

News & Ale



Campaign
for
Real Ale

FREE
Winter 2023
No. 150



**Garden Gate wins Community Pub Award
News and Ale 150th edition, read more inside**

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

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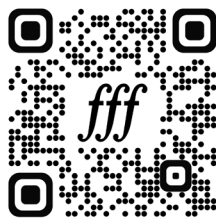
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SUPREME
CHAMPION
BEER OF BRITAIN
2008

CHAMPION
BITTER OF BRITAIN
2002

CHAMPION
MILD OF BRITAIN
2002





It is amazing that this is the 150th issue of News and Ale and next year will mark 50 years since the formation of what is now the Surrey/Hants Borders branch of CAMRA.

This and future issues of News and Ale will include articles about the history of our newsletter and features from past issues. In this edition also read about the great work the Garden Gate pub in Aldershot is doing to raise money to buy defibrillators.

There is the usual Grumpy Old Man article and a very special Malty story. Also, read about the Lifetime Achievement Award to Diane Crathern the publican at The Richmond Arms in Godalming.

Ed

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History of News and Ale (Part I)

The Early Years

The history of News and Ale is very much tied to the history of the Surrey/Hants Borders branch of CAMRA. This CAMRA branch was formed on 28th May 1974 in the Red Lion at Milford, though initially the branch was named "South Surrey". The first branch newsletter was created in 1975 titled 'Surrey Draught News'. Unfortunately, I don't have copies of the first issues, however issue five that was printed in May 1975 had the headline 'Guildford Beer Show?'. The next edition had the headline 'Beer Show On'. Maybe someone reading this article still remembers the Guildford Beer Show? In May 1978 the title changed to 'Shambles'. This was an A4 sheet and some copies of this edition still survive as paper copies and scanned images. The next change of name was in July 1980 when it became 'News of the Booze'. In November 1982 the format changed to an A3 booklet. The final change of name was in November 1983 when it settled to the current title of 'News and Ale'. Some of the early magazines can be viewed online using the link below:-

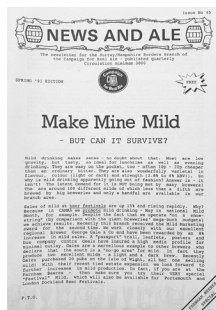
<https://shb.camra.org.uk/viewnode.php?id=202603>



1978



1983



1991

The COVID and post COVID Years

There was a gap in the production of the magazine before the current editor took over the reins. The first edition produced by the new editor was printed in time for the CAMRA Woking Beer Festival. Attendance at the festival had declined over the years so it was hoped that the extra publicity that the magazine could provide would increase attendance at the event.

Then in March 2020, COVID occurred, pubs were shut so a printed issue could not be distributed. Instead, an online edition was produced. This online edition included a list of all the pubs and breweries that were selling takeaway beer and food either online or through special arrangements at their premises to allow the collection of their products.



2020

Post COVID and The Future

We talk about post COVID, but it will always be there. The first printed edition post COVID was produced in June 2022. COVID had a big financial impact on many organisations including CAMRA. The magazine now had to be self-financing so had to be fully supported by its advertisers with no branch subsidy. Since then, the magazine has been produced to a regular schedule of up to four issues a year. This has only been possible because of the many people who contribute to its content. These include those who have provided articles, pub clips and brewery news, so many thanks to them. If anyone wants to contribute to News and Ale please do so as the magazine is only as good as its content.

Use the link below to see the most recent issues of News and Ale:-

<https://shb.camra.org.uk/viewnode.php?id=202604>

The Editors

Finally, we must not forget the editors of the magazine. There have been many different editors over the years and perhaps some of them would like to contribute to this series of articles about the evolution of News and Ale? In the early years the editor was not just responsible for the content but also for typing, laying out the pages and even arranging printing! These days word processing technology has made the task more straightforward but it is still a time-consuming task to collate the various articles,

proof read them and produce the magazine in a consistent format, so the editors deserve a big thank you from both the CAMRA branch and our readers for their work over the years. It is thanks to them that the magazine is still being produced.

Future Editions of this Article

In future articles I will look at the content of previous editions of News and Ale and look at how campaigning issues that the Campaign for Real Ale, both locally and nationally, has championed over the years have changed, or in many instances not changed.

Brian Bourne

Shuffleboard at **Ascot Brewing Co.**

At the end of August, a number of branch members enjoyed a night at Ascot Brewing Company. We drank beers from both the Ascot and Disruption Is Brewing ranges, tucked into pizza and played numerous games of shuffleboard.

It was an easy 12-minute walk from Blackwater railway station to the brewery - a modern venue on a Camberley industrial estate. A fine time was had by all. We have another shuffleboard evening on Thursday 1st February, so hope to see you there.

Val MacT



Fancy a **Pitchfork up your Nostrils?**



Let's start with a history lesson. Once upon a time when steam locomotives ruled the railways and William Ewart Gladstone was prime minister, the pub was a relatively simple operation. Generally, with a mild and a bitter with some seasonal additions and served from handpump or via gravity. At least there were no 'tickers' or 'bottlers' given the limited range of beers! Breweries were usually local and controlled by paternalistic patriarchs without any sign of the corporate image that was to follow. This cosy existence continued to the 1960/70s with the arrival of the dreaded and dreadful KEG BEER. Some people might regard these as the halcyon years, but was that true? Some 'old timers' were immensely critical of these local breweries and especially the lack of quality and consistency compounded by post war shortages of materials. Landlords also share some responsibility. They were over represented by ex-footballers who were considerably better at drinking their products rather than keeping them in good condition. Then there were the reared military who treated the pub as their personal fiefdom and look out if your hair was too long, your jeans too tight or the failure to wear a tie in the saloon bar with protecting their values the imperative and not the quality of the beer. Also retired policemen, representing authority figures keeping the drinking classes in their place, with the quality of the beer being a secondary consideration.

Returning to the dreadful KEG BEER and what was wrong with it. It was expensive, cold and gassy, but above all it was the ultimate in blandness and totally lacking any flavour. An advert from the time claimed that you could taste the hops in Ben Truman. A popular riposte was that there were more hops in a dead frog than in a pint of Ben Truman! Marketing men spewed out their rubbish which said nothing about the qualities of the beers and everything

about style and image. Watney's had a cavorting Chairman Mao praising the virtues of Red Barrel and the Red Revolution. Other campaigns told us that it was what your right arm was for and that this pint was really a quart. Most famously Double Diamond worked wonders although what these were was never specified. I am reminded of 19th century adverts for pills that cured everything from chilblains, blindness to sexually transmitted diseases! At the same time the brewers were on the rampage buying up others and creating regional monopolies. Single bars disappeared and monstrous changes were undertaken. Behind one Watney's exterior, consisting of alternating black and red horizontal stripes, was an alpine vista including a waterfall and you expected the Sound of Music to burst out at any moment. Not surprisingly consumers revolted and CAMRA was born and the beer festival created.

Over the years beer festivals have introduced many people to the wonderful range of British ales, but I have noticed some backsliding from the original principles. 1) The return of keg and key keg. The keg beer is considerably better than in the old days and I admire their skill, inventiveness and creativity. Not so happy with the term 'craft beer' which rather implies that national brewers somehow are not crafting good beer. However, keg is keg and I am not able to drink such cold beer and have great difficulty in even holding the glass. Neither am I keen to pay such exorbitant prices. 2) The appearance of keg lagers, although they are local rather than the national brands. 3) The proliferation of fruit ciders.

Finally, it was the turn of cider to experience the marketing nonsense. Cider is made from apples and no other fruits, but that did not stop them wanting to add other ridiculous flavours such as mango, passion fruit and strawberry which

made them incredibly sweet, so much so that they really need a health warning. They are modern day alcopops and squarely aimed at young people. It's not as if any real strawberry was actually involved as industrial syrups are the norm. Unfortunately, there are people who believe fruit cider to be real cider. Whilst others believe that fruit cider could be counted as part of their five a day of fruit/veg.

My problems with 1) to 3) above are twofold. Cask sales are falling and we hardly need to give succour to competition. Normally, those not in the know can be offered some tastings and they will generally find something they like after they have successfully left their comfort zone. If they see something they recognise then it is an easy choice to go for the familiar.

Now let me introduce you to Colonel Charles de-Laet Waldo-Sibthorp who was probably

the model for John Bull. He was an Ultra-Tory reactionary MP who opposed any form of modernity that threatened his lifestyle. The arrival of the railway incensed him so much that he sent his agricultural labour force with spades and pitchforks to do battle with the builders, resulting in a battle that lasted three days. I imagine his explosive reaction if a marketing man was to tell him that some exciting changes were to be made to his beer and cider and that this might mean altering the structure of the pub! The dogs would be released on the poor man! We need more Waldos to reverse the backsliding and general apostasy in moving further away from your original principles. After all there is nothing like a pitchfork up your nostrils to reappraise your values.

Bob Southwell

Aka The Grumpy Old Man

Surrey/Hants Borders CAMRA Branch **AGM February 2024**



Hello fellow members, our 2024 AGM will be held on Saturday 17th February at the Woking Railway & Athletic Club, Woking. We plan to start the meeting at 12:00 noon sharp. There will be good beer to be had and we should be finished by around 14:00.

Find out what the branch has been up to in the past 12 months. We will also appoint the new committee for the next 12 months so please use this meeting as an opportunity to meet the committee and other branch members. There will be a review of the 2023 Campaigning Goals and you can help us decide the Campaigning Goals for 2024.

There will be brewery related event after the meeting, we do like to surprise you when we can!

Please join us at the Railway Club and have your say.

Mick Bell

*Chairman of the Surrey/Hants
Borders branch of CAMRA*



Pub News Round Up



Full details of all the pubs mentioned here can be found using 'What Pub' at [Whatpub.com](https://www.whatpub.com).

ADDLESTONE

RAOB Club

The Buffs were delighted to learn that North Surrey had put them into the Good Beer Guide 2024 for the second year running, in recognition of their commitment to quality real ale with regularly changing guests, all kept in tip top condition. Keep it up!

Andy Davies

ALBURY HEATH

King William IV

This Good Beer Guide listed free house in lovely countryside near Shere is up for sale for £1,250,000. **Roy Golding**

ALDERSHOT

White Lion

The WL has settled back nicely into its former rhythms with three Triple fff beers available: Alton's Pride, Moondance and recently Sundown, one of the fff seasonal beers. The side room now houses a pool table (goodness knows how it was squeezed in!) and Monday pool league matches are "televised" on screens in the bar. It's a bit like watching Pot Black! There's regular live music (see the facebook page) and Open Mic night on the 1st Tuesday of the month. Great to see the WL Roaring again. **Peter Broberg**

BADSHOT LEA

Cricketers

The pub was reported as closed in early September, the reason is unknown, but hopefully it will reopen soon. **Kevin Travers**

BLACKWATER

Mr. Bumble

Phillipa and Keith are maintaining the range and quality of their four cask ales here: Fuller's London Pride is the 'House beer' beloved by many of the 'regulars', the alternatives often featuring beers from Windsor and Eton, Portobello, and the nearby Ascot brewery. You can also ask for a 'paddle' of beers, being three thirds of three of the beers on

offer, and card-carrying CAMRA members can get a discount on their pint. **Doug Fish**

BRAMLEY

The Jolly Farmer

Usually has seven or eight beers on offer covering many bases from all over the UK. Hop Tipple, a lovely, refreshing hoppy bitter from Crafty Brewery in Dunsfold seems to have become a constant. To facilitate trying the array of beers on offer a paddle of three thirds of a pint glasses is now available. **CMK**

BURPHAM

Anchor & Horseshoes

Well worth a visit, three real ales on offer, huge rear beer and front garden plus easy access by bus! Tankards available. The pub opened in the 1700's so lots of history plus staff are amazing! **Dylan Thomas**

CAMBERLEY

Bear

Since taking over the management of this pub when the late Sully's wife Kat sold the lease Terry has kept it in very good order. A popular spot for 'coffee morning' groups, as well as those who want a good meal and or drink later, and especially busy when they have a band in the evening. Generally has either Sharp's Doom Bar or Hogs Back Tea on Cask, but in recent weeks I've also enjoyed Black Sheep Bitter, and Timothy Taylor's Landlord here. Also, a comprehensive range of keg and bottled Beers/Lagers, and many enjoy the range of Cocktails here! **DF**

The Camberley & District Club

This is a private members' club, founded in 1903, and has recently won Camberley's much prized "Best Long Serving Business Award" 2023. We are not only the oldest licenced premises in the area, but also one of the very few, if not the only, licenced premises free of tie. This enables us to provide a broad choice of cask ales from many brewers, rotating a cask at a time, with a good range of bottled ales also available. The favourite casks include beers from Timothy Taylor, Courage and Windsor and Eton. The club is located close

to Park Street's bustling shops and restaurants, in the middle of Camberley, and is a good place to meet friends, enjoy a good pint, and other drinks at competitive prices, including sparkling and still wines, and ciders.

Beers are sourced through the Beer Warehouse from the wide range which they can supply. The Courage Best was in excellent condition at my recent visit. The choice of beers is regularly reviewed by the bar manager (Kait) and the club's committee, with members invited to state their preferences, which helps to refresh the choices. Guinness, Neck Oil and several lagers are also popular with some of the regular members, and kept in good condition.

The Camberley & District Club provides an ideal spot for a meeting 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**

Duke of York

I was pleased to find that new manager Rhys had restored cask ale to this pub in late 2022, with the introduction of St Austell's Tribute. The pub has many TV screens on which to watch a variety of sports events, and I note that a live band is to play here imminently, so look forward to that. **DF**

Pineridge Golf Centre

I gave up distributing News & Ale magazines here some time ago, when the only cask ale on offer (Sharp's Doom Bar) was often not available at. I was pleased to find it still available when I visited recently **DF**

CATERHAM

The King and Queen

This Fuller's pub continues to offer some well-kept ales, with occasional local guest beers. The Sunday lunchtime roast dinners have restarted and are proving popular. **Peter Spooner**

CHERTSEY

Crown

This town centre Youngs pub has recently added a changing guest ale alongside the Original and Special, with beers from local breweries including Dorking, Surrey Hills and Windsor and Eton. **Anthony Groves**

Olde Swan Hotel

North Surrey's Cider Pub of the Year 2023 hosted a fantastic range of real ciders over summer with up to seven available at once. It also serves top quality real ales and is deservedly in the Good Beer Guide 2024. Landlord Phil will once again be running his beer advent calendar in December for the run up to Christmas with some interesting and varied guest ales which will be changing every 24 hours that the pub is open – so at least one every other day, so get in quick... **AG**

DORKING

The Old House

Has been taken on by Dorking Brewery as a Punch lease. There will be a £200k refurbishment in mid-January. It will be free of tie on cask ale and most of the keg. Will do local food in due course and focus on local cask ale, keeping it a community led pub with live music. Definitely not a gastro pub, but great quality local food. **RG**

EAST MOLESEY

The Bell

This 17th century inn is run by Greene King but generally has at least two guest beers, often featuring a local brewery such as Windsor and Eton or Wimbledon. The pub is a Good Beer Guide regular and a former branch Pub of the Season. **John Burns**

Prince of Wales

Another Greene King pub with an enterprising guest beer policy. Often has a Triple fff beer on - the only outlet in this area - as well as one other local ale. The pub was branch Winter Pub of the Season for 2022/23. **JB**

EGHAM

Red Lion

A popular destination in the High Street with a good and varied range of four or five real ales available. A new entry into the Good Beer Guide for 2024 in recognition of consistent good quality (and the food is darned good too!) **AG**

United Services Club

North Surrey's Club of the Year 2023 progressed to become Surrey Club of the Year and is in the Good Beer Guide 2024. The winter beer festival is due on 9 - 11 November. **AG**

Continued on page 14

Community Defibrillators

Can your Local support one?



Garden Gate Aldershot wins CAMRA Community Award

At the start of June SHB CAMRA presented a special award to Bob & Yvonne Swann, landlord and landlady of the Garden Gate, Aldershot in recognition of the strong support the pub gives to the local community.

The Special Awards which CAMRA present, recognise when a pub makes an outstanding contribution to the communities which they serve. This award recognises the purchase of a community defibrillator along with the training offered to locals in its use.

Every Thursday evening the pub hosts a quiz, for which participants are charged £1 to enter. There are no prizes, but this money is put into a Charity Quiz Fund and used to provide tangible gifts to the local community. These are made without credit and in the past have include a 'chemo bell' for a local hospital and an installation at the local children's cemetery.

The latest contribution followed an incident involving one of the locals, with the money raised used to fund the purchase a defibrillator and public access cabinet. In the last six months this has been 'allocated' over 12 times. Though thankfully not used to date, it has demonstrated the need should the emergency services or first responders not arrive in time.

It was hoped that these efforts and initiative would lead to other local venues following with the installation of their own defibrillator and it is fantastic to see that this has come to fruition. There are now five public access machines in the local area to our knowledge and at least two more are pending.

However, it has not just been about providing the machines as the Garden Gate has also been fighting the great misconception about the use of these machines. It has set out its own very successful campaign to train locals in how to perform CPR, an essential element in their effective use. Courses have been run at the pub and to date 85 people have attended, giving one hour of their time to potentially save a life.

We think this is a superb and perfectly demonstrates the value of pubs in their local community and how much they can offer support to the people living there. What has been done at the Garden Gate is a fantastic example of how pubs can make a practical difference and potentially save lives, though simple and valuable projects such as this one.

On the next page is a selection of pubs and clubs across our Branch area that either have a community defibrillator inside, or nearby. It is not intended to be a definitive list but gives a snapshot of some of the facilities available.

We are now looking at how we can support other pubs in the area to provide similar facilities, so if you know a pub that would like to get involved, please let us know.

Kevin Travers/Ian Johnson

Pub/Club	Location	Type of Access
Garden Gate	Aldershot	24/7 public access
Traco Club	Aldershot	24/7 public access
Bear	Camberley	24/7 public access
Plough & Horses	Cove	24/7 public access
Thatched Cottage	Cove	24/7 public access
Plume of Feathers	Crondall	24/7 public access
Crookham Street Social Club	Crookham Village	24/7 public access
Exchequer	Crookham Village	Restricted access
Cody Sports & Social Club	Farnborough	24/7 public access
Ivy Lane Club	Farnham	24/7 public access
Frimley Green Club	Frimley Green	24/7 public access
Charterhouse Arms	Godalming	In phone box opposite (24/7 public access)
Wheatsheaf	Horsell	Restricted access
New Inn	Send	24/7 public access
Saddlers Arms	Send	24/7 public access
Barley Mow	Winchfield	24/7 public access

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46th Farnham Beerex

Thursday 18th to Saturday 20th April 2024

The sale of tickets for 46th Farnham Beerex are expected to be launched on or around 8th December 2023, again with an early bird offer for a limited period. They can be purchased at <https://www.farnhambeerex.org.uk/booking/>

Session times for 2024 are the same as for 2023; 6.00pm - 11.00pm for the three evening sessions and 11.00 am - 3.00pm for the Friday and Saturday lunchtime sessions. The minimum age for entry is 18 years.

Tickets give entry to Beerex, a Beerex pint polyglass, a souvenir programme and live music at each session, apart from Friday lunchtime which will be a quiet session with tables and chairs laid out in the Great Hall.

Farnham Maltings provide food at all sessions and this year for the first time there will also be a variety of street food vendors located immediately outside the event with easy access to them.

Latest details about Beerex can be found at <https://www.farnhambeerex.org.uk/index.html>

Organisation for Beerex 2024 has started and we always need Beerex volunteers to organise and run the event. If you worked at Beerex 2023 then you will receive a staff recruitment email. If you would like to volunteer for Beerex 2024 then please contact us using this link https://www.farnhambeerex.org.uk/_contact.html



The staffing form identifies the Setup and Take-down tasks, which are mostly physical, plus the beer serving sessions when Beerex is open, which are also physical.

Additionally, there are many other essential but sometimes overlooked background tasks which are less physical and not so intense as serving beer. These are the mysterious “admin” tasks

which support the smooth running of Beerex and can often only require a few hours of your time. Such tasks, in no particular order, include the following:-

1. Ticket scanning on the door
2. Helping to direct customers around the building and control queues
3. Selling Beer Tokens to customers using card scanners
4. Supervising the customer collection of their polyglass
5. Staff room desk work to sign in Beerex volunteers
6. CAMRA/Information stand to promote CAMRA membership, provide information to customers and often chat with friends!

If you have worked at Beerex in the past then you will probably recognise these tasks, if you are a newcomer and wish to help then full training and instruction will be provided.

Cheers, we hope to see you at Beerex, and please help if you can!



BURTON-UPON-TRENT
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winter.gbbf.org.uk



GREAT BRITISH BEER FESTIVAL

WINTER
15-17 FEB



Campaign
for
Real Ale

ENGLEFIELD GREEN

Bailiwick

This foody pub at the entrance to Windsor Great Park is now open seven days a week and serves Windsor and Eton Guardsman and Bailiwick Great Park Ale along with several of the Windsor and Eton range on keg. **Richard Snell**

Barley Mow

A smart, food-oriented pub on the village green. A recent visit found St Austell Tribute, Hogs Back Surrey Nirvana, Timothy Taylor Landlord and Sharp's Doom Bar on cask. **RS**

Beehive

Another entry by North Surrey into the Good Beer Guide 2024. A smart little local Fuller's pub serving London Pride and Dark Star Hophead. **"Spike"**

Milligan

Happy Man

Whilst visiting the latest beer festival in September, North Surrey delighted James with his Good Beer Guide 2024 promotional pack. The garden benefits from a new large tv screen under the canopy which has been useful for displaying the festival lists and for watching the rugby world cup. **AG**

EPSOM

Jolly Coopers

Current Kingston and Leatherhead joint Pub of the Year, located at the edge of Epsom Common. The pub has its own brewery, Fuzzchat, which is the name given historically to someone born on Epsom Common. One Fuzzchat beer normally available alongside Surrey Hills Ranmore and two other guest ales. **JB**

Rifleman

Traditional street corner pub run by Greene King but with Surrey Hills Ranmore as a regular and up to two other local guest ales. **JB**

Rising Sun

Now managed by Big Smoke Brewery, this traditional suburban pub has a good range of cask and keg ales and holds regular beer festivals in the large garden. **JB**

ESHER

Prince of Wales

Located in the village of West End, opposite the duck pond, this former Chef and Brewer has been rebranded as a Greene King "Crafted Pub" and is due to reopen in November after a major refurbishment. **JB**

EVERSLEY

The White Hart

This traditional pub is on the edge of Eversley village, known for its close connections with Charles Kingsley and the local cricket club, one of the oldest in the country. The pub is now run by Tori and Zoe, their first pub, but they have extensive experience in the hospitality industry, and are keen to provide good food, as well as a range of drinks. The "Hart" is owned by the Stonegate group, which is able to provide a range of beers, the most popular ones being London Pride and Courage Best. At my recent visit I enjoyed a pint of Best, which was in good condition and much to my liking. A range of ciders is available, together with Guinness, and several popular brands of lager.

There is an extensive car park and garden area, with picnic benches at the back of the pub, facing out to the local countryside. This is a family-friendly and dog-friendly pub, with canine treats in jars on the bar, and an outside patio provided with brollies and heaters for chilly evenings. On cold winter days you will be welcomed by a log fire.

This is a small, friendly pub on the outskirts of Eversley, and worth a visit, if you are in the area. A warm welcome awaits you from Tori and Zoe, with beers kept in good condition and pub grub available. Best to phone in advance for your bookings and information: 01183-437031. **HF**

FARNHAM

Six Town Hall Buildings

A planning application is being considered by Waverley Borough Council to convert this vacant shop unit into a public house. It is understood the application has been made by the owners of the Alfred Free House and the intention is to focus on craft beers from British and International independent brewers. This sounds like an excellent opportunity to see good beer in Farnham town centre, which with the honourable exception of the Hop Blossom, can be a bit limited. **KT**

FRIMLEY
Olde White Hart

Being a Greene King pub, they generally have their IPA on, but on a visit in mid-September I was pleased to see an additional new Greene King beer on, called 'Fresh Legs', and clearly in line with the imminent Rugby World Cup. I found it very tasty and will hope to find it in some of our other local Greene King pubs – thanks, Nathan! **DF**

Railway Arms

This pub has been closed for about two years now. At the time of publication of this magazine the pub was due to open on 3rd November so it should be open by the time you read this. **DF**

Toby Carvery

This is another pub I lost faith in some time ago, as too often no beer was available from any of the three Sharp's Doom Bar hand-pulls. However, on a recent visit (also to get What Pub details) I was pleased to find that the Doom Bar was actually on, and apparently now more often than not. As it happens, I used to know one of the floor managers, Ollie, from when he worked at the old Cambridge Hotel in Camberley, so I hope they continue to maintain a good cask ale here and I will be happy to revisit soon. **DF**

GODSTONE
Godstone Inn

Has been closed and boarded up for several months and is now for sale. **PS**

GUILDFORD
Rodboro Buildings (Wetherspoon)

Huge selection of real ales, today's sample was Old Peculier which is a rare treat for Guildford. **DT**

The Star

Full range of bottled Shepherd Neame Beers available. Bishop finger in fine form. **DT**

Three Pigeons

Great selection of craft beers and real ales. Outside front seating on High Street plus small courtyard area. Two floor venue. **DT**

White House

Drinking Fullers Honey Drew sitting by the River Wey in Summer is amazing. The pub has extended their beer garden. **DT**

HERSHAM
Bricklayers Arms

Run by the same Landlord for over 40 years, this excellent free house with separate lounge and public bar is the only local outlet for Hop Back Crop Circle. Hogs Back TEA and Shepherd Neame Spitfire are also on offer. There is an attractive garden at the back and good quality home cooked food is available at lunchtimes. **JB**

HOOKWOOD
Black Horse

Up for sale for £1,500,000, this Badger pub has been bought by the team who run the Parsons Pig near Crawley. **RG**

HORLEY
Air Balloon

This Greene King pub has been bought by Lidl and will be converted to a supermarket, probably next year. It remains open until then. **RG**

LEATHERHEAD COMMON
Star

This large pub situated on the A243 is now part of the Barons pub chain and although food oriented usually has up to three local ales from the likes of Surrey Hills, Hogs Back and Dorking. The pub is convenient for walkers, being next to Princes Coverts and opposite Ashted Common. **JB**

LIMPSFIELD CHART
Carpenters Arms

Has been taken over by the Titsey Brewing Company, two of their beers are available alongside a couple from Westerham Brewery. **PS**

LONG DITTON
Plough and Harrow

The pub has reverted to its original name after being acquired by Heartwood Collection (formerly Brasserie Blanc). The pub is due to reopen in November after an extensive refurbishment and will be food oriented. It was previously known as the George Evelyn and before that the Ditton. **JB**

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