

News XAIe



FREE Spring 2024 No. 151



Also in this Issue:

Surrey/Hants Borders CAMRA to celebrate it's 50th Birthday Details of the Farnham (April) and Kingston (May) Beer Festivals



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

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News & Ale Issue No. 151



An important event is happening for the Surrey/Hants Borders (SHB) branch of CAMRA. On May 28th 2024 it will be fifty years since the branch was formed at the Red Lion in Milford. Sadly, the Red Lion building no longer functions as a pub but the SHB CAMRA branch is still very much alive and active in promoting Real Ale and pubs in the Surrey and Hampshire borders region. There will be events in 2024 to celebrate our anniversary so please come along, whether new or old to CAMRA or just want to drink a pint of beer with like-minded beer and pub enthusiasts in SHB CAMRA. Articles in this edition include the importance of making your local pub an "Asset of Community Value" if you think it is under threat of closure; a new pub has opened in Farnham and it's got a great choice of beers; the Grumpy Old Man reminds us the rules we had to obey during lockdown plus an article about the CAMRA online pub database WhatsPub.com and the importance of entering your beer scores.

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East and Mid Surrey CAMRA Presentations



Presentation by East and Mid Surrey CAMRA of their Club of The Year



The East and Mid Surrey CAMRA Club of the Year award was presented to Kingswood Village Club in Lower Kingswood during a branch meeting. The Club is a member's club, but CAMRA members are also welcome. Two cask beers are on sale and at least one

of those will be from Pilgrim Brewery in nearby Reigate. On this occasion both beers were from Pilgrim, being Progress, one of Pilgrim's core beers, and Mêlée.

Presentation by East and Mid Surrey CAMRA of their Cider Pub of The Year



The East and Mid Surrey CAMRA Cider Pub of the Year award was presented to Cobbett's, a micropub in Dorking, during a branch social. The presence of Henry and Eldred Barnard, from local cider makers Barnard's Cyder from nearby Abinger Hammer, gave branch members a great opportunity to talk to them about their set-up. Cobbett's stocks their bottles and often has one of their ciders available on draught among the normal offering of three draught ciders.

Shown in the photo are Rob Wells, the branch chair, presenting the certificate to Helen and Tim Sullivan, the owners, with longstanding employee Steve between them.

Presentation by East and Mid Surrey CAMRA of the Surrey & Sussex Regional Pub of The Year

Both the East and Mid Surrey Branch and the Surrey & Sussex Regional CAMRA Pub of the Year awards were presented to the Surrey Oaks in Newdigate during a branch social there. Unfortunately, Matt, the owner, had COVID so could not be present but he had sent a copy of his acceptance speech to Thyra, the manager, who was presented with the two awards on his behalf.



The pub always has a good selection of cask beers, including at least two from the local Surrey Hills brewery and one dark beer, plus a large selection of ciders and craft keg beers. Among the beers enjoyed that day were Surrey Hills Ranmore, with Surrey Hills Shere

Drop the two regular offerings, and from the list of guest beers, Five Points Railway Porter, Oakham Original Pale Ale and Welbeck Abbey Georgiana.

Shown in the photo with both certificates in the centre is Thyra, the Surrey Oaks manager, with Georgia, who was serving on the night, on the left and Paul Sanders, the CAMRA Regional Director, on the right.

Presentation to the Landlord and Landlady of the Four Horseshoes, Long Sutton

On the 7th December it was a great pleasure that there was a super turnout from Surrey/ Hants Borders CAMRA branch members at the Four Horseshoes, Long Sutton to present the long serving Landlord and Landlady Tony and Sheila Brooks with a special award for nearly 30 years of being in the Good Beer Guide and their outstanding commitment to Real Ale.



The pub is a lovely traditional local serving two cask ales, normally one from Palmers brewery. Tony's Sunday roasts are legendary and a visitor in the winter will normally be greeted with two roaring log fires. There is a jazz night every other Tuesday and a quiz night once a month. Opening hours are now limited and it's always best to ring if you intend to visit but visit you must as it's a little gem in the countryside.

Tony Lea

Surrey/Hants Borders CAMRA Branch Xmas Gathering

It was great to get together with over 60 beer buddies from at least four different CAMRA branches at our Christmas party. It was held at the always welcoming Woking Railway Club, which celebrated it's 100th anniversary in November. They did us proud on the night with a selection of beers in great condition and a fabulous buffet.



As is traditional we held a raffle - many thanks to those who supported this. "Chairman Bob" wrote us a general knowledge quiz. Bob also entertained us with his answers, giving further historical background to many of the responses. Great stuff. Everyone, do come and join us again next year.

Val MacT

COVID. How well do you remember the pub rules and regulations?

It is a sensitive issue, with too many people dying and many others with long term consequences, and I really must not show flippancy at their expense, and generally show some respect. However, this is not the case with the dim lunatic fringe who either denied the existence of Covid or espoused spurious arguments on the subject. I was told by one person that my vaccination would put two pounds of metal into my arm. I pointed out the impossibility of this given the size of the dose and the tiny gauge of the syringe. I was then told that it was organic metal that grew in the body! I am sure that the Pentagon would be highly interested in the concept of organic metal. Then there is a whole lot of conspiracy theories involving Bill Gates, the World Health Organisation, the World Economic Forum, China, and many others. How and why this was being done was always somewhat vaque.

In the early stages of going into the pub there was a QR code to be photographed and the details of your visit recorded, so as to make you contactable should another person become infected. In some places there were no paper versions at first and those without mobile phones were either illegally waved through or denied entry. When paper versions became more common I did not realise that so many Napoleon Bonapartes were such avid pub goers! Now for the mask issue. On the first day of restrictions, I was in a pub when an intended customer entered minus mask. He was rightly told that he had to wear one, to which he replied that as a free-born Englishman he was not going to be told what to wear on his face by government. The reply was predictable that as a free born licensee the door was over there and that he should vacate the premises. I expected, and hoped for, a discussion on the concepts of freedom and liberty, but I was disappointed as the ejectee meekly did as he was told and left. A group of young men tried to enter another

establishment with their pullovers pulled up over their faces which they claimed was the equivalent to a mask. They were told not to be stupid, get a mask or get out. One of the group had taken a used, and soiled, handkerchief from his pocket and wrapped it round his face. He was told that this was disgusting and that he should leave immediately. It wasn't long before some masks were being worn as 'fashion accessories', being languidly draped over the chin and lower lip.

Do you remember the period when alcohol could only be bought with a meal, and some interesting issues arose as to what constituted a meal. A minister was asked whether a scotch egg qualified. He rather gave the impression of not knowing what a scotch egg actually was, but went on to suggest that it would probably be OK, but not soup. Would the result be different if the soup came with croutons and a slice of bread? What happens if a landlord provides free food or charged a nominal amount like 20p. Could a group of four people share a meal? There were also periods when there had to be minimum distances between customers which meant landlords having to get their tape measures out to ensure minimum distances between tables and I seem to remember there was also a maximum of six people per table. I remember witnessing three people arriving at a table shortly followed by another three and they all illegally grouped round the same table. When two more arrived, they started to move the furniture to fit a table for 10. Presumably they knew the rules, but were not capable of reading the large signs imploring people not to move the furniture. The management would not be impressed, having measured the gaps and organised the tables accordingly, only for the whole thing to be torn asunder in seconds. They now split the group on to two tables, but the group were not happy with more improvised table arrangements. The regulations also did not allow movement between tables, but this lot were like jack in the boxes leaping up and down, leaning over each other and sitting on the edge of tables in a form of musical chairs. There was a period when waiter service was introduced. I love the idea of the continental experience, but the British don't do it very well. You needed to attract the waiter's attention. whereas they should be with you after a brief interval the waiter never seemed to be looking in your direction. I don't know why people seem to prefer queueing at a bar, being jostled with people getting served out of turn. By contrast, waiter service is both more genteel and civilised. Then there were the one-way routes to enable access to the toilets, passing as few fellow customers as possible. In one case they were accessed by leaving the back door and round the outside to another entrance with the eventual destination just yards from the departing point! Do you recall the footprint indicators in a variety

of colours. Many are still there and I would like to think that they might be incorporated into a future Covid pub museum. In one place they told you where to stand whilst queueing at the bar and we followed the trail of these different coloured steps whilst shuffling forward.

Finally, two issues not associated with rules. The period saw an enormous increase in electronic transactions. I have always resisted, as a don't fancy a 39-page bank statement which required the felling of two trees. Secondly, there was the welcome decline of the pool table principally to make more space. I won't miss having to be moved so that shots can be made or a bum in my face or being jabbed by cues in uncomfortable places. They won't be missed.

Bob SouthwellAka The Grumpy Old Man

Surrey/Hants Borders CAMRA Branch **AGM Report**



Surrey/Hants Borders CAMRA branch held a successful AGM on Saturday 17th February. Paul Sanders, our regional director, attended both the formal and informal parts of the day, updating us with various points of information from CAMRA HQ. Many of our committee posts were filled, but please do look on our website to see the vacancies on our committee where you too could contribute. After the formal business was concluded, all the attendees were invited to attend a talk and beer tasting event. This was given by Lee, owner and brewer at Terra Tempo, a 100% oak fermented and aged wild beer blendery based on the Hogsback farm in Surrey. He told us about his process and



vision as we sampled three Terra Tempo beers 'Search', 'Build' and 'Break', all served from 750ml bottle conditioned, sharing bottles.

After the talk, some intrepid branch members travelled by bus or on the train, to sample a range of six real ales at Thames Side Brewery in Staines. An excellent day out.

Val MacT

Pub News Round Up



Full details of all the pubs mentioned here can be found using 'What Pub' at Whatpub.com.

ADDLESTONE

George

Long closed and boarded up, we noticed recently that the Courage cockerel on top of the pub sign has gone and a 'for sale with planning permission' sign has appeared. Sad to see another one bite the dust. **Andy Davies**

RAOB Club

Christmas saw some good festive ales including St Austell's Secret Santa and Shepherd Neame's Christmas Ale. Pool, bingo and darts feature throughout the week, along with sports TV which keeps the ales turning over nicely. **AD**

ALDERSHOT

Queen Hotel

Since taking over the management of this pub over a year ago, Stewart Merricks has continued to increase demand and improve the quality of the real ale offering. He recently arranged a Tap Takeover of Tring beers to coincide with the Westy Beer Festival in the town, working with most of the other local Wetherspoon to ensure a sufficiently large enough order to make it worthwhile. The Tea Kettle Stout and Death or Glory were both excellent **Kevin Travers**

White Lion

The WL regularly has two or three Real Ales available: Alton's Pride, Moondance and a Triple fff seasonal beer, recently "Whole of the Moon (5%). See the note in Brewery News. A fourth handpump was in operation for the Six Nations Rugby, serving Hophead when I visited. Regular events include a Monday night Pool League, Open Mic night (from 7:30pm) on the first Tuesday of the month and a Saturday afternoon meat raffle drawn at 3pm. **Peter Broberg**

ASHFORD

Freeman Arms

Greene King's Fireside winter warmer was semi-permanent on the bar through November, December and well into January. The food is reliably good too. **Michael Whelan**

BADSHOT LEA

Cricketers

Chatting with Bethany Stubbings recently, she said she has just taken over the lease here.

They have four cask ales on, typically Timothy Taylor Landlord, Dark Star Hophead and two others. They choose their beers from the Heineken/Star pubs portfolio. Drivers make sure you register your vehicle registration in the pub, parking and fines are strictly enforced with cameras. The Stubbings family run several pubs in the area, through their company Stubbings Inns, including the Royal Arms (Heath End), Bear & Ragged Staff (Wrecclesham) and Shepherd & Flock (Farnham). Mark Geeson

BAGSHOT

Cedar Tree

The pub reopened in December having been closed for a year due to structural issues. **KT**

BOOKHAM

Ye Old Windsor Castle

Now has Greene King IPA and Surrey Hills Shere Drop as permanent beers plus Greene King Fireside Winter Ale when visited. **Frank Charlesworth**

BURSTOW

Old House

This free house has been bought by Butcombe and sells up to three of their beers. **Peter Spooner**

CAMBERLEY

Claude du Vall

Manager Paul enthusiastically supports Wetherspoon's frequent 'Tap Take-Overs' and recently had a selection of beers from Tring Brewery, which went down very well. The quarterly beer festivals come with useful tasting notes for the various beers selected, so there's always something to look forward to here! **Doug Fish**

Crabtree

Amy has been manager here for over 17 years now and remains as keen as ever! It is certainly a popular pub, with a regular following for the beers and food served here, as well as a range of evening entertainments such as quiz nights. Thankfully, the huge car park can cope with large numbers!

There are generally 4 cask ales on, of which I tend to favour the Dark Star Hophead or Black Sheep Bitter, but much depends on the mood at the time! Well done, Amy, and long may you continue to run the Crabtreel **DF**

Four Horseshoes

This is a busy community pub operating within Heineken's Star Pubs and Bars group. This enables the landlady Steph and her team to select from a variety of excellent cask ales, the objective being to retain at least one ale in good condition and rotating beers on a regular basis. It has become my favourite local pub to enjoy St. Austell's Tribute, invariably kept well. They also stock a range of lagers and ciders, Brixton Brewery's popular Reliance Pale Ale, and well chilled Guinness.

At the rear, there is secure parking and a sheltered patio area. Inside, there are multi-channel TVs and a lounge area for restaurant service. Well-behaved dogs are welcome. There are occasional Karaoke evenings and live music some weekends, see promotions on their Facebook page.

The "Shoes" has a strong community following, with a darts team, and pool team, and is a good spot for those who like pub grub, a well-kept pint, and space to have a conversation. If you are near Camberley with your car, I recommend a visit to this friendly pub, where you will receive a warm welcome from Steph and her staff. To book meals, please call 01276-423582. **Harry Fish**

Royal Standard

This pub is a bit of an 'outlier' from the town centre but it serves the local community very well, not only with Greene King beers but St Austell's Tribute has proved very popular as well. Mark ensures that all the beers are maintained in good order, and the range of food ensures that the pub remains busy throughout the day. There's generally live music on at the weekend, too, which is also well attended. Well done Mark and 'the crew' – cheers! **DF**

CHERTSEY

Crown

Real ale options expanded in December with Winter Warmer joining Young's Original, Hog's Back TEA and St Austell's Proper Job. January was quiet as expected but a recent visit found Dorking Pilcrow Pale alongside Original so a good variety continues. Changes in management are rumoured which hopefully won't affect the beer range. **Anthony Groves**

Olde Swan

The advent calendar of ales in December exceeded all expectations with 18 different guests appearing by the time we reached the 25th, including some deliciously dark and strong beers. The food menu is due for an overhaul in February or March so we can expect more delicious options to accompany the ale! **AG**

Thyme at the Tayern

After closing for a few months, the pub was refurbished in late 2023 and reopened as a foodled pub shortly before Christmas. Two handpumps remain although both had a Timothy Taylor Landlord clip when last visited but they are a free house, so hope is there for an interesting offering. **AG**

COLDHARBOUR

Plough

This beautifully furnished village pub will usually sell one of their own Leith Hill beers alongside Dorking DB1 and Pilcrow Pale. Dark Star Hophead is also available. Good food is served and recently they were selling a burger (different varieties) and a pint for a bargain £15.00. **RG**

DORKING

Old House

The kitchen is now open, except on Mondays, in this pub which belongs to Dorking Brewery. The refurbishment is now expected in early spring. Sally Gingell

Spotted Dog

This pub is now under new licensees, Lisa and Adrian. They are waiting for issues with the cellar to be sorted out but expect that there will be 3 cask ales on from early February. A refurbishment is expected in the spring. **SG**

EFFINGHAM

Queen Stage

On a recent branch visit in January a welcoming fire greeted us at this bright and airy pub and coffee house. It has a strong focus on welcoming walkers and cyclists, which is reflected in the decor. One or two real ales are available depending on demand rotating between local breweries, often Surrey Hills or Dorking. **KT**

Continued on page 14

The Volunteer, Sutton Abinger,

an Asset of Community Value





The future the Volunteer in the village of Sutton Abinger has been in doubt ever since it was put on the market in August 2022 by Hall and Woodhouse. The asking price for the pub was for bids above £500,000. There was no 'For Sale' sign outside the pub and the local community only found out in the last week of August and sealed bids to buy the pub needed to be in by the end of the second week of September. A local community group was created and pledges to buy the pub for £600,000 were made in the following two weeks. At the same time, they started the process of applying to get the pub listed as an Asset of Community Value (ACV). As an ACV, when a pub comes up for sale the local community must be notified and be given the first opportunity to bid to buy the pub, though there is no obligation for the owners to accept their offer. An ACV listing is also an important consideration in deciding the outcome of a planning application for change of use, which could help to prevent planning permission being granted and enable the pub to be saved. The group contacted the Plunkett Foundation (which is a UK Charity that supports people to setup business that are owned by local communities) who advised that the chances of winning the bid was low as a developer can afford to bid more than the business value if the intention is to change the use from a pub and develop the land. The ACV status was approved in mid-October so too late to stop the bidding continuing. There were 14 bids with just two that wanted to keep the pub in its historical format. The winning bid went to Osprey Developments and is believed to be in excess of £700,000.

The planning application was submitted In April 2023 to convert the existing pub into two

story dwellings with their own front doors. The application also proposed changing the use of the existing pub to residential, with the units being holiday lets. The plans also proposed putting two eco houses in the pub garden as holiday lets. There would be a new conservatory and a small extension of the building to accommodate a 'pub'. The pub, however, would provide minimal food and have no guaranteed opening hours.

There were more than 50 objections. The deadline date for submissions was June when the system was closed to new responses but evidence supporting the application was accepted right through until October. Because of the number of objections, the application had to be debated in Council, which happened on the 1st November. The case officer recommended approval but Councillors refused the plans on two counts. "The proposal has provided insufficient evidence that the existing community facility is no longer required or that the alternative use meets the needs of the locality, failing also to provide an alternative community use on the site. As such, the development is contrary to Policy CF2 of the Mole Valley Local Plan and Policy CS17 of the Mole Valley Core Strategy." Councillors were also unhappy that the applicant had done no financial planning for the old or the new pub.

"The proposal, by reason of the design, siting and appearance of the development would fail to respect the character and setting of the site, contrary to Policies ENV22 and ENV23 of the Mole Valley Local Plan and Policy CS14 of the Mole Valley Core Strategy." According to Paul Cleaver who represents the Community group "The Volunteer is viable and very precious to its community, known far beyond the boundaries of Surrey and should not be allowed to go the way of so many other pubs, near and far. Especially when there are people who are willing and able to make it work as a public house and community facility." At a meeting with the developer on January 18th 2024, revised copies of the new floor plans were given out. Under the new proposals the pub would not have much done to it. The main changes are a new extension to the side, changes upstairs and to the garden where the new holiday lets are now going to be. There was a question of noise from the new patio seating area and one about parking, which is an existing problem and the number of spaces is going down from 31 to 27. The presentation suggested that if there were no delays with the planning process the pub might reopen by next Christmas. There remains a question of just how committed the new owners are to keeping the property as a pub.

The community believes the original 2023 plans were designed to ensure change of use of the original pub footprint and new holiday let developments and failure of the 'new' pub allowing for the conversion of the pub to residential use.

The new plans have left the original Volunteer pub intact and even improved in some respects. The plans increase the residential units to six plus the managers flat. The Community group still have very real concerns around the medium-term intentions of the developer. The development of holiday lets with their own catering facilities and the lack of enthusiasm for offering lunch and dinner to patrons will not in the groups opinion make for a successful pub. At the planning meeting

in November a councillor stated that she had been to many pubs that did accommodation but not to any accommodation that did a pub.

This tale does emphasise how important it is to obtain Asset of Community Value status for any pub that is under threat of closure. Property developers are always looking for land to develop and a pub with a beer garden and car park does have enough land to construct many residential properties. Pubs should not be allowed to be sold for the land value and not for the value of the business as this makes it very difficult for community groups to purchase the pub for the local community.

Not sure if your local is already listed? Then search for Assets of Community Value on the Plunkett Foundation web site https://plunkett.force.com/keepitinthecommunity/s/. For information on how to nominate a pub as an Asset of Community Value go to the CAMRA web page https://camra.org.uk/take-action/save-your-local-pub/assets-of-community-value. Alternatively contact your local CAMRA branch, contact details are shown in the middle pages of this magazine.

Thanks to Paul Cleaver and Sally Gingell for providing the information for this article.



46th Farnham Beerex





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FARNHAM BEEREX is our great annual beer festival, first held in 1977 then every year (apart from the pandemic years of 2020/1) 2024 is the 46th event. There is plenty for all to enjoy, whether old hands or newcomers. It's a great occasion for meeting up with family and friends, enjoying good company and music along with a selection of over 60 Real Ales plus Ciders, Perries and an expanded Craft Bar.

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- When ordering your Entrance Ticket online you can also pre-order:
 - · Drink Token Cards
 - A commemorative 2024 clear polyglass to add to your collection. A generic complimentary polyglass will be available for all
- Friday afternoon will be band free with tables and chairs in the Main Hall and Courtyard.
- All ticket purchasers will receive a link to download the programme from 11th April. Hard copies will be available as well as separate beer and cider lists.
- You will be able to vote for your Beer and Cider of the Festival
- The Maltings will be introducing a new food offer including a range of street food vendors.

Tickets are available now and Beerex welcomes card payments at the event.

To see session times, details of the new features and to order your Entrance Tickets, Drink Token Cards and 2024 polyglasses please visit:

www.farnhambeerex.org.uk Cheers!



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https://www.facebook.com/KingstonBeerFest/

EGHAM

United Services Club

The next Egham Beer Festival (number 42 - the answer to life, the universe and everything) will be held at Easter, starting at 3pm on Wednesday 27th March and running until late on Saturday. Featuring the usual great range of real ales and ciders from many new breweries, expect great music alongside good ale on Friday and Saturday evenings. AG

White Lion

It's rare to speak so highly of a one beer pub, especially when the only real ale on offer is Sharps Doom Bar, but the White Lion manages to serve probably the perfect pint in top condition. I keep finding myself going back to check I didn't imagine it. Richard Snell

ENGLEFIELD GREEN

Bailiwick

Largely food led, a refurbishment in 2023 has really smartened the place up and the food is reportedly excellent. The Bailiwick Great Park Ale is brewed for them by Bond Brews in Wokingham. Spike Milligan

Barley Mow

A wander in before Christmas found 4 real ales on and a busy pub both for drinking and eating. The food is obviously popular and the ales we sampled, including Windsor & Eton's Christmas special Father Christmas Thames, were top notch, SM

Happy Man

Great food at very reasonable prices reflect its proximity to Royal Holloway and plenty of student visitors, but don't let that detract from an excellent local pub with 4 constantly changing real ales across a good range. Several beer festivals feature through the year, the next hopefully will be in March. Check social media to confirm. AG

EVERSLEY CROSS

Froa & Wicket

The pub sits opposite historic Eversley Cricket Club, with a commanding view of games in action during the summer months. Ownership passed to Fullers several years ago, which is reflected in the beers available, but the range is extensive and includes guest beers. This busy pub attracts walkers, golfers and other groups, who gather here to enjoy the bar and restaurant facilities. I often enjoy Dark Star Hophead when at the "Frog", and

their excellent bar snacks. There are picnic-style tables at the front of the pub, with some parking, and a large car park at the rear, adjacent to the family garden which is fenced off and includes play equipment. The main restaurant leads to an area which can be sectioned off for private functions with a secluded patio area, ideal for wedding parties, photos etc. The "Frog" is well worth a visit if you are in this picturesque village, looking for somewhere to relax for a drink or meal. They get very busy at peak times. To plan ahead, please phone: 01189-731126. HF

FARNBOROUGH

Goat in the Garden

An oasis of good beer in the south Farnborough suburbs, Will continues to offer a fantastic range of beers from small breweries rarely seen in the area, with beers from Fell, Leighton Buzzard, Iron Pier and Titanic all sampled on a recent visit. A low alcohol beer from Tempest Brewery was added to the range in January and may be retained if demand holds up. The bar is open every day, but it's as well to phone them to check they are around during the daytime. KT

Prince of Wales

Jack has been managing this long-standing real ale establishment for 6 months now and is maintaining both the beer range and quality. Hop Back Winter Lighting has been added to the permanent range for the winter and the quest beers invariably include a dark offering. On Christmas Eve the Church End Rest In Peace, barley wine, weighing in at 7.3% was dangerously drinkable and led to a slow start on Christmas morning! KT

On a recent visit, Portobello Market Porter was available for £5.00 a pint. It was not in the best condition but I still ordered another half, for which I was charged £3.25 (a 30% increase over a pint). Coffee is charged at £4.00 a cup. Also beware of the camera in the car park which could give you a substantial fine if you do not enter your vehicle registration at the bar when you enter the pub. Mike Pease

FARNHAM

Borough Beer House

A new beer house in Farnham. See article for more details.

FLEET

Prince Arthur (Wetherspoon)

Manager, Harry Boner, left suddenly in November and has been replaced by Chris Latham, former deputy manager of the Rodboro Buildings, Guildford. The quality of the beer is reported to be excellent. **KT**

FRIMLEY

Railway Arms

I'm sure we were all relieved when this pub reopened. When I popped in during January. I understood that they now use Polypins, but hadn't yet put the fresh one on yet, which was a shame. The offering has been varying between Morland Old Speckled Hen, Timothy Taylor Landlord and Wadworth 6X. Otherwise, the pub looks much the same as it did before, and I hope to revisit shortly and have better luck! Good to see you back, anyway! **DF**

GUILDFORD

Rowbarge

I've been going to this pub (just north of Guildford) regularly for years, primarily for the excellent open mic nights on Tuesdays. Many years ago the pub also used to be great for real ale, and the selection of pump clips on the wall behind the stage showed what a good selection they used to have. Sadly, over the last couple of years things haven't been great from a real ale perspective. Sharp's Doom Bar and Fuller's London Pride have been the fixed selection. But just before Christmas 2023, the management team changed and the other night I met Hayley who is now in charge. I asked her about real ale and she said she wanted to bring focus back onto it again. One change I immediately saw was the reappearance of Surrey Hills Shere Drop and it tasted good. Graham Armfield

HAMBLEDON

Merry Harriers

The pub has been sold to the owners of Hilltop Kitchen, Alex Winch and Sam Fiddian-Green, who run a sustainable kitchen in Godalming. It was reported that the pub was due to close early in 2024 for a complete refurbishment. **KT**

LONG DITTON

Plough and Harrow

Recently reopened and has reverted to its original name after a few years as the Ditton and more recently the George Evelyn. On a recent visit four ales were on offer, namely Sharp's Doom Bar, Timothy Taylor Landlord, St Austell Tribute and Redemption Pale Ale which was in fine form. **FC**

LYNE

Royal Marine

We held our first group meeting of 2024 here in January, and although the fare is standard Green King ales (the house ale is from Hardy & Hanson), it is always in top condition. A typical great local pub, the food offering has changed to be a different single offering each night except Mondays when no food is served. **AG**

NEW HAW

White Hart

The house ale has been changed and is now Otter Bitter. A good selection of beers is always available and regularly changing. **Steve Clanford**

OCKLEY

Inn on the Green

When this pub was visited just before Christmas the guest beer was a much-appreciated Pentrich Tinsel Town. The permanent beer here is Surrey Hills Shere Drop. **SG**

RIPLEY

Seven Stars

Re-opened in November after being closed a while for refurbishment. The pub is now run by the owners of the Running Mare in Cobham. The emphasis will be on providing excellent food. There will be a range of beer available including beers from Fullers and changing seasonal guests. **Brian Bourne**

SHEPPERTON

Barley Mow

North Surrey CAMRA's Pub of the Year 2023 finished the year in style with a fantastic range of ales across five hand pumps throughout December, including Stardust Oats Out Stout at 6.3%, Hop Back Winter Lightning at 5.5% and Shepherds Delight, a 4.5% red IPA from Crafty Brewing. Add to that live music every Friday and Saturday evening and you have got a winning combination! **AG**

Continued on page 26

Social Events and CAMRA Contacts

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 you may wish to email the respective branch and let them know that you are attending their event so they can look out for you at the event. £2 single bus fares scheme extended to end of 2024

The Government scheme to limit single bus fares to £2 (two singles are often cheaper than a return ticket) has been extended to the end of 2024 (please check if your route is covered by this scheme before travelling https://www.gov.uk/guidance/2-bus-fare-cap#south-east). Please take advantage of this scheme to travel by bus (where possible) to your pub as travelling by bus is still below the level pre-Covid and many bus routes are under threat of being withdrawn.

Wednesday 3rd 11am Thameside Tootle A walk along the Thames path from Waterloo to Greenwich. Meet under the clock at Waterloo for a prompt 11am start. Full details are shown on the branch website. [SHB]

Wednesday 10th 8:00pm West End Social Meet at Hare and Hounds at 8:00pm followed by the Inn at West End for 9:00pm. On the 34 bus route that runs between Woking and Camberley. [SHB]

Wednesday 17th 12:30pm Long Ditton Wander Starting at the Plough and Harrow, then on to the Limping Fox (1:30pm), Angel (2:30pm), City Arms (3:30pm) and finishing at the Fox and Hounds (4:30pm). [K&L]

Thursday 18th 6:00pm Farnham Beerex Social Branch members will be in the seated area upstairs. [SHB]

Wednesday 24th 7:30pm Frimley Pub Tour Meet at the Crabtree. Walk (15mins) or take bus to Old White Hart 8:30pm. Finish at Railway Arms for 9:30pm. Goldline bus number 1 is half-hourly to/from Farnborough, Aldershot or Camberley. Frimley station is five minutes walk from Railway Arms. [SHB]

MAY

Wednesday 1st 8pm Branch meeting At the Rising Sun, Epsom, [K&L]

Saturday 4th Trip to Sirencraft and Elusive Breweries Plan to arrive at lunchtime. See branch website for details. [SHB]

Tuesday 14th 7:00pm Pubs of North Guildford Tour Meet Rowbarge at 7:00pm (on route of 3 and 34 bus from Guildford). Followed by the Stoke for 8:00pm and finish at the King's Head at 9:00pm. [SHB]

Saturday 18th 12:30pm Ewell Tour Starting at the Eight Bells then on to the Wheatsheaf (1:15pm), Spring Tavern (2:00pm), Famous Green Man (2:45pm) and finishing at the Ewell Tap (3:30pm). [K&L]

Thursday 30th 4:00pm Surrey/Hants Borders CAMRA 50th Birthday Celebration at Hogs Back Brewery Both current and past CAMRA branch members are welcome to join us to celebrate this special event. There is a regular bus (number 20) that runs between Guildford and Aldershot via Tongham (Manor Road), from where there is a short (15 minutes) walk to the brewery. There will be more details about this event on the SHB CAMRA's website nearer to the time. [SHB]

JUNE

Saturday 15th Lunchtime working social at the Guildford Cricket Club Beer Festival. For CAMRA members only and a place must by booked in advance using contact social@shb.camra.org.uk [SHB]

Tuesday 18th 6:00pm Ash Beer and Curry Night Meet at the Swan and then walk along the canal to the Admiral before moving on to the Spice of India in Wharf Road, Ash for a curry banquet. Please confirm if you want to eat by 8th June using contact social@shb. camra.org.uk [SHB]

Tuesday 25th 6:00pm Midsummer Walk Depart Bentley Station after arrival of the 6:22pm train. A 5.5 mile round trip to the Bluebell, Dockenfield, walking back in time for the 10.51pm train back to Farnham, Aldershot & Woking. If people wish to have a meal at the pub, please advise by 16th June using contact social@shb.camra.org.uk [SHB]

JULY

Wednesday 17th 6:00pm Guildford Pizza and Beer Night Meet at the Britannia then walk one mile to the Olde Ship Inn for 7:30pm serving excellent pizzas. Please confirm by July 7th to allow the table to be booked using contact social@shb.camra.org.uk [SHB]

BEER FESTIVALS

LOCAL BEER FESTIVALS

Friday 5th & Saturday 6th April Alton Beer Festival For details visit the website https://www. altonbeerfestival.org.uk/

Thursday 18th to Saturday 20th April 46th Farnham Beerex at Farnham Maltings. Tickets can be purchased at https://farnhambeerex.org.uk/booking/

Friday 19th to Saturday 20th April 13th Hook (near Surbiton) Beer Festival. Tickets can be purchased at https://hookbeerfest.org.uk

Thursday 23rd to Saturday 25th May Kingston Beer Festival at Kingston Workmen's Club and Institute. Over 70 cask and keg beers, cider and a wine and spirits bar. For further details visit the Kingston and Leatherhead CAMRA website https://kandl.camra.org.uk

Friday 24th & Saturday 25th May Beacon Hill Beer Festival at Hindhead Royal British Legion Club.

Friday 14th & Saturday 15th June Guildford Beer Festival at Guildford Cricket Club. Full details and ticket purchasing options can be found at https:// guildfordbeerfestival.co.uk//

Friday 21st & Saturday 22nd June Godalming Beer Festival. The return for the third year of Godalming's Beer Festival. Earlier in the year than previously, but again being held in Bury Field and expect to see over 70 cask ales, craft beer, gin, cider, music, street food and games. Organised by the SHB CAMRA Branch Cider Pub of the Year, the Star. More details and early bird tickets are available at https://godalmingbeerfestival.co.uk/home/

July TBC Crossways Churt Beer Festival Details will be posted on the SHB CAMRA website https://shb. camra.org.uk

Saturday 3rd August Fleet Beer Festival Harlington Bar, Fleet. Organised by Fleet Lions, full details and how to get tickets are at http://www.fleetlions.org.uk/beerfest/

Friday 6th & Saturday 7th September Haslemere Beer Festival. 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-2024/ in due course.

Friday TBC & Saturday TBC October Ascot Beer Festival Full details available at https://ascotbeerfest.org.uk/ later in the year.

Friday 1st & Saturday 2nd November Alton Beer Festival Full details available at https://www.altonbeerfestival.org.uk later in the year.

CAMRA NATIONAL EVENTS

Friday 26th to Sunday 28th April 2024 CAMRA's Members weekend, AGM and Conference. To be held in Dundee. Full details can be found at: https:/camra.org.uk/members-weekend-agm-conference
Note, there is no summer Great British Beer Festival in 2024 but it is planned to return in 2025.

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]

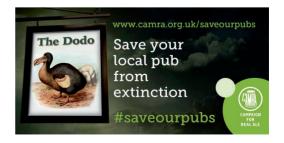
Includes Boroughs of Reigate & Banstead, Tandridge, and parts of Guildford, Mole Valley and Waverley. Contact (Roy Golding): info@ems.camra.org.uk
Web: https://ems.camra.org.uk/

NATIONAL CAMRA

Web: https://camra.org.uk/ What's Brewing: https://wb.camra.org.uk/ Podcast: https://camra.org.uk/podcast/

STOP PRESS

Surrey/Hants Borders (SHB) branch of CAMRA have announced that their Pub of the Year 2024 is the Star at Godalming. This award is in addition to the Star also winning the Cider Pub of the Year 2024. The SHB branch of CAMRA have also announced that their Club of the Year award has gone to the Woking Railway and Athletics Club. Full information about the awards and the presentations will be included in the next edition of News and Ale.



2023 National Beer Scoring

System Winner announced

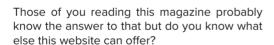
Surrey/Hants Borders (SHB) National Beer Scoring System (NBSS) competition for 2023 has concluded and a winner was randomly selected in a draw. The rules for entry into the draw were quite simple, submit at least 25 scores spread across ten or more pubs and clubs in the branch area in 2023. There were fourteen contenders and in no specific order were as follows: - Mark Geeson, Ian Johnson, Michael Stone, Richard Payne, Valerie MacFarlane Travers, Nick Banyard, Michael Andrew, Philip Clark, Anthony Lea, Doug Fish, Michael Dunstan, Roger Deason, Michael Bell and Kevin Travers.

The winner was Mike Dunstan and they were presented with their prize, an Ascot Brewery beer voucher, at the SHB CAMRA AGM held at Woking Railway Athletic Club on Saturday 17th February 2024. The voucher gives the winner £45 to spend at the Ascot Brewery.

We will be repeating the competition in 2024, So, please start getting your NBSS scores logged and who knows, you may be this year's winner!

> Mick Bell Chairman SHB CAMRA

What is **Whatpub.com** and the **Importance of Beer Scores?**



WhatPub is very much up to date, provided your local CAMRA branch is informed of any updates that you spot whilst visiting a pub. Any missing detail or change can be notified by filling in the online form which when submitted goes to your local CAMRA branch and they will update WhatPub accordingly.

I find it very handy and although I still get the current Good Beer Guide (GBG) I use WhatPub to get the most up to date information about a pub.

Select the town you are visiting and it will show all pubs and clubs and other venues that sell Real Ale in that area. You can filter to show only cask if you don't want craft beer. Also be aware that some venues, particularly clubs, may have restricted access but normally admit CAMRA members, a small fee is sometimes payable and you may have to sign in.

I was asked if I would input beer scores into WhatPub for a particular pub. Due to its location it was not getting many scores however the pub certainly deserves to be in the Good Beer Guide. If very few beer scores are submitted, a pub is unlikely to get in to the guide. Having started by inputting scores for this particular pub, from then on I did the same for other pubs that I visited, which in turn contributes towards the selection of pubs for the Good Beer Guide throughout the country.

Only CAMRA members can enter beer scores and your membership number is required to log in to WhatPub. The process is straightforward and full information is available online.

The important bit is to score the beer from 0 (No Real Ale) to 5 (Absolute perfection) and you

can input 0.5 multiples as well. More information about beer scoring is available at this website https://shb.camra.org.uk/nbss Brewery and beer name are optional but it is worthwhile including these details. As time progresses it builds up a history for the user so you can go back and see all your scores at any time which can be handy if you wish to review any of your input. From my point of view, I wish it was linked to Untappd (Independent from the CAMRA

Name

WhatPub database) which is an App where you can input beer scores. Anyone can see your scores on Untappd but only CAMRA Admin Staff can view your WhatPub scores.

Follow the link below which will take you to the WhatPub app and get started.

Date

https://whatpub.com/

Mike Dunstan

Beer Scoring Form

Member №

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.

Veteran campaigner's **four decades** of outstanding service to CAMRA



There was a large gathering at the Antelope in Surbiton on 15th November to celebrate John Norman's 43 years of continuous campaigning activity at branch, regional and national level. London and Surrey/Sussex Regional Directors Ellie Eames and Paul Sanders presented John with a certificate highlighting his outstanding service to Kingston and Leatherhead Branch over four decades.

John joined CAMRA in 1976, attending Nottingham Branch meetings whilst at University. He returned home to the Kingston area in summer 1978 and has been a driving force for Kingston and Leatherhead CAMRA almost ever since, attending his first meeting in January 1979 and being elected to the committee the following year.

Since then he has held almost every committee position, including eight years as chair and eleven as secretary. More recently he has been pub records officer, looking after the production of several printed local guides along with the digitisation and subsequent maintenance of pub records.

John played a key role in organising many local CAMRA beer festivals over the years, including Sandown Park and the Surrey Beer Festivals held at Dorking Halls and Leatherhead Leisure Centre. He helped organise almost all the Kingston Beer Festivals in one capacity or another, most recently editing the programme and producing the poster design.

In 1983 he became South East Regional Organiser (later Regional Director) and was elected to the CAMRA National Executive in 1988. There he sat on various committees and championed the promotion of mild by chairing various incarnations of the Mild Marketing Board.

In 1989 John worked jointly with Ted Eller to organise the Leeds Great British Beer Festival and went on to lead the organisation of the subsequent Brighton and Docklands Festivals. He continued to be responsible for GBBF wet stock control until the late nineties.

From 1995 to 2011 he served as minutes secretary for various high level CAMRA committees, including the National Executive,

Branches Committee and the Promotions & Marketing Committee. He also sat on the What's Brewing Editorial Board for several years.

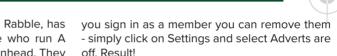
In parallel with all this John has volunteered at countless CAMRA and other beer festivals across the country, starting with Nottingham in 1977 where he skipped a week's worth of lectures to help with the set up! Other notable credits are working as head bar manager at Farnham Beerex for several years. Buses being one of John's other passions, he acted as one

of the bus conductors on the Kent Beer Festival shuttle bus service for over 20 years, being also responsible for the overall running of the bus service for 19 of those years.

John is finally stepping back from his campaigning activities to take a well-earned break, but will no doubt continue to be a familiar face at CAMRA events for many years to come.

John Burns

CAMRA News Bites



The new brewery in Windsor, Indie Rabble, has been set up by the lovely people who run A Hoppy Place in Windsor and Maidenhead. They know their onions (and hops...).

People are now starting to talk about a new 'beer mile' with Windsor & Eton, Indie Rabble and Two Flints breweries located along an easily walkable stretch of the railway arches.

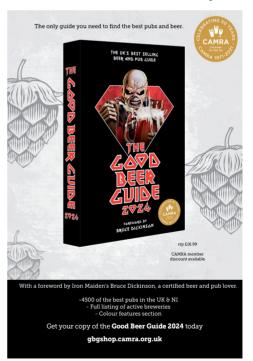
Low and No Alcohol beers are a growing market with ever more options available in many pubs and the terminology around it is interesting, so perhaps choose your words carefully when ordering at the bar!

Alcohol-Free is no more than 0.05% ABV, No Alcohol is no more than 0.5% ABV, and Low Alcohol is no more than 1.2% ABV.

CAMRA branch Magazine of the Year awards 2023 went to Pints West from Bristol, Full Pints from Ayrshire & Wigtownshire, and Mine's A Pint from Reading. I wonder if you need the word Pint in the title just to stand a chance of winning? Joking aside, well done to all group magazine editors and contributors, there's a load of work that go into each and every one on a purely voluntary basis.

Ever find all the adverts on the Whatpub website a little annoying? I recently discovered that if

Anthony Groves



Brewery News



BY THE HORNS BREWING CO., Salfords

https://bvthehorns.co.uk/



Unfortunately, due to the ongoing demands of production and supply to their customers, the team at By the Horns Brewery were not able to open a tap room

as such in 2023. However, they began running open days featuring a selection of beers and a local food offer every few weekends during the last three months of the year, which proved popular for those who got to hear of them. They have taken possession of the adjacent industrial unit at Salfords as planned and this has eased operational space issues considerably. We are advised that they are to begin opening every weekend and that their current mobile bar, which presently caters mostly for their keg range rather than cask, will be upgraded in order to better reflect both sides of their draught beer production. Advice to interested parties would be to keep an eye on social media messaging where possible as it believed this may be the quickest means by which updates at the brewery may be found.

Tom Gammons

Horizon 5.6% Hazy Pale Ale in can and keg. The canned cider is "Bright Side" 4.6%, and the draught ciders are medium-dry "Pickled Pig" 4.5% and the cloudy "Whistling Piglet" 4.5%.

The in-house canning and labelling capability is taking off, the custom-labelled wedding and event beers have sold well, Crafty are the official beer partner of Godalming Town FC, Bolton Wanderers and Burnley FC, supplying a selection of club branded beers and cider in cans.

The brewery is open Monday to Friday for offsite sales 10:00 to 16:30 (Closed Bank Holidays) and beers are available to order online in cans. bottles, polypins and mini-kegs. The W3W location of the main gate is ///drama.bonus. corrects"

Mike Sunders

CRUMBS, Reigate

www.crumbsbrewery.co.uk



All the Crumbs beers are now brewed at Crafty Brewing, in Surrey, rather than by Goddards, on the Isle of Wight.

Sally Gingell

CRAFTY, Dunsfold

www.craftybrewing.co.uk



Crafty in Dunsfold brew a year-round range of Champion Beer of Britain

eligible cask-conditioned ales including Hop Tipple 4.2%, Crafty One 3.9% (new recipe), Blind Side 4%. Loxhill Biscuit 3.6% and regular seasonal ales. As well as brewing their own beers Crafty are experienced contract brewers. Crafty are now in partnership with Crumbs brewing of Reigate, brewing Crumbs' popular range of beers made with unsold bread from the Chalk Hills bakery.

New Crafty beers include Shepherds' Delight 4.5% Red IPA in can and cask and Distant

DROP KICK, Dorking

https://dropkickbrewing.co.uk/



In December Rich Fink sold Trailhead brewery McCartney, who was previously brewing at Pilgrim. Fin, a rugby fan and coach at Reigate Rugby club changed the name of the

brewery to Drop Kick and is introducing his own range of beers. The first two beers are Wallapy IPA (3.3%) which is brewed with Galaxy hops and Black Stuff a 4% chocolatey stout. The next beer will be Blindside, a 4.2% double dry hopped pale ale. Fin is starting with lower gravity beers and also is selling other beers from breweries such as Mondo at the brewery tap. As he is used to brewing cask ale, Fin hopes to produce a 4.5% Real Ale soon

Roy Golding

HOGS BACK, Tongham

www.hogsback.co.uk



It was a busy time for Hog's Back before Christmas. There was the return of their popular seasonal beers; Advent ale- chestnut 4.4% ale, Mistletoe and Swine 4.2%

deep amber ale and their 4% Plum Porter.

A new edition, whose launch was delayed because of the death of Shane MacGowan was Fairytale of New Pork a 4% amber, smokey ale. Two keg products were launched, Little Swine 0.5% pale ale and Sacred Planet a 5% passion fruit lager produced by One Planet Brewery in collaboration with a Peruvian brewer.

Just after Christmas 3.4% Hop Yard session IPA was available and the release of another One Planet brewery beer: Juice -Piter 6.3% NEIPA. The forthcoming Six Nations Rugby will see the

return of England's Glory 4.4% golden beer. Brewery tours of Hog's Back and One Planet have been revamped.

Hops grown on site were winners in a recent competition, Fuggles and Farnham White winning and the Cascade hops coming second. Lots of events are planned this year including the SHB CAMRA branch's 50th birthday celebrations in May.

Michele Axton

THE LEITH HILL BREWERY

https://www.ploughinn.com/

Situated at the back of the Plough in Coldharbour, brewing has stopped for a short while to allow work to be carried out. Brewing is due to recommence in February with the first beer being Smiler's Happiness.

Roy Golding

MAVERICK, Kingsley

www.maverickbrewingco.com



After a successful launch year, Maverick is taking a well-earned break until mid-February when the taproom will re-open. During this break, there will be some

refurbishment work going on but brewing will continue so you'll still see Maverick beers popping up in pubs with craft offerings.

Chris Truin

SURREY HILLS, Dorking

Surreyhills.co.uk



Surrey Hills Brewery has new owners, Chris Carney and Andrew Russell who purchased a majority

shareholding in August 2023. Ross Hunter, the previous owner is still around in an advisory role and perhaps more importantly, Simon the 'Brew Droid' will continue as Head Brewer. The new owners live locally and both drink Surrey Hills beer and are committed to keeping the brewery producing quality cask beer.

Roy Golding

TERRA TEMPO, Tongham

Terratempobrewery.com

ARRATION LENDO

Three new beers are being launched at the end of January.

Search 5% double dry

hopped, double wet hopped aged wild ale. Break 5% oak aged Surrey wild ale with Citra Cryo, Mosaic Spectrum and Galaxy.

Build- 5% oak aged Surrey Wild ale with Mosaic Spectrum, Citra Cryo, Fuggles and Cascade.

All of these beers have been spontaneously.

All of these beers have been spontaneously fermented and will be available in 750ml glass bottles available in the Hog's Back shop.

Michele Axton

THAMES SIDE, Staines-upon-Thames

www.thamessidebrewery.co.uk



With 10 to 12 ales available on the taproom bar, including some new ones, you're always guaranteed a good selection

from the brewery along with some great real ciders. Andy will be holding another cider and sausage festival for a week starting at Easter, and there will be another later in the year.

There's now always a busy schedule of music on Fridays and Saturdays as well as some Sundays including an open mic session on the last Sunday of each month.

Opening times have changed and they are now closed on Mondays and Tuesdays – check website for any updates.

Oh, and did I mention curry night every Thursday? Top notch food is available from the kitchen at other times too.

Anthony Groves

TILFORD, Tilford

www.tilfordbrewery.beer/



The brewery continues to produce a range of beers from their premises next to the Duke of Cambridge pub in Tilford. They have started putting their IPA into kegs which have been well received in the Royal Exchange

& Castle, Farnham and Gomshall Mill. They have recently obtained a premises license meaning that they can now sell beer to take away from the brewery.

Ian Johnson

TRIPLE FFF, Four Marks

https://www.triplefff.com



Triple fff Brewery had a busy and happy last quarter of 2023. Sales were up on the same period last year. In the past few months they enjoyed success with their dark beer, Pressed Rat

and Warthog, taking gold medals in both SIBA South East and London for Dark Session Beers and CAMRA South East and London Dark Mild. Following this win Pressed Rat will head to BeerX (beer and brewery trade event in Liverpool) in March to compete as a finalist there.

Other thinas of note included finally commissioning the experimental 5bbl small kit, the first brew off it was Winter Sunset, an amber ale with a hint of candied orange coming from the Nectaron hops from New Zealand used by them for the first time. This smaller brew kit will enable the team at Triple fff to experiment with new recipes. Their latest brew is Whole of the Moon. At 5% its Moondance with more Cascade hops and more alcohol. It fills a gap in their range. Moondance at 4.2% was Triple fff's first brew in 1997 and believed to be the first Pale Ale in the country to use Cascade hops from the USA.

The brewery were honoured to have their Sundown a golden IPA, recently chosen to be on the MP's bar in the Houses of Parliament. Sundown was their renamed Coronation Ale which has proved so popular that it is now brewed regularly and its sales are second only to Moondance.

David Patey



Save 10% on your next order!

Use code: beer 10

Community brewery & taproom based in Surrey

Open for pints and collections throughout the week plus **tours** every Saturday at 12.30nm

OPENING TIMES					
Monday - Thursday	10am - 4pm				
Friday	10am - 9pm				
Saturday	llam - 5pm				
Sunday	12pm - 4pm				







Headscratcher No. 97 Results



The winner of Headscratcher No 97 was Iain Murray of Tongham, Surrey. The draw was made by Will Hallinan, owner of the Goat in the Garden, Farnborough.

Other correct entries were received from: Ian Amy, John Barker, Dennis Batty, Steve Beagley, Clare Bond, Lee Burnham, Hilary Clark, Norman Donachie, Simon Eason, Mr Roger Grant, John Hook, Mark Nichols, Chris Truin, Martin Turner, Alan Welsh, Colin Willoughby and K. Zemek.

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There were five 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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Bell

One of those out-of-the-way pubs that I have been meaning to visit for ages. After some persuading from those in the know I finally did on a Sunday and was delighted to find Timothy Taylor Boltmaker, Fuller's London Pride and Harvey's Sussex Best Bitter available. The Sunday roasts are legendary, both in quality and quantity, and I'm glad I went! AG

STAINES-UPON-THAMES

George (Wetherspoon)

A new, young team running the bar seem to be keen on real ales and the offering has noticeably improved and increased over the last few months. Well done team and keep up the good work! SC

London Stone

Having had no real ale for a long time, it was great to discover Bombardier on handpump in December, and this has recently been joined by Hardline Lifestyle IPA. But the Stone is not a pub for a guiet chat over a pint, well it probably is during the day, it is a fantastic venue featuring all sorts of great (noisy) music in the evening. Keep on rocking, both the real ale and the gigs! AG

Swan Hotel

Probably the nicest environment for a beer (and maybe food as well) by the River Thames in Staines, this Fuller's pub/hotel always serves a good pint. It shows the rugby too if the Six Nations is vour thing. AG

THAMES DITTON

Foundry

Formerly the Red Lion and more recently Ditto, the pub closed suddenly last summer but reopened before Christmas under new ownership. Open Tuesday to Sunday from 11am to 11pm, usually with 2 cask beers, one of which will be Twickenham or another local offering, and the second sourced locally or nationally. I looked in a few days after they opened and Twickenham Naked Ladies was in excellent condition. Quality food is available all day including pastries and coffee in the morning. The pub is dog and child friendly. John Burns

VIRGINIA WATER

Rose & Olive Branch

Following a recent update to the menu, I noticed that they now have a curry night every Saturday. I thought it was an unwritten rule that pubs always have a curry night on a Thursday! AG

Royal British Legion

Whilst there is no real ale on offer, they serve a mean Guinness and always offer a warm welcome as the best place for a quick pint near the station.

Sue Jones

WEST END (ESHER)

Prince of Wales

This former Chef and Brewer, opposite the village green and pond, reopened before Christmas as part of the Greene King Crafty Pub chain. Very food oriented but two ales are usually on offer. The house beer is Greene King but there should usually be something local as well. Hogs Back Advent Ale was on when visited and was very good. The pub has been extensively refurbished and now includes a large conservatory and garden bar, JB

YATELEY

Dog & Partridge

This pub operates through the Heineken Star Pubs & Bars scheme, with access to guest beers. On my recent visit they had Sharp's Doom Bar and Rebellion IPA as regular beers, the latter being much to my liking. They serve a good range of lagers and ciders and maintain their Guinness in good condition, much in demand by a core of regulars. This community pub remains in good hands, ably run by Jessica for several years, in the centre of the old village next to the church. She has built a reputation for providing live music, good food, drinks, and service. There are wall-mounted TVs to show sporting events, comfortable lounge furniture, and a small restaurant area inside, plus an extensive rear garden with a marquee and bench seating for customers and well-behaved dogs. There is a gin "shack" in the back garden, ideally suited for party occasions. This is a familyfriendly pub, with smaller meal portions (and prices) available for youngsters, and OAPs too if they wish. Sunday lunches at the Dog & Partridge remain very popular. Early booking is essential, here's their number to help you: 01252-870648. HF

Surrey/Hants Borders 50th Birthday Celebration (with cake!)

In May 1974, a group of beer enthusiasts gathered at the Red Lion in Milford, for the inaugural meeting of what is now the Surrey/ Hants Borders branch of CAMRA.

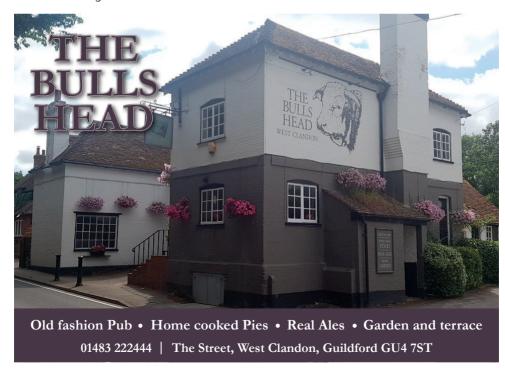
So, on Thursday 30th May we will be holding a party to celebrate our 50th Birthday. Sadly, the Red Lion is now a Tesco Express so instead we will be partying at Hogs Back Brewery, Tongham, the oldest brewery in the Branch area.

We will be gathering from 4pm and being a birthday party, there will be cake, which we plan on cutting at 6.30pm and then continue the celebrations into the evening. In addition, our friends at Hogs Back have agreed to brew a special beer to mark the occasion, which will be available on the night.

All current and past CAMRA members of the branch are welcome to come along and if anyone would like to join CAMRA on the day, we will buy them a free pint of beer. Please email ntxp@shb.camra.org.uk to be added to the guest list, and tell us if there will be others in your group. We want to make sure that there is both enough birthday cake and birthday beer available on the day!

The number 20 bus will get you to Tongham, followed by a 15 min walk up the hill. If you need a transport from the bus stop, please let us know when you book, and we will co-ordinate groups for a taxi/lift up the hill as required.

Kevin Travers



New pub opens in Farnham



In these times when we are constantly reporting on pubs that are closing it is great to see a new pub being opened. This pub is the Borough Beer House in Farnham. The former Bailiff's Hall now hosts a new independent beer house which was opened in December

by the family who run the nearby Alfred Free House. As that pub is a regular Good Beer Guide entry, expectations were high and the new pub has delivered with six handpumps serving a variety of cask ale styles from around the UK, normally including a dark beer, a best bitter and 'new wave' ales. 18 keg lines provide a range of changing beers from UK, Belgium and beyond. Four real ciders are poured from 'bag-in-box' containers and two from keg. There is a small downstairs seating area and large upstairs room.



On the whole it is a great addition to the town's venues and will hopefully spur other town centre pubs to add some more interesting beers to their ranges (yes, Fullers make some good beers, not just Pride and Hophead). I would certainly recommend it to the more adventurous ale drinkers above the usual Shepherd Neame

and Greene King pubs in the town! The elegant historic building, upstairs table service and £4.80/pint flat price add to the pub's attraction. One-third and two-thirds measures are also available.

Kevin Travers/Mike Andrew





Headscratcher No. 98



1. 2. 3. 4. 5. 6. 7. 8. 9. 11. 12. 10. 11. 12. 12. 15. 16. 17. 18. 19. 22. 23. 24. 25. 26. 27. 29. 29.

Across

- 1. Tried rambling and got worn out. (5)
- 4. Stays in a miner's resort. (7)
- 8. Suggests Dave is moved to Sweden. (7)
- 9. 'Optic Disorder' is the theme. (5)
- 10. Greetings from Hades and Oscar. (5)
- 11. Employ a smaller amount. It's hopeless. (7)
- 13. Cup of tea or a barrel of beer. (4)
- 15. Reeds are spreading by a watery geographic feature. (3, 3)
- 17. Entertains with morning exercises. (6)
- 20. Manage an operation in church. (4)
- 22. Discharge into his care. (7)
- 24. After the program came the foreign fruit. (5)
- 26. Trades 500 new ales. (5)
- 27. Endure the shifting ground around the latest earthquake. (7)
- 28. Rebuilding Exeter around a motorway is the ultimate. (7)
- 29. Upset a learner in dire trouble. (5)

£20 Prize Crossword

Clues for Headscratcher No.98

Down

- 1. The race was re-routed for the coach. (7)
- 2. Unusually veer towards the left in the party. (5)
- 3. Strip the beds or I get upset. (7)
- 4. Delivery is unusually secure. (6)
- 5. A religious headdress was found back in former times. (5)
- 6. Inspire with a new premiss. (7)
- 7. Broken casks were made into other containers. (5)
- 12. Trade was unusually quiet. (4)
- 14. Care about an ethnic group. (4)
- 16. Renovate the stand, it is reserved. (7)
- 18. Snake with a strange red mane. (7)
- 19. I sorted out a sex hormone for example. (7)
- 21. Waste matter. (6)
- 22. Sponge made by Charlie aged in a different way. (5)
- 23. Sue is desperate for children. (5)
- 25. A damaged pier left is a danger. (5)

£20 Prize Crossword.

Closing date for entries is Friday 3rd May.

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

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

Name

Address

Be part of the CAMRA story

Real ale is just the start...

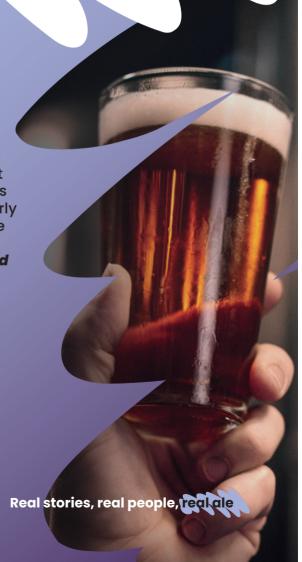
Our story is your story.
So join us in supporting everything from pubs and drinkers rights, to licensees and breweries, uniting us in the story we all love.

To thank you for being a hero in our story, you receive great membership benefits, such as £30 of beer vouchers, quarterly BEER magazine, access to the online news platform What's Brewing, partner benefits and discounts... just a few perks of joining us.

Join the CAMRA story camra.org.uk/join



Campaign for Real Ale



Prince Wales. Award Winning FreeHouse

10 Real Ale Hand Pumps & 7 Craft Beer taps.

Open Monday - Wednesday 4:30 - 11pm Open Thursday - Saturday 12 - 11pm Open Sunday 12 - 10:30pm

> Smoke & Sound Charity Event Sunday 26th May

POW Beer Festival - 18-20 October

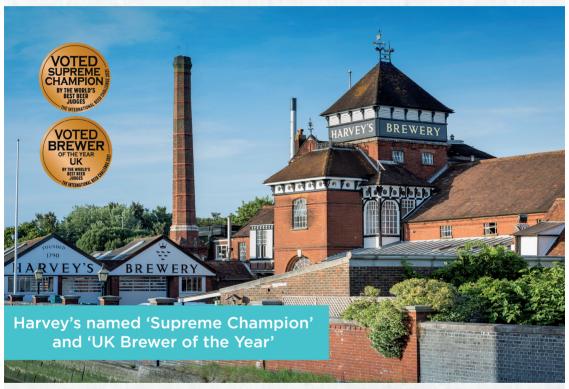




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THE INTERNATIONAL BEER CHALLENGE 2021



The preliminary judging rounds saw the brewery awarded...
THREE TROPHIES



FOUR GOLD MEDALS

FOUR SILVER MEDALS

FOUR BRONZE MEDALS







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