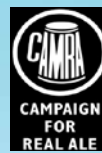


17th



Hosted with the assistance of North Surrey CAMRA

Egham Beer Festival

17th - 20th April 2014



PROGRAMME SPONSORED BY

NEVIN & WRIGHT

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Welcome to the 17th EGHAM BEER FESTIVAL!

“... and what’s this ...” I hear you ask “... a proper festival program?” Well, after 16 attempts in 6 years of throwing a beer festival together we thought we’d better up our game a bit and start looking professional! Many thanks to **Roger Pearson** for taking on the onerous task of pulling together the bits and pieces that were drip fed to him over the past several weeks to produce this excellent piece of literature you have before you. Also, hopefully, tasting note errors will now be a thing of the past!



Prior to 2014 Egham was famous for two things ... the location for the signing of the Magna Carta by King John in 1215 and the Egham Beer Festival! Sadly the floods in January and February put Egham on TV news bulletins around the world for all the wrong reasons. Many local residents’ houses were flooded (including some USC members) and prized possessions lost or damaged beyond repair. Fortunately, thanks to many kind-hearted people and a resurgence of that ‘wartime spirit’ a volunteer centre was quickly set up at St Paul’s Church in Pooley Green, Egham (thanks to Father Michael for the use of the church hall) and generous donations started rolling in ... in the shape of food and essential items such as baby’s nappies, toiletries, etc as well as cash donations from local businesses.

With these awful events still fresh in our minds the USC has decided to make the ‘Egham Hythe Flood Relief Fund’ one of our nominated charities for 2014 to try to help local residents start rebuilding their homes. Also, we are supporting ‘Coming Home’, a forces charity that supports injured servicemen and women when they return home. Further details of both charities can be found in this program and I urge you to give generously to both appeals.

The Egham Beer Festivals have become a huge undertaking and way too much for one person to organise so I would like to express my gratitude to **Steve Clanford**, technical guru and a personal friend since 1966, for managing the festival website www.eghambeerfestival.co.uk in addition to his usual chores ... making sure all our kit and chillers are in fine fettle and much of the setting-up since last Thursday. This festival would **not** take place without Steve’s technical knowhow and his willingness to get his hands dirty!

As well as all the festival volunteers, a big thank you to our advertisers and last but not least, thanks to Phill at **Rebellion** and Ross at **Surrey Hills** breweries for



their ongoing support of the Egham United Services Club including sponsorship of our excellent oversized festival glasses.

With almost 6000 pints of beer plus loads of cider & perry it just leaves me to say:

ENJOY YOURSELVES and, more importantly, DRINK THE STUFF!

Bob Inman, Festival Organiser

Live Music at the Beer Festival

The EGHAM BEER FESTIVAL will once again be offering some great live music on the stage from around 8.30 each evening as follows:

GOOD FRIDAY 18th APRIL - FOWOKAN

Excellent reggae band featuring Sam Kelly on Drums plus Spy Austin, one of the best reggae/soul bassists in the business who has worked with Desmond Dekker, Gregory Isaacs and Dandy Livingstone.

FOWOKAN
Shadow of Rasta

Reggae Band FOWOKAN are the real deal!
JAMMY LINDSEY (vocals) has performed alongside Steel Pulse, Boney M and has received 4 top ratings alongside Steel Pulse, Boney M and Kelly Rowland during a playing in January 2010 with legendary Funk Reggae Band Cypress Hill. The drumming is second to none and he has played with the likes of Queen Sheela and Andy Thomas, been a musical director for Lord Kitchens and was voted 'UK Drummer of the Year' for 3 years running!

SPY AUSTIN (bass) is one of the best professional reggae/soul bass players in the world and has been the second with reggae greats Desmond Dekker, Gregory Isaacs, Eek-A-Mouse and Dandy Livingstone!

PAUL (drums) (drums) is internationally recognised for his talent and expertise. This has played with Brix, King Jamila Bennett, Feenaye White, Rudi, Sam Hone & Red Marlon amongst others.

TONY (drums) (drums) with over 20 years musical experience, Tony has worked with top name acts including Dave Navarro.

JEROME MARBLE (percussion) being contemporary Latin and Afro-Cuban rhythms is multi-talented percussionist has played with Rudi & the King, Mary Wilson and Her Chocolate.

**8.45pm - 18th April 2014 @
17th EGHAM BEER FESTIVAL
www.eghambeerfestival.co.uk**

Country music
played with a passion...

The Ugly Guys
Live on Stage

**8.45pm - 19th April 2014 @
17th EGHAM BEER FESTIVAL
www.eghambeerfestival.co.uk**

www.sam-kelly.co.uk/fowokan/

SATURDAY 19th APRIL – THE UGLY GUYS

Cosmic American country rock from Southend on Sea led by ex-Kursaal Flyers' frontman Paul Shuttleworth! "They play like veterans but rock like 18 year olds!"

www.facebook.com/theuglyguys

SUNDAY 20th APRIL – JAMIE MARSHALL

Talented singer/songwriter/guitarist Jamie Marshall makes his 3rd visit to Egham to complete our Easter Beer Festival weekend musical line-up.

www.jamiemarshall.com

Jamie Marshall

"A real musical giant... one of the music gems of this country" - *The Observer, 2007*

**8pm - 20th April 2014 @
17th EGHAM BEER FESTIVAL
www.eghambeerfestival.co.uk**

Beer List

Your notes

ABBAY FORD, CHERTSEY, SURREY (2013) <http://www.abbeyfordbrewery.co.uk/>



Knight on the Tiles 4.0% (New)

Dark amber in colour, this perfectly balanced cask ale is refreshingly sweet to start with a subtle hop finish.

ABC AYLESBURY BREWHOUSE, BUCKS (2011) <http://www.aylesburybrewhouse.co.uk/home>



Parallax 3.9% (Limited Edition)

A Bronze bitter with a hoppy view and refreshing aroma.



The Right Stuff 4.7% (Limited Edition)

American style golden I.P.A finished with floral notes and bitter after taste.

ASCOT ALES, CAMBERLEY, SURREY (2007) <http://www.ascot-ales.co.uk/>



Alligator 1000 4.6% (Limited Edition)

A Golden Ale with a wonderful hoppy nose from the Cascade Hops. It's fresh, crisp, true to style with light carbonation and floral hoppy notes. This is a unique and very quaffable ale indeed.



Last of the Blue Devils #18 Smoked Stout 8.0% (Festival Special)

18th in the special series to commemorate the passing of USC member Alan Dunton aka "AJ".

BINGHAMS, RUSCOMBE, BERKS (2010) <http://www.binghams.co.uk/>



Bricks & Mortar 5.0% (New)

Smooth porter brewed with dark and brown malts. The name was inspired by the fact that Bingham's is on the site of an old brickworks.

BRIGHTSIDE, BURY, LANCS (2011) <http://www.brightsidebrewing.co.uk/>



Our Town 4.0% (New)

Pale ale with a pretty traditional malt profile, but anything but traditional hops: Celeia; Summer; Cascade; Chinook and an experimental variety. Lots of flavour for a 4% beer and not your average pale ale.

BRIGHTWATER, CLAYGATE, SURREY (2013) <http://brightbrew.co.uk/>



Wild Orchid 4.0% (New)

Oatmeal porter, enhanced with a plump Madagascar vanilla pod in each cask, resulting in a beer with fragrant vanilla undertones.



All Citra 4.3% (New)

Brewed with Citra hops only, resulting in a distinctive citrus flavour.



BURNING SKY, FIRLE, EAST SUSSEX (2013) <http://www.burningskybeer.com/>



Plateau Dry Hopped 3.5% (Festival Special)

Pale gold in colour, with a crisp malt edge and sharp bitterness. Plateau has been hopped at different stages of the brew, with a big mix of US & NZ hops to satisfy the discerning drinker. Full in flavour, zesty, refreshing & low in alcohol, this beer will have you returning to the bar for another. Specially dry-hopped for EBF17 at Egham.

CATS BREWING CO, SHENISTON, OXON (2014) <http://www.catsbrewingco.com>



Mog 3.8% (Pale) New

American Pale Ale using 'all American' hops, Wilamette, Cascade and Chinook giving a piney and citrus aromas and a pleasant hop bitterness which lingers on the palate.



Tabby 4.1% (Amber) New

Full bodied beer that has a sweet honey finish, refreshing and malty with a luscious fruity aroma. Very smooth and easy drinking ale.

CYCH VALLEY, ABERCYCH, PEMBROKESHIRE (2012) (BREW PUB) <http://www.nagsheadabercych.co.uk>



410 4.1%

No tasting notes available



Celtic Red 4.3%

A malty brew from a blend of malts and Bramling Cross hops.

DOWNLANDS BREWERY, SMALL DOLE, WEST SUSSEX (2012) <http://www.downlandsbrewery.com/>



Up Periscope 4.1% (Festival Special)

A fruity malty celebration of Egham surviving the floods!



Pale #3 4.1% (Limited Edition)

A one-off special using different hops. Version 3 is brewed with Waimea and Pacific Jade hops.



Cloud Physics 4.1% (Limited Edition)

Sussex band 'The Galleons' chose Chinook and Columbus hops for this beer to mark the official launch of their second album.



CAM-RAA 7.0% (Limited Edition)

So dark it absorbs light from the surrounding area. Expect a mouth full of malty liquorice, coffee, chocolate and smokey flavours.

FIREBIRD BREWING, RUDGWICK, WEST SUSSEX (2013)



No. 79 4.3% (New)

Golden Ale. Pale, full, fruity.



West 4.7% (New)

American Amber Ale. Rich resinous, robust.

FIVE POINTS BREWING, HACKNEY, LONDON E8 (2013) <http://fivepointsbrewing.co.uk/>



Railway Porter 4.8%

A Porter in the classic London style with our own twist. Aromas of chocolate and coffee with hints of caramel, brewed with British East Kent Goldings hops.



Hook Island Red 6.0%

A full bodied, aromatic Red Rye ale brewed with malted barley, the addition of 20% Rye to the recipe, and with Chinook, Columbus and Simcoe hops. We think the Rye in the recipe gives some dryness and spice, and the hops add a dash of pine and passion fruit, but see what you think, everyone's taste buds are different. This is an incredibly flavoursome Red Ale, full of lots of interesting tastes and aromas.

GYLE 59, THORNCOMBE, DORSET (2014) <http://gyle59.co.uk/>



Toujours 4.0% Saison

It has its roots in a long tradition of Belgium farmhouse ales. The mixture of Pale and Vienna malts combine with three different English and German hops to perfectly compliment the earthy, peppery and spicy yeast flavours.



Pale & Bitter 5.0% (New)

A Pale Ale with a dry bitter finish. Pacific Gem and Centennial hops give a refreshing lemon citrus flavour and aroma.



IPA 5.3% (New)

This beer is an India Pale Ale with a long bitter finish. Made with only Maris Otter malt, the strong grapefruit, orange and floral notes from Cascade, Amarillo and Chinook hops are allowed to shine through.



Dorset GIPA 5.4% (New)

This is a Ginger IPA. The beer has a subtle infusion of root ginger giving the IPA a refreshing and spicy addition to the citrus and floral taste and aroma provided by the hops.



The Favourite 6.6% (New)

A robust and fruity Porter. Heavily hopped with Bramling Cross and Brewers Gold, it has a flavour and aroma which remind you of dark fruits such as black cherries and blackcurrants. The rich mix of chocolate, black and crystal malts ensure that the taste of the hops are enhanced by a contrasting dark chocolate and roasted malt flavour.



Starstruck 6.6% (New)

This is our porter, The Favourite, enhanced with a subtle addition of star anise. This addition gives the rich and fruity porter an extra complexity with a gentle hint of liquorice.



Double IPA 7.2% (Limited Edition)

Stronger version of IPA.



HASTINGS BREWERY, HASTINGS, KENT (2010) <http://hastingsbrewery.co.uk/>



Handmade #12 Green Bullet 4.8% (Limited Edition)
A hop-forward modern pale ale using Maris Otter Pale and Caragold malt, plus the New Zealand Green Bullet hop.



Handmade #13 Slovenian Brown Ale 6.5% (Limited Edition)
Not your usual Brown Ale brewed with two classic Slovenian hops - Aurora and Bobek. Rich brown malt flavours and vibrant floral citrus hops.



Handmade #14 3C's American Pale Ale 5.5% (Limited Edition)
Classic combination of American 'C' hops: Cascade, Centennial and Columbus - pure citrus flavours combined with a refreshingly crisp body. Hazy light amber in colour.

HOPPING MAD, OLNEY, BUCKS (2011) <http://www.hoppingmad.com/>



Lunatickle 3.9% (New)
Light, hoppy pale ale with citrus, fruity flavours.



Amazing Grace 4.4%
Rich, hoppy ale.



Black Jack 4.0% (New)
Smooth velvety Irish Stout with an intriguingly hoppy blackcurrant finish.



Brainstorm 4.3%
Traditional best bitter, hoppy finish.



Patriot 5.0% (New)
Triple hopped, full bodied pale ale developed from a combination of classic British pale malt and modern American Hops.

HOP KETTLE, CRICKLADE, WILTS (2012) <http://hopkettlebrewery.co.uk/>



Budgie's Migration 4.4% (New)
Southern Hemisphere ale



Black Adder 6.7% (New)
Black IPA

HOPTIMISTS, WORMLEY, SURREY (2013) <https://www.facebook.com/hoptimistsbrewery>



Glass Half Full 4.0% (New)
Copper coloured best bitter using a blend of British and American hops to produce a good session beer with a nice bitter aftertaste but with a pleasant floral hop aroma

USC Charities for 2014

Coming Home

Haig Housing Trust's fundraising campaign Coming Home aims to raise significant sums over 5 years to provide these specifically adapted homes for our wounded heroes. Your generous donations will help to provide decent, adapted housing for our heroes who have been through a gruelling rehabilitation and are now trying, whilst facing enormous personal challenges, to rebuild their lives.



Why is this money needed and why now?

Many of our wounded are now surviving injuries that would have proved fatal 20 years ago and, it is only over the past four years or so that the need for decent, adapted housing, in areas where they need to live, has become apparent.

We are turning to you to help us to help those whose Military careers have either been cut short or have had to take a very different direction; those who are returning to Civvy Street much earlier than they had planned and in a sorrowfully different condition. This is difficult enough without additional and enormous challenges of physical and, in some case, mental disability to cope

with; imagine how much harder it is if you are young, just starting out in life, perhaps married with young children, and then suddenly and traumatically disabled, and permanently so. How and where do you start?

We aim to help by providing a platform - a home – from which they can rebuild their lives.

Please help us help them to rebuild their lives and to feel they are Coming Home.

The Coming Home campaign raises funds to enable the Haig Housing Trust to find, buy, adapt and maintain suitable homes for servicemen and women, including members of the territorial army, who have been badly injured or disabled. The Charity takes over where Help the Heroes finishes.



Bryn Parry, the founder of Help the Heroes said: *“Our task is to fix up these brave young men and women so that they are capable of leading the rest of their lives. That’s where Coming Home comes in, by providing them somewhere appropriate and decent to live.”*

www.coming-home.org.uk

Egham Hythe Flood Relief Fund

Following the flooding of Egham a Relief Fund was set up, being administered through the charity ***Churches Together in Surrey*** to assist flood victims, individuals and families, primarily in the parish of Egham Hythe. With over 80% of Egham Hythe under water at one stage the fund was set up to help restore families’ homes and their lives. The local community came together in so many unexpected ways to give their time to help those in need and, in addition, local businesses offered help in any way they could and donated much needed supplies.

Following this recent disaster it became obvious that many households were not adequately insured, many not aware that they required extra flood cover! Those that were fortunate to have this insurance have been subjected to very high excesses on their policies,



“Runnymede 7 January 2014 008” by Paul Appleyard some in the region of £3,000 to £4,000. In Egham Hythe alone more than 250 families lost their homes and will not be able to return for the foreseeable future.

Your generous donations WILL make a difference!

Wear your Egham T-shirt with pride

Not only a bright new program but also 2014 EBF T-shirts! For every EBF T-shirt sold the club will donate £1 to the flood relief appeal! We hope that you will wear it to other festivals around the country and help promote “the best little fest in the west (of London)”!

INSTANT KARMA BREWING, CLAY CROSS, CHESTERFIELD, DERBYSHIRE (2013)

<https://www.facebook.com/TheInstantKarmaBrewingCompanyLtd>



Test Brew Number One 3.9% (New)

A pale session ale with Magnum bittering hops and Pacific Gem finishing



Test Brew Number Two 4.5% (New)

A traditional styled ale brown in colour and finished with Fuggles hops to create that traditional style



Bramling Porter 5.0% (New)

A malty Porter, brewed with chocolate and black patent malts, and bittered with Bramling Cross hops.

KENT BREWERY, BIRLING, KENT (2011) <http://www.kentbrewery.com/>



Cascade 4.5% (New)

A citrusy, light and hoppy pale ale, using only Cascade hops from both the US and New Zealand.



Simcoe 4.5% (New)

A light and hoppy pale ale using only Simcoe hops at all stages of the brew to bring out its complex fruity and earthy flavours. A magnificent fruity aroma completes the effect!



Firestarter 4.9%

Tawny Smoked Beer, based on the classic Bavarian Rauchbier style, this is a predominantly smoky brew with subtle, spicy German hop flavours.

KISSINGATE, HORSHAM, SUSSEX (2010) <http://www.kissingate.co.uk/Welcome.html>



Gardenia Amber Mild 4.5%

A refreshing amber mild with a light floral bitterness and subtle herbal fragrances of Bay, Rosemary and Thyme. Won best beer at the Orpington Beer Festival 2013.



Buffalo Black Stout 5.0%

A coming together of dark chocolate, bourbon, vanilla and floral confection. Flavoured in the fermenter using Kentucky bourbon cask chippings.



Stout Extreme 6.0%

A fulsome bitter and slightly less sweet stout. Intense liquorice, coffee and molasses flavours balanced with fruit bitterness derived from Pacific Jade hops. Each cask is heavily dry hopped to add intensity to the drinking experience.



LATE KNIGHTS, PENGE, LONDON SE20 (2012) <http://www.lateknightsbrewery.co.uk/>



Crack of Dawn 3.9%
Crisp, easy to drink pale ale.



Old Red Eyes 4.5%
New Zealand hopped ale.



Frosty Mornings 5.7%
Warming winter ale.

LITTLE BEER CORPORATION, GUILDFORD, SURREY (2012) <http://littlebeer.co.uk/>



Little Haka 4.5%
A light-bodied, flavourful thirst-quenching Ale, brewed with delectable Nelson Sauvin & Galaxy hops from 'down under' to give a lovely passionfruit & gooseberry aroma.



Little Boileroom 5.4% (New)
A Vienna lager that breaks the style rulebook by using American Cascade & Amarillo hops. A hoppy but highly drinkable biscuit-coloured Vienna lager, that came about by trying to brew a lager version of Sierra Nevada Pale Ale. This is an incredibly popular beer that is a partnership between The Little Beer Corporation and Guildford's emerging musicians venue, The Boileroom.



Little Slow 5.9% (New) [Availability unconfirmed]
A flavourful deep honey coloured Pilsner lager that is slow fermented & conditioned to bring out the best in the beer. A study in purity, simplicity and cleanliness of flavour. A beer with a sharply snappy well-focused hop bitterness, a soft bready centre, and a very clean dry finish.

MONCADA, LONDON, W10 (2011) <http://www.moncadabrewery.co.uk/home/>



Moncada Milk Porter 5%
A traditional porter with added lactose to produce a complex malt profile giving balance notes of chocolate, caramel and coffee.



Notting Hill Blizzard 7.0% (Limited Edition)
A brown ale, aged in oak port barrels and carbonated with chestnut syrup.

MUIRHOUSE, ILKESTON, DERBYSHIRE (2009) <http://muirhousebrewery.co.uk/>



Summit Hoppy 4.0%
Pale and hoppy session beer made with American summit hops.



Magnum Mild 4.3%
Smooth dark mild with aftertaste of roasted malts.

PENNINE, BEDALE, N. YORKS (2011) <http://pennine-brewing.co.uk/>



Real Blonde 4.0%

This award-winning golden ale uses a hop back to create an extremely well balanced beer, filled with the taste of fruit, together with a complementary slight bitterness.



Natural Gold 4.2%

Golden ale, sweet to the pallet with a great hoppy after taste.

REBELLION, MARLOW BOTTOM, BUCKS (1993) <http://www.rebellionbeer.co.uk/>



Touchdown 4.2% (March – Limited Edition)

Amber and Fruity. A well balanced amber ale. Crystal malts give this beer its colour and add hints of toffee. A blend of American hops give the beer it aroma of tropical and citrus fruits, yet the beer is relatively low in bitterness.



Hole in One 4.2% (April – Limited Edition)

Dark and Complex, a traditional porter style beer. We use a variety of roasted and crystal malts giving the beer a complex and rich character. Subtlety hopped to add hints of berries and spice.

RED CAT BREWING, WINCHESTER, HANTS (2014) <https://www.facebook.com/RedCatBrewing>



Red Cat Bitter 3.7% (Brand New) ** GYLE 1 **!!!

Light mahogany coloured bitter, brewed with mainly British hops.

REDS CAR (BREW PUB), REDCAR, N. YORKS (2008) <http://www.redscar-brewery.co.uk/>



Beacon 4.0%

Copper Ale.

ROUND TOWER, CHELMSFORD, ESSEX (2013) <http://www.roundtowerbrewery.co.uk/>



Aylett 3.5%

Easy drinking low ABV blonde.



Croxtons 4.1% Golden ale.

Abundantly hopped with Chinook, Columbus and Brewer's Gold.



Stout 4.3%

Award winning Stout (Chelmsford CAMRA Beer of the Festival Winter 2013)



Longshots 4.9%

Brown ale. A strong malty, almost nutty backbone supports a late hopping with American hops.



Slipstream 6.0% Black IPA.

Predominantly hopped with Ella & Galaxy from Australia then dry hopped with plenty of 'C' hops from America.



SHAMBLEMOOSE, PENGE, LONDON SE20 (2012) <http://shamblemoose.co.uk/brewery/>



#5 Amber Rye 4.3%
Brewed with Rye malt and ginger.

SURREY HILLS, DORKING, SURREY (2005) <http://www.surreyhills.co.uk/>



Gilt Complex 4.6% (Festival Special)
Specially Dry-Hopped for Egham! A huge hop aroma introduces the “King of the Golden Beers”. There is a hint of spice in the fruity flavour and a long finish that completes this classic beer.

THREE FRIENDS, BIRLING, KENT (2013) CUCKOO <https://www.facebook.com/ThreeFriendsBrewing>



Pale Motueka 3.9% (New)
Pale ale, with Motueka (NZ) hops and Centennial and Cascade (USA) to back them up.

THURSTONS – THE HORSELL BREWING COMPANY, THE CROWN, HORSELL, SURREY (2012)

<http://www.thecrownhorsell.co.uk/>



Horsell Best 3.8% (New)
A balanced full bodied bitter, with a taste that belies its ABV. A popular, very drinkable session ale.

TWICKENHAM FINE ALES, TWICKENHAM, MIDDX (2004) <http://twickenham-fine-ales.co.uk/>



Nooksack 5.0% (Limited Edition)
Collaboratively brewed with Kissingate – this American Pale Ale is hopped with Citra and Mosaic.



Wolf of the Woods 4.7% (New)
Clean, cutting and robust strong bitter. Using all British hops, an initial chocolate malty character leads to a grassy lemon hop bite. Sink your teeth into a true English ale.

WAYLANDS SIXPENNY, SIXPENNY HANDLEY, DORSET (2007)

<http://sixpennybrewery.co.uk/>



6d Special 5.0%
A characterful, traditional strong best bitter. Rich and full bodied with a rounded malt flavour and a satisfying long finish.

XT BREWING, OXON (2011) <http://www.xtbrewing.com/>



XT14 4.5% (NEW)
Saison Pale Ale – brewed with wheat malt and a semi wild Belgian Saison Yeast. A golden, zesty, fruity refreshing ale with a natural haze.



XT Animal Wool 4.6%
Amber Rye Ale. A leg humping, barking mad bundle of hoppy, roasty rye ale.

Bottle Conditioned Ales

Firebird Brewing - Fireweisse 4.6% Cloudy wheat beer. Crisp, spicy, fruity.

Firebird Brewing – Bohemia 4.8% Czech Pilsner. Crisp, floral, spicy.

Hopping Mad – Balmy Days 3.9% Hazy gold, zesty, dry and crisp with hoppy aromas.

Ellenberg's, Hanwell (2013, now closed) – Stout (3.8), Dark Wheat (5.0), Bock (6.4), Dark Smokey Wheat (6.5)

Ciders

Crossmans, Somerset **Prime Farmhouse** (6.0) (Dry) Perennially popular ciders.

Double Vision, Kent **Vision in Pink** (5.2) (Med) Strawberry fruit cider for grown-ups - not too sweet! **Impeared Vision** (7.4) (Med) Perry Seriously quaffable, silky smooth.

Dreyman's, West Sussex **Chilli Squirrel** (6.1) (Dry) Green chilli aroma and flavours without the heat.

Gwatkins, Herefordshire **Yarlington Mill** single variety cider (7.5) (Med) CAMRA Cider of the Year 2002 and 2009.

Merry Moon, Kent **Dark Cider the Moon** (6.0) (Med) An absolute sure-fire winner with everyone!

Palmer Hayes, Devon **Kneebender Scruppy** (6.0) (Med/Dry) Rough farmhouse cider with 'bite'

Pookhill, East Sussex **The Craic** (8.0) (Med/Dry) Whisper of Irish Whiskey notes

Ross on Wye, Herefordshire **Cider** (6.5) (Dry) Consistently crafted connoisseur's cider in oak.

Radnage, Bucks **Dry** (5.5) (Dry) – No tasting notes available

Virtual Orchards Bucks **Hogshead** (5.5) (Med) - No tasting notes available

Wiscombe, Devon **Suicider** (8.0) (Med/Dry) Rum cask - it's been the ruin of many a young boy!



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