

Ullage

FREE PLEASE TAKE ONE



The Newsletter of West Berkshire CAMRA

September/October 2011

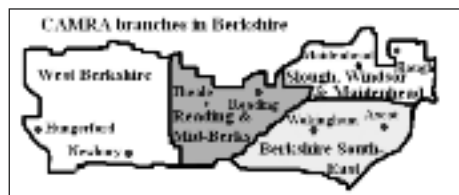
Berkshire Pubs Week 2011

In 2011, to coincide with National Cask Ale Week, the second Berkshire Pubs Week, organised by the four Berkshire CAMRA branches, has been set for Saturday 1 - Sunday 9 October. Cask Ale Week is organised by CAMRA and Cask Marque, with participating pubs putting on special events and publicising their 'Try before you buy' offer, to encourage pub visits with a focus on cask ale.



Sarah Rigby from CAMRA said, 'With the focus on quality and variety, the craft brewing sector is thriving however pubs remain under pressure from rising taxes, a slowdown in spending and unfair competition from supermarkets. Berkshire Pubs Week is a great opportunity for people to pay a visit to their local or pubs further afield and enjoy the reason why pubs have come to play such a central and unique role in local communities.'

Look out for special events at Berkshire pubs throughout the week which will also be promoted on social networks (see box for details). The start of Berkshire Pubs Week (BPW) coincides with the 5th Ascot Racecourse Beer Festival, staffed by CAMRA volunteers, on Saturday 1 October.



The popular limerick competition will be repeated, with beer replacing ale as the rhyming word, this year. A beer related prize awaits the winner who completes the rhyme: *There once was a drinker of beer, using the traditional, five line, limerick format.*



There will be a county-wide Berkshire Community Pub award for the first time. The 2011 West Berkshire Best Community Pub, the Lord Lyon, Stockcross, is the West Berkshire CAMRA entrant and will face competition from pubs in the other three branches - Reading & Mid Berkshire; Berkshire South-East; Slough, Windsor & Maidenhead.

West Berkshire CAMRA have organised a *Golden Goose* treasure hunt with clues (by G.G.) to lead entrants from pub to pub. The first clue is *You will probably have to go up in the world to meet this old goat*. See the section in Ale Trails (page 4) for details of how to take part.

We have already been notified of some special events that will be occurring during BPW that will make a visit to the pub something to remember.

On Monday 3 October, the Langley Hall Inn, Worlds End, Beedon, present the Langley Pudding Club. Following a light buffet supper there will be five puddings to taste and score, in order to choose the top pudding of the night. Advance booking is suggested.

On Wednesday 5 October, the Rising Sun, Stockcross, hold a quiz night with prizes for winning and last placed teams.

On Thursday 6 October, the CAMRA Berkshire Pub of the Year award will be presented to the Nag's Head, Reading, at the pub which is situated in Russell Street. On the same occasion, it is also planned to present the 2011 LocAle of the Reading Beer and Cider Festival award for Premium Bitters category to Butts Brewery, for Barbus Barbus.

The BPW closing event, on Sunday 9 October, will be held at a venue in the Reading area as this will be easily accessible for most Berkshire residents.

BPW 2011 Media & Contacts

West Berkshire CAMRA website:
www.westberks.camra.org.uk

BPW Blog:
<http://berkshirerepubsweek.blogspot.com>

BPW on Facebook:
Berkshire Pubs Week 2011

BPW on Twitter:
www.twitter.com/BerkshirePubs

The postal address for limerick competition entries; notification of BPW events; etc is: Berkshire Pubs Week, 81 Addison Road, Reading RG1 8EG or:

BPW emails:
bpw@westberks.camra.org.uk (West Berkshire)
bpw@reading.camra.org.uk (County-wide)

Langley Hall Inn reopens

After closing as a pie, fish and chips based business, the Langley Hall Inn, Worlds End, Beedon, has now reverted to being a traditional country pub.

Lorraine and Mark have taken on their first pub and are well suited for this with backgrounds in business studies teaching and catering, respectively.

Good Old Boy from West Berkshire Brewery is the regular beer and at the beginning of each month they will introduce a different guest ale, from the Enterprise Inns list, which will be available until it has all gone.

An unusual pub game can be played here which can be seen on the bar, in front of Lorraine, with top scorers chalked on the blackboard above. The aim is to balance all the hooked items on the wobbly figure's outstretched arms without causing him to tip over!

The Langley Hall Inn is now open from 12 noon until 11pm (10.30pm Sundays) with food available at lunchtimes and evenings (except Sunday evening).

www.langley-hall-inn.co.uk Tel. 01635 248332



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Swift Halves

■ Congratulations to Stuart and Nicola at the **Rising Sun**, Stockcross, on the birth of their first child, Oliver Ian Thomas Bagley, born 8 August 2011 at the Royal Berkshire Hospital, Reading. Another new arrival at the pub is Oliver's Ale (specially labelled bottles of Goldstar, brewed in Yattendon with local honey).

■ It is also heartening to see that new life has been evident in several local pubs. The **White Hart**, Hamstead Marshall has reopened after closing in May 2010. The country inn has been tastefully restored inside and the attractive garden now has new outdoor furniture. David Hayle, the manager, plans to stock four ales of varying strengths and



recently these were Greene King IPA, Old Speckled Hen, West Berkshire Brewery Old Father Thames and Good Old Boy. Bottled real cider from Ciderniks is also available.

Nick Edwards, the cider producing proprietor of **Ciderniks**, will be hosting a cider tasting and talk at the pub on Wednesday 26 October at 8pm and anyone interested in cider is welcome to attend this free event.

The White Hart is open all day. Meals are served at lunchtime and evenings with a cold platter choice available throughout the day. www.whitehartinnhamsteadmarshall.co.uk

■ The **Five Bells** at Wickham has reopened with Ian Macdonald as landlord. The pub is open all day (11am - 11pm Mon-Sat, 12 noon - 10.30pm Sun). The Specials menu is available at lunchtimes and evenings with the bar menu available from 12 noon - 9pm. Coffee, tea, scones and teacakes are also available. Good Old Boy from West Berkshire Brewery is the regular LocAle and there will usually be a guest beer from the start of the weekend until it runs out. Full Circle in bottles and real cider provide extra choices. Ian is very pleased with the response of the local people in supporting their pub. www.fivebellswickham.co.uk

■ The **Falmouth Arms**, Woolhampton, has been completely refurbished by Marston's pub company.



Congratulations to Tom Simpson who has recently obtained Cask Marque status for the pub. Tom will listen to customers' suggestions for beers which can be sourced from Marston's, Banks's, Jennings, Ringwood and Wychwood breweries to supply the four handpumps. The pub is open all day with food available from 12 - 9 (6 Sundays). Regular events include Quiz night (Sundays) and Poker night (Tuesdays). There is a new darts board so a local team could be based here.

■ Kevin Dobson is the new landlord at the **Spotted Dog**, Cold Ash. Recent changes at the pub include a childrens playcentre in the garden and



installation of a new kitchen. There are plans to extend the garden and add an outside bar, pizza oven and barbecue. Doom Bar, London Pride and Courage Best are the real ales served here.



Welcome to Carol and Andy Waters who have reopened the **Butt Inn**, Aldermaston Wharf, after refurbishing it. The pub is now open all day from

noon. The beers served are Sharp's Doom Bar, Adnams Broadside and a guest ale. www.thebuttinn.co.uk Tel. 0118 971 2859

■ The **Wellington Arms**, Newbury and the **Spring**, on the A4, near Sulhamstead, have also reopened.

■ The **West Berkshire Brewery** monthly beers (4.3% ABV) for 2011 adopt the names of traditional agricultural implements. Whimble (September) is an amber beer with a balance of malt and hops. It is named after the tool used for winding straw into the rope used at harvest time for thatching ricks. Hummeller (October) is a rich, dark and malty beer taking its name from a metal grille with a long wooden handle, used for stamping on barley to separate the grain from the cut sheaves.

■ Malt & Hops, the popular green hops beer from **Wadworth**, will only be brewed in one batch this year. The brewery team will be on standby for the Malt & Hops run from the end of August, then as soon as the green hops are ready, they will be picked and brewed the very same day. Once brewed, the beer is stored in casks for a few days to obtain natural conditioning, and can be drunk almost immediately the yeast has settled out. As soon as it is ready, the beer will be available in pubs and from the Wadworth Visitor Centre in Devizes.



■ The **Swan** at Great Shefford, on the banks of the river Lambourn, is being refurbished. Enterprise Inns, the owners, have revealed that David and Jackie Barnard, formerly of the Crab at Chieveley, will be the new licensees when the Swan reopens.

■ Audrey and Steve are the new managers at the **Crown and Horns**, East Ilsley. They have introduced a new menu and website for the pub. Timothy Taylor Landlord, Sharp's Doom Bar and Brakspear Bitter are available here. www.crownandhorns.co.uk

■ For the fifth time since 2007, a planning application has been submitted to demolish the **Blue Ball**, Greenham. This time, Hackwood Homes Limited have applied to build eight houses on the site (Ref. 11/01373/FULD). The historic pub closed in March as insufficient time was given to the publican to raise funds to pay for improvement work to the upper part of the building that were required to meet stringent fire safety requirements. West Berkshire CAMRA is opposing this application.

W. Berks. CAMRA Best Community pub 2011



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The Fox Inn Hermitage



Set in the woodland village of Hermitage, The Fox Inn is a traditional country pub and restaurant. With around 300 years of history, it's full of character, retaining many original features and creating a warm, rustic environment for drinking and dining.

Listed in The Good Beer Guide and Cask Marque accredited, we provide a range of well kept real ales, such as West Berkshire Good Old Boy, Sharps Doom Bar, Youngs Special and a Guest Ale, together with a fine selection of wines and beers.

We look forward to extending you a warm welcome, friendly service and the relaxing atmosphere of a real country pub.

The Fox Inn
High Street · Hermitage · Berkshire RG18 9RB.
01635 201545. www.thefoxthermitage.co.uk.
www.facebook.com/thefoxhermitage



The Castle Inn · Cold Ash

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- Good Beer Guide 2009 & 2011
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Members of the public may register comments directly with West Berkshire Council Planning and Building Control, in writing or online. www.westberks.gov.uk

■ Another planning application has been submitted to convert a pub store building associated with the closed **Lamb Inn**, Hungerford, into a dwelling. (Refs: 11/01504/LBC2 etc)

Festival Roundup

■ The **Newbury Real Ale Festival**, organised by Newbury and Thatcham Hockey Club, will be held at Northcroft Fields, Newbury, on Saturday 10 September with over 150 ales, ciders and perries. One of the beers to look out for is the Golden Ales category winner at the 2011 Great British Beer Festival: Loweswater Gold from Cumbrian Legendary Ales of Hawkshead. www.newburyrealale.co.uk

■ The **Great British Beer Festival** (GBBF) was held at Earls Court for the last time in 2011 after a 5 year stint at the exhibition centre. During the second week of the London Olympics, while volleyball is played at Earls Court, the 2012 GBBF will be held at Olympia (7-11 August). Among the 62,500 people who attended the 2011 festival, a group from West Berkshire met up there on Friday 6 August. They played their part in drinking some of the 250,000 pints of British real



Beer and Balloons at 2011 GBBF

ale that were consumed and enjoyed listening to some blues music from the Mark Butcher Band. Newbury based beer author, Jeff Evans, gave a tutored tasting on 'Champion Bottle-conditioned Beers' that afternoon and was on hand to sign copies of his books. Adrian Bean, West Berkshire CAMRA chairman, was one of the army of volunteer workers at the GBBF. Over 1000 new members joined CAMRA during the week, bringing national membership to over 129,000.

Oscar Wilde, a mild ale from Mighty Oak brewery of Maldon, won the Champion Beer of Britain award and details of category winners are shown in the box below.

■ The **5th Ascot Racecourse Beer Festival** offers half price admission for CAMRA members to an excellent programme of flat racing on 30 September - 1 October. There will be live music on both days including Adrian Edmondson and the Bad Shepherds on the Saturday. The **Bad Shepherds** are expected to play acoustic cover versions of songs by the Clash, the Jam, the Specials and other bands from the punk era.

Over 200 real ales, ciders and perries will be available, mainly from local breweries including Arkell's, Butts, West Berkshire and Betjeman.

Peter Fowler, formerly brewing at Pitstop Brewery and now proprietor of the Shoulder of Mutton, Wantage, is also the Betjeman brewer. His latest brewing project is named after John Betjeman, the former Poet Laureate, who lived in Wantage for many years. Beers that will be supplied to the festival include Slough Bomb and Wantage Bells. Chiswick based brewer **Fuller's** have launched a limited edition Ascot Tercentenary Ale (5% abv), brewed with English dwarf Sovereign hops and Pale Ale and Cara Gold malts, to help celebrate Ascot's tercentenary year.

Festival volunteers are still needed by the organisers via www.seberkscamra.org.uk

■ The second **Newbury RFC Beer and Cider Festival** at Monks Lane started with a jazz and taster evening attended by 40 guests on Friday 8 July. On the Saturday the weather improved as the afternoon progressed and over 400 customers drank over 1400 pints of beer and 600 pints of

Newbury RFC Beer & Cider Festival, 9 July 2011



cider. Thanks to Steve Leadley for advising that the first beers to sell out were Shine On from Milestone brewery (Newark) and Holy Island Ale from Northumberland brewery. Tutts Clump Medium cider and Mr Whitehead's Midnight Special perry were the first to finish in their categories.

■ **Wetherspoon** pubs, including the Hatchet Inn and the Diamond Tap in Newbury, will be part of the 'World's biggest real ale festival' 5 - 23 October. There will be 45 real ales from the UK including speciality, seasonal and fruit beers as well as five craft ales from the USA. CAMRA members can use their stock of dated 50p vouchers when purchasing a pint of real ale at these pubs.

■ The **3rd Hampshire OctoberFest** (14 - 16 October) will be held in the CAMRA beer tent, amidst the sights and sounds of a traditional County Fayre, in the huge space of Milestones Museum at Basingstoke Leisure Park. The museum even has its own Edwardian-style pub, the **Baverstock Arms**. North Hampshire CAMRA hope to showcase every ale, cider and perry being produced in Hampshire that will be available in October. These will include previous Hampshire Beer of the Year finalists from Bowman, Havant, Oakleaf, Flowerpots and Irving, offerings from two new North Hampshire Breweries and a new dark ale from Andwell. There will be plenty of cider and perry from Mr Whitehead's and two new varieties from Southampton's 146Cider. In the beer tent there will also be music and talks from **Andwell Brewing Company** (2.50pm Saturday 15 Oct) and **Botley Brewery** (1pm Sunday 16 Oct).

See the website for full details of opening hours and admission charges. CAMRA members receive a £1 discount for tickets purchased on the day. www.hants.gov.uk/octoberfest.htm Please contact Phil Myatt by email: chairman@camrahantsnorth.org.uk if you want to volunteer for work in the beer tent and gain free admission to the museum.



2011 Champion Beer of Britain winners

Champion (Mild) - Mighty Oak, Oscar Wilde (3.7%, Maldon, Essex)

2nd (Winter beer) - Marble, Chocolate (5.5%, Manchester)

3rd (Bitter) - Salopian, Shropshire Gold (3.8%, Shrewsbury)

Selected category results:

Bitter - Joint Bronze - Triple fff, Alton's Pride (3.8%, Alton, Hants)

Best Bitter - Gold - Houston, Peter's Well (4.2%, Houston, Renfrewshire)

Golden Ale - Gold - Cumbrian Legendary Ales, Loweswater Gold (4.3%, Hawkshead, Cumbria)

Strong Bitter - Gold - Moles, Mole Catcher (5%, Melksham, Wilts)

Strong Bitter - Bronze - Adnams, Broadside (4.7%, Southwold, Suffolk)

Speciality Beer - Gold - Oakleaf, I Can't Believe It's Not Bitter (4.9%, Gosport, Hants)

Bottled Beer - Gold - St Austell, Proper Job (5.5%, St Austell, Cornwall)

Full list of winners: <http://gbbf.camra.org.uk/cbob>



Adrian, Dave, Glenn, Richard, Steve & Frank at the Royal Blenheim, Oxford. 16 July 2011



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Ale Trails

Golden Goose Treasure Hunt



This Berkshire Pubs Week event has been planned to support our local pubs and cater for anyone with an inquisitive and competitive nature! Everyone completing the trail of seven pubs by solving all the clues will have their name or 'Anonymous' recorded on the results certificate, in finishing order. A beer themed prize will be awarded to the person with the best answer to a tie-break question.

The treasure hunt starts on Saturday 1 October and the first clue is: *You will probably have to go up in the world to meet this old goat.* Subsequent clues will be released at the rate of one per day, with the

seventh clue released on Thursday 6 October. The results will be recorded from Friday 7 - Sunday 9 October.

This approach means that it will be possible to follow the treasure hunt by visiting one pub a day. Alternatively, as the week progresses, late starters will be able to visit more than one pub a day, in order to catch up.

After ordering a drink at a pub on the trail, a contestant should say *Golden Goose* to the person serving them. If they are at the correct pub they will be given an envelope and if they are not we accept no responsibility for the response or funny look! The envelope at the first pub will include a form for entering the name and the answer to a validating question for each pub. Teams should ensure that every person in the team obtains an individual entry form. The envelopes from the first six pubs will contain the clue for the next pub. At the final

pub, handing over the completed form will earn a place in the results and an entry for the main prize. The first fifteen finishers will also receive a complimentary beer. At this stage the form should contain all relevant information: contestant name, contact details, handover date & time and answer(s) to a tie-break question. Anyone unable to complete the treasure hunt is asked to kindly submit their entry form, with any comments, so that we can still learn from their experience of the event and list them as runners-up on the results certificate. (BPW, 2 Sutton Road, Newbury. RG14 1UN)

N.B. Some details are still being finalised as *Ullage* goes to print. Details of the rules, prizes and gifts (which may be additional to those mentioned here) and prizewinners will appear on our website: www.westberks.camra.org.uk

St Ives, Cornwall. Great beaches, but what about the beer?

Asks Glenn Parsons, West Berkshire CAMRA Pubs Officer.

It's Whitsun again and my family and I are off down to St Ives for a week of body boarding, art galleries, cream teas and the odd pint or two of real ale.

St Ives has been a popular holiday destination ever since the Great Western Railway began running broad gauge trains on its new branch line into the town in 1877. Since then St Ives has become hugely popular with holiday makers from all over the country as well as artists, who flock here for the unusual light conditions. Tate St Ives and the Barbara Hepworth Museum are well worth a visit.



So now you have the setting, but what about the beer? I hear you ask. Well, St Ives has around 12 pubs, that I could find. The first pub I come to is The Castle Inn in Fore street, where the majority of the shops are found. This looks promising as it is a traditional pub with a low oak beamed ceiling type inside and has a notice board outside advertising six real ales and two ciders. Whenever

I am away it's the local beers that interest me the most. Here, the only local beer is Cornish Knocker from Skinners Brewery of Truro, so that's where I start. What a good choice it is, a 4.5% delicious golden fruity ale with a malty finish. The beer is in fine order and worthy of a good score in the CAMRA national beer scoring scheme. This is where you can rate the beer you have been served, and the collation of scores then help to decide which pubs appear in the annual Good Beer Guide.

I try most of the other pubs in town over the week but keep heading back to The Castle Inn. It seems there is a different barrel on each night from various parts of the country, including a few more local ones, I'm pleased to say. The only other pub I do go back to is The Sloop, on the harbour front, which is one of the oldest buildings in town and is hugely popular due mainly to its food and position, with seating at the front of the pub, not that I ever saw a spare seat! Doom Bar was the only local beer here.

I discovered that St Ives now has its own brewery in nearby Halsetown. Set up less than a year ago, one of the town's former publicans runs St Ives Brewery there. They brew just one beer at the moment called 'Boilers', a 4.0% golden ale. I did try it during my stay and although not really to my liking, I wish them every success in the future.

At the end of the week was the event that all beer lovers around were looking forward to, the CAMRA St Ives beer festival. There were over 70 ales, ciders and perries on offer, with plenty of these being local and discounted entry, as usual, given to CAMRA members. When I finally get there, after spending most of the day on the beach, I ask the bar staff what's selling quick and order Cornwall's Pride from Tintagel Brewery, a rich

amber coloured 4.0% ale that really refreshes and is a great start to the festival. I am so impressed that I then go for the other two Tintagel have provided, Castle Gold 3.8% and Harbour Special at 4.8%, both great beers. The atmosphere at the festival is extremely friendly. Bar staff (all unpaid volunteers, as is the norm for CAMRA beer festivals) are more than happy to chat and recommend a particular style that you might be looking for. The locals and



tourists are happy to chat about beers from their respective parts of the country, as well as what they got up during the day and whereabouts they are staying, most it seems, in one of the many tiny lanes in the town itself. Entertainment, other than the beer and good conversation, is in the form of a selection of traditional pub games and folk music from Shiny Blue Crow. The festival is a great success and later that evening, after sampling several more Cornish ales, I head back to my cottage with my souvenir glass.

The following day is time for us to bid farewell to St Ives for another year after a great holiday with some fine beer. I hope that The Castle Inn continues to serve great beer and that a few of the other pubs in St Ives step up to the mark and embrace their local breweries by stocking and serving well kept real ales.

Cheers!

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Cider Strider



October is CAMRA's Cider and Perry month. Real cider and perry can only be made when the fruit is ripe so October is a very active time for producers.

West Berkshire CAMRA have organised a cider trip on **Saturday 15 October** (Note change in date from previous Ullage story). We hope that people, including local cider and perry producers and those who have enjoyed our previous cider trips, will join us for a scaled down event in 2011 - the 'Cider Strider'. Note that drinking cider or perry is not compulsory! The plan is to use public transport to reach Reading and then walk from the station to several pubs that serve real cider and perry. The core trail will be: **1pm** The Blagrove Arms, **2pm** The Hobgoblin, **3pm** The Retreat.

Those without pressing engagements and with a remaining thirst can then peel off to visit any of the other pubs in Reading that serve real cider and perry. These include: the Allied Arms, the Nag's Head, the Jolly Anglers, the Hop Leaf and the Monks' Retreat.

The Blagrove Arms, 35 Blagrove Street, RG1 1PW www.theblagrovearms.co.uk
The Hobgoblin, 2 Broad Street, RG1 2BH www.hobgoblinpubreading.co.uk
The Retreat, 8 St Johns Street, RG1 4EH www.retreatpub.co.uk

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AA ★★★★★ Inn

The Winning Hand Beenham

The Winning Hand restaurant and pub is situated on the north side of the Bath Road (A4) at the junction with Lamdens Hill, between Theale and Woolhampton. There has been a pub on this site for sixty years. The property was originally a house. Almost seven years ago, the pub played a key role in helping the survivors of the Ufton Nerve train crash.

The first public house was called the Emerald Lady and the name was changed to the Winning Hand when the previous owners, Ian and Viv, took over some thirty years ago. This is an unusual name for a pub. Although it is not known for certain why this name was chosen, one of the more colourful rumours was that the Ian won the pub in a game of cards!



The current owners, John Webb from Shieldpride Limited, took over about four years ago in October 2007. About three and half years ago, they extended the pub to provide more room for diners. Ladies dining enjoy a 50% discount on the a la carte menu on Tuesdays. There is an outside patio area at the rear of the pub, next to the large car park. An attractive feature of the pub is a real log fire. The pub also offers accommodation in the form of three single en-suite bedrooms. There are nine members of staff including Ailsa the manager, Jo the duty manager and Lino the head chef.

As the pub is independent of the large pub companies, it can choose which beer and cider to stock. West Berkshire Good Old Boy and Arkell's 3B are the regular real ales. Real cider is available in bottles from nearby Tutts Clump with their regular cider at 6% and Reppress at 3.5%. It is always good to see a local pub using their local suppliers.

Opening hours: Tue - Sat (12:00-15:00, 18:00-22:30 (23:00 Thu - Sat)); Sun 12-16:30

Bath Road, Beenham, Reading. RG7 5JB
www.thewinninghand.co.uk
Tel: 0118 930 2472

Adrian Bean

Real Cider Sold Here?

Ten years ago Westons Old Rosie won CAMRA's National Champion Cider of the Year Competition for an unprecedented third time in a row, but 10 years ago not even Old Rosie was widely available in every town or city. In fact it

was no exaggeration to describe the cider and perry landscape of 10 years ago as a dusty desert with CAMRA Beer festivals popped up temporarily as oases of real cider and perry. The only other chance to get a drop of the real stuff was to travel to cider producers and purchase products at the farm gate – not something everyone could do. Real cider and perry had to be hunted out by a band of enthusiasts who became 'evangelists' sharing their wisdom, tips and recommendations.

Ten years on and there has been a gigantic shift in the availability of real cider and perry. Almost 1000 pubs have now been issued with CAMRA's Real Cider Sold Here stickers (listed in 'Is there a good cider pub near you?' via the Cider section of www.camra.org.uk).

As you would expect with this increased availability there are more entries for CAMRA's Cider & Perry Pub of the Year Competition. Increased demand for products has meant increased supply from existing and new producers, which in turn has led to an increase in the number of apple orchards being planted.

In 2011 consumers want products which are close to nature, unadulterated with chemicals and gases, and locally created into unique drinks capturing heritage, quality and flavour as only real cider and perry can do.

So wander down to your local and enjoy a glass of your choice. Wassail.



LocAle 2011



Glenn Parsons, West Berkshire CAMRA pubs officer, is delighted to report that three more pubs have recently joined the CAMRA run LocAle scheme in our area. The Red House, Marsh Benham; the

White Hart, Hamstead Marshall and the Bladebone, Bucklebury are all committed to serving real ale from a local brewery. In this case, all 3 pubs are stocking a variety of beers from West Berkshire Brewery.

The main role of Pubs Officer is to be the first point of contact for publicans and he can be contacted initially via email: pubsofficer.westberks.camra.org.uk

The following pubs are accredited as LocAle for 2011 as they regularly serve a beer from a brewery within 25 miles by road.

The Bell Inn	Aldworth
The Blackbird	Bagnor
The Bladebone	Bucklebury
The Blue Ball	Kintbury
The Bowler's Arms	Wash Common
The Castle Inn	Cold Ash
The Coopers Arms	Newbury
The Crown & Garter	Inkpen Common
The Downgate	Hungerford
The Lord Lyon	Stockcross
The Monument	Newbury
The Old Boot Inn	Stanford Dingley
The Pot Kiln	Frilsham
The Red House	Marsh Benham
The Red House	Newbury
The Rising Sun	Stockcross
The Royal Oak	Yattendon
The Six Bells	Beenham
The Swan Inn	Inkpen
The White Hart	Hamstead Marshall
The Winterbourne Arms	Winterbourne
The Woodpecker	Wash Water

Gillian Williams

Tutts Clump Cider



Award Winning Real Cider made by hand with apples mainly from within West Berkshire

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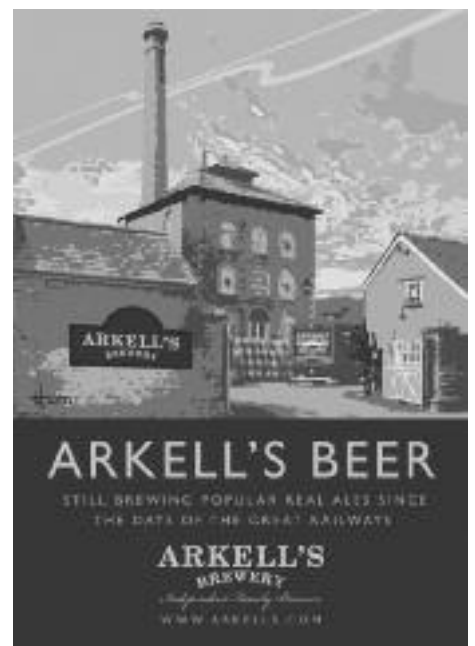
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The New West Berkshire Brewery – Part 1

The Summer issue (18) of *Mine's a Pint*, the newsletter for the Reading and Mid Berkshire branch of CAMRA, included a piece by Russ Wood about the moves of the West Berkshire Brewery. *Ullage* is catching up in stages, starting with details of the waste water management system, using photos and text, adapted from the original story, by Russ. Look out for an article in the next issue of *Ullage* about the brewery itself.

The new West Berkshire Brewery is based in a 1930s model dairy on the Yattendon Estate. Unfortunately, the sewerage system did not have sufficient capacity for the planned output. Dave and Helen Maggs held discussions with the Slimbridge based Wildfowl and Wetlands Trust and the LEADER programme. This led to the design of a state-of-the-art reed bed processing system that is as advanced as it is ecological. The system has been partly funded with a significant LEADER grant, aimed at providing EU funded support to specific rural areas, in this case the North Wessex Downs Area of Outstanding Natural Beauty.

Waste water (used in rinsing vessels, casks etc.) from the new brewery now goes through seven stages of treatment:

- The water drains down from the brewery into a couple of holding tanks that hold 14,000 litres each, these can be isolated in case of an accident so they can be made safe.



- The next phase is a settlement tank to take out most of the solids. These will be fertile and will encourage growth of the reeds. (see photo (1) of Helen beside caged settlement tank)
- The water flows down into a filter bed of washed river sand and pea shingle through pipes that encourage aeration. (see nearest filter bed in photo (2))
- This is followed by another filter bed using a different piping scheme to catch anything left. (not shown, located to right of photo (2))
- From here a final pair of gravel filter beds are used. (see next two filter beds in photo (2)).
- The water then flows into a pond, supporting numerous species of plants and water creatures to aid natural cleansing.
- Until now all the water has been prevented from entering the water table as all the ponds and filters are lined. The last stage is a marsh area, with no lining, which will encourage the now clean water to enter the environment.

Helen Maggs advises that the reeds have now grown to a height of about two feet and will eventually grow to a full height of 8 - 10 feet. The area surrounding the ponds and filters is natural lumpy chalk down and expert Charles Flower believes that this is an ideal environment to nurture some rare species. The West Berkshire Brewery move has incidentally provided the Yattendon area with a feature that will surely develop into a fascinating rural habitat.



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See our website for details.

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Beer Festival Diary

CAMRA-run beer festivals provide excellent opportunities for sampling a wide range of real ales, from all over the UK and overseas. Here are some of the major and most accessible festivals for West Berkshire drinkers.

30 September - 1 October 5th Ascot Racecourse Beer Festival

Details: See advertisement above
www.ascot.co.uk

14-16 October

3rd Hampshire OctoberFest
Milestones Museum, Leisure Park, Basingstoke. RG22 6PG
www.hants.gov.uk/octoberfest.htm

21-23 October

Basingstoke Beer Festival
Moose Centre, Churchill Way, Basingstoke. RG21 7QU
Details: www.camrahantsnorth.org.uk

27-29 October

14th Oxford Beer Festival
Oxford Town Hall, St Aldates, Oxford OX1 1BX
Details: www.oxfordcamra.org.uk

27-29 October

25th Swindon Beer Festival
Steam Museum, Kemble Drive, Swindon. SN2 2TA
Details: www.swindoncamra.org.uk

Diary Dates 2011

The following is a list of all forthcoming meetings of the West Berkshire branch of CAMRA. Some are 'social' meetings, lively and friendly occasions where we enjoy a few beers; others are 'branch' meetings, which are slightly more formal and where we discuss beer and pubs issues. Unless stated, our meetings are open to all-comers - and new members are particularly welcome!

Tue 13 Sep - Branch Meeting
Falmouth Arms, Woolhampton

Tue 20 Sep - Good Beer Guide Launch
See our website for more details

1st - 9th Oct - Berkshire Pubs Week
See our website etc for more details

Sat 15 Oct - Branch Social
The Cider Strider - Reading cider pubs tour. See page 4 for more details

Tue 18 Oct - Branch Meeting
Hog's Head, Newbury

Wed 26 Oct - Cider tasting and talk with Nick Edwards (Cidermiks)
White Hart, Hamstead Marshall

Thu 3 Nov - Newbury Beer & Curry Evening
The Lamb; Red House; Nags Head; Coopers Arms - Followed by a curry at a local restaurant

All meetings start at 8pm unless otherwise stated.

Please check our website for further details of events:
www.westberkscamra.org.uk



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Tel 01635 519930

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