

News & Ale



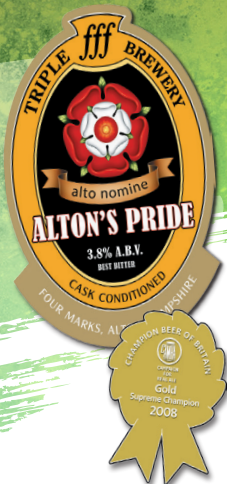
Campaign
for
Real Ale

FREE
Summer 2022
No. 145



**Read inside for updates on Beer Festivals
including Redhill Beer Festival in October 2022**

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



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History

Triple fff Brewery was founded twenty two years ago by Graham Trott, an avid home brewer who thought he would give it a try on a larger scale and 11 years later he won **Supreme Champion Beer of Britain** with our staple brew Alton Pride.

brewery

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Opening times
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Opening times:
Wed-Thurs 5-10
Fri 3-10:30
Sat 12-10:30
Sun 12-6



Summer has arrived and now is the time to enjoy a pint of Real Ale in a welcoming pub garden while reading this latest edition of News and Ale.

You can read about CAMRA's "Summer of Pub" campaign to support your local pubs, also what The Grumpy Old Man's Dad thought when he visited some of his old haunts. There is an interesting Meet the Brewer article and reports on local beer festivals.

All this and the regular local pubs and brewery news. So read on and enjoy your summer.

Cheers Ed.

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Surrey/Hants Borders CAMRA

Chairman's Quarterly Report

Finally, the weather is improving and lockdowns seem a distant memory so we are able to get down to local pubs and enjoy a pint of Real Ale. I hope you've been able to support our pubs, things have been tough over the past few years so I'm sure they will appreciate your support. CAMRA's Summer of Pub is one initiative listing events happening at pubs across the country.

We've also seen beer festivals returning, Farnham and Kingston happened in the spring, CAMRA's flagship Great British Beer Festival returns to Olympia in August and later in the year Redhill and Twickenham Beer Festivals will be happening. As I am writing this many pubs are having beer festivals over the Jubilee weekend, I'll be going to at least a couple. Unfortunately,

Woking Beer Festival will not be happening in its previous form again, see elsewhere in this issue for more details.

I hope you might be a CAMRA member if you are reading this however, if you are not how about joining us? Being a member supports our pubs and breweries, you also get discounted admission to many CAMRA beer festivals along with discount vouchers for a variety of pubs. There is a membership form in this magazine.

That's enough from me, I'm off to enjoy a pint in my local, I hope you will be doing the same.

Ian Johnson

Chairman Surrey Hampshire Border Branch CAMRA

21st Kingston Beer Festival 2022

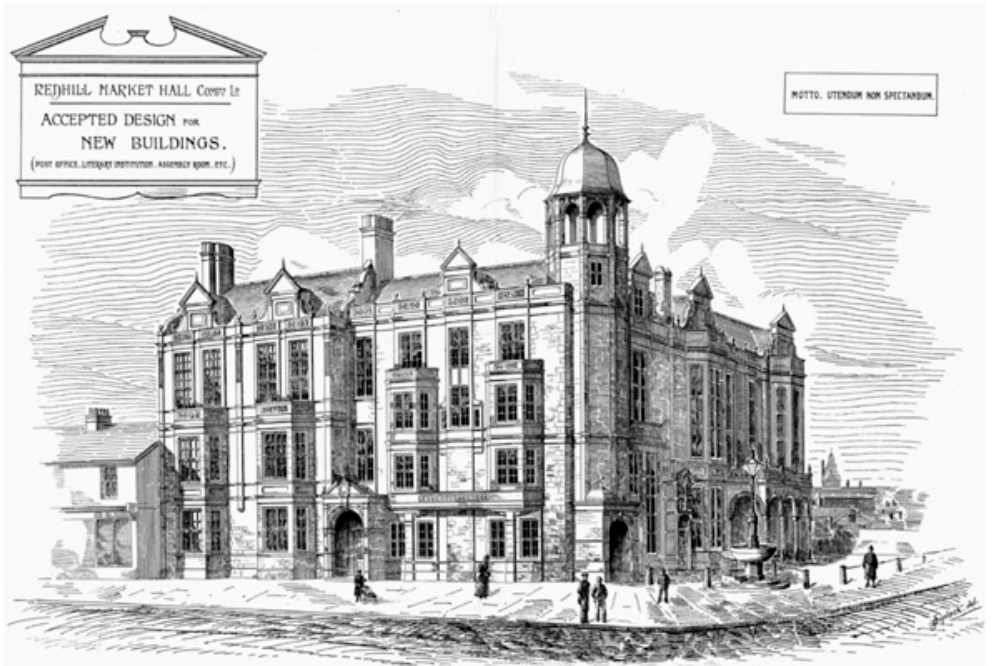


This year's Kingston Beer Festival took place over three days from the 19th to the 21st of May. The venue was the Kingston Workmen's Club, just around the corner from the iconic 'Falling Over Telephone Boxes'. The seventy ales and eleven ciders and perries duly arrived two days before opening, giving them plenty of time to settle.

The logo this year was a motorcycle and sidecar, a particular model that was made under license at the nearby Sopwith factory in 1919 and 1920. The Workmen's Club is an excellent venue with a good size comfortable lounge bar and a dance hall where the beers are all racked up. This was the first time the festival opened all day on the Thursday and it seems to have paid off as it was nicely busy all day. Friday was really busy most of the time, with several of the ales running out by the end of the day. Saturday, we opened with just 15% of the beers available, but there was still a good varied selection to be had. Beer sales were more steady on this day, but still the ales only lasted until 5pm, so overall the festival was declared a great success.

Clive Taylor

16th Redhill Beer Festival



Commemorating Redhill Market Hall 1861 - 1982

Thursday 27th, Friday 28th & Saturday 29th October 2022

At Merstham Village Hall, Station Road North, Merstham, RH1 3ED

150 metres west of Merstham Station and close to 405 Croydon/Redhill bus route

Thursday 27th October: 12 noon - 11.00pm

£2.00 before 4.00pm, then £3.00 until 11.00pm

Friday 28th October: 12 noon - 11.00pm

£2.00 before 3.00pm, then £4.00 until 11.00pm

Saturday 29th October: 12 noon - 6.00pm (while stocks last)

Free entrance

(£1 returnable deposit for glass at all sessions)

£1 discount for CAMRA members at all fee-paying sessions.

OVER 70 BEERS, CIDERS & PERRIES

Programme included with admission

Food and soft drinks available at all sessions

Provisional beer list will be posted at <https://ems.camra.org.uk>

Enquiries to redhillbf@ems.camra.org.uk

Farnham Beer Exhibition 2022



The Farnham Beer Exhibition (Beerex) was promptly cancelled in early March 2020 in response to the emerging threat of what proved to be the Covid-19 pandemic. Fortunately, we were able to stop the orders for beer and cider however we couldn't do so with the glasses. There was hope Beerex would take place in August 2020, and then in April 2021 but lockdowns and uncertainties forced further postponements. Finally, on 27th January 2022 we decided that the easing of Government Covid-19 guidelines, plus the desire for a return to "normal" meant that we would go "Hell for Leather" to run Beerex in April 2022.



People who had bought tickets back in 2020 had been given the option of a refund or holding on to their tickets for when Beerex returned. The majority elected to hold on to their tickets giving us a problem. In order to hold a Covid safe Beerex we took the decision to reduce capacity of all sessions and introduce a Friday lunchtime session. Giving customers the option to change their ticket for a quieter session meant we were able to accommodate all ticket holders within our new capacities. Other initiatives included more seating and providing two pint jugs so groups could share a beer with fewer visits to the bars.

The glasses were discussed at length, we could have overprinted them, but this would be costly and might have looked a bit odd. The solution was to produce some limited-edition 2022 pint glasses for those people who had pre-ordered special glasses allowing us to use the large stock of 2020 glasses for Beerex 2022. Beers and ciders were ordered, we tried to use the 2020 beer list as far as possible however some beers were not available and had to be substituted. Music was arranged with a new feature of the Farnham Big Band on Friday lunchtime.

Finally, after many meetings planning the event, everything was ready to go and a familiar team of volunteers turned up at the Maltings on Monday morning to receive deliveries of 62 different beers, 25 ciders, glasses and programmes. It was good to see familiar faces again, some I hadn't seen for three years! The scaffolders erected the stillage, the beers were racked and dealt with by the cellar team, glasses were sorted out to avoid close contact between staff and customers, cider was put onto the stillage. The old strips of tokens were replaced with token cards this year, these worked well and will be retained for next year with a few tweaks to the layout. Another new thing this year was card payments. Covid has meant a rapid increase in contactless payments and a reduction in people using cash, we did still take cash, but customers welcomed the move to card payment, which has become the new normal for many people.



Thursday saw us opening the doors to customers who had waited a long time for the return of Beerex. We have missed you! Customers have told us that they enjoyed the event and appreciated having a bit more space due to the reduced capacities. The revised and much improved food menu from the Maltings team was much appreciated. We hope everyone enjoyed the event and with life returning to something similar to before the pandemic we look forward to Beerex 2023 which will be held from 20th-22nd April 2023. If you would like to volunteer to help next year please let us know at bxstaff@farnhambeerex.org.uk. Also see the Beerex website at <https://www.farnhambeerex.org.uk>

The **Prince of Wales.** *Award Winning FreeHouse*

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Open Thursday - Saturday 12 - 11pm

Open Sunday 12 - 10:30pm

Annual Ale Festival 14th - 16th October 2022
Live Music & Quiz Monthly

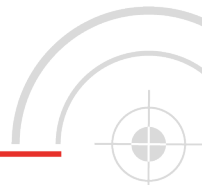


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Pub News **Round Up**



ADDLESTONE

RAOB Club

Shepherd Neame Spitfire accompanied by a regularly changing guest, which has recently included Shepherd Neame Bisho's Finger, Greene King Abbot and Adnams Broadside. **Steve Clanford**

ALDERSHOT

Royal Staff

Another planning application to build a house on the site of the pub garden and convert the existing pub into flats was submitted to the local Council in May. A robust objection was submitted by CAMRA and just before News & Ale went to press, we heard the application had been withdrawn. What next I wonder?

Kevin Travers

Trafalgar

The lease of the last 'squaddies' pub in Aldershot is up for sale. The current lessee is keen that it is taken over by an ex-Airborne soldier. **KT**

White Lion

An appeal against the decision to refuse permission to convert the whole of the White Lion into flats has been submitted. We have robust objection to the planning inspector considering the appeal and await a decision.

The owners of the pub are also inviting offers to buy the freehold of the pub. The asking price is substantially in excess of the £261,000 the pub was bought for. Since then it has deteriorated in condition this is pretty unrealistic.

The Council finally approved the new Asset of Community Value application on 18th May, so the pub is now listed as an ACV again. **KT**

BAGSHOT

Old White Hart

I was sorry to see that the old pub sign in front of the old White Hart has now disappeared, sadly, a sign that it's destined for other purposes, having been purportedly sold earlier this year. **Doug Fish**

Three Mariners

While I like the traditional Courage Best, I was nicely surprised to find instead Courage Directors on a recent visit, not often one finds it these days, perhaps because it's a bit stronger, but definitely has more taste and makes a pleasant change. The other beers

were Harvey's Sussex Best, Timothy Taylor Landlord, and Fuller's London Pride, but these sometimes rotate with other popular beers. Thanks, Barry! (The opening time is midday, not 11am, as I previously thought.) **DF**

CAMBERLEY

Ascot Brewery

The brewery moved from its previous site in Surrey Avenue a couple of years ago, when new owners Chris and Connor Davies wanted to expand the scope and ambitions of this brewery. They set up huge new 'tanks' in the Yorktown industrial estate, with a 'mezzanine' floor upstairs, equipped with a long bar and a dozen or so beer taps. As well as continuing some of the original Ascot beers (such as Anastasia's Stout) they've created many new cask ales and a whole range of 'craft' beers, popular with a growing proportion of the market these days. They've also held several beer festivals, sometimes covering international rugby matches on a huge screen. Needless to say, brother Harry and I have been to several such days, inviting others to join us! (Definitely occasions not to drive!) Carry on brewing, chaps! **DF**

CADS Club

The pub is 'hidden' between the A30 and 'The Square' shopping centre. Officially known as the 'Camberley and District Club' (but referred to by members as the 'CADS Club') this 'invisible' club celebrated its centenary a few years ago and continues to entertain a wide cross-section of the local community. One of the 3 snooker tables has now been replaced by a pool table, and there are also crib matches, darts, frequent 'socials' (including discos or live music), outings to horse races, etc. Judy has been looking after our thirst-needs for 13 years now, and recent cask ales have included Woodforde's Wherry (a beer I well remember from many years ago at CAMRA's Great British Beer Festival) and Fuller's London Pride. **DF**

Royal Standard

Previously at the White Hart, Frimley, Mark moved to this Greene King pub a few years ago and was building up trade nicely when Covid lockdowns and restrictions struck, which obviously made things very difficult for all publicans. Since then, things have improved greatly and as well as improvements indoors in the last few weeks the car park has been completely resurfaced. Greene King IPA and Abbot are the regular beers here, while the competitively

priced food has a good reputation, looked after by chef Gary, who I used to know from the Cambridge Hotel many years ago! Well done, chaps! **DF**

The Four Horseshoes

This very pleasant pub is half a mile outside the centre of Camberley and is part of Heineken's Star Pubs and Bars group. It is well run by Sophie, who has considerable experience in the pub and catering business, having worked for others in the past.

There is plenty of secure parking, and a sheltered patio and seating area with heaters, which proved invaluable when indoor socialising was off limits, and now remains popular all year round.

The pub maintains at least one real ale in good condition, rotating beers on a regular basis, with the core ones being St. Austell Tribute and Timothy Taylors Landlord, sometimes St Austell Proper Job, Eagle Bombardier, Fuller's London Pride and Sharps Doom Bar.

They have a wide range of lagers and ciders and Brixton Brewery's Reliance Pale Ale.

Inside, there is an area with tables and chairs for restaurant service and another area with comfy sofas and a log fire, both with easy viewing of the TVs for sport etc.

The "Shoes" serves the local community well, welcomes families and well-behaved dogs, has darts, pool and live music evenings on some weekends.

If you are outside the town centre with your car, I can recommend a visit to this friendly pub, where you will receive a warm welcome from Sophie and her staff. To book meals, call 01276-423582. **Harry Fish**

CHERTSEY

Coach & Horses

A popular Fuller's local round the corner from Chertsey FC. Fuller's London Pride and ESB currently joined by Twickenham Naked Ladies as well as a guest ale, plus three real ciders Cornish Orchards Farmhouse, and Cotswold No Brainer. **Anthony Groves**

Kingfisher

Outstanding food destination alongside the Thames but hand pumps usually limited to just Sharps Doom Bar available. **AG**

Olde Swan

Recent guest ales have seen Park's Poets Corner Spring Ale, Oakham Citra, Timothy Taylor Knowle Spring, St Austell Small Batch Simply Mosaic and Park's Brigadeiro Milk Stout alongside regulars Tring Side Pocket for a Toad and Sharps Doom Bar. The Jubilee beer festival was eagerly awaited with 15 ales and six real ciders sampled. Good pub food and

especially popular for Sunday roasts. North Surrey CAMRA's Pub of the Year 2022. **AG**

COVE

Tradesmans Arms

New management arrived in May and have hit the ground running. There is a meat raffle on Sunday and the beer garden has been spruced up. Dogs and children are welcome and guest beers have been introduced with Wychwood Hobgoblin spotted recently. **KT**

DORMANSLAND

Old House at Home

The 'Old House at Home' (Shepherd Neame) in West Street always has three well-kept ales from this Faversham brewer available. **Peter Spooner**

EGHAM

Crown

A popular pub next door to Strode's College, serving a range of food as well as a varied selection of ales. Recently the hand pumps featured Sharps Doom Bar, Courage Directors, Wantsum Hengist and Mad Squirrel Hoodwink (described as a choco white stout!). Also, what looks like the complete collection of non-real Lilley's ciders available in every conceivable flavour. **Spike/AG**

United Services Club

An ever-changing range of ales with usually five available, including something dark and tasty. Next Egham Festival will be held on 28 to 30 July, not in August as previously advertised. North Surrey CAMRA's Club of the Year 2022. **AG**

ENGLEFIELD GREEN

Armstrong Gun

Beer quality much improved since going down to one hand pump, serving Surrey Hills Ranmore, with craft kegs Beavertown American Pale Ale and Session IPA. **Richard Snell**

Beehive

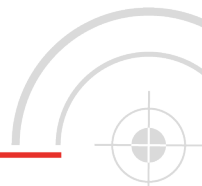
A comfy and welcoming local Fuller's pub serving London Pride, Dark Star Hophead and Planet Hop, with Camden Pale Ale on craft keg, on a recent visit. **RS**

Bailiwick

A food-oriented pub on the edge of Windsor Great Park, popular with walkers. Fantastic food accompanied by Windsor & Eton Guardsman and Knight of the Garter, plus their own Bailiwick Great Park Ale, along with Uprising Shout! and W&E Republika lager on keg. **RS**

Continued on page 14

The Grumpy Old Man's Dad Returns



"Hello Dad I've not seen you for ages". "No, and I really miss my old haunts and want to return to have a great beer and am particularly looking forward to returning to the 'Pelham Arms'". We then set off, but it was not long before he stopped in front a small block of flats scratching his head in mystification. "Where has the 'Foundry Arms' Gone?". "Gone following the closure of the foundry", a few yards down the road the conversation was repeated with 'The Chairmakers' which was now a Tesco. We then turned the corner and there, in all its Edwardian splendour, was the 'Pelham Arms', his pace noticeably accelerated. Suddenly, he stopped in his tracks having seen a sign emblazoned across the front in neon light proclaiming 'JAKES'. "Who the hell is Jake?" I then then tried to explain that it was part of modern marketing nonsense to sex-up everything with exciting new brands and images to update the pub. "Next week it might well be called Bonaparte's!".

On entry he just stood there in disbelief. "Where has the taproom gone! The lounge and snug bars all gone?". It was in fact one large barn of a building with a central bar area to which he approached gingerly. I asked him what he would like and he asked for a pint of Mild. "What's that", came the reply and I thought he was going to explode. "What sort of idiot are you? Mild always out-sells all other beers." "Sorry mate that may well have been the case when you were young, but these days we don't sell it at all". "OK, then I will have a pint of M & B Bitter", I then had to intervene to explain that the brewery no longer exists. He did not understand and the barman pointed to seven other bitters all with their individual and coloured pump clips. He chose one from the range with a bright yellow label. It was then time to pay and a stentorian cry came from behind me of "HOW MUCH" and "in my day I could have bought over 40 pints for that" (he was about right). I think it was a good job that I was there as he already had it in his mind that the barman was out to seriously rip us off. He refused to believe that in this part of the country over £5 was not at all unusual for a pint. We sat

down and his beer turned out to be heavily laden with American hops. "I can't drink this its stripping off the lining of my mouth" and was a far cry from the bitters of his day. I bought him a replacement and he was much happier. One thing he did praise was the array of pump clips compared to the mere Mild and Bitter clips of his day. However, I did point out that they said very little about the beer being served, as he had found out to his cost and it's point of sale persuasion that he had fallen for.

He now turned his attention to what was happening around him and was intrigued by the televisions which were in colour rather than black and white and there were pings and other sounds emanating from a variety of electrical equipment which were all alien to him. He was noticeably on edge and was intrigued by the T shaped font for the lager. When I explained what it was he went into apoplexy. "I didn't spend six years fighting the Germans only to bring their lager in to our pubs". I explained that they were not German at all and only given exotic names for marketing purposes. "Why is nobody playing dominoes or crib", which was almost a desperate plea for reassurance.

All the tables were laid out for food and he posed the obvious question of whether this was a restaurant rather than a pub, when it was suddenly announced that meal 32 was now ready. "What was wrong with the humble pork pie?" he muttered. He picked up a menu out of curiosity and frankly had difficulty both with the wording and contents. He wanted to know what this meant 'specially selected tender slices of meat cooked to perfection complemented with fresh rocket and delicious tomato slices accompanied by artisan granary bread'. I told him it was a ham sandwich and he replied that was another case of sexing up and he was right.

It was all too much for him when he noticed a small group behaving strangely ticking lists and others with large holdalls containing plastic bottles with funnels. I then explained that they were tickers and bottlers and he thought them totally insane.

He then attempted to light a cigarette only to be told that it was now illegal to smoke inside. He looked incredulous when told he would have to go outside to smoke. He sighed heavily and accepted his fate and went to sit by the bowling green. He wasn't out for long and came in almost speechless as the bowling green had been dug up for a children's play area. Just to add insult to injury two young women appeared with push chairs and babies accompanied by an older child with a scooter. He could not believe it. "In my day women weren't allowed in these areas and had their own bar/corridor and the children should not be in here at all". "Why is nobody throwing them out?".

He then stood up in indignation and said "I feel like an alien in my traditional homeland". "My pubs are gone or been ridiculously restructured, Mild has disappeared, the pubs are more like restaurants with women and children to disturb the peace and I wonder why I bothered to come back at all". With that he got up and left and I woke up from the dream.

Bob Southwell

AKA The Grumpy Old Man

Redhill Beer Festival

27th to 29th October 2022



By the time you read this article preparations for the Redhill Beer Festival will be well underway. First step is to prepare a Business Plan that has to be approved by CAMRA HQ. This happens six months before the beer festival takes place. The next step is to choose a theme for the festival. The themes we choose are based on a local anniversary and this year we have chosen to commemorate 50 years since the notable Redhill Market Hall was demolished. We can now start to publicise the event.

Two to three months ahead, things start getting more active with beer and cider selection and volunteer recruitment getting underway. Beers are chosen to ensure that there is a full variety of styles (bitters, milds, stouts, porters and strong ales) and strengths.

Preparation of the hall starts three days before opening. Floor protection goes down first following which we put up the racking to hold the beer casks. While this is going on beer deliveries start. About half the beer comes through wholesalers with rest brought direct by local brewers themselves. As the beer settles so it can be vented and tapped. Finally, quality control takes place (tough work but someone has to do it!), the beers are labelled and the doors opened.

This year we are planning to serve 66 beers and about 10 ciders and perries. We will need about 40 volunteers to not only serve but also to sell tickets and tokens, provide first aid cover, wash glasses and to act as stewards.

After the three days of opening, it's time to clear up but not before we have a party after closing on Saturday evening. Sunday sees everything dismantled and prepared for dispatch on the Monday, before we hand back the keys to the Hall Management at five o'clock.

So please do come along to this year's festival. It is in Merstham Village Hall, just 150 metres west of Merstham Station and close to the No. 405 Croydon/Redhill bus route. Full details of the event can be found in the advertisement within this magazine.

Martin Longhurst

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Travel info:

Rail: 10 mins walk from Teddington Station with trains from Waterloo

Buses: R68, 281 and 285 stop directly outside the door

Tube: District line to Richmond then R68 bus

For times and tickets visit the website:

www.teddingtonbeerfestival.co.uk

Summer of Pub is **Back!**

CAMRA's Summer of Pub aims to support and promote pub-going throughout the summer and getting involved is as easy as planning a trip down your local! The past few years have presented an enormous challenge for the whole sector, and venues and producers need our support like never before. Pubs are at the heart of so many communities across the UK, serving a huge range of beers, ciders and perries and hosting events that cater for every taste.

There's something for everyone so check out the listings at the website <https://summerofpub.camra.org.uk/> If you are a publican you can submit events as well.

There are events in your area, you can enter our national competitions and begin your Summer of Pub! Whether you're able to submit an event or want to search for one nearby, getting involved is just a click (and a pint) away!



camra.org.uk/summerofpub

Ralph Lawday



Ralph Lawday was an avid campaigner for the continued availability of Real Ale, busily promoting local pubs, breweries and beer festivals. He was a member of the South West Essex branch of CAMRA in the mid-1970s, then the South Hertfordshire Branch and became a member of the East & Mid Surrey branch in the

1980s and, until his first stroke, was a regular attendee at all meetings.

His accounting skills were always appreciated and his financial acumen extended to Victoria Brewing who established their business in the historical old Victoria Maltings in Ware, where he was one of the owners. Their superb brews were enjoyed by one and all throughout the local community during this period.

He was also either the treasurer or on the finance team of the first CAMRA Great British Beer Festival in Covent Garden, the Surrey, Kingston and Woking beer festivals and the South West Essex and East & Mid Surrey branches. He remained unflustered by situations that might have caused lesser souls to panic.

Sally Gingell

Pub News **Round Up**



ENGLEFIELD GREEN (continued)

Barley Mow

Large pub in idyllic position on the village green, well known for good food and a smart bar area for drinkers. Delighted to find five hand pumps serving Windsor & Eton Knight of the Garter and Guardsman, St Austell Tribute, Timothy Taylor Landlord and Sharps Doom Bar, plus Camden Hells lager and Meantime London Pale Ale on craft keg. **RS**

Fox & Hounds

Serving Brakspear's Oxford Gold and Gravity, plus Shipyard American Pale Ale on craft keg. **RS**

Happy Man

A popular pub with students from nearby Royal Holloway, locals and real ale fans. Always four ales available, with Tring Pale Four, East London Pale Ale, Exmoor Hound Dog and Bond Brews Railway Porter, plus Weston's Old Rosie cider found on a recent visit. Latest beer festival at the end of May saw a good selection of 12 ales and 7 ciders served in the comfy and convivial garden. **RS/AG**

EVERSLEY

The White Hart

This traditional country pub is on the edge of historic Eversley village, well known for its long-established cricket ground and connections with Charles Kingsley. A warm welcome awaits you from David and Jeff and has an extensive beer garden and car park, serves excellent pub food (including pizzas to eat in or take away), and rotates cask ales, the regulars being Courage Best (very much to my liking) and Fuller's London Pride.

This is a family-friendly and dog-friendly pub, with canine treats in jars on the bar, and a fenced back garden for relaxing summer days and evenings outside, plus a back patio with big brollies and heaters, for chilly evenings. On cold winter days you will be welcomed by a log fire, and a few strapping locals willing to add on a log from time to time!

The pub has a side room available for private functions, and provides Sky and BT TV in the back bar, for enthusiastic sporting fans. Normal pub hours are 1200 to 2200, seven days a week.

Best to book in advance for your evening table: 01189-732817. **HF**

FRIMLEY

Old White Hart

Since Covid lockdowns most pubs now seem to open at midday but this is one that still opens at 11am thankfully, so a good one to begin a 'News & Ale distribution run' in the area. Being a Greene King pub, I've seen their IPA, Abbot, and Morland Speckled Hen here occasionally, but it seems that few of their clients favour these, as often only the IPA is available. However, obviously there's a good trade in the keg beers and ciders and numerous other drinks and the restaurant is always busy throughout the day. There is also a pool table and dartboard, and many TV screens throughout the pub, so it's a popular spot with the local community. **DF**

Toby Carvery (One Oak)

Surrounded by a very large parking area this is a popular spot for those seeking a good variety of meals at a reasonable price and also has rooms upstairs for those wanting to stay. It was nice to meet again one of the bar-staff who used to work at the Cambridge years ago, Ollie, but sadly, although no less than 3 hand-pumps display the Sharps Doom Bar badge, very seldom is it actually available in any of them, nor any alternative cask ale. There are however, several keg beers and lagers on draught. **DF**

Railway Arms

Sadly, this pub has remained closed since Covid lockdowns with signs indicating that they're seeking staff. **DF**

FRIMLEY GREEN

Old Wheatsheaf

Good to see this pub reopened after the Covid troubles, with Glenn behind the bar, as before. It continues to be busy throughout the day with a good reputation for both its food and selection of all sorts of drinks, including wines and beers. I always reckon this is the best Greene King pub in our area, and as well as maintaining three of their beers they generally have a couple of guest beers on. I had Ascot Little Giddy on a recent visit, which is a low abv beer I enjoyed at Ascot's Easter beer festival a few weeks ago. Currently they don't open on Mondays. **DF**

GODALMING**Red Lion**

The pub remains closed but will reopen shortly as a Fox and Finch, one of the many Greene King brands. **KT**

HARTLEY WINTNEY**Cricketers**

This pub remains under the same ownership as before the Covid pandemic, but on a recent visit I was glad to see that the choice of cask ales has been simplified to Timothy Taylor Landlord and Boltmaker, both kept in good condition. They have a staggering range of drinks of all sorts, and are well known for their food. There's a large garden at the back, which becomes more popular as summer approaches, while the front area is a great place from which to watch whatever match may be on over the road at the Cricket Club. **DF**

Waggon & Horses

Good to see that Casey is still here, as are the 'regulars'. Courage Best Bitter used to be the 'house beer' for many years but fell out of favour due to inconsistent condition. There are now three regular ales (Gales HSB, Butcombe Original, and Flowerpots Pale), with a guest beer at weekends, and this arrangement seems to work very well. I much enjoyed the Butcombe, which I discovered years ago, and found it to be just as good now. There's a 'Snug Bar' here also, particularly popular in colder weather, especially for those seeking a nice, quiet meal in a great little pub! Cheers, Casey! **DF**

HASCOMBE**White Horse**

The pub has been purchased by Youngs, not yet sure if this will spell the end of their popular Harvey's Best Bitter. **KT**

HERSHAM**Royal George**

The Royal George has been taken on by Big Smoke and is awaiting a refurbishment. **Clive Taylor**

HOOK**Crooked Billet**

Richard and Sally came here 36 years ago, apparently, and were looking forward to a quiet retirement soon, but what seemed to be a good offer for this Freehold pub fell through at the last moment. Obviously a bitter blow, but for those of us on this side of the bar it's good to see that they reopened after Covid Lockdowns and are still smiling! Everything seems to be just as before and I much enjoyed the Timothy Taylor Landlord,

going nicely with my regular 'ham and cheese toastie' for lunch! At present does not open on Mondays or Tuesdays due to shortage of staff, but still a great place for a good meal and drinks with plenty of tables out by the river for the coming summer days. Carry on catering, Richard and Sally! **DF**

HORLEY**Jack Fairman**

The Jack Fairman (JD Wetherspoons) often has a cask beer from the local By The Horns brewery available. **PS**

LIMPSFIELD CHART**Carpenters Arms**

The pub is a free house these days, but still has up to four Westerham Brewery ales on handpump, with Larkin's Traditional regularly featuring. **PS**

LINGFIELD**The Star Inn**

Always has Dark Star Hophead and Harvey's Sussex Best, plus a non-real Lilley's Cider on handpump. Popular for the good food that is available and accommodation is also a feature provided by the pub. **PS**

LOWER KINGSWOOD**Kingswood Village Club**

This very friendly club is to be found on the northbound carriageway of the A217. CAMRA members are very welcome, just show your membership card. One beer from Pilgrim is always available along with one other, this being Dorking DB1 on a recent visit. It is only open evenings at the moment but are looking to extend this in the near future. The quality of the beer means it has been the East & Mid Surrey CAMRA Club of the Year for many years. **Roy Golding**

LYNE**Royal Marine**

A regular in the Good Beer Guide. Recent visit found Greene King London Glory and Hardy & Hanson's Bitter badged as house ale and jolly nice it was too! **Philip Chown**

MOORHOUSE**Grasshopper**

It's more than three years since the pub closed for rebuilding, with a target reopening date of late 2019. It's still a building site and it's uncertain if work is still ongoing. There is a large number of empty casks still awaiting collection. **PS**

Continued on page 23



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Meet the Brewer

Gary Sage, Hedgedog Brewery



This is an interview with Gary Sage, the Chief Fermenting Officer of Hedgedog Brewery.

How did you start brewing?

I was a home brewer since boarding school days. I went to a Jesuit boarding school, they were quite liberal and we learned

brewing, distilling and that sort of stuff. We home brewed for a while and when my son was old enough he joined me with my brewing. I went to Germany to study Craft Brewing Science at VLB, just to get a proper grounding on how it's done commercially. Then my wife and I were in Texas and we went to the first craft brewery in Texas, the St. Arnold Craft Brewery, because we lived there for a couple of years. There were lots of dry counties and the notion of craft beer until 2012/2015 was very difficult in Texas but there were two bankers who put a million dollars together and built a decent brewery with a tap room. We went on the brewery tour and there was a brewing kit from Siemens. Being an ex-Siemens engineer and looking at the console I thought to myself, I can build one of those, and then my wife said "We can do that". We started off in two garages in a barn in Cobham and in 2014 we moved into the unit in Virginia Water. We had a 200L rig at the time so it was not a lot of production. We sold that kit to two guys that were doing a brew pub in Romania. We brought our new kit from Fabdec and it just got bigger from there. We just added tanks bit by bit as we have grown over the last couple of years, in fact our last 2000L tanks arrived the day before the COVID lockdown so we had some stainless steel looking pretty that we could not use. It was quite a while after the lockdown that we brought a manual canning plant but could not get the quality right. The dissolved oxygen was causing problems, so we got these contact canning guys in and they were fantastic. They bring the rig off the truck, they check the dispense pressure is right and then two hours later after they have setup the kit they have canned 2000L. We then test the beer including the first, middle and last cans and it is very high quality.

It's not just cans you sell?

We do cans, kegs and casks. We use a distributor called Best Ale and he does North London, Essex and Kent. He takes our Pale and Red and lately an Amber Ale. There are no finings, it is literally as fresh and as pure as it gets. As much as brewers whinge about CAMRA and the Cask Marque we were finding a lot of objections on using finings in a couple of pubs and people were asking us if we were putting finings in our beers and we realised that it was quite a sensitive subject.

We do not filter, we did filter our beer for the cans for a while but then even after that we ended up with the dreaded hop creep and we realised that however you try filtering you are not going to get there.

We get clean beer if we do not use anything and we find it drops out pretty fast. We used wet yeast for a while and it was an expensive exercise. We had couriers leave the yeast in a hot van and over-night so we never really got a consistent yeast and it would muck up our fermentation for two or three days. We let everything ferment out completely and there is a PH check. We have brought a machine from the US that we plug into the tank and it monitors your PH, your specific gravity and your ions. It is also a spectrum analyser and draws beer out of the fermenting tank, measures it, and you get this minute by minute monitoring of the beer. It is a really, really, amazing monitor, that has been a real game changer for us to monitor the consistency of our beers.

All our Cask beers are zero finings and they are clean as a whistle, we do not have problems or complaints, so for quality I think we are doing okay. One thing I learned from the Germans was do not mess with the quality. If you were to enter our brewery you could eat off the floor.

So how many people work in the brewery?

There are five of us, me, my two sons, my wife and my daughter in law.

So what do they do?

My older son does the leg work, he brews the beer. My wife manages the logistics and all the production management. My daughter in law and I manage sales and marketing. My youngest son basically drives the van. If I take someone on it will be for the long term,

someone who can makes us a better brewery and has some hunger to keep it going.

So what beers do you have at the moment?

At the moment there is "Lighthouse Pale Ale" which is the big hoppy fruity one. There is the kölsch type "Cold Fusion", there is "Red Eye" which is a red ale and then our "Amber" which is our first German type altbier, so my German beer brewing learning background has permeated into my beers. Later, at the end of this year, we will be brewing a Big Porter which is essentially for father Alex, it's going to be our first fortified stout. We have a hazy IPA, but it's not quite there yet. It has been an interesting journey for the actual beers.

Have you anything else planned?

I would like to do a helles beer. I will probably spend three months in Germany with a proper lager brewer. I am fortunately blessed with a relatively high resolution palate which means I can pick up things that very few people can pick up. I find that a lot of the lagers we brew in the UK are like home brew. If you go to Munich or Berlin you will find the lagers there are at a different level of crispness and dryness.

You are interested in sustainability?

Sustainability is a big thing in our family, we stopped using aerosol sprays 40 years ago. My wife has always been very, very green as far as recycling goes and gets very angry with the supermarkets for supplying

plastics that do not degrade, especially when we can supply drinking cups that bio-degrade in six weeks. If I compare the clear eco-cups to the PTFE ones that the supermarkets supply, there is no real price difference. We also use biodegradable can clips to keep cans together in six and four pack groups. We called time on the "recyclable" PTFE ones as they end up in the trash and are not really recyclable. The ones we use now are compostable and there is no waste. Where we are now used to be a pig farm many years ago. Our post brew grist goes straight to cows and horses on the farm. Water wise we do not waste water. We recover our own CO2. We use it to empty tanks and for that sort of thing. We stick the hops in the compost which becomes fertiliser and keeps the flies away.

Many thanks to Gary Sage.

Brian Bourne

For online sales visit Hedgedog.co.uk



Cider Pub of the Year

Thursday 12th May saw a group of SHB CAMRA members descend on the Star in Godalming along with our Regional Director to present landlord Andy Mounsey with a certificate in recognition of being our Cider Pub of the Year for 2022. Andy and his wife, Emma, have won the event before but it is always good to acknowledge the continuing great selection of ciders on offer – not forgetting the varied selection of beers as well!

A great evening was had by all who attended!



Brewery News

ASCOT, Camberley

www.ascotbrewing.co.uk



Ascot Brewing held a Spring Fest over the Easter Bank Holiday weekend with 30+ cask and keg beers. The Taphouse continues to stage one comedy night each month, as well as big screen sporting events.

The brewery has started a £150k Crowd Fund Raise to finance the opening of two new Taphouses similar to the existing Taphouse on the mezzanine above the brewery. They are also planning to recruit additional sales marketing people to increase sales from £400k in 2021 to an estimated £2.6m by 2024.

Current regular ales are Gold Cup, Starting Gate, 5/4 Favourite, and Anastasia's. A newcomer to the core range is Little Giddy 3.6% sold as 'Small in ABV, but mighty in flavour'. The pale is packed full of floral aromas and crisp citrus flavours. **Paul Cousins**

CRAFTY, Dunsfold

www.craftybrewing.co.uk



Crafty are still producing their core ales (Hop Tipple, Crafty One, Blind Side, Loxhill Biscuit) plus

seasonals and some keg only beers. The next seasonal will be "Hop It" for Spring 2022. For the Queen's Platinum Jubilee they brewed a "Platinum Pale".

They also offer personalised "Wedding Beers" (either 4.2% IPA or 4.6% Pilsner) and "Custom Beers" with clients' own labels (West End Theatres, Tourist Attractions, Military Regiments, Charities).

Crafty also offer Contract Brewing and work with UK breweries and brands looking to increase their production capacity and overseas breweries looking to work in the UK. They offer a turn-key solution for contract brewing (4,000 – 5,000 litres). **Mike Sanders**

DORKING

www.dorkingbrewery.com



The brewery is almost brewing at capacity. May was the best ever month for sales, additionally, the brewery tap room (the Gun & Tap) recently had its busiest ever day.

The brewers and owner, Neel Singh, are flying to Sinalunga on 10th June to do a collaboration brew with Dorking's twin town brewery in Italy. They will launch the beer in early July. They are looking at infusing Italian Basil into the dry hop.

Having bought more tanks, they are now brewing draught (not bottled) Defaulters Lager at Capel with the first brew on 1st June. It will be kegged 6-7 weeks later.

A new beer was brought out for the Platinum Jubilee. This is a 5.2% ABV beer called Platinum ESB and is brewed with Maris Otter malt and Kent hops.

All beers with the exception of DB1 are un-fined.

Dorking Brewery sponsor the Fanzone Bar at Dorking Wanderers FC (Just promoted to the National League!). Beers are keg Pilcrow and Defaulters but with increased crowds it is hoped cask beer will appear. **Roy Golding**

GODSTONE, Godstone

www.thegodstonebrewers.com



Friday night taproom openings remain popular with unfiltered kegs adding to the choice of beer available at both the taproom and farm events.

A small batch of Mild (3.3%) has been trial brewed and is available from the farm shop and at local markets.

Andy Poole

HEDGEDOG BREWERY, Virginia Water

www.hedgedog.co.uk



Canning has just been completed of the latest run of Cold Fusion (a Kolsch style beer) and it is tasting lovely. Those and cans of other ales have been selling well at farmers' markets in West Byfleet (monthly) and Weybridge (quarterly).

Firkins have also been selling well to pubs near and far around the South-East through a distributor.

A refreshed version of Clockwork Amber Ale with a revised recipe is now available in firkins, Red Eye and Lighthouse Pale continue to do well.

The brewery recently received its Safe and Local Supplier Accreditation (SALSA) certification which should provide further opportunities for sales. It is hoped that a new Golden Ale will be ready for the

Egham Beer Festival at the end of July.

Anthony Groves

HOGS BACK, Tongham

www.hogsback.co.uk



The brewery has recently been brewing ales for special occasions, such as Hop Yard Pale (3.4%), a Jubilee ale called Majestea (4.5%) and one specifically for Friday the 13th.

New pump clips have been designed for TEA and also new labels for the bottled version along with new crowns. The new design is to make it clear that Hogs Back is a local brewery, using local ingredients and the pump clips are made from stiff cardboard layers rather than plastic. The sales team are currently busy changing over the clips.

Hog Father is being brewed for Father's day on 19th June, which will be a slightly different style from the previous brews.

The tap room is now fully functional as is the beer garden. Bookings can be made over the website, or you can just turn up. In addition to pizzas, shared boards such as ploughmans can be bought and there are vegetarian and vegan options.

The Hop Harvest Festival is set for 24th to 25th of September. A programme of events is currently being worked on.

The on-site reservoir has been drained and this will be an events area in the future, (the carp having been rehoused). Tours have now recommenced following lock down and more customers are using the shop. There is no problem with the availability of glass for bottles at present, following the shortage in Germany. Finally, the Hogs Back Hoppers have been twiddling in the hop garden, which will need up to 100 miles of stringing. **Peter Hayward**

PILGRIM, Reigate

www.pilgrim.co.uk



After recent problems with a 6 month 'Notice to Quit' being served things have moved on rapidly. Initially it seemed that the new owners would allow the brewery to remain, now things have moved on so now the brewery have actually managed to buy the freehold of the building housing the brewery. This will enable them to carry out many of the improvements required to the building. They have also been looking to run a pub for some while and this also is now coming to fruition with the signing of a lease to a Redhill pub expected this month.

On the brewing front, a new ale 40X has been produced to celebrate the brewery's 40th birthday and is based on the original recipe for Progress, the first beer brewed. It will use Fuggles hops and will be a bit stronger at 4.4%.

Summer sees the return of seasonal favourites Quest, South Island and Session IPA.

On the sales front, as well as the supply to Surrey Oval the brewery is now supplying Lingfield Park racecourse. **Andy Poole**

SURREY HILLS BREWERY, Denbies Wine Estate Dorking

www.surreyhill.co.uk



Trade remains very good. Collusion XXIV has been released. The malt base is the same for all brews, with the hops

changing every time. **Roy Golding**

THAMES SIDE BREWERY, Staines-upon-Thames

www.thamessidebrewery.co.uk



Staines' best brewery and tap room has relocated a short way along the Thames towpath, from one side of Staines Bridge to the other, into larger premises with increased capacity. The new site is known as Last Hop and incorporates the brewery, tap room and a restaurant, with further space for live music.

The venue opened at the end of May and ales are now fed directly from feeder tanks. The impressive lineup on opening night featured Heron Ale, Egyptian Goose, White Swan, Mallard Mild, Born in the USA, Pint It Black and Move On Now (a new 3.6% blonde), along with a selection of real ciders and Republika and Capital lagers from Windsor & Eton. We wish Andy and the team every success in their new location (and will be regularly supporting them).

The tap room has also been voted as North Surrey CAMRA's Cider Pub of the Year 2022. **Anthony Groves**

THURSTONS BREWERY, Horsell

www.thurstonsbrewery.co.uk



Over the last quarter the core range of beers has been Horsell Gold, Un-American Pale Ale, Milk Stout and Small IPA. Both Chobham Treacle and Horsell Hooker were brewed in the early months of the year. I am told that Stedman's Ale, which was

Thurston's very first beer, will shortly be making a seasonal return.

Nick Banyard

TILLINGBOURNE

www.tillybeer.co.uk



Have new pump clips for beers which are un-fined and therefore suitable for vegans.

Un-fined beer has been available at the brewery for a few years but now The Source, Falls Gold and Dormouse are available in the trade. **Roy Golding**

TITSEY BREWERY, Warlingham

titseybrewing.co.com



The move along the road has now cleared all planning requirements and the new 1000L kit has arrived in the country (from China) with the move expected in late September or October.

Californian Spring, a new 4.2% APA has been particularly popular as is likely to become a regular seasonal.

A new summer seasonal beer is currently being envisaged with added watermelon that is likely to have a strange hue. **Andy Poole**

TRAILHEAD, Dorking

www.trailheadbrew.co



It has been a busy busy winter at Trailhead, which can be found in farm buildings on Punchbowl Lane in Dorking. The tap room has been open thanks to the addition of central heating to the old building

which gives it a nice cosy lounge feel.

The big news is that there have been some important upgrades to the brew kit. They now have more precision to the temperature controls on mash, whirlpooling and in the fermenting vessels. Also, the Hot Liquor tank has been extended by nearly 30%. As Rich the owner says "The results have been impressive in that we can now control our mashing temperature to a much greater degree. Also, we can reduce our kettle temperature after the boil in about 15 minutes to our whirlpooling temp saving us huge amounts of time. Our fermenting vessels now have three wire sensors and state of the art temperature controllers meaning we can automatically keep our fermenting vessels at the temperatures we want

without the need for manual switching and on top of that the accuracy of actual wort/beer temp within as close as we can get it. All in all, this translates to better beer and the first ones off have left us pumped!"

Regular updates are shown on the brewery Instagram and Facebook pages and the website is up and running for online beer orders. **Roy Golding**



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Pub News **Round Up**



NEW HAW

White Hart

A good selection of ales which have recently featured Green King Abbot, Woodforde's Wherry, Timothy Taylor Golden Best and Hogs Back TEA. **SC**

OXTED

Oxted Inn

A JD Wetherspoons situated next to the railway station now features more guest ales which are well kept and there is an enthusiastic team in situ. Up in the old part of the town, the 'George' was recently serving a well-kept pint of Harvey's Sussex Best. **PS**

George

Up in the old part of the town, the George was recently serving a well-kept pint of Harvey's Sussex Best. **PS**

SHAMLEY GREEN

Red Lion

The Surrey Hills Shere Drop was in fine form when sampled on the recent Branch social to the village. Sat in the sunshine looking over the village green supping the current Champion Beer of Britain was wonderful. **KT**

SHEPPERTON

Barley Mow

One of those friendly back street locals which has a relaxed and welcoming atmosphere and a grand collection of pump clips adorning walls, ceiling and any spare space left free! Recent visits have found Sambrook's Pumphouse Pale and Night Shift, Tring's Old Icknield Gold, Andwell's King John and Spring Magic and the regular Hop Back Summer Lightning. Usually, two or three non-real ciders from Lilley's available. **SC/AG**

SOUTH GODSTONE

Fox & Hounds

The Fox & Hounds which can be found on Tilburstow Hill is still a popular destination for excellent food and a selection of ales. The regulars are Fuller's London Pride, Hogs Back TEA and St Austell Tribute, but one or two guest ales usually feature. Tonbridge Brewery products are popular here, but a recent visit found Long Man Old Man available. **PS**

STAINES-UPON-THAMES

Beehive

Regular beer Courage Best accompanied by guest ale Windsor & Eton Boatman, which was very nice. **David Macdonald**

Bells

Young's Original and Sharps Doom Bar available. **DM**

George (Wetherspoons)

Recent visit found Hanlon's Stormsay, Redcastle Red Lady, Bateman's XXX Bitter, Oakham Citra, Fort Smith American IPA and Exmoor Gold, alongside regulars Old Speckled Hen, Ruddles Best, Greene King Abbot and Sharps Doom Bar. No real cider available. **DM**

London Stone

Sadly, the Stone now appears to be permanently closed. **Josh Cheasley**

Old Red Lion

The regular Courage Directors was off on a recent visit but Otter and Fuller's London Pride were available. **DM**

Retreat

More a food than drinking destination, but usually two Brakspear's ales available, Oxford Gold and Gravity. **DM**

Swan Hotel

Fuller's pub, restaurant and hotel on the banks of the Thames. Fuller's London Pride and ESB, plus Dark Star Hophead and Planet Hop available. **DM**

Wheatsheaf & Pigeon

Fuller's London Pride, Otter and Brains Rev James Original available. **DM**

THORPE

Red Lion

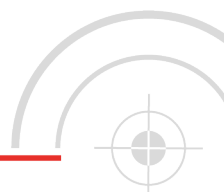
Recently found to be serving St Austell Tribute and Greene King London Glory. **RS**

Rose & Crown

A popular food destination, especially at weekends and when the sun shines. Timothy Taylor Landlord on hand pump and Meantime London Pale Ale on craft keg. **RS**

Continued on page 28

Transport News



An increasing number of passengers are claiming under the Delay Repay scheme when their train is late. This growing cost has led to GWR finding an imaginative but pernicious way of reducing the amount of compensation. Rail magazine recently covered the experience of a passenger who travelled from Hook to South Wales on a day return ticket changing at Basingstoke and Reading. On his return the connection was missed at Reading resulting in a one hour late arrival at Hook. He duly made a claim and expected to receive 50% of the ticket price refunded as it fell within the 60-119 minute time band.

GWR awarded compensation of 25% as the train had arrived one minute early and therefore it fell into the 30-59 minute time band. So what happened?

In common with most stations the public timetable for Hook shows only the departure time which the passenger used in the "timetabled arrival time" column in the claim form. In this case 21.31, GWR established an actual arrival time of 22.30. Hence a delay of 59 minutes.

Rail reported this to the Rail Delivery Group and Transport Focus with both agreeing that it was against the spirit of the scheme. A response from the Department of Transport is pending.

Clearly claimants using a small station are at a disadvantage in not having a separate arrival time so I suggest the following course of action if making a claim in this situation.

Within seven days check the planned arrival time of your intended train at Realtimetrains. Use this figure for your "Timetabled arrival time" which may be earlier than the departure time.

You can also check your actual arrival time which will indicate how your claim will be evaluated. If this looks bad switch to the detailed version where the times are given to the nearest quarter minute rather than a whole minute. This might just tip the balance for use at an appeal.

Keep copies of these pages with their dates, your ticket and claim form in case GWR's policy gets changed in the future. Other train companies are watching!

Now some good news. The North Downs rail line used to operate between Reading and Tonbridge until 1980 when it was diverted to Gatwick Airport. For the past 57 years the three carriage trains have caused overcrowding in part by the increasing airport traffic. To resolve the problem GWR have leased 19 ex Thameslink 4 car electric trains that have been newly fitted with generators. They can now be powered by overhead electric, third rail or the by the generators. This is a logical move as much of the line is electrified. Testing is currently underway and the trains are expected to enter service by December. Apart from the extra capacity the new trains have two toilets so we should have this facility in the evening when the current single toilet is often out of use as the retention tank is full. What a relief!

Mark Davies

SHB Public Transport Officer



Headscratcher No. 91 Results



The winner of Headscratcher No 91 was Jeremy Brinkworth of Haywards Heath.

Correct answers were also received from Ian Amy, Dennis Batty, John Bayley, Ian Barry, Lee Burnham, John Drake, Simon Eason, Bill Fullick, John Graham, Roger Grant, Alan Greer, Janet Jones, Terry Lavell, Lupus, Macmillan, Mark Nichols, Edward Quelch, Alan Shaw, Ian Swinden, Colin Traynor, Chris Truin, Alan Welsh, Ray Wright.

There were 5 incorrect entries.

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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

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Social Events



All social events can change due to the current rules on social distancing as a result of the current covid pandemic. Please check the latest updates on each respective CAMRA branch website.

JULY 2022

Thursday 7th 8pm Surrey/Hants Borders Pub of the Year (POTY) presentation by Ian Johnson to the Crown, Horsell [SHB].

Saturday 9th 12.10pm Day out to Hayes and West Wickham. Meet at Wimbledon railway station, platform 10 for tram to Elmers End, then train to West Wickham, to visit the Rail Ale Way and other pubs, then on to Hayes for another Rail Ale Way and other pubs [K&L].

Monday 18th, 8pm Branch meeting at the Royal Oak, Knaphill, all welcome. [SHB].

Wednesday 20th 8pm Branch meeting at the Rising Sun, Epsom [K&L].

Tuesday 26th 1pm Afternoon in Ashted. Meet in the Woodman, then to the Brewery Tap and the Leg Of Mutton & Cauliflower [K&L].

Wednesday 27th 8pm Wokingham Crawl Join Les Murrell as he leads a pub tour of Wokingham. Start 7.15pm Outhouse Brewery Tap, Alexandra Court. Recommended train is the 18.19 from Guildford arriving Wokingham 18.55 (18.37 from Farnborough North). Then returning on the 21.43 pm, arriving Guildford at 22:19 [SHB].

Saturday 30th July 11:30am Working social at the Guildford Cricket Club beer festival. Serve during the 12pm to 4pm session then socialise until 6pm. CAMRA members only please. Book your place with Mark Davies at transport@shb.camra.org.uk An acknowledgment will be given [SHB].

AUGUST 2022

Saturday 20th Bus Crawl to Hascombe and Chiddingfold.

Catch 11:00 Compass Bus 42 from Guildford Bus Station, to Dunsfold where we start at the Sun (The Common GU8 4LE). We will then visit White Horse (The Street, GU8 4JA), Hascombe; Crown (Petworth Street, GU8 4TX) and Swan (Petworth Road, GU8 4TY), Chiddingfold before returning via Godalming to central Guildford by 19:30 [SHB].

Wednesday 24th Lightwater, Bagshot and Windlesham pub crawl

See website <https://shb.camra.org.uk/diary> for timings and further details [SHB].

SEPTEMBER 2022

Wednesday 21st 8pm Branch meeting at the Running Horse, Leatherhead [K&L].

Saturday 24th to Sunday 25th Hogs Back Hop Harvest Festival, Hogs Back Brewery Shop & Tap Room, Tongham. The Hop Harvest Festival & TEA Party will return to the brewery for an extra special celebration to mark the 30th anniversary of the Hogs Back Brewery. We are planning to attend this event on Saturday [SHB].

OCTOBER 2022

Saturday 15th 12pm Prince of Wales, Farnborough Beer Festival Social. Join Surrey/Hants Borders members for an afternoon of good beers at the Prince of Wales, Farnborough [SHB].

BEER FESTIVALS

Due to Covid-19 many festivals have been postponed or re-arranged. Please check arrangements before travelling.

LOCAL BEER FESTIVALS

Bat Fest at the Bat and Ball, Boundstone. Friday 8th to Sunday 10th July. Annual charity beer and music festival. More details at www.thebatandball.co.uk.

Guildford Beer Festival, Friday 29th to Saturday 30th July. Guildford Cricket Club, Guildford. Full details and how to get tickets can be found at <https://guildfordbeerfestival.co.uk/>

Fleet Beer Fest, Saturday 6th August. Harlington Bar, Fleet. Organised by Fleet Lions. Full details and how to get tickets can be found at <http://www.fleetlions.org.uk/beerfest/>

Blackwater Valley Cask & Cork Festival, Friday 2nd to Saturday 3rd September. Beer, wine and music festival held at Sean Devereux Park in Yateley, Hampshire. Over 30 beers proposed from predominantly local breweries, together with lagers, ciders and wines. Local food and live music are also on offer. Details of ticket sales at <https://caskandcork.co.uk/>

Haslemere Beer Festival, Friday 2nd to Saturday 3rd September. The Festival is held in Haslemere Hall. Full details and how to get tickets can be found at <http://haslemerebeerfestival.co.uk/>

SURREY/HANTS BORDERS (SHB)

Includes Guildford, Surrey Heath, Waverley & Rushmoor Borough.

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:

http://uk.groups.yahoo.com/group/shb_camra/
Contact (Les Murrell): shb@camrasurrey.org.uk
Website: <https://shb.camra.org.uk>

NORTH SURREY (NS)

Covers the Boroughs of Runnymede and Spelthorne, from Stanwell in the north to Woodham in the south.

Contact: contact@northsurrey.camra.org.uk
Website: <https://northsurrey.camra.org.uk>

Surrey Beer Festival in Godalming Friday 16th to Sunday 18th September. Godalming's first beer festival will be held in Bury Field and have over 50 cask ales, craft beer, gin, cider, music, street food and games. Organised by the SHB CAMRA Cider Pub of the Year, the Star, with sessions running across Friday, Saturday and Sunday and a range of ticket options on offer. Full details are at <https://surreybeerfestivals.co.uk/godalmingbeerfestival>

Redhill Beer Festival, Thursday 27th to Saturday 29th October.

The Redhill Beer Festival is taking place in Mersham Village Hall. There will be over 70 beers, ciders and perries available. Further details are in the advertisement in this magazine and on the Branch website <https://ems.camra.org.uk/>

Prince of Wales Beer Festival, Farnborough. Friday 14th to Sunday 16th October.
<http://www.theprinceinfarnborough.co.uk/>

NATIONAL CAMRA BEER FESTIVALS

Great British Beer Festival, Tuesday 2nd to Saturday 6th August.
At Olympia London. <https://gbbf.org.uk/>

KINGSTON AND LEATHERHEAD (K&L)

Covering Kingston Borough, Leatherhead & Elmbridge.

You can also find us on Facebook or follow us on Twitter [@CAMRAKL](https://twitter.com/CAMRAKL)
Contact (Clive Taylor): 020 8949 2099 (H)
ctaylor2007@freeuk.com
Website: <https://kandl.camra.org.uk>

EAST AND MID SURREY (EMS)

Covering Boroughs of Reigate & Banstead, Tandridge, and Dorking.

Contact (Roy Golding): info@ems.camra.org.uk
Website: <https://ems.camra.org.uk/>

Pub News **Round Up**

VIRGINIA WATER

Rose and Olive Branch

Windsor & Eton's friendly little local pub. Serving Guardsman, Knight of the Garter and Boatman, along with Republika, Uprising Shout! and Treason on craft keg, plus Guardsman, Republika and Capital lager in bottles. **RS**

Wheatsheaf Hotel

Chef & Brewer pub on the edge of Windsor Great Park alongside one of the main car parks. Recently found Greene King IPA and they usually have Abbot on too. Craft keg was Ice Breaker Pale Ale. **RS**

WEYBOURNE

Running Stream

Continues to be a rare local outlet for mild with Timothy Taylor Dark Mild always available and on fine form. Tuesday evening you can also get a filling curry or stew with a pint for £11.50 as part of the weekly quiz. The Royal George has been taken on by Big Smoke and is awaiting a refurbishment. **Clive Taylor**

WINDLESHAM

Half Moon

This is a genuine Free House, owned by Conrad's family for over a century, and still going very strongly! Inside, the cosy bar area is L-shaped, to cater for two seating areas, while there's a separate dining room beyond, leading to a large patio with tables outside (totally covered by a huge awning) and a well-furnished garden, complete with a children's play area, including a 'Wendy House' with slide! There are up to eight cask ales on here, featuring many favorites such as Fuller's London Pride, Timothy Taylor Landlord, and St. Austell Tribute, but also several 'Craft' beers and lagers on the keg fonts. The pub has a great reputation not only for its range of drinks, but also for its food and wines, and the dining room can be hired for private functions. Keep up the good work, folks! **DF**

Sun

Bob and Corinne have been at this little pub for 23 years but finally retired at the end of May. The pub has a nice, cosy atmosphere, with its 'regulars' enjoying the food and drinks on offer here. Corinne's normally busy in the kitchen, preparing stuff, while Bob looks after the beers, etc.! There's a separate dining room, and a smaller one for pool and darts. In

'the good old days' they used to have an annual Beer Festival here, which was always well attended and a band playing out in the garden another weekend, but those days have long passed, sadly. I knew them before that at the White Hart, Bagshot, so they've been in the business for quite a while, and no doubt looking forward to a long and happy retirement. Well done, you two! **DF**

WEYBRIDGE

Elmbridge Arms

The Elmbridge Arms has reopened and is serving Timothy Taylor Landlord and Dark Star Hophead. **CT**

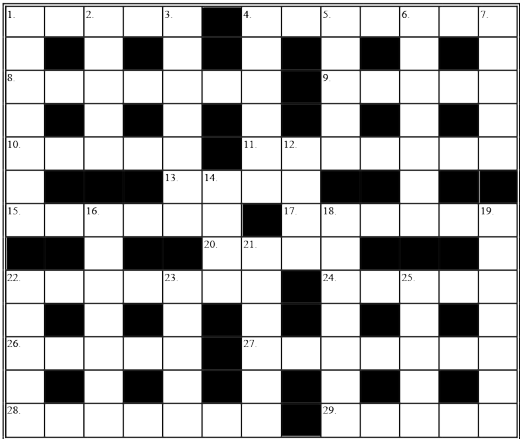
New Micro Pub



**serving good beer to nice people
with hilarious consequences**

Find us on 

Headscratcher No. 92



Across

- 1. Do men worry about an evil spirit? (5)
- 4. Former wife contacts the newspapers very quickly. (7)
- 8. Freddy rushed to meet the first teacher in class. It's frenetic. (7)
- 9. Expose oneself to the first chapter in possible ruin. (5)
- 10. Record the new rent after the last increase. (5)
- 11. Apportions out the quotas. (7)
- 13. Engage in cheap expeditions to get to the top. (4)
- 15. Some equations, I'm pleased to say, are elementary. (6)
- 17. Stage a finale for a story. (6)
- 20. Walk into the worst epidemic. (4)
- 22. Excavate in a bend in the Arun. (7)
- 24. A concept expressed on a lap top is perfect. (5)
- 26. An obsession develops from a disturbed night. (5)
- 27. I turned off in the experimental stage. (7)
- 28. Aunt Meg arranges for an increase. (7)
- 29. An animal with style and vigour to a degree. (5)

£20 Prize Crossword

Clues for Headscratcher No.92

Down

- 1. Clots appear when leading dentists suffer badly.(7)
- 2. Average temperature is intended. (5)
- 3. Unpretentious! Laura joins the National Trust. (7)
- 4. A hollow response follows once again. Please repeat!! (6)
- 5. Add oxygen to a glass of beer for a head. (5)
- 6. Include points on the finish. (7)
- 7. Exotic roses can cause abscesses. (5)
- 12. Rod gets 50 in a chopper. (4)
- 14. Pets can be a nuisance. (4)
- 16. Somehow get me in the get-together. (7)
- 18. Old record list arranged by the first entry letter. (7)
- 19. Avoid getting into a Direct Debit and being tricked. (7)
- 21. Drive Ruth around the street. (6)
- 22. Part of the occult ranks as excessive. (5)
- 23. A villain was found in the Castro guerrillas. (5)
- 25. Estimated time of arrival about six for a musical. (5)

£20 Prize Crossword.

Closing date for entries is Friday 10th September.

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

**William Hill, Pendennis, Frimley Road,
Ash Vale, Surrey GU12 5NN**

Name

Address

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Your details:

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Forename(s)

Date of Birth (dd/mm/yyyy)

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Signed

Date

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Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

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Email: membership@camra.org.uk Telephone: 01727 867201

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Billing Address

Bank or Building Society Account Number

Branch Sort Code

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Real Ale



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- If you receive a refund you are not entitled to, you must pay it back when Stripe asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us. Setup of Direct Debit Instruction with Stripe on behalf of CAMRA.

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Festival 2022

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check out www.bisleyfestival.com
for regular updates and ticket information

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