

News & Ale



Campaign
for
Real Ale

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Cobbetts Beer Shop and Micropub in Dorking

Can the White Lion in Aldershot be Saved?

The quarterly CAMRA magazine for beer drinkers in Surrey,
Kingston-upon-Thames, and the Surrey/Hants borders



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2020

Over the last few years many pubs have closed their doors permanently with many local communities being left without a pub. But the tide is slowly turning as a new type of pub, the micropub, has been opening all over the country.

Closed businesses such as Banks and Post Offices are being turned into pubs. Greene King has been taken over by an asset company. Is the real reason why so many traditional pubs are closing is that they are more valuable as development land than as working pubs?

Time will tell as to what happens to the Greene King pubs but there is still a strong demand for pubs, they just need to adapt to the current environment.

Brian

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Can the White Lion in Aldershot be Saved?



In recent years, Britain's pubs have been closing at an alarming rate – on average, twenty pubs call last orders every week. Tragically, many of these pubs have been popular and valued community facilities in the past and could be so again in the right hands. It's unfortunate that many owners regard pubs primarily as property assets which are more valuable if their use can be changed to something else like a house or shop.

However, all across the country, communities are fighting back. Sometimes it's sufficient to see off an unwanted planning application through effective campaigning. In some cases, though, the best way forward for local people has been to buy the pub themselves. Well over 100 pubs are now community-owned with many more in the pipeline.

Needless to say, as champions of Britain's pub-goers, CAMRA is hugely in favour of these developments and we are keen to help communities interested in going down this road.



There are many ways a local community can get directly involved in supporting their pub. In some cases, such as The Sun in Dunsfold, it is simply done by backing the licensee where they wish to buy the freehold from a large pub company, so that the licensee can have direct control over their own business and be able to become more in-bedded in the needs of the local community.



Another example is where a local resident has the resources to purchase a pub outright, to help ensure it remains there for the community to use. This was the case with the Merry Harriers in Hambledon when in

May 2017 the famous entrepreneur and businessman Peter De Savary, who lives just 2 miles away, on hearing his local was up for sale and under threat of closure, simply bought the pub himself. He then invested in a complete refurbishment and renovation, whilst retaining the essence of the pub much as it was before.



Of course few of us have the money to do this, so a more viable approach is for a group of people to come together to buy a pub. The Three Horseshoes in Thursley is owned by a small group of villagers who bought the freehold in 2004 to ensure they didn't lose their village pub. Sixteen years later the pub continues to thrive.

All of the above examples are in villages where the pub was the only one remaining and where local people were perhaps more easily brought together and were able to respond quickly to take action to keep their pub. In recognition of the fact that communities value their pub, but often need time to organise and raise funds, the Government introduced the Asset of Community Value (ACV) Regulations. This means that a community group can seek to have a local pub listed as an ACV and if successful then if the owner later decides to sell the pub, the owner has to give the community up to 6 months to submit an offer to buy the pub.

This is exactly the situation that The White Lion in Aldershot currently finds itself in. The White Lion was built shortly after the army arrived in Aldershot in 1854 and is one of the oldest surviving pubs in the town. In the eastern suburbs of Aldershot, this is a proper locals' pub with loads of 60's atmosphere, exactly the sort of pub that offers so much to its local community. The pub is well known to local Real Ale enthusiasts too for its 10+ years in the Good Beer Guide, during which time it has been leased to and run by Triple fff Brewery. The lease expired in January and regrettably Triple fff decided not to take on a new lease. The freehold is owned by a private individual, who has decided to sell up. The freehold of the pub is available for circa

£275,000 and whilst the owner is apparently perfectly willing to sell the pub as a going concern and the existing landlord happy to continue to run it, the future of The White Lion in its present form is, at the very least, uncertain. The White Lion is listed as an ACV.

Alarmed at the potential imminent loss of a fantastic pub and local asset, CAMRA, working with the Aldershot Civic Society, local councillors and other members of the community, are trying to see if there is interest amongst the wider community to get together and fundraise to buy and run the pub.

If this can be achieved it means that the pub would be both owned and controlled by a significant number of people from within the community. As a result, local folk would have a real stake in the pub and the opportunity to have a say in how it is run. The White Lion can then become a facility which truly reflects the wants and needs of the local area whilst still being a viable business – helped by the fact that people will often be more inclined to support and use 'their' pub.

The campaign is currently at an early stage, the ACV has been "activated", but needs to move quickly as the ACV process means that a bid need to be submitted to the owner by 15th May 2020. After that date the owner is free to sell, or not, as they wish.

At the time News & Ale was going to press we had started a publicity campaign, leafleted the local area and organised a public meeting at The White Lion. The purpose of the meeting was to assess the level of support for a community ownership bid, see whether individuals were interested in investing and if so then form a committee to steer the campaign. We don't yet know how much money needs to be raised but the intention will be to allow as many people as possible to invest a moderate amount, each becoming a voting member who can democratically influence how the pub is run.

See website for latest updates:

<https://shb.camra.org.uk>

The White Lion, 20 Lower Farnham Road, Aldershot. GU12 4EA

For the latest information on progress, check the Surrey Hants Borders CAMRA Website and Facebook Group (see details under socials). If you have any specific questions about the campaign drop an email to savethewhitelionaldershot@gmail.com

Kevin Travers
Surrey Hants Borders CAMRA Pubs Officer

Pub Awards



Big Smoke's Kingston Albion Wins



For Kingston & Leatherhead's (K&L) CAMRA October meeting we met at the Albion in Kingston with the meeting taking place in the new outbuilding to the rear which contains the gin distillery. So this is probably a first, for a K&L CAMRA meeting to take place in a gin distillery! Before commencing the meeting a presentation took place, the Albion having being voted joint Pub Of The Year (POTY) by branch members for the quality of its Real Ales and ciders, its atmosphere, ambience, style and cleanliness. The other joint POTY winner is the Running Horse in Leatherhead. The presentation was made to the assistant manager Matthew by the K&L CAMRA branch chairman Richard Russell.

Since Big Smoke took on the Albion three years ago it has been totally transformed from its previous guise into a popular destination pub where people go for its range of up to ten ales, five ciders, craft keg beers and its food. Some of the ales come from their own Big Smoke Brewery in nearby Esher, while others come from anywhere around the country.

In its location just off the town centre it is pleasantly placed opposite the Fairfield greens, making it a pub well worth visiting.

Clive Taylor
K&L CAMRA

Running Horse Wins Pub Of The Year

During September, besides holding our monthly CAMRA meeting at the Running Horse in Leatherhead a presentation was made to the landlord for once again being voted the K&L branch joint Pub Of The Year (POTY). This is for the quality of the Real Ales and also the general style, atmosphere and cleanliness of the pub. The landlord Colin Turne, and his wife Daniella have now been at the Running Horse for seven years. Thankfully for their customers, the pub still retains its old traditional style, i.e. mind the low beams when you enter.



Some years ago the owners had plans to turn it into a 'Firkin' chain pub but fortunately the plans were thwarted by the locals so it still retains its two bars and unspoilt style. The presentation was made to Colin by the K&L CAMRA branch chairman, Richard Russell before getting down to business and a few ales.

Clive Taylor
K&L CAMRA

Three Horseshoes Award



In November East and Mid Surrey CAMRA presented a certificate to the Three Horseshoes in Cranleigh to recognise the consistency and excellence of their beers. Among the beers enjoyed by the people who attended the presentation were Bunny Hop and Mad Goose from Purity, Bedlam Porter Noir, Downlands

Best, Exmoor Gold, Gales HSB and Harvey's Sussex Best Bitter as well as Stan's Cheddar Valley Cider from Thatchers. The pub is situated at the eastern end of the High Street and you can expect up to eight Real Ales, the five changing guests cover a range of styles and strengths from local and national breweries, plus a couple of real ciders. The photo shows the East & Mid Surrey chair Rob Wells, on the left, presenting the certificate to the landlord Peter Slinger.



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The Grumpy Old Man casts his eye over the increasingly murky world of Cider



Let's be very clear. I do not especially like swede or chew straw. Neither have I any interest in tractors or combine harvesters let alone in the Wurzels, but I do enjoy a cider. When I say cider, I mean just that, and not the modern abomination referred to as fruit ciders which are merely an extension of the dreadful alcopops of yesteryear. Any idiot will know that cider is made with apples and so where does the passion fruit, kiwi or rhubarb/custard come from? (Yes there is such a fruit cider, but not sure how custard ever became a fruit!). I have even heard people say that they must be healthy with all that fruit. Sorry to disappoint them, but these concoctions have probably never seen any fruit and are more likely to be made from some disgusting industrial gloop. In any case, what is wrong with the healthy aspects of apple juice? Fruit ciders are so sweet that they should really carry a government health warning along the lines of –beware, acute danger of diabetes. With any luck they will go the same way as the now declining pear cider. If cider is made from apples and perry from pears then what precisely is pear cider? Of course, it does not exist except in the distorted mind of those lunatics involved in the bizarre world of marketing, branding and advertising. I recently saw a billboard for a national cider brand which contained all the inanities of these dark arts.

Firstly, the brand must have provenance and in this case it was Fred and his mate Percy on some late 19th century velocipede working in conjunction with Tommy the horse whilst stressing that the tradition continues into the modern day. Surely they have moved over to the internal combustion engine by now with Tommy and his descendants long gone to the knacker's yard! Secondly, it must be portrayed within a backdrop of bucolic bliss on one of those few summer's days when it wasn't raining with the apples gently ripening in the dew covered background. Thirdly, the product should be as personalised as possible rather than given any indication of mass production. In this case, they were apparently using recipe number nine. Note the word recipe with its cosy home feeling, attention to detail and individual preparation. If I were to go to a reputable cider maker and ask about their recipe I would expect them to reply "What are talking about boy, it's a simple process of pressing the apples. Do you think I then

stand over it adding little bits and pieces? What world are you living in?" Clearly, I would be in the fantasy world of the advertiser. Amongst all of this old tosh there was not one mention of the nature or properties of the cider, reinforcing the impression that advertising is all about the image and next to nothing about the substance.

Now for the cider drinkers and I actually came across a cider ticker, but he was from Birmingham which might well explain something. At festivals you will encounter the weird and the wonderful and last weekend I was asked if I could put some gas in the cider and presumably from my portable CO2 container with all the mayhem that would have entailed. Then there are always those who want the strongest and are invariably young males barely legal to drink. It is all strong you idiot (about 6% ABV on average) and in any case what would be the difference between 6.5% and 7%? If I was in a generous mood I could assume that they were merely true utilitarians acting as rational consumers within classical economics attempting to maximise satisfaction and welfare from one fixed price. Alternatively, they were morons who just wanted to get blitzed.

The young male can be a very strange creature indeed with even the most macho asking for the sweetest cider to which I usually ask whether they would also like a cherry and umbrella to go with it. Note that there is a contradiction here as the fruit ciders are easily the sweetest, but also the weakest and limited to 4% for taxation reasons. Macho man can't have it both ways—sweet and strong. However, it is perry that creates the most confusion and it is simply made from pears, but that is beyond some people's comprehension and as one person remarked "Ah, you mean using the apples that are too rotten to go in to cider making". I had real doubts whether this person actually knew what a pear was!

The world of cider is changing, but sadly not always for the better. Cider boxes are replacing the older tubs and might well look all very well when stacked up in their pristine condition, but the reality is that once used they collapse, fall apart and ruin the image. I have also

been asked to write tasting notes which do not exist, all in the interests of bolstering image and customer care, but let's have a go - a fifth generation family run cider producer from carefully tended Exmoor orchards and gently blended apple varieties. The initial aroma is reminiscent of pastures with floral undertones merging in to a deeply satisfying full bodied taste with hints of lemon and cucumber. All totally meaningless rubbish.

I had a dream the other night where I was at a festival and standing in the Bob Southwell Memorial Craft Cider Bar. There were a lot of stainless steel fonts purporting to sell the real stuff, cider cocktails and even the possibility of blending some horrendous syrups like lychees, quinoa or chilli chocolate with your cider. There were photographs of idyllic orchards, perfect sunshine and setting suns with many a meaningless set of tasting notes and even more ridiculous corporate mission statements. There was also a figure dressed in a smock with a straw hat displaying a maniacal grin and equipped with a pitchfork. Inevitably, the figure was positioned under the memorial sign and the association with my self was obvious. The

whole episode was also a tribute to the daftness of advertising in attempting to juxtaposition the modern world with its traditional heritage and rural idyll. The only thing missing was a poem from Wordsworth, but I don't remember him mentioning cider, but if he had of done you can be certain that it would have been hijacked for more marketing absurdities!

Bob Southwell
AKA the Grumpy Old Man

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CAMRA GOOD BEER GUIDE 2008 - 2012 & 2014 - 2020

Surrey CAMRA Cider Pub of the Year 2019

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Pub News Roundup



ALBURY

Drummond

This pub with its attractive garden on the banks of the Tillingbourne has four beers, Adnams Ghost Ship, Brakspear Gravity, Hogs Back TEA and Sharp's Doom Bar. There is a conservatory off the bar and a large restaurant area. The accommodation includes a wheelchair accessible family room in the separate annex. **Richard Newberry**

BAGSHOT

Cedar Tree - High Street

Graham took over this pub (now part of the Heineken group) in July 2018, helped by 'long-timer' Lizzie - she first came in to help out for a couple of weeks, but has now been here for over 31 years! The top bar is the main area, in which weekend Discos take place, while the lower bar leads to the dining area. Until fairly recently Doom Bar used to be on offer, but it seems that no Real Ale is currently maintained - hopefully, this may change before too long. **Doug Fish**

Foresters Arms

Jenkins Hill, opposite new Waitrose, etc.

Much has been done here since Lisa took over at the beginning of 2018, returning the place to more of a pub than a restaurant. Now includes not only a dartboard but also a splendid pool table. There's also a beer garden (with BBQ) at the back and a play area for young children. Four cask ales on offer here with Sharp's Doom Bar and Wadworth 6X as the regulars along with two guest ales. Eddie Jones sometimes brings some of the England rugby players here during their training stints at the nearby Pennyhill Park Hotel, so perhaps it's no coincidence that the beer I had there was Wadworth Rising Scrum, which was in good nick! Food is served from 12-11 (12-7 Sundays), there are fortnightly bands on Fridays and Quiz on Wednesdays.

DF

BEARE GREEN

Duke's Head

This pub, on the south bound side of the A24, sells one beer from Andwell Brewing. It is now the home of the British Raj, an Indian restaurant which moved here when its previous home in the nearby Surrey Hills Hotel was demolished. **RN**

BLETCHINGLEY

Once there were five and now there are just two pubs open in this village. The conversion of the **Prince Albert** (ex-Fuller's) for residential use is all but complete. The **William IV** remains closed with an uncertain future. The **Whyte Harte** closed suddenly on 14th August but hopefully this Grade II listed pub will reopen at some time. This leaves just the **Bletchingley Arms** (formerly the **Plough**) and the **Red Lion** (Greene King) open for drinkers, with both having a good reputation for food. **PS**

BLACKWATER

Mr Bumble, London Road

This Enterprise pub is run by Philippa and Keith, through a flexible arrangement which enables them to provide a wide range of Real Ales. It is a haven not only for Real Ale enthusiasts but also stocks a range of draught ciders and lagers. London Pride is the regular draught beer with generally three others available from a wide range. On my latest visit I tried the Windsor & Eton Conqueror Black IPA (5%) and the Gold Cup from Ascot brewery, both of which did not disappoint. My taste buds were also teased by looking at their "What's coming soon" pole, which included two beers from the Dark Star brewery and a variety of dark beers for the festive season. I'll be back soon! **Harry Fish**

BROADHAM GREEN

Haycutter

In this village just outside Oxted the Haycutter had struggled somewhat for several years and closed a few years ago. Fortunately, Brunning & Price decided they liked a challenge and saw the potential and having purchased it, completely renovated and extended the building, also increasing the car parking facilities. Whilst it is mainly food-led, drinkers are not forgotten and six hand pumps are in use, offering a good selection of ales, including some rarely seen in the area, but also local ones. A real cider is also sometimes available. Sparklers are used, but they will be removed if requested. The pub is about 20 minutes' walk from Hurst Green railway station and is open all day. **PS**

CAMBERLEY

Crabtree - Frimley Road (near M3 bridge)

Amy has been here for 13 years now - quite a testimony to her dedication to and enjoyment of running this busy 'Ember Inn'. With a good range of food on the menu this is a popular spot for both lunch and evening meals, especially on Mondays and Thursdays when pints of cask ales are discounted, and Tuesdays and Thursdays when they have Quiz Nights. Four Cask Ales on offer here, the regular 3 being Tribute, TEA, and Black Sheep Twilghter and a Guest Ale, the latter was Marston's Pedigree on my last visit and in very good nick. As with most Ember Inns the Crabtree gives a discount of 20p per pint of Cask Ale to card-carrying CAMRA members. **DF**

Four Horseshoes - Frimley Road (by The Avenue)

Richard and Gillian reopened this pub (now part of the Heineken group) in August after a very comprehensive refurbishment. Quite apart from new furnishings, the kitchen facilities have been upgraded and the patio at the back made much more inviting for use (when the weather allows!). The Pool table remains and there are 2 electronic dartboards and numerous TV screens for sports fans including Sky and BT. They're now able to offer a good range of hot food including all-day breakfasts and 'meal deals for 2' from Monday-Thursdays. As regards Cask Ales there is now St. Austell Tribute accompanied by Charles Wells Bombardier. **DF**

Wheatsheaf

This community local has had a total refurbishment by its owner "The Black Rose Pub Group" and reopened on 31/10/19. Having been neglected for many, many years by Punch Taverns and M&B, Black Rose has spent a lot of money including mending the Grade 2 listed roof, extending the back bar by 50% which is now a sports bar with pool and darts and TVs, new toilets, new beer cellar, new smoking shelter and upgraded kitchen. There are three Real Ales, Hogs Back TEA and Surrey Nirvana and Sharp's Doom Bar all at £3.50 plus 6 craft beers at £4.50 per bottle (5 pale ales plus one Bavarian lager). Well worth a visit now. The food menu is excellent. Incidentally, the Black Rose strap line is "we are changing the way you see your local." So far it looks like the pub company has succeeded. **DF**

CATERHAM

Golden Lion

The Golden Lion closed during early October, future uncertain. **PS**

King & Queen

Up the hill in the old part of the town, Kathy continues

to do a good job at the King & Queen (Fuller's), offering a selection of well-kept beers. Mainly wet-led, this small pub remains an important part of the community and very popular amongst locals, but all are welcome in this friendly establishment. **PS**

DORKING

Cobbetts

Arguably the best beer destination in Surrey. This small beer shop expanded to become a micropub some years ago and has recently installed hand pumps to save Tim's old legs going down to the cellar for every pint. Typically 5 cask ales, 3 draught ciders, 6 Key kegs and a phenomenal bottle and can selection. Cobbetts collaborate with Surrey Hills Brewery to make Collusion, a modern hop-forward IPA with an ever changing mix of hops. Collusion XIV is currently drinking well. Good Beer Guide 2020 entry. **RN**

Cricketers

Quirkiness abounds here. An onion championship and a Scalextric championship sit comfortably alongside more traditional events like Quiz Nights and Halloween events. Rest assured there is always something going on. There is nothing quirky about the beer selection though, a solid Fuller's and Dark Star line-up with a regional guest. There is also a good bottle fridge including the likes of Fuller's Bengal Lancer. The number and freshness of the cask beers considering the size of the pub is testament to its popularity. The terraced rear garden holds beer festivals twice a year. Good Beer Guide 2020 entry. **RN**

Old House

A comfortable Ram Pub Company house. The five hand pumps typically have a Young's beer, a couple more from the Charles Wells stable and a couple from Dorking Brewery. Deservedly popular at Sunday lunchtime whether you just want to read the papers or have a meal (booking essential). The hidden attraction of this pub is its very own Narnia - you'll have to visit to find out what we mean. **RN**

Prince of Wales

The small sheltered garden at the back of this pub was refurbished over the summer and now has four tables plus a covered area with another couple of tables and some bench seating. As well as Harvey's Sussex Best Bitter there will be one or two guest beers which change regularly and often feature local breweries, especially Dorking brewery. **RN**

Continued on Page 14

The New Phenomenon of the Micropub



It used to be so simple. We went down the pub or, if we wanted to drink at home, down to the off licence. Every pub was more or less the same but now the choice is bewildering yet brilliant. Proper pubs, gastropubs, sports bars, themed bars, beer cafes, tasting rooms, brewery taprooms, bottle shops and probably the largest new group of all, micropubs.

Of course, there have always been small pubs and bars but the first of the modern micropubs started when one bright spark realised there were no local pubs but plenty of empty retail units. That bright spark was Martyn Hillier and The Butcher's Arms in Herne Village thrives to this day.

The glaring difference between a normal retail outlet and a pub is a cellar. Most micropubs have a temperature controlled room and in many cases the beer is drawn straight from the cask. This has the benefit of eliminating a possible cause of off flavours from dirty lines. Also some cellars do not have proper temperature control.

Some micropubs, especially the more modern 'beer cafes' also serve keg beer. Usually they don't have gas lines so they use KeyKeg® or similar - this dispense uses air pressure on the outside of the beer bag inside the keg to force the beer out. Thus in many cases this beer is classed as Real Ale as there is no carbon dioxide added to the beer. Often these beers will be un-fined and unfiltered, so cloudy is the norm.

Apart from a good choice of beer and usually cider, don't expect a lot more, a glass of wine and a couple of soft drinks maybe. Some micropubs do have an excellent range of gins though. Look out for the Gin Kitchen and Silent Pool amongst the local offerings.

Likewise the food offering is unlikely to go much beyond pork pies, scotch eggs and pork scratchings but they are likely to be good quality and locally made. Occasionally there is a deal allowing food to be brought in from a nearby takeaway. Not seeking the lunchtime food trade, micropubs often do not open until the afternoon, so always check the opening hours before you plan a visit.

Micropubs, much more than many pubs nowadays, stand for everything that CAMRA supports – cask ale, community and conviviality. Because of their size, they can't be all things to all men and women but they must be good at the star attraction – the beer. Expect the beer to be local, properly conditioned, well served and reasonably priced with a good selection of styles and strengths.

Yes, heads may turn when a stranger walks into a micropub but, like as not, that same stranger will be engaged by the locals and deep in conversation with them minutes later. These are not places to sit in the corner with your tablet or phone, a couple of minutes rating your beer on Untappd is just about acceptable in my humble opinion.

Conversation is promoted by the lack background music, fruit machines and large screen televisions. Even phones are often disapproved of, if not actually banned, though such draconian measures are not usually necessary. People don't go to micropubs to WhatsApp their friends.

Beer and conversation readily turn micropubs into community hubs that can survive and thrive in places that could not support a traditional pub.

Want to go to one and see for yourself? The first place to start, as always, is the CAMRA Good Beer Guide and **WhatPub.com**, though unfortunately it is not currently possible to filter micropubs. For a comprehensive list and map, the Micropub Association website (**www.micropubassociation.co.uk**) is the place to go. New micropubs are added there quickly, though check details are up to date on the older entries.

Born in Kent, micropubs have proliferated there, especially in the Medway towns and along the coast, now spreading to Sussex as well. The Midlands and the North West are other areas where they have taken off.

Sadly we are not blessed with many in affluent Surrey, the gastropub format reigns supreme (admittedly some are very good at it). What we do have is probably the best beer destination in the southeast outside London, Cobbett's Real Ales in Dorking, first a great cask and bottle shop and now a micropub. Other notable mentions include the traditional micropub format of the Radius Arms in Whyteleafe. Hop Stop in Reigate has the look of a beer cafe and the Pilgrim Brewery taproom surely qualifies for micropub status, A contender for smallest pub in the UK, Platform 3 at Claygate unofficial taproom of Brightwater Brewery.

Looking for a relatively low cost retail business opportunity in Surrey? There are plenty of small parades of shops with vacant units in residential areas. With no big screen, no branded lager and small capacity, the objections and problems that new pubs might face should not apply. A well run micropub supports local business and provides a community hub, oh, and the beer is great as well!

Richard Newberry




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AT WARNHAM

www.thesussexoak.co.uk

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know all too well:
no pain, no grain.**

They say nothing worth having comes easy. Unfortunately for our farmers that's true of the barley we use to brew our beers. We use a classic variety called Golden Promise, grown to our own unique specification. The biscuity, golden malt it produces is the perfect partner to our natural spring water, and is vital to Landlord's depth and delicate balance of flavour. It's also a type of barley that's notoriously hard to grow, and our exacting specification makes it even more difficult. Which makes it a costly ingredient and a real challenge even for experienced farmers. Luckily we can offer some liquid therapy.

All for that taste of Taylor's



Pub News Roundup



Queens Head

This rather run down Fuller's pub had a huge makeover about a year ago and is now a smart, modern gastropub offering Fuller's fans a contrast to the traditional Cricketers just down the road. Good but conservative Fuller's cask offering, the pub comprises a drinking area at the front bar and restaurant area at the rear together with the usual terraced garden. **RN**

Red Bar

Owner Nicky has become landlady Nicky again. The pub has had a complete refurbishment, music nights are every Saturday and there is a great modern European menu. The Surrey Hills Shere Drop is always fresh and there is also a choice of two other local ales. Good Beer Guide 2020 entry. **RN**

Surrey Yeoman

Closed for over a year this pub re-opened as a free house about a year ago. Several different drinking and eating areas together with the 'usual for Dorking' terraced garden offer something for everyone. Food is served all day every day. There are four hand pumps but usually there is Fuller's London Pride together with beer from Dorking Brewery. **RN**

EVERSLEY CROSS

The Frog & Wicket, The Green

This Fuller's pub will be well known to many cricket enthusiasts as it sits opposite the local cricket club, the scene of much activity during the summer months. Substantial refurbishment sums have been spent by Fuller's in recent years, resulting in an extended restaurant, whilst retaining a cosy 'pub' feel in the main bar area. Fuller's beers feature predominantly, London Pride, Oliver's Island, and on my recent visit Fresh Tracks, a hoppy white IPA at 4.6%, which was most satisfying. HSB was also available, and Dark Star's Partridge Bitter, which was in excellent condition. **HF**

FARNHAM

Jolly Sailor

Sadly this former Branch Pub of the Year closed at the end of October 2019 and its future is unknown. **Kevin Travers**

FELBRIDGE

Star

This village sits on the border with West Sussex and the Star can be found at the junction where the A22 meets the A264. A couple of Greene King beers are accompanied by three guest ales and Otter and Skinners regularly feature. Card carrying CAMRA members get a discount here. **PS**

FRIMLEY

Railway Arms - High Street

On my 'round' of Frimley some weeks ago I discovered that Becky (who ran the White Hart, Bagshot for a few years) is now looking after this busy little pub, welcome back to our Branch. At the time there were 2 cask ales, Tim Taylor's Landlord and Young's Special. Becky has always been keen to promote cask ale, and hopes that turnover will enable her to add to the range. The Pool table in the 'snug bar' is in regular use, as is the Dartboard. The pub having no less than 4 Darts teams and have had several 'Dartathons' to raise money for local charities. **DF**

FRIMLEY GREEN

Rose & Thistle - Sturt Road

A complete refurbishment took place here in March 2019, including not just the Conservatory and Dining areas, but also the toilets! There are now various comfortably furnished 'booth' areas and a comprehensive menu from wraps and sandwiches to full meals. Four cask ales were on offer when I visited recently which were Sharp's Doom Bar, Hogs Back Surrey Nirvana, and Timothy Taylor Landlord were all 'regular' beers, plus a Guest Ale. There were also Punk IPA and Siren Undercurrent on the 'craft' taps and over 15 Gins. I had the Surrey Nirvana, which was on good form. **DF**

Working Men's Club - Sturt Road

Although a members' club, accompanied Guests are very welcome here and non-members can reserve the Function Room for private functions. Two cask ales are normally available, currently one from Hogs Back and one from Hop Back brewery. I enjoyed the Fugglestone from the latter, a new one for me! A pool table and dartboards are available with Bingo on Wednesday and Sunday evenings, quiz on Fridays and live bands most Saturday evenings. Hot meals are available on Thursday lunchtimes and Friday evenings. **DF**

HARTLEY WINTNEY

Waggon & Horses - London Road. (Village Centre)

This Enterprise pub has been a 'haven' for many in the area for years and Kaesy Steele has kept it practically unchanged since he took over three years ago. The three regular beers are Courage Best, Gales HSB (directly from the cask, as it's always been since the days of Gales!), and Flowerpots Perridge Pale along with two or three Guests and a Cider or two. Timothy Taylor's Knowle Spring was in good form on my recent visit, as was the roaring fire at this time of year! **DF**

HEATHERSIDE

Wheatsheaf

The pub reopened at the end of October 2019 following a £400,000 refit by the owners, Blackrose Pubs. The new manager is keen to support local ales and has also introduced food. **KT**

HORSELL

Crown

The Crown continues to demonstrate that it is worthy of the title of Surrey Pub of the Year. Six Real Ales are available with three coming from the Thurstons Brewery, which started in The Crown and is now located two doors down the road. The other three beers almost always come from other small breweries. Local breweries are favoured but beers from further afield also appear, with several Church End beers having been seen recently. The pub is very welcoming with a homely feel. Antoinette and John are passionate about ensuring the pub is part of the community both on a daily basis and by taking part in local events. The most recent of these is the Horsell Christmas Fair when brewery ran a stand, chestnuts were sold and a Jazz band entertained. **Nick Banyard**

LIMPSFIELD

Bull Inn

Two years ago, the Bull Inn had been closed for a while and members of the local community managed to organise a buy-out. After a tasteful refurbishment, the pub now has a brighter interior and has been opened out, creating a larger dining area, but also providing plenty of space for drinkers. There are two ales available, these being Surrey Hills Shere Drop and Westerham British Bulldog and a visit is recommended. The locals obviously appreciate the effort that has been made to make this pub a success. **PS**

LIMPSFIELD CHART

Carpenters Arms

The Carpenters Arms continues to be Westerham Brewery's flagship pub and up to five of their ales are always available. Still popular for food, this destination pub remains popular for walkers enjoying the National Trust owned countryside. Dogs are welcome inside the pub but if you arrive by horse, you'll have to leave it outside. **PS**

LINGFIELD

There are just two pubs open in the village now, the Greyhound (Young's) and the Star Inn, the latter has accommodation available, so popular with visitors to the nearby racecourse. Up to five ales are available with the occasional cider. Sadly, the Old Cage closed three years ago and has been converted to a Tesco store. Also gone is the Hare & Hounds, which was outside the village on Lingfield Common Road. It was later renamed the Hare but continued to struggle, being converted to an Italian restaurant, although that project foundered and it also closed. Despite being boarded up and for sale for some time, by last May, the building had been demolished and the site cleared for redevelopment. **PS**

MOORHOUSE

Grasshopper Inn

Almost on the border with Kent, the Grasshopper Inn closed at the beginning of the year for what is best described as a major refurbishment. A large part of the building has been demolished, work is continuing and it is due to re-open in the middle of 2020. **PS**

MUGSWELL

Well House Inn

The permanent beers available in this attractive, rural, free house, are Fuller's London Pride and Surrey Hills Shere Drop and they are supplemented by two changing guest beers. In the garden is St Margaret's Well or Mag's Well which is reputedly mentioned in the Domesday Book and gives the area its name. **RN**

Festival News



Woking Beer Festival Report for 2019

It was very pleasing to see an upturn in numbers attending every session of the 26th Woking Beer Festival. We listened to people's comments from recent years with suggestions such as having extra food stalls, more seating, quiet areas, gin and wine bars along with all day opening, more beer types but less of each beer etc. We decided this year to refresh the Festival by including some of these things however doing this requires space of which we only have a finite amount. We took the tough decision not to have the Wurlitzer to give space for these new things.

The overall Beer of the Festival was
Saltaire, Triple Chocoholic Stout

The full list of 2019 winners is:

Mild: Church End, Gravediggers

Bitter: Acorn, Yorkshire Pride

Best Bitter: Thurstons, VIPA

Golden Ale: Kent, Prohibition

Strong Ale: Elusive, Ryeding Higher

Porter: Urban Island, Porter 28

Stout: Thurstons, Milk Stout

Old Ale/Strong Mild: Firebird, Old Ale

Speciality Beer: Saltaire, Triple Chocoholic Stout

The inaugural wine of the festival was a semi-sparkling French Rosé: PS Pétillant Rosé.

27th Woking Beer Festival 2020 – Volunteers needed!!!

This year's Woking Beer Festival is planned to be held on Friday 13th and Saturday 14th November 2020. In order for the Festival to take place we need people to come forward and help. After more than 20 years as either Site Manager or Festival Organiser I have decided that the time has come to step back and let someone else take the reins. No specific qualifications are necessary however an understanding of event organisation would help. Anyone coming forward to take over this role would have the support and

guidance of the committee and I would be happy to give them a summary of what is required. It is important that someone comes forward to take this on, without a leader the Festival may not happen.

In addition to a Festival Organiser we need a number of people to take on committee roles such as; Staffing Officer, Tombola Manager, Publicity Manager. All these roles require some input before the Festival, we have about six meetings from May onwards on a weekday evening, you would not need to attend all of these as a lot of organisation is done via e-mail.

Finally, we need more people to help when the Festival is open to the public either serving at the bars and stalls or looking after our customers as a steward.

For further information please contact:
workingbeerfestival@camrasurrey.org.uk

Ian Johnson

2019 CAMRA Woking Beer Festival Organiser

On behalf of the local CAMRA branch, I would like to thank Ian Johnson for his contribution to the organising of Woking Beer Festival and for making it the success it has been over the past few years. Ed.

Redhill Beer Festival

The beer that won the overall Champion Beer of Britain award at the 2019 Great British Beer Festival was Surrey Hills Shere Drop, which was by far and away the first beer to run out at the Redhill Beer Festival. The Festival, held in Merstham Village Hall, was a great success with over 4,200 pints being enjoyed over three days. Sixty four different beers and ten ciders and perries were available. Surrey Hills Brewery won the Beer of the Festival with Collusion. This is brewed in conjunction with the Cobbetts Micropub and Real Ale Off Licence in Dorking. As well as enjoying the festival, attendees gave generously to both the festival charity, the local St Catherine's Hospice and to the national Poppy Appeal collected by the stalwart Pam Radford. A total of £1,356 was raised. The dates for the 2020 Redhill Beer Festival have been provisionally set for 29th to 31st October.

Farnham Beer Exhibition 2020



23rd-25th April 2020
at the Farnham Maltings



**Real Ales, Craft Beers, Special Ales,
Ciders, a new food menu & live bands.**



Come and



join us.



For more information on Beerex 2020 and how to purchase tickets please visit: www.farnhambeerex.org.uk

The 44th annual Farnham Beer Exhibition (Beerex) will be held at its long-standing venue, the Farnham Maltings, in April. It will be held over four sessions as follows:-

Thursday 23rd April (St. Georges Day!) 18:00 to 23:00.

Friday 24th April 18:00 to 23:00.

Saturday 25th April lunchtime 11:00 to 15:00 and evening 18:00 to 23:00.

There will be a range of 60+ Real Ales, with many from Yorkshire breweries, plus 30+ Ciders and Perries, all available each session - subject to quality. Good Ale and Cider need soaking up and the Maltings have completely revised the menu to provide greater choice and vegan suitable options.

Live bands have been lined up for each session as follows; Grizzly and The Grasshoppers, DisCover, Gambit Jazzmen and The Farleys. On entry you will receive a commemorative Beerex 2020 half pint tankard and a souvenir programme. Note that beers

will be listed on the website as and when they are confirmed.

If you would like to become a Beerex Volunteer then click on the 'Get involved' link on the web site below find out more.

Important notice! Tickets for this year can only be bought online!

While the Ales and Ciders are traditional the ticketing has well and truly entered the 21st Century with all ticket sales online and entry to Beerex by e-ticket (QR Code) either on your mobile device or your own paper print of the code. For full details of how to purchase your ticket(s), visit the Beerex website at www.farnhambeerex.org.uk then click on "Tickets" where you will find a full explanation (including a Q&A file) of how the online system will work. Individual orders are limited to a maximum of ten tickets per session to deter bulk orders and try to fulfil everyone's wishes so early booking is recommended.

Peter Broberg

Farnham Beerex Committee 2020

www.farnhambeerex.org.uk

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10 great reasons to join CAMRA

1 CAMPAIGN
for great beer, cider and perry

2 Become a
BEER EXPERT

3 Enjoy CAMRA
BEER FESTIVALS
in front of or behind the bar

4 GET INVOLVED
and make new friends

5 Save
YOUR LOCAL

6 Find the
BEST PUBS IN BRITAIN

7 Get great
VALUE FOR MONEY

8 DISCOVER
pub heritage and the
great outdoors

9 Enjoy great
HEALTH BENEFITS
(really!)

10 HAVE YOUR SAY

What's yours?

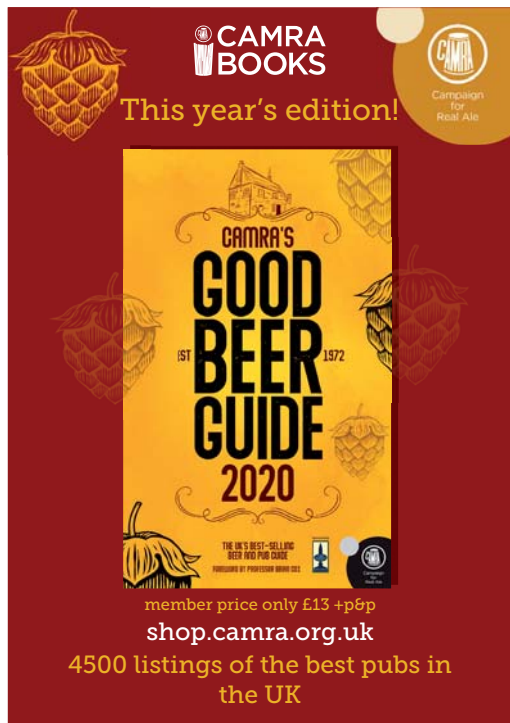
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and join the campaign today:

www.camra.org.uk/10reasons



Campaign
for
Real Ale

2020 Good Beer Guide Launch at the Running Stream



2020 Good Beer Guide Launch at the Running Stream
The 2020 Good Beer Guide was launched in September at The Running Stream, Weybourne, GU9 9HE. This pub was a new entry and is suitable reward for the new landlady of just over a year Carolyn Zillah Edmond-Mack. She is new to the pub trade and has been on various Greene King cellarmanship courses and all her efforts are clearly shown in the quality of the very well-kept beer.

Since taking over, Carolyn was able to get the very popular Greene King XX Mild on as a regular beer for the pub. Unfortunately, in December Greene King took the decision to make this beer only as a seasonal and as Carolyn wanted a mild on the bar all through the year, she managed to persuade the company to allow her to put on a local mild. After a few suggestions from CAMRA Branch Members and seeing what was available West Berkshire Brewery's Maggs' Mild at

3.5% is now permanently on the bar along with Greene King's IPA, Abbot Ale and Old Speckled Hen along with Hardys & Hansons Bitter.



The pub is a friendly, homely local community pub that also serves very good value homecooked food. A recent addition to the menu for the winter season is faggots from the local Aldershot butchers Mark Turner and Daughters.

I thoroughly recommend a visit if you are passing through the area.

Tony Lea

Brewery News



Ascot Brewing Company

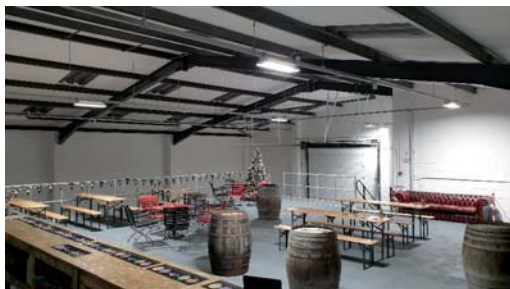
4 Lawrence Way, Camberley Surrey, GU15 3DL
01276 686696

e-mail: Info@ascotbrewing.co.uk

www.ascotbrewing.co.uk



The brewery has relocated to new, larger premises on Lawrence Way in Camberley. Brewing itself is currently continuing at the old site, whilst recipes are matched and the new plant is commissioned, with a complete switch over scheduled for March. However, a brand new 8,500 sq. ft. Tap Room has already opened, which is dispensing up to 10 Ascot beers. Half of these are from the core offering and the remainder from their new 'Disruption is Brewing' range.



To date this includes 'Chaos More Chaos', a 4% IPA based on the regular Ascot Gold Cup, 'Last Walk Thru Eden' a 4.8% New Zealand Style IPA, that was previously known as Shadowfax. In addition, there are 3 brand new beers, 'Bluegrass Made Me Do It', a 5.5% hoppy brown ale, Tiger Uppercut, a 6.4% American IPA and Droopin' Lip, an uncompromising 7.4% American IPA. All beers are only available in keg at the brewery, though have been spotted at local pubs, such as Mr Bumble on cask. The Tap Room is currently open on Friday and Saturday, though these times are likely to expand as it becomes more established.

Kevin Travers

CRAFTY BREWING,

Thatched House Farm, Loxhill, GU8 4BW

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



Under the direction of founding brewer (and now COO) Luke Herman, Crafty continue to grow in scale and ambition.

Having moved into a new 30 barrel brew-house in May 2019, and ended their lease on the Little Beer Corporation, site in Guildford, their team have recently been joined by a brewer Iain Masson who has years of previous experience at breweries large and small and will help to develop the core range.

Crafty brew six ales at ABVs between 3.6% and 4.5%, including the award winning Dunsfold Best and Hop Tipple, in cask and bottle (not Real Ale In a Bottle), plus a keg APA Laughing Wolf (SIBA Bronze medal). Having also previously brewed specials for the theatre they have extended the idea and now brew four different "Pints with a Purpose" specifically to benefit the military charities associated with REME and The Royal Artillery. These are the Silver Horse and Gunner pilsners, both 5% ABV, and IPAs, both 4.2%. Gunner IPA is hopped with Simcoe, Chinook, Amarillo and Perle, while the Silver Horse IPA uses Columbus and Citra. All the military beers are available from the brewery shop. Until early 2020 they will also continue to brew Upham's "Punter".

DORKING BREWERY, Capel



<https://dorkingbrewery.com/>

Continues to do well with both keg and bottles sales growing strongly.

FELDAY BREWERY, Holmbury St. Mary

<http://feldaybrewery.co.uk/>



The beers from this brewery are still almost entirely sold through the Royal Oak at Holmbury St. Mary, a freehouse in whose grounds the brewery is sited. Hill Climb, a slightly malty light brown 5.8% bitter, tailored to the tastes of the locals, is being brewed more often although it is still an occasional brew. Festivity, a darkish bitter, brewed as a Christmas beer with fruit and spices, may still be on sale by the time this magazine is printed.

GODSTONE, Godstone

thegodstonebrewers.com

Slowly expanding with the addition of more fermenters. They are now producing can conditioned beer, currently 2 pale ales and their lager.

Andy Poole

HOG'S BACK BREWERY, Tonghamwww.hogsback.co.uk

Although there is a delay in commencing the building of the hop kiln, there is still the intention to have it up and running by late spring 2020. There will be a visitors' centre with a bar incorporated.

The bar outside the office building, selling both keg and cask ales, has been a success, and good feedback has been received, although more is required. It is still open to date and will be weather proofed for winter with space for up to 30 users. It will be open Thurs/Fri/Sat/Sun, from noon to 8.30pm weekdays and weekends to 7.30pm. Cask Marque has been awarded for the bar, and live bands have played.

Over 2,000 attended the Hop Harvest Party in September, with over 6,000 pints having been sold. There was a children's area, live music and a rock and pop foundation for children to try out instruments.

In the new hop garden, the hops have been under some stress following their re-planting but they are now settling in. The brewery is hopeful for a good harvest in 2020.

Hop Harvest Ale has been brewed, along with England's Glory for the Rugby World Cup and Advent Ale for Christmas.

Sales are holding up, although the current market is tough. Tesco are selling Little Swine (2.8%) in bottles. Tours are popular, and there have been several events organised for the Tongham TEA Club. More tours are being set up for the winter. There has been some success locally in increasing sales of TEA, mostly in the free trade. There are some new brews in the pipeline, although it is too early to announce them.

Peter Haywood

OXTED BREWERY, Oxtedtheoxtdbrewery.co.uk**THE OXTED BREWERY**

The brewery continues to operate from a purpose built lean-to attached to their home.

Andy Poole

PARK BREWERY, Kingstontheparkbrewery.com

The Park Brewery won a Kingston Best Small Business award 2019. A deputy brewer from Battersea Brewery has been appointed. After an experimental Lemon Sour in the summer there are the tried

and tested Isabella Brown (4.4%) and Park Porter (4.3%) currently. The bar will open initially 5-9 Fridays only.

David Morgan

PILGRIM BREWERY, Reigatepilgrim.co.uk

Won several awards at the South East SIBA competition:

Gold: Progress**Silver:** Saracen and Pioneer

Pioneer American Pale Ale is now available key-keg conditioned and a New England IPA has been brewed also for key-keg. The brewery tap room now has 15 lines combining cask and keg with guest ales and a cider available.

Andy Poole

SURREY HILLS BREWERY, Dorkingwww.surreyhill.co.uk

Surrey Hills Brewery staff were presented with the Champion Beer of Britain cup that they won at the 2019 Great British Beer Festival during the Redhill Beer Festival, after the cup had been engraved. Paul Sanders (Surrey-Sussex CAMRA Regional Director) did the presentation. The photo shows Ross Hunter, the owner, in the middle with the cup. Liam on the left and Simon on the right, both work at the brewery. The beer that won the overall Champion Beer of Britain award was Shere Drop.

**THAMES SIDE BREWERY,****Staines-upon-Thames**<http://www.thamessidebrewery.co.uk/>

Since moving to its new location alongside the towpath by Staines bridge last summer, the Brewery Tap has proved popular and successful

as a favourite beer stop on the local map. Five hand pumps serve a selection from the range of eight core beers with a real cider always available plus local wine and lager options and snacks.

Opening times are changing in January: closed on Mondays/Tuesdays, 4pm to 10pm on Wednesdays/Thursdays/Fridays, Midday to 10pm on Saturdays/Sundays.

A new 1 barrel brewkit is due to be delivered and installed towards the end of January, and once it's up and running will be used for small batch brews and new recipes. Andy Hayward is planning to hold a special CAMRA day in February to invite all discerning drinkers to sample both core beers and new flavours, and to offer suggestions and ideas of what we think he should brew.

Anthony Groves

THURSTONS BREWERY, Horsell



www.thurstonsbrewery.co.uk

The winter seasonal beers are back. Chobham Treacle has been available for a few months, No-Ale was brewed for the Christmas period and flew out

of the brewery and Horsell Hooker will be available for the Six Nations season. The new release of Time Machine became available just before Christmas, just right for laying down for Christmas 2020 or 2021. The brewery has been continuing to invest in its equipment with a liquor filter providing control over the water used for brewing and an impressive bag filter for the wort, both of these will help maintain the consistency of Thurstons beers.

Nick Banyard

TITSEY BREWING CO, Titsey [www.botleyhill-farmhouse.co.uk/ blog/2017/07/toast-taste-titsey/](http://www.botleyhill-farmhouse.co.uk/blog/2017/07/toast-taste-titsey/)



Having relocated into a converted World War 2 bunker they are now able to brew 3 times a week and are looking to expand.

2 new brews have been produced:

Cardinal Sim 3.4% pale using Mosaic, Cardinal and Simcoe hops.

Green & Gold 4.0% green hopped with Goldings hops.

Andy Poole

Les Strange - Obituary



Long-standing CAMRA member and former social secretary of North Surrey local group Les Strange passed away suddenly in October. Les campaigned tirelessly for real ale and real cider for many years and was never shy in engaging in conversation and sharing opinions in many establishments around the local area and beyond.

As well as a founder member of the GLC Real Ale Club - which outlived the GLC itself - Les was a keen fisherman and an ardent supporter of Brentford FC and could often be found sampling the offerings in many pubs around Staines, Brentford and Hounslow.

We were sorry to hear of his unexpected passing and extend our sympathies to his family and friends. His funeral took place in November followed by a gathering at the Egham United Services Club where Les was a member, and a good number of drinks were raised in his name.

Pub News Roundup



OKWOOD HILL

Punchbowl

One of the pubs in the area which used to be part of the small chain Time Well Spent, this is now an independent family run free house. The permanent beers Dark Star Hophead, Fuller's London Pride and Gales HSB are usually supplemented by two guest beers. One of these is often from Dartmoor, with Jail Ale being a favourite of several locals. Guest ales are likely to come from either a local brewery or a medium sized independent such as Hogs Back, Ringwood or Timothy Taylor. It is an attractive tile hung building with a large brick inglenook covered in horse brasses in the flag stoned central bar, a public bar to the right and a restaurant area to the left. **RN**

OXTED

Crown Inn

In the Crown Inn, Oxted and Titsey beers are regular fixtures. **PS**

Oxted Inn

Within the town, the Oxted Inn (Wetherspoon) continues to offer a selection of ales while in Station Road East, a Gin Bar opened earlier this year. **PS**

George Inn

Up in Old Oxted, Hall & Woodhouse finally gave up on the George Inn early in 2018. It was acquired by Alan Percival, who also has the Crown Inn across the road and it's now free of tie and has been refurbished. The pub now has increased trade. Between the two pubs, eight different ales are available. **PS**

Ginistry

Sell mainly gin but also wine. The handpump has been removed (it was never used), but a selection of bottled beers are available. **PS**

OUTWOOD

Bell Inn

Although food is a feature of this attractive, beamed pub dating from 1635, drinkers are made welcome here. Fuller's London Pride and ESB are the permanent beers and are supplemented by a changing guest from the Fuller's range. **RN**

PIRBRIGHT

Cricketers

The pub was fully opened on Monday 23rd December. The pub is very different to its former incarnation which is to be expected following several months of work. Four cask ales available Hogs Back's TEA, Harbour Ellensberg Session IPA, Thornbridge Lord Marples and Astryd. There were also eight keg fonts including Beavertown Neck Oil. **Ian Johnson**

REIGATE

Four Hops

This micropub and bottle-shop is now Monte Forte, a pizza restaurant and take-away. **RN**

Hop Stop Bar

This bar run by the same people who have the excellent Hop Stop Real Ale off licence in Oxted, opened in Bell Street in June. Closed on Mondays, other than bank holidays, there are three cask beers plus nine lines which are used for a mixture of key keg and keg beers and cider. An electronic board to the right of the bar gives full details what is available and a good range of cans and bottles can be found in the fridge behind the bar. **RN**

SHERE

William Bray

This pub has reopened after a major refurbishment which included adding a new conservatory, which can be booked for functions. The bar now serves Brakspear's Gravity, a house beer 'The William Bray' which is brewed by Brakspear and the guest is likely to be a 'craft' beer brewed by one of the breweries owned by Marston's. There is a focus on food, with a restaurant area off the bar on the opposite side to the conservatory. **RN**

SIDLOW BRIDGE

Three Horseshoes

Having been for sale for some time, the Three Horseshoes closed on New Years' Eve 2018. The future of this free house remains uncertain. **PS**

SOUTH GODSTONE

The Fox & Hounds

Out on Tilburstow Hill, the Fox and Hounds continues to thrive, it is now open on Mondays again due to a pick-up in trade. Greene King Abbot and IPA plus Pilgrim's Surrey are the regular beers here with one or two guests available, usually from another independent brewer such as Hogs Back or Loxhill. Card carrying CAMRA members get a discount here too. **PS**

Lagham

The Lagham, across the road from Godstone railway station, closed in 2018 and is now a Chinese/Indian restaurant named Spice Yard. **PS**

SOUTH NUTFIELD

Station

The beers available at this pub are now Fuller's London Pride, Harvey's Sussex Best Bitter and Sharp's Doom Bar. Much of the food, traditional and Asian dishes and pizzas at varying times of the day, can be taken away and home delivery is available on Thursday, Friday and Saturday. A café and deli is due to open by the time this issue is published. **RN**

TATSFIELD

Old Ship

The Old Ship has been refurbished recently and the beer range has become a bit more adventurous. Some Wantsum beers proved popular when visited during the Summer. The pub also serves as a café so coffee and cake are also available. **PS**

WEYBOURNE

Elm Tree

A planning application has been submitted to convert the pub into a children's nursery and the pub closed in mid January. **KT**

YATELEY

The Anchor, Vigo Lane

The Anchor is situated on the edge of Yateley near Blackbushe airfield and is renowned as a small and friendly pub, which is welcoming to regulars and visitors alike. The landlady is Diane, who has been here for many years, who has built up a regular following of locals. They run an enthusiastic darts team, and occasional social evenings. There is Sky TV for sporting aficionados. This is an unpretentious pub with realistic expectations of beer turnover and stocks only Sharp's Doom Bar on draught, but this is kept in excellent condition, together with Guinness, and a range of lagers, ciders and bottled beers. It boasts a

tidy secluded rear shelter and garden, much favoured by local families, especially in the summer months. A good range of tasty bar food is available daily. Well worth a visit if you like the idea of a small, friendly pub, and are passing near. **HF**

The Dog & Partridge, Reading Road

This Heineken Star pub has built a reputation for providing excellence in food, drink, and good service. On my recent visit it was serving London Pride, Sharp's Doom Bar and Tribute, the latter being very much to my liking. Mark and Tania have replaced the darts board and pool table with comfortable seating and a snug area, to improve the general ambiance, which has been a great success. There is a spacious back garden and patio area, with plenty of picnic-style benches and a sheltered area with heaters, for cool evenings. This is a dog-friendly pub, with a jar of canine treats on show, for man's best friend. Sunday lunches at the Dog & Partridge remain very popular in this family-friendly pub, which is situated in the heart of the old village, by the church and village green. Early booking is essential. **HF**

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Headscratcher No.87 Results



The winner of Headscratcher No 87 was **Barry Cox** and the draw was made by Lukas Orlovas barman at Doggetts Coat & Badge, Blackfriars Bridge.

Correct answers were also received from Mr C. Andrews, Jane Cox, George French, Iain Murray, Chris Truin, Al & Sally Ann.

There was one incorrect entry



IS YOUR PINT NOT A PINT? UNHAPPY ABOUT THE QUALITY?

Should you be served with a pint that you feel is a short measure, always ask for a top up. If you feel that reasonable requests for a legal measure are not being honoured, you should contact Citizens Advice consumer helpline: 03454 040506

Monday to Friday, 9am to 5pm. Please let us know for our records.

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Surrey Branches Social Diary



This diary has events from the following branches

East & Mid Surrey (EMS) covering Boroughs of Reigate & Banstead, Tandridge, and Dorking.
Contact: Roy Golding info@ems.camra.org.uk

Kingston & Leatherhead (K&L) covering Kingston Borough, Leatherhead & Elmbridge.

Contact: Clive Taylor 020 8949 2099 (H)

ctaylor2007@freeuk.com

Or where noted: Adrian Palmer 07774 859871 (M)

akpalmer@talktalk.net

You can also find us on Facebook or follow us on Twitter [@CAMRAKL](https://twitter.com/CAMRAKL)

Surrey Hampshire Borders (SHB) includes Guildford, Surrey Heath, Waverley, Rushmoor Borough, Hart and Woking.

Contact: Les Murrell shb@camrasurrey.org.uk

The Surrey Hants Borders branch of CAMRA uses a Yahoo group to keep in touch with members on a regular basis, advising of changes in the social programme, sharing pub news, and providing lots of information about Branch activities.

Join the SHB Yahoo group by sending an email to

shb_camra-subscribe@yahoo.co.uk

You can also find us on Facebook or follow us on

Twitter [@ShbCamra](https://twitter.com/ShbCamra)

North Surrey (NS) covers the Boroughs of Runnymede and Spelthorne.

Contact: Laurence 'Spike' Milligan

contact@northsurrey.camra.org.uk

You can find the latest socials for all the branches on the following web sites

Surrey/Hants Borders (SHB)

<https://shb.camra.org.uk>

North Surrey (NS)

<https://northsurrey.camra.org.uk>

Kingston and Leatherhead (K&L)

<https://surrey.camra.org.uk/kingston-leatherhead>

East and Mid Surrey (EMS)

ems.camra.org.uk

FEBRUARY 2020

Sat 1st Coach trip to Kissinggate Brewery. Pick up at Surbiton and Dorking. Fare £15 Buffet £10. Book with Adrian akpalmer@talktalk.net

Tues 4th, 7pm for 7.30pm. (K&L) Korean evening in New Malden. Meet in the Watchman (Wetherspoons) KT3 4ES, and then adjourn to a nearby restaurant.

Weds 5th, (SHB). Guildford Good Beer Guide Surveying. Details to be confirmed. See shb.camra.org.uk/diary for details closer to the day.

Sat 8th, (SHB) Minibus Good Beer Guide Pub Survey. Driver Mick Bell Leaving am and returning in the evening. Please book in advance. Cost is £10. See shb.camra.org.uk/diary for details closer to the day.

Thurs 6th, 8pm (NS) Meet The Brewer (Ascot). Egham United Services Club, TW20 9PE

Weds 19th, 8:30pm, (EMS). Branch Meeting at the Lincoln Arms. Station Approach, Dorking, RH4 1TF

Thurs 20th 8pm (K&L). AGM at the Willoughby Arms. (upstairs room), Willoughby Rd, Kingston KT2 6LN TBC

Weds 15th, 12.30pm. (K&L) An afternoon meander in Molesey. Meet in the Royal Oak KT8 2QG Walton Rd, and then to the Cannon (1.30pm) High Street, KT8 2NA, Europa (2.30pm) Walton Rd KT8 ODX, Poyntz Arms (3.30pm) Walton Rd KT8 ODP, Bell (4.15pm) Bell Rd KT8 OSS, and possibly pubs at Hampton Court

Sat 22nd, 12pm (SHB) Branch AGM. Woking Railway Athletic Club Goldsworth Road, Woking, GU21 6JT. 12:00pm to 2:30pm followed by mystery coach trip to return to Woking in the evening.

Weds 22nd, 8pm (K&L). Lick & Stick evening at the Black Lion Brighton Rd, Surbiton KT6 5PL. Come and help fill envelopes for forth coming AGM mailout.

Tues 25th, 8pm (SHB) Final Good Beer Guide Selection Meeting. Woking Railway Athletic Club, Woking

Thurs 27th, 7pm (SHB) Social at Ascot Brewery Tap Room.. Unit 4 Lawrence Way, Camberley, GU15 3DL.

MARCH 2020

Weds 4th, 7pm (SHB) Guildford pub crawl. 7pm Wooden Bridge, Woodbridge Hill, GU2 9AA 8:30pm, Drummond 55-56 Woodbridge Road, GU1 4RF, 9:30pm Kings Head, Stoke Road, GU1 4JW.

Sat 14th, 12pm (SHB) Siren Craft and Elusive Brewing. Elusive Brewing Tap Room 12pm, Siren Craft Brew Tap. Followed by a wander round Wokingham

Meet at Wokingham Station 11am for 11.23 bus to the breweries

Weds 18th, 8pm (SHB). Branch Meeting to 10pm.
Venue to be arranged. See shb.camra.org.uk/diary for details closer to the day.

Sat 21st, 12pm (for all local CAMRA branches) Regional Meeting and Tasting Panel Meeting at Thameside Brewery Tap Staines-Upon-Thames.

Weds 25th, 8pm, (EMS) Branch Meeting at the Pilgrim Brewery Tap Room 11 West Street, Reigate RH2 9BL

APRIL 2020

Fri 10th, 12pm (SHB) Godalming visit to include Star Inn Beer Festival, Richmond Arms, 149 High Street, GU7 1AF, 13:00 Star Inn 17 Church Street, GU7 1EL.

Thurs 23rd to Sat 25th (SHB) Farnham Beerex Farnham Malting, Farnham. (see details under Festivals).

Tues 28th 8:30pm, (EMS) Branch Meeting at the Hatch 44 Hatchlands Road, Redhill, RH1 6AT

MAY 2020

Sat 2nd, from 4pm (SHB) Hogs Back Brewery Tap, Hogs Back Brewery Shop & Winter Bar, Tongham. Start at the brewery then wander down to the White Hart.

Weds 6th May, 6pm (NS) Egham Beer & Cider Festival Preview Night, ahead of the 35th Egham Beer & Cider Festival, Egham United Services Club, TW20 9PE.

Mon 11th 8:30pm, (EMS). Branch Meeting at the Carpenters Arms 12 Tally Road, Limpsfield Chart, RH8 0TG

Tues 12th, (SHB) Branch Meeting See shb.camra.org.uk/diary for details closer to the day.

Thurs 14th to Sat 16th (K&L) Kingston Beer Festival (see details under Festivals).

Sat 23rd May, 12pm to 6pm (SHB) Guildford Beer Festival working social Guildford Cricket Club, Guildford. For CAMRA members only. Book with Mark Davies at shbtransport@heathwey.com

Tues 26th 7:30pm, (EMS) Social including presentation at the King & Queen, 34 High Street, Caterham, CR3 5UA, presentation at approx. 8pm.

FESTIVALS

LOCAL CAMRA FESTIVALS

<https://surrey.camra.org.uk/festivals>

23rd to 25th April 2020 – 44th Farnham Beerex Farnham Maltings, Bridge Square, GU9 7QR
Opening hours Thursday and Friday 6pm to 11pm,

Saturday 11am to 3pm and 6pm to 11pm.

Tickets £12 sold online only at:

www.farnhambeerex.org.uk

14th to 16th May - Kingston Beer Festival.

Kingston Beer & Cider Festival, Kingston Workmen's Club & Institute, Old London Road, Kingston, KT2 6ND
Over 60 real ales plus 12 ciders and perries.

Opening hours 12noon – 10.30pm. (9.00pm. Saturday)

PUB & CLUB FESTIVALS

21st & 22nd February, Alton Winter Beer Festival, Alton Collage, Old Odiham Road, GU34 2LX
(Tickets in advance).

10th to 13th April, Star Inn Godalming

7th to 10th May, 35th Egham Beer & Cider Festival, Egham United Services Club, TW20 9PE.

22nd & 23rd May, Guildford Beer Festival, Guildford Cricket Club.

22nd & 23rd May – Alton Summer Beer Festival

1st August – Fleet Beer Festival

24th October – Alton Oktoberfest

NATIONAL CAMRA FESTIVALS

4th – 8th February 2020. Great British Beer Festival Winter Birmingham, The New Bingley Hall.

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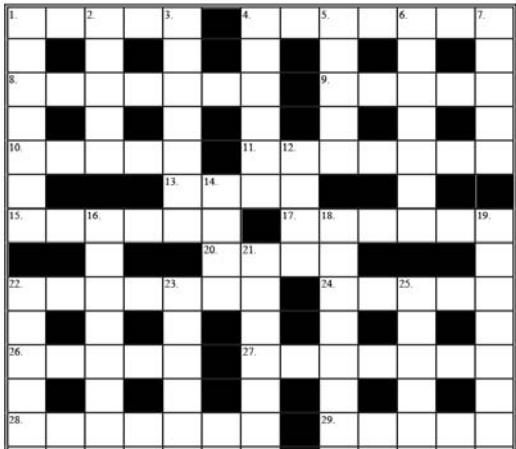
Headscratcher No.88



£20 Prize Crossword

Headscratcher No.88

Xword Clues



Across

- 1. Colour around a stain. (5)
- 4. Wreck the Super PC in development. (7)
- 8. Carelessly clasp the Spanish knife. (7)
- 9. Suggestions? 'E said in a slovenly way. (5)
- 10. Warn of later developments. (5)
- 11. Eaten out in the first chocolate and nut restaurant. (7)
- 13. Always quote from the true version. (4)
- 15. Anger after an English politician founded a multinational organisation. (6)
- 17. Fly with the first training squadron ever to see Ecuador. (6)
- 20. The new host is a load of rubbish. (4)
- 22. Toast in decomposition is rank. (7)
- 24. Entering into the career I endured is weird. (5)
- 26. Shout about extreme opinion in China. (5)
- 27. Clear it out and object. (7)
- 28. Sid and Glen worked together and were selected. (7)
- 29. Tries desperately to take the test again. (5)

Down

- 1. After the exam tea was drunk with a will. (7)
- 2. A leaderless buccaneer is quite angry. (5)
- 3. A reformed priest over time became an informer. (7)
- 4. Get comfort from a close group. (6)
- 5. Harmony is a noun I got confused about. (5)
- 6. Leading politicians feel aggrieved now. (7)
- 7. Got out of bed with the siren going off. (5)
- 12. A star burst could inspire poetry and painting say. (4)
- 14. Vote in confusion for an embargo. (4)
- 16. Negotiated a top loan for the group. (7)
- 18. The lady left the queen for an asylum. (7)
- 19. This mountain presents a severe climb to the top. (7)
- 21. Move ahead and row furiously. (6)
- 22. Footwear and belts. (5)
- 23. I'll go around the outskirts of Derby for a pastoral scene. (5)
- 25. A travelling scare can bring tears. (5)

£20 Prize Crossword.

Please send your entries by Friday 27th March.

All correct answers will be entered into a prize draw. Entries to:

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