 guests

Accreditations include Muddy Stilettos – Best Boutique Stay 2018 Alistair Sawday's Special Places To Stay 2019 The Michelin Guide 2019 The AA Good Pub Guide 2019 Country & Town House - Great British & Irish Hotels 2019

THE SQUARE, YATTENDON, BERKSHIRE RG18 OUG TELEPHONE: 01635 201 325 EMAIL: INFO@ROYALOAKYATTENDON.COM WWW.ROYALOAKYATTENDON.CO.UK



# **Diary Dates 2019-20**

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!

# Thursday 12 December

Christmas Quiz social 7.30pm

Old London Apprentice, Newbury. Details page 2

### Tuesday 17 December

Christmas Lunch social
Hatchet Inn, Newbury 12 noon

### Monday 6 January

Branch & GBG selection meeting 2 (members only) Cow & Cask, Newbury **7.30pm** 

# Saturday 25 January

Central Southern Region Southwark Ale Trail

Start: Waterloo Tap, SE1 8RL Details page 4 **12 noon** 

# Friday 31 January

Tryanuary tour - Great Shefford & Wickham by bus

Details page 4 **2.30pm** 

# Wednesday 5 February

Branch & GBG selection meeting 3 (members only) Coopers Arms, Newbury 7.30pm

# Saturday 22 February

East Reading Ale Trail including Retreat & Weather Station

Start: Jolly Anglers **12 noon** Details page 4

 $Further\ details\ on\ our\ website: {\bf www.westberkscamra.org.uk}$ 

Ullage is published by the West Berkshire branch of the Campaign for Real Ale and is copyright of CAMRA. The opinions expressed in this publication are those of the contributor and are not necessarily endorsed by the Production Team or The Campaign for Real Ale. Every effort is made to ensure that the information contained in Ullage is correct, but the publishers accept no responsibility for any errors or omissions.

## West Berkshire CAMRA



Chairman/ Andy Pinkard

Membership: Tel 07989 382676 (M)

chairman@westberkscamra.org.uk membership@westberkscamra.org.uk

Secretary: Mike Avery

Tel 07918 138612 (M)

secretary@westberkscamra.org.uk

Treasurer: Alison Chetwynd

treasurer@westberkscamra.org.uk

Press Officer: Karen Bowen

pr@westberkscamra.org.uk

Webmaster: Tony Girling

webmaster@westberkscamra.org.uk

Pubs Officer: Paul Worsley

pubsofficer@westberkscamra.org.uk

Pubs DB/ Kevin Brady

Beer Surveys: pubsdatabase@westberkscamra.org.uk

Ullage Tim Thomas

Editorial: editor@westberkscamra.org.uk

Ullage Richard Lock

Design: editor2@westberkscamra.org.uk

Printing: Clere www.clere.uk.com

Local Trading Standards office: Tel 0345 404 0506

Facebook & Twitter: @WBCAMRA www.westberkscamra.org.uk

# **Beer Festival Diary**

CAMRA run or supported 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.

3 - 7 December

Pig's Ear Beer Festival (No. 36) Round Chapel, 1d Glenarm Road, Hackney, London E5 0PU www.pigsear.org.uk



31 January - 1 February Salisbury Winterfest XXIII The Chapel, 34 Milford Street Salisbury SP1 2AP www.salisburycamra.org.uk

4 - 8 February

# Great British Beer Festival (Winter)

The New Bingley Hall, Birmingham B18 5PP winter.gbbf.org.uk



13 - 14 March

## Wantage Beer & Cider Festival

The Beacon, Portway, Wantage OX12 9BY www.whitehorsecamra.org.uk



Design | Print | Web

A unique mix of in house creative and print production

10a Arnhem Road Newbury RG14 5RU +44 (0)1635 43026 clere.uk.com