



News & Ale



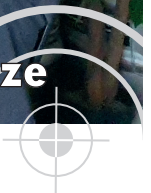
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Spring 2025
No. 154

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One of the regular features of News and Ale is the crossword. The first five crosswords were created by Grant Cook and called Headbanger. William Hill took over the responsibility for compiling the crossword, renamed Headscratcher and this edition contains the 100th Headscratcher. So many thanks to William for creating 100 crosswords and for those still to come. Please try to complete the 100th Headscratcher and let's have a record number of entries. We have a campaigning article about low alcohol beer. For many pubs, in these difficult economic times, it is essential that they have a good turnover. So please do go to the pub even if it is only to drink a low alcohol beer.

Ed

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To submit an article or pub clips please
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Is it OK to like non-alcoholic beers?



Writing this as January drew to a close, I was struck to read that it was estimated that 15 million people took part in dry January this year; I wasn't one of them.

In the past if ever I were asked if I was participating, I found the easiest way to duck the question was to point out that I wanted to continue to support my local pubs and breweries at their quietest time of the year and that they didn't offer a reasonable alternative that I wanted to drink and frankly how bad most non-alcoholic beers were.

However, in 2025 I'm not sure this remains the case. Non-alcoholic beer was for so long a distress purchase and even pubs that offered a superb range of real ales put little thought into the offering of non-alcoholic beer, with nothing other than a bottle of Heineken 0.0 or Becks Blue.

Non-alcoholic beer is trending. In some European countries it now accounts for over 10% of the beer market. Drink-driving laws are stricter; the faulty notion that all alcohol is harmful has gained ground; and so, people are preferring not to drink, more often. There are bigger picture reasons too. For an industrial brewer, a non-alcoholic beer offers a chance to enter the world's last untapped market – where alcohol is banned on religious grounds; adding the term '0.0%' to your brand allows it to be advertised at sporting events; and brewing gets to compete in the lucrative non-alcoholic beverage market.

There is also a difference between non-alcoholic and low alcoholic beers, which are those up to 0.5% ABV. Some religions allow only 0.0% drinks, ducking the inconvenient fact that natural fruit

juices often hit 0.5% ABV, unless pasteurised. The neo-Prohibitionist wing of the health lobby, never renowned for their even-handed portrayal of scientific research, also back the blanket harmfulness of alcohol consumption, despite strong evidence that moderate consumption is mildly health-enhancing, and the damage caused by sugary soft drinks, which are the commonest substitutes.

When it comes to brewing, however, the differences between 0.0% and 0.5% ABV are just as great, the more so since affordable methods of production have arrived in recent years. The first attempts to brew low-alcohol beers commercially came in the late 19th century. Further attempts were made during prohibition, but the beers were thin, sweet and wort like and generally considered to be poor substitutes for the real thing.

Drinkers were unimpressed and with no financial incentive to produce better ones, commercial interest waned. What has changed in the last decade has been the rise of two contradictory trends, mainly among younger adults. The first is the rise in concern about alcohol consumption, and the second an increased interest in craft brewing.

New production methods have got around most flavour issues but the real game-changer has been reverse osmosis. This is a technique in which a fully fermented beer is passed through a complex filtration system, to remove alcohol and water, before the water is replaced. In theory, this makes it possible to produce a 0.5% ABV version of virtually any regular beer. Larger brewers, able to afford the massive investment required for large-scale vacuum distillation, can get to the same endpoint faster,

with less water usage, a point we can expect to see greenwashed mercilessly. However, smaller brewers are, as usual, way ahead in deploying sharper hop recipes for bolder hoppy and herbal flavours, leading the way with non-alcoholic beers that have bigger tastes.

Locally our breweries have perhaps been slow to realise the potential of these beers. Only Hogs Back with their 0.5% ABV Little Swine brew a low alcohol beer. What has changed however is the prevalence of such beers from small, well-regarded breweries. Low alcohol beers from regional brewers such as Harvey's and Adnams are widely available locally and some of our local pubs will have a good range of low alcohol beers in bottle, can and even on draught. The Borough Beer House, Farnham for example regularly has Cloudwater Fresh (0.5% ABV) available.

I was also surprised to learn that in a blind tasting at Guinness' Opengate brewery, Dublin,

in 2023, a panel of nine international beer judges rated Guinness 0.0 a better stout than regular Guinness, by eight to one!

The downside for brewers and beer lovers is that the costs of these new techniques cancel out the Excise Duty saved, so these beers aren't typically cheaper than their full alcohol cousins. Most fascinating of all is watching the twists and turns of both the tax authorities and anti-alcohol lobbyists, trying to accept the concept of a non-alcoholic format of an alcoholic beverage.

Kevin Travers, with thanks to Tim Webb for much of the content of this article that first appeared in the CAMRA Bristol & District Newsletter, Pints West, issue 140.

camrabristol.org.uk/pintswest.html

Tim Webb is co-author of The World Atlas of Beer and curator of beer-styles.ebcu.org/

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Branch Presentations



Kingston and Leatherhead CAMRA Presentations Update – December 2024

We rounded off 2024 with three awards that are a testament to the vibrancy of the Real Ale and pub scene in our branch area, the importance of community and above all the great people whose efforts make it so!

On 22nd October we completed part two of our Pub of The Year presentation at The Lamb in Surbiton, following our earlier celebration at the Walton Village.



Branch chair Richard Russell presents Adam and Liz Lewis with Pub Of The Year Award.

Adam and Liz Lewis have been at the Lamb for 17 years, creating the epitome of a family run pub right at the heart of the community. But crucially this is a heart that never stops beating, with the regular rhythm of twice weekly live music, and all the way from Lambstock, their own two-day summer festival, to the Glastonbury festival where Adam somehow fits in a role as internal licensing officer.

“There’s no USP, we just enjoy what we’re doing” and while that may not be surprising with non-stop events ranging from giant games in the garden, to a Halloween party that takes weeks to set up, then Christmas with an eight-piece brass band and 200 carollers, it is also unstinting hard work and deservedly recognised with this award.

On 3rd November we joined CAMRA members from across London at the Windsor & Eton Brewery Tap Room to present Paddy Johnson of Windsor & Eton Brewery with the John Young Memorial Award in recognition of his work promoting quality Real Ale and cooperation between breweries in the Greater London Area. There are full reports on this elsewhere, but we were particularly pleased to have nominated Paddy for the award. In a great speech he commended his team for the award (Windsor & Eton is of course WE Brewery) and recommended that everyone also should also visit Indie Rabble and Two Flints, the other two breweries in the Windsor Beer Mile. A recommendation the attendees were only too happy to follow.



Branch chair Richard Russell presents Rick Robinson with his long service awards.

A week later on 10th November we were at the Willoughby Arms in Kingston to present two long service awards to Rick Robinson, recognising his 30 years as landlord and 25 years in the Good Beer Guide. Rick commented “Lysa and I are both very grateful for the 30-year tribute, but the acknowledgement for 25 years of consistently being in the Good Beer Guide is, for us, paramount and very special!”

The Willoughby Arms is a Victorian back-street local, free of tie and sourcing its beers from many small breweries. The excellence of its beer is recognised by multiple CAMRA awards around the bar and also being the home of the Kingston Society for Preservation of Beers from the Wood since 1997.

A strong music heritage (Clapton, Beck and the Yardbirds rehearsed upstairs in the 60's and the room is still available to hire) is kept alive with weekly folk music sessions. Other big days in the live music calendar are St. George's

Day and Halloween celebrated with the Ewell St. Mary's Morris Men or the Kingston Spring Grove Morris, also scheduled to perform at the Christmas Wassail.

The Willoughby is a great pub, made so by the efforts and personality of the people who run it, none more so than Rick, pictured wearing one of his trademark Hawaiian shirts and explaining to Richard how to tell if it's authentic (hint, it's in the buttons).

Dave Butler

Presentation for commitment to Real Ale to the landlord of The Bricklayers, Hersham

On 8th June Kingston and Leatherhead branch were delighted to present Landlord Finbar Fitzgerald with a certificate to honour his continuous commitment to Real Ale over the four decades that he has been running The Bricklayers. Finbar took over the former Watney pub in 1982 having previously been at the Black Horse in Richmond. A Good Beer Guide regular throughout Finbar's tenure, the pub currently offers Hogs Back TEA, Shepherd Neame Spitfire and - uniquely in our branch area - Hop Back Crop Circle.

John Burns



30 Years in the Good Beer Guide for The Surrey Oaks



On Saturday 7th December 2024, a group of members from the East and Mid Surrey CAMRA branch made their annual pilgrimage to The Surrey Oaks in Newdigate for their Christmas meal.

The occasion also presented an excellent opportunity to award the pub a special certificate marking their 30 years of inclusion in CAMRA's Good Beer Guide.

Pictured is branch treasurer Martin Longhurst presenting the award to Matt, the current landlord who has now been responsible for the pub appearing in the Guide for the past eight years. Matt also announced plans to build a new restaurant area at the rear of the premises, eventually meaning that all the current public areas can be used to host drinkers.

If you'd like to visit The Surrey Oaks yourself, Metrobus route 21 between Crawley and Dorking stops right outside the pub.

Darren May



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All for that taste of Taylor's

Pub News **Round Up**



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

ADDLESTONE

RAOB Club

Friendly club that welcomes card carrying CAMRA members, as well as club membership applications. Sports TV and darts are popular. Two real ales, with Shepherd Neame Spitfire a regular, and recent guest beers have included St. Peter's Ruby Red, and a beer from Vale of Glamorgan, in South Wales. **Laurence Milligan**

Waggon & Horses

Community local tucked away from the town centre. In better weather the large back garden and decking come into play. Usually two real ales, on a recent visit this included Timothy Taylor Landlord. **LM**

ASHTEAD

Brewery Inn

Has recently been taken over by Dorking Brewery. Three Dorking ales are on offer at the time of writing, but there are plans to increase the range. There is live music every Friday. **Dave Butler**

BOUNDSTONE

Bat & Ball

A change of ownership at the country pub to the south of Farnham. Where long standing owners Liz and Maffy Cank sold the pub after more than 20-year to Kith & Rachael Mathews. There has been no major revolution as a result of this, with the pub being run on very similar lines, with both the weekly quiz (Tuesday) and monthly open mic (1st Thursday of the month) continuing. A strong emphasis on food, complemented by six real ales, primarily golden and hoppy in style and from local breweries such as Flower Pots and Triple fff. On our recent Branch Social Dark Star Hophead, Flower Pots Perridge Pale and Triple fff Moondance were all enjoyed. **Kevin Travers**

BURPHAM

Anchor & Horseshoes

Accessible by a bus from Guildford on routes 715, 18 and 6. This Greene King owned pub has four real ales available. St. Austell Tribute and Greene King Abbot are the regulars, two guest ales also on offer. Wednesday is quiz night and there is regular live music at weekends, The pub shows live sports and has large rear and front gardens. **Dylan Thomas**

Wine Rack

Regularly changing real ales are available for takeaway in this suburban off-licence that also offers a huge range of bottled beers, plus local wines and gins. Well worth popping in. **DT**

CAMBERLEY

Camberley & District Club

The club is free of tie, enabling it to provide a broad choice of beers from many sources, though currently a good relationship has been established with Triple fff Brewery, whereby they deliver a small batch of one of their cask ales every Friday afternoon. This often lasts for a few days, but can go very quickly, so it's "first come, first served". Recent offerings include Moondance, Alton's Pride and Sundown, the latter being much to my liking when I was last at the club. "CADS" provides an ideal location in central Camberley, where people can meet in the afternoons and evenings to socialise without the intrusion of piped musak, which has become the hallmark of some of the town's pubs. Guests are welcome to use the facilities, if signed in by a member. Applications for membership are welcome, via the club's website, with reduced terms for several categories. **Harry Fish**

Claude du Vall

When the 2025 edition of CAMRA's Good Beer Guide was published a few months ago I was pleased to find that this pub had achieved the milestone of ten consecutive years in it, and

congratulated Paul (the manager here for the past eight years) on having maintained the excellent choice and quality of the draught ales (and food) during his years here, and hope he stays for many years yet! In the meantime, we have arranged for a 10-year Award to be presented to Paul on 24th March, at 8pm, so by all means join us, and check out the beers while you're there! **Doug Fish**

Duke of York

Apologies for reporting on the Duke of York again so quickly (since the previous issue!), but I was staggered when the pub closed in November. Its future is unclear, with a local estate agent claiming to be marketing it but there are also lots of rumours locally about conversion to flats; however no planning application has been submitted.

Either way its loss is a real shame, as many of us were happy that when Rhys took it over a couple of years ago he replaced the occasional Sharps Doom Bar with a steady supply of St. Austell Tribute and generally in good condition! We are sorry to see you go, Rhys but best of luck with your next place. **DF/KT**

Royal Standard

Mark has been here for over eight years now, and one can see how much things have improved during that time. For instance, the carpark has been completely re-covered, and chargers introduced for electric vehicles, the dining area revamped, and generally a guest beer is available to augment the Greene King range of draught beers. For a while it was Fuller's London Pride, I think, but currently Caledonian Deuchars IPA, which was a firm favourite with CAMRA when it appeared on the scene some years ago and is still good to my mind, though now brewed by Greene King owned Belhaven! Good TV coverage of mainly sports events, and good food here also, at very reasonable prices. There is also a pool table and, of course, darts, and it is conveniently near a bus-stop on the no. 1 route to Aldershot. Well done, Mark! **DF**

Station Tap

Amazingly, this pub closed at about the same time as the Duke of York, and I feared the worst! However, it turned out that they had only closed it for a refurbishment, during which they cleaned up the whole place, and reinstalled the two handpumps for real ales!! Very promising, and since reopening they have served draught Wychwood Hobgoblin Gold (now brewed by Banks's), and Fuller's London Pride! I have tried them both, found them somewhat on the cold side, and suggested that the pipes or hoses probably need to be separated from their lagers, etc. However, in the meantime they taste OK, but remain somewhat cold. **DF**

DORKING

Falkland Arms

This pub has Surrey Hills Ranmore and Shere Drop on as permanent beers with a changing guest beer. This was Woodforde's Tap & Go on a visit in January. There is live music and karaoke at least once a month and a juke box. **Sally Gingell**

Spotted Dog

This pub reopened just before Christmas after a refurbishment. The kitchen still needs doing so there is no food at the moment. There is normally one beer on, which may be something like Fuller's London Pride or Timothy Taylor Landlord. **SG**

White Hart

This pub, known as the Snakepit to locals, is just off the High Street and serves Surrey Hills Ranmore and Shere Drop. It shows most sports and can show a couple of channels at one time on the three televisions. It also has a pool table and a juke box. **SG**

DUNSFOLD

Sun

This pub seems to have fallen off the branch radar in the last few years after a rather disappointing visit. I am happy to say that my recent visit was a revelation, I found a traditional village pub serving great local beers. The

Surrey Hills Shere Drop I tried was the best I have had in a long time and the Tilford Hankley Gold was also in great condition. I also tried the Crafty Loxhill Biscuit which whilst it was good it was not quite to my taste. With warmer weather (hopefully) approaching why not pay this pub a visit, there is very pleasant outside seating available. The pub is on the no. 42 bus route between Guildford and Cranleigh, whilst these buses only run every couple of hours during the day a lunchtime visit is not too hard to arrange.

Ian Johnson

EAST MOLESEY

Bell

Former Kingston and Leatherhead Pub of the Season, this historic coaching inn dating from the 16th century continues to offer an interesting range of guest beers alongside Greene King regulars. Local breweries such as Twickenham, Wimbledon and Windsor & Eton often feature.

John Burns

Poyntz Arms

This spacious corner pub has recently been acquired by local Big Smoke brewery and typically has three of the brewery's real ales on offer alongside ales from Shepherd Neame and occasional guest beers from other breweries.

JB

EFFINGHAM

Plough

Closed for six weeks at the start of the year, the pub reopened in mid-February under new management. Still with a strong focus on food, hopefully the range of real ales, including an offering from Surrey Hills, has been retained. **KT**

EGHAM

United Services Club

Previous CAMRA National Club of the Year finalist, and this year through to the last 16. Always five real ales and a few real ciders. Recent guests have included Oakham Paradox, Thornbridge Jaipur and Castle Rock Door of the Cosmos. **LM**

EPSOM

Marquis of Granby

Has recently reopened after a refurbishment. **Frank Chalesworth**

ESHER

Marquis of Granby

Has recently been closed by Greene King and its future is currently uncertain. **JB**

EVERSLEY

White Hart

This traditional pub is on the edge of Eversley village, a short distance from the local cricket club, one of the oldest in the country. The pub is ably run by Tori and Zoe, who have wide experience in the hospitality industry, and have built up a good following on the food side, as well as putting the "Hart" back on the map with local drinkers. The pub is operated by the Stonegate group, which gives access to a range of beers. Some months ago, I enjoyed the Respire session ale (4% ABV) from Black Sheep brewery, more recently, Fuller's London Pride and Otter Bitter were available, the latter was much to my liking. **HF**

EWSHOT

Windmill

The pub was closed for much of January and reopened in February with new licensees Paul and Sharon at the helm. Ringwood Forty Niner was spotted on sale initially, but it is not known what the regular range of beers will be going forward. **KT**

FARNBOROUGH

Goat in the Garden

This small bar in the grounds of Melford Hotel in a largely residential area of south Farnborough, continues to offer a range of up to four real ales, from breweries rarely found in the area, with Church End and Thornbridge often featuring. A second quality lager tap has recently been introduced. Open all day, but always best to ring ahead to check whether Will or Chess are around to serve you. **KT**

...Continued on page 19

Members' Weekend



Beers, Brewery Tours and other fun stuff *exclusively for CAMRA Members!*

CAMRA is well-known as a volunteer-led organisation that hosts beer and cider festivals all round the UK but, if you are a CAMRA Member, there is another event you can enjoy, the free to attend - Members' Weekend!

This is similar to a weekend beer festival, but hosted in a different location every year, and it also includes CAMRA's AGM and Conference. The AGM serves as the opportunity to vote in new Directors and receive the accounts. Conference is when we hear the Chairman and Chief Executive speak, debate motions from members, and celebrate members' and Branches' achievements, as various awards are presented.

Conference can be quite interesting, although I have never got up early enough to catch the AGM.

What is most interesting is the dedicated Members' Bar! This serves a range of fantastic local beers and ciders that you won't find in many pubs; choices carefully curated by local experts where the drinks you buy are more likely to be supporting local brewers and small businesses. You can also get your beers/ciders in thirds and halves, thus offering the opportunity to try even more delightful drinks without a massive hangover.

But what the Members' Weekend also offers is the opportunity to go on a trip/tour of a local brewery (Friday/Saturday evenings) as well as attend on-site "fringe" activities (just like other conferences), mostly on Saturday afternoon. These are usually on the theme of beer/cider education, such as tutored tastings, or support for development of Branches e.g. member recruitment. You can of course, just stay in the bar! Every year there is something different and this year cider fans will be well catered for. Not only are we in the West Country, but 2025 is the 50th anniversary of CAMRA campaigning on real cider and perry.

In April 2025, Members' Weekend is on the English Riviera, in Torquay. Not a place I've been to before, so for me this offers an opportunity to explore a new town as well. There's usually an excellent short guide to the area (prepared by the host CAMRA Branch) which points you to local hostelries where the ale (and/or cider) is good! It's perfectly planned for a weekend away. Arrive on Friday, check into your hotel, then (from 4pm) you can sign in to the venue, get your member's bag and head into the Members' Bar. On Saturday morning, there's the short AGM followed by Conference. The bar opens at lunchtime, and afterwards, Conference resumes, followed by fringe activities. It can be a very busy

A Warm Welcome to the English Riviera



**CAMRA Members' Weekend,
AGM & Conference**

Riviera Centre, Torquay

11-13 April 2025

Hosted by Devon Branches



day. But if the weather is good, perhaps you'll take time to explore Torquay e.g. Torre Abbey, the beach and the harbour? Conference continues on Sunday morning with the Bar opening at lunchtime, so you can try a few more beers/ciders in the afternoon before travelling home, or perhaps checking out local pubs.

I've been to the last three Members' Weekends - in Eastbourne, Sheffield and Dundee - and as you may have gathered from my sales pitch, planning on my fourth! I can't say I have attended much of the official business, but each year, it is an opportunity to dip your toes into something different. Highlights of Eastbourne: a long walk on the Downs and a tour of the Long Man Brewery. Sheffield involved exploring the city, and pubs around Kelham Island. Dundee was mostly art and history (RRS Discovery, the Verdant Works Museum and the V&A) - for my write-up from Dundee, check out August/Sept 2024 London Drinker.

And as for Torquay (11-13 April)? Well, I'm not sure what we'll do yet, as at the time of writing, the full

programme hasn't been revealed. But I am looking forward to it. The only catch is that you must be a CAMRA member to come to the event and to visit the dedicated Members' Bar. So, if you're a CAMRA member, why not login and register to attend now? Remember, it's free to attend and early registration means you'll be the first to be notified of the booking process for the trips and activities, some of which sell out quickly. You can also get more involved by volunteering – see the event page to be part of Team Torquay. If you want to bring your partner, you can add them to your membership for just £8. And if you're not yet a member, you can join at <https://camra.org.uk/membership/membership-rates> and get all the other benefits that CAMRA membership brings.

Maria Freeman

South East London CAMRA Member


 THE
WHITE HART
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Are Lager Drinkers Being Conned?



I last drank lager many years ago and was not impressed. It was somewhat superficial, lacking taste and depth, cold and fizzy and relatively expensive.

Although I can't recall the year, I quickly returned to drinking Youngs Ordinary bitter. You might well ask is Grumpy now writing about lager rather than Real Ale?

I have been looking at the machinations of the multinational brewing companies operating across borders. In particular, where the lagers are brewed and whether any deception might be involved. It should be obvious that it would be totally uneconomical to transport a heavy and bulky product like beer around the world rather than produce it in the country of sale. However, it would appear from surveys that many people believe that the beer is made abroad and imported into this country. Nothing can be further from the truth as all lagers sold in the UK appear to be brewed in this country. Much is made of snow packed mountains, sun drenched plains and mediaeval Germanic names all invoking romantic and nostalgic imagery. Unfortunately, the UK brewing locations hardly enhance these images.

One of the more recent lagers on the market is Sierra Madri. Clearly a Spanish company with the Sierra bit referring to the jagged teeth on a saw resembling mountain peaks. It's brewed at Tadcaster and when I visited, there was no sign of the jagged peaks with the highest point being a disused railway viaduct over the river. That lesser-known part of Bavaria called Northampton produces Kronenbourg, Carlsberg, San Miguel and Fosters. A far cry from most people's memories of San Miguel quenching their thirst while sitting around a holiday pool. Another glamour spot is the Magor

brewery in South Wales producing the delicious Budweiser, Stella Artois and Corona, originally from The Czech Republic, Belgium and Mexico. Not to be left out, Manchester is the home of Heineken, Moretti and Cruzcampo. Burton-on-Trent has Carling, Luton has Becks and Chiswick has Peroni. This is not fully comprehensive and the whole picture is highly complex.

Clearly brand loyalty in the lager market is very strong. A few years ago, a local publican brought in some quality Czech lager and attempted to sell it at a highly competitive price. He was unable to sell it as the clientele wouldn't shift from their Fosters to something they didn't know. Obviously, it was not about price with the whole image created by advertising being more important. Generally, lager advertising was low on substance, but high on the image aspects. The Hofmeister ad featured a cuddly bear with a jack the lad approach to life. The ads had to be withdrawn when it was realised that the age group most readily identifying with the products were the under 12s. Then there were the Fosters ads which were both very simplistic and chauvinistic such as when the truck laden with beer collapsed when a bottle of sherry for "the sheilas" was added. There was also the Stella ad informing us that it was reassuringly expensive. During the football European cup I was very much amused that English fans were only to be sold half strength beer which would make it about 2.5 percent. My first thought was that it was not a lot weaker than some of the British lagers. My second thought revolved around practicality and how to avoid selling it to native Germans? Don't mess with a German's beer unless you want a riot on your hands. Unfortunately, English football fans have a bad reputation and when football is at the Millenium Stadium the bars are closed. On the other hand, when rugby is on the bars remain open. What

does this tell us? Rugby followers are more likely to be Real Ale drinkers and yet cause very little trouble. On average Real Ale is probably a little stronger and this cannot explain the different behaviours. Is it a matter of volumes? Lager is probably easier to drink in quantity whereas eight pints of a four percent beer would wreck quite a few people.

Back to the question of whether lager drinkers are being conned. If a sizeable number of lager drinkers believe that their lager is brewed abroad, and the brewers don't disabuse them of this view or quietly acquiesce in this interpretation, then the con seems complete.

Bob Southwell aka Mr Grumpy



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Drinking for Charity

www.farnhambeerex.org.uk

FARNHAM BEEREX is our great annual beer festival, first held in 1977 then every year, apart from the pandemic years and 2025 is the 47th 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 70 Real Ales plus Ciders, Perries and a Craft Bar.

Beerex has moved on over the years and there have been a few changes for 2025:-

- A commemorative 2025 clear polyglass to add to your collection
- This year there will be a number of limited availability beers starting with 'Thursday specials'
- Friday lunchtime will still be band free with tables and chairs in the Main Hall and drinking up until 3:30 pm
- Bands will perform at the other sessions
- The Saturday lunchtime session will close 30 minutes later at 3:30 pm
- All ticket purchasers will receive a link to download the programme from 7th April. Hard copies will be available as well as separate beer and cider lists.
- Street food vendors will be offering a range of food styles outside the Maltings.
- There will also be a CAMRA stand, where we will be offering **two free pints** at Beerex 2025 for any **NEW MEMBERS** who join on the day. Come along and talk to us, we like to talk about beer/cider pubs and clubs.

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

To see session times and to order your Entrance Tickets please visit:

www.farnhambeerex.org.uk

Cheers!

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 website 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.

£3 single bus fares scheme

The Government scheme to limit single bus fares to £2 in 2024 has now ended and the limit is now £3 in 2025 (please check if your route is covered by this scheme before travelling <https://www.gov.uk/guidance/3-national-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 pre-Covid levels and many bus routes are under threat of being withdrawn. Note, it may be cheaper to buy a return ticket or enquire if the bus company has a cheaper Day Ticket. Stagecoach has a Gold Nightrider rover ticket that is valid in Surrey and Hampshire and is only £3 (at time of publication) and valid if traveling after 7pm. Other bus companies may have similar tickets.

MARCH

Saturday 1st 12.30pm Epsom town walk. Start at the Barley Mow on Pikes Hill, then on to the Railway Guard (1.30pm), Rising Sun (2.30pm), Rifleman (3.30pm) and finishing at the Assembly Rooms (4.30pm). [K&L]

Saturday 1st Visit to Gosport Winter Festival and local pubs. Join Branch members for the Saturday afternoon session (12pm - 4pm), at the excellent Gosport Winter Fest and then move onto local pubs. Tickets for the beer festival need to be booked in advance. Travel to the Festival is possible by train to Portsmouth and the Gosport Ferry, or train to Fareham and a bus to Gosport. However, there are engineering works in Portsmouth on this day, so the Fareham route is recommended. [SHB]

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

Tuesday 4th Farnham pub tour. More details to be given in the SHB social diary <https://shb.camra.org.uk/diary>. [SHB]

Thursday 13th 7.30pm North Kingston visit. Start at the Park Tavern, New Road, then on to Park Brew Kitchen (8.30pm), Norbiton (9.15pm) and finishing at the Black Horse (10pm). [K&L]

Friday 14th 12:30pm Worthing Micropub tour. Start at 12:30pm at The Green Man, then on to the Foresters for 1:15pm. [SHB]

Wednesday 19th 11:20am Chiddingfold and Witley by bus. Catch the 11:20am 71 bus from Guildford bus station (Bay 3) to Chiddingfold. Visiting the White Hart followed by a 0.6 mile walk to the Star. [SHB]

Thursday 20th 8pm Annual General Meeting. Kingston Workmen's Club. [K&L]

Saturday 22nd 11:45am Chobham Pub Tour. 11:45am optional breakfast at Herbert Wells (Wetherspoon), then catch the 1:30pm no. 73 bus to Chobham, visiting the White Hart followed by the Horse and Groom. [SHB]

Monday 24th 7:30pm Claude du Vall presentation. Presentation to celebrate ten years in the Good Beer Guide. [SHB]

Wednesday 26th 2pm A Quiet Pint at the Kings Tun, Kingston. [K&L]

Friday 28th Burton Beer Festival and pubs weekend. Friday visit to Burton Beer Festival with a tour of Burton's pubs on Saturday. Tickets and accommodation need to be booked in advance. [SHB]

APRIL

Thursday 3rd 5:40pm Badshot Lea and Weybourne pub social. Catch the 5:40pm 16 Stagecoach bus from Aldershot to arrive at the Cricketers, Badshot Lea for 6pm. Then onto the Crown for 7pm, finishing at the Running Stream at 8pm. [SHB]

Wednesday 2nd 7pm Branch visit to Egham Beer Festival, United Services Club, Egham. [K&L]

Saturday 5th 12pm Visit to Brolly Brewing, Horsham. Join Branch members for a visit to Brolly Brewing in Horsham. After that we will visit the Horsham Brewery Tap, before heading to a couple of pubs in the town centre. To have an idea of numbers please let us know you are going by emailing the Social Secretary on Social@shb.camra.org.uk [SHB]

Tuesday 15th 8:00pm Evening in the Herbert Wells (Wetherspoon) Woking [SHB]

Monday 28th 5:55pm Church Crookham Pub Tour. Catch the 5:55pm 10 Stagecoach bus from Farnborough, (or 6:20pm from Fleet Station), to the Wyvern, Church Crookham for 6:45pm. There is a mile walk to the Fox and Hounds (8:15pm), followed by a half mile walk to the Prince Arthur (9:15pm). [SHB]

MAY

Thursday 8th May 6:15pm Guildford Pizza and Beer night. The Olde Ship Inn Guildford, serves excellent pizzas. Please email social@shb.camra.org.uk by 30th April so tables can be booked. Meet in Britannia at 6:15pm then walk one mile to The Olde Ship for 7:30pm. [SHB]

Wednesday 7th 8pm Branch Meeting, Epsom Club, 41-43 Church St, Epsom KT17 4PW. [K&L]

Thursday 15th 7:30pm. Shuffleboard Evening Disruption is Brewing. Shuffleboard night at Disruption is Brewing Tap Room, Camberley. Check nearer the time for event confirmation in the SHB social diary <https://shb.camra.org.uk/diary>. [SHB]

Monday 19th 7:00pm Beer and Burger night at the Antelope in Surbiton. Please email social@shb.camra.org.uk by 9th May, so tables can be booked. [SHB]

Friday 30th 11:20am Visit to Woodfest at Brentford Musical Museum. Take the 11:22am train from Woking to Kew Bridge (change at Clapham Junction). Afterwards we will probably visit a few pubs in Brentford. [SHB]

JUNE

Wednesday 4th Thameside Tootle to Putney. A Thameside Tootle heading west towards Putney. Further details to be given in the SHB social diary <https://shb.camra.org.uk/diary>. [SHB]

Thursday 19th 8pm Crown, Horsell. Visit to the popular Crown in Horsell village to sample the delights from the local Thurston's Brewery. [SHB]

Sunday 22nd Sunday lunch. Further details to be given in the SHB social diary <https://shb.camra.org.uk/diary>. [SHB]

Wednesday 25th 6pm Midsummer Walk. For our annual midsummer walk this year, we will be visiting a community-owned village local and a local brewery tap. The walk will be approximately five miles in total. Meeting at Farnham Station at 6pm, we will walk along the North Downs Way to The Barley Mow at The Sands, arriving at approximately 7.15pm. There will be time to eat for those who wish to, before departing at 8.45pm for a further 1.5 miles to the Hogs Back Brewery Tap Room, arriving about 9.20pm.

You can then leave at either 10pm or 10.30pm for a final 0.5 mile walk to Tongham for bus no 20 to Aldershot or Guildford at 10.15pm or 10.45pm.

Please email Branch Contact contact@shb.camra.org.uk by 16th June so tables can be booked. [SHB]

JULY

Wednesday 2nd 19:00pm Thameside Brewery Quiz. Please email social@shb.camra.org.uk if you'd like to join the quiz team. [SHB]

Thursday 10th 7.30pm 50th Anniversary Surbiton visit. Start at the Victoria (where the first branch meeting was held on 10th July 1975), then on to the Lamb, Antelope and Coronation Hall. [K&L]

Saturday 12th Branch 50th Anniversary Celebration at Park Brewery, Hampden Road, Kingston. [K&L]

BEER FESTIVALS

Local Beer Festivals

Thursday 10th to Saturday 12th April Farnham Beerex at Farnham Maltings. The tickets for the 47th Farnham Beerex. can be purchased at <https://farnhambeerex.org.uk/booking/>

Friday 18th to Saturday 19th April Disruption is Brewing Tap Room, Camberley. Two days of Bank Holiday fun at the brewery's Easter Feaster special event. There will be four sessions, Friday and Saturday (12 noon - 5pm) and (6pm - 11pm) with a token bar to purchase tokens which will be traded for drinks. Check disruptionisbrewing.co.uk/product-category/events/ for details of tickets with entry only or beer included options available for each session.

Friday 18th to Sunday 20th April Star, Godalming Easter Beer & Cider Festival. Expect there to be a selection of over 20 real ales from all across the UK, over the weekend.

Thursday 12th Saturday 14th June Kingston Beer Festival (provisional dates)

Wednesday 30th July to Saturday 2nd August, 46th 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, with buses 8, 441 and an occasional 500 from the nearby High Street. <http://www.eghambeerfestival.co.uk/>

Saturday 2nd August Fleet Beer Festival Harlington Bar, Fleet. The 17th Fleet Beer Festival organised by Fleet Lions, will have two sessions 11am - 3pm and 5.30pm - 9.30pm. It will offer 40 real ales as well as ten ciders. Full details and how to get tickets when they are on sale will be on fleetlions.org.uk/beerfest/

Friday 19th to Saturday 20th September Guildford Beer Festival Guildford Cricket Club, Guildford. Details will be available on guildfordbeerfestival.co.uk/

CAMRA National Events

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

@CAMRAKL

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/>

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

Joint CAMRA branch **visit to Dorking**

On Saturday 25th January around fourteen intrepid Surrey/Hants Borders CAMRA members congregated in the Rodboro Buildings in Guildford for breakfast - looking for Haggis perhaps?! After dining we headed to Dorking, by train or bus, to join our neighbouring East & Mid Surrey CAMRA buddies, for a toddle round their town.

We visited all five of the pubs listed for the day out, but due to space, not necessarily in the set order. We had the most of us in one place, at any one time, at the first pub, where the group photo was swiftly taken. This was the Star Inn, near Dorking West station; initially Greene King Fireside was the Real Ale available, later joined by Hogs Back TEA.

The official order of visiting was;

1. **Star Inn** - Greene King pub with guest beers
2. **Old House at Home** - Dorking Brewery pub
3. **Cobbett's** - Micro pub & bottle shop
4. **Cricketers** - Fullers pub
5. **White Hart** - which frequently serves Surrey Hills beers.

As a dark beer fan, I particularly enjoyed trying the Dorking Black Noise - 4.5% ABV Porter, and the Verdant Burnthouse Porter - 4.6% ABV in Cobbett's. All of the venues were well worth visiting but I had to return to Cobbett's for a second Burnthouse Porter before catching the train, and then rail replacement bus, home. A great day out with CAMRA buddies – many thanks to both branches' social secretaries for organising this for us.

Val MacT



A new **Pub in Surrey**



Right on the edge of the East and Mid Surrey branch area, Saturday 30th November 2024 saw a new micropub open on Warmingham Village Green. "Ales on The Green" is based in a former charity shop directly facing the Green itself and is within a few metres of local bus stops, being served by buses 403 (to/from Croydon), and 409 and 411 (to/from Godstone, Caterham, Redhill and Reigate).

As well as serving Real Ale, the venue also offers cider, wines and soft drinks. There is a strong community focus with a vinyl record exchange plus a meeting room at the back of the pub which can be hired for free by local charitable groups.

There are four hand pumps in total, on opening day three were occupied with Westerham 1965, Oakham Citra and Titanic Plum Porter. Please do pay them a visit.

Darren May

Prince of Wales

For the winter months Hop Back Summer Lightning has been replaced by their Entire Stout meaning there is always a dark beer on the front bar. However, this does not mean that the range of guests has diminished with beers from Wantsum brewery in Kent featuring prominently recently. A limited food offering has been reintroduced initially consisting of pie night Monday evening, pizza on Tuesday, fish Friday and burger and chicken Saturday. There is also a roast Sunday lunchtime. **KT**

Tilly Shilling

The pub closed for several weeks in January for a refurbishment. On reopening not a great deal appeared to have changed. The flooring near the food serving area has been replaced and there has been a general sprucing up. Sadly, the unique former aircraft seating at one end of the pub has gone. The beer range and quality are still as good as ever and it remains a popular drinking place in the centre of town, where choice is limited. **KT**

FARNHAM

Slug & Lettuce

The pub closed in January and while Wetherspoon have indicated they are planning to take it over, as yet the acquisition hasn't been finalised and hence there is no reopening date. **KT**

GUILDFORD

Britannia

Pub by the River Wey owned by Shepherd Neame, with a range of their beers on draught and bottles on offer. Closed in January 2025 for a refurbishment and upgrade, but now very much open again. **DT**

Cannon

This former pub is now being run as H Bar, in conjunction with the Hungry Boys, who also operate the Plough, Farnham. Very much geared to the student population; no idea if real ale is available. **KT**

Guildford City FC Clubhouse

Range of bottled beers and ales, nothing real though. Open on match days 1.30pm to 6pm for home games on Saturdays and for midweek games from 6.30pm to 10pm. Friendly, social bar area. All welcome to visit on match days. Bar over-looks the pitch. Hot and cold food available. **DT**

Royal Oak

Fuller's owned pub with a range of Fuller's draught beers, bottles and guest beers. Also, real cider on offer. Take away beers and pint jugs available. **DT**

Star

Shepherd Neame kindly sent me a voucher for a free pint for "Blue Monday" in January so it seemed silly not to use it as I was passing by, so a pint of Spitfire was consumed. Not one of my favourite beers but it was quite drinkable. Also on offer was Bishop's Finger, Master Brew was "coming soon". **IJ**

Weyside

Youngs owned pub, Youngs Original and Hogs Back TEA on draught on today's visit. **DT**

White House

Fuller's owned pub with a range of draught Fuller's and Dark Star branded beers on offer. Bottled Golden Pride is my personal choice when popping in for a beer. **DT**

HEADLEY

Cock Inn

This is a rare local outlet for Tilford Brewery beers as well as guests from other local breweries such as Surrey Hills. The 250-year-old pub offers wonderful views across the valley opposite and a range of quality food. Real ale has recently been on offer at £4.10 a pint on Mondays. **JB**

HERSHAM

George

Has three Shepherd Neame ales on, Master Brew and Whitstable Bay, as regulars plus a seasonal. The pub hosts regular live music and has an attractive patio area at the back. Landlord Martin has also recently taken on the Maypole in Surbiton. **JB**

NEW HAW

Black Prince

Large 1930s roadhouse situated next to the Broadway shops. Full range of food is popular, as is the weekly quiz night. Real ale recently featured Greene King IPA, Fireside Winter Ale and Hopping Special Amber Ale, as well as Morland Old Speckled Hen. **LM**

SHEPPERTON GREEN

Barley Mow

A popular side street community local with a long-standing popular landlord. Regular music nights including jazz and rock, as well as a weekly quiz night. Usually five real ales on, which recently included Hop Back Summer Lightning, Hogs Back TEA and Lister's Wapping Pier. **LM**

STAINES

George

Large two floor town centre Wetherspoon. Usual long opening hours and all-day food. In addition to three regular national brand ales, recent guests have included Exmoor Beast, East London Bedrock ESB, By the Horns Foundry Stout, and Portobello Sauce on the Side. Good to see some decent dark ales, hope it continues. **LM**

London Stone

Eclectic decoration and regular band nights attract a younger and young at heart crowd. Good to see real ale a regular feature, Rebellion IPA and Rebellion Smuggler on my recent visit. **LM**

SUNBURY

Magpie

Large old pub old on the River Thames with a popular outside patio in finer weather. Extensive food menu is popular. Real ales include regular Greene King beers, with guest ales often from London Micros. **LM**

WALTON ON THAMES

Walton Village

2024 Kingston and Leatherhead Pub of the Year has Hogs Back TEA as a regular plus a couple of changing guest ales, often from other local breweries. The pub held a beer, whisky and cheese festival in September with 13 cask ales from all over the UK and a dedicated festival bar. The pub features a ping pong table and a mini bar with water and treats for dogs. There is a popular quiz night every Thursday and occasional film nights. **JB**

Weir

Was voted Kingston and Leatherhead Summer Pub of the Season last year. The pub usually has one or two local ales alongside the regular Brakspear Gravity. Occasional beer festivals are held. Located on the Thames towpath the pub is popular with walkers and cyclists and has six ensuite rooms. Dogs are welcome and a good range of food is always available. **JB**

WEST MOLESEY

Royal Oak

This community focused pub, a former Kingston and Leatherhead Pub of the Season, has recently had Otter Bitter as a regular ale alongside London Pride, St. Austell Tribute and Twickenham The Naked Ladies. **JB**

...Continued on page 26

2024 National Beer Scoring System competition winner announced



The Surrey/Hants Borders (SHB) CAMRA branch National Beer Scoring System (NBSS) competition for 2024 has concluded. The rules for entry into the draw at the were quite simple, submit at least 25 scores spread across ten or more pubs and clubs in the branch area in 2024. There were 18 contenders.

The winner was randomly selected in a draw at the SHB CAMRA's AGM at the Woking Railway Athletic

Club on Saturday 22nd February 2025. The winner was Val Mac T and was presented with a voucher for £50 for their selected local brewery.

I will be proposing we do something similar in 2025, So, please do start submitting your NBSS scores and, who knows, you may be this year's winner!

Mick Bell

Chairman SHB CAMRA

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/>



At the time of publication, it was reported that the brewery had gone into liquidation. The reason was due to a couple of bad debts, rising costs due to the economy and rent hikes. The brewery moved to its current base in Surrey hoping to increase its turnover. The brewery was founded in 2011 by Alex Bull and Chris Mills. They also run a pub at Wimbledon AC football stadium and this will remain open until the end of the season.

CRAFTY, Dunsfold

www.craftybrewing.co.uk



Crafty have won more SIBA awards over the past few months. In cask, a Silver for "Blind Side" (Best Bitter) and "El Dorado" (Session Pale), and in keg "Distant Horizon" won Silver for Keg IPA. In bottle and can, "Blind Side" won a Silver at the SIBA Bottle & Can awards.

Crafty are making some changes to the core range of cask-conditioned ales. "Crafty One" (ABV 3.9%) will no longer be available year-round but will become one of several seasonal and special ales. Hop Tipple (ABV 4.2%), Loxhill Biscuit (ABV 3.6%), Blind Side (ABV 4%), are still extremely popular.

With their in-house canning and labelling capability, the bespoke-labelled wedding, personalised, theatre, and event beers are strong sellers. 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 have been in partnership with Crumbs brewing of Reigate since 2023, brewing Crumbs' range of beers made with unsold bread from the Chalk Hills bakery.

The Crafty brewery on Dunsfold Road is open to visitors for off-site sales Monday to Friday 10:00-16:30 (closed Bank Holidays) and beers are available to order online for delivery 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

GODSTONE, Godstone

www.thegodstonebrewers.com



Years ago, when I was ordering beers for the Brockham Beer Festival, Steve offered me a white stout, the first time I had ever encountered such a thing. Brewed with lactose, this was such a confusing beer, light coloured but with stoutish flavours.

Several years later, Steve and Anne have had to stop brewing as the site owner, Patrick, wants to take back the barn they brew in and brew himself. The brewery tap, found at Flower Farm in Godstone, established itself as a great local for those in Oxted, offering a number of beers at the once a week session on Friday. It was a great place to meet up and chew the fat with other locals.

Steve and Anne, who met at university in 1978, will keep busy. Steve will do some homework brewing and hopes to retrain as a blacksmith!

I really would like to thank them both for their efforts over the last several years. Not all beers were perfect, but they were not afraid to experiment, and some of their porters were nothing short of fantastic. They will be missed.

Roy Golding

HOGS BACK, Tonghamwww.hogsback.co.uk

The Hop Harvest Party in September was enjoyed by 4,200 people and over 12,000 pints were consumed. The solar panels are continuing to provide all the power for One Planet brews. The brewery shop has had a makeover and there is a new tenant at the brewery, Salvation barbers. In October, Hogs Back hosted a Surrey Hills artisan market which attracted large crowds.

An Advent calendar was again available with 24 hand-picked beers from Hogs Back and selected UK brewers. Hogs Back are supporting SIBA (Society of Independent Brewers and Associates). This organisation helps consumers identify independent brewers in pubs, bars, and shops. In November, the hop garden was dressed, which entails cutting back the hops. Hogs Back hosted charity quizzes, comedy nights and workshops on the run up to Christmas.

Recent brews have included Notorious PIG a 3.8% ABV East Coast IPA, Hop Harmony from One Planet a 3.8% ABV golden session ale, Toffee Apple Ale, Mistletoe and Swine, Advent Ale, RIP Snorter, Blackwater Porter, Holiday Hog and England's Glory in time for the Six Nations Rugby.

Michele Axton**SURREY HILLS, Dorking**SurreyHills.co.uk

2025 is Surrey Hills Brewery's 20th birthday and to celebrate this a new beer is being brewed in March.

The new beer will be called Three Peaks and is named after the three local hills of Box Hill, Leith Hill and Holmbury Hill. It will be a pale ale with a strength of 3.3% ABV and will highlight Simcoe and Centennial hops (with some Magnum and First Gold for bittering). The recipe has been developed by George, with a little input from former brewery owner Ross. If popular, it is hoped that the beer will become a seasonal offering.

New owners Andy and Chris, who took over last year, have not made any real changes to the brewery or the beers. Simon, the head of brewing has been there for 17 years now, having joined when the brewery was at Scotland Farm in Shere. One decision Andy and Chris have made is to keep the price of beer at the brewery at £3.50 a pint. They are also intending to build a proper tap room at the front of the brewery, a great improvement to the pallet "tables" which are used at the moment.

Final news, Collusion version 36 was brewed at the beginning of February. As usual the hops used have changed, this batch making good use of Idaho 7 amongst others.

Roy Golding**TERRA TEMPO, Tongham**www.terratempobrewing.com

This brewery continues to produce some interesting ales. Just released are four new brews. They include Les dunes d'Ostende a 6% ABV barrel aged ale with raspberry, morello cherry and hand-picked elderflowers, aged for one year then the fruit is added. It is sent back to port barrels and then bottle conditioned. Bongzilla, a 7% ABV triple dry hopped wild IPA made with citra and mosaic hops. Land Beer 3.8% ABV oak aged farmhouse ale brewed using solar power, local malt and hops grown on site. Lastly, At the Banks of the River, a 6% ABV barrel aged ale with Wisconsin cranberry maple syrup, vanilla and tanka bean. Lots of exciting things are planned for 2025. The beers are available from the website or the Hogs Back shop.

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

Recently had a rearrangement in the brewery and invested in two new small fermenting vessels, so can keep the big fermenting vessels for the core beers (White Swan, Egyptian Goose and

Heron Ale) while doubling capacity for smaller batch brews. This means Thames Side can keep the seasonal and special brews production constantly fresh.

The naming of seasonal or special ales usually follows a musical theme. These have included 'Big Log', another collaboration brew with Backbeat Brewery in Beverley, Massachusetts and named after the Robert Plant album of the same name. It is a coffee chocolate lactose (milk) stout. Currently conditioning in the small fermenting vessels are Mallard Mild, Black Night Oatmeal Stout, Extra 'Specials' Bitter and a special celebration hoppy pale ale called 'Perfect Day'.

Laurence Milligan

THURSTONS, Horsell

www.thurstonsbrewery.co.uk/



Thurstons were not brewing over the Christmas period for much needed maintenance and a spruce up. Things were back up and running by the third week in

January when two fermentation vessels were filled with Horsell Gold and one with Horsell Hooker. The latter is brewed each year especially for the Six Nations Rugby Championships.

By the time this issue is in the pubs a brew of the Small IPA should have been completed, some of which will be bottled this time. I am looking forward to enjoying this again as well as VIPA (Vermont IPA) which will be available as a summer beer.

A new website is now online and this has plenty of information about the brewery and beer in general. In addition, you can buy T-Shirts and other merchandise for home delivery and order and pay for bottled beer for collection from The Crown. Bottle stocks were low at the time of writing, but will soon be replenished now that brewing has resumed.

Nick Banyard

TILFORD BREWERY, Tilford

www.tilfordbrewery.beer/



Mark continues to brew his core range and has supplied beer to the Borough Beer House in Farnham where it sold out in 24 hours. Beer is also now being supplied to the Jolly Farmer, Bramley. Black Knight has been put into kegs as a trial and has gone down well.

Ian Johnson

TRIPLE FFF, Four Marks

triplefff.com



Sales in 2024 were up on 2023. This is due in part to brewing more specials and brews from their past portfolio. This has been due having the additional small

brew kit which makes it viable.

The Brewery continues to grow under new management which means Graham can concentrate on brewing and developing new recipes. They have also taken on a new brewer who is bringing new styles of beer into the mix. She has already revamped an old favourite "Snowblind". It is now a 4.2% ABV oatmeal Stout with some cascade hops and chocolate Malt. It has been readily taken up by Guinness drinkers deprived of their usual tipple!

The Brewery is also transitioning to using only vegan finings during 2025.

"Sundown" a 4.3% ABV pale ale originally brewed as a coronation ale has proved so popular it has joined the regularly brewed beers, and sales exceed those of "Alton's Pride" on occasions. Sales of "Pressed Rat & Warthog" have doubled in the last year, no doubt helped by more dark beers being consumed and the multiple awards it has won over the years.

They have expanded their range of bottled beers (not bottle conditioned) and now comprise "Sundown", "Alton's Pride", "Pressed Rat", "Moondance" and "Comfortably Numb".

"Alton's Pride" recently won Gold in the SIBA bottled beers (SE London) competition. Not bad considering they were up against beers up to 6% ABV!

David Patey

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WOKING

Herbert Wells

For the first time the Herbert Wells took part in the Wetherspoon London Beer Festival. Signature Brew EP was a fine beer and only 3.4% ABV, Mad Squirrel Aussie was good although not as nice as the Signature Brew. Twickenham Onyx was supposed to be a Black IPA however I thought it was more like an Old Ale. Looking forward to trying some more of the beers in the festival. **IJ**

Junction Tap

All handpumps removed so no longer serving Real Ale. **Mike Dunstan**

WORPLESDON, FOX CORNER

Fox Inn

Two beers from Dorking were very good. Another new Dorking Beer appeared on Real Ale Finder and when I arrived the other new one from them was also on, both excellent beers and the original brewer is back, or so I was told. The descriptions of the beers on the bar mentioned the "January 2025 Special" so it looks like monthly specials are on the cards from Dorking. Vestri Hazy Pale 3.4% ABV was indeed very hazy but full of flavour using Motueka and Talus Hops, an excellent beer. Stanza XPA, paler and hoppier than their Flagship beer Pilcrow Pale, another excellent beer in its style. **MD**

WRAYSBURY

Perseverance

This village pub holds an annual Pie and Porter festival each year. A number of SHB branch members attended this year's festival in January and were not disappointed. Beers on offer were from Montys, Hogs Back, Tiny Rebel, Roosters, Titanic, Cerne Abbas, Elusive and Dorking. The pies were pretty good too, owner and chef Nick cooks nearly a thousand pies each year to satisfy hungry drinkers. The pub has other beer festivals throughout the year, well worth a visit if you can! **IJ**

WRECCLESHAM

Sandrock

Whilst the days when a selection of beers from the West Midlands could be found in this oasis south of Farnham are long gone, the Sandrock still offers an impressive range of real ales. The choice is primarily light and golden with beers such as Exmoor Gold and Triple fff Moondance on sale, always in good condition. However, was great to sample some excellent Harvey's Sussex Best Bitter on our recent Branch visit. The pubs being pleasantly busy and the recent introduction of Sky Sports clearly going down well with the regulars, whilst we found a quieter corner by the log fire. **KT**



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Headscratcher No. 99 Results



The winner of Headscratcher No. 99 was Roger Grant and the draw was made by Pete Slinger, landlord of The Three Horseshoes, Cranleigh.

Correct answers were also received from Ian Amy, John Barker, Dennis Batty, David Carter, Mrs H.E. Clark, June Cottington, Barry Cox, Jane Cox, Jim Davies, Jennifer Davis, John Dodd, Norman Donachie, Nick Goodwin, John Hook, Bob Inman, Andy Lobban, Mark Nichols, Barbara Pearce, Colin Willoughby.

There were four incorrect entries.

A	M	E	R	I	C	A	N			G		S
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D	O	R	M	I	T	O	R	Y		R		A
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P	R	O		E		O		G		S		R
E		B		R	E	P	U	L	S	I	V	E
C	L	I	M	B		E		E		S		N
T		N				A	S	S	E	R	T	E

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

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A Tribute to Clive Taylor



Clive Taylor, a stalwart of Kingston and Leatherhead CAMRA, passed away on 29th June 2024 after a period of deteriorating health. Clive was known for his love of visiting pubs, the detailed notes he made and for organising a number of legendary beer trips. As a keen photographer, he kept a comprehensive pictorial record of the myriad pubs he had visited over the years and people he met along the way.

Living in New Malden, Clive played a key role in Kingston and Leatherhead CAMRA since he was first elected to the committee in 1993. Over 32 years Clive made an outstanding contribution to the branch in his committee roles as Membership and Social Secretary, where in the latter role he organised many a memorable pub crawl, collectively covering most of the pubs in the branch and many more beyond. As a former signaller, his love of trains contributed to the transport arrangements. Even after standing down as official Social Secretary many years ago, he continued to arrange events while the role remained vacant.

He also manned the Membership and Product stands at the Kingston Beer Festival (and also the Woking Beer Festival) over many years, recruiting dozens of new members in the process, as well as providing valuable assistance with set up, takedown and serving on the organising committee. Clive managed



to attend the most recent Kingston Beer Festival, where he enjoyed a few pints.

Clive, along with his wife Olga, was a standard fixture on CAMRA's London Pubs Group outings for many years. He also wrote regular articles for London Drinker, detailing his pub tours in various parts of London and beyond. His trusty notebook was always with him, and if he had visited a pub before he could invariably locate the previous occasion, tell you the beers he had drunk along with their price, and inform you of the beer

quality – almost always “good”!

As a regular participator in London Pub of the Year judging, a volunteer at various beer festivals, and for his idiosyncrasies including his love of Bombay mix and out of date pork pies, he will be sorely missed.

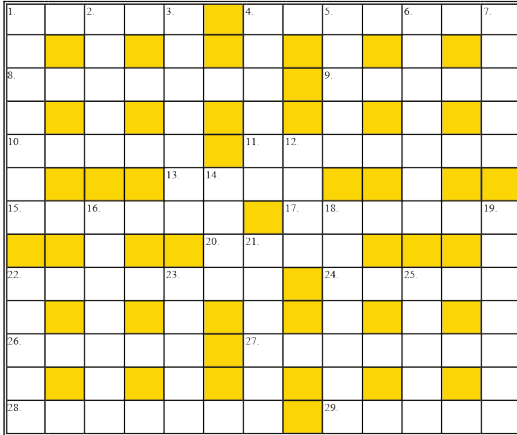
Kingston and Leatherhead Branch

**News
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Headscratcher No. 100



Across

1. Discovered love in the pool. (5)
4. Rubs frantically around the first irritable skin eczema and leaves contusions. (7)
8. Attempts to introduce the foremost flora into an overgrown forest. (7)
9. Spare parts are made into a weapon. (5)
10. It returns the tax. (5)
11. It needs a robot to manufacture a sofa. (7)
13. Information comes from all directions. (4)
15. Swallow bad diets with gin. (6)
17. Loved trouble concerning Germany. (6)
20. Heart of gold in church. (4)
22. Weep over a French church making a rough crackly sound. (7)
24. The funny paper is found back in the first Civic Institute Museum of Comedy. (5)
26. Drive over the first great hump. (5)
27. The first worker with spirit is in a paddy. (7)
28. He makes a bit. (7)
29. Pinch broken slate. (5)

Prize: £50 brewery voucher

Clues for Headscratcher No.100

Down

1. Distressed island race took over a free democracy. (7)
2. A variety of fun, it is unsuitable. (5)
3. The light is fading. (7)
4. Present the most excellent old whiskey. (6)
5. Unrestrained pets on the Underground can get distressed. (5)
6. The master is all at sea over the latest cruise ship. (7)
7. In some cases I renew the alarm. (5)
12. Ivan the Terrible was a fallen star. (4)
14. Engrave the first cup in the new design. (4)
16. Sink the first extension in rough ground. (2, 5)
18. Pours out loose sand etc. (7)
19. A base of ten is claimed to be more adaptable. (7)
21. A strange story about the first edible shell fish. (6)
22. This song comes from Offenbach's Barcarolle. (5)
23. A new camera without a colour. (5)
25. Get together with Reg and me in a dance. (5)

Closing date for entries is Friday 16th May

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

**William Hill, Pendennis, Frimley Road,
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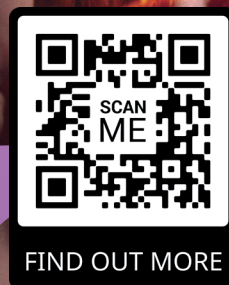
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