

CAMRA (South West London Branch) presents

# The 19th Battersea Beer Festival

11th – 13th February 2009

Open Wednesday to Friday, from noon till 11pm

## Grand Hall, Battersea Arts Centre

Lavender Hill, London SW11 5TN  
10 minutes walk from  
Clapham Junction Station

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TIME OUT Pubs and Bars Guide

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## Welcome from the Festival Organiser

**W**elcome to our nineteenth Battersea Beer Festival. As a branch, we also ran seven smaller events in Norwood and Wimbledon and I know that some of our more 'mature' customers have attended all of our ventures over the years. A special welcome to you.

Over the course of the festival we will be serving over 160 British ales as well as cask and bottled foreign beers. There will also be an increased order of cask ciders and perries available in the Lower Hall along with country wines and free soft drinks. Our advice is to start with lower gravity beers, our speciality at Battersea, before building up to the stronger brews if you wish. So that you can avoid drinking on an empty stomach, Kam is back with his traditional Polish and other meals and snacks. The servery is reserved for diners.

We showcase beers with flavour and character, produced by small or medium sized businesses that are committed to traditional methods of brewing and cask conditioning. This is the maturing the beer in the container from which it is dispensed, and what makes it 'real ale'. As usual, we have ordered a range of styles and, so that you have some idea if you will like the taste before you order, the beer list in the programme gives you brief tasting notes, colour coded by style to match the labels at the bar.

Of course, not all of the beers listed will be available at any given time; some will be ready before others and sell out sooner. The beers currently available will be those labelled at the bar. We do not have enough

### Acknowledgements

South West London CAMRA would like to thank our sponsors and advertisers for their support for the Battersea Beer Festival. We thank Bateman's for sponsoring the glasses. We would also like particularly to thank Andrew Bishop and his colleagues at the Battersea Arts Centre.

Organising and staffing this festival relies totally on the good will of the many members of SW London and other branches of CAMRA who have given up many hours of their free time to work as unpaid volunteers. Thank you all.

### Festival Committee

Chris Cobbold (*Organiser*), John Barker (*Set up and take down manager*), Stephen Blann (*Programme*), Rod Ellery (*Chief steward*), Bert Field (*Site manager*), Paul Kirsten (*Secretary*), Dave Plackett (*Beer manager*), Geoff Strawbridge (*Contact*) and Paul Watkins (*Treasurer*).

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**Cheers, have a good one!**  
email/web: darkstarbrewing.co.uk

space to display all of our beers at once, so that some nine gallon containers can only be put up for sale on Thursday evening or Friday when others have run out. Early programmes will enclose a list of those beers. Your understanding will be appreciated. We have also noted comments from last year asking for more 'brown' beers from round the country rather than so many of our usual 'golden' ones. This has meant that some of our old favourites are missing this time; they may be back next year.

As at all CAMRA festivals, beers are served in oversized, lined glasses. Some people last year requested third pints and so this year we do have a small stock of third pint glasses. With your glass, you should collect a voting form to tell us your beer, cider and, if you like, foreign beer of the festival. Last year's winning beer was Marble Janine's One; in July the branch presented a framed certificate on your behalf to the brewery in Manchester.

We should have both corridors back in use this year and have brought back our tombola stand after many requests. Please try your luck in support of our campaign and also help our festival charity, the Battersea Dogs and Cats Home, which will again be collecting donations and selling products. On a more general note, please don't weigh yourselves down with small change! We always need it at the bars.

I hope that those of you who aren't already members of CAMRA will consider joining us. We don't just run festivals; we campaign to protect beer quality and widen choice, lobby the government for fairer duty and full measure and promote pubs which, thanks to Mr Darling, are increasingly under threat. You can sign up at the membership stand, next to the products stand at the front of the Grand Hall as you enter the festival. If you join here, you can have one free pint of cask beer or cider.



Holding a beer festival is no easy task. Apart from paying in advance for the hall booking and paying brewers' and wholesalers' going prices for our choice of beers, we need to obtain budget approval from our HQ, to maintain a health and safety policy based on up to date risk assessments and to ensure timely delivery of scaffolding etc. Fingers crossed!

Smoking anywhere inside the building is prohibited by law, and our licence agreement does not allow smokers to take their drinks outside. When taking a break, please leave you drink with friends or, for a small donation, at the Dogs & Cats Home stand.

Do please help us to take care of you and, in particular, take notice of any announcements or requests from stewards. We do operate a strict fire limit on numbers; would you please be understanding if you have had to queue. We hope you have a marvellous time with us. Our team of volunteers looks forward to greeting old friends and making newcomers equally welcome.

**Chris Cobbold,**  
Festival Organiser

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- 20 wines by the glass or bottle.
- Traditional Sunday lunch.
- Sunday night trivia quiz.

Food available:

Monday - Friday: 12.30 - 2.30pm  
6.30 - 9.30pm

Saturday: 1.00 - 9.30pm

Traditional Sunday Lunch: 1.00 - 6.00pm



Function Room



CAMRA LocAle is a new initiative that promotes pubs stocking locally brewed real ale. The scheme builds on a growing consumer demand for quality local produce and an increased awareness of 'green' issues. The CAMRA LocAle scheme was created in 2007 by CAMRA's Nottingham branch which wanted to help support the tradition of brewing within Nottinghamshire, following the demise of local brewer Hardys and Hansons.

Everyone benefits from local pubs stocking locally brewed real ale...

- **Public houses** as stocking local real ales can increase pub visits
- **Consumers** who enjoy greater beer choice and diversity
- **Local brewers** who gain from increased sales
- **The local economy** because more money is spent and retained locally
- **The environment** due to fewer 'beer miles' resulting in less road congestion and pollution

■ **Tourism** due to an increased sense of local identity and pride - let's celebrate what makes our locality different

Two pubs within CAMRA's South West London branch area have joined the London LocAle scheme. First to enlist was London's current Pub of the Year, the **Trafalgar** in High Path, Merton SW19. The house beer, Thru'penny Hop, is brewed by Pilgrim at Reigate and often other ales with low 'beer miles' also feature. The second pub is the **Westbridge** at the corner of Westbridge Road and Battersea Bridge Road, SW11, where Sambrook's Wandle Ale, brewed in Battersea less than a mile away, was a permanent addition to the cask beer range from December.

The definition London branches have adopted defines Local beer as that produced 30 miles from the pub - this takes account of the sad fact that London itself, despite its size, has few breweries within the city - see the note on Breweries in South West London towards the end of this programme.

However, to keep the wide range of beers you expect at Battersea Beer Festival, we have not adopted a LocAle approach to the beer order - certainly not to foreign beers!



Visit the next CAMRA beer festival in London

## 2009 LONDON DRINKER BEER & CIDER FESTIVAL

18-20 March, Camden Centre  
Bidborough Street, WC1

(behind Euston Road, opposite St Pancras station)

and don't forget

**2009 Great British Beer Festival  
4-8 August, Earl's Court**

# Draught beer from around Britain

**B**eers are arranged generally (but not absolutely) alphabetically by brewery around the bar. Where there is more than one beer from a brewer, these are listed alphabetically, not by strength. Different colours are used to indicate **Milds** and also **Stouts, Porters and Old Ales**. These colours match the colour

coding on the labels behind the bars. The tasting notes are only a guide - see if you agree!

**Not all beers will be available at any one time or all the time. There may also be some last minute changes since the production of the programme.**

<b>Abbeydale Sheffield</b>	
<b>Matins</b>	<b>3.6%</b>
<i>Pale hoppy session bitter</i>	
<b>Anglo Dutch Dewsbury</b>	
<b>Pacific Gem</b>	
<b>Ascot Ales Surrey</b>	
<b>Alligator Ale</b>	<b>4.6%</b>
<i>An American Pale Ale with a hoppy nose. It's fresh, crisp, true to style with flowery hoppy notes</i>	
<b>Anastasia's Exile Stout</b>	<b>5%</b>
<i>Black beer with burnt coffee aroma and roast malt taste with bitter finish</i>	
<b>Double Trouble</b>	<b>(5.4%)</b>
<i>English take on a Belgian Dubbel, rich dark brown ale with aromas of caramel and warming flavours</i>	
<b>On the Rails</b>	<b>(3.8%)</b>
<i>Amber ale with a balance of caramel and chocolate flavours and a great aroma of pine and citrus from whole hop flowers</i>	
<b>Posh Pooch</b>	<b>4.2%</b>
<i>Well balanced bitter with hops slightly dominant</i>	
<b>Winter Reserve</b>	<b>5.2%</b>
<i>Fresh aromas of warming spices, smooth and round, lightly nutty palate with some subtle hints of coriander, cinnamon and light citrus</i>	
<b>Atlas Argyll</b>	
<b>Latitude Pale Ale</b>	<b>3.6%</b>
<i>Golden ale with hop and citrus flavours dominant</i>	
<b>Bank Top Bolton</b>	
<b>Bowl Town Bitter</b>	<b>3.8%</b>
<i>Straw coloured bitter with citrus and blackcurrant flavours</i>	

<b>Dark Mild</b>	<b>4%</b>
<i>Dark brown and complex, plenty of roast malt, dry finish</i>	
<b>Pavilion Pale Ale</b>	<b>4.5%</b>
<i>Citrus and hop aroma, big fruity flavour with peppery hops</i>	
<b>Barnegates Cumbria</b>	
<b>Pride of Westmorland</b>	<b>4.2%</b>
<i>Ruby red bitter with fruit berry aromas</i>	
<b>Bateman Lincs</b>	
<b>Dark Mild</b>	<b>3%</b>
<i>A classic dark mild, nutty with background hops</i>	
<b>XXXB</b>	<b>4.8%</b>
<i>Deep brown bitter with malt, fruit and hop flavours</i>	
<b>Bazens Salford</b>	
<b>Black Pig Mild</b>	<b>3.6%</b>
<i>Dark brown mild with fruit and roast flavours with underlying bitterness and smoky aftertaste</i>	
<b>Pacific Bitter</b>	<b>3.8%</b>
<i>Golden bitter, fruit, hops and citrus flavours</i>	
<b>Blindmans Somerset</b>	
<b>Golden Spring</b>	<b>4%</b>
<i>Fresh and aromatic, straw coloured beer</i>	
<b>Bowland Lancashire</b>	
<b>Bowland Gold</b>	<b>3.8%</b>
<i>Hoppy golden bitter with strong grapefruit flavours</i>	
<b>Bowman Hampshire</b>	
<b>Quiver</b>	<b>4.5%</b>
<i>Golden in colour with a mown grass aroma, full of complex flavour, hoppy with a dry finish</i>	
<b>Swift One</b>	<b>3.8%</b>
<i>Golden bitter with strong bitterness and grapefruit aroma</i>	

<b>Brains Cardiff</b>	
<b>Dark</b>	<b>3.5%</b>
<i>Bittersweet, mellow mild with a lasting finish of malt and roast</i>	
<b>Bryson's Morecambe</b>	
<b>Westmorland Bitter</b>	<b>3.6%</b>
<i>Light copper coloured bitter. Lightly roasted malts, and fruity hop bitterness taste</i>	
<b>Buffy's Norfolk</b>	
<b>Norwegian Blue</b>	<b>4.9%</b>
<i>Complex mix of malt, hops, bitterness and fruit</i>	
<b>Buntingford Herts</b>	
<b>Golden Plover</b>	<b>3.8%</b>
<i>Golden session bitter with a citrus / floral aftertaste</i>	
<b>Highwayman IPA</b>	<b>3.6%</b>
<i>Light brown moderate bitterness and a degree of maltiness with a slightly fruity/toffee aftertaste</i>	
<b>Mild</b>	<b>3.7%</b>
<i>Traditional dark mild</i>	
<b>Night Owl</b>	<b>4.2%</b>
<i>Dark, fruity and moreish</i>	
<b>Bushy's Isle of Man</b>	
<b>Bitter</b>	<b>3.8%</b>
<i>Hoppy bitter beer</i>	
<b>Old Bushy Tail</b>	<b>4.8%</b>
<i>Reddish brown beer slightly sweet with malt flavours</i>	
<b>Ruby (1874)</b>	
<b>Mild</b>	<b>3.5%</b>
<i>Former beer of the festival, a classic of the style</i>	
<b>Butts Berkshire</b>	
<b>Jester</b>	<b>3.5%</b>
<i>Pale brown bitter, hoppy aroma with balance of malt and hops in the taste</i>	
<b>Cairngorm Aviemore</b>	
<b>Sheepshaggers Gold</b>	<b>4.5%</b>
<i>Golden amber beer with faint aroma and taste of grapefruit, with sweet aftertaste</i>	

<b>Copper Dragon Skipton, N Yorks</b>	
<b>Best Bitter</b>	<b>3.8%</b>
<i>Strongly bitter and hoppy taste with fruity aroma</i>	
<b>Black Gold</b>	<b>3.7%</b>
<i>Subtle fruit and malt aroma with bitter roast coffee flavour and bitter finish</i>	
<b>Golden Pippin</b>	<b>3.9%</b>
<i>Light golden bitter with strong citrus aroma and taste</i>	
<b>Challenger IPA</b>	<b>4.4%</b>
<i>More a best bitter with a fruity hoppiness</i>	
<b>Scotts 1816</b>	<b>4.1%</b>
<i>Copper coloured with a fruity hoppy character</i>	
<b>Crouch Vale Essex</b>	
<b>Blackwater Mild</b>	<b>3.7%</b>
<i>Smooth and malty dark mild</i>	
<b>Brewers Gold</b>	<b>4%</b>
<i>Honey coloured with complex bitter fruit character</i>	
<b>Dark Star Haywards Heath, W Sussex</b>	
<b>Espresso Stout</b>	<b>4.2%</b>
<i>Coffee, coffee and, erm... more coffee!</i>	
<b>Hophead</b>	<b>3.8%</b>
<i>Refreshing bitter for those that like hops</i>	
<b>Over the Moon</b>	<b>3.8%</b>
<i>Dark but hoppy mild</i>	
<b>Downton Wiltshire</b>	
<b>Black Knight Bitter</b>	<b>4.1%</b>
<i>A well balanced, surprisingly dark bitter</i>	
<b>Dark Delight</b>	<b>5.5%</b>
<i>A smooth, strong porter.</i>	
<b>IPA</b>	<b>6.8%</b>
<i>Very strong, pale, hoppy bitter: a 19th century style to an up-to-date recipe</i>	
<b>Quadhop</b>	<b>3.9%</b>
<i>Golden, full of fruity hop flavours, bitterness and aroma</i>	



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### Elland W Yorks

**1872 Porter** 6.5%  
Creamy full flavoured porter, strong liquorice with  
chocolate hints

**Beyond the Pale** 4.2%  
Pale hoppy bitter, intense citrus flavour

**First Light** 3.7%

**Enville, Stourbridge**  
**Czechmate Saaz** 4.2%  
Golden lager style (Czech hops) with lasting bitterness

**Exmoor Somerset**  
**Gold** 4.5%  
Golden premium bitter with good balance of malt and  
fruity hops

**Farmer's Ales Essex**  
**Hotel Porter** 4.1%  
Milk chocolate, roasty dry beer

**Fuller, Smith & Turner Chiswick**  
**Chiswick** 3.5%  
Pale brown bitter, light and fruity with hint of malty  
sweetness

**Fyne Ales Argyll**  
**Piper's Gold** 3.8%  
Easy drinking golden ale with hoppy finish

**Goachers Maidstone**  
**Fine Light** 3.7%  
Golden brown bitter with strong hoppy floral aroma  
and hoppy and malty taste

**Real Mild Ale** 3.4%  
Full flavoured dark mild

**Grainstore Oakham**  
**Rutland Panther** 3.4%  
Reddish brown mild, roast and malt flavours almost as  
dominant as in a stout

**Green Jack Lowestoft**  
**Canary** 3.8%  
Straw coloured pale ale with a flowery hop

**Orange Wheat** 4.2%  
Slightly bitter, strong fruit flavour and complex aroma

**Harviestoun Clacks**  
**Bitter & Twisted** 3.8%  
Refreshing hoppy beer

**Hawkshead Cumbria**  
**Bitter** 3.7%  
Well balanced, refreshing beer with fruit and hop aroma

**Lakeland Gold** 4.4%  
Hoppy bitter golden ale, SIBA Champion 2005

**Holden Dudley**  
**Black Country Bitter** 3.9%  
Light well balanced golden bitter

**Holt Manchester**  
**Mild** 3.2%  
Strongly bitter, with dry malt and hops finish

**Bitter** 4%  
Copper coloured beer noted for its bitterness

**Hook Norton Oxfordshire**  
**Double Stout** 4.8%  
Fairly rich creamy stout

**Hooky Bitter** 3.6%  
Golden bitter, hoppy, fruity aroma, malt and hop taste

**Hop Back Wilts**  
**GFB** 3.5%  
A refreshing session beer with plenty of hops

**Entire Stout** 4.5%  
Rich dark stout with roasted malt flavours, suitable for vegans

**Summer Lightning** 5%  
Pale bitter with good hoppy aroma and taste. Tastes  
like a session beer despite its strength

**Hopdaemon Kent**  
**Golden Braid** 3.7%  
A refreshing golden session bitter. Citrus hoppy notes  
with hints of marmalade and a crisp clean finish

**Hornbeam Manchester**  
**Bitter** 3.8%  
Smooth easy drinking beer with rich hop flavour

**Lemon Blossom** 3.7%  
A light ale with an aroma of crisp citrus lemon.  
Balanced sweetness with delicate bitterness to finish

**Black Coral Stout** 4.5%  
Dark and full bodied, with subtle bitterness

**Houston Renfrewshire**  
**Warlock Stout** 4.7%  
Dark, strong and smooth, with a long, rich and dry finish

<b>Howard Town</b> <i>Glossop</i>	
<b>Dinting Arches</b>	<b>4.5%</b>
<i>Pale medium strength hoppy beer</i>	
<b>Hydes</b> <i>Manchester</i>	
<b>Bitter</b>	<b>3.8%</b>
<i>Pale brown beer with malty nose and malt and hoppiness in the taste, bitter throughout</i>	
<b>Mild</b>	<b>3.5%</b>
<i>Mid brown, malt and citrus aroma and taste, bitter finish</i>	
<b>Kelham Island</b> <i>Sheffield</i>	
<b>Bitter</b>	<b>3.8%</b>
<i>Pale brown beer with refreshing hoppiness and fruitiness</i>	
<b>Pale Rider</b>	<b>5.2%</b>
<i>Full bodied, well balanced, straw pale ale</i>	
<b>Leeds</b> <i>W Yorks</i>	
<b>Best</b>	<b>4.3%</b>
<i>Classic Yorkshire Bitter - full flavoured with a hoppy finish</i>	
<b>Brewery Pale</b>	<b>3.8%</b>
<i>Easy drinking pale ale. Light and hoppy with delicate floral notes and a well balanced finish</i>	
<b>Lees</b> <i>Manchester</i>	
<b>Bitter</b>	<b>4%</b>
<i>Copper coloured bitter with malt and fruit in aroma and taste</i>	
<b>Brewer's Dark</b>	<b>3.5%</b>
<i>Dark brown with malt and caramel aroma. Creamy, caramel, malt and fruit taste</i>	
<b>Loddon</b> <i>Oxfordshire</i>	
<b>Hoppit</b>	<b>3.5%</b>
<i>Light coloured beer, hops dominant in aroma and taste</i>	
<b>Mayfields</b> <i>Hereford</i>	
<b>Naughty Nells</b>	<b>4.2%</b>
<i>Copper coloured with malty body and citrusy hop finish</i>	
<b>Moor</b> <i>Glamorgan</i>	
<b>Old Freddy Walker</b>	<b>7.3%</b>
<i>Rich dark strong ale with fruity complex taste and fruitcake like finish</i>	
<b>Moorhouses</b> <i>Burnley</i>	
<b>Black Cat Mild</b>	<b>3.4%</b>
<i>Roast malt, fruit and liquorice lead to a dry, bitter finish</i>	
<b>Nelson</b> <i>Chatham</i>	
<b>Dogwatch Stout</b>	<b>4.5%</b>
<i>A smooth creamy stout with strong hop tastes to leave a smoky, chocolate aftertaste on the palate</i>	


<b>Mastermate Mild</b>	<b>3.7%</b>
<i>A refreshing session ale with full hops flavour and a smooth aftertaste</i>	
<b>Purser's Pussy Porter</b>	<b>5.1%</b>
<b>O'Hanlons</b> <i>Devon</i>	
<b>Dry Stout</b>	<b>4.2%</b>
<i>Fruity and roast malt flavours and dry!</i>	
<b>Port Stout</b>	<b>4.8%</b>
<i>Black and powerful in flavour, hoppy aftertaste</i>	
<b>Oakham</b> <i>Peterborough</i>	
<b>Jeffrey Hudson Bitter (JHB)</b>	<b>3.8%</b>
<i>Excellent straw coloured bitter, hoppy with supporting grapefruit and bitter finish</i>	
<b>Okells</b> <i>Isle of Man</i>	
<b>Bitter</b>	<b>3.7%</b>
<i>Golden beer with hoppy and malty aroma leading to rich and malty taste with bitter hoppy finish</i>	
<b>Mild</b>	<b>3.4%</b>
<i>Full malt and fruity flavoured mild</i>	
<b>Ossett</b> <i>W Yorks</i>	
<b>Black Bull Bitter</b>	<b>3.9%</b>
<i>Dark, dry bitter</i>	
<b>Pale Gold</b>	<b>3.8%</b>
<i>Light, refreshing hoppy pale ale</i>	
<b>Otley</b> <i>Pontypridd</i>	
<b>CO2</b>	<b>4.2%</b>
<i>Golden brown, fruity with heavy floral aromas</i>	
<b>Dark O</b>	<b>3.8%</b>
<i>Medium bodied mild, chocolate and roast barley flavours</i>	
<b>O1</b>	<b>4%</b>
<i>Pale golden beer with hoppy aroma with thirst quenching hop, malt and fruit taste</i>	
<b>OBB</b>	<b>4.5%</b>
<i>Tawny red ale</i>	
<b>Phoenix</b> <i>Manchester</i>	
<b>Spotland Gold</b>	<b>4.1%</b>
<i>Pale, hoppy beer</i>	
<b>Pictish</b> <i>Rochdale</i>	
<b>Alchemists Ale</b>	<b>4.3%</b>
<i>Yellow beer with generous fruit and hops in aroma and palate</i>	
<b>Brewer's Gold</b>	<b>3.8%</b>
<i>Soft maltiness and strong hop citrus flavour</i>	

<b>Potbelly</b> <i>Kettering</i>	
<b>Beijing Black</b>	<b>4.4%</b>
<i>Black stout like beer</i>	
<b>Purity</b> <i>Warwickshire</i>	
<b>Pure Gold</b>	<b>3.8%</b>
<i>Golden hoppy bitter</i>	
<b>Purple Moose</b> <i>Porthmadog</i>	
<b>Dark Side of the Moose</b>	<b>4.6%</b>
<i>Strongish mild with deep malt flavour and fruity bitterness</i>	
<b>Glaslyn Ale</b>	<b>4.2%</b>
<i>Refreshing light and malty pale coloured beer</i>	
<b>Madog's Ale</b>	<b>3.7%</b>
<i>Malty nose and initial nutty flavour leading bitter and roast flavours</i>	
<b>Snowdonia Ale</b>	<b>3.6%</b>
<i>Golden refreshing bitter, citrus fruit hoppiness in aroma and taste</i>	
<b>Quartz</b> <i>Staffordshire</i>	
<b>Blonde</b>	<b>3.8%</b>
<i>Slightly sweet, light amber beer with astringent hint</i>	
<b>Crystal</b>	<b>4.2%</b>
<i>Copper coloured, caramel aroma and fruity taste</i>	
<b>RCH</b> <i>Weston-Super-Mare</i>	
<b>Old Slug Porter</b>	<b>4.5%</b>
<i>Chocolate, coffee, roast malt and hops blending together with dark fruit flavours in a dark brown beer</i>	
<b>Salopian</b> <i>Shrewsbury</i>	
<b>Hoptwister</b>	<b>4.5%</b>
<i>A premium bitter with a fine citrusy flavour and a complex hop finish</i>	
<b>Shropshire Gold</b>	<b>3.8%</b>
<i>Golden session beer</i>	
<b>Saltaire</b> <i>ShIPLEY W Yorks</i>	
<b>Rye Smile</b>	<b>3.8%</b>
<i>A copper coloured session bitter with toffee flavours</i>	
<b>Trio Pale</b>	<b>4.4%</b>
<i>Classic pale ale with three American hops providing bitterness and strong citrus flavours</i>	
<b>Titus Black</b>	<b>4.5%</b>
<i>A dark, full bodied ale with smoky roast malt flavours</i>	
<b>Spire</b> <i>Chesterfield</i>	
<b>Dark Side of the Moon</b>	<b>4.3%</b>
<i>A deep garnet coloured mild, with sweet toffee overtones, balanced with hops</i>	


<b>Land of Hop &amp; Glory</b>	<b>4.5%</b>
<i>Clean crisp golden ale developing grapefruit and lemon flavours</i>	
<b>Sergeant Pepper's Stout</b>	<b>5.5%</b>
<i>Full flavoured stout using ground black pepper. Liquorice and pepper dominate in complex dark stout</i>	
<b>Surrey Hills</b> <i>Shere, Guildford</i>	
<b>Albury Ruby</b>	<b>4.6%</b>
<i>A warming dark winter beer, a hint of blackcurrant in the aroma. Beautifully balanced and smooth</i>	
<b>Ranmore Ale</b>	<b>3.8%</b>
<i>Light bitter, bags of flavour with grapefruit notes</i>	
<b>Shere Drop</b>	<b>4.2%</b>
<i>Well balanced, citrus aroma, hoppy fruity flavours</i>	
<b>Taylor</b> <i>Keighley</i>	
<b>Best Bitter</b>	<b>4%</b>
<i>Hops, citrus fruit and nutty malt character</i>	
<b>Dark Mild</b>	<b>3.5%</b>
<i>Hops combined with malt and caramel sweetness</i>	
<b>Golden Best</b>	<b>3.5%</b>
<i>Golden mild, refreshing fruit aroma and hoppy taste</i>	
<b>Landlord</b>	<b>4.3%</b>
<i>Full flavoured, well balanced spicy, citrus, amber beer</i>	
<b>Thornbridge</b> <i>Bakewell, Derbyshire</i>	
<b>Jaipur IPA</b>	<b>5.9%</b>
<i>Complex strong IPA with good balance of citrus flavours and slight sweetness. Dangerously drinkable – take care!</i>	
<b>Three B's</b> <i>Blackburn</i>	
<b>Knocker Up</b>	<b>4.8%</b>
<i>Smooth, rich, creamy porter</i>	
<b>Pinch Noggin</b>	<b>4.6%</b>
<i>Golden beer with balance of malt, hops and fruit</i>	
<b>Stokers Slake Mild</b>	
<i>Dark but not heavy, smooth roasted barley finish</i>	
<b>Tackler's Tipple</b>	<b>4.3%</b>
<i>Darkish best bitter with full hop flavour and deep dry finish</i>	
<b>Tirril</b> <i>Appleby, Cumbria</i>	
<b>Charles Gough's Old Faithful</b>	<b>4%</b>
<i>Pale gold aromatic well hopped beer</i>	

<b>Titanic Stout</b>	<b>4.5%</b>
<i>Roast, fruity and liquorice. Good and black</i>	
<b>Triple fff Alton Hants</b>	
<b>Alton's Pride</b>	<b>3.8%</b>
<i>Golden brown beer, floral hop aroma, initial malty flavour gives way to citrus and hoppy bitterness</i>	
<b>Pressed Rat &amp; Warthog</b>	<b>3.8%</b>
<i>Unusual mild – dark but bitter with roast and fruit taste</i>	
<b>Vale Bucks</b>	
<b>Black Swan</b>	<b>3.9%</b>
<i>Dark and smooth with full roast flavour</i>	
<b>Weetwood Cheshire</b>	
<b>Best Bitter</b>	<b>3.8%</b>
<i>Pale brown beer with assertive bitterness</i>	
<b>Cheshire Cat</b>	<b>4%</b>
<i>Pale dry bitter, lemon zest aroma, hoppy fruity taste</i>	
<b>Wensleydale N Yorks</b>	
<b>Coverdale Poacher IPA</b>	<b>5%</b>
<i>Citrus predominant in both aroma and taste</i>	
<b>Forester's Session Bitter</b>	<b>3.7%</b>
<i>Aromatic straw coloured beer with good balance of malt and hops</i>	
<b>Rowley Mild</b>	<b>3.2%</b>
<i>Chocolate and toffee aroma, rich and flavoursome for its strength</i>	
<b>Wentworth S Yorks</b>	
<b>Oatmeal Stout</b>	<b>4.8%</b>
<i>Black smooth stout with toffee, roast and chocolate malt</i>	
<b>Westerham Kent</b>	
<b>Black Eagle Special Bitter</b>	<b>3.8%</b>
<i>Pale beer with strong dry bitterness</i>	
<b>British Bulldog</b>	<b>4.3%</b>
<i>Fuller bodied, more rounded best bitter</i>	
<b>Whitstable</b>	
<b>Oyster Stout</b>	<b>4.5%</b>
<i>Rich and dry with deep chocolate and mocha flavours</i>	
<b>Wickwar Gloucestershire</b>	
<b>Mr Perretts Traditional Stout</b>	<b>5.9%</b>
<i>Smoky chocolate malts and peppery hops dry bitter taste, black cherry and blackcurrant hints</i>	

<b>Station Porter</b>	<b>6.1%</b>
<i>Rich smooth complex ruby brown beer. Roast malt, coffee, chocolate and dark fruit flavours.</i>	
<b>Wold Top E Yorks</b>	
<b>Wold Way</b>	<b>3.6%</b>
<i>Standard bitter</i>	
<b>Woodforde's Norfolk</b>	
<b>Mardlers Mild</b>	<b>3.5%</b>
<i>Light blend of roast malt and chocolate sweetness</i>	
<b>Wherry</b>	<b>3.8%</b>
<i>Award winning hoppy bitter with citrus and spice hints</i>	
<b>Woodlands Cheshire</b>	
<b>Light Oak</b>	<b>(4.0%)</b>
<i>A pale fresh malty beer with dry crisp aftertaste</i>	
<b>Midnight Stout</b>	<b>4.4%</b>
<i>Classic creamy dry stout.</i>	
<b>Mild</b>	<b>3.5%</b>
<i>A stunning creamy mild</i>	
<b>Wyre Piddle Wiltshire</b>	
<b>Piddle in the Dark</b>	<b>4.5%</b>
<i>Rich, smooth, ruby bitter</i>	
<b>Piddle in the Hole</b>	<b>3.9%</b>
<i>Copper coloured dry beer, hops and fruitiness throughout</i>	
<b>Piddle in the Wind</b>	<b>4.5%</b>
<i>Hoppy nose with a mix of flavours</i>	
<b>Yates Cumbria</b>	
<b>Bitter</b>	<b>3.7%</b>
<i>Full bodied golden bitter with complex hop bitterness</i>	
<b>Yates' Isle of Wight</b>	
<b>Holy Joe</b>	<b>4.9%</b>
<i>Strongly hopped golden brown bitter with spice and fruit</i>	



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## Cider and perry

### Dry Cider

Butford (organic)  
Gray  
Naish  
Orchards Farmhouse  
Rathays Old Goat Vilberie s/v  
Ross on Wye 10 Apples  
Severnsider  
Troggi Whisky Cask Finish  
Uren Malvern Magic Morgan sweet s/v  
WM Watkins Whisky Cask Finish

### Medium Cider

Bollhayes  
Brook Farm  
Dan-y-Graig  
Hecks Kingston Black s/v  
O Sir Betws Special Selection  
Orchards Wye Cider  
Rosies Triple D  
Westcroft Janet's Jungle Juice  
Wilkins

### Sweet Cider

Crossman  
Hartland  
Hecks  
Rich  
Thatcher  
Wilkins

### Perry

Newton Court  
Olivers  
Troggi  
W M Watkins

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## Belgian and Dutch beer

(B – Belgium; H – Holland)

### Bottled Beer

<b>Abbaye des Rocs</b>	(B)	9%	<i>Rich, reddish ale with caramel, coriander and liquorice</i>
<b>Binchoise Spéciale Noël</b>	(B)	9%	
<b>Binchoise Triple</b>	(B)	8.5%	
<b>Boelens Bieken Honingbier</b>	(B)	8.5%	<i>Dark blonde honey beer from East Flanders micro</i>
<b>Boon Framboise</b>	(B)	6.2%	<i>A very fruity filtered young lambic with cherries and raspberries</i>
<b>Cantillon Gueuze</b>	(B)	5%	<i>Uncompromisingly artisan. Very tart and lemon. World-class</i>
<b>Cantillon Kriek</b>	(B)	5%	<i>Dry, aromatic, deep rose coloured pure unblended kriek</i>
<b>Cantillon Rose de Gambrinus</b>	(B)	5%	<i>Delicate pink coloured framboise. Tart raspberry aroma and flavour. A classic</i>
<b>Caracole Saxo</b>	(B)	8%	<i>Dryish, golden-blond ale from the 'Snail' brewery</i>
<b>Cazeau Tournay de Noël</b>	(B)	8.2%	
<b>Christoffel Blond</b>	(H)	6%	<i>Unfiltered, unpasteurised, bitter pilsner</i>
<b>Dolle Brouwers Stille Nacht</b>	(B)	12%	<i>Strong, dark, sweet Xmas beer from the 'mad brewers'</i>
<b>Drie Fonteinen Oude Kriek</b>	(B)	6%	<i>An amazing lambic beer with big cherry flavour but retaining some tart bitterness</i>
<b>Drie Fonteinen Vintage Gueuze 2003</b>	(B)	6%	<i>Distinctive, dry and lemony gueuze with delicate bitterness. Another world-class beer</i>
<b>Dupont Cervesia</b>	(B)	8%	<i>Amazing hop-free beer from Iron Age Museum at Aubechies. Uses a 14-herb preservative called gruit instead</i>
<b>Dupont Moinette Blonde</b>	(B)	8.5%	<i>Classic Wallonian blonde ale. Strong and spicy</i>
<b>Dupont Saison</b>	(B)	6.5%	<i>World classic saison. Dry, golden, herbs, big hop aftertaste</i>
<b>Ellezellose Hercule</b>	(B)	9%	<i>Jet black, malty aroma, burnt to a crisp with dried fruit and prune flavours. A fabulous stout</i>
<b>Géants Goliath Christmas</b>	(B)	8%	
<b>Géants Saison Voisin</b>	(B)	5%	<i>Sweetish yet hoppy amber ale</i>
<b>Géants Urchon</b>	(B)	7%	<i>Complex light reddish-brown ale</i>
<b>Girardin Framboise</b>	(B)	5%	<i>Perfumed, raspberry sweet with balancing lambic sourness</i>
<b>Girardin Kriek</b>	(B)	5%	<i>Delicate, refreshing cherry flavour, again some tart lambic balance</i>
<b>Glazen Toren Canaster Winterscotch</b>	(B)	8.5%	<i>Dark, robust Scottish-style ale with some bitterness</i>
<b>Glazen Toren</b>			
<b>Ondinneke Tripel</b>	(B)	8.5%	
<b>Graal Gember</b>	(B)	8%	<i>A sweet blonde ale flavoured with ginger</i>
<b>Graal Triverius Tarwebier</b>	(B)	6.8%	<i>Dry, strong and bitter wheat beer with coriander spice</i>
<b>Ij Scharrel Wit</b>	(H)	7%	<i>Distinctive, dry wheat beer from Amsterdam</i>
<b>Jopen Hoppenbier</b>	(H)	6.5%	<i>Spicy, well-hopped Dutch ale</i>
<b>Jopen Extra Stout</b>	(H)	5.5%	

<b>Kleine Duimpje Imperial Russian Stout</b>	<b>(H)</b>	<b>8.5%</b>
<i>Spicy, aromatic, orange-coloured triple. Wheat, barley and rye mix adds sweetness to brew</i>		
<b>Maasland Schele Os Tripel</b>	<b>(H)</b>	<b>7.5%</b>
<i>Spicy, aromatic, orange-coloured triple. Wheat, barley and rye mix adds sweetness to brew</i>		
<b>Molen Amerikaans</b>	<b>(H)</b>	<b>4.5%</b>
<b>Molen Rasputin Imperial Russian Stout</b>	<b>(H)</b>	<b>10.7%</b>
<i>Rich, dry and very dark with date, raisin, nut and toffee undercurrents</i>		
<b>Prael Willeke</b>	<b>(H)</b>	<b>6.5%</b>
<b>Ranke Guldenberg</b>	<b>(B)</b>	<b>8.5%</b>
<i>Dry, very hoppy herbal pale ale.</i>		
<b>Ranke Pere Noel</b>	<b>(B)</b>	<b>7%</b>
<i>Dark, less robust Xmas ale with some bitterness</i>		
<b>Ranke XX Bitter</b>	<b>(B)</b>	<b>6.2%</b>
<i>Intensely bitter pale ale.</i>		
<b>Regenboog Smisje IPA</b>	<b>(B)</b>	<b>10%</b>
<i>Powerful, hoppy, new IPA from Bruges</i>		
<b>Rochefort 8</b>	<b>(B)</b>	<b>9.2%</b>
<i>Ruddy-brown, well-rounded Trappist ale, chocolate aftertaste</i>		
<b>Rochefort 10</b>	<b>(B)</b>	<b>11.3%</b>
<i>Magnificent Trappist ale. Dark, rich and seductive. Liquid Christmas pudding!</i>		
<b>Rulles Blonde</b>	<b>(B)</b>	<b>7%</b>
<i>Strong, unfiltered, quality blonde ale, loads of character</i>		
<b>Ryck Winter Arend</b>	<b>(B)</b>	<b>6.3%</b>
<i>Pale amber Xmas ale with complex bitter-sweet, roast flavours</i>		
<b>Schelde Kerstbier</b>	<b>(H)</b>	<b>9.5%</b>
<i>Seasonal bok from well-regarded Dutch micro</i>		
<b>Schelde Schoenlappertje</b>	<b>(H)</b>	<b>6.5%</b>
<i>Fresh blackcurrants fermented in a high-quality blond ale. Distinct beer flavour with delicate fruit aroma.</i>		
<b>Servattumus Winterkunninkske</b>		<b>8.7%</b>
<b>Volendam Pijtje</b>	<b>(H)</b>	<b>10%</b>
<i>Robust, dark brown barley wine fermented with Westvleteren yeast</i>		
<b>Westvleteren 8 – blue top</b>	<b>(B)</b>	<b>8%</b>
<i>A magnificent strong, dark dubbel-style Trappist ale with complex flavours, liquorice to the fore.</i>		

**Westvleteren 12 – yellow top (B) 12%**  
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**Zennebrouwerij Equinox (B) 8%**

**Zennebrouwerij Taras Boulba (B) 4.5%**

### Draught Beer

**(Note: Only two or three draught beers will be on tap at any one time.)**

**Jopen Extra Stout (H) 5.5%**  
*New dry Dutch stout, with port like malty finish*

**La Chouffe (B) 8%**  
*Strong, blond ale with apricots and coriander.*

**Maasland Witte Wieven (H) 5.5%**  
*Dutch light amber-coloured wheat beer. Fruity, spicy and soft.*

**Poperinghe Hommelbier (B) 7%**  
*Strong, very hoppy, filtered pale ale*

**Verhaeghe Echte Kriek (B) 6.8%**  
*Classic oak-aged Flemish brown ale steeped in sour cherries*

## German beer

**(Note: This year most of the selection will be a choice of some of the draught beers below.)**

### Draught Beer

#### Blond

Augustiner Helles Lagerbier 5%  
 Fruh Kolsch 4.8%  
 Keesman Herren Pils 4.5%  
 Keesman Lagerbier  
 Lowenbrau Kellerbier  
 Mahrs Helles 6.5%  
 Mahrs Kellerbier 5.2%  
 Reissdorf Kolsch 4.8%  
 St Georgen Pils  
 Schlenkerla Lagerbier Tegernsee Helles  
 Tegernsee Spezial  
 Tegernsee Spezial Hell 5.7%

#### Dark

Augustiner Dunkel Export  
 Schumacher Alt 4.6%  
 Spezial Rauchbier 4.6%  
 Urige Alt 4.6%

#### Weiss

Karg Dunkles Weissbier 5%  
 Mahrs Weissbier 4.9%

### Bottled Beer

#### Blond

Dom Kolsch  
 Fischer Helles  
 Fisher Spezial  
 Fruh Kolsch  
 Jacobs Wintergold 5.9%  
 Jever Pils 4.9%  
 Keesman Pils  
 Kneiting Pils 5.2%  
 Mahrs Pils  
 Pyraser Festbier 6%  
 Schlenkerla Lagerbier 4.3%  
 Tegernsee Helles  
 Tegernsee Spezial

#### Dark

Diebels Alt  
 Goller Rauch  
 Mahrs Bock  
 Neder Schwarze Anna 5.2%  
 Schlenkerla Rauchbier 5.2%  
 Spezial Rauchbier 4.6%  
 Urige Alt 4.6%

#### Weiss

Andechs Weiss 5.5%  
 Goller Weiss  
 Grief Weiss  
 Gutmann Weiss 5.2%  
 Gutmann Weiss Bock  
 Karg Weiss 5.1%  
 Karg Weiss Bock  
 Keesman Weiss  
 Mahrs Weiss 4.9%  
 Schneider Aventinus 8%  
 Schneider Weiss 5.4%

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## South West London CAMRA

The Battersea Beer Festival is the main event undertaken by the South West London branch of CAMRA and is also where the winner of the branch's Pub of the Year competition is announced. This is based on the previous calendar year so that, although this is the 2009 festival, the winner announced is that for the last full calendar year, 2008. The winner is determined by secret, postal ballot of all branch members.

Last year's winner, the Trafalgar Freehouse in South Wimbledon went on to become CAMRA Greater London Pub of the Year – the second year in a row for SW London after the 2006 SW London winner, the Bricklayer's Arms in Putney went on to be the 2007 Greater London winner. However, under our rules the current Pub of the Year is not eligible the following year, which is why the Trafalgar is not on the shortlist.

### Pubs shortlisted for 2008 South West London Pub of the Year

**Beehive** 197 St John's Hill, Battersea SW11  
**Bricklayer's Arms** 32 Waterman St, Putney SW15  
**Eagle Ale House** 104 Chatham Rd, Battersea SW11  
**Falcon** 2 St John's Hill, Battersea SW11  
**Grapes** 39 Fairfield Street, Wandsworth SW18  
**Nightingale** 97 Nightingale Lane, Balham SW12  
**Priory Arms** 83 Lansdowne Way, Stockwell SW8  
**Sultan** 78 Norman Road, South Wimbledon SW19

We aim to have representatives designated for each postal district within the branch area to act as contact points, keep a check on changes to pubs within their districts, and co-ordinate recommendations for the Good Beer Guide shortlist.

### South West London CAMRA District Representatives

**SW2** Chris Cobbold, 25 Valens House, Upper Tulse Hill, SW2 2RX. 020-8674 0556

**SW4** Vacancy

**SW8** John Barker, 2 Marlborough Road, Colliers Wood SW19 2HG. 020-8543 2522, johnr\_barker@yahoo.co.uk

**SW9** Bert Field, 219 Railton Road, SE24 0LX. 020-7733 7195

**SW11** Jane Jephcote and Robert Preston, 10 Ravenet Court, Ravenet Street, SW11 5HE. 020-7720 6327, jephcotej@hotmail.com

**SW12** Paul Gregory, 34 Telferscot Road, SW12 0HW. 020-8675 4501

**SW15** Rod Ellery, 35 Kohat Road, SW19 8LD. 07785 725256, rod@ellerys.org

**SW16** Stephen Blann, Flat B, 17, Norfolk House Rd, SW16 1JJ. 07751 968993, stephenblann@hotmail.co.uk

**SW17** Mark Bravery, 55 Kipling Drive, SW19 1TJ. 020-8540 9183, markbravery@blueyonder.co.uk

**SW18** Peter J Sutcliffe and Pauline Doyle, 22 Marcilly Road, SW18 2HS. 020-8871 1690, goonscouse@aol.com

**SW19(N) & SW20** Sue Hart, 24 Hamilton Road, SW19 1JF. suehart695@btinternet.com

**SW19(S) & Morden** Martin Butler, 92 Willmore End, SW19 3DF. 020-8542 3158, martbutler@aol.com

**Mitcham** Paul Kirsten, 1A Wandle Road, Morden SM4 6AJ. 020-8646 2978

### Future meetings

**Thurs 19 February** – 7.30, Open branch committee (April/May meetings and branch AGM), Princess of Wales, 98 Morden Rd, Merton SW19

**Sun 1 March** – 12.15, GBG10 selection, Sultan, 78 Norman Rd, S Wimbledon SW19

**Mon 23 March** – 7.30 onwards, Social, Nightingale, 97 Nightingale Lane, Balham SW12

Details will appear in *What's Brewing* and *London Drinker* and on the branch website [www.swlcamra.org.uk](http://www.swlcamra.org.uk).



## The Nightingale Pub

97 Nightingale Lane, Balham SW12 8NX

[www.nightingalewalk30years.org](http://www.nightingalewalk30years.org)



Join us for a great Pint of Bitter in our fantastic beer Garden.



Come in and have a great pint of winter warmer next to our open fire

The best place to be any time of year!



## Falcon Brewery

Kewaigue, Douglas

Isle of Man

01624-699493

### Breweries In South West London

The SW London branch of CAMRA covers the London Boroughs of Wandsworth and Merton and the south-western part of Lambeth. A hundred years ago, there were some nine breweries in the branch area. By the 1970s there was just one: Young's of Wandsworth, itself ceasing brewing in 2006. A number of micros have come and gone in recent years and only one brewery is now operating in the branch area. This is Sambrook's, established in 2008. Sambrook's 3.9% Wandle Bitter is already available in a number of local pubs.

### The Clapham Omnibus – New SW London CAMRA local pub guide

This new guide is hot of the press for this year's Battersea Beer Festival and available from the products stand priced £2. The Clapham Omnibus gives details of all pubs in the SW4 and SW8 London postal districts: Clapham, South Lambeth and the northern parts of Stockwell and is the fourth in a series of pocket guides to pubs in the South West London CAMRA branch area. All four may be bought at the products stand for only £5.

### JOIN CAMRA NOW

CAMRA's policies have been established through resolutions carried by its members at the national Annual General Meetings. CAMRA has been called 'Europe's most successful consumer organisation', but its strength is in its membership and if you need our help, we need yours. We're a not-for profit body run locally and nationally by elected, unpaid volunteers, completely independent of any commercial interest and totally reliant on people like you for funds and support. So, if you're not already a member, why not join now by completing the application form available at the Membership stand!




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Tel: 0161 834 3285  
Fax: 0161 834 6458



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### Your Details

Title ..... Surname .....

Forename(s) .....

Date of Birth (dd/mm/yyyy) .....

Address .....

..... Postcode .....

Email address .....

Tel No (s) .....

**Partner's Details (if Joint Membership)**

Title ..... Surname .....

Forename(s) .....

Date of Birth (dd/mm/yyyy) .....

Please state which CAMRA newsletter you found this form in? .....

	Direct Debit	Non DD
Single Membership (UK & EU)	£20 <input type="checkbox"/>	£22 <input type="checkbox"/>
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For Young Member and concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

I enclose a cheque for .....

Signed ..... Date .....

Applications will be processed within 21 days

Mem Form 0108



### Instruction to your Bank or Building Society to pay by Direct Debit

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**Name and full postal address of your Bank or Building Society**

To the Manager Bank or Building Society

Address

Postcode

**Name(s) of Account Holder (s)**

**Bank or Building Society Account Number**

**Branch Sort Code**

**Reference Number**

**Originator's Identification Number**

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This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

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Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

Fun for all the Family

# Batemans Brewery

Fun for all the Family

OPEN DAILY  
11:30 ~ 3:30pm

# Fun

OPEN DAILY  
11:30 ~ 3:30pm

# Food & Froth

## Visitors Centre Wainfleet, Lincolnshire

Enjoy a Range of Batemans Good Honest Ales,  
Foreign Beers, Wines, Soft Drinks & Beverages

**Victorian Brewhouse Tour**  
Tours 12:30pm and 2:00pm Daily  
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**Traditional Pub Games from a Bygone Age**

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**Virtual Reality Brewery Tour**

*Evening Bookings  
taken by Prior  
Arrangement*

**For Further Details**

**Telephone 01754 882009 / 882017**

**A52 Wainfleet (4 miles South of Skegness) or (5 minutes by Train)**

**Email : [visitorscentre@bateman.co.uk](mailto:visitorscentre@bateman.co.uk)**

**Website : [www.bateman.co.uk](http://www.bateman.co.uk)**



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MON-FRI: 9.00-9.00 SAT: 8.00-8.00 SUN:9.00-6.00

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Telephone 020 7622 3626  
[www.dogshome.org](http://www.dogshome.org)



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