



Campaign
for
Real Ale

News & Ale

FREE
Autumn 2022
No. 146



The Crown Horsell wins Surrey Pub of the Year
Pubs under threat, read about the coming energy crisis!

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Kingston-upon-Thames, and the Surrey/Hants borders

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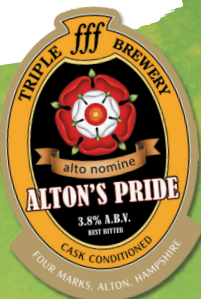
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News & Ale

Issue No. 146



The worst of COVID may be behind us but many pubs still have a challenging future with rising fuel costs and the threat of recession.

The period up to Christmas should be when pubs are at their busiest, when companies start to have their Christmas events which have not been held for two years. Hopefully, the return (or partial return) to the office may encourage more people to meet in the evenings bringing much needed business to pubs.

The government support that is provided must help pubs survive this difficult period until hopefully more stable times come.

Cheers Ed.

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Surrey/Hants Borders CAMRA

Chairman's Bit



I shall start with an apology, one eagle eyed reader who read my bit in the last issue was dismayed that he couldn't find the promised article on the future of Woking Beer Festival. I apologise but due to lack of space in the magazine it got taken out. I'm assured that the article will be in this issue.

I hope you've all been enjoying the good weather and have been visiting our local pubs. Many of these have lovely gardens, somewhere you can enjoy a pint with friends and family. Our pubs need our support, I know everyone is suffering with sharply rising energy and food costs however our pubs are struggling too, more in some respects. Domestic energy tariffs are being capped however pubs count as commercial and are not subject to capped tariffs, all are facing steep increases in costs. Remember - **Your Pub Needs You!!** If we don't support our pubs now, we may not have any pubs to support in the future.

Some of you came along to the Great British Beer Festival, I saw quite a few familiar faces there and

I'm sure a lot more were there that I either didn't see or I don't know. This was the biggest CAMRA event since the pandemic, and it was a great success. Understandably attendance was lower than pre-pandemic however this had been budgeted for and the organising team got it just about right, there was beer left at the end but not a lot, just as had been hoped. Whilst Woking Beer Festival is not going ahead, there are many other CAMRA and non-CAMRA festivals coming up. If you have not been to one before, why not give it a go?

Finally, it's time to start thinking about Christmas, our annual festive get together will be on Friday 16th December at Woking Railway Club with the usual buffet, quiz and raffle plus a pint from me for the best Christmas jumper! Further details are on the social diary page.

Ian Johnson

Chairman Surrey Hampshire Border Branch CAMRA

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The Energy Crisis

The future of pubs could be catastrophic



Writing about CAMRA's campaigning to support pubs during the current energy crisis is something of a fool's errand. With so much uncertainty about the amount, type and length of any financial support the Government is going to offer our pubs and with the parameters frequently changing, it is quite likely that when you read this article any detail will be woefully out of date. However, one thing I'm sure of, without significant support from Government and customers then the future of many of our beloved community pubs is bleak.

Nationally in the last half of 2021, 254 pubs were recorded as 'long term closed' (9.8 per week), but in the first half of 2022 this had increased to 485 (18.7 per week). In our area, we have been fortunate not to see this level of closure, yet. Nevertheless in 2022 locally we have seen the closure of Winterton Arms, Chiddingfold, Railway Arms, Frimley and Bee Inn, Windlesham and without support we will see wholesale closures that make the impact of Covid-19 almost an irrelevance.

The Morning Advertiser reported that more than 70% of operators did not expect to make it through the winter without Government support. Furthermore, a survey by the British Institute of Innkeeping found that 90% of respondents were being quoted at least double their current energy bill, two thirds had been quoted at least treble their current bill and half had been quoted at least four times more than their current bill.

Locally, Russell Scobbie, landlord of the Royal Oak in Guildford reported that his most recent energy bill was almost £1,000 higher than the previous month's (£1,600 compared to £650). That would constitute an annual rise of £12,000 and Russell also said that that he knew other independent landlords whose bills could have gone up by as much as £20,000.

It was therefore a relief when in early September Government announced help for businesses for six months, which would be broadly equivalent to that offered to the rest of us. That was certainly welcome and should help precious pubs and breweries keep the wolves from the door this winter as they grapple with the crisis of rising costs. However, it quickly became clear that the support

scheme for businesses wouldn't be implemented before November and there is a desperate need for swift interim support, otherwise it will simply be too late for many pubs.

Without any help licensees were facing bill increases up to 400% or 500%. That's the equivalent of the price of a pint rising to £15 or £20, which would obviously be unviable for businesses and totally unaffordable for us to keep drinking.

With the announcement it was encouraging to hear the Prime Minister mention pubs as one of the businesses that may need extra help beyond this initial six-month period. This will certainly be the case, with the principle of a cap on energy costs for businesses being established, CAMRA wants to see the scheme apply to the hospitality sector for the same duration as the domestic bill support scheme which is for two years.

At a national level CAMRA is working constructively with the Government to make sure we also see a comprehensive support package announced for pubs, clubs and brewers. This needs to include introducing the promised new, lower rate of duty for draught beer and cider served in pubs and clubs as quickly as possible. Also, cutting VAT and help with business rates to make sure the beer and pubs sector can survive this winter and thrive in the years to come.

Locally we have been promoting CAMRA's campaign and lobbying all our local MPs to ensure that pubs are protected both over the Winter and throughout the current crisis. If this is still needed, I urge you to do so, there will be details of the campaign on the Surrey Hants Borders CAMRA's website and social media.

We are all feeling the impact of the current crisis on our pocket, and it is very easy to stock up on cheaper beer from the supermarket and stay at home rather than going to the pub. All of us should only spend what we can afford, but if you are in a position to do so I sincerely hope, you are reading this in your local, sipping a well-kept pint of Real Ale by a warm fire and not forlornly remembering a pub which has had to close as it could simply no longer operate as a viable business.

Kevin Travers



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Woking Beer Festival - The Future

Woking Beer Festival has been held at the Woking Leisure Centre every year since 1994 and 2020 would have been the 27th Festival. The restrictions imposed by the Covid-19 pandemic prevented even attempting to hold the Festival in 2020 and 2021. The intervening two years and a hard look at how the Festival was performing has led the Festival Organising Committee to conclude that in the longer term it is not viable to hold Woking Beer Festival at Woking Leisure Centre. This decision has not been made lightly, we have enjoyed an excellent working partnership with the Leisure Centre but times have moved on and our previously solid customer base has been steadily decreasing in recent years. From 2013 we have seen declining attendance despite initiatives to widen the appeal of the event, including: relaying the Wurlitzer Organ in to the Main Hall and introducing quality Gin and Wine offerings.

We have also seen a decline in the number of volunteers coming forward to offer their time to help organise and run the festival. This means that more work has to be done by fewer people and a significant amount of work is needed to restart a Festival and regain the previous momentum.

The time of year, November, which tends to have poor weather, plus the distance from Woking Town Centre transport links are further inhibiting factors for customers and a reason for "no shows" on the day. While the Leisure Centre offers excellent facilities, it is out of town making it inconvenient for new customers to visit. New customers are an essential part of keeping a Beer Festival relevant and vibrant. The failure to attract new customers is very likely to be the reason for falling attendance.

We would have liked to carry on at the Leisure Centre, yes, we could probably have done another few years but we can not believe that attendance would improve.

A radical rethink is needed of how a future Woking Beer Festival can be organised. The current model of tickets in advance, beer selection maintained

at all sessions and definitely not running short of beer sets a high performance standard and also financial risk when attendance is uncertain. Many CAMRA beer festivals are run on the basis of: no advance tickets (turn up on the day), when it's gone it's gone beer availability, town centre location for ease of access, no commemorative glass or programme, beer lists provided and very importantly low entrance price. An excellent example of this approach is Kingston Beer Festival and the biggest problem for the next Woking Beer Festival is finding a suitable and affordable venue in Woking.

Those of you who have attended in the past, thank you for your support, if you didn't attend perhaps you would like to help organise the next Woking Beer Festival!

Ian Johnson

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Pub News **Round Up**



ADDLESTONE

PELICAN

The large garden alongside the Wey Navigation canal was popular in the hot summer, despite at one point a wildfire on the other side of the water! Standard on the three handpumps are Fuller's London Pride, Hogs Back TEA and Old Rosie cider. **Steve Clanford**

RAOB CLUB

Otherwise known as 'The Buffs.' Usually two real ales on, including a regularly changing guest. **Andy Davies**

WAGGON & HORSES

A back street local hidden away in residential side streets, the one real ale available is usually Sharp's Doom Bar these days. **AD**

WHITE HART

Regularly changing range, a recent visit found Timothy Taylor's Golden Best, Dartmoor Legend and White Hart's House Ale. **SC**

ALDERSHOT

ROYAL STAFF

The pub was closed and boarded up in early September and is also subject to a licensing review. **Kevin Travers**

WHITE LION

The outcome of the appeal against the decision to refuse permission to convert the whole of the White Lion into flats is still awaited. In the meantime, intriguingly the pub was briefly publicised as available to rent for £36,000 but was removed from the agent's website after about a week. There is no indication as to why that might be or whether it was a genuine offer. The Aldershot Community Pub Group, established to save the White Lion for the local community held a well-attended Public Meeting in July to provide an update on their campaign, summarising what has been achieved so far in terms of protecting the pub against conversion and the future opportunities for success of the campaign.

The Group are still looking to raise funds for the purchase of the pub, but with sufficient community support it is feasible if they can take advantage of current government schemes intended to assist this type of purchase. However, the key point here is with sufficient community support. If this is going to become a reality, then the Group needs more people prepared to become actively involved. Whilst people are supportive, no one has come forward to offer the level of commitment to the campaign that is needed to drive it forward. If you can help, please contact

enquiriesacpl@whitelionaldershot.co.uk and keep an eye on our Surrey Hants Borders Branch website for the latest news on this and any other local pub campaigns. **KT**

ASHFORD

FREEMAN'S ARMS

A former Hungry Horse, now a local Greene King pub with IPA, Abbot and London Glory on offer. Offers a 10% CAMRA discount. **Robert Veryard**

KING'S FAIRWAY

After a refit in the last 6 months the pub is looking tidy and the additional seating outside has been well used in the hot summer. Ales found on a recent visit were Fuller's London Pride, Sharp's Doom Bar and a Black Sheep Best Bitter. Offers a 10% CAMRA discount. **RV**

BAGSHOT

THREE MARINERS

A cosy old pub in the middle of a small village, what could be nicer on a summer's day? It was good to see Courage Directors still being featured here, as well as Timothy Taylor Landlord, Fuller's London Pride and Harvey's Sussex Best Bitter. I had the Landlord this time, which didn't disappoint. Talking of landlords, Barry takes good care of his beers and ensures that the pub is run well. Thanks, Barry. **Doug Fish**

FORESTERS ARMS

Popped in on a glorious day, and it was nice to see the back area being used by a couple of families with young kids, the latter messing around in the play area, while the parents enjoyed the sunshine in the garden. A good choice of beers inside too, where I chose the Wadworth 6X, as not often we see it around here and it was in good nick, thanks Lisa. I see they also have quite a few evening events such as quiz nights, and music of various sorts, which might well suit many living in the area. **DF**

WHITE HART

Has been closed for over a year and recently a planning application was submitted to demolish the pub and build five houses on the site. The pub is not listed and with the Three Mariners and King's Head nearby it difficult to see the application being refused. The strange layout of the bottom part of the pub as apparently because it was hit by a German bomber aiming for the railway viaduct but missed! **KT**

BURPHAM

ANCHOR & HORSESHOES

Three real ales on offer at this welcoming, dog & family friendly pub. There is a large rear beer garden and seating out front of pub as well. Green King Abbot and St Austell Tribute are the regulars with a third being a guest line. Hog Back TEA, Butcombe Bitter and Green King IPA and London Glory have appeared on recently. Well worth a visit to the pub. **Dylan Thomas**

CAMBERLEY

ASCOT BREWERY

As brother Harry and I both have birthdays at the end of August it seemed rude not to repeat our venture last year to celebrate our birthdays with various invited friends to Ascot's Bank Holiday Beer Festival and a good time was had by all, of course! We booked a table upstairs (by the bar!), but I concentrated on the cask beers first, these were served downstairs, so concentration was definitely required to take these upstairs without spilling too much! I had half pint of each of four beers, and found them all in very good condition, but their Gold Cup, and Oakham White Dwarf were definitely out in front. I then confined myself to the vast choice of keg beers upstairs, finishing up with a celebratory Imperial Stout, quite rightly limited to a third of a pint. **DF**

BEAR

I have not seen lease-holder Sully there for a while, but assumed he was on holiday somewhere, then learned in mid-August that he'd contracted some ghastly bug, for which there was no cure, and he was now in a very poor state of health. Jasmin and other staff had organised fund-raising efforts to support him and his wife. Harry and I were among the crowd who went to an 'open party' on 4th September, to which loads of young families and kids came, as well as three bands (at different times!). The St. Austell Tribute and Fuller's London Pride were among other drinks that were flowing well all afternoon and evening, plus a raffle, etc. Sadly, Sully passed away in the meantime, but he'll be well remembered in the area, having first been manager at the Claude du Vall for several years and setting up the Pub Watch scheme in Camberley. **DF**

CLAUDE DU VALL

Wetherspoon pubs all now seem to feature regular Tap Takeovers, and the Claude du Vall is no exception, having had Tap Takeovers for breweries such as Irving, Twickenham, Loddon, Firebird, and Stardust. Manager Paul has been here for several years now, and the pub has continued to feature in the Good Beer Guide, confirming that he maintains not only the beers, but also his team and his clientele in good order. Carry on managing, Paul. **DF**

CHERTSEY

BRIDGE

Young's London Original and Special plus St Austell Proper Job are often joined by a guest ale. Bottles of Ram Rod also spied in the fridge! **Anthony Groves**

COACH & HORSES

Fuller's London Pride and ESB regularly joined by a guest, which was Dark Star Hophead on last visit. Occasional music and quiz nights are proving popular. **AG**

CROWN

After 20 years at the helm, Tony and Sian left the Crown at the beginning of September to take on the management of another Young's pub in Appledore, Devon. We welcome new licensees Simon and Vicki and look forward to how things develop as they settle in. **AG**

OLDE SWAN

Alongside the four real ales on offer, there are now four real ciders providing a good balance of taste and strength, from a 4% medium sweet to a 7% dry. Guest ales have recently featured Bristol Beer Factory White Desert, St Austell Anthem, Aurora from Burning Sky and Cwtch from Tiny Rebel. **AG**

THYME AT THE TAVERN

Always a couple of locally brewed ales on offer, recently found Ascot Gold Cup and Crafty Loxhill Biscuit. Open from 5pm, Happy Hour 8-9pm every day and a disco on Friday nights. **AG**

EGHAM

UNITED SERVICES CLUB

Renowned real ale destination with a constantly changing range. The next beer festival is 3rd to 5th November and is set to feature another cracking range of ales and ciders plus live music on Friday and Saturday evenings. **AG**

ENGLEFIELD GREEN

HAPPY MAN

The four regularly changing ales on the bar have been consistently good throughout summer and the garden has proved useful in escaping the worst of the hot weather. A reliable and reassuring local. **Richard Snell**

BAILIWICK

Predominantly food focused but usually with a good selection of real ales available at the bar. Recent reports have indicated a smaller selection of varying quality and increased prices, further visits required to verify if a blip or a worrying trend. **RS**

EPSOM

JOLLY COOPERS

Usually has one Fuzzchat beer (brewed on site) alongside guests such as Dark Star Hophead or Surrey Hills Ranmore. **John Burns**

Continued on page 14

The Grumpy Old 'Martian'

Visits the Great British Beer Festival



It was time. For too long we have observed humans entering a large glass domed building in the city of London. They entered as normal humans but left deeply changed in high spirits, speaking loudly, singing and looked extremely confused to their direction of travel. It was time to investigate. This is my report.

The first thing I did on arrival was obtain a glass which confusingly come in different sizes, from a pint downwards. They all had a logo which bizarrely for the middle of an earth summer seemed to have a winter theme in all white giving the impression of snow and frost, it seemed even the humans were getting confused of the current season due to their climate changes. The line measurements were also all in white which must have made serving beer accurately very difficult. I was confused by the need for different sized glasses and initially thought that they must be for different sized humans. However, after some observation my inbuilt computer told me that this theory was illogical. I was particularly intrigued by the rather dainty one third of a pint a glass. Shortly afterwards I came across a small group using such glasses and asked them whether they were an effete drinking society. They were not very happy with this, robustly pointing out that they were tickers and that one third pints enabled more beers to be tried and ticked. Apparently, the Great British Beer Festival was too mainstream and there were not that many ticks to be had. Many were elsewhere, no doubt chasing fermented yak's milk in remotest Northumbria. I suggested that they should try some Martian Moon Juice or Neptunian Nectar. Suddenly they became highly excited and frantically searched their programmes, thinking that these beers might be on the foreign bars. Maybe next year I will bring some of this beer along.

I then left them only to encounter a man with a fish on his head! Shortly afterwards a woman appeared with an octopus hat accompanied by a man with a jelly fish on his head, and then the traffic cones made their presence. What sort of madness was this? I suspect some quaint regional dress patterns had been brought to London for the day. There

were many polo shirts celebrating provisional beer festivals and it suddenly dawned on me what this was all about. The GBBF was the mother ship spawning seeds to be disseminated and they had now all returned to pay homage to the Grand Master. There were also people in orange tops who were mainly sitting, appearing to be very lazy watching the world go by and they all had the same name of Tango. Suddenly, like a grand game of musical chairs they upped and changed places. What was going on? I had this image of some remote town where everybody was called Tango, wore orange tops and sat on chairs all day! Later on I was to discover another function for this orange brigade.

It was now time for a beer. The bars appeared to be named after British landmarks such Ben Nevis, Windsor Castle and the Angel of the North. The problem for a logically thinking Martian was that these landmarks bore no geographical link to the beers sold. The Edinburgh Castle Bar was selling Devon beers from 600 miles away. The pricing policy was clearly designed by an Earthling without clear Martian thinking. One bar had a 3.8% beer selling for well over £6 a pint, whilst a 5% beer sold at £4.60! The staff were generally friendly and efficient. One bar member referred to me as Metal Mickey and could not serve me as my metal would interfere with the electronic payment system and said that he was not prepared to accept Martian rock and tiny metals for payment. Fortunately, all staff had name badges and I duly reported 'The Grumpy Old Man' who served me to the organisers, suggesting the need for some diversity training. Similarly, I also reported one of the orange top brigade for insisting that I should use the Unisex toilet. The first beer was Laughing Gravy (apparently derived from a Laurel and Hardy film) closely followed by an adjacent mild and both were brilliant. Suddenly, I fancied a cider, but my brain was warning of the dangers given that they are all over over 6% and was really the height of stupidity. Martians get drunk when their metal joints start to clank and the early signs were there. When I arrived, somebody had requested a pint of Strongbow only to be told that all the cider was

real and not artificially sweetened or carbonated. He then changed his order to a pint of Thatcher's Gold! Somebody else asked for a really sweet cider, but as there was non she was given a taste of a medium and she loved it. Why are Earthlings so gullible to advertising and branding, something which would never happen to a cool, rational thinking Martian? I immensely enjoyed a Dabinett cider made by Temple from Somerset. It was time to move on, but the clanking was getting worse. It was then that I discovered the delights of Old Wood Chopper (I think it was called) which was hefty in strength. The first slid down beautifully and a second was required.

"One more Old Wood Chopper, give it to me", I started to sing and I was immediately ordered

back to base by my superiors. Stuff them. "One more Wood Chopper, give it to me". Suddenly my feet left the ground and I was being propelled forward by two of the orange top brigade. My initial thoughts were how helpful they were in assisting me to another bar, but as the exit loomed I realised I was being ejected. "Why are you not sitting on your seats", I proclaimed lamely. There was a policeman outside who said "you Martian's are trouble and leave quietly now". I duly clanked off down the road to await my fate whilst thinking that the policeman could also benefit from some diversity awareness training.

Bob Southwell

Aka the Grumpy old 'Martian' Man

Malty and the Zombie Apocalypse

It was now coming up to two years since Malty had left his house. The COVID scare had him really worried with all the news about the symptoms of this horrible virus. What to do tonight Malty wondered? He looked through his DVD collection for anything he may not have already watched. He found 'Zombie Apocalypse part Five' It read on the back 'Everyone turns into mindless zombies except one man can save the world'. Malty thought for a moment, did he really want to watch this movie? The answer must be a no. It was time to go into the outside world and to get a Real Ale.

Malty entered his nearest pub and sat in the corner. When he started to look around the pub he noticed something very odd. Everyone was playing with their mobile phones and nobody was talking. He tried to see what they were doing. One was playing a mindless word game, another was sending text messages that were so abbreviated that they did not make any sense. He tried to move one of their beers to see if he got any reaction, nothing. He then moved the beer to another table. Suddenly a person on the table gave Malty a sharp, strong stare and grunted a strange growling sound. He then got up, moved the beer back to his table and then continued the play on his phone.

What is happening, Malty thought, has everyone turned into a zombie? He did not stay long and decided to take the train to another town. When he got on the train he noticed that everyone on the train were also playing on their phones and nobody was talking. Malty realized he really was in a zombie world. Malty got off the train at the next stop and started to walk down the road. Malty's phone made a bleeping sound. He looked at it and stated to tap though his many apps he had on his phone. After ten minutes he stopped. What am I doing? Am I too turning into a zombie?

I bit further down the road he heard some noise coming from a building he was passing. He looked round and it was a small establishment selling beer. It was not here before and was very small. Was this one of those micro-pubs he had heard about. It was not very large inside but it was packed with people sitting down and standing and were all drinking Real Ale. There was something else that was different, they were all talking to each other and there was not mobile phone in sight. Did this mean there are still real people out there? Malty was saved from this world of the zombies. Thank you for the creation of the micro-pub, the world is saved.

By Spooky

Cobbett's micropub

Ten Years in the Good Beer Guide

On 5th July a number of East & Mid Surrey branch members enjoyed a social at Cobbett's, a micropub in Dorking, when a presentation was made of a certificate to celebrate 10 years in the Good Beer Guide.

Cobbett's opened as a Real Ale off license on the 1st September 2010 and on the 19th July 2014 expanded into a micropub (the first in Surrey) operating in a tiny back room. There is also a small courtyard garden at the back.



Sally Gingell

The award was presented by our chair, Rob Wells on the left, to owners Tim and Helen Sullivan in the centre, with Steve, who is a very long-standing member of the team, on the right.

East & Mid Surrey CAMRA

2022 Pub of the Year



The award was presented by our pub database coordinator, Colin Cabral on the left, to owner Matt Fielder, centre. On the right is Angus, who is responsible for selecting and ordering the beer, and who also designed the beer festival T-shirts.

To coincide with their Summer Bank Holiday Beer Festival, a number of East & Mid Surrey branch members made their way to the Surrey Oaks, Newdigate on Saturday 27th August to present our branch 2022 Pub of the Year award to the well-deserved team at the pub. The pub always has a good selection of cask beers, including at least two from the local Surrey Hills Brewery and one dark beer, plus a large selection of ciders and craft keg beers.

Matt was also pleased to announce that card-carrying CAMRA members will receive free admission to all future beer festivals at the pub. Although not an overly frequent service, the pub is accessible via the route 21 bus which runs every 2 hours Monday to Saturday during the day between Dorking and Crawley.

Sally Gingell

Park Tavern wins Kingston & Leatherhead CAMRA Branch Summer Pub

During August the Kingston & Leatherhead CAMRA branch visited the Park Tavern in Kingston, to make a presentation to the landlady, Sue Mc Farlane with a framed certificate for being voted their Summer Pub of The Season. This is for a pub that has improved over the past year, as voted for by branch members.

The Park Tavern has been in Sue's family for 32 years, having purchased it from Charrington's in the 1980's. The license was put in Sue's name, thinking this would be more practicable than her father, Peter, who incidentally was with us this evening. When purchased the pub was in a bit of a state, but fortunately Peter was then a builder and he put his skills in to rebuilding the pub to what it is now, even including some quite ornate pillars which came from an establishment in Kingston

called Kaleidoscope. The pillars can be seen at the front of the pub, and also in the rear garden.

This is very much a locals pub tucked away in a narrow back road not far away from the Kingston Gate into Richmond Park. Real Ales are a predominate feature with usually six variations to choose from, and if one looks up at the ceiling there is evidence of the ales they have got through over the years, with many pump clips on display. It is also very much a rugby pub with various rugby regalia decorating the walls, but the pub sign does depict a player with a round ball!

During the evening a framed certificate was presented to Sue by the K&L branch chairman, Richard Russell, while members imbibed from the excellent range of Real Ales on offer at the bar.

Clive Taylor

Surrey Hants Borders CAMRA Branch Pub of the Year and Club of the Year Presentations



Wednesday 8th June saw us presenting our Club of the Year award to the Woking Railway Athletic Club during our branch meeting there. Pictured are Ian Johnson, Branch Chairman presenting the certificate to Peter from the Club.



Thursday 7th July saw a good turnout at the Crown, Horsell, for presentation of SHB Branch pub of the year to John and Antoinette. We also had the pleasure of presenting the pub with not just Branch pub of the Year but County Pub of the Year also. Many congratulations to all at the Crown for their hard work in keeping a great pub. Rob and Andrea from the Horse and Groom, our new Micro Pub in Chobham, were also in attendance, so we took the opportunity to present them with a certificate for being runner up in the Branch Pub of the Year.

Ian Johnson

EVERSLEY

THE FROG & WICKET

This 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 were spent by Fuller's several years ago when they purchased the freehold and maintain this establishment as one of the leading pub/restaurants in the area.

There is a large car park at the rear, and parking and patio area at the front, which leads to the main bar. Predictably, Fuller's beers feature predominantly, with London Pride a big seller, and Gale's HSB, but they also had 2 Dark Star beers available, including Hophead, one of my favourites. On this occasion I enjoyed the London Pride, which was in good condition.

The main restaurant offers a comprehensive but realistically priced menu, and leads to an area which can be sectioned off for private functions, plus a secluded patio area, ideal for wedding parties, photos etc. There is an extensive back garden for this family-friendly pub, which is well worth a visit if you are in this picturesque village. **Harry Fish**

EWSHOT

WINDMILL

Fantastic pub with a large rear garden, which includes an 18-hole pitch & putt course. The pub has separate rooms for dinners and drinkers. Three hand pulls available but only two on offer on the visit today, Sharp's Doom Bar and Ringwood Forty Niner, the latter in excellent condition on today's visit. Well worth a visit indeed! Log fires, pint jugs, plus more. **DT**

FARNBOROUGH

PRINCE OF WALES

There has been a change of management at the pub, with landlady Cheryl Hinde leaving in June. There has however, been little change as a result and owner and licensee Peter Moore remains firmly in place. The excellent range of real ales continues to delight and there remains a permanent dark beer. Sadly, the wonderful West Berkshire Maggs' Mild has been discontinued as a regular beer by the brewery (boo!) but has had to be replaced on the front bar by a changing mild (hooray!) with Tring Mansion Mild and Wansum Black Prince featuring recently. This 3.9% Kent Mild, drinks well for its strength, is smooth on the palate with subtle hop notes. Coming up in mid-October (15th – 17th) is the eagerly anticipated Prince Beer Festival. CAMRA members will undoubtedly be there throughout the weekend but on Saturday lunchtime we will be presenting a certificate to mark an unprecedented forty consecutive entries in the Good Beer Guide. **KT**

FARNHAM

SHEPHERD & FLOCK

After nearly a year of closure the pub reopened in early August, with a good selection of real ales introduced. We have a tour of the pubs of Farnham on Thursday 17th November which is starting here, so come along and join us and see what the pub is like. **KT**

FLEET

ALENTO LOUNGE

A new bar that opened on 13th July. Focussed on food and coffee, and with keg beers from Brewdog. **KT**

FRIMLEY

RAILWAY ARMS

Sadly, this pub still remains closed, with signs indicating that they're seeking staff and posts on their new Facebook site indicating they will reopen once the pub has been refurbished. **DF & KT**

GUILDFORD

CANNON

Has had a bit of a torrid time recently, opening and closing several times over the Summer, but pleased to report it looks like it has finally hit a period of stability. A new landlord arrived in early September, who also runs Victoria, Reading which recently won the Reading Chronicle's Pub of the Year award. The initial real ale offering at the Cannon has been Rebellion IPA and Greene King Abbot. **KT**

GUILDFORD CITY FC - CLUBHOUSE

Open on matchdays, Saturday 1.30pm to 6pm and midweek games from 6.30pm to 10.30pm. The clubhouse serves a range of bottled ales including Hogs Back TEA, Timothy Taylor Landlord & Badger Beers at £3.50 per bottle. For more information about matches contact www.guildfordcityfc.co.uk. **DT**

GUILDFORD HOSPITALS' SOCIAL CLUB

Reopened after closing in January to protect hospital staff from the Covid pandemic. Club steward John Armstrong offers a couple of excellent changing guest beers, and the bar is open to all, not just hospital staff. The Skinner's Betty Stogs served at a recent CAMRA Branch meeting, was better than many examples I've drunk in Cornwall! **KT**

KERRERA

This new craft beer bar in Jeffries Passage off the High Street opened in mid-September. No real ale but plenty of support for small craft breweries, particularly Siren Craft, with a tap takeover held during their opening week and a range of beer themed events scheduled in the run up to Christmas. **KT**

RODBORO BUILDINGS (WETHERSPOON)

Huge three-story building offering six to eight guest ales plus two occasional ciders, Weston's Old Rosie and Gwynt y Ddraig' Black Dragon. Beers are often from Sambrook's, Crafty Brewing, Tillingbourne, Surrey Hills and Hogs Back. The pub hosts darts events for Wetherspoon's charity. Pint jugs are available as is free Wi-Fi plus easy access by bus and train. CAMRA vouchers on real ales accepted. **DT**

ROBIN HOOD

A planning application to demolish the Robin Hood and replace it with flats and a wine bar is being considered by Guildford Borough Council. This could be the end for one of the few proper pubs left in the town centre. **KT**

ROYAL OAK

Tucked away just off the high street behind Holy Trinity Church, this Fuller's owned pub has a log fire, a beer garden, seating out front of pub and pint jugs as well. Fuller's Sticky Wicket and Gale's HSB were in fine form on my recent visit here. Dog Friendly. **DT**

STAR

Shepherd Neame owned pub offering a range of their beers including Spitfire & Bishops Finger, also has a range of bottled beers. Decent venue and has a hall at the back of the pub for live music, shows and comedy nights. **DT**

THREE PIGEONS

Two floored pub with a bar on each level. Offers six real ales and six craft beers. Sussex Best Bitter by Harvey's is a regular beer which is a must when visiting here. Pub has pint jugs available. **DT**

WHITE HOUSE

The pub is sat by the River Wey, a Fuller's owned pub doing a range of their beers. During summer Sticky Wicket and Honey Dew proved popular on draft. Fuller's craft beers are available plus a range of bottled beers like Golden Pride and Black Cab are available all year round. **DT**

HERSHAM
BRICKLAYERS

A rare local outlet for Hop Back Crop Circle, also has Hogs Back TEA and Shepherd Neame Spitfire on offer. **JB**

ROYAL GEORGE

Former Young's Ram PubCo pub has been taken over by local Big Smoke brewery. Beer range still to be finalised but likely to feature a couple of Big Smoke ales plus guests such as Harvey's Sussex Best. **JB**

HARTLEY WINTNEY
GOLF CLUB

I've been a member of this club for decades now, and always enjoyed the '19th hole' aspect of the club,

which has endured, whereas the quality of my golf has not! Gone are the days when I used to play for 'The Vets' (veterans, not the ones who look after your pets!), but it's still a good way to get some exercise and fresh air, followed by an hour or more enjoying a couple of shandies and crisps to recover, and put the world to rights! The bar features two cask ales, Fuller's London Pride being the regular beer, plus a more local one, such as Andwell, and, of course, a variety of lagers and keg beers. Like all golf clubs they have matches against many golf clubs for miles around, and a 'pro shop' in which to buy a variety of golf equipment, arrange lessons, etc. **DF**

HORLEY
JACK FAIRMAN

Recent visits here have seen beer offerings from By The Horns and Hurst breweries as well as many others as would be expected at a JD Wetherspoon establishment. **Ray F Wadey**

KING'S HEAD

Recent visits here have seen beers regularly available from By The Horns, Dorking & Laine breweries. The pub is newly 'Locale' accredited. **RFW**

KNAPHILL
CROWN

Reopened in August as a Craft Union (Stonegate) pub. Just Sharp's Doom Bar on offer when visited in early September. **KT**

LEATHERHEAD
RUNNING HORSE

Has been voted Kingston and Leatherhead Surrey Pub of the Year for 2022 and also received a special certificate for ten consecutive years in the Good Beer Guide. Surrey Hills Ranmore or Shere Drop usually on offer as well as Shepherd Neame Spitfire. **JB**

LEIGH
THE PLOUGH

Congratulations to Sarah who recently celebrated 31 years of running the pub, originally starting in King & Barnes days. The range of beers offered following a change of ownership has recently included up to five well-kept beers from breweries such as Harvey's, Pilgrim, St Austell & Timothy Taylor. The intention of the head-barkeeper of 22 years, George, is to always have at least one beer available from a local Surrey brewer and another from a Sussex brewer, as well as other regional and national beers. The pub is newly 'Locale' accredited. **RFW**

Continued on page 23

Social Events



All social events can change due to unforeseen circumstances such as rail strikes that were not known at the time of publication. Please check the latest updates on each respective CAMRA branch web site before attending an event. Only social events known at the time of publication are shown. If you are attending your first social event, then please email the respective branch that you are attending their event so they can look out for you at the event.

NOVEMBER 2022

Wednesday 9th 7pm Wokingham micro-pub tour. Spend an enjoyable evening at two new micro-pubs in Wokingham, Outhouse Brewery and Sit & Sip. Catch the 18:19 train from Guildford (18:37 from Farnborough North) [SHB]

Wednesday 9th 8pm Branch meeting at the Grafton Club, New Malden. The branch committee meets to discuss the local CAMRA issues. All branch members are welcome to attend [K&L]

Saturday 12th 1pm Lower Sunbury Trip Starting at the White Horse then on to the Phoenix for 2pm followed by the Magpie for 3pm and finishing at the Flower Pots for 4pm [K&L]

Thursday 17th 6pm Farnham Pub Crawl. Starting at 6pm at the Shepherd & Flock. There will be a short walk along the river Wey into the town centre for 7pm at the Ivy Lane Club then 8pm for the Castle followed at 9pm in the Nelson then finishing at 10pm in the Hop Blossom [SHB]

DECEMBER 2022

Thursday 1st 6:30pm Guildford Pub Evening Start at 6:30pm in Anchor & Horseshoes in Burpham (this can be reached by 6, 18, 462 & 715 buses). Afterwards we catch the 19:36 No. 6 bus for 7:45pm visit to Growlers & Cans or the Three Pigeons, finishing at 9pm in the Kerrara [SHB]

Thursday 8th 7.30pm for 8pm Branch Christmas Meal at the Wych Elm, Kingston. Contact Clive Taylor at ctaylor2007@freeuk.com if you would like to attend [K&L]

Friday 16th Annual Christmas Party at Woking Railway Club 7pm. To all SHB CAMRA and other CAMRA friends, please save the date. There will be a fine selection of Real Ales available and food (not compulsory) will be provided if booked ahead for £7.50.

Please mail ntxp@shb.camra.org.uk to let us know you are attending and to book food (food needs to be paid for in advance). There will be a quiz and raffle so please join us for this end of year event [SHB]

Saturday 24th 3pm Christmas Eve. Celebrations. Join SHB CAMRA members for a pre-Christmas beer at either the Prince of Wales, Farnborough or the Hop Blossom, Farnham [SHB]

Thursday 29th 12.30pm Ewell Road Wander Starting in the Maypole, then onto the Royal Oak at 1.30pm, continue to the Prince of Wales for 2:30pm followed by the Waggon and Horses for 3.30pm and finishing at the Antelope at 4.30pm [K&L]

JANUARY 2023

Saturday 7th 12pm Westy Beer Festival, Aldershot. Welcome the new year at the Westy Beer Festival with branch members. You will need to buy your own ticket directly from the West End Centre [SHB]

Thursday 12th 6:45pm Big Smoke Quiz, Esher. Les Murrell will host a quiz team at the Big Smoke Tap Room in Esher. Meet at 6:45pm for some beer and quizzing. If you would like to take part in the quiz, please let Les know that you will be attending by emailing social@shb.camra.org.uk. To get to the Tap Room, take a train to Hersham station, from where it is a 1-mile walk [SHB]

Sunday 15th 13:00pm Sunday Lunch at the Compasses, Gomshall. The pub can be reached by bus and train. Booking in advance is essential so please email social@shb.camra.org.uk by 6th January if you would like to come along [SHB]

FEBRUARY 2023

Saturday 11th 12pm Surrey Hants Borders CAMRA AGM at Woking Railway Club. All branch members are welcome and are encouraged to attend. There will be reports from the current committee members. Committee members will be voted in. There is usually a brewery visit after so please check the branch website for the latest details of the meeting [SHB]

BEER FESTIVALS

LOCAL BEER FESTIVALS

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

Ivy Lane Club, Farnham Saturday 22nd October.
 Real Ale Day, running from 1pm - 10.30pm; food will be available.

Redhill Beer Festival,
Thursday 27th to Saturday 29th October.
 The Redhill Beer Festival is taking place in Merstham Village Hall. There will be over 70 beers, ciders and perries available. Further details are on the branch web site <https://ems.camra.org.uk/>

Godalming Halloween Beer Festival
Friday 28th to Sunday 30th October.
 To be held at the Star, Godalming.

SURREY/HANTS BORDERS [SHB]

Includes all of the boroughs of Rushmoor, Surrey Heath & Woking and parts of Guildford, Hart and Waverley.

Join the SHB Google group requests:

shb_camra@shb.camra.org.uk

Contact (Les Murrell): social@shb.camra.org.uk

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

NORTH SURREY [NS]

Includes 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>

Egham Beer Festival

Thursday 3rd to Saturday 5th November.

Open 10am until late, 50 plus ales and ciders, many from Britain's newest breweries. BBQ, hot & cold food, & live music Friday & Saturday evening. The Egham United Services Club is five mins walk from Egham Rail Station and buses 8, 441 and occasional 500 from the nearby High Street.

Westy Beer Festival, Aldershot

Friday 6th to Saturday 7th January

The Westy Beer Festival will be back with Friday evening, Saturday lunch and Saturday evening sessions. Tickets are £7.50 and beer will be sold by token (£12 for six half pint tokens). Approximately 48 casks and ciders will be available with live music and hot food each session. Book tickets directly from the venue, the West End Centre, Aldershot.

NATIONAL CAMRA BEER FESTIVALS

Great British Beer Festival Winter 2023

Thursday 16th to Saturday 18th February.

To be held at Burton Town Hall.

KINGSTON AND LEATHERHEAD [K&L]

Includes 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]

Includes Boroughs of Reigate & Banstead, Tandridge, and parts of Guildford, Mole Valley and Waverley.

Contact (Roy Golding): info@ems.camra.org.uk

Website: <https://ems.camra.org.uk/>

NATIONAL CAMRA

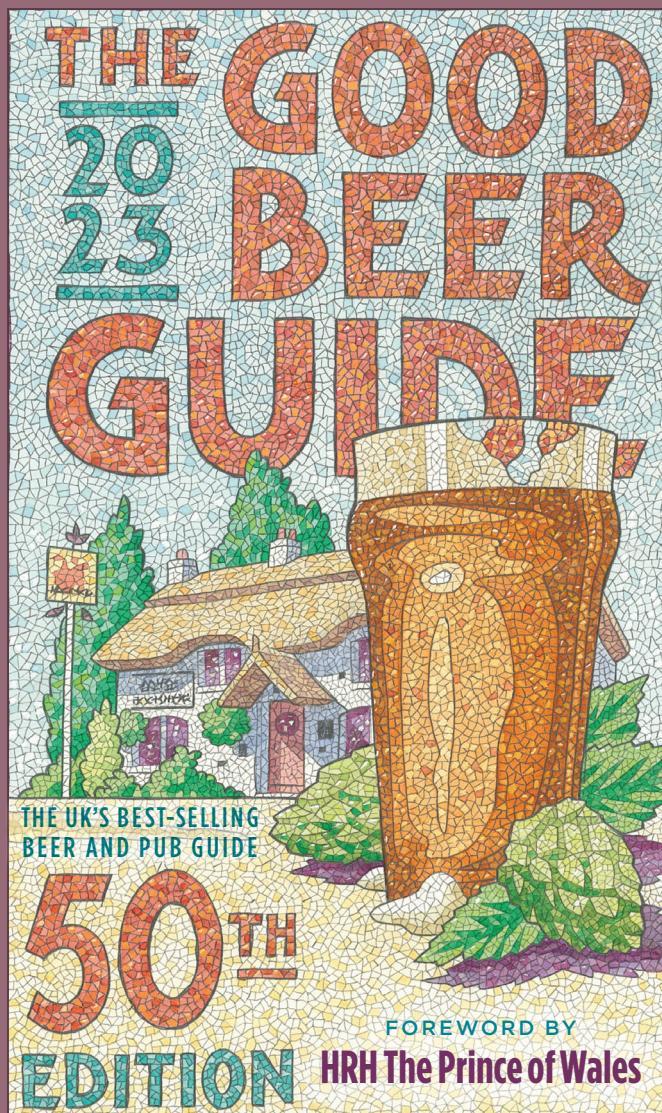
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Five years, what a surprise (or maybe not) for **Titsey Brewing Co.**



The 5th anniversary of Titsey Brewing Co. is celebrated with Mercer's Ale, a 5% Belgian Blonde and coincides with the opening of a new, bigger brewery and taproom.

The brewery is part owned by the Titsey Estate where heritage is the inspiration. The Gresham family who bought the Titsey Estate about 500 years ago were members of the Mercer's Livery Company (when not being Lord Mayor, founding the Royal Exchange, the Russia Company etc.) and Thomas Gresham was active in the Low Countries at exactly the time the first hops were being imported and used to brew beer.

The brewery is moving less than a mile but it has come a long way since it started brewing, one cask at a time in a pub cellar.

Brewing for the pubs on the Titsey Estate, the brewery grew several times until acquiring a 5 barrel brewkit second hand and installing themselves in an old Cold War bunker behind the Botley Hill Farmhouse.

The new brewery can't come soon enough. Since the end of lockdown Titsey Brewing Co. has been brewing at capacity. More than doubling the brewing capacity will enable lager production to be bought completely in-house. Innes Lager is an important part of the business being very popular at weddings and summer festivals.

Local ingredients, partnerships with local business and environmentally friendly aims are driving forces behind the ethos of the brewery. Everything about the new site has been done with the environment in mind. The Clarks Lane Farm site and land is an area of ancient woodland which also contained a lot of diseased ash trees. This has been cleared and extensive re-planted, including a small cherry orchard. Long term it is hoped to develop nature trails.

Being on the top of the North Downs meant drilling through 120 metres of chalk until water was struck. The new borehole will provide all the water for the

brewery and later it is also hoped to bottle this spring water. Spent grain and hops will continue to be fed to the Titsey Herd, you can taste the results at the Botley Hill Farmhouse.

The new brewery will incorporate a taproom. The core cask beers will continue to reflect the demands of the walkers, cyclists and drivers who visit the North Downs. This means traditional, session strength ales. The names of the beers are those of the great families who owned the Titsey Estate and the pump clips depict their coat of arms. The taproom will also allow for testing (and tasting!) of more experimental styles.

Mercer's Ale is part of the seasonal range, with more adventurous beers brewed every 6-8 weeks to complement the core beers. The core cask ales reflect the demands of visitors to the Botley Hill Farmhouse, a destination pub and wedding venue next to the brewery's old base.

The consistent quality of the beer enabled the Botley Hill Farmhouse to get into the Good Beer Guide for the first time in 2021. Titsey now deliver regularly to independent pubs, clubs, micropubs and farm shops throughout Surrey, Kent and Sussex.

"I am super happy with the progress we have made so far" says Craig Vroom, founder and head brewer. "The beers are tasting just as I want them, we're building a good team and the feedback we are getting is really gratifying. The new brewery and taproom will be the next big step up - and it is still only the start of the journey!"

Nobody knows what the next five years will bring but if everything continues to go to plan then there is another barn, double the size, right next door!

For more details contact:
Richard Newberry, richard@titseybrewingco.com
Titsey Brewing Co., Clarks Lane Farm, Tatsfield, TN16 2JU
<https://titseybrewingco.com/>
and follow on Facebook, Twitter and Instagram

Brewery News



ASCOT, Camberley

www.ascotbrewing.co.uk



Ascot started a £150k Crowd Fund campaign in April to finance the opening of two new Taphouses similar to the existing Taphouse at the brewery. They are also planning to recruit additional salespeople and to increase spending on marketing to increase sales. The target was exceeded with £196k raised.

Ascot held a major 'Last of Summer Festival' over the August Bank Holiday weekend with casks from its core ales, kegs from its own Disruption Brewing range, as well as a dozen guest cask beers.

Paul Cousins

CRAFT BREWS BREWERY & TAPROOM, Frensham

www.craftbrews.co.uk



The Countryside Restoration Trust which owns the building that houses the brewery and taproom have decided not to let Craft

Brews renew the lease. This came as a huge shock and they are trying to persuade the Trust to reverse their decision. If they are unsuccessful this will be sorely missed in this great location. They are therefore having to look for new premises. Hopefully, there will be some good news for the next issue. On a lighter note, the brewery has just brewed a beer (GDA) with hops grown locally by the Farnham Hoppers Community group.

Paul Hunt

CRAFTY, Dunsfold

www.craftybrewing.co.uk



In cask the seasonal Summer Daze sold very well for the second year running and will be succeeded for the Autumn

and Winter by a return of Nelson. Also, in the plan for cask later in 2022 is a new West Coast Pale Ale. The keg and can range continues to grow. Wave Catcher was launched over the summer, and Crafty will soon launch two new Artic Fox beers and two new hazy pale ales called Out of Phaze and a new version of Golden Daze.

Mike Sanders

GODALMING BEERWORKS

<https://godalming.beer>



The request by local and national beer festivals for First Light is challenging the brewer. A new beer Pepperpot Porter was served from August at the Star. First Light was supplied to a big local event called Staycation and it looks like it was popular.

Mick Bell

GODSTONE, Godstone

www.thegodstonebrewers.com



The brewery has been busy of late fulfilling orders from several exhibitions and shows. They also did a special brew of a hazy 9.4% for Tatsfield Beer Festival. A green hopped ale will be produced for the Spa Valley Railway next month.

Andy Poole

HEDGEDOG BREWERY, Virginia Water

www.hedgedog.co.uk



Marc Sage has been busy brewing and is hoping that the new golden ale Gold Rush will be ready for distribution by the end of October and hopefully an early cask will be available at the Egham Beer Festival in November.

A cask of Lighthouse Pale was found in the Last Hop in Staines in mid-September, and by complete chance Red Eye made it into the North London local of the artist who designed and drew all the brewery's labels. So it is out there!

Canning wise things is continuing to sell well. They are looking at canning some more Pale and maybe Lager in November to have three canned beers available throughout autumn.

The brewery will be present at Egham farmers market in October, November and December. The next Weybridge farmers market is also in December.

Anthony Groves

PILGRIM, Reigate

www.pilgrim.co.uk



Having brought the freehold of the brewery, work on planning the building improvements and extensions has commenced.

The brewery's first pub, The Hatch in Redhill has now opened with five cask ales, including a guest, and 12 keg lines, usually five Pilgrim and seven guests. It does not currently serve food, but this is planned for the future and is closed on Mondays.

The brewery also produced 120 casks for the Oval test, although how much was drunk is questionable with the game only lasting 2 days and half an hour.

Andy Poole

THAMES SIDE BREWERY, Staines-upon-Thames

www.thamessidebrewery.co.uk



Wearing his other hat of regional director of SIBA, owner and head brewer Andy Hayward recently went to Five Points Brewery in London and participated in a collaboration brew to celebrate 20 years since the introduction of the small breweries' relief. SBR Ale was made with purely English hops - Sovereign, Bullion and Relentless (the latter a recent graduate from the Charles Faram hop programme which is not available in the market yet). It's hoped that some will be available at the next Egham Beer Festival at the beginning of November.

Another collaboration, this time with Backbeat brewery from Boston USA, has resulted in Don't Fear the NEIPA, a heavily hopped but deliciously drinkable fruit-forward ale which comes in at a reasonable 4.5%. Find it at the Last Hop before it's all gone!

Regularly engaging with your local MP (who is a senior Tory politician) might just have a good side, as Andy has completed an order for 300 bottles of Thames Side ale to supply the Conservative Party Conference in early October.

Anthony Groves

THURSTONS BREWERY, Horsell

www.thurstonsbrewery.co.uk



Stedman's Ale, Thurstons first beer, made a welcome return this summer. Small IPA, at 3% ABV, has also been available over the summer months. Horsell Gold continues to be the biggest seller, but UnAmerican Pale

Ale and Milk Stout have also been regularly available.

The brewery's hop plants are doing well having enjoyed the hot weather and also benefited from the late rain. Horsell Hop will be brewed once the hops are ready for harvesting. Chobham Treacle will be brewed in the autumn followed by No-Ale towards the end of the year.

The 2022 brew of Time Machine was brewed in early September. This beer will spend many months in cask and bottle before being released in its distinctive blue waxed bottle.

Nick Banyard

TITSEY BREWERY, Warlingham

<https://titseybrewingco.com>



Work on the new brewery continues with expectations that it will be fully operational by November.

The brewery has been busy supplying the Edenbridge Agricultural Show held over the Bank Holiday weekend and have now appointed a new assistant brewer, Lewis to assist Craig. A second brew of their 5th anniversary ale Mercers Ale, a 5% Belgian Blonde is in the conditioning tanks and hop picking for a green hopped beer will be taking place soon.

Andy Poole

New Micro Pub



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www.teddingtonbeerfestival.co.uk

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LIGHTWATER

THE RED LION

This family friendly pub in the heart of the village has a relaxed and welcoming atmosphere. The pub is run by Jason and Kerri along with bar manager Ryan and their dedicated and enthusiastic staff who provide excellent service. The pub maintains at least one real ale, usually two. Beers are rotated on a regular basis, so there is always something different to try. Recently they have had local beers from Thurstons and the Windsor & Eton breweries, plus an out of the blue appearance of Skinner's Betty Stoggs. The beers are kept well and served at the correct temperature.

There is ample outside space with a terrace and garden out the back, including a play area. To the side there is a decked area which is for non-smoking adults only. As well as offering a wide range of drinks, good reasonably priced food is served lunchtimes and evenings (check website for details). It is worth popping in to see what they have on the menu as the selection changes regularly. Definitely a good place to stop off for Sunday roast. **Clare Catt**

LYNE

ROYAL MARINE

Usually Ruddles Best and Hardy & Hanson's Bitter rebadged as house ale, sometimes joined by a guest ale. Friendly local serving reliable pub food and with some odd opening times! **Philip Chown**

MOLESEY

POYNTZ ARMS

The Shepherd Neame pub has a new tenant, Tony, who also runs the George in Walton and Maypole in Surbiton. Spitfire and Whitstable Bay generally on offer. **JB**

OTTERSHAW

CASTLE

Consistently good quality, Timothy Taylor Landlord and Harvey's Sussex Best Bitter may be joined by another new ale in the autumn. **SC**

PHOENIX GREEN

PHOENIX

Andy and Sisi have been here for many years now, and it continues to be a terrific pub along this busy road, popular with many local people, as well as others from further away. Good food and drink, and kept spotlessly clean, as are 'the facilities', with individual towelettes, even! I love the humorous anecdotes around the pub, and the four cask ales are kept in good nick, the regular ones are Sharp's Doom Bar and their branded 'Phoenix Ale' (which is often Marston's 61 Deep, as last time), and two guest ales. It has extensive parking

areas at front and back, and a petrol station adjoining, very accommodating! **DF**

ROW TOWN

CRICKETERS

A recent visit found Hogs Back TEA and Sharp's Doom Bar but surprisingly no Fuller's London Pride. **SC**

SHEPPERTON

BARLEY MOW

Regular ales Hop Back Summer Lightning and Hogs Back TEA were joined on recent visits by a good range including Triple fff Pressed Rat & Warthog (dark mild), Dorking DB One, Brentwood Hope & Glory, Hop Back Citra and Parkway Norwegian Blue. Always popular for music with bands playing Friday and Saturday nights and a jazz session on Wednesdays. **SC/AG**

STAINES-UPON-THAMES

BEEHIVE

Friendly local near Staines station, Courage Best Bitter and a guest on, recently Lister's Summertime.

David Macdonald

BELLS

This former Young's pub was sold off and has now been rebranded to a Greene King establishment. A recent visit found Thames Side Heron Ale, Rebellion IPA, Hogs Back Surrey Nirvana and Windsor & Eton Guardsman. **DM**

GEORGE (WETHERSPOONS)

Regularly changing guests which have recently included Brains SA Gold, Camerons Strongarm, Ringwood Fortyniner and Old Thumper, Frome Gulp IPA, Exmoor Gold, Robinsons Trooper, Little Valley Tod's Blonde and the usual standards. Outside space well-hidden behind the bar has been popular in the warm weather. Sadly, still no real cider available. **DM/AG**

LAST HOP

Home of the Thames Side brewery, the bar is evolving with an extensive range of guest ales from near and far, in both cask and keg, to complement the Thames Side ales. **AG**

LONDON STONE

Still closed but rumours suggest it may soon reopen under new management with plans to put on a good range of live music. No information on beer so far.

Andy Hayward

OLD RED LION

Fuller's London Pride and Gale's Seafarers, the pub also does food and hosts regular bands. **DM**

SWAN HOTEL

Attractive establishment alongside the Thames with a pub side serving Fuller's London Pride, ESB and Dark Star Hophead as well as a popular restaurant side. **DM**

Continued on page 28

Transport News



What future for Aldershot Bus Station?

Users of Aldershot Bus Station will be fully aware of its dreadful neglected state. It gives a poor first impression to those arriving by train and the last view for those departing.

So, what do bus passengers get? A nice touch is a welcome poster from National Express and a timetable for their London - Aldershot - Portsmouth service. The problem is that NE ceased serving the town years ago.

As well as the closed toilets and travel office the perspex covers on the shelters are so dirty it is difficult for waiting passengers to see their bus. 14 routes serve the bus station, all Stagecoach, but only 7 timetables are provided and two of these are out of date.

Unknown to most bus passengers is a clandestine electronic real-time bus departure board. It is located inside the station booking hall by the entrance and not visible from outside. It is useful for arriving rail passengers but not when the station is unstaffed when it may only be seen through a window on the platform using a camera on zoom. Surely one should have been placed in the bus station for all to use.

Although the bus station is due to close sometime in the future and make way for flats your Public Transport Officer set about correcting the problem with the timetables. First stop was Hampshire CC who have overall responsibility for buses. They said that it was down to Rushmoor BC. A Rushmoor councillor stated that "no one will own up to it" and an enquiry to a council officer pointed the finger at Hampshire and Stagecoach. Hants repeated their earlier claim and Stagecoach said that Rushmoor should provide the timetables. No wonder the bus station is in a state.

The facilities at the bus station go back to October 1997 when Stagecoach and Rushmoor took out a 25-year lease on the land. Stagecoach currently pay £18k pa and Rushmoor just a peppercorn rent in order to safeguard the site in the event of a

Stagecoach default. In anticipation or knowledge that the lease would not be renewed Rushmoor secured funding of £1.8M to construct a new bus interchange in front of the station. The main contributors were £900k from a local growth fund, £620k from Rushmoor BC and £180k from Hampshire CC. A separate scheme would build a new bus station elsewhere in the town.

Nothing happened until 2019 when the owner of the bus station land received planning approval for 32 flats and 3 commercial units. This has now expired, and a new application is expected shortly in order to find a buyer at the current sale price of £1.75M.

In 2020 a revised scheme was approved at a reduced cost of £1.44M and reduced facilities of 2 bus stops and a tiny shelter. Buses will call here whilst on route. This time the contribution from Hampshire is £840k who will oversee the construction which should commence early next year.

The lease has now expired with the site on short term let. This is confirmed by the sale particulars which state that vacant possession can be obtained upon an early timescale.

So, what is the likely outcome? The site will be sold upon the new planning approval. The buses will be kicked out to a terminus on Victoria Road with no interchange at the station or new replacement bus station. Ominously Rushmoor Council papers now refer to the current bus station as an interchange thus deflecting thoughts away from a future bus station, and your starter for 10, what is the location of the new bus station?

What a mess and missed opportunities.

Finally, its Stagecoach who are responsible for the timetables!

Mark Davies

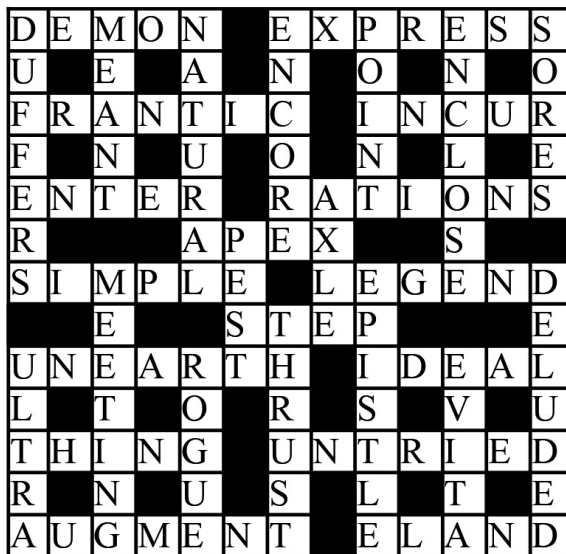
SHB Public Transport Officer
transport@shb.camra.org.uk

Headscratcher No. 92 Results

The winner of Headscratcher No 92 was Jim Davies of Guildford and the draw was made by Mike Hitchen, Management Committee Member of the Ivy Lane Club, Farnham.

Correct answers were also received from Ian Amy, John Barker, John Bayley, Steve Beagley, Phil & Rose Bell, Norman Donachie, Doug Fish, Nigel Goff, John Graham, Roger Grant, Alan Greer, Paul Gray, John Hook, Lupus Fund, Iain Murray, Mark Nichols, Alan Pennington, Alan Welsh.

There were no incorrect entries.



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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Hogs Back Brewery celebrates its 30th Birthday



This year Hogs Back Brewery celebrates thirty years since the brewery was opened. This was celebrated in September at the Hop and Harvest Festival where there was music, street food and, of course, plenty of beer.

The brewery was established in 1992 by three partners: Martin Hunt, John Hunt and Antony Stanton-Precious. Martin at the time was a home brewer and had a dream to own a brewery. After experimenting with a number of different recipes he ultimately produced the very popular beer named Traditional English Ale, better known as TEA. An old grain storage barn was

converted into the attractive brewery that exists today.

In 2011 the brewery came under the control of the present owner Rupert Thompson. Under his guidance the brewery has expanded the range of beers and started their own hop garden located near the brewery.

Looking forward, Hogs Back Brewery plans to achieve net zero emissions by 2030. Solar panels are being fitted, digestion units to reduce gases when the wort is being boiled and heat recovery units to recover heat from the brewing process. The refectory is being expanded to hold up to 250 people, and a new pizza oven is being installed to meet increased demand. One of the tenants has left the site and Rupert is looking to turn the building into a gym, with personal trainers.

The future emphasis, apart from the permanent brews, will be on lower alcohol beers, such as Hop Yard Pale Ale 3.4% ABV, Little Swine and Littler Swine, which will be 0.5% ABV.

Hogs Back Brewery



by Roger Protz

I'm grateful to Rupert Thompson, boss of Hogs Back brewery in Surrey, for lifting the large black cloud hovering over my head. Hard on the heels of the closure of Kelham Island brewery in Sheffield came the equally shocking news that Heineken was axing Caledonian in Edinburgh.

In the space of just a couple of weeks two breweries that had won the coveted Champion Beer of Britain award for Pale Rider and Deuchar's IPA respectively were heading for the bone yard.

So it was with some nervousness that I opened a press release from Hogs Back. Was that brewery about to pull down the shutters as well? On the contrary, it was celebrating its 30th anniversary with a stylish rebranding of its flagship brand, Tongham TEA. TEA stands for Traditional English Ale and its many awards include runner-up in the Champion Beer of Britain competition in 2000.

Rupert is vastly experienced in both brewing and marketing. He worked for Bass, Morland and Brakspear, and he's done a great deal to boost the fortunes of Hogs Back since he became MD. As well as investing in new brewing kit and adding a number of new beers to the portfolio, he built his own hop garden next to the brewery. It's based on a former farm close to the Hogs Back road across the Surrey Downs.

As well as growing Fuggles and other hops for his brews, he has restored a variety called the Farnham White Bine, a forerunner of the Golding that's now used in selected Hogs Back beers.

So was he brimming with confidence for the future? Not quite. While Hogs Back is doing well and set for the future, he's cautious, to say the least, about the prospects for the independent sector of the industry as a whole.

"We must expect more closures," he says emphatically and he feels the cask beer sector is especially vulnerable "because of the nature of the market, with too many brews chasing too few openings".

He considers prices for real ale are too low, with retailers demanding deep discounts that are "unsustainable. If brewers can't make sufficient profits they can't invest and in the long term they can't survive".

Rupert says the new system of Small Brewers Relief and the furlough for VAT and excise duty payments during the pandemic helped a little but "a lot of pubs lost money – there was no compensation for spoilt beer".

He's highly critical of the way bigger brewers and pubcos operate a discount system that penalises independent producers. "Molson Coors barged its way to the front of the queue with Doom Bar," he points out. It's now the biggest-selling cask beer in the country, which says more about the low prices it's sold to retailers than the quality of the product.

Rupert says it's time to issue "a clarion call" to save cask beer. "Sales are down 60 per cent compared to a few years ago. Retailers must treat it as the quality beer on the bar. Lager is priced as a premium product but it takes more skill to make cask ale. Cask brewers have higher costs but their beer is often sold as the cheapest beer on the bar."

Cask has to be promoted as the freshest beer in the pub, made from the finest raw materials, he adds. "People appreciate local beers and they will pay a premium for that."

He stresses the local nature of TEA with its rebranding. Labels and pump clips carry the familiar image of a cheery hog along with a frieze of hops and the declaration that Tongham TEA comes from the Surrey Farm Brewery.

"That should appeal to a new generation of craft beer drinkers who appreciate genuine rural provenance," he says. "Hogs Back is leading the way for brewers with a farming heritage that gives them a deep understanding of the ingredients used in brewing. We believe there's an appetite among consumers for farm brewery values of authenticity and local community."

Let's hope he's right. Unless we can halt the slide of cask beer sales, Rupert says, the sector runs the risk of becoming so small that it's irrelevant. That black cloud is back.

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WHEATSHEAF & PIGEON

Fuller's London Pride, Otter Ale and Greene King IPA, with the fine weather it is busy outside and also has regular live music. **DM**

SUNBURY-ON-THAMES

Sunbury Cricket Club

A recent surprise find, the club had three ales on at the bar. Further visits planned to verify if this was a one-off or is set to be maintained! **RV**

TONGHAM

HOGS BACK TAP ROOM

Nice modern venue and over looking the hops. Regularly features comedy nights, live music and a quiz night. Enjoyed keg Hazy Hog Cider and Hog Star on recent visits. Fantastic shop with a huge range of beers and merchandise. **DT**

WALTON ON THAMES

WALTON VILLAGE

It has Hogs Back TEA and Big Smoke Solaris as regulars, with an occasional third ale often also from Big Smoke. **JB**

WEYBOURNE

THE RUNNING STREAM

Continues to serve a cracking pint of Timothy Taylor Dark Mild which was highly commended on an unannounced visit by a brewery rep in the summer. Lovely home cooked simple dishes for £8.50 are served Wednesday, Thursday and Friday lunchtime and possibly other days with a phone-call to the Landlady Carolyn who also keeps her other Greene King beers in excellent condition. **Tony Lea**

WITLEY

STAR

After being closed for nearly two years, the pub reopened in early September and is being leased by Brucan Pubs, who also run the Drumming Snipe in Maybury. **KT**

WINDLESHAM

HALF MOON

It had been in the ownership of the Sturt family for over a century. Sadly, this came to an end in September when Conrad and Helga sold the pub to Young's. Initial reports suggest there remains a good choice of beers, but it remains to be seen whether the pub will retain its unique local identity or become another identikit pub company managed house. Fingers crossed. **KT**

WRECCLESHAM

BEAR & RAGGED STAFF

It has been taken over by a new management team.

Bob Todd was previously landlord of the Good Beer Guide listed New Inn, Basingstoke so comes with a good pedigree. Initially opening restricted hours offering drinks and snacks but this will be developed as the pub becomes re-established. **KT**

YATELEY

ANCHOR

The Anchor is situated on the edge of Yateley behind Blackbushe airfield, well away from the centre of Yateley, and is renowned as a small and friendly pub, which welcomes many regulars, and visitors alike. The landlady is Diane, who has been here for 30 years, firstly working for various landlords, then as the tenant since 1998, though she is due to retire soon. Diane has built up a regular following from locals, who run a variety of social teams and events from the Anchor. 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 draft, which is kept in excellent condition, as I can confirm, together with Guinness, and a range of lagers, ciders and bottled beers. It has a 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 nearby. **HF**

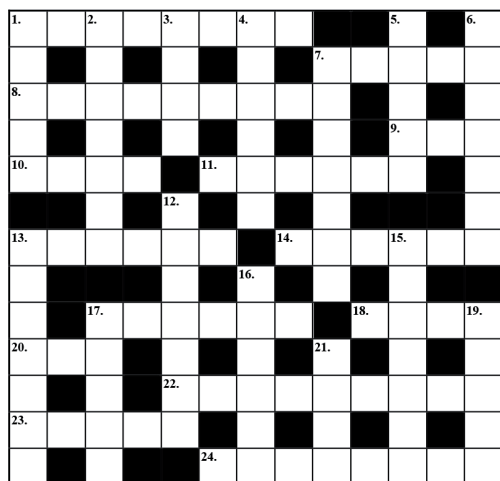
DOG & PARTRIDGE

This pub is in the heart of Yateley village, next to St Peter's church and a village green, where Morris Dancing and other activities take place in the summer months. The pub is ably run by Jessica, who has built up a good reputation for providing excellence in food, drink, and good service. They have an entry in the 2022 Good Beer Guide, and bar staff with a knowledge of how to keep their beers in good condition.

On my recent visit they were serving Sharp's Doom Bar and Dark Star Hophead, the latter being very much to my liking. St Austell Tribute is often available, and I hope I will return again soon. Neck Oil, a session craft IPA from the Beavertown Brewery has proved very popular. They also serve excellent Guinness and a good range of lagers and ciders.

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, and is also a family-friendly pub, with smaller meal portions for youngsters. Sunday lunches at the Dog & Partridge remain very popular. Early booking is essential, here's their number to help you. (01252-870648) **HF**

Headscratcher No. 93



£20 Prize Crossword

Clues for Headscratcher No.93

Down

1. The contributor comes from Wimbledon or Merton. (5)
2. Support the struggling Saints over United. (7)
3. Part of the choral work is spoken. (4)
4. Take on a wild gang in the outskirts of Eastbourne. (6)
5. Great aunt looks emaciated. (5)
6. Getting a rag man into a gran'ma is an example.(7)
7. Women will accept silver for the expenses. (7)
12. The sales slip sounds as if a chair has been repaired. (7)
13. Misery is unusually praised. (7)
15. This instrument came from Cairo before North America. (7)
16. Request a new variety of apple. (6)
17. Long suffering Saint Oscar ends up in charge. (5)
19. He left the theatre which then turned into a celebration. (5)
21. The prima donna appeared back in the opera video. (4)

Across

1. Locate the first International Schools' Conference in a Kent sea port. (8)
7. The downpour came from the Delta and went into a sewer. (5)
8. Lost again in a maelstrom of reminiscences. (9)
9. Badger and horse. (3)
10. Study a red shift. (4)
11. Shocked by silver hats worn in revolt. (6)
13. An untidy garden could be seen as a hazard. (6)
14. Reconstruct former repairs. (6)
17. Need to rest with a sly pee, when in trouble. (6)
18. The first public performance was a treaty. (4)
20. The first parcel in transit is mine. (3)
22. Sheer Drop. (9)
23. Sadly I do it like a fool. (5)
24. Genial country man taking in London. (8)

£20 Prize Crossword.

Closing date for entries is Friday 16th December.

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

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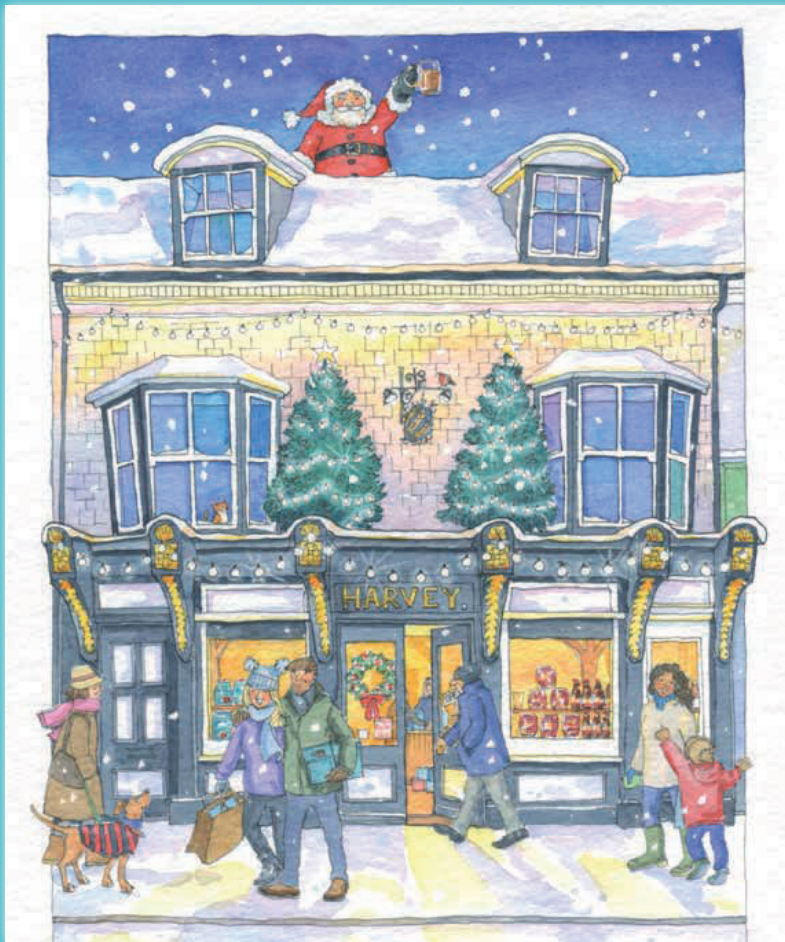
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