

Ullage

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The Magazine of West Berkshire CAMRA Autumn 2022



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@WBCAMRA

Local homebrewer wins CAMRA competition

The overall winner of CAMRA's inaugural Homebrew Competition was announced at the Great British Beer Festival (GBBF) on 2 August. *Doggy in the Woods*, a 16.1% ABV oak aged stout, chosen from entries across 12 styles, became the strongest beer to win a CAMRA award.

Brewhouse & Kitchen in Worthing will rebrew the beer, on a 500L copper brewkit, for sale at local CAMRA festivals as the prize.

Amazingly, Stephen Folland's first attempt at brewing from scratch back in 2017, on a 40 pint brewkit, resulted in Gold. The home brewer from Great Shefford had only entered the competition to get professional feedback after a recent tasting revealed its maturity. Despite receiving a free GBBF ticket, he did not attend and was stunned when he got the news by voicemail. Having submitted six bottles he now only had eight left and brought two of these to an event at Newbury's Inn at Home on Friday 12 August, his last day of employment, a week before moving to Polperro.

David Marklew organised the talk and tasting event to raise funds for Newbury Soup Kitchen. Steve's younger daughter Amy, who started work at the beer, wine and spirits retailer in May 2018, carefully poured samples of several beers.

Ingredients for *Doggy in the Woods* included honey, espresso shots and outdated chocolate drops sourced from Hotel Chocolat by Amy. She also helped Steve to brew it.

Asked about the winning beer's name, Steve mentioned that the life of his Rough Collie,



David Marklew (Inn at Home), Stephen Folland, Amy Folland

Sophie, ended exactly ten years before the original brew day. A friend had given him a chunk from a fallen oak tree in the woods. Without an oak barrel in those days, Steve chopped the dried oak into smaller pieces which were charred and left to soak in Jack Daniels to provide an addition to mimic the barrel aging process.



Once a cinema manager in Plymouth and then Bristol, Steve is moving further west to Cornwall where he looks forward to sea fishing, drinking St Austell Mena Dhu (stout) and Big Job (Double IPA) and establishing a commercial brewery.

Once they are brewed, Steve promises to supply his Polperro beers for sale at Inn at Home. He will miss his local, the Royal Oak in Wantage.

His advice to aspiring homebrewers is 'Do it!'

Penny Locke interviewed Steve in his garage / brewhouse for an online Penny Post feature (www.pennypost.org.uk search for Steve Folland) and Lambourn Valley's 4 LEGS radio (<https://tinyurl.com/j3s957w3> - 28 minutes in) where he describes the brewing process in detail.

See page 5 for more about Steve's beers



Renegade Brewery (formerly West Berkshire Brewery) is the main partner for the Newbury Real Ale Festival (NRAF) on 10 September 2022, organised by Newbury & Thatcham Hockey Club.



This year's theme is 'Go West' with beers from 20 breweries located between Butts, Hermitage, Indigenous and Renegade in Berkshire and Cornish Crown, near Penzance. 20 cider producers from Berkshire and the West Country also supply the festival.

An example of the bold new branding (above) reveals a new image for the Yattendon based brewery, founded in 1995. A recent company statement mentions that under new ownership, since December 2021, it can continue 'employing local people producing great beer'.

NRAF's Edd Henstridge thanked Renegade Brewery for their support and said 'Their festival tasting area will engage with current and potential customers. Renegade genuinely wants to evolve as a brewery, involve the community and brew beers that match the tastes of local people. They have a modern brewery, a great taproom and passionate brewers.'

Edd added 'NRAF is the largest single day ale festival in England. People want a large range of beer and cider but we need to minimise wastage so partnering with Renegade for beer and Tutts Clump for cider helps ensure adequate supplies.'

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Catherine Wheel Spare Wheel

Cow & Cask Tutts Clump Cider

Contact and advertising rates:

editor@westberkscamra.org.uk

www.westberkscamra.org.uk/ullage-ratecard

Responding to the announcement from the Treasury on 20 July that decisions on changes to the way alcohol is taxed will not be made until the Autumn, CAMRA Chief Executive Tom Stainer said:

"With the beer and pubs sector continuing to be hit hard by rising prices, spiralling energy costs and the knock-on effects of a dip in consumer confidence and spending it is clear that our locals – and the great breweries and cider producers that serve them – need more help from the Government if they are to survive and thrive in the coming months and years.

"That's why introducing the new system of alcohol taxation designed to give pubs, social clubs and taprooms support through a new preferential rate of duty charged on beer and cider served on draught compared to the likes of supermarket alcohol is so important.

"We were also expecting important details to be announced on the replacement for the Small Brewers Relief scheme, meaning more uncertainty for small brewers feeling the burden of the cost of business crisis much more acutely than their globally-owned counterparts.

"CAMRA welcomed the Government's commitment to this new way of taxing beer and cider but we are now calling on the Treasury to bring forward firm plans on how this will work in practice and announce when it will be introduced as quickly as possible to give our pubs the helping hand they desperately need.

"In the meantime, we are continuing to urge people to support their locals as much as possible, as well as calling on the Government for extra support for pubs and breweries through a VAT cut for food and drink served in pubs, extending business rates relief and offering businesses help with rising energy costs."



Social Media



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@BerkshirePubs
@CAMRA_Official

West Berkshire
Campaign for Real Ale:
@WBCAMRA
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@campaignforrealale



Swift Halves

AGM - The Branch's Annual General Meeting will be held in the Plough on the Green, Newbury, at 7.30pm on Tuesday 20 September.

Nominations for committee posts can be accepted at or before the meeting. Branch Chair, Andy Pinkard, encourages all branch members to attend and meet others with a shared interest in beer, cider, pubs and campaigning. New volunteers are especially welcome and can always be found suitable individual roles or opportunities to gain experience by assisting existing officers.

Please contact Chair or Secretary (refer page 12) for further details.

■ **Cask Ale Week**, a celebration of Britain's national drink, starts on Thursday 22 September. At www.caskaleweek.co.uk there are links for event listings and the CaskFinder app. Pubs and breweries can list events and request an info pack or pub quiz.



■ **The Catherine Wheel**, Newbury, is supporting Newbury Real Ale Festival (NRAF) by providing a staffed Gin bar also serving rum and sparkling wine. This will result in the pub being closed on 10 September until 6pm. Evening admission to the NRAF after party will be by ticket only.

CAMRA's Central Southern region Cider Pub of the Year added Seven Trees Cider Reading Press to its range of local ciders.

The pub also stocks a selection of Belgian beers including Saison Dupont and Boon Oude Geuze.



Nick Lewington, Spare Wheel, Newbury



■ Nearby sister bar, the **Spare Wheel**, will also be closed on 10 September for the team to enjoy NRAF. The Spare Wheel celebrated its second birthday on 16 July with an evening of live music. 'We wanted to put Newbury on the craft beer map and we hope we have achieved that with 18 craft beer taps and beers from local, national and international breweries' was posted on Facebook.

■ CAMRA defines a **live beer** as any that when first put into its final container contains at least 0.1 million cells of live yeast per millilitre, plus enough fermentable sugar to produce a measurable reduction in its gravity while in that container, whatever it may be. Some KeyKeg and keg beers served from taps will meet this definition.

■ The **John O'Gaunt Inn**, Hungerford, is the main outlet for beers brewed at the nearby **INNformal Brewery**. Additional British and Belgian beers and a range of draught real ciders are also served at West Berkshire CAMRA's Pub of the Year 2020. Oktoberfest returns to the pub's garden on 23-25 September. www.john-o-gaunt-hungerford.co.uk

■ **The Butt Inn**, Aldermaston Wharf, reopened on 22 July after refurbishment and under new management. New menus can be found on the pub's website. www.thebuttin.co.uk



Photo: Tony Girling

The CATHERINE WHEEL
est. 2014

10 KEG & CIDER LINES
& ROTATING CASK LINES
CRAFT BOTTLED & CANNED BEERS
LOCALLY PRODUCED CIDERS
LARGE, EVER CHANGING GIN SELECTION
HEARTY PIES

18th Century independent pub & pie house set in the heart of Newbury. We have been serving award winning beers, ciders & pies to Newbury and the surrounding area since 2014. Seating inside, plus outside in our heated courtyard

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[thecatherinewheelnewbury](https://www.thecatherinewheelnewbury.co.uk)

The SPARE WHEEL
est. 2020

20 LINE KEG WALL POURING UNIQUE AND EVER CHANGING CRAFT BEER BREWED ANYWHERE FROM 20 MINUTES DOWN THE ROAD TO 11,000 MILES ACROSS THE WORLD

TEX-MEX & STREETFOOD INFUSION. FOOD ALL LOCALLY SOURCED AND MADE FRESH, IN HOUSE. LARGE SELECTION OF VEGAN/VEGGIE/GLUTEN FREE FOOD, WINE AND BEER

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17 MARKET PLACE
NEWBURY
RG14 5AA

[thesparwheelnewbury](https://www.thesparwheelnewbury.co.uk)

■ At the **Ibex Inn**, Chaddleworth, Nathan is supporting nearby breweries by stocking beers from Indigenous (Chaddleworth), Butts (Great Sheffield) and White Horse (Stanford in the Vale). After August's Jam competition, entries are invited for the pub's Chilli Sauce competition judged on 18 September. The Harvest Auction starts at 7pm on 9 September. www.ibexinn.com



■ Formerly West Berkshire Brewery, **Renegade Brewery** is the new name for the brewer of Good Old Boy and Renegade Lager, owned by Yattendon Brewing Company since December 2021.

Head Brewer, since 2010, Will Twomey provides some brewery background in a column on page 6.

Brewski, the 4.1% ABV peach lager available on draught at the brewery's Taproom & Kitchen in Yattendon, is now also available in 440ml cans.

The Kitchen will be closed from 5-18 September for refurbishment. The Taproom and shop will remain open for drinks purchases.

Guided tours of the brewhouse have restarted with advance booking essential.

Oktoberfest returns to the Taproom & Kitchen on Saturday 1 October with Bavarian food and beer, real ale and live music including an Oompah band! Advance booking is suggested for both festival and Newbury bus transfer tickets. See Beer Festival Diary Supplement on page 5.

New Regional sections

now including breweries



■ The 2023 **Good Beer Guide** is the 50th edition of CAMRA's invaluable guide to pubs and breweries. Introduced by Laura Hadland, for the first time it will be divided geographically with breweries also conveniently placed inside the regional sections. The specially commissioned cover was created by artist and poet Neil Gower. The foreword for this edition has been written by HRH The Prince of Wales.

Published on 27 October, look out for details of a local launch event with guests from featured pubs in West Berkshire. A limited number of guides will be available, at a reduced price, to those attending. Also available from bookshops and online at <https://shop1.camra.org.uk/> with a discount for CAMRA members.

■ **Hermitage Brewery** have released a new beer in time for Newbury Real Ale Festival. Richard Marshall advises 'The new sour is called *Raspberry Tart* and is made with a new yeast that ferments glucose into lactic acid before switching to conventional alcohol/CO2 fermentation. The acidity is controlled by adding more or less glucose at the start. The yeast, *Philly Sour*, produces fruity flavours that can be enhanced with additional fruit and/or fruit flavours. We decided to add some natural raspberry flavour with a little lactose which gives extra smoothness.'



Hermitage Brewery has joined CAMRA's *One to Try* scheme which replaces *Real Ale in a Bottle*.

■ Kirstie and Robin took over at the **Plough on the Green**, Newbury in early July. There is often a disco on Saturday nights and on Sundays there is a meat raffle at 2pm and a pub quiz at 8pm.

■ The regular cask ales at the **Old London Apprentice** are currently Timothy Taylor Boltmaker and Fuller's London Pride. Ken may introduce a changing cask ale to the bar. Sky Sports and BT Sport events are shown live. Entertainment includes monthly Karaoke sessions and live music from Nash and the Mac on 1 October. See advertisement below for more details about the pub, located on the western end of Newbury's Hambridge Road.



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WEST BERKSHIRE BREWERY**



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OUT
MORE**



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CAMRA discount

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www.oldlondonapprentice.co.uk



■ Andy Parker of **Elusive Brewing** (left) and Tom Broadbank of **Delphic Brewing** (right) were spotted at the Great British Beer Festival (GBBF).

Tom describes Delphic Brewing's World's End, a 4.6% ABV traditional pale ale, as 'almost a core feature in our cask range'. It's brewed with German Huell Melon and US-grown Citra hops to give 'citrus fruit and resinous pine flavours with a firm bitterness and a soft orange hue'.

Elusive's Inertia (Citra Session Pale) and Oregon Trail (West Coast IPA) were served on handpump from the GBBF's Windsor Castle Bar. The Giant's Causeway Bar (main photo above) served live keg beer from recyclable KeyKeg containers including Elusive's Exosphere (Extra Pale Ale) and Spellbinder (Coffee Porter).

■ The fifth **Collabageddon** organised by Elusive Brewing will involve 12 breweries, including Twickenham's Jawbone Brewing, with the resulting beers served at 25 venues across the country on 18 November.

Andy Parker revealed more details when he talked to Paul Newton for episode 52 of the **Beer Prime** podcast (<https://tinyurl.com/2s4yruds>). <https://www.beerprime.co.uk/>

■ The **Wild Weather** open day is now on Saturday 10 September, a week after the Weather Station, Reading, closes. For webshop, blog and social media links visit <https://linktr.ee/WildWeatherBrewery>



■ After five years running the **Downgate** on the edge of Hungerford Common, Lauren announced that it would close on 8 July. Geordie and team have since reopened the pub's bar on a temporary basis with no food available, from 12 until 8pm daily. An Arkell's pub since 1994, the brewery was advertising for a new licensee.

■ The **Newbury Pub & the Terrace** reopened under the new management team of James Allen and Aaron D'souza with Cleston Dsouza as executive chef. When available, cask ales are Greene King Abbot Ale, IPA and Old Speckled Hen.



The Thursday Open Mic nights on the roof terrace with Sion Whaley remain popular.

In August, three of these nights provided opportunities for performers to win a spot on the main stage at Newbury Real Ale Festival. www.thenewburypub.com

■ Colin and Tara took over at the **Queen's Head** in late May. The Fuller's pub in Bradfield Southend has a pub quiz on alternate Thursdays and live music on some Saturdays.

■ Head Brewer Alex Arkell chatted with visitors to the Great British Beer Festival on the trade day. The **Arkell's Brewery** bar featured 3B, Hoperation IPA and Saison, the second in the seasonal World Beer Collection series.



Earlier in the year, Alex was interviewed at the brewery by Nate and Jared of **Pour Some More** for a podcast in The Journey series. Topics covered included: Alex's involvement with

The Rusty Bicycle pub in Oxford; his beer and hop research trips to New Zealand and the Yakima Valley; The Strawberry Thief - Arkell's newly opened pub in Tadpole Garden Village, north Swindon. The podcast - online at <https://tinyurl.com/49j8fxf> - ends with a beer tasting session in The Kingsdown, Arkell's brewery tap. <https://poursomemore.com>

■ Congratulations to the **Great Shefford**, awarded two rosettes by the AA for culinary excellence and featured in *The Times* as one of the best places to eat alfresco. Sandwiches and pizza slices are also available from the Little Shefford coffee servery. Further diversification is due after West Berkshire Council approved plans for a farm shop in the car park. <https://thegreatshefford.com/>



■ The new menu at the **King Charles Tavern** includes the KC burger and pies or sausages served with wholegrain mustard mash. Roast dinners are served on Sundays until 6pm. Eight handpumps on the bar serve cask ales from the cellar below. Events at the



KC include: 8 September - Italian food night; 29 September - Live music. The back page advertisement has several photos of the pub in Cheap Street, Newbury. www.kctavern.com

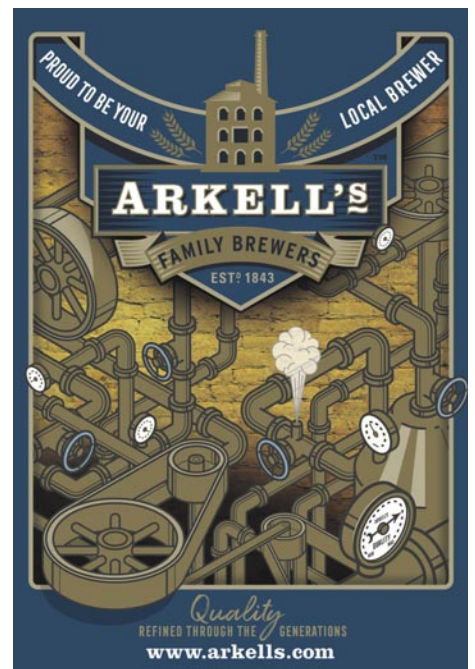
■ The new microbrewery behind the **Bell Inn**, Aldworth, is expected to be ready for James Macaulay to start brewing in late September.

■ The **Loddon Brewery** Tapyard is open from Tuesday to Sunday with bookable tables in the open air courtyard and in the covered decking areas.



Dunsden Green is served by Arriva 800 bus from Reading to Marlow and High Wycombe. The brewery's advertisement is on page 7.

LoddFest at the tapyard on Saturday 17 September will feature live music performances on two stages with refreshment from Loddon beers, local ciders and street food vendors.



Find our national campaigns here

Find West Berkshire CAMRA

camra.org.uk/join

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NEWBURY'S FIRST MICRO PUB

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Opening Hours
 Mon Closed
 Tue 4-9
 Wed 4-9
 Thu 4-10
 Fri 4-10
 Sat 12-10
 Sun Closed

Discount for CAMRA card holders

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Cow & Cask is available for private hire, and given enough notice we will try very hard to have "Your Favourite Micro Brewery Ale" on the stillage. Although we are a "Micro Pub" we can Squeeze, Jimmie, Squash or Shoehorn 20-25 persons in and make them comfortable.

We can also provide a few seats!!!



■ The July **Berkshire Beer Box** included Indigenous Brewery Crackerjack (IPA) and Wild Weather Sleepy Joe's (Best Bitter). Since November 2020, Jymi has been delivering boxes containing eight beers from various Berkshire breweries, at the end of each month. Since August, the company has started offering nationwide delivery for three new boxes, each containing six beers and named after the location of the featured breweries: Berkshire Craft Box, Berkshire Borders Box and Beyond Box. www.berkshirebeerbox.co.uk

■ Laura Hadland's investigation into the Big Six breweries is featured on the cover of CAMRA's **Beer** magazine (Autumn 2022). Other features include: Jeff Evans on Keller Pils, the beer that inspired Bristol's Lost and Grounded brewery; Jane Stuart on a new breed of pubs in Blackpool and Cleveleys; Des de Moor on beers from Birmingham area breweries sourced from Stirchley Wines & Spirits. The quarterly magazine is a valuable CAMRA membership benefit.



■ In a close contest with the **Lion**, Newbury, the **Bell**, Waltham St Lawrence, three miles east of Twyford, was judged CAMRA Berkshire Pub of the Year. The Bell then went on to win the Central Southern region award.



■ The **Cow & Cask** crib team (above, L to R, back: Richard Hayes, Alison Chetwynd, Nigel Troop, Ron McDowell. front: James Smythe, Terry Bly) won four trophies in the 2021/22 season in the Thatcham & District crib league: Doubles Knockout (JS & NT); Most Singles Wins (NT); Captains Cup and League Winners for the fourth year in a row. The new season starts in October and anyone interested in joining the team or learning to play crib can contact the Newbury micropub's landlord, Ian Batho.

The monthly Saturday pub quiz is also due to return after a summer break.

■ **Siren Craft Brew** launched four beers at the Time Hops beer festival held at 3sixty, Reading University Students' Union on Saturday 30 July. These beers were available a few days later at the Great British Beer Festival.

All of the Time Hops beers were influenced by combinations of hops and American beers:

1. Cascade – Sierra Nevada's Pale Ale
2. Centennial – Bear Republic's Racer 5
3. Citra / Mosaic – The Alchemist's Focal Banger
4. Simcoe – Russian River's Pliny the Elder

■ Jonny Garrett and Brad Evans of the **Craft Beer Channel** contributed to the Time Hops project by producing a documentary video including interviews with Darron Anley's Siren team and key players from Yakima Chief Hops and the four influential American breweries.

<https://www.youtube.com/watch?v=52nl1Fh6qnQ>

Working with Siren, Swindon's

The Malt Miller created a home brew kit for the 5.6% ABV Cascade Pale Ale that includes Simpsons Best Pale Ale Malt, Crystal T50 Malt, Cascade whole hops and West Coast Ale I yeast.



The Inn at Home event with Stephen Folland, the winner of CAMRA's Homebrewer Competition with Doggy in the Woods, featured on page 1, included tastings of a few more of his beers including:

- Liquid Monster, an homage to Steve's favourite Siren Craft Brew red ales - Liquid Mistress and Liquid Monstrous
- de garre, a version of the Tripel house beer at the Staminee de Garre in Bruges, brewed with yeast from a magnum of de Garre, purchased on a visit to the esteemed bar

■ **Inn at Home**, Newbury, is holding an Oktoberfest German Beer Tasting event at the Bartholomew Street shop on Friday 21 October at 7pm. Tickets are available from the shop or online. www.innathome.co.uk

■ Lester Piggott appears in a new mural at the back of the **Wheelwright Arms**, Lambourn.

Known as 'The Wheel', the pub is popular with sports fans and every race meeting in the UK and Ireland is screened live.



Beer Festival Diary Supplement

In addition to the main beer festival diary on the back page which features mainly CAMRA beer festivals, some independent festivals are listed below.

10 September

Newbury Real Ale Festival
www.newburyrealale.co.uk



17 September

LoddFest Music and Beer Festival
Loddon Brewery Tapyard, Dunsden Green
<https://loddonbrewery.com/news/loddfest-2022>

23-24 September

Burghfest, Burghfield Common
www.burghfest.org.uk



24 September

Choko Beer Festival
Cholsey, Oxon
www.chokobeerfestival.org.uk



1 October

Oktoberfest
Renegade Taproom, Yattendon
<https://tinyurl.com/3k9b7exa>



15 October

Oktoberfest
Hermitage Village Hall
<https://tinyurl.com/2rp26rd7>



LocAle

Many LocAle pubs in our branch area serve beer brewed within 25 miles.

Pubs shown in bold serve beer brewed onsite or within one mile.

pubsofficer@westberksamra.org.uk

See also the LocAle Pubs page on www.westberksamra.org.uk/locale

LocAle Pubs - EAST of A34

The Bell Inn	Aldworth
The Bladebone Inn	Chapel Row
The Bull Inn	Stanford Dingley
The Castle Inn	Cold Ash
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 Hare & Hounds	Newbury
The Hatchet Inn	Newbury
The King Charles Tavern	Newbury
The Old Boot Inn	Stanford Dingley
The Pot Kiln	Frilsham
The Rowbarge	Woolhampton
The Royal Oak	Yattendon
The Six Bells	Beenham
Renegade Brewery Taproom	Yattendon
The Wheatsheaf Inn	Thatcham
The Woodpecker	Wash Water

Locally Brewed Real Ale

Real Cider & Perry



■ The updated Green Shed Cider website includes this photo of Dave Bailey in front of the shed with an apex that is featured on bottle labels.

Based in Newbury since 2009, a variety of ciders are hand crafted

from apples collected locally and selected cider apples sourced from friends. The website illustrates the cider making process and describes six ciders and a perry which can be delivered free locally. Green Shed ciders can also be found at Newbury Farmers Market (first Sunday of the month) and at outlets including Inn at Home, Catherine Wheel and Cow & Cask in Newbury.
www.greenshedcider.co.uk

■ Tutts Clumper, the 8.5% ABV Medium Dry cider made with a blend of Home Counties apples, is a 2022 Great Taste Awards winner. In 2021, The Legend and Traditional Farmhouse were Tutts Clump Cider Great Taste Awards winners.



Tim Wale posted on Facebook @tuttsclumpcider 'We don't usually start pressing until September but so many people are ringing up to say their apples are ready and falling off and indeed the same is happening in our own orchards, so we have decided to accept apples from 15 August onwards. Don't forget we give one bottle of Cider or Apple Juice for every 25kg delivered.'

Tutts Clump Royal Berkshire and Rum Cask ciders represented Berkshire at the Great British Beer Festival 2022.

TUTTS CLUMP
— PROPER CIDER —

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

Will Twomey



A brewer in Yattendon for most of his working life, Will Twomey answered 18 questions in a recent Renegade Brewery (formerly West Berkshire Brewery) 'Meet the Team' blog post.

Asked about his role and the business, Will replied 'I started washing barrels and assisting at WBB in June 2006. I became head brewer in 2010 and then in 2017 I project managed the installation of the new site and commissioned the brewery and packaging line. Now I lead a brilliant team of seven in production. We started off as a family business under the WBB banner, which was amazing; really community focused and there were lots of sales to be had. I loved feeling like I was a well-known figure in the local community, and beer was simpler back then. The last few years have been pretty chaotic for us all, ending with a big change in senior management and also the old company folding which was heart-breaking. We do have some exciting new owners though, Yattendon, who are in it for the long term, and have some great ideas around sustainability and provenance of our raw materials.'

Answering a question about his favourite style of beer, Will said 'Cask ale. It's an incredibly delicate product that needs to be cared for and nurtured. I also love mixed fermentation Belgian Lambics such as Boon or Cantillon.'

Asked what he last listened to, his answer was 'I've been listening to a lot of Turnstile recently.' Ullage followed up these responses to obtain some further details:

- Boon Oude Geuze may be available from the fridge at the Catherine Wheel, Newbury. Lindemans Oude Gueuze and another of Will's Belgian favourites - Saison Dupont - may be found at Inn at Home, Newbury.
- Together with Griff Maggs (on drums), Will Twomey played guitar in the Julian Tulk Band when they performed at Glastonbury Festival in 2010 and they have also played at local pubs including the Royal Oak, Yattendon and the King Charles Tavern, Newbury in that era.
- Will's eclectic musical taste includes other favourites: Propagandhi, Mastodon and Metallica. The festival he enjoyed best was Hellfest (in Clisson, 2007) with highlights including Converge, Immortal and Slayer.

Other staff recently featured in 'Meet the Team' blog posts are Becca (Senior Accountant) and Ed (Packaging Manager). www.wbbrew.com/blog

LIVE MUSIC



Follow @SoundNewbury on Twitter & Facebook for weekly updates of pub gigs with free entry

ACE Space, St. Nicholas Road, Newbury
www.acespace.org.uk
Unplugged Open Mic on 1st Friday of month (except August)



Arlington Arts, Mary Hare School, Snelsmore
www.arlington-arts.com



The Angel, Woolhampton
www.jazzangel.co.uk



NEWBURY area

Bacon Arms **Catherine Wheel**
The Club **Document House**
Globe **King Charles Tavern**
Lion **Lock Stock & Barrel**

The Monument FB @TheMonumentRocks

Newbury Pub & The Terrace

Open Mic night on Thursdays

Nags Head **Old London Apprentice**
Plough on the Green **Starting Gate**
Woodpecker

THATCHAM area

Kings Head **Mill**
Old Chequers **Swan**
White Hart
Cold Ash: **Castle Inn**; **Spotted Dog**

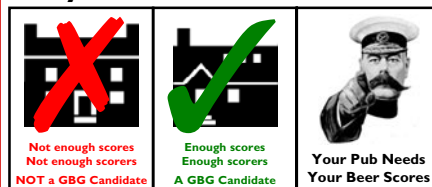
HUNGERFORD area

Borough Arms **Plume**
Railway Tavern
Tally Ho, Hungerford Newtown

OTHER areas

Blue Ball, Kintbury
Crown & Horns, East Ilsley
Fox Inn, Hermitage
Ibex Inn, Chaddleworth
Old Boot Inn, Stanford Dingley
Six Bells, Beenham

Why Your Beer Scores Count!



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, Sandwich & District

■ The www.newburypubwalks.org.uk website has details of over 30 circular walks from pubs near Newbury including linear walks from pubs on the Kennet and Avon canal.

The Six Bells Beenham



The Six Bells, whose name celebrates the recasting of the bells of Beenham Church following their destruction by fire in the 18th century, sits at the western edge of Beenham village.

The current owners, Luke and Rebecca Woods, acquired the freehold in 2020, completing the purchase just before 'lockdown' and immediately started refurbishing and updating this well-established traditional village pub. The outside seating space was quickly expanded to create both covered and open air options, in line with the ever changing restrictions of that period. The accommodation was updated to provide four en-suite letting rooms.

The main bar has been opened up and now presents a more contemporary, airy feel complementing the adjacent traditional snug where you will find Chesterfield seating around a fire, perfect for a quiet drink.

The flexible function space to the rear allows a view through to the kitchen, the domain of Luke the head chef. Luke's menu gives locally sourced, pub classic food a special twist.

Examples are L&R's Beef Burger in a brioche bun with additions including bacon, cheddar, red onion jam and house pickle or whole baked Dover sole served with pink fir potato, spinach, leek and Soubise sauce.

Rebellion Brewery IPA is usually served by handpump from the bar together with a changing cask ale. An expanding cocktail (and mocktail) menu, a variety of local ciders, an array of gins and a curated wine list provides for ample choice of refreshment.

Weekends see the Six Bells open for coffee and pastries from Friday to Sunday mornings with an additional brunch option on Saturday. The pub is home to regular live music, typically once or twice a month on a Friday or Saturday evening. Thursday evenings host a monthly charity quiz night and a monthly supper club.

Andy Pinkard

Bar Times

Monday, Tuesday	Closed
Wednesday, Thursday	Noon – 10pm
Friday, Saturday	Noon – 11pm
Sunday	Noon – 6pm

Meal Times

Wed - Sat	Noon - 3pm, 5pm - 9pm
Sunday	Noon - 4pm

The Six Bells, The Green, Back Lane, Beenham RG7 5NX

Tel: 01189 713368

www.thesixbells.co.uk

Email: info@thesixbells.co.uk



Luke Woods





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2022 CAMRA
GOOD BEER GUIDE

Belgian bars, beers, blogs, Bollekes, books & breweries

After travelling by train via Brussels, six Belgian beer enthusiasts met up in Antwerp for the 21st *Bierpassie Weekend*. Groenplaats, a large square south of the cathedral, has been the festival site since 2000.

On the afternoon of Friday 1 July, shortly before the 2022 festival started, a rendezvous at *De Vagant* was especially significant for Dave Gray who had regularly visited Belgium with his lifelong friend John Reynor since the 1990s. Sadly, John, a longstanding CAMRA member (Berkshire South-East branch), died suddenly in the spring of 2021 from sepsis. John's interest in Belgian beer was derived from watching Michael Jackson's *The Beer Hunter* 1989 TV series. Without John's inspiration it's unlikely that the group would be able to trace their Antwerp visits back to the first *Bierpassie Weekend* and it's predecessor festival held nearby.

John's six friends toasted him with jenever and beers, at the jenever bar that he would always visit, with Dave footing the final bill. Thanks also go to Bart Daems who took the photo and dealt with the drinks orders. *De Vagant* is under new management, serving a much reduced selection of jenever and a wider range of beers than in previous years.

There have been a few other changes in Antwerp since the group's last visit in 2019:

De Grootte Witte Arend, John's favourite bar for a late lunch, in an old convent building across the road from *De Vagant*, has changed into *Pannenkoekenhuis Familie Suykerbuyck*.

T Half Souke, a traditional corner bar cafe on the pedestrianised Hoogstraat, has reopened as *Het Souke* and is now Dutch owned. The uneven floor has been repaired and manager Jacob Gouka chooses interesting music to play, as evident by the LP covers above the bar.

Aura Brasserie, 34 Hoogstraat, previously visited for omelettes and beer has changed into *Msemen* serving Moroccan food and mint tea.

The blue tokens exchangeable for 20cl beer, at the various brewery stands and wagons at *Bierpassie Weekend*, have increased in price by 50% to €3.

Recommended Antwerp bars visited in 2022 include: *Cafe Pardaf*, at the river Scheldt end of Suikerrui offering sunset views and an 18 page beer menu; *De Ware Jacob*, where all beers brewed in Antwerp are available and Guy Dockx



John Reynor (1963 - 2021)



L to R: Simon Grist, Andrew Bennett, Dave Gray, [De Vagant, Antwerp] Tim Thomas, Keith Moore, Richard Roberts



serves draught *Bons Voeux* (9.5% ABV) from Brasserie Dupont; *Cafe de Kat*, a traditional corner bar cafe with draught Bolleke De Koninck, brewed in Antwerp and served in a spherical glass that gives the amber beer its name.

After three days in Antwerp, five of the group returned to Brussels by train and visited *Brasserie de la Mule* for the first time. The brewery and bar with a large courtyard space occupies part of an old tram depot in Schaerbeek, north-east of the city centre. Guillaume served us with 50cl measures (€5) of Hefe Weisse and Saison in tall branded glasses.

Favourite Brussels bars revisited in 2022 include: *Moeder Lambic* at Place Fontainas (now a pedestrian friendly green space) with about 40 beers on tap; *Poechenellekelder*, near the Mannekin Pis 'fountain', where lasagne was a popular meal choice; *GIST*, near the Jacques Brel statue, with two handpumps and 16 taps serving beers from smaller, often local, breweries including 'Urine', a Brasserie du Borinage DIPA.

Keith Moore, the homebrewer of the group who lives in Germany, earned congratulations from

winning the (Heimbrou Convention) HB CON

2020 Sour category first place trophy for his Gose. Keith said that after kettle-souring, the Gose had salt and coriander added for the hop boil stage.

For more details of this Belgian trip, see Tim's blog posts with links, maps and photos. <https://beereurope.blogspot.com>

For a useful reference to the best pubs and bars visit the European Bar Guide website, researched and updated by Jack Anderton. www.theeuropeanbarguide.com

CAMRA's Good Beer Guide Belgium (8th edition, 2018) written by Tim Webb and Joe Stange is the essential reference book, available from <https://shop1.camra.org.uk>

For a fascinating look at Brussels beer history, see Eoghan Walsh's latest book: *A History of Brussels Beer in 50 Objects*. In 2017, Eoghan founded the comprehensive www.beercity.brussels website.



250 Great Beers

Eight influential beer experts each contributed descriptions of about 30 favourite beers for CAMRA Books new title: *World's Greatest Beers*. Edited by Alan Murphy, each author's section has a page per beer with their text positioned next to a photo.

On the first day of the Great British Beer Festival (GBBF), Alan introduced six of the book's authors to an audience at the launch event.

Discussing whether the beers chosen for the book were subjective, Emma Inch said *'I chose ones that had meant a lot to me, that often reminded me of things or told a story ... often around place ... a beer that could take me somewhere ...'* Individual answers to a question about their 'Desert Island beer' are given on the right.

<https://shop1.camra.org.uk/product/worlds-greatest-beers>



CAMRA's Pubs Pints People podcast 'Live at the GBBF' (season 5, episode 5) included seven of the authors describing their favourite beers which are also shown on the right.

The eighth author, Joe Stange (@Thirsty_Pilgrim on Twitter) could not contribute as he was in the USA. <https://camra.org.uk/podcast>



L to R: Emma Inch, Lotte Peplow, Roger Protz, Claire Bullen, Pete Brown, Jonny Garrett

Photo: Tim Thomas

	Twitter	Desert Island beer	Favourite for podcast
Emma Inch	@fermentradio	Elusive - Oregon Trail	Anspach & Hobday - The Porter
Lotte Peplow	@LottePeplow	Rogue Ales - Dead Guy Ale	Odell - 90 Shilling Ale
Roger Protz	@RogerProtzBeer	Westmalle - Tripel	Timothy Taylor - Landord
Claire Bullen	@ClaireMBullen	Pilsner Urquell	Alvinne - Wild West
Pete Brown	@PeteBrownBeer	Worthington's White Shield	Thornbridge - Jaipur
Jonny Garrett	@JonnyGarrett	Allagash - White	Five Points - Railway Porter
John Holl	@john_holl		Jack's Abbey - Copper Legend

Based in Liverpool

With a £5.60 Day Saver ticket one can travel from Liverpool, by Merseyrail electric trains, north to Southport and south to Chester via Birkenhead.

On holiday in Liverpool in early June, Tim Thomas (*Ullage* editor) travelled by train to visit the seaside town with the second longest pier in Great Britain and the city known for Roman walls and Chester Rows (first floor walkways).

The Masons Arms, a Robinsons pub, aptly describes itself as 'Southport's hidden gem'. The five handpumps included two with guest ales from Titanic - Lifeboat and Plum Porter.

In Chester, seven cask ales and nine keg beers are served at the Spitting Feathers Brewery Tap. The high-ceilinged medieval hall is concealed behind a 17th century brick exterior with a front entrance at first floor level.

Among several pubs visited in Liverpool, later each day, the Lion Tavern, near Moorfields station, was a favourite. Wearing a t-shirt featuring decorated guitar picks, landlord Dave Hardman serves his balanced choice of local cask ales: Wily Fox (Wigan) Crafty Fox (amber ale); Lion Tavern Best Mild (Rock the Boat, Little Crosby); Liverpool Brewing Co POTYSIPA (session IPA) together with guest ales and ciders on other handpumps. When he's not busy serving or changing casks in the cellar below the bar, Dave may step across the passage behind the bar to pick a tune on the free jukebox with a 'Liverpool Classics' section.

The Lion Tavern, CAMRA Liverpool & Districts Pub of the Year 2020/2021 is Grade II listed and its historic interior is featured in CAMRA's <https://pubheritage.camra.org.uk> website.



Lion Tavern

Find more details of pubs visited by Tim, including Chester's Cavern of the Curious Gnome and Liverpool's Black Lodge Brewery taproom, Bridewell and Denbigh Castle in posts on his <https://beereurope.blogspot.com> blog.



Southport



Chester

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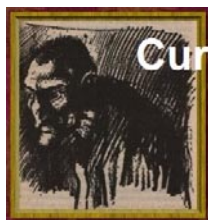
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^{**}Joint members receive £40 worth of vouchers.



Curmudgeon

Pub signifiers

Sights to gladden the heart

Here are a few of my personal suggestions for things you come across when entering a pub that give you a positive feeling – not the big items of beer and food offer or pricing, but the little touches.

- Frosted or etched glass windows
- Bench seating
- A stone-flagged or quarry-tiled floor
- Or, failing that, a carpet
- A jukebox
- A glass case on the bar containing cobs/rolls
- Small round copper-topped tables
- Beermats
- A pub cat or dog
- A Sooty or similar charity box
- A font for an obscure blast-from-the-past keg mild or bitter
- Cards of nuts and snacks pinned up behind the bar
- Pictures or memorabilia reflecting a personal interest of the licensee
- Lamely humorous notices such as 'Free beer tomorrow!'
- Coat hooks on the front of the bar
- A collection of miscellaneous well-thumbed books and magazines for customers to read
- A traditional pub game such as bar billiards, bagatelle or devil among the tailors. Even table football

I'm sure you can add one or two of your own...

Sights to make the heart sink

Here are a few things in pubs that for me are an instant turn-off.

- The name of the pub displayed on the outside wall in a script font
- It is described as 'Something' & Kitchen
- Part of the building painted in dark grey, blue, red or green
- You are asked whether you are eating with them
- A menu lacking pound signs and trailing zeroes
- Charges a substantial premium for half pints
- Modern polished wood floors
- An abundance of posing tables
- Long wooden forms with no backs
- Place settings on all or most of the tables
- Many tables too big for a party of four
- Motivational quotes on the walls
- Uniformed bar staff
- An elaborate display of wine and spirit bottles on the bar back
- An interior colour scheme of cold pastels
- Deliberately curated 'mellow' music

Although they are something of a bête noire of mine, I haven't included scatter cushions as they've become pretty ubiquitous and you can easily move them out of the way.

The Pub Curmudgeon blog posts can be read on www.pubcurmudgeon.blogspot.com

Boak & Bailey

Gaps and opportunities: how trends in beer styles work

It's obvious, really: you can't have a revival until the thing you're reviving has actually died. And mild needed to die to have its apparent comeback this year.

Mild has been dying for decades – from about 40% of the UK beer market in the early 1960s to 4% by 1990 to 0.3% by 2017.

CAMRA has fought to preserve it but with little success because, ultimately, the market dictates the fortunes of beer styles.

One by one, larger breweries have reduced their output of mild, made mild seasonal or stopped making it altogether.

Think of Fuller's and St Austell, for example, whose milds have expired since this blog began in 2007.

Even those that limp on have invariably been renamed 'dark ale' or similar.



The Lion Tavern, Moorfields, Liverpool

There's not much of a market for mild but, as big players step away, as it slips into the rearview mirror of history, a little space is created.

Smaller breweries have a chance to offer something the nationals and multinationals, with their large minimum production volumes, can't or won't.

In other words, mild has become an exotic boutique rarity like Schwarzbier, Rauchbier or Vienna lager.

Well, not exotic. Mild can't be exotic. Not unless it's missed the point of its own existence. But you catch our drift.

On the flipside, as bigger breweries move in on hoppy, fruity pale ales and IPAs, that space in the market gets crowded.

Smaller breweries might struggle to compete with Beavertown (Heineken) or Camden (AB-InBev) and so of course they'll start looking for styles they can own.

For a year or so, that might be mild, until the big operators catch-up and spoil the fun.

This also answers the question about why craft breweries are less likely to brew straightforward bitter or lager: though the market for those is large, it's also pretty well sewn up.

Whatever happens, if there are a few more milds around, in a few more pubs, for a few more years, we'll be quite happy.

We're Boak and Bailey

We write under the names Jessica Boak and Ray Bailey, and live in Bristol. We've been blogging about beer since 2007, covering real ale, craft beer, pubs and British beer history.

www.boakandbailey.com

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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. See also www.westberkscamra.org.uk/festivals

See also page 5 for details of:

Newbury Real Ale Festival	(10/9)
LoddFest, Dunsden Green	(17/9)
Choko Beer Festival, Cholsey	(24/9)
Burghfest, Burghfield Common	(23-24/9)
Oktoberfest, Yattendon	(1/10)
Oktoberfest, Hermitage	(15/10)

16-17 September

Hampshire OctoberFest

Basingstoke Sports & Social Club

www.destinationbasingstoke.co.uk/octoberfest

30 September - 1 October

Ascot Beer Festival

Ascot Racecourse SL5 7JX

www.ascotbeerfest.org.uk

20-21 October

Oxford Beer & Cider Festival

Oxford Town Hall OX1 1BX

www.oxford.camra.org.uk

20-22 October

Swindon Beer Festival

STEAM Museum SN2 2TA

www.swindon.camra.org.uk

Diary Dates 2022

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 8 September

Lunchtime social

The Bull, Theale 12.30pm

Tuesday 20 September

Branch AGM

Plough on the Green, Newbury 7.30pm

Tuesday 18 October

Branch meeting

Fox Inn, Hermitage 7.30pm

Saturday 22 October TBC

Walk with pub visits

Rendezvous / time TBC

Monday 31 October TBC

Good Beer Guide launch

Venue TBC 7.30pm

Saturday 4d November TBC

Windsor - taproom & pubs

Rendezvous / time TBC

Late additions, amendments & further details on our website:
www.westberkscamra.org.uk

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