

# Ullage

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The Magazine of West Berkshire CAMRA

Winter 2022-23



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## Good Beer in fine surroundings



L to R: Kevin & Sam Archibald (Lion), Nick Lewington, Warwick Heskins & Doug Whelan (Catherine Wheel), Imogen Thomas (King Charles Tavern, KC), Andy Pinkard (CAMRA), Georgia Harris (KC), Ian Batho (Cow & Cask), Mark Genders & Shelly Hambrecht (John O'Gaunt)

**Opened in July 2021, the rebuilt Falkland Cricket Club pavilion is the spacious home for the Bowler's Arms. It's elevated position, on Newbury's southern outskirts, gives views of the cricket ground surrounded by trees.**

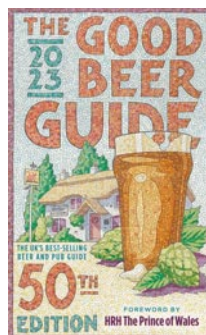
On Monday 31 October 2022, it wasn't the thwack of leather on willow but the sounds from a charity Halloween evening in the adjacent area that provided the background for West Berkshire CAMRA's Good Beer Guide 2023 launch event.

Branch Chair Andy Pinkard welcomed visitors from five more pubs featured in the Guide saying 'you represent the fine establishments where people can get some of the best beer available in West Berkshire'.

Individual presentations of CAMRA publicity materials confirmed their inclusion in the Guide. Many took the limited opportunity to purchase the 50th Good Beer Guide, published a few

days earlier, at a discount price.

For five decades, it has been an independent guide to the UK's breweries, their ales and the best places to find them. Inclusion is based solely on merit and is the result of research by CAMRA members.



In his foreword, supplied before becoming King, Charles writes, 'Pubs and breweries are still facing huge challenges after the pandemic, but I am delighted to see the work of CAMRA carrying on, as evidenced by this Guide. If we want to support and protect the pubs of tomorrow, I can only urge you to use this Guide to visit the very best pubs the nation has to offer today.'

Thanks to our advertisers

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Cow & Cask Tutts Clump Cider

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[www.westberksamra.org.uk/ullage-ratecard](http://www.westberksamra.org.uk/ullage-ratecard)

Photo: Richard Lock

See inside for details of Christmas markets/events at pubs and breweries + CAMRA Christmas Social (pages 2, 3).  
Hoppy Christmas!

The first edition of the Good Beer Guide was published in 1974 with 96 pages listing around 1,500 pubs and 105 breweries. It now has 944 pages with 4,500 pubs and 1,864 breweries.

This year, for the first time, the Guide features pub and brewery listings together, by county, within regions. Indexes for Places, Breweries and Beers provide easy access.

The Bell, Aldworth, has featured in the Guide continuously since 1979.

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Campaigning for Pubs, Pints & People since 1971



## Letter from the Editor

**Thanks to Emily Pennington for accepting the volunteer role of Assistant Editor. Her article on the King Charles Tavern appears on page 9 and she can be seen in the Cow & Cask photo on page 4.**

This edition includes several mentions of the difficulties faced by breweries and pubs due to cost increases: Castle at Donnington closure (page 2), White Hart Inn in hibernation (page 4); Delphic Brewing (page 5); Hermitage Brewery (page 8). Please support CAMRA campaigns to support pubs and breweries.

January is a slow month for the licensed trade. In 2023, Think *Tryanuary* and resolve to try a different beer and find a new pub, club or taproom to visit for a change.

Please get in touch if you would like to contribute to *Ullage* or assist on the layout and design side so well handled by Richard Lock for the past 22 years.

### Responding to the Chancellor's Autumn Budget Statement on 17 November, CAMRA Chief Executive Tom Stainer said:

"The UK's world-renowned pubs, social clubs, brewers and cider makers are a vital part of the social fabric of our communities that need and deserve help to make sure that they survive and thrive. But businesses and pubgoers will have found little comfort in today's Budget statement.

"The lack of clarity on whether or not the hospitality sector will get help with energy costs beyond April 2023 makes it impossible for licensees to plan and risks more of our beloved locals calling last orders for good as they struggle to cope with rising costs and customers tightening their belts.

"With consumers feeling the squeeze, it has been disappointing that the Chancellor didn't announce any extra help to keep pub going affordable, such as re-introducing the freeze in alcohol duties to avoid additional increases in the price of a pint or bringing forward plans for a new, lower rate of duty for draught beers.

"CAMRA will continue to campaign for extra support and a fair deal for the nation's pubs, clubs, breweries and cider producers."

### Later, in an email to members, CAMRA Chair Nik Antona wrote:

"We'll be pushing for wholesale reform of the business rates system which unfairly penalises pubs in its current form.

"If we want to see the UK's pubs and breweries survive and thrive then we need action on energy bills and a new system of alcohol taxation that encourages pub-going and gives our locals a chance to compete with the likes of cheap supermarket alcohol."

## Swift Halves



■ **The Bowler's Arms**, Wash Common, is a new entry in the CAMRA Good Beer Guide 2023. Landlord Richard Hayman was unable to attend the launch event but posed for a photo with the Guide on another day.



Photo: Wild Weather

■ The **Wild Weather** flagship beers are now: Lux (Session Pale); King Street (Pale Ale); Radar (IPA); Lift (Lager); Satellite (Cherry Sour) and Midna (Vanilla Stout).

For the first time since 2019, Tim Lloyd returned to the brewhouse in late October to re-brew the 8% abv blueberry stout, named after his black Labrador Obsidian. The launch is at the Alehouse, Reading, on 9 December. Cephalopod 2022 is a 12% abv honey stout, brewed with late season ivy honey from Wye Valley Meadery.

In May 2022 Dai Evans took over as owner of Wild Weather Ales from Mike Tempest.

There is an Open Day with free tours at the brewery in Easter Park, near Tadley Rugby Club, on Saturday 3 December (12-5pm).

■ Mike and Kelly have taken over the **Blue Ball**, Kintbury, with Kathy as the new manager after the departure of Lisa, Rob and Harvey in September. Refurbishments are planned. The new menu includes a range of pizzas.

■ On 6 November, **The Castle**, Donnington, posted on Facebook:

*'With great sadness after five years, we have had to make the hard decision to close the Castle pub. With the current cost of living crisis and prices rising it was sadly too difficult!'*

■ Several pubs and breweries have organised Christmas markets. These provide a good opportunity to buy gifts etc, enjoy a drink and support local enterprise.

Arkell's Brewery, Swindon	Sat 10 Dec	10 - 2pm
Ibex Inn, Chaddleworth	Sat 10 Dec	12 - 4pm
Woodpecker, Wash Water	Sat 10 Dec	11 - 3pm
Rowbarga, Woolhampton	10/11 Dec	11 - 5pm
Renegade, Yattendon	Sun 11 Dec	11 - 3pm

West Berkshire CAMRA have arranged monthly Wednesday lunchtime socials at pubs in Hungerford, Newbury and Thatcham.

All are welcome, especially anyone who has not joined in before.

See Diary Dates on back page for details.



■ In October, Christopher 'Budgie' Hall and Jenny Tracey reopened **The Downgate**, on the edge of Hungerford Common, after taking over from 'Geordie' Taylor. The Arkell's cask ales served are Wiltshire Gold, Hoperation IPA and 3B.

■ After a break for redecoration, Lauren and Phil Davison reopened the **Fox at Peasmore** on 7 October. Planning application 22/02811/FUL is for change of use for part of the ground floor dining area to provide lettable guest accommodation.

■ A new marquee area, with a bar and decking floor, outside the **Cottage Inn**, Upper Bucklebury, was opened by Chris Tarrant on 19 November. Later, JJ & the Jukes played 1950s Rock 'n' Roll music.

■ On 20 November, after seven years at the **Wheatsheaf**, Chilton Foliat, Ollie and Lauren are moving to a small farm in East Sussex with sustainability in mind.



Christmas beers - Inn at Home

■ Employment by the drinks retailer **Inn at Home** in Newbury's Bartholomew Street has been a step to a brewery job for Amy and Ali who have recently moved to Siren Craft Brew and Double-Barrelled respectively. David Marklew wishes Ali and Amy every success in their new roles. Innkeepers Molly, Clint and Emily, will be providing the same warm welcome throughout the festive period. <https://www.innathome.co.uk>



■ Emma, Rob and the team at the **Woodpecker**, Wash Water, are hosting a Christmas Raffle at 7.30pm on 19 December with all proceeds for Dingley's Promise charity. Check Facebook @woodpeckernewbury for details of other events including quizzes and live music.

■ In East Ilsley, the **Swan** and the **Crown & Horns** both present live music nights. The Swan also has a fortnightly pub quiz on Wednesday nights.





At The Old Dairy, Yattendon, the signs at the Taproom & Kitchen have been changed to **Renegade Brewery** (from West Berkshire Brewery). Huge figures of Renegade Master and Queensbury Jack now decorate the two malt silos in front of the brewery.



Inside, a large Renegade Brewery circular logo, incorporating an ouroboros symbol representing regeneration, is above the beer menu blackboard at the bar.

John Baker and Liz Yates now run the Kitchen as Head Chef and Senior Chef de Partie. In a recent 'Meet the Team' blog on the brewery website, they reveal a fondness for Belgian and Saison beers. John likes mountain biking and Liz enjoys surfing.

Many former shareholders of West Berkshire Brewery accepted an invitation to join the Renegade Beer Club issued after the recent rebranding. Three levels of membership are available, named after new Renegade Brewery

beers – Brewski, Queensbury Jack and Renegade Master.



Santa Claws is a 3.9% abv dark winter cask ale with a spicy aroma and mince pie flavours.

Each year, a variety of pilot beers in small quantities are brewed for exclusive sale at the Taproom. Remember to fill in a card with your feedback to help identify any beer for scaling up to become a core beer in the future. Renegade Brewery tours are conducted by Evan and must be booked in advance.

Three festive films are screened in the Taproom before Christmas: The Muppet Christmas Carol (12 Dec 4pm); Love Actually (15 Dec 7.30pm) and Arthur Christmas (20 Dec 4pm).

After a successful Oktoberfest and gig with The Amazons at the Taproom, another event with live music will be a New Year's Eve party.

For details of all events, including the Christmas Artisan Market on Sunday 11 December and the Festive Quiz Nights on 14 & 21 December, visit

[www.renegadebrewery.co.uk/events](http://www.renegadebrewery.co.uk/events)



All qualify for 10% discounts. Higher levels gain cans of beer, merchandise and admission to exclusive members' events.



West Berkshire CAMRA invites supporters to our **Christmas Party** at the **Old London Apprentice**, 2 Hambridge Road, Newbury on **Thursday 22 December** (7.30pm).

There will be a buffet and a raffle with plenty of prizes to be won. The highlight of the evening will be a fun, general knowledge quiz hosted by Jeff Evans. The main quiz is free to enter with additional spot prize rounds (bring £1 coins) for bottled beer prizes.

West Berkshire CAMRA thanks contributors, distributors, advertisers, publicans and readers for their support of *Ullage* during 2022.



■ Congratulations to winners of the **British Guild of Beer Writers** awards including: Andy Parker (Brewer); Jonny Garrett (Beer Writer); Lily Waite (Communication about Beer & Travel); David Jesudason (Commissioned Beer Writing) and Gabe Cook (Communication about Cider). Eoghan Walsh, whose *Brussels Beer City* blog and self-published books have previously been featured in *Ullage*, won two gold awards.



## TAPROOM+KITCHEN RENEGADE BREWERY

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Cow & Cask: Ian Batho & Emily Pennington

■ Emily Pennington, recently appointed Assistant Editor of Ullage, met up with CAMRA members for the 8th birthday of Newbury's **Cow & Cask** on 12 November. 770 different ales had been served at the micropub since it opened in 2014.

Ian Batho has recently installed new stillage with forward sliding spring loaded cask holders and an electric hoist. The cooling system has been improved by splitting the outward chilled water supply which now passes through cooling saddles over the casks, concealed by covers. A new bottle fridge will provide a wider selection of beers to drink there or at home.

■ The **Berkshire Arms**, Midgham, reopens on 12 December after a major refurbishment. A range of Greene King cask ales are available at this Chef & Brewer pub on the A4.



■ The **Crickets**, Thatcham, reopened in September as a Craft Union pub after a refurbishment inside and outside. Regular cask ales are Doom Bar and Landlord.

■ The **Kings Head**, Thatcham, reopened in October and is due a refurbishment for the interior and rear garden. Cask ales served are Doom Bar and 6X.



■ A lot of media attention was focussed on the **White Hart Inn**, Hamstead Marshall, before it went 'into hibernation' on 24 October.

Stella Coulthurst poured Paddy O'Connell a pint of Ramsbury Pale Ale during a report on BBC Radio 4 World at One on 21 October. She was also featured in The Times on the 17 October and ITV News Meridian on the final Monday, with film of the last breakfast for guests before the door was bolted. She blamed cost increases on Brexit, Covid and the Ukraine war followed by the October mini budget.

The hope is that the pub will reopen in the Spring when there are more visitors and less heating is required and that local jobs can again be provided.

[www.saviourwhitehart.co.uk](http://www.saviourwhitehart.co.uk)

■ **Arkell's Showboater** is back for the 2022 FIFA World Cup. The session pale ale has a floral hop aroma and grapefruit flavour with a dry finish.



Sir Noël Ale is named in honour of Sir Noël Arkell who was born on Christmas Day 1893. He was the third generation of the family to own and run the Victorian tower brewery, originally powered by steam. The deceptively pale 5% ABV seasonal beer is brewed with Maris Otter barley, wheat and Challenger hops.

The Arkell's Brewery Christmas food and craft market will be outside, in the brewery yard, on Saturday 10 December from 10am to 2pm.

■ **Frostbite** is brewed by **Hermitage Brewery** late in the year as a contrast to the usual dark winter season beers. The easy drinking 4.5% pale ale is brewed with English Northdown and Fuggles hops. The usual stockists include Inn at Home, Newbury and Hermitage Post Office.



Cold Ash and Hermitage Mummers will perform their traditional Christmas play at Curridge's **Bunk Inn** (8pm) followed by the **White Horse** and the **Fox Inn** in Hermitage on Friday 16 December. A week later the Mummers will be at Bucklebury's **Cottage Inn** (8pm) followed by the **Castle** and the **Spotted Dog** in Cold Ash on Friday 23 December.

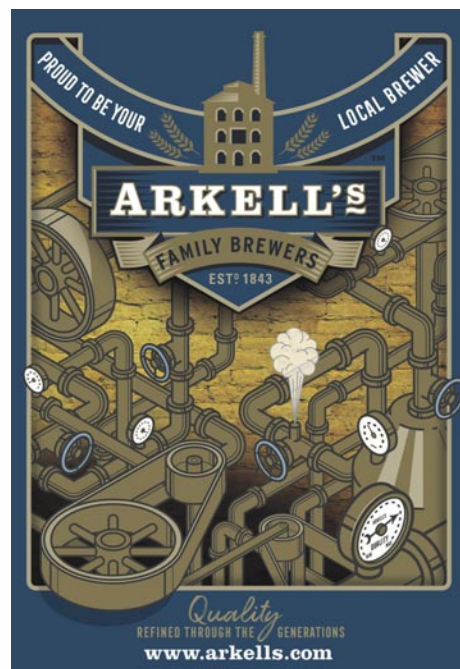
■ Trial brewing at **Aldworth Brewing Company (ABC)**, located behind the Bell, Aldworth, began in November.

From December, James Macaulay will supply beer from the microbrewery to his father's pub without any transport costs!



■ **Loddon Brewery Tap Yard** in Dunsden Green, near Reading is a new entry in the Good Beer Guide 2023. A nearby stop is served by Arriva bus 800 from Reading to High Wycombe.

Dragonfly, Hullabaloo and Hocus Pocus can often be found on draught at the Hatchet Inn and the Cow & Cask, Newbury. See advert on page 9.



**NEWBURY'S FIRST MICRO PUB**

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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.

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 Fri 4-10  
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Discount for CAMRA card holders

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■ 'Good Beer Guide? Done it, mate' is the title of 'Retired Martin' Taylor's (10 September 2022) blog post to commemorate ticking / highlighting the Taversoe, Rousay, Orkney in the 2022 Good Beer Guide and completing his many years' long mission to drink a pint of cask beer in all of the Guide's 4,501 pubs.

His post ends 'Thanks to Duncan, who did it first, Malt and Si for the company, Mrs RM for everything, and Roger Protz and countless CAMRA volunteers for the Good Beer Guide.' [Editor's note: 'Pubmeister' Duncan Mackay, Maltmeister and Si 'BRAPA' Everitt are referenced.]

Martin now lives in Sheffield and describes an evening, with the Ullage editor, visiting its pubs including Neepsend Social Club, Alder and SALT,

Kelham Island, in a (3 November 2022) blog post. <https://retiredmartin.com>



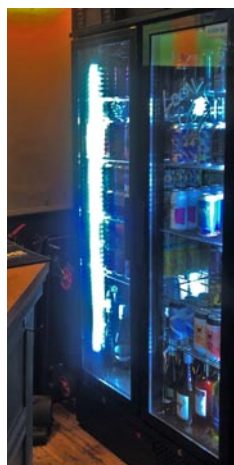


■ After using its sister pub, the **Bull Inn**, Stanford Dingley as a temporary replacement, customers will be able to return to the **Bladebone**, Chapel Row, from 1 December after an 'amazing remodel'. Changes include a new kitchen design and a new bar with handpumps for Good Old Boy and Doom Bar.

■ The four finalists for **CAMRA Pub of the Year** are: the Station House, Durham; the Kings Head, Norwich; the Horse & Jockey, Stapleford, Notts and the Tamworth Tap.

The Cheltenham Motor Club is again a finalist for Club of the Year.

■ The **Fox & Hounds** near Hosehill Lake, Theale, reopened on 26 October after a four week refurbishment by Butcombe Brewing Co..



■ The **Spare Wheel** closed in late September due to increased costs and staffing issues combined with the lease ending. It's hoped that it will return in a new format. Meanwhile, the Spare Wheel's tall beer fridge has been relocated between the bar and the entrance of the **Catherine Wheel**,

Newbury. The double doored fridge has local beers on the right and others on the left. The cider fridge is now beyond the far end of the bar. Six cask ales are available from the handpumps. See advertisement on page 7.

■ An ex-Simonds pub, the **Red Lion**, Upper Basildon, is due to reopen in December 2022.

■ The **Ashampstead Arms** pop up pub operates on the first Saturday of the month from 7-11pm at Ashampstead Village Hall.

■ The **Barrels and Bottles** exhibition, featuring the history of local breweries, upstairs at West Berkshire Museum, is free to visit (Wed - Sun, 10am - 4pm) until it finishes on 15 January 2023.



■ South Oxfordshire Brewery, based at the old Chiltern Airfield, Ipsden, near Wallingford, has opened the SOX Tap Room and shop. [www.soxbrewery.co.uk](http://www.soxbrewery.co.uk)

■ Sheffield & District CAMRA hosts the Members' Weekend, AGM & Conference from 21 to 23 April, 2023 at the Octagon Centre, University of Sheffield. Registration is open to volunteer or attend free. <https://sheffield.camra.org.uk/membersweekend2023/>



■ Brenda Cross from North Hampshire CAMRA presented Tom Broadbank with the Hampshire OctoberFest 2022 Beer of the Festival award for Can't Kick Up The Roots at **Delphic Brewing Company** in Thatcham. Tom has secured a contract for more of the Citra, Columbus, Cascade and Centennial hops and plans to re-brew the 4.8% abv West Coast IPA in time for the Spring.

Tom has added a fourth fermentation vessel to the brewery to keep up with small run releases and supplies of Level Crossing for the Bell, Aldworth and The Wheatsheaf for the Thatcham pub that it was named for.

Delphic released Who's Got A Match?, a new 4.4% abv hazy pale ale, 'packed with Citra, Rakau, Ekuanot & Opus hops for loads of citrus and tropical notes'.



Some cans remain of Pluckin' in the Bushes, a 6.1% abv blackberry and apple sour, brewed in collaboration with local foraging friends. There is also a limited edition t-shirt for this beer, screen printed by

Newbury's Squeegie & Ink and their streetwear brand Blind Maggot. [www.blindmaggot.co.uk](http://www.blindmaggot.co.uk) <https://delphicbrewing.com>

A discount code, *WinterUllageMag*, created for Ullage readers, applied before checkout, will give **5% off all Delphic bottles and cans** before the end of February 2023.

■ Pubs with quiz nights in the West Berkshire CAMRA area include:

**Newbury:** Dolphin; Globe;

King Charles Tavern; Lion;

Two Watermills; Woodpecker

**Chaddleworth:** Ibex Inn

**Cold Ash:** Castle Inn; Spotted Dog

**East Ilsley:** Crown & Horns; Swan

**Hermitage:** Fox Inn

**Hungerford:** Plume

**Hungerford Newtown:** Tally Ho

**Upper Bucklebury:** Cottage Inn

**Wickham:** Five Bells

**Yattendon:** Renegade Brewery Taproom

■ **Beer** magazine is a valuable CAMRA membership benefit. Tim Webb suggests various 'Drinking Destinations' in the Winter 2022 issue. Len Wainwright describes his search for cask-dispensed ale in New Zealand's South Island.



In Brittany, Susan Nowak finds Breton crêpes, cider and beer.

Newbury based writer Jeff Evans meets Tom Fozard at the Rooster's Brewing Co Taproom in Harrogate and recounts the tale of Baby-Faced Assassin which started in 2011.



■ The **Pot Kiln**, Frilsham, was featured in the Good Beer Guide 2023 for the first time since 2015. Cask ales from Indigenous Brewery, typically Chin Wag (Best Bitter), Frisky Mare (Blonde) and Tickety Boo (Golden Ale) are served in the public bar of the country club.



**Asked to comment on cost increases faced by brewers, Tom Broadbank of Delphic Brewing Co said:**

*"The big one is obviously the cost of energy. When I first started brewing, three years ago, my electricity was 13.8p / kWh, it's now pushing closer and closer to 60p / kWh. But it is literally every aspect of the process that has seen significant cost rises over the last 12 months in particular.*

*"We had a 30% price rise in the cost of malted barley in January of this year. I'm told to expect another 50% rise in January 2023. I'm lucky to have managed to agree a small hop contract for next year, guaranteeing prices which I'm told, without contracts in place, are due to sky-rocket.*

*"The latest and perhaps most surprising rise we've had to absorb is the cost of Caustic (one of the main cleaning chemicals used by all breweries) which has risen from £20 to £75 per 25kg drum.*

*"I doubt this is the end of these increases and I'm sad to say the general mood I can gauge from online forums and chatting to other brewery owners from within the industry is that a lot of small to medium sized brewers are not going to survive the winter.*

*"Dry January' which is always a slow month for brewers and pubs, may prove fatal for many businesses in 2023."*





■ The October **Berkshire Beer Box** included: Wild Weather - The Illusion of Being Awake (Espresso Stout); Hermitage Brewery - Raspberry Tart (Fruit Sour); Renegade Brewery - Brewski (Peach Lager) and Two Cocks Brewery - 1643 Viscount (Golden Ale).

A variety of beer packages, including the monthly 'mystery' box, can be ordered online. [www.berkshirebeerbox.co.uk](http://www.berkshirebeerbox.co.uk)

■ For the first time since 2019, the annual beer festival weekend at the **White Hart**, Hampstead Norreys, returned in September. After 15 years, Tracey and James made the hard decision to give up their beloved pub in December. It has been listed as available, to let, on the Greene King pubs website.

■ **Foinavon**, once the Compton Swan, was also listed as available by Greene King.



■ A recent beer from **Bond Brews** is Wild Tiger, a 4.3% abv IPA which is a variant of Bengal Tiger with the addition of locally harvested wild hedgerow hops. Another is Moore Beer, a 4% abv traditional bitter, rebrewed with malted barley and wheat in time for FIFA World Cup Qatar 2022.



■ Recent books published by CAMRA, including the Good Beer Guide 2023, make ideal gifts. Books by local author Jeff Evans include CAMRA's Beer Knowledge (pocket-sized) and So You Want to be a Beer Expert? CAMRA's Essential Home Brewing is written by Andy Parker (Elusive Brewing) and Graham Wheeler.

CAMRA members should login for discount prices. <https://shop1.camra.org.uk/>

■ The winter issue of *Mad Cow*, edited by Mike Rathge, includes a report by Mike Smith on Ascot Beer and Cider Festival 2022 where over 50 CAMRA volunteers served an appreciative racing crowd.

On the festival helpers' trip to Stardust Brewery, South East Berkshire CAMRA Chair Kevin Lenton (right in photo) presented Mike with a Special Award for all that he has done for CAMRA including 16 years as Ascot Beer Festival Organiser. Mike's previous roles have included Chair of the Branch which he helped to set up after moving to Wokingham and Chair of West Berkshire CAMRA for four years in the late 1990's, when he lived in Hungerford.

Elusive Brewing Overdrive (Lap 28 - Amarillo & Talus hops) was judged Beer of the Festival. For the first time, there was a blind tasting of five ciders before Tutts Clump Royal Berkshire was awarded Cider of the Festival.



Other articles in *Mad Cow* include: Young's Brewery by Kevin Lenton; Landlord's Witter - an interview with Amanda Axten-Jones from the Cannie Man in Bracknell by Barry Fenton; 'Rising costs put pubs at risk' by Roger Protz.

Read at: <https://seberks.camra.org.uk/magazine>

■ The [www.newburypubwalks.org.uk](http://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.



## 10 great reasons to join CAMRA

- |  |  |
|--|--|
| <b>1 CAMPAIGN</b><br>for great beer, cider and perry                 | <b>2 Become a BEER EXPERT</b>                            |
| <b>3 Enjoy CAMRA BEER FESTIVALS</b><br>in front of or behind the bar | <b>4 GET INVOLVED</b><br>and make new friends            |
| <b>5 Save YOUR LOCAL</b>   | <b>6 Find the BEST PUBS IN BRITAIN</b>                   |
| <b>7 Get great VALUE FOR MONEY</b>                                   | <b>8 DISCOVER</b><br>pub heritage and the great outdoors |
| <b>9 Enjoy great HEALTH BENEFITS</b><br>(really!)                    | <b>10 HAVE YOUR SAY</b>                                  |

### What's yours?

Discover your reason and join the campaign today:  
[www.camra.org.uk/10reasons](http://www.camra.org.uk/10reasons)



## 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](http://www.acespace.org.uk)  
Unplugged Open Mic on 1st Friday of month (except August)

**Arlington Arts**, Mary Hare School, Snelsmore  
[www.arlington-arts.com](http://www.arlington-arts.com)

**The Angel**, Woolhampton  
[www.jazzangel.co.uk](http://www.jazzangel.co.uk)

**NEWBURY area**  
Bacon Arms Catherine Wheel  
The Club 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  
Swan, East Ilsley

## WhatPub

Things are a little different right now. Help CAMRA keep WhatPub up to date by using the feedback form to let us know about any changes at the pub: [www.whatpub.com](http://www.whatpub.com)

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[www.camra.org.uk/10reasons](http://www.camra.org.uk/10reasons)



# Burghfest & Reading Amateur Brewers

Organised by Burghfield Santas, Burghfest 2022 was held at the Recreation Ground in Burghfield Common. The annual beer and music festival also features fairground rides and food stalls. On Saturday 24 September, the second day of the event began with a Meet the Brewer event at the bar of the beer tent.

Tim Thomas asked the brewers present to pose for a photo for Ullage and they were happy to oblige. Pictured from left to right are Rick (Elusive), Chelsea (Double-Barrelled), Kit (Siren Craft Brew), Ben (Stardust), Jamie 'JD' (Wild Weather) and Andy (Little London). Robin (a Burghfield Santa) is also visible behind the bar. Customers of the Cow & Cask may recognise Andy on the right of the photo from his visit to the Newbury micropub in August 2017 for a Meet the Brewer evening.

Beers from all these local breweries together with Butts, Corrigan's, Delphic, Hedgehog, Loddon, Rebellion, Sherfield Village, Swamp Bog, Two Cocks and XT were available at the festival from cask and/or keg. All the casks were sponsored and money raised from the event is donated to Thames Valley Air Ambulance. Sponsors included Penny Post and Bracknell Ale and Cider Festival.

<https://burghfieldsantas.org.uk/>



In spring each year a Reading Amateur Brewers (RAB) beer competition offers a prize from Burghfield Santas of the winning beer being brewed on a commercial scale for sale at the Burghfield festival and summer pop up pub. Ken Barker, the 2022 winner, brewed Reinbeer of the Mohicans, a 4.2% abv American Pale Ale for cask and keg, with Andy Parker at Elusive Brewing in Finchampstead. Except at Christmas time, Ken usually only brews strong beers at home, using a 20 litre Grainfather system from The Malt Miller in Swindon. However, the competition specified a sessionable beer so Ken used his Christmas recipe which fitted the bill.



Ken Barker

Although he has only been brewing for a couple of years, Ken also won this year's RAB competition to brew the Spruce Rising beer with Jamie Duffield at Wild Weather in 2023.

Ken is also an artist and his 8-bit gaming inspired mural can be seen in the Elusive Brewing taproom at Hogwood Industrial Estate, Finchampstead (in CAMRA's Good Beer Guide 2023).

Reading Amateur Brewers hold monthly meetings (2nd Thursday) usually in The Grumpy Goat, The Castle Tap or Phantom Brewing. RAB also organise collaborative

brewing and social pub runs.

<https://www.readingamateurbrewers.co.uk/>





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## Real Cider & Perry



Photo: Richard Marshall

▪ **Tutts Clump Cider** was a sponsor of the Newbury Real Ale Festival on Saturday 10 September. Cidermaker Tim Wale was photographed with Branch Social Secretary, Andy Pavey, outside the SeptemberFest tent at the festival.

Tim Wale advises that Royal Berkshire is the best selling Tutts Clump Cider overall. Dark Fruit is the most popular of the fruit ciders.

Convent Revival is a new Tutts Clump Cider made with apples from the grounds of the former Convent of St John the Baptist, near Windsor. Over 800 bottles were produced from apples collected in 2021 and more will be produced using this year's apples.

In October Tim Wale commented on Facebook 'although the sugar is higher this year the pH is lower'. He provided more information for Ullage:

*'When you press the juice, you need to check the SG (specific gravity) with a hydrometer. This measures how much natural sugar there is in the juice. From this reading you can work out roughly what the abv will be when fully fermented. For example, if the SG reading is 10.48 the abv will be around 6%. Then you need to check the pH (acidity) We use a simple digital reader for this which gives an instant reading. For Cider the pH should be within 3.2 and 3.8. (The lower the reading the more acidic it is). You can adjust this by blending in different apples, but if none are available you need to add precipitated chalk to bring it up, and malic acid to bring it down.'*

In late October, a photo of crab apples was posted on Facebook. Tim explained to Ullage that 'We use crab apples when they are available which we add to the mix mainly for our Traditional Farmhouse

and Special Reserve. (Dedicated Cider apples were originally developed from crab apples so have similar bitter and tanning qualities).'

Keep an eye on the Tutts Clump Cider Facebook page in case it is possible to reinstate a Wassail event, with a Morris Group, at the Travellers Rest Farm orchard, near Stanford Dingley, in January.



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— PROPER CIDER —

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

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We do everything in house and package in bottles, cans, bag in box, casks and kegs.  
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[www.tuttsclumpcider.co.uk](http://www.tuttsclumpcider.co.uk)  
Tel: 0118 974 4649  
Email: [sales@tuttsclumpcider.co.uk](mailto:sales@tuttsclumpcider.co.uk)

No candidate volunteered for the Cider & Perry Coordinator post on the Branch Committee at the AGM, held at the Plough on the Green on Tuesday 20 September. Please could anyone interested in this role contact Mike Avery. [secretary@westberksamra.org.uk](mailto:secretary@westberksamra.org.uk)



**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](mailto:pubsofficer@westberksamra.org.uk)

See also the LocAle Pubs page on [www.westberksamra.org.uk/locale](http://www.westberksamra.org.uk/locale)

### LocAle Pubs - WEST of A34

<b>The Ibx Inn</b>	Chaddleworth
The Downgate	Hungerford
The Eastbury Plough	Eastbury
<b>The Five Bells</b>	Wickham
The Fox at Peasemore	Peasemore
The Great Shefford	Great Shefford
<b>The John O'Gaunt Inn</b>	Hungerford
The Queens Arms	East Garston
The Red House	Marsh Benham
The Tally Ho!	Hungerford Newtown
The Three Swans Hotel	Hungerford

**Locally Brewed Real Ale**

## The Price of a Pint



Richard Marshall,  
Hermitage Brewery

**We've all seen the price of a pint increase over the last year, with landlords even saying that they'd have to charge an eye-watering £15 per pint to cover their costs. Brewers are facing the same challenges with prices for ingredients, materials, energy and transport all going up.**

A recent report by 'The Maltstar' for Warminster Maltings mentions a hefty increase in barley prices due to the war in Ukraine and a need to recalculate the malt price list. However, it is suggested that an additional £100 per tonne on the malt price will only add around 1p to a pint of beer. It is also argued that the maltster shouldn't bear the blame nor the farmer who has no influence over world grain prices.

Although less affected by energy prices, the price of hops is also going up. Around half of the cost of growing hops is on the farm with fertiliser (prices roughly tripling), pesticides and fuel having the main impact. The hot summer weather has reduced the hop harvest in England and across Europe resulting in some farmers deciding to stop growing hops. Brewers who use American hops are having to pay more due to the reduced value of the pound, though those with future hop contracts won't face immediate price increases. Hops are only around 2% - 4% of the ingredients, meaning their impact on the price of a pint is relatively small.

Heating and cooling, whether by electricity or gas, are vital to the brewing process and the price for both fuels has soared recently. Another essential ingredient in brewing is water (liquor in brewers' language). In the Thames Water area, the current industrial price of water is £1.5934 per cubic metre, or just under 0.2p per litre. That price has increased by around 4% since 2021 and will probably increase again in April. That makes liquor one of the less expensive components.

The price of glass bottles has continued to rise - it takes a lot of energy to melt glass. However, my supplier has managed to find a lower price for bottles than earlier in the year so this remains a small part of my overall costs but I've been told that prices will increase by about 70% from April 2023.

It's the cost of energy and transport that have the greatest impact. It remains to be seen how the brewing industry fares through this period of economic downturn. The pressures will come from the retail end of the trade. Coming so soon after the trials of the Covid pandemic, it's likely that we'll see pubs closing with a further adverse impact on breweries.



## Our website is like an iceberg

There's more under the surface than meets the eye. Scroll to the bottom of the screen to see the full extent.

### Top (Purple bar)

(smartphone – click on MENU):  
Branch Magazine (Current and back issues of *Ullage*),  
Dates (Festivals and special events, Branch diary events),  
Breweries (includes Cidermakers)

**Main area** A sliding display, Branch diary events, Tweets from @WBCAMRA, *Ullage* links, Awards, Branch News, Campaigning, Local Breweries News, Local Pub News, Notices

### Base (Purple block):

Branch pubs: Pubs (link to WhatPub),  
Discounts for CAMRA members, Awards  
CAMRA: Beer Scores (how to score beer),  
Assets of Community Value, Branch History,  
Public Transport, What's Brewing (link to online news), Join Now, Good Beer Guide,  
Neighbouring Branches (links).

webmaster@westberkscamra.org.uk




Tony Girling, Branch Webmaster, controls our website which is based on WordPress.



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## The King Charles Tavern

On a corner of Cheap Street, just minutes away from Newbury station, the King Charles Tavern (known locally as the KC) is a charming pub. It's ambience makes anyone feel welcome, whether that be friends meeting for a drink or a family going out for a meal, all are welcome including any four legged friends. The KC is the closest pub to the railway station meaning that often people pop in after arriving in Newbury or will sit and have a swift one before their train leaves.

With eight ales on, including the house ale The King Charles Finest, ale drinkers are spoilt for choice on what might quench their thirst. Draught ales tend to be from independent breweries, with a favourite at the moment being Uley Brewery from the Cotswolds, but they also offer ales from more local areas. Don't worry though, they also have four lagers, two keg IPAs, Guinness, two ciders and a wide range of

wine, gin and spirits for those who might not fancy an ale that day.

After the King Charles Tavern was taken over by Joshua and Inna Khan in 2014, it has been in the Good Beer Guide continuously since

2015 and was awarded West Berkshire CAMRA Pub of the Year in 2016. CAMRA patrons are welcome to show their membership card and save 10p per pint.



Photo: Richard Lock

Imogen (right) and Georgia (manager and assistant manager) have been running the pub since March 2022, and have made it a welcoming place to be. They hold monthly Quiz Nights, with the next one on 28th of December, which offers a chance for you to win the kitty plus a £25 bar tab. This is a great opportunity to put your general knowledge skills to the test while enjoying a nice pint amongst friendly people.

As the dark nights continue ahead, the log fire is lit throughout the season. You notice the smell of burning wood as you step through the door creating a warm and welcoming environment. This year they are open for Christmas parties and are even open on Christmas Day for those who might not want to cook this year. Menus for both can be found on their Facebook page. They also offer food all year round and who can resist delicious home cooked food whilst sat next to a warm fire? Especially appetising are their Sunday

roasts with a selection of meat and vegetarian options, all served with homemade Yorkshire puddings, roast potatoes and an array of vegetables.

For more information on the KC check out their website or Facebook page, but don't be afraid to pop along for a drink and enjoy a chat with the bar staff.

www.kctavern.com

Facebook: @KingCharlesTavernNewbury

Emily Pennington






## AT THE KING CHARLES TAVERN, ALE IS IN OUR NAME – QUITE LITERALLY!



We are passionate about it and that's why we've got eight ales on at any one time.

Love ale? You'll love it here.

But it's not just ale we're known for - we also have lagers on tap as well as a huge selection of wines, gins and rum.

Located in the heart of Newbury, The KC is a warm, friendly and welcoming pub with quirky décor and an amazing history.

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## Pub Companies Part 3 Pub operating models

According to the British Beer & Pub Association, in 2019 there were 47,600 pubs in the UK. Of these, 22,750 were free houses, 15,650 were tenanted or leased and 9,200 were managed. In this article, we'll look at the latter two categories along with a newish 'hybrid' model which the BBPA probably counts as a form of tenancy.

### Tenancies

As a tenant, you rent the pub premises from a pub company or brewery and acquire the right to occupy the pub for an agreed period – usually two to five years. You will generally be 'tied' for beer and other drinks i.e. you can only purchase the stock from the owning company – though some companies offer partial or free of tie deals (but invariably demanding a higher rent for the privilege). You are self-employed and responsible for all the staff. Responsibility for building repairs will usually be confined to internal, non-structural work.

A big attraction of the tenancy is the relatively low cost of entry, though you still need around £15k to properly operate a start up; a downside is that if you build the business up you may well get no reward from the pub company other than an increased rent. Indeed, the 'reward' might be a refusal to renew the tenancy because, for instance, the company wants to take the now-successful pub into direct management.

The Pubs Code of 2016 was designed to give tenants and lessees greater protection by requiring fair and lawful dealing by pub companies and ensuring that tied tenants were no worse off than if they were free of tie.

### Leases

Having a lease means you're entitled to occupy the pub and run your business for a fixed term, often between 10 and 25 years. You'll still usually be tied for beer and other products and will be responsible for repairs, maintenance, insurance and other running costs. Unlike with a tenancy, you have the option to sell the business, including a sum for goodwill.

### Managed Houses

In this model, the pub is owned and operated by the pub company, who employ all the staff on the premises. The manager is likely to be eligible for performance-related bonuses in addition to their salary. Many managed pubs are branded e.g. Hungry Horse, Ember Inns, Slug & Lettuce. The obvious advantage to the company is their complete control over every aspect of the operation. On the other hand, they incur all the costs and accept all the risks, instead of sharing those with a tenant or lessee.

Companies whose pubs are all or nearly all managed include Wetherspoons, Mitchells and Butlers, Sam Smiths and Loungers. Many other companies have a mix of models though the overall trend is in the managed direction, especially if you include the next arrangement.

### Retail Agreements

This new model goes by a variety of names – Manchises (Management Franchises) being an increasingly common term. The model was pioneered by Marstons but most of the bigger companies have now adopted it, each with their

own brand name e.g. Stonegate have Craft Union, Star Pubs & Bars have Just Add Talent and Greene King, Pub Ready. Unlike in conventional managed pubs, the licensee is supposedly self-employed. In most cases, their remuneration comes from a percentage (usually 18-20%) of the pub's net turnover. From this, as licensee, you pay yourself and all your staff plus incidentals like employer's liability insurance and Council Tax.

So, what freedom do you have to run your own business? In truth, not a lot. The pub company sets the opening hours and the prices, decides what products you sell, prescribes the menu for any food offer and provides all the equipment. You can also be chucked out at pretty short notice (immediately in the case of Just Add Talent). If there's a stock deficit then you're charged for it and these can be mysteriously large. The advantages for the licensee are the low ongoing costs (Pub Ready require £5,000), you get a roof over your head and have a prospect of making money. To do the last, though, you'd probably need to be taking over £10k a week. Urban, sports-oriented pubs seem to do best

under this sort of regime. There are, though, many disgruntled ex-licensees who found the scheme a quick way to lose their dosh.

The current number of these Agreements is unknown but they have certainly been growing rapidly. Many tenants have been effectively thrown out of their pubs so that the company can convert the pub to what, for them, are more lucrative arrangements.

You can see why the companies love this model. It frees them from the responsibility of employing staff whilst retaining full control over what the pub actually does. However, there's suddenly a cloud on their horizon. Early in 2021, the Supreme Court ruled that Uber drivers were definitely not self-employed. The parallels with Retail Agreement licensees are striking and HM Revenue and Customs are taking a keen interest.

This is the third article produced by the CAMRA Pub and Club Campaigns Committee. See *Ullage* Autumn 2021 and Spring 2022 for parts 1 and 2.

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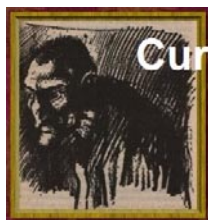
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\*Price for paying by Direct Debit and correct at 1 July 2021. Concessionary rates available. Please visit [camra.org.uk/membership-rates](https://camra.org.uk/membership-rates)  
\*Joint members receive £40 worth of vouchers.

**CAMRA**  
Campaign  
for  
Real Ale





Curmudgeon

Basstories

## Some personal thoughts on Draught Bass over the years.

**The business model of the original Bass company was to a significant extent based on selling its beer into the free trade across the country. Before Draught Guinness, Bass was the first nationally-distributed draught beer.**

This still lives on to some extent in areas like the West Country and North and West Wales, in pubs like the Seven Stars in Falmouth, the Dyffryn Arms at Pontfaen, the Black Boy in Caernarfon and the Bull's Head in Beaumaris, none of which have ever actually been Bass tied houses.

Another aspect of this approach was concluding trading agreements with family brewers to sell Draught Bass in their pubs, giving them another string to their bow and Bass more sales.



In the mid-70s, the original gravity (OG) of Draught Bass was increased from 1039 to 1044 so as to be able to compete better with the popular premium beers of the time such as Ruddles County. This was a very rare example of a major beer brand increasing its strength.

In the early 70s, there were only seven cask beers available in the whole of the city of Birmingham and one of them was Draught Bass, which was only sold in six selected Mitchells & Butlers pubs. One of these was the Bull's Head on King's Norton Green in the south of the city. This wasn't the nearest pub to where I lived as a student in the late 70s, but sometimes we would pass the local to go and drink there as something of a treat. Bass was served in oversized dimpled mugs from electric metered pumps.

The beer itself has gone through a number of changes in production method and location, with Bass themselves abandoning brewing in the Union system in the late 80s, and contracting it out to Marston's in the 2000s. Pedigree is still brewed in unions, but not Bass.

Bass had always been a beer I quite liked, but I always tended to pigeonhole it as just another brew from the Big Six national brewers. I've given it more attention in the present century when it has become something of an endangered species, and I have to say that to my tastebuds the current incarnation is an excellent beer that preserves its distinctive bittersweet character and does not disgrace its honourable heritage.

It's also significant that, as it is not actively promoted either by AB InBev or by pub companies, every pub that serves it has made a positive decision to stock it rather than having it foisted on them.

The Pub Curmudgeon blog posts can be read on [www.pubcurmudgeon.blogspot.com](http://www.pubcurmudgeon.blogspot.com)

## BOAK & BAILEY

## A pint of beer has to work harder these days

**Here's the problem: when a pint of beer costs more, and you've got less, you don't have much tolerance for duds.**

When a pint of dark mild cost pennies, perhaps you didn't object to being given slops every now and then.

But if you've gone to the pub intending to drink, say, three pints, because that's what the weekly budget will permit, you want each one to be at least decent. Perfect, really.

At the same time, people running pubs or breweries might hope that they'll be cut a bit of slack. These are challenging times all round, with energy prices, staff shortages and poor quality blue roll.

Beer businesses are popping out of existence, or getting mothballed, left, right and centre.

Is now the time to be pernickety about beer quality, full measures and service standards? Well, it's never the right time to be a dick about these things, but it's also perfectly reasonable to expect a £5+ luxury – that's what a pint has become – to spark joy. Pubs which can continue to provide that will do better business in the coming months.

Some cask ale enthusiasts have been arguing for years that pubs ought to reduce the range rather than risk a dip in quality. Three great ales are better than five slightly tired ones. And a single cask hand pump, serving decent volumes of one beer, is better than none at all.

If we walk into a pub and it's got one great beer on cask, we're certainly happy. A decent pale-n-hoppy, a proper plain stout, Butcombe bitter on form – that sort of thing. We think we've seen this happening in various pubs in Bristol.

One pub, The Swan With Two Necks, had only one cask ale on a Thursday night a couple of weeks ago.

It was, as it happens, cask mild. And very good too.

### 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](http://www.boakandbailey.com)

## Cobb Sellers Ale Richard Marshall, Hermitage Brewery

**Members of the House of Illustration approached me, through my North London based daughter, to ask if I could brew a medieval-style beer for an open evening they were planning for October 2022.**

Now named The Quentin Blake Centre for Illustration, it is the only UK charity for illustration. Quentin Blake, who founded the House of Illustration in 2002, had his first work published in Punch magazine in 1949, whilst he was still at school. Since then, his works have been published in books, magazines or as murals in various community places. The new Centre will house the archive of his work. [www.qbcentre.org.uk](http://www.qbcentre.org.uk)



The Centre took over a former waterworks at New River Head, Clerkenwell and is renovating the site, which will open to the public as its new home and run courses, exhibitions and other events.

The pumping station is on a site with a 400 year history. The New River was built at the start of the 17th century to supply clean water to London. Originally, the River ran from near Ware, Hertfordshire to New River Head, where the water was stored and treated in the works.

It was quite easy to find recipes for medieval-style beer but it quickly became obvious that the drink would be very different to modern ales. So I developed a compromise - an ale that was malty with a limited amount of hops, which had some of the characteristics of the medieval but which wasn't too far from modern ales. We had a few different names to choose from but as the beer has a warm, nutty taste, we collectively agreed on 'Cobb Sellers Ale'.

The beer was delivered for their open evening in mid-October and was thoroughly enjoyed by all. I had another polypin of the ale, which was offered at Hermitage Oktoberfest and all 36 pints were sold at the village hall in the one evening. There are a few bottles of the ale left in some of our usual outlets. We may brew it again, possibly next autumn.



Richard Marshall & Tony Calvertz-Jons at Hermitage Oktoberfest (2021)





## AT THE KING CHARLES TAVERN, ALE IS IN OUR NAME – QUITE LITERALLY!



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But it's not just ale we're known for – we also have lagers on tap as well as a huge selection of wines, gins and rum.

Located in the heart of Newbury, The KC is a warm, friendly and welcoming pub with quirky décor and an amazing history.

Pop in and pay us a visit.

54 Cheap St, Newbury, RG14 5BX  
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### Beer Festival Diary

CAMRA run or supported beer festivals provide excellent opportunities for sampling a wide range of real ales and ciders. See also [www.westberksamra.org.uk/festivals](http://www.westberksamra.org.uk/festivals)

29 November - 3 December 2022

38th Pig's Ear Beer & Cider Festival

The Round Chapel, Hackney, London E5 0LY  
[www.pigsear.org.uk](http://www.pigsear.org.uk)

17 - 18 December 2022

Marlow RBL Beer Festival

Royal British Legion Club, Marlow  
[www.rblclubmarlow.co.uk](http://www.rblclubmarlow.co.uk)

16 - 18 February 2023

Great British Beer Festival Winter 2023

Burton Town Hall, Burton upon Trent  
[www.winter.gbbf.org.uk](http://www.winter.gbbf.org.uk)



### Diary Dates 2022-23

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!

**Wednesday 14 December 12.30pm**

Christmas Lunch Social  
(Members' table will have CAMRA items on display)  
Hatchet Inn, Newbury

**Thursday 22 December 7.30pm**

Christmas Social with Quiz  
(Details page 3)  
Old London Apprentice,  
Newbury

**Monday 9 January 7.30pm**

GBG Selection Meeting 1  
(Members Only)  
Cow & Cask, Newbury

**Wednesday 18 January 12.30pm**

Lunchtime Social  
Cow & Cask, Newbury

**Wednesday 15 February 12.30pm**

Lunchtime Social  
White Hart, Thatcham

**Monday 20 February 7.30pm**

GBG Selection Meeting 2  
(Members Only)  
The Club, 5 Cheap St, Newbury

**Wednesday 15 March 12.30pm**

Lunchtime Social  
Plume, Hungerford

Late additions, amendments & further details on our website:  
[www.westberksamra.org.uk](http://www.westberksamra.org.uk)

**Social Media**

@WBCAMRAcider  
@WBCAMRA  
@UllageBeer  
@BerkshirePubs  
@CAMRA\_Official

West Berkshire  
Campaign for Real Ale:  
@WBCAMRA  
(National) CAMRA:  
@campaignforrealale

### Why Your Beer Scores Count!

Not enough scores  
Not enough scorers  
NOT a GBG Candidate

Enough scores  
Enough scorers  
A GBG Candidate

Your Pub Needs  
Your Beer Scores

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://westberksamra.org.uk/beer-scores/>

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