26th Egham Beer Festival 13th - 16th April 2017

PROGRAMME + TASTING NOTES

www.eghambeerfestival.co.uk





PROGRAMME SPONSORED BY





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Welcome to our 26th EGHAM BEER FESTIVAL

We believe that have become a must visit event in your real ale diary and we hope that you agree! We strive to be one of the friendliest festivals you'll find anywhere in the country offering a great range of unusual beers in great condition. I extend a warm and cordial welcome on behalf of the committee and members of this fabulous 97 year old club.

At EBF25 in November we reached a total of 1,612 ales offered since EBF1 (December 2008) and so 2,000 is clearly in our sights!

The **Egham United Services Club** was founded in October 1920 as a club for servicemen returning from the Great War and also as a club to support widows and orphans of local servicemen killed in that conflict. The USC is proud to continue supporting our servicemen and women 97 years later. Following two donations to **Help for Heroes** totalling £5,000 we changed our nominated forces charity in 2014 to **Coming Home** and have already presented them with a cheque for £3,000. We continue to support Coming Home and are well on the way to be able to present another sizeable cheque in the future.

We also chose to support deserving local charities - **Manor Mead School** in nearby Shepperton is our current chosen charity and does a great job helping kids less fortunate than most. At our last festival in November 2016 we handed over a very well-received cheque for £1,000 to staff and children from the school.

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. You will find further details of our two charities elsewhere in this programme.

Many thanks to the committee and members of the USC who allow us to host these festivals over three weekends every year in what we all believe is the best club in the UK. 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. Finally a special word of thanks to our bar manager **Paul Dyer** who does an excellent job keeping our ales in form plus all his team.

SPECIAL THANK YOUS

Roger Pearson & **Helen Perkin** for producing this excellent programme.

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** and our advertisers **Nevin & Wells** and **Gemini Cars**.

Chris Gill at Ascot Ales for brewing umpteen Last of the Blue Devils special stouts.

PLEASE ENJOY YOURSELVES and COME BACK AGAIN SOON!

BOB INMAN
Festival Organiser

The Ales

Ascot Ales, Camberley, Surrey (2007)



Single Hop: Cascade 4.6% A Single hop, light copper IPA.



Aardvark 5.0%

Relaunched IPA with loads of Summit hops.



Last of the Blue Devils #31 8.0% Festival Special

One-off Imperial stout with lime. 31st in the special series to commemorate the passing of USC member Alan Dunton aka "AI".

Church Hanbrewery, Oxon (2016)



Ale X 4.5%

A blend of flavoursome and aromatic hops, with clear citrus, pine, spice and herbal notes, creates a powerful and complex IPA that plays with the palate and triggers imagination.



Red Beetter 5.0 %

With a beautiful brown-red colour from a small amount of organic beetroot juice, Red Beetter is a great treat - malty, smooth, with low hop aroma, and presenting balanced hop bitterness, this beer is easy drinking and refreshing. This beer is brewed with real vegetable!



Mat Black 5.5 %

Indian black ale - strong rich lemony and herbal aroma of an IPA yet the penetrating obscurity and smoothness of a black stout.



Bluenette 5.5 %

Honey & Oatmeal Porter with an incredible smoothness from the addition of Scottish rolled oats, delicate sweetness from organic honey and rich roasted chocolate flavours, Bluenette is a comforting dark brown porter.



Downlands Brewery, Small Dole, West Sussex (2012)



Dark Life 4.5% New

Session oatmeal stout with Challenger hops – coffee, chocolate and hints of liquorice.



Rakau 5.0% New

IPA heavily hopped with NZ Rakau hops.



WIPA 6.5%

A collaboration with the Duke of Wellington pub (Shoreham). West Indian Pale Ale brewed with Sorachi, Cascade and Simcoe

Gipsy Hill, Gipsy Hill, London SE27 %(2014)



Anorak Plum Mild 4.4%

Plum Mild. 100Kg of plums went into this brew.

Greyhound Brewery, West Chiltington, W. Sussex (2015)



Good Ordinary Bitter 3.8%

A classic English style session bitter. Using Warminster Maltings pale malt combined with toasted malts to give this conker brown ale a delicious nutty flavour. English hops add a subtle bitterness making a traditional ale with good rounded flavours and an extra layer of freshness from the addition of dry hops.



B-46 4.6%

A good balance of warm biscuity malt flavours moving towards toast and blackberry, which linger on the palate assisting a clean hoppy finish.



Tree Frog 4.9%

Pale malts and seven different hops give this fresh, grassy ale and incredibly refreshing zesty spin.



Rainbow Eyes 5.4%

This bright copper ale with rounded biscuit malt structure has complex hop characteristics from a combination of European and American hops. First trialled in 2015 this popular beer is back!

USC Charities for 2017

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

Gyle 59, Thorncombe, Dorset (2014)



Caribbean Cocktail 4.5% New Unfined

Fruity wheat beer with a cocktail of tropical flavours from the hops and the yeasts.



Brad's Coffee Stout 4.5% New Unfined

Refreshing stout with freshly roasted and ground coffee.

Holler Boys, Uckfield, Sussex (2017)



Heavy Lifting 4.2% New

Easy drinking stout with plenty of character – complex, chocolate and coffee notes come through from the malts whilst not being too full on in bitterness. The sweet and tropical flavours come from the mix of US and Slovenian hops.



Brass Hand 4.2 % New

Clean and very quaffable Golden Ale. The New Zealand hops add a depth of character to the beer with oaky and fruity bitterness. The UK hops at the end give a lovely fresh honey aroma.



Fog Cutter 4.5 % New

Session IPA – a beer with a bit more clout than a usual pale ale, and lots more hops. Double hopping with Chinook and Cascade gives plenty of citrus and piny aromas. Complemented by sweetness and biscuity notes from the malts.



The Rouser 5.9% New

Full bodied, traditional IPA. Made with a blend of sweet Crystal and Caramel malted barley backed up with 100% Marris Otter for a malty bite. Using only UK Hops, this ale is dry hopped with plenty of UK Cascade and Goldings to give a citrus and spicy floral character.

Kent Brewery, Birling, Kent (2011)



Eostre 4.2% New

Citrusy Easter special full-on dose of Citra hops in a deliciously refreshing Pale Ale.



Summit (Single Hop) 4.5 % Limited Edition

Number 7 in the Kent Single hop series with a strong citrus flavour.





Black Mirror 4.5%

A traditional stout with modern US and NZ hops for extra aroma and flavour. Dry hopped.



Abbey 2016 6.2% Limited Edition

Flavoursome brown ale brewed with a special Belgian yeast strain.



Tweflth Night² 9.4% Limited Edition

Luxurious strong, aged Barley Wine with a rich, fruity body - winner Champion Beer of Britain (London & South East Final) in December 2016.

Little Beer Corporation, Guildford, Surrey (2012)



Little & Often 3.5%

A Crystal Rye IPA. Max flavour, 65 IBU bitterness combine to make this a beer that you can come back to time and again.



Little Geyser 3.6%

Smooth, sessionable beer that uses a lager yeast fermented warm, to give it an ale-like character.



Little Kahuna 3.9%

Easy drinking sessionable APA with Citra hop.



Little Smooth 3.9%

Super smooth, chocolate/coffee flavour with great depth.

Little Ox, Freeland, Oxfordshire (2016)



Goldilox 3.9% New

Balanced golden session ale with a malty-sweet aroma and complex floral and fruity hoppiness, finishes crisp and dry. Easy summer quaffer.



Odd Bod 4.0% New

A characterful premium bitter crafted from pale, crystal and wheat malts. The malty backbone is complimented by English and Slovenian hops to give a floral, bitter finish with hints of orange marmalade.

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Wipe Out 4.2% New

Zesty pale gold American Pale Ale with generous amounts of West Coast hops – full bodied, fruity beer with citrus and tropical notes.



Filthy Rich 4.5% New

A porter that combines chocolate and roasted malts to give a rich, smooth body balanced with a generous portion of English Bramling Cross hops – finishes smooth and creamy with berry notes.

Magic Spells Brewery, Leyton E10 (2017)



Hackney Hare 4.2% New

Dressed in a dapper array of Cascade, Columbus and Motueka hops, accompanied with blends of Pale ale and Cara malts. The Hackney Hare is a fruity and fearless hop forward Pale Ale.



India Pale Ale 5.5% New

Chinook, Columbus and Mosaic Hops. Blend of Pale ale malt, wheat, and Cara malts for depth of flavour. A truly spellbinding big punchy American hop flavour brew with citrus tropical fruit flavours and aromas.

Moog, Taplow, Bucks (2015)



Tappa's Thump 4.8% New

American style pale ale with an Anglo-Saxon twist. Golden coloured malts are topped off with a juicy, fruity US hoppiness - brewed with Warrior, Cascade, Centennial & Azacca to set this beer apart from traditional English pale ales.

Paradigm, Sarratt, Herts (2015)



Heads Up 4.1%

A very hoppy pale ale made with four different pale malts, exclusively using Mosaic hops throughout the brewing process to give the characteristic blueberry, and to a degree orange marmalady flavour.



Local Honey Ale 3.8% New

A beer crafted using honey from hives in Sarratt, Chorleywood and Chandlers Cross, Hertfordshire. German Abbey and Melanoidin malts provide the base and the honey was added in the mash, the boil, the fermentation and the cask.





Friday 14th April

The Geoff Everett Band

Return visit of this popular 3 piece Kent based band playing Rocking Rhythm and Blues.

Saturday 15th April

NO MUSTANG

A top class, high performance 4-piece band now playing music from the 60s through to the 80s.

They guarantee to have you up dancing from the moment they kick-off and guarantee 100% there'll be No Mustang Sally!





Sunday 16th April

THE SKANGSTERS

Berkshire's premier Ska band playing Ska, Reggae and Two-Tone classics.

Ska with attitude!

Park Brewery, Kingston-upon-Thames, Surrey (2014)



Park Porter 4.1%

Oatmeal milk porter, silky smooth, but not too sweet. Lots of dark chocolate flavours.



Reasons To Be Cheerful IPA 5.3% New

This citrus and fruity IPA is dry-hopped with Vic Secret and Amarillo.

Pig & Porter, Tunbridge Wells, Kent (2014)



Strange Charm 4.2%

Fourth in their Pale Series, featuring Mandarina Bavaria hops.



Ashcan Rantings 4.2%

Pale Ale single hopped with Citra. Lots of citrus burst with an almost nettle like aroma.



Strong Pale #2 5.2%

Light, floral with a hint of pine belying its ABV.



Born Lost 6.0%

A witbier made with an awful lot of orange peel and amarillo hops. There's a big orange hit at the front of the mouth with the clove from the yeast towards the end.

Red Cat Brewing, Winchester, Hants (2014)



Red Willa 4.0% Limited Edition

Red Session IPA brewed with shed loads of US Willamette hops famed for their heady aromas of fruit, spice and flora. A full-flavoured IPA.



Tellicherry 5.4% Limited Edition

Deliciously fruity Peppercorn Witbier brewed with bagfuls of German Huel Melon hops with a strawberry and honeydew melon profile, and then infused with Tellicherry peppercorns which give the beer a delicate spice.



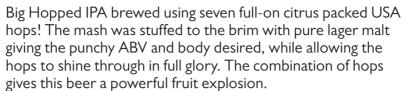
Huehuetanango 5.8% Limited Edition

This Coffee Cream Stout, aged for 6 months, contains 18kgs of Guatamalan 'Huehuetanango' coffee.





Seven 7.7% Limited edition



Roaring Four, London (2016) - cuckoo brewed at Penpont Brewery, Launceston, Cornwall



Mosaic 4.2% Unfined

Session IPAs are all about sunshine drinking. Big on hops, big on bitterness, but low in alcohol: this Session IPA is all about Mosaic



Citra APA 5.5% Unfined

Refreshing and hoppy with a solid malt backbone, this single hop APA is all about a true American great: Citra.



Galaxy 6.9% Unfined

Big beer likes big hops, and this single hop IPA is all about Australia's finest: Galaxy.

Stardust, White Waltham, Berks (2016)



Irish Oil 4.0% New

Classic stout. Dark, roasted, creamy body and surprisingly easy to drink. Very moreish. Enough said!



Motion 7.6% New

A perfect harmony of a complex malt body and an intricate hop profile creating a taste explosion.

Surrey Hills, Dorking, Surrey (2005)



Collusion 8 5.2% Limited Edition

The latest variation has a hop profile that provides a more tropical edge –Simcoe, Centennial, Nelson Sauvin, Rakau and Chinook. In addition it's dry-hopped with Equanot.

Thames Side, Staines upon Thames, Surrey (2015)



Black Swan Porter (Aged) 4.6%

Rich and malty but nicely balanced historical dark ale. This cask is an aged version of the first brew of the slightly stronger and darker recipe.

Thurstons – The Horsell Brewing Company, The Crown, Horsell, Surrey (2012)



Spring Ale 3.6% New

Brewed using three different English Hops varieties, a light beer that packs a full on hop punch.



Porter 4.8%

A robust, yet smooth Porter with dark malt aromas, Chocolate and Coffee on the palate and a mild bitter finish.

Tickety Brew, Stalybridge, Greater Manchester (2013)



English Gold 4.0%

One of their Tickety Few short run beers: grassy, floral and sweet!

Top-Notch, Haywards Heath, W. Sussex (2013)



SMaSH Olicana 4.5% Limited Edition

First of a New Single Malt and Single Hop (SMaSH) series - this time showcasing the Olicana hop; tropical fruits, passionfruit and citrus!

Uprising, Windsor, Berks (2015)



Green Tea Treason 5.8% Limited Edition

West coast IPA.

Weltons, Horsham, W.Sussex (1995)



Tipperary 4.2% New

Black, dry, triple chocolate stout.



Kaffee Dunkel 4.5% New

Dark porter, malty with a big coffee hit.



Ira Jones 6.0% New

Double IPA, golden, hoppy, wood fruits, red berries and a hint of citrus. 100% British hops.

Windsor & Eton, Windsor (2010)



Brew 811 Blond Beer 4.8% Limited Edition

One-off brew from their New pilot plant - bright and refreshing blonde beer.





Father Thames 4.8% New

Premium strength English Strong Bitter (ESB) has notes of toffee and caramel that are offset with a marmalade hop aroma.

CIDERS

CRANBOURNE CHASE (Dorset) *New Producer*

Cider 6.0% (Medium)

Traditional Farmhouse cider, matured in Oak barrels from a new Dorset based producer

GLEBE FARM (Cambridgeshire)

Side-R - Lime Cider 6.0% (Medium)

Very popular, easy-quaffing lime cider made from culinary and dessert apples.

GWYNT Y DDRAIG (Glamorganshire)

Welsh Gold Perry 6.0% (Medium)

Deliciously dangerous, easy drinking perry.

HUNTS (East Sussex) *New producer*

Conquest Cider 4.9% (Medium)

Very easy drinking cider from this new producer.

MERRY MOON (Kent)

Lemon Moon Cider 6.0% (Dry)

Really thirst quenching and deliciously fruity. Culinary/dessert apples with lemons.

Dark Cider The Moon 6.0% (Medium)

Ribena for grown ups! - culinary/dessert apples with blackcurrants.

PERRY BROS (Somerset)

Pathfinder Vintage Cider 7.2% (Medium)

Easy drinking, accessible proper cider

SOUTH DOWNS (East Sussex)

Sucker Punch Cider 6.1% (Medium)

Made from culinary & dessert apples.

TY BRYN (Monmouthshire)

Lazy Days Perry 5.4% (Medium)

Superb quality perry from Monmouthshire.

WILD THING (East Sussex)

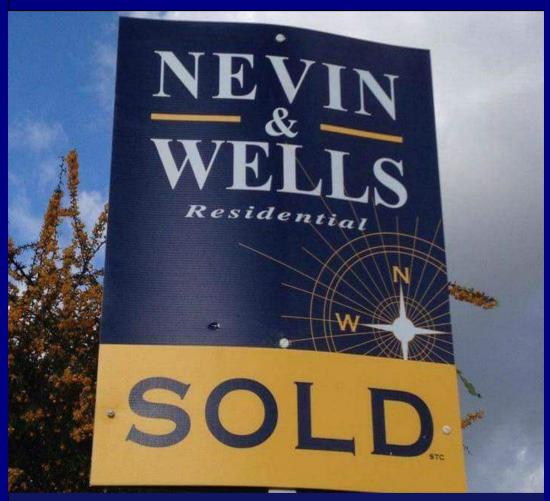
Cider 7.0% (Dry)

Multiple award winning 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.





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Established 2002

