

Issue 26

Free

Mad Cow



CAMPAIGN
FOR
REAL ALE

Newsletter of the
Berkshire South-East branch of CAMRA



In this Issue:

Local Pub News

The Royal Oak
Interview

From the Chair

LocAle Update

Local Beer Festival
Listing

Avoiding the Yellow
Peril in Singapore

Pub Walks

Letters to the Editor

Ascot Beer Festival
Helper's Trip

Campaign Corner

Pub Of The Year Presentation at the Jack o'Newbury

*Berkshire SE members present the
Pub of the Year award to landlord Dave Pepper
and staff of the Jack o'Newbury, Binfield*

February / April 2012

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:** Queens Oak; **Godalming:** Star; **Ipswich:** Dove Street Inn; **Jealotts Hill:** New Leathers Bottle; **Knowl Hill:** Bird in Hand; **Little Sandhurst:** Fox & Hounds; **Reading:** Hobgoblin; Nag's Head; Retreat; **Sandhurst:** Dukes Head; Rose and Crown; Village Inn; Wellington Arms; **Sindlesham:** Walter Arms; **Sunningdale:** Nags Head; Royal Oak; Sunningdale Lounge; **Sunninghill:** Dog & Partridge; **Waltham St. Lawrence:** Bell; **Warfield:** Cricketers 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; Dukes Head; Emmbrook Inn; Gig House; Hope & Anchor; Lord Raglan; Metropolitan; Olde Leathers Bottel; Loch Fyne; Molly Millar; Queens 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.

Welcome to the twenty sixth edition of the Mad Cow, a quarterly publication by the Berkshire South-East branch of the Campaign for Real Ale. Thanks go to Simon Grist, who brilliantly edited the last issue.

We still are on the lookout for a permanent editor, but there may be some news on that front soon, so watch this space.

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.

If you would like to contribute any articles (however long or short), letters, comments, etc. for the *Mad Cow* please send them to the email address below. Whoever the editor happens to be will receive them and be able to include them.

Special thanks to Jeremy Barber and Graham Holt for doing the really hard work on this issue – sorting out the adverts.

And finally, if you would like to get involved with the branch, check out the diary dates and come along to one of our events. We'd love to see you.

Cheers!

Nick Boley
Guest Editor

Contacts

Editor and Advertising

madcow@seberkscamra.org.uk

Branch Contact ~ David Richards

01344 780 893 or 07860 954 504
camrabse@hotmail.co.uk

Branch Chairman ~ Nick Boley

chairman@seberkscamra.org.uk
01344 421 651 or 07950 914 449

Trading Standards

0845 404 0506 or visit
www.consumerdirect.gov.uk

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

Follow us:



Bse Camra



@camrabse

Ad 1 - Wheelwrights

Pub News

APOLOGY

The last edition of the Mad Cow contained an item on the **Queen's Oak, Finchampstead, RG40 4LS**, which reflected one individual's opinion, based on a single visit and we would like to apologise for any distress caused.



The Queens Oak, Finchampstead

Gold Cup, Fernbank Road, Ascot, SL5 8JN has been closed and boarded up. Owners Greene King have stated that sales have dropped and the pub is now unviable. The landlords were due to retire, but they, and the regulars, had a paltry 1 weeks notice of closure. The potential of this pub is good as it



The Gold Cup, Ascot

has a good-size catchment area – particularly since the local competition, the nearby **Cranbourne Tower**, closed some 15 years or so ago. We must now see what our 'friends' from Bury St Edmunds will do with the pub, and we will campaign strongly against change of use. We certainly want to see a flourishing pub in that area of Ascot, and not another

block of flats or an overpriced restaurant which will not be used by locals.

The **Red Lion, High Street, Bracknell, RG12 1DS** has re-opened with a temporary manager after a refurbishment. There were two real ales on sale recently: Fuller's London Pride and Greene King Old Speckled Hen.

The **Dog & Partridge, 92 Upper Village Road, Sunninghill, SL5 7AQ** is now selling three real ales, including a local ale: London Pride, Sharp's Doom Bar and Andwell's Gold Muddler are available. It is a friendly slightly upmarket pub with separate bar and restaurant areas. There is also restaurant quality food, better value than many local so-called gastropubs. Note: closed all day on Mondays (except Bank Holidays).

Prince, High Street, Crowthorne, RG45 7AZ reopened after refurbishment on Thursday 20th October as a John Barras chain pub (part of the Spirit Pub Company estate). Three or four real ales are usually available, from the usual Spirit list.

Silver Birch, Birch Hill, Bracknell, RG12 7DE is selling "chilled" Greene King IPA, alongside the usual IPA (when available), Old Speckled Hen and Abbot. The brewery is apparently keen to promote the chilled version of IPA.

The **Cricketers, Cricketers Lane, Warfield, RG42 6JT** is currently under temporary management, with no food offering, and selling Greene King IPA and Abbot. Abbot is by far the best seller, and is usually the better bet. However, Greene King plans to demolish the pub and rebuild it as a food-oriented pub (do you spot a trend here?). We don't know any more as yet, or whether it will continue to sell real ales – we'll update as we get more info.

The **Wellington Arms, Yorktown Road, Sandhurst, GU47 9BN** is also under new management. This Brakspear house is now offering accommodation, and the new licensee is promising to liven the pub up a bit!

Congratulations to Neil Maxwell, licensee of the **Cannie Man, Hanworth, Bracknell, RG12 7RF** on his recent marriage. The Cannie Man continues to offer one or two real ales and has Cask Marque accreditation.
Continued on page 6

Ad2 Jack o'Newbury

Pub News (continued)

The **Molly Millar, Station Road, Wokingham, RG40 2AD** (pictured below) is offering a 10% discount to ale prices on production of a valid CAMRA membership card. Recently on have been Brains SA and Loddon Ferryman's Gold both at £2.80 a pint, reducing to £2.52 with discount. It has also been re-branded as a King's Feast pub. Reports on the beer quality here have been very good of late.



The **Three-legged Cross, Warfield, RG42 6AE** has also re-opened and is now owned by catering company ACS of Bray. The new manager is Nicky with Kim doing the marketing. Their aim is to reach out to local people. The decor has changed, and more home-grown vegetables will be provided from the garden area. Their husbands are chefs and they already run another establishment nearby. They had London Pride and St Austell Tribute on sale.

The **Duke's Head, High Street, Sandhurst, GU47 8EB** has been de-accredited as a LocAle pub as it no longer sells local beers regularly. However, on a recent visit, Windsor & Eton Guardsman was on sale alongside the usual Greene King staples, and very nice it was too.

The **Jack o'Newbury, Terrace Road North, Binfield, RG42 5PH**. Licensee of our POTY, Dave Pepper, is planning to replace his cask cider (which doesn't sell that well) with another beer once he has sold all his cider stocks.

The **Wheelwright's Arms, Davis Way, St Nicholas Hurst, RG10 0TR** are looking to stock a local ale and have been in contact with a number of local microbrewers. Hopefully owners of the pub, Devizes-based Wadworth's, will give their blessing to this. Watch this space...

18TH READING BEER AND CIDER FESTIVAL: 2nd – 6th May 2012

Back by popular demand, the 18th festival builds on the success of previous years and is once again open for five days. Starting at 6pm on Wednesday 2nd May, this is your chance to experience one of the largest festivals in the UK, on your doorstep.

Visit Kings Meadow (Napier Road, Reading, RG1 8BN - 10 minutes from Reading Station) to find around 550 real ales, 200 ciders and perries, a large selection of foreign beers and English wines. Locally brewed beers are highlighted on the LocAle bar, and the festival also hosts the finals of the National Cider and Perry Awards.

Family Day on Sunday, music on Friday and Saturday, good food and beer at all times. Open on Wednesday 2nd May from 6pm to 11pm, then 11am-11pm Thursday, Friday and Saturday. Open Sunday from 12pm-7pm. CAMRA members get in for just £3 (£2 on Sunday).

Join the volunteer team by e-mailing staffing@readingbeerfestival.org.uk

www.readingbeerfestival.org.uk



Ad3 – Hope & Anchor

Landlord's Musings

By *Barry Fenton*

An occasional interview with a Landlord from a local pub. Answers are limited to 140 (approx) characters. Just like tweets.

This time we welcome Gareth Holland from the Royal Oak in Bracknell.

Q. How long have you been in the pub business and at the Royal Oak?

A. Ten months and this is my first pub. Rugby is my passion and I've helped out at rugby clubs where I got a taste for the business. Bracknell is where I grew up. My old school is at the back of the pub.

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

A. The lifestyle, the sociability, the diversity. I've always enjoyed being around people. The great satisfaction of making things happen, seeing them work and the feedback from satisfied customers.

Q. And the least?

A. It's annoying that customers can buy beer etc much cheaper in supermarkets. I therefore have to give them more in quality, service, events, etc.

Q. What real ales are you selling today?

A. Sharps Doom Bar, (which is always on), Hammerpot Bottle Wreck Porter, (on for the season), Flying Scotsman from Caledonian, and Wychwood Hobgoblin.

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

A. King John from Andwell's was popular recently, so I shall have that on again. Others as they are requested or become available.

Q. How important are real ales to your Pub?

A. Very. One of my first actions when I came here was to get rid of smooth! I have concentrated on real ales; my priority is to keep them in good condition. I have even managed to get customers off lemonade tops!

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

A. I've only recently got to know CAMRA people. I realise that there is an ongoing need to talk up real ales.

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

A. Lots. To make sure I keep the ale good. Bring in a new food menu with Paul our cook, Diversity with the entertainment; live bands, comedy, drag, open mic on Sundays. I have three charity nights booked with plans to arrange a beer festival around one of them.

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

A. Good family atmosphere. Four real ales. Always a welcome smile. Good food, and Wines by the glass and the bottle

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

A. To allow people to smoke in properly controlled and ventilated areas.

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

A. Tommy Cooper for his comedy value and Carol Vorderman for her looks and intellectual conversation. Also she would be good if the tills break down.

Ad4 - Royal Oak

Ad5 Plough & Harrow

Branch Diary

FEBRUARY

Thursday, 2nd February 8pm

Wheelwrights Arms, St Nicholas Hurst, RG10 OTR

Good Beer Guide 2013 Selection & POTY shortlisting meeting, all members welcome

Thursday, 16th February 8pm

Out of area social, Frog & Wicket, Eversley Cross, Hants, RG27 0NS

MARCH

Thursday, 1st March 8pm

Jack o'Newbury, Binfield, RG12 5PH in the skittle alley

Branch Meeting, all members welcome

Thursday, 15th March 8pm

Bracknell Social: Royal Oak, Bay Road, RG12 2NN then on to the Old Manor. All welcome

Thursday, 29 March 8pm

Crawl of Emmbrook, starting at the Dog & Duck, Matthews Green Road, RG41 1JT then to the Emmbrook Inn, RG41 1HG and finishing at the Rifle Volunteer, Reading Road RG41 1HD. All welcome.

Friday, 30th March to Sunday 1st April

Members' weekend and National CAMRA AGM, Riviera Centre, Torquay, Devon.

See national website (www.camra.org.uk) for details

APRIL

Thursday, 12th April 8pm

Hope & Anchor, Station Road, Wokingham, RG40 2AD

Business Meeting and AGM Preparation

Thursday, 26th April 8pm

Community Pub Month social and presentation of Branch Community Pub of the Year Award.

Details to be confirmed – check website for further information

MAY

Wednesday, 2nd May 8pm

Reading Beer & Cider Festival, Kings Meadow, Reading, RG1 8BN

Branch social, all welcome

Thursday, 17 May 8pm

1st Mild month social, details to be confirmed, check website for further information

Thursday, 31 May 8pm

2nd Mild month social, details to be confirmed, check website for further information

JUNE

Wednesday, 13 June 8pm

Old Manor, Grenville Place, Bracknell, RG12 1BP

Branch Annual General Meeting

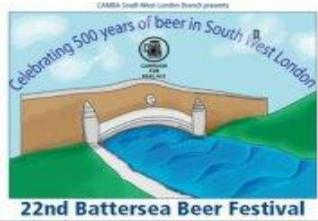
All members welcome to attend. If you would like to stand for any office within the branch please contact the Secretary (secretary@seberkscamra.org.uk)

Please check our website for diary updates:

<http://www.seberkscamra.org.uk/diary.shtml>

The Beer Festival Guide

By Simon Grist



8th - 10th 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

This festival moves to a new venue this year, which enables it to have an additional session on the Friday evening. Expect around 60 ales, plus ciders and perries. Entry is by advance ticket only.



7th - 9th March 2012: London Drinker Beer & Cider Festival camranorthlondon.org.uk/ldbfi/index.html

A popular London beer festival held opposite St Pancras station. Expect around 80 real ales plus ciders & perries, not to mention a foreign beer bar. Although it can get crowded, there is usually seating available upstairs. Reduced entry for CAMRA members.



16th - 17th March 2012: Winchester Real Ale & Cider Festival winchesterbeerfestival.org.uk

With the fast trains from Reading taking less than 35 minutes, this CAMRA organised festival is closer to our area than you might think. There should be around 75 real ales, ciders & perries, plus bottled foreign beers. Entry is by advance ticket only.



5th - 8th April 2012: Egham Beer Festival eghambeerfestival.co.uk

You can rely on the Egham United Services Club to come up with some interesting ales for their festivals. Expect around 50 of them, along with some ciders. Reduced entry for CAMRA members.

**26th - 28th April 2012: Farnham Beer Exhibition
("Beerex")**

farnhamlions.org.uk/fundraising/farnhambeerex.html



Run jointly by Farnham Lions and CAMRA at the Farnham Maltings. Expect around 80 ales, ciders & perries. Having run every year since 1977, this festival is hugely popular. Tickets will go on sale at the venue at 7am (yes really) on Sunday 4th March. People queue through the night, and sessions often sell-out within an hour or so.



2nd – 6th May 2012: Reading Beer & Cider Festival
readingbeerfestival.org.uk

Features a staggering 500+ real ales, plus an extensive range of ciders & perries, foreign beers and even some wines. Organised by our neighbours in Reading & Mid Berks CAMRA, there is of course reduced entry for CAMRA members.

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/locafestivals.shtml



Suppliers to the Licensed Trade for Traditional Cask Ales, Keg Beers/Lagers, Bottled Lagers, Traditional Cider, Wines, Minerals & Spirits

Delivering to your area Monday to Saturday

01628 634535

info@the-beerwarehouse.co.uk

www.the-beerwarehouse.co.uk

Ad 6 – Queens Oak

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.

The Current Top Five High Scoring Pubs:

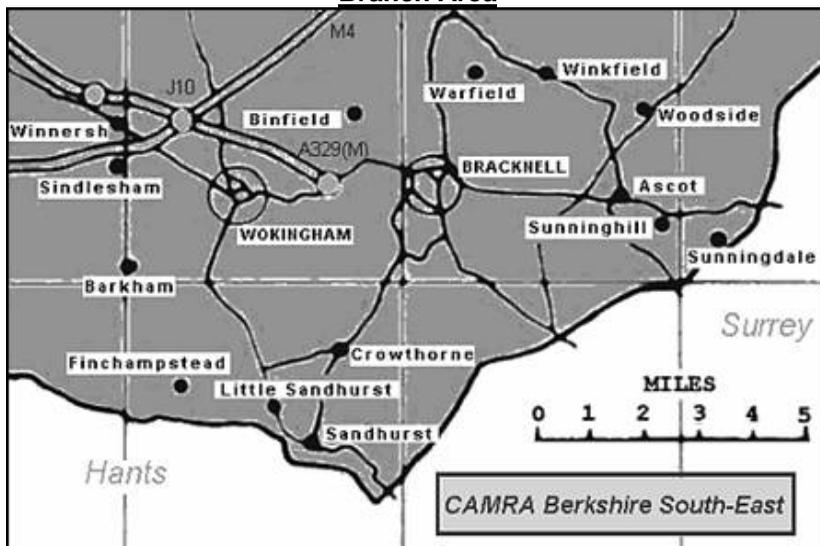
1. **Rose & Crown, Sandhurst**
2. **Jack o'Newbury, Binfield**
3. **Crispin, Wokingham**
4. **New Leathern Bottle, Jealott's Hill**
5. **Square Bar, Wokingham**

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.

A PLEA: 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 are considered for future editions of the Good Beer Guide.

Branch Area



Ad 7 – Old Hatchet

RAMBLE FROM A BRANCH PUB: *The White Hart, WINKFIELD*



The White Hart is a restaurant and bar with history going back to the 16th Century. There is a bakery with ovens 250 years old. It was formerly a parish Courthouse where Judge Jeffreys presided. Local booklets and other publications explain the history of this old hostelry.

The White Hart is a popular local spot, particularly for Sunday lunches, offering great food at good prices in the 40-seat restaurant. A good-sized car park and garden make it an ideal place for both indoor and outdoor visits. It caters for everyone, including the young and the small! A short walk either before or after lunch simply enhances the occasion. Tel. 01344 882415
www.thewhitehartwinkfield.co.uk

How to get there: Winkfield is on the main A330 between Maidenhead and Ascot. The inn is in the village centre, opposite the church. Church Road, SL4 4SE.

Parking: There is a good sized car park at the inn. Parking also available outside the front of the church, opposite - This is not always reserved for the church use.

Walk length: 3 miles. 1.5hrs approx. Map: OS Landranger 175 Reading and Windsor (GR904723)

Winkfield is reputedly one of the largest parishes in the country and covers part of the Windsor Forest. Considering its proximity to expanding towns of Bracknell, Wokingham, Windsor and Maidenhead, it is a pleasantly rural district. The walk explores this gently undulating landscape of fields, trees and hedgerows; in addition the standard of footpaths and waymarking is particularly good.

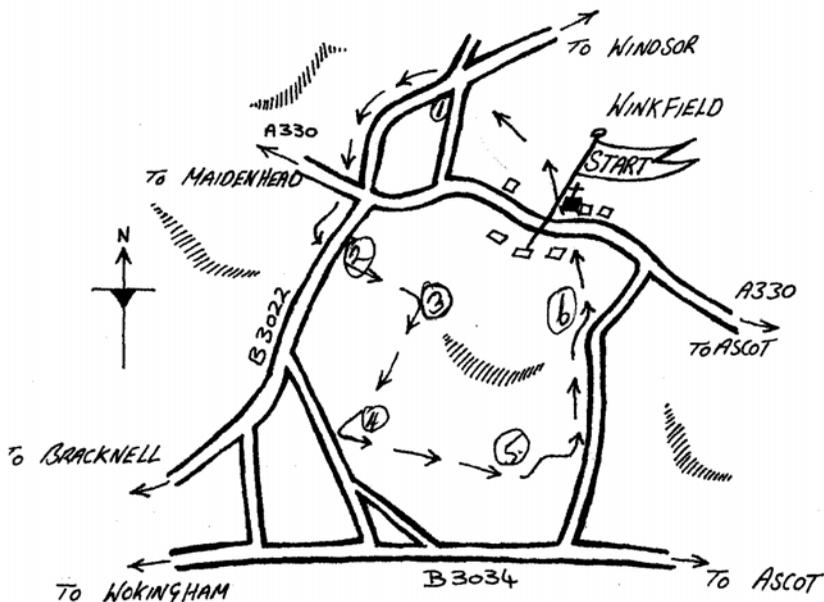
The Walk:

From the car park of the pub, cross the main road and join the waymarked path running through the churchyard to the left of the church. Keep the wall on the left and make for the wrought iron kissing gate up ahead. Cross a paddock, aiming slightly left to a stile in the next field boundary.

The scene is a pleasant mixture of fields, paddocks, trees and light woodland. Go over the stile and cross the paddock by going half left. Behind you is a good view of the 13th century church at Winkfield.

Look for a stile in the hedge and cross a field of wild grass, keeping to the left of several oak trees. Go under some telegraph wires and in the far right hand corner pass through another kissing gate. Follow a vague path through the grass of a small field, towards some houses.

Aim for the right hand corner of the field and join a stony path running between wooden panel fencing, trees and undergrowth.



1). At the road turn right almost opposite Foliejon Cottage. Bear sharp left at the junction and pass the vehicular entrance to the cottage. Follow the road to the main road and go straight over towards Bracknell and Bagshot. This is the B3022.

2). Pass Handpost Farmhouse on the right and walk along the pavement. Bear left into Parkers Lane and follow the waymarkers. The walk passes between various houses and cottages. At the fork veer right and go past some chalets. Join a wooded path at the entrance to Hill Copse and follow it along a shaded stretch of the route. There are good views over fields to the right.

3). At a junction of paths, turn right and follow a grassy path running out across the fields. Cross a stile, go over a cart track and continue. At the end of this straight run over a stile and follow the path round to the right, then go left over a sturdy footbridge.

Several more stiles are crossed before the path veers sharp right, along the edge of some trees. Turn left over another stile and follow the path along the woodland edge with a field on the right. Eventually, you bear sharp right by a large oak tree.

4). After several minutes cross another stile to join a track by a white cottage. Bear left and then left again onto a waymarked track. Cross a stile and walk alongside the outside wall of the house.

Ad 8 – White Hart

Pass some stables and continue along the track, following it between trees and hedgerows. When the track bends right, proceed ahead along the waymarked route. Follow the straight and grassy path through several field boundaries.

5). There is a diversion further on, as the path suddenly veers left and keeps to the field edge. In the corner follow the path round to the right.

At the road turn left and follow it over a small bridge. It can be fairly busy at certain times of the day, but there is a grass verge to walk on, if necessary.

6). As the road makes a right hand bend join a waymarked path and cross a stile. Pass over a footbridge and continue. In summer the route of the path is a little vague as it cuts through grass and unkempt vegetation. Keep ahead with the hedgerow on the right and in the corner of the field there is a stile. Join a path cutting between trees and hedgerows. Further on it runs alongside wooden picket fencing to reach the road at Winkfield. Turn left and walk back into the centre of the village. The White Hart Pub is on the left.

This walk is from the 1993 Edition of 'Pub Walks in Berkshire' and reproduced by kind permission. For other such walks please see.

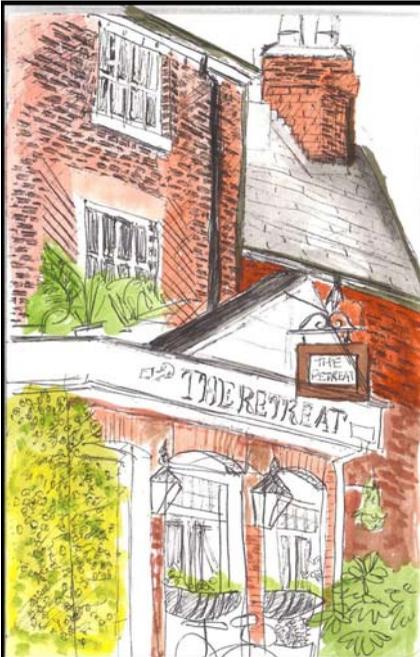
PUB WALKS IN BERKSHIRE (New Edition) by Nick Channer

Published by Countryside Books www.countrysidebooks.co.uk

Price £7.99 ISBN 978 1 84674 181 4

To Landlords: If you have a walk you wish published in a copy of the 'Mad Cow' newsletter please contact

secretary@seberkscamra.org.uk



The Retreat

*8 St John's St
Reading
RG1 4EH*

www.retreatpub.co.uk

*Visit our site to find which
excellent ales
we have on at the moment!*

<http://www.seberkscamra.org.uk>

Printers ad

From the Chair

By Nick Boley

It was very disappointing to see the Government's response to the Business Select Committee regarding the activities of Pub Companies (PubCos). By cosying up to the PubCos and going for more self-regulation, rather than proper legislation to deal with the situation, they have, in my opinion, taken the easy way out.

Pubs are still closing at a significant rate in this country. Many that are still open are struggling to make money. The turnover of licensees in some pubs, when one after the other fails to make a go of the pub is testament to this.

I note that two areas where pubs are doing less badly are free houses and pubs tied to family brewers. Obviously in a free house, the landlord is in charge and has total control of all aspects of the business. The well-established family brewers (Fullers, Shepherd Neame, Arkells, Wadworths, etc.) have a long-established model for their tied pubs, which recognises the position of licensees, and tries to work with them for mutual success.

Oh that this was the case for pubs owned by the PubCos and larger national brewers (Greene King, for example). These companies have but one interest, to sweat their physical assets – pubs – as far as they can. High rents, the beer tie, all these conspire against entrepreneurial licensees who want to succeed but are being held back. Furthermore, the figures given to many potential licensees about how much money they can make running the pub are often so unrealistic that they should have been written by Enid Blyton.

Of course, there are some success stories in our branch area for PubCo owned pubs. The Rose & Crown in Sandhurst has a vast range of quality real ales and has achieved success as a result. But many PubCo pubs are struggling, their beer range expensive and uninspiring. When pubs have to buy beer from their PubCo, why should they pay more than if they bought the same beer on the open market? You need to consider that the low prices charged in JD Wetherspoon pubs (regardless of whether you love or loathe

them) is a result of bulk supply discounts centrally negotiated. This gives these pubs an advantage in purely price terms over free houses offering a similar range of beers. So assuming other PubCos also negotiate similar bulk supply deals with breweries, why are their prices to licensees so high? Well, that is how they have to make their money, it would seem. And who pays? The drinker, of course, through the pocket, and the licensee often with his livelihood and life savings in some cases.

MPs have now unanimously passed a motion criticising Government's lack of action on pub companies as falling short of their own commitments and requiring the Government to commission an independent review of self regulation in the pub sector. Let's see what happens now.

Meanwhile, north of the border, the Scottish Government are introducing a minimum unit price for alcoholic drinks. This will prevent supermarkets (and other licensed premises) selling beer and cider below cost. Good, CAMRA supports this – although not all drinkers do. We need it here too, our pubs are too precious to lose and so long as the supermarkets can charge pretty much what they like, they are in danger.

Letters to the Editor

Dear Editor,

With reference to Comments in The Mad Cow,

Here at The Rose and Crown we have spent the past four years trying to put the Rose on the map of Sandhurst as the place to be for your Real Ales.

With the help from our true core of customers we have come a long way from what we call three safe bet same old beers to as many as 22 different types of beers per week from all over the country.

With our quarterly Finest Cask - SIBA – LocAle & standard list it is as good as a FREE HOUSE.

We have access to more beers than you can shake a stick at so to speak.

This past year you (i.e.) CAMRA have started to recognise this pub for what it is (a shrine to real ales).

Ad 9 Nags Head

We know it looks tatty from the outside, but then so does a cask of beer! It's what's inside that counts, so when we see comments in the Mad Cow it is rewarding to us and it gives us the will to carry on.

The question was asked why don't we put an ad in the Mad Cow? Answer is because we don't need too, we want you, the customer, to tell people about The Rose.

We are very proud of all the comments you made in issue 25 and say 'thank you' to all for your votes and support.

Our achievements this year were the Good Beer Guide and LocAle with SIBA. Our next challenge is " Pub of the Year ".

Once again thank you all for your support. Cheers from

The Rose and Crown Sandhurst.

Barry & Jo

www.roseandcrownsandhurst.com

<https://twitter.com/#!/roseandcrown717>

<http://www.facebook.com/groups/58296461423/?ref=ts> (Editor's note: they have now decided to advertise in the *Mad Cow!*)

Dear Editor

Ian Mihell (Issue 25) is correct in saying that in many pubs, price information and a reasonably full measure is difficult to obtain. But the very best real ale pubs do have either a full price list or price tags on each handpump (some even have one fixed price for all ales), and make great efforts to serve full measure.

One famous Reading pub has recently introduced lined pint glasses. The landlady says she became concerned about the amount of beer being wasted into the drip trays and poured away (measured), about 10-15 pints a day, and would much rather her customers get full value than waste beer. This is a busy pub; but in many others, when you see the amounts spilt in the futile attempt to produce a full pint in a brim measure – due to either over conditioning, lack of care, or simply rushing at busy times – it wouldn't surprise me if it approached 2% of the total poured, i.e. about the amount by which most pints are short. I'm not saying that lined glasses would save money in all pubs; but it would surely be sensible to measure the drip tray waste and if



and if more than 2% of total beer sold then to consider using them. With a lined glass, practically no beer is spilt.

There is more to lined glasses than 100% full pints though. A consistent, reasonable measure increases custom and goodwill; bar staff, once used to them, will pour the beer easier and faster (as in beer festivals); and beers like stouts, which should be served with a large head, present no difficulty. There will always be the argument about what is 100% full, because the head contains both beer and air and changes. Surely though it's more sensible to have a lined glass with the head just on the line or, if the pub thinks this over generous, beer and head just below the line - than to pour beer down the drain, which the drinker ultimately pays wages and tax for !

The drinks industry would have us believe that drinkers and pubs won't accept lined glasses. The argument is on a par with Tim Martin's "people don't like naked handpumps" to excuse beers which are never on, or why supermarkets reject wonky vegetables. They will, if they understand the reasons for using them. CAMRA's Full Pints campaign has made people aware of the problem but it focused almost entirely on the "customers deserve a full pint" argument, as opposed to wider issues like waste and practicality. Time for a rethink perhaps and time also for more pubs to follow the example of this Reading pub in being open minded enough to change the way they've always done things.

Adrian Evans

Ad 10 White Horse ad

LocAle Update

By Nick Boley

Firstly, some news on the LocAle brewery front. Surrey Hills have relocated from Shere to new, larger premises at Denbies vineyard just outside Dorking, so they are JUST outside our LocAle region. However, their beers are, of course, still very good, and the new brewery means better capacity and consistency.

Surrey Hills old premises at Shere have been taken over by a new brewery, Tillingbourne, which opened in mid-December. Brewer Steve Dodd has started off with Fools Gold (3.8%) and hopes to add more beers, including a mild. Another brewery, Abbeyford at Chertsey, is due to open very soon.

There are further encouraging signs that the LocAle bandwagon is just starting to get rolling in the branch area now. A few more pubs are under the spotlight as they are serving locally-brewed beers, and we need to make sure they are doing so permanently, and keeping them in sufficiently good condition to qualify to become accredited. We encourage all members to ask for LocAle beers in their local pubs.

The Square Bar in Wokingham has now dropped to selling only 1 cask ale, but license Mark says this will always be a LocAle. Accreditation will be granted very shortly and may even have been granted by the time this issue hits the pubs.

Pubs under review at present include:

- The Walter Arms at Sindlesham. Bingham's Twyford Tipple now appears to be permanent, so we would hope to accredit this pub soon.
- The Dog & Partridge, Upper Village Road, Sunninghill is also selling a LocAle beer, Andwell's Gold Muddler, in good condition. This will also be monitored with a view to accreditation this year.

LocAle Brewers

(within 25 mile radius of the centre of the branch)

Andwell's – Andwell, nr Hook

Ascot Ales – Camberley

Bingham's Brewery – Ruscombe

Crondall – Crondall

Farnham Brewery – Farnham

Hog's Back – Tongham

Loddon – Dunsden Green

Longdog - Basingstoke

Rebellion – Marlow

Sherfield Village Brewery –
Sherfield-on-Loddon

Tillingbourne - Shere

Triple fff – Alton

Twickenham – Twickenham

Two Bridges – Caversham

West Berkshire – Frilsham

Windsor & Eton – Windsor

Zero Degrees – Reading
(Brew pub/restaurant)

LocAle Pubs

Ascot - Jagz

Binfield - Jack o'Newbury

Bracknell - Old Manor

Sandhurst – Rose and Crown

Winkfield - White Hart

Winkfield - Cottage Inn

Wokingham – Crispin

Wokingham – Square Bar

Wokingham – Victoria Arms

Ad 11 Ascot ales ad

Campaign Corner – Berkshire South East by Clive Doran

A couple of campaigns will be coming up in the early part of this year, which are as follows :-

- Community Pub Month – April 2012 – Details can be found below and on our Website.
- Mild Month – May 2012 – Details will be found in our next issue of the Mad Cow.

Community Pub Month – April 2012

Following the success of Berkshire Pubs Week, held between Saturday 1st to Sunday 9th October, 2011, we're delighted to announce that CAMRA's Community Pubs Month, to promote pubs across the country is being re-launched. It will be held from Monday 2nd to Monday 30th April.

This month is a celebration of the pub as a great social gathering place. Community Pubs Month will highlight events in pubs across the county, and we'll publicise any pub

Please let us know what's on at your local during the month, whether it's a special pubs week do or a regular event like a weekly quiz. These details will be posted on our website – contact details below. [Deadline is 29 Feb please](#)

and club events being held during Community Pubs Month.

Your help will really help CAMRA fly the flag for Community pubs!

Community Pubs Month is a great opportunity for people to pay a visit to their local pubs and enjoy the reason why they have come to play such a central and unique role in local communities.

Contact details :-

More information can be found at www.seberkscamra.org.uk

Clive can be contacted at campaigns@seberkscamra.org.uk



The Rose & Crown, Sandhurst



Barry & Jo welcome you to the Rose & Crown, Sandhurst's oldest pub. The best selection of real ales locally, with 6 always available including one LocAle beer.

Regular live music nights, beer garden, good foods and accommodation available.

Good Beer Guide 2012 and Cask Marque accredited.

The Rose and Crown, 108 High Street, Sandhurst, GU47 8HA.
Tel: 01272 878398



Ad12 Victoria Wokingham

Avoiding the Yellow Peril in Singapore

By Peter Adams

Listen up, I know that Singapore is a long way to go for a decent beer, but trust me, it is even further to go for a bad one.

The good news is that there is a thriving micro-brewery scene, and I am now going to direct you in the direction of three of the best.

Brewerkz, Riverside Point, Clarke Quay

This is a large imposing pub restaurant on the bank of the Singapore River. Take the North-East line to Clarke Quay, and take exit 'C'. The river is ahead of you, and you turn left. Hard to wander past, it is similar in size to John Lewis in Reading. The brewery can be seen from the bar which boasts a number of televisions, showing various sports. The venue is lively with some fine tunes being played.



Brewerkz, Riverside Point, Clarke Quay

Most important though is the beer, and you will not be disappointed in either quality or choice. Over the course of my stay I sampled 12 different brews, many of which constantly change, with some interesting styles to sample. There were Fruit Beers, Stouts, Pilsners, Wheat Beers, Steam Beers, Blondes, Ales, and IPAs to name but a few.

My recommendations of those on sale at the time would be:

Honey Apricot Ale 5%. A fragrant thirst quencher made with Thai wildflower honey and Oregon Apricots.

Blonde Assassin 6%. A fine take on the Belgian style. Full of flavour, and a must if in the bar for a limited stay.

Oatmeal Stout 6.2%. I have to admit to my bias – I enjoy dark beer – but this is smooth, strong and just delicious. Best left until the 'One for the road.'

The Pump Room, The Foundry, Clarke Quay

Just over the river from Brewerkz, situated in a mall full of bars and restaurants is The Pump Room. At the centre of the complex there is a fountain, and assuming that you've entered the complex with the river behind you, then The Pump Room is at 10 o'clock when you get to the fountain.

Generally quieter than Brewerkz, there is however a stage set up for bands. So you might want to time your visit accordingly. My visits allowed me to sample 5 different beers including a Lager and wheat ale, unfortunately the 4.9% Porter Stout was off. Still, brew-master Scott had three other fine brews for me to recommend to you.



Pump Room, The Foundry, Clarke Quay

Saison 4.5%. This was part of the 'brew-master range' therefore liable to change, but this noteworthy attempt at this Belgian style just goes to show the bold approach shown at all three establishments.

Pump Room I.P.A. 6.8%. A delicious, well balanced I.P.A. At first I thought this copper coloured brew a little too heavy on the malt, but the hop flavour came through perfectly.

Top marks, though, goes to the 5% Scottish Ale. This reminded me of the first time that I ever tried Theakston's Old Peculier. Similar in the mouth, it had liquorice, chocolate and a fine roasted malt character. Two of these and you've had lunch.

Archipelago, Circular Road

All these establishments are within 10 minutes of each other, but if you are heading here first your best bet is to take either the North-South or East-West MRT (Mass railway transit) to Raffles Place, and leave by exit G 'Chulia Road'. At street level, cross the forecourt toward the river. You will see a McDonald's, and an Irish bar, these mark the corner of Circular Road.



Archipelago, Circular Road

Established as long ago as 1931, Archipelago, the smallest of the bars covered here, had 4 fine brews to sample, including a British style 'Irish Ale'.

My top tips though are:

Bohemian Lager 4% The best Lager style beer tried. A beautiful refreshing brew with more than a hint of citrus. A session on this is time well spent.

Like each of the breweries visited, Archipelago had a limited edition brew. Here it was Belgian Wit 4.5% aromatic with hints of oranges; this was the best wheat beer of those sampled.

Summer Ale 5% Well hopped and refreshingly bitter with a hint of spice. If you like lighter beers then head for Archipelago.

Alcohol in Singapore is taxed exceptionally highly. Prices at all these bars rise every couple of hours, so 'Happy Hour' is opening time, and they get progressively higher throughout the day you will pay anything between £4 - £9 per half pint depending on time and strength of brew.

Food at these three bars was also pricey on the face of it, but size of portions made it good value.

All the beers were served cold, but in Singapore you would not want it any other way. At least with these brews you get flavour. Stay safe, avoid the Tiger!

Advertising In Mad Cow

Would you like to advertise in the Mad Cow?

- we can assist with basic design.

Please contact us (details on page 3) for bookings.

Deadline for advertisements for the next issue is **15th April 2012**

Half Page:	£40
Full Page:	£70
Inside Cover:	£80
Back Cover:	£95

Ad 13 – Cannie Man

Ascot Racecourse Beer Festival Helper's Trip

By Nick Boley

Well, for once it didn't snow! In fact, on an unusually balmy day in early November, the helper's trip for those gallant souls who had braved the soaring temperatures at Ascot headed off to points west.

The first stop was in Lechlade, at the Crown Inn, where half the party got off to have lunch and sample the home-brewed ales at this traditional Cotswold stone-built pub. The rest of the party stayed on the coach as we retraced the route back towards Swindon, then turned off down a B-road to find the picturesque National Trust village of Coleshill.

Coleshill is home to the Buscott Estate, owned by the National Trust, and is picture-postcard Cotswold-stone village. Idyllic! Right in the centre is the Radnor Arms, CAMRA Central Southern Regional Pub of the Year 2011. This is a lovely old pub, where the staff made us all feel very welcome. With its own brewery in what is little more than a shed out the back,



The Radnor Arms, Coleshill (from the Brewery!)

excellent food, low beams, it's almost the very epitome of the English country pub. But this building was originally a blacksmith's forge (hence the brewery name – Old Forge) and

didn't become a pub until the 1940s. Before then the village was dry, due to the demands of the local landowning gentry – the Earls of Radnor. The name, the Radnor Arms, is a gentle two-fingered salute to the family! Following a buffet, sampling of the four house beers and a look around the brewery and an explanation of the process, the coach re-appeared, disgorged the other "half" and took us back to Lechlade, to sample the beers of

the Halfpenny Brewery, situated behind the Crown pub. Both breweries are owned by the same man, Alan Watkins, who brews at Halfpenny, and oversees brewing at Old Forge.

The Crown is a typical country-town pub inside, low ceilings, multi-level and cosy. A games room at the back provided for significant distraction, as it housed an old-fashioned table football machine. Several games featuring members of the branch committee ended with a deciding goal – which turned out to be an own goal. No names, no pack-drill! After this sporting exertion and a sampling of the excellent house beers, the coach re-appeared and whisked us off to Oxford, where a pub-crawl covering the many and varied beery delights of the city of the dreaming spires awaited.

Having split up into various groups, most of the good beer pubs of Oxford were visited. Some got to the Turf Tavern which was holding a beer festival offering West Country beers (despite being a Greene King tied house), whereas others were less adventurous and sampled the delights of the city centre such as the White Horse on Broad Street (selling the excellent Shotover Prospect, brewed in Oxford) and the Far from the Madding Crowd on the intriguingly-named Friar's Entry. However, many of us who went to the Far from the madding Crowd were a little disappointed with the pub and the beer range and quality. Those of us who have been before know this would most likely just be a blip.

But most of the party were re-assembled at the pub nearest the coach station: the Royal Blenheim on St Ebbe's Street. This is the only White Horse tied house, although a second should be open now, the Buck and Bell in Banbury.

The beers here were probably the best of the day – tasty and in great condition, particularly the seasonal Giant's Stairs. Welsh rugby was on the TV (the licensee is a patriotic Welshman) and the pub had a nice feel.



Ad 14 – Membership form

Ad 15 Ship

Ad 16 Victoria Binfield