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@WBCAMRA

Hermitage Brewery Anniversary Competition

Founded by Richard Marshall, Hermitage Brewery started brewing commercially at the end of October 2013.

The initial batch of Grimsbury Castle best bitter was named after a nearby Iron Age hillfort. Since then the core range has expanded with a Scottish style strong ale - Auld Peat, a dark mild - Lodestone, Hermitage Blonde and Ambling Home - amber bitter.

From a portfolio of 14 ales, some are brewed the year round with others only available for a short season like the saison - Summer of Love, a sour - Raspberry Tart, and Star Gazing Porter.

The latest ale is Right Royal Dark IPA, first brewed for the Coronation. One-off, bespoke ales are also occasionally brewed.

See page 8 for details of the 10th anniversary competition with a case of 12 bottles of a new ale offered as the prize.

Draught beer can be supplied in firkins (72 pints) and pins (36 pints). The 500ml bottled beers are available from Hermitage Post Office, Pangbourne Cheese Shop, Hampstead Norreys Community Shop and Inn at Home, Newbury.

Find more details about the brewery and its beers at https://westberkscamra.org.uk/ mtb-hermitage-brewery and www.facebook.com/hermitagebrewery





Brewed for Newbury Real Ale Festival, Richard Marshall is using a hydrometer to check the final gravity of Hermitage Blonde in a trial jar. Three more Hermitage Brewery beers were selected.

Beer Festivals







Advance ticket purchase can offer big savings at beer festivals and guarantees admission.

See page 6 for further details and weblinks. Newbury Real Ale Festival is the popular community event on Saturday 9 September. Tickets were offered as prizes in the Delphic Brewing Co 'Name our Festival Ale' competition, the Newbury Festival of the Moon pub trail and the Renegade ale trail.

See page 4 for bus routes to Burghfield Common for Burghfest 2023 on 22-23 September.

See Ascot Racedays advertisement on page 2 for the CAMRA members half price offer on advance tickets for the beer festival at Ascot Racecourse on 6-7 October.

On Other Pages

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

Don't take your unwanted apples (or pears) to the dump, bring them to us instead, as long as they're not rotten we can use them - windfalls are fine, any variety. We give a bottle of Cider or apple juice for every 25kg delivered.

Tutts Clump Cider Ltd Travellers Rest Farm, Hungerford Lane, Bradfield RG7 6JH (150 meters from Glenvale Nursery) ng first to make sure we're here on 0118 974 4649. (Unfortun fon't have the time to come and pick your apples) Thank you

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

Letter from the Editor

Notable autumn dates like Halloween on 31 October and Guy Fawkes Night on 5 November also include CAMRA's Good Beer Guide 2024 publication date of 28 September 2023.

Tony Girling's page 10 article about our branch website mentions that pubs are selected for the Guide based on the beer scores that CAMRA members have submitted for them.

There are nearly 300 CAMRA members in our branch and they are encouraged to submit beer scores using https://whatpub.com or the Good Beer Guide App.

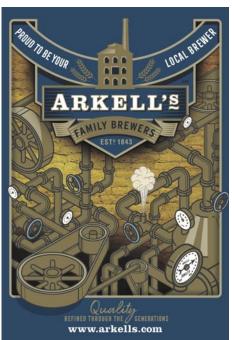
All members are welcome at the Branch AGM on 27 September, see column 3 for details.

Please get in touch if you have any news, stories or photos for Ullage.

Cheers!

Tim Thomas - editor@westberkscamra.org.uk





Swift Halves

• Events at the Ibex Inn, Chaddleworth, include a Chilli Sauce Competition on 17 September at 4pm and a Harvest Auction on 30 September. All are welcome for a West THE IBEX Berkshire CAMRA social at the pub on Monday 2 October. www.facebook.com/TheIbexInn



- Published on 28 September, CAMRA's Good Beer Guide 2024 features Iron Maiden's mascot Eddie on the cover and a foreword by the heavy metal band's lead singer Bruce Dickinson. https://shop1.camra.org.uk
- The recently extended outdoor dining area at the Berkshire Arms, Midgham, offers a variety of seating options. Andreas, Maria and Thomas are the team behind the Chef & Brewer pub which opens at 11am or 9.30am for breakfast at weekends. Greene King cask ales are served.
- A little further east along the A4, the Coach & Horses offers Delphic Brewing Level Crossing, a 4.2% ABV best bitter, brewed in Thatcham with UK grown Cascade hops.
- Brewer Tom Broadbank was on hand to advise on the beers for sale at the Delphic Brewing stall



in the Market Place for Newbury Pride 2023 on Saturday 24 June.

• Arkell's Brewery Hoperation, Tradition and 3B were served at the Great British Beer Festival 2023.



Tickets are available online for the 180th Birthday Bash at the brewery in Swindon on Saturday 16 September. The entry price includes a commemorative pint cup. There will be live music from local bands, a Meet the Brewer

talk with Head Brewer Alex Arkell, pub games

The 180th anniversary ale trail hosted on Cask Marque's free CaskFinder App continues until Christmas. With 84 Arkell's pubs, there are several prize points, starting with the 10 pubs level. Find details of these events at www.arkells.com/180

AGM - The Branch's Annual General Meeting will be held in The Lamb, 5 Enborne Road, Newbury, at 7.30pm on Wednesday 27 September.

All branch positions are open for election and 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.



■ Butts Brewery, near Great Shefford, was founded by Chris Butt in 1994 and has been dedicated to organic brewing since 2002.

Chris will move brewing to a new rural site when

somewhere suitable is found and welcomes any suggestions. www.buttsbrewery.com

Bottles of Barbus Barbus, a hoppy bitter, can be found on the shelves at Waitrose and Inn at Home, Newbury (photo).

- Ken Barker and Adam Sculthorp founded Mysterious Brewing in 2023. There's an opportunity to meet them and taste their beers at Inn at Home on Friday 15 September at 7pm. Tickets can be purchased at the Newbury shop in Bartholomew Street. www.innathome.co.uk
- Jonny Dillon is the new manager at Newbury's King Charles Tavern. He arrives with experience

as manager at the Great Shefford.

Jonny's plans for food at the KC include the popular Sunday roast lunch. Up to eight cask ales are served at the pub from the cellar below.



■ There are three **BrewDog** bars within 30 miles of Newbury: Oxford - since 2017; Reading - 2018 and Basingstoke - 2022.



@WBCAMRAcider @WBCAMRA

@UllageBeer

@BerkshirePubs @CAMRA_Official

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



- After a refurbishment, the **Harrow**, West Ilsley, reopened on 16 June under new management. Open daily from 11am to 11pm, it faces a cricket ground across the road and the Ridgeway is only 2.5 miles away. Newbury and District bus 6/6A calls here until 5pm. Looked after by Jane, the bar serves Ramsbury Gold, two more cask ales and a cider on the fourth handpump. www.theharrowwestilsley.co.uk
- The Foinavon, Compton and two East Ilsley pubs are also served by the 6/6A bus. The Swan serves local beers and ciders. The team at the Crown & Horns are leaving in September after three and a half years when a new manager will take over.
- Venues chosen for the next monthly Wednesday lunchtime socials for anyone interested in beer, cider and pubs are: Fox & Hounds, Donnington; Dundas Arms, Kintbury and Rowbarge, Woolhampton. See page 12 for details.
- Find ideas for over 30 circular walks from pubs near Newbury at http://newburypubwalks.org.uk

• Warwick Heskins, landlord of Newbury's Catherine
Wheel, has backed the recent
Festival of the Moon pub trail and last year's Psycho Path pub crawl which is expected to

return on the weekend before Halloween.

Renegade Brewery Good Old Boy or Mister Chubb's and a local cask ale from breweries including Loddon, Andwell, Bond, Siren and Sherfield Valley are served from at least two of the pub's six handpumps.

■ The Mill House, north of Thatcham's centre, reopened on 13 July after a



refurbishment. Pool and darts can be played at the pub which also screens live sports. There are plans to introduce a cask ale to the bar.

 Cask Ale Week, a celebration of Britain's national drink, starts on Thursday 21 September.

At https://caskaleweek.co.uk there are links to events and the CaskFinder app. Pubs and breweries can list events, download logos and request a pub quiz.



■ The **Butchers Arms**, Balscote, a Hook Norton pub in a village five miles west of Banbury, is the Central Southern CAMRA Pub of the Year 2023.



Berkshire's Pub of the Year 2023, The Bell, Aldworth and the Bird in Hand, Princes Risborough were the Runners Up. CAMRA will announce the National winner in January 2024.



The new season starts in October.

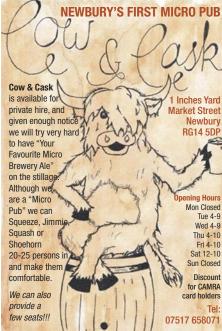
Learners and experienced crib players are welcome at Newbury's Cow & Cask, Shaw Social Club, Old London Apprentice and at Thatcham's White Hart.

This was Kevin Archibald's first season in the crib team. Kevin is landlord of the **Lion**, Newbury, where Wadworth and guest ales are served and the Thursday quiz night is popular.

Alouette was a recent Aldworth Brewing Co beer served at the Bell Inn, Aldworth. Brewed by James Macaulay, the hop varieties used were chosen by Heather Macaulay. She remembers French Canadian soldiers singing Alouette, their unofficial national song, in the garden of the Bell on an evening before a WWII mission.

After tasting the beer, our CAMRA Regional Brewery Liaison Coordinator, David Richards commented 'Being French for Skylark, Alouette is a yellow-coloured, light-tasting and refreshing beer with gentle lemon notes and a subtly-sweet finish. Very enjoyable'.







WB CAMRA CIDER PUB OF THE YEAR 2015 | 2017 | 2018 | 2019 | 2022 | 2023 WB CAMRA PUB OF THE YEAR 2018

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Pinkard

Photo: Andy

■ The Old Waggon & Horses, overlooking

Newbury's Market Place, has an internal link to a separate bar opening on to a canalside terrace. The Craft Union pub reopened on 23 June after a £250,000 refurbishment. Sharp's Doom Bar and Timothy Taylor Landlord are the cask ales.



• The bus fare cap has been extended until 31 October. The new Oxford Bus Company connector X34 bus route between Newbury and Didcot via the A34 and Harwell Campus started on 24 July. This shares some stops with connector X35 bus route from Newbury to Faringdon

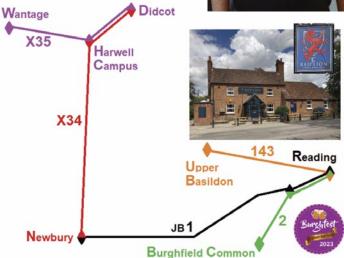
https://www.oxfordbus.co.uk/services/THTR/X34 These routes make it easier to use public transport to visit pubs in Wantage including four listed in the Good Beer Guide 2023: King's Arms;

Lamb; Royal Oak and Shoulder of Mutton. Access to Newbury's pubs is likewise facilitated.

- Returning to Burghfield Common on 22-23 September, Burghfest can be accessed by Reading buses line 2 service from Reading to Mortimer. See page 6 for further details.
- Infrequent Thames Travel 143 buses from Reading serve the **Red Lion**, Upper Basildon. Although less than four miles east of Yattendon, it falls into the Reading & Mid Berks CAMRA area. The Red Lion reopened on 7 December 2022 with new owners Gina Aston and Vincent Heavey. The extensive pub features a wood-burning stove and a

large beer garden. The regular cask ales are Renegade Good Old Boy, Timothy Taylor Landlord and Sharp's Doom Bar. https://redlionub.pub

■ The Red Lion is one of many pubs across the Thames Valley where the beer lines are regularly cleaned professionally by Simon Grist of Clear Brew. Simon is also responsible for ordering the beers served at Ascot Beer Festival, based on research from visits to beer festivals.



■ Before Windsor & Eton brewery was established in 2010 the town had none. Now there is a 'Windsor beer mile' also including Two Flints Brewery and its recent neighbour Indie Rabble Brewing Co, all with taprooms.

In terms of brewery taprooms, Windsor has leapfrogged other Berkshire locations including Reading (Double-Barrelled Brewery, Phantom Brewing Co), Hogwood Industrial Estate near Arborfield (Siren Craft Brew, Elusive Brewing), Wokingham (The Outhouse Brewery) and Yattendon (Renegade Brewery).

• Berkshire Beer Box ships nationwide a monthly selection of eight beers brewed at these breweries and others including Butts, Indigenous and Two Cocks. www.berkshirebeerbox.co.uk

• September's Berkshire beer box will include a bottle of INNformal Brewery INNsession brewed

in Hungerford. In addition to the nearby John O'Gaunt Freehouse, the brewery also supplies cask ale to festivals including Burbage, Maidenhead and

• In August, Mark Beard, @Berksbeer on Twitter, posted that INNformal Brewery Black Pepper Porter was in 'fine form' at

Minety.



BEER BOX

■ Visitors can look into the Wickham Ales brewhouse in the large rear garden of the Five Bells.



Boxford Breakfast Beer and Honey Bitter were also chosen for Newbury Real Ale Festival.

the John O'Gaunt and that the Wickham Ales

'in-house brewed 3% Summer IPA was an

absolute delight' at the Five Bells, Wickham.

 Oxford Beer Festival. needs volunteers, like Mark Geeson, seen here on the cover of the latest Oxford Drinker. See page 6 for details.



• Ken Amor, landlord of the Old London Apprentice, was Singles Knock Out runner up in the crib league.

The pub's exterior has been repainted and interior refurbishment with new curtains and furniture is the next stage.

Ken advises that the beer and cider festival will return next year after the July event raised £750 for Newbury Nomads Musical Theatre.

Starting this autumn, Pieminister meals will be available from the pub's kitchen and a guest ale from the bar. London Pride with Harvey's Sussex Best and / or Timothy Taylor Boltmaker are the regular ales.





LIVE MUSIC



Follow @SoundNewburv 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

Catherine Wheel Bacon Arms

The Club Globe **Hartley Arms** Lion Lock Stock & Barrel

The Monument FB @TheMonumentRocks

Newbury Pub & The Terrace

Open Mic night on Thursdays

Old London Apprentice

Plough on the Green **Starting Gate** Two Watermills 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 IIsley Fox Inn, Hermitage Great Shefford, Great Shefford Ibex Inn, Chaddleworth Old Boot Inn, Stanford Dingley Renegade Taproom, Yattendon Six Bells, Beenham Swan, East IIsley



wetherspoon

CELLAR DASH

Wednesdays at The Hatchet Inn, Newbury



Every Wednesday, we extend our ale range by running pints directly from the cellar. Instead of the usual seven ales, you will have another five to choose from!

Regular guest ales are £2.55 a pint and can be purchased at the bar and ordered directly to your table via the Wetherspoon app. @







Real ales delivered

drinkaware.co.uk jdwetherspoon.com

Subject to local licensing restrictions and availability at participating free houses. Photography is for guidance only. J D Wetherspoon plc reserves the right to withdraw/change offers (without notice), at any time. See main menus and customer information screen for allergen information, symbol explanations and additional details of our terms and conditions.

■ The **Hatchet Inn** offers a Cellar Dash service every Wednesday from 2pm. A clipboard with a

Cellar Menu sheet, listing cask ales due on the bar shortly, is available at Newbury's Wetherspoon pub.

CAMRA members can use one of the 60 tokens, sent with the

annual membership card, to reduce the cost of a pint by 50p.

The Real-Ale Tasting Notes leaflet has details including hops for over 50 guest ales and five regular real ales including Greene King Abbot Ale 'Masses of fruit character, with a malty richness and superb hop balance'.



■ Renegade Detour Pale Ale, Master Lager, Paradise Lost Paradise Found Hazy Pale Ale and Queensbury Jack Session IPA were served on draught at the Renegade Brewery stand at the Great British Beer Festival.





1088 solar panels were installed on the south east facing roofs of the brewery in Yattendon generating approximately 45% of the electricity needed. This brings the Renegade Brewery Net Zero

goals one step closer. Other sustainability initiatives are detailed in a blog. https://bit.ly/3OGQdyo

Tickets for Oktoberfest on 30 September and the Fireworks display on 2 November are available online. www.renegadebrewery.co.uk/shop



(Beer festivals

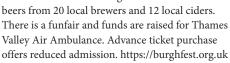
■ The Fusion Group Newbury Real Ale Festival on Saturday 9 September at Northcroft Fields is



staffed by volunteers from Newbury and Thatcham Hockey Club. Funds raised support local charities. Advance ticket purchase is recommended for the best

value. Live music for 2023 includes Killer Queen. www.newburyrealale.co.uk

- The John O'Gaunt, Hungerford, Oktoberfest is on Saturday 23 September. The London Street Oompah Band return and will play two sets starting from 4.30pm. Enjoy German beers and streetfood with free entry. www.john-o-gaunt-hungerford.co.uk
- Burghfest 2023 at the Recreation Ground, Burghfield Common is on 22-23 September. Organised by the Burghfield Santas there will be over 50 draught



■ The Renegade Brewery Oktoberfest is at the Taproom in Yattendon on 30 September. Tim Wale will be driving a bus from and to Newbury



station for those with timed wristbands posted out in advance. Festival tickets and bus wristbands are available online. Note that event may sell out in advance.

www.renegadebrewery.co.uk/event/oktoberfest-2023

■ The annual **CHOKO beer festival** at Cholsey on 30 September offers live music and over 30 ales and ciders.

Funds are raised for local and African community projects. Advance ticket purchase is recommended as capacity is limited. www.chokobeerfestival.org.uk

■ 16th Ascot Beer Festival offers over 160 real ales, ciders and perries with horse racing at the racecourse on 6-7

October. A 50% discount for Queen Anne enclosure tickets is available for CAMRA members booking in advance and quoting

CAMRA2023. See website for volunteering details and benefits. https://ascotbeerfest.org.uk

- The Wetherspoon Real-Ale Festival 11-22 October will feature up to 30 ales with 25 new to Wetherspoon and five from international brewers. See also page 5 for Hatchet Inn advertisement.
- Swindon Beer festival is held at STEAM Museum 19-21 October. Note that Swindon is accessible by direct buses from Hungerford and Lambourn. See website for volunteering details etc. https://swindon.camra.org.uk
- The Oxford Beer & Cider Festival at the Town Hall has moved back this year to 9-11 November. 120 beers and 20 Ciders / Perries will be available. See website for beer list and volunteering details. https://oxfordbeerfestival.camra.org.uk



■ The 39th Pig's Ear Beer and Cider Festival at the Round Chapel, Hackney is on 28 Nov - 3 Dec. It showcases East London breweries and their cask ales. www.pigsear.org.uk

For more beer festival details, updated to reflect new information, please visit the beer festivals page on our website using the QR code or



https://westberkscamra.org.uk/festivals





Great British Beer Festival 2023 Olympia, London

Early August brings CAMRA's five day Great British Beer Festival (GBBF) to the impressive setting of Olympia which first opened in 1886 and is now undergoing a major redevelopment.

This year, the new entrance was from a corner of the National Hall which opens into the balconied Great Hall. A new festival layout also included moving the stage to the front end of the Great Hall and the four international bars to its rear. The Broad Arrow Tavern bar featured American cask ales organised by the New England Real Ale Exhibition (NERAX) including several from Aeronaut Brewing Co.. The Beurs van Berlage bar served Belgian, Dutch, Italian and Maltese beers including a special version of Brouwerij De Ranke Père Noël in a wooden cask.

Most of the 20 brewery bars, including Arkell's, are now in the National Hall but Renegade Brewery and Siren Craft Brew were sited opposite the stage where the Homebrew Competition and Champion Beer of Britain results were announced on Tuesday. John Otway and the Big Band entertained from the stage on Friday. Remember that Thursday is always Hat Day!

The GBBF provides an inclusive and welcoming environment which is backed up by a code of conduct. The Learn & Discover section demonstrates the interesting background and qualities of beer and cider.



The online Drinks List had details of 867 beers and ciders. https://gbbf.org.uk/drinks

Other aspects of GBBF are well covered by Matt Rogers in his preview article for the summer CAMRA Angle magazine. He describes attendance at the GBBF as 'a pilgrimage that all beer lovers should participate in' and mentions its 'delightful sonorous hum'.

Matt writes 'An incredible lattice of glass and iron form a huge barrel-vaulted roof, bathing the space in natural light and illuminating the Victorian architecture. Witnessing angelic rays of sunshine cascading from the ornate roofing upon

the display below is a majestic sight to behold; supping your drink of choice, you may even believe vou have entered beer heaven.'

Remember to visit GBBF in 2024 with the added benefit of a CAMRA members' entrance

Ullage editor, Tim Thomas, visited on the Tuesday and took the opportunity to distribute copies of the magazine to visitors including Lotte Peplow, American Craft Beer Ambassador for Europe.

For his illustrated report on the day see https://westberkscamra.org.uk/category/trip-reports





Champion Beer of Britain (CBOB)

Gold: Elland - 1872 Porter

(Stouts & Porters, Strong)

Silver: Greene King - Abbot

(Premium Bitter)

Bronze: Salopian - Darwin's Origin

(Session Bitter)

Other CBOB Gold category winners

Harvey's - Dark Mild Bragdy Twt Lol - Diablo Dragons (IPAs)

Pale, Blonde & Golden ales categories: Swannay - Island Hopping (Session) Baker's Dozen - Electric Landlady

(Premium)

GBBF Homebrew Competition

Patrick Davies - Magnificent Frigate Strong Mild

Images below - Clockwise from right: Brewery shop: 1 - jugs £8; 2 - bottles £1.20 Aeronaut Brewing Co. Time and a Half











Real Cider & Perry

Tim Wale's Facebook post on 16 July starts 'This year marks 40 years for me driving buses and coaches (1983-2023) I always had an interest in buses from a boy when The Thames Valley Bus Company used to run Bristol KSW6B double deck crew operated buses through our village of Bradfield from Reading to Bucklebury on Route 11.' There are photos spanning the 40 years and Tim lists all the local bus and coach companies he has driven for, adding 'and of course my own bus No 3 - which I have now owned for 20 years.'





Following the recent launch of Route 17 cider named after Reading Transport's flagship service, look out for No 3, a 5% ABV Medium Dry cider, named after Tim's own double decker bus.



See the notice on page 1 with details of the Tutts Clump offer of a bottle of cider or apple juice for every 25kg of apples, including windfalls, delivered to Travellers Rest Farm, near Stanford Dingley.

The first press of the season with about 500kg of apples from the public made nearly 200 litres of juice.

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



Tim Wale with his No 3 bus, after a 62 mile round trip to Alton for the Bus Rally, on 17 July



Hanging Wood is a 4.5% ABV dry cider from Hungerford Park Cider. Also spotted in the cider fridge at the Catherine Wheel, Newbury,

recently was Crushing on Apples, a 4.5% ABV medium pale cider, a collaboration between Hungerford Park and Swindon's Hop Kettle.





Manchester Beer guide

Manchester's Best Beer Pubs and Bars by Matthew Curtis will be published on 18 October by CAMRA Books with a cover design by Dionne Kitching and will include a foreword by the Mayor of Greater Manchester,

Andy Burnham.

The book features almost 200 establishments to help find good beer anywhere in the city and features colour photography by the author.

It also includes a detailed history of brewing in Manchester, and

mapped 'beer trails'. Pre-order the book, with a CAMRA member discount available, at https://shop1.camra.org.uk



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@westberkscamra.org.uk See also the LocAle Pubs page on www.westberkscamra.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 Catherine Wheel Newbury The Coach & Horses Midgham The Coopers Arms Newbury The Cow & Cask Newbury The Cottage Inn Upper Bucklebury The Fox & Hounds Donnington The Fox Inn Hermitage The Hare & Hounds Speen The Hartley Arms Donnington The Hatchet Inn Newbury The Old Boot Inn Stanford Dingley The Pot Kiln Frilsham Renegade Brewery Taproom Yattendon The Rowbarge Woolhampton The Roval Oak Yattendon The Six Bells Beenham The Wheatsheaf Inn Thatcham The White Hart Thatcham Wash Water The Woodpecker

Hermitage Brewery 10th Anniversary Competition

Richard Marshall, Proprietor and Head Brewer, writes: We're planning to brew a tenth anniversary special but exactly what it will be we haven't yet decided.

For example, it might be a spiced winter ale, a barley wine, a wit beer or perhaps a totally new idea. We would love to have your input into what we should brew so let me have your idea as soon as you can.

We will give a case of 12 bottles of the new ale to whoever comes up with the best idea (subject to statutory conditions including age 18+).

We would like to release this celebratory ale towards the end of November and as it will take about 4 -5 weeks to brew, bottle and condition. we will need your idea by email no later than 30 September.

hermitagebrewery@btinternet.com

Ingredients and / or a name can be suggested but it is the beer style, ranging from traditional to modern, that will determine the winner. Up to two separate entries per person are allowed. The prize winner, will be notified by email with further instructions. Collection from Hermitage can then be arranged. Delivery within West Berkshire may be possible.



Antwerp & Brussels

A group of CAMRA friends from branches including Berkshire South **East and Surrey Hants Borders** travelled by Eurostar to Brussels at the end of June. Representing West Berkshire CAMRA, Tim Thomas took copies of Ullage for distribution to establishments featured in his article for the Autumn 2022 issue after a previous June visit.

Less than an hour away by train from Brussels, Antwerp, is Belgium's main port and second city. Dutch is the most common language spoken with English widely understood.

As in previous trips to Antwerp, favourite bars were revisited and first visits to others proved equally rewarding. The tradition of ordering a Bolleke De Koninck, brewed in Antwerp, as the first beer of the day was upheld.

Along with Barcelona's BierCaB and nine other bars, Antwerp's Kulminator has a top '100' score on the www.ratebeer.com website. Now in their seventies, Dirk and Leen only admit beer enthusiasts wishing to 'taste beer'. There is a thick menu for the contents of the extensive cellar. Green plants are evident and classical music plays until 6pm closing time.



De Duifkens





De Ware Jacob **Oud Arsenaal**

De Ware Jacob has a traditional interior and offers draught Brasserie Dupont - Avec Les Bon Voeux (Saison, 9.5% ABV) and St Barnardus -Abt 12 (Quadrupel, 10% ABV).

Another favourite revisited was the taproom and courtyard at Antwerpse Brouw Compagnie (ABC) in a docklands area that is being transformed by new housing. Our group were lucky to find brewery founder Johan Van Dyck



anniversary. Playing mainly music from an earlier era and hosted by older presenters, the Antwerp based radio station is the most popular in Flanders.

Johan kindly invited our group on an

impromptu brewery tour telling us about it's increased capacity and automated systems.

On a damp Saturday, our mood improved with a first visit to Dr Beer. The contemporary bar with a rustic and informal style offers a wide range of beers. There are CAMRA books for sale including Beer Breaks by Tim Webb, a pocket guide which features 30 destinations including Antwerp and Brussels.

European Bar Guide is a

After three nights in Antwerp, most of the group returned by train to Brussels where French is more widely spoken.

Revisiting GIST allowed Tim to give Geoffrey







an Autumn 2022 Ullage magazine that mentioned the bar, which is known for its music and range of local beers, two of which are served from handpumps.

The tradition of a Sunday visit to Poechenellekelder, near to the Mannekin Pis fountain, for a lasagne meal was also upheld.

Notable first visits were for a good value ham hock meal at Nuetnigenough (NB No reservations) and for a glass of Brouwerij De Ranke -Verschueren Saison at Het Goudblommeke in Papier / La Fleur en Papier Doré with its historic and eclectic interior.

See Tim's *Beer Europe* blog posts below for further details of these and other recommended establishments.

reliable online resource. A recent post for the guide featured eight Antwerp bars: https:// theeuropeanbarguide.com/bar-crawls-antwerp

https://beereurope.blogspot.com/2023/07/antwerp-2023-first-visits.html Dr Beer | Gaarkeuken 110 | Taverne 't Kerkschip | The Northerner |

De Kroon van Hopland | Dansing Chocola | Cafe de Vischmijn | De Duifkens

https://beereurope.blogspot.com/2023/07/antwerp-2023-revisits.html Paters Vaetje | De Ware Jacob | Het Souke | De Vagant | Oud Arsenaal | Kulminator

https://beereurope.blogspot.com/2023/07/ABCrevisit.html Antwerpse Brouw Compagnie

https://beereurope.blogspot.com/2023/07/brussels-2023-first-visits.html Le Cirio | Au Daringman | Het Goudeblommeke in Papier | Nuetnigenough | CHAFF

https://beereurope.blogspot.com/2023/07/brussels-2023-revisits.html GIST | Poechenellekelder | In 't Spinnekopke | Booze 'n Blues | Brasserie Verschueren | Brasserie de l'Union | La Brocante





Website background

In the Summer issue of Ullage (page 8), I highlighted the improvements made to our branch website. Now, let's delve deeper into the construction and user experience of this website.

The West Berkshire CAMRA website https://westberkscamra.org.uk - has been running on WordPress since 2018. Over the years, we have harnessed the power of various changes and enhancements that WordPress has undergone. These improvements have allowed us to develop the current version of the site, incorporating Full Site Editing and utilising the block editor.

The key advantage of using WordPress, being a Content Management System (CMS), is its ability to fetch information from a database and present it in a formatted manner. This enables us to display up-to-date content on each page. Through the data fetch process, we have implemented filtering and sorting algorithms for date-related items. For instance, in the Events & Meetings and Festivals sections, the items are displayed in chronological order, showcasing only those yet to occur. Past events are automatically discarded.



Additionally, we offer an extensive archive of our Branch Magazine, Ullage, through the website allowing access to all Ullage editions since 2015.

In terms of awards, both Pub and Club accolades are recorded on the site. Did you know that Pubs and Clubs earn their awards or get featured in the Good Beer Guide by serving exceptional beer? The beer quality is determined by CAMRA members submitting their beer scores through WhatPub or the GBG mobile app. We have integrated the beer score data for our branch area into a real-time chart on the website, allowing detailed analysis.

Behind the scenes, the website's theme and many plugins have been custom-built to accommodate the unique features mentioned above. If you are curious and wish to learn more about the technical aspects of the website, you can find further information at https://bit.ly/dev-westberks-camra-website

As a seasoned freelancer, I've been leveraging WordPress as a framework to craft websites for more than a decade. To explore my extensive WordPress projects, alongside other web development and hosting services, visit my company website, Mornington Software Consultants, at https://ms-consultants.co.uk

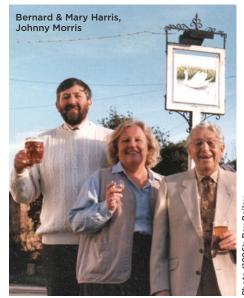
Tony Girling, Webmaster

Bernard Harris

1947 - 2023

An obituary written by Mary Harris for her husband was published in the Newbury Weekly News on 15 June 2023.

It mentions that Bernard was born in Croydon and moved to Suffolk aged seven, where he developed a love of farming life. He went to Queen Mary College where he studied physics and took up rowing. He moved to the Newbury area in 1973 shortly after getting married and moved to Inkpen in 1982. He ran an organic beef farm and later the Swan Inn in Inkpen from 1996 until 2018. Describing him as a big family man, she writes that he is also survived by four children and nine grandchildren.



Reminiscing about Bernard Harris - Roy Bailey

I first got to know Bernard Harris in the mid-1970s when he and his wife Mary joined the Newbury branch of CAMRA at about the same time as me.

They lived in a former pub in Inkpen and Bernard, a big exuberant man, drank in the nearby Swan Inn. When this splendid pub closed and came on the market, I was one of several who tried to persuade Bernard to buy it, but he wasn't enthusiastic. He expressed concern at the condition of the building and the status of the pathway along the front. So when some of us attended the sale at the Donnington Valley Hotel we gave our support to a young couple who were keen to run The Swan.

Despite this, the pub went to another anonymous buyer. Next morning Bernard phoned me and seemed to be making no sense. He kept saying, 'I bought it!', and I finally realised what he meant. When I congratulated him, he complained that our support for the other bidders had helped to run up the price and cost him more. Under the circumstances, I considered this to be most unfair!

After renovation, The Swan was officially re-opened in 1996 by Branch President Johnny Morris, and swiftly became the best pub in the area, selling Butts' beer, local cider and excellent food. When I suggested that he hosted a regular pub quiz, Bernard inveigled my wife Annabel and me into running the fortnightly event, which we did for several years. This proved to be very popular; there were regularly 12 teams of four, often including CAMRA members from the Wantage area. The Harrises provided snacks at half time, bottles of wine as prizes and a meat raffle for packs of produce from Bernard's farm and the pub's butchery and shop.

While Mary did all the scoring Bernard presided over these convivial and entertaining evenings like a black-bearded Father Christmas (but somewhat less avuncular!), wandering around, always addressing me (semi-sarcastically) as Mr Bailey and taking every opportunity to wind me up in some way.

When Annabel and I finally ceased being the question master and mistress, and personal responsibilities took precedence, we rather lost touch with the Harrises, although Bernard and I did indulge in Morris dancing at The Swan on

St George's Day 2016. We were saddened to learn that the pub had closed two years later.

I last met Bernard on Mothering Sunday this year, when Annabel and I were lunching at The Tally Ho. Because it was some years since we had met and both of us had lost weight, we didn't recognise each other at first. Apparently Bernard had taken to drinking regularly at the Tally, so we looked forward to meeting him there again. Sadly, it was not to be.

It would be inaccurate to say that Bernard and I were close friends. Rather we were sparring partners who respected some of each other's abilities and activities. I enjoyed Bernard's extrovert and rumbustious company in moderate doses (and I assumed that the feeling was mutual) and admired his commitment to his pub and to organic farming. As a member of the Soil Association he got very heavy with me once when I advertised my home-grown rhubarb as organic, and I was forced to amend the notice!

A good man who made a great contribution to the community.

For more details and photos about Bernard Harris and the Swan Inn, including the 2016 anniversary with Morris dancing, visit https://westberkscamra.org.uk/bernard-harris





I recently walked into my local Wetherspoon's and approached the bar to order a pint, only to be somewhat taken aback to be told to join a queue which hadn't been immediately obvious. And when I eventually was served, I had to walk half the length of the bar to point out the guest ale I wanted to an inexperienced member of bar staff.

I'd heard of this phenomenon happening in other places, but this was the first time I had experienced it myself. (I have been in one or two other pubs where queues tend to form because of a very short serving counter). It wasn't even a particularly busy time of day, To be honest, had I

not been wanting to exchange a CAMRA discount voucher I would have found a table and used the Wetherspoon's App.

Queuing is something that seems to be have become much more common in pubs over the last couple of years, and indeed a Twitter account called Pub Queues has sprung up to document and bewail it. https://twitter.com/QueuesPub

This trend has undoubtedly been exacerbated by the impact of Covid and lockdowns.

Customers have become more used to standing in line, and somewhat nervous about a crush at the bar. At the same time, pubs have often been left short-staffed by recruitment difficulties, with the staff they do have lacking the experience to know whose turn it is from a sea of faces.

It undoubtedly does detract from a traditional pub atmosphere, taking away the opportunity to chat with staff or other customers at the bar, and making it difficult to scan the pumps or the top shelf to see what is on offer. I don't like it, and I'd be much less inclined to give my custom to pubs where it's in operation. It's just turning a pub into a retail outlet where the prime objective is the efficient processing of customers.

But, given the issues listed above, for a big, busy pub with a lot of customers who aren't pub regulars, it may be the lesser of two evils in ensuring everyone gets dealt with fairly. Tandleman recently wrote perceptively about how it was a sensible option in a London Wetherspoon's with a large tourist contingent. https://tandlemanbeerblog.blogspot.com

Queuing is a waste of a long bar counter, and also leads to a line of customers snaking through seating areas, which isn't ideal. So if you did decide that it was here to stay, it would make sense firstly to put up prominent 'Please Queue Here' signs so nobody was left in any doubt what was going on, and rearrange the bar area so things worked more efficiently and people didn't get in each other's way. But it would remove a lot of the traditional pub experience.

This is an abridged version of a Pub Curmudgeon blog post. The full version and other posts can be found at https:// pubcurmudgeon.blogspot.com

BOAK & Book Review: BAILEY Desi Pubs by David Jesudason

Desi Pubs by David Jesudason provides a new angle on pubs (and British culture) and acts as a practical guide for finding good grub.

It opens with a long essay (or a series of short ones) synthesising, sharpening and developing award-winning articles the author has written for various publications.

Tied together, they present a unified account of the British-Indian experience, with pubs as a powerful lens through which to view it.

We've observed a tendency to talk coyly about 'demographic change' as one of the challenges facing pubs. Jesudason challenges this from multiple angles.

First, he asks us to think about what Asian means. It's a word that covers a whole range of different cultures, religions and nationalities. He explores the meaning of Desi, of British-Indian, of South Asian, of brown and black, providing an informal crash course in the language of race and ethnicity in the UK.

Secondly, he makes one point very clearly: if British-Indians don't visit pubs, it's at least in part because they haven't been made welcome. From racist 'banter' to colour bars, white publicans and drinkers have said, "No, you do not belong here."

Thirdly, Jesudason introduces us to a whole cast of British-Indian people who love pubs, and enjoy drinking. Not as a stunt. Not as a protest. As part of everyday life, as natural as breathing. The Desi pub, he argues, is neither new nor contrived. The earliest example he has been able to pin down dates back to 1962 and was opened by Soham Singh, a working class crane driver. There is also one final, more hopeful challenge: why can't everyone feel at home in these pubs,

and even feel pride in them?

"When I first visited Smethwick in the West Midlands, I was taken aback, not only by how this was an Asian-majority town dealing with a post-industrial world, but how the white population loved their – and 'their' is crucial here – desi pubs... They lived lives far removed from gentrified areas, with many friends who were Asian, and even knew a smattering of Punjabi. Instead of running away or complaining about 'immigration' these ordinary people embraced change and discovered their lives could be enriched by it."

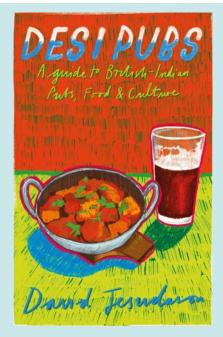
We saw something similar first hand when we visited the Island Inn in West Bromwich, where both white and Asian people go to (a) watch football together and (b) eat great, good value food.

This is a book we can trust, exhibiting depth of thought, but don't read it expecting tweeness or surface-level cheery-beery jollity.

As a guidebook, it's exciting, adding a new layer to cities we thought we already knew. It makes you itch to visit Southall, Smethwick or, closer to home, Fishponds, and go somewhere new. Perhaps somewhere you've previously ignored because the signals it sent weren't ones you were primed to read.

Each guide entry tells a story about the origin of the pub – how did it become 'Desi', why, and when? (Jesudason is a journalist and is strong on the 5Ws – Who, What, Where, When and Why.) We get stories from the publicans, from the punters, and from Jesudason himself.

And, of course, we get detailed notes on the food. From momos (dumplings) to scarily spicy fries, there's an endless parade of enticing dishes that you probably haven't seen on the menu at



your more traditional local curry house. (Just don't get him started on the subject of 'authenticity' in British-Indian food.)

Overall, this is one of the most exciting books about beer and pubs to have been released in recent years.

We hope for, and expect, a new edition every couple of years, as more Desi pubs are found, or founded

We bought our copy direct from CAMRA for £12.99 with a member discount. https://shop1.camra.org.uk

We're Boak and Bailey

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

Be part of the **CAMRA** story

Our story is your story. So join us in supporting everything from pubs and drinkers rights, to licensees and breweries, uniting us in the story we all love.

Real ale is just the start...

To thank you for being a hero in our story, you receive great membership benefits, such as £30 of beer vouchers, quarterly BEER magazine, access to the online news platform What's Brewing, partner benefits and discounts... just a few perks of joining us.

Join the CAMRA story camra.org.uk/join





Diary Dates 2023

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 13 September 12.30pm

Lunchtime Social

Fox & Hounds, Donnington

Wednesday 27 September 7.30pm

Branch AGM before Branch meeting

The Lamb, 5 Enborne Road, Newbury

Monday 2 October 7.30pm Branch Social

The Ibex, Chaddleworth

Wednesday 11 October 12.30pm Lunchtime Social

Dundas Arms, Kintbury

Wednesday 8 November 12.30pm

Lunchtime Social

Rowbarge, Woolhampton

Wednesday 15 November 7.30pm

Branch meeting

The Wheatsheaf, 15 Chapel St, Thatcham

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



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(Beer Festival Diary

CAMRA run or supported beer festivals provide excellent opportunities for sampling a wide range of cask ale, live beer, real cider and perry.

30 September - 1 October

Ascot Beer Festival

Ascot Racecourse SL5 7JX https://ascotbeerfest.org.uk



19-21 October

Swindon Beer Festival

STEAM Museum SN2 2TA https://swindon.camra.org.uk

9-11 November

Oxford Beer & Cider Festival

Oxford Town Hall OX1 1BX https://oxford.camra.org.uk

28 November - 2 December

39th Pig's Ear Beer & Cider Festival

Round Chapel, Hackney E5 0LY

www.pigsear.org.uk

For further festival details, including festivals not listed, see page 6 and our website via the QR code or link below



https://westberkscamra.org.uk/festivals

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/

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