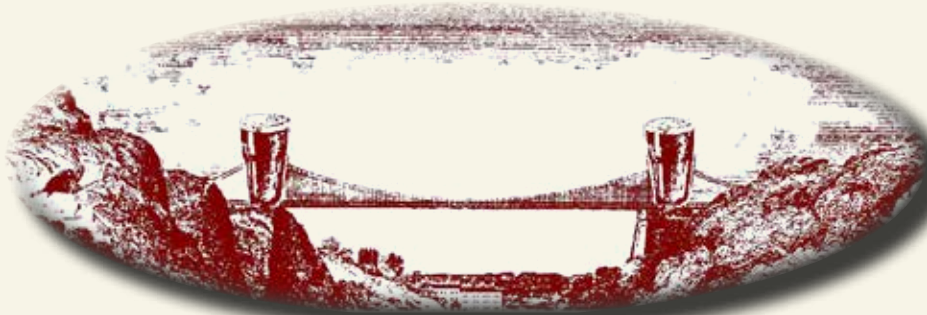




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No. 102

Summer
2014

CAMPAIGN
FOR
REAL ALE

PINTS WEST

Multi-award-winning magazine of the Bristol & District Branch of CAMRA, the Campaign for Real Ale (incorporating the Bath & Borders Branch)



The unusual beer engine in the Crown at Kelston



The multi-award-winning magazine of the Bristol & District Branch of CAMRA, the Campaign for Real Ale, plus the Bath & Borders Branch

Brought to you entirely by unpaid volunteers

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Published by the Bristol & District Branch of CAMRA, the Campaign for Real Ale, beginning of June 2014 ©

Next edition: end of August 2014 (probably).

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Subscriptions: to be put on a mailing list (for UK addresses) send ten standard 1st class stamps to the editor.

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Design & Layout: Steve Plumridge.

Printed by Caric Press Limited (www.caricpress.co.uk).

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Bristol Beer Festival

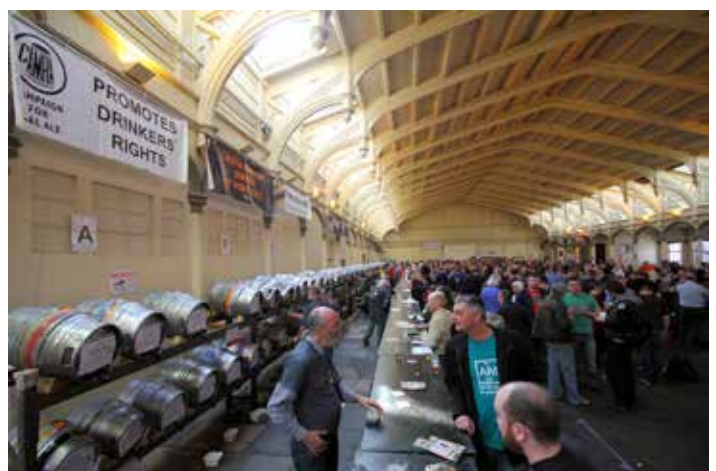
The seventeenth annual CAMRA Bristol Beer Festival took place over five public sessions from Thursday 13th to Saturday 15th March at Brunel's Old Station, Temple Meads, Bristol. Tickets sold out for all of them with the exception of Thursday evening, although admittedly we did only manage to have 130 different beers on sale during that session.

To be serious, a change in ticket buying patterns was observed with a significant shift to online sales for people that aren't local CAMRA members, so this will doubtless be considered when decisions are made as how best to sell tickets for the 2015 festival.

Overall the 2014 event was indeed another success with much real ale, cider and perry tasted by happy customers. It's worth repeating that the festival simply could not happen without the hard work of many unpaid CAMRA volunteers, so let's all raise a glass to them.

Speaking of raising a glass, **Rocket Science Titan** was the first cask of beer to sell out at the festival, however we fortunately had another in reserve. The **Bristol Beer Factory** won the coveted LocAle of the festival award (decided by a blind tasting) with their ever popular **Southville Hop IPA** and the runner-up position was seized by relative newcomers the **New Bristol Brewery** with their mighty **Super Deluxe Stout**. Our congratulations go to them both as well as our thanks to our main sponsors for their help with the 2014 Bristol Beer Festival, **Towles Brewery** and **St Austell Brewery**.

Richard Brooks



More breweries opening in local area!

The winter edition of Pints West (the special bumper 100th edition) featured profiles of the 15 breweries within the Bristol & District branch area, along with the 12 in the area covered by the Bath & Borders branch. The point was made that the number of breweries has increased significantly in recent times. Well it gets even better!

Your local CAMRA branch has heard of yet more breweries that are either about to open or which should hopefully be opening in the near future.

A recent press report mentioned that a Stephen Hall of new business **The Incredible Brewing Company** had recently obtained planning permission from Bristol City Council to set up a new brewery in Brislington. The plan is for brewing to take place several times a week. No further details are known yet. However, if Stephen Hall would like to contact Bristol & District CAMRA we would be pleased to hear details of his plans which we could then bring you in the next Pints West.

The coppers have already been firing up at the new **Chew Valley Brewery** in Pensford. Owners Dom Lowe and Matt Stalker have spent the last few months planning their business approach, brand-building and learning the finer intricacies of brewing. Whilst they have, by comparison with some competitors, less in the way of commercial brewing experience, they've addressed this quite aggressively by way of "deep reading and study". They've also undertaken some training with an established and highly experienced brewer, and have been hands-on learning by trial and error (and success!). They have both also been home brewing for a number of years.

Dom and Matt stand by the strap-line, 'Real Beer'. They believe they can make beer to a high level of quality. As a microbrewery, they tell us that they can be highly responsive to the market, and can seek to offer their wares to local discerning landlords and public alike.

The plan is to brew consistently good, strong British beers with local Mendip water, traditional yeasts, quality malts and the finest English hops by using traditional recipes and modern microbrewery equipment.

We look forward to trying out their ales (Pagan and Druid so far) very soon!



The **Small Bar** in King Street, central Bristol, is hoping to have their microbrewery functioning very soon. In fact it may already be doing so by the time you are reading this. It is understood that there will be no permanent beers brewed in the pub – rather, they will all be one-off brews.

A very recent addition to the list of breweries in the Bath & Borders branch area is **Twisted Brewery** in Westbury (not to be confused with the Twisted Oak Brewery in Wrington), details of which are in the separate article by James Honey below.

There is likely to be even more exciting news regarding breweries in our area soon so keep on reading Pints West in future to stay informed. Enjoy your ale!

Pete Bridle

Twisted, a new brewery for Westbury



The Twisted Brewing Company has opened a new brewery in the White Horse town of Westbury, on the West Wilts Trading Estate. It began trading on 1st May having been founded by Andrew Murray and Jon Pilling.

Andrew has a long history in the commercial operation of the licensed trade and Jon has brewed with North Cotswold, Exe Valley and Grainstore breweries.

The six-barrel-length plant is all modern and hi-tech but the team remain committed to using artisan techniques for the actual brewing. Whole cone hops are used for the best flavour and there is a strong commitment to quality.

They intend brewing four core beers, plus occasional and seasonal brews as required. The core beers are **Ale Rider Red Ale** (4.2%), **Gaucha IPA** (3.6%), **Conscript Golden Ale** (4.2%) and **Pirate Bitter** (4.2%).

The first beers have started to go on sale in a few pubs in Westbury and Warminster and they hope to expand. So, if you are in the area try seeking out these new brews.

James Honey



Local pubs hit by long-term closure of A431 Kelston Road

As road closures go, that of the A431 between Bristol and Bath is fairly drastic. This road is the “other” main route between Bristol and Bath, the A4 being the more well-known one. In February this year there was a major landslip, caused by the severe wet weather, between Kelston and Bath and a decision was taken by the local council, Bath & North East Somerset, to close the road completely as it was so dangerous. All vehicles, including the Bristol to Bath bus services which used the A431, are now diverted via the A4 and there is no planned re-opening date for the A431, although initial reports indicate that it will be at least six months before it re-opens. As well as the increase in volume of traffic on the A4, leading to additional congestion in Keynsham and Saltford, the businesses based between Willsbridge and Kelston have been badly hit by the lack of passing trade. First Bus has established a free bus link (the 619) between Willsbridge and Kelston, but this only runs during daytime hours from Monday to Saturday. The businesses include four pubs in Bitton, Swineford, Upton Cheyney and Kelston, situated directly on the A431 or just off it.

The pubs affected by the closure of the road to through traffic are the **White Hart** at Bitton, the **Swan** at Swineford, the **Upton Inn** at Upton Cheyney and the Good Beer Guide-listed **Old Crown** at Kelston. All pubs are accessible from the Bristol end of the A431, but not from the Bath end where many of the customers for these pubs used to come from.



The Upton Inn at Upton Cheyney

Of the four pubs the **Upton Inn** is situated furthest from the A431, up a steep hill in the pretty hamlet of Upton Cheyney. It is a picturesque Hall & Woodhouse (Badger beers) pub with a separate restaurant which draws many customers from the Bath area. Jamie Pike the pub's landlord says that he has lost 60% of his weekend trade since the road closure.



The Swan at Swineford



The **Swan**, directly on the A431 in the tiny hamlet of Swineford, is a smart Bath Ales-owned establishment converted from three old cottages and also heavily reliant on diners and passing trade.

The **Old Crown** at Kelston is the pub nearest to the landslide, and the furthest to get to via the diversion. It is owned by Butcombe Brewery and is an attractive multi-roomed former coaching inn with flagstone floors and open fires. It also has a rare set of “cash register” handpumps believed to be the only ones in continuous use in the country. As many of the Old Crown's regular customers are from nearby Bath it has been particularly badly affected.

The **White Hart** in Bitton is a large roadside village pub which re-opened in 2011 after being closed for three years. It doesn't serve food, but is very family-friendly and the new management has developed the large rear garden to include an aviary and a meerkat enclosure! The pub is still the hub of the village and well used by locals, but its weekend trade from passing customers has been down by about 40% since the road closure.

The local council has been investigating the possibility of building a temporary bridge structure around the problem area, but at the time of writing this seems to be somewhat off starting. In the meantime the pubs, and other businesses along the route, continue to struggle on, with some such as the Old Crown, offering reduced price meals to tempt customers to make the extended journey to the pub.

As a gesture of support to the pubs along the route, the Bristol and District CAMRA branch recently organised a Friday evening coach trip to the four pubs, along with the **Old Lock and Weir** at Hanham Mills which suffered from flooding last Christmas Eve and remained closed



The garden of the White Hart at Bitton



The bar in the Old Crown at Kelston

until March. Whilst it was clear that all the pubs were suffering from a reduced volume of customers, to their credit all five pubs each had three real ales on offer, despite not knowing that the trip was taking place. It was an enjoyable evening for the 30 or so who made the coach



Some of the group on the trip, here posing outside the Lock and Weir at Hanham Mills

trip and who sampled a wide variety of ales including local brews from Butcombe and Bath Ales, as well as Badger, Otter (but not Meerkat!), Dartmoor and, at the Old Crown, Raspberry Blonde beer from Saltaire Brewery in Yorkshire.

Keep your eyes open for news on when the A431 will re-open, but in the meantime if you are able to, please support these local pubs, where you won't be disappointed with the quality of the beer available.

Martin Gray

Wickwar pubs and brewery tour

Helen, the licensee of the White Lion in Bristol city centre, recently arranged for us a tour of Wickwar's three pubs and a visit to the brewery itself.

We gathered at the White Lion for a beer before embarking on a coach bound for our first stop, the **Downend Tavern**. This is a traditional pub situated on the outskirts of Bristol bordering Downend and Fishponds. This is the second of Wickwar's current pub estate and is a real community local. Throughout the week, the pub is a hive of activity with darts, skittles, cribbage and poker being played. Sporting events are shown on large TV screens and the pub also provides free wi-fi. On Friday and Saturday nights, live acts perform providing a great atmosphere for the weekend. The pub has been refurbished which gives the place a very warm and welcoming feel when you walk in. The pub also has the bonus of a beer garden at the rear and the bar features six handpumps serving ale from the temperature-controlled cellar.

We then visited the brewery itself at Wickwar in South Gloucestershire. Built on a natural spring, the building that now houses Wickwar Brewing Company dates back to 1860 when it had been purposely built to house the Arnold Perret & Co Brewery.

It was back in 1990 that a duo of enterprising Bristol landlords decided to brew their own ale in Wickwar, reviving a brewing tradition in the village which dates back centuries. Armed with original recipes, they set up a micro-brewery in the "old cooperage", once the home of local craftsmen who fashioned the wooden casks and barrels for the old brewery across the road. To keep up with demand, they moved into the old brewery in 2004, the site of the original Arnold Perret & Co Brewery. The cooperage is still very much part of the company site and now serves as the brewery shop. The shop also includes an array of memorabilia dating back to 1860 which has been collected over the years.

Departing the brewery, the coach then took us to the **Cotham Porter Stores** in the Cotham area of Bristol. Following a period of closure and

concerns over the future of this pub, Wickwar acquired it and reopened it in August last year. Many of you will know the landlord Simon Angus from his period running the White Lion. The pub has been refurbished and redecorated throughout. The legendary mural remains intact and the pub has made a small feature of

it. So when you visit the pub, look out for the famous Beatles feature on the wall. The story goes that after the Beatles played the Colston Hall in November 1963, the fab four walked into the Cotham Porter Stores for a post-gig pint. After a few ciders, the artistically minded John Lennon found a tin of blackboard paint and drew the bucolic country scene that you see today. This pub appears to be going from strength to strength and it's great to see it fully functioning once again.

Back on the coach and back to the **White Lion**, one of the oldest pubs in Bristol and one that feels like a community local in the middle of the city. A section of the old city wall is contained within the pub and the very narrow spiral staircase, which takes you down to the Gents, is rumoured to have come from the old Bristol Prison. As well as Wickwar's own beers, the pub also features guest ales from time to time, as well as Draught Bass. Tables and chairs in the heated area at the front of the pub offer a great place to people watch, even on the chilliest of evenings.

Many thanks to Helen and Wickwar for organising the trip (and for the goodie bag) on what was a very enjoyable evening.

Pete Bridle

Since the trip, Wickwar have added the Jersey Lily on Blackboy Hill to their estate. We also understand that another pub maybe acquired in Bristol by Wickwar in the near future. Hope to bring you more in the next Pints West. Ed.



Roger Protz ignites beer tourism right here in Bristol!

Armed with a tweet on my shoulder I make my vertical journey up St Michael's Hill to Beerd in Kingsdown. Mild May is afoot and @Bristol_Culture has informed its Twitter followers that *the best name for a Bristol beer goes to ...* the Collaboration Mild from Beerd Brewery and Bristol Beer Factory: **MILDLY CYRUS!**

I have no doubt I'll be able to sample this creation at my destination ... **WRONG!** The extremely helpful bartender at Beerd didn't have a clue what I was on about! Oh well, I was here now. So, after politely declining his offer to find me a song by Miley Cyrus (I was after a taste sensation not an auditory aberration, love) I asked for a half of *Monterey*, Beerd Brewery's California Pale Ale.

After the disappointment of not finding a Mild, this delicious, fragrant pale ale took me back to a more successful night, enjoyed by a vast crowd, at Beerd just a couple of weeks prior. *Cue dreamy, flashback music please*

Yes, 'twas the night of April 16th and Bath Ales had organised a Tasting Evening hosted by Roger Protz, the world renowned beer writer, editor of the Good Beer Guide and CAMRA Campaigner.

Now Roy Sanders, the Brewery Liaison Officer (BLO) to Bath Ales, was off sunning himself in New Zealand (and enjoying good beer no less – some people just have it all, don't they?!) so he asked me to kindly attend in his stead. I thought long and hard whether to accept the invitation of free samples along with an evening with an expert, but after much consideration, I agreed.

On the night I settled into my front row seat and strained to hear the softly spoken Roger Protz above the clamour of excited attendees who were being fed free pizza. However no amount of noise or distraction can take away from the fact that he is an extremely interesting and knowledgeable man. Yes, he began with a brief introduction of himself and his travels around the world sampling the beery delights of this and other countries (*the man travels to drink beer for a living!!*).

As a CAMRA Young Member it was especially pleasing to hear that young Italians are somewhat rebelling against the wine drinking culture of their older generation and beginning to appreciate good beer with Milan, in particular, establishing more and more micro breweries year upon year. *A fact-finding, subsidised Young Members trip to Italy I hear you say?! Well, I'll ask ...*

And of course along with the talking came the tasting. The aforementioned *Monterey* was the first up. At 3.9% it was the lowest alcohol percentage of the three to be tasted but this did not mean any lack of flavour, quite the opposite. Robust, fruity with a hint of pine and Roger liked it as well!

To follow were *Razor* (Indian Pale Ale, 5.9%) and *Vigilante*



(American Pale Ale, 4.5%). The latter was my personal favourite due to its *"massive grapefruit flavours"* (love that description!) and it was suitably refreshing for the balmy evening. It did appear that Roger could not be drawn on his favourite of the Pale Ales but he did a commendable job of standing before an ever loudening audience sharing his immediate thoughts on never before tried ales!

After a short interval Roger steered the evening to beers that he had tasted before – by *Budweiser Budvar* which he describes to be, "arguably the best lager in the world". Now I know what you're thinking. *Lager?! All I will say is read up on Budweiser Budvar History* and give them *all* a try and you may just understand where Roger is coming from, because I did and do!

The Tasting Evening was sponsored by *Budweiser Budvar* who provided a super glossy pamphlet charting the brewery's rise and they also provided beer ... three types of it no less. If you're anything like me then *Budweiser Budvar* invokes the image of the 500ml green bottle, white label, red writing, gold foil. *Original*.

And yes we had that to begin which helpfully reminded me, along with Roger's soothing tones, that it is indeed a good drink in sharp contrast to the other mass produced lager brands that we know and ...

... Carrying on.

But did you know about *Budweiser Budvar Dark?* Brewed from three types of malt: Munich, caramel and roasted? This lager with these flavours are the *perfect* match for my tastes – a girl who just cannot say no to a malty ale with roasted, caramel flavours. Yum! *"Why isn't this more widely available?!"* was my only question of the evening!

However, I am still waiting for the answer as we had pressed ahead to the final beer of the event. The 'absolute treat' that Roger had proclaimed it to be at the beginning of the night. *Bud Premier Select*. Tasty as it was, at 7.5% my head, heart and legs knows why this one isn't so accessible!

I have to say that the night of April 16th was a wonderful journey. I had begun at the bottom of Marlborough Hill and panted my way to the top where I was refreshed by Bristol's finest then taken, with the help of knowing words from beer writing's finest, on a virtual global beer tour which culminated in the Czech town of Budweis. It was truly excellent so a big thank you to Bath Ales for organising such a terrific event.

Regards to Roger – much obliged.

And cheers Beerd! (Just get ya Cyrus sorted!!)

Talisha xxx

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Giving out the awards

On the 20th of May Bristol & District CAMRA branch members gathered for a very pleasant evening acknowledging the achievements of some of our local pubs and breweries. More specifically, presenting the official certificates to the winner and runner-up of the Bristol & District branch Pub Of The Year 2014 competition and the LocAle of the Festival competition for the 2014 CAMRA Bristol Beer Festival.

The evening started off at well established branch favourite the **Seven Stars**, which is our runner-up Pub Of The Year for 2014 and maintains its enviable position of regularly featuring in the awards for this competition.

A tight schedule meant a swift departure to make a branch debut at the **New Bristol Brewery** to congratulate them on being awarded runner-up LocAle of the festival for their very tasty Super Deluxe Stout. The current brewery site is somewhat compact and it was a bit of a squeeze getting everyone in, which did add to the entertainment. Rumour has it the brewery may be moving to larger premises to increase production, which should be no surprise as clearly they can brew good beer.

Next we went to the **Bristol Beer Factory** to congratulate them on winning LocAle of the Festival for their excellent Southville Hop IPA. It was also very interesting to see all the additional kit they have recently



packed into the brewery, with the increased capacity apparently already being used to the full.

With no time to lose we headed out to the **Plough** at Congresbury to congratulate them on the great achievement of winning branch Pub Of The Year for the second year running. The welcome was warm and clearly this is a pub that ticks all the boxes for many people. Obviously there are many top quality pubs and breweries within the branch area and they can't all win, so it's a case of well done to the winners and better luck next year to the rest.

*Richard Brooks
Photos by Tony Durbin*

*Top: Plough; Above: Seven Stars;
Below left: New Bristol Brewery; Bottom left: Bristol Beer Factory*



The people behind Arbor Ales

And others have written many times in Pints West about the fantastic, hop-forward, beers produced by Arbor Ales. In this article, however, the focus is on the people at the brewery and their two pubs responsible for creating these beers and serving them to you.

Firstly, a bit of history to begin with. The original Arbor brewery was set up in 2007 by Jon Comer in a small outbuilding at the back of the Old Tavern pub in Stapleton, which was run by his brother. When the pub closed in 2008, the brewery moved to a unit in Kingswood and expanded in size. The brewery moved again in early 2012 to its current location in Lawrence Hill, expanding in size once again; it currently has a 20-barrel brew length. The first pub, the Old Stillage in Redfield, was purchased from Punch Taverns in 2009. The lease was signed on the second pub, the Three Tuns in Hotwells, in October 2010. The business is jointly owned by Jon, Megan Oliver and Namaya Reynolds.

Jon, a former telephone engineer and home-brewer, is the head brewer and has firmly established Arbor as one of the top micro breweries in the UK. Their beers are much sought after at CAMRA beer festivals around the country and can often be seen on tap at prestigious beer bars in Edinburgh, Leeds, London and Manchester. True recognition of their status is evidenced by them being invited in recent years to participate in tap take-overs and meet-the-brewer events at the Cask Pub & Kitchen in London, the Hanging Bat in Edinburgh and the Port Street Beer House in Manchester. Megan is responsible for sales, working out the delivery schedules and telling Jon what to brew next. Namaya is responsible for the pubs side of the business; he is the licensee of both the Stillage and the Tuns, and is the landlord at the Stillage.

In addition to Megan in the office, the remainder of the team at the brewery is Paul, Ollie (“the engine”), Keith and Elliott. Paul is mainly involved in brewing, but he also gets out on the road to visit new and existing customers. Ollie, who has worked behind the bar at both the Stillage and the Tuns, is now learning the ropes at the brewery and can turn his hand to most of the jobs required to run such an operation effectively. Keith provides valuable support undertaking general duties and Elliott does the deliveries. Although the majority of the output goes into cask and bottles, an increasing proportion is now going into keg. In addition to supplying the UK market, exports to Europe, particularly Italy and Spain, are also on the increase. An additional fermenter will be installed shortly to help keep up with demand and facilitate the longer fermentation period required by some of the more exotic beers

Turning now to the two pubs, they are both very different; with the Stillage on Church Road in Redfield, just down the road from the brewery, being very much a community pub whereas the Tuns on St. George’s Road in Hotwells is more an attraction for discerning ale drinkers from far and wide. Both, however, are traditional pubs and offer a discount to card-carrying CAMRA members.

Jenna Graves is the general manager at the Stillage and she is ably supported by Fabio, Donna and Sara. A pool table, dart board and digital jukebox are available, live music features regularly, there is a bi-weekly quiz and there is a rear patio area. Food is available from 9am until 9pm daily from Monday to Saturday. A relatively new addition is an adjoining café next door run by Maggie, who provides valuable support to Namaya. The café is open from 9am until 4pm daily, apart from Sunday breakfast, and features unpretentious and comforting home-cooking using locally sourced meat and vegetables. Although the



Jon at the front in the middle; Kevin, Paul, Megan, Elliott and Ollie (left to right) at the back

café has its own separate entrance, it can also be accessed from the pub during the daytime opening hours. The Sunday roasts are superb and I can personally vouch for the quality of Maggie’s food having enjoyed several buffets she prepared for various events at the Tuns, including that for my own birthday party last year. The café is available to hire for private events.

Simon Calcraft is the bar manager at the Tuns and he is currently also acting as general manager whilst a replacement is sought for Claire Hetherington who left recently. He is ably supported by Laurie, Chris, Omi (Naomi) and Hayley; and currently, on a temporary basis, by Emily, who is doing a few shifts as a guest bartender having recently left the Barley Mow. This is a beer-drinker’s pub and hence there are few distractions from the highly enjoyable task of sampling the full output from Arbor, usually four to five available, together with two to three excellent guest beers sourced from far and wide. There is live Irish music every Monday evening and the only other music is non-intrusive, sourced from eclectic playlists prepared by the bar staff. The food offering comes from Hickory Pig, who have recently taken over from Meat & Bread, and is available from 12 noon to 2pm and 6pm to 9pm daily from Tuesday to Saturday. Described as “BBQ meets New York deli”, Michael and his team from Hickory Pig have taken over where Ben and his team from Meat & Bread left off, tantalising the taste-buds of Bristol’s meat-loving folk wishing to enjoy high quality American style food with their beer. Talking of the beer, each one on tap is displayed on a chalk-board colourfully decorated by artist-in-residence Omi; who was described recently by one of the regulars as an “English rose”. Her caricatures of some of the Arbor team are displayed, I am reliably informed, in a mural in the ladies toilet at the Tuns! Perhaps we have another Banksy in our midst?



Even though the focus of this article has been on the people who provide you with the fantastic Arbor beers, I could not finish without a brief mention of some of their recent stunning brews. These include the single-hop “Bomb” series at around 4.7%: C-Bomb (Citra), G-Bomb (Galaxy), A-Bomb (Apollo) and S-Bomb (Simcoe) to date and E-Bomb (Eldorado) coming soon; plus 2014 (7.0%), an excessively hopped black IPA at 1200 IBUs, a dumbed-down version of the even more excessively hopped 2012 from a couple of years ago, and Tiny the Welder (8.5%), an imperial/double IPA.

So, next time you are enjoying a beer from Arbor, in one of their pubs, please spare a thought for the hard-working team who are responsible for bringing you these awesome brews. Perhaps you might want to say hello and have a chat? Above all, please be nice to them; they are here to make your life more enjoyable!

Dave Graham



Simon Calcraft



Namaya Reynolds



The Old Stillage



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Latest news from Arbor

The fourth fermenting vessel has been delivered, bringing the brewery's capacity up to 70-75 brewer's barrels per week. The whole of the unit next door is now the cold room; the previous one, a section of the original unit, will be used for extra storage of palletised products. Elliott has been employed as a full-time driver so that Ollie now works full time on keging and bottling while Paul is exclusively involved with the brewing, leaving Jon and Meg to work in the office. During my recent visit, as I was asking for more news, Paul came into the office and interjected, "We've got four new orange buckets and a new set of scales!"

A recent concoction is **Breakfast IPA (Bastard Son of Yamika)** at 4.7% ABV, a miniature, unfinned version of the popular 7.0% **Yakima Valley** (7.0%). Export orders have been despatched to Australia and Italy and Jon is expecting to get an order from Brazil. Popular in the export market are well-hopped pale ales brewed to 4.7%. They are, **G-Bomb**, **A-Bomb** and **C-Bomb** – each named after the hop used, Galaxy, Admiral and Citra respectively. Another bottle-conditioned ale recently added to the range, **Greenhorn Rising** (5.2%), was originally a one-off in the 'Freestyle Friday' series. This deep amber pale ale, brewed with American and New Zealand hops, was particularly well received.

While at the brewery I was given a taste, straight from the fermenter, of a full-strength, unfinned IPA, **Tiny The Welder** (8.5%). Though raw and cloudy it was evident that it will mature into a very fine product. Exotic hop aromas combined with a rather weird yeast note. A strong marmalade taste ended in a round, balanced aftertaste with a big alcoholic kick.

By the way, Jon Comer believes that production will reach the excise duty threshold this year rather than next, as originally expected.

Henry Davies

Brunel and Beer: a walk for Bristol Walking Festival



I'm not sure how the invitation to lead a walk as part of Bristol Walking Festival came to me, but it seemed right up my street. (No pun intended.) I've always enjoyed walking about Bristol, showing people around, telling them the history, and then quenching my thirst with some good beer. It also seemed a good way to test some of our Historic Tavern Trail routes, and publicise the project. Some of you may know that Bristol branch of CAMRA are developing a map of walking trails around some of our most historic real ale pubs. This should be published by July. It shows the locations of the pubs, includes brief historical details, gives information on transport links, and promotes CAMRA.

I sent in a proposal for the Walking Festival, which was accepted, and did a bit of extra research on Brunel's Bristol connections. The walk went into the Festival programme, unfortunately without instructions to book with me in advance. Really interested people did contact me, and it was soon clear that my original limit of twelve walkers would have to be revised. I recruited husband Dennis as back marker, and increased the number to twenty. Even so there were eight who were disappointed.

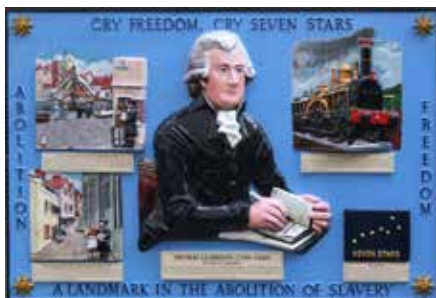
On Saturday 3rd May, soon after 11.30, we all set off from Temple Meads. The weather was perfect. By 12.15 I had given them all the usual stuff about the founding of the Great Western Railway, broad gauge rails, the lines continuing from Temple Meads to the harbour via bridges and tunnels, etc. Then after a photo opportunity in the gardens of Temple Church, it was in to the **King's Head** for our first beer of the day.



The tramcar bar inside the King's Head

We had a slight wait, as the landlord had forgotten we were coming. He was upstairs, and his barmaid was in the cellar changing a barrel. Normal service was quickly resumed, and glasses of Otter, Doom Bar, and Betty Stogs were soon in hand. The historic interior, and the pictures on the wall, were admired and photographed. Then we had to move on, already falling behind schedule.

Walking down Temple Street and onto Counterslip, we looked at, but did not visit, the **Cornubia** and the **Bridge Inn**. Historic buildings such as the tramways power station, and the remains of Courage's brewery, were noted. Then it was across



The Clarkson plaque at the Seven Stars

to Thomas Street and the **Seven Stars**. The plaque outside was admired, and I told the party we would not go in, because if we did I would never get them out again!

After photographing the harbour, and views from Bristol Bridge, and more history of early Bristol, we were in to King Street. I explained that it was highly unlikely that Daniel Defoe ever met Alexander Selkirk in the **Llandoger Trow**, told them about jazz in the **Old Duke**, and we admired the facade of the Coopers' Hall. Then it was beer time again, this time in the **Famous Royal Navy Volunteer**. The choice was, as usual, enormous. I had some Summer Vine, two ladies had something which they said tasted like chocolate cake. Everyone was able to pick something to their taste.

After spending longer than intended in the 'Volly', we were back in King Street, then fighting our way through the Food Connections crowd in Queen Square. (How many of you know that Brunel was signed up as a special constable during the 1831 Bristol Riots, and helped rescue valuables from the burning Mansion House?) We passed the **Hole in the Wall**, and I pointed out that it was originally called the Coach and Horses. I believe it was only when it became a Berni Inn that people started saying it was the model for the Spyglass in 'Treasure Island'.

We then went over Redcliffe bascule bridge, and round the edge of the harbour to the **Ostrich**, Bathurst Basin, and the closed-off end of Brunel's tunnel. History commentary included the caves created by digging out sand for the nearby glass works, locks which once connected the basin to the New Cut, and the long history of the Ostrich. Then we turned up Guinea Street for our final beer stop at the **Golden Guinea**. Dennis and I were delighted to find Bath Ales SPA (is it just us or is it harder to find these days?). Everyone was soon supping and chatting, and some of us had food from the very reasonably priced menu.

By this time we were 45 minutes behind schedule, so most people chose to go on to other places, rather than complete the route back to Temple Meads. The only pub on that last leg was the **Ship** in Cathay – interesting pub though not a scheduled beer stop. Everyone said how much they had enjoyed the trip, and several took forms with the intention of joining CAMRA.

For those who missed out on the walk, I've prepared a self-guide sheet, which I will be emailing to them. I have also had a request from the Southville Centre to lead the walk for them later in the year. This seems to show that there is a demand for guided beer trails, and our Historic Taverns Trail should be very popular.

Maureen Armstrong



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The Ashville - definitely a pub to Try Again!

In the past month or so an old pub in Southville, the Try Again, has re-opened as the Ashville, and what a re-birth it is. Gone is the old tired and run-down pub, which last time I went in was selling cans of Natch, to the now beautifully presented building you see. This transformation is down to new owner Gordon Page, and he has spent £300,000 on making it look like a new pub altogether. I met with Gordon around the time it opened to discuss what he had done. I told him I liked the new name, and he said it comes from being between Ashton and Southville.

One of the main changes is a brand new kitchen that has been built onto the back of the building along with quality toilets replacing the old ones that were to the left of building. It also includes a disabled facility with full access at side of pub as well to enter the pub. The old bar and lounge have been knocked through to one with the left hand of the pub now a restaurant area. It is all very brightly and tastefully decorated as the photos show. The bar area is same as before but has been completely re-done. There are six hand pumps with three beers and three ciders. Sharp's Doom Bar, Wickwar Bankers Draft and Bath Ales Gem were the stock beers on my visits. Gordon told me he will rotate one of them as guest ale monthly. For me it would be good to see a good pale or hoppy golden ale on sale along with two of the other bitters. The draught cider choice was Addlestons, Westons Rosie's Pig and Thatcher's Heritage. There is also a choice of more keg ciders and bottles along with lagers. And as it is part restaurant, a decent selection of wine is available.

One big addition to the old place is the accommodation upstairs: one family room, two doubles and two singles, and was told it is mostly fully booked up. I was given a tour of the whole place by Gordon before anyone had been there and must say the quality of finish and fittings is as good as I have seen. So besides now being a busy pub it is now a fine restaurant with quality good-priced food and accommodation. The food



menu is quite traditional but with a twist. The quality and presentation is very high; he tells me the chef has worked in a Michelin Star kitchen. I have eaten there once and was very impressed by the West African spiced fish cakes, which was beautifully presented and tasted delicious. I also had a couple of good pints of Bankers Draft. I spoke with Dan the bar manager and he says the Sunday lunches are proving very popular and selling out, so you may need to book to make sure. As it has accommodation, the opening hours are 7am to midnight. So this is another good addition to the venues in the area if you fancy a drink and some quality food. You will find the Ashville in Leigh Street, Southville (0117 939 6987), just off Greenway Bush Lane, which is almost opposite the Bristol Beer Factory premises.

Keith Shapland



AMBER ALERT

Otter Amber. One to watch out for from the Good Pub Guide's 2013 Brewery of the Year

OTTER BREWERY
www.otterbrewery.com

THE GOOD PUB GUIDE OF 2013

BRISTOL PUBS GROUP

The Bristol & District CAMRA Pubs Campaigning Group – or Bristol Pubs Group for short – was formed in response to the growing number of pubs in the Bristol area closing or being drastically altered. The Group was launched formally in 2008 with the support of local councillors, members of the trade and the media.

*Our aims are simple.
The Bristol Pubs Group will:*
**Promote the use of community pubs.
 Campaign against closure of pubs that could be viable.
 Campaign against insensitive alterations.**

web: www.camrabristol.org.uk/pubsgroup
 email: bristolpubsgroup@yahoo.co.uk



The Greyhound comes breaking out of the traps

The Greyhound situated on Lodge Causeway, Fishponds, just off the A432 Fishponds Road, has been a source of some concern to the Bristol Pubs Group since its closure in February 2013. Despite being marketed by Melrose Pubcare as “an exciting opportunity with plenty of potential for the discerning landlord” the pub, which was offered on a four-year lease with the possibility of an extension, remained closed and plated up for quite some time.

The pub is a two-storey brick-built Victorian property dating from 1883 consisting of two bar areas, a first-floor function room, a detached skittle alley, a garden area with seating, as well as a gated driveway and landlord accommodation upstairs.

Following closure, rumours circulated that Morrisons wanted to buy it for a metro type store but after writing to them they said they had no plans to purchase it. In October 2013, I contacted Melrose Pubcare to see if they knew anything but all they could say was that the pub had been taken off the market and that in any case they no longer marketed pubs. At this time it was unclear as to who actually owned the pub so following a Bristol Pubs Group meeting in November 2013 I was given an action to contact HM Land Registry to find out who had the deeds to the property. Shortly afterwards I received a copy of the registry document which showed that the Wellington Pub Company still owned the pub. After receiving this information the intention was to contact the pub company to see what they planned to do with the property but when attempting to find out their contact details on the internet it became apparent that the only way to get in touch with them was via their marketing agents Fleurets. However, before I could follow this up rumours started which suggested that the pub would reopen in early 2014 after a minor refurbishment. Then in early February 2014 I noticed that the plating had been removed from the pub windows and shortly after on 14th February the pub duly reopened. On the opening night the pub was selling Wickwar BOB and Bankers Draft with at least 30 people there celebrating the event which proves that people do want to keep local community pubs despite what developers say about failing pubs no longer being viable.

This was very good news and it was hoped that the Greyhound would continue to thrive in the future but then a few weeks later I noticed that the pub seemed to be closed on the days you would expect it to be open and that the curtains were drawn across all of the time. These were ominous signs and shortly after a local resident mentioned to me that the landlord had left. This latest closure was quite worrying because



You're sure of a friendly welcome at the Greyhound

of the length of time the pub had been closed previously so Bristol Pubs Group decided to keep a close watch on the situation in the hope that it would reopen at some stage.

Then on 12th May the pub reopened again which was welcome news and somewhat unexpected so Bristol Pubs Group hope that from now on the Greyhound will make the running and stay on track for a successful future. Local residents and CAMRA members are encouraged support this reopening by visiting the pub at the earliest opportunity.

Ian Beckey



Pub news

All change at the bottom of Christmas Steps in the centre of Bristol. The former **Three Sugar Loaves** has re-opened following a short closure as the

Christmas Steps. It has been externally painted in a striking black and stripped of restrictive panels which hid some of its features while the upstairs has been given a contemporary look with space for diners and coffee. The well placed lighting in the bar area gives it a pleasant ambience where up to five real ales can be found with local brewer Arbor Ales making a good showing so far.

Another pub on the change is the former **Bristol Cider House** in Surrey Street, St. Paul's which has almost reverted back to its legacy name taking on the moniker **Surrey Vaults**. Three changing real ales are available along with some traditional ciders.



The strikingly presented Christmas Steps

The planning application to convert the **Beaufort** at Montpelier into four flats has been withdrawn following objections including one from the Bristol Pubs Group. You are urged to show your support for this traditional community local which offers a welcome change to the hubbub of nearby Stokes Croft. In Easton the **Greenbank** reopened in April and has been very popular ever since. This pub had been closed for the best part of eighteen months as its owner wanted to demolish it and replace it with housing. Strong community rejection of this idea and objection from the Bristol Pubs Group and local councillors led to a re-think and its doors re-opening complete with real ale on the bar.

Moving up Whiteladies Road **Be In Bristol** (next door to the Vittoria) is the latest pub offering a CAMRA discount (another good reason for joining CAMRA). The former **Greyhound** in Clifton, more recently known as **Bristol Fringe Cafe Bar**, is offered with a free-of-tie lease by Fleurets, but the **Bourne End** in Henbury is under threat of demolition for housing, while the **Long Cross** in Lawrence Weston has just been granted permission for just that.

On the other side of the city despite an objection by the Bristol Pubs Group the application to convert the **Fishponds Tavern** into two houses has gained planning permission. Furthermore the **Star** on Fishponds Road has closed and the **Greyhound** on Lodge Causeway closed again after a brief re-opening in March. With the **Farriers'** future still unclear the potential attrition of Fishponds' pubs is worrying. There is more bad news at the **Chequers** in Kingswood where we understand Tesco are in talks with owner Enterprise regarding taking over the lease. The **Bull** at Crew's Hole remains closed with building work apace. On Gloucester Road the **Robin Hood's Retreat** has closed and hopefully is in for nothing more sinister than a refurbishment.

The **Try Again** on the edge of Bedminster has been given an extensive refurbishment and a new name, the **Ashville**. It is very inviting in its dual coloured livery of terracotta brown and white with brand new Georgian style windows. Internally it has been knocked through into one room and is nicely decorated. The **John Harvey Arms** at Whitchurch, like the Greyhound at Clifton, is advertised with a free-of-tie lease by Fleurets. As for Stockwood, how many pubs does it need? Well it could be having one less as an application to replace the **Man In Space** with fourteen dwellings has been lodged with Bristol City Council.

All sorts are happening in South Gloucestershire. Starting at Filton the **King George VI** remains closed with a Heras fencing surround firmly fixed in place. This fine looking building could serve the



Christmas beer anyone?

community and nearby businesses well but we are unclear of what is happening there. The rumour is that it may re-emerge as a nursing home. The owner of the **King William IV** at Hallen has applied to the council to replace the pub skittle alley with housing with a claim that diminishing the size of the trading area would make it more viable. Following other losses of the car park one wonders if lack of parking could lead to its ultimate demise? The Ember Inns **Sandringham** in Downend has enjoyed a tidy-up and has reopened selling a range of real ales plus other drinks and is offering a discount to CAMRA members (see elsewhere in Pints West for a list of pubs offering similar). The planning application to build a Sainsbury's shop in the car park of the **Badminton Arms** at Coalpit Heath has been approved and the pub has just received a refurbishment off the back of the deal and a slight name change to the **Badminton**. At Chipping Sodbury **Gilly's** has now changed its name to the **Horseshoe** and is selling a good number of excellent ales. Just

off of the ring road at Warmley the former **Station Master**, more recently Bollywood Spice Indian restaurant, has an owner that wants to demolish it. A supermarket is not planned in its place but even more housing. The **Hollybush** has finally opened in Bridgegate and is presenting up to four ales in a smart and airy interior where food is a focus, but not at the expense of drinkers who are very welcome. The **Cross House** at Doynton is open at the time of my writing of this but the circumstances around this pub are a bit difficult to fathom. The Enterprise-owned pub has opened and closed and opened again in the past year but no firm commitment appears to be in place.



The Horseshoe, Chipping Sodbury

A gigantic community effort at the **Bristol House** in Weston-super-Mare last year saved the pub from being off-loaded to Tesco and achieved its re-opening as a community pub. Now the battle could re-commence amid allegations that the owner Enterprise could be talking to another supermarket chain about its conversion to yet another convenience shop.

The summer's here, the football's on, get to your local and find yourself a big telly to watch it on or with no telly at all you can miss all of the frustration. Keep pubbin'!

Mike Jackson
for the Bristol Pubs Group

A couple walked into a bar...

Taverns, inns, pubs, public houses, hotel bars, wine bars, sports bars or just BARS. What's your interpretation? I know mine. Mine is that I can hardly differentiate one from the other, just a gut feel that one might feel like a pub, another a bar and another an inn. Hotels are usually a bit more obvious. Within the Bristol Pubs Group we have this debate from time to time and one evening when I said that my wife and I enjoy a night out at the *Lounge* and *Mezze* chains of ... er, bars, ahem pubs, no, diners ... I was asked to write an article on just what a bar and pub are, as if I am some sort of authority, but believe me I am not!

Now CAMRA has, not surprisingly, a definition (meant for internal administrative purposes) as to what is a pub, and it is a very well thought out piece that goes as far as it possibly can, but it is, to my mind, still left to interpretation. Within that definition, a statement that a pub should "have at least one indoor area not laid out for meals", thus leaving the area free for people just drinking, is open to debate depending on circumstances. I can think of several pubs where, if you call in at 10pm for a drink, you will find tables are already laid out for lunchtime the next day, but to sit and drink at one of those tables on that evening is never restricted. I live 'out of town' which means that many of my local pubs are reliant upon diners in order to generate an income that drinkers alone cannot fulfil. On the other hand, many city establishments are very much wet-led and the thought of cutlery-laid tables, menus and table service can seem quite alien. Despite the predominance of dining in country pubs it is the city scene that I feel attracts the most discussion and debate. In the last two years we have seen an emergence of 'bars'. I use the term bars because that is what they usually call themselves though to me many are just variations on pubs. I love pubs and variety is what I most enjoy. I like to think that these new establishments are a new focus for a positive way forward, an opportunity to lever ourselves out of recession, and an introduction to real ale or local produce, either directly or indirectly, for a new, younger, and possibly affluent, drinker – what's wrong with that?

I'm not big on food, but I am big on drinking out. So I am not intimidated by what may appear a 'style bar' when I wonder if I may order a drink but not order a panini, tapas or steak and chips. So the statement in CAMRA's pub definition that "the licensed premises must be open to and welcome the general public without requiring membership or residency, allowing free entry" is satisfied for me by my being able to obtain a drink and a place to sit and consume it in my own time.

Here's a little quiz for you ... and I'm afraid I won't be giving you the answers. As far as I am concerned there is no right or wrong answer, it's all based on your expectations and preferences. Not all of these places serve real ale, which may help you or may confuse you ... great! Answer either PUB or BAR, but be careful now. Then compare your responses with those of friends or fellow drinkers. Do you agree or disagree? Then discuss...

- Beer Emporium, King Street
- Famous Royal Navy Volunteer, King Street
- Zerodegrees, Perry Road
- Apple Barge, Welsh Back
- BrewDog, Baldwin Street
- Palace Hotel, Old Market
- New Inn, Mayshill
- Mezze at the Green Dragon, Downend
- Porto Lounge, Fishponds
- Crofters Rights, Stokes Croft
- Smoke and Mirrors, Denmark Street
- Revolution, St. Nicholas Street
- Rummer, All Saint's Lane
- Off The Rails, Weston-super-Mare
- Lanes, Nelson Street

Bristol Pubs Group says that the idea of a pub is to bring people together, in a community or in any other communicative or social minded pursuit, naturally with offerings such as alcoholic drinks, etc! We do not differentiate between sports pubs and community pubs, or between lager, fizzy-cider, chicken-in-the-basket and real-ale pubs. So what of these 'bars'? Who uses them, what are they, and what are they not, and do they have a place in our campaign? Embrace them, is what I say, because this is where the social cohesion could well be in a few short years from now. Ultimately the variety of drinking establishments that we now have demonstrates a rich and varied tapestry. Enjoy.

Mike Jackson

Following the road to the Star in the east

If you follow the A432 road from near junction 2 of the M32 for approximately one mile east towards Fishponds before the Lodge Causeway turn off you will come to the Star public house at 539 Fishponds Road, Fishponds, set back slightly from the main road on the left hand side.

This former Ansells pub has been on the market with Fleurets for £225,000 (freehold and contents) for some time but managed to remain open during this time. However, just after Easter 2014 the pub suddenly closed and has remained so since.

The pub itself is a 19th century brick-built two-storey twin-gabled structure with clay pantiled valley gutter roofing, mid 19th century window fenestration and an early 20th century extension on the ground floor street frontage. The fascia board has a date of 1908 painted on it in gold which supports the provisional dating of this extension. Inside, the bar area on the left side leads into the skittle alley with a small lounge on the right-hand side of the entrance doorway. Research suggests that the pub was built in c1853 and named after the Star colliery which was on the opposite side of the road in Star Lane. In the 1880's/1890's the pub was the headquarters of the 'Black Arabs' and then 'Eastville Rovers' football club who later became Bristol Rovers.

Recent vandalism at the pub including windows being smashed and a fridge being dumped outside because the building was empty and not plated up caused some concern to local residents and the Bristol Pubs Group who became aware of the situation. Before the Star closed rumours began circulating locally that the land next to the pub and possibly the pub itself had been purchased by Tesco for a new Tesco Metro store, although there wasn't any planning application concerning the pub itself as far as anyone was aware. Because the pub wasn't plated up immediately it seemed to suggest that it didn't have a long-term future. Following



enquiries with Fleurets I was informed that the pub had been sold in April 2014 but details of the new owners could not be made available to the general public. Then after a follow-up call to Fleurets highlighting the vandalism/dumping issue at the pub I was given the good news that the Star would be reopening after a refurbishment in the near future.

This is a very positive outcome and with the local historical connections associated with this pub it should certainly be put forward for local listing. Hopefully, after a suitable refurbishment the pub can continue to serve the local community as it has done for more than 100 years already.

Ian Beckey

News from Butcombe

More awards for Butcombe

Not only did Matthew Pale Ale win silver in the CAMRA Champion Bitters of the South West competition but also Butcombe Bitter won Bronze! The decision was a result of the blind tasting at the Chippenham Beer Festival. This is excellent news; in spite of intense competition Butcombe beers are still pulling in the awards!

Butcombe Brewery are also delighted to announce that they are the Society of Independent Brewers (SIBA) Brewery of the Year for 2014! The award was made on March 13th at the organisation's "BeerX 2014" event in Sheffield where Butcombe won the 'Best Marketing and Communications' category as well as taking the overall prize.

News of Butcombe's real ales

After so many years of brewing only one beer, Butcombe Bitter, and then many years with Butcombe Gold as an alternative beer, the brewery has now settled on Adam Henson's Rare Breed pale ale as Butcombe's third permanent beer.

The third permanent beer slot in the lower strength category was originally fulfilled with Matthew Pale Ale (formerly Mendip Spring), but the popularity of Rare Breed made it the preferred choice. It was felt that there was a need for reduced strength beer as an accompaniment for food and to suit the country pub trade. Although the strength of Rare Breed has been slightly reduced from 4.2% to 3.8% it still retains the character of the old Rare Breed. It will be nationally available through Mitchell & Butler in June until August. The new Rare Breed can be recognized by the striking new pump clip image of a rampant bull.

Haka, the New Zealand-hopped golden bitter at 4.5%, was extremely popular last year and for many was the Butcombe ale of choice. It is now available again this year.

Bristol Pubs Group Bath to Bristol summer train crawl

We are organising a social crawl starting in Bath just after mid-day on Saturday 9th August, visiting, Oldfield Park, Keynsham and finishing in Bristol. A train return day ticket cost £7.20 and with this you can get on and off on the journey. There are trains at 11:49 (Cross Country service) and 12:00 (Fast London service).

The meeting place will be **Lambrettas Bar**, just after mid-day. If coming from the station it is to the right of Bog Island in North Terrace. We will be departing there approximately 13:00, then turn right down to the **Royal Oak** in Widcombe followed by the **Ram**. It is then a short walk to the station for the 14:08 train to Oldfield Park. There we visit the **Charmbury Arms** and the **Royal Oak** on Lower Bristol Road. The next train to Keynsham leaves at 16:08. From the station we walk to the **Crown** opposite the rugby ground before a visit to the **Old Bank**. Sadly the Pioneer is now closed. It may be a good idea to eat during the two-hour stay in Keynsham as there will be plenty of time.

The train to Bristol leaves at 18:18. Arriving at Temple Meads we then walk out the back of the station to the **Barley Mow** in Barton Road. After this people can decide what to do but for those still willing we can visit the **Cornubia** and the **Seven Stars** to finish off the trip.

All are welcome.

*Keith Shapland
(organiser - tel: 07877327947)*

Other news from Butcombe

Butcombe was a main sponsor for the 'Eat Drink Bristol Fashion' event held in a tipi village in Bristol's Queen Square during the first three weeks of May. Butcombe beers were available in the tents and visiting chefs cooked for 100 guests a night. The yearly event broke all records this year.

Butcombe is confirmed as the Official Beer for Bristol Rugby and Bristol City Football Club the next two seasons.

Brewery open day news

The annual Butcombe Brewery open day date for this year has now been fixed: Saturday 27th September; make a note of the date in your calendar. This great event gets better every year.

More information:

Issue 4 of the quarterly magazine Butcombe Bytes is now available. It is available via the Butcombe website.

For more information on anything above please visit www.butcombe.com or follow Butcombe-Brewery on Facebook or Twitter @ButcombeBrewery.

Nigel Morris

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PRIDE IN EVERYTHING WE BREW

Pints West 'Cider Family' bring home the silver!

The gods of the orchards were definitely on our side on the 3rd of May. We headed off on a glorious sunny morning, regulation-brown labelled demijohn swaddled safer than a newborn between the seats, through the heavenly blossom-filled countryside of the Marcle Ridge, to Putley Village Hall, home and host for many years to *The Big Apple Cider Trials*. (www.bigapple.org.uk/cider-trials)

Every May bank holiday weekend sees them hosting this cider and perry competition followed by a two-day festival. With this being our third year of entry it also meant it was the last year that we were eligible to try our luck in the novice class; after that we'll be up against the big boys (and girls, but to be honest, it's still overwhelmingly a male domain). No pressure then. Having come home empty-handed and disappointed the previous two years, all our dreams hung on this. I'd like to say I'm not competitive but in this arena I'm pretty much driven to insanity with wanting to get a podium placement. This year, more than most, we've put so much effort into our cider making and even though we think it's good, being as it is for personal consumption only, there's no doubt that a nod of recognition from fellow makers and enthusiasts might make it taste even better! With an improved selection of apples going into our blends this year, including Yarlington Mill (a personal favourite, it's 'almost' too delicious), Sweet Copin, Harry Masters and Ashton Bitter, we really are finding new dimensions to the possible flavour combinations that can be found. It sure has been a labour of love, but would it be enough to get us on that winners board at Putley?

One of the great things about the day is that it is peer judged, so basically you get to drink a hell of a lot of cider and perry for the price of your entrance fee! There were 12 entrants in the novice cider class, and a total of 74 competitors throughout, with some having entries in several categories. All the cider has been decanted into dark brown bottles so that no identifying clues of demijohn or colour, etc, can sway your judging in your own favour. Having said that, you should, you would hope, be able to pick out your own, although other entrants in our category swore blind that they couldn't identify theirs (was this bluff, double bluff, drunkenness, ignorance or a combination of them all?...who knows or cares). So after going round the table several times we had to cast our vote for the top three (first having to agree between ourselves; there's two of us but your voting rights are per entry not per person).

After that we could relax and get stuck in without pressure to as many of the ciders and perries in all the other categories as we could handle (quite a few, it won't surprise you to hear). I have to say the quality varies massively, and though my notes from the day are extremely sketchy, I've got descriptors noted that range from "nice and gentle, floral, easy" and "sweet, rich, slightly smokey, more-ish" up the good end, to "too much too young", "first-aid box, germline" and "RANK" down the other.

The hours just drifted by until it was time for the results to be announced, and we weren't kept waiting. Novice cider was the first class to be announced, and with no bronze awarded due to joint second placement, ours was the first name to be read out. Scream? We nearly brought the roof down! Somebody later commented that we could have got an extra award for "most enthusiastic recipients of an award". I've rarely felt happier.

With every huge company from Stella Artois to – I can still hardly believe it – Carling jumping on the cider bandwagon, it is just lovely to be surrounded by people who care about apples, orchards and cider. From the organisers to the novices to the pros, there is just an atmosphere of real care and appreciation for what is proper cider, and even those whose product doesn't quite hit the mark – at least they're having a go. This crowd are most definitely not likely to be caught drinking out of a chalice or swigging some multi-fruit-flavoured alcopop that is so far removed from real cider as to be laughable. Keep it real, vote with your feet when choosing what you drink, because in a sea of soulless, mass-marketed tripe, we'd like to suggest, as our strap line says, "It's all about the love."

*Freya McLuckie
(of 'Cider Sisters' fame)*



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Zerodegrees: non-automated brewing and consistent quality

Simon Gueneau, the newish French brewer at Zerodegrees Bristol, has decided to abandon the push-button technology as described in the article entitled “Clicks and whirs – and lots of water” in issue 99 of Pints West. He maintains that he prefers to keep a close eye on the brewing process to be able to tweak the ingredients and maintain temperature levels himself, so ensuring optimum quality for the brew in hand.

During the quieter days, after his baptism of fire over the Christmas period, he was able to concentrate on getting the flavour and quality levels of the standard brews to his own satisfaction, and concentrate on maintaining consistent quality. He feels that he has now achieved this aim and can spend more time on developing special brews.

For example the Pilsner now has more body without detracting from the malt flavour and there is a degree of naturally forced carbonation in the process. The Pilsner is obviously still very popular as, in a three-day period of good weather in May, 500 litres (880 pints) were sold!

The next big push for Zerodegrees is the Bristol Harbour Festival (18th to 20th July) when a lot of beer will be brewed for the six tents that Zerodegrees expect to operate around the harbourside venues.

Simon says that they now have a good team ethic across the four Zerodegrees sites (Bristol, Cardiff, London and Reading) and he continues to work closely with Alex, the Cardiff brewer. Lately he has been (hand) bottling Lager in Cardiff, some bottles of which are sent to the Thali Cafe in Easton (Bristol). In Cardiff they have also brewed a Russian Imperial Stout which after six months conditioning will be bottled and sold (bottle-conditioned) in the Cardiff bar.

Simon’s previous special brew, the English Golden Ale mentioned in the last issue of Pints West, was not as popular as expected, but Simon puts this down to the latest fashion for strong flavours and hoppiness. This could well be the case, especially in a brew bar like Zerodegrees



which is more of a ‘trendy hang-out’ than a typical pub. Accordingly his latest special is an American Rye Beer, a full-bodied, fruity flavoured ale with plenty of US Cascade and Chinook hops to the fore. This 5.2 % ABV special should be available throughout June and into July.

All in all everything is going well for Simon: he is achieving his brewing targets and he is enjoying living in Bristol where he has an allotment in Bedminster. His next project is to grow hops in the allotment, with the help of his girlfriend who just happens to be doing a diploma in horticulture at Kew.

Roy Sanders

Chipping Sodbury meets Wye Valley

Dave and Gill Dyer have now moved into their renovated premises at 2 High Street, Chipping Sodbury. Formerly known as Gilly’s, the pub has been renamed the Horseshoe, apparently after an old local cottage in Horseshoe Lane used way back in time for the supply of ale and cider to local labourers and agricultural workers.

The pub now sells many beers, but the one permanent, by popular demand, is Butty Bach from the Wye Valley Brewery. And so it was no surprise when Dave and Gill arranged with Wye Valley Brewery, for a bunch of local real ale drinkers and CAMRA members, to mark the occasion with a visit to said brewery.

On arrival at the brewery on a sunny evening in mid-March, the thirty or so of us were invited into the brewery’s bar area, where we were treated to a range of Dorothy Goodbody ales. The beer of the month on offer was Silver Lining, a lovely 4.2% amber ale first brewed to mark Wye Valley’s 25th anniversary in 2010. This beer was made using locally grown hops, plus a blend of pale roasted barley to give it a well-balanced flavour of malt with a lingering subtle sweetness.

By now some of us were quite keen to get to know the delightful Dorothy Goodbody herself, although of course we did not actually get to meet her personally! It appears that Dorothy, the daughter of a local hop grower, has a very important role at the brewery. Thanks to her guiding hand and grandfather’s recipe, along with head brewer Jimmy’s skilful technique, they have produced some stunning award-winning beers. In particular the gorgeous dark Wholesome Stout with an intense roasted barley, coffee flavour and dry bitter smooth finish at 4.6% ABV. Also a range of crisp golden or pale ales such as HPA and Butty Bach in the region of 4.2% ABV and the stronger 6% Ruby Country Ale and 6% Golden Ale.

Jimmy the head brewer was quite keen to show us around the brewery, which was fascinating for all, especially those who had not



Dave and a few friends at Wye Valley Brewery’s bar

been to a brewery before. The tour included the high-level route along the potentially slippery steps and platforms above the brewing vessels.

Wye Valley Brewery is located in what appears to be a fairly remote spot in the Herefordshire countryside, based in Stoke Lacy, near Bromyard (HR7 5HG). It was founded in 1985 by Peter Amos (ex-Guinness brewer). The brewery has moved many times to different locations around Herefordshire, finally settling down at former old cider-making premises closed down by Bulmers, who amalgamated the old cider factory into their larger premises based in Hereford today. This gave Wye Valley the chance to rebuild a more advanced technical and environmentally friendly building to become one of Britain’s leading independent breweries

Mike Lawrence

BADRAG - Bristol And District Rare Ales Group

Each year CAMRA dedicates a month (May) to the promotional of mild ale and this year was no exception. As usual a number of mild trails (or as they were dubbed this year, "Walks on the Mild Side") were organised by BADRAG and once again they attracted a good following.

Our month of mild promotion actually ran from 17th April to 17th May, and took in trails covering Kingsdown, Clifton, Bedminster, Bristol City Centre and (not a walk but a couch tour) South Gloucestershire. BADRAG members Denise Swain, Graham Watson and Michael Bertagne take up the story.

Kicking off Mild Month.

The mild trails kicked off in a low key way on Thursday 17th April, with "A Walk on the Mild Side of Kingsdown". Almost 20 keen 'Badraggers' started at the **Highbury Vaults** in Kingsdown with Old Sodbury Mild (or OSM) from Cotswold Spring, and then moved on to the **Robin Hood** for Prescott Mild. We subsequently enjoyed a JW Lees Brewers Dark (3.8%) at the **Gryphon**, which was duly claimed as a mild!

Next up was "A Walk on the Mild Side of Clifton" on 26th April. We had a soggy start at the **Portcullis**, as most of us were caught in a downpour shortly before arrival. Luckily this was the worst of the weather and we stayed dry for the rest of the trail. We were made very welcome here and enjoyed Magic Mild Ale (3.2%) from the Raw Brewing Company in Derbyshire. For some of us this ended up being our best mild of the day, packed full of flavour for such a low ABV. The Portcullis was also serving a Dawkins Foresters Black Oak Smoked Milk Stout, which was very interesting. We then moved onto the **Hophouse** for Severn Vale Monumentale. Next up was the **Lansdown** which was

BADRAG, the Bristol & District Rare Ales Group, is a campaigning group within the local branch of CAMRA, the Campaign for Real Ale. Its aim is to promote the rarer styles of ale such as stouts, porters, old ales, strong milds, barley wines, milds, low-alcohol session ales, wheat beers, brown ales and traditional strength IPAs.
www.camrabristol.org.uk BADRAG@camrabristol.org.uk

holding a mini beer festival in its garden, offering some local ales from GWB, Ashley Down and Towles. The mild was Old Sodbury Mild, and the food was excellent. The **Victoria** was coming to the end of their beer festival and offered Dawkins Dairy Mild at 4.3% and Sarah Hughes Dark Ruby Mild at 6%. The **Quinton House** offered Prescott Malted Mild at 3.8% and the **Hope and Anchor** had on Rose Mild and Cheddar Ales Mild Cheddar. This was the official end of the trail, though some die-hards moved on to the **Bag of Nails** and **Three Tuns**. Twenty or so of us had a great day.

We continued Mild Month with "A Walk on the Mild Side of Bedminster" on Saturday 10th May, and were joined by 12 members from the Cheltenham branch of CAMRA. The trail was advertised in the 'Bristol Walking Festival' and attracted some newcomers – at one stage we had over 40 people participating. The **Robert Fitzharding** had Wilder but Milder 3.9% from Three Castles Brewery, and the revised recipe Meerkat Mild from GWB, which is more mild-like this year. The **Steam Crane** offered Mildly Cyrus from Beerd at 5% and Cheddar Ales Mild Cheddar – as did the **Hare** which kindly opened an hour early for the trail and was packed out with 'Badraggers'. The **Orchard** had Otter Mild and the **Nova Scotia** Meerkat Mild. We (officially) finished at the **Grain Barge** with some more Mildly Cyrus, though some of us went on to enjoy a great mix of ales at the **Bag of Nails** and the **Three Tuns**. Another really enjoyable day, though the walk round the harbourside in the high winds was a bit of a challenge.

Denise Swain

A Walk on the Mild Side of the City Centre.

The trail on Thursday 15th May commenced at the **Barley Mow**, only five minutes' walk from Temple Meads station and Old Market, on a warm summer evening. This is the Bristol Beer Factory's flagship pub, with eight hand pulls and ten keg lines. Devonshire Dark Mild (4.1%) from the Teignworthy Brewery was in good condition and went down well with everyone. Other dark beers sampled included Dirty Stop Out, a smoked oak stout at 5% from the Tiny Rebel Brewery in Newport, and Hardnott's Dark Energy, a 5% porter from Millom in Cumbria.

After a short walk (past the Gardner Haskins car park) we arrived at the 340-year-old **Volunteer Tavern** with its wood-panelled walls and mismatched furniture – it's an alternative venue to shopping in nearby Cabot Circus! Unfortunately no mild was available but we all kept it dark and sampled Hop o' the Morning, a 4.2% stout from the Late Knights brewery in South East London.

A longer walk west through the city centre via Castle Park took the party to our next venue, the **Elephant**, whose original building dates back to the 17th century. Mild Cheddar (3.6%) from Cheddar Ales redressed the balance. Our last stop for the evening was just round the corner, the infamous Wetherspoon's **Commercial Rooms**, a former gentlemen's club and meeting place for the city's merchants built in 1811. Innocognito (4.8%) port stout and Indulgence (5.2%), both from Plain Ales in Warminster, made up for a regrettable lack of mild.

If you are new to Bristol or to dark/rare beer styles and are interested to know more, then you are very welcome to join us on any mild trails next year or other BADRAG social events in the meantime. I personally have found it a great way to find quality dark beer – mainly porters and stouts it has to be said, so mild definitely needs our continued support. It has also been a great way to get to know parts of Bristol off the beaten track. CAMRA membership is preferred but not essential – just turn up – friendly advice is always on tap! Don't be afraid of the dark!

Graham Watson



South Gloucestershire Mild Trail.

On FA Cup final day, Saturday 17th May, BADRAG held their annual South Gloucestershire Mild Trail. The eyes of the football community may have been on the hallowed turf of Wembley stadium but a similar story of action and excitement was unfolding for around fifty mild fans amongst the pubs and beer gardens of the north Bristol countryside.

With a minimum of eight establishments to cover in eight hours, this trail is always a test of stamina and determination. Led from the front by Andy Gray and the indefatigable Mike Lawrence, and with the help of a coach of the motorised variety, new signings and the regulars, including those returning from international duty in Copenhagen (Eurovision Song Contest attendees apparently), made the trip to the first stop, the **Cross Hands** in Winterbourne Down. Good forward movement and persistence was eventually rewarded with Cotswold Spring Old Sodbury Mild (OSM) at 3.9% and Great Western Brewing (GWB) Meerkat Mild at 3.9%. The officials issued an early caution when a pint St. Austell Tribute (not mild) was seen to be passed back.

The next stop in Frampton Cotterell saw some good footwork resulting in two planned and one optional venue covered. The **Globe** yielded Rudgate Ruby Mild (4.4%) while the **Rising Sun**, the Great Western Brewing 'brewery tap', provided Meerkat Mild. The long shot taken at the **Live and Let Live** was not on target and no mild was found.

With confidence building, the attack on the **New Inn**, Mayshill, was made not only with the coach but also on foot. The Severn Vale Monumentale (4.5%) and West Berkshire Brewery Maggs Magnificent Mild (3.8%) were right on target. This now marked the half-time break and the food provided was timely, tasty, well received, and great value with the 25% discount.

The second half started in Chipping Sodbury where there is now a choice of seven pubs in the picturesque high street. There was good coverage in the **Horseshoe** which had laid on GWB Meerkat Mild, however there was also a cross over the High Street towards the **George Hotel**, which had recently hosted a CAMRA 'Meet and Greet' evening. The team of Gabby, Bill and Jaret presented Cotswold Spring OSM on one of their four handpumps. They normally get through approximately a dozen casks a week, but on this occasion we were lucky to get treated to a complementary bottle of "Craig's Home Brew" (courtesy of local Craig Denny). Although it stimulated much discussion among the commentators, they were unable to agree what ABV it should be given. Look out for a possible beer festival there in August.

On to the **Beaufort Arms** in Hawkesbury Upton. Everyone knows that over-used saying, "It's a game of two halves." Well in this case it really was, since two milds were offered, Beard Mildly Cyrus (5.0%) and Cotswold Spring OSM.

The sustained forward pressure was eventually driven through the fields to reach the **Salutation Inn** in Ham. After the bus had been parked and while majority were scrambling in the main bar, a break on the right enabled a small group to reach the wide-open garden serving hatch. There was a momentary pause while bar staff considered the positions but the Rudgate Ruby Mild (4.4%) was duly dispensed.

During the closing stages, it was on to the **Anchor** at Thornbury. There was still a thirst for the GWB Meerkat Mild which was well received but attention also turned to Brains Final Whistle (4.0%). By now the end of regulation time had been reached; while the Bristol-bound coach was returning it became apparent that matters had not been settled and that extra time would have to be added on.

The first period was taken at the **Crofters Rights**, Stokes Croft. There was a beer festival on with lots of beer, too many to list, but it looked like an interesting mix of cask and keg with some served straight out the barrel. The second period led to **Bishops** on the Gloucester Road. Those that were still standing were on their last legs and with no mild available made a final surge in favour of the guest beers. Penalties – six shots of Jägermeister for a fiver – had been avoided and the end reached.

On this trail, there were no losers, only winners. Throughout the afternoon we were rewarded with many excellent, well kept, trophy winning milds. We enjoyed great beer, in some wonderful pubs and gardens, having received kind hospitality and support from the publicans: thanks to them all! With this level of quality and this number of enthusiasts following, mild should be at the top of the table rather than fighting a relegation battle.

Michael Bertaigue

A few words on the preparations for next season.

Plans for Mild Month start in November when BADRAG decides which trails to arrange. The next task is to ask local breweries if they will be brewing mild ale, and to ask local pubs if they will stock mild ale all month, at busy times of each week, or for our trails. In January we remind those who have not responded once or twice that we need an answer by the end of the month, so that we may prepare a plan and detailed article in time for the last Pints West magazine before Mild Month.

We hope to see lots of people at the socials, the meeting and on the trails.

Thank you to all the volunteers who make the mild trails a reality, and to the wonderful pubs that take part.

Next up for BADRAG - all welcome.

- **Thursday 19th June:** social/meeting to review Mild Month, to be held in the Robin Hood, St Michael's Hill, 7.30pm.
- **Saturday 26th July:** social to Bath city centre pubs, meet 11.30am Bristol Temple Meads for a Group Save ticket to Bath, pubs/route to be confirmed. The trip will be led by Steve Wilcox 07973 715959.

There are no meetings in August, but the Great British Beer Festival offers plenty for 'Badraggers' to enjoy.

Tribute Extra

St Austell Brewery have launched a bottle-conditioned version of Tribute Extra, which they describe as "an extra special bottled version of the South West's favourite beer".

The new brew was first released as a limited-edition seasonal real ale. It is based on the regular Tribute but has extra hops and a fuller malt flavour, together with a higher alcohol content (5.2% ABV as opposed to 4.2%). Tribute Extra contains American Willamette and Slovenian Celeia hops. It tastes of orange, grapefruit and biscuit and is pale amber in colour.

Norman Spalding

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CAMRA demands action to save community pubs

Some quotes from people who claim to be great friends of our pubs. First, a Mr David Cameron, who says: “Our pubs are often at the heart of our communities. The high rate of pub closures is a serious issue and it must come down.”

Next, our Pubs Minister, Brandon Lewis: “Pubs are at the heart of our communities and this government is determined to help them thrive and grow.” He also says: “We are doing everything we can to support and safeguard community pubs from closure.”

And his boss, Eric Pickles, says: “I recognise the vital roles pubs play in community life and job creation.”

And yet, despite the apparent passion and commitment of these gentlemen, our pubs are closing at the rate of 28 every week.

Now, let’s be fair. The government has done some positive things to help pubs – for instance beer tax, rate relief and the pro-pub policies in the National Planning Policy Framework. Also, we know that not all pubs can be saved, especially in the current economic climate. But – and it’s a huge but – we continue to see many viable and potentially viable pubs being lost primarily because of loopholes in our planning laws. And who could easily close those loopholes? Well, you’ve heard their names already.

At the risk of boring those of you who are only too well aware of these loopholes, I’ll quickly run through them. As things stand, you don’t need planning consent to change a pub into a restaurant, a shop or many types of office. Nor do you need permission to demolish a pub which isn’t in a listed building or a conservation area. These are known as ‘permitted development rights’. We’ve all seen the consequences, most notably the conversions, at the rate of two a week, of local pubs to local supermarkets. Very often, these are well-loved, well-used pubs but their owners – and we know who they tend to be – are happy to grab

their many pieces of silver from Tesco and their ilk.

The solution is obvious and easy. Make it necessary to obtain planning permission for any change of use or demolition of a pub. Note that this certainly doesn’t mean that such changes can’t happen. It just requires that the proposals are subject to proper scrutiny as part of the democratic process and that local people are given the chance to express their views.

What does the government say? It says such changes are unnecessary because safeguards are already in place within the planning system. And what might they be? Well, they’ve given us ‘Assets of Community Value’ (ACVs). If a pub registered as an ACV is put up for sale then the local community has a six-month window to try to put together a bid to buy it.

ACVs are, in themselves, a good thing and there have been instances where local people have been successful in buying a pub. There’s also some evidence that ACV status will be viewed, in the jargon, as a ‘material consideration’ by planners. But they are a long way from being the answer to all our prayers. When Brandon Lewis says the following, he is being disingenuous to put it mildly: “I will continue to remind local authorities that there are powers that they can use to protect their very important local assets. Getting pubs listed is easy and we should be encouraging areas to do it. It’s just that extra bit of protection and confidence that that pub can be there and remain as a community asset.”

Also, the government points to Article 4 Directions. What they are I hear you ask? Essentially they allow Councils to remove the permitted development rights mentioned earlier so that planning consent *is* needed for change of use or demolition. However, Councils are very reluctant to use these powers, mainly because, as the rules stand, there is a risk that they will be stung for compensation and unsurprisingly that’s not a risk they want to take.

These rules could, in fact, be very easily changed and that’s already happened for certain kinds of development, like houses in multiple occupation. A tiny adjustment to the regulations means that the compensation risk disappears once a notice period has expired.

Naturally CAMRA has raised this with the government. HQ staff met with Brandon Lewis last autumn and asked for these minor regulatory changes. They also suggested another minor change – removing permitted development rights for pubs listed as ACVs – something which would really give ACVs teeth. Mr Lewis flatly rejected these proposals because they amounted to additional regulation and the government is opposed to any tightening of regulatory control. Indeed, they’re heading firmly in the other direction, relaxing controls left, right and centre.

Our pubs are being sacrificed on the altar of political dogma – and that isn’t acceptable. Over the last few years, including when the previous administration was in power, CAMRA has had plentiful dialogue with government about the problems which the planning system causes for our pubs. We’ve heard a lot of fine words but seen precious little meaningful action. The time for such polite dialogue is over – our gloves must come off. We should be shouting loudly and clearly that many of our pubs are being lost as a direct consequence of government refusal to act. The finger of blame must not just be pointed but jabbed in their eye.

The time for a hard hitting campaign is right. There’s an election in just over a year’s time. All the parties will be setting out their stalls and we must press them to declare themselves on these issues. And if they decline, we must kick up a heck of a stink and let the British people know who is for protecting our pubs and who isn’t. Real ale has never been in ruder health and that’s a great achievement for our Campaign over years of long slog – but we’re faced with having fewer and fewer pubs in which to drink the beer we love. Please support this campaign. Take a few minutes to write to your MP and demand greater protection for our locals.

Save our pubs!

Paul Ainsworth

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One Meeting in Mild May...

CAMRA Young Member Talisha is just Mad about Mild

In the month of Mild May I went in search of a Mild Loving Young Member. And, *Man*, did I find one ... an ex-colleague of mine in ... Liverpool!

Noooo, not because there aren't any closer to home (a fabulous turnout for the Bristol City Centre Mild Ale Trail on Thursday 15th May, along with main branch, sure proves that!).

However, as our very own branch proposed the motion "... as long as CAMRA continues with a National Mild Month that month shall be moved from May to a month in the autumn", at the recent AGM in Scarborough, I believe I have gone for a bit of objectivity.

Many people think that Mild Month is in May for alliterative purposes only. Although I must stress that there are also many arguments as to why it should duly be held in this month in its own right.

Well, I Adore Alliteration AND I am Mad about Mild ... but which is better? There is only one way to find out ... FIIIIIIIIIIIIIIIGGGGGGGGGGGGGHHHHHHHHHTTTTTT!!!

Or, rather welcome to my interview with *Mike* Tyson (OK, his name is Jim) which was conducted with the sumptuous Sarah Hughes (*Dark Ruby Mild*, 6%) in the pub where we both used to work, and Jim still does.

So, it's me, Jim and the delicious Sarah – first question:

- *Male or FeMale drinkers preferences? In your opinion does either sex like Mild more or less?*
- Old men like mild!
- *What about your Mum?*
- My Mum doesn't drink Mild.
- *Ok, back to you! What is the Best Meat for Mild?*
- Big Ol' Beef!
- *Along the same lines then, what is the best Meal for Mild?*
- Steak pie with mash – there definitely has to be some form of a pie!

- *Mmmm, pie!! And how would you be washing that down? Many a Mediocre Mild or A Bit of a Good Thing?*
 - Definitely many! I don't think it's possible to get a mediocre Mild!
 - *Many, eh?! Any lining your stomach with Milk before you go out then?!*
 - Nope – just drink responsibly!
 - *OK, so you're in a pub, you're drinking responsibly...what Music is the best to enjoy a pint of Mild to?*
 - I wouldn't necessarily associate Mild with Music or "going out" as such. I associate it more with playing darts to be honest!
 - *Righto. So, with darts being an indoor sport would you rather the weather is Miserable when drinking Mild?*
 - I think Mild is a nice, spring time drink actually. It's fruity and tasty and therefore, for me, you need a bit of heat in the weather.
 - *Ah, so does that mean you would keep May as Mild Month if you had the choice?*
 - No, not necessarily. In CAMRA'S Champion Beer of Britain, Mild pops up more often than not. For example, off the top of my head, there has been *Oscar Wilde Mild* and *Coniston No. 9*. What I'm saying is I don't think that anybody really needs to worry about Mild – it will survive!!
 - *Ooh, so leading onto my final question... What would be your Mild Mission?!*
 - There's a mild for everyone and it should not be limited to May.
- An interesting interview, with wise words that was fabulous fun!
Thank you Jim!!

I would also like to say a special thank you to all of the pubs that provided a Mild in May! Marvellous!!!

I've been Tenuous T, this time, for issue 102 – see you all next time when normality may ensue! xxxxx

Talisha Mills

News from Great Western Brewing

During my latest visit to the Great Western Brewery in Hambrook, I met Bob Cary who now works as their new full-time brewer.

He told me how the team had revised the **Meerkat Mild** (3.9% ABV) in the light of feedback, last year, from CAMRA tasters. The new light mild is his personal take on an old style. Hopped with Northdown and Fuggles, I fancy it tastes rather like I imagine the mild which was almost exclusively available in the Bristol area during World War Two tasted (bearing in mind what my late father told me). Anyone who is familiar with Timothy Taylor Golden Best would know what to expect.

Ashley and Bob also have an oat beer in the pipeline. A batch of **Oatmeal Stout** (4.3%) was undergoing a six weeks ageing process and should be ready to launch very soon.

Their **Summer Nights** (3.8%) has also been tweaked to perfection to become new style pale ale using Chinook hops and will be available in top real ale pubs in the Bristol and Gloucestershire area from June.

On 3rd May Leanne held a marketing promotion at the S.S. Great Britain and the brewery will be represented at the Bristol Big Market in Corn Street on 21st June.

Finally, don't forget the SunFest music and ale festival at the Rising Sun, Frampton Cotterell from 11th to the 13th of July. With entertainment including Soul Train and Freefall, the weekend should be another hit.

Henry Davies

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www.gwbrewery.co.uk

BATH & BORDERS BRANCH

Pub and brewery news from the CAMRA Bath & Borders branch

Bath and Surrounding Villages

Cross Keys, Midford Road, Combe Down, Bath

The Cross Keys is now a freehouse. Landlords Clive and Sam have bought the freehold of this striking ivy-clad pub, situated on the southern edge of Bath, from Punch Taverns and, in so doing, helped ensure the viability of the pub into the future. The Cross Keys dates from the early eighteenth century and has been a pub since at least 1718. It was sold to Oakhill Brewery in 1896 and had been in the hands of breweries and pub management companies ever since. Best wishes to new owners Clive and Sam for the future.

Culture & Cure (formerly Grappa Wine Bar), 3 Belvedere, Lansdown Road, Bath

A new 'craft beer' outlet has opened in Bath in what was, until it recently closed, the Grappa Wine Bar (and which in a previous incarnation was a cider house called the Beehive) on Lansdown Hill. Under new managers Karen Cairns and Colin Phillips the bistro style Culture and Cure aims to celebrate British produce. The selection of cheeses, charcuterie and tapas are all home-grown with wine and craft beer from local vineyards and brewers. Wild Beer Co and Wiper & True feature in the line up of craft beers alongside London-based The Kernel whilst a house brew by Bristol Beer Factory is available. Chef Henry Scott creates imaginative dishes from a small kitchen on the second floor, which overlooks the restaurant and retro cocktail bar, whilst on the third floor is a relaxing cinema room and comfy sofas.

The Hive (formerly Piccadilly Ale House), Piccadilly Place, London Road, Bath

This pub has been extensively refurbished and re-opened with a new name and a new image. Artwork by local artist Samuel Lindup adorns the walls in what, by day, is a family-friendly café, and by what, by night, the new owners intend to be a popular live music venue. The Hive has retained a functioning skittle alley and sports lounge. Currently it is running open-mic nights every Wednesday as well as hosting live music at weekends.



The end for Ye Olde Farmhouse

Ye Olde Farmhouse, 1 Lansdown Road, Bath

A planning application to convert this pub, which has been closed for several months, into a health clinic, office space and flats has been granted. This is a sad loss to the Bath pub scene! The pub, with its commanding position on Lansdown Hill and Arts and Crafts frontage, was one of the most strikingly recognisable pubs in the city. Ye Olde Farmhouse has been a pub for at least 200 years although, as its name suggests, it was originally built as a farmhouse. In more recent times the pub became an important live music venue on the local jazz scene. Local resident Miranda Matthews bought the building last year from Wadworth. Her application seeks to convert the ground floor of the

building into a health clinic specialising in complementary medicine. The lower basement would provide office space, the upper floor converted into two one-bedroom flats and the recording studio turned into a two-bedroom flat. Meanwhile a car park at the back of the building will be kept for clients and residential parking.

Packhorse, Southstoke, near Bath

The campaign to save this wonderful pub on the southern outskirts of Bath from permanent closure continues despite the recent rejection by the current owner of a bid to buy the freehold of pub by the local community. The status of the Packhorse as an Asset of Community Value gave locals the right to delay any sale for six months while a bid was prepared. In that time locals established a community co-op to make a bid for the pub and some 125 people indicated a willingness to invest. Meanwhile a specialist valuer was employed to report on the Packhorse and a viable business plan for the pub was drawn up. A formal offer, set at the market value for the pub, was made some weeks ago but, despite negotiations with the owner's agent, the bid was eventually rejected. It is believed that the owner still hopes to sell the pub as a residential property instead. The *Save the Packhorse* campaign has been quiet while all of this has been going on but, following the rejection of its bid and an asking price of more than 50% more than the pub's current market value, now intends to become more vocal and visible.

The terms of the Localism Act allow the current owner a further twelve months to sell the Packhorse, should he choose to do so, to whomever he wants and, if any new owner wishes to re-open the pub, the campaigners will be delighted. For the time being the building is still protected by planning law and no application has been made yet for change of use. It is the policy of Bath & North East Somerset Council to refuse change of use for pubs while they remain viable. The campaign to save the Packhorse has already accumulated evidence to demonstrate the pub's viability and remain as determined as ever to see the day when people can all meet at the Packhorse for a pint.

To keep track of the latest developments please visit www.southstoke.net.

East Somerset

Redan, Fry's Well, Chilcompton

At the time of writing it was understood that this Enterprise Inns-owned pub was still closed and its future uncertain. On 16 September 2013 the Redan was listed as an Asset of Community Value with Mendip District Council. A *Friends of the Redan* group was set up by locals at around the same time. It is hoped that Enterprise Inns will continue to operate the Redan as a pub and seek new tenants. If, on the other hands, Enterprise sought to sell, then the listing would prove useful as it would enable any community group would have a six-week window to decide whether to bid to buy the pub and, if they did, six months to prepare the bid during which time the pub cannot be sold to anyone else.

Lamb Inn, Chapel Road, Clandown, near Radstock

Two local mums are behind a campaign to re-open the Lamb as a community pub. Nettie Williams and Anne Marie Jovicic-Sas first met at the weekly Barnardo's Mother and Toddler Group, when it was held in the pub, in 2006. The closure of the pub back in January is seen as body blow to a part of Radstock that sees itself as a distinct community. Locals are concerned that the pub may be lost forever. The freehold has already been placed on the market with a price tag of £249,000. Nettie and Anne Marie are looking at the possibility of a community buy-out. This would buy time to urgently explore the possibility of establishing a community co-operative, prepare a feasibility study and seek funding. It is thought that something like £500,000 would need to be raised to purchase and renovate the pub. A Facebook page called *Coming Together for Clandown* has been created and an information event is being planned for June.

Milk Street Brewery and the Griffin, 25 Milk Street, Frome

The Milk Street Brewery celebrated its fifteenth birthday on the first weekend in May with a five-day-long beer festival. Starting on Thursday 1 May it was the pub and brewery's biggest event, showcasing over 30 beers and ciders from local breweries and beyond alongside a food menu of varied cuisines. The event included a good deal of music, with different acts, bands and DJs on each day, ranging from blues to bluegrass and funk to folk. During the daytime the festival held face-painting, games and activities to keep younger ones amused alongside raffles, exhibitions and quizzes for the grown-ups.

Bell, 13 Frome Road, Rode, near Frome

This large pub, situated on the main A361 road between Frome and Trowbridge, closed in around mid or late January. The lease continues to be advertised for sale.

Mermaid, 1-2 Tucker Street, Wells

This pub, just north of the city centre, closed many months ago. Sadly it is a permanent loss. Planning permission to convert the building into a number of private dwellings was granted on 24 July 2012.

West Wiltshire

Bunch of Grapes, 14 Silver Street, Bradford-on-Avon

This town-centre pub, which had closed briefly for a change of management in the summer, closed again towards the end of last year. The new managers tried hard to attract a wider clientele by opening at 9am for coffee. At the time of writing the Grapes was still closed. The asking price for the freehold is £300,000 plus VAT whilst for the leasehold it is £15,000 plus VAT.

Riverside Inn, 49 St Margaret's Street, Bradford-on-Avon

This town-centre pub, which closed in May last year, has been acquired by the Draco pub company and is set for a £1.5m makeover and name change. The company is part of the Draco Group, whose portfolio includes Hugh Fearnley-Whittingstall's River Cottage. The plans have already been approved by Bradford-on-Avon Town Council and are awaiting approval from Wiltshire Council. Draco, which has previously bought and refurbished the Swan at Wedmore and the White Hart in Somerton, is a west country based company started only in 2011. The company anticipates that the refurbishment will be completed by around the end of this year or in early 2015. The building has, over the years, been a club and a library but only became a public house in the 1980s. Draco is looking to restore the building's period features but will probably demolish the games room to make way for a courtyard. The

pub will be renamed Timbrell's Yard after Draco discovered a painting of the same name by Samuel Spode depicting the area that is now the car park between the pub and St Margaret's Hall. The newly refurbished inn will have 14 en-suite rooms, a bar, a restaurant and function room.

Kicking Donkey, Brokerswood, near Westbury

This large food and family orientated country pub, situated off the beaten track between Frome and Trowbridge, remains closed and is beginning to look just a little abandoned. Its future is uncertain.

Mash Tun, 4 Woodmarsh, North Bradley, near Trowbridge

The future of this once popular village pub, which closed at the start of the year, is very much up in the air at the time of writing. It is believed that the freehold of this Enterprise Inns pub has been now been sold on. At any rate a planning application has been made to convert the pub into a private dwelling. The deadline for objections passed on Monday 12 May but the outcome of the application is not yet known. A decision is expected to be made on 4 June.

Greyhound, 61 Mortimer Street, Trowbridge

This pub, situated near County Hall, closed earlier in the year. Its future is uncertain.

Bath Arms, 41 Market Place, Warminster

This pub, closed since July 2012, re-opened as Warminster's first Wetherspoon on Tuesday 29 April. And this, more unusually, is a Wetherspoon that offers accommodation. The local branch had yet to visit at the time of writing (early May) but it is believed that the Bath Arms has had a £1.8 revamp and may have around 40 new jobs to Warminster.

Twisted Brewery, Commerce Close, Westbury Trading Estate, Westbury

Wiltshire's newest micro-brewery is now open for business. The new six-barrel plant has just gone into production with four beers. Please see main article.

Steve Hunt



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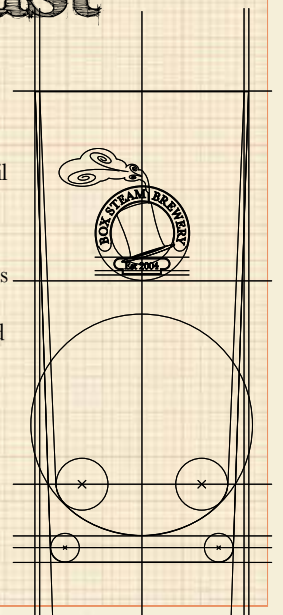
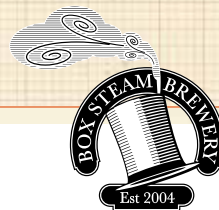
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BATH & BORDERS BRANCH

**Bath & Borders Branch
Rural Pub of the Year 2014**

The Organ Inn
High Street, Warminster



Congratulations to Dan and Carly Keene, landlords of the Organ Inn, for winning the title of Bath & Borders Branch Rural Pub of the Year. This is very much deserved. The Organ Inn is a gem that offers a range of four cask beers (three of which are regularly changing guests) and various real ciders in a traditional multi-roomed pub.

For many years (93 in fact) the Organ was closed until, in 2006, Dan and Carly took on what was at the time a closed Fruit and Fish shop and transformed it into the attractively-designed and convivial pub it now is. There is a healthy events list and a beer festival is held at the pub each September. Meanwhile the Organ is part of the Wylde Valley Art Trail, which displays artworks upstairs. The presentation of the certificate took place on the evening of Tuesday 27 May.

Steve Hunt

**Bath & Borders Branch
Overall Pub of the Year 2014**

The Bell
Walcot Street, Bath



Congratulations to the staff, directors and the 536 owners of this excellent pub on winning the accolade of Bath & Borders Pub of the Year 2014. Bath's first community-owned pub, the Bell offers seven regular beers and two ever-changing guests from micros near and far.

Live music is a mainstay of the pub with bands playing Monday and Wednesday evenings and Sunday lunchtimes. The interior is made up a long main bar and a number of seating areas whilst the wall space inside is taken up by posters for local events. Other features include bar billiards, board games and even a tiny laundrette. At the back of the pub, beside the laundrette, is the 'Love Lounge', which acts as a separate room for music, with open-mic nights on Thursdays, and a function room. Also behind the pub is a walled garden with covered seating.

Steve Hunt

Bath Beer Festival 2014

This year the CAMRA Bath Beer Festival was held, for the second year, at the Premier Suite of Bath Rugby, on the weekend of the 11th and 12th of April. Our new venue, just over the river from the city centre, has proved to be a winner, both with the customers and with the branch. Although smaller than the Pavilion, our venue for very many years, it is more comfortable, convenient, and, to be blunt, affordable.

Over forty beers were up for grabs this year, as well as a good selection of ciders and perries. The emphasis was on local breweries and suppliers. Our beer of the festival was very local, **Hopadelic** from **Willy Good Ale** in Winsley, just outside Bradford on Avon.

We noticed that the trend for hoppier beers carries on, with Potbelly's Yellowbelly and J-Dam from Ordnance City being firm favourites with the customers. Another trend is that lower gravity but still very tasty beers are very much making their mark. Arty Farty from Plain Ales, Motueka from Arbor, and Gladiator from James Street Brewery, all under 4%, were



News from Dawkins Ales



A very happy Dawkins head brewer, Dave Williams (left)

Dawkins Ales are celebrating a major award for one of their permanent beer range, **Bristol Blonde**, which was crowned champion standard bitter and third overall out of 270 beers at the region's largest beer competition.

The event was held at Tucker's Maltings in Newton Abbot in April, and organised by the small brewers' trade body SIBA. The beers were judged in blind tastings by fellow brewers and other experts. A very happy head brewer, Dave Williams, was especially pleased as this was a new recipe for Bristol Blonde and the culmination of months of experimentation. The 3.8% pale ale is described as "aromatic with refreshing grapefruit flavours over a lightly malty base, dry hopped with American Cascade hops."

Glen Dawkins, brewery owner, said: "Special thanks also go to Helen, the landlady of the Green Man pub in Kingsdown (it was her idea to enter this contest in what is her home town) and husband Krishna (ye master keeper of the crucially important yeast)."

The beer will now go forward to the national awards next March at the 'BeerX' in Sheffield, the place where Glen grew up and supped his first pints!

Not content with a new improved taste, Bristol Blonde is getting a new look too, with redesigned pumpclips inspired by the famous 'Bristol Scroll' that once adorned everything from cars to buses to aeroplanes.

Their best-selling **Bristol Best** bitter is also having a similar

Best-selling Bristol Best, newly Award-Winning Bristol Blonde, Resolution IPA and a host of seasonal specials, locally-brewed

Our pubs
all listed in the 2014 CAMRA Good Beer Guide

The Miner's Arms, Mina Rd, St Werburghs BS2 9YQ
The Hillgrove, Dove St, Kingsdown BS2 8LT
The Victoria, Southleigh Rd, Clifton BS8 2BH
The Portcullis, Wellington Tce, Clifton Village BS8 4LE
The Green Man, Alfred Place, Kingsdown BS2 8HD

dawkinsales.com

redesign.

New World hops are massively fashionable amongst micro-brewers with hops such as Cascade quickly running out each season. The brewery has secured a contract with merchants Charles Faram in Malvern to 'forward-buy' in order to be able to brew popular specials such as **Citra** (a 4.5% golden brew) again this summer, and new **Mosaic**, another 4.5% American single-hop variety beer due out some time in June.

SP

very popular. Of course, at the other end of the scale, Wessex's Russian Stoot at 9% and Thornbridge St Petersburg at 7.7% still have a legion of fans.

The ciders and perries went well, with Honey and Daughter Midford Cider having quite a following.

With its large panoramic windows giving views over both the city and the surrounding hills, the venue has a light and airy feel, while the separate seating area meant that our customers had a much more comfortable time for all the open sessions.

On Saturday evening we were delighted to welcome back Andy Hill and the guys from 'The Doubtful Guest' who had everybody jumping and jiving by the end of the night.

Overall a great weekend, good beers, ciders and perry and we raised money for the cause. And, thanks to the generosity of our happy drinkers, we raised a couple of hundred pounds for our chosen charity, Parkinson's UK.

Denis Rahilly



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News from Bath Ales

More awards for Bath Ales

Following on from the success of Festivity (see last edition) **Golden Hare** has won the gold award for bottled beers up to 4.9% ABV, in the Society of Independent Brewers (SIBA) Tuckers Maltings Beer Festival, held in Newton Abbott recently.

Also, in the prestigious Morning Advertiser (brewery trade weekly) 2014 Publican Awards Bath Ales were judged 'Best Managed Pub Company (2-50 sites)'. As Robin Couling, managing director of Bath Ales, has said elsewhere: "Our retail division is now a huge part of our business. Over the past few years we've quickly expanded from being a local brewer to being a major retail operator in the South West, as well as a quality beer producer."

Seasonal ales

Summer's Hare has arrived so it must be summer. Well, we have enjoyed occasional decent weather of late – or at least leading up to print time! Summer's Hare is brewed using a transatlantic pairing of the UK's Bramling Cross and Chinook hops from Washington State, with pale Maris Otter floor-malted barley, giving a 3.9% ABV, full malt flavoured and fruity bitter. This is the fourth year running for this seasonal bitter and it should be available in casks and micro-casks until the end of August.

Export progress

Ireland is a strong market for Bath Ales, in casks, kegs and bottles, and despite the troubles in Ukraine, exports to Russia continue. Sweden has started to take **Beerd** ales, so far only in keg. Interestingly the most popular bottled ale for export customers is **Wild Hare**.

The next push for export could be Vietnam, which is the third largest market in Asia, and one of the fastest growing in the world. Both Heineken and Carlsberg are investing heavily in the country and there are more than 24 microbreweries in Hanoi alone.



Colston Street Bar & Kitchen

Colston Hall outlets

Bath Ales has recently unveiled two new venues housed in the South West's renowned concert venue, the Colston Hall, in Bristol city centre.

Comprising two separate locations inside the building, the new venues include a charcuterie bar/restaurant called **Gordito**, and **Colston Street Bar & Kitchen**, a café bar with a modern American and European themed menu.

The restaurant was vacant at the start of Bath Ales' lease and has since undergone a classy makeover at the hands of the brewer and their design team from Simple Simon. The cafe bar was already trading and now boasts four hand pumps, but unfortunately when I visited only one was on, dispensing Bath Ales Special Pale Ale.

Events

As Pints West was being put together towards the end of May, the **Wellington** in Horfield was holding its annual beer, featuring eight Beerd ales as well as 26 guest ales from around the UK, all of them CAMRA or SIBA award winners plus seven ciders. If you missed it, make a note to look out for it next year.

Bath Ales are hosting a **Real Ale Festival Racenight** at Bath Racecourse on Friday 6th June featuring a selection of real ales and music. Bath Ales will be out and about in strength again this summer at various festivals and events in the South West (check their website for venues).

Bath Ales have decided to establish a charitable foundation, called the Hare Foundation, to focus and maximise their support to charity organisations. As part of this move the annual Bath Ales Bike Challenge will not be running (or should that be cycling) this year. Instead Bath Ales is a major sponsor of the annual **Bike Bath** event to be held on 28th and 29th June. This takes the form of a 'Sportive' (i.e. not a race but a measure of one's own performance) following marked routes of 20, 30, 60 and 100 miles in and around Bath and surrounding countryside. Executive chairman Roger Jones will lead a team of Bath Ales' employees and friends on the 60-mile route.

News from the Beerd Brewery

For those who like a walk on the mild and punny side, Beerd collaborated with the Bristol Beer Factory to produce **Mildly Cyrus**, a 5% ABV mild ale specially brewed for CAMRA's mild month of May. Quite an interesting interpretation of the genre, which I enjoyed at the recent **Crofters Rights** beer festival.

There was a good turnout of Beerd beers at the Wellington beer festival at the end of May. In cask, as well as **Mildly Cyrus** there was: **Convict**, a 5.3 % ABV golden pale ale brewed with Australian hops; **Monocle**, a 5.6 % English IPA brewed with Goldings hops; **Monterey**, the 3.9 % ABV West Coast style pale ale; **Silvertip**, the popular 4.7% ABV pale ale brewed with New Zealand hops; and **Vigilante**, a 5.6 % ABV American pale ale brewed with Amarillo hops. **Razor** and **Scoundrel** were also available in keg.

Two Beerd beers are now also available in bottles, but not bottle-conditioned: Silvertip and Monocle.

bath ales

The Grapes George Street, Oxford 01865 793380	The Hare on the Hill Kingsdown, Bristol 0117 9081982	The Hop Pole Upper Bristol Road, Bath 01225 446327
The Salamander John Street, Bath 01225 428889	The Swan Bath Road, Swineford 0117 9323101	The Wellington Horfield, Bristol 0117 9513022

Graze
BAR, BREWERY & CHOPHOUSE

Bar, Brewery & Chophouse
Brunel Square, Bath
01225 429392

Bar & Chophouse
Queen Square, Bristol
0117 9276706

Bar, Brasserie & Chophouse
Gosditch Street, Cirencester
01285 658957

COLSTON ST. BAR & KITCHEN

Colston Street, Bristol
0117 2047131

GORDITO
VINO QUESO JAMON

COLSTON STREET, BRISTOL
0117 2047130

BEERD
CRAFT BEER & PIZZA

St. Michael's Hill, Bristol
0117 9743567

The Knowle probably the highest pub in Bristol!

Residents of Knowle got a shock at the end of January when the Knowle Hotel, a community local in Leighton Road, closed its doors. Given the number of pub closures in south Bristol in recent years many feared the worst. However after a short time the pub re-opened, and owners AC Management put in temporary managers Anthony and Jeff to see if they could make a go of the pub of the place in six months.

The pub is in an impressive corner building in 'mock Tudor' style that pre-dates neighbouring houses. It is in a prominent location at the top of a hill near the landmark water tower. Search for it on the internet and you can see pre-1930s pictures of a local hunt meeting on the corner. Of course the pub is now surrounded by houses. The nearest alternative hosteleries are on the Bath and Wells Roads, so there should be enough 'chimney pots' in the area for it to be a thriving local once again.

Before the "under new management" signs could go up, the new team had to give the pub a through clean, which took a full three days. As you can see from the pictures, the pub still retains two bars, and it's good to see that tradition maintained. The bar is a large, but not impersonal space and it has a fine pool table. The comfortable carpeted lounge has access to the rear gardens; it also boasts one of the best vantage points of any pub in Bristol. From its corner windows there are panoramic views all over Bristol. These were particularly attractive when I visited. Daylight was turning into evening, and lights were starting to come on across the city.



For those who prefer electronically generated views, the pub has both BT and Sky Sports, but played at a volume level where they don't detract from the art of pub conversation. At present the pub does not serve food, but it is planned to start Sunday lunches in June. The food trade may expand a little



in future, but the managers are determined to re-establish the pub as a community local first. They have had to work to get people back into the pub, as a previous licensee upset some of the pub's neighbours. They are trying to spread the word that the pub has changed for the better and encourage people who may have stopped going there to come back and bring their friends with them. New customers are coming in every week, so that is a welcome start.

The Knowle is blessed with a good-sized beer garden, and there are plans to improve this with the addition of a barbecue, and an outside bar in time for those long summer evenings which we all await with baited breath! Already there have been birthday parties at the pub, and there is an opportunity for any darts or pool teams looking for a new home to consider using the pub as a base.

"What about the BEER?" I hear you say! Well, there is good news on that front, as they have four real ales on tap most of the time. When I visited it was a quiet Tuesday evening, and one line was being cleaned, but they still had Caledonian Deuchars, St Austell Tribute, and Courage Directors available. At busy time they can have up to five ales on, pretty good for a local pub. Interest in real ale is increasing and 18 people quickly signed up for a trip arranged to Butcombe Brewery. They are hoping to vary the selection of ales, whilst recognising that some of their regulars like to see their favourite beers on tap each visit.

If you're in this part of south Bristol why not look in at the Knowle? It is near the water tower in Jubilee Road (a listed building dating from 1906) so it's easy to find. Pubs like this should be at the very heart of their local communities, so it really is a case of "use it or lose it." The Knowle is far too good a pub to be lost to yet more flats or supermarkets. The local community had a jolt earlier this year when it closed, and the new management are working really hard to make the place a success. Let's hope local people realise the value of what they might have lost and make the Knowle into a really thriving local again.

Steve Comer

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YOU can now wear Pints West! T-shirts, polo shirts, sweat shirts and fleeces are now available to order with an embroidered Pints West logo on the left breast. All are available in **navy, black, bottle green, grey, red, dark royal, purple and burgundy**, and in sizes **S, M, L, XL and XXL**. All except the fleeces are also available in **jade, sky blue, gold and white**. Make cheques payable to "**Bristol & District CAMRA**", and post your order to **19 Willada Close, Bedminster, Bristol BS3 5NG**. Email enquiries to clothes@camrabristol.org.uk. Please allow up to 4 weeks for delivery.



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Weston Whispers

A most successful “Meet and Greet” event was held in conjunction with the main Bristol & District CAMRA branch on Thursday 20th March at the **Regency** in Lower Church Road, where more than 25 members met up with others, quizzed the Bristol hierarchy on all things CAMRA, some had a throw down the skittles alley, and discussed branch activities in Weston-super-Mare and the surrounding area. There was some food, and guest beers of *Theakstons XB* (which has now become a regular) and the hoppy *DNA New World Bitter (4.5%)* from *Charles Wells*.

With regards to the social side of things there has been a mixed bag of support for the “fact finding day tours” and rather better for the one or two pub evening socials.

Four members in the middle of February visited by bus the **Lamb** at Lower Weare, the **New Inn** at Cross, **Lamb Inn** and **Crown Inn** at Axbridge, the **Winscombe Club** and the **Woodborough Arms** at Winscombe, and the **Bell Inn** at Banwell, finding no bad beers and a good welcome at most venues. They rounded off the day as guests of the **Conservative Club**, where at least two ales were to be found. The evening tour of Bedminster went well visiting the **Steam Crane**, the **Hare**, the **Robert Fitzharding**, **Victoria Park** and the **Windmill**; it was a pity more members weren't on this as the quality of the beers was very good. The evening at the **Nightjar** at Mead Vale too was only attended by five members, and despite only having one beer on draught there was a good selection of Badger bottled beers. On the 22nd March, Weston CAMRA hosted a day in Bristol for a delegation from Croydon CAMRA. They were taken to the **Kings Head**, the **Cornubia**, and the **Seven Stars**. Then the group split up in King Street, some trying the **Small Bar**, some the **Naval Volunteer**, and all meeting up at the **Beer Emporium**. From there they were going to go to **Hacketts** to get the ambience of the place, but that was somewhat spoilt by an interloper on the tour shouting from the doorway that no real ale was on. So they

proceeded to the **Gryphon**, the **Bank** and finally the **Commercial Rooms**, before returning to Temple Meads for the train back to London. On the 12th of March some members went by bus to Wells for a walking tour of pubs there, noticing on the way there that the **New Inn** at Cross had a beer festival in progress. They visited the **Crown** – a sports pub with four beers, the favourite one being the *Box Steam Box Clever Temple Meads (4%)*, followed by the **Full Moon**, where it was remarked that the *Palmer's Tally Ho!* was under £3 a pint which is remarkably cheap for that beer; *Wells DNA*, *Cheddar Potholer* and *Abbey Whitefriar* completed the selection there. At the **Globe Cheddar & Box Steam** ales dominated, whilst at the **City Arms Goffs** and *Cottage* ales were to be had. At the new **Wetherspoons** pub on the site of the old Wells bus station, the **Quarterjacks**, their beer festival was still in progress so quite a range of beers were seen. They then got the bus to Cross, some first visiting the **White Hart** there, now a free house offering three beers, and all ending up at the New Inn for a festival ale. On return to Weston-super-Mare some repaired to the **Cabot** for the marvellous *RCH Chocolate Slug Porter (5%)*. The social on Good Friday at the **Bristol House** was poorly attended with only four members there. This could have been as a result of a day's Weston crawl, but as a maximum of six people had been spotted on that venture at **Sam's Bar and Grill**, **Cabot** and the **White Hart**, it seemed likely that members didn't like going out at that bank holiday weekend. A social on the first Friday in May at **Sam's Bar and Grill** was better attended – 11 members, with some making their way to the **Brit Bar** for the beer festival later in the evening (on the first day of the Mayday weekend).

There have been a few changes in the town since the last issue of Pints West. The **Imperial** has reopened at last, but with no real ale on draught. The **Tavern Inn The Town** has had a make-over and now has a good selection of beers; this is a free house where they like their rock'n'roll. Nick Smith, the former manager at the **Waverly** pub which he helped get into the Good Beer Guide, has taken over the management of the beer at the **Royal Hotel**. The **White Hart** was seen selling the hard-to-get *Church End Wolfbane*, and other exotic ales have been tried at the **Bear Inn**, **Off The Rails** on the railway station, and the **Dragon Inn!**

Robin E Wild

What?ub!

What?ub!, the CAMRA pub guide online
Is a punctuation demonstration fine
But the Weston area shortfall vexed us all
And so out did we go on some pubs to call

Few lacked basic details and it was more
Camera pointing that was to the fore
To emulate Beaton, Bailey or Parkinson
When in *Vogue*, or Testino and so on

Double exposures such as Cartier-Bresson
And Armstrong-Jones or pointing at the sun
Evaded were, also Jones Griffiths and Ray-Jones
Although some shots were just taken on our 'phones

Dr John

Pub Quiz

- Q. What glasses did Max Bygraves drink from?
A. Tulips (from Amsterdam).
- Q. What did Hungarian-American Harry Houdini listen for and with to open a judge's safe?
A. A common US Tumbler.
- Q. What sort of glass can be used to play 'Shut the Box' in a pub?
A. A Shaker.

Dr John

Drink to me only ...

Recent research brought Bristol back into international interest by proving the probability that beer goggles really raise rose colouring to spectacular heights for the ale and hearty. Then the BBC, probably not the Best Beer Company, claimed that other glasses affecting irresponsible drinkers' vision had once appeared to have disappeared. The receptacles reported were dimpled pint jugs, neither made by Field Marshal Douglas or John Haig nor vessels valued for takeaways in days of yore before Michelle Murray graced Staple Hill. Their possible past invisibility appeared due to: people taking them home to plant tulips; their being too heavy for no-nick anti-theft measures; or acrobatic tumblers comically breaking them when they fell. At this point, crystal-gazing rabid researchers once again don their glasses and reflect on the dissemination of draught dispensing.

Said research will show that our traditional beer glasses did not disappear to tote tulips but were superseded by Tulip glasses that became wider from the middle up, rather than from the middle out as some of their users do. These are also used to dispense the cheap renal excretions of *diptera nematocera* and the connection with delicate flowers may allude to persons wch wood come into the "scared you might taste something?" category.

Another replacement was indeed the Nonic glass, named not for its anti-theft properties but for its nick-resistant rim. As our standard pint glass, unless given short measure, its curled lip may also indicate contempt for the above-mentioned persons. Here in the still united Kingdom it holds 20 fluid ounces or 568 ml in new currency, whereas in the US of A it is only of an antipodean-sounding 16 oz, possibly for pounding on the bar to get served. If larger, it is suitable for crowned head beers and has headroom when travelling under low bridges or a line measure for travelling by ships of the line when wearing plimsolls. Elsewhere known as a Becker, it is very rarely found in broom cupboards. Nor does its *alter ego* the Tumbler make Russian ladies who drink from it fall pregnant. On the anti-theft front, Tumblers have been known to be stolen at Christmas and Batman may have been seen Robin them from the *bäckerei* before a car chase. The common US Tumbler is not adequately appreciated by other superhero comic characters such as Captain America, as it is the pour man's glass.

Comical tumblers may have over-imbibed from any type of glass, as the reference there was to truncated inverted conical glasses that are also American and again come in 16 or 20 ounce sizes. These, being known as "shaker" glasses, may be the origin of the interesting interchange: "Do you drink much?" "No, I spill most of it." An alternative response might in fact be: "Come again?" The Australian Schooner sails in at 15 oz and a larger vessel of that name may have been used for transporting India Pail Ale out there in the early days, or perhaps just for another type of transportation in the days before Vickers crossed the river from Lambeth Palace.

The traditionally handled heavy dimpled mugs that started all this are also known as krugs but are a bit on the big side for champagne unless you have just been awarded a banker's bonus. They probably suffered their decline as bar staff did not need to grip the glasses when machine washing became popular.

As, especially on the Emerald Isle, there are little people who enjoy

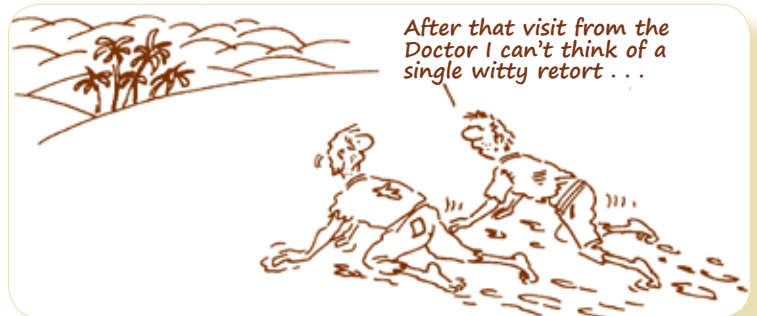
a drink, of Four Masters not pail ale fore-masters, our glasses come in half pint or 10 oz sizes. So do stick or Stuck glasses, which do not fall off the nose and are not for catching the aforementioned insects but simply cylindrical. Smaller Tulip beer glasses are suitable for stuck up drinkers, as they accommodate large heads. Prickly Scots who do not want to go Dutch with Tulip glassed companions may prefer the Thistle glass, which is different in shape from the small globe thistle *echinops ritro*. For the unbiased, bowl-shaped Goblets and Chalice are stemmed alternatives for higher ABVs and hot-handed crowned heads. As Harry Lime was the original Third Man, some small glasses may be Viennese in origin but one should not stake one's reputation on it.

Going back a bit, clay or similar pots following the traditions of the Sumerians who brewed the first ales were according to conventional Wisdom the norm before the 16th Century. Although Toby Jugs stayed as pottery even if depicting Kings, there were later tankards for less potty patrons. Pewter was possibly used when sitting in on Church Ales and an 18th Century Tower of London Yeoman Warder's one is kept locked up there every night of the year. Silver tankards were for those born sucking a similar spoon. Wood would be used repeatedly in early carveries. Leather ones could not be beaten for wallop. Whatever the type of tankard, it seems it was not the origin of the term "put a lid on it", as that appendage was to keep out *diptera nematocera* and infected flies, although a poor-quality ale may have had associations with that part of the less buttoned-up landlord's apparel.

Galloping on, we have our hunting partying sovereigns to thank for German-made 18th Century beer glasses, although their cost is not known as said coin was not being minted at the time and even William Lamb had become Lord Melbourne before they appeared again. By the mid-19th Century, breweries were making beer glasses commonplace for promotional purposes and we must thank them for many of our modern drinking glasses. The yard of ale, perhaps for early outdoors drinking before plastic glasses were seen, was much desired as a "long glass" in Cambridge pub yards before the spy glass became better-known there. The Cambridge Five were associated with the latter rather than the record 5 seconds for downing the former.

Well, as again they say around watering holes, that shows that all types of glass are still seen through 21st Century Windows.

Dr John (exactly 1,000 words)



A Round with Robin

Firstly a mention of the Bristol pub beer festivals that I've been to. The festival at the **Gryphon**, just up from the colston Hall, on the first weekend in March was maybe their best ever for choice of beers, with offerings from *Hardknott*, *Mallinson's*, *Summer Wine* and *Magic Rock*. At the **Seven Stars** there was a collection of beers from the Durham and Tyne region in March, masquerading under the title 'Beeriodical number 42', with best beers from *Sonnet 43*, *Cullercoats*, *Tyne Bank* and *Hill Island*. *Sonnet 43* takes its name from the Elisabeth Barrett Browning sonnet 'In Praise of Ale'.

The **CAMRA Bristol Beer Festival** really needs no mention from me except to say that I enjoyed working there, even selling the cider, and that I was most impressed by the *Malmesbury King Wall* (5%) and the *Art Brew Now Beer* (6.4%). Wetherspoon's national real-ale festival was again of interest and, with the **Commercial Rooms** in central Bristol having a selection in chilled barrels, I sampled a few here, and also at the **Dragon Inn** and the **Cabot** in Weston-super-Mare.

Owing to an enforced sojourn in CREDITON in Devon, I missed the first three days of a **Seven Stars** 'beeriodical' (for the first time ever), this being a selection of the more obscure Cornish brewers amongst which *Driftwood*, *Lizard*, *Rebel*, *Black Flag* and *Tintagel* held sway. The **George Inn** at Middlezoy had their usual Easter weekend beer festival and I went there on the Saturday and most people there including me thought the selection this year was more adventurous, and the beer was at a good temperature, the *Sadler's Hop Bomb*, *Dark Star American Pale Ale* and *Downton Slovenia Dream* all slipping down easily.

On the Easter Monday I went to the **Volunteer Tavern** in St Judes, not far from the Cabot Circus in Bristol, where Peter, the landlord, met me saying that they'd had such a well attended festival that they had nearly sold out, and proceeded to give me my first drink, the "easy drinking" *Celt Ogham Willow* (8.8%). The *Killer Cat Double Seven* (7.7%) was a strange but not unpleasant yeasty beer. To calm myself down between the strong ales I was able to partake of the *Tyne Bank Monument* (4.1%) and it was excellent sitting in the sun in the newly ordered garden with Jackie and Phil, landlords of the Cornubia.

On Mayday bank holiday weekend I went to the **Brit Bar** festival in Weston-super-Mare where from a choice of eight beers I tried beers from *Dark Star*, *St Georges*, *Irving* and *RCH*, and the following week had beers from Greater Manchester at the **Seven Stars** 'beeriodical 44', especially liking brews from *Marble*, *Fool Hardy*, *First Chop* and *Outstanding*.

Whilst at CREDITON I also had time to visit the Good Beer Guide-listed **CREDITON INN** where I drank the *Shefford 37 Degrees South* (4.8%), *Byatts XK Strong* (4.9%) and one of my favourite beers *Derventio Cleopatra* (5%) which has a peachy aftertaste.

It was an unusual occurrence that kept Alfie Kingston (the usual presenter of music at the **Seven Stars**) away on the Sunday when the pub was serving *Driftwood's Alfie's Revenge* (6.3%), but that beer was an excellent accompaniment to the Whisky Headed Buddies blues band. On Easter Day I treated myself to one of the well recommended Sunday lunches at the **Bank Tavern** in Bristol's John Street – "Shoulder of Sheep forever soaked in wine and sumac" beautifully presented of course, but well filling too. Roxy from the Bank, was kind enough to let me in early as it was raining and I enjoyed the *Dark Star Six Hop* (6.5%) both before and during the meal.

Come St Georges Day, I visited the **Cornubia** (near the Bristol fire station) where Phil was serving Devon-made steak and kidney pudding, mash and gravy as the English food of the day. It went well with *Abbey Ales Somerset Ale* (3.8%) but regrettably I had to miss the evening's entertainment of Morris dancing by Rag Morris and Bristol Morris Men, as I was Morris dancing too at the **Woolpack Inn** in St Georges (near Weston-super-Mare) that evening where the *Butcombe Haka* was in good condition.

On a trip to Sussex towards the end of April I went to the **Castle Inn**, at Chiddingstone, where I'd not been to for a period of over forty years. The beers I tried were *Harveys Sussex Ale* (always a good drink) and *Larkin's Traditional* (3.8%); they also had the *Larkin's Best Bitter* at 4%. Another pub I went to, which in normal circumstance I'd recommend, was the **Red Lion** at Hooe, where as well as an awesome pint of the *Harveys Sussex Ale* I had probably the best vegetarian lasagne I've ever had. Unfortunately the pub was being closed by Enterprise Inns the following day, but at least I have found which pub the chef is going to next, so watch this space!

Bristol Pubs Group are having a tour taking in Bath, Oldfield Park, Keynsham and Bristol in July and so on the first Saturday in May (a blazing hot day) group member Keith and I set out to prospect the lie of the land

and recce the crawl. Starting at **Lambrettas Bar** in Bath where all beer is below £3 a pint, we moved onto the **Ram** at Widcombe (five beer engines) where we sat outside bemoaning the lack of pleasure engaged in such arduous work. After taking a look into the White Hart (two beers on, but no other customers), we popped into the **Ring O' Bells** where a very pleasant lady served us very pleasant *Moles St Elmo's Fire*. From Bath Spa railway station we caught a train to Oldfield Park, which took only two minutes, and were soon engrossed in studying the beers available at the **Royal Oak**, Twerton, which has previously been Bath pub of the year. Keith decided that this stop could not be hurried, so consequently had ales from *Runcorn 4T's*, *Downton* and *Brass Castle* (specifically *Bad Kitty* as also seen at the Seven Stars for their Liverpool 'beeriodical'), and broke up this delectation by a bottle of *Fallen Angel Black Death* (5.3%) – an oatmeal stout infused with Naga or death chillies! – which we shared: a whole bottle wouldn't be good for you. Following this we went to the **Charmbury Arms**, which under normal circumstances would have been a grand little boozer, but we were so blown away by the Royal Oak's choice of ales, it was only as the *St Austell Proper Job* was so very proper that we could appreciate it and the sunshine in the little yard. Another train journey, this time five minutes, and we walked to the **Ship** in Keynsham where five *Marston's* conglomerate beers were on including *Jennings* and *Wychwood*. We had a look in the Trout, but there was only cider to be consumed there. The **Old Bank** was much better, where four ales were on and the *Coastal Golden Hinde* was good vale for £2.60 a pint (we'd arrived at the start of 'happy hour', 5pm until 7pm). This has a smoking area at the back of the pub where we sat in the hazy sun, and I persuaded myself to have a half of the *Three Daggers Porter* (I'd not tried this since having it at the Gryphon earlier this year). Making our way back to Bristol by train was easy, where at the **Cornubia** we had a refreshing pint of hoppy *Hogs Back Spring Garden*, and at the **Seven Stars** the dark *Two Cocks Puritan* ale.

Robin E Wild



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Fleece at risk? (And could it affect the Seven Stars?)

Planned developments of an office block close to the popular Fleece in Thomas Street, Redcliffe, have sparked fears over the future of this iconic live music venue.

Fleece owner Chris Sharp says the plans to convert the block into 80 privately-owned flats could mean bedrooms just 20 metres from the stage. A key to the Fleece's success has been its location which has meant a lack of residents in the surrounding streets. Chris believes the proposed developments could spell the end for the venue and has launched an on-line petition pleading with Bristol City Council to help save the Fleece from closure.



This has also generated some concerns for the Seven Stars pub next door to the Fleece. Although it doesn't have the same potential problem with residents opposite (it's generally a quiet pub and the live music it puts on is mainly acoustic) it does get a lot of trade from people who are going to see bands at the Fleece. If the Fleece goes it will have an impact on the Seven Stars.

Save The Fleece from Closure

Petition by
Chris Sharp

This online petition has been launched to save one of the UK's best-loved independent music venues, The Fleece, which faces potential closure if new flat developments are approved.

The proposed scheme to convert an office block to approx 80 privately owned flats would leave the iconic live music venue in a nightmare position where people's bedrooms would be located within 20 metres of the stage.

Chris Sharp, owner of The Fleece, says:

"The Fleece has thrived as a venue for 32 years. One of the key factors in its success is its location. The lack of residents in the surrounding streets has meant the venue has been able to offer live music 7 nights per week and club nights until 4am at weekends without disturbing anyone. During its entire history The Fleece has not had any issues with noise complaints. If the huge office block located right next door is given the green light to be converted into approx 80 privately owned flats we would anticipate a deluge of complaints as soon as people move in."

If you think The Fleece is of importance within the live music scene and Bristol culture, and are worried about how this new development will affect the Fleece, please show your concern by signing this petition.

So, for the sake of the Fleece and its live music loving customers, and for the Seven Stars, we would encourage people to sign the 'Save the Fleece from Closure' petition. Please go to the web site below and add your support:

<https://www.change.org/petitions/bristol-city-council-save-the-fleece-from-closure>

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Readers' Letters

Readers are welcome to send letters to the Pints West Editor

Steve.Plumridge.PintsWest@gmail.com

Steve Plumridge,
Garden Flat, 6 Royal York Villas,
Clifton, Bristol BS8 4JR

'LeJOG'

No not a new French exercise regime but a Lands End to John O'Groats sponsored walk being undertaken by Jane Hornsby, a regular customer of the excellent Plum Pudding in Milton, Oxfordshire. As she had spent two weeks slogging the 300 miles through Cornwall, Devon and Somerset, fellow customers John and I offered our moral support by joining her for the walk from Bristol to Chepstow.

We got the train to Bristol Temple Meads and walked through the city, crossing Clifton Down and passing through the impressive gorge at Coombe Dingle. By this time Jane was keen to find a pub and, with unusual efficiency, we found one in less than two minutes.

The Blaise Inn at Henbury was in much need of the lick of paint it was receiving but the locals were friendly and the York Brewery Guzzler was just about an acceptable refresher. Pressing on, now through fields and meadows, we reached the Fox at Easter Compton and again, under instruction from Jane, felt compelled to call in. Here we drank Butcombe Bitter which was in much better nick than our first pint. Revived (and in the case of Jane, rebooted), we set off for the five-mile stretch to the Severn Bridge at Aust. Debate about the unusual place name was brought to a stop by my suggestion that it was an abbreviation of Aust-in-Severn – a comment that won me the coveted worst pun of the day award.

It is an understatement to say that we were disappointed to arrive at the Boars Head in Aust as it closed for the afternoon – for two reasons. Firstly we were so hot we would have considered drinking Watneys Red Barrel if it had been the only beer available, but also because it meant that we would now have to push on a further four miles to Chepstow before reaching another pub.

Crossing the suspension bridge we enjoyed a refreshing breeze and spectacular views of the new bridge and the river, however after this there was a long hard slog into the middle of Chepstow where we found the local CAMRA town pub of the year – the Coach & Horses. Between us we tried the Brains SA and Ale Fresco, both OK but not outstanding. Leaving the others to compare their blisters, I nipped down to another Good Beer Guide pub, the Chepstow Castle Inn, and here I found the best beer of the trip – the Hereford Pale Ale from Wye Valley. This is a very friendly pub (Butcombe was also available) but sadly my visit was curtailed by the need to walk back up the hill to the bus stop.

Jane found a B&B so that she could continue her walk along Offa's Dyke but John and I returned to Bristol in a fraction of the time it had taken us to do the walk. A navigationally challenged walk meant that we only had time for a quick drink in the Reckless Engineer,

opposite the station, before catching our train home. To be honest both the Godfather from Holdens and St Austell Tribute seemed as tired we were.

(P.S. to find out more about Jane's epic walk, or to donate, go to the Oxford Playhouse or www.oxfordplayhouse.com/showyoursupport.)

Dick Bosley,
(White Horse CAMRA)
Oxford.

15 seconds of fame

Hello everyone. For the past several issues the editor has seen fit to print the letters I have submitted to this highly esteemed magazine, for which I thank him. What a fine fellow he is!

I remember reading somewhere where some American, Andy something or other, said "everyone has 15 minutes of fame." Well! I have had my 15 seconds of fame.

Let me explain. Whilst attending the Bristol Beer Festival I got talking to a guy I had never meet in my life and naturally we got round to talking beer and pubs (what else?).

He asked my name and when I told him he said he always read my letters in Pints West and, believe it or not, he said he enjoyed reading them!

Any rate, he calls his friend over to tell him that he was talking to a celebrity, *me*, and introduced me. What a surprise, this guy knew my name and actually read the letters I submitted.

Fame at last – mind you what good it did to me lord only knows, apart from the mickey being taken by my son (the well known Roger, who often gets a mention in the rubbish I write) so my ego was deflated within 10 minutes of my fame.

Still I made it, thank you Mr Editor.

Well having blown my trumpet, I am at a loss what to write about. I guess I could be contentious and suggest that the system that is

WARNING
From the Management of the
HOPE & ANCHOR
Exceptional Public House
SPILL BEER
DON'T

used to select entries to the Good Beer Guide could be improved upon. I do not know how, it would take someone far brainier than me to solve this problem.

The way I understand it, Bristol branch is allotted a certain amount of pubs to be entered, but, to me, the trouble with this is, pubs entered are put in to make up that number.

I believe that only pubs up to a certain standard should be submitted.

I would hazard a guess that this system would be the same around the whole country. Whereas, I believe that no matter how many or few pubs in an area, as long as they are up to a high standard, they should be in the GBG.

As I have already stated, I am not clever enough to offer a solution, but I would like to think that this letter would open up a topic for consideration.

Now I accept this may well go against the Bristol branch's views, and to that ends I doubt if this letter will be entered into our Bristol pubs bible.

A note to the Editor: these are purely and simply my views, and I do wish to tread on anyone's toes, but I would ask you to print it.

Thank you,
John Gatty,
Thornbury.

The Bristol & District branch of CAMRA (as would be the same with others) surveys pubs in its area throughout the year, and from this a long list is drawn up which then has to be whittled down, by democratic means, to our allotted number. So, far from numbers being artificially elevated, sadly a number of pubs that we would have liked to see appearing in the Guide have to be missed out. Ed.

Rucking Mole joins the pack!

ALL YEAR ROUND

Tap Bitter 3.5%^{abv}
Smooth malty flavour & clean bitter finish

Best Bitter 4.0%^{abv}
Well balanced, copper coloured bitter

Molennium 4.5%^{abv}
Deep amber coloured premium ale

Rucking Mole 4.5%^{abv}
Clean, dry & malty golden bitter

Landlord's Choice 4.5%^{abv}
Dark, strong and smooth hoppy bitter

Molecatcher 5.0%^{abv}
Copper coloured ale with spicy hop aroma

IN SEASON

Holy Moley 4.7%^{abv}
Spring beer that's heaven 'scent'

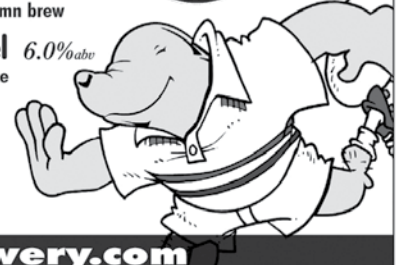
Barleymole 4.2%^{abv}
Straw coloured Summer ale

Molegrip 4.3%^{abv}
Rich ruby red, Autumn brew

Moel Moel 6.0%^{abv}
Warming Winter ale



Melksham, Wilts SN12 6TJ
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Ashley Down and Wiper & True Brewery Open Day

As trailed in the last issue of Pints West, Ashley Down (AD) and Wiper & True (W&T) opened the doors of their new brewery premises to the public for an “open brewery” event on Saturday 29th March. Situated in an old print works on York Street in St. Werburghs, the new premises give both breweries plenty of room for expansion. In fact there is so much room that Chomp, the local hamburger and steak specialists, have also moved in too on the W&T side of the building. In the case of W&T, who have up until now been totally dependent upon, in particular Vince Crocker at AD, and other breweries such as Bath Ales, Cheddar Ales, Cotswold Brewery and Devilfish Brewery (now closed) for use of their brewing kit, this is their first permanent home since starting up in December 2012. For AD, they only had to move approximately 600 yards from Vince’s garage in St. Andrews; where the brewery first started up in February 2011.

The brewery open day took place on a glorious spring day, thus allowing the healthy crowd to sit outside on wooden benches as well as wander round the brewery. Vince and Michael Wiper were on hand to dispense their beers inside the brewery and chat to the punters. Chomp provided delicious burgers from their famous truck parked up just outside the brewery, a lovingly restored 1972 Citroen horse van. They have regular pitches at the side entrance to Temple Meads (Temple Quay side) and on Cathedral Walk (Harbourside), where they can be found serving their quality products to the meat-loving folk of Bristol.

An extensive range of beers were available, both on tap and in bottles. On tap from AD there was York Street (3.5%), Sideways (3.7%), Vanguard (3.9%), Landlord’s Bitter (4.2%), Pale Ale (4.3%) and Red Stroat (5.6%) on tap; and in bottles there was Vanguard, Pale Ale and Red Stroat. On tap from W&T there was Table Beer (3.5%), Pale Ale: The Summer (4.7%), Pale Ale: Simcoe (5.0%), Amber Ale: Red Orange (5.1%) and Amber Ale: Winter Rye (5.4%); and in bottles there was Pale Ale: Simcoe, Stout: Milk Shake (5.1%), Amber Ale: Red Orange, Porter: Fire Plough (5.5%), a collaboration with Arbor Ales, and IPA: Family Tree (7.2%).

There are not many industries I can think of where people help each other out as much as they do in the brewing industry. Well done to Vince



Vince Crocker and Michael Wiper

and Michael for putting on such a great event and long may AD and W&T continue to prosper together in their shared brewing space in St. Werburghs.

Just over a month later, W&T were to be found dispensing their innovative beers from a bar in Lloyds Amphitheatre on the Harbourside as part of the Bristol Food Connections festival at the beginning of May. Beers on tap on this occasion were Pale Ale: Amarillo (5.0%), Pale Ale: Simcoe, Amber Ale: Red Orange, Stout: Phoenix (5.1%), Amber Ale: Citra and Rye (5.4%) and IPA: Bristol Meth (7.4%), a pine-infused collaboration with Celt Experience from Caerphilly. This provided me with an opportunity to meet the elusive Mr True (Alexander), Michael’s business partner who works in the city in London. They met during their university days in Bristol and have been good friends ever since.

Look out for another open brewery event on Saturday 14th June to coincide with the St. Werburghs City Farm fair, and yet another on Saturday 5th July to coincide with the St. Pauls Carnival.

Dave Graham (photo by Richard Brooks)

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Greenbank Hotel reopens

On Thursday 27th March, the Greenbank Hotel in Belle Vue Road, Easton was reopened to the public as their community pub. The pub had been under threat of demolition and replacement by flats. A local resident Nick Murphy led the local people by encouraging them to make their views known over planning applications which threatened the loss of their pub. Backed by some help and guidance from the Bristol Pubs Group, along with the support of their local representative Councillor Afzal Shah, they had won their case – the application was refused. After nearly a year of campaigning by the local community, the pub was now saved to prove its true value.

On the night of the reopening, the place was very busy with locals wanting to visit the refurbished pub and try the beers. Three beers were available on the hand pumps and there were at least four people behind the island bar working hard and fast to serve these. I could not help noticing the cellar being visited a few times to check the fourth, which was felt not to be quite ready to serve whilst I was present.

The pub has been taken on by a small partnership with Zazu's Kitchen at the heart of it, to be run as a pub for the local community. Chris Nelson, the bar manager, told me they are very particular over the quality of beers they choose, after very thorough tastings. From what I have seen, it looks as though Wye Valley's Butty Bach will probably be a core beer, having been well tested at the bars Zazu's already have in their restaurants.

As a free house, other beers – generally fairly local – will be rotated as guests. Other beers from further afield will be given their chance if they stand out for their quality. On two visits so far, I have tried Milk Street's Zig Zag and The Usual, Twisted Oak's Slippery Slope, and Towles' Old Smiler, as well as having seen Young's Pale Ale. Every one I tried there was served to a very high standard. Bottled beers mentioned included some from Wiper & True and Ashley Down.

Apparently, Zazu's had chosen the Greenbank whilst specifically seeking a pub in a community-driven area. Their other establishments are already so – North Street, Bedminster and Gloucester Road, Bishopston. Easton was seen to be very a good example, proved by the other trades and events in the area. Seeing the responses on Facebook



by locals over the possible loss of this pub, the potential the Greenbank had looked very positive. Zazu's want the Greenbank to be a community hub.

This pub is situated on a corner in a terraced residential area. It has stood there for over a century and has been nominated for local listing. It is only about five minutes' walk from Stapleton Road bus stops, a cycle track, and Stapleton Road railway station. The Severn Beach railway line links the west to the east of Bristol.

With a total refurbishment to the kitchen as well as some areas of the bar, foods are sold based on simple fulfilling ones, using locally-sourced foods where practical. Examples being bowled ones, curry and pizza, and Sunday dinners. Teas, coffees and cakes are available, which probably suits those visiting as early as 9:30am.

Since its reopening, the pub has been promoting organisations and events at the pub. Recent ones advertised have included Easton Energy Group, B5 Bike User Group (BUG), ChocBox2 resident group, Easton Arts Trail, Greenbank gathering (for anyone in the neighbourhood to put local names to faces and learn of other interest groups), Dr Bike, reflexology, and Bristol Children's Playhouse, amongst others. As for music, I have heard there has been a pianist for people to listen to whilst eating, plus folk music, guitarists and a choir. A visit to this pub is certainly worthwhile.

A small note regarding the planning application. That was rejected, then taken to appeal. The planning inspectorate visited the site on the day of the reopening of the pub and dismissed the appeal five days later.

Tim Belsten



Diane (Di) Brooks RIP

Everybody at Pints West was very sad to learn of the tragic and very premature death of one of our most popular members. Di Brooks (nee Norman) passed away after a short illness on April 2nd 2014. The impressive turnout, including many local CAMRA members, at her funeral was full testament to just how much she will be missed.



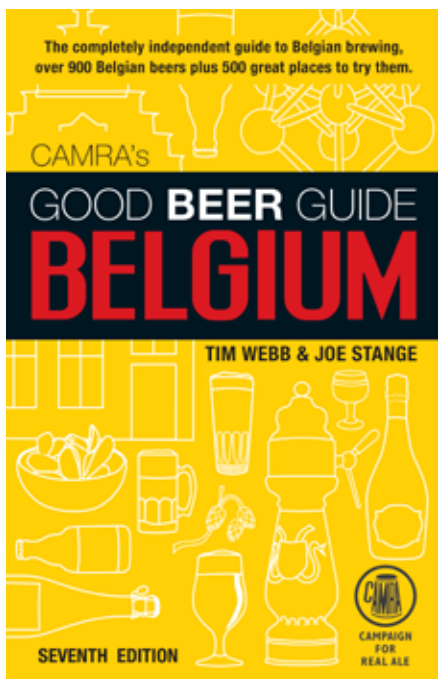
Although Di had been unable to partake of real ale for some years, that certainly did not stop her, along with husband Phil, from joining in with many activities. She was always to be seen working hard at Bristol Beer Festival carrying out many tasks such as on the tokens or glasses stands or maybe selling products. She also joined in on many social events – she particularly enjoyed attending Minehead Beer Festival each September for instance. Di was always cheery and happy to chat to one and all. At her funeral it came to light just how much voluntary charitable work that she had always carried out on behalf of her church – without ever drawing any attention to it at all.

Di will be sorely missed by all of us and our thoughts remain with Phil, her daughter Liz and son Andy, and the rest of her family.

Vince Murray

CAMRA's two new international beer guides

The Campaign for Real Ale is proud to celebrate international brewing with the publication of two books all about beers from beyond our shores.



Good Beer Guide Belgium (7th Edition)

CAMRA's **Good Beer Guide Belgium** (published 27th March 2014, RRP £14.99) is a comprehensive guide book for any visitor to the original home of craft beer. Now in its 7th edition, the book has been exhaustively updated by Tim Webb (co-author *World Atlas of Beer* and *The Pocket Beer Book*) and Joe Stange (co-author *Around Brussels in 80 Beers*) to reflect the growth in the Belgian beer market that has taken place in the five years since the previous editions publication.

Author Tim Webb sees Belgian influence reaching far beyond just visitors to that country. He said: "With an increasing audience for handcrafted, de-industrialised and non-corporate beers, Belgian brewing's distinctive blend of tradition, invention and quality will continue to fuel a growing demand for complex and interesting beers far beyond its borders. This book gives people all the advice they need to get out there and explore what's on offer. There's a great chance and challenge for brewers everywhere to get inspired and get creative as a result."

Split into two distinct sections, the book first takes an in-depth look at over 900 beers produced by the country's diverse array of brewers – from global giants to equipment sharing proto-brewers. Each brewer is presented with full contact details and given a rating out of 5 for quality, while each beer is also given a star rating out of 5.

Then, having acquainted the reader with what to drink, the guide turns to the tricky question of where to drink it. Over 500 bars, cafés, bistros and beer shops are hand-picked by Tim and Joe from the ultra modern to the incomparably traditional. Organised into regional listings, each bar entry includes full address information, details of size and range of the venues beer list and key dos and don'ts for visitors.

CAMRA's Good Beer Guide Belgium is available from CAMRA at www.camra.org.uk/shop (CAMRA member price £12.99) and all other good bookshops.



The Beer Select-O-Pedia

CAMRA followed up a week later with the publication of **The Beer Select-O-Pedia** (published 3rd April 2014, RRP £12.99). Written by Michael Larson, co-founder of beer review website *The Perfectly Happy Man* (www.theperfectlyhappyman.com), the book uses a 'Periodic Table of Beer Styles' to guide readers through the vibrant and diverse world beer scene – from English Golden Ale to German Doppelbock to the latest Hyper beers from North America and all points in-between. Roger Protz, Consultant Editor for the book, said: "This book is excellent for anyone interested in the vast, rich and fascinating world of beers – not just the UK's real ales but also those brewed around the globe. The best part is you can discover and enjoy at your own pace – no matter how much you already know about beer – whether you are dipping your toe in for the first time or diving straight in at the deep end."

All the styles are presented alongside full-colour illustrations with an 'Atomic Structure' diagram featuring key facts about a style's ingredients, famous producers, food matches and tidbits of trivia. While a small selection of sample beers are supplied for each style to get the reader started the book encourages readers to search out, experience and enjoy these styles for themselves.

The Beer Select-O-Pedia is available from CAMRA at www.camra.org.uk/shop (CAMRA member price £10.99) and in all other good bookshops.



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Six of the best in Stokes Croft

Out and about and looking for a drink in the Stokes Croft area? Here are six pubs well worth a visit.

The Canteen

80 Stokes Croft, Bristol BS1 3QY

Hamilton House was the archetypal 1970's office block; a combination of rows of nondescript windows and horizontal brown stripes epitomised what was arguably British architecture's drabbest hour. Well, to be honest the building is still about as attractive as a Premier league footballer complaining he didn't get a birthday cake, but what's been done with it is truly remarkable. Hamilton House is run by a community collective working to create a better world for everyone. There are painters and charity groups, designers and environment groups, music agencies and performers and jewellers. It's a veritable *smorgasbord* of positive, creative types (for more information, visit hamiltonhouse.org on that there interweb thingy).



Outside the front of the Canteen (on a slightly moist day)

But the ground floor is a bar - open to all and all day from 10am - offering local real ales and food from sustainable sources. The décor, open plan with wooden tables and steel tube chairs, has a simplistic yet bohemian feel and the clientele is completely mixed. There are piercings and pin-stripes, people who know what YOLO means and people who think it's an obscure Welsh forename. The choice of beers is displayed along the back bar, and is likely to feature a range of styles, both from local breweries and from ones you'll have to Google when you get home. Live music is offered every night (check their web site for listings); there is ample cycle parking and outdoor seating at the front. This is a joyous place born of a soulless building. Magnificent.

Crofters Rights

117-119 Stokes Croft, Bristol BS1 3RW

So, a little further up Stokes Crofts is Crofters Rights, which fuses two hotter-than-hot buzzphrases (like a buzzword but longer and with the space bar needed) in the food and drink business - 'street food' and 'craft beer'. This is also one of those bars that you have to refer to differently depending upon who you're addressing. Depending on your age you may know it as 'The Croft', 'The Bristol Comedy Pub', 'The Bristol Brewhouse' or even 'Mozarts'. If you know it as Mozarts, then you and I should get together to compare hip replacement scars.

Inside, everything is stripped back for maximum earthy chic. The range of as many as 20 draught products is written on natty little strips of blackboard behind the bar. Some of these are cask beers, some are keg beers, and some are traditional ciders (the cask ales are clearly marked).

The 'Street Food' idea is a perfect antidote to the pretension-laden



The bar in Crofters Rights

gastro-pub, where nothing is worth eating if it isn't deconstructed, or served with a pomegranate *jus* or anchovy *roulade*. Here, every week a new local food trader will set up in the open kitchen to create the sort of informal feast (Thai or Moroccan, kebabs or burgers, veggie or carnivore) that lets you enjoy the flavours without having to watch Masterchef.

The Bell

16-18 Hillgrove Street, Bristol BS1 3RW

Tucked away at the top of Hillgrove Street is the Bell, a two-bar 'boozer' that dates back to 1792 and is these days a part of the Butcombe stable. It remains a very traditional pub, with wood flooring and furniture, and that very slightly underlit feel that gives it an air of mystery and secrecy, as if no-one knows you're there... In keeping with the emergence of Stokes Croft as a fertile breeding ground for cultural and creative types, the clientele in here is these days as likely to be local artists as it is to be residents, students or office workers.

The food is mostly (but not exclusively) baguettes and wraps at lunchtime - but specials and dessert offerings are featured on little hooked blackboard pieces on the wall. Up some steps, at the back, is a lovely suntrap patio that shelters from the wind very well, and is heated when necessary.



The Bell

The beer, of course, is mostly from Butcombe, with Bitter pretty much an ever-present, and Gold and Adam Henson's Rare Breed quite likely to be on. The seasonal brews will also feature prominently here, so you could expect to see Haka – a bitter but fruitier than a Barbara Windsor giggle – up to the end of May, and then perhaps Yeti, which is described as a Glacial Pale Ale, blonde and cool and brewed using Glacier hops, hence the name. A 'guest' from someone like the Bristol Beer Factory is also often available.

In terms of entertainment, local DJs spin their platters. Is that what DJs do these days? Or do they 'program their laptops'? Anyway, whatever they do, they do it during the week usually from about 9:30 onwards.

The Hare On The Hill

41 Thomas Street North, Bristol BS2 8LX

Built on an impossible slope – well impossible for someone who is in their late forties and endearingly overweight, anyway – the Hare On The Hill has for some years been one of Bath Ales' best-loved pubs in Bristol.



The Hare on the Hill

The building actually dates back to early Victorian times and was known as the Masons Arms right up until Bath Ales took it over. They didn't change too much of the interior, just imbued it with their trademark polished wood simplicity. It's definitely a pub to sit in while putting the world to rights, sharing a joke among friends and convincing yourself you've earned that packet of pork scratchings by walking up the steep hill. These days there are large screen TVs for watching live sport. Simple but well-priced food is available from early evening onwards.

Beers are of course from the Bath Ales stable, with usually about five on draught at any one time, plus a guest from another brewery. Also well worth asking what bottled beers they have here, as there are often some unusual British and European beers to try.

The Hillgrove Porter Stores

53 Hillgrove Street North, Bristol BS2 8LT

Just along the way from the Hare is the Hillgrove Porter Stores, which was the second pub in the Dawkins 'Empire' (the first was the Miner's Arms in St Werburgh's, trivia fans). It's a brick-built Victorian street-corner pub which still retains the old-fashioned multi-roomed feel that is sadly all too rare these days. Originally the Dublin Porter Stores, this pub, much like my parents, appears to have missed out on the swinging 1960s completely. It reopened around 1970 as the Hillgrove Porter Stores. It was an Usher's pub and some of that livery is still visible today.

Food is served from 6pm (4 on a Sunday) and might include beer-battered fish and chips, spaghetti polpette or a simple gammon, egg and chips. Food for the soul is provided in the form of regular DJ sets, sometimes featuring rare and obscure cover versions. There is also a pretty, partially covered garden at the back.

The beer, of course, is mostly from Dawkins Ales' own stable, so



The Hillgrove Porter Stores

Bristol Blonde or Best, Resolution IPA or Green Barrel are worth a try. If you get a chance to try the seasonal 'Colonial Black IPA', it's easily worth neglecting your day to day responsibilities for. Yes, I know, 'black' doesn't really go with the 'P' of IPA, but this is so rich and malty, so full of flavour that getting bogged down in semantics would be just churlish. They usually have a couple of independent guests and ciders on too.

The Surrey Vaults

8-9 Surrey Street, Bristol BS2 8PS

OK, this one isn't technically in Stokes Croft, but it's only just round the corner so why not pop in anyway? Set in the cut-through street between Portland and Brunswick Squares, this was originally the Surrey Wine Vaults. After a spell as the Bristol Cider House, it has now been revamped, rebooted, refreshed and several other things beginning with "re".

It is back to being an old-fashioned pub, characterised by little nooks and crannies, hidden seats and the sense that you could hide in here for years and no one would ever know. More importantly, this most recent revamp sees it reopening as a proper pub with no trendy wine-bar pretensions (although they do sell a good range of wines). The beers are forever changing guests, usually three at any one time, and usually locally brewed. And they have not neglected the traditional ciders. Best of all, there is a 10% discount for card-carrying CAMRA members.

There are frequent music-based events (acoustic, or open-mic, or a Chill Out DJ), and a deli-style bar menu for the peckish. It's only a stone's throw from Stokes Croft, or a horribly sliced 3-iron from Cabot Circus, and there is a hidden suntrap 'garden' upstairs in which to while away the summer afternoon.

Duncan Shine



The Surrey Vaults

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Roll up, Roll up, to Britain's Biggest Pub

The Great British Beer Festival, Olympia, London, 12-16 August

CAMRA's Great British Beer Festival will be bringing a carnival atmosphere to London's Olympia exhibition centre this summer with an extravagant circus theme complete with live-action circus performers.

But fantastic beer will of course remain the star of the show, with over 350 different breweries offering 900 different real ales, ciders, perries and international beers to over 50,000 thirsty beer lovers throughout the week-long event.

The festival will feature 29 bars including 11 brewery bars run by the nation's biggest and best brewers of real ale, plus food and merchandise stalls as well as a full schedule of entertainment on the GBBF music stage.

The event is set to be one the biggest and best Great British Beer Festival's ever, so don't miss out on your place at the festival and buy a ticket now via www.gbbf.org.uk/tickets.



In Brief (pubs)

- The **Bird in Hand** in Saltford is having a **beer and cider festival** on Saturday 12th (4pm to 10.30pm) and Sunday 13th July (2pm to 6pm). There will be live music (four bands booked) and a barbecue/hog roast to accompany the planned 14 real ales, 10 traditional ciders and two traditional perries.
- The **Prince of Waterloo**, an attractive 16th century village inn in Winford, will be holding a **beer festival** on Saturday 5th and Sunday 6th of July. Towles Fine Ales are sponsoring the festival and providing the stillage. There should also be beer from the fledgling Chew Valley Brewery.
- The **Swan** at Almondsbury (on the A38) will be having a **cider festival** (plus a few real ales) on Saturday, 12th July from noon onwards. Tickets available from the pub now at £5, which includes the first pint. "Drink until the barrels run dry!"
- The **Wheatsheaf** in Thornbury will be holding their second **beer festival** from 17th to 19th October, with a preview night on Thursday 16th (booking required) for CAMRA members, local brewers and journalists. CAMRA members' discount is always available at this pub, including during the beer festival.
- It is understood the owner of the **King William IV** at Hallen has applied for planning permission to build two holiday flats in place of the skittle alley where ten teams currently play. It is believed that locals have applied for ACV (Asset of Community Value) status to be applied. It is not clear what plans there are – if any – for the pub itself.
- The **Full Moon** in Fishponds has been bought by Moles Brewery (from Star Pubs & Bars) and they intend spending £250k on refurbishing the pub.
- The **Shakespeare Tavern** in Bristol has started to sell beer from local breweries with month-long tap take-overs (Towles in May, Bristol Beer Factory in June, New Bristol Brewery in July, Arbor Ales in August, Twisted Oak in September).
- The **Quadrant** in Clifton has recently installed a third real ale hand-pump. A typical beer offering now might be one from each of Butcombe, Bath Ales and Beard.

In Brief (breweries)

- **RCH**, based near Weston-super-Mare, report that their one-off brew **Chocolate Slug** was well received in the recent Wetherspoons festival. We have suggested that they launch this in the trade as it would be a sure fire good seller. **Hewish Mild** won the Gold medal at SIBA South West event at Tuckers Maltings making it officially 'Champion Mild of the Southwest'. RCH are planning some one-off brews using 'hybrid hops' to celebrate their 30th anniversary later this year.
- **Towles Fine Ales**, based in Easton, Bristol, have launched a new beer, **Glorious Summer**, brewed to 3.8% ABV.



Lamplighters to reopen

Having been closed for several years, and after much lobbying by the Bristol CAMRA Pubs Group, the Lamplighters in Shirehampton is to reopen!

Phase 1 of the Lamplighters restoration (the residential part) is now complete. Your hosts Dominic, Kathie and the family have happily moved in.

Phase 2 (the pub itself) has now started in earnest, and with the support of many willing hands, should be complete in the next month or two, just in time to catch the best of the summer.

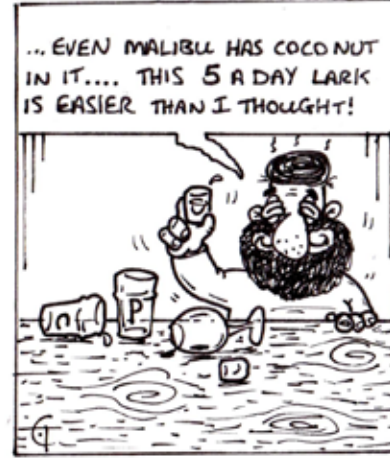
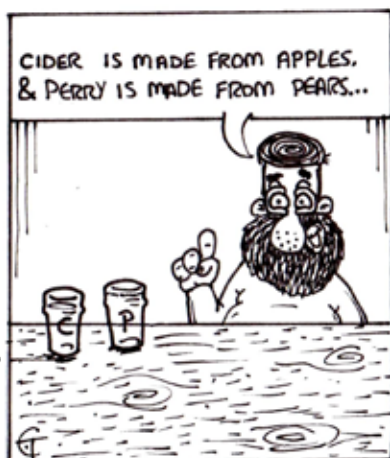
Phase 3 (the gardens) will follow on immediately after the pub.

The whole team have been overwhelmed by the messages of support, and are looking forward to welcoming everyone back to the historic pub very soon, where they will be providing Bath Ales plus guest beers.

We look forward to seeing this much loved pub reopen soon. See you there for a pint!

Pete Bridle

The Bar Code
by Eddie Taberner



BARCODE@EURESEARCHER.COM

News from the Bristol Beer Factory

The Bristol Beer Factory is 10 years old this year and celebrated this with a day-long party at the **Grain Barge** on 31st May with beer, music and food.

An anniversary beer has been released, an English IPA made with all English hops – as opposed to the American style of IPA which everyone else seems to be producing these days. Of course the brewery is also celebrating winning ‘LocAle of the Festival’ at the 2013 CAMRA Bristol Beer Festival for their excellent **Southville Hop IPA**.

Production at the brewery has again hit full capacity, which is about 12 months sooner than expected after the fairly recent installation of a significant amount of extra equipment. Not only does this show that Jonny and Steve and the rest of the beer geek team are producing high quality beer that is very much in demand, but the brewery also think that their sales team (Sam) is doing a fantastic job and would like to thank all of them.

To support the CAMRA Mild May campaign Jonny (BBF) and Shane (Bath Ales Beer) collaborated and released **Mildly Cyrus**, a beautifully smooth 5% mild.

The Bristol Beer Factory recently trialled their new ‘pop-up bar’ at the Tobacco Factory Food and Drinks Festival with great success and report that they can now serve even more beer at once. They also took



Steve with the pilot brewing kit

their 10-gallon pilot kit to the festival and brewed a **Red IPA** on the Saturday and a **Raisin and Caraway** beer, the latter inspired by Marks Bread. Once both fermented out and conditioned they will be on sale at the **Tobacco Factory Café Bar**.

The first beer of their new ‘**Unlimited/Limited Range**’ was released in April with an event at the **Barley Mow** at which some of the Bristol Beer Factory team posed for the picture (left). The premise is that the ‘Unlimited/Limited Range’ will consist of beers for those with adventurous tastes and be about experimentation and the creation of something extra special. As the initial offering was an 8.5% Double IPA (which proved very popular) they certainly do seem to be taking this seriously. The next release will be Belgian Rye which should be early June and the brewery advise people to look on their Facebook page and website for more details.

Richard Brooks



Tasting beers at the Commercial Rooms

On March 28th, CAMRA’s Bristol and District tasting panel assembled to sample beers supplied by the Commercial Rooms on Corn Street in Bristol. The aim was to select a winning beer from those available in the pub’s beer festival. The beer chosen would then be promoted as having been selected by the local branch of CAMRA.

There were eight people on the panel. We used a simplified blind tasting method to sample twenty beers which were provided to us in third-pint glasses. The judging took place over two rounds so there was a lot to do. The manager and staff kept everything on track so that we stayed focussed on the job despite the session being scheduled early on Friday evening, when the Commercial Rooms is at its most convivial! After much debate, a winner was selected: Driftwood’s Pale Ale. The runner up was Cotswold Spring’s Stunner. Both were excellent ales and after the session some of us stayed on to enjoy a few of the pub’s guest ales, especially some really nice porters.

Credit must go to the management of this historic and characterful Wetherspoon pub for having invited CAMRA in to judge their beers. The manager later told us that they had done a roaring trade in the two winning ales, which we shall take as a compliment to the tastebuds of the panel!

Jan Deverell (Bristol & District CAMRA Tasting Panel)



The Bristol Beer Factory brews a wide and diverse range of Craft Beers.

Beers available from www.bristolbeerfactory.co.uk
 - The Brewery Shop, North St
 - The Brewery, Durnford St

or from our outlets at the
 - Tobacco Factory
 - Grain Barge
 - Barley Mow

Love Real Ale – Love Cyprus!



Last year Pints West covered the opening of a real ale brewery on the island of Cyprus. **Aphrodite Rock Brewery**, set up by a family from Yorkshire in an old winery near Tsada, on the main road between the tourist resorts of Paphos and Polis, has now celebrated its first anniversary and seems to be going from strength to strength. Aphrodite's Rock is the first high quality, small-batch craft brewery to be licensed in Cyprus. Its beers are a very welcome alternative to the bland keg lagers that are usually all that is on offer in the Mediterranean lands every summer.

On October 5th last year the brewery held a one-day 'Oktoberfest' featuring all its beers and some seasonal specials as well. This was a resounding success with well over 500 people enjoying the new range of beers, free tours of the brewery, live music from a local performer and the opportunity to meet other, like-minded ale enthusiasts. Most of those attending were either 'expats' living on the island or visitors to the Paphos area, but others came from all over the island, and there were even visitors from the USA!

As with any new brewery the first year is often one of experimentation, and Aphrodite's Rock have now settled on producing a range of regular core beers available all year round. These are:

- **Yorshire Rose** best bitter (3.8%), a typical session ale;
- **Linn Shee** Irish red ale (4.5%), a premium red ale (which actually tastes similar to several American red ales);
- **London Porter** (4.5%), a classic dark beer, though slightly dryer than many dark brews;
- **West Coast IPA** (6.0%), an American style IPA (dangerously drinkable!).

Since I visited on festival day they have now added a stronger bitter called 'ESB' to this range.

As well as the core beers, they produce special beers available at certain times of the year, e.g. Burn's Night, St Patrick's Day, Oktoberfest, Christmas, etc, or just whenever their brewers decide to brew them. Past brews have included **Hob Knob Brown Ale** (4.5%) **Stratford Gold Pale Ale** (3.8%), **Challenger Best Bitter** (guess which hops they used) and even a Belgian style wheat beer called **Brevity Wit Beer**.

The number of bars taking their beers is increasing steadily, and the beers are available both in the bottle, and in 10-litre polypins, which solve the problem of keeping the beer cool in summer temperatures of 30 degrees centigrade.

At the end of March the brewery opened its new expanded brewery tap called **Bar T'at** (in deference to their Yorkshire heritage). This is now open from 12:00 to 17:00 from Monday to Saturday. You can sit in the sun or the shade on the bar's attractive terrace and admire the view while sampling the beers in proper pint glasses. But why not make the most of your visit and go for the "Aphrodite's Rock Tasting

Experience"? For just €3.50 you can have your very own wooden tasting paddle presented to you with five sample beers of your choice and you get a tour of the brewery thrown in. Of course the beers are also available for sale to take away, in either the bottle of the 10-litre polypins (the latter being a perfect fit for the fridge in your holiday apartment).

So if you are heading for sunny Cyprus this year, make sure you take the opportunity to sample some real ale from Aphrodite's Rock.

For further information check out the brewery's website at www.aphroditesrock.com.cy.

Easyjet has twice-weekly return flights from Bristol Airport to Paphos all year round, and Thomsons, First Choice, and Thomas Cook have flights in the summer.

Steve Comer



Solution to the crossword on page 44

Across: 1 Cane, 4 Supporters, 9 Jamaica rum, 10 Pale, 11 Eskimo, 12 Sets down, 14 Chili, 15 Forecourt, 17 Studio stud, 20 Heel, 21 Scottish, 23 Unless, 24 Late, 25 Tangletfoot, 26 Deoxidised, 27 Land. Down: 2 Anaesthetic, 3 Emaciated, 4 Sack off, 5 Fork scratching, 6 Osmotic, 7 Erato, 8 Stein, 13 Weatherspoon, 16 Unhelpful, 18 Omitted, 19 Doubled, 21 Salad, 22 Oingo.

150,000 members and growing!

CAMRA Membership Benefits

For just £23* a year, that's less than a pint a month, you can join CAMRA and enjoy the following benefits:

- A quarterly copy of our magazine BEER which is packed with features on pubs, beers and breweries.
- Our monthly newspaper, 'What's Brewing', informing you on beer and pub news and detailing events and beer festivals around the country.
- Reduced entry to over 160 national, regional and local beer festivals.
- Socials and brewery trips, with national, regional and local groups.
- The opportunity to campaign to save pubs and breweries under threat of closure.
- The chance to join CAMRA / Brewery Complimentary Clubs that are exclusive to CAMRA members. These clubs offer a variety of promotions including free pint vouchers, brewery trips, competitions, and merchandise offers.
- Discounts on all CAMRA books including the Good Beer Guide.



CAMPAIGN FOR REAL ALE

Plus these amazing discounts...

	<p>£20 worth of JD Wetherspoon Real Ale Vouchers.**</p>		<p>15% discount with National Express coach services.</p>		<p>10% discount on toprooms.com.</p>
	<p>10% savings at Cotswold Outdoor.</p>		<p>15% off boat hire with start locations form Falkirk to Hilperton.</p>		<p>20% off brewery and beer tasting tours.</p>
	<p>10% discount on booking with cottages4you.</p>		<p>10% discount on booking with Hoseasons.</p>		<p>Up to 52% off - with attractions for the family too numerous to name. ...plus many more</p>

For more on your CAMRA Membership Benefits please visit www.camra.org.uk/benefits
 * This price is based on the Direct Debit discount. ** Joint CAMRA memberships will receive one set of vouchers to share. CAMRA reserves the right to withdraw any offer at any time without warning and members should check CAMRA website for updated and details of current offers.

A Campaign

of Two Halves

Fair deal on beer tax now!

Save Britain's Pubs!



CAMPAIGN FOR REAL ALE



Join CAMRA Today

Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____
 Forename(s) _____
 Date of Birth (dd/mm/yyyy) _____
 Address _____

 _____ Postcode _____
 Email address _____
 Tel No(s) _____

	Direct Debit	Non DD
Single Membership (UK & EU)	£23 <input type="checkbox"/>	£25 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£28 <input type="checkbox"/>	£30 <input type="checkbox"/>

For Young Member and concessionary rates please visit 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

Partner's Details (if Joint Membership)

Title _____ Surname _____
 Forename(s) _____
 Date of Birth (dd/mm/yyyy) _____

PINTS WEST (Bristol & District) - Edition 102 ^{01/06}

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Membership Number

Name

Postcode

Name(s) of Account Holder

Branch Sort Code

Bank or Building Society Account Number

Reference

Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

Signature(s)

Date

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society
 - If you receive a refund you are not entitled to, you must pay it back when The Campaign For Real Ale Ltd asks you to
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

Bristol & District CAMRA: About your local branch



**CAMPAIGN
FOR
REAL ALE**

The local Bristol branch was formed in 1974 about three years after CAMRA nationally was founded. It became known as Avon branch and then changed to its current name of Bristol & District soon after the county of Avon was abolished.

The branch now has around 3,200 members and is the third largest in the country.

The area covered by the branch includes virtually all the BS postcode areas, plus a little bit extra. To give an indication of the geography, the branch goes up to around the Thornbury area in the north; in the east we include the area almost as far as junction 18 of the M4; to the south west, the area goes down to Weston-super-Mare; in the south east we cover the area as far as Kelston, just north of Bath. These are just for guidance and not an exact definition of the branch boundaries.

To help with the logistics of our activities, there are currently two sub-branches within Bristol & District CAMRA. These are the Weston-super-Mare sub-branch, and the Severn Vale sub-branch which covers the area around Thornbury.

So, how does the branch work?...

Committee

The branch has an elected committee which meets once a month – separate to branch meetings. This is made up of a Chairman, Secretary, Membership Secretary, Treasurer, Pubs Officer, Public Affairs Officer (who deals with the branches lobbying of MPs and Local Authorities), a Social Secretary, and a Young Members Officer. The Committee will deal with overseeing much of the branch activities including dealing with CAMRA Head Office mail-outs, overseeing branch campaigning, dealing with reports from various sub-committees, and all sorts of other stuff that comes its way.

Branch meetings

The branch holds monthly meetings. These are open to all members, are usually held on a Wednesday in a pub, and typically start at 7.30 or 8 in the evening. These meetings cover off the whole array of branch activities and are there to get feedback and suggestions from members, exchange information, reports from the committee and other sub-committees.

There are various groups within the branch that, as mentioned above, report into the committee and branch....

Bristol Pubs Group

The Bristol Pubs Group campaigns against closure of pubs that could be viable and against insensitive alterations to pubs where considered appropriate. Pubs Group members have one thing in common: a love of the British pub. The members value the place of the pub in the community. Bristol Pubs Group is all too aware that pubs are closing at an unprecedented rate and that action is needed to stem the tide of destruction of a much-loved part of our way of life. The Group has played a material role in helping to save several pubs in recent times. The Group is also working to get local authorities to adopt policies to give greater protection to community pubs and also have lobbied local MPs on a whole range of issues including planning laws and getting reductions in beer duty – which seemed to work!

BADRAG

The Bristol and District Rare Ales Group, or BADRAG for short, was launched at the 2007 Bristol Beer Festival. This is a campaigning group within CAMRA whose aim is to promote the rarer *styles* of ale such as stouts, porters, old ales, strong milds, barley wines, milds, low-

Cryptic Crossword

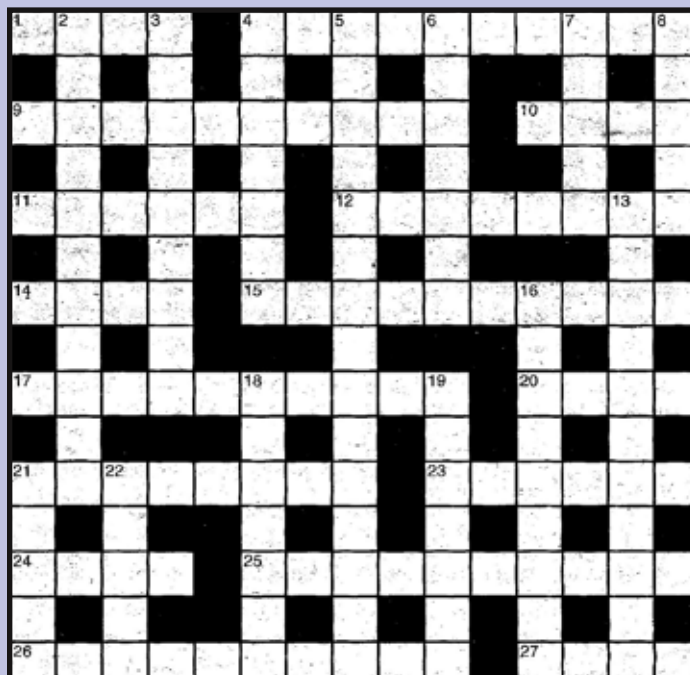
Compiled by Pete and Eddie Taberner

CLUES ACROSS

1. Staff providing drink container, start enjoying (4)
4. These football fans drink dark beers (10)
9. Sugar from Iac. makes this island's peculiar spirit (7, 3)
10. Colourless beer is beyond the social norm (4)
11. Aussie beer chiller used by an extreme northerner? (6)
12. Records how pissed newts do start supping (4, 4)
14. Get the bill from a young barmaid (4)
15. Sound in favour of parking areas at 'The Crown' or 'The Assize'? (10)
17. Film-maker (First Universal) gets DTs over Errol Flynn's reputation (6, 4)
20. List beer from Stonehenge (4)
21. Polar explorer is sounding as drunk as a Glaswegian (8)
23. Usual national lagers enjoy strong sales for starters – except? (6)
24. Delayed ale interrupted by tea I heard (4)
25. Confuse measure of Badger beer (10)
26. See odd eleven drunk, with ID, becoming reduced in the laboratory (10)
27. Peerless publican is to come ashore (4)

CLUES DOWN

2. Smashing, I can taste first English hops – a real knockout (11)
3. A diet came, when drunk, to evidence of obvious weight loss (9)
4. To dismiss dry wine; not on when it's unavailable (4, 3)
5. Traditional pub delicacy for Spanish King scoring a point (4, 11)
6. Means of slow assimilation of Cotswold Spring's prize-winning mild (7)
7. A sample of bitter at Orchard Inn once inspired love poetry (5)
8. Swiss physicist lost one beer glass (in Munich?) (5)



13. Eponymous old schoolmaster that CAMRA members might vouch for! (11)
16. The 'Hen', full up, chaotic. That's discouraging (9)
18. Call 'Time!' on dot, scramble now or get left out (7)
19. Raised the stakes, with a large measure of spirits balanced on top of dartboard (7)
21. One of your healthy five-a-day? Get some Brains SA lad! (5)
22. Exceed where French got pissed (5)

Solution on page 41

alcohol session ales, wheat beers, brown ales and traditional strength IPAs. A good example of their work has been the appearance of mild ales in many pubs in recent weeks – as a part of CAMRA’s national promotion of mild in and around the month of May.

Pints West

Pints West, which you are currently reading, is the branch’s multi-award-winning magazine which appears quarterly. (For the last few years it has also been the magazine for the Bath & Borders branch.) This helps to bring both national and local campaigning issues to local people in our area. It is also packed full of news regarding local breweries, pubs and various other features including details of forthcoming beer festivals, cartoons, articles on pubs in the branch area, readers’ letters, and even a list of the many pubs now offering a discount to CAMRA members upon production of a valid membership card!

The branch is currently looking for a member to take on the role of **Pints West Distribution Coordinator**. A database is already set up detailing the pubs and the number of magazines that should go to each outlet. Not much is involved in this role – if you would be interested, the previous incumbent (who has taken on another role) would be happy to advise.

Bristol Beer Festival

The Bristol Beer Festival is held each year at Brunel’s Old Station, Temple Meads. This is a highly popular event and our 2014 event was no exception with an excellent range of around 140 different real ales on sale over the course of the festival as well as a great selection of ciders and perries. There was also a variety of food available. Comments from customers were very positive – watch out for details of next year’s event on our branch web-site.

Young Members Group

The Young Members Group is a newish part of the branch. Every young member (aged 18 to 30) is automatically part of CAMRA’s Young Members Group (YMG). If you fit the bill, you can get involved or get in touch with other Young Members, join Google and Facebook Groups and find out what Young Members social events are taking place and how university real ale societies can affiliate to CAMRA from the web-site. So if you are part of the 11% of CAMRA who are Young Members please get in touch with your local contact at badyoungmembercontact@gmail.com.

Tasting Panel

The Tasting Panel meets regularly to taste the beers from the breweries in our branch area (yeah, hard work but someone’s got to do it, etc!) so that tasting notes can be written for CAMRA’s Good Beer Guide. Training is available. The Panel is also responsible for judging the LocAle competition at the Bristol Beer Festival. (This year’s winner was Bristol Beer Factory’s Southville Hop. The runner-up was New Bristol Brewery’s Super Deluxe Stout – an outstanding achievement since the New Bristol Brewery has been established barely a year.)

Brewery Liaison Officers

Brewery Liaison Officers (BLOs) provide each of the many breweries in our branch area with an official point of contact. They represent CAMRA’s views to the brewery, and gather information about the brewery and its beers for our Tasting Panel and publications such as the Good Beer Guide. The breweries gain useful publicity from the news items the BLOs write for our Pints West magazine, and we occasionally print a longer article if something interesting is happening at the brewery. This is an interesting role as it enables the BLO to get an insight into the workings of a brewery.

Good Beer Guide Coordinator

The Good Beer Guide Coordinators arrange branch visits on a regular basis, by coach or on foot, to both the existing pub entries and new nominations which are received from the membership. (Other pub guides on the market may sometimes only send a questionnaire, with the pubs in them never visited.) There is no charge for entry into the Good Beer Guide (again quite different from some other guides). As well as the surveying of pubs, feedback (positive and negative) is received via email and also at branch meetings. They basically oversee the whole democratic process leading to pubs appearing in the Good Beer Guide.

What Pub

What Pub coordinators administer our branch’s part of the national CAMRA pub database and guide to the UK’s pubs (whatpub.com). They also act as moderators for all submissions received from the members and the public. Your local Bristol & District CAMRA branch has possibly the most comprehensive coverage of its pub stock – so, a pat on the back to those guys then!

Cider Coordinator

This role of Cider Coordinator – or even a whole cider sub-committee – is currently vacant. See separate article below for details.

There is so much more to our branch, including a full social programme which includes brewery visits, pub crawls, etc, plus the Pub of the Year competition, cider and perry promotions, and meetings of the two sub-branches, etc.

We are all volunteers with a love of real ale and pubs. We see new faces all of the time and would love to see some more. It can be a little daunting perhaps to just turn up at an event or meeting but there is no need to be apprehensive. If you wish, you could always come along with another person, member or not, to one of the socials in the near future – see the branch diary towards the back of this magazine for details of forthcoming events or visit www.camrabristol.org.uk/diary.html.

Alternatively contact the branch by visiting www.camrabristol.org.uk/contact.html and drop a note to us if you have any questions.

Pete Bridle

Interested in real cider?



Bristol & District CAMRA is looking to form a real cider and perry sub-committee. It is likely that this group would be no more than say four people. Would you be interested in being a part of this?

Clearly, the volunteers would need to really like real cider and perry! Access to a computer and the internet is essential. Apart from that, the sub-committee would also:

- Be CAMRA members.
- Report relevant information and news to the Branch and to the Regional Cider Coordinator (can be emailed).
- Encourage pubs that don’t stock real cider or perry to do so where thought appropriate.
- Take the lead in deciding the Branch’s Cider Pub of the Year.
- Encourage or organise cider related activities and promotions (including events for CAMRA’s annual Cider & Perry Month).
- To act as the Branch liaison on cider and perry related issues and campaigns. You may be asked to help with or run the cider bar at the Branch beer festival. This is usually optional and, if we can form a sub-committee, as with the other duties, these can be shared.
- Perhaps write occasional articles for Pints West.
- Attendance at Branch meetings is desirable – these are monthly.
- Advice and guidance on CAMRA policy is available and can be supplied electronically.

This role can take up as much time as you are prepared to give. Around two hours a month is probably a minimum except at key times, such as the lead up to Cider & Perry Month, and perhaps the branch beer festival. It would probably be helpful to hold a sub-committee meeting say once every month or two months – this would be for the sub-committee to decide.

Also, dare I say, it could all be very enjoyable – checking out some of those cider pubs and meeting with people with a similar taste!

If you are interested or would like further details please contact the editor (steve.plumridge.pintswest@gmail.com) who will then take this forward with the next of the Branch committee.

Pete Bridle

Cotswold Spring and Severn Vale Combined



Combined Brewers at the Salutation

Earlier this year, the directors of Cotswold Spring Brewery and Severn Vale Brewing Company made the momentous decision to merge these two award-winning brewers of SIBA Supreme Champion ales. I think the decision may have inspired the fantastic idea to bring together real ale drinkers in and around Gloucestershire with a rare opportunity to “Meet the Brewers” at the Salutation at Ham, a well-known watering hole for CAMRA members.

It gave all those real ale fans the opportunity to ask the brewers many interesting questions about the merger of the two breweries. I suspect that maybe there were more questions than answers at such an early stage in their proposed development. For now, we know that the merged company will be known as Combined Brewers Ltd, and will manage all of the existing beer brands for both businesses. In the first instance the breweries will continue to operate from their existing two sites.

“We plan to keep all of our existing beers, don’t worry! And I’m sure that we will develop some new and exciting products too,” said Steve McDonald of Severn Vale Brewing. Mark Frankom of Cotswold Spring said, “Bringing together the accredited two best brewers in Gloucestershire, and possibly the west country, is an exciting development for everyone associated with our two businesses – our employees, our customers, and of course our consumers.”

Both breweries were founded in 2005. Cotswold Spring Brewery is based in Codrington, South Gloucestershire and was SIBA Supreme Champion Brewer in 2011 and runner-up in 2013. Severn Vale Brewing Company is based in Cam and was SIBA Supreme Champion Brewer in 2008.

We were all well looked after by both brewers, Steve McDonald and Nik Milo, with their presentation and tasting of their beers. We tasted the likes of **Nibley Ale**, (3.8%), a hoppy golden ale with a hint of malt, using English and New Zealand hops, and the award-winning ale **Stunner**, a 4% golden/pale ale with a slight bitterness and citrus fruity finish. We also got to taste two SIBA Supreme Champions: **OSM**, a dark malty/chocolate complex taste, from Cotswold Spring Brewery, and **Seven Sins** from Severn Vale Brewery, a 5.2% dark complex taste with roasted barley and chocolate malt in a stout style bordering on a porter. Look out for an interesting brewing collaboration with a new IPA style beer called Dynamite likely to be launched shortly.

Mike Lawrence

Severn Vale CAMRA

Severn Vale CAMRA is a sub-branch of the Bristol & District branch of the Campaign for Real Ale. The sub-branch covers roughly the area bounded by Thornbury in the north, Severn Beach in the south, the River Severn in the west and the M5 in the east.

Severn Vale diary and contact

- **Sat, 7th June:** Survey trip: King Street, Bristol.
- **Fri, 13th June:** Old Spot, Dursley, 12:30.
- **Wed, 18th June:** sub-branch meeting, Anchor, Thornbury, 20:30.
- **Fri, 4th July:** Survey trip – TBC.
- **Fri, 11th July:** Old Spot, Dursley, 12:30.
- **Wed, 16th July:** sub-branch meeting, Hawkes House, Thornbury, 20:30.
- **Fri, 1st August:** Survey trip – TBC.
- **Fri, 8th August:** Old Spot, Dursley, 12:30.
- **Wed, 20th August:** sub-branch meeting, Fox, Old Down, 20:30.
- **Fri, 5th September:** Survey trip – TBC.
- **Fri, 12th September:** Old Spot, Dursley, 12:30.
- **Wed, 17th September:** sub-branch meeting, Bowl, Almondsbury, 20:30.

All are welcome to attend any of the pub visits and meetings.

For up-to-the-minute details and any changes, please check our diary page at www.severnval.cambr Bristol.org.uk and/or email us at SevernValeCAMRA@gmail.com.

Weston diary and contact

- **Friday June 27th:** Waverley 8pm and Bear Inn 9.30pm.
- **Friday July 25th:** Lions Beer Festival, Beach Lawns 8pm (or earlier).
- **Saturday 30th August:** depart WsM on X5 bus 10.45 arriving Portishead 12.03 visiting 3 or 4 pubs; depart Portishead 15.05 arrive Clevedon Linden Road 15.27, visiting 3 or 4 pubs; depart Clevedon Old Street 1838 arrive WsM 19.16.
- **Friday August 22nd:** Seaside Saunter, starting at Sam’s Bar and Grill 8pm, followed by Slipway Bar, Old Colonial, Cabot and maybe others.
- **Monday September 15th:** Royal Hotel 8pm and Tavern Inn the Town 9.30pm.

All tours and socials open to members and also any non-members who’d like to find out more about the local pubs and local CAMRA sub-branch.

Contact: Robin E Wild - robinwild42@yahoo.co.uk - 07857 602293.

Bath & Borders branch diary and contacts

- **Thurs 12th June:** A social at the Bath Brew House on James Street, Bath, 8pm.
 - **Sat 14th June:** A lunchtime trip to the Salisbury Beer Festival.
 - **Tues 17th June:** A social at the George in Croscombe, Somerset, 8.30pm.
 - **Thurs 26th June:** A social at the Three Daggers, Edington, Wiltshire, 8.30pm.
 - **Tues 1st July:** The Branch AGM at the Fox and Hounds, Warminster, Wiltshire, 8pm.
- See www.bathandborderscamra.org.uk/events for further diary dates.

Branch socials contact: Denis Rahilly on 01225 791399 or 07711 004501, email denis.rahilly@talktalk.net.

Contact for all non-social matters: James Honey on 01373 822794.

Bristol branch diary

Diary of the Bristol & District branch of CAMRA

- **Tues 3rd June:** North Bristol explorer/survey trip. Depart Cornubia 6.45pm.
- **Tues 10th June:** Committee meeting, Gryphon, 8pm.
- **Tues 17th June:** North Somerset explorer/survey trip. Depart Cornubia 6.45pm.
- **Thurs 19th June:** BADRAG meeting/social to review Mild Month, Robin Hood, St Michael's Hill, 7.30pm.
- **Wed 25th June:** Branch meeting, Greenbank Hotel, Easton, 8pm.
- **Wed 2nd July:** Chipping Sodbury area explorer/survey trip. Depart Cornubia 6.45pm.
- **Thurs 3rd July:** Bristol Pubs Group meeting, Robin Hood, St Michael's Hill, 7pm.
- **Wed 9th July:** Committee meeting, Gryphon, 8pm.
- **Sat 12th July:** Tiny Rebel Brewery trip. Depart Cornubia 11.15am.
- **Thurs 17th July:** Thornbury area explorer/survey trip. Depart Cornubia 6.45pm.
- **Sat 19th July:** Bristol Beer Festival thank-you trip to Worcester and surrounding area. (First preference for places to BBF helpers, then open to all if seats available.) Details to be advertised shortly.
- **Wed 23rd July:** Branch AGM, Elephant, St Nicholas Street, central Bristol, 7.30pm.
- **Sat 26th July:** BADRAG social to Bath city centre pubs. Meet 11.30am Temple Meads to buy Group Save tickets. Bath pubs/route tbc. Trip led by Steve Wilcox 07973 715959.
- **Sat 9th Aug:** Bristol Pubs Group Bath/Bristol train crawl (see page 15 for details).
- **Tues 12th Aug:** Committee meeting, Gryphon, 8pm.
- **Thurs 14th Aug:** Bristol Beer Festival thank-you trip to Great British Beer Festival, London. (First preference for places to BBF helpers, then open to all if seats available.) Details to be advertised shortly.
- **Wed 20th Aug:** Survey/explorer trip to East Mendips. Depart Cornubia 6.45pm.
- **Wed 27th Aug:** Branch meeting, 8pm, venue tbc (see website for details).
- **Wed 3rd Sept:** Survey/explorer trip, details tbc (see website for details). Depart Cornubia 6.45pm.
- **Thurs 4th Sept:** Bristol Pubs Group meeting, Surrey Vaults, 7pm.

Please check our website (www.camrabristol.org.uk) or sign up to our yahoo group for the latest information and more details on any of the above events, as sometimes events can change after press date – or email Andy Gray at camrasocials@btinternet.com for the latest information. Please note that all coach and brewery trips must be booked in advance, either by email, or in person at a branch meeting.

Andy Gray (Social Secretary)

Twitter & Facebook

You can follow Bristol & District CAMRA on Twitter. Use [@CAMRABristol](#) to get the latest tweets about branch news and activities. The branch is also on Facebook as [Camra-Bristol-District](#).

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Contact the editor, Steve Plumridge
Email Steve.Plumridge.PintsWest@gmail.com

CAMRA pub discounts



CAMPAIGN
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REAL ALE

An extra benefit of CAMRA membership is that a number of pubs offer discounts on the price of real ale or traditional cider to card-carrying members. Some examples in the Bristol & District area:

- **Air Balloon**, Gloucester Road North, Filton, Bristol
- **Anchor Inn**, Gloucester Road, Lower Morton, Thornbury
- **Annexe**, Seymour Road, Bishopston, Bristol
- **Bank Tavern**, John Street, Bristol
- **Bay Horse**, Lewins Mead, Broadmead, Bristol
- **Bear Inn**, Walliscote Road, Weston-super-Mare
- **Bell**, Badminton Road, Old Sodbury
- **Be In Bristol**, Whiteladies Road, Clifton, Bristol
- **Beaufort Arms**, North Road, Stoke Gifford
- **Black Castle**, St Philips Causeway, Brislington, Bristol
- **Black Swan (Dirty Duck)**, Stoke Lane, Westbury-on-Trym
- **Bristol Cider Shop**, Christmas Steps, Bristol
- **Brit Bar**, High Street, Weston-super-Mare
- **Cider Press**, Gloucester Road, Bristol
- **Coach & Horses**, Braggs Lane, Old Market, Bristol
- **Coach & Horses**, Highland Square, Clifton, Bristol
- **Cornubia**, Temple Street, Bristol
- **Cotham Porter Stores**, Cotham Road South, Kingsdown, Bristol
- **Drawbridge**, St Augustines Parade, Bristol (city centre)
- **Eastfield Inn**, Henleaze Road, Henleaze, Bristol
- **Famous Royal Navy Volunteer**, King Street, Bristol
- **George Hotel**, Broad Street, Chipping Sodbury
- **Globe Inn**, Church Road, Frampton Cotterell
- **Grapes**, Rounceval Street, Chipping Sodbury
- **Gryphon**, Colston Street, Bristol
- **Hare**, North Street, Bedminster, Bristol
- **Hope & Anchor**, Jacobs Wells Road, Bristol
- **Horse & Groom**, St George's Road, Bristol
- **Horseshoe**, Downend Road, Downend, Bristol
- **Horseshoe** (formerly Gilly's), High Street, Chipping Sodbury
- **Mill House**, Emerson Way, Emersons Green, Bristol
- **New Inn**, Badminton Road, Mayhill
- **Old Stillage**, Church Road, Redfield, Bristol
- **Orchard Inn**, Hanover Place, Bristol
- **Queens Arms**, Celtic Way, Bleadon
- **RAFA Club**, Eastfield, Westbury-on-Trym, Bristol
- **Red Admiral**, Alexandra Parade, Weston-super-Mare
- **Robert Fitzharding**, Cannon Street, Bedminster, Bristol
- **Royal Hotel**, South Parade, Weston-super-Mare
- **Royal Oak**, High Street, Nailsea, Bristol
- **Royal Oak**, Lower Bristol Road, Twerton, Bath
- **Roo Bar**, Whiteladies Gate, Clifton, Bristol
- **Rose & Crown**, High Street, Wick
- **Sandringham**, Quaker's Road, Bromley Heath
- **Seven Stars**, Thomas Lane, Redcliffe, Bristol
- **Ship Inn**, Thornbury Road, Alveston
- **Squire Inn**, Broad Street, Chipping Sodbury
- **Star**, Bristol Road, Congresbury
- **Surrey Vaults** (was Bristol Cider House), Surrey Street, Bristol
- **Swan Inn**, Badminton Road, Nibley
- **Talbot Inn**, Bath Road, Keynsham
- **Three Brooks**, Bradley Stoke District Centre, Bradley Stoke
- **Three Tuns**, St George's Road, Hotwells, Bristol
- **Volunteer Tavern**, New Street, St Judes, Bristol
- **Westbury Park Tavern**, Northumbria Drive, Henleaze, Bristol
- **White Lion**, Quay Head, Colston Avenue, Bristol (city centre)
- **White Lion**, Frenchay Common, Frenchay, Bristol
- **White Lion**, Passage Road, Westbury-on-Trym, Bristol
- **Woolpack Inn**, Shepherds Way, St Georges, Weston-super-Mare

The details of the discounts vary from pub to pub and from time to time. The discount is at the discretion of the pub and can be as little or as large as the pub feels suits their business, or may be withdrawn at any time without notice.



WHAT?PUB



whatpub.com
Featuring over 35,000 real ale pubs

Thousands of pubs
at your fingertips!



Over 96%
of Britain's
real ale pubs
featured

Information
updated by
thousands
of CAMRA
volunteers

Created by
CAMRA who
produce the
UK's best beer
& pub guide

CAMRA's on-line pub guide, totally free to CAMRA members and non-members alike, and written by drinkers like you!

The **whatpub.com** website is CAMRA's first ever on-line pub guide. It lets you search for pubs selling real ale (of course), pubs that do food, or show the football, or any of over thirty criteria you might need to know.

Pictures, directions, handy maps, opening hours, the real ales and traditional ciders sold, what bus route it's on. It's all covered. For those with mobile devices, you can even check what pubs are open and selling good beer near you wherever you may be! No more guess work! And you too can get involved by updating the details of the pubs you visit to make sure **whatpub.com** remains the most up-to-date and complete on-line pub guide out there!

AN APPEAL FOR HELP!

Because this website is written by CAMRA volunteers and pub-goers like you, it is only as up to date as the information we receive, and that's where you come in! Please do make use of **whatpub.com**, and let us know any details which need to be updated. The more drinkers tell us, the better and more useful resource **whatpub.com** becomes. If you use **whatpub.com** and visit a pub that is pretty much exactly as described, then that is because someone like you took a few minutes to share what they found with drinkers the world over. Now it's your turn to repay the favour! Any information about any pub or club that sells real ale will make a world of difference!

HOW TO HELP . . .

Go to the pub!

Use **whatpub.com**, and visit the pubs and clubs you find there. The more people visit the pub, the more successful they will be, and the more these unique pieces of our heritage will be preserved for future generations.



Update the details!

- **LOG IN TO WHATPUB.COM** using your CAMRA membership number and password.

If you don't know your password, just pop to **www.camra.org.uk** and click the 'forgotten password' button at the top.

If you're not a CAMRA member, we'd love you to join (use the membership form in this issue or go to **www.camra.org.uk/join**), but in the meantime go straight to **FIND THE PUB** below.

- **FIND THE PUB** you want to update.

If you're using a mobile device, just hit the 'nearby pubs' button and the pub you're in should magically appear.

- **HIT 'SUBMIT UPDATES'**

On a mobile device you can just tell us what you want to correct in the box provided, while the desktop version adds some simple instructions to help you. Then confirm the updates and you're done. (For non-members, there's a link to 'Send an email to the branch' at the bottom of the page, so you can update pub details that way.)

This is a great resource for drinkers across Britain, and a really good way to promote all the good real ale pubs in our area, not just the absolute crème de le crème that make the Good Beer Guide. So please, visit **whatpub.com** and make sure we've got the details of your local spot on!