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Summer 2006



CAMPAIGN FOR REAL ALE

Issue 3

CAMRA

Angle

# Slough Windsor & Maidenhead Beer & Pub News

Produced by  
The Slough Windsor & Maidenhead Branch  
of The Campaign for Real Ale

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## KING AIMING TO EXPAND EMPIRE

The Campaign for Real Ale has called on shareholders of Hardys & Hansons to reject the takeover offer from Greene King and draw a line in the sand on behalf of beer consumers.

Suffolk based Greene King has offered £271 million for Hardys & Hansons - £10.59 a share. The consumer group also said the reintroduction of the Guest Beer Right is vital in order to protect consumer choice in the light of recent takeovers and mergers. The offer to buy Nottingham based Hardys & Hansons, brewers of the renowned "Kimberley Ales", is the latest in a series of acquisitions that has seen Greene King devour ten rivals in ten years.



CAMRA Chief Executive Mike Benner said: "If this deal goes through, history has shown us that Hardys & Hansons' brewery and beers will not be in safe hands. Now is the time for the shareholders who truly care about this excellent brewery with more than 174 years of history to make a stand and reject this offer.

"The announcement made scant reference to the future of the beers, the brewery or the staff. We believe if the shareholders don't block this now, Hardys & Hansons will be chewed up and spat out like so many before it."

CAMRA is concerned that the acquisition of Hardys & Hansons 268 strong pub estate would take the number of pubs owned by Greene King and selling its beers to around 2680 nationwide. Having such a massive presence can only be damaging to consumer choice.



Mike Benner continued: "In 2002 CAMRA warned the Government that the abolition of the Guest Beer Right would result in a series of mergers and takeovers that would undermine competition and consumer choice. Do we want to find ourselves in a situation where every other pub sells only Greene King IPA? The Guest Beer Right must be reintroduced before it is too late, so that licensees can sell a beer of their choice to preserve the future for independent breweries."

Hardys & Hansons were formed in 1832 and 1847 respectively, and merged in 1930. Among its pub estate is the Ye Olde Trip to Jerusalem in Nottingham - which claims to be the country's oldest tavern.

Over the last ten years Greene King acquisitions have included the following companies:

1996 - Magic Pub Company: This pub group included the Hungry Horse concept which is now one of the Greene King's pub brands

1999 - Morlands Brewery: closed the brewery - Ruddles beer brands acquired at the same time

2001 - Old English Inns: the pub estate integrated into the GK pub estate

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# BRANCH PUB OF THE YEAR



The Carpenter's Arms, Windsor, is this year's winner of this prestigious award.

It's the first time in many years that a town pub has come top of the annual ballot of branch members.

Situated in a cobbled street behind the Guildhall, and in the shadow of the castle the five hundred years old Carpenter's is popular with locals and tourists alike. Tunnels connecting the cellars to the castle were blocked off in the nineteenth century.

Although technically a one-bar pub it has several distinct areas, including a raised and a lower section, both non-smoking. Look out for the mosaic tiles

by the doors and note the etched windows.

Five handpumps supply a frequently changing range of real ales, and there is an extensive menu for the foodies.

The award was presented to publican Lewis Window in May on a evening when copious amounts of beer were consumed, particularly Cain's Dark Mild and Moorhouse's Black Cat.



Lewis Window in main picture and, above, receiving the award from branch vice-chairman, Michael Rice.

# CAMRA CONDEMNS RISE IN BEER DUTY AS A BLOW FOR BEER DRINKERS.

## CAMRA welcomes freeze in cider duty

The Campaign for Real Ale (CAMRA) slammed the Chancellor's decision to freeze champagne duty while increasing beer duty in the budget as a slap in the face for Britain's beer drinkers.

The 80,000 member strong consumer group had called for a freeze or a decrease in excise duty in order to reduce the gap between excise duty in the UK and the rest of Europe, enhance the viability of community pubs, and remove some of the profit from overseas alcohol smuggling.

CAMRA Chief Executive Mike Benner said: "This increase is a blow to pubs and consumers. We have seen that even a small increase in excise duty translates into a disproportionate cost for the consumer.

"Such high costs increase the risk that people will no longer visit the pub as

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# WORLD'S BIGGEST PUB

The Great British Beer Festival will be hosted this year at Earls Court between 1st - 5th August, following 14 successful years at London Olympia.

Over 47,000 people attended last year's 'Showcase of British Beer'. This event has now outgrown the London Olympia venue and will move to Earls Court allowing us to offer more choice, variety and beer than ever before!



Tony Jerome, CAMRA Marketing Manager said, "We are all looking forward to moving the Great British Beer Festival to Earls Court. We have had some very successful festivals at Olympia over the recent years and following last year's record attendance we felt this was the idea time to move to a bigger venue. This success is a testament to how hard the 1000 volunteers work at the Great British Beer Festival."

Over 700 tasty tipples from the smallest microbreweries and large regional brewers have been

handpicked for visitors to try. More than

ever before! These include wheat beers, ciders, golden ales, stouts, porters, bitters, milds, bottle-conditioned beers, ciders, perries and real lagers from all over the world.

The festival is not only about the ale! You will also be able to enjoy food, live music, entertainment, games, tombolas, and quizzes in the comfort of a family friendly atmosphere. Why not catch up and socialise with friends, unwind after work, or just soak up the festival atmosphere!

Other Festival Highlights

Family Room - all those under the age of 18 must remain in the Family Room throughout the festival and must be supervised by a family member

Tutored Beer Tastings - why not learn to appreciate the different tastes and flavours by attending one of our tutored beer tastings - But be warned - places sell out fast!

Page 10

# Black Horse Fulmer

Brendan and Kay Keane

and their staff offer a warm, friendly welcome whenever you call in.

3 Real Ales including a guest ale always on tap plus an extensive wine list.

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A wide-ranging menu of home-cooked food is available, with tempting Blackboard Specials served either in the no-smoking dining area or in the bars.

As well as lighter snacks.

Food is available:  
Monday-Saturday noon-2.30pm and 6-9.30pm  
Sunday noon-9pm.

# YOUNG'S TO MOVE

**A**FTER two and a half years of searching, Young's has found a new home to replace the doomed Ram Brewery in central Wandsworth.

And it's in Bedford.

Within the next year the Ram Brewery and its 450 year history will finally disappear under tarmac as part of Wandsworth Council's rejuvenation scheme.

And although Young's has failed to find a new site in the borough which has



been its home since Charles Allen Young bought the Ram Brewery exactly 175 years ago, it's not the end of Young's beers.

The Ram site was earmarked for

redevelopment in November 2003, and it's been an open secret since then that the company has been trying to relocate its brewing operation in its home borough with the active help of Wandsworth Council.

What's Brewing, CAMRA's national newspaper, was alerted to the likely solution to the problem on 4 May, when a shell company was renamed Wells & Young's Limited.

It is now understood that Wells & Young's is a joint venture set up by Young's and Charles Wells to own both the freehold of Wells's Eagle Brewery in Bedford and the beer brands currently owned by the two companies.

Neither company was able to confirm or deny What's Brewing's information owing to its market sensitivity. But it is understood that the two firms will continue to operate their respective pub estates as totally separate, independent entities and that Young's will retain its current AIM listing.

Although the details are as yet unclear, it is likely that Wells & Young's will take total ownership of the beer brands, controlling their sales and

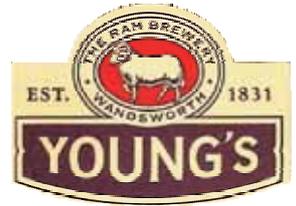
marketing to supermarkets, pubcos, and the free trade.

Although no date has yet been set for the demise of the Ram Brewery, What's Brewing believes that matching trials are already well under way at Bedford.

Brewing has been going on at the Young's site since at least 1581, when it was a large inn called the Ram. And although the site includes many listed buildings which might be saved from the bulldozer, it is believed that its sale could put £50 million or more into Young's coffers, which will enable it to expand its 205-strong pub estate.

CAMRA Chief Executive Mike Benner broadly welcomed the news of Young's move to a jointly-owned brewery.

"On the face of it, it's a creative way out of a corner," he said. "We have known for over two years that the Ram Brewery was doomed, and although we need to know a lot more detail this seems like an elegant solution that will safeguard Young's beers."



www.camrangle.ksuk.com

## Dew Drop Inn



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**John & Helen Lake**

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**Everyone Welcome..... Bring the kids!**

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**All Day Weekends**

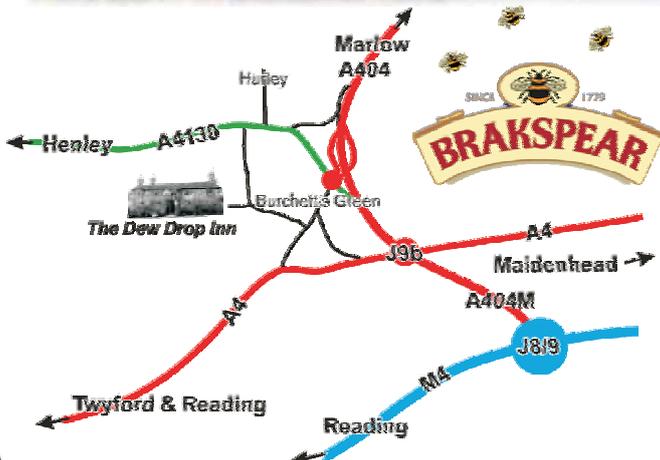
**Charity Black Jack evening in aid of Wish House, Thurs. 18<sup>th</sup> July 8:30**

*(Phone to book Please)*



**A CAMRA Award Winning Pub**

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# NATIONAL CIDER AND PERRY CHAMPIONSHIPS 2006

The Campaign for Real Ale (CAMRA) has announced the winners of its search for the best real cider and perry in the UK.



The winners are:

Cider: Hecks Kingston Black - Somerset

Perry: Seidr Dai - Cardiff

Gillian Williams, CAMRA's Director of Cider and Perry campaigning said: "Commercial ciders are enjoying something of a boon at the moment thanks to lavish advertising, but it should not be forgotten that exceptionally high quality real cider is still being made all over the UK. Just squeeze the juice out of the fruit and leave to ferment naturally. At its best it is a wonderful drink allowing the true fruit flavour to come through to the full.

"Nowhere is this more evident than in the high quality premium products that have won this year's competition. CAMRA is delighted that consumers will be rewarded with a cider and a perry which are testament to the skill, experience and craftsmanship of their producers."

Judging of more than 120 real ciders and perries took place at the Reading Beer and Cider festival over the course of the May Day bank holiday weekend.

Judges described the overall winning cider, Hecks Kingston Black, as having a "ripe fruity aroma matured in oak casks providing a complex rich experience. This cider lingers on the tongue and makes it burst into flower."

On being told that his Kingston Black cider had won gold, Andrew Hecks of Hecks Farmhouse Cider said: "It's marvelous, we had no idea we

were likely to win. I would like to thank the family and all our customers for their help over the years."

The Hecks family has been producing cider since 1840 and has been established as cider producers in Street for 110 years. Their winning cider is made using Kingston Black apples grown locally in their own orchards.

The gold award winning perry, Seidr Dai, was described as having a "Very pleasant, fruity, earthy aroma. A mellow, delicately balanced perry which is slightly sweet. This is a very drinkable, more-ish perry which would complement many types of food."

Dave Mathews of Seidr Dai was also overjoyed on being told that his perry had won, and said: "I thought I would spend the rest of my life chasing this award and I can't believe it has happened. I would like to thank all the people who help us make our cider and perry."

Seidr Dai is a newer producer based in Wales, where cider is seeing a revival with the assistance of the Welsh Perry and Cider Society of which Dave Mathews is Chairman. Seidr Dai, which was founded 6 years ago, specialises in the production of perries and ciders from fruit grown in Wales. The winning perry uses a pear called Hellens Early which is grown in local orchards.

CAMRA are also pleased to announce that the national bottled cider champion is Steve Hughes of Llandegla, Wrexham, North Wales for his Rosie's Triple "D" cider

## FULL RESULTS:

### CIDER

GOLD - Hecks Kingston Black (Street, Somerset) Tel: 01458 442367

SILVER - Harechurch Dry (Drybrook, Gloucestershire) Tel: 01594 541738

BRONZE - Dening's Medium (Near Yeovil, Somerset) Tel: 01935 421389

### PERRY

GOLD - Seidr Dai (Cardiff) Tel: 029 2075 8193  
SILVER - Ross on Wye (Broom Farm)

(Peterstow, Hereford) Tel: 07841 839991

BRONZE - Mr Whiteheads (Newton Valence, Hampshire) Tel: 01420 588433

### BOTTLED CIDER

WINNER - Steve Hughes (Llandegla, Wrexham, North Wales) Tel: 01978 790222

page 1

## The King Expands Empire

2002 - Acquired the Morrells Pub company - pubs integrated with the GK pub estate

2004 - Laurel Pub Company

2005 - Ridleys Brewery - brewery closed

2005 - Belhaven Brewery - brewery still open.

Guest Beer Right

In 2002 the Government revoked Britain's guest beer legislation. The guest beer law meant that brewers, who owned more than 2,000 pubs, had to give their licensees the choice of one cask conditioned guest beer.

CAMRA opposed the loss of the guest beer laws, as we predicted that their removal would result in a new round of takeovers and mergers at the regional brewery level. Since the loss of the guest beer laws Ridleys, Jennings, Belhaven have lost their independence, and now Hardys & Hanson is under threat. CAMRA is calling on the Government to reintroduce the guest beer law before any more of Britain's independent brewers are lost.

www.camraangle.rksuk.com

## The Jolly Woodman



Located on the edge of the wooded glades of Littleworth Common  
Included in CAMRA's Good Beer Guide 2006

Real Ales on tap - London Pride and Brakespears, with two Guest Ales including Hopback Summer Lightning and Timothy Taylors Landlord.

Blackboard with daily specials  
and fresh fish.

Served Monday to Friday  
Noon - 2.30, 6.30 - 9.30

Saturday and Sunday all day.

Live Jazz Monday evenings with  
Swing 42 starts at 8:30

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the sounds

The Jolly Woodman, Littleworth Road, Littleworth Common,  
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## BEER PRICES SOARING

A prices survey carried out by CAMRA's 200 branches across the UK has shown that the price of a pint of real ale has now risen to an average of 224p from 215p in early 2005, an increase of 4.28%. The average price of a pint of lager has risen to 245p from 236p.

CAMRA Chief Executive Mike Benner said: "Last year the Chancellor increased beer duty by only a penny - however as our survey proves the cost passed on to consumers has been considerably higher.

"We understand that pubs have increasing costs such as rates, energy etc, but these rises seem excessive and disproportionate."

### Key findings

The average price of real ale rose by nine pence (4.28%) to 224p

The average price of lager rose by nine pence (4.04%) to 245p

The cheapest region is the North West where a pint of real ale costs 197p and lager costs 221p

The most expensive regions were London and the South East where a pint of real ale costs 242p and a pint of lager costs 264p and 261p respectively. Keg stout averages 276p in London and 277p in the South East.

The highest price rise was in the North where real ale went from 196p to 206p (5.34%) and lager rose from 223p to 235p (5.12%).

The surveying was carried out during February 2006. 1121 pubs were visited by our branches throughout the UK. The pubs were a mixture of managed, tenanted and free houses and pubs owned by brewers and pub companies.

CAMRA has run an annual prices survey for the last 18 years. Details of past surveys are available from CAMRA.

## CALLING ALL CAMRA MEMBERS

The 2006 Annual General Meeting of the Slough, Windsor, & Maidenhead branch of CAMRA will take place at 2 O'clock, August 19th, in the Conservative Club, 32 York Road, Maidenhead.

All members are urged to attend.

Please note that the club operates an entry 'phone system, so bring your CAMRA membership card with you to get in.

## Beer duty

frequently, therefore putting the viability of community pubs at risk and threatening the livelihood of hard-working licensees."

"This move will weaken the economy and leave the UK open to a flood of cheap drink being brought in by cross-channel smugglers."

"Given that beer is our traditional drink and the World Cup is being held in Germany, it's outrageous that the Chancellor has frozen duty on champagne. I hope millions of English drinkers can look forward to toasting England's success in the summer with a good pint of British real ale – not champagne."

CAMRA welcomed the freeze on cider duty which will help support Britain's 150 small independent cider and perry producers.

## PLANNING A HOLIDAY?

You might want to consider this.

Duty on a pint of 5% abv beer in EU

Austria	9.4p	Latvia	3.4
Belgium	8.1	Lithuania	4.0
Cyprus	9.4	Luxembourg	3.7
Czech	3.8	Malta	3.5
Denmark	13.4	Netherlands	9.9
Estonia	7.3	Poland	8.1
Finland	38.3	Portugal	6.2
France	5.1	Slovakia	6.2
Germany	3.7	Slovenia	3.5
Greece	5.3	Spain	3.6
Hungary	8.1	Sweden	31.8
Ireland	39.1	UK	36.7
Italy	9.3		

Based on exchange rates in March 2005.

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## CLUB OF THE YEAR

After an exhaustive search the Campaign for Real Ale has announced that Dartford Working Men's Club (WMC) in Dartford, Kent, is its national Club of the Year 2006.

Judges that visited the club were impressed that the bar has at least nine cask beers on offer and commented that the devotion to quality real ale was obvious.

John Holland, CAMRA's Chairman of Clubs Committee, said: "The judges felt the genuine passion of the Steward was unmistakable, and the pride and enthusiasm with which he showed them round was contagious.

"This is an excellent club which offers good beer at reasonable prices given the South East location.

"This is also the first time since I have been Final Judge that a member of the Working Mens' Club and Institute Union (CIU) has won the award, and that in itself weighed in its favour, in what was once again a very close contest."

The club was founded in 1886 and has been at its present site since 1952.

Club Steward Nick Byram said: "We are overwhelmed by this brilliant news. Commitment to real ale has been an essential part of what we do here and our reputation for providing quality cask-conditioned beer has contributed significantly to our membership.

"We run quarterly beer festivals, promotions linked with real ale and are currently running a beer and food matching menu.

"On behalf of all the members I would like to thank CAMRA for giving us this award."

The club is part of the Working Men's Club and Institute Union (CIU) - the largest non-profit making social entertainment and leisure organisation in the UK.

CIU General Secretary Kevin Smyth said: "We are delighted that one of our clubs has won this award. We are very pleased that more and more of our clubs are offering their members real ale at competitive prices."

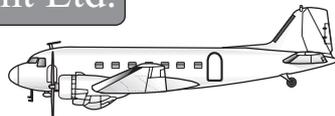
The three other finalists - in no particular order - were:

- Burbage Constitutional Club.
- Church Road, Burbage, Leicestershire.
- Sebastopol Social Club.
- Sebastopol, Gwent.
- Questers Grapevine Club.
- Ealing, London.

John Holland added: "The four finalists were of the highest quality beer wise, and it was inspiring to see the commitment and determination to succeed at all four."

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# Pub Snip Bits

## BRAYWICK

✂Stafferton Lodge is serving Fullers London Pride.

## CHALVEY

✂Planning permission is being sought to demolish the Foresters Arms and erect a four storey building with flats above offices. The building is listed by Slough council as being of local interest.

## COLNBROOK

✂The Ostrich closed on July 9th for refurbishment. When it reopens in September it will be as a restaurant.

## COOKHAM

✂The Bounty has been non-smoking since April, following a survey of customers.

## DATCHET

✂The Royal Stag has a new guest beer policy - currently two each week. Have all been good quality so far.

✂The Rising Sun, which has been shut and boarded up for seven years, has suffered a fire. The joint-owner Suni Verma is quoted as saying "I could not believe it when I heard the news. We have been trying to sell it and I am not sure how this will affect things"

## DEDWORTH

✂The Black Horse, is serving very good Young's Bitter, & Marston's Pedigree.

## DORNEY

✂The Palmer Arms has a 'non-smoking throughout' policy.

## EASTBURNHAM

✂The Crown has a new manager Terry Hegarty (see keeping it in the family Page 8)

## ETON

✂The Waterman's Arms is expecting to stock Real Cider during the summer - still stocks TEA, Brakespears, Pride, and Hobgoblin.

✂The Crown & Cushion has been refurbished and is under new management.

## ETONWICK

✂The Greyhound continues to serve excellent ales, with Deuchers IPA & Courage Best as regulars, plus usually either Adnam's or Young's Bitter also available.

✂The Three Horseshoes has Timothy Taylor Landlord on offer, as well as Courage Best & Fullers London Pride

## HOLYPORT

✂The Belgian Arms is currently undergoing a refurbishment, the commercial kitchen is being enlarged, a new beer cellar built, the trading area enlarged and disabled facilities are being installed, all in keeping with its traditional style.

## HURLEY

✂The Dew Drop has new tenants John & Helen Lake (see their ad on page 3)

## IVER

✂The Red Lion, a Chef & Brewer outlet, has a good selection of ales, welcomes drinkers, but can be very busy at peak times!

## LITTLEWORTH COMMON

✂The Jolly Woodman continues to serve a good selection of beer, with a guest ale consistently from the more unusual in this area.

## MAIDENHEAD

✂The Rose now has Rebellion Mutiny or Smuggler as well as Fullers London Pride.

## OLD WINDSOR

✂The Oxford Blue is still for sale.

✂The Union Inn has been sold and the new owners want to keep it as it is. Stocks

Pedigree, Brakespears and Courage Best.

## SLOUGH

✂The Greyhound has a handpump, and occasionally serves real ale.

✂Wheatsheaf has new tenants Andy & Trish Saunders.

✂Planning permission was applied for regarding the Grapes - recently known as nine2 - to demolish everything apart from the frontage and build housing. This has now been withdrawn by the applicant.

✂Lloyds No1 has now become Wernam Hoggs.

✂Rose & Crown Beer Festival Runs from 1st July till the end of the month and has two ciders - Old Smokey 8% and Ridge Hill Farm Old Knob Crippler 9% in addition to the beer range.

## STOKE POGES

✂The Dog & Pot has new leasees Chris Burns & Nigel Justice (see keeping it in the family Page 8)

## TAPLOW

✂The Oak & Saw has recently been serving Hooky Bitter, Brakespears Bitter, & Fullers London Pride.

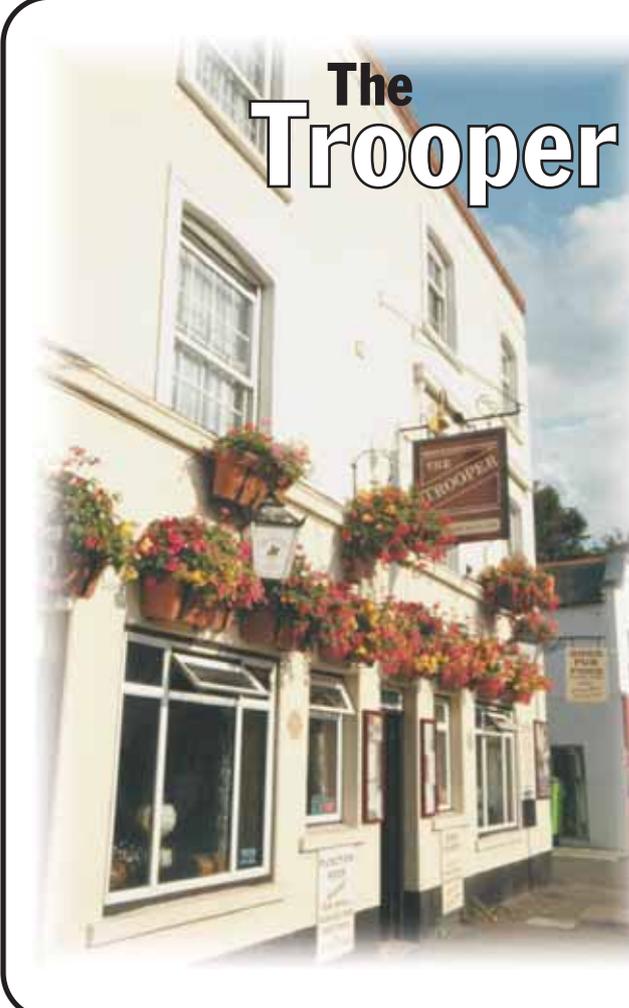
## WINDSOR

✂The Trooper has a new manager, Chris Bunyan who previously ran the King & Queen, (a GBG entry) in Caterham, Surrey. A correction to the GBG is required, as it is number 97 St Leonards Rd, not 37 as published.

✂The Windsor Castle serves Deuchers IPA, Adnams Bitter, Brakespears Bitter, & Courage Best.

✂The Vansittart Arms has new publicans, former customers Ian Sykes & Sam Loveless.

✂The Duke of Connaught has been serving some interesting guest ales recently.



# The Trooper



## Public House



**Discovery 3.9ABV.** A premium blonde ale is the perfect combination of unbeatable flavour and refreshment. Brewed using a unique blend of malted barley and wheat for a delicious malty taste bursting with rich, biscuity flavours. Liberty hops are added for a distinctive zesty character and fruity bite, whilst Saaz hops add a gentle bitter taste for a clean, refreshing finish. Discovery tastes great served chilled, and its light, refreshing character makes it a perfect accompaniment to many foods.



**London Pride 4.1ABV** A smooth and astonishingly complex beer, which has a distinctive malty base complemented by a rich balance of well developed hop flavours from the target, challenger and northdown varieties. An ideal session-strength premium ale



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97, St. Leonards Rd, Windsor, Berkshire SL4 3BZ.

Tel: 01753 670123

Fax: 01753 670124

E-mail: trooper@accommodatinginns.co.uk

**The Trooper is a traditional English pub that started life as a 19th Century coaching inn.**

To this day travellers can still enjoy a wide range of beers, homemade daily specials and stay in one of the nine comfortable ensuite rooms.

There is also a beer garden and three screens showing Sky Sports.

The Trooper is located in a quiet part of Windsor but still only ten minutes' walk from Windsor Castle.

# And what's in your drink?

**C**AMRA is calling on the European Commission to include ingredients listing for alcoholic drinks in its current food labelling review.

The EC has issued a consultation document entitled Labelling: Competitiveness, Consumer Information & Better Regulation for the EU. But CAMRA is concerned that the EC might exempt alcohol following research that suggests consumers are only interested when artificial ingredients have been added to otherwise natural products.

CAMRA says the "research" was in fact a single focus group that included only four British consumers.

And Head of Public Affairs Jonathan Mail said CAMRA was still pursuing its long-held policy of pushing for full ingredients listing on packaged alcoholic drinks.

"Consumers deserve to know what goes into their drinks in the same way as they would any other product," he said. "Brewers shouldn't have anything to hide."

At present, brewers in most European Union countries are under no legal obligation to list ingredients on bottles and cans.

And while many brewers proudly indicate that they only use the four historic ingredients – water, malted barley, hops, and yeast – others go no further than the current legal requirement to state that their beer includes malted barley or wheat.

In many cases, therefore, beer drinkers have no idea what ingredients go into their favourite tipple or what additives and processing aids might have been used – a situation that stands in sharp contrast to the strict rules that apply to other packaged food or drink products.

The Food Standards Agency is coordinating the UK's response to the EC consultation.

"The agency is, in principle, in favour of extending ingredient listing to all alcoholic drinks, provided there is a thorough public consultation beforehand," said an FSA spokeswoman.

*David & Laura welcome discerning drinkers to*

## **THE JOLLY FARMER**

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• **Young's, Brakspear, Courage Best and a frequently changing guest ale usually available**

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## **SMALL BREWERIES' TAX RELIEF**

**C**AMRA has revealed that there are now 570 small and regional brewers in the UK compared to only 440 in 2002 when Small Breweries' Relief was introduced. There is now greater choice than at any time since CAMRA was founded in 1971.

Small Breweries' Relief means small brewers pay reduced tax on the beer that they produce. Under the current system all brewers producing less than 60,000 hectolitres a year benefit.

Liberal Democrat MP Greg Mulholland (Leeds North West) has tabled a parliamentary motion backing Small Breweries' Relief, and is calling for the threshold to be extended up to 200,000 hectolitres so that even more brewers can benefit.

CAMRA Chief Executive Mike Benner said:

"Small Breweries' Relief has helped create renewed interest in real ale, and this can only be good news for all those who care about real ale. Over 130 more small real ale brewers is fantastic news to our 80,000 members and all fans of real ale."

"It is a sad fact that over 80% of the beer drunk in the UK is produced by four global brewers. Small Breweries' Relief is crucial in helping Britain's small and regional brewers compete against the huge economic muscle of the global brewers. Small Breweries' Relief should be extended to the 200,000 hectolitres to help support more of Britain's independent brewers."

"Thirteen EU countries provide tax relief for small breweries producing up to 200,000 hectolitres annually and CAMRA is urging Britain to follow the lead of other beer loving

nations such as Germany."

On the date of release 37 MP's from all parties had signed Early Day Motion 1955 calling for Small Breweries' Relief to be extended.

Greg Mulholland MP said: "The relief for small breweries is of course welcome. It has helped micro-breweries produce many excellent brews including some local to me."

"However there are small independent breweries that do not currently qualify for such relief. It is time they were given the same support levels to allow all small breweries to flourish."

"There is currently a perverse disincentive to be successful. We should not be holding these independent brewers back in this way."

Examples of some breweries that could benefit from an extension of Small Breweries Relief:

- Black Sheep
- Brains
- Butcombe
- Caledonian
- Camerons
- Everards
- Hardys & Hansons
- Harveys
- Holts
- Hop Back
- Hydes
- Lees
- Ringwood
- Timothy Taylors
- Wadworth

## **ALMOST A PUB A DAY IS LOST**

COMMUNITY pubs will continue to close at an alarming rate unless the Government acts now. That was CAMRA's stark message to the All Party Parliamentary Beer Group's Community Pub Inquiry.

CAMRA Chief Executive Mike Benner and Head of Public Affairs Jonathan Mail told the inquiry that 26 pubs in both town and country were either converted to other uses or were demolished altogether every month. But their viability would be enhanced if the government implemented CAMRA's four-point survival plan.

The inquiry has no formal status. But as the largest cross-party grouping at Westminster

the Parliamentary Beer Group is influential, and its inquiry provided the ideal platform for CAMRA to spell out its four-point plan for saving community pubs.

\* Councils should be able to extend discretionary rate relief so that backstreet pubs can benefit as well as village inns. "Pubs can play an important community role in urban as well as rural areas, and CAMRA urges the Government to

Page 8

# The Stag & Hounds Country style Free House

**Selection of fine Real Ales**  
**Large garden and a function hall with**  
**long alley skittles.**

**Home Made Food served**  
**Tuesday - Friday 12-2.30pm & 6.30pm-9pm**  
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## SO WHY DO YOU DRINK?

**F**or most people, having a beer is a way of relaxing with friends, or maybe unwinding at the end of the day. A pint or two to wash down a meal is also popular. Some folk drink just because they're thirsty.

But there's another reason for quaffing that not everyone knows about – "ticking". The Real Ale equivalent of train spotting, ticking is about sampling as many different beers as possible and, most importantly, recording the details of them all.

Nobody knows when ticking started, but it may well have been around the time of the Camra Good Beer Guide in 1974, which not only documented the best pubs to visit, but had the first easily obtainable and comprehensive list of British breweries and their beers.

Back then there were only around fifty or so breweries, producing maybe 300 different beers between them, and to try them all must have seemed quite achievable.

But it wouldn't have been that easy as there were no beer agencies distributing small breweries' products across the nation, and there were few free houses to stock them anyway. The regional breweries were just that – regional – so if you wanted to drink Scottish or Cornish beers you had to go to Scotland or Cornwall.

The beer and pub scene has changed a great deal in the last thirty years, and beers from even the smallest of brewers can now achieve nationwide distribution.

This has led to the rise of the "tickers pub", where an ever changing range of beers is available and you rarely see the same product twice.

The brewers for their part are producing more and more different beers. (The cynics suggest that many of these are either "re-badged" or minutely tweaked recopies).

There are now over 570 breweries in the UK, many of them with extensive portfolios of regularly produced beers. Several produce seasonal ales. There are also one off brews for beer festivals. Important events like general elections or great sporting competitions, (the Ashes series last year, the World Cup this), see their fair share of themed brews.

There are thousands of beers out there, with hundreds of new ones every year. Plenty to keep all the tickers occupied.

investigate the possibility of extending rate relief," said the CAMRA submission.

\* A guest beer right to allow both managers and tenants of operators owning more than 30 pubs to buy one guest beer direct from a small brewer of their choice should also be introduced.

\* Sitting landlords should have the right to buy at a fair market price when pubcos sold their pubs over their heads. "Community pubs are often sold in groups, and the tenant or lessee is therefore not given the opportunity to purchase the pub themselves," said the submission.

\* And a reduction in duty on draught beer would encourage more people to go to the pub.

In addition, CAMRA's evidence said that steps should be taken to reduce the administrative burden of regulations on low-risk community pubs.

"The burden of enforcement should fall onto nightclubs, bars and pubs with a poor record of compliance," said the Campaign. "Community pubs with a good record of compliance should be the subject of fewer inspections and licensing conditions."

Locally, we are not exempt from the trend, check out pub news on page 6 for the latest, including the fate of the Ostrich, Colnbrook

## Gary & Ellie welcome you to *The Perseverance*



**A popular village pub,**  
**servicing 4 real ales**  
**including TEA**  
*(Hogs Back Traditional English Ale)*  
**and an ever changing**  
**guest ale.**

**Food served 7 days a week**  
**12noon until 9pm**  
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**Surrounded by popular walks in a countryside setting, we have an open fire, a large beer garden and a warm welcome for all of our customers, including dogs on their leads.**

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# Keeping it in the family at the Pot

Hidden around the back streets of Stoke Poges, the Dog and Pot, in Rogers Lane, is a popular community local. The "Pot", as it better known by the regulars, has been run by members of the Hegarty family since 1976.

Laurie was the first to hold the license. One of the "Old School" licensees, he took on his first pub, the Lion Brewery, in Ash, Hampshire in 1959, (and yes, that was the name, not the that of the brewery that owned it), before moving to Slough in 1963 to run the Rising Sun on Windsor Road. Seven years later he moved to the more sedate Red Squirrel, Burnham, (now a Harvester restaurant).

During his years in the trade he served as chairman of both Beaconsfield Licensed Victuallers Association and Slough & District LVA. He also spent time as president of the Ladies Auxiliary, a charitable fund raising association. Sadly he died in 1999.

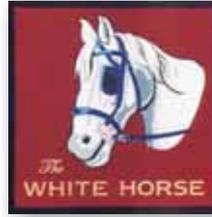
Laurie's son, Terry, took over at the "Pot" on his father's retirement in 1986, and having been brought up in the pub trade was something of a chip off the old block. He even followed in his dad's footsteps by becoming chairman of Slough & District LVA.

Having run the "Pot" for twenty years Terry has moved to pastures new but not too far and is now running the Crown, Crown Lane, East Burnham, on the edge of Burnham Beeches. The Crown reopened its doors in March after a five week refurbishment and is selling Rebellion IPA & Courage Best, along with a guest ale Wells Bombardier at the time of writing all in good condition. Good luck to Terry in this new venture.

(The Crown was one of this writer's first real ale watering holes, way back in the mists of time. Run in those days by the redoubtable Dickey, it was rather up market and normally frequented by suits, making me and my mates in our scruffy old jeans look rather out of place. Others in denim would normally be made to feel unwelcome, but we were there because of the quality of the beer and that made all the difference).

So who's keeping the "Pot" in the family? Terry's brother-in-law Chris Burns has become joint licensee with his business partner, Nigel Justice one or the other will always be behind the bar. They are backed by their wives, Julie and Lesley.

The pub is currently getting a fresh lick of paint and a few of those new management essentials attended to, but is still open and serving Courage Best and Fullers London Pride. When the refurbishments are complete there are plans to introduce an

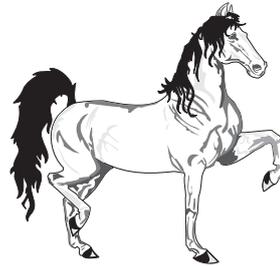


*Dot, Janet & Kevin welcome  
you to*

## **THE WHITE HORSE**

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HOUSE**

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- *Finalist CAMRA National Cider & Perry Pub of the Year 2005*



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Tel: 01753 643225*

extensive food and wine menu to accompany the beer range, to add facilities in the large garden, and provide more to keep children amused.

Nigel is also looking at promoting darts, (not that it isn't already popular at the pub), a legacy of his having been a professional darts player, once ranked 13 in the world.

The new team at the Dog and Pot say they want "a community pub". We in CAMRA applaud that and wish them well.

Bob Keegan

# TIME TO PULL THE PUMPS?

LESS should be more when it comes to breathing new life into Britain's flagging cask ale market, according to a new grouping of leading regional brewers.

Greene King, Wolverhampton & Dudley, Charles Wells, Fullers, Adnams, Everards and Caledonian have formed a think-tank called Why Handpull?

And among the group's first recommendations is to reduce the number of handpulls on the bars of real ale pubs to make sure that quality is king. It says that too many pubs are trying to sell too many ales through too many handpulls.

The group says that unless a pub specialises in cask ale the best way to improve ale quality is to reduce the number of brands and slowly build them up as licensees get more skilled at getting the quality right.

According to the group's research a vocal

minority, which includes "real ale bores and CAMRA members", has set the handpulled beer agenda - and it says it's time to take heed of the silent majority.

W&D boss Alastair Darby said: "Hundreds of thousands of people are passionate about classic handpulled beers, and it's up to us to look after them and to show a new generation that there is something unique about enjoying a handpulled pint at your local."

Fullers Beer & Brands MD John Roberts added: "We want to share the vast diversity of handpulled beers with drinkers and ensure that every pint is sold in great condition."

Most people's experience of cask ale is that it is of poor quality, says the group. There is too much choice, and the sector lacks the reassurance of tried and trusted brands. But converting the nation's 1.5 million occasional real ale drinkers into more

regular drinkers would generate £700 million in extra sales.

CAMRA Chief Executive Mike Benner gave the group a cautious welcome but warned there could be dangers if it reduced access to market for smaller brewers and led to higher prices.

"We will be keeping a very close eye on developments," he said.

The CAMRA Angle editor writes "Despite the brewers' disparaging comments about 'real-ale bores and Camra members' it is my experience in recent years that many lovers of cask beer have been more concerned about the quality of our favourite tittle rather than the availability of a dozen different beers in every pub. One or two ales in excellent condition are always preferable to several in average or poor nick.

Bad cellarmanship is a problem, but that is not the fault of the small brewers, whose products are by and large superb.

The big brewers seem once again to be trying to remove choice from the market, and who will that benefit? Not the consumer, that's for sure.

# A basic consumer right!

Getting what you pay for is a basic consumer right. When ordering a pint of beer you should receive exactly that - a full pint. The reality is very different, and because of loopholes in the law over 8 out of 10 pints are short measure with consumers losing out to the tune of over £400 million each year

Despite repeated promises, the Government has failed to act on short beer measures. Under pressure from the pubs industry, the Government is now proposing to define a pint as "not less than 95% liquid". CAMRA believes that this proposal will lead to the worsening of the current situation as it gives a green light to companies to short change consumers.

The Government is proposing to define a pint of beer as being not less than 95% liquid. CAMRA believes doing this will make the problem of short measure worse as:

The use of "prosecution tolerances" means that licensees will be able to serve pints substantially less than 95% liquid. These proposals will give a green light to large companies to put systems in place to ensure that 95% is served, not as a minimum, but as a norm. The thousands of licensees who currently serve full pints will be less likely to continue

doing so if the Government legislate for a 95% pint

Full pints facts and figures: 8 in 10 pints are short measure 1 in 4 pints are more than 5% short measure Short measure costs consumers £400 million a year, or over £1 million a day Pubs serve customers 200 million more



pints than they buy from brewers or wholesalers. Pub managers can be expected to serve 305 pints from a 288 pint barrel

Make sure that you are not being sold short - if your pint isn't full, ask politely for it to be topped up.

Telephone numbers for local trading standards offices can be found on page 11.

page 2

## the largest pub

Corporate Hospitality - For work colleagues or clients, we are able to offer a variety of packages to suit most tastes and budgets.

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Opening Times & Prices

Tuesday 1st August 5pm - 10.30pm Members £5 Non-Members £7  
Wednesday 2nd August 12 noon - 10.30pm Members £5 Non-Members £7  
Thursday 3rd August 12 noon - 10.30pm Members £5 Non-Members £7  
Friday 4th August 12 noon - 10.30pm Members £5 Non-Members £7  
Saturday 5th August 11am - 7pm Members £4 Non-Members £6

A further discount of £1 on any single session ticket ordered before 21st July 2006

Season tickets valid for duration of the festival

Members £15 Non-Members £17.50 (there is no advance booking discount for season ticket holders)

For more up to date information on the Great British Beer Festival please visit -

[www.gbbf.org](http://www.gbbf.org) or pick up a leaflet in the CAMRA leaflet holder at this establishment or just retain the flyer in this publication as a reminder.

## Home Brewing

Home brewing: well what's that about then. 30 years ago it would have probably involved popping down to the local shop and buying a homebrew kit (tin of hopped malt extract, packet of yeast, instruction leaflet). The extract would then be dissolved in hot water and poured into a 6 gallon plastic bucket. Sugar and dried yeast would be added and then water to give an end volume of 5 gallons.

The yeast would ferment the sugar into alcohol in about 14 days and the resultant beer could be bottled or racked into a pressure barrel. The beer was stored in a cool area for a couple of weeks to clear and condition. Although cheap, the end product often resulted in disappointment. Many of

the early beer kits suffered from what was known as the "malty tang". The beer was often very strong but not very palatable.

The next step up from home brew kits is boiling malt extract and fresh hops together. This can be done in a large saucepan or more safely using a beer making boiler. ( 6 gallon polypropylene bucket with a heating element inside). The malt extract is dissolved in water, hops added and both boiled for 1 hour. The wort, as it is known, is run off into the fermenting bucket and sugar added if required. This is fermented as above. Although both methods are easy to do the only way to brew real beer is to "mash".

To make beer that tastes like the real thing we have to use a procedure known as "mashing". This is what the commercial breweries do. The malted barley that is

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used to make beer consists of mainly starch. Yeast cannot ferment starch into alcohol therefore it has to be processed first. The barley is crushed first to expose the inner core and is then steeped in hot water at a temperature of 66°C. After approximately 1 hour the hot wort is run off into the boiler, rinsed with hot water (known as sparging) and boiled with the hops. This is then run into the fermenting bucket, cooled and the yeast added.

Brewing beer the real way gives a much superior product, as good as you can buy in the pub and for as little as 20 pence a pint. The equipment to brew real beer is available; however home brew shops are very thin on the ground. The great thing about brewing this way is that you can brew about any style of beer you wish and it is all real ale.

## CAMRA MEMBERSHIP MILESTONE

A record 80,000 people have officially joined up to the Campaign for Real Ale – the highest number of members since the consumer organisation began in 1971.

CAMRA celebrated its 35<sup>th</sup> anniversary in March and is overjoyed to announce that its aims and objectives have never been as widely supported as now.

CAMRA Chief Executive Mike Benner said: "CAMRA has gone from strength to strength and achieved some incredible successes in the last three and a half decades thanks to the hard work and dedication of all those involved.

"CAMRA volunteers work tirelessly throughout the year to promote real ale, cider and the traditional pub and ensure they have the healthy future they deserve.

Welcoming our 80,000<sup>th</sup> member is a real milestone for CAMRA and we are absolutely delighted, but we still would like more people to join us to make sure consumers of real ale will always have a powerful voice to speak on their behalf."

### History

CAMRA was formed in 1971 after six large national brewers (Allied Breweries, Bass Charrington, Courage/John Smiths, Scottish and Newcastle, Watney and Whitbread) set about replacing cask

ale with inferior pressurised keg beer in the UK.

During a holiday in Ireland four friends – journalists Michael Hardman, Graham Lees and Bill Mellor, along with brewery employee Jim Makin – bemoaned the dreadful standard of beer back home and decided to set up the Campaign for the Revitalisation of Ale.

The first annual meeting was set up in Nuneaton in 1972 and 20 people turned up. By the time of the second AGM in 1973 there were more than 1,000 members on the books, and the name of the organisation was changed to the more pronounceable Campaign for Real Ale.

### Successes:

✓ No new ale breweries were set up in the UK in the fifty years before CAMRA was founded. There are now around 400 new brewers producing real ale, part of a massive real ale revival.

✓ CAMRA lobbied the government to introduce Progressive Beer Duty which has helped hundreds of small brewers to compete with larger brewing companies.

✓ CAMRA members have successfully defeated several brewery take-overs.

✓ In the last couple of years CAMRA was instrumental in ensuring the introduction of more liberal licensing laws introduced in England, Scotland and Wales.

✓ CAMRA got brewers to declare the strengths of their beers, and are close to success in seeing listing of beer ingredients.

### CAMRA today.

✓ The largest consumer organisation in Europe, boasting 80,000 members in 200 branches across the UK. CAMRA was given supercomplainer status in 2005, enabling it to have grievances over measures such as market dominance investigated by watchdogs within 90 days.

✓ CAMRA hosts beer festivals across the UK, including the Great British Beer Festival which will be held at Earl's Court from August 1<sup>st</sup> – 5<sup>th</sup> 2006.

✓ Organises National Pubs Week, the National Pub of the Year competition, CAMRA Pub Design awards and several other important events in the beer calendar.

✓ Publishes several highly successful books and guides, including the Good Beer Guide edited by Roger Protz.

✓ Continues to campaign against brewery takeovers and consolidation in order to preserve consumer choice.

### The Future

In addition to campaigning against brewery consolidation and encouraging sales of real ale, cider, and perry:

✓ CAMRA continues to campaign for a full pint and to close legal loopholes that allow bars and pubs to serve less than 100 per cent liquid.

✓ CAMRA wants to see national planning guidance in place to require local authorities to introduce policies to retain community public houses.

✓ At the moment a pub can be converted for a change of use without the need for planning permission. The law must be changed so any change of use resulting in the loss of a pub requires planning permission.

✓ Excise duty must be reduced to encourage people to visit the pub and stem the flood of cheap alcohol crossing the English Channel.

✓ CAMRA will continue to lobby the Government to retain Progressive Beer Duty.

For more information visit [www.camra.org.uk](http://www.camra.org.uk), or call the press office on 01727 798443.

## It takes all sorts to campaign for real ale



## Join CAMRA Today...

Just fill in the form below and send, with a cheque (payable to CAMRA Ltd) or for Three Months Free membership (for those renewing or joining by Direct Debit) complete the Direct Debit Form. All forms should be addressed to membership secretary, CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4LW. Alternatively you can join online at [www.camra.org.uk](http://www.camra.org.uk). Rates for single membership are £18 and joint £21. Concession rates are available on request.

Title Surname Forename(s) Date of Birth

P'tner Surname Forename(s) Date of Birth

Address Postcode

Tel. no.(s)

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

I enclose a cheque for..... Signed..... Date.....

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		Signature(s)	
		Date	
Banks and Building Societies may not accept Direct Debit Instructions for some types of account			

## Dear Diary

Sat 19th August 2pm.  
AGM at Maidenhead Con Club.  
(See Page 4)

Wed 9th August Branch Meeting White Horse, Hedgerley

Branch meetings start

### Important Contacts

Campaign for Real Ale Limited  
Registered office: 230 Hatfield Road, St Albans, Herts, AL1 4LW  
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Fax: 01727 867670  
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Official home page: <http://www.camra.org.uk>  
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*Moderate in strength, but packed with flavour. Smooth malty body, quite bitter with the aroma and taste of east Kent Golding hops.*

**Hullabaloo ( 4.2% ABV ):**

*A copper coloured Best Bitter with a rich, nutty malt balanced by the dry herby flavour of English Fuggle hops. Guaranteed to cause a stir!*

**Ferryman's Gold ( 4.4% ABV ):**

*Golden, smooth body with masses of zesty, aromatic Styrian Golding hops.*

**Bamboozle ( 4.8% ABV ):**

*A straw coloured strong pale ale with a pure malty body and a smack of refreshing hops. Have you been Bamboozled?*



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