

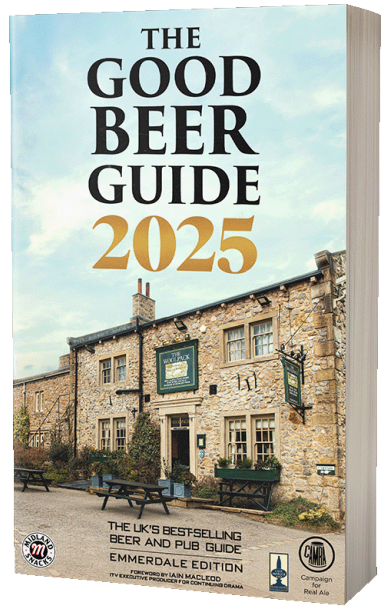
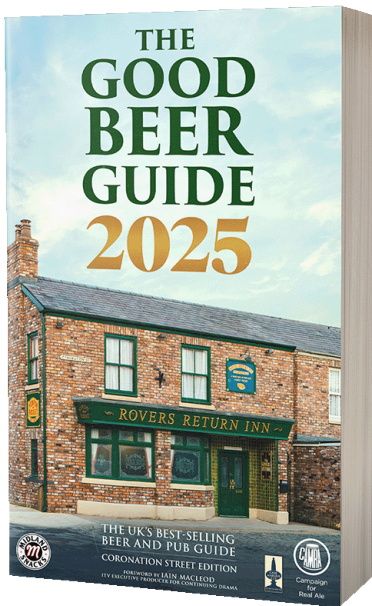
News & Ale



Campaign
for
Real Ale

FREE
Autumn 2024
No. 153

The Good Beer Guide 2025 is launched



Surrey/Hants borders CAMRA branch celebrates its first 50 years

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

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This year the Surrey/Hants Borders (SHB) branch of CAMRA (the Campaign for Real Ale) celebrates its Fiftieth Birthday. In this edition there are a couple of articles that highlight the many changes that have occurred over those years. On 26th September, CAMRA's Good Beer Guide for 2025 was launched. This essential guide lists 4,500 of the best pubs in the UK serving Real Ale. Is your pub under threat of closure? Not sure? Then read about the way many pubs have, and still can, be closed. Read about the last scheduled bus that ran between Guildford and Holmbury St. Mary. Christmas is coming so make sure you keep the evening of the SHB Christmas party free, details of which are included in this magazine.

Ed

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**To submit an article or pub clips please
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When is a Pub **not a Pub?**



1 ...WHEN IT'S A HOTEL

One of the draws of staying in a Premier Inn is popping into the pub next door for a pint of cask ale, but this has suddenly come to an end at some of their pubs in the Surrey Hants Borders area.

Back in July with no notice Whitbread closed 115 pubs next to Premier Inns. Their intention is to combine the premises into the hotel, either as residents-only restaurants, extra accommodation or both. In our area there are seven such pubs that were potentially affected, three of which are now closed:

- **Willems Park, Aldershot**
closed to non-residents
- **Bridge Barn, Woking**
closed to non-residents
- **Beefeater, Farnham**
closed to non-residents

The other four pubs attached to Premier Inns remain open and continue to welcome drinkers:

- **Cricketers, Bagshot**
- **Monkey Puzzle, Farnborough**
- **Parkway, Guildford**
- **Beefeater, Farnborough**

Whilst these may not have been bastions of real ale, they were nevertheless community facilities and well used. The Bridge Barn in particular, with its canal side location was well used by families for meals and occasions, with no other pub in the immediate area. Over the years I have attended parties and wakes at the Willems Park, which was popular with the local community for such gatherings with several large areas and plenty of parking.

That Whitbread can do this exploits a grey area in the current English planning system that makes it easier to claim pubs are restaurants, which makes change of use more likely to be granted.

Each of the pubs have been closed to the public under the argument that most of the business at these premises has been the sale of food, which is undoubtedly factually correct. However, the same applies at many food-led pubs - so if this argument is accepted, then a dangerous precedent will have been set.

We have therefore written to planning officers responsible for each of the three pubs that have been closed, asking that they investigate what we believe might be a breach of planning control, as no planning permission for a change of use has been sought. Our argument being that they all operated as pubs, as you have always been able to visit just for drinks, there being no requirement to also purchase a meal or book a room.

Thus far Rushmoor Borough Council have responded and whilst sympathetic to our arguments have concluded that the planning history of the Willems Park points to it being primarily a hotel with the pub as an ancillary use. We are still in discussions with Waverley and Woking Councils concerning the Beefeater and Bridge Barn respectively.

Nationally there is an unacceptably high level of unlawful conversions and demolitions of pubs, so we are also campaigning to the new government to act to strengthen planning protections and enforcement options for local councils.

2 ...WHEN IT'S A HOUSE

The long running campaign to reopen the Villagers, Blackheath, between Guildford and Dorking, reached a pivotal moment in August, when Waverley Borough Council approved the latest planning application to convert the whole of the pub to housing. This has been the longest running campaign in the Branch area, since the

pub closed in April 2011. Most of the site had already been redeveloped as housing but there has always been a requirement that part of the site was retained as a pub. Indeed, the planning permission required the developer to fit the pub out within six-months of occupation of the residential part, but shockingly this was never done and the Council failed to enforce the condition.

Unsurprisingly, whilst the houses have been built, the pub has never reopened and the owners then requested that was also converted to residential use, clearly their intention all along. The local community had campaigned vigorously over the years and tried to purchase the site and run the pub, but the owners refused or ignored all offers.

Sadly, Council planners are recommending that the change of use is approved. This is particularly disappointing as the Council clearly recognises the importance of public houses, through policies in their Local Plan, which is clear about supporting the provision of and protecting local facilities to meet local needs. They have a policy that actually states that the Council “will resist the loss of..... services which are deemed to be important to the community.” Sadly, despite all this Waverley Councillors approved the change of use at their meeting in August. The owners submitted a viability report, but that assessed an operating model for a large food-led gastro or family pub, rather than the community-based pub model that has been put forward by the Blackheath Village Society. This was far more likely to be successful, with the Society offering to purchase the freehold of the property at a realistic price and re-establish a financially viable business that gives a community facility for residents and visitors alike. Shockingly the owners have refused to engage in this, but the Council nevertheless considered that the community has showed no real interest in buying and running the pub.

If there was no support for this proposal, why did nearly 100 people object to the application and express their support for the retention of the Villagers as a community pub? It is also an Asset of Community Value, further demonstrating its value to the local community.

All this was particularly disappointing as the Council clearly recognises the importance of public houses through policies in their Local Plan, which is clear about supporting the provision of and protecting local facilities to meet local needs. They have a policy that actually states that the Council “will resist the loss of..... services which are deemed to be important to the community.”

However, this was not to be the end of the process, as the Community sought a judicial review of the decision. This was on two grounds, firstly that the Council was not applying its own policies correctly and secondly on their failure to enforce the planning condition that the developer fitted the pub out for commercial use. As News and Ale went to press, we learnt that Waverley Borough Council have conceded one of the grounds of complaint, that the requirements of their planning policy had indeed not been adhered to and as a result the change of use of the pub is now halted, with the Council also agreeing to pay all the Blackheath Village Society's costs. The developers can still appeal this and even then, it remains the case that they are not required to sell the pub to the local community. We will have to wait and see what happens next!

The planning system affords a potentially powerful line of defence against the consequences of changes of use at the expense of valuable community facilities and that the Council failed to consider the full potential implications of this proposal in coming to this decision was shocking.

Cheers,

Kevin Travers

Pubs Officer Surrey Hants Borders Branch

CAMRA 50 Years of Change



Just six of the many SHB CAMRA Branch Treasurers

CAMRA was born in 1971, the world was very different then. This was a world without many of the technologies that we take for granted these days. No mobile phones, no email, no internet and the Wetherspoon chain was yet to be created. The main form of communication was by landline phone, or by royal mail (snail mail to our younger readers). At the time the real ale world was dominated by six big breweries. Real ale was being replaced by keg beer as keg beer had a longer shelf life thus making it far easier to store and serve in pubs. Keg beers are filtered to remove yeast to

prevent further active fermentation of the beer, but this filtration process also means that the beer no longer matures in the cask (creating naturally produced CO₂) so resulting in a characterless flat beer. CO₂ must be added at the point of dispense to add liveliness to the beer and the beer is also chilled which further affects the taste of the beer. The keg beer that is produced by some breweries today is of a far superior quality to that produced in the 1970's.

I joined CAMRA in my 20's as I was not happy drinking cold lager or keg beer. Luckily, where I grew up in Walton-on-Thames, there were a couple of good Young's pubs and the beer was brewed at their historic brewery in Wandsworth. My favourite beer was Youngs Ordinary. The best alternative to Youngs was a well-served pint of Courage Best. When I was social secretary for my CAMRA branch, meetings had to be planned well in advance and fixed dates, venues and times had to be given as CAMRA members would hear about the meeting from reading a paper copy of the CAMRA magazine "What's Brewing" that was sent in the post once a month. Communication about





*Peter Broberg
cutting the cake*

a change of time or date of a meeting would be very difficult after the printing of the magazine.

The world is very different today. The variety of beers that are now available in many pubs is now far superior to that which was available in the 1970's and 80's. The latest figures show there are now about 1,800 active breweries in the UK compared with about 150 in the 1970's. But all is not as well as it might seem. Changes in our social habits and the current economic state mean many pubs are finding it very difficult to be profitable and the demand for land to build new houses mean that many pubs have closed or are under the threat of closure. There are currently around 40,000 pubs in the UK compared with around 75,000 in the 1970's and more are closing each week. Many breweries are also under threat of closure due to increased overhead and material costs. The larger brewers that owned pubs have stopped brewing, sold off their brewery, and are just pub owning companies. This was the fate of my beloved Youngs. Youngs beers are still

brewed but by a third-party brewery and the beers are not the same as I remember them. So, there are still many issues CAMRA needs to fight for. CAMRA needs to recruit a new generation of members to continue the fight to ensure real ale is available for future generations of real ale drinkers. Let's hope in fifty years time that there are still many breweries actively brewing quality real ale and that there are still many pubs successfully serving real ale in the way it should be served. Real ale and pubs are great British traditions, let them remain so.

Brian Bourne

Surrey/Hants Borders CAMRA Branch celebrates its first 50 years

This year our Surrey/Hants Borders CAMRA Branch (SHB) celebrated its 50th birthday. For such a momentous occasion we held a party at Hogs Back Brewery in Tongham. Over 70 of our members and friends joined together on 30th May to wish the branch a Happy Birthday. It rained most of the evening, but we did not let that dampen our spirits as we connected with friends old and new and raided many glasses of Hogs Back TEA in celebration.

Val MacT



Pub News **Round Up**



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

ALDERSHOT

Queen Hotel

Stuart at the Queen Hotel is delighted with his first entry in the Good Beer Guide having moved here from the Prince Arthur in Fleet to help turn the beer quality around; something this award demonstrates he has achieved. On my visit both the Tring Colley Dog and Stonehenge Danish Dynamite were both very good. The pub was very busy for a Friday night, with the other guest beer being Surrey Hills Greensand IPA. It is easy to get to Aldershot on the bus or train and the Queen Hotel is well worth a visit. **Ian Nunn**

ASH

Greyhound

As News & Ale went to press news was breaking that the lease for this pub had been taken over by Dorking Brewery. The brewery should presumably bring some of their beers, which are rarely seen in this part of Surrey on to the bar. More details in the next issue. **Kevin Travers**

BLACKWATER

Mr Bumble

This Enterprise pub is run by Philippa and Keith through with a flexible arrangement that enables them to provide a wide range of real ales Keith does a great job at running the cellar, his efforts have been rewarded by regular recognition in the Good Beer Guide. Fuller's London Pride is the regular real ale with generally three others available from a wide range. On my latest visit, I tried the Windsor & Eton Conqueror Black IPA (5%) which I found much to my liking. My taste buds were also teased with other Windsor & Eton beers and Dark Star Hophead coming soon. Card-carrying CAMRA members can get discounts on their pints. Entertainment-wise there are open mic/Jam nights on Thursdays

and live rock bands some Saturdays. There are also three pool tables and an extensive rear sheltered patio area for those who wish to be outside. **Harry Fish**

BURPHAM

Anchor & Horseshoes

A huge face lift and repaint over the summer, has provided a new patio and seating area at the front of the pub, together with a new pub sign. There has also been an increase from three to four handpumps, with Greene King Abbot Ale and St. Austell Tribute the regulars. **Dylan Thomas**

Wine Rack

Every changing barrel of Real Ale for a takeaway, pop in for details. Huge range of craft beer, Real Ales and Foreign Beers via cans, bottles or mini kegs. At Kings Parade Burpham Shops near Guildford. **DT**

CAMBERLEY

Carpenters Arms

Ben has been the landlord at this Greene King pub for many years and it's a popular spot not only for its variety of drinks, but also for the good range of food available throughout the day. Draught Ales are led by Greene King IPA supplemented by Abbot, or a guest ale. Popular music features here on many weekends and numerous TV screens around the pub generally show current sports events particularly football. **Doug Fish**

Duke of York

Rhys (of Irish origin, apparently, rather than Welsh!) took over this pub about two years ago and introduced St Austell's Tribute as the standard draught ale here, rather than the previous Sharp's Doom Bar, which was spasmodic, at best! This has been a 'life-changer' for many of us, and generally in good

condition – especially around the weekend, when there’s often a live band playing here. Further amusement is provided by a pool table, darts, and many TV screens showing various sports events. There’s also an extensive range of food available to accompany your drinks! **DF**

Four Horseshoes

This popular community pub operates within Heineken’s Star Pubs and Bars group, enabling the landlady Steph and her team to select from a variety of cask ales. It is one of my favourite pubs in which to enjoy St. Austell Tribute, which is usually kept well. At the rear, there is secure parking and a sheltered patio area, with plenty of seating. Inside, there are multi-channel TVs for sports enthusiasts, and a lounge area for restaurant service, at reasonable prices. Well-behaved dogs are welcome. There are occasional Karaoke evenings, and live music some weekends. The “Shoes” has a strong local following, with a darts team, and pool team. If you are near Camberley I recommend a visit to this friendly pub, where you will receive a warm welcome. To book meals, please call 01276-423582. **HF**

DORKING

Cricketers

This Fuller’s pub normally has Dark Star Hophead, Fuller’s London Pride, ESB and a guest beer. There have been various comments in the pub in August regarding the change in the ABV of Hophead, down from 3.8% to 3.4%, with the landlord making the comment that it did not mean the price to him had reduced. There is now a large wooden shelter covering the back patio garden. **Sally Gingell**

EVERSLEY CROSS

Frog & Wicket

The pub is across the road from historic Eversley cricket club, with a commanding view of games during the summer. A range of Fuller’s beers are available and on my recent visit, I enjoyed the Dark Star Hophead. This busy pub attracts walkers, golfers and other groups, who gather here to enjoy the bar, restaurant and garden facilities. 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 area, 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

Hawley Arms

This typical estate pub, formerly the Cody Tree, has been under new management since August with bingo nights being introduced on Tuesdays, a quiz on Wednesday and live music or a disco on many Saturdays. No real ale available. **KT**

Prince of Wales

A tweak to the regular range with Hop Back Summer Lightning, rejoining Bowman Swift One, Dark Star Hophead and the Fuller’s duo of London Pride and ESB. Always a good selection of guest beers in the rear snug with Elgood’s Plum Porter and Thurston’s Milk Stout being recent dark offerings. The outside shed/bar has been kitted out with pub games too, increasing the space available for customers. I imagine it will still be used for serving the beers at the beer festival 18-20th October. **KT**

FARNHAM

South Street (Liberal) Club

Planning permission has been granted to convert the club into a pub/restaurant, though the plan appears to be for a high-end restaurant rather than a traditional local; a Michelin-trained chef is reportedly lined up. **KT**

Teller’s Arms

The former Lloyd’s bank that was purpose built in 1931 is being converted to a pub restaurant by Young’s and was due to open in mid-October; accommodation and food will be available, presumably with a selection of Young’s branded beers. **KT**

Wheatsheaf

The pub was reported as closed in September and it is believed that owners, Shepherd Neame, are currently seeking new tenants. **KT**

GRAYSWOOD

Wheatsheaf

Good news, as one Wheatsheaf closes another reopens! The Wheatsheaf, in Grayswood on the road between Godalming and Haslemere, reopened in August after being closed for nearly 4 years. Closed on Monday and Tuesday, early reports suggest a selection of Greene King beers are on offer, though the pub is not owned by the brewery. **KT**

GUILDFORD

Britannia

A Shepherd Neame owned pub, wide range of their beers on handpump and bottle. The pub overlooks the River Wey and I had a nice pint of Spitfire on my last visit, Jugs are available. **DT**

Guildford City FC Clubhouse

Excellent range of Bottled Ales and a range of Canned Brew Dog Beers on today's visit. Plenty of seating, great views from the Clubhouse over the pitch. Easy access and plenty of free parking on matchdays. Well worth a visit! **DT**

Guildford Cricket Club

Large bar area and overlooking the cricket ground, open to all on Saturdays when Guildford are playing. No real ales available generally though there were plenty at their beer festival in June, as well as a selection of local ciders, wines, gin & rum. **DT**

Star

Located where Quarry Street and High Street meet, believed to be the oldest pub in Guildford. A decent range of Shepherd Neame beers are available, I really like the 1698 which is bottle conditioned. Jugs available. The pub is on split levels with two courtyards at the rear. **DT**

Three Pigeons

An excellent pub on two floors, wide range of real ales. During summer months if the sun is out and warm, I will often go for a Camden Hells. **DT**

Weyside

A very decent pub overlooking the River Wey. Youngs Bitter and Original are on offer plus a guest beer, which was Hogs Back TEA on my last visit. **DT**

White House

Next to the River Wey, this Fuller's pub, offers a wide range of their beers including something from their Dark Star range Well worth a visit with excellent food available and pint Jugs available. **DT**

TADWORTH

Blue Anchor

This pub has two beers available. One is either Sharp's Doom Bar or Timothy Taylor Landlord. The other is usually Dark Star Hophead, Hogs Back TEA, a St Austell Beer or something from a similar sized brewery. **SG**

THE SANDS

Barley Mow

Great news that the Sands was due to reopen as a community run pub in October. Over 100 local residents and supporters have got together to secure the pub's future as a limited company. The pub is initially opening for drinks and snacks, but food is planned once a refurbishment has been completed. Certainly a pub which I will be making an effort to visit shortly. **KT**

TONGHAM

Hogs Back Brewery & Taproom

Superb brewery shop and a tap room. The shop is on two floors, with the ground floor selling a range of Hogs Back beers plus merchandise and the first floor displaying a range of bottled beers from around the UK, Europe and further afield. The excellent Taproom offers a selection of Hogs Back beers and has a large garden and area at the front with a pizza oven. **DT**

VIRGINIA WATER

Wheatsheaf Hotel

Has been closed for refurbishment since April 2024 and recently reopened its doors in June, boasting a refurbished pub, hotel and garden. There are four handpumps which are rotated between a selection of Greene King and local ales. CAMRA members are welcome. **Brian Bourne**

YATELEY

Dog & Partridge

This pub operates through the Heineken Star Pubs and Bars scheme, with access to guest beers. It is situated in the heart of the old village, next to the church. On a recent visit they had Rebellion IPA and St Austell Proper Job on tap, the latter being much to my liking. This community pub is in good hands and has been ably run by Jessica for several years. She has built a reputation for providing live music, good food, drinks and service to a wide audience of regulars, and of course welcomes new visitors. 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 their customers and well-behaved dogs. This is a family-friendly pub, with smaller meal portions (and prices) available for youngsters, and OAPs too, if they wish. Sunday lunches remain very popular, with early booking essential. Here's their number to help you: 01252-870648 **HF**



Only the finest farmers make it into our beauty parade

Shortly after harvest each year the best hop farmers in the UK journey to our brewery in Yorkshire. They bring with them carefully packed parcels of their finest crops. In what has become known as the *hop beauty parade* our expert brewers meticulously assess each batch, judging not just looks but also personality. The brewers rub each hop in their warm hands to feel the quality of the resins and release the delicate aromas that are vital to the signature flavour and balance of our beer. Only then are the *choicest* whole leaf hops selected to brew your *beautiful* pint of Landlord.

All for that taste of Taylor's



The World **We** Have Lost



Over the last 50 years, numerous breweries have gone, such as Boddington in Manchester and Shipstones in Nottingham. Further south there was Youngs in London, King and Barnes of Horsham and Eldridge Pope of Dorchester, as well as many, many more. They were proud of their regional identity and Strongs of Romsey had large billboards beside railway lines proclaiming that you were now entering The Strong Country. Imagine the modern equivalent 'you are now entering The Doombar territory' for the next 250 miles in any direction. With their demise went many wonderful beers like Youngs Special and Gales Prize Old ale which could never be replicated elsewhere. Note that Prize Old Ale was a barley wine and a beer style that is virtually extinct. It had cork top guaranteeing exploding in warm weather. What happened to these breweries? Some were sold off for property development whilst others were taken over by the likes of Whitbread or Greene King. We now see the rise of the Pub Co, merely running pubs and buying beer from others. In the good old days, you could have blindfolded me and dumped me anywhere in the country and I would know roughly where I was by the local beers available. If it was Morrell's then I would be somewhere in the Oxford area and if it was Ruddles I would be east of Leicester. There would be no chance of that happening today and I would be very confused. There appears to be a beer from Cornwall brewed in Burton on Trent and there is beer from Keighley in Yorkshire. It's a Pub Co and I could be anywhere.

Pub names give an excellent indication of local economic activity. All the Black Country towns had their own specialities like nail, scythe or lock-making. Pubs called the Nail or Scythe Makers Arms would be commonplace, but these are not sexy enough for the modern world and are replaced by names like the Olive Branch or Green Tree.

This gentrification denies local history which is primarily based on coal, metal or canal building. Worst still are the pubs given stupid names like The Monkey and Moon Rocket. This is sacrilege; what on earth have monkeys or moon rockets to do with local economic history.

The interiors of pubs have seen enormous changes and especially the urban or multi-roomed pub. There was a plethora of choices with many social conventions. Who would use the snug as opposed to the parlour? One thing for certain was that there was very unlikely to be a children's room. Where they did exist, they were governed by arcane rules with separate entrances and positioned so as the bar was not allowed with its sinful row of beer pumps to corrupt young eyes. Often, they doubled up as women only bars which was hardly an attractive proposition to young boys.

However, most children's experience of the pub was from the garden. I remember feeling a little lonely with my fizzy drink, crisps and usually the staffie dog. Suddenly, the door would burst open followed by the sound of merriment and accompanied by a cloud of cigarette smoke and then the door closed and the silence returned. I well remember the smoky Amber's Welfare Clubs around Stoke with the word welfare being a misnomer given the serious level of smoking. You really needed breathing apparatus and a torch to work your way to the bar. I remember vividly the yellow stained fingers as they puffed on their Capstan, thereby creating the fug and shortening so many lives. Why was this tolerated for so long? Back to the crisps and in those days there were no exotic flavours and it was all Smiths plain with twists of salt. The problem was that there was often none at all or worse still they could be dodgy and no use at all. I always suspected that this was a deliberate

ploy as they were sold by packet weight with more salt meaning less crisps. There was a bowling green in the garden and a game was in progress. Suddenly the dog joined in chasing the balls and rearranging them having had a pee on the grass. All hell broke loose and I was in serious trouble.

I was in a pub recently when a couple entered with a very loud telephone playing a comedy show. It was not long before someone asked for it to be turned down. Eventually it was, with the comment that what did we expect as it was pub. What I expect is some respect for others. Now that many more family groups are going into pubs, do some parents feel the same as this couple that anything goes? I witnessed a family group eating where most of the food seemed to go on the floor rather than in their mouths with ketchup smeared across the table which all took some serious cleaning up. Had I behaved like that I would have been exiled to the garden for

a month with the birds and dog to tidy up after me. Perhaps we should bring back children's rooms.

Finally, a brief word about food and the unnecessary use of adjectives, superlatives and meaningless words and phrases dominating food descriptions. Charles Dickens describes many meals in the coaching inns. What would he have made of his pork chops described as specially selected tender cuts of pork gently cooked to delicious perfection? He would have spluttered in his porter. I came across a new one last week. How do you sex up mushy peas? You call them gently crushed peas. What kind of garbage is this?

Bob Southwell

Aka The Grumpy Old Man

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Hogs Back Brewery

celebrates it's 10th hop harvest



Surrey-based Hogs Back Brewery has celebrated its 10th hop harvest, with a record number of more than 4,200 revellers flocking to the brewery in Tongham near Farnham for live music, family entertainment, beer and street food over three days of festivities.

The Hop Harvest celebrations followed two weeks of harvesting in the hop garden next to the brewery, where the team of Hogs Back Hoppers worked hard through sunshine and rain to bring in the crop. The hop hangar, where the hops are processed and dried at optimum freshness, was transformed on Friday night into a party space for the crowds who gathered over the weekend to watch a diverse line up of



bands, including Saturday's headliners, Britpop tribute band Blurasis.

The entertainment started with a sold-out 'Roots' concert of original music, headlined by Newton Faulkner, a graduate of Guildford Academy of Contemporary Music. On Saturday, bands played the Festival stage from 2.30 – 11.00 with six sets offering everything from indie folk from The Dunwells to the classic blues rock of Wille and The Bandits. Compere and comedian, Patrick Monahan, kept people entertained as bands changed over, and performances were live streamed to the Beer Garden for those wanting a more chilled musical experience.

On Sunday, families joined in the fun of the TEA Party, with entertainment for children of all ages in the Kidzone. Activities included bungee trampolines, a climbing wall, mini Bumper Carz, archery, inflatable slides, farmyard animals and the children's entertainer, Hop The Twig, as well as the ever-popular dray rides around the Hop Garden. There was music for the younger crowd too, with Kaylie as Taylor Swift topping the bill.

Across the weekend, guests enjoyed the full range of Hogs Back beers, including Green TEA, variation of the brewer's flagship Tongham TEA, brewed with fresh 'green' hops straight from the hop garden, as well as Surrey Nirvana, One Planet Hazy IPA and, for the first time, Dennis Hopp'r IPA from Mondo Brewing, Hogs Back's sister brewery in south London.

Food included pulled pork, BBQ burgers and hot dogs, chilli nachos, dirty fries and cakes, with products sourced locally where possible. In line with Hogs Back's ambitious sustainability aims, no single use plastics were used, replaced with reusable or compostable items.

One of the highlights of the weekend was the traditional charity fundraising, with over £3,300 collected for British Heart Foundation, Hogs Back's chosen charity this year.

Rupert Thompson, Hogs Back managing director, said, "The Hop Harvest Party is always the highlight of our year and this year's celebrations were extra special as we marked 10 years of hop growing.

"Over that decade, our hop garden has gone from strength to strength. Although this year's crop wasn't our biggest ever, largely because of wet weather early in the growing cycle, the quality of the hops is excellent, and they will add a distinctive flavour to our beers. With more hops still to be harvested this week, we're only down 10% on last year's volumes across the Fuggles, Cascade and Farnham Whie Bine varieties.

"As always, we are enormously grateful to our band of volunteer Hoppers who now number than 70, and who help us year-round in the hop garden. Thanks also go to estate manager Matthew King for his skilful and dedicated care of our hops."

He added: "We planted our first hop garden in 2014 to help us become a more sustainable brewery, to bring hop farming back to the Farnham region, and to build ties with the local community. It gives me great pleasure to see how we have achieved all these goals, with the Hop Harvest celebrations a wonderful reflection of the community's support, as local businesses and volunteers helped to make the event a success.

"We've already set the dates for next year's Hop Harvest celebrations, which will run on 12th, 13th and 14th September 2025."

Hogs Back harvested three hop varieties this year: Fuggles, used in Tongham TEA; English Cascade, used in its Hogstar lager and Surrey Nirvana Session IPA; and Farnham White Bine, a traditional local variety. The harvest provides around 60% of the brewer's hop requirement.

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. At time of publication it is not known if the scheme will be extended into 2025 (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.

NOVEMBER

Saturday 2nd Visit to Delphic Brewery and Taproom and pubs in Newbury. See Surrey/Hants Borders CAMRA website for further details. <https://shb.camra.org.uk/diary>. [SHB]

Monday 4th 7pm. Beer and Burger night at the Antelope, Surbiton. Meet at the Antelope in Surbiton for a Beer and Burger night. We will meet at the Antelope at 7pm which is a 0.4 mile walk from Surbiton station. Please send an email to social@shb.camra.org.uk if you will be coming so we know how many to book the table for. [SHB]

Wednesday 6th 7pm Borough Beer House, Farnham. The pub is a 0.4 mile walk from Farnham station. [SHB]

Thursday 7th 8pm Branch Meeting, Royal Oak, New Malden [K&L]

Sunday 17th 12pm Sunday Lunch Venue and more details to be given on the website <https://shb.camra.org.uk/diary>. [SHB]

Friday 22nd 5:50pm Tour of village pubs just south of Guildford, using the 53/63 Stagecoach bus. Catch the 5:50pm 63 Stagecoach bus to Shamley Green, where we'll visit the Red Lion followed by the Bricklayers and Grantley Arms (Wonersh) and finally the Jolly Farmer (Bramley). We will catch the 53 bus back at 10:29pm. [SHB]

Thursday 28th 7pm Astolat, Guildford Join Mick Bell as he takes us to the Astolat pub on the edge of the town centre, for a beer and a curry. The pub allows takeaways from the nearby Anaj Indian restaurant. The Astolat is on the 4 and 5 bus routes and is a 0.3 mile walk from Guildford Station. [SHB]

DECEMBER

Thursday 5th Social at the afternoon session of the Pig's Ear Beer Festival. Held as usual in the Round Chapel, 1D Glenarm Road, London E5 0LY [SHB]

Friday 13th 7pm Surrey/Hants Borders CAMRA Christmas Party at Woking Railway and Athletic Club,

Woking Please save the date for our annual Christmas party which will be held as usual at the Woking Railway Club. Food will be available, to book food see article in this magazine. [SHB]

Saturday 21st 1pm Annual Pre-Christmas Kingston walkabout Details to be confirmed on the Kingston and Leatherhead branch CAMRA website <https://kandl.camra.org.uk>. [K&L]

Tuesday 24th December 3pm Prince of Wales, Farnborough Join SHB CAMRA members for a pre-Christmas beer at the Prince of Wales, Farnborough. [SHB]

JANUARY 2025

Saturday 4th 12:00pm West End Centre, Aldershot Join Branch members for the Saturday afternoon session at the excellent Westy Beer Festival. [SHB]

Wednesday 8th 8pm Branch Meeting, Albion, Kingston [K&L]

Friday 10th Thameside Tootle. This time heading east towards Putney. Further details to be given on the website <https://shb.camra.org.uk/diary> nearer the time. [SHB]

FEBRUARY 2025

Thursday 20th February 2025 7:30pm Shuffleboard games evening Ascot Brewing Company Taproom. We have acquired exclusive use of the brewery's shuffleboard from 7.30pm until close, so please come along, it is a great opportunity to enjoy excellent beers and take part (if you fancy it) in informal shuffleboard matches. To have an idea of numbers please let us know you are going by emailing SHB Social Secretary on social@shb.camra.org.uk [SHB]

Saturday 22nd 12pm Surrey/Hants Borders CAMRA AGM. Woking Railway Athletic Club, Woking. Please join us for our CAMRA Surrey Hampshire Borders 2024 AGM. Starting at 12pm sharp, further details and an agenda closer to the event. [SHB]

MARCH 2025

Sunday 2nd Sunday Lunch Save the date. Venue and more details to be given on the website <https://shb.camra.org.uk>. [SHB]

BEER FESTIVALS

LOCAL BEER FESTIVALS

Friday 11th to Saturday 12th October, Molesey Beer Festival. 193 Walton Road, West Molesey. KT8 2DY. The 411 bus to/from Kingston stops outside. <https://moleseybeerfestival.co.uk/>

Friday 18th to Sunday 20th October, Prince of Wales, Farnborough Beer Festival. The festival is celebrating its 23rd anniversary with a selection of beers from local micro-breweries. As well as cask ales, craft beers and ciders will be available and there will be a BBQ and live music each day. <https://theprinceinfarnborough.co.uk/>

Wednesday 30th October to Saturday 2nd November, 44th Egham Beer Festival. Forty plus ales and ciders, many from Britain's newest breweries. BBQ, hot and cold food, live music Friday and Saturday evening. The Egham United Services Club is five minutes walk from Egham Railway Station and buses 8, 441 and an occasional 500 from the nearby High Street. <http://www.eghambeerfestival.co.uk/>

Thursday 31st October to Saturday 2nd November, Redhill Beer Festival. Merstham Village Hall, Station Road North, Merstham. Located between Merstham railway station and the bus stop at The Feathers on the A23 (405 bus between Croydon and Redhill) and is less than 150 metres from either. <https://ems.camra.org.uk/festival>

Friday 1st to Saturday 2nd November, Alton Beer Festival. Full details available at <https://www.altonbeerfestival.org.uk>.

2025

Friday 3rd to Saturday 4th January Westy Beer Festival, West End Centre, Aldershot. See website for details <https://www.westendcentre.co.uk/>

Thursday 10th to Saturday 12th April Farnham Beerex at Farnham Maltings. The sale of tickets for the 47th Farnham Beerex. is expected to be launched on or around 6th December 2024. Again, with an early bird offer for a limited period. They can be purchased at <https://farnhambeerex.org.uk/booking/>, but you can sign up to the mailing list at https://www.farnhambeerex.org.uk/_contact.html to receive an early opportunity to purchase tickets.

CAMRA NATIONAL EVENTS

Wednesday 12th to Saturday 15th February 2025, Great British Winter Beer Festival. Maga Science Adventure Centre, Rotherham. The former steelworks provides a perfect backdrop for an incredible selection of cask ales, craft beers, traditional ciders and perries. Do not miss out on what promises to be the hottest beer festival this Winter. Tickets on sale now <https://winter.gbbf.org.uk/>

Friday 11th to Sunday 13th April 2025, CAMRA Members Weekend, AGM and Conference. Riviera Centre, Torquay. CAMRA's Members' Weekend, AGM & Conference is held annually in April and is open to all CAMRA members. Not only is it a chance to discuss motions at Conference, it also gives members the opportunity to socialise in the onsite bar, attend information sessions and explore the beer scene of different cities around the UK. <https://www1.camra.org.uk/members-weekend>

Tuesday 5th to Saturday 9th August 2025 Great British Beer Festival, NEC Birmingham. The national beer festival returns in 2025. Further details will be available on the website <https://greatbritishbeerfestival.co.uk/>

SURREY/HANTS BORDERS [SHB]

Includes all of the boroughs of Rushmoor, Surrey Heath & Woking and parts of Guildford, Hart and Waverley. Join the SHB Google group requests: shb_camra@shb.camra.org.uk
Contact (Les Murrell): social@shb.camra.org.uk
Web: <https://shb.camra.org.uk>

NORTH SURREY [NS]

Includes the Boroughs of Runnymede and Spelthorne, from Stanwell in the north to Woodham in the south.
Contact: contact@northsurrey.camra.org.uk
Web: <https://northsurrey.camra.org.uk>

KINGSTON AND LEATHERHEAD [K&L]

Includes Kingston Borough, Leatherhead & Elmbridge. You can also find us on Facebook or follow us on X @CAMRAK
Contact (John Burns): contact@kandl.camra.org.uk
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/>
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Surrey/Hants Borders CAMRA Branch **Christmas Party 2024**

Our annual Christmas Party will be held on Friday 13th December from 7pm at the Woking Railway Athletic Club in Woking. As well as an excellent range of beers the evening will feature a quiz, raffle and buffet.

If you are planning to attend, please email secretary@shb.camra.org.uk so we have a broad idea of numbers.

The buffet will cost £8 per head payable in advance and must be booked by Friday 6th

December. Payment may be made by PayPal or bank transfer. After emailing to book food you will be sent PayPal and bank details to make the payment.

There will be the traditional raffle. Tickets are £1 cash only (crypto and other payment methods not accepted) so it's time to check down the side of the sofa for those stray pound coins!

Last Bus to **The Royal Oak**



After 97 years the last scheduled bus ran between Guildford and Holmbury St.Mary on 30th August. The service has gradually dwindled to one return journey on Wednesdays and Fridays operated by Carlone Buses under contract from Surrey County Council.

These services together with a number of others which are intended mainly for shoppers were withdrawn in favour of the Surrey Connect demand responsive mini-bus network. Buses continue to serve Holmbury St.Mary from Dorking.

For some years our Guildford members have paid visits to The Royal Oak returning on a school bus with a convenient change at The Compasses in Gomshall.

To mark the occasion our driver Sandra (in sunglasses) kindly positioned her bus for this group photo.

It's good to report that Parody, Shere Drop, Black Sheep Best and Harvey's Best were all in top condition.

Mark Davies

Good Beer Guide Launched at the Borough Beer House



It was wonderful to see so many people supporting the launch of the 2025 CAMRA Good Beer Guide at a new entry for Surrey/Hants Borders CAMRA branch (SHB), **The Borough Beer House** in Farnham. With six Real Ales, 24 kegs and ciders available (without mentioning the extensive Beer Fridge) this is a gem of a pub and an asset to the Real Ale landscape in the SHB area. Congratulations to Alice and Joe.

Val MacT



The Good Beer Guide is available at all good bookshops or online at shop.camra.org.uk. It costs £16.99 or £14.99 for CAMRA members if ordered online or through your local CAMRA branch.

This year's edition features 4,500 pubs. There are two special covers featuring the nation's favourite pubs.

If any reader has a recommendation for a pub to be included in a future edition of the Good Beer Guide then please send an email to whatpub@shb.camra.org.uk.

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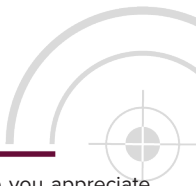
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CAMRA Campaign for Real Ale

Sponsored by MOLA SACS

National Beer Scoring Competition



Each year every CAMRA branch select the best Real Ale pubs in their area to be included in the CAMRA Good Beer Guide. One of the important ways that branches can monitor how well pubs serve their beer throughout the year is by beer scores submitted by members. Surrey/Hants Borders branch has an initiative to increase the number and breadth of scores received to help ensure our GBG selection truly represents the best beer available in our area. If you are a CAMRA member you can help. Scoring

is quick and easy and may also help you appreciate your pub trips more. As last year, SHB is running a competition: members who submit 25 scores across at least 10 of our branch pubs will be entered into a prize draw. Full details are at <https://shb.camra.org.uk/nbss>. The closing date is 31st December 2024. To date a few members have already qualified for the draw, but even if you are yet to submit your first score there is still plenty of time to qualify and to win a very special prize.

Beer Scoring Form

Name

Member N^o

Date

Pub	Brewery/Beer	Score

0 **No cask ale** available.

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

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

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

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

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

Brewery News



BY THE HORNS BREWING CO., Salfords

<https://bythehorns.co.uk/>



Having successfully tested their 'open day' formula of turning part of their premises over to a tap room, hosting a local food van and showing key sports events this year, By The Horns went a step further and hosted a bigger weekend event that featured various live independent music acts. It was the first event of this kind to be held at the brewery, and the organisers pride themselves on being "the only brewery-based music festival giving independent artists the spotlight, showcasing new talent and creating real, meaningful industry opportunities for independent musicians of all backgrounds." According to their website, B Side Recording has been supporting independent musicians since 2020 and launched their first 'B Side & Beer Festival' in 2022 at Wimbledon Brewery, which saw 28 acts performing over a two-day period and received a phenomenal level of support from music fans from far and wide. This year's festival was better than ever and showcased some fantastic music and great By the Horns beer, with Holler (Saturday) and Dakka Skanks (Sunday) headlining.

Tom Gammons

CRAFTY, Dunsfold

www.craftybrewing.co.uk



Crafty continue to brew a year-round range of cask-conditioned ales like Hop Tipple (4.2%), Loxhill Biscuit (3.6%), Blindside (4%), as well as regular seasonal versions of "Crafty One" (3.9%) which are dry-hopped with signature hops like "El Dorado" and are proving to be extremely popular. In-house canning and labelling is going well, the bespoke-labelled wedding, personalised, theatre, and event beers are strong sellers. It is worth repeating that Crafty have won the "SIBA

Business Innovation Award" for their small-run customisable beer-label system. Sales of the "Honour and Craft" beers and ciders continue to support British armed forces veterans <https://honourandcraft.co.uk/>. Crafty also support other breweries and are in partnership with Crumbs Brewing of Reigate, brewing Crumbs' range of beers made with unsold bread from the Chalk Hills Bakery. The brewery is open to visit for off-site sales on Monday to Friday 10:00 to 16:30 (closed Bank Holidays) and beers are available to order online in cans, bottles, polypins and mini-kegs. There are regular pop-up tap-room events on site, including local food vendors. Details and booking are through the website. The W3W location of the main gate is ///drama.bonus.corrects

Mike Sanders

CRUMBS, Reigate

www.crumbsbrewery.co.uk



All the beers brewed for Crumbs are now available in cans, none will be available in bottles in the future. They are a Certified B Corporation company and cans are considered to be more environmentally friendly than bottles.

Sally Gingell

DROP KICK, Dorking

<https://dropkickbrewing.co.uk>



Dropkick is now brewing cask beer. The first one is Galaxy IPA at 3.3%. This is being sold as Plough IPA in the Plough, St Johns, Redhill. Eagles APA, 4.7%, is also available in cask. Other beers from the keg range will be sold in cask form from time to time.

Roy Golding

HEDGEDOG, Virginia Waterwww.hedgedog.co.uk/

Mainly produce in cans, the occasional cask appears at beer festivals.

Spike**HOGS BACK, Tongham**www.hogsback.co.uk

At present they are busy getting the hop harvest in and preparing for the Harvest weekend. Beers have recently included The Longest Day - a 3.4% pale ale, Key Lime pale - a 4.5% pale containing 100 fresh limes, Old Tongham Tasty a 6% black beer and Big Squeazy IPA - a 3.4% cask ale made with 110 lemons. At the recent hop open evening they set out to recreate some of the old photos in the Farnham Herald of the hop harvest. The brewery shop has had a refurbishment and they continue to hold quiz nights. The One Planet Hazy IPA is available at a number of London pubs due to Rupert's dealings with Mondo.

Michele Axton**PILGRIM, Reigate**www.pilgrim.co.uk**PILGRIM BREWERY**

REIGATE EST. 1982

Pilgrim have obtained planning permission for their brewery expansion full details of their expansion plans will appear in a future edition of News and Ale. Additionally, they have a new ale coming out, Rugby Ale brewed for the Wooden Spoon charity and their festival in late September. It is a 3.8% cask Pale Ale brewed with UK and Japanese hops with some coconut notes from those hops. Pilgrim have also recently introduced a canning machine so that a greater range of beer will be made available in that format.

Andy Poole**TERRA TEMPO, Tongham**<https://www.terratempobrewing.com>

Lee held a tasting evening on the 29/8/24 at Hog's Back. He has been very busy producing lots of interesting flavour combinations in his beers. Fermentation capacity has been doubled with an investment in Madeira, Sherry and Chandon wine barrels and additional fruit processing vessels. He has temporarily moved to 75% keg and 25% bottle to keep up with tap demand, all of which are naturally conditioned. He has continued with his impressions series plus a froots series. Examples of these are Impressions V3 Double dry hopped barrel aged with Motueke, Southern Cross and Fuggles 5.2% and Fontaine 7% Red wine BA with Rhubarb, Plum, Damson and Vanilla. Lee will bring out limited edition bundles and is hoping to bring out a 12 bottle Christmas bundle.

Michele Axton**THAMES SIDE, Staines-upon-Thames**www.thamessidebrewery.co.uk

In addition to an extensive range of regular ales, numerous special and seasonal ales are produced. Recently these included 3.6% 'Move on Now' Blonde Ale, 4.6% 'Wild Oats' USA style Oat Pale Ale with a hint of citrus, 4.9% 'Songs from the Hood' American style IPA, 4.4% 'The One and only 12' West Coast IPA, 4.7% 'Extra Specials Bitter', and 4.3% 'Black Night' Oatmeal Stout. The latter two featured at the Hampton Beer Festival in May. Also available on keg recently 4.2% 'British Steel' British Lager, and 'Passion Play' Hazy IPA, also 4.2%. The Thames Side Brewery Taproom in Staines is always well worth a visit, but note that it is closed Monday and Tuesday.

Spike

THURSTONS, Horsell

www.thurstonsbrewery.co.uk/



The cask conditioned lager, Davsberg, that had just been brewed at the time of the last edition of N&A has been on the bar for much of the summer. Lagers are traditionally matured for a much longer time than ales and it has been interesting to see how the flavours have developed. John tells me that this year's Horsell Hop has been brewed. This beer is brewed with fresh hops from plants growing at the brewery. While we are waiting for that beer I have been enjoying Thurstons Porter which has made a very welcome return.

Nick Banyard

TITSEY, Warlingham

<https://titseybrewingco.com>



Titsey Brewery held a Beer Festival at the brewery from Friday 4th to Sunday 6th October. Entry was by advance ticket, including a glass and a first beer, with free entry for CAMRA members. Amongst the specials it was anticipated to have two green hopped beers, their regular Green and Gold and one using a new fruity hop.

Andy Poole

TRIPLE FFF, Four Marks

<https://www.triplefff.com>



Since my last report the Brewery have been focussing on their heritage. In part this means a relentless campaign to ensure the core beers of Alton's Pride, Moondance, Pressed Rat and Warthog and Sundown are of highest possible consistency, but also in remembering that the Brewery have always tried to be innovative. Not many people know that the Brewery's first beer Moondance was the first British Pale Ale to be brewed using Cascade hops. As such they have developed several "new" beers as well as variations of some "old" ones. Their new five-barrel kit has seen them produce Fool's Gold 5.6% Strong

Golden Ale, Nothing Else Matters 5% single hopped [Polish Magnum] ale, Carry On/Cara On 4.7% golden ale solely using Cara Gold Malt; We'll Meet Again 3.8% Bitter (a variation on an old recipe), Jagged Little Pilsner 5% Pilsner and Barbarian 4.7% Lager. They have also recently acquired a traditional square fermenter, which so far has brewed Pressed Rat and Warthog and is currently full of Stairway. They are absolutely delighted with the Pressed Rat and Warthog from it and the quality it produced. One last mission is making the brewery more energy and water efficient, trying to be ever more environmentally friendly in a process that fundamentally consumes a lot of energy and water.

David Patey

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Mike Ventham

10th May 1958 - 31st July 2024



It is with great sadness that we must report that Mike Ventham died in his sleep on 31st July. He had been receiving treatment for bowel cancer and while we hoped that he was on the road to recovery, this was not to be.

I have known Mike personally since the early 1980's when he lived in Woking and later Aldershot and as many of our interests coincided, I spent a good deal of time with him. From the outset it was obvious that Mike had a passion for good beer, pubs and music.

We first met via CAMRA (where else?) and he soon became a valued companion, having an extensive knowledge of pubs and how to get to them, especially by bus and rail as he worked for British Rail scheduling bus replacement services. As often happens, his enthusiasm caused him to become further drawn into local CAMRA activities such as surveying pubs for local and national beer guides as well as involvement with our branch beer festivals at Farnham and later Woking. In the early 1990s Mike served on the SHB CAMRA committee as Chair, Secretary and then Treasurer.

Mike's character was quiet and understated, yet also knowledgeable and thoughtful.

On the few occasions that he came anywhere near to being angry it would be due to poor quality beer, the desecration of a good pub or bar staff refusing to remove a tight sparkler when serving Real Ale. At all other times Mike was civil and quietly engaging with a quick wit which could instantly identify the absurd side of a sign, situation or statement.

Mike joined me in "Beery Boating" a narrowboat holiday which does what it says on the tin. Mike was a great asset, cooking a magnificent breakfast as well as happily walking miles along the canal towpaths, both helping with the locks and finding and visiting the pubs along the way. Mike's irrefutable fondness of beer earned him the esteemed BB nickname of "Wedger" as he often wedged in a pint between rounds.

In the early 2000s Mike moved to Southampton and while we kept in touch he was seen less frequently.

The last time I met Mike was in July 2023 on a pub crawl of Winchester and the two of us broke away from the rest of the party so I could follow Mike's precise route between pubs and catch up with our news.

It was great to meet up and we agreed that we must do this more often – though unhappily this was not to happen.

Mike was cremated in a simple service on 20th August and a celebration of his life was held at Woking Railway Club on 30th September.

I will miss Mike greatly and I'm sure that all will pass on their condolences to his mother Shirley and brothers Peter and Derek.

Peter Broberg

Kingston and Leatherhead CAMRA Summer Pub of the Season and Pub of the Year presentations

On Saturday 31st August members of the Kingston and Leatherhead CAMRA branch gathered at The Weir Hotel to recognise its success as Summer Pub of the Season 2024. This award is given to the pub judged by branch members to have shown the most improvement over the last six months and was won by The Weir with more than 50% of the votes.



Branch chair Richard Russell presents Ed Moriarty with the Summer Pub of the Season 2024 certificate

Saturday lunchtime in August is an ideal time to spend beside the River Thames but the branch members toasting manager Ed Moriarty (and his team) may have had their minds on Ed's role as Cask Ale champion as much as the pub's enviable waterside position. After all, it is very difficult to improve an already superb location but with Ed always looking to support local breweries, drinkers have some great choices with local beers from Hogs Back, Twickenham, Dorking and Park stocked regularly. The branch meeting on the evening of Tuesday 10th September offered an ideal opportunity to make the joint Pub of the Year 2024 presentation to the Walton Village in the heart of Walton-on-Thames.



Presentation at Walton Village. Photograph courtesy of Leo Wilkinson Photography

The Walton Village won the Summer Pub of The Season in 2023 and was commended as a “real community hub hosting many local groups and events”. It has gone from strength to strength in the last 12 months and there is a wide and varied range of activities ranging from the community focussed Mother and Toddler mornings to more esoteric Vinyl Record nights as well as a regular quiz and the very popular Cinema nights. They may not all be Real Ale related but each one is vital to maintaining a broad appeal and sustaining the pub as an important community asset. The pub serves Hogs Back TEA as a regular alongside usually a couple of changing guest ales, often from local breweries. So, congratulations to Manager Ned, Assistant Manager Stan and the rest of the team for this well-deserved award. The photo shows branch Chairman Richard Russell presenting the award to the Walton Village team. The other Joint winner of the Pub of the Year is the Lamb in Surbiton. The report of the presentation of their certificate will be included in the next edition of News and Ale.

Dave Butler
Branch Media Contact

Fleet Lions Beer Festival CAMRA Recruitment Stand



On Saturday 3rd August 2024, Ian Johnson (Surrey/Hants Borders CAMRA branch (SHB)– Vice Chairman) and myself (Mick Bell – SHB Chairman) decided to attempt some new member recruiting at Fleet Lions 16th Beerfest at the Harlington art and entertainment venue in Fleet.

We arrived in good time to set up a presence at a great location in the festival, basically everyone attending with the intention of drinking real ale (or cider) had to go past us.

Ian and I were there for the whole of the first session and most of the second session and had a great opportunity to talk to members and prospective members.

We spoke about real ale and cider and the benefits of being a CAMRA member to quite a few people and enjoyed some of the beer and cider offerings ourselves.

Based on the attendance numbers and the

number of new members we signed up; we viewed the presence as being worthwhile. We also got lots of people interested in joining CAMRA but wishing to do so later.

Ian and I concluded that it would be worth having a CAMRA presence at other festivals, so if anyone knows of an upcoming beer festival where a CAMRA presence would be welcome and viable, then please let me know at chairman@shb.camra.org.uk.

It does not have to be a CAMRA run festival, provided there is a good real ale and cider offering.

Lastly, if you wish to join the campaign there are details on how to do this in this magazine.

Beers,

Mick Bell
Chairman,

Surrey/Hampshire Borders Branch CAMRA

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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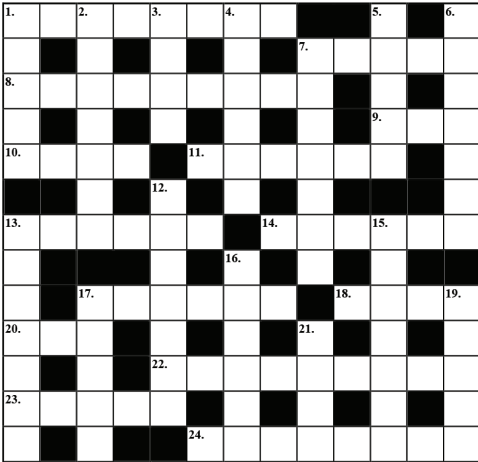
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Headscratcher No. 99



Unfortunately, the wrong crossword grid was printed in the previous edition of News and Ale so the crossword is repeated here with the correct grid.

Across

1. The man from Brooklyn travelled in a car with me. (8)
7. This spike has no tip to inflict damage. (5)
8. Convert a dirty room into sleeping quarters. (9)
9. A hill found in West Orpington. (3)
10. An epic tale is told in stories against war. (4)
11. Deliver a sermon from a perch. (6)
13. Introduce rest in different ways. (6)
14. Spot the minister in the crowd. (6)
17. The latest convalescence is recommended after regressive liver abuse. (6)
18. It shows courage to appear in the mating ritual. (4)
20. In favour of opening the Public Records Office. (3)
22. Unleashing pure evil's repellent. (9)
23. The first Chinese member to get to the top. (5)
24. Laid claim to a variety of trades around the South East. (8)

£20 Prize Crossword

Clues for Headscratcher No.99

Down

1. Mountain chain in the island estuary. (5)
2. The first edition ranges over different characters and makes them extremely angry. (7)
3. The flower in her hair is wilting. (4)
4. Moved abroad on a ship. (6)
5. Right around the circumference. (5)
6. Begin with the French alarm. (7)
7. Di, Mary and the first pilgrims go west to find an ancient tomb. (7)
12. e.g. A bird in the hand is worth two in the bush. (7)
13. Check out a variety of pints around the European Community. (7)
15. Struggling priests persevere. (7)
16. A retiring European, with outstanding enemies, runs away. (6)
17. A bird was seen through the aero-binoculars. (5)
19. It's the fashion. (5)
21. Joy comes from the final exercise after a broken leg. (4)

£20 Prize Crossword.

Closing date for entries is Friday 24th January

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

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

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Address

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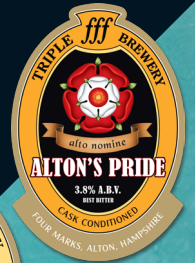


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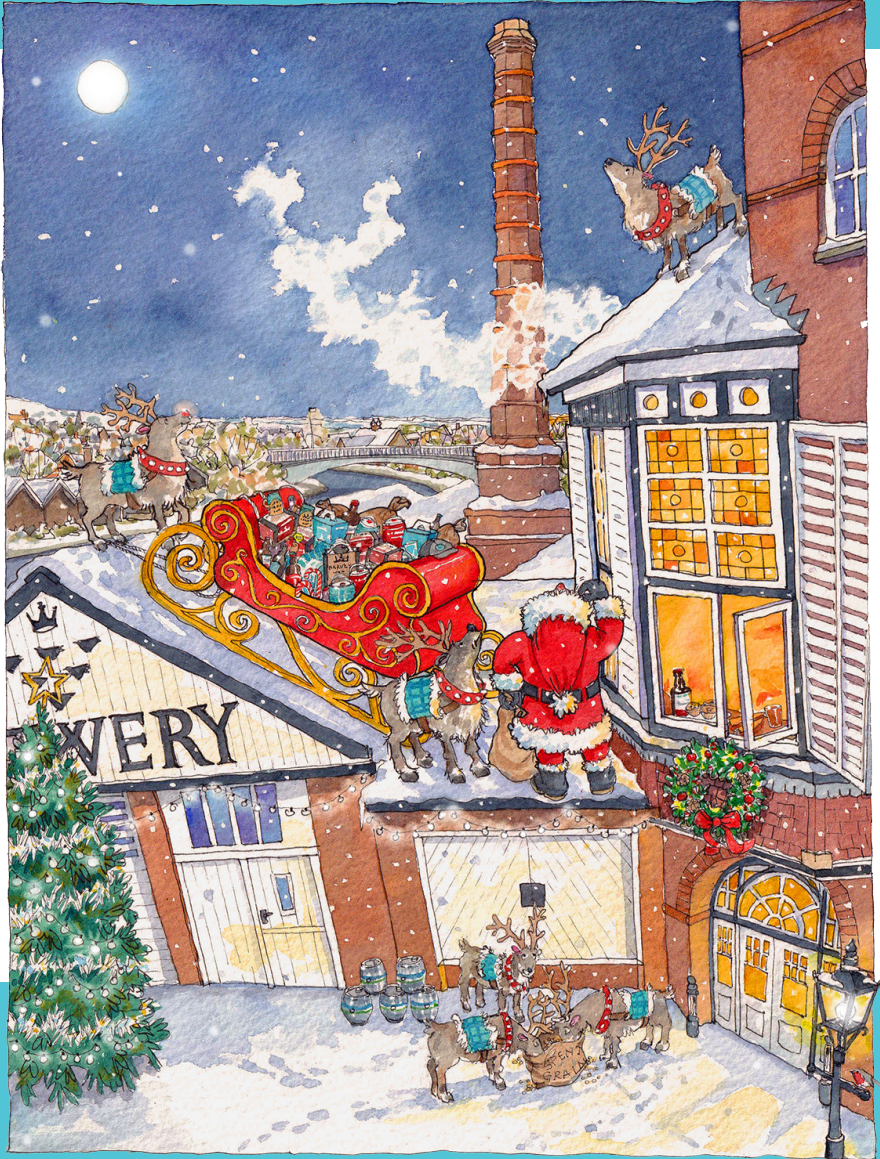


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