

29th

EGHAM BEER FESTIVAL

29th Mar - 1st Apr 2018

PROGRAMME & TASTING NOTES



PROGRAMME
SPONSORED BY:

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The Day The Guns Fell Silent



1918-2018

We are a team of 10 ex-servicemen who are residents of Haig Housing estates. Mostly over 50 years of age, we are planning to cycle and hand cycle from Morden on the 5th November 2018 to Mons, Belgium, arriving on the 11th November after 300 miles to celebrate the Centenary of the end of the First World War.

This is to honour the sacrifice of our Forbearers of all nations and to raise funds for Haig Housing Trust who provide housing for ex-Service men and women who require help to find an affordable home to rent for their families.

We hope you will give generously in support of our Challenge. We are aiming to raise a very poignant £12,000 in recognition of the 12,000 who gave their lives on the final morning of the War, on Armistice Day, the 11th day of the 11th month of 1918. Every pound that you give will represent one of these lives sacrificed.

<https://www.justgiving.com/fundraising/alan-spencer4>



Welcome to the 29th EGHAM BEER FESTIVAL – another Easter weekend of fun and frolics! Once again we have tried to offer an eclectic range of ales that you wouldn't normally find in your local pub, let alone at many beer festivals! I extend a warm and cordial welcome on behalf of the committee and members of this fabulous 98 year old club.

The **Egham United Services Club** was founded in October 1920 (a full year before the Royal British Legion) 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. In recent years the USC has refocussed their charity fundraising to support both forces charities as well as more local organisations. Much of our fundraising is boosted at these festivals so I urge you to give generously to our appeals - we can accept cash, unused beer tokens or your £2 glass deposits as you depart the festival. This festival will see us switch our armed forces allegiance to **Hounds for Heroes** and we also hope to bid farewell to our outgoing charity **Coming Home** by presenting them with a sizeable cheque sometime over the beer festival weekend.

If you would like to spread the word about our festivals please buy one of our brand new top-quality polo shirts in a fetching Burgundy which reminds everybody of the sacrifices of our ancestors 100 years ago as well as providing the dates for Egham Beer Festival during 2018.

I must thank 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; also, our programme sponsors Nevin & Wells. Also 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. Furthermore, a special word of thanks to Steve Clanford for his ongoing support throughout all 29 festivals so far, plus bar manager Paul Dyer and his team for their efforts every day of the year.

SPECIAL THANK YOU

Many of our regular visitors might remember the early tasting notes which were printed on a folded A4 sheet of paper in miniscule font size! All that changed when Roger Pearson & Helen Perkin offered to produce a 'proper' programme four years ago (EBF17 at Easter 2014) and 13 festivals later this will sadly be their final effort. So, anybody who would like to get involved and possesses Desktop Publishing skills, please step forward!!! PLEASE ENJOY YOURSELVES and COME BACK for EBF30 in AUGUST 2018!

BOB INMAN

Festival Organiser

The Ales

Ascot Brewing Company, Camberley, Surrey (2007)



Gold Cup 4.0% New

Light golden ale with intense citrus grapefruit aromas from Cascade and Chinook hops, refreshing with a strong hop character.



Bronco Buster 4.8% New

APA brewed with Munich and Vienna malts, loads of lovely hops in the copper then dry hopped with buckets of Citra and Nelson Sauvin.



Last of the Blue Devils #34 Imperial Blood Orange Stout 8.0% Festival Special

34th in a special series to remember the passing of USC member Alan 'AJ' Dunton in February 2011.



10th Anniversary Imperial Stout 8.0% Limited Edition

Smooth imperial stout brewed with Indonesian coffee and Madagascan vanilla pods. One-off brew to celebrate the 10th anniversary of Ascot Ales, now rebranded by the new owners as Ascot Brewing Co.

Beatnikz Republic, Manchester (2016)



Azacca Extra Pale 4.4% New

Single hopped with Azacca to give a citrus and light tropical profile.

Big Hand, Wrexham (2013)



Appaloosa 4.5%

Mosaic, Centennial and Galaxy hops working together to pride a citrusy American Pale Ale with a tropical fruit note running right through it.

Bragdy Twt Lol, Pontypridd (2015)



Horny Goat 4.2%

Golden lightly hopped ale brewed with UK and NZ hops, it includes a hint of Horny Goat Weed, a herb used in traditional Chinese medicine. Southern Cross is used at the end of the brewing boil providing the pine and citrus notes for this balanced ale.



Crazy Peacock 4.9%

Hoppy APA which takes its strong flavour from the US Cascade and Columbus hops. Dry hopped with Pacific Gem and Cascade to complement and enhance the taste.

Brew Monster, Cwmbran, Gwent (2017)



Leviathan 4.0%

This gargantuan sea serpent gently fuses citrus with grapefruit and a touch of pine for a light, mellow IPA, thoughtfully created with a low-key percentage so you can enjoy plenty of his session ale.



Daemon 4.6%

Archfiend of the operation, Daemon, lures your taste buds with smooth caramel flavours and a silky roast finish. Calculating and meticulous, he blends a perfect selection of hops to achieve a bitterness far more balanced than his rancorous thoughts. Of course this is a red IPA, symbolic of its devilish creator.



Tiamat 5.0%

A ferocious five headed goddess, Tiamat consulted with each of her powerful personalities to devise this Special IPA recipe. Befitting a ruler of the cosmos, queen to dragons and wrecker of revenge upon her enemies, her beer is an exceptional multi-tasking blend of five distinctive hops varieties which merge to release flavours of caramel, citrus fruits, biscuit, and dry spicy blooms.



Mephisto 5.6%

A shape shifting conjurer, Mephisto's IPA is as traditional and hearty as he is ghastly and cunning. Using his powerful sorcery, he whirls biscuit tastes alongside dashes of spice and a floral bouquet, intending to enchant your palate with this bewitching, full-bodied brew.

Chapeau Brewing, Horsham, W.Sussex (2017)



Summit 4.0%

A well balanced golden pale ale with a delicious passion fruit aroma. Packed with Summit hops and then dry hopped with Mosaic.



Hard Yards 4.6%

Best bitter with a strong malt profile and a hint of chocolate. Tangy fruit finish.

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Church Hanbrewery, Oxon (2016)



Trial And Error 3.8% Festival Special

A classic Irish Red bitter with Irish yeast strain, well balanced, easy drinking.



Guinea Pig 4.5% Festival Special

A zesty, refreshing, fruity American Pale Ale brewed with 100% Citra hops.



Pilot Study 5.3% Festival Special

A complex smoked porter with delicate smokiness, chocolate notes, and round finish.

Downlands, Small Dole, W. Sussex (2012)



Session Pale 4.1% New

A hop forward pale with light citrusy top notes across something deeper and fruity. Brewed with Citra, Comet, Mosaic and Summit.



New Zealand Session IPA 4.5% New

A light golden, fruity, hoppy session IPA brewed with Pacific Jade, Dr Rudi, Wai-iti and NZ Chinook hops



Mosaic 4.8% Unfined

This single-hop APA is a festival of tropical and citrusy notes that's also suitable for vegans to drink.



Tripod IPA 5.2% Limited Edition

A special cask outing for this 'brewed for keg' West Coast IPA. A sweet amber malt base supports a mass of peachy, fruity, citrus hoppy goodness. Hopped with Motueka, Nelson Sauvignon and Simcoe.

Electric Bear, Bath, Somerset (2015)



Inspector Remorse 4.7% New

Robust yet simplistic character make this porter very easy drinking: dark, biscuity, chocolatey ... delicious!



Fuzzchat, Epsom, Surrey (2018)



Lewins 3.7% Limited Edition

Brewed with Warrior Queen & US hops. Named after a street near Epsom Common.



Bramble 3.9% Limited Edition

Brewed with a combination of US & locally sourced hops from Epsom Common. Named after a street near Epsom Common.



Stamford 3.9% Limited Edition

Brewed with local hops from Epsom Common plus Columbus. Named after a street near Epsom Common.

Grey Trees, Aberdare, Mid-Glamorgan (2011)



Equinox 4.4%

American Pale Ale – golden with thin white head. Aroma and taste is floral, grass, citrus & hops. Pleasingly dry bitter finish.



Afghan Pale Ale 5.4%

Crafted like an American pale ale using Cascade, Citra and Simcoe hops. The Maris Otter malt provides a light colour and dryness to complement the crisp taste and full aroma of the hops. This gives a tropical hop aroma, paired with the unique taste combination of these three distinctive hop varieties.

Harbour, Bodmin, Cornwall (2012)



Puffin Tears 5.0% New

Juicy Mango and Tangerine flavours, with notes of Pink Grapefruit and Lime. This unfiltered IPA will leave you with a sumptuous mouth feel and has enough bitterness to bring a tear to a Puffins eye!

Heavy Industry Brewing, Henllan, Denbighshire (2012)



Electric Mountain 3.8%

Session Pale Ale: a copper coloured beer, using Pale and Crystal malts. Hopped with Czech and German hops for an up front bitterness, citrus notes and a refreshing finish.

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Loudshirt, Brighton, E Sussex (2017)



Psychedelic IPA 5.1% New

Bold and zingy aroma from late addition of citra hops make this beer a mouth-watering and vibrant experience. A refreshing, highly-hopped, fruity IPA.



Flower Power 5.1% New

Mellow combination of elderflower and subtle hops make this beer an easy-drinking fresh and tasty experience. A smooth, fresh, lightly-hopped wheat beer.



Ecstasy 6.6% New

Rich combinations of flavoursome dark malts make this beer a deeply delectable experience. A rich, warming, full-bodied stout. A beer to bring you out of your shell and to induce an overwhelming sense of happiness.

Mallinsons, Huddersfield, W. Yorks (2008)



Serious Blendin' vol.7 4.4% New

This beer contains four hop varieties, paired up at different stages of the brew. The result is a golden blonde ale with a fruity aroma that hints at strawberries, a light citrus and tangerine bitterness and a gentle bitter finish.

Moncada, Ladbroke Grove, W10 (2011)



Blueprint 11: Son of Impy 6.5% Limited Edition

Thick and luxurious stout – like a chocolate fudge cake served with vanilla custard. The big flavours of chocolate and vanilla come through alongside some roasty notes.

MoogBrew, Taplow, Bucks (2016)



Return of the Bunny 7.2% New

West Coast IPA with Centennial and Simcoe

Oddly, Hampton, Middlesex (2017)



Beer 3.3% New

A proper, tasty pale ale.



Wintry 5.0% Limited Edition

Dark ale fermented on Christmas puddings.



USC Charities for 2018

Coming Home

The USC's support for Haig Housing Trust's fundraising campaign Coming Home comes to an end this year after them being our nominated services charity for several years. However, we intend to hand over a final cheque during the Easter beer festival weekend. www.coming-home.org.uk

Hounds for Heroes

The USC has elected to support a new services charity in 2018 following on from Help For Heroes and Coming Home in past years. The purpose of Hounds for Heroes is to provide specially trained assistance dogs to injured and disabled men and women of both the UK Armed Forces and the Emergency Services. Through this provision, their aims are to provide help and practical support leading to an enhanced quality of life for their clients. Initially Hounds for Heroes set out to raise £100,000, which would pay for the first five Labradors and their subsequent costs throughout their lives. The Puppies on Parade Appeal was so successful that they have just started their fourth appeal to purchase their latest squadron of cadets: they already have one squadron of puppies in advanced training and two squadrons in basic training at their Training Base in Petersfield, Hampshire. www.houndsforheroes.com

Manor Mead School

Our local charity is currently Manor Mead, which 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 and the USC have supported them for the past few years. Priorities for them include teaching the children to communicate, to develop play skills, to develop physically as well as cognitively and to become as independent as possible.

Surrey County Council provides them with enough money for all their basic costs but charitable donations have enabled them to provide exciting 'extras' such as enabling them 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. They were also able to provide a more challenging climbing frame which has proved to be a huge

Your donations will help make a significant difference to the children who attend and every single penny goes directly to the school.

www.manor-mead.surrey.sch.uk

Pomona Island, Salford, Gtr Manchester (2017)



Pale: Mosaic/Chinook 3.8% New/Unfined

Sessionable pale ale with pleasant bitterness, tropical fruits on the nose with a dominant pineapple flavour



Pale: Cascade/Citra 4.0% New/Unfined

Classic grapefruit bitterness leading to a crisp dry finish



Session IPA: Centennial/Columbus/Citra 4.1% New/Unfined

No tasting notes available.

Red Cat Brewing, Winchester, Hants (2014)



Murmuration 6.0% Limited Edition

Deconstructed stout with super rich mixture of roasty flavours; caramel, toffee, biscuit and vanilla are all present, but with a particularly smooth and mellow body.

Stardust, White Waltham, Berks (2016)



Optic Pale Ale 4.2% New

An aromatic, hoppy Pale Ale, capturing the full potential of the fruity US hop flavours. A smooth mouthfeel with tropical notes on the nose.



The Dragon 5.0% Limited Edition/Unfined

Hoppy pale ale 'Development Brew' - subtle fruity aroma lemon, strawberry on the pale malt body.

Stratford Upon Avon Brewery, Warwickshire (2014)



Stratford Gold 3.8%

Medium Bodied Golden ale with a fine malty flavour and a light hint of citrus fruits. Brewed with Citra and Fuggles hops.



Louis's Pale Ale 4.0%

Full bodied with strong floral flavours, heavily hopped at the end of the boil process to allow the brew to lock in all of the essential oils to create a powerful flavour and aroma. English pale ale brewed with EKG and Challenger.



Stratford Mosaic 4.2%

Beautiful blonde ale made with Maris Otter pale malts and Carapils – heavily hopped with Mosaic hops to give a grapefruit flavour.



Dark Star Porter 4.6%

A full bodied dark porter with a roasted coffee touch and background chocolatey flavours with a hint of fruit – brewed with Goldings and Challenger hops



Immortal 5.0%

Brewed originally to commemorate the 400th Anniversary of the death of William Shakespeare, it is a deep amber beer with subtle hints of grapefruit and tropical fruits.

Tenby Brewing, Tenby, Dyfed (2015)



Barefoot 4.7%

Light, hoppy blonde beer, quite grassy with a light lemon, citrus character.



Black Flag Rum Porter 5.5%

Opaque black porter, notes of coffee, vanilla and liquorish – giving way to espresso chocolate and rum alcohol. Velvet mouth-feel
Spiced rum additions.

Test Brewing, Broughton, Hants (2017)



Wallop Gold 4.3% New

Balanced golden ale with gentle citrus hop notes and a satisfying malt depth in the back taste.

Thames Side, Staines, Middx (2015)



Mallard 3.5%

Award winning well balanced and refreshing dark mild ale.

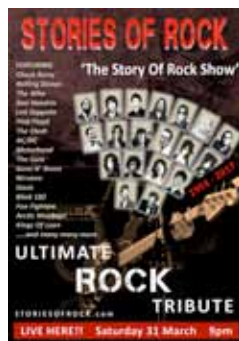


Friday 30th March
ALL NIGHT WORKERS

A dynamic 10 piece soul/blues outfit with a 4-piece brass section that has gigged consistently since the 1960s. The **BLUES BROTHERS** meets **THE COMMITMENTS** – the hit sounds of Stax never sounded so good!

Saturday 31st March
STORIES OF ROCK

A 60-year musical journey through popular music from Fifties Rock 'n' Roll via the British Beat Invasion of the Sixties and onwards through Glam Rock and punk of the Seventies to the music of today!



Sunday 1st April
MIDNIGHT TOKERS

The Midnight Tokers are a 'power-trio' playing a wide variety of music, giving their unique take on artists ranging from Elvis to AC/DC. Good music, played well, you will go home with your foot tapping and a smile on your face.





Three Daggers, Edington, Wilts (2013)



Daggers Blonde 3.6%

Brewed with a combination of Pale ale and munich malt and Saaz and Hallertau hops. This is a light refreshing ale with a gentle bitterness and floral aroma.



Daggers Ale 4.1%

Made from floor malted Maris Otter barley from Warminster Maltings and First Gold hops. A bright, golden amber coloured beer with a gentle bitterness.



Daggers Black 4.5%

Premium stout brewed with flaked and roasted barley and First Gold hops.



Daggers Edge 4.7%

Golden amber in colour, brewed with Maris Otter malt, First Gold is used in the bittering and the floral, citrus, Slovenian hop, Celeia is used for the aroma.

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



XPA 4.6% New

Extra Pale Ale brewed with Citra and Amarillo.

Wander Beyond, Manchester (2018)



Peak 3.8% New

A bitter with a simple malt structure and balances the flavour with refreshing notes of mango and blueberries derived from the Citra and Mosaic hops.

West By Three, Swansea (2017)



DDH#1 4.8% New

Late hop additions ensure that this naturally hazy pale ale is not at all bitter. Oats and the Vermont yeast combine to form a smooth, aromatic & fruity body. The double dry hop of Enigma & Simcoe brings a pleasant blend of berries, grapes & currants.



Chocolate Milk Stout 4.8% New

Deep and creamy Stout built on a rich Chocolate malt foundation with toffee aroma from the Amber and Crystal malts. The sweetness from the lactose is balanced with a touch of bitterness and some subtle chocolaty notes from the Cacao Nibs.

Windsor & Eton, Windsor, Berks (2010)



Revenant 5.0% New

Tennessee Rye IPA. Collaboration with Tennessee Brew Works



Uprising - Cola De Mono 4.8% New

Chilean Milk Stout



Uprising - Wasteland DIPA 10.0%

Remarkably easy drinking whilst packing an incredibly satisfying Hop load. Stored in the cask for up to 2 months to reach maturity. 10 different hop varieties are used and even dry hopping has to occur with multiple additions spread over a week. Deep!

EBF Polo Shirts





CIDERS AND PERRIES

Mr Whitehead's, Hants

Midnight Special (PERRY) 5.0% MEDIUM/DRY

Midnight Special Perry uses a unique blend of fresh dessert and perry pears, and contains no added sugar, preservatives or flavouring. Midnight Special was awarded by CAMRA as "Regional Champion Perry of Britain 2017".

Novo Pyrus (PERRY) 7.0% MEDIUM/DRY

Strong, but quite dry, refreshing and the strength creeps up on you. 2015 CAMRA South of England Champion Perry.

Boxing Dog 7.5% MEDIUM

A strong cider made from apples with a high sugar content, including Worcester and Cox, coming in at an impressive 7.5% ABV.

Salt Hill Cider, Berkshire

Green Man 5.0% DRY

A blend of new season and vintage cider slightly green in colour and with a great fruity flavour.

Urban Fox 6.0% DRY

Organic 100% juice naturally dry, crisp cider made from a blend of several varieties of cooking and eating apples and with no additives. Fermented with the natural yeast in the fruit which achieves a strength of around 6% ABV.

Merry England 6.0% MEDIUM/SWEET

Merry England – due to popular demand we now offer a medium sweet version which is naturally sweetened with English sugar and also has a strength of around 6% ABV

Saxby's Cider, Northamptonshire

Traditional 5.8% MEDIUM/DRY

A medium dry, still cider with an easy drinking flavour which belies its 5.8% ABV. A long flavour with oaky notes and definitely very moreish!

Thistly Cross, East Lothian

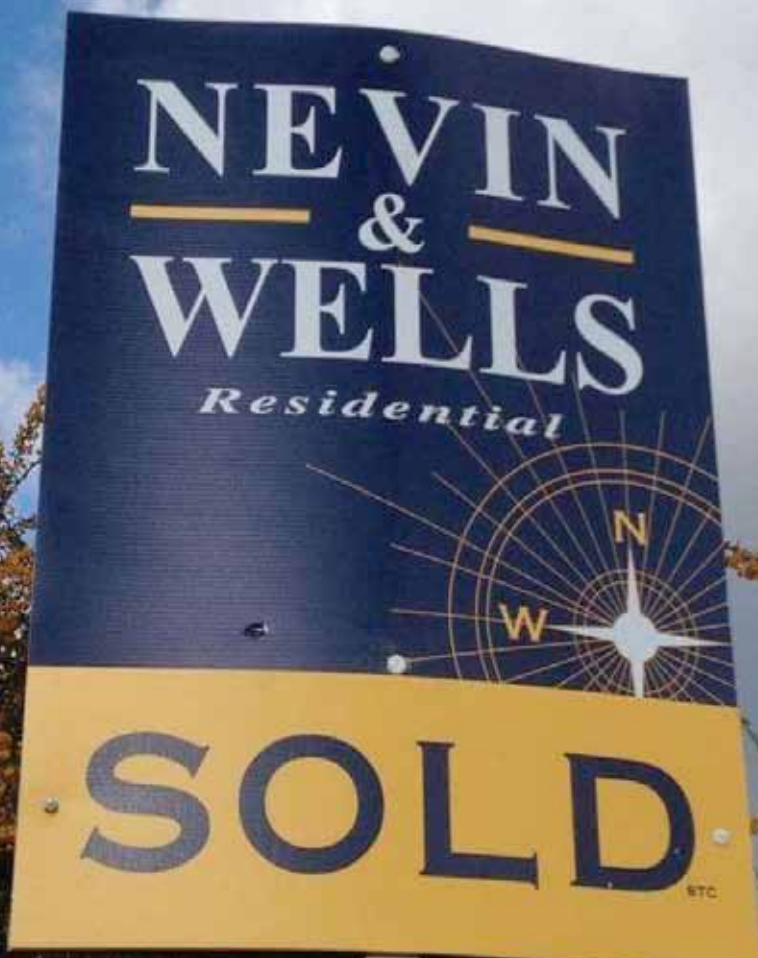
Whisky Cask Cider 6.9% DRY

Matured in ex-Glen Moray (previously Glenglassaugh Distillery) whisky casks this is a dry & subtle cider. Infused with mellow, vanilla oak of the cask. A refreshing, complex drink to be savoured.

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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