



Campaign
for
Real Ale

News & Ale

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The Star at Godalming wins Regional Cider Pub of the Year

Inside, how to score beers with a chance to win a prize!

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

News & Ale

Issue No. 148



As we progress to the Summer months pubs and breweries still face a challenging time as inflation and increased fuel prices puts pressure on their finances.

In this edition read the about how the budget will help or not help our pubs. Find out how a local brewery, Godstone Brewery, came into existence.

It was the best of beer, it was the worst of beer, find out how to score the quality of your beer and submit the score with the chance to win a prize.

Cheers Ed

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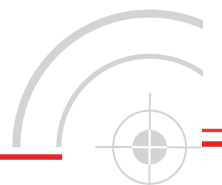
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Surrey/Hants Borders CAMRA **Chairman's Bit** and presentation to the Star in Godalming



Hello everyone,

I am back in the chair for Surrey Hampshire Borders Branch, as elected at our Branch AGM on Saturday 11th February at the Woking Railway Athletic Club. Taking over the position from Ian Johnson (who has moved into the Vice Chairman role to support me). Many thanks to Ian for looking after the branch while I was away.

The meeting was well attended and as usual we enjoyed some good real ale provided by the club. We also had a raffle and Peter Broberg won a bottle of Ascot Brewing Company's Anastasia with other prizes of an exclusive T-shirt from Maverick Brewery and a three pint bar tab. We started at twelve and we finished very close to two o'clock. The meeting flowed quite well and we had some interesting discussions.

We do currently have a few vacancies on our branch committee. Public Affairs Officer and Public Transport Officer. If you think you might like to take one of these roles, then please contact me at chairman@shb.camra.org.uk. We can provide documentation of what is expected in each role.

So, after the meeting about twenty attendees made their way to the Star in Godalming. There was good beer to be had and most attendees were given a quick tour of the new brewery (Godalming Beerworks). Ravenscroft Best was available at the bar and I did indulge in sampling it.



SHB CAMRA members enjoying a visit to Godalming Beerworks

There was good Cider, Perry and Mead to be had as well, which bring me onto another event we had at the Star on Thursday 2nd May.



Mick Bell presenting Emma and Andy of the Star Godalming The Regional Cider pub of the Year Award

On that evening we celebrated the pub winning the CAMRA Surrey and Sussex Regional Cider Pub of the year award and I presented Emma and Andy with a certificate. Emma and Andy spoilt us that evening and we enjoyed drinking their beers and ciders.

I am looking forward to meeting you all at one or two of our upcoming socials.

Remember to check our diary at <https://shb.camra.org.uk/diary> regularly, we do try to give as much notice as possible, but sometimes short notice events do creep in!

Keep drinking Real Ale, Cider and Perry.

Mick Bell
Chairman Surrey Hampshire Border Branch CAMRA



Our Local MP's joke is lukewarm whilst many of our **pubs face an uncertain future**

As you will probably be aware the Chancellor, Jeremy Hunt, is also a local MP, representing Waverley. It was therefore with particular interest that we listened to his Spring Budget announcement of 15th March.

Our thoughts on the impact on our pubs is covered below, but you may have also picked up on the “joke” the chancellor made during the speech, about British ale being warm, but taxes being frozen. It's disappointing that he went for sure a lazy caricature of our national drink. Real ale should never be warm and equally it shouldn't be freezing too. Perhaps Jeremy needed to visit his local beer festival, the wonderful Farnham Beerex, and try some cool refreshing beers, supporting some of our local breweries and discover more about beer, so that we can understand the impact of Government policies.

Anyway, onto the Budget itself, and it was mixed news for the licensed trade. Against a backdrop of high inflation and energy costs, CAMRA members had been busy lobbying, Jeremy Hunt and other local MPs by email about CAMRA's three-point plan for the Budget:

- setting the draught duty rate at 20 per cent lower than the general level
- restoring energy bill support to pubs, clubs and brewers
- action to address the unfair burden of business rates, such as introducing a lower multiplier for pubs, social clubs and their supply chain based on the social and community value that they provide for communities.

So how did it go?

The big Budget announcement for brewers and cider makers was an increase in the draught duty discount for beer and cider, which is coming into force with the new alcohol tax system in August. This will mean that draught duty will be 9.2% lower than the general duty rate.

CAMRA campaigned for years for the draught duty rate to be introduced, to incentivise drinking in pubs and social clubs and recognise the social and community value that you don't get from buying alcohol in supermarkets.

The chancellor also announced general duty rates would be frozen until August, when they are then due to rise with inflation. That's good news in the interim, which might help minimise price increases at the bar for consumers.

Unfortunately, there was no additional support announced for energy costs, business rates or help in other areas such as a reduction in VAT.

Support with energy bills ceased at the end in April, so publicans and brewers are facing imminent hikes in their costs. We believe pubs will close because of this and we have already seen the King William IV, West Horsley closing citing these costs as a significant factor so, as consumers, we have to support them where we can at this make-or-break time for the licensed trade.

Business rate relief schemes currently in place in England are due to end in 2024, so the government needs to act soon. Pubs pay a grossly unfair portion of the total business rates bill, and proper reform is the only permanent fix to the issue. This will be a main focus for us when we launch our campaigning ahead of an expected autumn fiscal event.

The other big Government announcement related to beer was at the end of March, when the Treasury released the final details of the new alcohol duty system, due to come into force in August.

Unfortunately, the Treasury is still pushing ahead with plans to ban licensees from selling takeaway draught beer. Despite CAMRA's representations and extensive engagement with the Treasury since it was first raised, a workable solution to allow pubs to make incidental takeaway draught sales has not been found. Most publicans, who the new duty rate is designed to benefit, will not be able to afford or accommodate extra draught containers just to make takeaway sales.

This will equate to a stealth ban on takeaway pints and is extremely disappointing for licensees and consumers, and especially designated drivers that like to take away a pint or two to enjoy at home. We will continue to campaign for a workable solution.

Kevin Travers

A compendium of pubs grumps past and present (part 10)



Top of the pile of customer concerns are badly behaved kids and I am constantly asked about having another go on this subject. So be it, here we go again. When I was a child the closest I got to the pub was the beer garden with a soft drink and a packet of crisps. There was no hope of going inside, but occasionally the door would open and I was allowed the briefest of glimpses into this forbidden world as the escaped cigarette smoke drifted past me. Children's rooms did exist, but I never encountered one. A hangover from Victorian days was that even if you were allowed inside the law did not permit children to actually see the morally corrupting wooden bar with all its alcohol associations. This is somewhat similar to the Victorians allegedly covering up table legs to discourage sexual excitement. Then in recent times things started to change and kids were openly allowed into pubs at prescribed times, but only in certain areas. This did not last long before full liberalisation with many pubs becoming open house to all with consequences that would have been unimaginable in my youth.

I have now seen, and heard, all kinds of nonsense belonging to the playground or the crèche. Children are bringing their scooters in to the pub and on one occasion were restrained from using them by more sensible parents. Less likely to be restrained is the running around and chasing each other combined with rolling or crawling around the floor which is deemed acceptable by some parents. There is a serious health and safety issue here as I nearly tripped over a small being crawling across the floor on returning from the bar. Standing on the seats is common together with crying, shouting and even screaming during tantrum antics. All this noise is enhanced by their electronic games and their constant beeping and buzzing. I have even seen a nappy being changed. If food is involved, they could hardly create any more mess and debris if they had deliberately thrown it around, requiring some form of industrial hoovering to clean up the mess which often resembles the detritus of an excessive Roman orgy. What sort of parents allow

this sort of thing, which would never be tolerated back in their home environment? There are, of course, well behaved kids which by definition remain unnoticed allowing the idiots to 'grab the headlines'. The pubs have a dilemma. On the one hand families generate revenue, but their presence alienates others who might be driven away. How far do the losses offset the gains?

Before the pandemic the overwhelming means of payment for beer was by cash. Cash then became highly suspect as a possible means of transmission for covid with card payments becoming the norm and I even remember doing a contactless payment through a windowpane thereby reducing contagion from my card on to the keypad and to others from there. We all know what happened next with card payments enduring and now the most common payment method in pubs. Most pubs offer a dual payment system, but far too many require card only transactions and tend to be micro pubs and breweries attracting a younger clientele. I can fully understand the attraction to the retailers, but I have reservations. They don't need to hold cash on the premises which adds to their security and they don't get charged by the banks to obtain cash for change. Transactions are also quicker. However, old gits like myself also like to visit micro pubs and are often less keen to embrace new developments compared to the young. If you retained all the receipts, you could start your own paper reprocessing plant. If you bought everything by card, then your bank statements would resemble telephone directories ("what are they?" some young people would ask). This card thing seems to have been introduced somewhat slyly and appears to be more seller rather than consumer driven. I am also thinking that it is easier to track your spending with cash as it gives you a better indication of price (when was the last time you saw a price list?) and would even go so far as to suggest that cards hide prices, especially in the more expensive key keg establishments. This is especially true with silly measurements like 2/3rd of a pint. At the 2022 Great British Beer Festival

footfall was less than expected, but revenues were higher. Of course, this could be from higher prices, but the cards also hide your spending. Usually, I would be asking for directions to a cash machine, but with cards you just carry-on spending as the cash restraints are removed.

A recent report has highlighted how the internet might be responsible for a decline in civility and manners. When making traditional transactions there is a need for, at least, a thank you and other forms of social interaction. Often when dealing with bar staff social graces are ignored and they can be treated with disdain. Recently, I witnessed a person on their mobile whilst still attempting to order a beer. The barman was not happy “Do you want to continue your conversation or would you like me to serve you a beer”? He then moved away to serve someone else. Manners were totally absent and don’t think that the so-called customer thought that he had done anything wrong. Then there are the ‘texting zombies’ who feel the need to reply instantly and are oblivious to all around and the

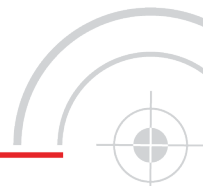
obstruction caused when at the bar or wandering around the pub. Worst still are those who find it necessary to put their mobiles on to loud speaker mode for us all to ‘enjoy’ the gibberish of two morons rather than one, where the most common word appears to be bro (sic). What is wrong with them?

Bob Southwell
aka The Grumpy Old Man



A promotional poster for the 10th Maidenhead Beer and Cider Festival 2023. The poster has a green background. On the left, there is a graphic of two beer glasses, one orange and one yellow, with white foam. Above them is a sun and clouds. The text '10th Maidenhead' is in white on a blue background. Below the glasses, 'Beer and Cider' is written in a cursive font, and 'Festival 2023' is in a bold, white, sans-serif font. At the bottom left, a blue box contains the text '7-8 July' in yellow. On the right, the text 'NMCC Sports Bar Summerleaze Park off Summerleaze Road, Maidenhead SL6 8SP' is in white. Below this, 'Open: Friday 12 Noon-11pm Saturday 11am to 11pm' is in white. Further down, 'Admission: £5 - £3 for CAMRA members Tickets available in advance' is in white. At the bottom right, there is a row of five beer barrels with labels: '60+ Beers', 'Great Food!', a sun icon, '25+ Ciders', and 'Live Music'. Below the barrels are logos for 'Furze Platt 10 mins', Facebook, Twitter, Instagram, a QR code, and the website 'www.mbcf.camra.org.uk'.

Pub News **Round Up**



ADDLESTONE

RAOB CLUB

The permanent Shepherd Neame Spitfire has been joined by a good range of changing ales recently, including Hook Norton Old Hooky, Adnams Broadside, Greene King Abbot Ale Shepherd Neame Bishops Finger. The inaugural 'Buffs' beer festival will be held on 27th and 28th May. CAMRA members welcome.

Anthony Groves

ALDERSHOT

GOLDEN LION

On Sunday 26th March a group of friends visited the Golden Lion, which has a well-deserved reputation for excellent Sunday lunches, in quality, size and value, with an excellent pint of Fuller's London Pride to wash it down, though there is plenty of gravy too! Sunday lunch is served from noon until 4pm and booking is advised. **Peter Broberg**

QUEEN HOTEL

Stuart Merricks, who featured in the Spring Issue of N&A receiving an award for his work at the Prince Arthur in Fleet is now managing the Queen Hotel. Stuart is determined to raise the profile of real ale in this large pub and got off to a flying start by stocking all 30 beers listed in the recent Wetherspoon spring Real Ale Festival. Why not help Stuart in his endeavour by popping in to try his guest beers? **PB**

RED LION

After a couple of weeks closure in March the Red Lion has reopened under new management. Sunday roasts are continuing, and a range of community events, live music and quizzes are planned. **Kevin Travers**

WHITE LION

Since the Planning Inspector dismissing the appeal from the owners of the White Lion against Rushmoor Borough Council's decision to refuse permission to convert the pub to houses, there has been plenty going on!

The pub was put up for auction early in February. We considered this was against the legal requirements of the Asset of Community Value listing as the local community group had not been invited to express an interest in buying the pub. This was confirmed by CAMRAs planning experts but the Council considered the proposed sale to be allowed. However, the pub was withdrawn from the auction at the last minute. There is still no indication why this was.

The owners have also appealed against an enforcement notice issued by Rushmoor Borough

Council relating to the illegal use of the upstairs rooms in the pub for residential use. We have submitted a representation against this, highlighting that the upper floor of the White Lion has always contained a flat, which has been linked to the operation of the pub. The loss of the ancillary residential accommodation would significantly reduce the likelihood that a pub use would resume and it appears that the owner is again trying to convert the White Lion to residential use by stealth. The campaign to reopen it as a pub continues! **KT**

ALTON

CASSIDY'S

This micropub opened in the High Street in mid-February and when visited four weeks later trade had already exceeded licensee Becca Cassidy's expectations. She described how a "lightbulb moment" in August 2022 had progressed at speed through finding the premises, funding, renovation then opening. The narrow frontage has a deep interior with seating and a small bar with three handpumps, which on this occasion had Ascot Brewery Disruption is Brewing Never Knew You Were Here 4.7%, Fallen Acorn Pompey Royal 4.3% and Longdog Red Runner 4.2%. The intention is to stock two local ales and one from further afield. Up to six craft keg beers are also available. Currently closed Monday and Tuesday with 4pm opening Wednesday to Thursday, 3pm Friday and Noon Saturday to Sunday. Payment by card only. Conveniently located at the end of the 65 bus route from Guildford via Farnham. **Peter Broberg**

ASHFORD

ASH TREE

After a stuttering start to the year, Fuller's have now permanently closed the Ash Tree. No news yet on whether it will be snapped up by someone else and reopen as a pub. **Bob Veryard**

FREEMAN'S ARMS

In better news for the real ale scene in Ashford, the management at the Freeman's Arms has a renewed focus on real ale and this spacious Greene King pub has added Twickenham ales along-side the IPA and Abbot. More support required! **Michael Whelan**

BAGSHOT

FORESTERS ARMS

Not an easy pub to get into or out of with a car, insofar as the A30 traffic whizzes along both sides

of the road for most of the day, but a spacious car park and nice pub will reward your efforts to visit it! Lisa has been here for five years now and during that time has created a great atmosphere in this little pub, providing not only four real ales, but 10 different beers, lagers and ciders on the keg taps. The real ales often feature beers from local breweries such as Ascot, and Windsor & Eton. On a recent visit it had Courage Directors and Solaris from the Big Smoke brewery. The pub lunch trade is particularly good, and a variety of entertainment brings in the evening crowd e.g. comedy nights, folk nights, etc., as well as a pool table and darts, something for everyone! Carry on, Lisa! **Doug Fish**

KINGS ARMS

Mark has been at this Hungry Horse pub for over 10 years now and has been rewarded with numerous Greene King awards for running it so well for so long. Quite apart from the wide range of food available here at very competitive prices the pub has many TV screens and is popular with the many sports fans around the area. Real ales are not a major factor here, especially during the Winter months, but the Greene King IPA is always on, and I have found it to be in good nick, so well done, Mark! **DF**

THREE MARINERS

This lovely old timber-framed pub in the centre of Bagshot is run very capably by Barry, who ensures that the beers are always in good condition. Normally four real ales on and on my latest visit they had Courage Best, Fuller's London Pride and Timothy Taylor Landlord on. The fourth handpump is vacant for the moment, but often a Harvey's beer. I had the Landlord, which didn't disappoint. Many pubs seem to be totally closed on Mondays and/or Tuesdays, but this one opens every day at midday and is well-frequented by the local population. There is an array of different spirits on the wall, and several TV screens, used mainly for sports events. The upstairs lounge area is a hidden retreat for those with good knees! **DF**

BETCHWORTH

DOLPHIN

This very attractive 17th-Century Young's pub sells their Bitter plus St Austell Proper Job and Surrey Hills Shere Drop. An excellent pint of Marston's Old Empire was also available on a recent visit. **Roy Golding**

BROADHAM GREEN

HAYCUTTER

The pub can be found in this village just outside Oxted. Part of the Brunning & Price chain, up to six interesting and varied real ales are available and sparklers are removed on request. **Peter Spooner**

CAMBERLEY

CAMBERLEY & DISTRICT CLUB

This is a private members' club, known affectionately as CADS, founded in 1903 and is believed to be the oldest licenced premises in the area. It is located conveniently near to the Park Street shopping centre in the middle of Camberley. It is a good place to enjoy a well-kept pint, and other refreshments at very competitive prices, including sparkling and still wines and ciders. Beers are sourced through the Beer Warehouse from the wide range which they provide. My recent favourites were Knowle Spring and Landlord, from Timothy Taylor and Knight of the Garter from Windsor & Eton brewery. Other ales are also available and members are invited to cast their votes in the regular reviews before new stock is purchased. Guinness and Beavertown Neck Oil are also very popular with some of the regular members, and kept in good condition.

The CADS club provides an ideal spot for a rendezvous in central Camberley, with plenty of space to relax and invite friends. Guests are welcome to use the facilities, if signed in by a member. Applications for membership are welcome via the Club's website. **Harry Fish**

CARPENTERS ARMS

While the majority of pub-goers probably don't focus on real ales Ben normally has Greene King IPA available and perhaps Abbot or other Greene King beers. But, when anticipating more custom he also puts on some beers from guest breweries such as Twickenham or Black Sheep, so these are all the more welcome after the anticipation! Quite a small pub, but in the main shopping area of town, attracting a good lunch-time trade and a totally different crowd in the evenings, particularly for the numerous TV screens showing sports events. Many good local bands have featured here in the recent past and I understand that this practice will return when the weather brightens up! **DF**

CLAUDE DU VALL

Paul has been here for several years now and has proved to be a very good manager. There is a very agreeable selection of staff, a good range of real ales, food, etc. and the place nicely busy at all times of the day. The fact that this pub has featured in CAMRA's Good Beer Guide for the last eight years attests to the fact that the real ales are well looked after and I'm confident that these standards will continue beyond CAMRA's 10-year Award scheme. As well as participating in Wetherspoon's Beer Festivals during the year there have been quite a few Tap Takeovers in recent months, featuring such breweries as Irving, Titanic and Nethergate, always something new of interest to lovers of real ales. Well done, Paul! **DF**

Continued on page 14

Meet the brewers of **Godstone Brewery**



The Godstone brewery is owned and operated by just two people, Anne Jackson and Steve Taylor



Anne Jackson and Steve Taylor

How did the brewery come about?

Steve: "Individually we both had an interest in brewing at university in the late 70's early 80's and then we lost contact for many years".

Did you know each other for a long time?

Both: "Yes".

Steve: "We were studying Biotechnology and Food Technology. At that time there was an interest in home brewing but it was more industrial mega-brewing because that is what we were studying at university. We then lost contact for years and years and then we bumped into each other again. We did not know that we were both living local to each other."

How did you bump into each other?

Anne: "It was at a school event, we've got sons who were going to university to study engineering. They got small scholarships and we went to an awards ceremony. I recognised Steve."

Steve: "I had my name badge on".

Anne: "My name had changed and we just got talking. I was a schoolteacher at the school as well and I taught all three of Steve's sons without knowing it."

Did you have careers in brewing or anything like that?

Steve: "We both worked in the food industry.

I worked quite a lot in the beverage industry, not specifically beer. The companies had beer interests, but I was not working in them."

Were you brewing at home in the meantime?

Anne: "I was quite a bit".

So, you were still developing the skills.

Anne: "I worked in product development and then when I had my children I stopped for several years. I then I started to teach."

What made you want to start a brewery?

Steve: "We had a chat when we bumped into each other again and it was really 'are you still brewing?'. 'Let's get together and go out in London' and then it was like 'yeah. shall we do a bit of brewing together'. I think it was after that it was like 'if we can make a decent amount of beer then we should start to sell it'. It was also the thought of we can do this in our spare time. We ridiculously thought we could, naively."

Anne: "I wanted to get out of teaching. Steve said 'It will be fine'."

Steve: "I wanted to get out of corporate life and stop travelling all the time. We had all the skill sets, product development and business skills in marketing distribution international branding so we had all that, and then we had other help from the family in terms of Anne's son doing our graphics. There were lots of little things we got help from our partners with. It was clear we could take it to the next stage."

What sort of brewing equipment did you start with?

Anne: "A small 100L glorified home test kit".

Steve: "We started supplying the Radius Arms in Whyteleafe and the Fox and Hounds in the village of Godstone."

Where were you brewing then?

Steve: "In Osney Lodge farm in South Godstone. We spent quite a bit of money down there on the place to make it suitable and we needed to scale

up but that was going to be very expensive. We needed to bring in three-phase electricity to the farm, sort out all the waterworks and the drainage. That's a lot of investment, not just in the kit and we were kind of worried about that, and then we were approached by the chap here at Flower Farm. He was looking for a brewery and we brought that old kit here into what is now the tap room. Then we some got second-hand kit we bought from Lincolnshire so that was a five-barrel kit and we still use that to this day, fantastically flexible and versatile in what we can do and we kind of know how to make it work really well now.

Anne: "We formed the Limited Company in February 2015 and we moved here in October 2016, so we had over 18 months before we moved here."

Steve: "Then we started doing fresh cask beer at the farm's tearoom every Friday evening when we would put a couple of Firkins up and it proved very popular with the local community."

Anne: "It was the launch of 'Fresh Beer Friday'."

Steve: "We really started to grow at that time and were getting into a lot more pubs and were selling a lot of bottles. We were still doing everything ourselves. We hand-bottled and did a prodigious amount for two people but we as we grew the time was becoming too much so we started looking at contract bottling. We starting to experiment with contract bottling, but we had a few bad experiences with them as we could not guarantee the quality."

Anne: "We tried a few we did not like the result. A lot of people can't contract bottle live bottle condition beer. They normally filter it and carbonate it but it is not the same product. We wanted to make the beer as near as possible to the cask equivalent and we have managed to do that. If you repeat something and get your recipes honed you can get it right. We have always experimented with beers and we come up with a lot of new recipes and new ideas."

What is your range of beers at the moment?

Steve: "We have four core beers".

Anne: "That's what we say but we have some others all time too. We have a couple of pale ales and we have got a traditional IPA. There's always confusion these days as to what an IPA is."

Steve: "Actually, ours was modelled on the fact that the pub wanted something at 3.8%abv as a pale ale, but not tending towards amber, it was more brown. So, it was a quaffable easy drinking and

locally hopped, most of hops were traditional hops, but we did add couple of more exotic hops."

Anne: "It was called Trenchman's Hops".



Godstone Brewery

What is your most popular beer?

Steve: "Junction Six which is an amber pale ale, people wanted a pale ale kind of fruity. It's got a mandarin orange character."

Anne: "From the hops. A lot of people get confused, they think we put oranges into it but we don't, we use Amarillo hops to give you its character."

Do you also do specials?

Anne: "Before we come to the specials our standard range has evolved and we will always have a best bitter. We have an extra special bitter most of the time. We do a hoppy Forever and lower alcohol pale with similar hoppy character, Up Up and Away, which is 2.7%, which has been quite interesting and quite popular with certain people. Then we have a stout and a porter which are Winter beers but do try to have one all the year around so it's quite a comprehensive range."

Anne: "The majority of specials are done as a 300L batch, but if we want to develop something to play around with we will even just take 60L of wort, when brewing one of our core beers and use a different yeast or dry hop it differently and just make a small amount for people to try and if that's good we might scale that up and do 300L of it."

Steve: "That has led to some unusual beers such as a Belgium Abbey style and a Mild. We did a barley wine and Japanese style infusion beer so we probably have a couple of beers that we have not done ever every year, possibly more. We haven't experimented with the water. The water treatment has been the same since the beginning. The yeast we use is pretty much standard throughout with the exception of the Lager, strong, beers and the

Belgian Abbey Tripel.”

Anne: “Oh, and a New England IPA. We have just done a 60L batch.”

Steve: “The rationale was to use dried yeast fresh for every batch as we don’t try to harvest it as it can introduce more things that can change the beer so we can develop our skill of standardising and investing more in control kit.”



Godstone Brewery Tap Room

What are your plans for the future?

Steve: “At the start of the pandemic we invested in a ten brewers barrel (2000 litres), a new brew kit and fermenters. Somehow, in spite of all the challenges we managed to install and commission it. We have used it for the last two years when we had peak demand. We’re kind of working on the transition of what we would do next because it doesn’t make sense to have all that kit and not expand, but it’s kind of a wrench for us because we probably can’t commit any more. If you’re already doing 50 hours a week. The thought of actually being responsible for someone else’s mortgage or pension, we don’t really want that.”

Anne: “It has slowed down a lot at times with everything that’s been going on. We would like to build it back up.”

Steve: “Friday night this is where typically we do market research with our regulars and at the moment it’s 30 people plus a week and goes up to about 50 on a really good evening. In the summer it goes up to about 70 because we put the tables outside. The farmer who operates here has a barn which can accommodate 800. Every time a big event comes up, we can react to it but we’re not going out knocking on doors saying ‘please take our beer’. What we really like is people knocking on our door saying ‘I’ve got a party can I have a firkin or can I have a few pints.’”

You don’t need to market yourself too much now?

Anne: “No not really, word of mouth, referrals and recommendations seem to be working.”

Steve: “Everything is paid for now so we haven’t got big overheads so provided we have a certain amount of volume it’s not costing us and we are making a small amount from it.”

How are energy prices affecting you?

Steve: “It is a massive unknown and it is only going to get worse. We’re kind of watching it quarter by quarter because it’s such a volatile situation. Grain has gone up but nobody goes bust because of the price of grain. Probably, in the last two years ingredients and packaging costs have gone up 40% to 45% but in overall product cost that is not the biggest problem, energy is. There are a lot of uncertainties but we proved during the pandemic that we are more agile than larger breweries with inflexible fixed costs.”

Thank you to Anne Jackson and Steve Taylor.

Brian Bourne

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Ten Years in the Good Beer Guide award presented to **Mr Bumble pub in Blackwater**



Rather unexpectedly I was asked to present a CAMRA 10-year award to the 'Mr. Bumble' pub in Blackwater, run very capably by landlady Philippa and her right-hand man, Keith, for many years. This took place on the evening of 13th February and they were delighted to receive this surprise award. At the same time, I donated to them a copy of the latest GBG, being the 50th edition, which seemed relevant.

There were half-dozen other Surrey/Hants Borders [SHB] CAMRA members there (including local man Nigel Long) and we, in turn, were delighted to be served an abundant assortment of tasty hot snacks, much of it passed on to the regulars! The latter must feel lucky to have such a good pub as their 'local', providing for real ales. On the night there were two from Windsor & Eton, one from the nearby Ascot brewery, and the pub favourite, Fuller's London Pride.

Thanks to CAMRA for the award, SHB members for attending the presentation and Philippa and Keith for all the hard work they put in to maintain this pub and its reputation in such good condition. Let's hope for another such award in another 10 years time!

Doug Fish

Prince of Wales, East Molesey Winter Pub of the Season Award



On a Wednesday night in the middle of January the Kingston and Leatherhead branch of CAMRA gathered in the Prince Of Wales, a Greene King pub at Hampton Court, or strictly speaking, East Molesey. This was to make a presentation to the pub for being voted Kingstone and Leatherhead

CAMRA branch 'Winter Pub of The Season'. This is for a pub that members think has improved over the last year for its real ale range and quality.

For the evening there was actually just two real ales on, but they did come from breweries not usually seen in the Kingston area, those being Andwell, from Andwell in Hampshire, and Crafty from Loxhill in Surrey. For the evening members were looked after by Ionnis, who originally comes from Volos in Greece and has been at the Prince Of Wales for two months, having previously been at the Kew Gardens Hotel at Kew. Branch chairman Richard Russell made the presentation of a framed certificate to Ionnis during the evening.

Clive Taylor

CHERTSEY

COACH & HORSES

Fuller's ESB has been going well over the winter months at this comfortable local Fuller's pub. Several guest ales are in the pipeline, with some seasonal offerings from Dark Star set to join the London Pride and ESB. Also, apparently the home of the only pub dartboard left in Chertsey! **AG**

KINGS HEAD

After reporting that scaffolding had appeared on the front of the pub in December, it vanished in March, presumably once the roof was fixed. No further indication of any work being carried out on the interior, hopefully this will reopen as a pub in the fullness of time. **AG**

OLDE SWAN

Changes in suppliers will see a change in lagers and keg stout on the bar, but hopefully no detriment to the real ales with four always on offer and always in tip top condition. From April, Phil will be adding a Monthly Beer on the Bar, offering a cask or pin each month served straight from the barrel. Keep an eye on social media for updates as when it's gone, it's gone! **AG**

THYME AT THE TAVERN

Sadly, after a long while of rumours and uncertainty, the Tavern closed for the final time on Saturday 11 March. Whether it will reopen as a pub remains to be seen. **AG**

VICTORY

Sadly, another casualty of the times, having closed at the end of February. Although not a real ale pub, this corner local was the nearest pub to Chertsey railway station and always good for a cheeky half if you had to wait for a train. **AG**

COVE

PLOUGH & HORSES

Something of a western outpost for Shepherd Neame, on the main road between Farnborough and Fleet. The pub closed suddenly in early February, when the tenant left suddenly. Pleased to report that it reopened the following month and continues to offer a range of Shepherd Neame beers, food, televised Sport and community events. A decent local worthy of support. **KT**

DORKING

COBBETT'S

Cobbett's has been voted the East & Mid Surrey Cider Pub of the Year. Up to three real ciders are sold and Helen makes sure they are on the CAMRA approved list. Bottles (and sometimes draught) cider from the new Baynards Cider producer in Abinger is also sold. **RG**

FALKLAND ARMS

This ex-Youngs pub, which is now Punch, has a house beer brewed by Laine plus another two changing beers, usually from the Punch list. **Sally Gingell**

EAST HORSLEY

DUKE OF WELLINGTON

Renowned for its food offering, decided to drop in here after a walk through the fresh snowfall to find three ales on offer. Opted for the Side Pocket for a Toad all the way from Tring, which was very refreshing. **Frank Charlesworth**

EAST MOLESEY

BELL

A 15-minute walk from Hampton Court, a couple of LocAle beers were available among the six ales on offer, Twickenham Summer Down Under together with Hogs Back Surrey Nirvana. Lunchtime special includes a sandwich, chips and a pint of ale. **FC**

EFFINGHAM

QUEEN STAGE

The pub closed suddenly in January in order to deal with a planning issue related to the Asset of Community Value listing of the pub. It has been reported that discussions are taking place with Effingham Parish Council and Guildford Borough Council. The owners of the pub have re-requested that the ACV boundary simply mirror the current trading area of the pub, with its in-creased outdoor spaces. This best protects the future of the pub, the owners of the new houses and existing neighbours. This seems a sensible approach, but I am still at something of a loss why the pub has had to close in order to resolve this issue. **KT**

EGHAM

COMPASSES

Another victim of the times, the Compasses closed in January when landlord Adam handed the keys back to the PubCo after 16 years at the helm. No news as yet on what will happen and whether it will reopen. **Bob Inman**

UNITED SERVICES CLUB

The next Egham Beer Festival takes place at Easter on the 6th to 8th April. Also, the Society for the Preservation of Beers from the Wood (SPBW) will be holding their annual Woodfest at the Club on the 11th to 13th May for the first time. **AG**

ENGLEFIELD GREEN

BARLEY MOW

A smart, extensive food pub overlooking the green, with a large restaurant area which also caters for

drinkers at the bar. A recent visit found a varied range of Sharp's Doom Bar, St Austell Tribute, Timothy Taylor Landlord and Windsor & Eton Last Drop. **Richard Snell BEEHIVE**

Our thanks to the Beehive for hosting the March meeting for North Surrey CAMRA. Enthusiastic, knowledgeable staff and top quality ales made for a great evening (Fuller's London Pride and Dark Star Hophead always in top nick.) The pub now boasts a curling rink out in the garden, but how they stop the ice from melting is beyond me! **AG**

HAPPY MAN

The four changing ales on the bar are always in good order and the food is exceptional too. The spring beer festival took place on the 15th to 19th March and featured a great selection of 14 ales and eight ciders. Keep an eye on social media for the next beer festival, hopefully in May! **AG**

EPSOM

ASSEMBLY ROOMS

Another two handpumps have been added to their range and a recent offering came all the way from South Devon (Branscombe) was Summa That so had to have a pint. Despite the long journey the quality was excellent. **FC**

JOLLY COOPERS

Home of the Fuzzchat brewery, popped by on a quiet midweek afternoon and on offer were Cwrw lâl Pocket Rocket all the way from Wales together with Surrey Hills Ranmore which were both top notch. **FC**

EVERSLEY

WHITE HART

This traditional country pub is on the edge of Eversley village, well known for its long-established cricket ground and connections with Charles Kingsley. The pub is run by the Stonegate group, and has an extensive beer garden and car park, serves wholesome pub food and rotates real ales, the regulars being Courage Best (much to my liking) and Fuller's London Pride. A range of ciders is also available, together with Beavertown's Neck Oil and Guinness.

The White Hart was closed for several months whilst replacements were found for the previous tenants. I am delighted to announce that Fern has taken over, having previously worked here for a few months to help out, and with considerable previous experience in the pub and catering industry. Her arrival has been greeted with enthusiasm by the locals, at this community pub.

This is a family-friendly and dog-friendly pub, with canine treats in jars on the bar and a fenced back

garden for relaxing summer days and evenings outside, plus a back patio with big brollies and heaters for chilly evenings. On cold winter days you will be welcomed by a log fire, and a few strapping locals willing to add on a log from time to time!

Best to phone in advance for your bookings and information on 01189-732817. **HF**

FARNBOROUGH

GOAT IN THE GARDEN

Set in the affluent Farnborough Park area, this attractive bar, hidden away in the grounds of a small hotel, Melford House, but accessed via its own entrance. The bar offering will usually include four guest cask ales of which some are supplied directly from local breweries.

Pleased to report that a new licence has now been agreed by Rushmoor Borough Council with the restriction relating to invited guests being removed. Whilst details of operation are still to be finalised it is understood that a 22-patron limit has been introduced which should help make the pub operation much more commercially viable. Open to CAMRA members and the local community. It is best to ring ahead particularly in the evening. **KT**

FARNHAM

75 CASTLE STREET

A planning application by Young's has been approved to convert the former Lloyds bank into the town centre into a hotel, restaurant and bar. No indication yet when this will actually happen. **KT**

FRIMLEY

RAILWAY ARMS

This pub looked very much closed still when I saw it in early March, but rumour has it that it will, indeed, reopen before too long. The new tenants posted on Facebook that the refurbishment has finally restarted and they are planning to reopen in late April/early May, dependent on how the works go. We very much look forward to this, as Frimley surely merits a second pub in its High Street. **DF/KT**

HERSHAM

ROYAL GEORGE

The full conversion to a Big Smoke pub was due to start in late March, to be completed by the end of April. **John Norman**

Continued on page 26

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.

MAY 2023

Wed 3rd 8pm Branch meeting at the Rising Sun, Epsom [K&L]

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

Thursday 11th 11:00am A walk along the Thames path from Waterloo to Greenwich [SHB]

Join us for a walk along the Thames path from Waterloo to Greenwich, visiting pubs on route. Meet Terry Hartshorn under the clock at Waterloo Station for a prompt 11am start. The first planned visit is to The Mayflower, Rotherhithe which is an approximate 3.5 mile walk along the Thames Path arriving around 12.15pm. For details of the full itinerary see the branch diary section on the SHB CAMRA website.

Friday 12th 7pm SPBW (The Society for the preservation of Beers from the Wood) Woodfest at Egham United Services Club [NS]

Sunday 14th 11:00am CAMRA Official Tasting Panel Training at Rodboro Buildings, Guildford [SHB]

This official Tasting Panel Training event is open to any CAMRA member interested in joining a local CAMRA Tasting Panel. It will give you the skills and confidence to objectively assess beer, learn about CAMRA's beer styles, use a CAMRA Tasting Card and hopefully get involved by joining a Tasting Panel. Tickets cost £15 and can be booked at

<https://tckty.camra.org.uk/e/117/taste-panel-training-guildford>

Thursday 18th to Saturday 20th Kingston Beer Festival [K&L]

Saturday 27th 2.00pm Social RAOB Club, Addlestone beer festival [NS]

Saturday 27th 12pm Brixton Beer Trail [SHB]

The trail will commence at 12pm at Grosvenor Arms the brewery tap for Affinity Brewery and then visit the following breweries :- London Beer Lab, Ghost Whale, Dogs Grandad, Craft Metropolis, Clarkshaws and Friendship Adventure. For details of the full itinerary see the branch diary page on the SHB CAMRA website. Website. Note, that not all the venues we will be visiting serve cask ale.

Tuesday 30th 8pm Branch Meeting Woking Railway Athletic Club, Woking [SHB]

The branch committee meets to discuss the local CAMRA issues. All branch members are welcome to attend.

JUNE 2023

Saturday 3rd 11:30am Bus Day out to Elstead (including our 2023 Club of the Year certificate presentation) [SHB]

Meet 11:30am at Farnham Station (Tilford Road side) to catch the bus to Elstead. Starting at the Mill at Elstead at 12 noon, Golden Fleece 12.45pm and Royal British Legion Club from 1.30pm.

Tuesday 13th 7:30pm Branch meeting Coach & Horses, Chertsey [NS]

Wednesday 21st 5:25pm Summer Solstice Pub Walk Merry Harriers, Hambledon [SHB]

A five mile walk on the longest night of the year, visiting two country pubs, both selling a selection of real ales. We shall depart Witley Station after the arrival of the 17.25 train from Guildford. Walking to the Merry Harriers, Hambledon arriving at 6.30pm and then on to the White Hart, Witley for 8.45pm. The final walk back to the station will be in time for the 22.21 train returning to Guildford and Woking.

Saturday 24th 12:00pm Mick's London Day Out [SHB]

Join chairman Mick as he takes us on a tour of some more London pubs. Meet at 12:00pm at the Brewhouse and Kitchen, nearest tube is Angel on the Northern Line. For details of the full itinerary see our see the branch diary section on the SHB CAMRA website.

Wednesday 28th 6pm Guildford Pizza & Beer Night Olde Ship inn Guildford [SHB]

We will meet in the Cannon at 6pm and then walk one mile to the Olde Ship Inn, which serves excellent pizzas, to arrive there for 7:30pm. Please send an email to social@shb.camra.org.uk by 20th June so tables can be booked.

JULY 2023

Tuesday 11th 5:50pm Wonerh, Shamley Green & Bramley Pub Tour [SHB]

A village pub tour just south of Guildford using the 53/63 Stagecoach bus. Catch the 17:50 63 Stagecoach bus to Shamley Green, where we'll visit the Red Lion and the Bricklayers, then buses onwards the Grantley Arms in Wonerh and Jolly Farmer in Bramley.

Sunday 16th 12:00pm Branch Summer Party at the Crown in Horsell [SHB]

Join us on a summer's Sunday to enjoy a typical SHB CAMRA party at the Crown: All CAMRA friends welcome. During the afternoon we will present the Crown with the certificate for Branch Pub of the Year 2023. Thurston's

regularly features as a guest ale so we are sure of great beer and good company. To help us manage the day, please email ntxp@shb.camra.org.uk to be added to the guest list.

Saturday 22nd 11:00am Guildford Cricket Club Beer Fest - Working Social [SHB]

Working social at the Guildford Beer Festival. Serve during the 12.00 - 16.00 session, then socialise until 18:00. CAMRA members only. Book through social@shb.camra.org.uk

AUGUST 2023

Wednesday 2nd 6:00pm Byfleet Pub Tour [SHB]

A tour to the pubs and clubs in Byfleet & West Byfleet.

Wednesday 9th 11:20am Windlesham, Chobham & Horsell Walk [SHB]

A walk visiting pubs in Windlesham, Chobham & Horsell. Take the bus from Guildford, Woking or Camberley to meet at Lightwater Village centre at 11.20am. For details of the full itinerary see the branch diary section on the SHB CAMRA website see our Website.

BEER FESTIVALS

LOCAL BEER FESTIVALS

Crown, Horsell Beer Festival, Friday 26th to Monday 29th May

19th Beacon Hill Beer Festival Friday 2nd and Saturday 3rd June Hindhead Royal British Legion Club, Hindhead

Good Intent Beer Festival Friday 9th to Saturday 10th June Good Intent, Puttenham

Guildford Cricket Club, Guildford Friday 21st and Saturday 22nd July. This is the 13th Guildford Beer Festival and full details and ticket purchasing options are available at <https://guildfordbeerfestival.co.uk>

Fleet Beer Festival, Saturday 5th August. Harlington Bar, Fleet. Organised by Fleet Lions.

<https://www.fleetlions.org.uk/beerfest>

Barley Mow, Winchfield Beer & Music Festival, Saturday 12th August

Blackwater Valley Cask & Cork Festival Friday 1st and Saturday 2nd September. Beer, wine and music festival held at Sean Devereux Park in Yateley, Hampshire. Over 30 beers proposed from predominantly local breweries, together with lagers, ciders and wines. Local food and live music is also on offer. Details of ticket sales and other information is at <https://caskandcork.co.uk/>

Haslemere Beer Festival Friday 1st and Saturday 2nd September. The festival is held in Haslemere Hall serving over 50 real ales, ciders, and perries, a wide range of live music and local food. Tickets can be purchased at <https://tickets.haslemerehall.co.uk/sales/genres/events/haslemere-beer-festival-2023/>

Surrey Beer Festival in Godalming Friday 15th to Sunday 17th September. The return for the second year of Godalming's beer festival again being held in Bury Field and serving over 50 cask ales, craft beer, gin, cider, music, street food and games. Organised by the Branch Cider Pub of the Year, The Star, with sessions running across Friday, Saturday and Sunday; and a range of ticket options on offer. Full details and ticket details are available at <https://surreybeerfestivals.co.uk/godalmingbeerfestival/>

22nd Prince of Wales Beer Festival, Farnborough Friday 13th to Sunday 15th October

NATIONAL CAMRA BEER FESTIVALS AND EVENTS

Great British Beer Festival 1st August to 5th August. Olympia London. CAMRA's premier beer festival event. Hundreds of different beers available.

Full details can be found at <https://gbbf.org.uk>

SURREY/HANTS BORDERS [SHB]

Includes all of the boroughs of Rushmoor, Surrey Heath & Woking and parts of Guildford, Hart and Waverley. Join the SHB Google group requests:

shb_camra@shb.camra.org.uk

Contact (Les Murrell):

social@shb.camra.org.uk

Web: <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

Web: <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

Web: <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

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

NATIONAL CAMRA

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

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

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

Enter Beer Scores with a chance to Win a Prize



One of the branch goals for 2023/24 is to double the number of scores received via the National Beer Scoring System (NBSS) for pubs in the branch area. This article explains what the NBSS is and why it is important. It then goes on to explain how you can take part. Finally, we announce a competition to reward one lucky beer scorer.

What Pub, Beer Scoring and the Good Beer Guide

You are probably aware of the 'Good Beer Guide', CAMRA's flagship publication which lists the best pubs in the UK. But what you may not know is how those pubs are selected to appear in the Guide. The answer is that it is largely via beer scores submitted by CAMRA members from all over the country. So, if you are a CAMRA member you can send in beer scores. If you have ever wondered why your favourite pub is not in the Guide, this may well be because you, and others, haven't entered scores rating the quality of beer there. By beer scoring, you can contribute to the process of selection of pubs that go in the Good Beer Guide.

So how do I score the quality of the beer?

You do not have to be an 'expert' to begin scoring your beer. However, it is not about your personal favourite beer receiving the highest scores! You may try a beer that is not to your normal taste but what you need to consider is the quality of that beer, how well the pub has kept it and served it and score it according to the general guide below. It is a simple five-point system, with half points being used if your opinion of the beer falls between two categories.

Points

0 No cask ale available.

1 Poor. Beer is anything from barely drinkable to drinkable with considerable resentment.

2 Average. Competently kept, drinkable pint but do not inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

3 Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.

4 Very Good. Excellent beer in excellent condition. You stay put!

5 Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

How do I submit my scores?

In order to submit your scores, you need to login to CAMRA's online pub guide [WhatPub.com](https://www.whatpub.com) either on a computer or by smart phone. Here you will find a list of over 55,000 pubs from all over the UK. In order to start submitting scores via WhatPub you need to:

1. Login. To do this you need your membership number and your CAMRA password.

2. You can then search for your pub by name. Be careful here as there are many pubs in the country which share the same name. My advice is to search by the pub name and the town or postcode. The What Pub smart phone web page also gives you the option to search for real ale pubs nearby, very useful if you are in an unfamiliar town or sitting in the pub you want to score.

3. Once you have found your pub a 'Submit Beer Scores' box will appear on the righthand side of the screen (or on the tab bar underneath the pub photo if you are using a smart phone).

4. Simply fill in the date and your score then as you begin typing the brewery name should automatically appear underneath where you are typing. You do not have to enter the name of the beer you are drinking but if you wish to do so once you have entered the brewery name you should be able to click on the arrow in the beer box and a dropdown list of that brewery's beers should appear. In some cases, the beer you are drinking may be new or a one off by the brewery so may not appear on the list, if this is the case you can simply type in the beer name. Select the correct one

click 'submit score' and your score will be entered into the database.

It is as simple as that. An added bonus is that it will keep a record of your scores so you can look back to see what beers you have had and how you rated them if you want.

Score your beers to win

In order to encourage more members to submit beer scores the Surrey/Hants Border branch are holding a competition. If you submit at least 25 scores spread across 10 or more pubs and clubs in the branch area between now and the end of 2023 you will be entered into a draw. The prize winner will be announced in time for the AGM in February 2024. You can find a list of all our pubs in the branch website at <https://shb.camra.org.uk/pubs>. Alternatively check the "responsible branch" at the bottom of each WhatPub listing.

Nick Banyard

Beer Scoring Form

Name

Member No

Date

Pub	Brewery/Beer	Score

0 **No cask ale** available.

1 **Poor Beer** that is anything from barely drinkable to drinkable with considerable resentment.

2 **Average** Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

3 **Good Good** beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.

4 **Very Good** Excellent beer in excellent condition.

5 **Perfect** Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

The new guy hasn't quite got the hang of it yet...



What on earth have lightsabers got to do with brewing beer?

It may seem a little excessive, but we check every last cask with what we call our lightsaber. But it's not from a galaxy far, far away. It's an ultraviolet light used by our brewing team to inspect our casks for absolute cleanliness. Only when it has passed the lightsaber test is a cask considered worthy of becoming home to 72 pints of freshly brewed Landlord. With a beer as finely balanced in flavour as Taylor's, coaxed from the purest Pennine spring water, aromatic hops and finest barley, we can't help being just a little picky.

All for that taste of Taylor's



Simon Attwood: 1954 - 2023



Simon was an active member of CAMRA, being Chairman of East and Mid Surrey Branch, about 20 years ago, before moving to the Surrey Hampshire Borders area.

Within Surrey Hampshire Borders he played a less active role, but participated in Branch socials, organised a Branch Christmas Party at Ash Village Hall and was involved in the initial campaigning to save the White Lion, Aldershot.

He had presented many awards to Ken at The Surrey Oaks near Dorking.

Simon was a good cook and used to support the volunteers at the Woking Beer Festival by cooking lunch and a closing meal. This was quite a feat in a small kitchen but he was not phased by the operation.

Photo of Simon provided with the kind permission of his partner Jane Attwood.

Mick Bell

SURREY BEER FESTIVALS
GODALMING

CRAFT BEER **LIVE MUSIC**
GIN **CIDER** **STREET FOOD** **REAL ALE**
ENTERTAINMENT

15TH, 16TH, 17TH SEPTEMBER 2023
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COME AND JOIN US FOR OUR SECOND YEAR ON THE BURYS FIELD. EXPECT MORE FUN, GAMES, MUSIC, AND OF COURSE, BEER!

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GET YOUR TICKETS AND MORE INFO AT:
SURREYBEER.CO.UK

Brewery News



ASCOT, Camberley

www.ascotbrewing.co.uk



In April Ascot started a £150k fund raise to finance the opening of two new TapHouses. According to the prospectus Ascot intended to recruit additional sales and marketing people to increase sales from £400k in 2021 to £2.6m in 2024. By end of the year Ascot has spent part of its £195k fundraise on recruitment of new sales staff and will sit tight on the rest of cash until the climate improves for them to invest in another bar within a 50 mile radius of Camberley. The site has not been identified.

A newcomer in 2022 to Ascot's core range was Little Giddy 3.6% being "Small in ABV, but mighty in flavour, this ale is packed full of floral aromas and crisp citrus flavours." In the autumn Ascot Brewing introduced another new session bitter Thunder Colt. It is an American hopped amber session bitter that will be brewed until April when it will be replaced by the already mentioned session bitter Little Giddy.

During last year Ascot won two SIBA awards for their Chaos more Chaos and Democracy pegged beers brewed under their Disruption Is Brewing label.

Paul Cousins

CRAFT BREWS, Frensham

www.craftbrews.uk



Craft Brews is currently closed at time of publication and looking for new premises.

Chris Hunt

CRAFTY, Dunsfold

www.craftybrewing.co.uk



Crafty are still producing their core cask ales (Hop Tipple, Crafty One, Blind Side, Loxhill Biscuit) and constantly improving recipes.

The brewery has recently invested in a canning and labelling equipment. The range of canned and keg beers has expanded to include the new "Crafty Pale Ale", "Out of Phaze" and "Quantum Level". There are two low alcohol beers "On the Down

Low" Pilsner and "Low and Behold" IPA. They are also focussing on custom branded beers for pubs, businesses and individuals (e.g., wedding beers).

Mike Saunders

GODALMING BEERWORKS

Godalming.beer



The request for First Light for local and national beer festivals is challenging the brewer. First light was supplied to a big local event called Staycation which was very popular. The brewery is continuing to operate and selling well to local pubs and clubs. Some new equipment has been added but will not impact the brewing capacity of the brewery. Ravenscroft Best & First Light beers were available throughout the Christmas period.

Mick Bell

HEDGEDOG BREWERY, Virginia Water

www.hedgedog.co.uk



The new golden ale "Gold Rush" has been undergoing a few extra tweaks and will be available by the time this goes to print, look out for it at a festival near you soon! It is hoped to expand the cask lineup this year with a few more seasonal and one-off brews, which should feature a pale ale, an amber ale and a dark beer over the next few months.

Casks and cans are both selling well, casks through the Best Cask distribution network to pubs far and wide and cans at Egham and Weybridge farmers markets (a recent visit to Egham found cans of Helles Copter alongside Lighthouse Pale).

Anthony Groves

HOGS BACK, Tongham

www.hogsback.co.uk



Low and No Alcohol beers are gaining in popularity and the Little Swine brand is perfectly placed for those who want a naturally brewed beer with all the flavour, just not the alcohol. The original Little Swine 2.8% bottled range became even littler with Little Swine 1.2%

and Little Swine 0.5%. Little Swine 2.8% is now pouring on draught at the Brewery Shop and Tap. At the other end of the scale, Utopia 30th, is a one-off, limited edition, bottle-conditioned tribute to 30 years of brewing in Tongham. Full-bodied, golden and loaded with hops, for tangy citrus and mellow tropical tones, it is bottle aged to give the flavours time to fully develop.

The Brewery Tap continues to go from strength to strength, selling the freshest beer straight from the cellar, as well as a range of wines, spirits and soft drinks.

The brewery is striving to make their business more sustainable by growing their own hops and using them in the brewhouse. The hops travel from "field to firkin in a furlong". The reusable glass flagons (Snorters and Snifters) and Brewery Gate Keg Dispense systems sold in the Shop have considerably reduced the amount of single-use plastic bottles. The spent grain continues to be fed to local animals. They are investigating electric vehicles for the Local Delivery service and hope to have some more exciting news on their sustainability plans very soon!

The brewery is working towards zero carbon emissions and are looking at carbon capture in the future.

Hogs Back now own the whole of the business site and are looking for appropriate tenants to provide a hub for food and drink.

Peter Hayward

MAVERICK, Kingsley

www.maverickbrewingco.com



Maverick is a new craft brewery and taproom in our area which, after much searching and some bumps along the way, now has a home in the Hampshire village of Kingsley near Bordon. Essential maintenance work to bring the building up to standard is well advanced and the brew kit has now been retrieved from storage and installed. Commissioning of the kit happened in early January 2023 and some trial brews were due to commence at the end of January. Maverick is hoping to be opening the tap room in April and then be open all the way through May for the bank holiday and coronation celebrations.

They will be having three of their beers in the Farnham beer festival.

Chris Truin

THAMES SIDE, Staines-upon-Thames

www.thamessidebrewery.co.uk



Since opening in December, the new brewery and tap room has been popular. There are now 10 or 11 ales on the bar, with core, specials and seasonal house ales taking regular turns to appear plus some specially selected guests, and a good selection of real ciders. Thursday is 'curry and a pint' night and hot food is served on Friday and Saturday evenings. With the stage now fully up and running, live music now features on most Saturday evenings along with an open mic session on the last Sunday of the month.

Anthony Groves

THURSTONS BREWERY, Horsell

www.thurstonsbrewery.co.uk



Thurstons are brewing two of their occasional beers for Farnham Beerex. First is Stedman's Ale, this is a golden ale and is the beer that started the brewery and is named after Horsell's last commercial brewery which closed in 1910. The second is Porter which was last brewed in January 2021. Later on, another beer last brewed in the summer of 2021, V.I.P.A (Vermont IPA) will reappear. This is a hazy beer with a low bitterness but plenty of big fruity hop flavours

One of Thurstons' oldest beers, Milk Stout, which won silver in the Session Stouts and Porters category of the Champion Winter Beer of Britain 2023 held during the Great British Beer Festival Winter in Burton in February. This is one of my favourite beers and I am pleased to see it recognised.

The brewery will be investing in equipment so that they can start to re-use their yeast. I think that this is an interesting development as breweries traditionally kept their own yeast which developed to suite their style. Above all, Thurstons are still here in these challenging times.

Nick Banyard



CAMRA Summer Of Pub

SHB Summer Party on Sunday 16th July



As you will see in our social diary, we are holding a summer party this year, just like our Christmas party, but in the summer!

All our CAMRA friends are cordially invited to join us at The Crown, Horsell, 12 noon onwards, for what we hope will be a glorious, sunny afternoon. If you are not familiar with the pub, do look it up on whatpub.com. It has two separate bars and a large garden, where we plan to gather. The pub serves four changing beers, frequently from Thurston's Brewery. If we have not said enough to entice you already, it was our SHB branch Pub of the Year in 2023.

In typical SHB party style snacks, a quiz and a raffle are planned. You need to book your place in advance so please email ntxp@shb.camra.org.uk to be added to the guest list.

It is fairly easy to get there just a one mile or 20 minute walk from Woking railway station.

The number 91 stagecoach bus leaves from stop one (to the right of the town side station exit) at 11:45 (one every 20 mins), get off at Tracious Close, walk 10 mins to the Crown. There are buses back to the station on this route.

Alternatively taxi share from Woking station, let us know and we will try to match you up with taxi share buddies.

If anyone plans to drive and has space in their car, let us know.

Our fingers are tightly crossed for a sunny day, we look forward to seeing you all there.



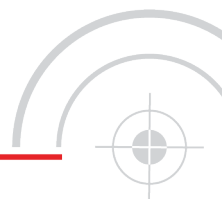
Is your local pub under threat?

CAMRA has the tools to help you save it



camra.org.uk/saveyourlocal

Headscratcher No. 94 Results



Apologies must first be offered for the grid not having any numbers.

I missed it in my proof reading but you intrepid solvers carried on regardless.

The winner of Headscratcher No 94 was Dennis Batty and the draw was made by Louise of Boro Bistro in the Borough Market, London.

Other correct entries were received from: Ian Amy, John Barker, Steve Beagley, Ian Berry, Jim Davies, John Dodd, Norman Donachie, John Graham, Roger Grant, John Hook, Trevor Lambert, James Lofting, Iain Murray, Mark Nichols, Colin Traynor, Chris Truin, Alan Welsh, Tim West.

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R	E	T	I	R	E	E		L	E	A	S	T

There were no incorrect entries.

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

Should you be served with a pint that you feel is a short measure, always ask for a top up.

If you feel that reasonable requests for a legal measure are not being honoured, you should contact Citizens Advice consumer helpline: 03454 040506

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

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KINGSLEY

CRICKETERS INN

On a recent visit, featured ales were Courage Best Bitter and Triple fff Moondance, which were on fine form. Lunch options were very reasonably priced and well worth the visit. **FC**

LALEHAM

FEATHERS

With Ashford Road being closed for many months either side of the New Year, passing trade all but dried up and the pub scene in Laleham has suffered. The Feathers closed its kitchen in February and was only serving Sunday lunches. Unfortunately, the pub then fully closed at the end of March. With one of the smartest and most eclectic interiors around, we hope this pub will reopen in due course. **AG**

THREE HORSESHOES

A Fuller's gastropub popular for the exceptional food. On a recent visit we found Siren's Yu Lu as guest alongside the London Pride and very good it was too. **AG**

TURKS HEAD

Having received reports that real ale was being served before Christmas, we popped in in March to see if this had been maintained. Unfortunately, with the road closure the pub has been quiet so no real ale was on but hopefully this would be resurrected in the next few weeks. **AG**

LEATHERHEAD

DUKES HEAD

Now has Tanatan Indian Restaurant in operation. Greene King IPA is the sole real ale. **JN**

LINDFORD

ROYAL EXCHANGE

First time visit to this establishment and just time for a quick lunch and a pint of Tilford Punchbowl. Car park full was due to the very busy lunch service which was surprising considering it was on a Tuesday. **FC**

LYNE

ROYAL MARINE

Pat is planning to get in a few pins from time to time as well as firkins to vary the ale range and ensure quality is maintained. A new food offering sees a curry night introduced each Thursday. A recent visit found Morland's Old Speckled Hen, Greene King Abbot and Royal Marine House Bitter available. **Philip Chown/RS**

NEWDIGATE

SURREY OAKS

Once again voted the East & Mid Surrey Pub of the Year, the Soaks continues to sell a varied choice of real ales. Surrey Hills Ranmore and Shere Drop are always available (with a new cask of the former coming on sale each day) plus four guest beers from all over. Excellent pints from Cloudwater, Brew York and Burning Sky have been enjoyed recently. **RG**

NEW HAW

WHITE HART

A good range of ales over the last couple of months has led us to conclude that this is a bit of a stronghold for traditional bitter. Whether by accident or design, it has been a welcome discovery and a pleasure to keep popping back to see if the tradition is continuing! Recent ales have included Adnams Southwold bitter, Salcombe Lifesaver, Courage Directors and Bedlam Bench-mark. The events schedule has expanded with a quiz every Tuesday, curry night on Thursdays, karaoke every other Friday and occasional music on Saturdays. **AG**

OCKLEY

CRICKETERS ARMS

There was another change in the people running this attractive 15th-Century free house in the summer. Local beers, such as Firebird and Surrey Hills, will be among the changing beers, of which there are currently three available and this may go up to four later. There is a huge inglenook fireplace, large flagstones and beams. Food is currently fish and chips on Friday evening and roast on Sunday lunchtime but may also be available at other times if booked in advance. **SG**

INN ON THE GREEN

This large free house, which dates in parts from the 15th-Century, is having its next beer festival from 5th to 8th May, to coincide with the coronation. There are normally two beers available in the pub. One is Surrey Hills Shere Drop and the other is also likely to be from a local brewery. As well as a large restaurant, pool and bar billiards the pub has accommodation. **SG**

SHEPPERTON

BARLEY MOW

Still a good five or six real ales and three real ciders on the bar, great music on Friday and Saturday evenings, plus jazz on a Wednesday, darts, comfy welcoming environment. We genuinely do not want this to change! **AG**

KINGS HEAD

Another victim of the current financial climate, the Kings Head closed in March. **Chris Collier**

STAINES-UPON-THAMES
LONDON STONE

Still no real ale on handpumps, although bottles of Fuller's London Pride and Shipyard IPA in the fridge, along with various Tiny Rebel, Beavertown and Wild Weather beers in cans. So still plenty to accompany the regular music sets. **AG**

OLD RED LION

A more out of the way pub on the far side of town near the station, a recent visit found it busy with a small but tasty menu on offer, serving Otter Ale and Fuller's London Pride. **David Macdonald**

WHEATSHEAF & PIGEON

Another busy local on the edge of town. Alongside the regular Otter Ale and Fuller's London Pride, recent guest ales have included Greene King Abbot, Gale's HSB, Hog's Back TEA and Theakston's Old Peculier. Definitely worthy of further visits! **DM**

SUNBURY-ON-THAMES
ADMIRAL HAWKE

Various reports over the last few months have found this open or closed or with altered business hours. The latest news was that it was closed for a couple of weeks but new management was coming in and would be working hard to re-establish it on the Sunbury pub scene. We wish them well **AG**

MAGPIE

A real treat of a pub on the banks of the Thames, with an extensive menu and always two or three real ales on offer. A recent visit found two from Mad Squirrel, Mister Squirrel and Resolution, alongside Greene King IPA. **AG**

PHOENIX

An interesting pub being run by a Brazilian and Portuguese team. There's a sumptuous menu along with tapas to accompany Courage Directors, Brakspear Gravity and Ringwood Razor Back, which we found on a recent visit. The pub is split between a light and airy restaurant towards the rear overlooking the Thames and a small cosy bar area at the front, which feels quite historic. **AG**

WHITE HORSE

A corner pub at the end of the High Street with some historic charm, separate bar areas and sports TV in the back bar. Food is provided from a franchise burger joint at the back of the pub, and we found a very nice pint of Black Sheep Bitter when we visited. **AG**

SURBITON
WAGS N TALES

Closed in late January. The future of the site is unclear. **JN**

THAMES DITTON
DITTO THAMES DITTON

Closed in late February until further notice. We are hoping that it might have reopened by the time this is read. **JN**

TITSEY
BOTLEY HILL FARMHOUSE

At the top of Titsey Hill, can be found Botley Hill Farmhouse. Whilst mainly food led, drinkers are also most welcome at this establishment. With the extremely local Titsey Brewery close by, up to four of their ales are available. A visit during March found the Estate Chocolate & Vanilla Stout on sale and in very good nick. **PS**

VIRGINIA WATER
ROSE AND OLIVE BRANCH

Still closed and no further news after the fire in December. **RS**

WALTON ON THAMES
ANGLERS

Usually has two Hogs Back beers (Surrey Nirvana plus a seasonal) on. **JN**

WALTON VILLAGE

Now has three real ales on sale, Big Smoke Solaris, Hogs Back TEA and one guest from either Big Smoke or Hogs Back. **JN**

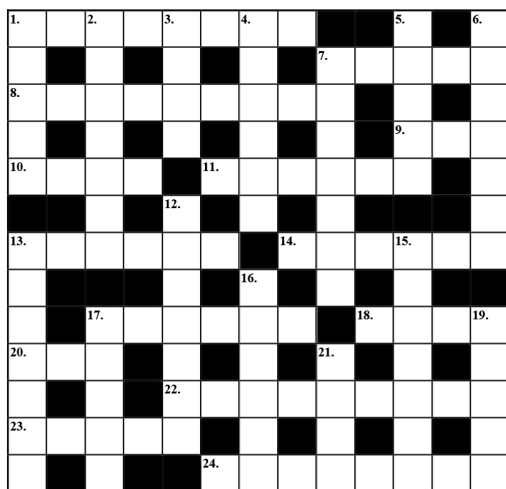
WEST HORSLEY
WILLIAM IV

In February the landlord announced that the pub had gone into administration and closed. He cited that they had suffered too much over the last couple of years with utility charges increasing and the lack of payment for Covid, meaning they could no longer finance the business. There is a plan in place that may lead to the pub re-opening again but nothing has yet been confirmed. **KT**

WEYBRIDGE
PULLMAN LOUNGE

Closed in January. The site looks set to become the Bridge House Café and Bar. **JN**

Headscratcher No. 95



£20 Prize Crossword

Clues for Headscratcher No.95

Down

1. Rode roughshod over road layout. (5)
2. Before Mr Capone, a turnaround could be normal. (7)
3. A different name for hair. (4)
4. A country not in a bad state. (6)
5. Copies a hundred body parts. (5)
6. Hand over a gift now. (7)
7. Guides are found in a variety of stores around the county. (7)
12. Goes for a record in darts. (7)
13. Nabs, nicks and collars. (7)
15. Popular street worker appears in a jiffy. (7)
16. A benefactor plays no part. (6)
17. Troubles are found between church and state. (5)
19. The first English master to finish and improve. (5)
21. Wickedness returns and becomes active. (4)

Across

1. The first early Norman tracteries followed the rough Roman decoration. (8)
7. Slip back into a horror related situation. (5)
8. Sets off from school in time. (9)
9. This vehicle is a converted sub. (3)
10. Top referees are few and far between. (4)
11. So! Dr No struggles to find sponsors. (6)
13. Lapse into confusion over English and is caught napping. (6)
14. The place looks austere without Di. (6)
17. Neckwear. (6)
18. A geographical feature lies in pieces. (4)
20. A period in a cycle race. (3)
22. Stop the drunken miner in the gallery. (9)
23. Large plants can be reset in different places. (5)
24. Eccentric trendies get stuck in. (8)

£20 Prize Crossword.

Closing date for entries is the 10th June.

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

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

Name

Address