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beerlines

the magazine of the North Hampshire branch of the Campaign for Real Ale

ISSUE 13 APRIL-JUNE 2016

WAGGON & HORSES

Thirty-five years in the business! Niall and Linda Scott outside their pub in Hartley Wintney. See Pub Focus on page 17. Photo © Steve Tallent



CAMPAIGN
FOR
REAL ALE

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In This Issue...

- Brewery Focus - Little London
 - Awards
 - Craft Beer
 - Pub Focus - Waggon & Horses
 - Pub Walk - Old Basing
- ... & LOADS MORE

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Editor's Shout

A warm welcome to you

Recently, in an online debate, someone texted, "It's beer, get over it!" Thank goodness that sentiment didn't prevail in the 1970s. Back then the country was awash with a tide of mass-produced processed beers manufactured by a small number of breweries owning a large number of pubs. It prompted the birth of a fledgling protest movement - the Campaign for the Revitalisation of Ale, later changed to the Campaign for Real Ale. That was then. Now, over 40 years later, CAMRA exists in a very different world - there are more breweries than at any time in our history and an impressive range of cask-conditioned beer is available. On the downside our beer is the second most highly taxed in Europe, large numbers of pubs belong to property owning conglomerates called Pub Companies and pubs are closing at around 27 a month. Drinkers are harangued by prohibitionists who, with the ear of government and using tax payers' money, are funding research and, arguably, selectively presenting statistics to achieve their goal. There are new methods of beer storage and dispense to rival the traditional ways and there is a 'new kid on the block' known as Craft Beer.

In this very different world CAMRA has decided to take a long hard look at itself and ask members if and how the Campaign should change in order to remain relevant for our members and the future. It's known as the Revitalisation project and it rolls out in early April. Note the nod to our original name.

It's a massive undertaking which will involve every one of our 176,000+ members being asked for their views by post or email and includes around 50 meetings across the country. It is vital that as many members as possible take part so that the Campaign can be sure it is representative and effective. Here's to the next 40 years.

Cheers! Jim Turner

(Magazine Editor, North Hampshire CAMRA)

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Brewery

Liaison Officers

Who are they? What do they do?

BLOs: are they some rare breed, a special member of CAMRA, a long-standing pensioned-off committee member? No, they are just branch members and are CAMRA's principle contacts for individual breweries. They do what 'it says on the tin' they liaise with breweries. More probably they generally liaise with the brewers.

This is what CAMRA says about BLOs: Without breweries there would be no beer and there would be no reason for CAMRA. That's a frightening thought so CAMRA... has a nominated CAMRA member to liaise with each and every brewery in the country. This is a two-way communication chain for us, to be able to feed our news, views and policies to the brewery and for us to learn about what each of the breweries is doing and be able to obtain information that is included in the Good Beer Guide and reported nationally, to local branches and regions... this is one of the smaller but most crucial jobs within the organisation and shall vary according to which brewery is liaised with.

In the Wessex region [of which North Hampshire branch is a part] there are 68 active breweries and 60 BLOs, so not every brewery has a BLO, but those that don't will still be contacted by someone within the Campaign at either Branch or Regional level. Also some BLOs liaise with more than one brewery.

They generally make contact every couple of months or so and visit three or four times a year, usually coinciding with the quarterly reports they are tasked with preparing for CAMRA HQ. Their principal tool for maintaining data on breweries, their beers and for making reports is the Brewery Information System (BIS) which is also accessible

to view by branch committee members. This database holds every single piece of brewery and beer information in one place and is accessed for Good Beer Guide (GBG) compilation and the Champion Beer of Britain (CBOB) competition. So if your local brewery details in the GBG is wrong or your favourite beer is not in CBOB listings then it could be down to the BLO, or not!

So Brewery Liaison Officers might, on first thoughts, be envied because of their obvious access to brewers and their beer, but their task is a demanding one when it comes to managing the data CAMRA needs. So if your branch is planning a CAMRA brewery trip, out of courtesy, please let the BLO know in advance.

Paul Smith
(CAMRA Brewery Liaison Coordinator)

CAMRA Discounts

The following outlets provide discounts to card-carrying CAMRA members:

Odiham & Greywell Cricket Club, Odiham:
Club members' rates

The White Hart, Hook:
20p off a pint; 10p off a half pint

The White Hart, Whitchurch:
50p off a pint; 25p off a half pint

Publicans: if you wish to offer discounts to CAMRA members and be listed here please contact the editor on beerlines@camrahantsnorth.org.uk

Little London Brewery

North Hampshire's newest micro



Situated in Ash Park on the outskirts of a small village near Silchester, the eponymously named Little London Brewery was very recently founded by Andy and Joan Watts after over thirty years of working in a high stress and high tech US-based design company. The beers are crafted in Hampshire and sourced from Norfolk malted barley, and Worcestershire-sourced Fuggles, Goldings, Challenger and Progress hops. The brewing plant was supplied by Elite Stainless Fabrications of Swindon, and with three fermentation vessels is capable of producing over 60 firkins (540 gallons) per week. During the set-up process Andy received some very helpful advice from Phil Robins of Longdog Brewery, and some welcome physical assistance from a knowledgeable friend whose other half happens to be a Brewster.

Three beers comprise Little London's core range: Red Boy is a light session bitter at 3.7% ABV, Pryde is a dark amber fruity best bitter at 4.2% ABV, and Ash Park Special a sweet, malty, russet-coloured ale at 4.9% ABV. These are

available all year round. Doreen's Dark is

a treacle-coloured yet hoppy mild at 3.2% ABV and is available from October to April. Hoppy Hilda is a light golden pale ale brewed to 3.8% ABV and will be brewed from April until October.

At the time of writing Little London Beers are being sold at Basingstoke Sports and Social Club in Fairfields Road and the Plough Inn, Silchester Road, Little London where Andy and Joan are enthusiastic regulars. The Iron Duke in Stratfield Saye and The Swan in Sherborne St John are expected to be serving them shortly. The brewery has room for expansion, and has been invited to supply beers to the first Sherborne St John Beer Festival which takes place over the last weekend in April.

Andy can be contacted at: Little London Brewery, Unit 6B, Ash Park Business Centre, Little London, TADLEY RG26 5FL Tel: 01256 533044. www.littlelondonbrewery.com

Graham Thomas
(Little London Brewery Liaison Officer)



Andy on the left checking the gravity of Doreen's Dark, one of his beers



Racking a firkin of Hoppy Hilda

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Bar Chat

News & gossip around the North Hampshire branch area

If you have any information about your pubs (closures, openings, changes of owner and so on), please contact the editor at beerlines@camrahantsnorth.org.uk.

The **Greyhound** in Overton reopened 5th February. The pub now looks fresher without losing any of its character. Permanent beers are from the ubiquitous Greene King and Sharps stables but with changing guests, which at the time of writing were Titanic *Plum Porter* and Skinner's *Betty Stogs*. (SJ)

Beer Lines understands that **Hop Back** Brewery founder and brewer John Gilbert is recovering from a recent heart scare. We wish him well. (PH)

The CAMRA Salisbury & South Wiltshire Pub of the Year has been awarded to the **Winchester Gate**.

The **Coronation Arms**, St Mary Bourne, was still for sale at the time of writing. The pub appeared to be closed.

The **Derby Inn**, Bartley Heath, North Warnborough, reopened on 10 February. The new owner is Tony Cotugno who also owns the **Shoulder of Mutton**, Hazeley Heath. The pub lease was not renewed by Andwell Brewery and at the time of visiting there were no Andwell beers on sale. On offer were Fuller's *London Pride* & *Oliver's Island* and Hogs Back *TEA*. It is understood that there are plans to create a 'drinkers' area' with comfy furniture. (JT)

The **Wheatsheaf** in Basingstoke was closed and boarded up at the time of writing.



Would the last incumbents agree with this Enterprise notice?

The **Mole**, Monk Sherborne had still not reopened at the time of writing, despite *Beer Lines* being advised that it was due to open in January.

Welcome to Sam and Debs, new licensees at the **George**, Middle Wallop.

The **Swan**, Barton Stacey has new licensees who took over in January.

The winners of the CAMRA National Winter Ales Festival have been notified as: Gold – **Marble Brewery Chocolate Marble**; Silver – **Elland Brewery 1872 Porter**; Bronze – **Plain Ales Incognito Stout** which also won Gold in the Stout category.

Just out of area, the **White Hart**, Eversley is now run by Sarah, Daj and Luke. The pub is dog-friendly and there are two real fires. Food available Tuesday to Sunday. www.whiteharteversley.co.uk

Quick Quiz For answers see page 15

Each clue has a double meaning with the same one-word answer. Rearrange the first letter of each answer to find a **brewery with pigs in reverse** (8 letters).

1. Swedish cash metal
2. Nice sort
3. Gently rock a Big Band Sound
4. Bishop or enemy
5. Inspiring Cape
6. Woo the trial site
7. Scrape a fire place
8. Dig a bunny home

Brenda Cross

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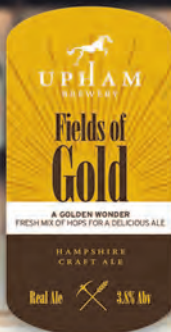
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Craft Beer

Artisan charm, fad, over-priced hype or beer of the future?

The term 'Craft Beer' was originally coined by the American Brewers' Association, a trade body representing the 'smaller' US producers, that is, excluding multinationals such as Coors and Anheuser-Busch. In the US a Craft Brewer is specified as a beer producer which

- has an annual output of, wait for it, less than six million barrels!
- is not more than 25 per cent owned by any larger entity, and
- has a production of more than 50 per cent malt beer.

That's all there is to the definition; it only relates to the structure of a business, not to the merits or otherwise of the products.

In the US the concept of 'cask conditioned' beer, what we in the UK call Real Ale, is virtually

unknown and so the products of the Craft brewers across the pond are in many cases what we would think of as 'keg' beers. In the main they tend to range from quite strong to very strong, are often highly - some may think over-hopped, and frequently unfiltered, in some cases still retaining some yeast. Nevertheless many of them are still broadly speaking, old-style keg beers - pasteurised, artificially carbonated (= fizzy) and served in unvented containers at near lager temperatures as is the norm in the US.

The buzz word 'Craft' (or a derivative) has now appeared over here in the UK and has been seized on with relish by some brewers' marketing departments. The stories put about by these marketing bods seem to have the intention of creating a climate of obfuscation - to confuse Craft Beer with Real Ale. So successful has this been that some licensees seem unable to differentiate between the two, assuring their customers that these processed keg products are in fact a new type of Real Ale. Further confusion has been created by some brewers using the term 'craft' or 'crafted' to describe their Real Ale. Ringwood for example, use it on their Old Thumper pump clips. Even that well-known quality Real Ale, Foster's Lager (!), now uses the 'crafted' word on its fizzy taps! That stuff is manufactured by Heineken under licence from brewing monster SAB Miller, the world's second largest brewer. Heineken, by the way, own Meantime Brewery which markets itself as a Craft Brewer. Confused yet?

Part of the confusion may be due to the fact that, whereas in the UK there is an accepted definition of Real Ale - it appears in the Oxford English Dictionary - no such definition exists for Craft Beer. So, anyone and his/her mate can call their beer 'Craft'. Should this change?



A local Wetherspoons interpretation of the meaning of craft. Do you agree?

The Craft Beer phenomenon is still currently mostly London-based and not yet very obvious in Hampshire. But it is on its way and might have already made an appearance. So look out for strong, weirdly-named concoctions such as a 'Bramble Infused Saison', a 'Black Belgian Rye Pale Ale' and so on, appearing on a bar near you. You may go for them, you may not. Whatever, be aware that these products may or may not be Real Ale. But they will probably be pricey.

(Adapted from an article in South Hants CAMRA Hop Press originally written by Pat O'Neill who is on CAMRA's Technical Committee. Additions and modifications by Jim Turner.)

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What's Happening?

North Hampshire Branch Diary & other events

Saturday 2nd – Sunday 3rd April

CAMRA Members' Weekend at the Liverpool Guild of Students, Mountford Hall.
www.camraagm.org.uk

Thursday 21st April – Saturday 23rd April

40th Farnham Beer Festival, the Maltings, Farnham. Jointly organised by CAMRA and Farnham Lions. www.farnhamlions.org.uk/farnhambeerex

Saturday 23rd April

Newbury Pub Wander.
 Contact secretary@camrahantsnorth.org.uk

Tuesday 26th April

Branch meeting at Basingstoke Conservative Club, Bounty Road. 8.00pm start.

Thursday 28th April – Sunday 1st May

Sherborne St John Beer Festival. Held in a marquee on the village green. Over 40 beers, many local. Live music from, among others, Stone Gecko. Contact Martin on 01256 850165.

Thursday 28th April – Sunday 1st May

CAMRA Reading Beer and Cider Festival. NEW VENUE: Christchurch Meadows, Caversham, Reading. www.readingbeerfestival.org.uk

Saturday 7th May

Reading Ramble.
 Contact secretary@camrahantsnorth.org.uk

Friday 27th – Monday 30th May

Northbrook Arms, East Stratton Beer Festival thenorthbrook@aol.co.uk

Thursday 2nd – Saturday 4th June

CAMRA Southampton Beer Festival at O2 Guildhall www.southamptonbeerfestival.org.uk

Friday 3rd – Saturday 4th June

Alton Beer Festival at Alton College. info@altonbeerfestival.co.uk

Friday 3rd June – Sunday 5th June

Queens Arms Basingstoke Beer Festival.
thequeensarms2303@googlemail.com

Friday 10th – Sunday 12th June

Eagle, Abbots Ann Beer Festival. Contact Alan or Kate on 01264 710339

Saturday 11th June

Twyford Beer Festival, King George V Playing Field, Twyford. www.twyfordbeerfest.co.uk

Saturday 11th June

NORTH HAMPSHIRE CAMRA BRANCH AGM. White Hart, Whitchurch. Pre AGM meet-up 1.00pm at the Prince Regent then wander into town for AGM. 2.30pm start. Pub crawl after AGM.

Wednesday 15th June, 7.00pm

Beer Day Britain – Cheers to Beer. www.BeerDayBritain.co.uk

Friday 17th – Saturday 18th June

CAMRA Salisbury Beer Festival, St Edmunds Arts Centre www.salisburycamra.org.uk

Friday 1st – Sunday 3rd July

Swan, Barton Stacey Beer Festival www.theswan.in

Saturday 2nd July

Lowde Beer & Music festival. Mulberry House, Hazeley Bottom www.lowdefest.com

Friday 15th – Sunday 17th July

Weyhill Fair Beer Festival www.weyhillfair.com/events

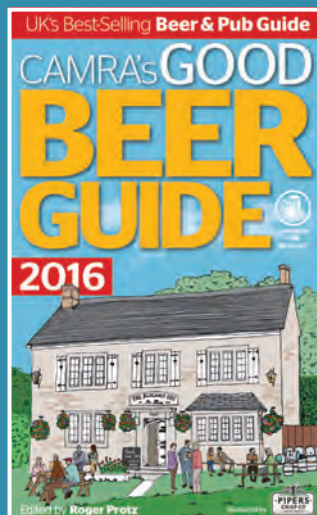
Events may well have changed since *Beer Lines* went to press. For up-to-date information please contact social@camrahantsnorth.org.uk or visit our main website www.camrahantsnorth.org.uk. If you would like to have your real ale-related event published here please contact the editor at beerlines@camrahantsnorth.org.uk for magazine deadlines.

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The Cider Binn

Cider in Continental Europe



Our English traditional cider regions are the West Country, Worcestershire, Herefordshire and Kent. Continental Europe also has its old traditional cider areas in both Spain and France and cider tends to be made in the western parts of these countries. In France this is Brittany and Normandy with cider making a comeback in the Basque Region in the South West. The Spanish cider centres are Asturia and Galicia in the West and also the Spanish Basque region.

Why is the Western region of a country important for cider? The answer is the microclimate produced by the North Atlantic Drift that brings warm ocean currents to the Western shores of Atlantic facing coasts. This moderates the temperature of the land, ensuring warmer winters and cooler summers. The Westerly winds bring

more rain to promote apple growth.

Spanish Sidra

We British love Spain but tend to go to the Southern Mediterranean regions for our holidays. Few people venture up to the Northern coasts because what makes the areas good for apples and cider production tends to make them less attractive for beach holidays. The Spanish for cider is Sidra and is typically bottled rather than draught. Asturian cider is still (not carbonated) and from 4.0% to 8.0% ABV. The local bars often keep bottles of Sidra in iced water in cut-off beer casks on the counter. Traditional Sidra is sealed by cork rather than crown cap and there is an almost ceremonial way of serving and pouring it. The cork is extracted by a corkscrew and the server cuts a 'V' shaped section of the cork from top to bottom. The cork is then partially pushed back into the neck of the bottle. With the glass held in the server's left hand and the bottle in the right, the server slowly pours the Sidra into the glass from the bottle held in the right hand and moves the glass downwards and the bottle upwards. This method of pouring is called 'escanciar un culin' and forces air bubbles into the drink giving it more 'fizz'.

French Cidre

In France the major cider producing regions are Brittany and Normandy. Virtually all French production is bottled and sparkling. Strengths range from the sweet Cidre Doux at around 3.0% ABV, the medium dry Demi-Sec around 4.0% and the drier Cidre Brut which is typically 4.5% and higher. You will also find Cidre Fermier widely available. This is a still and cloudy cider which is close to our scrumpy but tends to be less alcoholic. Higher quality sparkling ciders, called



Asturian sidra

Brittany cidre

Cidre Bouche, are sold in champagne style bottles with wired in corks. Perry, Poire is also produced in this area although in small quantities.

Basque Country

This Spanish/French area does have an ancient tradition of cider production which is being revived in both countries. Production is sold in casks as well as bottled. In the Basque region cider is called Sagardoa and there are cider houses called Sagardotegi, selling cider and local food specialities such as salt cod omelettes.

May 2016 CAMRA Cider & Perry Month

CAMRA promotes Cider & Perry in May & October. October because this is apple harvesting season and May as this is when the previous year's production is ready for drinking and the orchards are in bloom. Hopefully some pubs in the region will be promoting real cider this May.

Tony Binns

Answers to Quick Quiz [on page 8]

- 1. Ore; 2. Kind; 3. Swing; 4. Arch; 5. Hope; 6. Court;
- 7. Grate; 8. Burrow. The brewery is **HOGSBACK**

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Awards

Congratulations to all concerned



Upham brewery director, David Butcher (left) receiving the award for OctoberFest Beer of the Festival (Upham EPA) from North Hampshire branch chairman Michael Hodson.
Photo: © Jim Turner

Branch member Phil Myatt (modelling the latest line in floating headgear) presenting the award of OctoberFest Cider of the Festival (Toffee Apple Cider) to Angus, owner of Mr Whiteheads. Photo: © Jim Turner



Current Pubs in our area

- Barley Mow, Oakley
- Bourne Valley Inn, St Mary Bourne
- Clatford Arms, Goodworth Clatford
- The Crown Inn, Upton
- Derby, North Warnborough
- Eagle Inn, Abbots Ann
- The Fox, North Waltham
- Fur and Feathers, Herriard
- Leather Bottle, Mattingley, near Hook
- Maidenhead Inn, Basingstoke
- Mill House, North Warnborough
- Northbrook Arms, East Stratton
- Odiham & Greywell Cricket Club
- Plough, Grateley
- Plough Inn, Little London near Silchester
- Prince Regent, Whitechurch
- Red Lion, Overton
- Rising Sun, Basingstoke
- Sun Inn, Dummer
- Watership Down Inn, Freefolk
- White Hart, Charter Alley
- Wonston Arms, Wonston, Sutton Scotney
- The Woolpack Inn, Totford
- Y Knot Inn, Water End near Hook

Visit www.camrahantsnorth.org.uk to see the latest list with a map link

PUBLICANS: If you wish to benefit from participation in the North Hampshire CAMRA LocAle scheme you must agree to endeavour to ensure that at least one locally brewed real ale is on sale at all times. The term 'locally brewed' in this context refers to a beer brewed within 25 miles of the location of the pub/club, or from anywhere in Hampshire. Only real ale can be promoted as CAMRA LocAle. LocAle promotional material is provided to all participating outlets. The branch LocAle contact is Pat Hayward who can be contacted through *Beer Lines* on beerlines@camrahantsnorth.org.uk

Pub Focus

*The Waggon & Horses,
Hartley Wintney*

For those of you who have been lucky enough to have enjoyed a pint in the Waggon & Horses, you will know it's a small, traditional two-bar pub, the like of which we see far too little of nowadays, each bar has a real fire, perfect for cold winter days. The public bar, to your left as you enter through the front door, can be lively, particularly on weekend evenings with a Juke Box and a couple of TVs for sport only. The room is on two levels, the lower to the rear is part of the original 16th century building while the front part is Victorian. The saloon bar tends to be quieter but can get equally crowded at times. The Waggon is recognised as having a regionally important interior, and in recent years has been North Hampshire CAMRA Pub of the Year 2012 and 2013.

The pub is wet-led but food is available lunchtimes Monday to Saturday, Canine visitors can expect a Bonio on the house any time of the day.

Niall and Linda Scott have been licensees here for more than 35 years, a great achievement in these days of pubs changing hands on a whim and new managers arriving and disappearing in a blink of an eye. Having been a regular customer of the pub for about the same time I can testify to quite a few changes over the years. Back then it was a Courage-owned pub with Courage Best and Directors being the two permanent beers available and 'Light and Bitter' being the popular choice for many. As time moved on the Directors gave way to Gales HSB and a guest beer was introduced, gravity dispensed. This proved popular and now in the present day often there can be a choice of up to six different ales from all over the country on a weekend, as well as a real cider.

The Waggon & Horses has gone from strength to strength over the years with a wide ranging customer base from across the generations and every walk of life, and first time visitors can expect



a warm welcome as do the many locals using this pub on a regular basis. The success of The Waggon & Horses is of great credit to the hard work put in over the years by Niall and Linda, but now, sadly, but more than deservedly, they have decided to retire. I'm quite sure I will not be alone in wishing them a very happy retirement.

Change can be a worrying thing, particularly if it's your local pub, and although no final date has been set for Niall and Linda to leave, we now know who their successor will be. Sometime in the near future Kaesy Steele will be taking over the ropes and happily for the locals we know him well as he has been a regular barman here over the last ten years, which is great news as he obviously knows the pub and customers well, he is also keen on real ale. So the future looks bright for the Waggon, thanks Linda and Niall, good luck Kaesy.

The Waggon & Horses, High Street, Hartley Wintney, Hook RG27 8NY Tel: 01256 842119, Email: niall.scott@talk21.com.

Mick Ayres

Sad News

As Beer Lines was at the publishers we heard that Sheila Brown, popular retired licensee had passed away.

Sheila had been involved with many pubs in her lifetime including Basingstoke's Bounty Inn, the Fox & Goose at Greywell, and the Jolly Farmer, Cliddesden. Sheila was a tireless and resourceful publican, who had a knack for turning round pubs that were not doing well.

Our condolences go to all her family.

Jim Turner, Magazine Editor.

Brewery News

Local brewery updates



Andwell Brewing Company

01256 761044

www.andwells.com

Things at the brewery are good; work has started on 'The Brewhouse' and they hope to have a roof on in March so things will soon take shape.

Gold Muddler will be making an appearance on Punch Finest cask scheme from mid-March.

The new website is now up and running and staff members have been busy with brewery tours with places filling fast (for dates see the brewery website).



Betteridge's Brewery

07771 966058

www.betteridgesbrewery.co.uk

No news received.



Little London Brewery

01256 533044

www.littlelondonbrewery.com

See article on page 6.



Longdog Brewery

01256 324286

www.longdogbrewery.co.uk

Having survived the frustrations of 'Dry January', the brewery then saw the positive side with brewery tour requests increasing in the following months with a number of large groups visiting.

Phil and Lisa were incredibly proud for *Lamplight Porter* to have made it through to be judged at the Champion Winter Ales of Britain



Competition in Derby in February. Unfortunately the stiff competition meant the beer wasn't placed this time around. The hop 'situation' will give rise to some interesting beers to look out for in 2016.



Mash Brewery

01962 795023

Twitter @MashBrewery

www.mashbrewery.com

Graham from Mash reports that the brewery had a good Christmas. The brewery's *Pale*, *Amber* and *Chocolate Stout* are now available on Amazon. All their beers and presentation packs are now available through www.uniqueunique.co.uk. To order their beer by mail order, contact the brewery to arrange.

The beers are again at Farmers' Markets and other events. Checkout Twitter and Facebook for dates of upcoming markets.



Sherfield Village Brewery

07906 060429

www.sherfieldvillagebrewery.co.uk

The latest of Sherfield Village Brewery's beers is *IPA2016*, a full-flavoured 5.0% IPA using English and New Zealand hops. Old favourites *Hoppy Harrington* and *Best of Both Worlds* will also be brewed again.

The recent 3.9% *Amber* has gone down very well, and is now being bottled as the third in the range supplied to Stefans Butchers in Wokingham, with a brand new label design.

Pete is looking forward to attending a few more festivals this year than last, with a good range of SVB beers appearing at Reading Beer Festival at the end of April.



Wild Weather Ales

0118 970 1837
www.wildweatherales.com

Three new beers are now available from Wild Weather:

- First is *Black Star*, a tribute to the late David Bowie, brewed in collaboration with Uprising Brewery from Windsor. This new brew has more hops than has ever been used before and is infused with squid ink "...to turn the idea of a black IPA on its head".

- Second is *Motorcycle Emptiness*, which is Mike Tempest's first beer in the 'Favourite Song' series which takes inspirations from songs and attempting to turn them into a flavour. This one has bitter undertones, masked with sweet hops.

- Third, is *The Science of Selling Yourself Short*, Iain Clarke's first brew in the aforementioned 'Song' series, described as 'a massive beer' despite being only 3.0%. The cask version of this sold out in just five hours!

As if all that was not enough, collaboration is planned with Yorkshire's Bad Seed Brewery from the end of March.

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Pub Walk

Around Old Basing

Start/Finish: Milkingpen Lane, Old Basing
 Bus Stops. (SU 667527) RG24 7DE
 Total distance: 2 miles.

From Basingstoke bus station take the No.10 bus to Old Basing (no Sunday service). Leave bus at the first stop after Fiveways traffic lights, (this is also the stop to return to Basingstoke). If travelling by car, park at the kerbside just up from St. Mary's School in Milkingpen Lane.

From the bus stop walk along Milkingpen Lane past the school. Just before the railway bridge turn right on the footpath, pass through a metal gate and continue for 200 yards alongside the railway. At the footbridge turn left to go over the railway, continue along the main track passing a mast, cemetery and allotments, to reach the road and the **Bolton Arms**. Built originally as a farmhouse in 1490 the Bolton Arms has lots of history - a renovation in 2008 uncovered vaulted ceilings, oak beams and a brick fireplace. There are four handpumps with three permanent ales: Hogs Back TEA and HBB, and Sharp's Doom Bar, the guest on the day of the walk was Brain's Rev James Gold. There is an excellent varied menu served lunchtimes and evenings.

On leaving the Bolton Arms turn right and continue up The Street, pass under the railway bridge, turn right opposite the church to go along Bexmoor. At the far end of the road turn left on a footpath that runs parallel to the railway. At the end of the footpath turn right and pass under the railway bridge.



Photo: © Geoff King

The Bolton Arms

Continue over river bridge to **Barton's Mill**. A Wadworth pub built in the 17th century, Barton's Mill was once part of a still-existing mill on the River Loddon. The adjoining restaurant serves excellent meals, there are eight handpumps serving seven Wadworth ales and one guest ale, which is sometimes a Wadworth seasonal or a local ale. On the day of the walk the ales were Wadworth IPA, 6X, Horizon, Bishop's Tipple, Swordfish, and Dirty Rucker.

Leaving the pub turn left and retrace your steps over the river bridge and under the railway bridge. Ignore the footpath on the left and continue alongside the river and take the right fork that takes you up to the road. Turn left and follow the road round to the left and after 200 yards you will find the **Crown** on your right. A food - led pub adjoining the ruins of Basing House in the centre of Old Basing, the Crown was chosen as one of the top 50 pubs for food by the Good Food Guide in 2015. Four handpumps are used in the summer months, three in the winter. The ales on the day were St. Austell Tribute, Ringwood Best Bitter, and Sharp's Doom Bar. There is also a large garden for the summer months.

Leave the Crown and turn sharp right up Crown Lane. After 100 yards turn left on footpath opposite Old Basing Social Club. After 20 yards turn right on footpath and continue past the church graveyard. On reaching the road turn right. At the end of the road opposite St. Mary's School, turn right to the bus stop or left for your car.

Geoff King



Photo: © Geoff King

The Crown



Photo: © Jim Turner

Barton's Mill

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