

22nd **Egham Beer Festival** **12th - 15th Nov 2015**

Festival Programme & Tasting Notes



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Welcome to the EBF22



It only seems like yesterday that we took down the empty casks from EBF21 and here we go once again! 60 plus ales from some of the latest breweries to spring up around the country. Over the course of 22 festivals including this one our infamous beer blackboard has displayed 1412 beers, brand new breweries, new ales. We also reach number 24 in the *Last of the Blue Devils* series specially brewed for us by Chris at Ascot Ales.

In a year of many anniversaries and especially during this week of national remembrance I believe we should spare a few moments to remember the sacrifices made by many young airmen during the Battle of Britain 75 years ago. As Winston Churchill said “*Never in the field of human conflict has so much been owed by so many to so few*”

Another anniversary celebrated locally during 2015 was Magna Carta 800 and we still have limited edition, oversize glasses commemorating that event. You are invited to take one away at the end of your visit for the donation of your deposit to our charity appeals.

The USC has been a big supporter of forces and local charities in recent years. Since 2014 we have been supporting **Coming Home** and at the last beer festival we presented them with a cheque for £3000. Our second worthwhile cause is **Manor Mead School** in nearby Shepperton who do a great job helping kids less fortunate than most. You will find further details of our two charities elsewhere in this programme.

Much of our charity fundraising is boosted at these festivals so I urge you to give generously to our ongoing appeals. We can accept cash, unused beer tokens or your £2 glass deposits as you depart the festival.

Once again, a big thank you to the committee and members of the USC who allow us to host these festivals in what we all believe is the best club in the UK. Also, many thanks to all the unpaid volunteers who give up their time to tirelessly welcome you at the door or serve you ales, ciders and BBQ food outside.

THANK YOUs

Amanda Edwards from Gyle 59 for sourcing the south western beers.

Paul ‘Bram’ Brammer for sourcing the 3 Cambridgeshire beers (and **Barry Withers** for delivering them).

Roger Pearson for pulling together all of the bits and pieces that were drip fed to him over the past several weeks to produce this excellent programme, despite moving house just two weeks ago.

Steve Clanford for managing the festival website in addition to his usual job making sure that all our kit is up to scratch.

Programme printers **Redan Printing** plus our advertisers **Nevin & Wells** and **Gemini Cars**.

PLEASE ENJOY YOURSELVES and COME BACK AGAIN SOON!

Bob Inman
Festival Organiser

Abstract Jungle, Peterborough, Cambs (2015)



Pride 3.9%

Crisp and clean pale with German and American hops, low mellow bitterness with a tropical aroma.



Jackal 4.2%

Traditional style porter with 4 different malts and a subtle spicy aroma.

Ascot Ales, Camberley, Surrey (2007)



Last Of The Blue Devils #24 8.0%

One-off Imperial Stout with Mango – 24th in a special series to remember the passing of USC member Alan 'AJ' Dunton in February 2011.

Bexar County, Peterborough, Cambs (2013)



Papa Steve 9.0%

American Imperial stout. Extremely limited edition beer, packed with flavours of burnt toast, dark chocolate and hints of toffee with an impeccably smooth finish.

Cerne Abbas, Chideock, Dorset (2014)



Blonde 4.2%

Pale beer, a blend of American and antipodean hops, noted for a crisp and refreshing finish. Maris Otter Low colour malt base from Dorset grown barley.



Leggless Jester 4.7%

Tawny ale, named after the late "Owde Barry Legg", a local legend in the Cerne Valley. Jester is the predominant hop in this beer and has been bred in captivity in the "hopshires" of England under the watchful eye of Will Rogers and the British Hop breeding programme.

Colchester, Wakes Colne, Essex (2012)



AK Pale 3.7%

1900 style pale ale, mildly hopped, fresh and fruity



Metropolis 3.9%

Superb golden session beer with enormous balance and depth of flavour and a long floral, spicy finish.



Brazilian 4.6%

Coffee & vanilla porter, beautifully balanced

Downlands Brewery, Small Dole, W Sussex (2012)



Old 4.4%

Full bodied, dark brown, chocolate and roasted coffee beans.

Oatmeal Stout 4.9%

Liquorice, coffee, creamy and smooth.

Eight Arch, Wimbourne, Dorset (2015)



Bowstring 3.8%

Very sessionable bitter brewed with Maris Otter malt and plenty of hops including East Kent Goldings.



Parabolic 4.5%

Fresh and aromatic pale ale brewed with US hops including Cascade resulting in an incredibly drinkable pale ale with tons of aroma and flavour.



Corbel 5.5%

Highly hopped IPA brewed with massive amounts of Mosaic hops giving a huge hit of tropical fruit aromas and flavours.

Frontier, Derby, Derbyshire (late 2014)



Explorer IPA 5.4%

Strong, hoppy IPA with plentiful amounts of complementary hops that bring citrus fruits and a clean, bitter finish.

Gyle 59, Thorncombe, Dorset (2014)



The Rye Saisonier 4.1%

Unfined: A saison for the autumn full of mist and mellow fruitfulness. Made with First Gold green hops, and using a saison yeast to compliment the gentle rye flavours from the malted rye



Elderbeery Pale 4.5%

Unfined: An Elderberry Saison, hedgerow berries combine with the dark fruit flavours of Bramling Cross to provide a perfect balance to the rounded earthy spiciness of the Abbaye yeast.



Rose Hippiie 4.6%

Unfined: This collaboration brew with Cerne Abbas Brewery results in a light refreshing pale ale. New Styrian Wolf and Jester hops combine perfectly with the gentle flavour of rose hips



Cherry Picker 6.9%

Unfined: Collaborative brew with Brewhouse & Kitchen (Bristol) and Eight Arch Brewing (Wimborne). It is a dark saison using speciality dark malts, morello cherries and a saison yeast.

Harvest, Camberley, Surrey (2014)



Amber Hill 4.0%

English hopped (Challenger, Whitbread Goldings and Fuggles) golden bitter. Named after the location of the brewery.

Hedgedog, Virginia Water, Surrey (2014)



Brown Ale 5.0%

Rich brown colour with hazy red highlights. Aromas of brown sugar, mild roasted malt and a touch of cocoa – the hop notes lean toward a spicy, grassy, herbal quality.

Hooded Ram, Douglas, Isle of Man (2013)



Rams Head Bitter 3.7%

A hint of chocolate malt gives this classic bitter a distinctive character and rich colour. Brewed with Goldings and Fuggles.



Amber Ram 4.3%

A well-balanced bitter with enough hop and malt to keep those taste buds wanting more whilst balancing bitterness. Brewed with Pilgrim, Bramling Cross, Cascade hops.



Jack the Ram Stout 4.7%

A classic Stout with a good chocolate malt mouth feel, low hop aroma and balanced finish. Brewed with Goldings and Fuggles.



Mosaic 5.0%

A crisp light ale with Rye malt to give a dry malt taste and packed with the most amazing hop ever - Mosaic!



Little King Louis IPA 6.0%

Strong citrus notes, balanced malt and good bitterness with Bobek, Cascade and Amarillo hops.

Kew Brewery, East Sheen, SW14 (2015)



Petersham Porter 4.0%

Made with five different malts, giving hints of toffee, chocolate, coffee, plums, liquorice and a touch of smokiness. It's gently dry-hopped, to add a fresh, floral note to the earthy malt.



Pagoda Pale No.2 4.2%

Second in a series of pale ales celebrating different English hops, using masses of UK Cascade hops for fruity grapefruit flavours and aroma.

**Pagoda Pale No.3 4.2%**

Third in a series of pale ales celebrating different English hops, made with loads of the new English hop Jester. Jester gives lots of new world hop flavours – lychee, grapefruit and blackcurrant.

**Nightshade 4.2%**

Rich, complex porter, subtly infused with English chillis, bringing beautiful flavours out of the malt, with just a hint of heat.

**Sandycombe Gold 4.4%**

Uber-pale golden ale, crisp, hoppy and refreshing with a lingering bitterness and a big fruit and spice aroma from the Target and Bramling Cross hops.

Kubla, Lydeard St Lawrence, Somerset (2012)

**Pale No. 1 4.2%**

Exhibits fruity gooseberry and orange aromas through the late addition of Southern Hemisphere hops.

**Saison No. 1 5.0%**

Malts and hops combined with Chamomile to provide the drying finish of a traditional Saison with the lavender providing the floral notes.

**Oakleaf Pale 5.5%**

Limited edition pale ale using leaves from the oak tree at the brewery which give subtle honey notes.

Lyme Regis Brewery, Lyme Regis, Dorset (2010 ex Town Mill)

**Lucy's Sledge (spiced ale) 4.8%**

Amber Christmas Ale with a pronounced spiced orange aroma and cinnamon after taste. Brewed using Pale, Crystal and Amber malts together with Perle hops and a unique spice mix.

**Black Ven Porter 5.0%**

London-style porter brewed by combining Pale, Crystal, Black and Chocolate malts together with Bobek and Bramling Cross hops.

**Golden Cap 5.4%**

Brewed using Lager malt and Perle hops, this lager was cold fermented for 3 weeks and lagered for another 6 weeks to develop rich, mature flavours. A delicious, soft honey flavour and an orange after taste.

**Granny's Teeth 6.0%**

Brewed using Maris Otter Pale and Amber malts together with Fuggles and Bramling Cross hops. An amber/brown hoppy Winter Special with a distinctive bitter character.

USC Charities for 2015

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. Coming Home are turning to you to help them 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?

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 arm, 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

Manor Mead

Manor Mead is a Special School for children with severe, profound and/or complex learning difficulties or an autistic spectrum disorder. It is a Surrey County Council maintained school providing education for 90 pupils aged from 2 to 11 years old.



Priorities for us include teaching the children to communicate, to develop play skills, to develop physically as well as cognitively and to become as independent as possible.

In order to support the great teaching that happens in the school we endeavour to provide a great learning environment.

Surrey County Council provides us with enough money for all our basic costs but in order to do some of the exciting 'extras' we rely heavily on donations.

Donations we have had in the past have enabled us to purchase and maintain the school mini bus, provide special events for the children such as concerts and outings; install and maintain 2 sensory rooms, extend classrooms etc. Our most recent project was to provide a more challenging climbing frame which has proved to be a huge success with the children.

We have a wish list of items and projects that future donations will be put towards, they include

- Eye gaze technology –this enables children to operate computers through their eye movement

- Toys for outside play areas

- Sensory Integration equipment – which help children to be in the right state of alertness for learning

- Play pod – which encourages imaginative play

- Concerts and drama groups to come into school and work with the children

The donations which come into school make a significant difference to the children who attend and every single penny goes directly to bettering the education and experiences we can offer them.

Thank you for helping us – your support really makes a difference

Tracey Penman (Head of School) www.manor-mead.surrey.sch.uk

Live music at the 22nd Egham Beer Festival

Friday 13th Nov – Joe Jammer Band (8.45pm)

Chicago guitarist/vocalist Joe Wright might not be a household name, but he's been an integral part of the music scene for over four decades. Originally the guitar technician for Led Zeppelin during the early '70s while he was just a teenager, Joe was given the nickname 'Joe Jammer' by none other than Jimmy Page, and the name stuck. Jammer has worked on albums by Mick Jagger, Ringo Starr, Jerry Lee Lewis, and many others. Joe was also asked to join the original line-up of Aerosmith, and appeared on the original stage show of Tommy at the Rainbow in London. This will be a TOP show!!

<http://www.joejammer.com>



Saturday 14th Nov – Broken Bones (8.45pm)

22nd EGHAM BEER FESTIVAL
Sat 14th Nov



*Classic rock covers from
the 1960s to the 1990s.
Band includes ex-members of
"Bad To The Bone"*

Classic rock night!

United Services Club, 111 Spring Rise, TW20 9PE

www.eusc.co.uk/events

www.eghambeerfestival.co.uk

Broken Bones features Ed Hudson (vox/guitars) and Smiffy (vox/bass) who played with London rock legends Bad II The Bone plus Les Binks (Judas Priest), Simon J Pinto and Dave Fowler.

Classic rock anthems and heavy rock hits from the 1960's to the 1990's such as: Highway To Hell / Ace Of Spades / Born To Be Wild / Paranoid / Smoke On The Water.

<http://www.lemonrock.com/broken-bones>

Marshall's Beers, Hungerford, Berks (2013)



Lodestone Mild 3.7%

Chocolate and crystal malts provide the depth of flavour and colour, along with our favourite Maris Otter pale malt. This is the first time this mild has been available for public drinking.



Grimsbury Castle ABV 4.1%

Best bitter, made with Warminster Maris Otter pale malt and crystal malt, Progress and Pilgrim hops. Nice, rounded bitterness with lots of flavour. Named after the hill fort just up the road from the Brewery.



Ambling Home 4.8%

An amber ale made with Maris Otter pale malt, crystal malt and lager malt and Willamette hops.



Auld Peat 5.1%

Scottish-style with whisky malt to add extra flavour along with pale and crystal malts. The bittering hops are Northern Brewer and Challenger and flavour/aroma from Willamette.

Park Brewery, Kingston (2014)



Park Pale 3.6%

Maris Otter and Caramalt base, not too bitter in the hopping but dry hopped with Mosaic and Nelson Sauvin giving a fruity/berry aroma.



Autumn Amber Ale 3.8%

A sweet rich amber ale, slightly nutty from the dark malts & lightly dry hopped with cascade to give a slight floral aroma.

Pig & Porter, Royal Tunbridge Wells, Kent (2013)



Strangely Brown 4.8%

Unusually a porter but with green hops! The grassiness of the green hops helps to lift the creaminess provided by the roasted grains.



Sloe Black 5.1%

Unfined: Seasonal version of their popular Slow, Black featuring sloe berries.



Purest Green 5.2%

Straw coloured strong pale ale bursting with flavour from freshly picked East Kent Goldings

Red Cat, Winchester, Hants (2012)



Smoggy 4.7%

Quality two-row spring barley malt, slowly dried over hot, smoky embers of well-aged beech wood is blended with English Pale Ale malt and other roast malts to give a subtle, smoky beer rather than a full out onslaught of tar and kippers



Macavity 5.3%

A blend of three lightly roasted malts give Macavity a deep chestnut colour and a rich satisfying flavour. The bitterness and hop notes from British grown Goldings and Admiral finely balance the weight of the malt.

Southbourne Ales (cuckoo at Lyme Regis) (2013)



Late Swimmer 4.5%

Old ale with bitter and toasted flavours based on the German altbiers from the Düsseldorf area; brewed using Spalt hops and Crystal and Chocolate malts



Grockles 4.5%

Clean and refreshing summer blonde ale with peach aromas.

Tapstone Brewing, Chard, Somerset (2015)



Sea Monster 4.2%

Fresh and fruity pale with tropical flavours over a crisp citrus base, with waves of blueberry, mango and fresh cut lime..



Wild Woods 4.5%

IPA brimming with juicy grapefruit and sweet uplifting pine. A homage to the brewer's favourite American hops - Simcoe and Chinook are added Bigfoot style.



Soma 4.6%

Unfined: Juicy fruity pale ale with loads of haze.



Voodoo Juice 5.2%

Heady, hoppy IPA bursting with stone-fruit aroma and deep orange flavour, it has 7 heavy hitting hop additions - then triple dry-hopped!



Kush Kingdom 5.0%

7 malts were blended to get the sun-kissed orange colour. Then a heavy mix of 8 hops showcase the best of fruit, citrus and dank flavours for a complex and uplifting 'resiny mouthfeel'.

Thames Side, Staines, Surrey (2015)



Harrier 3.2%

English session beer



White Swan 4.5%

Hoppy american style pale ale brewed with Chinook & Columbus hops



Egyptian Goose 4.6%

Old fashioned english style IPA with Fuggles and goldings hops but dry hopped with US Cluster hops.

Thurstons, Horsell, Surrey (2012)



Chobham Treacle 5.0%

A dark, full flavoured beer, brewed to acknowledge the legend of the Chobham Treacle Mines. Burnt toffee and liquorice on the nose, caramel and dark fruits on the tongue. Worth going underground for.....

Two Towers, Birmingham, West Midlands (2010)



Jewellery Porter 5.0%

An outstanding, highly-acclaimed, full-bodied porter with a thick texture, producing a complex range of tastes that include coffee, chocolate and toffee with a delightful array of subtle fruit notes.

Waylands Sixpenny, Sixpenny Handley, Dorset (2007)



Dorset Ruby 3.6%

An Autumn special, malty best bitter with hints of toffee and caramel, and a deep ruby brown colour.

Wingtip, Shoreham, West vSussex (2015)



Autopilot 3.9%

Blonde ale using the finest floor malted English Barley combined European and American hops to produce a crisp refreshing golden blonde beer.

XT Brewing, Long Crendon, Bucks (2011)



Animal Neigh 4.6%

Crisp and clean – a pale new world ale. Packed with Motueka hops – giving lemon and lime followed by a background of tropical fruit.



XPA 5.9%

Clean and refreshing summer blonde ale with peach aromas.

Ciders and Perries

Butford Farm (Herefordshire)

Organic Perry 7.1%

Perry made with Blakeney Red pears

Medium/Dry

Double Vision (Kent)

Vision in Pink 5.3%

A grown up strawberry fruit cider - not too sweet

Medium

Impeared Vision 7.4%

Seriously quaffable, silky smooth Perry

Medium

Hancocks (Devon)

Cider 6.0%

Six generations of Cider know-how

Medium/sweet

Honey & Daughter (Somerset)

Midford Cider 6.5%

Well balanced, carefully made clean Cider

Medium/Dry

Newtons (Herefordshire)

Gasping Goose 5.8%

Organic Cider

Medium/Dry

Rich's (Somerset)

Cider 6.0%

A very easy drinking Cider, soft and smooth

Medium

Salt Hill (Berkshire)

Autumn Gold 5.0%

Dry Cider blended with the new season fresh pressed apple juice

Medium/sweet

Merry England 6.5%

Cider naturally sweetened with English sugar

Medium/sweet

Urban Fox 6.5%

Organic, with a blend of several varieties of cooking and eating apples

Dry

South Downs (East Sussex)

Cider 4.9%

This Cider has an incomparable retention apple flavour

Dry

W M Watkins (Monmouthshire)

Hazy Daze 5.2%

Clean and crisp, a fine example of a farmhouse perry

Medium

Your notes

Dates of the next Egham Beer Festivals

EBF 23 : 24th - 27th March 2016

EBF 24 : 4th - 7th August 2016

for more details go to www.eghambeerfestival.co.uk



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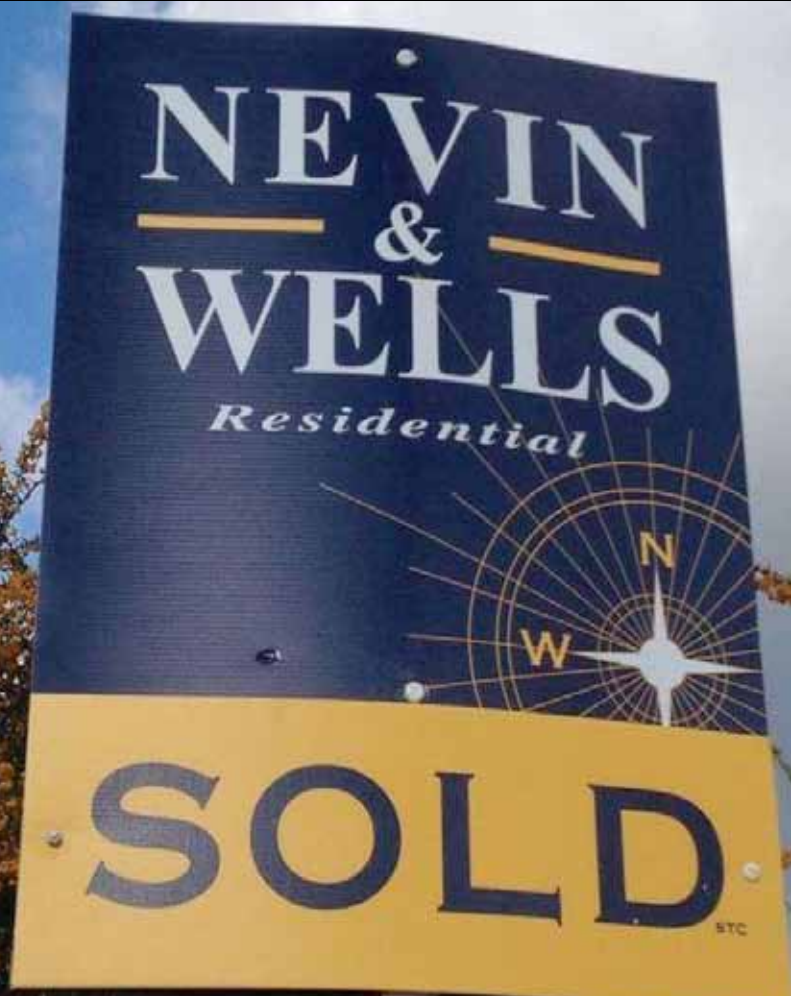
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*Manorcroft School, Egham Hythe School, Thorpe Lea School,
St Cuthbert's School, St Anne's School and the Egham Royal Show.*



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