



News & Ale



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Last year CAMRA's premier event The Great British Beer Festival (GBBF) had to be cancelled due to redevelopment work at its London venue, Olympia. This year it is back but at a new venue the NEC in Birmingham. It should be better than ever and details of the event are in this magazine. Every year CAMRA produces the Good Beer Guide, this contains the pubs that are serving the highest quality Real Ale in the UK. But you may ask, how does CAMRA know which pubs serve the best quality beer? This is done by CAMRA volunteers all over the UK giving the beer they are drinking a score from 0 to 5 in each pub they visit. If you are a CAMRA member you too can be involved and in this magazine the Surrey/Hants Borders CAMRA branch are announcing a competition where you score points for each time you enter a beer score and there are prizes for the most points scored.

Ed

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Neil Richards MBE
Tel. 01536 358670

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Printed By:
Printed by Zenith Media
Unit 9-13, Pontyfelin Industrial Estate, New Inn,
Pontypool. NP4 0DQ

© 2025 Campaign for Real Ale Ltd
230 Hatfield Road, St Albans AL1 4LW
Tel: 012727 867201
Fax: 01727 867670
Website: www.camra.org.uk

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Copy deadline for next issue 22nd August

To submit an article or pub clips please
E-mail the editor Brian Bourne:
newsandale@shb.camra.org.uk

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New pubs - It's not all bad news!

Local Pub wins top CAMRA Award

You don't need to be an avid reader of News and Ale to know that pubs are having a tough time. The national campaign by the Daily Mirror to 'Save Britain's Pub' and the Prime Minister stating that pubs are "hugely important", telling us: "They are the places where friends, family, community come together."



Despite these warm words pubs continue to close. Elsewhere in this issue are reports of planning applications to convert local pubs such as the Royal Staff, Aldershot and Donkey, Tilford to other uses. However it is not all doom and gloom, the flip side being that new pubs are opening. Late last year Young's spent a significant sum converting the former Lloyd's Bank in Farnham, into a new gastropub and hotel, whilst in 2022 Hall & Woodhouse opened a brand-new pub, the Frog, to

serve the Mindenhurst development at Deepcut. Small modern bars such as Kerrera in Guildford and the Antelope in Godalming are doing well, focussing on microbrewery beer.

Perhaps the most notable of the new pubs in our area is the Borough Beer House, which opened before Christmas in 2023 in the former Bailiff's Hall in central Farnham. The pub has already established itself as a regular Good Beer Guide entry, specialising in cask and keg ales, bottles and cans. There are six handpumps serving a variety of cask ale styles from around the UK, normally including a dark beer, a best bitter and 'new wave' ales.



The sensitive conversion of the historic Grade-II listed Town Hall building has been recognised by CAMRA and Historic England with the pub winning the coveted CAMRA Pub Design Award for Conversion to Pub Use. This annual award, announced in June, rewards outstanding conversions of buildings which were originally built for other uses and have now been transformed into a pub. The judges look for conversions which successfully create the pub ambience in a building not designed as one, but also those which bring out the character of the building that has been converted.

The prestigious Pub Design Awards, held in conjunction with Historic England champion the

Local Pub wins top CAMRA Award

highest standards of design, showcasing the craftsmanship that has been poured into these pubs. The awards also encourage heritage enthusiasts and pub lovers alike to visit these inspirational buildings.



Historic England's Andrew Davison, Chair of CAMRA's Pub Design Awards said: "The UK is full of visually stunning pubs, from grand Victorian gin palaces to warm homely street corner locals, all are beautiful in their own way and deserve to be celebrated.

"Every year, the judges are blown away by the submissions for the Pub Design Awards and I cannot wait to see what is in store for us this time round.

"It is always heartening to witness the sheer effort people will go to to protect, refurbish and repair pubs, whether it be bringing back to life a long-lost historical gem, or a local community coming together to refurbish their much-loved pub. It is initiatives like these that keep pubs alive for future generations to enjoy.

"The flair and originality shown in contemporary venues and innovative conversions is of equal value, and a real testament to the determination and workmanship it requires to design a pub from the ground up."

So, the warmest of congratulations to Joe and all the Team at the Borough Beer House.

Kevin Travers

Photos supplied by BBH

A promotional graphic for Loddon Brewery. At the top is a dragon logo. Below it, the text "LODDON BREWERY" is written in a large, white, serif font. Underneath that, in a smaller white font, is "BREWERY TAP | FARM SHOP | KITCHEN". The middle section consists of three square images: a hand pouring green herbs into a metal tray, a glass of beer with a burger, and a dark beer in a glass. At the bottom, there is a location pin icon and the text "WHERE ARE WE?" followed by the address: "Loddon Brewery, Dunsden Green Farm, Church Lane, RG4 9QB". The background of the bottom section shows an outdoor seating area with people.

Branch Presentations



Kingston and Leatherhead CAMRA Presentations

2025 has started slowly in terms of presentations, but February brought two contrasting events, one for a young team making great strides at our Pub of the Season and the other celebrating 50 years of service and a well-earned retirement. Both awards however firmly focus on the human touch in running a pub that is genuinely at the heart of their community.

On 6th February we were very happy to present our Pub of the Season (POTS) award to the Spring Grove in Bloomfield Road, Kingston.

In conversation after the presentation Jack Stones, the General Manager outlined his feelings about the award and his ambitions for the future. He has been a manager for nine years but only in post at the Spring Grove since April 2024, so for him the award recognises the improvements he and his team have been able to effect over that time. When Jack arrived there were only two regular hand pumps, they now have six and their target is to have six lines pouring all the time. As Jack puts it “the key is that the Assistant & Deputy Manager really care about the beer – that’s not always the case!” Happily, Jack also reported that traditional cask ale currently sells better than craft beers.

The Spring Grove winning the POTS award and featuring on the front of the London Drinker magazine are big for Jack and his team and also for Youngs. He is relishing the opportunity of being let off the leash a little! The next challenge is to make The Spring Grove a destination pub to generate the footfall needed to achieve his targets. Although they’re not on the high street, Jack feels he can build on the Spring Grove’s already strong reputation for food – they are always fully booked on Sundays for what many consider the best roasts in Kingston. We certainly shared a very tasty sausage roll to celebrate their award and look forward to watching Jack and his team’s progress in the future!



Branch chair Richard Russell presents Jack Stones with the Pub of The Season Award.

A week later on 12th February we reconvened at the Bricklayers Arms in, Hershaw, to raise a glass to say farewell to Finbar Fitzgerald who is retiring after 43 years at the Bricklayers, the largest part of his 50-year career as a pub landlord.

The Bricklayers is also very much a community pub, with a distinct homely food offer which has a longstanding reputation in Hershaw and beyond. In an interview during Covid, Fin told a reporter “Many of our more mature clientele, who may be living on their own, rely on us for their main source of freshly prepared hot meals” and he and others recall many occasions when the queue at opening time stretched from the door of one bar to the other.

The two bars Saloon and Public, have deliberately different atmospheres – or as Fin put it – serve the same people with different purposes. To illustrate this, he recounts the story of a jockey who came into the saloon bar one day after a race meeting at nearby Sandown Park, and who had already been liberally celebrating his success or otherwise. Accordingly, Fin refused to serve him and pointed him in the direction of Weybridge. 30 minutes later, having failed to find the road to Weybridge, the jockey reappeared in the pub,



Branch members raise a glass to Finbar Fitzgerald to celebrate his retirement after 43 years

but this time in the public bar, and asked for a pint. On seeing Fin standing before him again and shaking his head, the jockey was visibly taken aback and exclaimed “Just how many pubs do you have?” The Bricklayers and its customers also raise lots of money for charities, donating £16,000 to Macmillan Cancer Support

before Covid with another £5,000 collected since Covid, to be presented before Fin’s retirement.

We were concerned that it would prove impossible for anyone to follow Fin’s example in this very special pub, so we were very pleased to see it reopening within a fortnight of his retirement, with Big Smoke taking it over as a part of their growing operations, and so far no sign of the major changes that we might have feared. The wallpaper and much of the décor remain firmly rooted in the 1990’s and long may they do so!

Dave Butler

Branch Media Contact

Tel: 0773 991 3112

Email: davidjbutler001@gmail.com

Micropub Crawl and Radius Arms Award

Saturday 26th April 2025 saw members of the East and Mid Surrey branch meet up with the Croydon & Sutton branch of CAMRA for a tour of three different micropubs which traverse the two branch areas and are all helpfully linked by a single bus route. Metrobus service 409, which runs hourly Monday to Saturday daytimes between Selsdon and East Grinstead, also passes through Godstone and Caterham enroute.

The first stop was The Golden Ark Micropub in Selsdon where we found four real ales on offer. These were Frome “Great Uncle John’s Prohibition”, Vale “Cloud Nine”, Milestone “Italia” and a 6% Old Ale from Beerblefish called “Peculiar Fish”.

We then moved into the East and Mid Surrey branch area and visited Ales on the Green, a recently opened micropub on Warlingham Green. There we found three real ales on the bar - these were Wantsum “Imperium”, Tiny Rebel “Dirty Love” and “Californian Spring” from the very local Titsey Brewery.

Our final stop was The Radius Arms in Whyteleafe where, alongside enjoying the ale on offer, we took the opportunity to present a special award to the owner, Vince, for his continued and consistent excellence in the provision of real ale.

Darren May

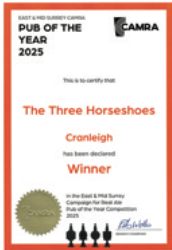


Award being presented to Radius Arms owner Vince



East & Mid Surrey branch members at the Radius Arms

East & Mid Surrey Pub of the Year



For the second consecutive year the branch has chosen the Three Horseshoes in Cranleigh as its Pub of the Year. The pub is situated in the heart of Cranleigh, the largest village in Surrey, and serves six real ales. There are no permanent beers, but Harvey's Sussex Bitter is seldom absent from the bar. Details of the current offering can always be found on the pub's web site www.threehorseshoescranleigh.co.uk. Excellent home-cooked pub meals are available at both lunchtimes and evenings. Landlord Peter Slinger had another success earlier in the year when he became national champion in the "Best for Beer" category at the Stars of Stonegate awards. Peter was very proud as that made his pub the best beer pub in an estate of over 3,500 establishments.

Peter is planning a Beer Exhibition on 12th and 13th July 2025 to celebrate these achievements, ahead of the Certificate presentation on 14th July.

Martin Longhurst

Third Cider Win for Cobbett's

Huge congratulations to Cobbett's Beer Shop and Micropub in Dorking who have won the East and Mid Surrey Branch Cider Pub of the Year for 2025, which makes it the third year in a row that the venue has won the award.

Members of the branch gathered at the micropub on the afternoon of Saturday 17th May 2025 to present the award and enjoy a celebratory drink or two.



Tim and Helen from Cobbett's with their certificate

We were joined by the team from Barnard's Cyder, who are based locally in Abinger Hammer. Their ciders can be found both on draught and in



bottles at Cobbett's, with their Surrey Medium Cider having also won Cider of the Festival at the 2023 Redhill Beer Festival.

Darren May

Claude du Vall Celebration

On Monday 24th March 2025, SHB Chairman, Mick Bell, was delighted to present an award to Paul Read at the Claude du Vall, Camberley. The award recognised, and celebrated, the pub appearing in the CAMRA Good Beer Guide for ten consecutive years. Branch members attended the celebration of this well-deserved award.

Val MacT



Branch Chairman, Mick Bell, handing over the certificate to Paul from Claude du Vall



SHB branch members at Claude Du Vall

Pub News **Round Up**



ALDERSHOT

Royal Staff

This pub has been closed for several years, following the revocation of its license. A planning application has recently been submitted to convert the pub into a nursery. The owners claim the pub is not commercially viable. It has basically been run into the ground and unsurprisingly this resulted in a less than successful business. Under the right leadership it still has great potential to be profitable and, if lost, large swathes of north-east Aldershot around North Town, will be left without easy access to a pub. **Kevin Travers**

BLACKHEATH

Villagers

Following a judicial review Waverley Borough Councils original decision to permit a change of use of the pub to housing was quashed. As a result, the Council will now reconsider the planning application. Hopefully this long running saga will end before too long and the village community will be given the opportunity to buy the pub. **KT**

BLACKWATER

Mr Bumble

This Enterprise pub is run by Philippa and Keith, through an arrangement which enables them to provide a wide range of real ales and is a haven not only for real ale enthusiasts, but also stocks a range of draft ciders and lagers. Keith does a great job in the cellar; his efforts have been rewarded by regular recognition in the Good Beer Guide.

Fuller's London Pride is the regular draught beer, with three others generally available from a wide range with beers from Windsor & Eton often featuring, including Conqueror Black IPA (5% ABV) which I found much to my liking. They have a "What's coming soon" pole of pump clips, which recently promoted Hophead from

Dark Star, very popular at this busy pub. Card-carrying CAMRA members can get a discount on their pints.

This is the busiest pub in the Blackwater/Frogmore area, and a good place to socialise. They have open mic/Jam nights on Thursdays, and live rock bands some Saturdays. There are three pool tables, and an extensive sheltered patio area at the rear, often used by families. If you are in Blackwater, and looking for a lively pub, with a range of beers, this is the place to go. **Harry Fish**

BOOKHAM

Olde Windsor Castle

Part of the Greene King Chef and Brewer chain and usually has one Surrey Hills ale on as well as other guest beers such as an offering from Sambrooks or St. Austell Tribute. Surrey Hills Shere Drop was in excellent condition on a recent visit. **John Burns**

Royal Oak

Welcoming historic two bar local which dates from 1670, had Harvey's Sussex Best on offer when visited recently. **JB**

CAMBERLEY

Bear

Young Terry and his staff continue to run this pub very well, and it has a good reputation among many locals, who often come in during the daytime for a casual get-together. Others come in for a variety of excellent meals, or just a casual drink (or three!), as they do a range of cocktails here, as well as beers and ciders. Brother Harry and I often pop in to check out the one or two cask ales on hand, and favour offerings from breweries such as Twickenham, Black Sheep or the ever-popular Hogs Back TEA. Well done, Terry – keep it up! **Doug Fish**

Cabin

Open since 2018 and created by Mark and his mate Tom, it quickly gathered a load of customers who liked the 'higgledy-piggledy' nature of the place. It features a load of woodwork, non-working bikes, clocks, etc., and old records. They also welcome amateur painters to hang their efforts on the walls, musicians/ groups to play there and generally let people have fun. Plus, of course, they offer a range of drinks, including bottled beers/ciders, cocktails, etc. but no cask ales, due to lack of storage space, however 'real' St Austell Proper Job is available in bottles. They sell a good range of various cheeses, and light snacks, and feature a range of amateur and professional musicians/ groups, with special 'Blues' bands monthly. Tom became a 'Dad' a year or three ago but still pops in from time to time. Meanwhile, Mark has made this place very special, and it's well-loved by everyone who visits. **DF**

Claude du Vall

The presentation for ten consecutive years in CAMRA's Good Beer Guide was awarded to manager Paul by Branch Chairman Mick Bell on the evening of 24th March, and well-deserved too, as would be attested by any ale-drinker in this Wetherspoon pub. Mick gave a praiseworthy speech while presenting the award and was well supported by other members of the Branch. Pictures of the event are on page eight of this magazine. At the time of publication, the pub was due to be closed for a complete refurbishment, so will look forward to a renovated pub! **DF**

Crabtree

Hard to believe, but Amy has been the Manager here for over 18 years now, and by no means ready to move on yet! The pub itself is well worth a visit from CAMRA members, as it features three or four Real Ales: Hogs Back TEA, Dark Star Hophead (my favourite!), St Austell Tribute, and sometimes a guest ale, currently Gale's Seafarers. For those of us who prefer 'un-sparkled' beer, I recommend checking that the 'sparkler' is off – the staff are well-versed in such things! A bit peckish, I went for a portion

of Chicken Tikka Masala with my beer – phew, a good portion, too! With a large car park, and easy access on the number 1 bus route this is a popular place for those who enjoy a session out. Keep it up, Amy! **DF**

Four Horseshoes

This community pub operates within Heineken's Star Pubs and Bars group, enabling the landlady Steph and her team to select from a list of cask ales, retaining at least one on a rotating basis. St. Austell Tribute is often available during the winter months and is usually a fine drop here. The beer on tap at my recent visit was Old Golden Hen, from Greene King, which is proving popular with both regulars and passing trade. They also stock a range of lagers and ciders, and well chilled Guinness.

There is secure parking behind the pub, and a sheltered patio area, with plenty of seating. Inside, there are 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, see dates promoted on their Facebook page.

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

CRONDALL

Hampshire Arms

Ian and his partner Columbia took over as leaseholders in July last year and have been dedicated to enhancing the pub while preserving its warm and inviting atmosphere. They have done refurbishments inside and out including an extended patio and a new stretch tent. They have also built a Pizza Shack, serving delicious freshly made pizzas. Beers were Greene King IPA and Timothy Taylor's Landlord.

Ian Powell

Plume of Feathers

The pub has re-opened after a major interior refurbishment by Pete and team. He and business partner Nick, also run several other establishments, including Bank by Nicholas James in Poole, Minster Arms in Wimborne, and Rose & Crown in Ascot. Their focus is on quality food and reviews by locals indicate that they have achieved a great start. Greene King IPA is a regular along with a quality guest which was Timothy Taylor's Landlord when I last called in. **IP**

EPSOM**Jolly Coopers**

Currently Kingston and Leatherhead Joint Pub of the Year. The pub has its own microbrewery, Fuzzchat (a colloquial term for those born on Epsom Common's soil) as well as Surrey Hills Ranmore and other local and national guest ales. A beer festival is planned for August Bank Holiday. **JB**

EVERSLEY CROSS**Frog & Wicket**

The pub is opposite historic Eversley cricket club, with a good view of games during the summer. Ownership passed to Fullers several years ago, which reflects in the beers available, but the range is extensive. I regularly enjoy Dark Star Hophead on my visits to this establishment, usually kept in fine condition.

The pub attracts many local families, as well as 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 safely 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 Steve and his team: 01189-731126. **HF**

EWSHOT**Windmill**

Paul and Sharon are doing a great job as self-employed managers of the Windmill. The pub is part of the Healey Group. Hogs Back TEA is the current regular along with a couple of guests such as Ringwood Fortyniner and Lancaster Gold. Their putting green is now open for the Summer and they also offer a steak deal all day on Fridays. Sharon comes from Devon and is very keen to talk about Exmoor beers being brewed at the Hogs Back Brewery! **IP**

FARNBOROUGH**Goat in the Garden**

As well as the ever-changing ales on their four hand-pumps, The Goat in the Garden now endeavours to always offer a CAMRA accredited real cider. **Simon Price**

Ship

The pub reopened in May after the previous landlady took over the Hawley Arms; it is not known if Real Ale has been reintroduced. **KT**

GODALMING**Star**

Andy and Emma recently attended the national Greene King awards ceremony and not only did they win Best Beer pub they were the overall winner of Best Pub. With over 2,500 pubs, the Star is officially the best pub in the Greene King estate. **KT**

Volunteer

The pub reopened in February (I'm unsure how long it was closed for!) with the lease being taken over by the Stubbings Pub Group, the thirteenth (I think!) community pub they run in the Branch Area. **KT**

...Continued on page 19

The Great British Beer Festival



Returns to a new venue, the NEC Birmingham

The Great British Beer Festival is gearing up to make its triumphant return this summer, following a short break in 2024. The UK's premier beer festival will take place at the NEC, Birmingham between 5th and 9th August 2025.

The NEC Birmingham is the UK's largest events space and with convenient transport links, it's an ideal venue for the first Great British Beer Festival in the West Midlands since 1983. Its highly anticipated return will celebrate the best of UK brewing and beyond. The new larger location provides the opportunity for a more expansive festival with even more variety of beer, cider and perry.

CAMRA members can purchase their tickets with a significant discount. For information on discounted tickets, visit the website: <https://greatbritishbeerfestival.co.uk/>

With guaranteed great beer, cider, perry and cocktails, festival goers can also enjoy a terrific range of food, live music and classic pub games. For those wanting to learn more about their favourite drinks, the Discovery Bar, in partnership with Brewser, will be working alongside breweries from across the UK and Ireland such as Thornbridge and Wilderness Brewery, to provide fun, educational and informal tastings every day.

The Great British Beer Festival 2025 is proud to be working alongside many partners. Breweries on board are Thornbridge, Greene King, Harvey's, Siren Craft Brew, Oakham,

Woodforde's, Batemans, Ossett Brewery, Brains, Theakston, Green Duck, Attic Brewery, Purity, Black Sheep, Beartown, Brew 61, Iron Pier, Birmingham Brewery, Dorking and St Austell.

Alongside these breweries, other partners are the Society of Independent Brewers and Associates (SIBA), British Beer and Pub Association (BBPA), Cask Marque, JD Wetherspoon, Transport for West Midlands, National Express, Brewser, Beer52, and Mr Porky.

CAMRA's prestigious Champion Beer of Britain 2025 competition will also return to the festival this year. The overall winners will be announced on the first day and beers in each winning category will be available to try while stocks last. Tickets and further information can be found on the Great British Beer Festival website: <https://greatbritishbeerfestival.co.uk/tickets>

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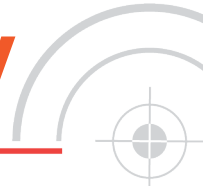
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In Praise of Simplicity



Recently, I was in the Woodman in Bridport which whilst having an excellent range of beers and ciders was a pub in which I always felt comfortable, being devoid of extraneous objects that pass for modern day life. I was starting to develop a hypothesis in that the pubs of yesteryear were less complicated and therefore more comfortable and enjoyable whereas modern day pubs being more complicated were considerably less so. The hypothesis needed testing from memory and needed to concentrate on the average and get rid of the extremes. There were plenty of what might be referred to as Spartan Ale Houses which didn't even have pump clips for the mild and bitter with only the landlord knowing what was what. Then the extravagance created by demented marketing men, pubs designed as castles or Alpine villages with the beer staff clad in lederhosen. Not surprisingly they didn't last very long.

So, what were pubs like 60 years ago? We were starting to see the arrival of the dreaded keg beers with their bar fonts. Not only were they quite large, but they were bathed in brightness and reflected light from chrome and aluminium fittings. Crisps would have been sold from large tins, but there was only one maker, Smiths and one flavour, plain with a twisted blue paper packet of salt. I am told that arrowroot biscuits were also sold from large jars. There were plenty of beers on display, but they were largely bottled Light and Brown Ale. There was also the curiosity of Underberg which was sold in small bottles which were pulled from a belt and were a very sickly herbal concoction to cure hangovers. They were truly revolting. Then there was everything associated with Scotch including ice buckets, water jugs and even water columns in the days when whisky drinking was considerably more prevalent. At the end

of the bar there was often a phone with an honesty box to make up excuses as to why you would be late home. Bizarrely, there was often a whole house brick on the bar. Yes, I did say a house brick for smokers to strike their matches. Smokers would then stand there, smoke drifting up into the glasses hung above the bar. The prolific level of smoking was highly disgusting as were the numerous ash trays that weren't emptied quickly enough.

Changes were now accelerating. Soft furnishings now appeared, at a low level so it was difficult to get up and some with springs which surprised you in delicate areas. Computer games were built into tables and produced beeps and whirrs which clearly annoyed others. I plead guilty as a perpetrator but was useless at Pacman and was always getting munched. There was also a fad for Singer sewing machine stands to replace proper tables. What idiot thought of that as there was very little surface space for the beer and people couldn't resist playing with the treadles. Then there was the arrival of the bookcase. I don't recall seeing anybody reading any of the books as they were crass. I don't go down the pub to read up on flower arranging. Giant T bar fonts appeared resembling Captain Kirk's console on the Enterprise dispensing a multitude of lagers and keg beers many of them with exotic foreign names, but actually brewed in the UK. What ever happened to Smooth Flow and does anyone miss it? The TVs and gaming machines appeared all with their flashing lights and sound effects. Why is it we seem to have magnetic eyeballs that always drag us back to staring at that screen? I was in a traditional Edwardian pub in the Midlands with one TV which suddenly burst into life with "Bake Off" at enormous volume. This was almost the equivalent of shouting down a mobile phone in the Vatican.

In Praise of Simplicity

Food in pubs has come a long way since the days of Smith's crisps. I hate to go into a pub with the walls covered in chalk boards enticing you towards the mundane and exotic such as armadillo steaks and grilled parrot. Tables are drowned with menus with fatuous and meaningless words and phrases. If I see the word "succulent" or the words "cooked to perfection" and many more, I will bang my head on the table. Neither do I want to be surrounded by place mats and cutlery as that would be a restaurant and not a pub. Finally, a word on children. There are several types of pollution. There is pollution of the eye in the antics of some children as well as their mess left behind. There is also pollution of the ear from the screaming and shouting involved.

The pub is unquestionably a more complex place than 60 years ago and not always for the better. I know where I stand and to the Woodman, here I come.

Bob Southwell

Aka The Grumpy Old Man



ASK, "IS IT CASK?"

The launch of 'Fresh Ale' by Carlsberg Marston's Brewing Company (CMBC) is a handpump hijack, which misleads consumers into thinking they will be served a cask-conditioned beer - which is far from the case.



As our farmers know all too well: no pain, no grain.

They say nothing worth having comes easy. Unfortunately for our farmers that's true of the barley we use to brew our beers. We use a classic variety called Golden Promise, grown to our own unique specification. The biscuity, golden malt it produces is the perfect partner to our natural spring water, and is vital to Landlord's depth and delicate balance of flavour. It's also a type of barley that's notoriously hard to grow, and our exacting specification makes it even more difficult. Which makes it a costly ingredient and a real challenge even for experienced farmers. Please raise a glass to their efforts.

All for that taste of Taylor's



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.

£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.

Improved/reduced bus services introduced in June 2025. There have been a number of improvements to bus services in Surrey these include new evening buses on the Falcon 436 between Woking and Weybridge, later running buses on Sunday evening on the Stagecoach 91 in Woking and a new hourly bus service the Falcon 714 from Kingston-on-Thames and RHS Wisley. There has also been some reduction in services. All the changes can be found at <https://www.surreycc.gov.uk/roads-and-transport/buses-and-other-transport/bus-timetable-changes/forthcoming-changes>

JULY

Wednesday 2nd 7:00pm Thameside Brewery Quiz
Please email social@shb.camra.org.uk if you would 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. To confirm place please email jburnsklc@gmail.com [K&L]

Monday 14th 8:00pm Branch Meeting and Pub of the Year Presentation at Three Horseshoes, Cranleigh [EMS]

Wednesday 23rd 8:00pm Branch Meeting, Walton Village, Walton-on-Thames. [K&L]

Sunday 27th 1:00pm Sunday lunch at the Three Horseshoes, Cranleigh. From Guildford Friary bus station take the 12:45pm, 53 bus (Stand 7). Example buses back leave at 16:30 or 17:30. Please email social@shb.camra.org.uk by 20th July to book your place. [SHB]

AUGUST

Saturday 2nd 11:00am Fleet Beer Festival Social
Join SHB branch members at the Saturday afternoon

session of the Fleet Beer Festival. The beer festival details and how to get tickets are in the Local Beer Festival Section in this magazine. [SHB]

Saturday 9th 12:00pm Southampton Pub Tour A tour of some of the best pubs in Southampton. Arrive Southampton Central Station just before 12 noon then it's a ten-minute bus ride to the Park Inn (bus numbers 3, 17, 18, 19 alighting at Shirley Precinct). [SHB]

Tuesday 12th 8:00pm Branch Meeting at Bell, Outwood [EMS]

Thursday 14th 8:00pm Monthly Thursday Social at the Prince of Wales, Farnborough. The first of our regular monthly socials. All welcome including potential new members. [SHB]

Thursday 28th 6:30pm Farncombe Pub Tour Meet at the Mead Row (former Leathern Bottle) at 6.30pm. Followed by a walk to the Three Lions (7.30pm) and then the Cricketers (8.30pm). [SHB]

SEPTEMBER

Thursday 11th 8:00pm Monthly Thursday Social at the Crown, Horsell. Our regular monthly social. All welcome including potential new members. [SHB]

Saturday 13th Branch 50th Anniversary at Pilgrim Brewery Taproom, watch website (<https://ems.camra.org.uk/diary>) for details nearer the time. [EMS]

Saturday 20th 11:00am Working social at the Guildford Cricket Club beer festival. Help serve during the Noon to 4:00pm session, then socialise until 6:00pm. CAMRA Members only please. Book your place with Mark Davies at social@shb.camra.org.uk An acknowledgment will then be given. [SHB]

OCTOBER

Saturday 4th October Ascot Beer Festival Social. Please see the SHB CAMRA website for details. [SHB]

Thursday 9th 8:00pm Monthly Thursday Social at the Star, Godalming Our regular monthly social. All welcome including potential new members. [SHB]

Saturday 18th 12:00pm Prince of Wales Farnborough Beer Festival Social. Join Branch members for an afternoon of good beers at the annual Prince of Wales Beer Festival. [SHB]

Monday 20th Oxford Pub Tour. Optional stayover and continue tour on Tuesday 21st. See SHB CAMRA website for more details. [SHB]

NOVEMBER

Thursday 13th 8:00pm Monthly Thursday Social at the Herbert Wells, Woking. Our regular monthly social. All welcome including potential new members. [SHB]

BEER FESTIVALS

LOCAL BEER FESTIVALS

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/

Saturday 2nd August Barley Mow Beer & Music Festival, Winchfield. Barley Mow Winchfield.

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

Friday 17th to Sunday 19th October Prince of Wales Beer Festival, Farnborough. The festival is celebrating beers from near and far this year, with a selection of 40 real ales. As well as cask ales, there will be ciders and craft beers available plus a BBQ and live music each day.

Thursday 30th to Saturday 1st November Redhill Beer Festival at Merstham Village Club, see website, <https://ems.camra.org.uk/festival>, and the article in this magazine for further details. [EMS]

CAMRA NATIONAL EVENTS

Tuesday 5th to Saturday 9th August 2025 Great British Beer Festival, NEC Birmingham. The national beer festival returns in 2025. Further details are 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 Runcymede 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/>

Brolly Brewing Branch Bimble



A few months back local CAMRA Tasting Panel chair, Kevin Travers, conducted a Tasting Panel event at Brolly Brewing. He was so impressed with the beer and the owner, that he organised a branch visit there, so we could all sample the delights of Brolly Brewing.

Two trains, or two buses, followed by a 20-minute walk, took us to the brewery on the edge of Horsham at Redkilm Close. It opened in 2017 and has a modern tap room, serving four casks, 12 kegs and canned beers, with a brewery at the side. Owner and brewer, Brook Saunders, introduced us to his brewery. He gave us a wonderful tour, telling us about his beers and his vision. We sampled three beers directly from the conditioning tanks and had time to buy plenty more at the bar!



Val MacT

THE WHITE HART
ON GODSTONE GREEN

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8 Cask Ales, Traditional British Pub Food

Open Mic Night	Quiz Night	Live Music
Every Monday	Every Tuesday	Last Saturday of
7:30pm	7:30pm	the month

GUILDFORD

Boathouse

Next to the Weyside Pub, serves Hogs Back bottled beers, TEA and Surrey Nirvana as well as local Surrey wine and Silent Pool Gin. **Dylan Thomas**

George Abbot

Situated at the bottom of the High Street a range of Greene King ales are on offer with 10% off for card carrying CAMRA members. Pasteurised Lilley's Ciders are on offer, Bee Sting is my favourite when popping in. **DT**

Stoke Mill

A planning application is currently being considered by Guildford Borough Council to convert this former paper mill into a restaurant and pub. The site was brought by McMullen and Son in May 2025. **Mike Dunstan**

HERSHAM

Bricklayers

Now operating as a Big Smoke pub following the retirement of previous tenant Finbar Fitzgerald after 43 years. Two Big Smoke ales plus Hogs Back TEA and Shepherd Neame Spitfire are typically on offer. **JB**

HURST GREEN

Diamond

At the southern end of Hurst Green can be found the Diamond. A couple of recent visits have found that the regular Larkin's Traditional has been in good condition and less than a fiver for a pint. **Peter Spooner**

LEATHERHEAD

Running Horse

Long standing tenants of this former Kingston and Leatherhead Pub of the Year Colin and Daniela will be taking their well-earned retirement on 20th July. The Branch held a farewell social there on Thursday 26th June. **JB**

LIMPSFIELD

Bull Inn

Has two ales available, Harvey's Sussex Best and Larkin's Traditional. Looking ahead to the August Bank Holiday weekend (21-25 August), the pub is planning to hold a small beer festival, featuring a dozen or so guest ales, plus a few ciders. There should also be a barbecue and hopefully, some live music. **PS**

LOWER BOURNE

Fox

Having been run primarily as a Greek & Cypriot Restaurant, called Yiayias, for six years, the pub has now been taken over by Stubbings Pub Group and is now being run along the lines of a more traditional pub again. **KT**

OXTED

George

This pub in Old Oxted has been closed for several months and is for sale freehold, for £850k. **PS**

Oxted Inn

Next to the railway station, this Wetherspoon pub has gained many new customers in the past few months and eight hand pumps are in use. The enthusiastic team at the pub are keen to supply as many ales as possible, which are well kept. **PS**

THAMES DITTON

Red Lion

The Red Lion has recently reopened under the stewardship of local Big Smoke brewery and reverted to its original name, having previously been known as the Foundry and Dittos. Two Big Smoke ales and a guest beer (Salcombe Shingles Bay when visited) are on offer. **JB**

TILFORD

Donkey

After closure last year and being placed on the market, no buyer could be found to run the pub. Consequently, owners Admiral Taverns have applied to have the pub converted into a house. **KT**

TONGHAM

White Hart

The pub is a friendly local which is under new management. Sophie, the new manager, has made an effort to support three regular ales - Wainwright Amber, Wainwright Gold and Hobgoblin IPA which are all well-kept. The regular chef has produced a new comprehensive menu which is available at lunchtime and in the evening. Sunday lunches are recommended.

Iain Murray

WINDLESHAM

Sun

After closing for a month, the pub reopened in April under a new tenancy, with Mike and Katy at the helm. The kitchen remains closed for the time being, but plans are for food to be reintroduced. **KT**

WOOD STREET

Royal Oak

This former Branch Pub of the Year sadly closed in March. It is believed that it has been sold, but its future remains uncertain and there has been no news over the last few months. **KT**

YATELEY

Dog & Partridge

This pub operates through the Heineken Star Pubs and Bars scheme, with access to guest beers, and often serves two or three at any time. It is situated in the old village, next to St Peter's church. On a recent visit they had Hogs Back Surrey Nirvana and Dark Star American PA flowing, the latter being much to my liking. They maintain their Guinness in good condition, much in demand with some of the regulars, and provide a wide range of lagers and ciders.

This community pub has been ably run by Jessica for many years, during which time she has built a sound reputation for providing good food, drinks, and service for her 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 seating for their customers and well-behaved dogs. Summer festivals are held on the village green outside the pub, including displays from Morris Men, and live bands play most weekends.

This is a family-friendly pub, with smaller meal portions (and prices) available for youngsters, and OAPs too, if they wish. Sunday lunches at the Dog & Partridge remain very popular. Early booking is essential, here's their number to help you: 01252-870648. **HF**

Did you know?

Research commissioned by CAMRA found that people who have a 'local' felt significantly more connected to their communities



Source: Durbin, S. 'Friends on Tap' (2016)



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Good Beer Guide selection process



Be part of the Good Beer Guide selection process by scoring your beer, accumulating points and maybe win a prize.

Do you drink Real Ale in our local Surrey/Hants Borders CAMRA pubs? If so, do you give each different beer you drink a CAMRA beer score (0-5) based on the quality of your beer? If you do, you are already part of the Good Beer Guide deliberation process - thank you! To help the branch determine which pubs are selling great quality beer and therefore might be considered for the next Good Beer Guide, please score your beers. Have a look here to see how: <https://shb.camra.org.uk/nbss>

To make scoring beers a bit more fun, we have decided to run a competition this year, where points will make prizes....

For each SHB pub that you submit a beer score for, you gain ten points, then one point for each different beer that you score. On subsequent visits to a previously visited pub, you will only be awarded points for the beer scores you submit. We have some pubs that are a little off the beaten track. We are offering bonus points if you visit and score in one of these, if it has not previously been visited in the past 180 days.

All SHB members who have been submitting their beer scores are already in the competition. Visit: <https://shb.camra.org.uk/nbss> and click on the link in the "Score your beers to win" section. You will be assigned a Beer Scoring name and can see how you are faring on the leader board.

The competition will run until 31st Jan 2026 with the winners being announced at our Branch AGM in February 2026. Good luck and happy beer scoring!

National Beer Scoring System (NBSS)

0: No cask ale available - This can be because the pub never has it or it's run out

1: Poor - Beer that is anything from barely drinkable to drinkable with considerable resentment

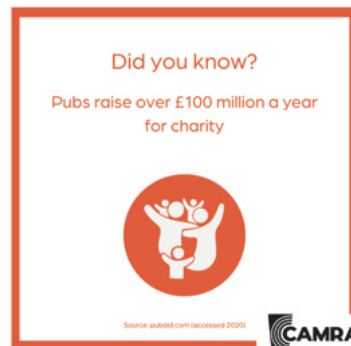
2: Average - Competently kept, drinkable pint but doesn't inspire in anyway, not worth moving to another pub but you drink the beer without really noticing

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 - 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

SHB CAMRA Committee



Brewery News



CRAFTY, Dunsfold

www.craftybrewing.co.uk



Crafty are making some changes to their range of cask-conditioned ales with more seasonal beers on the way, including Crafty One. The core range: Hop Tipple (ABV 4.2%), Loxhill Biscuit (ABV 3.6%), Blindside (ABV 4%), are continuing to sell well.

In February Crafty announced the acquisition of "Ridgeway", an established Oxfordshire brewery. "The combined business can produce 100,000 litres of beer per week. The beers are destined for Export, Supermarkets, Pubs, Restaurants, the British Army and Sports/Entertainment venues as well as a growing consumer market for core award winning beers." (from press release).

With their in-house canning and labelling capability, the bespoke-labelled wedding, personalized, theatre, and event beers are popular. Sales of the "Honour and Craft" beers and ciders support British armed forces veterans <https://honourandcraft.co.uk/>.

Since 2023 Crafty have been in partnership with "Crumbs" brewing of Reigate, brewing Crumbs' range of beers made with unsold bread from the Chalk Hills bakery.

The Crafty brewery on Dunsfold Road is open to visit 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](https://www.craftybrewing.co.uk)

Mike Sanders

CRUMBS, Reigate

www.crumbsbrewery.co.uk



Crumbs collaborated with Pilgrim Brewery to produce Unwasted a 2.5% hazy APA. Crumbs beers usually replace approximately 25% of the malt with breadcrumbs, this brew increased that to 50%. Their beers are usually only found in cans or kegs.

Sally Gingell

FELDAY, Holmbury St. Mary

www.feldaybrewery.co.uk



Felday are currently not brewing. It is possible that their beers may be brewed by Big Smoke, to the same recipe, at some point in the future.

Sally Gingell

HOGS BACK, Tongham

www.hogsback.co.uk



Hogs Back have collaborated with the family run local brewery Alf Turner to produce their first beer, The Hero IPA. This special cask beer commemorates the 80th anniversary of VE Day and continues Alf Turner's tradition of supporting the Help for Heroes charity. The Hero IPA is a mellow Indian Pale Ale with an ABV of 4%, crafted using Hogs Back's home-grown Cascade hops plus Mosaic hops from the USA. For every pint sold, a portion of the proceeds will be donated to the Help for Heroes charity, supporting veterans and their families. For each pint of The Hero IPA sold 6p will be paid to the Help for Heroes Trading Limited which gift aids its taxable profits to Help for Heroes (Registered Charity Number 1120920). The



Hero IPA is available in local pubs, the Hogs Back Brewery Shop, and selected retailers from Thursday 1st May.



Hogs Back brewery have started a new collaboration agreement to produce Exmoor Ales' range of beers. Jonathan Price, Managing Director and Owner of Exmoor Ales wrote to his customers with the following news, "I wanted to update you on our future plans as a business. Sadly, like many breweries, we have faced some challenging times recently due to the knock-on effects of COVID-19, inflation, market changes and most recently, tax increases. This has meant we need to restructure and close the brewery. We will continue distributing our beers locally from Wiveliscombe, with Hogs Back helping with national distribution. I remain here as Managing Director of the new operation, and with our sales and distribution team, we will be able to take advantage of exciting new opportunities that are emerging, including the launch of our own lager, a low-alcohol beer, and a new IPA, to be announced shortly. We will also seek collaborations with other local businesses and introduce exclusive distribution arrangements with other drinks businesses. The closure of a brewery is always sad, but in the current market, it is becoming all too common as Global brewers' close opportunities for small local brewers. A recent report by SIBA showed that independent brewers are now denied access to more than half of all the pubs in their local area – this cannot be good for consumer choice. We very much hope times will change and Exmoor will retain the support of its loyal local customers."

Rupert Thompson, owner and Chairman of Hogs Back Brewery has commented: "In a very challenging market one of the ways to survive and eventually prosper is to enter into close commercial collaborations with like-minded businesses. This allows for the sharing of resources, expertise and staff and at the same time saves a very popular local beer brand. Hogs Back Brewery has invested to support this restructuring and will hold a minority stake in the exciting new venture. The closure of a brewery is always sad and restructuring to allow for a brighter future can be difficult, but if it saves some jobs and keeps popular beers like Exmoor Gold and Beast alive, then it is worth it"

PILGRIM, Reigate

www.pilgrim.co.uk



Work on the new brewhouse is expected to start in September. This will increase capacity by moving from a 12-barrel brew length (BBL) to 15 BBL with double brewing possible. A significant increase in the number of fermenters is also under way with purchases from By the Horns and Signal breweries.

A beer festival is planned for the first weekend in August (details to appear on their website in due course) with beers from many local breweries.

On the beer front Quench and Session IPA are seasonals in cask while in keg Marlow 5% Australian IPA should be out imminently with Beltane 4.5% raspberry beer and Unwasted 2.5% APA brewed for Crumbs about to be brewed.

Andy Poole

THURSTONS, Horsell

www.thurstonsbrewery.co.uk



Thurstons have recently brewed a new batch of Dagsberg (possibly the only lager in Horsell). Their New England IPA, VIPA, has also recently reappeared in the bar.

The brewery sponsored the Horsell Scouts and

Guides May Fayre again this year, with Horsell Gold, Horsell Best and Small IPA available in the beer tent.

Nick Banyard

TRIPLE FFF, Four Marks

www.triplefff.com



Spring has brought new excitement to the Brewery. "Alton's Pride" which was CAMRA's Champion Beer of Britain in 2008, has now been awarded Gold at SIBA 2025 in the British bottled beer category. Bottled beers are increasingly playing a more important part of their sales, and growth is keeping up with cask beer sales.

The Brewery continues to innovate and introduce new beers. "Satisfaction" a 3.4% ABV Golden session beer has proved popular and they are struggling to keep up with demand. An Oatmeal Stout "Black Velvet" at 4% ABV

has also proved popular, and is now brewed so regularly, it is in their core range of beers. It is also being sold in kegs, unfiltered and unfinned and is proving very popular with young drinkers. They have also brewed their first ever "Imperial Stout". It was laid down in old sherry oak butts in early May. Its strength is 7.4% ABV and it will be left to mature over the coming months and will eventually be bottled.

Lastly, the brewery will hold their ever-popular Annual Open day on Saturday 16th August 2025.

Dave Patey





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THE WHITE HART

THE ROYAL OAK

THE JOHN HARVEY TAVERN

THE BRICKLAYERS ARMS

BEER NOTES:

COMMENTS:

STAMP HERE:

BEER QUALITY: ○○○○○

FOOD QUALITY: ○○○○○

STAFF FRIENDLINESS: ○○○○○

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New members welcomed at Farnham Beerex



The CAMRA Membership stand was open at every session and welcomed 43 new CAMRA members over the duration of Beerex. This is a great improvement on previous year's efforts. In 2024 CAMRA recruited 1,050 members at beer festivals so assuming a similar number this year, that would mean that we recruited over 4% of the total. A big "Hello and thank you" to all who joined. Do come along to a branch social soon, we'd love to meet you and enjoy a pint or two with you.

Val MacT



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Headscratcher No. 100 Results



The winner of Headscratcher No 100 was Jennifer Davis of Alton. The draw was made by Robert Armour, landlord of The Old W heatsheaf, Frimley Green.

Other correct entries were received from: Ian Amy, John Barker, Dennis Batty, Steve Beagley, Dave Bumstead, Barry Cox, Jane Cox, Jim Davies, John Dodd, John Drake, Simon Eason, Nick Goodwin, Roger Grant, Bob Heaps, John Hook, Chris Hyland, Bob Inman, Tim John, Julie Lee, Andy Lobban, Iain Murray, Paul & Ann Simpson, Paul Telling, Chris Truin, David Turnbull, Alan Welsh, John Williamson, Colin Willoughby.

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There was one incorrect entry.

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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Redhill Beer Festival 2025

The highly popular Redhill Beer Festival will be held again this year at Merstham Village Hall, Station Road North, Merstham, Redhill. RH1 3ED. Organisation, by the East & Mid Surrey branch of CAMRA, is well under way.

It will start on Thursday 30th October and run until Saturday 1st November 2025.



We aim to have around 60 Real Ales and ten ciders on offer, along with hot food. The program, including beer and cider lists, will be available on the website, <https://ems.camra.org.uk/festival>, nearer the time.

No advance booking required, just pay on the door. Cash and cards both accepted.

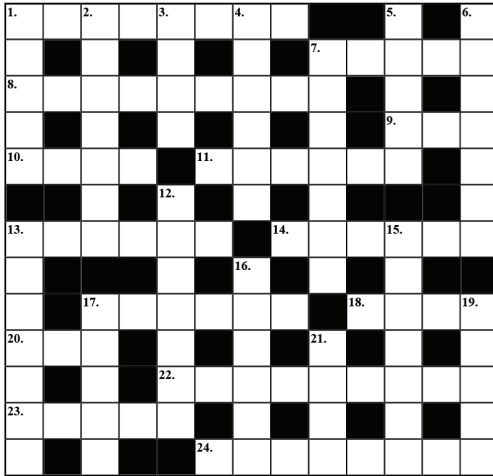
There will be a £4 refundable deposit on our souvenir glasses remembering the foundation of the branch, then called the Reigate & Redhill branch, in 1975.

The opening hours on Thursday and Friday will be 12pm to 10:30pm, admission £4, or £3 for card-carrying CAMRA members. There will be free admission on Saturday between 12pm and 6pm (or whilst stocks last). The Hall is 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 each.

Our regular festival charity is St. Catherine's Hospice. During the 2024 festival, we raised £1,048 for this deserving cause.



Headscratcher No. 101



Prize: £20

Clues for Headscratcher No.101

Down

1. Rule in noisy precipitation. (5)
2. In. (7)
3. Some deer are uncommon. (4)
4. Draw out. (6)
5. Started with an awful bang and an echo. (5)
6. This discourse is concerned with the foreign truce in disarray. (7)
7. Slaver. (7)
12. Never come back to an Underground engineer for an income. (7)
13. The type of jam you find on the roads. (7)
15. A Greek character runs to Romania to get the technicalities of the language. (7)
16. Cars assembling before Church are in short supply. (6)
17. Short trees are easily replaced. (5)
19. Hard up? Lose Romeo and get charged. (3, 2)
21. I left the chair to burn. (4)

Across

1. Repeat drunkenly after the opening rich expletives in the form of banter. (8)
7. This landscape is seen to be developed over the century. (5)
8. A limp Rita becomes detached. (9)
9. Destroying a rat is a skill. (3)
10. Two beginners met after the return of a French invalid. (4)
11. The naughty seat. (3, 3)
13. Great works after time, give us something to aim at. (6)
14. A small number of top men sadly agree. (6)
17. Ditch a fish right inside. (6)
18. Wash the first born at home. (4)
20. Bill is primarily for English exhibitions. (3)
22. Una has converted me to depart unabashed. (9)
23. Sue is reviewing the point in question. (5)
24. A predator reformed and displayed a manifestation of sadness. (8)

Closing date for entries is Friday 15th August

All correct entries will be entered into a prize draw and the winners printed in the next edition of News and Ale. Entries to:

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

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