

# News & Ale



Campaign  
for  
Real Ale

FREE  
Spring 2023  
No. 147



**The Campaign to save the White Lion,  
Aldershot continues  
Will your pub still be here in Spring?**

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

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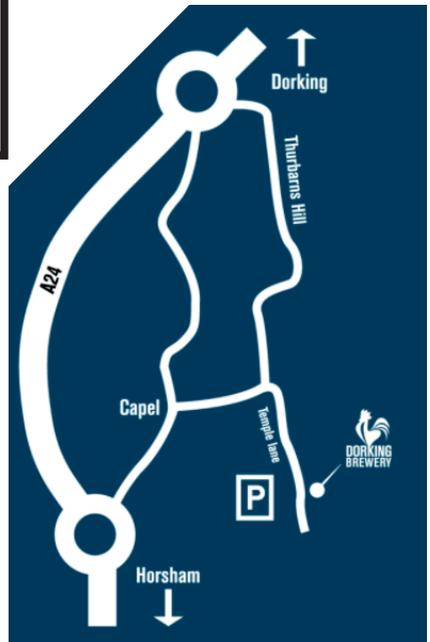
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A New Year and a new hope. In this edition read about the continuing campaign to save the White Lion in Aldershot.

Read about the difficulties the pub trade will face in 2023 with rising costs threatening the survival of many pubs and breweries.

The brewery Craft Brews has been temporarily forced to close but Maverick Brewery has finally found a location to start brewing.

In the article 'Bleak Mid-Winter - will your pub still be here in Spring' read about the challenges pubs will be facing this year.

**Cheers Ed.**

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# Surrey/Hants Borders CAMRA

## Chairman's Bit

As winter continues and we have celebrated Christmas and hopefully not overindulged too much, our thoughts turn to 2023. January is a tough month for our pubs. I'm sorry to say this but I will not be surprised if a number of pubs have closed by the time you read this. I'm certainly aware of an increasing number of breweries closing their doors either for good or being put up for sale in the hope that someone will take on the challenge of brewing beer and the harder job of selling into a tough market. PubCo's demand low prices from their suppliers while increasing rents to their tenants and this in turn leads to higher prices to us as pub customers. Added to this, large increases in energy costs do nothing to help the situation for both breweries and pubs.

We, as drinkers, can do our bit to help. Support your local pub, drop in and have a pint of Real Ale,

perhaps get a few friends to join you and maybe even make it a regular event say every Wednesday or any other day that suits. As a CAMRA branch we organise regular social events in pubs around our branch area, you are welcome to come and join us. A list of future events is in the social section of this magazine.

Our branch AGM will be held at Woking Railway Club on Saturday February 11th at noon when we will hear what the branch has done in the previous year and plans for the next year. It would be great to see a few new faces, particularly younger ones, the committee are all getting older and unless we get some younger members to step up and join, the future looks challenging.

**Ian Johnson**

*Chairman Surrey Hampshire Border Branch CAMRA*

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# The Campaign to save the White Lion, Aldershot continues



Some positive news to report from the ongoing campaign to support and reopen the White Lion, Aldershot, which has been closed since the start of the pandemic. It had been purchased by developers whose sole

aim appears to be to realise a substantial profit by converting the pub to flats. Having had their planning application turned down they appealed to the Planning Inspectorate against Rushmoor Council's well-reasoned refusal. Shortly before Christmas the Planning Inspector considered the appeal and dismissed it, fully agreeing with the Council's original refusal to allow conversion of the pub to flats.

The Appeal Decision is well laid out and can be read in full on the Council's Website, but the key point related to the value of the White Lion as a pub where the Inspector says:

"I have considered the contribution this proposal would make to the supply and mix of housing in the area. However, given the scale of the development, this benefit would be moderate. The positive benefits of the scheme would not outweigh the social harm arising from the loss of the public house and the significant adverse effect upon the integrity of the SPA."

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 campaign to save the pub and potentially run it themselves, are still looking to raise funds for the purchase of the pub. 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 want to help, they can be contacted here [enquiriesacpl@whitelionaldershot.co.uk](mailto:enquiriesacpl@whitelionaldershot.co.uk)

It is also great to hear of another local community pub campaign successfully buying their pub and winning CAMRAs top award. The Plough in Longparish, just 30 minutes down the road from the White Lion, has just won CAMRAs 2022 Pub Saving Award. This recognises people that have come together to save a pub that would have otherwise been demolished or converted to another use. When the pub closed its doors – seemingly for good – in December 2015, local villagers sprung into action, lobbying local planning officers to deny planning permission to turn the pub into a residence. They subsequently used grants, donations and a community share scheme – which attracted over 300 investors – to purchase the pub, in conjunction with the Parish Council, in February 2021. After months of incredibly hard work, completely refurbishing the property inside and out, and three hundred years after it first began trading, The Plough Inn is once again at the heart of the Longparish community. Bought with help from their Parish Council who now own the Plough Inn, local villagers have taken on a 99-year lease from the council for the exclusive use of the property to secure and safeguard the future of the Plough Inn as a public house and promote it as an amenity of prime importance to the Longparish community.

Can we do the same in Aldershot?

Kevin Travers

# 16th Redhill Beer Festival 2022

## A Volunteers View



Frustrated by COVID over the last couple of years, as Membership Secretary of the CAMRA East & Mid Surrey Branch, I looked forward to helping with planning the 16th Redhill Beer Festival commencing in early May. The committee have much more experience than I have of planning festivals and our highly skilled Festival Organiser Martin, draws out the best from each team member.

Venue hire, licence, finance, insurance, logistics, first aid, racking, staffing, catering, glasses, tokens, merchandise, sponsors, advertising, social media, theme – (thanks Tom), programme, admin, a comprehensive Health and Safety folder courtesy of Leigh, as well as the all-important beers, ciders and perries all need to be planned before any thought is given to opening day. My roles are editing and production of the programme, and manning the membership stand over the period of the festival. After a few more planning meetings and much background activity, it all comes together and before you know it, we are staring at opening day and hoping that the beers will all arrive as ordered.

Preparation of the venue started three days before opening, with delivery of the racking, boxes of glasses, glass washer, first aid trolley and cask hoist from the CAMRA warehouse in St. Albans. We don industrial gloves and safety shoes as the kit is moved indoors and assembly commences. An hour or two later and you forget that the hall is normally used for amateur dramatics, kids' parties, and other community activities as it begins to look more like a beer festival. Casks start to arrive and

are covered with muslin before Jenny, (and Jenny alone, as the only qualified driver of the electric cask hoist!), lifts them into place. Norman keeps us going with great sandwiches and endless tea and coffee.

The next day is more laid back, (except for Dave, who is doing some ladder work to put up banners). More casks arrive and we start to place the tables and chairs around the hall and prepare the stage area, which is used for the membership and products stands. The staff rest area is also prepared, (yes, all 45 volunteers need some breaks to be fed and watered, (beered?, - the perks of being volunteers!)

On the day before we open, the ciders, perries and final cask beers arrive and tapping starts. ("No more than two hits with the rubber mallet for a perfect fit", as I learn from Chris). The hall now smells vaguely like a beer festival as some of the livelier ales foam and hiss on the racking. Darren continues to keep our social media updated with festival news in real time.

The big day finally arrives, and we are there a few of hours before the doors open for final preparations. Chris is busy facilitating an invited panel of local experts judging the mild category for the CAMRA Champion Beer of Britain. The caterers arrive and the smell of freshly prepared food wafts from the servery into the hall. It smells and feels like a proper beer festival now. Dick, our Bar Manager along with our beer selection guru Andy commence quality control sampling of the beers and Tracy's selection of ciders and perries,



to make sure they are in a tiptop condition. (It's a tough job but somebody must do it!) It's then time for the safety and general briefing from Rob, our Branch Chair with just an hour to go. I then join the lengthy queue of early arrivals to see if I can tempt anyone to join CAMRA and enjoy two free pints if they join at our festival.



George and Terry on admissions are ready to roll and there's a real buzz now as the doors finally open. Martin states in the preamble of the programme that it's, "...always a real pleasure to see your eager faces as you make your way into the hall". And he's not wrong. For me, it's back to the membership stand from where I also sell tokens. Sometimes I'm required to cover the products stand managed by Sally, along with Colin. In return, Sally also deals with membership and tokens whilst I try to recruit new members. Ges circulates looking after all things financial as well as fixing minor DIY issues as they arise. Judy, our professional first aider was always on hand as well as assisting with charity collections. It works well as a team effort.

All too soon, Jan, our Chief Steward rings the handbell and (loudly) announces, 'Last Orders' and then 'Time'. Thursday attendance was 8% up on 2019. Wearily, we all head for some rest until we do it all again the next day. Friday came and Friday went. Slightly less busy but still pleasingly well attended. Saturday as usual was an easier day, with an earlier finish as fewer beers are still available. All too soon, Jan called 'Time' until next year.

But it doesn't end there. We were all back on Sunday morning to dismantle our work of a few days before. Take-down takes less time than setup, with most items stacked, palletted and ready to be collected. Monday morning sees the truck loaded for return to St. Albans, and various vans arriving

to take away the empties whilst the hall is cleaned and returned to its original state.

My favourite comments overheard at the festival – "If I were to take anyone to their first beer festival it would be this one".

"Great atmosphere and a good selection of 'LocAle' and more distant beers of many styles".

"I'm going back for more grub, it the best beer festival food anywhere".

"Have a third of Tiny Rebel Black Cherry Battenburg\*, two thirds of Saltaire Triple Choc and mix yourself a pint of liquid Black Forest Gateaux". (\*Our beer of the festival).

A massive thankyou to everyone who attended, whose generosity raised £778 for St. Catherine's Hospice, and to our wonderful team of dedicated volunteers, without whom this festival could not operate and who made it such a success.

So apart from the wash-up meeting, that was about it for our 2022 festival. Am I looking forward doing it all again in 2023? Do you really need to ask?! See you in October.

**Ray Wadey**

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# Pub News **Round Up**



## **ADDLESTONE**

### **RAOB CLUB**

The Club were delighted when they found out they had been put into the Good Beer Guide 2023. Plans are at an early stage for possibly holding a small beer festival in May, but still to be confirmed. **Andy Davies**

### **WHITE HART**

A good selection of regularly changing guest ales - including Adnams Southwold Bitter in December which is always nice to see around these parts. **AD**

## **ASHFORD**

### **KING'S FAIRWAY**

Sharp's Doom Bar and Fuller's London Pride are usually accompanied by Ember Inns Twilighter IPA, brewed in partnership with Black Sheep, although a visit before Christmas revealed Fresh Start in its place, a 4% ruby and very nice it was too. There's also a good value food offering. **Anthony Groves**

## **BAGSHOT**

### **CEDAR TREE**

This pub (on entry to Bagshot from the A30) was called 'The Fighting Cocks' for many years but closed temporarily in December. It was popular for both food and beers (including real ales), and dancing on Saturday nights. Long-term assistant Lizzie worked here during those days and until now, when the pub transferred ownership, but during assessment of alterations they would like to make, it was found that the building requires significant work to be done. As a locally listed pub, it must remain as such, which is reassuring to many of us, and we look forward to its reopening in due course. **Doug Fish**

## **BURPHAM**

### **ANCHOR & HORSESHOES**

Great family friendly pub with three real ales on offer. Greene King Abbot and St. Austell Tribute are the regulars with a third line being a guest ale, Caledonian Deuchers IPA was the recent beer on offer and very good indeed. Large rear beer garden with a large car park. Easy access by buses 6, 18, 715 and Woking to Guildford bus 462/3. Well worth a visit. Excellent food, Wednesday night quiz, dartboard and great atmosphere. **Dylan Thomas**

## **CAMBERLEY**

### **Bear**

After Sully's sad passing, his wife Kat continued the lease and ran the pub for several months, but has now passed it on to Terry, who was one of Sully's team running the pub. Terry and the rest of the team continue to run it much as before, and no doubt has numerous ideas on what and how to change a few things. Meanwhile the beers tend to alternate between St. Austell's Tribute and Sharp's Doom Bar, but whichever is on normally be relied upon to be in good nick. Thanks for taking it on, Terry, and best of luck for the future. **DF**

### **DUKE OF YORK**

For many months I stopped visiting this pub, as despite displaying Sharp's Doom Bar on at several hand-pumps, in fact it was never on! A few weeks ago, however, I was delighted to hear that the pub was now serving cask St. Austell Tribute and went in to see confirmation of this – not only was it on, but in good condition, thanks to the presence now of new Manager, Rhys. Welcome to Camberley, Rhys, and thanks for having restored my faith in the Duke of York! **DF**

### **FOUR HORSESHOES**

Part of Heineken's Star Pubs and Bars group. It is located on the Frimley Road, away from Camberley town centre, but close to a few local amenities. Being only a few hundred yards from Ascot Brewery proved extremely useful a year or two ago when beer from their usual sources was in short supply! They have a strong community following and also attract visitors who enjoy a trip to a pub with a difference. Here you can enjoy good pub grub, a well-kept pint, and space to have a conversation.

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 landlady, Sophie, keeps at least one real ale in good condition, rotating beers on a regular basis. At my recent visit, I enjoyed the Timothy Taylor Landlord, which was in excellent condition. They also have a range of lagers and cider and Brixton Brewery's very popular 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, a darts area, pool table and live music some weekends. Well-behaved dogs are welcome.

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

### ROYAL STANDARD

Mark continues to run this pub very well, with the Greene King IPA and Abbot both kept in good condition. The lunchtime and evening trade testament to the popularity of the range of food available here throughout the day. I was impressed to find that in recent weeks three 'charging stations' have been installed in the car park, each able to charge two electric vehicles – this is the first time I have seen such in a pub car park, so a great initiative, and no doubt to be seen more often now. Nice one, Mark! **DF**

### CHERTSEY

#### BRIDGE

Simon and Vicki took over running the Crown in September. With several bedrooms at the Bridge Hotel undergoing refurbishment through December and January, Vicki has temporarily been coordinating matters at the Bridge too. A few new faces on the bar team are enthusiastic about the real ale offering and the Young's Winter Warmer was excellent while it lasted. **AG**

#### COACH & HORSES

The real cider offering has taken a break through winter, to come back in spring. Fuller's London Pride, ESB and Dark Star Hophead may be joined by a further guest ale. **AG**

#### CROWN

Young's Special has joined the Original and St Austell Proper Job on the bar and the seasonal Winter Warmer has gone down very well in the run up to Christmas. Live music nights have stopped for now, seemingly due to a directive from Young's. Hopefully some entertainment will be resurrected in the New Year. **AG**

#### KINGFISHER

Sharp's Doom Bar, Hogs Back TEA and St Austell Proper Job seem to be permanent ales to accompany the great food available in this smart gastropub. **AG**

#### KINGS HEAD

Closed with no news for a long time, scaffolding suddenly appeared on the front of the pub in December. It looks like work is being done on the roof but not clear if it's a sign that work is underway to reopen. **AG**

### OLDE SWAN

North Surrey's Pub of the Year 2022 closed the year with a twelve beers of Christmas theme through December which proved so popular that Phil had to get more ales in to keep up with demand before Christmas even arrived! **AG**

### THYME AT THE TAVERN

Regularly features ales from local breweries including Tillingbourne, Crafty Brewing, Ascot, Twickenham and Windsor & Eton. Opens at 5pm each day and happy hour is between 8pm and 9pm. **AG**

### CHOBHAM

#### WHITE HART

This 16th century pub is one of the oldest surviving buildings in the area, and is a favourite meeting place for many, who are looking for somewhere to relax and enjoy their food and drink.

It is run by Brunning and Price, under their parent company, The Restaurant Group. I have lunch there with friends on a regular basis and keep coming back for more, as we like the food, the beers, and the friendly atmosphere, but here, will focus on their beer offerings.

There is always an extensive range of cask beers available, including the "house" beer, Brunning & Price's Traditional Bitter, which is brewed by St Austell, with usually four others in rotation. Interesting information is provided for the curious, not just price and beer strength, but also distance from the brewery, selecting from nearby ones where possible, as on my last visit they had beers from Triple fff, Tillingbourne and Loddon breweries on tap, all within 30 miles, as the crow flies. I enjoyed the Triple fff Moondance on this occasion, which was in excellent condition, and look forward to returning soon, to see what beers are available through Stan, the manager and his enthusiastic team.

This pub has attractive patio and garden areas, much favoured in warmer weather and a fine log fire and comfortable furniture inside the front door, to provide a warm welcome in winter. There is a car park at the side of the building, set aside for use by customers of the White Hart.

Stan and his team welcome you to this friendly pub and restaurant. To book meals, please call 01276-857580, or go to their website for on-line bookings.

**HF**

### CLAYGATE

#### SWAN

Recently had locally brewed Brightwater Daisy Gold and Marston's Wainwright on offer. **John Burns**

*Continued on page 14*

# In the Bleak Mid-Winter

## Will your pub still be here in Spring?



We make no apology for returning to our campaign to support pubs during the current energy and cost of living crisis.

When we were in the depths of lockdown, I was worried how many pubs would survive and keep trading and was relieved that that vast majority locally seemed to weather the storm despite the battering. However, I do believe that many were damaged and the loss of the first 'proper' Christmas in 3 years means that it may be the final nail in the coffin for many.

Due to a combination of rising energy costs, people simply not having the money to afford a pint, and the impact of the rail strikes in the run up to Christmas, it is difficult for us all to get out and about and have a few drinks and get back home, with evening trains being most affected. We experienced the impact locally; having arranged our Annual CAMRA Christmas Party in Woking, so as not to clash with the World Cup football, it then coincided with a rail strike. As a consequence the anticipated numbers were halved so we pared the event back as a buffet was no longer viable, though 26 of us still managed to make it and enjoy the beers on offer. So, whilst we were able to support a local business as best we could, their expected income was significantly reduced. Similar scenarios played out in pubs and restaurants across the Branch's area, and I fear the impact on those holding out in the anticipation of a successful 2022 Christmas season may prove terminal.

Feedback, from a CAMRA friendly publican running a popular community pub in the Branch area, is that over Autumn they were losing several hundred pounds per week. In December they suffered some of the worst daily takings in their tenure. Clearly this can't

continue and when well-run, well-established pubs of this nature are suffering, one worries for their future, and indeed there are concerns that the pub may close. If it does, it is difficult to see how we can effectively campaign to save it at a local level given the pub is well run by an experienced publican and is doing all it can to remain a profitable business.

What CAMRA has been doing as an organisation is campaigning and lobbying at a national level, highlighting the plight of pubs across the country. We have been instrumental in lobbying for reasonable alcohol duties, and it was with some relief that just before Christmas the Treasury announced that alcohol duties will be frozen from February until August 2023. Further announcements about duty rates, and a new preferential draught beer duty rate, will be announced in the Budget in March. Commenting on this, our CAMRA national Chairman Nik Antona said: "Bringing back the freeze in alcohol duty until August will avoid an additional inflationary new year price rise at the bar that drinkers and licensees could ill afford. CAMRA now looks forward to the new, lower rate of duty on draught beer and cider served in pubs and clubs coming into force in August 2023 to really help our locals compete with the likes of supermarket alcohol".

"With costs rocketing and customers tightening their belts, pubs, social clubs and taprooms are still in for a tough time – which is why it's still essential that help with energy bills will continue until 2024, giving businesses certainty, the ability to plan and hope that they can survive this tough winter".

And it is not just pubs and clubs that are under threat; breweries are facing similar pressures. There has been a string of announcements in

recent months of small, local and independent breweries closing down as they can't make ends meet.

There are several reasons for this, but probably the key one is the rise in energy costs and the time limited nature of financial support for businesses such as breweries. CAMRA has therefore also urged the Chancellor to announce continuing support with energy bills to stop more breweries going under.

Brewers, and the wider pub sector, faced a Christmas of uncertainty as the Government failed to make key announcements about economic support and fiscal arrangements in 2023.

Our much-loved pubs and social clubs still need support more than ever, which is why CAMRA is urging everyone who can, to regularly visit their local throughout the New Year.

Kevin Travers

## Obituary for **John Bass 1942 to 2022**



John loved his real ales and, of course, the pubs. He attended Redhill's Beer Festival at "Merstham Village Hall" every year without fail. I first met him at the Nutley Hall in Reigate with Ian Piddock to sample King and Barnes Corn beer several decades ago. John will be sorely missed by his lovely wife Jenny and his son Mathew and everyone else who knew him.

Alan Hall



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## 2023 Good Beer Guide launched as **Prince Arthur, Fleet** celebrates ten years appearance in the Guide



On 27<sup>th</sup> October a special framed "CAMRA 10 consecutive years in the Good Beer Guide" certificate was presented to Stuart Merricks & Jessica Stewart by Kevin Travers, the Pubs Officer, from CAMRA's Surrey/Hants Borders branch. This ten-year certificate will be placed in a prominent place in the Prince Arthur. The local Surrey/Hants Borders CAMRA branch also selected the Prince Arthur in Fleet to officially launch CAMRA's 2023 Good Beer Guide.

The Prince Arthur became the very first pub in Fleet and the local area to achieve ten consecutive years (2014 to 2023) in CAMRA's Good Beer Guide which lists the 4,000 best Real Ale pubs across the whole of the UK. The Prince Arthur first opened in Fleet in July 1998 and next July will be their 25th Anniversary. In the period from 1998 to 2013 (16 years) the Prince Arthur only featured in CAMRA's Good Beer Guide just once, in 2007 but since 2014 the Prince Arthur has appeared in CAMRA's Good Beer Guide for 10 consecutive years.

Less than 10% of all UK pubs ever appear in CAMRA's Good Beer Guide each year and less than 1% of all UK pubs have appeared in CAMRA's Good Beer Guide for 10 consecutive years or more. The other remarkable fact about this achievement is that it has been delivered during a ten-year period when the Prince Arthur has had five different Managers (Dan, Bart, Dave, James & Stuart).

**Derrill Carr**

## **Running Horse** wins Kingston and Leatherhead CAMRA Branch Pub of the Year again

On a Wednesday night in September the Kingston & Leatherhead branch of CAMRA visited the Running Horse in Leatherhead for a branch meeting, and also to make a presentation to the landlord, Colin Turner for once again being voted the branch Pub of the Year. This is for the continued excellence of Colin's Real Ales, and also for the pub in general with its old traditional style, atmosphere and cleanliness.

Colin is no stranger to receiving this award as he and his wife Danielle have won it several times

during the ten years they have been here. A second presentation was also made for being in the CAMRA Good Beer Guide continuously for the last ten years. The presentation was made by the Kingston and Leatherhead branch chairman Richard Russell, before adjourning to the rear room to commence the evening business and quaffing a few ales.

**Clive Taylor**

# East and Mid Surrey CAMRA presents ten year **Good Beer Guide Award to the Carpenter's Arms**



Following the publication of the 2023 edition of CAMRA's Good Beer Guide and to coincide with our November Branch Meeting, we took the opportunity to present The Carpenter's Arms in Limsfield Chart with a special award to

acknowledge and celebrate their 10 consecutive appearances in the guide.

The pub normally features a number of beers from Westerham Brewery, and on the night we found British Bulldog, Spirit of Kent, Grasshopper and Scotney Green Hop, along with Larkin's Traditional on the bar as well.

If you'd like to visit the pub by public transport, it is accessible by bus route 594 which runs every two hours between Oxted and Westerham during Monday to Saturday daytimes. The pub is also located on National Trust common land which offers excellent walking and cycling opportunities. Pictured is Izzy, one of the bar staff at the pub, receiving the award from our branch chair, Rob Wells.

**Sally Gingell**

# East and Mid Surrey CAMRA **Cider Pub of the Year & Club of the Year**

The East and Mid Surrey CAMRA Cider Pub of the Year was awarded to the Radius Arms, a micro pub in Whyteleafe. Both Whyteleafe and Upper Warlingham stations are close by and there is a bus stop outside, all of which helped to avoid the use of a car for most of the attendees.



*Shown in the photo is Vince on the left, who runs the Radius, receiving the award from Rob Wells, the branch chair.*

The East and Mid Surrey CAMRA Club of the Year award was presented to Kingswood Village Club, during a branch meeting. The Club is a member's club, but CAMRA members are welcome.



*Shown in the photo is Phoebe on the left, the club Chair, receiving the award from Rob Wells, the branch chair.*

### **EAST MOLESEY**

---

#### **BELL**

Has recently had Twickenham and Windsor & Eton beers on. **JB**

#### **POYNTZ ARMS**

Recently reopened under new management, with snooker and live music on offer and serving Shepherd Neame Spitfire and Whitstable Bay. **JB**

### **EGHAM**

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#### **UNITED SERVICES CLUB**

November's beer festival was the usual successful affair, despite yet another rail strike disrupting attendance at the weekend. The next festival is at Easter. Regular music nights occur on some Saturdays with a varied selection of styles to tantalize most tastes, in case the excellent real ale selection isn't enough to tempt you in! **AG**

### **ENGLEFIELD GREEN**

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#### **BEEHIVE**

To complement the always excellent Fuller's London Pride and Dark Star Hophead, they have a pizza van and bling sales once a month. The log fire and board games available make this a cozy place to forget about winter outside for a while. **AG**

### **FRIMLEY**

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#### **OLD WHITE HART**

Thankfully, the real ales were restored to action in October, and I looked forward to some when visiting just before Christmas, both Greene King IPA and Rocking Rudolph being displayed at the pumps. The pub was nicely busy that lunchtime, but when my turn came to order I was told that no real ale was available, despite the pump clips! Apparently, this was due to late delivery, but I have made the Greene King Area Representative aware of this and hope to find real ales here on future visits. **DF**

#### **RAILWAY ARMS**

Sadly, this pub still remains closed, with signs still indicating that they're seeking staff. **DF**

### **GREAT BOOKHAM**

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#### **OLD CROWN**

The lease of the Old Crown is reported to be up for sale. **JB**

### **GUILDFORD**

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#### **BRITANNIA**

Riverside location by the River Wey. Shepherd Neame owned pub. Spitfire is on offer plus Bishops Finger

also a range of Shepherd Neame bottled beers. **DT**

#### **GUILDFORD CITY FC - SPECTRUM - CLUBHOUSE**

Open on matchdays, Saturdays 1pm to 6pm and midweek 6pm to 10.30pm. Range of bottled ales available from Badger, Timothy Taylor and Hogs Back TEA. Visit [www.guilfordcityfc.co.uk](http://www.guilfordcityfc.co.uk) for fixture list and to plan a trip. Buses stop at Stoke Park, and it is a short walk across. Home and away supporters are welcome to use the bar in the clubhouse. **DT**

#### **KERRERA CRAFT BEER & GIN BAR**

#### **JEFFERIES PASSAGE**

New venue in Guildford in Jefferies Passage which links the High Street to North Street. Huge range of craft beers, gins, and wines. No real ale but may consider it in the future. Siren Craft is a big feature here. Well worth a visit. Two floored venue, dog friendly and proving popular since opening in September 2022. **DT**

#### **STAR**

A Shepherd Neame owned pub with three real ales on offer Shepherd Neame Spitfire, Bishops Finger plus guest ale, Late Red has been available recently, plusbottled ales including Christmas Ale. Log Fire, courtyard garden, on three levels, a 400-year-old pub and pint Jugs available. Just off the High Street. **DT**

#### **RATS CASTLE (EX-ALBANY)**

After 16 years as the Albany, the pub reverted to its former name of the Rats Castle in early November following a refurbishment and rebranding. The focus is on televised sport with beer and pizza and despite an array of beer fonts, no real ale. **KT**

#### **THREE PIGEONS**

Great historic venue at the top of the High Street. Six real ales on offer, had a half of Surrey Hills Shere Drop, in decent condition. The pub has one screen at the far end of the pub plus an outdoor courtyard which is a nice sun trap. **DT**

#### **WHITE HOUSE**

Pub by the River Wey in a town centre location. Owned by Fuller's, London Pride, Honey Dew are decent to drink plus bottled Fullers' ales available. Black Cab and Golden Pride are my personal choices when visiting here. **DT**

### **LALEHAM**

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#### **TURKS HEAD**

Real ale has made a welcome return on the bar, with a football themed pale ale on for the World Cup. Hopefully this will be continued through Christmas and the New Year. **AD**

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## LONG DITTON

### Limping Fox

The lease for the public house is currently for sale but the pub is still open (though not on Mondays and Tuesdays). The pub usually serves a couple of local ales from the likes of Twickenham or Park and was recently selling these at £4 a pint. **JB**

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## NEW HAW

### BLACK PRINCE

Recent reports have suggested that this Greene King pub is becoming as popular for ales as much as for food. Regularly changing guest ales accompany the usual Greene King offerings, with a visit in December finding St Austell Tribute along with Greene King Moorland Old Speckled Hen, Rocking Rudolph and Fireside. They also had a Bellhaven and two Hogs Back ales waiting in the cellar. **AD**

---

## OTTERSHAW

### SOCIAL CLUB

Two real ales on offer, with Courage Best Bitter as a permanent and one changing ale which has been Hogs Back TEA or Wychwood Hobgoblin Ruby on recent visits. Also, an extensive and delicious menu is available, along with a tea and coffee machine. **AD**

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## PUTTENHAM

### JOLLY FARMER

Situated close to the Hogs Back between Farnham and Guildford the Jolly Farmer was an independent pub restaurant and before that a Harvester. The pub closed suddenly in late October and is rumoured to have reopened as the Pickled Pig. It is not yet clear if this is a restaurant, bar or shop, though there used to be a farm shop on the site, so it may well be a continuation of that. **KT**

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## REDHILL

### HATCH

Re-opened in September and is now a Pilgrim-tied house. Situated on the A25 towards Reigate at Shaw's Corner, it has a number of different drinking areas including the courtyard at the rear. It normally has up to five beers on handpump, both Pilgrim and guest beer often from Sussex and a number of craft draft beers. Pizzas are now available from the kitchen supplied by Monte Forte Neapolitan Pizza. **Rob Wells**

---

## SEND

### SADDLERS ARMS

Really nice pub offering three real ales. Beer Garden and plenty of seating at front of pub. Well worth

a visit. Pint jugs available. Easy to reach by buses 462/463 and 715. Regular live music and events. Dogs Welcome. **DT**

---

## SHEPPERTON

### BARLEY MOW

Another successful year comes to a close with a great selection of ales and music having been enjoyed. The only place around with Hop Back Summer Lightning as a permanent fixture on the bar, with always a well-balanced range of guests alongside. **AG**

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## STAINES-UPON-THAMES

### BELLS

Having been sold earlier in the year by Young's, this food-oriented pub has a wider selection of ales on the bar, including Hogs Back TEA and Surrey Nirvana plus Timothy Taylor's Landlord, and Laine's Sleigh What appeared for Christmas. **AG**

### LONDON STONE

Whilst there is currently no real ale available, it is good to see the Stone open again as it is Staines' premier live music venue with a band on every Friday and Saturday night. Adam, the new manager, is determined to make it a safe and welcoming environment for all, and we wish him well for the future. **AG**

### SWAN HOTEL

The restaurant at this Fuller's house was closed for a quick refurbishment towards the end of the year but reopened for the Christmas trade. Always my favorite place for an ESB. **AG**

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## SUNBURY-ON-THAMES

### ADMIRAL HAWKE

Just serving Sharp's Doom Bar on a recent visit but Courage Best Bitter was possibly being added if trade picked up for Christmas. **Richard Snell**

### FLOWERPOTS HOTEL

Breakspear's Gravity and Oxford Gold found, with Young's London Special to follow. **RS**

### HARE & HOUNDS

Fuller's London Pride and Hop Tropic found on a recent visit. **RS**

### MAGPIE

Currently two cask ales are available, with Windsor & Eton Guardsman, Greene King IPA and Park Yomp! on a couple of recent visits, although four craft ales alongside on keg. **RS**

*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.

## JANUARY 2023

**Saturday 21st 12pm North Surrey CAMRA AGM, Bells, Staines [NS].**

**Saturday 28th Surrey/Hants Borders Minibus surveying trip.** Please email [social@shb.camra.org.uk](mailto:social@shb.camra.org.uk) to book your place on the trip. Cost will be £15 [SHB].

## FEBRUARY 2023

**Thursday 2nd 6:30pm Hogs Back Brewery Tap Charity Quiz then White Hart, Tongham.** The quiz starts at 7.30pm and we will be entering a team of six, names to Kevin Travers please. After the quiz we will finish the evening with a nightcap at the White Hart. Contact [contact@shb.camra.org.uk](mailto:contact@shb.camra.org.uk) [SHB].

**Saturday 4th 11am South West Essex Pub Tour.** Join your Branch Vice Chairman on a tour of some interesting establishments around Gidea Park, Hornchurch and Upminster. For this day out you will need either an Oyster Card or a Contactless Payment Device/Card or a Travelcard. Meet at Waterloo Station (under the clock!) at 11:00am [SHB].

**Monday 6th 7:30pm Branch meeting at the Barley Mow, Shepperton [NS].**

**Tuesday 7th 8pm Woking Pub Night.** Join Ian Johnson for a tour of Woking town centre pubs. 8pm Sovereigns then it is a half mile walk to Herbert Wells for 9pm [SHB].

**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. Following the meeting we will visit the Godalming Beer Works at the Star in Godalming. Please check the branch website for the latest details of the meeting [SHB].

**Saturday 18th A wander around Wokingham.** Meet on 12:23pm train from Staines to Reading [NS].

**Wednesday 22nd 8pm East and Mid Surrey CAMRA AGM at the Pilgrim Brewery Tap Room, 11 West Street, Reigate, RH2 9BL [EMS].**

## MARCH 2023

**Thursday 2nd 7:30pm Regional Cider Awards Night. Star Inn, Godalming.** Come along to the Star in Godalming, as they are presented with the prestigious Regional Cider award. The Star is only a 0.2 mile walk from Godalming station [All branches].

**Tuesday 7th 7:30pm Branch meeting at the Beehive, Englefield Green [NS].**

**Thursday 9th 7pm Guildford Beer & Curry Night at the Astolat.** Join Mick Bell as he takes us to a rarely visited pub on the edge of the town centre, for a beer and a curry. The pub allows takeaways from the nearby Anaj. The Astolat is on the 4 & 5 bus routes and is a 0.3 mile walk from Guildford Station [SHB].

**Thursday 30th 7:30pm Shuffleboard Competition at Ascot Brewery. Ascot Brewing Company Tap Room, Camberley.** Join the SHB team in a friendly shuffleboard competition with a neighbouring CAMRA group whilst enjoying a pizza (optional) and excellent beer. To book your place a £12 non-refundable deposit paid in advance is required which includes a small contribution towards the cost of prizes. We are grateful to Ascot Brewery for giving us free use of the shuffleboard. On arrival a pizza token or 2x house pints tokens will be distributed to all participants. To register your interest, and for details of how to pay your deposit, please email [social@shb.camra.org.uk](mailto:social@shb.camra.org.uk). Leader is Les Murrell  
Ascot Brewery is a 0.4 mile walk from Blackwater railway station [SHB].

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## APRIL 2023

**Wednesday 5th 7pm Social Egham Beer Festival preview evening [NS].**

## BEER FESTIVALS

### LOCAL BEER FESTIVALS

**39th Egham Beer Festival Thursday 6th to Saturday 8th April 2023.**

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.

**45th Farnham Beer Exhibition (Beerex) Thursday 20th to Saturday 22nd April.** Farnham Maltings.

Beerex, will once again be five sessions as that worked well in 2022 with the Thursday evening and Friday lunchtime sessions having a reduced capacity thus offering more space for all. F,S lunch 11-3pm, T,F,S eve 6-11pm. There will be over sixty Real Ales including a Midland's breweries themed bar, a new Craft Bar featuring twelve more beers, thirty plus Ciders, five bands, Morris Dancers, food options and other initiatives still in the planning. Tickets can be purchased online at £13.50 each. The ticket price includes a commemorative programme and a polycarbonate one pint glass also lined with half pint and third pint options. To book tickets and for more

information please visit [www.farnhambeerex.org.uk](http://www.farnhambeerex.org.uk) and follow the links.

**Guildford Cricket Club, Guildford Friday 21st to Saturday 22nd July.** Tickets go on sale on 1st March. <https://guildfordbeerfestival.co.uk>

**Fleet Beer Festival Saturday 5th August.** Harlington Bar, Fleet. Organised by Fleet Lions. <https://www.fleetlions.org.uk/beerfest>

## NATIONAL CAMRA BEER FESTIVALS AND EVENTS

**Great British Beer Festival Winter 2023 Thursday 16th to Saturday 18th February.** To be held at Burton Town Hall. <https://winter.gbbf.org.uk>

**CAMRA Members weekend Conference and AGM 2023 April 21st to April 23rd.** At Octagon Centre in Sheffield. Advance booking only at <https://camra.org.uk/members-weekend-agm-conference>

**Great British Beer Festival 2023 in early August**  
Details to be found at <https://gbbf.org.uk>

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## 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](mailto:shb_camra@shb.camra.org.uk)

Contact (Les Murrell): [social@shb.camra.org.uk](mailto: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](mailto:contact@northsurrey.camra.org.uk)

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

## KINGSTON AND LEATHERHEAD [K&L]

Includes Kingston Borough, Leatherhead & Elmbridge. You can also find us on Facebook or follow us on Twitter @CAMRAKL

Contact: (Clive Taylor): 020 8949 2099 (H)

[ctaylor2007@freeuk.com](mailto: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](mailto:info@ems.camra.org.uk)

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

## NATIONAL CAMRA

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

What's Brewing: <https://wb.camra.org.uk/>

Podcast: <https://camra.org.uk/podcast/>



# FARNHAM BEEREX

## APRIL 20<sup>th</sup> - 22<sup>nd</sup> 2023

[www.farnhambeerex.org.uk](http://www.farnhambeerex.org.uk)



# TICKETS ARE ON SALE NOW

Come along to the **45<sup>th</sup>** Beerex at the Farnham Maltings  
on April 20<sup>th</sup> - 22<sup>nd</sup> and enjoy.....

**60 + Real Ales 10 + Craft Ales**

**30+ Ciders A new Craft Bar**

**5 Bands BBQ Food & more,**

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[www.farnhambeerex.org.uk](http://www.farnhambeerex.org.uk)

Session Times:

Thursday 6pm -11pm

Friday 11am - 3pm & 6pm -11pm

Saturday 11am - 3pm & 6pm - 11pm

Extra seating and space.



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# East & Mid Surrey branch visit to two Dorking Breweries



A minibus was organised to take some East & Mid Surrey branch members to Dorking Brewery and Trailhead Brewery on Saturday 20<sup>th</sup> August where we thoroughly enjoyed the offered hospitality. Both breweries have tap rooms where you can either sit inside or outside depending on weather conditions. We spent most the time, when not in the breweries, sitting outside and enjoying the sun. Check the opening hours before visiting either brewery.

Above left is the lead brewer, Tom Wells, showing us round Dorking Brewery. We were all given a taste of the new genuine Helles lager, called Prototype, straight from the tank. They brew a variety of styles and most of their beers are unfiltered, although they are usually clear. Their beer is normally found in casks, cans and bottles although some is available in keg. See the website for details of events and tours. <https://dorkingbrewery.com/>

Above right is the owner and brewer, Rich Wallace, showing us round Trailhead Brewery. The brewery almost always brews unfiltered, very cloudy and hoppy beers. They are almost always seen in kegs and cans. See the website for details.

<https://trailheadbrew.co/>

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# Brewery News



## CRAFT BREWS, Frensham

[www.craftbrews.uk](http://www.craftbrews.uk)



Unfortunately, the Countryside Restoration Trust, which owns the brewery and taproom buildings, has not reversed its decision to terminate Craft Brews' lease, despite a lot of pressure from local patrons. Sadly, the brewery is now closed and looking for a new premises. See the article in this magazine for more details. **Chris Hunt**

## CRAFTY, Dunsfold

[www.craftybrewing.co.uk](http://www.craftybrewing.co.uk)



The core-range continues to sell well in cask and keg, with seasonal ales appearing every quarter. The brewery is focusing on custom branded beers for businesses and individuals (e.g., wedding beers).

**Mike Sanders**

## CRUMBS, Reigate

[www.crumbsbrewery.co.uk](http://www.crumbsbrewery.co.uk)



Crumbs Brewing are expecting to expand having reached their target in early December with a crowdfunding campaign.

**Sally Gingell**

## GODSTONE, Godstone

[www.thegodstonebrewers.com](http://www.thegodstonebrewers.com)



For the Redhill Beer Festival Godstone Brewers brewed a new Abbey Triple at 7.2% with Belgium Abbey yeast which took time to develop in cask, tasting great on the Friday evening and Saturday sessions. They also produced their GB Mild 3.3% for the second time which was also popular with both selling out. **Andy Poole**

## MAVERICK, Kingsley

[www.maverickbrewingco.com](http://www.maverickbrewingco.com)



Finally, some good news about Maverick! The brewery and tap room will be in Kingsley Hampshire, on the Ganders Business Park, Forge Road. It is about 15 to 18 minutes drive south from Farnham centre. Construction is underway and commissioning of the brew house and test brews should have happened during December. They want to be able to start brewing in earnest early in the new year so they can start selling to the trade and hopefully sell cans & draught beers in early February.

**Chris Truin**

## HOGS BACK, Tongham

[www.hogsback.co.uk](http://www.hogsback.co.uk)



During the current recession and high energy prices the brewery is managing to cover costs and has not had to cut back at present. Some suppliers are under long-term contracts, although there have been increases in fuel, bottle, transport and brewing costs. Home deliveries and bar and shop income have helped the overall picture.

There was optimism about the Christmas period and confidence about their range of products. Wetherspoon are still buying Hogs Back beers and investment is taking place in the brewery itself. Personal Trainers are now where the builder's merchants used to be, and other relevant businesses are being looked for to add to the site. Limited edition brews are taking place, such as Green TEA (4.2%) with fresh hops, Home Harvest Ale (4%) with 100% of hops grown at the brewery. Phantom Brewery in Reading is co-operating with Hazy Pale (4.5%). This is a citrus beer and will be available in casks and cans.

There was an attendance of over 3,000 at the Hop Harvest weekend and Green TEA went down well. A program of events is planned for the Tap Room, all events will be on the brewery's web site. Merchandise such as hoodies and bags will be

on sale in the shop, along with the usual brewery tours.

**Peter Hayward**

**PILGRIM, Reigate**

[www.pilgrim.co.uk](http://www.pilgrim.co.uk)



December has seen the launch of 3 new beers: Phoenix 5.3% Dunkel, a bottom fermented dark lager

on keg, Market Porter 6.2% in cask, Highwayman 5.1% a blend of a cask of Saracen Stout with a bottle of rum. These were launched at an Ale & Pie night which takes place on alternate Wednesdays.

**Andy Poole**

**THAMES SIDE, Staines-upon-Thames**

[www.thamessidebrewery.co.uk](http://www.thamessidebrewery.co.uk)



After moving a short way along the river to the Last Hop earlier in the year, a decision was made to move the brewery on to pastures new in October.

After a lot of hard work, Andy Hayward and his team opened the new Brewery Tap Room in Hale Street, Staines at the back of the Two Rivers retail park on 8<sup>th</sup> December. Four house ales featured on the bar along with SBR Ale from Five Points brewery in London, which Andy had helped to brew to celebrate 20 years since the introduction of the small breweries' relief. We wish Andy and all the team a successful 2023.

**Anthony Groves**

**TITSEY, Warmingham**

<https://titseybrewingco.com>



Titsey brewed their first dark beer, Lord Mayor a 4.3% London Porter. Meanwhile work continues on their new brewery building and taproom which is expected to open

in February.  
**Andy Poole**

**TRIPLE FFF, Four Marks**

<https://www.triplefff.com>



Triple fff are hoping to buck the trend in the current climate and are optimistic for the future. There is a new investor and partner who has been working along-side the

brewer Graham for the past six months. They have reverted back to old school traditions by using quality British ingredients such Warminster Maltings. The Alton pride is currently a guest ale in many Fuller's pubs. They are taking the delivery of a five-barrel brew kit soon and will be brewing a lot more variety of beers. These include their favourites such as Stairway, Satisfaction, Old Dray, Alton's Pale Ale as well as making small batch craft beers and some British style sour ales. The output of the small kit will go into a mix of casks, cans and kegs.



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**WHITE HORSE**

Fuller's London Pride and Black Sheep Best Bitter are available. **RS**

**TONGHAM**

**HOGS BACK TAP ROOM**

Amazing venue overlooking the hop garden with a range of their beers on offer. Regular music and comedy nights, check their website for details. 50 yards from the brewery shop. If you haven't been yet you must check it out, so why not join us at the Branch social on 2<sup>nd</sup> February! **DT**

**VIRGINIA WATER**

**ROSE AND OLIVE BRANCH**

After a fire on 5<sup>th</sup> December this Windsor & Eton pub was temporarily closed. Not clear on future plans at the time of going to print but we hope it is open again soon. **AG**

**WALTON ON THAMES**

**ANGLERS**

Has recently been offering a couple of Hogs Back beers, typically Surrey Nirvana and a seasonal ale. **JB**

**ASHLEY PARK**

An Ember Inns pub opposite the station usually has one or two guest beers alongside regulars Sharp's Doom Bar, Fuller's London Pride and Black Sheep's Ember Twilight IPA. Big Smoke Solaris has sometimes been on offer recently. **JB**

**WALTON VILLAGE**

Often has a second Big Smoke ale on alongside the regular Solaris and Hogs Back TEA. **JB**

**WESTERN GREEN**

**MARNEY'S VILLAGE INN**

Located between Esher and Hampton Court it has recently added Big Smoke Solaris as a regular alongside Fuller's London Pride and Young's Ordinary Bitter. **JB**

**WEYBRIDGE**

**JOLLY FARMER**

Surrey Hills Shere Drop is a regular alongside St Austell Tribute. Twickenham Grandstand and Ringwood Fortyniner are also often available. **JB**

**WINDLESHAM**

**BEE**

Having been closed for a lengthy period Graham and his team had to work hard to reopen this pub in early December, and this has been achieved, albeit without

the kitchen facility yet, but this is being progressed. Meanwhile, the bar is in full swing with three real ales normally on - Timothy Taylor Landlord and Sharp's Doom Bar as regulars, plus a guest beer. Keep up the good work, Graham, and we look forward to full operation early in 2023. **DF**

**BRICKMAKERS**

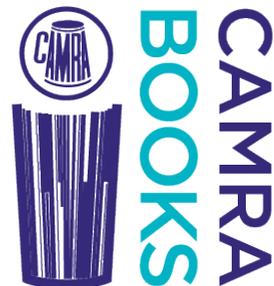
The emphasis here seems to have been modified in recent months, perhaps simplifying the food range, but more mindful of the 'pub side' of the trade. I was particularly pleased to find that they now accept cash for their beers, rather than insisting on 'card only'! The regular beer here is Fuller's London Pride, with two guest beers from Windsor & Eton, namely Knight of the Garter, and Three Wise Guardsmen (being just before Christmas)! **DF**

**HALF MOON**

I popped in here again just before Christmas, and found it nicely busy again – the refurbishment seems to have been completed with the main areas now a dark green colour and new furniture to match. The real ale range has been reduced to four beers, featuring Young's London Original, Young's Winter Warmer, Sharp's Doom Bar and Hogs Back TEA. The pub seems to have survived the change of ownership well, retaining most of the previous staff, and plenty of customers filling the bar and dining areas. **DF**

**SUN**

Owned by Stonegate, this pub seems to be run by temporary staff for the moment, relying on the 'wet trade', as they were unable to provide food from the kitchen yet. Nevertheless, there were quite a few regulars enjoying the atmosphere, with plenty of banter to go with the beers! Good to see that there were two Real Ales on offer, Timothy Taylor Landlord, and Wychwood Hobgoblin Ruby and I chose the former. Hopefully, this old village pub will soon return to full action. **DF**



# Transport News

## FUTURE BUS NETWORK REVIEW

Surrey County Council is reviewing the bus network which has included a public consultation. Since Covid bus usage has fallen by a third and the bus operators are facing higher fuel costs and a shortage of drivers. Surrey has the same budget to support more expensive services.

Some of the proposed changes are to occasional off peak services suitable for shoppers. Conversion to DDRT (Digital Demand Responsive Transport) is being considered. This offers more flexibility to passengers, for although they have to book between a week and 30 minutes in advance there is no fixed timetable.

Stagecoach are proposing the withdrawal of the last buses on two routes which, in each case, will result in the last bus running two hours earlier. On the 715, the 21:30 Kingston to Guildford will no longer run. To be fair to Stagecoach this service was added to the timetables a few years ago. On the 71, between Guildford and Haslemere, the 20:25 will no longer run together with the return to Godalming at 21:26.

The worst proposal, again from Stagecoach, is to halve the frequency on the 65 Guildford to Alton route to two-hourly. This is likely to threaten the future of the service with passengers migrating to the half hourly all-day train service and also encouraged to do so by the uneconomic use of a bus in one direction and a train in the other. Those not near to a railway station may resort to a car or cab.

## NORTH DOWNS LINE

In last summer's News and Ale (Issue 145) this column featured a story which now needs updating. It was anticipated that by now replacement trains would have been introduced on the North Downs Line between Reading and Gatwick. These are ex-Thameslink 4-car electric units which have had generators fitted to enable them to operate on diesel power along the half of the line which is not electrified. In the longer term, it was planned to extend the service to Oxford when this line is electrified. Nineteen units were converted for use

on the various Thames branches. Great Western Railway (GWR) took delivery of six which have been making regular test runs on the line for two years.

Post Covid things have changed. The existing trains are no longer required in the West Country to boost capacity and with service reductions across GWR from May, this additional rolling stock would be a burden at a time of Department for Transport budget cuts. The trains have also suffered with reliability problems. This imaginative project has been abandoned and the 19 trains will be returned to Porterbrook Leasing in April.

We now have to carry on with three-car trains with one unreliable toilet.

**Mark Davies**

*SHB Public Transport Officer*  
[transport@shb.camra.org.uk](mailto:transport@shb.camra.org.uk)

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# Headscratcher No. 93 Results



The winner of Headscratcher No 93 was Lupus UK and the draw was made by Elizabeth Wright of the Ash Vale Station ticket office.

Other correct entries were received from: John Barker, Dennis Batty, John Bayley, Steve Beagley, Mike Clifford, Jim Davies, Simon Eason, Andrew Elliott, Roger Grant, John Hook, Janet Jones, Julie Lee, James Lofting, Macmillan Cancer Support, Mark Nichols, Richard Stephenson, Chris Truin, Alan Welsh, Tim West.

There were no 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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# End of an era for **Craft Brews**



With owner and real ale brewer, Joe Wood, at the helm, Craft Brews has built up a loyal following at Pierrepoint Farm in Frensham.

The brewery has become a real community hub, where walkers, cyclists and anyone looking to quench their thirst convene to enjoy a beer in the natural, rustic surroundings of the Surrey countryside. Joe has put on a number of events over the years and Craft Brews has hosted the Farnham Hoppers group for its annual hop harvest, brewing a green hopped ale with the hops gathered by these amateur growers and donating some of this brew to the Hoppers for their harvest celebration event.

It's not just the atmosphere that has brought visitors to Craft Brews. The popularity of Joe's beer offerings, including refreshing IPAs and the indulgent CAB Porter, have earned the brewery its loyal following, with beers also featuring at Farnham's ever-popular annual Beerex.

It was therefore with great sadness that we learned several months ago of the decision by Pierrepoint Farm's owners, The Countryside Regeneration Trust, not to renew Craft Brews' lease. The decision caused shock and outrage among the loyal following Joe and his team have built up, and a petition started by customers in an effort to save the Brewery from eviction has now gained more than 4,300 signatures. Unfortunately, however, the efforts of all those concerned were not enough to persuade the Countryside Regeneration Trust to reverse its decision to terminate Craft Brews' lease, and Joe was forced to pack up and move on in mid-November.

In a letter published in the Farnham Herald newspaper, Joe stated that all at Craft Brews had been "overwhelmed by the response of

our local community who came out in our hour of need." He thanked all his customers, saying, "We had a great journey through some difficult years. However, what is crystal clear is that without our customers and friends, the business would not have grown into such a thriving hub for all to enjoy."

Joe has not given up hope of continuing Craft Brews' journey, explaining that "we hope and will endeavour that this is not the end for Craft Brews", and so we wish him well as we wait to hear what the next step will be for this popular local brewery.

The now vacant premises at Pierrepoint Farm are expected to play host to a new brewery which is due to launch in early 2023, subject to the finalising of the lease and acquisition of the necessary planning permission. The 'Farnham Brewing Co.' brand was launched earlier this year by three 'school run dads' whose children attend South Farnham Infant School, but the group has now decided to take the plunge into brewing, rather than rebranding, beer. They are hoping to build a successful brewery and tap room as well as serving gastro pub style lunches. One of the three, David Bevan, is described as a keen homebrewer who has worked in the pub trade for a quarter of a century and who currently owns a bar in Balham, and a pub near Tower Bridge. He and fellow dads Ilkka Martikainen, who is already a tenant at Pierrepoint with his business 'Finntage Interiors', and Andrew Mugeridge, are currently on the lookout for an experienced head brewer, with a view to eventually employing five or six people at the brewery if all goes to plan.

**Suzi Hunt**

# Cider,

## An in-cider's point of view



What would you say if you asked for a glass of wine in a pub and watched your server pour half a measure into the glass and top it up with water? We all expect wine to be 100% grape juice, but have you ever considered how cider is made?

In its most basic form, real cider – often referred to as ‘live cider’ by CAMRA – is made by chopping apples, pressing them to extract the juice and then storing this for a few months for the fruit sugars to naturally ferment into alcohol. This produces a cider with 100% apple juice and can cover a range of strengths and styles depending on the apples used. As the harvest can vary from one year to the next, so a real cider can vary in taste.

Current regulations require a minimum of 35% apple juice to call a drink cider, which means that commercial ciders can easily be 50% water. They are also often pasteurized. I'm not trying to criticize the commercial bottles of cider you find in most pubs – they can be very refreshing over ice on a hot summer's day – just highlighting the marketing success behind them and the distinct lack of choice when there could be a superior product available.

Have you ever noticed that all the different brands available in bottles are all exactly 4% ABV? One give-away when it comes to juice content is the alcohol strength. A real cider with 100% juice will often be around 6% to 8% in strength, although this can be softened by the addition of a small amount of unfermented juice. However, a fruity and very sweet cider at 4% often implies a good amount of water added to bring it to a more acceptable strength, along with additional sugar.

So, if a real cider is pure juice and has no water added, it would be more expensive, wouldn't it? Well actually, a quick summary in a local pub serving real cider would indicate otherwise. A 500ml bottle of cider selling at £6 is £12 per litre whereas ‘craft’ ciders sell for something like £5.50 a pint which equates to £9.70 per litre. For comparison, a 250ml glass of wine at £7.50 equals £30 per litre.

So why do we not have real cider more widely available in more pubs? Pubs often quote lack of demand, yet if a real cider is not visible most people will simply assume it's not there and select something else. Because it's not as widely popular, the assumption is that it will sell poorly and be wasted, causing a financial loss. Yet bottles of commercial cider from the fridge sell well – does this imply that everyone drinking them will only want a low strength, sweet and consistent drink? Giving people the choice, and perhaps an opportunity to taste something different, could make a huge difference.

We will never see real cider in every pub, much like you don't find real ale in every pub. Some pubs specialize in providing an interesting range of lesser-found real ales, while some may only have one nationally available product. Perhaps some licensees don't understand real cider and assume it's no different to the widely available bottles. If shelf life is a concern, a 20-litre bag-in-box live cider should last up to 3 months if kept well.

We haven't even touched on perry – made from pears rather than apples. Often a sweeter, lighter drink than cider, perry has all but disappeared in most pubs. Yet it used to be commercially available, albeit several decades ago. Who knew in the 80's that Babycham is actually a perry!

So why the fuss? CAMRA supports real cider and perry, yet many members are only ale drinkers and are not focused on the lack of real cider in most pubs. Much like real ale, we have a heritage product with a history going back hundreds, perhaps thousands, of years which is produced and supported by some amazingly enthusiastic individuals. It is a product that could be more widely available but those who seek it often have to search far and wide. And there is a considerable customer base drinking bottles of fruity cider, amongst whom there must be a proportion who would appreciate a wider choice of more interesting flavours and styles.

So if you consider yourself a cider drinker, have a look on the bar and see if they offer something other than the bottles from the fridge, or even ask if they serve live cider (you may need to

explain it's the stuff that usually comes in a cardboard box, from a local producer, not the widely-available bottles or on the keg tap). You may just discover something you absolutely love but had never been aware of – until now. Most beer festivals also have a selection of real ciders and perries available so it's a good place to start exploring.

CAMRA members, even if it's not your chosen tittle, please try to remember to ask whether pubs provide real cider or perry. It needs as much help as it can get, and we can support pubs considering introducing it as well.

**Anthony Groves**

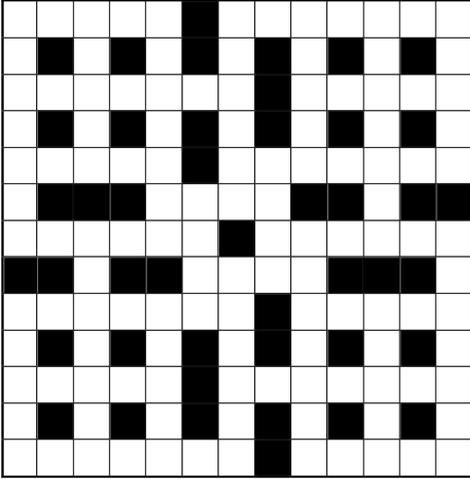


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# Headscratcher No. 94



## Across

1. Northern child I found in a building. (5)
4. Describes secret journeys around India. (7)
8. Getting drunk just after getting up is displaying repressed anger. (7)
9. Boot out vice trouble before time. (5)
10. Help society by ever swapping letters. (5)
11. A geographical feature. (7)
13. Thanks to the new king for the VAT. (4)
15. Top drug users in distress are finding the pressure. (6)
17. Confused Chinese rejects English measurements. (6)
20. A diet goes awry. It ebbs and flows. (4)
22. The interval comes between the first and the last item. (7)
24. Up to this point in time. (5)
26. Charlie spreads hate for a double-crosser. (5)
27. Organise gran re. a ramble. (7)
28. Could be a pensioner. (7)
29. The first eleven in the final is the smallest. (5)

## £20 Prize Crossword

# Clues for Headscratcher No.94

## Down

1. A mad bus ride can leave one damaged. (7)
2. Lay to rest in a train terminal. (5)
3. Egg and nuts combined into small lumps. (7)
4. Preserve the damaged train which crossed the finishing line. (6)
5. He's in court for a case. (5)
6. I'm hurt badly over an initial push for victory. (7)
7. Rambling is set in specified areas. (5)
12. Excited kids make a slide. (4)
14. I sat in distress to get a drink. (4)
16. Retirement is about a special occasion. (7)
18. The latest information by a true converted Liberal is impartial. (7)
19. Reprinting novels before the latest budget is financially sound. (7)
21. Spike a devil beer. (6)
22. Meet with what sounds like a fashionable dog. (5)
23. This revolving piece of machinery operates both ways. (5)
25. Country seen from a Southampton garden. (5)

### £20 Prize Crossword.

Closing date for entries is the 10<sup>th</sup> March.

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

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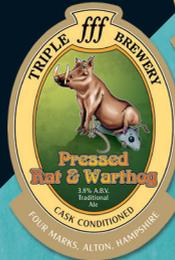
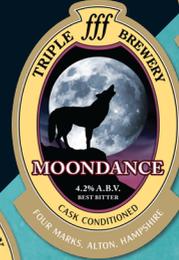
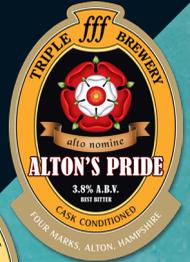


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