

Ciders/Perries

Mr Whiteheads Cider - Selbourne, Nr Alton, Hampshire

Short Week Cider - 11.0% Dry - Winner of winter 2009 cider of the festival, for a good reason.

Novo pyrus - 7% - A new stronger perry, which is a nice change in the world of perries – quite dry.

Midnight Special – 5.0% - Medium Perry. A natural perry made with a blend of dessert and perry pears including Thorn, Blakeney Red, Conference and Concorde, this “pear cider” has a pleasant pear aroma and subtle but full bodied taste, with a deep straw colour; not too sweet.

Braeburn - 6.8% - NEW: Medium Dry single variety

Spartan - 6.3% - NEW: Medium Dry single variety

Moles - Melksham, Wiltshire

Black Rat - 4.6% Dry Cider - A strong dry premium blend cider full of flavour with a clean apple bite.

Gwynt y Ddraig - Pontypridd, Rhondda Cynon Taff

Orchard Gold - 4.9% Medium - Golden medium cider with a refreshing apple aroma. Smooth balanced flavour that has a fresh, crisp sharpness. Shows off its true origins as a traditional oak matured farmhouse cider. Suitable for vegetarians, vegans and coeliacs.

Two Trees - 5.0% Medium - A pale, fruity perry with an aroma of fruit and a hint of honey on the palate. Data compiled by Bob Inman (North Surrey CAMRA Social Secretary) and Richard Griffin, (Secretary of the Egham United Services Club)

Next festival

Thursday 19th—Saturday 22nd August 2010

Winter 2009 Winners

Ale of the festival Winter 2009

Unwrapped from the Havant Brewery, Winning voter: Ian Ramsay

Cider of the festival Winter 2009

Short week cider from Mr Whiteheads Ciders, Winning voter: Carol Evans

Your ale or cider of the festival

Your Name _____

Your Contact Details _____

Your Choice _____

Reason _____

Please either give this slip to the bar staff or write on a separate sheet available from the bar staff. One winner will enjoy free entry and a free drink at the next festival.

Hope you have enjoy your-
self; All comments wel-
come.
Richard Griffin

5th Egham Real Ale & Cider Festival

Egham United Services Club

www.eusc.co.uk

Finalist for CAMRA Club of the year 2009

Tasting notes

Spring 2010

Thursday 1st— Sunday 4th April 2010
Open from 11:00am - Food available.

111 Spring Rise, Egham, Surrey, TW20 9PH
01784 435120

5 minutes from Egham train station
follow the fluorescent signs.



Accredited



CAMPAIGN
FOR
REAL ALE

Andwell Brewing, Hook, Hampshire (LocAle)

Spring Twist - 4.2% - NEW: Strengthened version (was 3.9%) of this light amber beer with a citrus aroma.

Ascot Ales, Camberley, Surrey (LocAle)

Aardvark (dry-hop special) - 5.2% - EXCLUSIVE: Deep gold with a fruity, hoppy taste. Aromas of pine needles and citrus peel from the generous dose of full flower American hops along with a nice balance of spicy sweet notes from the malts. Fresh and hoppy with a long bittersweet finish. Specially dry hopped for EUSC BF with Amarillo.

Penguin Porter - 4.5% - NEW & EXCLUSIVE: Special Launch - Festival Special - Dark Brown porter with initial hoppy notes. Flavours of smooth coffee with a rich chocolate finish.

Market Ale - 4.0% - NEW: Brewed exclusively for The Trafalgar Freehouse in South Wimbledon, this is a rich, malty dark copper session beer with a dry and bitter finish. Brewed using locally grown barley from Berkshire, Wiltshire, Hampshire & Surrey and hops from Kent.

Blackaddler Brewing, Addlestone, Surrey (LocAle)

Baldrick's Best - 3.7% - EXCLUSIVE: Festival Special - unusually not a dark beer this time!

Lord Mayor's 60th - 6.0% - EXCLUSIVE: Festival Special for Brian Dickinson, Lord Mayor of Croydon to celebrate his 60th birthday.

Bowman Ales, Droxford, Hampshire

South Sea Spice - 3.9% - NEW: Properly brewed ginger beer - pale and gingery!

Nutz - 5.0% - Aroma of Chestnuts, intriguing Chestnut flavours and rather Chestnutty in colour. Which is as it should be, as it is brewed with organic Chestnuts from the farm of Patrice Dupre in the Ardeche region of France. May contain nuts!

Wallops Wood - 4.0% - A light chestnut in colour which puts it into the 'brown beer' category. As far as flavour goes, it tends rather more towards the malt than the hops, though there is a pleasing hop taste right at the finish. The aroma is light and pleasant.

Dark Star Brewing, Partridge Green, West Sussex

Sussex Extra Stout - 4.5% - The ever popular stout brewed in the new brewery.

India Pale Ale - 6.2% - Exactly what an IPA should be, also brewed in the new brewery.

Dorking Brewery, Dorking, Surrey (LocAle)

Red India Ale - 5.0% - Strong, red, hoppy yet bitter beer similar to an IPA with hints of fruit cake and a malty, caramel finish.

Havant Brewery, Havant, Cowplain, Hampshire

Herd - 4.2% - NEW & EXCLUSIVE: Milk Stout, dark and beautiful to drink.

Marble Brewery, Manchester

Brew 14 - 4.3% - Pale, hoppy session beer. Fresh, fruity, bitter, quenching & gluggable.

Stouter Stout - 4.7% - Black in colour with roast malt dominating the aroma. Roast malt and hops with a little fruit in the mouth. Pleasant dry, bitter aftertaste

Lagonda IPA - 5.0% - Golden beer with a spicy, fruity nose. Fruit, hops and malt in the mouth. Pleasant dry, bitter aftertaste.

Dobber - 5.9% - Clear golden colour with a good lookin' plump white head. Big PHAT aroma that oozes juicy tropical/citrus fruit and resin sodden hop, fandabibastarddozi.

Old Dairy Brewery, Rolvenden, Kent

Red Top - 3.8% - NEW BREWERY: A traditional English Ale brewed using a combination of Maris Otter, Crystal and Brown malts and Challenger, East Kent Golding and Cascade hops.

Gold Top - 4.6% - NEW BREWERY: Golden ale derived from a mix of Maris Otter pale plus Munich and Carapils lager malts along with East Kent Goldings, Styrian Goldings and Cascade hops.

Potbelly Brewery, Kettering, Northants

Captain Pigwash - 5% - Dark Porter

Pitstop Brewery. Grove, Near Wantage, Oxfordshire.

Matchless Mild - 4.0% - EXCLUSIVE: Festival special mild

60 MPH - 5.0% - NEW: Named for the famous Dr Hexter's 60th!

Podium Porter - 5.5% - EXCLUSIVE: Return appearance of this delicious Cherry Porter previously brewed for our December 2009 festival

Gran Turismo - 6.0% - NEW: Very hoppy strong bitter

Bitumen - 10.0% - NEW: Sumps big daddy!

Rebellion Beer Co, Marlow Bottom, Buckinghamshire (LocAle)

Zebedee - 4.7% - A Spring beer, reflecting the images of the season. It is light in colour, crisp and refreshing with a delicate floral aroma.

Budget Blues - 4.3% - NEW: Red & Hoppy

Rectory Ales, Streat, East Sussex - Brewed by the Rev. Godfrey Broster.

Rector's Light Relief - 4.5% - Golden bitter beer with a long hoppy aftertaste.

Rector's Best Bitter - 4.5% - Traditional mid-brown bitter.

Redemption Brewery, Tottenham, Greater London (LocAle)

Pale Ale - 3.8% - NEW BREWERY: Golden amber colour with floral hops on the nose alongside subtle fruit aromas. Toffee sweetness balanced by floral, earthy hop contribution from WGV. Long, dry and satisfying bitter finish.

Urban Dusk - 4.6% - NEW BREWERY: Chestnut coloured best bitter with pale chocolate malt providing slight coffee on the nose and palate, with brambling cross hops giving some dark fruit aromas and flavours. Earthy bitterness

Two Bridges Brewery, Caversham, Berkshire

Blonde Berkshire Bevy - 3.9% - NEW: Inspired by the 3B's of Reading, Biscuits, Bubs and Brewing, light in colour hopped with English Challenger hops for a crisp and fruity finish.

Emerald Trumpeter - 4.2% - NEW: Premium stout, dark in colour and malty in taste.

Vale Brewery, Brill Buckinghamshire

Ninkasi - 4.0% - Deep bronze ale. March monthly special

Hop Pocket - 4.2% - Straw colour ale. April monthly special

Waylands-Sixpenny, Sixpenny Handley, Dorset

6d Bitter - 3.6% - NEW: ordinary bitter brewed with Maris Otter barley.

6d Best - 4.0% - NEW: flagship session ale with a pleasantly bitter and hoppy finish.

6d Gold - 4.2% - NEW: golden ale, slightly citrus and thirst quenching. The use of American hops gives it a distinct floral hoppy aroma.

6d Special - 5.0% - NEW strong bitter, rich and full-bodied with a rounded malt flavour and satisfying long finish.

Inbourne & Bred - 4.2% EXCLUSIVE: Specially brewed for The Sun Inn, Chobham. Dry-hopped Addlestone Ale with the addition of treacle

West Berkshire Brewery, Thatcham, Berkshire

Full Circle - 4.5% - Originally brewed to commemorate West Berkshire's 1000th brew and uses local hops and barley. This beer has a distinctive hop flavour and a deep golden colour, with a fine hop finish.

Gibbet - 4.3% - Monthly special. A tawny coloured ale brewed with pale and brown malts and English hops

Whitstable, Grafty Green, Kent

Faversham Creek - 3.8% - NEW: A golden ale nice and hoppy, using a single varietal hop Styrian goldings.

Wooden Hand, Nr Truro, Cornwall

Mutiny - 4.8% - Dark, rich colour and a distinctive hoppy character.