The Beery Boaters Go For Leek (2-9 May 2026)

Surrey/Hants Borders CAMRA crew organised the Beery Boaters 45th year Spring trip, overseen by founder Jim Green, Hon Commodore (Unelected) from his Dover pubs! (Link to Channel Draught, the Deal, Dover, and Sandwich CAMRA magazine, with accounts of earlier Beery Boating adventures... **https://dds.camra.org.uk/channel-draught)**.



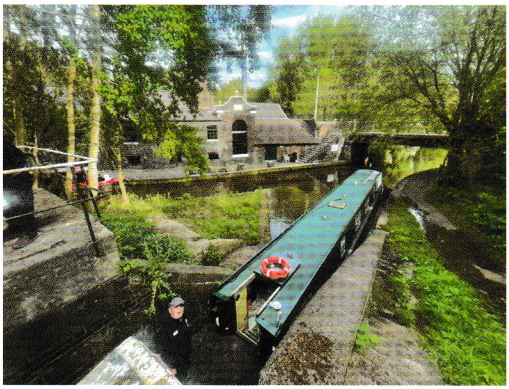
Enjoying a pint after a days cruising

Thwarted by a broken lock, the planned Black Country Ring was substituted with a return trip between Great Haywood and Leek along the Trent and Mersey (T&M) and Caldon canals. We travelled 61 miles through 54 single locks, taking a leisurely 38 hours with plenty of shore leave for good crew behaviour. Weather was mostly fine.

SATURDAY

13 Beery Boaters boarded narrowboats Phoenix (ten berth, 69') and May (eight berth, 60'). After safety handovers and a copious Asda delivery, magnetic pennant flags bearing the white Rose of Yorkshire and St George's Cross were affixed to indicate wind direction and we set off northwards.

From the outset Phoenix steered poorly, reluctantly negotiating bends and refusing to turn, often being pulled round by rope from the bank. In contrast, May handled well. Meanwhile cook (Mark Geeson) flagged an absent freezer, jeopardising the weeks frozen food. Luckily, May's freezer was empty. The crew settled in but found limited storage and hanging space. A carelessly thrown windlass was lost to the depths (tip: always HAND these over, never throw).



Mooring in Stone, we ate at "BOD", a Titanic Brewery café/bar, before moving on to the Royal Exchange for pints of a 50:50 mix of Plum Porter and Steerage, known locally as "Plumage". Back aboard, Phoenix's crew enjoyed their nightly ritual of cheese, pâté, crackers and port.

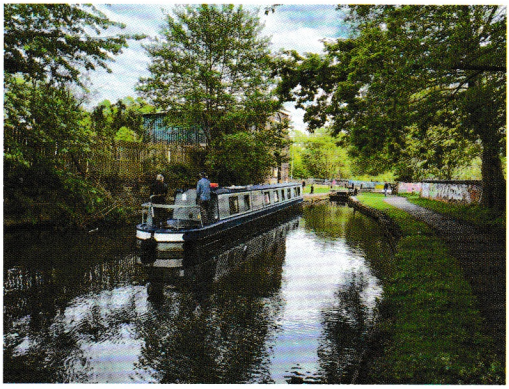
SUNDAY

An early start in light drizzle, up several locks to Stoke, turning sharp right onto the Caldon. Ales at the Holy Inadequate quenched thirsts, with Etruscan Dark Mild particularly memorable. Brian Bourne arrived by train and cook reappeared having sloped off to buy more Tawny Port. Mooring overnight in Milton, the Foxley pub served decent Bass. Though busy, the timely exit of a hen party vacated several

tables. With no pub food, cook organised Chinese takeaways to dine on board.

MONDAY

Boaters forewarned of low water levels ahead, advising against attempting the Froghall arm. Instead, we navigated the summit pound to Leek, relishing a 24-hour stopover with fine pubs.



The fitter crew eagerly built a thirst walking one and a half miles uphill, while others used Uber. Several hostelries and a micro-pub showcased beers from Titanic, Joules and Ossett's intensely flavoured Fat Rat Peanut Butter and Chocolate Stout (5.0%ABV). Crew ate at Titanic's Roebuck and Wetherspoons. Back aboard, rations of cheese, pâté and port were dispensed. Pete Smith had been overlooked in the pub WC when we left. A phone call and Simon Price's megawatt torch guided him back.

TUESDAY

A lazy breakfast and boat duties preceded midday pub opening at the Good Beer Guide entry Fountain & Blue Mugge. The latter served from a central bar surrounded by separate rooms. A wake gave us extended drinking time beyond 3pm. Cash was used as the pub highlighted card costs of £314pm. Returning to the boats, we cruised two miles to Hazelhurst Aqueduct, Denford and dined at the crowded Hollybush in a quieter side room.

WEDNESDAY

Locking down from the Leek Arm we stopped at water and refuse facilities.

Steering Phoenix still proved difficult, frequently hitting foliage, brambles and trees. Losing reverse gear left us stranded on mud necessitating a boatyard callout. A passing boat pulled us over to the towpath and we waited for mechanic Charles. A throttle linkage was tightened, having worked loose from constant vibration. Charles, impressed by Chief Engineer Rhoods' comprehensive toolkit, commented "I like experienced boaters!".

One and a half hours ahead in Hanley, May's crew visited The Unicorn & Bottlecraft bar by bus. Phoenix's crew settled for a quick swig in "Oggy's" canal-side sports bar featuring a yellow Reliant Robin on the roof. The locals glared but friendly bar-staff served well kept Bass, enjoyed in the beer garden.



The boats May and Phoenix

Afternoon steering shenanigans continued plunging Phoenix into foliage. A tree branch entered the open front doors, narrowly missing a side window. Astonishingly no damage occurred to crew or vessel, though Phil Clark had to duck swiftly. We later found a cracked front door window which Cherub (Skipper Broberg) concluded was no immediate safety or security hazard.

Leaving the Caldon, Cherub executed a magnificent hairpin left turn onto the T&M. Descending further locks into Stoke, we sought sustenance in The Glebe with beautifully restored stained-glass windows and Joules's memorabilia. The Beery Boaters supped until closing and none went astray.

THURSDAY

Moored opposite a noisy industrial estate we made an early start, stopping for lunchtime beers at The Plume of Feathers, Barlaston. Beer range and quality had declined since actor Neil Morrissey sold the pub.

Continuing to Stone, we met Cherub's friend Tim Fisher, an ebullient local, at The Royal Exchange. Tales of breakdowns and free incursions were gleefully told. The crew ate at Wetherspoons as BOD's kitchen was closed, contrary to advertised hours. A final pint was supped in the beer garden of The Swan free house near Star Lock, where the dimly lit pump clips necessitated a torch and the VERY loud band rattled the windows.

FRIDAY

An easy paced last day, drinking in the shaded courtyard of The Dog & Doublet, Sandon, a smart pub/restaurant/hotel, with further refreshments in the beer garden of The Woolpack, Weston, a thriving village pub with lots of local community activities going on. Here we met Tim again. Cruising the last two locks and three miles, Cherub neatly reversed into the boatyard at 7pm. Cook had preordered meals at our favourite nearby pub, the Clifford Arms and a nightcap of port concluded our last night aboard.



The crews at the end of the trip

SATURDAY

With crew up in good time to pack and clean up, Cook prepared his legendary final breakfast of scrambled egg / tomatoes / beans. Cherub apologised to the boatyard for battle damage and missing equipment. Replacement costs were graciously waived, and fuel refunds were made, despite a significant increase in diesel costs. Departing with homemade sausage rolls, fruitcake and other goodies, the crew had enjoyed themselves, hinting they might come Beery Boating again!

Mark Geeson



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 (2026) or £2 (2027) single bus fares scheme

The Government scheme to limit single bus fares to £3 runs until the end of 2026. In 2027 the bus fares will be capped to £2 (please check if your route is covered by this scheme before travelling **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 rover ticket. Stagecoach has a Nightrider rover ticket that is valid in Surrey and Hampshire and is only £4 (at time of publication) and valid for travel after 7pm. Other bus companies may have similar tickets.

OCTOBER

Thursday 1st 8pm Monthly Thursday Social Borough Beer House, Farnham Our regular Thursday monthly social, please join members of the Surrey/Hants borders branch of CAMRA for a drink at an excellent pub. **[SHB]**

Sunday 11th Oxford Day(s) out A sightseeing tour of Oxford, taking in famous landmarks and some fine old pubs. Stay over for an optional second day (Mon 12th), to visit some of the outlying pubs by bus. For further details and to let Mark know you are coming, please contact him on 07463 195500 **[SHB]**

Saturday 17th 12 noon Prince of Wales, Farnborough Beer Fest Social. Join see SHB branch members for an afternoon of good beers at the annual Beer Festival. **[SHB]**

Tuesday 20th Good Beer Guide Celebration at the Barley Mow, The Sands Celebrate the launch of the 2027 Good Beer Guide, see SHB website for details. **[SHB]**

NOVEMBER

Friday 6th 12:00 noon Teddington Beer Festival Social at the Friday afternoon session of the Teddington Beer Festival. **[SHB]**

Thursday 12th 8pm Monthly Thursday Social at Star, Godalming. Our regular Thursday monthly social, please join members of the Surrey/Hants borders branch of CAMRA for a drink at an excellent pub. **[SHB]**

Saturday 14th Pubs by bus Tour of pubs on the 479 bus route on the east of Guildford.

Wednesday 25th 12:00 noon Staines Brewery Visit, Historic Breweries and Pubs Day Out Meet at the Old Red Lion Staines (TW18 4PB) for either an official walking tour (limit of 12) or a self-guided tour of the same pubs. Further details on the SHB website. **[SHB]**

Friday 27th to Sunday 29th Folkestone Weekend. Visit some excellent pubs in Folkestone (including micros). Saturday you are also welcome to join Kevin and Dave as they walk part of the North Downs Way, starting at the excellent Battle of Britain memorial and museum. **[SHB]**

DECEMBER

Wednesday 2nd 2pm Pig's Ear Beer Festival Social held as usual in the Round Chapel, 1D Glenarm Road, London E5 0LY. If you are planning to go, please contact **social@shb.camra.org.uk** before attending. **[SHB]**

Friday 4th 7pm SHB Christmas Party at the Railway Club in Woking. There will be food (please see SHB website on how book), a quiz and raffle plus a range of real ales on at the bar in the club. Please come along as it is a great way to meet members of the SHB branch of CAMRA. **[SHB]**

Thursday 10th 8pm Monthly Thursday Social at Crown, Horsell Our regular Thursday monthly social, please join members of the Surrey/Hants borders branch of CAMRA for a drink at an excellent pub. **[SHB]**

Wednesday 16th Fleet and Elvetham pub tour evening tour of pubs in and around some of the rarely visited pubs of Fleet and Elvetham Heath. Meet at Falkners Arms from 3.15pm before walking to Fleet Station to catch Service 7 at 4.21pm to the De Havilland Arms **[SHB]**

Thursday 24th Christmas Eve. At the Prince of Wales, Farnborough. Meet some of our SHB members for a Christmas Eve drink at the Prince of Wales, Farnborough. Make sure you get there in good time though, as there may not be room in the inn... **[SHB]**

JANUARY

Friday 8th 6pm Westy Beer Festival social. Social at the evening session of the Westy Beer Festival at the West End Centre, Aldershot. Please book tickets in advance

Thursday 21th 8pm Monthly Thursday Social at Herbert Wells (Wetherspoons), Woking Our regular Thursday monthly social, please join members of the Surrey/Hants borders branch of CAMRA for a drink at an excellent pub. **[SHB]**

27th Worthing Micropub Tour. See SHB website for further details. **[SHB]**

APRIL

Thursday 22nd 6pm Farnham Beerex social. [SHB]

BEER FESTIVALS

LOCAL BEER FESTIVALS

Friday 2nd to Saturday 3rd Ascot Beer Festival. See website for details and CAMRA discount. **ascotbeerfest.org.uk**

Friday 16th to Sunday 18th October Prince of Wales Beer Festival. The festival returns with a selection of over 70 real ales. In addition to the cask ales, 10 ciders available as well as keg beers, a BBQ and live music each day.
We will be holding an SHB Branch Social on Saturday afternoon.

Thursday 29th to Saturday 31st October Redhill Beer Festival at Merstham Village Hall, see **ems.camra.org.uk/festival** for further details and beer and cider lists nearer the time. Opening is noon to 10:30pm on 29th and 30th (admission £4, free for CAMRA members) and noon to 6pm (or whilst stocks last) on 31st (admission free for all). No admission to under 18's or dogs except for assistance dogs. £4 refundable deposit on souvenir glasses. The Hall is in is Station Road North, RH1 3ED, 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. **[EMS]**

Wednesday 11th to Saturday 14th November 50th Egham Beer Festival. Egham United Services Club, Egham. CAMRA discounted entry. 45+ real ales, ciders and perry. BBQ and live music Friday and Sat. evenings. Details at **www.eghambeerfestival.co.uk**

Friday 8th January to Saturday 9th West End Centre Beer Festival West End Centre, Aldershot. 45 real ales and ciders available over three sessions with music provided in a dedicated space. Details at **westendcentre.co.uk/event/westy-beer-festival-2027**

CAMRA NATIONAL EVENTS

2027 CAMRA National AGM and members weekend will be held in April 2027 in Chester. The exact date and further details will be on the National CAMRA website **camra.org.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/**

A new chapter for **Harvey's Brewing Team**

Independent family brewer Harvey's has announced a series of appointments within its Brewing Team, marking the next chapter in the brewery's long-term succession planning.

HARVEY'S BREWERY

After forty years as Head Brewer, Miles Jenner will now lead the brewery in the role of Production Director, while continuing as Joint Managing Director. Miles will initially head the production function, supporting the next generation of brewers as they step into senior leadership roles and ensuring the continuity of the brewery's distinctive brewing tradition.

As part of these changes, Peter Yarlett has been appointed Head Brewer.

Peter first joined Harvey's in 1995 in what began as a holiday job, returning during university vacations while studying Chemistry at the University of Exeter. After graduating, he spent a gap year with us before going on to complete a Master's degree in Brewing and Distilling at Heriot Watt University in Edinburgh. Seven years later, following employment as a brewer at Meantime Brewery in London and Hogs Back Brewery in Surrey, he returned to Harvey's as Third Brewer. He was promoted to Second Brewer in 2010 and has now stepped up to Head Brewer.

Henry Kirk has been promoted to Second Brewer.

Henry first encountered Harvey's in 2012, while a mature student at Heriot Watt University in Edinburgh. As part of his Brewing and Distilling degree, he undertook his work placement with us during the 'Olympic Summer' months. After graduating, he returned to London and worked as Production Brewer



Cameron Elder, Peter Yarlett, Miles Jenner and Henry Kirk

at Fullers for six years. Their subsequent acquisition of Dark Star Brewery saw him move to Sussex and take up the Head Brewer position at Partridge Green until the brewery was closed. While working at Hand Brew Co. in Worthing, he was 'recalled' to Harvey's brewing team and now becomes Second Brewer.

Joining them as Third Brewer is Cameron Elder.

Cameron Elder has known Harvey's since childhood and is an eighth generation descendent of the brewery's founder – John Harvey. He frequently worked at the brewery during vacations while both an undergraduate, studying Mechanical Engineering at Edinburgh University, and a postgraduate at Heriot Watt University in Edinburgh – where he completed his Master's degree in Brewing and Distilling. After gaining work experience at Belhaven, Timothy Taylors and Joseph Holts breweries, he recently joined the brewing team at Harvey's as Third Brewer.

Commenting on the changes, Miles Jenner, Production Director and Joint Managing Director, said: "Our aim was to ensure continuity, while encouraging innovation, and it is exciting to see this long-term objective come to fruition. I could not wish for a more capable or enthusiastic brewing team."

Credit all photographs to Harvey's Brewery



Farewell to a **Trusted Driver**



Group photo on Len's last trip

For the past ten years our Guildford group has visited The Barley Mow in West Horsley seven times a year. This Good Beer Guide (GBG) listed pub is noted for Surrey Hills beers and Thai food. We are limited to travelling during school holidays when Reptons Coaches route 478 operates an afternoon journey to Guildford.

Our regular driver has been Len who is noted for his punctuality and spotless bus. He has been good to us as on one occasion we overlooked the time, so Len stopped outside the pub and tooted for us to get a move on. At another time the road was closed due to an accident, so Len was instructed to avoid the village. This would have left us stranded so Len doubled back and approached the pub from the wrong direction. After a tricky three-point turn, he took us home. Len retired in June so for our last trip with him on 29th May we arranged a group photo. Unfortunately, the bus was unusually late so Len chose punctuality over vanity and declined to leave his cab. To compensate for this here is Len at the Alton Bus Rally in 2024.

We wish Len a long and happy retirement.

Mark Davies



Len in front of his bus

Brewery News

ASH VALE BREWING, Ash Vale

ashvalebrewingcompany.com/

Ash Vale has a new brewery! Long established home brewer Brian Glover is now registered with HMRC. Four (key keg) beers were launched at Fleet Lions beer festival on 1st August. They were very popular and all sold out. Cask ales are also planned in the future. Watch out for more from this brewery over the coming months.

Mark Geeson

CRAFTY, Dunsfold

www.craftybrewing.co.uk

After more than a decade of operation at Thatched House Farm, Crafty Brewing continue to supply pubs with their core range of ales, Blindside (4% ABV), Hop Tipple (4.2% ABV), Loxhill Biscuit (3.6% ABV) which are also available in cask and bottle. These are brewed alongside a variety of seasonal and special ales which since 2025 include brews from "Ridgeway". Since 2023 Crafty have brewed for "Crumbs" of Reigate, a range of beers made with unsold bread from the Chalk Hills bakery.

Crafty continues to win awards, including SIBA Silver and Bronze for two Ridgeway cask ales. The full range of bottled Christmas beers will be available to order soon.

In can and keg there are also beers, lagers, and ciders which are available as custom labelled cans for organisations, birthdays and events. The latest organisation to partner is English Heritage, who receive a percentage of sales of their own custom cans (IPA, Lager, and cider).

Bottles and cans of Crafty, Ridgeway, Crumbs, Coniston, "English Heritage" are available online for home delivery. Crafty polypins and mini kegs can be ordered in advance.

The office and store are at Thatched House Farm in Dunsfold. To accommodate extra demand and more flexible production the Crafty team now brew in a cooperative facility in Pulborough.

The Crafty brewery on Dunsfold Road (B2130) is open for sales collection on weekdays by prior arrangement.

Details on the website **https://www.craftybrewing.co.uk** and contact via **hello@craftybrewing.co.uk**. The W3W location of the farm main gate is **///drama.bonus.corrects**

Mike Sunders

HOGS BACK BREWERY, Tongham

hogsback.co.uk

It has been very busy at the brewery. In May, the Distinguished Gentleman's Ride was enjoyed by 1,402 riders and raised £107,000 for charity. The same weekend hosted the Surrey Hills Artisan market.

The annual Hop Blessing took place on Ascension Day conducted by the Rev. Claire Holt, vicar of Tongham. Exmoor Ales updated their branding for their beers.

Hogs Back beers were pouring on the Real Ale Train on the Watercress Line in June.

Three Hogs was brewed in honour of the World Cup - a 4% ABV aromatic golden ale.

Exmoor Ales, Silver Stallion - a 4.3% ABV was brewed in June.

In the hop garden local scouts learnt about growing hops with the Estate Manager, Matthew. By Midsummer not all of the hop varieties had reached the top of the wires. It has been very hot with little rain. Lots of male plants have appeared which is unusual. The female plants produce the hop cones. There is usually one male for every 1,000 female plants.

June 15th marked Beer Day Britain. The brewery held several TEA club events for member including a keg vs cask masterclass

and pairing beer and your BBQ. The brewery showed World Cup matches and Rugby Nations Championships games on the big screen in the hanger and tap room.
The brewery marked its 34th birthday on 4th August having brewed 8,267 brews.
Over 1,000 people enjoyed the acoustic event at the beginning of August.
The brewery is now focussed on its annual Hop Harvest weekend in September.

Michele Axton

PILGRIM BREWERY, Reigate

pilgrim.co.uk

Building work has finally commenced at Pilgrim's West Street site. The storeroom building, on the left before reaching the main building, has been gutted with only the old Gents 'facilities' remaining and the outer walls remaining when I visited. A new roof is now in place, and this building will become the brewery building with the first brew expected early in the New Year. Although existing kit will be moved across additional fermenters will be added and with an idealised layout efficiency improvements over the existing layout are expected. Once complete work will then start on enlarging and improving the Tap Room.

Andy Poole

THAMES SIDE, Staines upon Thames

thamessidebrewery.co.uk

The brewery remains open to view as situated within their taproom in Staines. Current regular brews are Egyptian Goose 4.8% ABV Special India Pale Ale, White Swan 4.2% ABV New World Pale Ale, and Heron Ale 3.7% Easy-Drinking Bitter. Additional short run ales are produced on the smaller brew kit, and include Golden Years 4.5% ABV Golden Ale, A Whiter Shade of Ale 5.2% ABV Belgian Style Wheat Beer, Saaz & Malt & Rock & Roll 4.6% ABV Pale Ale and Aurora 4.2% ABV Pale Ale. Thames Side are currently accepting CAMRA vouchers and always have one ale at a reduced price to support the local community.

Laurence 'Spike' Milligan

TERRA TEMPO, Tongham

terratempobrewing.com

The brewery has moved away from glass bottles to cans. May saw the release of 'All your base Are Belong to us' - an oak aged sour 6.6% ABV in collaboration with All Day brewing.
Soyuz - an oak aged sour blended with NEPA from Bearwood brewing.
The brewery has canned their popular Land Beer.
Endless Horizons - a 7% ABV oak aged sour made with a blend of one, two or three-year barrel aged ales plus 30% of Buxton Whetstone west coast IPA was produced in July.
The latest release is their Pilsner 5.4% ABV in a can. All of their beers are available in the Hog's Back shop.
Look out for more exciting releases.

Michele Axton

TILFORD BREWERY, Tilford

tilfordbrewery.beer

Mark at Tilford Brewery has finally managed to get his Alcoholic Products Producer Approval transferred to Triple fff so he can start brewing again using Triple fff's kit. This is following losing his premises at the Duke of Cambridge in Tilford. He will continue to produce: Punchbowl Pale, Hankley Gold, Tilford IPA (Keg and Cask) and Rushmoor Ripper. Once he is brewing at Triple fff he will see how things go as he is still looking for his own premises.

Ian Johnson

TITSEY BREWERY, Tatsfield

titseybreweryco.com

Titsey Brewery on the outskirts of Tatsfield are having another Green Hop festival over the first weekend in October (2nd-4th) with a wide selection of breweries taking advantage of this once-a-year opportunity of brewing with hops picked earlier that very same day.

Andy Poole

TRIPLE FFF, Four Marks

triplefff.com

Triple fff have had a busy second quarter. They have taken a majority stake in Craft Beer Bottling in Andwell, Hampshire, due to substantial growth in their own bottling business. They have just finished supplying JD Wetherspoon with Comfortably Numb strong ale, as well as gracing the current Wetherspoon magazine as the brewer in focus. Brewery Tours are at an all-time high, thanks to a joint venture with the Watercress Line Steam Railway. Mark from Tilford is still brewing his lovely Tilford ales at Triple fff since losing his old premises. Founder Graham Trott announced in July that he will spend less time brewing, but will remain active on recipes, quality control etc, and he remains a shareholder in the business. In terms of awards, Black Velvet Oatmeal Stout improved on its 1Q2026 SIBA Keg Bronze with a 2Q2026 Silver for the SIBA London and Southeast Cask category, whilst the Brewery Taproom Offf The Rails was awarded runner-up as East Hampshire's Pub of the Year 2026, even if the venue is, strictly speaking, very much a Taproom! One of their new beers, a 4.2% lager, Mr Brightside, has been such a hit in the Brewery's Tap Room, that thus far, Triple fff has been limited in whom they can supply to externally, no doubt helped by the World Cup and hot weather.

Dave Patey

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