

23rd

E G G H A M

Beer Festival

Thu 24th - Sun 27th March 2016

**Programme &
Tasting Notes**



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Welcome to EBF 23

If you are first time visitors - welcome to one of the friendliest festivals you'll find anywhere in this country!! I trust you will enjoy yourselves and become a regular return visitor at future festivals (the dates of the next two are elsewhere in this program). To our regular visitors a huge vote of thanks for your ongoing support! Feel free to pass on your feedback to myself or one of the team.

The recipe is the same as the previous 22 events - 60 plus ales from some of the latest breweries to spring up around the country which adds up to 1472(ish) different ales displayed on our blackboard out back. We also reach number 26 in the Last of the Blue Devils series specially brewed for us by Chris at Ascot Ales (no.25 was on the bar on 14th Feb for the 5th anniversary of AJ's passing).



The Egham USC is currently in its 95th year of existence (and our 50th year in this building). It was a club set up for servicemen returning from WWI and we are proud to continue supporting our servicemen and women 95 years later. 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.

We also support deserving local charities - Manor Mead School in nearby Shepperton is our current chosen charity. It does a great job helping kids less fortunate than most. You will find further details of our two charities elsewhere in this programme. Much of our charity fundraising is boosted at these festivals so I urge you to give generously to our ongoing appeals. We can accept cash, unused beer tokens or your £2 glass deposits as you depart the festival.



Once again, a big thank you to the committee and members of the USC who allow us to host these festivals in what we all believe is the best club in the UK. Also, a special word of thanks to our bar manager Paul Dyer who does a tireless job keeping our ales in form 365 days of the year. Lastly, 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.

Special Thank You's

Roger Pearson for pulling together all of the bits and pieces to produce 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**.

Please enjoy yourselves and come back again soon!

Bob Inman - Festival Organiser

The Beers

Ascot Ales, Camberley, Surrey (2007)



LOTBD #26 8.0%

One-off Imperial Stout with Almond – 26th in a special series to remember the passing of USC member Alan 'AJ' Dunton in February 2011.

Ashdown Ales, Withyham, E.Sussex (2016)



Morning Dew 4.3%

Refreshing aromatic ale bursting with orange and citrus backed up by a full complement of fragrant hops.



Sussex Sunset 4.5%

Traditional Ruby Ale floods the mouth with a luxurious sweetness of carefully blended caramel malts and a hint of chocolate. Its fruity background combines well with the crisp, clean aroma of English hops.



Forest Fire Oak Smoked Porter 4.6%

Smooth, silky rich porter. Its blend of forest-fire smells and charcoal flavours is created by a gradual infusion of oak-smoked barley from a local smokehouse



.Skyline – Bright'n Early! 4.9%

Marketed under the Skyline Brewery brand. Brand new hoppy American Pale Ale. Full to the brim with sweet caramel malts and aromatic New World hops, creating a distinctive beer that is complex in its make-up, but stunningly simple in the refreshment it brings.



Skyline – Bright'n Breezy! 5.2%

Marketed under the Skyline Brewery brand. Brand new hoppy English IPA. Inspired by age-old brewing methods, this India Pale Ale is silky smooth with cedar and citrus flavours, complemented by the spicy aromas it fully deserves. It is a fruity, hearty beer that is immensely satisfying.

ABC - Aylesbury Brewhouse, Aylesbury, Bucks (2011)



Down Under 4.7%

Full of Aussie and Kiwi hops, this one has punchy tropical fruit flavours and a smack of citrus on the nose. dry hopped with Australian Galaxy for intense aromas..



CH-47 4.7%

The CH-47 is the worlds most versatile Cargo Helicopters built since the early 1960s and still in frontline service! This single hopped beer uses the heavy hitting Chinook hop throughout, giving a great refreshing citrus hoppy lift.

Black Cat, Palehouse Common, E.Sussex (2011)



Tip Top 3.2%

A chestnut and orange coloured beer. Smooth tasting with a perfect balance of Maris Otter and Goldings hops finishing with a hint of Cascade. Perfect as a session beer



Hopsmack 4.0%

A golden, citrus style beer based on 100% pale malt and a blend of Cascade and Amarillo hops.

Bond Brews, Wokingham, Berks (2015)



Goldi-Hops 3.9%

English style Pale Ale brewed using two blends of malted barley and wheat to provide a light golden hue. While two varieties of hop add a moderate bitterness level and a refreshing hint of citrus on the tongue.



Best of British 4.0%

Brewed using three blends of malted barley and wheat to provide a full bodied, rich copper coloured, nutty and biscuity session bitter. Two whole leaf hop varieties are used to provide a good bitter-sweet balance and a subtle fruity aroma, giving way to a lingering chocolate malty finish.



Railway Porter 4.5%

Brewed using five blends of malted barley and wheat to carry a deep brown colour. While two varieties of hop hold a low bitterness level followed by a hint of rich, dark fruit.

Crafty Brewing, Loxhill, Surrey (2015)



Dark Sessions 4.0%

Deep amber best bitter brewed with English Challenger and First Gold hops that give rich and toasty flavours.



Crafty One 4.2%

Fresh and citrus golden ale with lemon notes from the Chinook and Sorachi hops.



Hop Tipple 4.2%

Dry-hopped golden ale with pineapple and lemon citrus notes, brewed with Chinook and Cascade hops.

Dark Star, Partridge Green, West Sussex (1994)



Hophead Dry 3.8%

A dry hopped version of the session beer with plenty of grapefruit notes and citrus over flora

Decent Brewery, Addlestone, Surrey (2015)



Propeller 3.5%

A classic English pale ale recipe using the finest Maris Otter malt and Goldings hops. Subtle in strength and flavour. Fuller body than many ales of this ABV balanced by a dry finish. Brewed in a former World War 2 propeller factory!



Walrus 5.3%

Named after the legendary Walrus seaplane which took test flights on the River Wey near the brewery. Maris Otter malt with a pinch of Chocolate malt for deep colour and rich flavour. Subtle use of Goldings hops balance the fruity, full body.

Downlands, Small Dole, W. Sussex (2012)



Northern Hemisphere 4.8%

A Citra, Amarillo and Centennial hopped American Pale



CAM-RAA 2015 6.4%

A Mosaic hopped twelve malt porter

Eight Arch, Wimbourne, Dorset (2015)



Session 3.8%

One-off brew. Crisp and refreshing pale ale hopped with a blend of Amarillo, Chinook and Summit. Hoppy yet easily drinkable.



Quarterjack 4.8%

Brewed with seven different malts resulting in a full bodied porter with roasted aromas of coffee and chocolate.

Frontier, Derby, Derbyshire (2014)



Rye IPA 5.9%

Strong and hoppy rye IPA

Gyle 59, Thorncombe, Dorset (2014)



Take It Easy 2.5%

Unfined - Aromatic, refreshing and satisfying. Big on citrus flavour but low in alcohol, a beer to quench your thirst



Venus Weizen 5.1%

Unfined - Smooth & velvety with a hint of wheat this celebration of women in beer is an unusual dark and interesting variation on the classic weizen style. Collaborative brew from the brewsters at Gyle 59, Wildcard, Gadd's, Hall & Woodhouse & Triple fff



Elderbeery Stout 7.3%

Unfined - Matured for 6 months this beer is dark, strong & complex. Roasted malts, fruity and spicy hops combine with the fresh elderberries to give a flavour reminiscent of burnt toast, jam and dark chocolate spread.

High Weald, East Grinstead, E. Sussex (2012)



Chronicle 3.8%

Sweet malt balanced with clean lasting bitterness from English Fuggles and Goldings hops.



Greenstede 4.0%

English and American hops combine to bring crisp citrus flavours and a fresh hoppy aroma to this golden ale.



First Gold IPA 5.4%

Brewed with only English First Gold hops. Punchy and zesty, this IPA has a fantastic bitter-orange flavour and aroma with a long smooth finish. One for the hopheads.

Indigenous, Chaddleworth, Berks (2014)



Moonstruck Porter 4.8%

Brewed in the classic 1850 'London' Porter style, this beer has plenty of chocolate and coffee notes, complimented by a subtle bitterness and smooth finish



Double Warp 5.8%

A rich dark full flavoured brown stout, which delivers plenty of deep chocolate notes with a hint of spice.

Old Prentonian, Worthing, W. Sussex (2016)



Ello Treacle Stout 4.0%

As the name suggests, made from treacle this ale has good body not too sweet with lovely coffee overtones on the palate.



Smokey Joe 4.5%

Named in honour my Father-in-Law- a Master Engineer at Pilkington Glass, St Helens. This ale is dark amber in colour, with a lovely balance of flavours of grain and Fuggles Hops leaving a smoky finish.



WMD Strong Ale 9.3%

Very strong, malty amber ale. Not for the faint hearted! Brewed with traditional East Kent Goldings Hops coupled with a unique brewing technique, all lead to a truly mighty Ale.

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

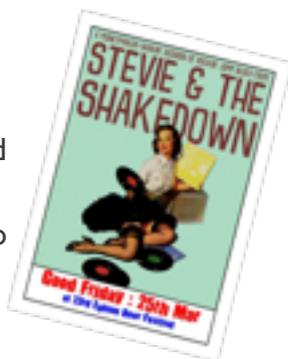
Live Music at the 23rd Egham Beer Festival

The Egham Beer Festival will once again be offering some great live music on the stage for **three** evenings from 8.45pm, as follows:

Fri 25th March - Stevie & The Shakedown

A night of hot rockin', jump blues, swing, R'n'B and good old Rock 'n' Roll!!!

I hope you brought your dancing shoes along to help make this Good Friday and GREAT Friday!!



Sat 26th March - All Night Workers

The sounds of Stax never sounded so good!

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!



Sun 27th March - Who Are You?

Closing the 23rd Egham Beer festival - this excellent WHO covers band. Come along and enjoy all your old favourites – songs from the early days like Substitute through the Tommy and Quadrophenia eras and onto Who's Next and beyond. Expect maximum Rhythm and Blues!



Paradigm, Sarratt, Herts (2015)



Anniversary Ale 3.5%

A pale ale hopped with 12 different hops, one for every month they've been brewing. Hops used are: galaxy, nelson sauvin, citra, challenger, cascade, columbus, moetuka, mount hood, calypso, centennial, pacific gem and willamette.



Winter Warmer 6.0%

Award-winning strong mild designed to provide insulation from within. Made with a combination of five dark malts. Smooth, slightly sweet and smoky and as black as your hat. Deceptively easy drinking despite its strength.

Park, Kingston upon Thames (2014)



Spring Pale 3.5%

Light pale ale with a malty backbone. Lightly dry hopped with Azacca. Slightly fruity.



Waimea Pale 4.0%

Dry hopped with New Zealand Waimea hops. Citrusy, floral.

Partners, Hightown, West Yorkshire (2011)



Cascade 4.0%

American style pale ale made with Willamette, Cluster and Cascade Hops, creating a beer with an excellent bitterness and a fabulous hoppy aftertaste.



Triple Hop 4.2%

A light and refreshing beer with citrus and blackcurrant notes.

Reunion Ales, Hanworth Park, West London (2015)



Opening Gambit 3.8%

Opening Gambit is a fully rounded and well balanced session ale. Its hoppy nose is followed by a smooth, malty, big mouthfeel which plays very nicely alongside the hop aromatics. A dry finish..



Frost Fair 4.5%

The interplay between the rich, malty texture and the subtle hint of oats serves as an impressive stage for an opera of hop flavours and aromas. You'll get berries, pine, floral and spicy notes.



Incredible Pale Ale 5.0%

From foundations of malted barley and wheat is built a towering structure of flavour, balm and aroma. The nose is at once resinous and fruity, the body light and appealing.

Riverside Brewing, Upper Beeding, W.Sussex (2016)



Steyning Stinker 4.0%

Brewed with smoked and chocolate malts for a distinctive smoky flavour.



Beeding Best 4.2%

Best bitter with a slight fruity / spicy edge to compliment the earthy and smoked flavour from the grain.



Sneaky Steamer 5.1%

Four different hops are used in this beer giving it a pine / floral characteristic with a hint of grapefruit.



Tubbers Tipple 5.6%

Strong ale with an earthy / spicy characteristic with just a hint of honey

Siren Craft, Finchampstead (2013)



Proteus Vol.1 4.0%

A clean, crisp and slightly darker than average malt base provides a good body and backbone where Motueka, Amarillo and Citra are allowed to sing..



Schnuckelputz 4.2%

A brand new pale ale - a crisp, clean and delicate pale ale, liberally dry hopped with Equinox and Amarillo to give lovely fruity overtones.

Southwark Brewery, Bermondsey SE1 (2014)



Harvard APA 5.5%

Highly-hopped American Pale Ale brewed with English Malt giving a golden colour. Four American hops are added at various stages of the brew to produce an intense hoppiness balanced with a fresh bitter aftertaste and citrus and floral overtones.



Druid's Brew 4.9%

Pale Ale brewed with Pale Ale Malt giving a blonde colour. Chinook, Cascade and Mosaic hops are added and then dry hopped in fermentation vessel for a grapefruit citrus flavour. The only cask in existence outside of the brewery!



Simcoe Single Hop 5.0%

Simcoe is a highly regarded American hop noted for its bittering qualities and its aromas of passionfruit, apricot, intense pine, and woody aroma.



XXX Porter 4.6%

Based on a 1923 recipe. A traditional London Porter using English Pale, Crystal and Chocolate Malts, Target and Boadicea Hops to produce a very dark beer with malty body and bitterness balanced with a hint of cocoa beans and liquorice.

Tapstone, Chard, Somerset (2015)



Hop Wire 4.8%

Unfined - New IPA



Ninja Stout 5.0%

Unfined - New Stout



Opium Wars 5.6%

Unfined - New Black IPA

Thames Side, Staines upon Thames, Surrey (2015)



Heron Bitter 3.7%

A traditional English bitter with Fuggles and Goldings.



White Swan Pale Ale 4.0%

Hoppy US style pale ale, packed with Chinook and Columbus hops.

The Brew Shack, Wimborne, Dorset (2016)



Amber Bitter 4.0%

Amber session bitter with balanced malt and hops with a bitter finish.



Pioneer Pale Ale 4.5%

Single hopped English Pale Ale, bright, citrusy and hoppy with a smooth hop bitterness

Windsor & Eton, Windsor, Berks (2010)



Secret Brew 5.0%

Trial brew of a new permanent English IPA, currently brewed as a classic IPA with pale malts and “burtonised” liquor. The hopping regime includes Target hops for bittering and New World hops in the late boil plus for dry-hopping.



Scumbag Maggot 8.5%

Imperial Stout brewed with 7 different malts including smoked and red Rye plus Molasses and Juniper berries. Aged in oak whiskey “Hogsheads”. Christmas pudding fruits, treacle, liquorice, chocolate and coffee all in one glass!

XT, Long Crendon, Bucks (2011)



Animal – Big Foot 4.6%

A pale ale, using all European noble hops, clean drinking with a slight caramel finish.



Animal – Shark 4.6%

Anglo-American Amber - Punchy North American Hops fight it out with England’s finest. Even the yeast is a special English and Californian Ale blend.

Ciders and Perries

Hecks, Somerset

Browns 6.5%

Medium sweet .A crisp, acidic cider with elderflower over-tones.

Port Wine of Glastonbury 6.5%

Medium sweet cider that gets its name from its ruby red colour. Finished off in Port barrels to give it that lovely taste.

Blakeney Red Perry 6.5%

Medium sweet so it is slightly sweeter than our other perries but has a delicious perry flavour.

Hendre Huffcap Perry 6.5%

A medium sweet still single varietal perry made from the Hendre Huffcap pear.

Newtons, Herefordshire

Gasping Goose 5.8%

Medium/Dry.Traditionally crafted Organic Cider.

Rich's, Somerset

Dry Cider 6.0%

A dry, still, "Farmhouse" cider made from a blend of apple varieties. Rich's Traditional draught ciders are made with Somerset Bittersweet/Bitter sharp apples, then matured in Oak Vats giving it a well balanced, Cloudy Cider with a fresh apple aroma.

Salt Hill, Berkshire

Autumn Gold 5.0%

Medium/Dry.Cider blended with the new season fresh pressed apple juice.

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

For your notes

Dates of the next Egham Beer Festivals

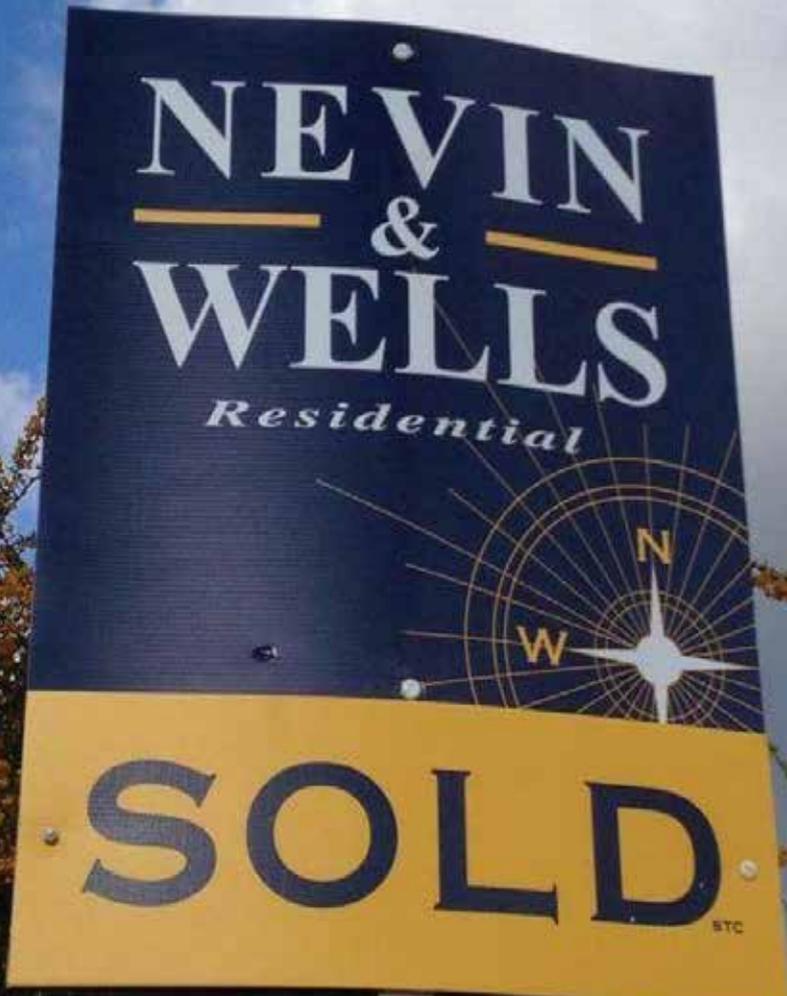
EBF 24 - 4th - 7th August 2016

EBF 25 - 10th -13th November 2016

Proud supporter of the 23rd Egham Beer Festival

Also supporter of 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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