

Celebrating 160 years of the railway coming to town!

24th

EGHAM

Beer Festival

4th-7th August 2016

Open all day from 10am (12 noon Sunday)

www.eghambeerfestival.co.uk

**Programme &
Tasting Notes**

Programme sponsored by

**NEVIN
&
WELLS**

Residential
Established 2003



geminini

Taxi & Private Hire

Friendly & Reliable

01784 47-11-11

Open 24/7 – Established 1997
Over 100 drivers, all fully licensed
by Runnymede Borough Council

Free App available on IOS and Android
Please visit our website for details
and current promotions

www.geminicars.co.uk

All calls are recorded for quality and training purposes

Welcome to the 24th Egham Beer Festival!

Here we go again! Whether this is your first visit or you are a seasoned regular, your patronage is much appreciated.



Our theme is the 160th anniversary of the opening of the railway line through Egham on 4th June 1856 and we will be steaming past 1500 different ales offered since we started our little shindigs back in Dec 2008! In 1852 the Staines, Wokingham & Woking Railway Junction Railway Co passed a bill to construct the line that would

eventually connect Waterloo and Reading & Weybridge via Egham – great foresight that would benefit the many EBF visitors who rely on the trains to deliver them from all points of the compass to visit one of the friendliest festivals in the country! The Egham Museum has a small display to commemorate 160 years – why not pay them a visit.



Since 2014 we have been supporting Coming Home and at the EBF21 we presented them with a cheque for £3000. Coming Home continues to be our forces charity and we are well on the way to be able to present another sizeable cheque in a year or two.

Another great, and more local cause is Manor Mead School in Shepperton which does a great job helping kids less fortunate than most. You will find further details of our two charities elsewhere in this program. 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. We have some fantastic new polo shirts for you to purchase that come in both black and a rather fetching pink for you to show your support and help spread the Egham Beer Festival name around the beerfest circuit.

Finally I must extend my thanks to the committee and members of the USC who allow us to host these festivals in what we all know is the best club in the UK, plus a special word of thanks to bar manager Paul Dyer who does a tireless job keeping our ales in top form 365 days of the year. Lastly, many thanks to all the unpaid volunteers who give up their time to welcome you at the door or serve you ales, ciders and BBQ food outside.

THANK YOUs

Roger Pearson for pulling together all of the bits and pieces to produce this excellent programme.

Steve Clanford for managing the festival website and making sure that all our kit is up to scratch.

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

Chris Gill at Ascot Ales for brewing twenty-seven Last of the Blue Devils stouts.
PLEASE ENJOY YOURSELVES and COME BACK AGAIN SOON!

Bob Inman
Festival Organiser

The Ales

ANARCHY BREW CO, MORPETH, NORTHUMBERLAND (2012)



Straight Jacket 3.6%

Session Pale packed with flavour, punching well above its weight. Big American hops bring this beer to life.



Citra Star 4.1%

This hoppy blonde ale is loaded with grapefruit, lemon and lime flavours but is light bodied enough to keep you coming back for more. Highly hopped with a big, bitter finish.



Anti-Venom 6%

An IPA with attitude is the best way to describe this beer - alcoholic tropical fruit juice. Anarchy Citra Star on steroids!

ASCOT ALES, CAMBERLEY, SURREY (2007)



LOTBD #27 Butterscotch 8%

One-off Imperial Stout with Butterscotch _ 27th in a special series to remember the passing of USC member Alan 'AJ' Dunton in February 2011.

BAD CO BREWING, THIRSK, N. YORKSHIRE (2014)



Whiter Shade of Pale 3.2%

Oatmeal Pale Ale



Comfortably Numb 3.8%

Golden pale ale packed with hops - with notes of tangerine, mango, grapefruit & pineapple.



Summer Breeze 4.5%

Lime & Mint Pale Ale with a great colour and punchy citrus notes from all the fresh juicy limes.



Wild Gravity 5.2%

Bold hoppy IPA with a rich malty backbone.



Dazed & Confused 5.5%

Dark and rich modern milk stout with hints of cherries, chocolate, coffee and almonds.

BREW SHACK, WIMBORNE, DORSET (2016)



Single Batch: Vienna IPA 5%

A deep amber malty ale with hoppy bitter citrus flavour.



8 Grain Porter 5%

Sweet brown porter brewed with 8 different grains plus English hops to give a smooth, complex roasted malt flavour.



5 A Day IPA 5.5%

Traditional English style IPA with a big bitter hoppy flavour, brewed with Maris Otter barley and bucket loads of English hops.



Sump Oil Stout 6%

Rich, full-bodied stout with big roast flavours and a smooth hoppy bitter finish. Brewed with Maris Otter barley, a blend of roasted malts and English hops

BREWSMITH, RAMSBOTTOM, LANCs (2014)



Amarillo 3.8%

Light golden beer with floral, citrus and orange aromas.



Bitter 3.9%

A pale session bitter. Moderate bitterness, pronounced floral/citrus hop aromas.



Pale 4.2%

A refreshingly bitter and hoppy pale ale. Big floral hop aroma, medium body, long dry bitter finish.



APA 5%

A pale ale brewed with American hops with resinous pine, grapefruit and pine aromas

BRIGHTSIDE, RADCLIFFE, MANCHESTER (2011) IN COLLABORATION WITH XT BREWING, LONG CRENDON, BUCKS (2011)



North/South Collide 4%

Pale, hoppy beer brewed with very low colour crystal malts and Ella & Styrian Cardinal hops. First collaboration between these 2 breweries, brewed in Manchester.

DECENT BREWERY, ADDLESTONE, SURREY (2015)



Concord 4.2%

SPECIAL IN CASK: Old World meets New in this crisp pale ale. A mix of British and European malts plus English and American hops.



804 English Lager 5.3%

SPECIAL IN CASK: The Napier 804 broke the world 24-hour speed record in 1907, at Brooklands, the famous racing circuit close to the Decent brewery. A blend of lager and Munich malts plus English and continental hops.

DOWNLANDS, SMALL DOLE, W.SUSSEX (2012)



Hop Contract (Version 4) 4.2%

An explosion of citrusy hops atop a sweet buttery malt base, hopped with Cascade, Apollo, Marynka.



Papa Jr. 4.4%

Session strength Passionfruit APA hopped with Columbus, Comet, Mosaic and Simcoe.



IPA 5.6%

Strong IPA brewed with Liberty, Delta, Sterling, Cascade and Waiti hops

ELUSIVE BREWING, FINCHAMSTEAD (2016)



Starship Fleet (Wave 2) 4.2%

English Pale Ale hopped with Nelson, Motueka & Southern Cross.



Level Up (Level 1) 5%

American Red Ale hopped with Citra & Simcoe



Thai Yum Wit 5%

Belgian style wit beer with galangal, ginger, kaffir lime leaves, lemongrass, lime zest and coriander seeds - an Oriental take-away in a glass!



Shadow of the Beast 5%

Cascadian dark ale hopped with Cascade, Mosaic and Citra

ERRANT BREWERY, NEWCASTLE UPON TYNE, TYNE & WEAR (2015)



Knight 3.5%

Errant's work horse. A golden-brown classic with British hops perfect for any session.



Future Sailor 4.2%

A naturally cloudy wheat beer with juniper berries and Pacifica hops. Aroma of Juniper, Clove and Banana which convert to a citrus taste.



Dillon 4.8%

NZ Pale Ale brewed with New Zealand's finest Cascade, Pacifica and Dr Rudi hops.

FALLEN BREWING, STIRLING, SCOTLAND (2014)



Chew Chew 6%

A sweet, briney, chewy trouble maker, brewed with EKG, dark belgian candi syrup, lactose and Hebridean sea salt. Dominant flavours/aromas: Sweet, salty, rich, caramel, fudge, chocolate.

GYLE 59, THORNCOMBE, DORSET (2014)



Session Pale 3.7%

Easy drinking fruity, hoppy, citrus pale. Unfined.



Legless Liz 3.8%

Brewed for The Queens Arms, Corton Denham to celebrate the pub's 170th birthday, the Queen's 90th birthday. This beer is a Saison with a twist, combining the earthy, spicy, traditional Saison flavours with a punchy citrusy zing. Unfined.



Vienna Lager 4.2%

Bready, honeyed, with a bitter finish. Unfined.



Rye Expression 4.6%

Dark saison. Unfined.

HILL FIRE, AYLESBURY, BUCKS (2016)



California Gold 4.3%

Well balanced single hop golden beer. Subtle citrus and resiny notes, with hints of biscuity malt.



Nighthawk 5%

An American style stout with dark roasty malt and a distinctive hop character.

USC Charities for 2016

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?

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

Please help Coming Home to 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 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

HUSK BREWING, SILVERTOWN, LONDON E16 (2016)

**Old School Bitter 4.5%**

Combining great malty sweetness with hoppy citrus notes in this no frills, easy drinking bitter,

**Pale Ale 4.6%**

Brewed using US and Australian hops - Cascade (USA) to add grapefruit, citrus and gooseberry and Summer (Australia) which adds melon and apricot aromas. European hops give it a crisp bitter finish to this balanced, flavoursome beer.

LONGDOG, BASINGTOKE, HANTS (2011)

**Red Runner 4.2%**

Soft fruit and citrus flavours and aromas come from American hops, with a firm bitterness following. An easy-drinking, refreshing ale.

**Cranberry Lamplight Porter 5%**

Back by popular demand! Chocolate and coffee flavours come through together with a robust bitterness from English hops and Cranberries added to give this London Porter a fruity twist.

NORTHERN MONK, LEEDS, W. YORKSHIRE (2014)

**Eternal Darkness 4.1%**

Session Black IPA. Roasted aroma leads to a plethora of citrus fruits and a moderate bitter finish. Eternal Darkness is the twisted cousin of their award winning Session IPA Eternal. The same malt bill was used with the exception of the Carafo III which was used for the colour of this dark beast, and the hops upped a touch as well using Simcoe, Mosaic, Centennial and Comet.

**Northern Star 5.9%**

Northern Star Mocha Porter has ground coffee beans blended into the brew, full of bitterness and hazelnut hints, along with rich dark chocolate and milk sugar to balance this full bodied dark ale. A collaboration with Leeds' North Star Coffee Micro Coffee Roasters, Northern Star will guide you to a new taste experience.

PARADIGM, SARRATT, HERTS (2015)

**Watercress Ale 3.6%**

Sarratt is famous for its watercress, with the last remaining watercress bed on the River Chess being in the village. Freshly picked organic watercress that went from the watercress beds directly into the brew in twenty minutes. The watercress adds a refined, distinctive and interesting peppery flavour.



Low Hanging Fruit 3.7%

Pale and Fruity ale.

Touch Point 3.9%

Light, delicate pale ale. Brewed with a touch of Munich malt and hopped with Pacific Gem & Southern Cross hops from New Zealand.

Juxtaposition 4%

Gloriously hoppy. Bittered using Summit hops and late and dry-hopped using Mosaic hops. Easy-drinking and silky smooth.

PARK BREWERY, KINGSTON-UPON-THAMES (2014) IN COLLABORATION WITH KEW BREWERY, EAST SHEEN, SW14 (2015)



Dove Tree 5.8%

A very pale and complex White IPA. 1 of 7 casks produced at Park in collaboration with Kew Brewery.

RED CAT, WINCHESTER, HANTS (2014)



Gyle 132 3.1%

Refreshingly dry pale ale - packs a hoppy punch for such a low ABV.



Kairos 4.4%

Session IPA, highly hopped and with an infusion of fresh lemon zest. Golden, light and refreshing.

REDWILLOW, MACCLESFIELD, CHESHIRE (2010)



Seamless 3.6%

Low gravity Pale Ale with a full hoppy character



Headless 3.9%

Light, hoppy and refreshingly honest



Stateless 3.9%

English pale ale brewed with three classic American hops.



Feckless 4.1%

Classic English bitter - only more so!



Weightless 4.2%

Session IPA, big juicy tropical fruit and citrus notes from the Citra hops.



Wreckless 4.8%

Award winning orchestrated cacophony of hops and malt.

REUNION ALES HANWORTH MIDDX (2015)



Talwar 4.5%

Talwar is engineered to sit very well with spicy food. Employing just a smidge of Vienna malt Talwar is very pale with the appearance of sun-parched straw. We've paired freshly ground coriander seeds with the Pioneer hop for a zingy, citrus finish. Some will get coriander, others lemongrass or citrus fruit.

SIREN CRAFT, FINCHAMPSTEAD, BERKS (2013)



Vermont Tea Party 3.6%

Loose leaf pale ale combining hops with Earl Grey Tea and lemon zest with a crisp malt base



White Tips 4.6%

Wheat beer hopped to IPA proportion with zest of grapefruit, orange and lime.

SONNET 43, COXHOE, DURHAM (2012)



Abolition 3.8%

For all its relatively low alcohol, this Amber Ale's malt bill delivers a full body. The coloured malts also add a slight sweetness as well as the ale's warm amber hue. British hops alone give an earthy aroma and mid-range bittering.



Seraphim 4.1%

This light beer is true to a traditional Blonde style – a light malt base delightfully balanced with delicate hops. Generous amounts of wheat malt provides Seraphim's velvet smoothness. The finish is crisp and dry with a slight sweetness. An easy-drinking light ale.



Raven 4.3%

Bourbon Milk Stout. Six malts as well as oats give this sweet stout its sumptuous base. Expect bitter yet silky chocolateyness from cocoa nibs and chocolate malt which gives way to smoky sweetness from bourbon liquor and oak.



Aurora 4.4%

Pale Ale - going back to basics to get the hop and malt balance just so, making make use of four malts and three hops, each from different countries. Black malt to add complexity, Crystal malt to add a slight sweetness and improve body



Impressment 5.4%

American Pale Ale chock full with six big, bold American whole-leaf hops for an intense flavour of tropical and citrus fruits with a slight pepperiness and dry finish. The complexity and vibrant fruitiness is held up nicely by the bittering and the higher alcohol volume. A full and intense flavour.

THAMES SIDE, STAINES UPON THAMES, SURREY (2015)



Wryneck Rye IPA 5.5%

Typically spicy Rye IPA, complemented perfectly by Cascade and Nugget hops in the boil, and dry hopped with Chinook for that classic US West Coast rye IPA flavour.

UPRISING, WINDSOR, BERKS (2014) CUCKOO



White Riot 5.3%

Pale ale brewed with new world hops and a handful of orange zest - not a pure IPA - not a pure Wheat Beer!

WEIRD BEARD, HANWELL, LONDON W7 (2013)



7th Church of the Apocalyptic Lawnmower 6.5%

Collaboration brew with Anspach & Hobday - brewed in the style of the US 'Lawnmower' or Cream Ale brewed with Sorachi Ace.



Five O'Clock Shadow 7%

American IPA

WINDSOR & ETON, WINDSOR, BERKS (2010)



Firefly 4%

Seriously blonde summer ale brewed with predominantly lager malt - light and hoppy.



Pepper Tree 4%

Brewed in the classic style of a French Saison beer, the flavour is sharp and slightly sour with distinct lemon notes and a peppery finish along with the classic Belgian beer 'funkiness'

The next Egham Beer Festivals

EBF25: 10th-13th November 2016

EBF26: 13-16th April 2017

EBF27: 3rd-6th August 2017

Live Music at the 24th Egham Beer Festival

The Egham Beer Festival will once again be offering some great live music on the stage for **three** evenings as follows:

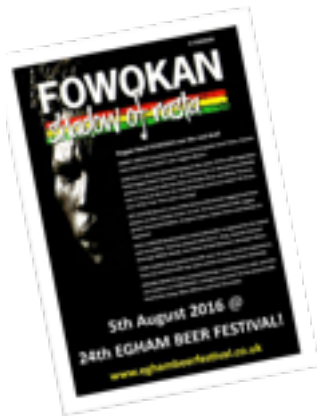
Thu 4th Aug - VINYL FRONTIER

Classic covers from a great local band - playing stuff from the 60s to the present day with an anarchic twist!

To boldly go where ... well, many others ... have gone before!



Fri 5th Aug - FOWOKAN



Return visit for the reggae band that is the real-deal! The band members have played with the likes of Chaka Khan, Nicky Thomas, Ben E. King, Grace Kennedy, Kool & the Gang, Desmond Dekker and Gregory Isaacs.

Sat 6th Aug - BAD PENNY

Accomplished 'classic rock' band featuring the excellent guitar and vocals of Jason Stretch plus Paul 'Smiffy' Smith on bass and Rob Owens on drums. These guys come with great credentials—you will NOT be disappointed!



Ciders and Perries

Gwynt y Draig, Wales

Black Dragon 7.2%

Medium/Dry

Renowned and award winning cider rich in colour, body and flavour with a fresh, fruity aroma.

Hecks, Somerset

Browns 6.5%

Medium/Sweet

A crisp, acidic cider with elderflower over-tones.

Hendre Huffcap 6.0% PERRY

Medium/Sweet

Single varietal perry made from the Hendre Huffcap pear.

Merry Moon, Kent

East Stour Lemon

Awaiting tasting notes

Rich's, Somerset

Dry Cider 6.0%

Dry

Farmhouse cider made from a blend of apple varieties with Somerset Bittersweet/Bitter sharp apples, and matured in Oak Vats.

Salt Hill, Berkshire

Merry England 6.5%

Medium/Sweet

Cider which is naturally sweetened with English sugar.

Urban Fox 6.5%

Dry

Organic 100% juice naturally dry cider made from Berkshire apples and with no additives

Sandford Orchards, Crediton, Devon

Shakey Bridge 6.0%

Medium/Sweet

All the body and bite of a scrumpy, with a fresh apple finish which makes for a distinctly moreish and enjoyable cider.

West Croft, Highbridge, Somerset

Janet's Jungle Juice 6.0%

Medium/Dry

West Croft Cider is one of the very few pure juice, craft cidermakers left in the Country.

Mr Whitehead's, Colemore, Hants

Strawberry Cider 4.0%

Medium/Sweet

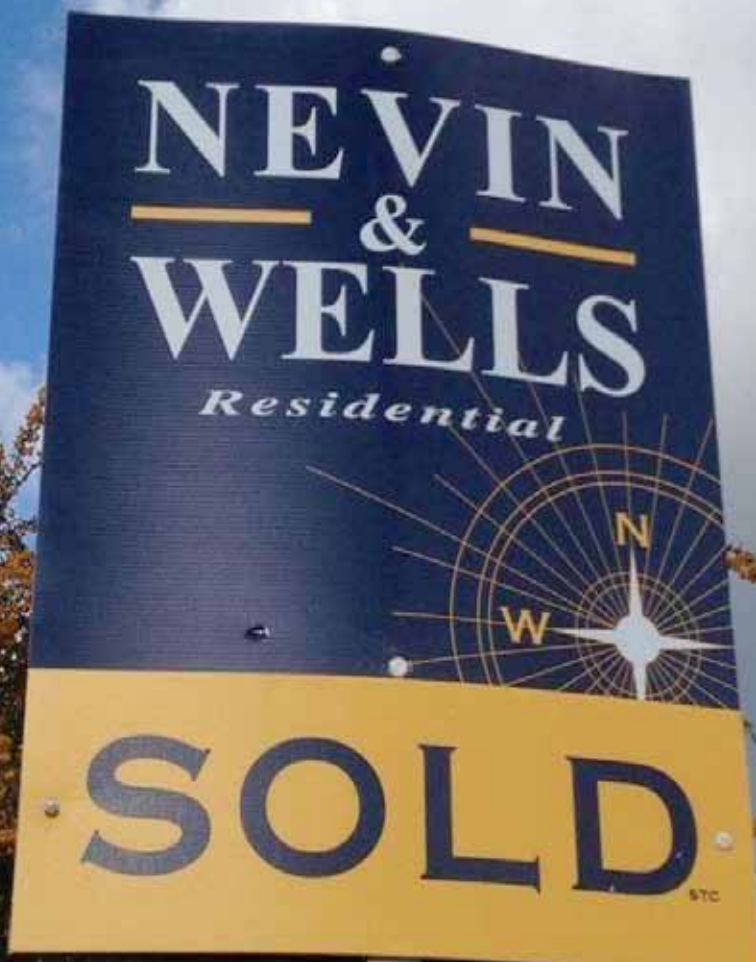
Light pink coloured strawberry flavoured cider.

Proudly supporting the EGHAM BEER FESTIVAL

Also supporting our local community - including:

Manorcroft School, Egham Hythe School, Thorpe Lea School,

St Cuthbert's School, St Anne's School and the Egham Royal Show.



**NEVIN
&
WELLS**

www.nevinandwells.co.uk

Residential

Established 2002

