

Free Mad Cow

Newsletter of the
Berkshire South-East branch of CAMRA



CAMPAIGN
FOR
REAL ALE



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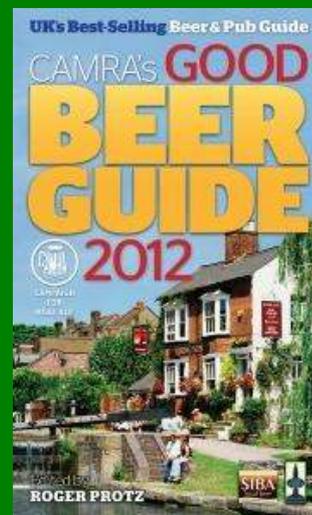
LocAle Update

From the Chair

Guide to Ghent

Pubs Quiz

Its good news all round for Barry and Jo at the Rose & Crown in Sandhurst. Not only have they just obtained LocAle accreditation, they've made it into the 2012 Good Beer Guide too!



November 2011 / January 2012

Ad1 - Wheelwrights

Distribution

Mad Cow is stocked in the following pubs and distributed by local volunteers (while supplies last). If you would like to stock Mad Cow or help with distribution, please contact the Editor.

Ascot: Belvedere; Jagz; Stag; Swinley; Thatched Tavern; **Barkham:** Bull; **Binfield:** Jack o'Newbury; Roebuck; Stag & Hounds; Victoria Arms; **Bracknell:** Bull; Cannie Man; Downshire Arms; Golden Farmer; Golden Retriever, Goose; Green Man; Old Manor; Peacock Farm; Red Lion; Royal Foresters; Royal Oak; South Hill Park; Silver Birch; **Crowthorne:** Prince; **Eversley:** Frog & Wicket; Tally Ho; **Farnborough North:** Prince of Wales; **Finchampstead:** Queen's Oak; **Jealott's Hill:** New Leathern Bottle; **Knowl Hill:** Bird in Hand; **Little Sandhurst:** Fox & Hounds; **Reading:** Hobgoblin; Nag's Head; Retreat; **Sandhurst:** Duke's Head; Rose and Crown; Village Inn; Wellington Arms; **Sindlesham:** Walter Arms; **Sunningdale:** Nag's Head; Royal Oak; Sunningdale Lounge; **Waltham St. Lawrence:** Bell; **Warfield:** Cricketer's Arms; Plough & Harrow; Shepherd's House; Three-legged Cross; Yorkshire Rose; **Winkfield:** Cottage Inn; Old Hatchet; Squirrel's Bar; The Winkfield; White Hart; **Winnersh:** Pheasant; Wheelwright's Arms; **Wokingham:** Broad Street Tavern; Crispin; Crooked Billet; Dog & Duck; Duke's Head; Emmbrook Inn; Gig House; Hope & Anchor; Lord Raglan; Metropolitan; Olde Leathern Bottel; Loch Fyne; Queen's Head; Redan; Rifle Volunteer; Ship; Square Bar; Three Brewers; Two Poplars; Victoria Arms; Warren; White Horse; **Woodside:** Duke of Edinburgh; Rose and Crown; **Yateley:** Highwayman.

If your pub is not listed and you would like to stock the Mad Cow, please let us know.

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Welcome to the twenty fifth edition of the Mad Cow, a quarterly publication by the Berkshire South-East branch of the Campaign for Real Ale.

Thanks go to Nick Boley for gallantly stepping in to guest edit the last issue. As another guest editor this time around, I fully recognise the commitment and effort that he put in.

Please continue to send in your pub news and beer festival information, but above all, tell us what you like or dislike about real ale, the breweries or the pubs that sell it.

We are still on the look-out for a permanent editor. At this stage, we are unclear whether anybody will step in to edit the next issue. So, if you have a passion for real ale, some computer skills and would like to get involved with this publication we would be delighted to hear from you.

Cheers!

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The views expressed within the Mad Cow are those of individual contributors and do not necessarily reflect the views of CAMRA.

Pub News

White Horse, Wokingham Without, RG40 3AF



New landlords Peter and Natalie took over in mid-July. Before that, they both worked at the Cottage Inn at Maidens Green. Current offerings are

Greene King IPA and Abbot, plus either Ruddle's County or a seasonal guest beer from the GK range, all kept in good condition.

There's a new menu which includes all the traditional pub standards, very nicely presented, plus specials such as Gressingham Duck or Pan-fried pigeon breasts. All the food is home-made with Peter creating his own pâtés, burgers and sauces. Now open all day from midday to 11.00pm (6.00pm on Sundays).

See their website for more details: <http://www.whitehorsetwokingham.co.uk/>

Bull, Barkham, RG41 4TG

The Bull is now regularly serving 5 real ales, including 2 LocAles. The food is allegedly even better than it was in the days of Adrian & Susie (if that is possible)!

Square Bar, Wokingham, RG40 1AL

The launch of real ale in the Square Bar went well, and they continue to offer LocAles from Bingham's Brewery. If a group of you are going in, you can get a 4 pint jug of ale for £10.

Prince, Crowthorne, RG45 7AZ

The Prince has now re-opened following its refurbishment, as a "Barras" community pub. This is a Spirit group "value" offer. On opening night they were selling four real ales.

Lord Raglan, Wokingham, RG40 2BB

The Lord Raglan in Wokingham has been refurbished. It is mostly a refresh, but the chandelier-style lighting gives the place a classier feel. There is also now a small private dining area (for about 6-8) to the left of the entrance. Still Greene King ales and an enthusiasm for ciders.

Bull, Bracknell, RG12 1DP

The Bull has been caught selling alcohol to the under 18s. They were punished by being banned from selling alcohol for 48 hours over the August Bank Holiday weekend.

Crispin, Wokingham, RG40 2AY

The Crispin will be holding a beer festival on 26th & 27th November. This is expected to feature about 14 ales comprising 8 LocAles and 6 beers from further afield.

Rose and Crown, Woodside, SL4 2DP

Andrew & Maureen are settling in well, and serving 3 Greene King ales. Their food is proving popular, and they now accept TasteCard for meal reductions.

Old Hatchet, Cranbourne, Nr Winkfield, SL4 2EE

Silas is currently serving 4 Fullers beers, including HSB. They have jazz on the 1st Wednesday night of each month.

Ad2 Hope & Anchor

Pub News (continued)

Rose & Crown, Sandhurst, GU47 8HA

The Rose & Crown will be holding a beer festival from 25th to 29th November featuring around 16 ales. They are also currently offering candle-lit dinners on Friday nights – Could be worth it just to see Barry in his waiter's outfit!

Frog & Wicket, Eversley Cross, RG27 0NS

The Frog & Wicket recently put on a "5 at 5" feature, with 5 ales from the same brewer being put on at 5pm on a Friday evening. On this occasion the brewer was Sharp's, with the beers being: Coaster, Red Ale, Special, Sharp's Own and, of course, Doombar. The event was such a success that landlord Mark is already considering similar future events.



Sam Long & Mark Edgell with the 5 Sharp's beers

Walter Arms, Sindlesham, RG41 5BP

The Walter Arms is now serving LocAle from Bingham's Brewery.

White Hart, Winkfield, SL4 4SE

Jean & Phill continue to serve 3 ales, including a LocAle (Posh Pooch from Ascot Ales). They are starting regular jazz sessions on the last Sunday afternoon of each month.

Support Your Local Pub

By Barry Garber

With doom and gloom all around, job losses, recession, and pubs closing nationally at the rate of around 25 per week you could be forgiven for thinking that the future for real ale is far from rosy. Yet nothing could be further from the truth. Ninety nine new breweries

have started up in the last 12 months bringing the total to around 850 nationally. The 2012 Good Beer Guide heralds a 'golden era' in brewing with a large increase in numbers of new drinkers trying real ale for the first time.

Undoubtedly the best way to enjoy real ale is in a pub with a group of friends, possibly accompanied by a meal whilst putting the world to rights in lively discussion. What better way to avoid the inane tedium that passes for entertainment on the multitude of television channels that we have available to watch?

It would of course be foolish to espouse the view that all pubs are superb, serving beer in excellent condition, but there are many gems out there and the aim should be to raise the standard of all pubs. Use your Good Beer Guide to find the best of the best. Seek out the unusual, make a special trip to a pub you haven't tried before. Try a beer from a newly opened brewery. You will almost certainly be in for a treat!

The British pub is a unique institution but of course they are businesses. The main reason pubs close is because they are just not making enough money. It is therefore essential that pubs are well used and therefore profitable and sustainable. This is by far the best way to ensure the viability of your local pub. Yes, pubs are closing at an alarming rate, but all is not lost. Get out there and enjoy a pint or two. You never know, that pint you buy may just be the one that keeps your local open!

Your local CAMRA branch campaigns strongly for the preservation of the more than 100 pubs in its branch area. We will ensure that any attempt to turn your local pub into yet another pizza takeaway outlet is strongly opposed. We will lodge objections to the planning application where considered appropriate. We can't guarantee success but we will make our voice heard. This can only be done if we are aware of any impending planning applications.

If you are aware of anything relating to changes to your local pub please drop an e-mail to the following address:

pubpreservation@seberkscamra.org.uk

If you support our aims and want to become involved, join CAMRA by completing the membership form in this magazine. Join us and Support YOUR local pub!

Ad3 Frog & Wicket

Ad4 Jack o'Newbury

Landlord's Musings

By Barry Fenton

An occasional interview with a landlord from a local pub.

This time we welcome Dave Pepper, landlord of the Jack o'Newbury in Binfield, once again CAMRA Berkshire SE Pub of the Year.



Jack o'Newbury, Binfield

Q. How long have you been in the pub business and at the Jack o'Newbury?

A. This is my first pub and I have been here for five and a half years, although the pub has been in the family for 30 years.

Q. What do you most like about the pub trade?

A. The mixture of different people and the social side.

Q. And the least?

A. There are no dislikes as it's a personal life choice.

Q. What real ales are you selling today?

A. We offer three permanent ales, our own Binfield Best, Loddon Hoppit and West Berks Good Old Boy. We have a Guest Ale which is currently Bingham's Hop Harvest.

Q. And how will these change over the coming weeks and months?

A. The Guest Ale changes weekly.

Q. How important are real ales to your pub?

A. Real ales and good wines define my pub. These are complemented by our freshly prepared food. I am very proud of the fact that we have been voted local CAMRA Pub of the Year in four out of my five years at the pub. So real ales are very important.

Q. What are your impressions of CAMRA in the area?

A. They continually block the area around my hand-pumps making it very difficult for my loyal lager drinkers to see what brands I have to offer them.

Q. What plans have you got for your pub in the next year?

A. More of the same really, as it works well for our customers and the business. Our skittle alley is particularly popular, being one of the few remaining in the south east. Contrary to recent press reports it will remain for the foreseeable future.

Q. What would you like to get over to our readers to encourage them to come to your pub?

A. We will continue to be a traditional country pub with traditional values. No machines. No TV. Conversation with words of more than one syllable is encouraged.

Q. What wrong would you most like to put right in the pub trade?

A. Stop supermarkets using beer as a loss leader.

Q. Which celebrity would you most like to work behind your bar and why?

A. Simon Cowell for his diplomacy and subtlety, and Katie Price, although she might hamper movement behind the bar.

Ad5 Ascot Ales

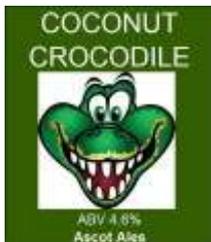
Brewery News

Andwell's Brewery,
Andwell, Hampshire
andwells.com

After 3 years in North Wanborough, the brewery relocated in September to its spiritual home in the hamlet of Andwell, a few miles away.

Ascot Ales, Camberley, Surrey
ascot-ales.co.uk

Drinkers at Ascot Racecourse Beer Festival voted Ascot Ales' Coconut Crocodile as their Beer of the Festival. The brew is a twist on Ascot's hoppy, golden Alligator Ale – infused with coconut.



Also, their Red IPA was Beer of the Festival at Wallington Beer Festival.

Winter Reserve will be available from November – their winter warmer, which is a 5.2% red ale that's lightly spiced with ginger.

Binghams Brewery, Ruscombe,
near Twyford, Berkshire
binghams.co.uk



Bingham's Space Hoppy IPA won Gold in the Strong Bitters category at the SIBA South-East Region Beer Competition 2011. They also won Silver for their Vanilla Stout in the Speciality Beers category.

Chris's latest brew is a lovely 4.5% ABV Old Ale.

Loddon Brewery,
Dunsden Green, Oxfordshire
loddonbrewery.com

Congratulations to Loddon on having been short-listed for the Pride of Reading Awards.

Sherfield Village Brewery,
Sherfield on Loddon, Hampshire
sherfieldvillagebrewery.co.uk

Pete's latest creation is a brown porter – given the imaginative name of Brown Porter – at 5.2% ABV.



It got off to a flying start by being voted into joint 3rd place in the Beer of the Year contest at the Hampshire Octoberfest.

West Berkshire Brewery,
Yattendon, Berkshire
wbbrew.com

A new 50-barrel brewery is being built by West Berks at Home Farm in Frilsham, around the corner from their current Yattendon site.

Besides having twice the brewing capacity, the new brewery will be environmentally friendly. It will have a reed bed and a Klargest treatment plant to enhance the disposal of the brewery's waste products.

Windsor & Eton Brewery, Windsor,
Berkshire
webrew.co.uk



Windsor & Eton have been heavily involved with the London Brewers Alliance – an alliance of 16 breweries from around the London area.

They invited the rest of these brewers to their site in order to collaborate on a special beer. This meeting of brewing minds came up with a 5.8% ABV hoppy IPA – LBA IPA – which was brewed using Windsor & Eton's own equipment.

The brewery has now raised £12,000 for the Irish Guards Appeal and Ale4Forces – The Irish Guards were until recently barracked in Windsor.

Ad6 Broad Street Tavern

5th Ascot Racecourse Beer Festival

By Nick Boley

Well, we certainly know how to do extreme weather when it comes to the Ascot Racecourse Beer Festival! After last year's freezing wind tunnel, this year delivered record high October temperatures, which brought out the crowds in good numbers. This year's festival was the first held in the autumn not to feature the classic Queen Elizabeth Diamond stakes race – now held later in October – and so we decided to order only slightly more beer and cider than was consumed last year, when we sadly had to throw away some 30 casks of ale (sob, sob!).



This year's festival featured several brewers for the first time – Betjeman, Bingham's, Franklin's, Hammerpot, Hopping Mad, Irving's, Longdog, Old Forge, Plain Ales, Prospect, Red Squirrel, Sherfield Village, Shotover and Triple fff. We also featured, as our regional bar, beers from Yorkshire. Many of these beers had interesting names, but all sold well and we had an unexpected rush on Captain Cook's Sunset. This was a beer I hadn't even ordered, but came as a late replacement - I had been notified only a couple of days before delivery – and it turned out that this was a beer only available in two pubs in Whitby and at the York Beer Festival, except that we had some too! Just to add to the fun, a number of staff on the Yorkshire bar donned cloth caps to add authenticity, but for Health & Safety reasons, were not allowed whippets!



Flat caps on the Yorkshire regional bar

We realised very quickly during setup that the weather would be an issue. By the afternoon of the Monday before we opened, a bright sun started blazing down from an azure sky. Well, I say "down", but it was more at an angle which came neatly in through the semi-open side of the grandstand directly onto the top of the newly-stillaged casks. As the sun moved across the sky it shone onto different sections of the stillage, reserving its full glory for the bar with the breweries starting with "A" and "B".

The next day, as temperatures soared, it was very clear that keeping the beer cool was going to be our major challenge. Having appropriated all the Ascot tea-towels from the racecourse shop bearing last year's design to soak in cold water and drape over the casks, we still had way too few tea-towels to keep all the casks cool. Visits to various supermarkets in the Bracknell area were made, and all supplies bought up. Anyone in Bracknell wanting to buy a tea-towel at the end of September would have been very disappointed. They were all at Ascot! We had a standpipe installed at the end of the bar, and with a hosepipe attached we could keep the beer cool before the festival opened. But once we opened, only traditional methods of soaking the tea-towels in buckets of cold water could be employed.

Only four casks were spoilt by the conditions - it was clear that the sun, and not the brewers, were to blame. Beers with sunstroke are not good!

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The weather certainly brought out decent crowds on both days, although we were expecting more people to attend the festival on the Friday.

All the beers were selling well, particularly the lighter, more refreshing ones, and the cider bar proved as popular as ever, showcasing as it was a number of Berkshire ciders. Beers were starting to sell out all along the bars, which made a change from previous years when those furthest away from the open end of the concourse sold the quickest. The Saturday, however, exceeded our expectations as the casks emptied, hot and thirsty drinkers queued at the bars and staff rushed around to keep them all satisfied. The main talking point behind the bars was how long the beer would last. I can only claim that about an hour after opening, I said to a colleague I reckoned about 4:30 – which proved to be correct. Firstly, the light golden beers sold out, followed by various bitters, red ales and, finally, stouts and porters. The Cider bar was drunk dry around the same time, and the Fuller's bar continued until around 5pm, with thirsty drinkers queuing 5 and 6 deep.



The beer festival volunteers

In one way it was disappointing to sell out a little earlier than we would have liked, but demand was exceptional and took us by surprise. It appeared, however, that there were few problems for those wishing to get refunds on their beer vouchers. The good news was that no beer was thrown away. We do not anticipate 30 degree heat next year, however.

One thing I noticed, from the perspective of a member of the bar staff, was the difference between the customers on the two days.

Many of the Friday crowd knew what they wanted to drink or, if they weren't sure, were happy to chat with the bar staff to find out what they might enjoy.



Clive Doran pouring a beer

The Saturday crowd was somewhat different. Requests (demands?) like “give me a light beer”, “do you have any lager?”, “that golden ale there” (pointing indistinctly in the direction of several casks), coupled with many more customers who hadn't worked out that they needed a glass and some beer vouchers before buying a beer, made the experience a little less enjoyable for some staff. It wasn't quite in the league of the stereotype of pushy Americans demanding “gimme a beer”, but a few customers were heading in that direction and some were downright rude. Of course, all the staff just rose above it and let off steam later when the offending customers had gone.

Yet again, the festival was a huge success, and tribute must be paid to John Blake at Ascot Racecourse, without whom there would be no festival, Festival Organiser Mike Smith (who never seems to get rattled), John Thirlaway and his cellar team, who had a more challenging year than previously, Staffing Manager Sue Thirlaway (who, instead of begging people to work at the festival had to turn people away), the brewers and suppliers who had to put up with me worrying about deliveries and orders and, of course, the 100+ CAMRA volunteers who gave up their time to work at the festival. A real team effort.

See you all next year on the 5th and 6th October, where we hope to have a regional bar from Scotland. Staff working on that bar will not be expected to wear kilts!

Branch Diary

NOVEMBER

Thursday, 17th 8pm

Branch Pub of the Year Presentation and Social – all welcome.

Jack o'Newbury, Binfield, RG42 5PH

Wednesday, 30th 8pm

Branch Meeting (Good Beer Guide 2013 Short-listing) – semi-formal members-only meeting.

Broad Street Tavern, Wokingham, RG40 1AU

DECEMBER

Thursday 15th, 8pm

Pre-Christmas Social

Crawl of Sandhurst – all welcome.

Starting at the Village Inn, GU47 9DX.

Then the Duke's Head, GU47 8EB.

Finishing at the Rose & Crown, GU47 8HA.

JANUARY 2012

Thursday 5th, 8pm

Business Meeting – formal meeting, branch members only.

Venue tba

Saturday 14th Noon

Regional Social – all welcome.

Crawl from Holborn to Euston.

Starting at Citty of York, 2 High Holborn, WC1V 6BN. Nearest tube *Chancery Lane (Central Line)*.

Thursday 19th, 8pm

Social Evening – all welcome.

Venue tba.

Wokingham in Flower

Congratulations to 2 of our local pubs for winning awards in the annual Wokingham in Flower competition.

Firstly, the **Crispin** in Denmark Street won the Best Garden award.

Meanwhile, the **Hope & Anchor** in Station Road won the Best Hanging Baskets award.



Hanging Basket display at Hope & Anchor

FEBRUARY

Thursday 2nd, 8pm

Branch Meeting (Good Beer Guide 2013 Selection) – semi-formal members-only meeting.

Wheelwright's Arms, St Nicholas Hurst, RG10 0TR.

Thursday 16th, 8pm

Social Evening – all welcome.

Frog & Wicket, Eversley Cross, RG27 0NS

Any great ideas for future meetings or social events? – We would love to hear from you.

For the latest diary updates see seberkscamra.org.uk/diary.shtml

The Beer Festival Guide

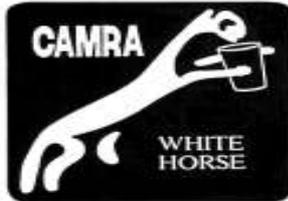
By Simon Grist



11th – 12th November 2011: Woking Beer Festival

wokingbeerfestival.co.uk

Entrance to this festival is advance booking only. There should be over 70 ales plus ciders and foreign beers. As this is a CAMRA festival, members can obtain a free pint. Watch out for Len Rawle on his Wurlitzer organ in the lower hall.



11th – 12th November 2011: Wantage Beer Festival

whitehorsecamra.org.uk/beerfestival.htm

A CAMRA organised event featuring around 28 real ales, and some ciders & perries. Look out for the specially commissioned festival special ales. Held in a new venue this year. Reduced entry for CAMRA members (free Friday afternoon and Saturday).



25th – 29th November 2011: Rose & Crown, Sandhurst

roseandcrownsandhurst.co.uk

A friendly local pub festival within our branch area. Expect around 16 real ales, including a number of our LocAles from brewers such as Ascot Ales and Bingham's.



25th - 26th November 2011: Heathrow Beer Festival

baclubs.com/?q=content/5th-heathrow-beer-festival

This festival is run jointly by BA Clubs and CAMRA. It advertises over 35 seasonal real ales and ciders. Discounted entry for CAMRA members. Access to the venue is made a little easier by a free shuttle bus from Hatton Cross station. Note that there is live music on Saturday evening resulting in an increased entry price.



26th – 27th November 2011: Crispin, Wokingham

thecrispin.net

A Winter beer festival from our branch Pub of the Year runner-up. Expect around 14 ales (8 LocAles and 6 from further afield) including some tasty seasonal dark ales and stouts.



8th - 12th February 2012: Battersea Beer Festival

batterseabeerfestival.org.uk

Located a short walk from Clapham Junction station, this CAMRA organised winter beer festival is always popular. Expect over 150 real ales, plus ciders & perries, and a good selection of bottled & draught foreign beers. Reduced entry for CAMRA members.



17th - 18th February 2012: Alton Beer Festival

altonbeerfestival.co.uk

Like Woking, entry is by advance ticket only. Note that there is a new venue this year, and an additional session on the Friday evening. There should be around 60 ales, plus ciders and perries.

Late Additions

There will undoubtedly be a number of late additions to this list that are not known to us at the time of going to press. Updates will be put on our website at seberkscamra.org.uk/localfestivals.shtml

Ad 7 Old Hatchet

Is Your Pub Serving Your Ale As It Should Be?

Please score the pints of Real Ale that you try in our Branch Area according to the scale opposite (you may use half scores, like 3.5).

Send your scores regularly to David Goater remembering to add the date of your visit, your name and membership number.

Email

beerscores@seberkscamra.org.uk

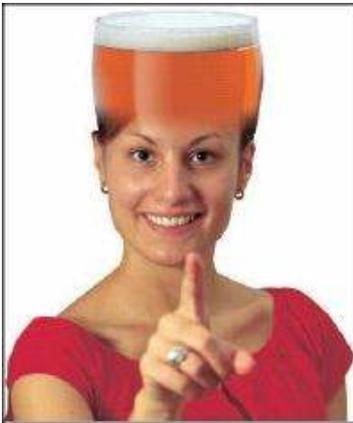
Or

Text to

07963 149 380

Remember, **you** are judging the quality, so how well it is kept and served, not whether you liked that particular brew. The scores are used to help us choose our Good Beer Guide entries and local Pub of the Year.

CAMRA Needs YOU!



We need more members to send in their beer scores when they visit local pubs so that we can ensure that the pubs **CONSISTENTLY** selling the best beer can be put forward for consideration for future editions of the Good Beer Guide.

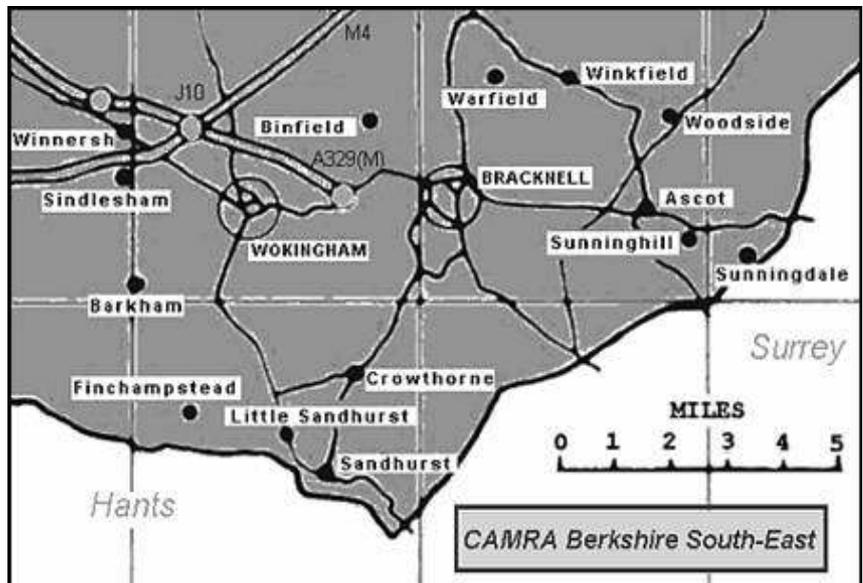
0	Undrinkable No cask ale available or so poor you have to take it back or can't finish it.
1	Poor Beer that is anything from barely drinkable to drinkable with considerable resentment.
2	Average Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.
3	Good Good beer in good form. You cancel plans to move to the next pub. You want to stay for another pint and 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.

Half marks can also be awarded.

Current Top Five High Scoring Pubs:

1. Rose and Crown, Sandhurst
2. New Leathern Bottle, Jealott's Hill
3. Olde Leathern Bottel, Wokingham
4. Jack o'Newbury, Binfield
5. Crispin, Wokingham

Branch Area



Ad 8 Duke of Edinburgh



LocAle Update

By Nick Boley

Following last edition's news that the **Duke's Head** in Sandhurst had lost its accreditation, another pub in Sandhurst has come along to fill the gap. The **Rose & Crown**, almost opposite the Duke's Head, has now gained LocAle accreditation. Licensees Barry and Jo Oakes are selling at least one local beer permanently, although these do rotate. Beers from Ascot Ales, Longdog, Triple fff and Bingham's are amongst those to appear frequently. The beer should also be in decent nick, as the Rose & Crown is now in the 2012 Good Beer Guide.

The **Square Bar** in Wokingham's Market Place is now selling local real ales, with Bingham's featuring prominently; we will monitor the quality here and hope that it is good enough to warrant accreditation.

The nearby **Victoria Arms**, Easthampstead Road, is also selling one rotating LocAle permanently. Just as we are going to press I've learnt that they've been granted accreditation, so well done to landlady Ebony Kaye.

The **Walter Arms** in Sindlesham has dabbled with local beers in the past but now seems to be selling Bingham's Twyford Tipple permanently. It has been in good condition on a recent visit, and we'll continue to monitor.

There has been a growing interest from licensees in the LocAle scheme, which is fantastic. In light of that I will reiterate what is needed for us to grant LocAle accreditation:

1. Sell at least 1 local beer PERMANENTLY
2. The beer should be kept in good condition – and will be monitored by CAMRA members before accreditation is granted.

Simple, really, isn't it? So, if you know a pub which meets these criteria, let us know. Similarly, if you visit a pub which claims to have LocAle accreditation but doesn't, also please let us know.

LocAle Pubs

Ascot - Jagz
Binfield - Jack o'Newbury
Bracknell - Old Manor
Sandhurst – Rose & Crown
Winkfield - Cottage Inn
Winkfield - White Hart
Wokingham – Crispin
Wokingham – Victoria Arms

We also have a new LocAle brewery in the area. **Longdog Brewery** was opened in July in Basingstoke by Phil Robins. His 3 core beers are Golden Poacher (3.9%), Brindle Bitter (4.2%) & Lamplight Porter (5%); these have proved popular at local beer festivals.

LocAle Brewers

Andwells – Andwell
Ascot Ales – Camberley
Bingham's Brewery – Ruscombe
Butts – Great Shefford
Crandall – Crandall
Farnham Brewery – Farnham
Hog's Back – Tongham
Loddon – Dunsden Green
Longdog – Basingstoke
Rebellion – Marlow
Sherfield Village Brewery –
Sherfield-on-Loddon
Surrey Hills – Shere
Triple fff – Four Marks
Twickenham – Twickenham
Two Bridges – Caversham
West Berkshire – Yattendon
Windsor & Eton – Windsor
Zero Degrees – Reading
(Brew pub/restaurant)

Local cask ales are good for pubs and good for local drinkers.

Think LocAle, drink LocAle!

Ad 9 Victoria Wokingham

From the Chair

By Nick Boley

The last few months have become increasingly busy within the branch. Following the summer holiday season we started off with an Open Evening, held at the Old Manor in Bracknell, and aimed at attracting new members or activating longstanding inactive members. We did attract a couple of new faces, and it was gratifying to see them again at our next event, a very successful launch event for the 2012 Good Beer Guide, wonderfully hosted by Reid and Hattie Gutzman at the Hope & Anchor in Wokingham.

A good time was had by all, the quality of the beer was, of course, very high and we enjoyed a good turnout. The Hope & Anchor has 5 hand pumps serving ales from the Marston's range, but often including some of their more unusual offerings. Ringwood Boondoggle often makes an appearance and many branch members, myself included, are rather partial to this fine pale beer.



Good Beer Guide 2012 Launch at Hope & Anchor

The 5th Ascot Racecourse Beer Festival came and went, as is detailed elsewhere in this issue. Again, we attracted a good number of volunteers, including another good turnout from within the branch.

Finally, starting with a launch at Ascot, we had Berkshire Pubs Week (BPW), held to coincide with National Cask Ale Week. There were a number of events around the county to promote our pubs and cask ales, although only a few were held in our branch area. Considering how busy most active branch members were with the beer festival, this was only to be expected, but Campaigns Officer Clive Doran did put in an excellent shift on our behalf for BPW.



Berkshire Pubs Week Launch at Ascot Beer Festival

I am pleased that, as a branch, the hard work and concerted thinking by my fellow committee members and other branch officers continues to attract new members to our events, and makes them feel part of the CAMRA BSE "family". We will strive to continue this success, but our next challenge is for these new faces to contribute a little more to the branch, whether by regular submission of beer scores, providing liaison with one or more pubs in the branch area, providing assistance to a committee member to help share the workload, or volunteering to be the permanent editor of this august publication!

Meanwhile, something is stirring in the corridors of power (Westminster, not CAMRA HQ at St Albans). The BIS Select Committee have been looking into the activities of Pub Companies. Regular readers will know that I consider many of these to be a prime factor in the closure of so many pubs in the last few years, due to their exorbitant rents and beer prices. Now the Government may be catching up with them (about time, too). CAMRA members can go on to the national website to send an email to their MP to ask them to support this, so I ask you all to do this, to help support community pubs. We have seen Bracknell MP Dr Phillip Lee in the local press behind the bar at the Golden Retriever in Bracknell, giving his support to community pubs (shame he couldn't have actually gone to a proper community pub, with all due respect to the Golden Retriever), so let's hope he will, at least, lend his support.

Finally, my sincere thanks to Simon Grist for volunteering to edit this edition of the Mad Cow (yes, he did volunteer, rather than be volunteered).

Ad 10 White Hart

Letter to the Editor

Dear Editor

Buying a pint in a pub must be the only retail experience where you have no idea how much you will be charged and that you are unlikely to get the quantity you asked for.

This was the case recently when I was served short measure in a pub owned by a national pub owning group. I requested a top up and was told it was within the 5% tolerance and was refused. One of the many successes of CAMRA has been the full pints campaign which resulted in proposals to define a pint as 95% liquid to be shelved. However pubs still do it regularly.

On how much your pint is going to cost, it is a requirement by law to display prices clearly and accurately for most common drinks on sale. Very few pubs make any attempt to respect this law fully. I feel sorry for some non alcoholic drink purchasers where a St Clements (orange and bitter lemon) could easily be over £5 and you would not know beforehand yet a lime and soda may only be 40p. This seems crazy.

We should call on our Trading Standards Officer to take a stronger position in these matters and enforce the law.

Best wishes

Ian Mihell

Editor's comment:

You make some good points Ian.

CAMRA policy is that we support legislation to be enacted to ensure drinkers get a full pint. Sadly, current legislation does only define a pint as 95% liquid, although pubs should always top-up if asked.

You should certainly report your experience of a refusal to top-up to the relevant Trading Standards Officer.

All readers are encouraged to politely ask for a top-up if they feel they have got a short measure. And don't be afraid to escalate issues to Trading Standards when necessary – Contact details are on page 3. In these days of camera-phones, providing evidence is easier too.

Awards

Pub of the Year

The delayed presentation to the **Jack o'Newbury**, Binfield for our branch Pub of the Year (POTY) will now take place on Thursday 17th November at 8pm. All are welcome.

The Jack has since competed against pubs from the other Berkshire CAMRA branches, and was narrowly defeated by the **Nag's Head** in Reading, which was named Berkshire POTY.

In turn, the Nag's Head competed against pubs from Oxfordshire & Buckinghamshire for the Regional title. The **Radnor Arms** in Coleshill, Oxfordshire won the Central Southern Regional POTY title, and now goes forward into the national POTY contest.



Radnor Arms, Coleshill – Our Regional POTY

Cider Pub of the Year

The Cider Pub of the Year award for Central Southern Region was won by the Royal Oak at Wantage.

Club of the Year

The Club of the Year award for Central Southern Region was won by the Maidenhead Conservative Club. Note that the club admits all CAMRA members on production of their membership card.

Berkshire Pubs Week

Berkshire Community Pub

The Berkshire Pubs Week committee awarded their Berkshire Community Pub Award to the **Lord Lyon** at Stockcross.

Ad 11 Nags Head

Two Mad Cows Go Out in Ghent

By John & Sue Thirlaway

It was the August Bank Holiday Weekend, so two Mad Cows set off on the Eurostar to Ghent in search of good beer, good food and pleasant summer weather. Thankfully, the beer and food were good. As the weather wasn't, we set off from our hotel in search of convivial hostelries and found them to be greatly improved by the general smoking ban which took effect on 1st July this year. We have listed our favourites below:

't Einde der Beschaving, 8 Sint Veerleplein. *Open daily from 1100.*

The English translation of the name is the End of Civilisation. A traditional brown café that opened in February 2008, it is situated in the square near the Gravensteen, a medieval castle built in 1180 by Philip of Alsace. The only time the castle fell into enemy hands was in 1948 when it was occupied by students who were protesting about the price of beer. In the square is a column with a lion on top, marking the site of the stake where people were burnt to death. Only men were burnt due to the cost of the wood; women were drowned or beheaded.

The bar is on three levels and is run by two friendly gentlemen. Unusually for Ghent the beer list is by brewery rather than the beer name. It includes some beers from Wallonia which are rare in the area. We tried La Guillotine, an 8.5% blond beer brewed by Huyghe to celebrate the 14 July French Revolution and La Medievale, a very tasty 6% amber beer brewed by Brasserie de Bouillon.

't Galgenhuisje, Groentenmarkt 5. *Open daily from 1100.*

Possibly the smallest bar in Ghent and definitely one of the oldest, dating from the 16th century. The Gallows House takes its name from the iron hooks on the wall of the neighbouring Vleeshuis (meat hall) which were used to fasten those poor souls who were due to be burnt to death at the stake in the nearby Veerleplein, the idea being to bring public shame on those about to be executed. It is also the bar where the condemned had their final drink.

't Galgenhuisje was refurbished a few years

ago but the wonderful old Delft tiles have been retained and the wooden beams still have slogans on them. Our favourite was *'Alcohol is een langzaam gif maar we hebben tijd'* – alcohol is a slow poison but we have time.



't Galgenhuisje

There is a small outside terrace, and further seating downstairs. The beer list is short, but this is a place to come for the atmosphere. We sampled the bitter and hoppy Trappist beer Orval which is in short supply due to ever growing demand. The monks are refusing to increase production as it would reduce the quality of this excellent beer.

't Gouden Mandek, Pensmarkt 9. *Open Mon-Fri from 1100; Sat & Sun from 1500.*

An atmospheric old stone brown café near the Vleeshuis, with a terrace at the front and a small one at the back on the bank of the Leie, the Little Golden Basket is located in a 13th century building which has served in the past as a hayloft and home for lepers, and been a bar since at least 1771.



't Gouden Mandek

Decorated with numerous baskets attached to the ceiling, in winter it becomes a cosy retreat

Ad12 Plough & Harrow

Two Mad Cows Go Out in Ghent

.... Continued

from the cold outside. The beer list is fairly short, with a good range of Trappist beers and the range from Tongerlo.

Het Waterhuis aan de Bierkant. 9 Groentenmarkt. *Open daily from 1100.*

This is a very popular bar situated in a picturesque location beside the river Leie in Ghent. The name is a play on words which translates as the Waterhouse on the Beer Side.



Het Waterhuis

The outside terrace is very busy in the summer; inside it is a traditional brown café. There is a very good range of beers with 14 beers on draught which include three beers brewed especially for the bar, and 150 bottled beers. We tried Houblon Chouffe, an excellent 9% hoppy IPA that was originally brewed for the American market, and Hercule stout, a 9% robust but smooth stout named after Agatha Christie's famous Belgian detective, which is not sweet unlike many Belgian stouts. For its location the prices are reasonable. The background music is described by the bar as easy listening. There is also an unobtrusive television showing football matches.

Dulle Griet, 50 Vrijdagmarkt. *Open Sundays 1200 to 1930, Mondays 1630 to 0100, other days 12.00 to 0100.*

A popular longstanding brown café on one of the main squares in Ghent. It is decorated with a variety of unusual items, including pig's bladders hanging from the lights. The ceiling is covered with tapestries. One of the available beers is the 8.4% amber Kwak which is served in an unusual round-bottomed, hour glass shaped glass held upright in a wooden stand

which was allegedly designed for 19th century coachmen to drink from whilst on the move. However, the beer and the glass were only launched in the 1980s.



Dulle Griet

To prevent the customers stealing the glasses (and as a tourist gimmick) one of their shoes is removed and held captive, being hoisted into a basket suspended from the ceiling. There is a bell that is rung whenever somebody orders one of the beers, which you may or may not be able to hear above the lively atmosphere. Sue and I drank Het Anker brewery's wonderfully hoppy 8% Gouden Carolus Hopsinjoor which is brewed using five different sorts of hop, and Braven Apostel Kerstbier brewed by the Proefbrouwerij in Lochristi who invariably brew excellent beers, a 10% dark chocolaty, fruity but not sweet beer.

Café Den Turk, Botermarkt 3. *Unable to find opening times but we've never found it closed!*

The oldest bar in Ghent dating from 1228, this is an atmospheric, multi-roomed brown café that was extremely smoky until the recent smoking ban. Very much a 'local', it has a pleasant atmosphere with blues and jazz as quiet background music.

The small beer list of 25 includes most of the Trappist beers and some local ones. We tried the beers from the new local Gruut brewery, which brews using a herbal mixture called gruit in place of hops. In the middle ages the city of Ghent was split in two by the Leie. On the right bank, which was under German rule, beers were brewed in the German manner but on the French-ruled left bank a mixture of herbs called 'gruut' was used instead of hops. The brewery's range

Printers ad

Two Mad Cows Go Out in Ghent

.... Continued



Café Den Turk

consists of a 6.6% Gruut Amber brewed with four different malts; 5.5% Gruut Blond and 8% Gruut Bruin, all of which we can recommend. A 5% Gruut Wit and 9% Gruut Inferno complete the brewery's range but we have yet to try these. On a later visit to Den Turk (we made a few!) we drank the 6.9% blond Gentse Strop. Although it is brewed by Roman in Oudenaarde it is named after the 'Noose Bearers' of Ghent. In 1540 the proud Gentenaars rose up against taxes imposed on them by Emperor Charles. As punishment the town's leading citizens were paraded through the city dressed in tabards and with nooses around their necks to the Prinsenhof, where they were forced to kneel before the Emperor and beg for mercy.

De Planck, Ter Platen. *Opens Winter: Mondays, Tuesdays, Thursdays and Fridays from 15.30 and on Wednesdays Saturdays and Sundays from 14.00. Summer: open daily from 13.00.*



De Planck

A bar in a converted Dutch barge moored on the Muinschelde canal, resulting in a dark

interior, but there is also seating on deck in fine weather. The windows are cut into the side of the boat so they are just above the water level. Sue and I spent a pleasant afternoon watching the water fowl swimming past. The walls are decorated with old film posters with an odd collection of items in the bar. The good beer list has some unusual beers on it. Planckse is the house beer brewed especially for De Planck by Van Steenberghe. It is a 6.8% blond, refreshing, fruity and is served in a boot (not boat!) shaped glass. In addition we tried Saison Voisin, a 5% hoppy bitter that is brewed in the summer only, and De Ranke XX bitter, a 6.5% extra hoppy blond bitter.

Herberg 't Velootje Musea, 2 Kalversteeg. *Opens at 2000; usually closed Sundays. Hours may change according to the owner's whim.*

Located in the medieval Patershol district, the bicycle museum lives up to its name with hundreds of bicycles hanging from the ceiling. There is no bar sign and the window is like that of a junk shop. On entering the bar we were struck by how gloomy it was. When our eyes acclimatised to the darkness we were aware of the owner (Lieven) asking if we would like a draught beer whose name we did not catch or Pater Lieven Blond, a sweet 6.5% bitter tasting beer. We opted for the Pater Lieven but the flavour was not improved by being served in squidgy plastic tumblers with pink Delirium Tremens elephants on the outside. For this we were charged €4 per beer. There was no sign of the reputed 80 beers. We could only identify three tables but suspect there were other seating areas hidden in the gloom.

The overall impression of the bar is a cross between the stock room of a charity shop and an ironmonger's. There are piles of clothes, lanterns and assorted items piled up everywhere, and an open wood fire in the centre. It is impossible to see the ceiling owing to the items hanging from it. This must be the weirdest bar we have ever visited. The background sixties music sounded as if it was played on an old record player, as it kept on jumping. It sounds odd but give the bar a try – a once in a lifetime experience!

Pubs Quiz

A quiz about Pubs! No prize this time, but you'll find the answers overleaf on the next page, so you can play along with your mates!

1. What is the most common British pub name?
2. Which pub is the current national CAMRA Pub of the Year?
3. What was the name of the pub in Only Fools and Horses?
4. Which Nottingham Pub claims to be the oldest in the World?
5. Which pub is known as "Reading's Best Kept Secret"?
6. What is the only pub on a standard "London" Monopoly Board?
7. Which was the last pub from outside Binfield to be Berkshire SE CAMRA Pub of the Year?
8. What is the name of the pub in Radio 4's The Archers?
9. Which Holborn pub is famous for its listed urinals?
10. Which Berkshire pub was given permission by CAMRA to change its name to the Campaign Arms, but never went through with the change?
11. Where was the inaugural meeting for CAMRA in Mid-Berkshire held on Wed 11th Dec 1974?
12. Which pub is the London district west of Tottenham Court Road named after?
13. Which Bracknell pub is named after the Royal Navy Commander-in-Chief for the Mediterranean Fleet during World War II?
14. Name the pub where the satirical magazine Private Eye holds its editorial meetings?
15. What was the name of the Wethered's pub once located on Wokingham Market Place?

The answers to Issue 24's quiz were:

- | | |
|-----------------|-----------------|
| 1) Stroud | 5) Naked Ladies |
| 2) Budding | 6) Lagonda |
| 3) Betjeman | 7) Kipling |
| 4) Br(e)akspear | 8) Bateman's |

Congratulations to Alan Pennington who wins a t-shirt.

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Would you like to advertise in the Mad Cow?
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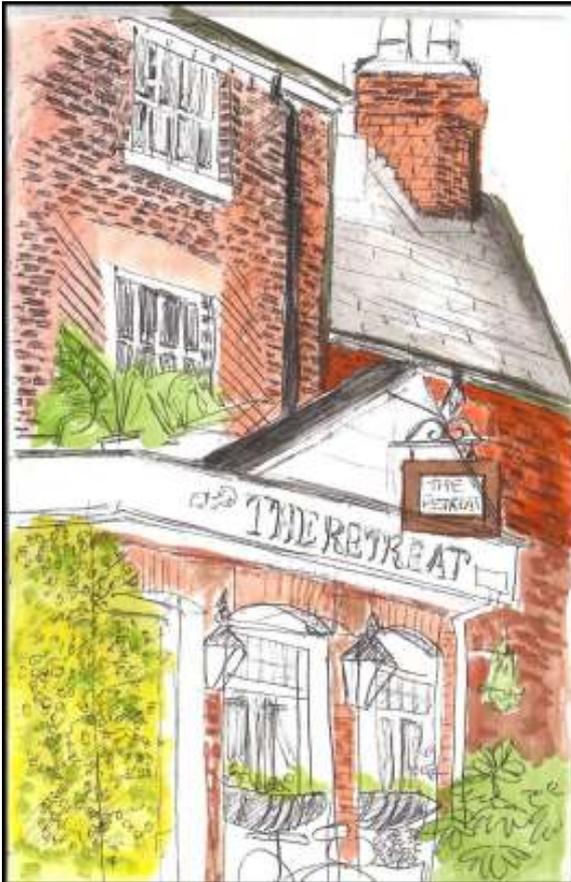
The deadline for advertisements for the next issue is:-

15th January 2012

Half Page:	£40
Full Page:	£70
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Ad 13 – White Horse



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Cider Corner

We continue to monitor which of our pubs sell real cider and/or real perry.

Cider Contact Alex Agar has so far identified the following pubs as selling real cider/perry on hand pump or gravity:

- Jack o'Newbury, Binfield
- New Leathern Bottle, Jealott's Hill
- Royal Oak, Bracknell
- Rose and Crown, Sandhurst
- Old Manor, Bracknell

If anybody has any information about cider in the pubs in our area, please email Alex at:

cider@seberkscamra.org.uk

Also, look out for our new branch Cider Pub of Year Award in the New Year.

Remember: There is no such drink as pear cider – ask for perry!

Pubs Quiz Answers

Here are the answers to the Pubs Quiz on the previous page:

1. The Red Lion
2. The Harp, Covent Garden
3. The Nag's Head
4. Ye Olde Trip to Jerusalem
5. The Retreat
6. The Angel Islington
7. The Ship, Wokingham (in 2006)
8. The Bull
9. The Princess Louise
10. The Hobgoblin, Reading
11. The Hope & Anchor, Wokingham
12. The Fitzroy Tavern (Fitzrovia)
13. The Admiral Cunningham
14. The Coach & Horses (Greek St, Soho)
15. The Wheatsheaf

Ad 14 – CAMRA Membership form

Ad 15 Ship

Ad 16 Victoria Binfield

