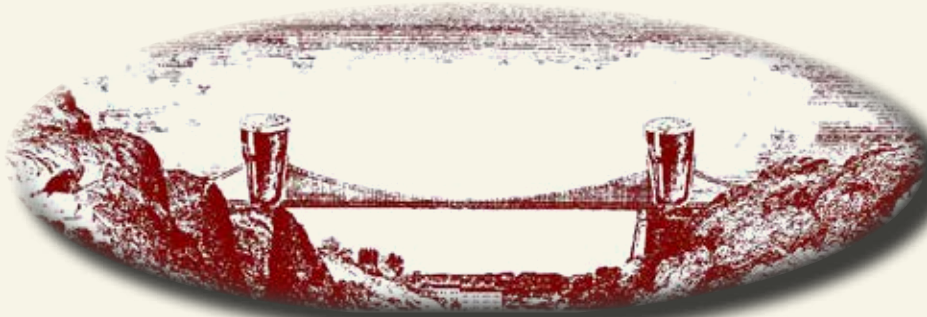




CAMPAIGN
FOR
REAL ALE

AWARD-WINNING



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No. 103

Autumn
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)

Defy ^{your} Senses,
Rebel ^{against} Yourself





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CAMPAIGN FOR REAL ALE

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

Next edition: end of November 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.

CAMRA Good Beer Guide: suggestions for future entries, and comments on existing ones, can be made to our GBG co-ordinator, Martin Gray: marting1@sky.com.

If you have any pub updates: please enter them through whatpub.com or email details to whatpub@camrabristol.org.uk.

Further information on all aspects of CAMRA can be had from Ray Holmes on 0117 9605357 (home).

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Design & Layout: Steve Plumridge.

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

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A small taste of the contents of this edition of Pints West to whet your appetite...



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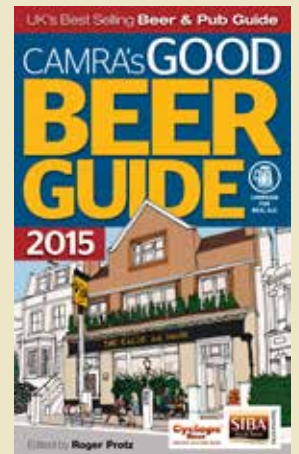


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Moor Beer in Bristol!

Yes, for those who haven't yet heard, the Moor Beer Company has relocated to Bristol. Justin Hawke (owner and brains behind the brewing with wife Maryann) bought a large industrial unit in St. Philips and has spent the past six months refurbishing and converting it to a brewery. Although there is still a lot of work to be done, the brewing kit has finally been installed and the team put their first Bristol beer into the fermenter on the 7th August. Called "Simplicity", this is a test brew to ensure that the kit is all working properly after its move from Somerset, and the water treatment for the change to Bristol water is correct.

Justin says, "We are very excited about coming to Bristol, and looking forward to welcoming everyone to the brewery when it's all finished in a couple of months. We hope to be open by early October – but watch twitter for dates."

The brewery is a 20-barrel plant, using a new gas-powered steam generator to heat the copper, and currently four fermenters with another three being installed by the time you read this article. There is room for 14 fermenters, giving the potential to brew seven times a week – that's a lot of beer.

Justin started championing unfiltered beer a few years ago, and now everything from Moor Beer is unfiltered (no isinglass finings to settle the yeast out in the cask). This is quite natural as yeast will settle out given time (as in bottle-conditioned beer where the yeast packs down as a sediment on the bottom) although in practice the beer will have a degree of cloudiness.

A canning line is being installed in the New Year to compliment the bottling line and help satisfy world demand for their beers; this too will use unfiltered beer (as do all of Moor Beer's cask and keg range).

One of the more interesting facets of the new brewery will be the opening of a brewery tap and shop on the front of the building - at the time of my visit it was just a large empty room, but the plan is to have it up and running by early October. There was no news on opening hours or days, but it's only 10 minutes' walk from Temple Meads station (five minutes from the Barley Mow and Old Market) and a Wessex number 506 bus stop is outside (runs Monday to Saturday from 07.00 to about 18.30).

My first encounter with Moor Beer was back in July 2007 when a coach full of CAMRA volunteers descended on a former dairy farm in Ashcott on the Somerset Levels for a brewery tour. This visit was memorable for several reasons – firstly, the 10-barrel brew kit back then was all square, which could have been unique (at least outside Yorkshire). Secondly, I was impressed by the massive amount of hops Justin was using for flavour and aroma, which produced some of the most intensely flavoured beers I had come across (it was my first encounter with the new American craft ale style of brewing); seven years on and most micro-breweries are now producing this very hoppy beer style. Lastly, they had laid on a beer festival in the farmyard with views of Glastonbury Tor!



The Moor team between the mash tuns.
Left to right: Justin Hawke, Jim Cossey, Mike Cable, Tom Sctancher

The brewery has come a long way since those first days in Ashcott, and we are looking forward to seeing and drinking more Moor beer in Bristol.

Colin Postlethwaite



Justin surveys the new Brewery Tap – at this point an empty canvas



First of the fermentation vessels in the fermentation room

Tiny Rebel Brewery ...won't be tiny for long!

Here is some more information about Tiny Rebel brewery, who gave us a great day out recently as described by the other Vince in the article opposite. Brothers-in-law Brad and Gareth (both with an engineering background) had been experimenting with home-brew since 2008 in a garage and started to realise that they were getting good at it. Hence in 2010 they started planning to brew commercially, and two years later they were up and running on the Maesglas Industrial Estate in Newport.

I first became aware of their beers when they popped up as guests in places like the Volunteer Tavern and Barley Mow in Bristol. I was seriously impressed from the start, with "Dirty Stop Out" smoked oat stout at 5% being my personal favourite. I soon developed a "drink Tiny Rebel on sight" policy and have never been disappointed. Amazingly after only one year the brewery scooped gold, silver and bronze awards at the Champion Beer of Wales awards in Cardiff with my beloved Dirty Stop Out being the winner. Surely no brewery has ever won such prestigious awards in such a short time?

It was not long before Tiny Rebel beers started popping up in most of the specialist beer bars all over the UK, and became much sought after. Shortly after the awards the brewery held a beer festival on site which I was lucky enough to attend in glorious sunshine. Whilst there I discovered their plans to open Cardiff's first specialist craft beer pub in Westgate Street, adjacent to the Millennium Stadium. The Urban Tap House was born a few months later – they describe it (accurately) as a beer drinker's haven. Many quality guest beers vie for space with the brewery's own beers, as do ciders. There is also an enormous selection of bottled beers from all over the world, and high quality burgers.

Tiny Rebel do not do ordinary beers – every beer will challenge



your taste buds and offer new flavours. Their "Hank" for example, at a mere 4%, packs an amazing amount of flavour for a session-strength brew. The brewery split their production between traditional cask, bottled beers and the new style "craft keg" beers. They are at pains to point out that each beer is made with the same ingredients, using the same process but that the keg versions are simply stored and dispensed differently. Many people seem loath to support keg versions or (in some cases) even try them. It is for each person to make up their own mind, and my own view is that whilst I always prefer the cask versions which offer more flavour and a better temperature, I can recognise great qualities in the bottled and keg offerings. It would be great if such products would be available in places that do not feel able to sell traditional real ale. I have the likes of hotel bars, sports clubs and stadia or function rooms in mind. How often do you find yourself in such a place, or at a wedding, faced with a choice of sterilised bland keg products? Surely these high quality brews would be a welcome sight? Off my soapbox and back to the brewery story now!

Very much a family company – Gareth watched his grandfather home-brewing and copied some of the recipes – the partners kept practicing before launching, and reckon that they poured away over 70% of their early efforts. After launching they quickly had to double capacity within six months and have expanded further since. Despite that they are struggling to keep up with demand on the 12-barrel plant in use now. Plans are afoot to buy a 30-barrel plant – it was not clear whether that would require a relocation to another site. Tiny Rebel never add sugar to any brews unless they happen to be brewing a Belgian style Saison. All beers are dry hopped except for stouts or porters. They are very loyal to Maris otter malts and to wet yeast, but experiment with many hops from all over the world. They also believe in the virtues of clear beer rather than the unfiltered offerings that many fashionable new breweries seem to offer. In short, Tiny Rebel know what they like, and what we might like – I for one think that they are correct. I suspect that Tiny Rebel will not be able to describe themselves as Tiny for much longer.

Find out more at www.tinyrebel.co.uk.

Vince Murray
(photo by Tony Durbin)



An interloper's view on a branch day out



Two CAMRA members from Surrey/Hants borders headed west to Bristol over the weekend of 12th/13th of July. Travelling by train on the Friday, we got into Temple Meads just before noon and headed for our first port of call which was the **Barley Mow** (a very nice pub run by **Bristol Beer Factory**) where a copy of *Pints West* was acquired.

The fairer and better half (who is far more observant than I am) quickly spotted that the local branch were organising a brewery trip to **Tiny Rebel** in Newport the next day.

Having contacted social secretary Andy Gray, it was established that one place remained although we could take a chance on some "no shows" on the day. And so 11 o'clock the following day saw us waiting hopefully at the **Cornubia** ... a larger coach than expected showed up so we were on!

After a slight hold up at the M4 tolls the coach was soon pulling into Maesglas Industrial Estate, home of **Tiny Rebel** where we were greeted by Gareth Williams, partner in what is very much a family-run business. Although only in existence for a little over two years, demand for the cask, bottle-conditioned and keg products is so great that an impressive expansion is going on into the next unit.

Before the tour we sampled some excellent beers, light and hoppy, amber and dark, something to suit all tastes and well worth seeking out if you come across them. Gareth showed his passion for brewing and a well-informed tour was enjoyed by all.

Back on the coach and onwards to Cardiff where four pubs were earmarked in the vicinity of the Millennium stadium: **Urban Tap House** (owned by Tiny Rebel), **City Arms** (Brains), **Zerodegrees** and the **Queens Vaults**, with the suggestion that the group divide their attentions between the four.

Our visit coincided with a world speedway grand prix being held at the stadium so it was a rather noisy and boisterous short walk to our destination. I didn't know speedway was still so popular.

We decided to try for the **Urban Tap House** first and decided it was an ideal opportunity to grab something to eat. The beers were tip top too, served by enthusiastic and knowledgeable staff. On to the **City Arms** which had some unusual beers on gravity of which we sampled just one before deciding to return to the Urban Tap House. (Nothing wrong with the City Arms, just preferred our first choice.)

All too soon it was time to stroll back to the coach pick-up and head

back to Bristol. Having been dropped off, a few stalwarts opted to try a couple of the fine hostelries in the city before calling it a night.

First off was the **Small Bar** which serves their beers in third and two-third pint measures, an unusual policy but we enjoyed our selection nonetheless, before moving onto the **Beer Emporium** which is a rather nice cellar bar with a good range of beers. We finally said our goodbyes with a promise to come down and help out with the Bristol Beer Festival.

Throughout the day we were made to feel most welcome and struck up some interesting conversations with a broad cross-section of folk. If you are a local branch member and have never ventured out on a social before, I would heartily recommend it.

Many thanks to all and especially Andy for the organisation.

Vince Curtis (photo by Tony Durbin)

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A new Wetherspoon pub for Bristol?

National pub chain JD Wetherspoon has applied for planning permission to convert a rundown building on the Gloucester Road into a pub. The building, in the Horfield area of Bristol, is situated just up from the Co-op store on the right side of the A38 as you head north, at 349-353 Gloucester Road.

As well as central Bristol pubs such as the Commercial Rooms and the Knights Templar, the chain has pubs in and around Bristol in areas such as Redfield, Fishponds, Staple Hill, Queens Road, Kingswood, Bedminster, Yate, Nailsea and Weston-super-Mare (two pubs), as well as Lloyds No. 1 on Bristol's harbour side.

For those who were around a few years ago, you may recall that the chain had an outlet on the A38 in Cheltenham Road – just up from Stokes Croft. That pub closed, I would guess, about 10 years ago.

At the time of writing, the licensing and planning applications had not been approved.

The issue of 'Spoons divides opinion on many issues. However, about three years ago this part of the Gloucester Road lost a pub (the Old Fox at number 301) so, despite Bristol City Council designating this part of the city a Cumulative Impact Area – whereby they will review the density of licensed premises including all new applications – I think this one may get the green light.

Pete Bridle

Brewery news from the Cotswolds

Some great beers have been coming out of the **Cotswold Spring Brewery** of late. Included in these are the “flamboyant” **Dandy** at 5% ABV, a lovely blonde ale with a dash of lime for added zest. Also the refreshing **Aviator** which has been available in cask, keg and also bottled-conditioned. This is a blonde lager-style beer made with Cologne-Kolsh hops to produce a delightfully tasty beer of 5% ABV.

Then there's the new **Dynamite IPA** at 5.9% ABV made available for the lucky folks at the Chipping Sodbury beer festival this year, who were very fortunate to try this tasty new ale. Hopefully we'll be seeing this made more widely available.

Brewer Steve McDonald of the **Severn Vale Brewery** (which is now in partnership with Cotswold Spring) has been awarded Regional Gold Medalist at the recent SIBA Wales & West Beer Competition for his refreshing 3.8% blonde ale, **Nibley Ale**, which comes with citrus flavours from the citra hops. The same beer was also awarded second prize at the recent Gloucester Beer Festival, which also saw Cotswold Spring taking first prize for **OSM** (aka **Old Sodbury Mild**).

Incidentally, Nik Milo, master brewer at Cotswold Spring Brewery, had the honour of representing the brewery on the SIBA Beer Champions stand at the Great British Beer Festival in recognition of all the successes with OSM.

Mike Lawrence

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Chew Valley rolling out the barrel



In the last edition of Pints West we brought news of new breweries opening in our area, one of which was the Chew Valley Brewery being set up in Pensford. This is a labour of love and the result of many months of hard work and preparation by owners Dom Lowe and Matt Stalker.

Production was delayed a while by circumstances beyond their control, but they are now up and running and both happy with the way things are turning out.

Dom described their feelings: "Well, it's going, we're ecstatic to say! We've brewed our first few beers, and we're learning the intricacies of our brewing equipment, whilst trimming our technique as we continue."



The first place to sell their beer was the Stoke Inn in Chew Stoke. They had been hoping the Stoke would be their first regular customer in part because some of their inspiration came from the Stoke, and as Dom points out, the tree and hill in the photo on their Pagan pump clip are spitting distance from the Stoke's front door.

Well the first evening's sales of their beer at the Stoke came and went. Dom reported: "Well this evening couldn't really have gone better; our first 'commercial' brew went live in the Stoke Inn tonight and the feedback we got from the 20 or so locals who were trying it was better than we could have wished for. Our direction of traditional, strong malt flavour for Pagan as opposed to zesty, citrus hops was a well-appreciated change from what appears to be the norm right now and it was flowing freely when we left – we've even been invited round to one rather large gathering soon to supply the beer."

At the time of writing Dom and Matt were anticipating their appearance at the Chew Valley Beer Festival taking place on Friday 12th and Saturday 13th September in Ubley Parish Hall.

The next beer to look out for following Pagan will be Druid.

SP



Matt and Dom enjoying the fruits of their labours at the Stoke Inn



Dominic, the rescue pig from Avon Valley Country Park, enjoying some of Chew Valley Brewery's spent grain



Matt Stalker rolling their first two casks into the Stoke Inn which earned them a rousing cheer from the regulars

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News from Twisted Oak Brewery

Twisted Oak brewery is a family-run business, owned by husband and wife team Keith and Deb Hayles and situated in a former agricultural building on a working farm in the beautiful North Somerset countryside.

The brewery continues to make its core range of beers – namely **Fallen Tree**, a 3.8% amber ale; **Spun Gold**, a 4.5% golden ale; and **Old Barn**, a 4.5% ruby ale – along with some fantastic new ones which made their debut in the spring of this year.

Sheriff Fatman is their new all-American-hopped amber ale. It uses Chinook, Simcoe and Amarillo hops, Maris Otter pale malt and Caramalt along with their own house yeast to give a very refreshing and citrusy beer coming in at 5% ABV.

Since then a couple more new brews have been developed. The first is called **Ultra** which is a pale ale heavily hopped with Simcoe. The second is an unfiltered 'black IPA' called **Unknown Pleasures** coming in at 5.8% ABV. This will be released for Bristol Beer Week in September.



The brewery is supplying more and more local pubs in and around the Bristol area and is also supplying beer via the Society of Independent Brewers Direct Delivery Scheme. Their beers are well worth seeking out.

Richard Harman

WhatPub, Beer Scoring and the Good Beer Guide

The Good Beer Guide is CAMRA's flagship national publication listing the best pubs in the UK. But do you know how those pubs are selected to appear in the Guide? The answer is that it is partly via beer scores submitted by CAMRA members from all over the country. If you are a CAMRA member you too can send in beer scores. If you've ever wondered why your favourite pub isn't in the Guide, this could be partly because you, and others, haven't entered scores rating the quality of beer there. By beer scoring, you can contribute to the process of selection of pubs that go in the Good Beer Guide, not just in the local branch, but for the whole country.

At present not enough members are submitting beer scores regularly for pubs in the Bristol & District branch area and therefore beer scores form a relatively small part of the process used in the selection of pubs for the Guide. We do want to make additional use of beer scores in the selection process, at least in the initial compilation of the long list of pubs to be surveyed, and by regularly scoring beers you drink you will help this to happen.

The article by Michael Bertagne on page 42 includes an overview of how the selection process currently works in the Bristol & District branch. In the Bath & Borders branch the selection process is similar, using a combination of beer scores and surveys of pubs by members. These scores and survey results are then reviewed at a branch meeting each February and the GBG entries for the following year selected by a vote at the meeting.

So how do I score the quality of the beer?

You don't have to be an 'expert' to begin scoring your beer. However, it is not about your personal favourite beer receiving the highest scores! You may try a beer that isn't to your normal taste but what you need to consider is the quality of that beer, how well the pub has kept it and served it, and score it according to the general guide below. It is a simple system with a range of points from 0 to 5, with half points being used if your opinion of the beer falls between two categories.

0. No cask ale available

1. Poor.

Beer is anything from barely drinkable to drinkable with considerable resentment.

2. Average.

Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

3. Good.

Good beer in good form. You may cancel plans to move to the

next pub. You want to stay for another pint and may seek out the beer again.

4. Very Good.

Excellent beer in excellent condition. You stay put!

5. Perfect.

Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

How do I submit my scores?

In order to submit your scores you need to login to CAMRA's online pub guide **whatpub.com** either on a computer or by smart phone. Here you will find a list of over 35,800 real ale pubs from all over the UK; these are not all Good Beer Guide pubs, merely pubs that serve real ale. In order to start submitting scores via WhatPub you need to:-

1. Login. To do this you need your membership number and your CAMRA password.
2. You can then search for your pub by name. Be careful here as there are many pubs in the country which share the same name. Our advice is to search by the pub name and the town. The WhatPub smart phone web page also gives you the option to search for real ale pubs nearby, very useful if you are in an unfamiliar town.
3. Once you have found your pub a 'Submit Beer Scores' box will appear on the right-hand side of the screen (or on the tab bar underneath the pub photo if you are using a smart phone).
4. Simply fill in the date and your score, then as you begin typing the brewery name it should automatically appear underneath where you are typing. You do not have to enter the name of the beer you are drinking, but if you wish to do so once you have entered the brewery name you should be able to click on the arrow in the Beer box and a drop down list of that brewery's beers should appear. In some cases the beer you are drinking may be new or a one-off by the brewery so may not appear on the list, and if this is the case you can simply type in the beer name. Select the correct one, click 'submit score' and your score will be entered into the database.

It is as simple as that. An added bonus is that the system will keep a record of your scores so you can look back to see what beers you have had and how you rated them if you want. And, even more importantly, you will be personally assisting in the GBG selection process for the branch. So get scoring whenever you can!

Martin Gray

(with thanks to Sonia James-Henry from the Liverpool & District branch who wrote the original article on beer scoring for their Mersey Ale magazine)

CAMRA Good Beer Guide 2015 launch

First chance to buy

It is that time of year again. As normal we at CAMRA will be launching the latest edition of our ever popular Good Beer Guide in September – the only properly and independently researched guide to the best pubs for real ale and cider in the Britain. As local co-ordinator for many years I can vouch for the amount of legwork and dedication put in by our local unpaid volunteers in making sure that only the best ale pubs make it into this prestigious Guide. It was hard work but we had a lot of fun doing it! The book aims to identify the best 4500 pubs in Britain, including 63 chosen by our local branch, covering Bristol and parts of South Gloucestershire and North Somerset. Those 63 were the subject of many visits and much debate amongst us over the last 12 months, and many more were nominated than we have space for. Bristol has seen a massive increase in the number of quality beer outlets in recent years which means that some very good ones had to be left out again. A place in the Guide is much sought after by all licensees who are serious about keeping real ale.

The Good Beer Guide 2015 will be launched locally on **Friday September 12th 2014** at the **Beer Emporium** in King Street, central Bristol (BS1 4EF). The event will run from 12 noon to 7pm and central copies of the guide will be on hand. Last year we sold around 90 copies on the day.

The Beer Emporium is one of an impressive amount of new or relaunched specialist beer bars in central Bristol. It is set in three parallel tunnels under the cobbled street. One tunnel contains the kitchens, a second is for dining or drinking, and the third has the bar and more seating. The impressive bar has no less than 12 cask handpumps, all of which dispense changing guest beers from all over. Many unusual keg and bottled products are also offered from all over the world. Indeed the pub has its own bottle shop with literally hundreds of beers to choose from to take home. A disabled lift and proper facilities make the pub fully accessible to all. To soak up all that beer, an extensive and very tasty home cooked menu is available both lunchtimes and evenings until late.

Nobody who enjoys a quality pint of ale should be without this book – especially if you plan to travel around the UK on business or leisure. With the price of a pint nowadays, why risk drinking poor beer, when the book can steer you towards the best pubs wherever you are?

Even if you bought the Guide last year, the ever-changing pub industry means that a significant amount of it will now be out of date. In our own area around 25% of the pubs featured this year will be different from last year, and a similar story will be true in most other areas too.

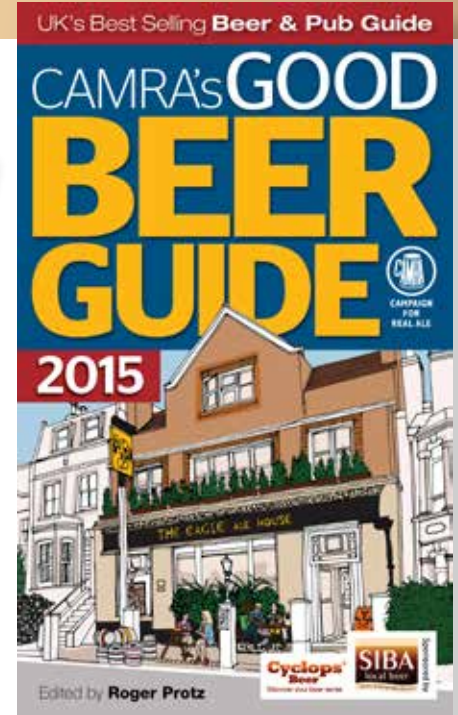
In addition the Good Beer Guide aims to list all known real ale breweries and their regular beers (many thousands). The majority of these will also have tasting notes supplied to steer you towards your style of beer – it can be bewildering to see a large bank of handpumps and have no idea which one is for you. This list also comes in handy at beer festivals or when buying beers in an off license or supermarket. There are also always numerous interesting beer-related articles to read.

The book should be available in main book shops, or online from CAMRA, from mid September and makes an ideal Christmas or birthday present for anyone who enjoys a pint. However, we are offering the chance to buy it in person from some of the volunteers who helped write it at our annual launch event.

The cover price is £15.99 but for this day only it will be available at the bargain price of £12.50, or just £10 to card carrying CAMRA members.

We look forward to seeing as many of you as possible at the event.

*Vince Murray
(Outgoing) GBG Co-ordinator, Bristol & District*



Champion Beer of Britain 2014

Timothy Taylor Boltmaker crowned Champion Beer of Britain at the Great British Beer Festival

After a year of local tasting panels and regional heats leading up to the finals, CAMRA, the Campaign for Real Ale, was proud to announce that Timothy Taylor Boltmaker is crowned the 'Best Beer' in Britain at the Great British Beer Festival, Olympia, London. The West Yorkshire-brewed real ale was judged the Supreme

Champion over a host of other finalists in seven different beer categories, including beers from both small microbrewers and large regional brewers.

This year's Silver went to Oakham Citra, whilst the Bronze award went Salopian Darwin's Origin.

The results in full

Supreme Champions

Gold: Timothy Taylor – Boltmaker
Silver: Oakham – Citra
Bronze: Salopian – Darwin's Origin

Category winners

Mild
Gold: Bank Top – Dark Mild
Silver: Branscombe Vale – Mild
Bronze: Castle Rock – Black Gold

Best Bitter

Gold: Salopian – Darwin's Origin
Silver: Redwillow – Directionless
Bronze: Langton – Inclined Plane Bitter
Bronze: Purity – Mad Goose

Speciality

Gold: Saltaire – Triple Chocoholic
Silver: Offbeat – Way Out Wheat
Bronze: Peak Ales – Chatsworth Gold

Bitter

Gold: Timothy Taylor – Boltmaker
Silver: Mighty Oak – Captain Bob
Bronze: Flowerpots – Flowerpots Bitter
Bronze: Sambrooks – Wandle Ale

Golden

Gold: Oakham – Citra
Silver: Hawkshead – Cumbrian Five Hop
Bronze: Salopian – Hop Twister

Strong Bitter

Gold: Church End – Fallen Angel
Silver: Blue Monkey – Ape Ale
Bronze: Loch Ness – HopyNESS

Champion Bottled Beer

Gold: Marble – Chocolate Marble
Silver: St Austell – Proper Job
Bronze: Spire – Prince Igor Imperial
Russian Stout

News from Zerodegrees

Zerodegrees were very high profile at the Bristol Harbour Festival this year where they had ten tents serving beer and food (and Pimms!) around the harbourside venues. They sold around 25,000 litres (44,000 pints) of beer including their Pilsner, Pale Ale and an Elderflower Ale based on the Mango Wheat Ale recipe.

We were expecting a partial closure of the bar/restaurant this summer but from 28th July the premises were completely closed for a total refurbishment, and will not reopen until 'early September' (so probably open again by the time you read this). This means that the CAMRA Young Members' tasting session planned for August had to be postponed, however they have been promised a warm welcome when normal service is resumed.

Despite the upheaval, Simon Gueneau has still been brewing to be ready for the grand reopening, and the freshers' onslaught when the universities reopen the same month. The ales being brewed are the usuals: Pilsner, Black Lager, Mango Wheat Ale and Wheat Ale, but Simon has been taking advantage of the quiet time to brew a couple of specials. For the opening he has planned a 5% ABV Brooklyn (or Vienna) style lager using a mixture of German and US hops, and to get the typical smoothness of this style, a fine tuning of German malts. And to celebrate Bristol Beer Week (September 12th to 21st) he is brewing (and I saw it in preparation when I visited) a 5% Milk Stout using roast



barley, black and chocolate malts, and lactose.

If the Young Members' time it right, looks like they could have an interesting session!

Roy Sanders (photo by Jo Sanders)

News from Arbor Ales

“Excuse me, I must check my new barbecue”, said Jon Comer. He left me in the office with my cup of coffee, returning a minute or so later to give me the latest news.

The past year has seen almost phenomenal growth for Arbor Ales. Following the commissioning of the new plant almost a year ago, sales just “took off”, September 2013 witnessing a doubling in output. Since then production has consistently increased – at present it is at about 150% of the September 2013 level. Jon even has some new heavy duty “wellies” of the type used by New Zealand farmers. Success indeed.

Export orders are becoming increasingly important to the business. Jon has agreed a “Movement Guarantee” with the Excise Department whereby duty is suspended on all beer shipped abroad but it is subject to a tracking system – EMCS – which is rather complicated and took some mastering. The effort has been well worth it as, with no Excise Duty or VAT to pay, the export trade is lucrative to a satisfying degree. A sign of the Zeitgeist is that Arbor's single biggest customer is now an Italian distributor. Jon and Meg will be off on a visit to Rome very shortly to talk about a proposal by the Italian firm to send their empty stainless steel kegs to the brewery for filling. Other nations also avail themselves of Arbor's trademark hoppy ales, among them being Spain, Poland and Australia. There have recently been enquiries from Brazil.

Waiting to be installed is a recently acquired counter-pressure bottle-filling machine. This will be used in conjunction with conditioning tanks in which the carbonation takes place. The result is that the bottles still contain a live yeast element and the should beer taste the same as it would if the bottle were primed with yeast. The tank carbonation process is, however, far less labour-intensive.

With regard to the beers themselves; the **Single Hop** series at 4% ABV is not really suitable for the new brewing plant and so has been replaced by the **Bomb** series of well-hopped ales brewed at 4.7% ABV, the single hop used giving its initial to the name – e.g. **A-bomb** for Admiral hops. Pint bottles are now, in certain cases, replacing the usual half-litre size. Since the price remains the same, the customer gets 68ml of beer free! A new yeast strain has been added. The house yeast is used in most of the regular beers (**Motueka**, **Triple Hop**, **Breakfast Stout**, etc.) whereas the new yeast is normally used in the one-off and specialist ales. Since the two strains must remain separate, their use has become something of a balancing act.

While I was at the brewery researching this article I met the newest recruit, assistant brewer Kevin Johnston. Kevin is a home brewer with a one-barrel kit (Jon referred to it as a “boutique bottling brewery”) who works for Arbor three days a week. In common with Jon, he likes to push the boundaries of taste: “Nothing middle-of-the-road”, he said. Kevin intends to launch his own range of bottle-conditioned ales onto

the market in mid September.

Oh! About that barbecue – it's a visual manifestation of the brewery's expansion. The old barbecue was adequate for cooking lunch for just Jon and his assistant Paul Worsley. Now with as many as six people needing to be fed, five of whom were in attendance, a bigger appliance was called for. As I left Jon was busily engaged in cooking burgers and hot dogs – I was invited to partake but refused having already eaten – for his hungry staff. That's the kind of boss Jon is.

Henry Davies

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News from Butcombe Brewery

The awards just keep on coming for Butcombe Brewery. On Monday 21st July, Butcombe followed up its recognition in the 'Made in the South West Awards' from earlier in the year by winning the 'Food and Drink Award' category at the national 'Made in the UK Awards'.

Butcombe's managing director Guy Newell said: "Winning this national award is fantastic news for us, particularly when we are up against such tough competition in a region that produces so many high quality products. We are proud to be consistently judged to be making some of the best beer in the UK, which in turn brews the best beer in the world. We have invested in our people and technology to ensure that our beer has never been better both on draught and in bottle and it's great to learn that the judges of Made in the UK agree."

This marks a second big win of the year as Butcombe was already named the SIBA Brewery of the Year 2014 at SIBA 'BeerX' event in March.



Gyles Brandreth (well-known broadcaster, author, television personality and ex-MP) presents Butcombe's off-trade sales director, Martin Holland, with the Made in the UK Food and Drink Award



The Colston Yard is dead, long live the Yard!

On Tuesday 9th September the Colston Yard in Bristol will be reborn as 'The Yard'. The evening marks the end of a three-month process of new furnishings and designs which will culminate in the unveiling of the pub's brand new back bar. The Yard re-launch will feature a dazzling new back bar with two extra cask pumps and free beer will be flowing from 6 to 8pm.

After 13 years with Dark Star Brewery at the Evening Star pub in Brighton, Matt and Karen Wickham are joining Butcombe as the new managers of the Yard. Matt and Karen are well-known in the Bristol beer scene and promise to usher in a new era of even greater success at Butcombe's central Bristol beer hub.

The re-launched Yard, at the top of Colston Street in Bristol (BS1 5BD), is definitely going to be worth a visit.

On the beer front, Butcombe are delighted to announce the brewing of a brand new cask beer for this year's Bristol Beer Week (12th to 21st September). **Crimson King** is described as a big red beer made using rye malt to give distinctive, refreshing, spicy dry flavours. Three UK hops, plus Styrians for aroma, combine to make a red beer bursting with hop character, and a fresh, fruity aroma. The beer will feature from mid-September through the autumn.

Butcombe's most successful seasonal beer, the widely acclaimed **HAKA**, also returns in cask form in September.

Also, this season **Butcombe Bitter** is the Official Beer for Bristol Rugby, Bristol City FC and Bristol Rovers.

And finally, Butcombe's annual **Open Day** takes place on Saturday 27th September from 11am to 3pm. The whole brewery opens up with tours, tastings of four Butcombe beers and Ashton Press cider, local food from the Story Meat Co, live music and the Mendip Morris Men. CAMRA members are most welcome. The address is: Butcombe Brewery, Cox's Green, Wrington, Bristol, BS40 5PA.

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

Nigel Morris

Cooking up a storm!

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BREWERY
BITTER

BUTCOMBE
BREWERY
RARE BREED
PALE ALE

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BUTCOMBE
BREWERY
Blend

BUTCOMBE
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ashton press
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PRIDE IN EVERYTHING WE BREW

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.

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

*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.**



Pub news

On Victoria Street in central Bristol, **Ye Shakespeare** has reopened following a refurbishment. This historic Bristol inn is serving up to four real ales. On St. Michael's Hill the **Scotchman and His Pack** seems to be undergoing a café conversion but work appears to have slowed amid stops-and-starts.

Elsewhere, the Bristol Pubs Group among many others has objected to a planning application to convert the **Beaufort** in Montpellier into three flats. We consider this pub to be essential to the local community, which is borne out by an extensive petition which has been prepared by locals, as well as being a pleasant back street retreat for visitors seeking a proper traditional pub when enjoying a trip to this area.

Following refurbishment, what was the **Robin Hood's Retreat** on the Gloucester Road has re-opened as the **Grace**. The removal of what was rather a large porch and the re-siting of the ladies' toilets has created a much improved, spacious and lighter interior that shows off the stained glass windows to the full. The drinkers' area of high tables and chairs has remained and, although the real ales have been reduced to four, the Grace seems to be supporting locally brewed ales from Milk Street, Arbor, Butcombe and Tiny Rebel. The food offering is "small plates" and "pizzettes" as well as Sunday roasts. The decked garden area has also been improved and, as you would expect, has been packing them in during the recent warm spell (the new owners also run nearby Zazu's kitchen and also, earlier this year, refurbished and re-opened the **Greenbank** in Easton).

Nearby, the fine building which is the **Foresters** has been acquired by a new owner and will reopen after a refurbishment. Gloucestershire brewer Wickwar has taken on the **Jersey Lily** on Blackboy Hill, raising Wickwar's pub estate to four.

The **Royal Oak** on the Mall in Clifton Village has closed following its sale. The new owners have submitted plans to convert it into a dining establishment on three levels, and work has started. There were rumours that we would be losing yet another pub, but floor plans lodged with the planners seem to suggest the retention of a limited drinking area at the front, or "bar 10 covers" as it's labelled on the plans. Let's hope drinkers will still be welcome. Plans are afoot to remodel the nearby **Clifton Quadrant** has been put up for sale by Fleurets for £465,000.

Continuing on Clifton Down Road a pop-up pub has opened for a short period (25th July until 12th September). This **Beerd** pop-up will be offering 'craft beer' and pizza but the sporting of facial hair is not a condition of entry.



You might want to consider the Long Cross as permanently closed

All change at the **Blaise Inn** at Henbury. A recent change of ownership has brought on a tidy refurbishment and up to three real ales as well as real cider, the reports are that this pub is well worth a look. Work continues at the **Lamplighters** in Shirehampton where a significant investment is being committed to bring this attractive well located pub back to life very soon. Unfortunately in Henbury and Lawrence Weston the **Bourne End** and the **Long Cross** are no more, they have both been lost to developers' demolition machinery.

The **Albert** in Bedminster is currently closed but this could well change by the time you read this. In Fishponds the former Full Moon has been acquired by Moles Brewery / Cascade and has been re-named the **New Moon**. It has enjoyed a generous refurbishment into a community hub and destination pub with very comfortable furnishings for drinkers and diners with space for a live band and dancing. The space has been used very well and deserves a visit.

Three pubs are in the news in St George. The **Pied Horse** has a new private owner and is presenting some unusual ales. We need to get in and support these ales otherwise they may not be viable to put on. Not such good news at the **Air Balloon Tavern** where the new owner, a property developer, wants to convert the whole place into nine flats. An active local campaign has begun which has been joined by Bristol Pubs Group to achieve Asset of Community Value (ACV) listing for the pub and persuade the developer that there is a need for this community asset which is a landmark building with some nice interior fixtures and fittings; it would be a crying shame if it were lost. The **World's End** closed all of a sudden amid rumours of illness. The long-closed **Chequers** on Lodge Road in Kingswood was desired by locals to re-open as a well run community pub where they could sit and chat and put the world to rights while watching a bit of TV football before the away team arrived for this week's darts match. But that is not to be. There is an application for a new shop front among other appendages. It has been said that the new shop signage has a five-letter name in red (followed by the word "express" in white), on a blue background.

In South Gloucestershire the other **Chequers**, at Hanham Mills, has reopened following a major refurbishment. This is another pub now offering quality surroundings to diners and drinkers. The **King George VI** at Filton has a planning application pending which has been formally objected to by the Bristol Pubs Group. It seeks to convert this fine building into retail space and flats. The **Star** at Frampton Cotterell will almost certainly be lost as permission has been granted by South Gloucestershire Council to convert into flats. The new-build Greene King family-dining pub at Bradley Stoke is well underway and looks like it will open in the near future. Hopefully by the time you read this the **Cross House** at Doynton will have new tenants and be trading again. This 'only pub in the village' is a former Good Beer Guide entry and deserves success for its tenants and customers in its idyllic location.

The **Dovecote** at Long Ashton has been lost to a fire. This popular pub was ravished by flames in June but there is a commitment to rebuild it and re-open in due course. The **Yew Tree** at Chew Stoke is under attack again. Following a withdrawn application to convert to "mixed use Dwelling (Class C3) and ancillary bed and breakfast accommodation" the owner has followed up with an application (B&NES Ref 14/02760/FUL) for "change of use from Public House (Class A4) with ancillary first floor residential accommodation to dwelling house". A campaign is underway to save the **White Hart** at Weston-in-Gordano which is a target for developers at present.

Keep pubbin'.

Mike Jackson, for the Bristol Pubs Group

CAMRA urges pub users to lobby Government over failure to close planning loopholes . . .

. . . as pub closures rise to 31 per week!



A new campaign launched by CAMRA hopes to see pub users lobby their MP as the UK pub closure rate rises to a whopping 31 per week. The latest figures were released as part of CAMRA's new 'Pubs Matter' campaign, which calls on the Government to recognise that pubs matter and make a simple change to the law in England so a planning application is always required before a pub is demolished or converted into another use.

Currently pubs can be demolished or converted to supermarkets/convenience stores, estate agents and a range of other uses without planning permission.

Tom Stainer, CAMRA Head of Communications, says: "Popular and profitable pubs are being left vulnerable by gaps in English planning legislation as pubs are increasingly being targeted by those wishing to take advantage of the absence of proper planning control. It is utterly perverse that developers are able to demolish or convert a pub into a convenience store or many other uses without any requirement to apply for planning permission. A pub is an entirely different proposition to a convenience store, estate agent or funeral directors and the planning system needs updating to reflect this fact. It is wrong that communities are left powerless when a popular local pub is threatened with demolition or conversion into a Tesco store."

CAMRA is encouraging pub users to take action and lobby their MP. This can be done via email or post. As Tom Stainer says, "It is time for the Government to stop standing by while pubs are being targeted due to gaps in planning law."

The weekly pub closure rate has risen to 31 per week from 28 as of December 2013 and 26 in March of the same year – with suburban areas being the worst hit, with 3% of the nation's suburban pubs being lost over the last six months.

Stephen Langdon is part of a group of locals trying to save the Maiden Over pub in Reading, which has been threatened with conversion to a Tesco supermarket. He tells his story: "We found out just a couple of weeks ago that our valued local pub is shutting. My first thought on learning that Tesco were involved was that they would struggle to get planning permission for change of use – I was stunned when I learned that there was no requirement for this at all. The reality is that our local pub, a genuine community venue and the only public meeting place within a large residential area, is very likely to disappear, and the local community has had scarcely any opportunity to voice an opinion on the matter."

As reported in this and previous issues of Pints West, the local area in and around Bristol has lost so many pubs in the last few years and this trend is continuing – see for example the article regarding the Chequers in Kingswood, just one of many such instances of late.

Members of the Bristol Pubs Group recently met up with Communities Minister and MP for Bristol West, Stephen Williams, to lobby him on pub planning issues as well as a request to strengthen the current Assets of Community Value legislation which, while well intended and worthwhile, could do with some simple amendments to make it more effective.

For further information on the **Pubs Matter** campaign, or to submit your campaign as a case study, visit www.pubsmatter.org.uk.

Pete Bridle

The facts on why Pubs Matter

- Pubs support over 1 million UK jobs and inject an average of £80,000 into their local economy each year.
- Research by CAMRA found that two pubs were converted to supermarkets every week between January 2012 and January 2014.
- 69% of pub-goers believe that a well-run community pub is as important to community life as a post office, local shop or community centre. (TNS CAPI Omnibus Survey June 2010)
- 75% of all adults believe that pubs make a valuable contribution to life in Britain. (TNS CAPI Omnibus Survey June 2012)
- 44 MPs have already signed a Parliamentary Early Day Motion in support of closing the planning loopholes. (www.parliament.uk/edm/2014-15/208)
- Community pubs are part of the fabric of community life

AMBER ALERT

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

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THE GOOD PUB GUIDE
BREWERY OF THE YEAR 2013

The next train from Bath to Bristol . . . stopping at Oldfield Park and Keynsham

Much time and effort is spent by members of the Bristol Pubs Group campaigning on behalf of 'pubs in peril'. Every once in a while though, for some light relief, someone in the Group gets to arrange a crawl of pubs in an area of their choice. Recently it was my turn and I decided we should have a day trip starting in Bath and making our way by train, with a couple of stops, back to Bristol. I'm



Lambrettas Bar, Bath

pleased to say our crawl on August 9th was well attended. Most of us were travelling from Temple Meads for the start at just after mid-day, meeting at **Lambrettas Bar** opposite Bog Island.

Lambrettas had obviously had a busy Friday night as only one ale pump of the four was on. Fortunately it was an excellent pint of *St Austell Liquid Sunshine* at 3.9%, a nice light beer to start the day. There was live football was on so one of our party (actually Pete Bridle, chair of the Bristol Pubs Group) was more than happy to sit and watch Rovers in their first game of the season against Grimsby – score 0-0 when we left.

Next up was the **Royal Oak** in Widcombe. This is a large pub which also has a big garden. It has a skittle alley, dart boards and boules too, plus, luckily for Pete, live sports on, though not to his liking as the City game was on in there. So a nice word with the barman and the Rovers game was put on the other screen – it was still 0-0. We had a nice pint of 5.0% *Exmoor Gold* which is more palatable to my taste than the *Gem* or *Doom Bar* on offer.



The Royal Oak, Widcombe, Bath

The **Ram** was our last stop in Bath and is quite close to the station. We did not have much time in there after our walk as the next train was due in 20 minutes. But I did have nice half of the classic *Butcombe Bitter*. They also sold *Otter*, *Gem* and *Doom Bar*. It was half time by now so Pete was not missing



The Ram, Widcombe, Bath

much, especially as it was still 0-0.

The train ride to Oldfield Park takes three minutes but it does save a good walk. The stop is just up the road from the **Charmbury Arms**, our first port of call. This is a lovely locals' pubs and now a free house after once belonging to Wadworth. I was looking forward to this as they sell *St Austell Proper Job*, which is a favourite of mine; I think we all had a pint. The only other beer on at the time was *Doom Bar*. Mention must go to the landlady for her lovely cheese & onion and ham rolls which

went down a treat; we certainly bought a few between us to soak up the ale. Pete was once again happy to see the Rovers game on and watched the rest of the second half – it finished 0-0, which was at least a point for starters, while City went on to an excellent 2-1 win away to Sheffield United.

The **Royal Oak** in Twerton is well known to many and has been Bath CAMRA pub of the year on a couple of occasions. Besides *Butts* ales there is always a good selection of beers on. I had the *Butts Organic Bitter* which was very nice. They also have *Butts Barbus Barbus* on as a stock beer. Amongst other beers being served was *Otley Blonde*, a clear wheat beer. If you have your CAMRA card there is 50p off a pint, except I believe for the *Butts* ales, which is very good discount. We now had to leave; by this point it was raining heavily and we had a wet walk back to the station to get the train for Keynsham.



The Charmbury Arms

Upon arriving we decided, with the rainy conditions, to go to the **Old Bank** only and miss out the New Inn, so apologies if they were expecting us. The Old Bank was very busy and had a good selection of ale on. Quite a few of us went for the *Coastal Summer Blonde* at 4.4% and I must say it was very good too. My next choice was easy. Having tasted someone else's choice, I plumped for the *Beerd Convict IPA* (made with Australian hops), a great tasting beer at 5.6%. There was some disappointment, though, as a very enticing Coastal Black Pearl Porter was not yet ready to be served. (They have their happy hour from 5pm.)



The Royal Oak, Twerton



The Old Bank, Keynsham

After getting the train back to Bristol, the final stop of the main crawl was a short walk to the **Barley Mow** in St Phillips. This is the Bristol Beer Factory's flagship pub and has a good range of its own beers plus guests. I had a pint of *Celt Silures* at 4.6% which is a lovely Munich pale ale. Some people went on from here but myself and quite a few others finished off with two regular stops for us, the **Cornubia** and the **Seven Stars**, where the beers were excellent as usual.

I had good feedback on the day from the group and so all in a very good day was had, despite a few showers. So thanks for those who came along. I can thoroughly recommend this trip and with the train fair being only £7.20 return, cheap travel too.

Keith Shapland

And yet another pub to become Tesco! *Chequers in Kingswood is latest victim*

Members of the Bristol Pubs Group recently met up with representatives of Tesco, local Councillors and residents regarding the future of the Chequers pub in Lodge Road, Kingswood.

The locals stated that they did not want to lose this pub which had been very popular with the community. Tesco advised the meeting that although the pub had been closed for around three years, owners Enterprise Inns had only marketed the place as a pub for about six months. Moreover, during the period of closure, the fabric of the building had deteriorated.

The meeting was also advised that there had been interest from people who wanted to reopen the place as a pub. Nonetheless, a deal appears to have been struck between Enterprise Inns and the mega retailer to lease the pub with change of use to a store apparently imminent.

Enterprise Inns have closed many pubs in recent years and the Chequers is just the latest in a sad chain of closures including quite a few in the Bristol area. Quite a number of these are now Tesco stores.

As for Tesco, they denied targeting pubs for conversion to stores when challenged at the meeting. However, recent surveys by CAMRA have revealed that they far exceed other stores in converting pubs to shops. And for those who say these pubs must be unviable or the owners would not lease them off, that is very often not the case. These pubs are often profitable as pubs. However, owners impose onerous trading terms upon licensees and perhaps they (the pub company) can get a higher rent from a supermarket than via trading as a pub.

Another irony is that there are already plenty of similar stores nearby.

It was pointed out to the Tesco reps at the meeting that, perhaps, Tesco are getting some reputational damage with their aggressive

acquisition of pubs – by upsetting communities. Clearly there are other issues such as competition from the likes of Aldi and Lidl but nonetheless, recent press reports advise not only falling profits but also falling sales – and that with more stores than previously. The website Tescopoly (www.tescopoly.org) is certainly no fan of the march of supermarkets and its impact on other retailers.

Either way, another much loved pub is lost to the community – probably forever. In the meantime, CAMRA is fighting very hard to get planning legislation changes to give community pubs much more protection as well as additional legislation demanding pub company reform.

Pete Bridle

Air Balloon under threat



The Air Balloon in St George, Bristol (formerly known as the Air Balloon Tavern) has been bought from its previous owner, Punch Taverns, by a developer. A planning application has been submitted to convert the building into nine flats.

The Air Balloon has struggled over the last three years, since the last leaseholder left. She had made an offer to buy the freehold when her lease expired, but Punch turned it down; another pub, the Horse and Jockey on Nag's Head Hill was available not far away and she bought that instead.

Temporary managers were brought in at the Air Balloon but for two years trade was very poor. Real ale disappeared, then the stock of other drinks ran down, and it was not an inviting place.

Then a year ago a new landlord took over for the management company Punch had engaged and things gradually started to improve. They smartened the building and garden up and reintroduced real ale, and trade grew and is still growing.

The Air Balloon is an attractive building which dates from the early 1900s. It is on a main road (A431) and bus routes pass the door. It has a good upstairs function room and a secure garden at the back. It has a growing number of loyal regulars, and there are now believed to be people who would buy the freehold and run it as a pub. It deserves another chance before being turned into housing.

If you would like to object to the planning application, it can be found on Bristol City Council's website (application number 14/03076/F). I hope lots of you will object – but please do it soon as the closing date cannot be far away.

Norman Spalding

WYE'S WORDS No. 12

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SHARE OUR TASTE FOR REAL LIFE

Jerry says ... Celebrate a summer of cider



Our area is particularly well served with festivals of various kinds over the summer, not least a number providing opportunities to celebrate those most summery of drinks, real cider and perry. As Pints West goes to print, the **Surrey Vaults** in Surrey Street, St Paul's, will be planning to celebrate not only the drink, but also their re-opening six months ago. If you're quick, you might catch their Harvest Moon Cider Fest on 6th September, with live music, craft market, BBQ and 'cider fun and games'.

August, provided a showcase for ciders and perries from all over the country and beyond. The whole of the Weston's traditional cider range from Herefordshire was there, alongside "Rosie's Pig", one of the first delivery trucks to be purchased by Weston's, now lovingly restored and with a cider named in its honour.



For the last few years the **Portcullis** in Wellington Terrace, Clifton Village, has held an annual cider festival to coincide with Bristol's International Balloon Fiesta. There's usually a good view of the balloons flying over Clifton from the upstairs terrace and, whether the ascents go ahead or not, always some fabulous cider, perry and atmosphere in the pub. This year was no exception, with 29 ciders and perries (all supplied by the **Bristol**

Cider Shop) on the starting block on Thursday, 7th August and a good few still available at close on Sunday 10th. We visited a few times over the weekend, sampling much of the range between us. Of the dry ciders, our favourite was Wilcox 6.5%, pleasingly dry with a slight sparkle. Crossman's 6% medium dry from Weston-super-Mare was a good, traditional tasting cider and Millwhite's Rum Cask, a 7.5% medium cider from Hertfordshire was rather too easy drinking, with full flavour and a tangy finish. Of the four perries on offer, our favourite was Bridge Farm from Yeovil, 6.5% and very full of flavour and a slightly perfumed aroma. My overall favourites though were the Hecks Port Wine of Glastonbury from Street, sweeter than I usually like but smooth and full at 6.5% and the slightly confusingly named Perry's Vintage Reserve cider: 7.2% providing big mouthfuls of tarte tatin offset by oaky cigar flavours. Delicious!

Further afield, the **Great British Beer Festival** at Olympia, 12th-16th



So has **Jerry Fletcher**, Pints West's roving cider reporter, also been celebrating a summer of cider? Yes indeed. Jerry says: "Throughout the year I go to many festivals, but there's something about a summer festival, especially if it's outdoors and sunny, that for me always gives it an edge over festivals at other times of the year. Despite being on my doorstep I'd never ever been to the **Nailsea & Backwell Beer and Cider Festival**, so this year I thought I'd make an effort, and I have to say, what a treat it was!" The festival provides fun for all the family with live music and around 70 real ales alongside a massive 80 ciders on offer. In a previous 'Jerry says...' we mentioned that sometimes ciders could be ineptly named. Jerry continued the tradition at Nailsea, "starting with a Cats Arse from Orchards at 7.7%. Next I had three from Ben Crossman: Puxton Dry, Hewish Sweet and Home Orchard Special." Jerry also sampled Hecks Dung Spreader (another unfortunate name) and their Hangdown, finishing off with one of his favourites, Ticknum Tipple from the Ticknum Cider Company of Somerset.

Jerry's summer of cider ran from June, with a beer and cider festival at the reopening of the **Greyhound** at Fishponds, Bristol, where he found some tasty perries; a tasting at Hecks shop in Street, where Blakeney Red Perry, Kingston Black Cider, Vintage Sweet and Vintage Dry were accompanied by breads and cheeses. Jerry also cites Hecks Port Wine of Glastonbury as one of his favourites here.

CAMRA joins with cider and perry makers around the UK to celebrate the autumn apple and pear harvests in October, the start of the next cider and perry making season. Even if the sunshine tails off, there's still plenty of cider and perry to sample year round. So where does Jerry suggest you try?

Jerry says: "I recently made a trip to Worcester, where the Plough had Barbourne Perry and Barbourne Crimson King Cider available. Closer to home, the **Berkeley** in Park Street, Bristol, is probably one of the best for choice in central Bristol at the moment, although lots of pubs now offer at least one real cider on handpump or in boxes on the bar. It's also worth remembering that farmer's markets sometimes sell cider. Woods from Somerset have a stand at the Nailsea market every third Saturday of the month, for example."

If you enjoy real cider and perry, why not write to the Editor to share your favourite tastes and places?

And the last word: Jerry says that his first taste of a real cider was called Williams: "I first had it back in the 1980s. I wonder if anyone else remembers it? I think it was made on the Tyntesfield Estate, but happy to be corrected.

Lesley Hawley

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News from Bath Ales



Bath Ales, no strangers to awards, have won yet another. This time it's for their **Graze Bath** which collected the prize for 'Visitor Welcome Pub of the Year' at the Bath Events, Hospitality and Tourism Awards (BEHTA) which took place in June.

On the beer front, **Summer's Hare**, the light, hoppy, 3.9% ABV summer seasonal may just still be around if you're reading this early enough. September will see the arrival of **Forest Hare**, the 3.9% ABV copper-coloured autumn ale. Forest Hare is brewed with wheat and barley malts and, due to the New Zealand Sauvín hops, hints at kiwi fruit and gooseberry.

Bath Ales have also planned to brew a one-off special beer for the Upton Cheyney Chilli Farm festival on Friday 30th and Saturday 31st August, if you can catch it in time. Called **Ghost Hare**, it's a spicy, 4.2% ABV porter brewed with chillies from the farm itself.

Bath Ales will be holding an **open day** at Hare House on Saturday 13th September from 10 am until 2 pm. The event will be free, with no booking needed, and will include brewery tours, sampling of ales and entertainment. The trips around the **Beerd** brewery will be hosted by Shane O'Beirne himself, who is the brewer responsible for the unique range of Beerd ales from **Mildly Cyrus** to **Vigilante**.



Beerd head brewer Shane O'Beirne will be hosting Bath Ales open day brewery tours



During **Bristol Beer Week** (September 12th to 21st) Bath Ales will be holding an event with Palm Breweries from Brussels, Belgium.

News from the Beerd Brewery

If you frequent the leafy streets of Clifton you may have come across the **Beerd** 'pop-up', a new though temporary bar located in a small block of units on Clifton Down Road next to Boyces Avenue. The bar will be there for eight weeks, closing September 12th (the block is due for demolition and subsequent redevelopment – already postponed once though),

Ales on sale are Convict, Monterey, Razor, Scoundrel and Vigilante, so far only in keg, and Silvertip in bottle. Hopefully if there is enough demand cask ale could be supplied – that may well be wishful thinking on my part. Pizzas and ice cream are also served.

Roy Sanders



bath ales

out September

Forest Hare

Our hoppy autumnal ale

3.9% vol

coming soon

Festivity

Our specially crafted porter

5.0% vol

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A

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Can you watch the football AND get a decent pint?

The myths . . .

If you were to draw a Venn diagram of traditional stereotypes, showing the circle containing *People Who Want To Watch The Footie On Telly*, and the one featuring *People Who Want A Decent Pint Of Real Ale*, the circles would not only not overlap, they would be so far apart you'd need to use landscape paper.

Football fans are lager-swilling types, resplendent in tattoos and replica shirts, getting really angry that their team Livercheste Rovers has been denied a penalty even though they've never even been to Livercheste in their lives.

Real ale drinkers, as we all know, are overweight bearded men in jumpers and sandals whose idea of sporting activity is to trying to flip and catch five beer mats at a time.

A real ale loving football fan is an oxymoron, surely, like an honest politician, or a reality show that doesn't degrade and demean everyone who appears on or watches it.

Fortunately, those stereotypes don't actually stand up to any kind of close scrutiny . . .

Plenty of people like nothing more than a decent pint of beer while watching the beautiful game. However, there are still not enough pubs that cater for those of us who fall into both categories. But it's not a complete desert; here is a purely personal selection of the pubs that tick both boxes for me.



The Crown, St Nicholas Market, Bristol

The Crown, Bristol City Centre

10 All Saints Lane, St Nicholas Market, BS1 1JH

Open: All day every day

To be honest I think everyone who has drunk in central Bristol over the past twenty years will have a mixed opinion of the Crown (or for a while the Freetrader & Firkin). It's in a wonderful building amid the old rabbits' warren of St Nicholas market but, every now and then, the pub has suffered from a lack of investment and an uncertainty of exactly what sort of a pub it is. Happy to say, however, that these days it's back on form as a vibrant city-centre pub offering a range of up to four well-kept real ales, and the football from Sky Sports. This is good for a sneaky lunchtime match on a weekend!

The Oxford, Totterdown

120-122 Oxford Street, Totterdown, BS3 4RH

Open: All day every day

Up the hill from Temple Meads station, off the Wells Road, the Oxford is a down-to-earth, friendly and welcoming pub with equal passions for live music, sport and decent beer. There is on bar in the centre of the pub, offering up to five real ales as well as a good selection



The Oxford, Totterdown

of ciders. A particular pleasure here have been the changing Arbor Ales beers, up to three at a time, which tend to form the 'guest' roster. There is also a large screen at the far end for watching the match. For the current football season they have both Sky and BT channels. Thoroughly recommended for evening games.

Racks, Clifton

St Pauls Road, Clifton, BS8 1LX

Open: All day, including for breakfast.

Tucked away below street level, Racks has been a favoured bar and eaterie for the white-collar workers of Clifton for decades. There is a patio (covered when necessary) at the front, but it's when you get inside that you understand the true appeal. It's beautifully laid out for diners and drinkers alike (and for private functions for that matter). But because of its location it is well hidden and strangers would be forgiven for not knowing about the three real ales on offer (Butcombe Bitter, Bath Gem and St Austell Tribute when last I visited), or the dozen or so screens dotted about the place showing football, cricket, rugby or any major sporting event. Worth noting that for popular games, people actually book a table to make sure they don't miss the action.



Racks, Clifton

The Black Swan, Westbury-on-Trym

92 Stoke Lane, Westbury-on-Trym, BS9 3SP

Closed mid-afternoons on weekdays

Over the years the 'Dirty Duck' has always been popular with sports fans, and has even hosted many a sports team, who would return from their exertions on the field of play, ready to replace all those burned calories with beer and savoury snacks while watching the professionals

Bristol Beer Week 2014

Bristol & District CAMRA are once again participating in Bristol Beer Week as we of course support such initiatives to promote our local pubs and breweries. The launch of the 2015 Good Beer Guide takes place at the start of Bristol Beer Week on Friday 12th September at the Beer Emporium in King Street, Bristol from 12 noon until 7pm and we have arranged a walking tour around some of the pubs on our Bristol Historic Taverns Trail starting at the Louisiana in Wapping Road at 7pm on Thursday 18th September. We invited Bristol Beer Week organiser Stephen Powell to explain what it's all about and he has provided the following article.



www.bristolbeerweek.co.uk
 TW: @bristolbeerweek
 FB: facebook.com/bristolbeerweek

Bristol Beer Week 2014 – 12th to 21st September 2014

Bristol Beer Week is a celebration of everything beery in the West Country. A week (and a bit) long programme of beer festivals, meet the brewer events, food and beer tastings, education sessions, brewing demonstrations and, basically, everything anyone can think of to do with beer.

2014 marks the second annual Bristol Beer Week. This year we have established an affiliation system in which venues and breweries across the city and surrounding areas make a small contribution to help cover the costs of putting on Bristol Beer Week. Affiliated venues receive our priority treatment when it comes to promoting their events and beers, using our social and printed media platforms. This year we will have a free printed programme that will be available across the city and we hope that this will help us reach an even wider and more diverse audience than last year.

We have more than 30 affiliated venues and breweries with 27 separate events confirmed at the time of writing. We expect several more events to be confirmed nearer the time which we will keep track of via our website and Twitter feed. In 2013, one of our runaway successes was our special beer week t-shirt. We've updated the colours and the styling for 2014 and everyone who wears a t-shirt during the week will

get special deals at nearly all of our affiliated venues.

We have had some great engagement from West Country brewers and have 15 different beers being brewed especially for Bristol Beer Week. Most brewers will be on hand during the week to talk about their beers. They'll also be competing in a special brewers' poker tournament at the Bag of Nails in Hotwells and a brewers' "Bowl Off" at The Lanes in the centre.

Organising Bristol Beer Week has been a bit of a labour of love for me. I don't work in the beer industry so this is my way of getting involved in the local beer scene and making some great friends whilst I am at it. I have learnt a great deal about the way the industry works over the last couple of years. There are negatives, of course, and the "herding cats" idiom can often seem far too appropriate. But the relationships I have managed to build far outweigh any organisational frustrations I have experienced.

Next year we hope to expand Bristol Beer Week even further. My hope is that we can find enough time to put on our own official beer week events as well as provide an overall coordination of the week. I do enjoy the promoting Bristol and its thriving beer scene, but it would be even better if we had our own events that could benefit from the buzz that Bristol Beer Week seems to be generating.

Stephen Powell



The Black Swan, Westbury-on-Trym

on the telly show them how it ought to be done. There is a small TV in the front bar, but the main area for watching the match is at the back, where there is a much larger TV, and where the seating lends itself very nicely to settling down and questioning the referee's visual acuity. As to the beer, there is always at least one guest beer, often a seasonal from a small local brewery, as well as three more familiar regulars (Doom Bar, Tribute and the now rarely seen Courage Best). This place is ideal to settle in for the Sunday afternoon double-header.

The Foresters, Downend 20 Salisbury Road, Downend, BS16 5RB Open all day.

With its apple tree mural and 'Bristol United Beers' stencilled window, the Foresters has gone through a transformation from run-down boozer to genuinely popular locals' pub with a lovely sun-trap garden (sheltered from the wind so warm well into the autumn). The jukebox is often free, but of most interest to us are the five or so large



The Foresters, Downend

TV screens showing rugby and football whenever there's a game on. This (like Rack's above) is very cleverly laid out so that you can pretty much guarantee to see the action wherever you sit or stand. An excellent pint of Bath Gem or Doom Bar should help drown the sorrow of that defensive blunder in the fifth minute of injury time.

These are just five pubs that I find offer a good combination of ale and action, but there are plenty more. To find them, simply visit whatpub.com, CAMRA's online pub guide, and type in your local area in the search box (so BS6 or Fishponds or Yatton or Bedminster). From the resulting list of real ale pubs, you can filter your selection to show only those that show 'Sports TV'. And, as always, if a specific match or specific beer is crucial to your enjoyment, then it's always wise to check with the pub before you visit.

Duncan Shine

News from Dawkins

For the second year of Bristol Beer Week (12th to 21st September) Dawkins Ales will be running a passport-style scheme across its pubs. Any intrepid drinker who visits and buys a Dawkins pint in all five will be rewarded with an etched pint tankard; and if they are wearing one of the official Bristol Beer Week t-shirts they'll get that tankard filled up on the house!

So you can plan your trek, those five pubs are the **Portcullis** and **Victoria** in Clifton, the **Green Man** and **Hillgrove** in Kingsdown, and the **Miner's Arms** in St Werburghs.

The brewery has also made a special beer for Bristol Beer Week, a recipe head brewer Dave has been working on for some time. Called **Albion**, it is a strong barley wine made with masses of traditional English hops, rich malts and golden syrup. Test brews have come out at 9-10% ABV, so definitely one to sip and savour! We are told that with the mash tun brim full there will still only be a dozen casks.

"Small beer" or "Boy's Bitter" used to be common in the West Country, so for National Cask Ale Week (hot on the heels of Bristol Beer Week) the brewery is producing one in the traditional style from the mash of a stronger beer; in this case the beer has been dubbed **Little Albion** so you can guess its origins. As owner Glen Dawkins says: "It's all very experimental and a fascinating challenge; surprisingly difficult to produce a low gravity beer of character!"

Krishna from the **Green Man** in Kingsdown has assisted Dave with the brew, and has also made a one-off cask of stout using his own cultured sourdough yeast. That will feature at that pub's own beer festival which is being held as part of their Bristol Beer Week celebration. Expect great food as well as great beer at the event which runs from 11th to 14th September. It's also Helen and Krishna's sixth anniversary at the pub so it promises to be quite a party.

Autumn brews include the seasonal return of **Hedgerow Harvest**, a dark, fruity beer made with blackberries picked by Helen, and **Citra!**, the highly popular 4.5% ABV hoppy pale ale made with the eponymous American hop variety.

The end of October sees the annual Halloween beer festival at the **Victoria** featuring an eclectic range of ghoulish-themed brews from across the country in this Clifton house.

SP

Dartmoor strikes deal with St Austell

Dartmoor Brewery, Devon's second largest brewery, has signed a deal that will significantly extend the distribution of its beers by appointing St Austell Brewery as its sole wholesale distributor. The new deal will see St Austell Brewery, the South West's biggest licensed wholesaler of beers, wines and spirits, offer Dartmoor's beers to free trade outlets across the region. St Austell's network of independent free trade pubs, inns and hotels will offer Dartmoor a stronger foothold across South West. Dartmoor Brewery will continue to manage distribution to their direct customers within their Devon heartland.

Known particularly for its Jail Ale, Dartmoor Brewery has been brewing from the heart of the Dartmoor National Park since 1994. Appointing St Austell is the latest step in an ambitious growth plan that the brewery has been implementing over the last two years. Head brewer, Mike Lunney, commented: "We're excited to begin a new partnership with St Austell Brewery; their passion for craft beer is evident in their own portfolio and we look forward to working with them to make Dartmoor Brewery's beers more readily available to real ale drinkers across the South West. St Austell Brewery has over 165 years' experience brewing and wholesaling beer and we felt their expertise in sales, marketing and distribution would help propel our beers to new audiences. We're looking forward to a mutually rewarding partnership with them."

It works two ways. Ian Blunt, sales and distribution director at St Austell, said: "The deal is great news for St Austell Brewery; we are delighted to be working closely with Mike and the team at Dartmoor Brewery. This distribution agreement brings together two independent breweries who produce fantastic beer. In addition to our own beer brands, St Austell Brewery also wholesales an extensive range of other beers. This partnership with Dartmoor will firmly establish St Austell Brewery as the South West's number-one cask ale wholesaler. We look forward to delivering our service to Dartmoor's customers outside Devon and making their range of popular beers available to our free trade customers across South West England."

Dartmoor is the highest brewery in England and produces three award-winning ales – Jail Ale, Legend and Dartmoor IPA – using traditional brewing techniques and local ingredients.

SP

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The Victoria, Southleigh Rd, Clifton BS8 2BH
The Portcullis, Wellington Tce, Clifton Village BS8 4LE
The Green Man, Alfred Place, Kingsdown BS2 8HD

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ALC 4.4%

Dartmoor Brewery Ltd,
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Telephone: 01822 890789
Fax: 01822 890798
www.dartmoorbrewery.co.uk

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.

Hawkes House ... six months on

It has now been over six months since Hawkes House in Thornbury opened its doors to the public. Having taken over a tired, old premises known as 'The Barrel' the new independent owners fitted out a friendly, informal café bar concept which opened on the 30th of October 2013.

The new venue opens its doors at 8:30am for coffee and breakfast, and remains open throughout the day right through until 11pm, seven days a week.

The cask range changes on a weekly basis, the beers rarely having travelled further than 30 miles, and there is always a golden, amber and dark beer on offer. Owner and operator James Murray thinks that



offering an ever-changing local range both showcases the superb choice of small breweries we have on our doorstep and offers a little excitement for the regular customer when choosing their tipple.

“We had really strong connections with breweries in the Cotswolds,” he said, “and have now ventured further south introducing beers from Wickwar Brewery, Box Steam Brewery, New Bristol Brewery and many more. Many breweries are reacting to the new desire for ‘craft beers’ with Gloucester Brewery’s craft cask ale selection being the most popular here; their ‘01. Cascade’ can currently be found on the hand pumps and is a fine drop with big malt and bold Cascade hops.”

James has been really happy with the success of Hawkes House since opening last year. “The reception from the local people of Thornbury and surrounding areas has been unbelievable; we are regularly seeing the same faces returning time and time again at all different times of day. This, alongside new customers finding us for the first time, creates a really friendly and social environment where everybody feels comfortable. It really has been an honour and a pleasure to open in such a friendly and welcoming town.”

Hawkes House hosts live jazz clubs on the second and last Wednesday of every month and a popular weekly quiz every Sunday night. Full details can be found at www.hawkeshouse.co.uk.

Andrew Pickin

An open letter to CAMRA members – and potential members – in the Severn Vale and nearby areas

The Severn Vale sub-branch was conceived by a small number of Bristol & District branch CAMRA members living in Thornbury and, after much debate, was set up to cover 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.

The sub-branch has been steadily continuing along with just under 100 members now for a number of years. This is roughly 40% of the size of the other sub-branch in Weston-super-Mare and 1/30th of the whole branch. The sub-branch at the moment does not have enough active members to keep it viable. We would love to see more members in the area getting involved and coming along to meetings and socials (it can be rewarding and great fun, you know). So the first thing we would like to do is encourage more people to make themselves known; we’re a friendly bunch and would welcome new faces. If you live in the area and are not yet a member of CAMRA, why not consider joining? Elsewhere in this and previous editions of Pints West you’ll read how both you and CAMRA can benefit.

Basically, Severn Vale needs more active members to survive and if this appeal for new faces does not work we may have to consider alternatives. It’s possible that the size of the catchment area simply cannot produce enough active members for the sub-branch to be viable. With that in mind, three other possible paths forward have been identified, each with their own pros and cons.

1) Expand the catchment area of the Severn Vale sub-branch to include Yate/Chipping Sodbury.

As with the initial Severn Vale sub-branch, there exist active members from this catchment area who already actively contribute to the greater branch. These individuals would presumably prefer to continue to direct the efforts to such a successful main branch. So for an extended area to achieve the desired effect this would mean recruiting active members from beyond these.

2) Leave the Bristol branch and join with Dursley District branch as part of Gloucestershire.

This is a more logistically difficult prospect, but it might be argued that Dursley has more in common with Severn Vale. Nonetheless, the successes of the sub-branch over the years (the distribution of this magazine being one) are inexorably linked with Bristol branch.

3) Fold the sub-branch and investigate other means by which the main Bristol branch might better serve the members in Severn Vale.

The Severn Vale committee would welcome your comments. Please email these to SevernValeCAMRA@gmail.com or come to one of our monthly meetings.

Andrew Pickin


Bristol's Hidden Heritage



Members of the team who brought you the Heritage Taverns Trail outside the Tourist Information Centre
L-R: Maureen Armstrong, Helen Featherstone, Will Raybould, Tim Belsten

Seven Stars Ale House

Thomas Lane Redcliffe BS1 6JG



**CAMRA Bristol & District
Award Winning Ale House
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It was a sunny day in June that saw the launch of the Heritage Taverns Trail, a guide to a selection of the pubs of Bristol with an interesting story to tell. Produced by a small group of volunteers from Bristol & District CAMRA and Bristol Pubs Group, the trail features over 30 pubs in the central Bristol area. This free guide, intended for visitors and locals alike, contains a host of fascinating facts and quirky tales that surround our drinking establishments.

The map was developed to provide an alternative view of the city. Many of us navigate by pubs and the trail allows you to find your way round while also finding out a fascinating fact or two. All the pubs were selected because they had something historically interesting about them. It might have been their architecture that particularly stood out, others were chosen because something significant happened there, while others still just had something quirky about them.

Maureen Armstrong, who developed the idea for the trail, said: "Pubs are full of history, it's not just their buildings that are fascinating, all sorts of key events in history happen in our public houses. Many of us know that the anti-slavery campaigner Thomas Clarke frequented the Seven Stars and used the stories he overheard to inform his campaign. But did you know that the King William was built in 1652 as a refuge for poor women or that the White Lion was also known as the Cheese House because you could buy dairy products there?"

Launched to coincide with Bristol Green Week, the trail features sustainable travel options so you can stroll or cycle, take a ferry or hop on the open top tour buses to get around the city centre. The trail guide is being distributed through the Tourist Information Centre, Bristol Ferry Boat offices, Bristol City Sightseeing buses and several of the featured pubs. (Or you can consult, or pull out, the copy reproduced here in Pints West – the actual guide is printed on thicker, more weatherproof paper.)

*Helen Featherstone
(photo by Tony Durbin)*

We would like to know if the guide is being used so if you see people using it let us know by Twitter or Facebook – post a snap if they don't mind! Stay up to date with the Heritage Taverns Trail by following us on Twitter @BrisTavernTrail or on Facebook BristolHeritageTavernsTrail.

Brigstowe, Bristol, and beer

Bristol grew up on a rocky outcrop at the confluence of the rivers Frome and Avon when Saxons settled the area. Brigstowe, meaning 'a place of settlement by the bridge', became one of the pre-eminent ports in Western Europe. After the Norman Conquest, a castle was built in what is now Castle Park. Increased port capacity soon followed and over the next 700 years Bristol continued to grow becoming a centre for exploration, trade and commerce.

Brunel helped to define Bristol in the 19C by designing the Clifton Suspension Bridge and Temple Meads Railway Station. Around this time there were 21 independent brewers in Bristol. By 1914 there were only six. Modern Bristol is coming full circle with over a dozen successful breweries operating in and around the city at present.

By using this map we hope that you get to experience another side to our wonderful pubs. Stroll, cycle or sail your way around the city centre, enjoying a pint or two along the way, and discover the hidden heritage of our hosteleries.

Pub opening times and facilities

Please check whatpub.com for the latest opening times and facilities of all the pubs featured here.

This map has been created by **Bristol Pubs Group** and the **Bristol and District branch of CAMRA**. We believe that the pub has been a cornerstone of our lives for centuries and we want it to stay that way.

CAMRA has been campaigning for real ale and drinkers' rights since 1971. The Bristol and District Branch has one of the largest, active memberships across the UK and is responsible for numerous activities and events which continue to support and celebrate real ale.

We have made every effort to ensure the accuracy of the information presented here.

You can contact us @BrisTavernTrail or on Facebook: **BristolHeritageTaverns Trail**

This map has been made possible due to the generous support of the following pubs, breweries and local organisations:



Visit Bristol

visitbristol.co.uk



City Sightseeing Bristol
citysightseeingbristol.co.uk



bristolferry.com

Arbor Ales



arborales.co.uk



Bath Ales

bathales.com



Bristol Beer Factory

bristolbeerfactory.co.uk



Wickwar

wickwarbrewing.co.uk

Bank Tavern

banktavern.com

Bridge Inn

bridgeinnbristol.co.uk

The Old Duke

theoldduke.co.uk

The Famous Royal Navy Volunteer

navyvolyunteer.co.uk

Golden Guinea

thegoldenguinea.co.uk

Rose of Denmark

roseofdenmark.co.uk

Rummer Hotel

therummer.net

Seven Stars

7stars.co.uk

Designed and printed in Bristol:

MJT Design

mjt.design@blueyonder.co.uk

Doveton Press

info@dovetonpress.co.uk

cambristol.org.uk

cambristol.org.uk/pubsgroup



Bristol Heritage Taverns Trail

Explore
Bristol's pub history
by bus, bike, ferry,
or on foot

Central Bristol



Map & details
inside

impressive Burgundian Gothic style, with draper brickwork, turrets, galleried balcony and spiral stair. A plaque on the Almshouses confirms “this streete was stepped done and finished in September 1669...named Oveene Streete”.

6 The Hatcher

27 *Frogmore Street, BS1 5NA*

Dated 1606, and largely rebuilt in 1967, the pub has a long history of sporting connections including cockfighting and boxing. There are a number of legends about the pub such as the presence of a rat pit and a front door featuring human skin.

7 The Commercial Rooms

43-45 *Corn Street, BS1 1HT*

Built in 1810, the Commercial Rooms originally housed a merchant's club and a bank vault below. A dial on the wall is connected to a weather vane, designed to show merchants when favourable winds would allow cargo vessels up the River Avon. The three statues outside represent Bristol, commerce, and navigation.

While you're in this area you can see four tables or 'nails' outside The Exchange. These were placed there between the Elizabethan period and 1631. Merchants traded on these and gave rise to the term “paying on the nail”. The clock on the front of the Corn Exchange (now the thriving St Nicholas's Market) has two minute-hands to show both Greenwich time and Bristol time. When the clock was made cities were used to keeping to their own time based on their position in relation to Greenwich. The telegraph made it possible to agree to a single time based on GMT. This clock features both times with Bristol being 10 minutes behind London!

8 Elephant Inn

20 *St Nicholas Street, BS1 1UB*

The original 17C building, listed in 1853 as the 'Elephant Wine and Spirit Vaults and Slate Billiard Rooms', was demolished in 1863 when St Nicholas Street was widened and rebuilt by architect Henry Masters. A sculpture of a veiled lady next door is allegedly the original builder's signature.

9 Rummer Inn

All Saints Lane, BS1 1JH

There have been pubs on this site stretching back to the 13C. The current building was rebuilt as part of The Exchange in the 1740s. Bristol's first mail coach set out from here in 1784 when John Palmer of Bath signed a contract with the Postmaster General to trial the delivery of mail to London.

One of Bristol's smallest pubs and the last remaining on this street. In 1841 nearby St Philip's Bridge was built to replace a ferry. You can see the former Bristol Tramways power station on the other side of this bridge. On 11 April, 1940 the bridge was bombed cutting off power to the whole network and trams never again ran in Bristol.

16 Stag & Hounds

74 *Old Market Street, BS2 0EJ*

This former merchant's house features a fine oak staircase, a secret room with a trapdoor, a stone vaulted basement with barrel skid and a Victorian water pump in the rear court. It was the site of the last Pie Poudre (or Piepowder) Court in the country: a special tribunal that dealt with crimes committed during fairs and markets in the city.

17 Long Bar

70 *Old Market Street, BS2 0EJ*

The pub once featured a tap room at the front, a smoke room and bar, as well as a brewhouse and stables. In the early 20C it was frequented by actors and audiences of the now demolished Old Empire theatre nearby.

18 Volunteer Tavern

9 *New St, BS2 9DX*

Built to cater for the growing population of industrial workers nearby, the Volunteer has been a pub since before 1871, possibly as far back as the 1790s.

19 Palace Hotel

1-2 *West Street, BS2 0DF*

Designed as a railway hotel for a Midland Line terminus that was never fully realised. The interior has been restored and features impressive arceding with round, arched, twisted, hollow brass columns. The exterior is adorned with Assyrian-style figures, and includes a roof clock and balcony.

20 Barley Mow

39 *Barton Road, BS2 0LF*

Purpose built as a pub in 1828, and formerly known as The Duke of York, this is the only remaining pub in The Dings. Opposite is a Jewish graveyard established in the 1740s – the first in Bristol since the Edict of Expulsion in 1290.

21 Shakespeare Tavern

68 *Prince Street, BS1 4QD*

Once backing onto busy docks and warehouses, this pub is in an impressive Georgian terrace originally built for Bristol merchants, West Indies plantation owners, and slave traders. Prince Street was named after Prince George of Denmark, the husband of Queen Anne.

This corner pub was located near to a number of important businesses in 19C Bristol. One former licensee, Alfred Shellard, was also a rule and gauging instrument maker whose workshop upstairs caught fire in 1872. The name of the pub is based on the arms of two City of London guilds, the Worshipful Company of Vintners and the Worshipful Company of Brewers.

29 Bag o Nails

141 *St George's Road, BS1 5UW*

Formerly known as the American Eagle, the pub is thought to have been named for an emigrant clipper that ran between England and New York in the mid-19C. Opposite is the site of the former Limekiln Dry Dock: one of Bristol harbour's smallest docks.

30 Rose of Denmark

6 *Dorvy Place, BS8 4QL*

Named after Alexandra of Denmark: the wife of Edward VII. It was once very popular with Bristol's dock workers who would visit the pub after finishing work nearby.

31 Nova Scotia

1 *Nova Scotia Place, BS1 6XJ*

Built two years after the completion of the Floating Harbour in 1809 the pub retains most of its original features. It absorbed the Docks Hotel next to it in 1899, all the while keeping the arched entrance to its yard, and thriving on the export cattle trade from Ireland.

32 Louisiana

Wapping Road, BS1 4RH

Situated on the edge of Bathurst Basin this former terrace has an ironwork veranda with cast iron columns around its front. There is a cellar below with a vaulted tunnel beneath the road. The nearby locks formed a connection between the Floating Harbour and the tidal River Avon in the New Cut.

33 Ostrich Inn

Lower Guinea Street, BS1 6TY

This dockside pub once belonged to the Ashton Gate Brewery and has kept the same name since before 1775. Behind the pub lie Redcliffe Caves which were created when sand was excavated for use in the local glassworks and as ship's ballast.

34 Golden Guinea

19 *Guinea Street, BS1 6SX*

This early-18C pub is the last survivor of at least four public houses in what used to be a prosperous dockside street with connections to the Royal African Company. Many of the street's buildings were demolished to make way for the railway on the one side and the hospital on the other.

1 Full Moon

1 *North Street, BS1 3PR*

One of the oldest pubs in Bristol, this was once a coaching inn acting as a terminus for horse-drawn carts and other transport. Sporting events, including boxing, used to take place in the surrounding fields. Note the listed archway as you enter the courtyard.

2 The Hare on the Hill

41 *Thomas St N, BS2 8LX*

This mid-19C pub was formerly known as the Masons' Arms, and some early licensees were themselves Masons. On nearby Nine Tree Hill lies the grave of a Royalist officer from the Civil War where his widow, known as Ma Pugsley, reputedly cared for the sick.

3 Highbury Vaults

164 *St Michael's Hill, BS2 8DE*

This pub boasts an impressive wooden interior, a long garden patio, and a small, original, but seldom-used, snug bar at the front. The exterior features 'Rapunzel' by Nick Walker, a local graffiti artist who influenced Banksy. Hangings were carried out nearby during the 18C.

4 White Bear

133 *St Michael's Hill, BS2 8BS*

There has been an inn and stables on this site since the mid-18C, and a brewery was housed at the rear. Opposite used to lie one of the stones marking the boundary of 18C Bristol. Its location atop St Michael's Hill on the old road to Wales made it an ideal rest point for travellers and horses.

When you're on St. Michael's Hill pause on the raised pavement for a splendid view of the 'U' shaped Colston's Almshouses. Dating from 1691, they are arranged symmetrically around a central chapel with bell tower and clock.

5 The Christmas Steps

2 *Christmas Steps, BS1 5BS*

Formerly known as the Three Sugar Loaves, the name refers to an 18C Sugar House, now the nearby Hotel du Vin, which burnt down in 1859. The steps themselves were constructed in 1669 on what was then a steep and muddy street, with funding from local wine merchant Jonathan Blackwell.

10 The White Lion

141 *St George's Road, BS1 5UW*

This very small pub was built adjacent to the city wall, a section of which can be viewed through a panel inside. The spiral staircase down to the gents' is said to have come from the city gaol. It was once known as the Cheese House due to the dairy products that were also on sale in the pub.

On Broad Street you can see St. John's Arch: the only surviving city gate. You can see portcullis channels at the outer end while gift figures and the Bristol coat of arms are visible on the city elevation. The adjacent church was added in the 14th Century. Don't miss Edward Everard's spectacular tile-fronted former printing works of 1900 which is set back from neighbouring frontages.

11 Bank Tavern

8 *John Street, BS1 2HR*

This mid-18C pub is probably named for the first bank in Bristol, which stood on the corner of Broad Street. Opening in 1750, this bank was one of only a few outside London and rapidly became an important part of Bristol's position as a centre of trade and commerce.

12 King's Head

60 *Victoria Street, BS1 6DE*

Converted from a 17C house, this pub is listed in the National Inventory of Historic Pub Interiors. The long, one room bar has some of the oldest fittings in the UK with a 'tramcar' snug at the rear. The area once buzzed with small local traders, including glassmakers and engravers.

13 Seven Stars

1 *Thomas Lane, BS1 6JG*

This pub is famously associated with anti-slavery campaigner Thomas Clarkson who visited the pub in 1787 when investigating the transatlantic slave trade. The pub was popular with seafarers and Clarkson used their stories about the conditions aboard slave ships to inform his campaign.

14 Cornubia

142 *Temple Street, BS1 6EN*

This pub was named for a 19C paddle steamer. Its predecessor, The Rabbit Warren, was owned by a rabbit dealer in 1860. Hidden amongst office blocks, it is one of the last remaining original buildings in the area and was once brewery tap for the then nearby George's brewery.

15 Bridge Inn

16 *Passage St, BS2 0JF*

22 Hole in the Wall

2 *The Grove, BS1 4QZ*

Formally known as the Coach and Horses, the pub is named for the tiny window used to spot press-gangs and Excise Officers. It is one of a number of pubs often cited as the inspiration for the Spyglass Tavern in Treasure Island.

23 Old Duke

45 *King Street, BS1 4ER*

Once first in a row of three pubs, this converted 18C house has become a world famous jazz and live music venue. Probably first named for the Duke of Cumberland, the pub's sign now shows US jazzman Duke Ellington. In 2009, the pub was named as one of the UK's most important jazz venues.

24 Landogger Trow

King Street, BS1 4ER

Originally part of a longer row of 17C timber-framed buildings this pub was named after the flat bottomed boats that came across the River Severn to Welsh Back. It is popularly thought to be where Daniel Defoe met Alexander Selkirk, inspiring the character of Robinson Crusoe.

25 The Famous Royal Navy Volunteer

17-18 *King Street, BS1 4EF*

Built as part of the development of King St. after the Restoration in 1660, this pub was well frequented by Bristol docks' clientele. At least one landlady insisted that customers deposited their 'dockers hooks' (handled claws used to grab big bales) behind the bar in case trouble broke out.

26 King William Ale House

20 *King Street, BS1 4EF*

Originally constructed as a refuge for poor women in 1652; it was converted into a pub later in the 17C. It retains much of its original design, including the rear back block, an important feature lost on adjacent buildings.

27 Graze

63 *Queen Square, BS1 4JZ*

Formerly a post office, Graze is on the corner of Queen Square, a restored Georgian residential square with an equestrian statue of William III at its centre. The building itself sits on the site of Excise Avenue, which was used as a rallying point by rioters in 1831.

28 Three Tuns

78 *St George's Road, BS1 5UR*

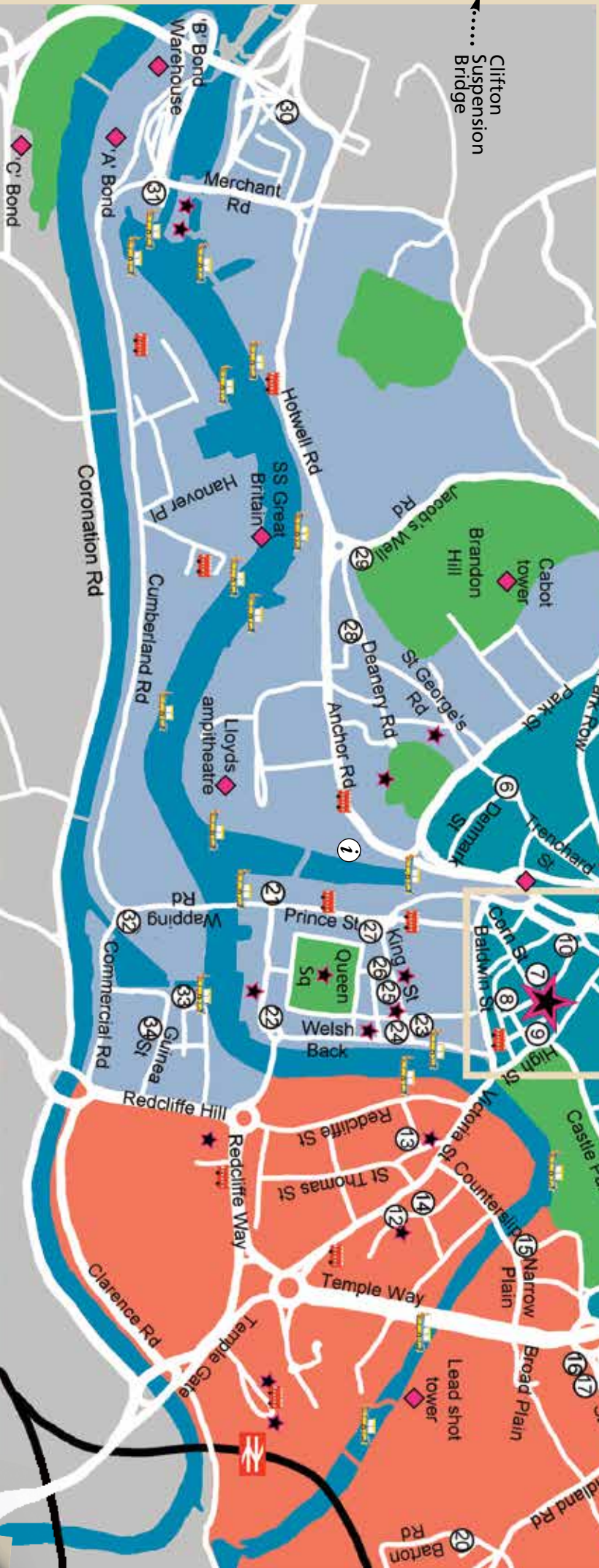
Take a look opposite to see the Merchant Venturers' Almshouses built in 1696 for sick and elderly sailors.

At the top of the delightful Christmas Steps (home to several traditional crafts and traders) you'll find the 15C Three Kings of Cologne Chapel and John Foster Almshouse of 1883. The almshouses are built in the



- ① Pubs
- ◆ Landmark
- ★ Item of interest
- ★ Area of interest
- ① Tourist Information Centre

- Temple Meads Railway Station
- Bristol Bus and Coach Station
- City Sightseeing Bristol stop
- Bristol Ferry pick-up point*



Clifton Suspension Bridge

Some of the streets indicated on this map are pedestrian only

*Ferryboat timetables are available on the free Bristol Treasure Island App for iPhones or Android

Pub details over

BADRAG - Bristol And District Rare Ales Group

Feedback on Mild Month of May

A small group of us met to review the Mild Month of May during the World Cup - on the sad night when England were beaten by Uruguay! Despite the result, we had a good night at the Robin Hood in Kingsdown where Toby had an ale to suit our BADRAG tastes. We concluded that Mild Month was a success again this year, and we will be repeating it next April/May. Watch this space, as planning will start in November.

BADRAG tour of Bath pubs

On a blazingly hot Saturday 26th July, a dozen BADRAG supporters met at Temple Meads railway station late in the morning for a tour of eight Bath pubs led by Norman Spalding. We started at Lambretta's Bar where a 5.5% ABV strong IPA, Goats Leap from Cheddar Ales, was enjoyed; Potholer (4.3%) was the other option. The Coeur de Lion was the next stop where we sat upstairs. Abbey Ales Bellringer (4.2%) and Bath Best were on offer as was Goats Leap again.

The Abbey Ales' Star Inn is always a 'must visit' in Bath, and their guest beer on the day was Cross Bay Nightfall Bitter (3.8%), but the most popular beer for us was Bass straight from the cask. Some filled rolls helped soak up the ale. Next was the Curfew where we drank in the garden Wadworth's 6X (4.1%), Horizon (4%) and Henry's IPA (3.6%) in the garden.

The Bell in Walcot Street is now run as a cooperative by 536 customers and offers eight real ales, of which Exmoor's Stag (5.2%) and Ale (3.8%) and Cotswold Lion Drovers Return (5.0%) hit our BADRAG spots. Onward to the Old Green Tree where RCH Old Slug Porter (4.5%) had just been put on - wish we could say it was good planning on our behalf.

The Raven had two mild ales for us to taste; Celt Dark Age (4.0%)

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, barley wines and milds.

www.camrabristol.org.uk BADRAG@camrabristol.org.uk

seemed a little too bitter for a mild but Raven (4.2%), a house dark mild brewed by Blindmans, was great as ever. Finally before catching our trains in the early evening we visited the Bath Brew House, James Street, where Moor Illusion (4.5%) and a Scottish 60/- from Alchemy were enjoyed. We had a cider drinker with us who particularly enjoyed Honeys Midford (6.5%) in the Old Green Tree and Westons Wyld Wood (6.5%) in the Raven.

WHAT ARE 'BADRAG' RARE ALES?

They are beer styles such as stouts, porters, old ales, barley wines, and milds that are disappearing from many bars around the country.

Stouts are typically black. **Dry stouts** have an initial malt and caramel flavour with a distinctive dry roast bitterness in the finish. The dry roast character is achieved by use of roasted barley, which dominates the flavour profile, often preventing other flavours from appearing. Some astringency and a medium to rich mouthfeel are appropriate. **Sweet stouts** are distinctively sweet in taste and aftertaste through the use of lactose and may have a cloying body.

Porters are complex in flavour and are typically black or dark brown. The darkness comes from the use of dark malts, unlike stouts, which use roasted barley. Porters should have a full mouthfeel and a pronounced finish through bitter hopping.

Old ales are full bodied with a malty richness and are typically black or dark brown. Fermentation characters such as fruity estery flavours should contribute to the flavour profile but considerable variation can occur within the style. **Strong milds** (which are often categorised along with old ales for competition judging) may be richer in caramel, or have a light roast malt character in aroma and taste.

Barley wines range from copper to tawny to dark brown in colour and may have a high residual sweetness due to residual sugars. Alternatively some barley wines are fermented to dryness. Either way, look to see how the characters balance to provide a strong overall impression. In many barley wines estery and fruity characteristics are counter-balanced by medium to assertive bitterness and extraordinary alcohol content

Milds range from black to dark brown to pale amber in colour. Malty and possibly sweet tones dominate the flavour profile but there may be a light hop flavour or aroma. Slight diacetyl (butterscotch) flavours are not inappropriate. Alcohol levels are typically low. **Pale milds** have a lightly fruity aroma and gentle hoppiness. **Dark milds** may have a light roast malt or caramel character in aroma and taste. Some Scottish cask beers will have mild characteristics with a dominance of sweetness, smooth body and light bitterness.

Future BADRAG events

- Thursday 25th September, 7.30 pm: social/meeting starting at the Kings Arms, High Street, Kingswood, moving on by bus to the Red Lion in Whitehall Road.
- Saturday 18th October: Porter and Stout Trail around Bristol city centre. Our itinerary, subject to final confirmation, will be to meet at 1pm at the Bridge Inn, after which we will move on to the Cornubia, the Seven Stars, the Beer Emporium, the Small Bar, the Bank and the Elephant. The trail leader will be Denise Swain, contactable on 07821 157655.
- Thursday 20th November, 7.30 pm: meeting to plan the next Mild Month of May, hopefully upstairs at the Gryphon, subject to confirmation. Anyone with an interest in the mild trails is welcome to attend.

Laurie Gibney, Colin Postlethwaite, and the rest of the BADRAG team

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BATH & BORDERS BRANCH

Pub and brewery news from the CAMRA Bath & Borders branch

Bath and Surrounding Villages

Boater, 9 Argyle Street, Bath

Just a few yards down the street from the shop-lined Pulteney Bridge, and backing on to the river Avon, the Boater is one of three pubs in Bath acquired and refurbished by the Fuller's estate over the last year. The revamp here was completed in the spring and the pub has re-opened. There are bars on two levels and a function room, and a large beer garden overlooks the river Avon. Food is served in three separate dining areas. The regular beers are Fuller's London Pride and Bath Ales Gem whilst guest beers are mainly from the Fuller's range.

King's Arms Ale House & Kitchen, 1 Monmouth Place, Bath

This slightly secluded pub, just west of the city centre, was extensively refurbished towards the end of last year. The local branch visited the pub in July and found it to be excellent. It is comfortable, airy and light, and friendly. Best of all it has a range of great beers, well kept and tasty, from local brewers (including the Bristol Beer Factory) and further away. The menu looks good as well. The pub, which aligns a courtyard, has a sizeable separate room that could be used for meetings. Although slightly hidden down a back street, it is only three minutes' walk from Queens Square, or around five from Kingsmead Square. So, if you are in Bath, lunchtime or evening, and want a good pint in civilised surroundings, and maybe a bite as well, do give the King's Arms a go.

Market Bar, Saw Close, Bath

This two-floor bistro-style bar, formerly known as Raw and, in an earlier guise, Delfter Krug, closed its doors for the last time on Sunday 22 June. The building, just across the road from the Theatre Royal, is to be converted into a casino and a hotel. Until its demise the ground-floor bar had been an outlet for Bristol Beer Factory beers whilst the upstairs bar had been more food orientated.

Richmond Arms, 7 Richmond Place, Bath

Great news on this pub, which, whilst staying open all the while, has been under the threat of closure for such a long time. From Monday 18 August 2014 it came under new private ownership as a freehold pub. At the time of writing the *Save the Richmond Arms* campaign was organising a party to say a fond farewell to the current landlord Phill Cleverley. The strongly supported local campaign has successfully saved the pub from being converted into a private house and in the meantime has managed to get it listed as an Asset of Community Value (ACV) with the local council, where it will remain as such until 2018. The Richmond Arms was built between 1790 and 1794 and today is one of only a very few pubs serving the northern outskirts of Bath. There is every reason to believe that, following on from the very strong support



shown for the pub by the local community over the past few months, the pub should have a good future. We wish the new landlords success in their new venture.

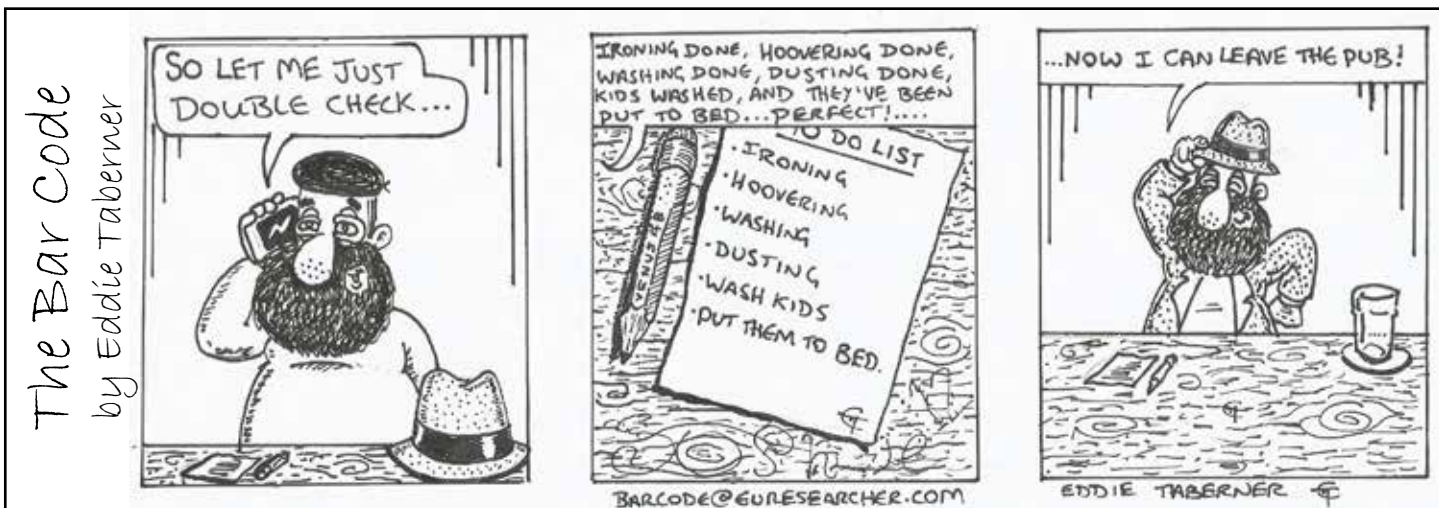
Stable (formerly Hole), 16 George Street, Bath

On the site of what used to be *The Hole* restaurant at the top of the city centre, the Stable is part a chain of *West Country Cider and Pizza* bars. Many ciders, served directly from the box, are available alongside a cask beer from St Austell. It is believed that Fuller's have bought a 51% stake in the chain so a change in the beers here may well be on the cards.

East Somerset

Redan, Fry's Well, Chilcompton

The freehold of the Redan, which closed for a second time earlier this year, has been put up for sale by owners Enterprise. Locals are hoping that the pub can be saved. It has already been registered as an Asset of Community Value, which means that the local community has a six-week window to show an interest in mounting a community buy-out of the pub. This would trigger a six-month moratorium period to give locals the chance to prepare a bid for the freehold. In effect this would prevent the pub from being sold on the open market until 27 December. A *Friends of the Redan* group had already been set up and, following a meeting on Monday 28 July, is now exploring its options for a bid. The pub, which was built in 1840, was renamed the Redan in 1855 after the ferocious battle of the Crimean war.



Farmers Arms, Spring Gardens, Frome

This is probably old news now. The fate of the Farmers Arms, however, may not have been covered in recent editions of Pints West. The pub closed in 2012 and received planning consent to be converted into a private residence in early 2013. Situated on the northern edge of Frome, and formerly the Dolphin, the pub finally was sold as a three-bedroom detached house last year.

Three Swans, 16-17 King Street, Frome

This town-centre pub has been impressively smartened up within the last two years. The whole of the interior has been re-painted, framed Victorian pictures adorn the wall and the alleyway at the back of the pub has been turned into a secluded drinking area. Abbey Ales Bellringer and Butcombe Bitter made up the range of real ales during a recent branch visit.

Slab House Inn, Bath Road, Haydon, near Wells

It is understood that this former road house to the north of Wells, which closed towards the end of 2010, has been sold to a local buyer. The economic downturn of the time had sabotaged plans to turn the already highly food-orientated inn into a gourmet paradise and cookery school. In the property crash the pub lost so much value that it had not sold when last September an arson attack caused extensive fire damage to the pub. Since then a series of burglaries has seen everything of value taken from the fire-gutted shell. The pub took its name from the stone slab that once stood on the site. This marked the edge of a three-mile quarantine limit imposed when the Black Death came to Wells in 1348. Traders would leave produce on the slab for the infected citizens to collect. It is not known who the new owner is, except that he or she is from mid-Somerset, nor what their intentions are for the inn.

Stones Cross, North Road, Midsomer Norton

John Hibbert, the owner of the Stones Cross, has unveiled plans to bring about a transformation of this pub, one of the oldest in Midsomer Norton, with help from the local community. Following a police operation the pub lost its licence earlier this year and is currently closed. Mr Hibbert is now intent on turning around the fortunes of the 200-year-old hostelry and aiming to re-open it as a family-friendly pub. He is also exploring the option of extending and venue and making internal alterations to make the pub more accessible and has outlined plans to include a garden, decking, children's play area and a car park, all of which would be CCTV monitored. There would be a focus on food. Mr Hibbert presented his vision at an event organised by the Midsomer Norton Society on 4 June at which Mayor Paul Myers gave a talk on the history of the pub, which first appeared on a tithe map of 1822. Around 50 members of the public attended the event and many spoke out in support of Mr Hibbert's scheme. The future of the pub may have an influence on what happens to the site of a former factory, which is directly behind the Stones Cross. That land is currently owned by a developer who is hoping to build a large supermarket and some new homes.

Wunder Bar, 2 High Street, Midsomer Norton

This town-centre nightclub and live music venue closed over the weekend of Friday 18 July following the imposition of strict licensing conditions which, the landlords maintain, have made it impossible financially for the bar to continue. The future of the Wunder Bar's licence was considered earlier this year by Bath & Northeast Somerset's licensing committee. (The licence came under review as a result of the same police operation that led to the closure of Stones Cross.) The pub, however, received 119 letters of support with many describing it as a "safe" environment and a "much valued hub of creativity and diversity". Campaigners managed to convince Little Britain star Matt Lucas to support the bar. The committee agreed to keep the Wunder Bar open but imposed strict conditions on the venue including the use of paid door staff. The additional costs of meeting the new licensing conditions, even until just November 2014, the earliest point at which the licensing conditions could be reviewed, leaves the bar financially unviable. The venue's owners met with Avon and Somerset Police on Thursday 10 July in the hope of gaining support for plans to ask Bath & Northeast Somerset for the need for security staff to be removed from the bar's licensing conditions, but the request was turned down with the effect of preventing the relatively small venue any chance of gaining a reprieve.

Elm Tree, Wells Road, Radstock

This large roadside pub on the southern outskirts of Radstock has been demolished. The Elm Tree served the Westfield area of Radstock for over 100 years before it closed around the end of 2012. The pub was demolished last autumn. Social housing landlord Curo ultimately acquired the site and is building 14 new homes on the land where the pub once stood.

Swan Inn, 27 Town Street, Shepton Mallet

This small and friendly town-centre free house is in the process of refurbishment. The external work is complete. Inside the pub, meanwhile, the bar has been moved to the front of the building and the refurbishment was still ongoing at the time of writing. The pub has a traditional, almost village feel and sources its beers mainly from micros from within a 25-mile radius of the pub. During a recent visit we found Wickwar Banker's Draft and Cottage Brewery Sunset available. Meals can be served within the bar or the dedicated dining area.

Bell, off A36, Standerwick, near Frome

This large roadside inn is under new management. The entire pub has been rather strikingly painted in blue with a large illustration of a bell over-painted high up on the main front wall.

Guss & Crook, South Street, Tisbury

A planning application to convert this pub into a workshop, shop and private residence has been withdrawn. Previous owners Admiral Taverns had struggled to find a tenant prepared to take on the pub long-term and in 2012 made the decision to sell on the freehold. The pub closed late last year. The planning application was submitted on 27 February and the closing date for consultations passed on 15 April. By then over forty objections had been lodged. The application was withdrawn on 26 June.

Sun Inn, 20 Union Street, Wells

Another permanent loss to the Wells pub scene. This friendly little pub, not far from the city centre, closed late last summer and has since been converted into a Greek restaurant.

West Wiltshire

Boathouse (formerly Beef & Barge), Bradford-on-Avon Marina, Widbrook, Bradford-on-Avon

This modern canal-side pub on the southern edge of Bradford-on-Avon re-opened on Friday 6 June following a major refurbishment. Now under new ownership and with a new name the Boathouse is a huge pub with a large car park, easy access to the Kennet & Avon canal and has a manicured garden and children's play area. The beer range consists of Sharp's Doom Bar, Bath Ales Gem and a guest.



The Bunch of Grapes – then and now

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

This town-centre pub, which closed towards the end of last year, was still closed at the time of writing. More recently the grapevine that adorns the exterior of the pub has been unmercifully cut back with bits of foliage hanging from everywhere. It's not clear whether this is the result of the imposition of health and safety measures, vandalism, or even routine pruning. The future of this pub remains uncertain.

BATH & BORDERS BRANCH



Three Trowbridge pubs – the Carpenters Arms, the Courthouse and the Crown Hotel – all closed

George, 67 Woolley Street, Bradford-on-Avon

This large old handsome pub closed earlier in the year. Little is known about the circumstances of the closure and the pub's future is uncertain. The George is tucked away on the northern fringes of the town and was well used as a live music venue. It was also a regular outlet for the local Willy Good Ale brewery and served a large variety of real ciders.

Royal Oak, off A362, Corsley Heath, near Warminster

This large Wadworth's leased pub, popular with diners, closed suddenly in around June. The immediate future of the pub is unknown but, long term, the pub is not believed to be under serious threat of closure. On the other hand this closure, along with the earlier and seemingly more mysterious closure of the White Hart further along the A362 in the Frome direction, now leaves the collection of villages that make up Corsley with just one pub, the Cross Keys.

Hop Pole, Woods Hill, Limpley Stoke, near Bradford-on-Avon

This pub, which had been closed for a while earlier this year, has now re-opened under new landlords.

Rose & Crown, off A36, Limpley Stoke, near Bradford-on-Avon

This seventeenth-century food-orientated roadside inn has recently closed. The freehold is currently on the market with James A Baker.

Mash Tun, 4 Woodmarsh, North Bradley, near Trowbridge

Planning permission has been granted for this once popular village pub, which closed at the start of the year, to be converted into a private house. Indeed it already resembles very much a private residence with little sign that it was ever a pub in the first place. This leaves only the one pub, the Rising Sun, to carry on the task of pub life within North Bradley.

Carpenters Arms, 26 Roundstone Street, Trowbridge

This handsome Wellington-owned pub on the eastern edge of the town centre has closed. The lease is currently up for sale.

Courthouse, 2 Castle Street, Trowbridge

This large single-roomed pub in the centre of Trowbridge has been closed for the last few years. The lease on this pub, which is part of the Star Pubs & Bars group, is still being advertised. For many years known as the Sun this pub was extensively refurbished in around the late 1980s or early 1990s and became the far more food-orientated Cricketers. A few years later it was refurbished again and re-named the Courthouse.

Crown Hotel, Timbrell Street, Trowbridge

This large pub, just outside the town centre, has recently closed. The freehold has been up for sale for some years now. When last checked the asking price was £249,000 and the property under offer. The three-storey main building, which has a Welsh slate parapet roof, is Grade II listed. Meanwhile the extensive single-storey outbuild-

ings enclose a large yet perfectly secluded beer garden. The Crown became a part of the Usher's brewery estate following the management takeover of the brewery of the earlier 1990s and was the pub closest to the brewery's modern plant which, since the brewery's closure in 1999, has been demolished and is now a Sainsbury's and new housing. Recently repair works were carried out on the walls of the main building. The selling agent is Jones Lang LaSalle.

Greyhound, 61 Mortimer Street, Trowbridge

This pub, which closed earlier this year, is to re-open as a pub. A major refurbishment, both internal and external, was underway at the time of writing. A new bar is to be installed and it is hoped that the pub, just round the corner from County Hall, will re-open in around September.

Stallards, 16-17 Stallard Street, Trowbridge

This Four County Inns-owned pub, which underwent an extensive refurbishment in 2010 and closed earlier this year, re-opened around the end of June under new landlord Kevin Christodoulou, who also runs the Tennis Court pub in Bristol. Kevin has carried out his own revamp of the 200-year-old pub, repainting the interior and removing a partition, whilst putting in a darts alley, pool table and juke box. Kevin was formerly a landlord of the Prince of Wales in Dilton Marsh before going on to the Tennis Court. Kevin is very much aiming to make the Stallards a focus of the local community. There will be regular live music on Saturday evenings and, to begin with, food available on Fridays and Saturdays.



Three Daggers Brewery, 47 Westbury Road, Edington

Congratulations to this micro-brewery, established for just over a year, on getting its beers on sale in the *Strangers Bar* of the Houses of Parliament. The brewery also recently won a blind-tasting competition held at one of its regular outlets, the Full Moon in Rudge. Meanwhile we understand that new head brewer is being sought.

Twisted Brewing Company, Commerce Business Centre, Westbury

This new brewery hosted its first ever visit on Tuesday 3 June when members of the local Bath & Borders branch of CAMRA came to taste the delights of the three beers that were in production at the time: the light and hoppy Gaucho (3.6%), the classic best bitter Pirate (4.2%) and the golden coloured Conscript (4.2%), the name for which was inspired by the D-Day landings of seventy years ago. The brewery is the brain child of Andy Murray, who has a long history in the commercial side of the licensed trade, and brewer Jon Pilling, who, with twenty years of brewing experience, has joined the new venture from North Cotswold brewery. Jon and Andy's aims are for Twisted to become the high quality real ale producer for, and to gain a lasting presence in, the local pub scene. After only a month in production the Twisted beers had managed to reach 27 pubs, mostly in the Westbury, Trowbridge and Warminster areas, but also in some famous Bath pubs such as the Raven and the Royal Oak in Twerton. After the visit the branch moved on to the Hollies in Westbury Leigh, which has very much started to become a regular outlet for the brewery, to enjoy some more Conscript and a light buffet. For more information on Twisted, please visit www.twisted-brewing.com.

Steve Hunt

News from Abbey Ales

Abbey Ales started brewing in Bath in 1997, and many of our readers will know that **Bellringer** was the first beer the company brewed and is one of the most popular ales in Bath.

Not so well known however is that Bellringer has also provided inspiration for many of Bath's chefs. Initially the *Bellringer Banger* proved very popular and was soon followed by the *Bath Bellringer Pie*, a Bellringer ale and steak pie produced by Lovett Pies. The *Bath Bellringer Pie* is the best seller in Bath's smallest pub, the **Coeur de Lion** in Northumberland Place, alongside fish and chips with Bellringer batter. (The **Coeur de Lion** is one of the four Abbey Ales pubs in Bath, the others being the **Star Inn**, the **Assembly Inn** and the **Trinity**.)

Bellringer has also made its way into Abbey Ales' latest venture, the **Bath Coffee Company** on Kingsmead Square. Manager Adam Kilbane jokingly suggested this extra ingredient to the cake maker – not only did he produce it, this Bellringer-flavoured cake is also now one of Bath Coffee Company's best sellers!

And if you can't get your Bellringer in enough guises, there's also *Bellringer Chutney*.

From the start Abbey Ales' beers were only available within a 15-mile radius of Bath. Although the company still only makes deliveries within that area, more recently Bellringer had been available to Punch licensees from its Nashmead depot, but Abbey decided that because it took so long to get their casks back it wasn't viable.

However, St Austell brewery in Cornwall will again be featuring Abbey Ales' **Bath Best** (a 4.0% ABV best bitter which people outside Bath may be less familiar with) in their guest beer programme in September. Abbey Ales

may soon be available further afield as Abbey have been talking with Iron Horse brewery about the possibility of supplying them with bottled Bellringer and reciprocating by taking some of their bottled beer in return. Iron Horse are even further away than Cornwall, being located in Ellensburg in Washington State, about 100 miles from Seattle!

Trevor Cromie



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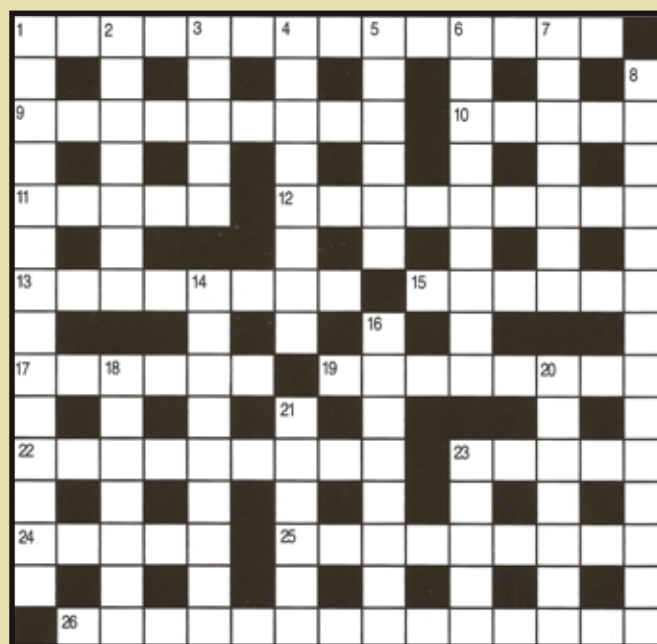
Compiled by Pete and Eddie Taberner

CLUES ACROSS

1. Hop to the botanists' for a beer (7, 7)
9. Blonde beer style legend, beginnings of ancient literature (6, 3)
10. Drunk had a cigarette (3, 2)
11. BADRAG ritual initiation, backhand entry initially (5)
12. Very weak drink only fit for the sink (9)
13. Professional soldiers often seen in the pub (8)
15. Down here with the ale spilt (2, 4)
17. At the Queen Vic Arsenal fans include ministers (6)
19. Appropriate beer for old Charon (8)
22. Free beer always. But not with this sort of company (9)
23. Drunken dowager conceals gift (5)
24. Gratuities unknown when inebriated (5)
25. Buffy's best fabled blue parrot (9)
26. Seasonal groups get excited offering a drink (5, 3, 1, 5)

CLUES DOWN

1. Stoned Lancashire town leaps over to Kingsdown pub (8, 6)
2. What happens when laid out on the brewery floor after the Barley Mow? (7)
3. Verbal contract for landlord, source of exasperation, was Shakespeare's loss (5)
4. Dan darts around for the usual (8)
5. Prune as enema encapsulates discomfort (6)
6. Uncontrolled real lust at opening of Wetherspoons. Jump in the lake (9)
7. Strip of knighthood, all for tun of 'Lite' brew (7)
8. Invented pagers link – wins bottles of bubbly (9, 5)
14. Coach and Horses provide traditional transport for Bristol's noble George (4, 5)



16. Derange confused French officer with head of Marstons (8)
18. Psycho (without Hitchcock) but with LA brew played in the Caribbean (7)
20. Dim area set out for drinking fortified wine (7)
21. Nits are back, having try of strong malt liquor (6)
23. Brussels' alternative to a Scotch pub delicacy when pickled? (2, 3)

Solution on page 43

Kings Arms, Bath - Resurrected!

A few years ago, if you wanted to listen to local 'heavy' rock bands in the company of teenage, leather-clad, want-to-be bikers, while drinking Courage Best or lager, you headed off down to the Kings Arms in Monmouth Street of a weekend. Sadly, the owners did not invest much money in the pub and it went downhill. In its last few years the pub had a sad, unloved and tired feel about. One online review said it was like wandering into a 1980's time warp.

But the Kings Arms is a lovely old building, a centuries-old coaching inn on the original London-to-Bristol road, with the great wooden gates leading from the street into a central courtyard. It would have been a great loss to the city if it had not reopened.

Thankfully, after a year or so, in November last year, it did open again, under the new ownership of Tom Carnaghan and Ben Nathan, both in their early thirties, who set about a complete refurbishment. They removed the 1970's bright green bar, banished the two pool tables that had taken up over half the area of the main room, and the old performance room became a dining/meeting area. The whole pub now has what Tom calls a 'vintage industrial look', and it works well.

The beers on sale are an ever-changing range of up to five ales, mostly local, including, when we were last there, Plain Ales, Bristol Beer Factory, Otley, and Milk Street, plus a small range of keg beers. The food is looking good too, with a range of burgers, pizzas, and 'hot pressed' sandwiches, all made freshly at the pub, plus a good looking 'Somerset breakfast'. There is still music every week with an open mic on Wednesday evenings, starting at 8:30.

Later this year Tom and Nathan will be opening eight bedrooms, turning this pub into a proper inn again. A great place to stay when visiting the city.

Although slightly tucked away down a side street, the Kings Arms is



only three minutes from Queens Square or Milsom Street, and five from Kingsmead, and is well worth a visit, whether for a quite lunchtime pint in civilised surroundings or a good evening out with friends.

Opening at 12 noon daily, the bar closes at 11 pm Monday to Thursday, 1 am on Friday and Saturday, and 10:30 pm on Sunday.

The 'new' Kings Arms is a great addition to the real ale scene in Bath, and an asset to the city as a whole. Don't let's loose it again!

Denis Rahilly

www.thekingsarmsbath.com



Willy Good Ale



The founder and head brewer of Willy Good Ale, Will Southgate (pictured), continues to brew at the Hartley's Farm on the Winsley by-pass near Bradford-on-Avon in Wiltshire with the help of his family, together with marketing and sales person, Madelaine Ryan.

They have recently moved to larger premises on the site in order to increase their brewing capacity to 1000 litres. This sounds like a good move as an article about the brewery is due to appear in *Country Living* magazine shortly, which is likely to increase demand. Also, Willy Good Ale is supplying the beer at the Woolley Festival to be held at Merkins Farm near Bradford-on-Avon from 5th to 7th September.

Congratulations must go to this relatively new micro-brewery, which specialises in both cask and bottled beer, for winning *Beer of Festival* at this year's Bath beer festival with its crisp and thirst-quenching *Hopadelic*. This regular beer (ABV 5%) is a delicious, light and refreshing American IPA, which uses American hops to give a floral aroma with hints of passion-fruit. A presentation by the branch at the brewery is being planned for the near future.

Graham Walker



Some of the Willy Good Ale brewery kit

Festival news from Chipping Sodbury

The eagerly awaited annual **South Cotswold Beer & Music Festival**, organised by the many volunteers and friends of the Yate & District Rotary Club, took place over the weekend of the 11th and 12th July. Nearly 2,000 real ale and cider fans enjoyed a choice of more than 100 ales, ciders and perries at the Chipping Sodbury Rugby Ground, accompanied by fantastic warm sunny weather and plenty of live music.



There was a range of real ales from local breweries plus the usual favourite brewers from Cornwall, Devon, Wiltshire, Wales, West Sussex, Hampshire, Lancashire, Scotland and the Orkney Isles. The first cask of real ale to run dry was of Otley 08 (a firm favourite at a whopping 8% ABV) from the Pontypridd area of Mid Glamorgan. Other favourites followed fairly quickly: Skinners Ginger Tosser; Severn Vale's Nibley Ale and Lovely Jub'lee; Thornbridge Jaipur IPA; Wobbly Bob from Manchester's Phoenix Brewery; and Pigs Ear Strong Beer from Uley Brewery.

Next year's event is anticipated to be a really big celebration as it will be their 20th anniversary.



On a somewhat smaller scale we have a new venture for the **George Hotel** in Chipping Sodbury. The recently renovated George dates back to the 15th century and is the oldest pub on the Chipping Sodbury high street. The new management team of Gaby, Bill and Jared are dedicated to the local community and very supportive of local food and drink producers from nearby areas. Best of all there is an ever-changing range of real ales, usually from local breweries, on offer.



We can't report on how it went, nor give you advance warning, as it is scheduled to happen while *Pints West* is at the printers – but by the time you read this the George Hotel should have had its first beer festival over the weekend of the 24th and 25th of August. We can only hope it was a great success and the first of many to come.

Mike Lawrence

Watering Holes in the Desert

brought to you from Weston-super-Mare

Weston Whispers (pub and beer news)

The **Bear Inn** at the corner of Clevedon Road and Walliscote Road in Weston-super-Mare has had some remarkable beers this last quarter, and probably the best was from the *Flying Monk* brewery in Lavington (also seen later at the **White Hart** in Palmer Row). The pub also hosted a grand evening on the 26th July when the Rolling Dice Band played a superb set with guest appearances from Mark the Harp, and Rob of the band Three Blind Mice, and where *Mighty Oak Battle Cruiser* and *Moles St Elmo's* beers were enjoyed by members of Weston CAMRA sub-branch.

Most people in the local CAMRA sub-branch would have said that once again the **Lions Beer Festival** on the Beach Lawns was a success, although maybe the heat in the marquee on Friday did affect the beer quality temperature-wise; a better form of cooling jackets may be the answer here. Earlier on Friday though this wasn't too much of a problem, and the *Arbor Yakima Valley*, the *RCH Anniversary Ale*, *1648 Lammas Ale* and *Dark Star American Pale Ale* were all of exceptional quality. In the evening session attended by many from Weston CAMRA, *Ordnance City Sidewinder* and *Mauldon's Silver Adder* were much acclaimed. On the Sunday there were still about a dozen ales available and *Exe Valley It's Phil's Ale* and *Otley 09* had recently come on stream, and more from Weston CAMRA were to be seen there, especially those who like cider as there was plenty of this left.

The **Imperial** still has no real ale; neither has **Bar Code** which recently changed from a young people's social bar serving non-alcoholic drinks to a proper pub again, if a pub that has no real ale can be called proper. The **Royal Hotel** appears to have another change of management, and it seems uncertain which way, if any, it wants to evolve, but it does still serve beer. The **Captain's Cabin** is thriving again under new management; it's still the pub with the best view in Weston-super-Mare from its roof garden, although the **Claremont** is good for diners, who like uncomplicated beers.

Robin E Wild

A Regency Day Out

In July the **Regency** in Lower Church Road had their 20th day out which this year was a mystery tour and all sorts of destinations were banded about, with Tewkesbury, Devizes and Corsham being among the favourites. As 73 people had booked to go (including a number of members of the Weston CAMRA sub-branch), the landlord Mark Short was telling people there would be two coaches, but as usual this was a wind up, as when we saw the "coach" arrive at the Weston College, it turned out to be an open-top 1977 Bristol VR bus operated by the Crosville Motor Service bus company based here in Weston-super-Mare. At that point the participants realised that the tour wasn't going to be that far afield, and the first stop was the **Sexey's Arms** at Blackford, where Mark bought the first round. Although the pub is well kept and



On top of the Crosville open-top bus in search of ale



The garden and petanque pitch at the New Inn

the *Butcombe Bitter* was well up to scratch, the pub sign looked as if it was the original one: poor young Hugh Sexey could hardly be noticed and so most would only have seen the lamb and thought maybe that was the name of the pub (the local school is named after him, and the English wicket keeper Jos Buttler went there). The next stop was Wedmore where the party had a considerable time to spend, and so some (including yours truly) walked to the furthest pub from the centre, to the Good Beer Guide-listed **New Inn**, where we made use of the garden and took a look at the original pitchboard skittle alley; the *Butcombe Rare Breed* was good here. A look in at the **George Inn** revealed only *Doom*



Outside the George Inn, Wedmore

Bar and *Thatcher's Gold* cider. We subsequently repaired to the **Swan Hotel** which has had a big make-over recently and is now light and airy, with a lovely garden and a choice of four beers; the *Shaldon Shag* (from Devon) was an unusual beer to see in Somerset and very easy drinking. Starting to return, we called in at the **Pack Horse** at Mark (opened specially for the tour), a lovely stone flagged pub with good ambience; the **White Horse** in Mark is currently closed and boarded up. It was then back on the coach with the rest of the party, and a visit to Burnham-on-Sea for two hours. Whilst most availed themselves of the **Dunstan House**, the **Somerset and Dorset**, or **Read's Tavern**, two of us walked up the sea front to the **Royal Clarence Hotel** where three *Wickwar* beers were on sale at £1.85 a pint – all the same price, and cheaper than the Wetherspoons **Read's Tavern**. But after trying all three, we went to the Wetherspoons and had the *Quantock Sunraker* (quite often seen in the Cornubia pub in Bristol). And so finally back to the Regency where a free raffle was held (how Mark kept his voice I'll not know) and where most stayed for a drink or two.

Robin E Wild

A Weston trip to Bristol

The harbour tour of pubs in Bristol, arranged for the benefit of Weston CAMRA, was attended by some stalwarts, starting at the **Grain Barge** where the *Dark Star Hophead* was in fine condition (although two of the group had a pre-tour *Bass* at the **Myrtle Tree**). This was followed by a visit the **Mardyke** where people were pleasantly surprised by the reasonable prices, the choice of real ales and the ambience.

Continuing on to the **Merchants Arms**, where the landlord provided tasters of the next two beers to come on and asked which it should be first as it was going on in an hour – collectively the group opted for the *Church End Fallen Angel* as opposed to the *Timothy Taylor Landlord*.

To the **Bear at Hotwells** for a half of *Shepherd Neame Spitfire*, and then to the **Rose of Denmark**, where a pint is only £3.50, but be warned, a half is £2. Nipping back to the Merchants to make sure that the *Fallen Angel* was as good from the beer handpump as it was straight from the barrel earlier (and it was), the group then proceeded to the **Nova Scotia** for an excellent *Flying Dutchman*, the recipe for which is from the Netherlands.

A bit of a walk – but it had to be done – took the group to the **Orchard**, where the *Otter Ale* was very good, and then another fair walk to the **Golden Guinea** for a *Box Clever Easy Tiger*. Lastly it was back to the centre for a drink at the **Drawbridge** before the final journey home.

Robin E Wild



The Weston programme

The Weston CAMRA programme this autumn has a few dates when members need to visit pubs that are either in the Good Beer Guide or are possible candidates for it. You need to have been to a pub (ideally twice) in the last year to vote for it, and this is an opportunity to do so, as pubs, like people, change from year to year.

See inside the back page for more details.



Enjoying the ale, the sunshine and the views on the Grain Barge

Poetry Corner

Wetherspoon's Rolling Road

From the Metropolitan Bar in Marylebone NW1
I went to more places of my younger days in rain and sun
One being the Charing Cross Road Montagu Pyke
To which site the Marquee Club post-Rolling Stones did hike

Tower Hill's Liberty Bounds this year had the pride
Of seeing Le Tour's rolling bikes pass rainily right outside
The Gate Clock in Greenwich was more rolling sea
As the Cutty Sark was beached nearby for all to see

As at £1.29 was Batemans Black & White Ale, my fuel at 3.6%
As by rolling road to my old home in Blackheath I next went
Then on to Watch House in Lewisham where we quaintly still see
A No Smoking Family Area for children of more recent history

Dr John

BEER FESTIVAL

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70 Beers
12 Ciders

Friday Saturday
3RD & 4TH
October
2014

11am - 3pm
6pm - 11pm

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Lunchtime
£4 (£3 Friday)
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£5
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camrawdorset.org.uk

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CAMPAIGN FOR REAL ALE
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TICKETS
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**Weymouth: The Pavilion,
The Boot, The Globe,
Chalbury Food & Wine**

Dorchester: The Blue Raddle

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TICKETS
from

Somerset CAMRA

15th Real Ale and Cider Festival

At West Somerset Railway Station. Minehead

Saturday 13th September
11am to 11pm

Sunday 14th September
Noon to 4pm

Google "**Somerset CAMRA Beer Festival**" or "**Minehead Beer Festival**" for more details

A brief history of watering holes

Whilst Stone Age beer may have been topped in tents, Bronze Age bell beaker buddies downed their honeyed meads in roundhouses, possibly the origin of “Your round, mate” but nothing to do with Isambard Kingdom Brunel’s circular bar at Swindon railway station, where he criticised the coffee. Roman roadhouses, possibly named after the means of propulsion of the galleys bringing the first gastropub kitchens to our shores, aka *tabernae*, tried to twist our tastes towards grape-based wine but the vine leaves advertising such places did not achieve their objective and so the British ales then being brewed were added and the Tavern became the model for the modern Pub. When the Romans went home, new waves of invaders enjoyed our ales, which were still sweet and strong and, being brewed with only flavoured fermented malted barley, water and yeast, had to quickly quaffed before they went off, as many of the invaders eventually did. Alewives of the Anglo-Saxon age stuck a shrub on a stick outside their brew pub style Alehouse when the brew was ready and the villagers quickly came to chat and sort out society.

Norman wisdom has it that the Inn, possibly a misnomer as it was the place to which the villagers went out, arrived soon after William the Just, to improve on his name in Normandy. It could take inn travellers, possibly because the latest Invasion ushered in a New Age of drinking. Inns served ale and brewing continued to be a domestic matter with King Richard II, whose device was the *White Hart* and who possibly invented a range of hand tools, insisting that, for the largely illiterate population, these now Public Houses have some sign of their trade, perhaps bunches of hops on a pole or a small Tree Trunk over The Doors.

Having had Romans from what is now Italy, Anglo-Saxons from what is now Germany and Normans from what is now France, we next welcomed a more acceptable invasion from the Low Countries, possibly thus named for their cows and later famous for the Benelux gears once sported by Le Tour cyclists. This invader was the hop, not to be confused with a part of the triple jump or dancing from the hip down. Hops brought the word “beer” back to our lips and are a preservative, although they do not prevent pregnancies for those in a jam. However, their prophylactic properties prevent the brew going off prematurely and they thus made bulk brewing possible. Commercial breweries therefore started supplying new roadhouses or coaching inns serving passengers at the roadside or in magisterial courtyards fit for a King. Their large wall clocks later proved popular when people had to face up to having a timepiece tax on their hands. Cellars, possibly previously used for salt storage, came into use and early bars were introduced, possibly for black sheep or local belles not wearing rings. Taverns still served wine to posh people until they found coffee in “penny university” coffeehouses even posher. The less posh discovered gin for maternal ruin but beer made a comeback, the first beer engines being designed to deliver plentiful pints per person. Cider houses started up in cottages or on farms producing the local pressed product.

Before the West Was Won by John Wayne, who may have set an Atlantic Record for crossing by Led Zeppelin, our own saloons appeared



for later lounge lizards to have special service at extra cost. The entertainment provided there led, possibly involving a lady with an old cock linnet, to the music halls of later fame. The snug or smoke room also had higher prices to provide privacy for ladies and public figures, who would not normally drink in a pub, to hide away with or from their friends. Beer continued to be brought to such choice customers, with the bar mainly being mine host’s work and pre-CCTV station.

The non-posh rest of us still needed somewhere other than the carpeted saloon or lounge bar for treading out our cigarette butts, for which there is perhaps no joke. So we had the public bar and tap room, with the casks for posh service and associations such as “spit and sawdust” and “four-ale bar” from the flooring and fourpenny quart. Such poshness distinctions gradually disappeared, except in cocktail lounges and wine bars, but the price differences did not until we saw a New Dawn Breaking and The Walls came down to produce the large Clapton Gin House style bars we now have. Everyone had to carry their drinks from island bars, obviously designed by a Man, which were meant to serve all parts of the pub promptly and profitably. Frosted glass became something seen only in winter as brighter themed interiors became unavoidable.

The Wine and Beerhouse Act’s licensing hours, the good character of the adorkable licensee and minimum standards in public areas were soon scrutinised and the growth of the temperance movement helped the waggon trade to introduce 2G communication. WW1 saw the Defence of the Realm Act’s “Time gentlemen please”. Weston-super-Mare petitioned for Sunday closing, despite the fact that Bearn Back bars and even its prefabricated Pub benefitted greatly from the Welsh escaping from the same in the land of their fathers. With the Licensing Act 2003, the magistrates only became involved when things went wrong after 8 pm.

Dive bars may have continued to exist for Daley drinking. Beer gardens were always popular, with the numbers using them growing when the sun shone and when smoking was barred. Supermarket preloading provision at the pathetic prices we pay for in the rest of our shopping put paid to pub off-sales, a sad case of the Jug and Bottle being replaced by the plastic bag and the canned cheap renal excretions of *diptera nematocera*. Finally, the Marquee club decamped to Wetherspoon.

Thus, the history of watering holes went from tent to Marquee and the future bodes highly-profitable big bars balanced by brew pubs boasting the best beers the British have ever brewed.

Dr John (exactly 1,000 words)

Reader’s Letter

Doctor John. Why?

Michael McGrath (exactly 3 words)

Pub Quiz

Q. To where did Stones, Yardbirds and Animals Who were in a Cream Led Zeppelin decamp?

A. The Marquee (club).

Q. Where did this year’s Le Tour’s Beneluxless bikes pass rainily right outside?

A. The Liberty Bounds.

Q. Why did the Gate Clock in Greenwich clip its prices?

A. As the Cutty Sark tea was cheaper.

Dr John

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

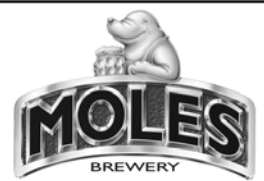
IN SEASON

Holy Moley 4.7%*abv*
Spring beer that’s heaven ‘scent’

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Straw coloured Summer ale

Molegrip 4.3%*abv*
Rich ruby red, Autumn brew

Moel Moel 6.0%*abv*
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www.molesbrewery.com

Inn and around Portishead

The big news in these parts is that the **Windmill Inn** on Nore Road has changed hands. Back in May this year, the previous owner, Jeff Churchill, sold the pub to Fuller's Brewery. Jeff, now 66 and with 37 years in the pub trade, has retired. He will be missed as will his dry sense of humour. Mr C launched the Windmill as a free house in 2000 on the site of what had previously been the Hole In One pub. Six real ales had been available including two guest ales, usually from local breweries and impeccably kept, Jeff's early morning duties having included his role as cellarman. Fuller's will have a hard act to follow – Jeff was known for his quiet attention to detail and customer care, as anyone who ever witnessed him cleaning the inside of the pub windows will vouch. It is hoped that two of his sons (Andy and Pete) will carry on the good work at their new venture. They have renovated and reopened the **Chequers**, Hanham Mills. Those of you who have met them will acknowledge that the family sense of humour will live on – though maybe not the window cleaning skills (I have received a tip-off that Jeff has been spotted window cleaning at his sons' new pub).

Back at the Windmill Inn, Butcombe beer lovers will be pleased that the Butcombe Bitter and Gold remain as permanent offerings. On the other hand, drinkers of Draught Bass and Courage Best are in mourning as their favourite tipples have been replaced by Fuller's beers. In fact, for the first couple of months after the change of ownership there were usually beers from four of the brewery's own stable to choose from. As a self-confessed "beer tart", I am personally pleased to report that the number of Fuller's beers available has settled down to two, including London Pride, leaving room again for two guest beers. The resurrection of guest beers was launched in the middle of July by a "meet the brewer" session with RCH Brewery's Paul Davey and his wife, Dorinda.

I recently met Vic Long, of the **Ship**, Redcliffe Bay, Portishead. He is now the last landlord in town selling Draught Bass. He has yet to notice an increase in demand for his Bass but, if anyone out there is looking for a fine example of that brew, they know where to find it. Victor also reported that it took him nine hours one day, assisted by a customer, replacing the cover of the pub's 1930's bar billiards table.

To finish, I have put together extracts of the observations of Royston (lock up your daughters) Cook, a member of "The Old Farts Corner" at the Windmill:

"My wife and I have known Jeff Churchill for over 40 years. We first met him at the Full Quart, near Weston-super-Mare, where his parents managed the pub. We met up there with friends every Friday night. We met up again with Jeff after he had transformed the Hole in One into the Windmill. He gave such character to the establishment and all drinkers, diners and staff respected him and his supporting sons, Pete and Andy, as well as manager, Pix. We wish Andy and Pete all the best at the Chequers in Hanham, on the River Avon, just outside Bristol. I always had a go at Jeff for owning a Skoda car, for example: *How do you double the value of a Skoda? Fill it up with petrol!* Missing you already."

Neil Ravenscroft



Paul Davey (left) of RCH Brewery with Barney of the Windmill



RCH Brewery

West Hewish
Near Weston-super-Mare
Tel: 01934-834447
www.rchbrewery.com

Brewers of award-winning beers including

- Pitchfork
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Guest Beers and Beer Festivals catered for



A Round with Robin

Bristol pub beer festivals, two Lions beer festivals, and an excursion to one of the four top pubs in the UK as voted regionally by CAMRA, are what make up some of this *Round*. On the 24th May I visited, by rail and bus, three pubs in Somerset where a walk of two miles from South Petherton to the thatched **Rusty Axe** at Stembridge (which for cider lovers is only a two minute walk from Burrow Hill Cider Farm) to sample the delights of *Teignworthy Old Moggie* (and a free homemade scone!). Walking back I visited the **Rose & Crown** in Silver Street at East Lambrook, which had very old huge fireplaces and five *Palmers* ales, and finally the **Brewers Arms** in South Petherton where they were having their bi-annual beer festival. With over twenty beers to choose from, I plumped for nine halves from brewers such as *Barngate*, *Long Man*, *Salopian*, *Penpont*, *High House*, *Elland*, *Oakham* and *Hammerpot*, and a companion and I shared a half of the *DBC Grand Cru* (at 7% ABV) before returning by bus via Yeovil and Taunton.



An old fireplace in the **Rose & Crown**, East Lambrook

On May late bank holiday I went to Bedminster for their three-pub beer festival, but with the **Steam Crane** and the **Hare** both being closed at 1pm, I perforce went to the third of the trio, the **Old Bookshop**, where as it was the last day of the festival all beers from the barrel were £2. The beers still left were from *Arbor* and *Beerd*, so I was well happy, and only after three hours there did I venture to the **Hare** for beers from *Glastonbury* and *Thornbridge*.

A day later I went by train and bus to Ilminster where I walked to **Dinnington Docks** pub at Dinnington, past sleepy hamlets with no pubs such as Allowenshay, and Kingstone. The pub, which has no docks, did have superb *Teignworthy Gun Dog*, an old good enamel from the defunct Oakhill brewery, and a large garden.

On the last day of May I went to the **Crossways** in West Huntspill where they had an eight-month-old barrel of *RCH Santa Fé* opened that morning, as well as *Adnams Ghost Ship*, *RCH PG Steam*, *Cheddar Potholer*, and *Palmers Tally Ho!* The purpose of the visit was to congratulate a friend of mine for completing the 43rd out of 43 pubs visited on the Somerset Pub Trail, to raise sponsorship money for Weston Hospicecare.

There have been three collections of beers from different parts of the country at the **Seven Stars** in Thomas Street, Redcliffe, which are known by the landlord and his regulars as 'beeriocals'. In June it was beers from Derbyshire, in July from Surrey and Hampshire, and in August from South Yorkshire. In June the best beers that I tried were from the *Ashover* brewery, but the *Elland*, *Raw* and *Barlows* were good, and the *Thornbridge Jaipur* goes without saying really. In July the new Lymington brewery *Vibrant Forest* had many of us wanting more of their *Flying Saucer* ale, and other brews worth a mention were *Wild Weather Black Knight*, not black but a mild porter hybrid with a fair dose of hops for its 3.9% ABV, and the *fff India Brown*, a complex brown IPA. The August 'beeriocals' showcased South Yorkshire beers and I agreed with most people that the *Blue Bee* ales from Sheffield were consistently the best of the bunch; others worth a mention are *Tool Makers Top Forge*, *Kelham Island Cabby Chino* (coffee porter) and *Fuggle Bunny Cottontail* made with five hops!

On June 9th the **Gryphon** on Trenchard Street (just up from the Colston Hall) had beers from *Beerd*, *Ascot*, *Amber*, *Green Duck* and *Three*

Tuns and I partook of the brilliant *Beerd Pirate Porter*. For a really unusual beer the **Cornubia**, where I go to play boule once a week when it is fine, came up with *DBC Oh-T-Tea* – made with an infusion of bergamot and vanilla – which I had two days in a row, whereas the **Volunteer** in St Jude's provided me with an excuse to sit in their sunny garden and drink *Celt Golden Age* (which I sometimes feel I've reached). I find I don't get to the **Old Stillage** in Redfield as often as I used to, or would like, with so many good alehouses in the city centre, but on my one visit this quarter they had *Arbor Triple Hop* which is one of my favourites (and a week later this was on at the Seven Stars).

It was sad to see landlords Tony and Pip leaving the **Horse & Groom** behind the Council House (aka City Hall) in the middle of August. Having bought out the sub lease last year, they quite often had some exciting beers on, and this was often the first pub in Bristol to have any new beers from the *St Austell* brewery. The open fire was as welcome as the *Cornubia's* fire in winter, and they had a most satisfactory ginger beer which could be made hotter with a drop or two of chilli essence.

The **Lions** beer festival at Claverham on the last weekend of June was well attended by CAMRA members from Bristol, Bath, Weston-super-Mare and Somerset, and the sun shone hot all day. Their "theme" this year was *Huntin', Shootin' and Fishin'* but sometimes they stretched the truth a little for the names of the beer, so for example the *Box Clever Soul Train* became "Sole" Train. Despite this quirkiness, I know most people enjoyed the beers on offer (at £2.50 a pint). To me the beers tasted as well as they would at Bristol Beer Festival with the possible exception of the *Goose Eye Golden Goose*, but that might have been just not to my taste. The best beer, for me, was the *Bath Ales Summers Hare* followed by the *Wold Top Mallard*, and most of the folk there enjoyed the Irish dancing from the Sean Eireann McMahon Irish Dance Academy.

In mid July on a trip down to Devon I had a mentionable beer from *South Hams*, namely *Hopnosis*, at the **Imperial Hotel** in Exeter, also a less than local ale *Acorn Transatlantic IPA*.

Getting to the **Bag Of Nails** beer festival, at the bottom of Jacob's Wells Road in Bristol, was going to be a problem as I had various beer appointments in Weston and south London that same weekend, so I arrived at the start of the festival on Thursday afternoon, to find the Editor of Pints West there also awaiting the start. The landlord, Luke, was very apologetic, but he'd just bought a new beer engine from the aforementioned *Horse & Groom* and had been fitting this, therefore delaying the start of the festival slightly. Whilst waiting I enjoyed a pint of well kept *Old Codger*, and Luke kept appearing from the cellar with samples for us to try that he'd tapped but not yet connected up to the beer engines. The first one that he connected was a beer that I'd wanted to try from *Steel City* called *Protz's Pleasure* (an oxymoronic black IPA which therefore can't exist, apparently) and we also



Philomena, one of the many pub cats, settling down with a copy of Pints West at the recent Bag of Nails beer festival

News from the Bristol Beer Factory

Can you believe it's been ten years?

The Bristol Beer Factory recently celebrated their 10th anniversary with a party on the **Grain Barge**, their floating 'pub' in Hotwells, on Saturday 31st May, which included a performance from the Brewery Band!

Production at the brewery is at full capacity again only eight months after it was significantly increased with the installation of their new brew house. Further expansion is being planned, but until then they are having to juggle stock and so apologise to anyone that may be unable to get their favourite tippie. More examples of their 'Unlimited' range of beers are on the way in the form of **Wheat Wine** aged in Bourbon casks, which will be available in 330ml bottles for all those individual connoisseurs, or 750ml bottles for those who like to share.

The Bristol Beer Factory provided the Craft Beer Bar at WOMAD this year (the first time that this has happened) as well as supplying a good proportion of cask ales to the real ale bar.

The green credentials of the brewery have been boosted with the purchase of a new lorry and they are now distributing beer aboard a FUSO Canter Eco Hybrid. Supplied by Mercedes-Benz, this is a 7.5 ton diesel-electric truck that offers impressive fuel savings, as well as correspondingly lower CO2 emissions, compared to a conventional, diesel-engined vehicle.



This truck drinks responsibly!

Factoberfest 2014

This year's Factoberfest will once again be held at the **Tobacco Factory Cafe/Bar** (just up the road from the brewery) from 12th to 14th September, starting at 4pm on the Friday. Some 60 beers (and also local ciders) will be on offer over the weekend, with food, children's entertainment (for a fun family atmosphere) and live music on the Saturday and Sunday, including another appearance from the infamous Bristol Brewery Band. The Sunday will be dedicated to helping kick off Bristol Beer Week and all the Bristol breweries will be supplying special and collaborative beers that will be released at the festival and those beers will only be available on the Sunday.

Richard Brooks

tried the whopping 10.5% ABV *Green Jack Baltic Trader!* [It wasn't too long before the festival was up and running properly, and visits later that weekend also proved most enjoyable. Ed.]

You may be aware of the Pub of the Year competition that CAMRA does, and that winners from each area go on to a regional final from which four pubs are chosen, and from these four the national winner is chosen. Some pubs seem to be always getting into the regional final; fairly local to us are the **Tom Cobley** in Spreyton in Devon, and the **Old Spot** at Dursley in Gloucestershire. Well, one of the pubs that has reached the last four frequently is the **Hope** in Carshalton, near Sutton in South London, and so a group of us decided to visit it, and after contacting our friends in Croydon CAMRA they agreed to lead us on a pub visit of six pubs in Carshalton, starting and finishing at the Hope, which is close to the railway station. When we arrived the Hope had eight beers on cask beer engines and two 'craft' keg beers, one of which was an *Arbor 7%* beer (which I didn't try). I did however have a *By The Horns Lambeth Walk*, and a delicious collaboration beer *Le Pint* brewed by *Saltaire* and *Dark Star* breweries (this was also to be found back in Bristol's in the **Beer Emporium** in King Street later that week). Then it was off to the **Sun**, which until recently was a bad pub with the police in attendance most evenings, but has now been turned around and which we all felt should be in the Good Beer Guide; here I tried the *Slaters Golden Ale*, and *360 degrees* from Sussex (the beer and brewery have the same name) which coincidentally was £3.60 a pint. From there to the **Fox & Hounds** in Carshalton High Street, and an *Arkells Moonlight* from Swindon, and thence to the **Greyhound** by Carshalton Ponds, a lovely setting for this art nouveau period pub, where unfortunately, as they had a wedding party to look after, the beer was not as good as it could've been. Then to the **Windsor Castle**, a pub I can remember passing on a London bus in my youth, now owned by *Shepherd Neame* and where I tried two beers from them, *Faversham Steam Brewery Bitter* and *Goldings Summer Solstice*, both nice and hoppy, and also a half of *Westerham Rocket*. At the **Railway Tavern** London Pride was a quick half before returning to the **Hope** where some new beers were in evidence including *Magic Rock Ringmaster* and *Late Nights Old Red Eye*.

Back in Bristol, the **Crown** in St Nicholas Market has had a good variety of ales recently, and on two occasions I've been very impressed with the quality of them. Once with the *Maypole Brewery Hop Fusion* and on an earlier occasion *Popes Worcester Ale*, *Cross Bay Destiny* and *Dickensian Martin Guzzlewit*.

At the **Bank Tavern** in John Street I was able to try the *New Bristol Brewery 2.5% Extra Mini Pale Ale*, and for its low ABV it had plenty of taste. It can be done!

Robin E Wild



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

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

Hotwells Twenty

Bristol Hash House Harriers are one of the local branches of the worldwide community of 'hashers'. Known as 'The Drinking Club with a Running Problem', we turn up, by arrangement, at a different rural pub every Sunday morning and, rather than going straight in, we lace up our training shoes and go off for a 'hash' AKA a run (or jog or walk!), mostly along public footpaths. We follow a pre-laid trail of flour, laid by a volunteer 'hare' for an hour or so, before arriving back at the pub for a pint and lively conversation. The trail/pub combination is popular as evidenced by the fact that we've been going for over 30 years! Having fun is most important to us and we generally use silly nick names like 'Cinderella', 'Sleepy' and 'Tumbling Ted'.

Most hashers, both men and women, love their real ales and ciders. So, once a year (amongst many other events) we do 'The Hotwells Twenty', which is a 20-pub pub crawl. We have a half pint in each pub and move on every 30mins. Precisely! This year's HW20 took place on the longest day of the year: 21st June. In perfect weather, warm and sunny!

The 8.5-mile route, peppered with some delightful pubs, was to take us up into Totterdown and Bedminster before returning to the centre via Hotwells. Fifteen of us started, just before noon, at (pub no. 1) the **Knights Templar**: a Wetherspoons near Temple Meads, where a cooked breakfast was in order for some. As usual, a good range of beers was on hand. I went for a Hill Climb by the Prescott brewery. At 3.8% it was a nice refreshing hors d'oeuvres.

At 12 noon we upped-sticks and walked the 11 minutes up to the **New Found Out** (2). Quite a climb but it would be all downhill from here! Greene King IPA (3.6%) was the only ale on offer. It was OK, but I'd had better (it was probably the first one out). On to the **Star and Dove** (3) where I was served a sparkling Exmoor Ale (3.8%). Those that partook of the Sharp's Atlantic (4.2%) reported that it was lovely: sweet and hoppy.

A pleasant stroll across Victoria Park took us to the **Victoria Park** (4). Hidden away in a back street this was, for me, a real find. An excellent-looking bar menu, stunning views across Dundry from the garden and a super glass of Wye Valley Butty Bach (4.5%) to boot. The cider lovers reported that the Apsall was excellent.

Next up was the **Windmill** (5), a friendly back-street boozier with a good range of ale. The Prescott Summer Ale (4.1%) was light and fruity. "Very swiggable," said Gazza.

Following a pleasant walk alongside the Malago, lunch, for many of us, was taken at the **Robert Fitzwilliam** (6), Bedminster's Wetherspoon, where an extra 15 minutes was allowed. As usual for 'JDs', the food

was delivered promptly. I tried a Funnel Blower porter (4.5%) but it was much too chocolaty for me, especially with my chicken tikka masala! I had a very pleasant Summer Lightning (4.5%) at the charismatic **Imp** (7) before arriving at the **Coronation** (8) where a toast was raised to our late mate Dave Isles, whose local it was before losing his fight with cancer. My Butcombe (4.0%) was a little too cold for me.

On to the **Orchard Inn** (9). Whilst principally a cider pub, it keeps its beer in very good condition. The casks are double wrapped to insulate them from the summer warmth. The locals were very friendly and the toilets were worth special mention: clinically clean! My Otter Amber (4.0%) was spot on as was HBK's cider: Somerset Redstreak (6.0%).

I had a decent Bankers Draft (4.0%) from the Wickwar Brewery in the **Nova Scotia** (10) and a glass of my favourite Timothy Taylor Landlord (4.3%) in the **Rose of Denmark** (11). I was told that the Tribute (4.2%) was on stunning form.

We were now into our second half of the day's pubs. We'd picked up a few more hashers along the way and our numbers swelled to over 20.

Drinking at such a slow pace (just one pint per hour) ensures that one doesn't get overly tipsy. The body metabolises alcohol at a rate of (on average) one unit (or half a pint of average strength beer) per hour. This means that one is only increasing one's blood alcohol by that provided by a half pint per hour. So, along with the long walks, one remains nicely 'happy'. We call it this state 'beer-quilibrium'. But, enough of the science...

We sat outside the **Pumphouse** (12). It was really hot in the late afternoon sun. I enjoyed a refreshing Summers Hare (3.9%) from Bath Ales. It was fruity, fresh and bitter, albeit a little more expensive than the other pubs. Their food reputation is excellent, I hear.

No trip to Hotwells is complete without a calling into the tiny **Merchants** (13). Knowing that their range of Bath Ales beers is good, I went for the guest ale: Black Sheep Best Bitter (3.8%). This was excellent. I wanted to stay!

A short walk along the harbourside took us to the **Grain Barge** (14). This is a tethered barge, oozing with character. I arrived out on the sunny deck clutching a nice glass of Bristol Beer Factory's Nova (3.8%). Bright, fresh and herbal, just as the tall ship Matthew sailed past. Idyllic! I wondered whether there could be a better place in the world to be at this moment.

'No Idiot Pub Crawls', proclaimed the notice in the window of the **Bag of Nails** (15). However, we'd timed our visit to 'The Bag' to be at a fairly quiet time of day (6:45pm) and, as expected, we were warmly welcomed therein. I had a Mine Beer (4.2%) from the excellent Blindmans brewery. This was very good. One of us, 'HBK' bravely went for the Bristol Meth (7.4%). I had a sip and agreed with him that the heavily hopped malty brew was indeed excellent. Strong but not dominated by the taste of alcohol. Great balance.

The **Three Tuns** (16) is one of my favourite city centre boozers. From the selection of Arbor Ales I chose the lovely session beer Triple Hop (4.0%). This was one of my favourites of the whole day.

Next was the **Shakespeare Tavern** (17)



where my Tribute (4.2%) was excellent, although a few felt that the BBF's Sunrise (4.4%) was only 'OK'. Specked Hen (4.5%) and BBF's Seven (4.2%) were also on offer.

The end was now in sight as we rested our tiring legs on the chairs on the lawn in front of **The Hole in the Wall** (18). The sun was going down and the day was cooling off due to a pleasant breeze. The conditions were spot on to relax with a nice glass of hoppy and clean tasting Rare Breed (3.8%) from the Butcombe Brewery.

Arriving at the **Seven Stars** (19), I chose a half of XT3 India Pale Ale (4.2%) from the XT Brewery, from amongst the large range of beers on offer. It was delicious. The rest of my party were making appreciative noises about their beers too. This is an excellent back-street boozier where the quality of the ales on offer comes first and foremost.

The last pub was the excellent **Cornubia** (20!). I noted that they had some more of the XT3 which I'd so much enjoyed in the last pub. I just had to have it again. But, hey yo, this is the last pub of what has been a lovely day spent meandering around the streets of Bristol with good friends and good beer for company. A half? No, make mine a PINT!

Steve Green,

Bristol Hash House Harriers
www.bristolhash.org.uk/bh3intro.php
(follow the 'HOTWELLS TWENTY 2014' link for photos of the day)

Crafty keg

I thought I was ambivalent to the arrival of 'Craft Keg' beer. I'd had a couple of samples of it and had enjoyed a couple of examples from Magic Rock and a couple of others. Though too fizzy for my taste they were at least down my street of hoppy beers and meant a drinker might find something interesting at a bar that may otherwise be bland even if they had to pay an extra quid for privilege.

However over the May Day bank holiday weekend I changed my mind after two encounters with the crafty keg.

First off was a cycle trip to a pub in the Severn Vale area. On arrival I saw a hand pump for a New World IPA and ordered an orange juice with a pint of it. £6.50? I questioned the price of the orange juice – £1.90. Blimey, the beer is a bit steep I thought and then saw the tell-tale fizz emanating from the base of the glass. That would explain the price I thought, well at least it should have some flavour. Sadly not, it was more reminiscent of a can of Bombardier from the same brewery but with less depth. Rather annoying to be served a keg product when the label advertising its presence is attached to a hand pump.

The next day I visited another pub in the area where I had a cracking pint of an IPA from an excellent local brewery. It so happened that a keg version of this happened

A Northern Delight

We embarked on our cruise of the Norwegian fjords anticipating spectacular scenery – waterfalls, glaciers, and tree-covered mountains. We were not expecting to find a brewery serving spectacular beers.

In the tiny village of Flåm is the Flåmsbrygga Ægir Brewery and Pub (www.flamsbrygga.no/en/). Opened in 2007, its products are available in stores, bars, and restaurants across Norway, and they have plans to export. The stone and wood Viking-style building houses a Newlands (NSI) brewhouse with an annual capacity of 1400 hl. By 2009 this was not big enough, and they started brewing bottled beers under license in Belgium. In 2012 a new brewery was completed in Flåm, with a capacity of 35 hl per brew, and Ægir beer is once again 100% locally brewed.

In 2011 the brewery installed a small distillery, to produce aquavit initially, and possibly whiskies later. As it is, their beers are not for the faint-hearted. They range from a ‘low alcohol’ 4% Pale Ale to the 13.5% Tors Hammer Barley Wine. Our ‘taster board’ consisted of Boyla Blond Ale (4.7%), Rallar Amber Ale (4.7%), Ægir India Pale Ale (6.5%), Wasabi Saison (5.5%), and Sumbel Porter (4.7%). We got approximately 100 ml of each, for the eye-watering cost of 13.50 Norwegian Krone, or about £12.50 a pint! I didn’t like the Wasabi Saison, but husband Dennis did. All the rest were wonderful. I wish we’d forgotten about the price and bought some bottles.

Our only disappointment was that the battery in my camera ran out, so I couldn’t take pictures of the quirky “Viking Hall” interior. If Valhalla serves Ægir beers, no wonder the Norse warriors were keen to get there.

Maureen Armstrong

With no photos available from Maureen’s visit, the ones here are of Pints West contributors on a visit there in 2010 to give a flavour of the place.



to be on that day so despite the previous day’s disappointment I gave it a go. Unlike the New World IPA it at least had some flavour but nothing like the flavour of the cask IPA and at a fair crank up in price.

As I cycled home it dawned on me that ‘Craft Keg’ is essentially a way for the brewer/pub to extract some extra profit so if there is a half decent pint of cask ale I’ll be sticking to that. The only plus side was that the keg at least gave me some hoppy belches on the ride home.

Mark Vogan,
Severn Vale.

Action not words

Paul Ainsworth’s excellent article in the last Pints West (“CAMRA demands action to save community pubs”) reminded me that we are all tired of the statements from Ministers/MP’s about the importance of pubs and them doing nothing, even when the situation only needs minor changes to the planning and regulatory procedures.

To help us decide who to vote for, could we collect and publish information at two levels, i.e. nationally: the main parties’ manifesto statements on the subject; and locally: the position of the Bristol/Avon MP’s and candidates, perhaps including their records to-date.

Thanks for keeping up the excellent Pints West high standards.

Bob Maggs,
Bristol BS9.

Where we now drink cider

The vast majority of Cotham Porter Stores regular cider drinkers were enthusiastic beyond belief that “our” pub was being reopened by Wickwar last summer, especially when Wickwar representatives appeared to be listening to regulars’ urgings in relation to tradition and pricing. Unfortunately, our joy was short-lived as the price of Thatchers Traditional went up from £2.10 to £3.50 and

the first pint became the last under the new regime for about 40 regulars.

Faced with our homelessness we all scattered in various directions to discover the joy of good cider at Bristol prices rather than the prices we were expected to pay by Wickwar.

The Thatchers cider tour now consists of the excellent Nova Scotia (£2.70), the superb Beaufort on the Downs (£2.70), the lively Long Bar (£2.10), combined with the joys of the beautiful Bass in the little Grosvenor and Avon Packet for about the same £2.70 price with excellent cider also available for the same price.

I’m sure it’s no coincidence that all the named pubs are constantly packed and are run by longstanding landlords/landladies who clearly understand how to not only get customers but to convert them into regulars no matter if they have to travel a bit further.

It is sad that the Stores is no longer on the schedule for many of us . . .

Alan West,
Bristol.

The John Gatty letter

Another Pints West to be published, and time for me to think of something which may appeal to the Editor. For the last several issues he has printed my effort on the letters page, which makes me think that he must think my efforts are really worth publishing, or he is so short of material he will print anything. No matter which the reason is, I thank him, as I would hate to think of me sat at my computer for what seems a life time, only for my effort to be shoved into the delete bin.

Regardless, I still think he is a jolly fine fellow. I have attended the Bristol CAMRA branch on three occasions, with the landlord of my local. These attendances were to get a CAMRA sub-branch set up in Thornbury, which I am pleased to say we now have. But it’s not called the Thornbury sub-branch

(rather, Severn Vale). I have attended Bristol branch meetings which are held in Thornbury.

The reason for this explanation is, the Editor does not know me, so there is no underlying reason why he should make use of my efforts.

Phew! Now for something that may appeal to my usual six or seven readers.

I have often wondered why I am partial to a pint of beer. I think this may go back to my adolescence. I’ll explain. When I was around 13 or 14 years of age I had the most terrible acne, and it appears that brewer’s yeast taken in a glass of warm water helps clear it (the acne, that is) up.

Now the plot thickens. My mother was a lady’s maid to the wife of a director of Watney’s (brewer of the well-known Red Barrel). So every week a tub of yeast from Watney’s was delivered to our house, and I was dosed with a cup of yeast every day. I must admit I was not over the moon drinking it, but I was assured it would do me good!

It must have worked as I do not have any acne now.

Now a short story as to what happened to me whilst delivering the last issue of Pints West around some of our pubs. I entered a well-known local pub, known for its cheap roast meals every day of the week. Now I entered this pub as usual and put the aforesaid copies on the bar to wait for the barman to finish serving so as I could ask him if the pub had any activities which might be worth putting into our ‘on-line page’, when this old fellow grabs hold of my arm and shouts at me, “There is a queue here!” I pointed out that I did not want food, I just wanted to deliver these and speak to the barman, to which he apologized profusely. As I’m nearly 80 myself, I was aghast at being accosted by another ole fellow.

As they say at the end of Looney Tunes, “That’s all folks.”

John Gatty,
Thornbury.

How we select pubs for the Good Beer Guide

The Good Beer Guide, which is published as a book and a mobile app by the Campaign for Real Ale (CAMRA) in September each year, reached its 40th edition in 2013. It contains 4,500 of the best real ale pubs in the United Kingdom, information about every real ale brewery currently operating and their primary beers. The details are meticulously assembled by the volunteer members of CAMRA's two hundred plus branches who take an interest in keeping up to date with what is going on regarding the availability and quality of real ale in the pubs of their own branch area.

Every branch has autonomy to decide which pubs and clubs to enter in the Guide and which to leave out. Each branch receives an allocation for the number of pubs in the Guide, which currently stands at 63 for Bristol & District, broken down as 39 for Bristol and 24 for Somerset. That allocation is determined by a calculation that takes into account the population and numbers of licensed premises in the area. Consideration is also given to the geography; although most people live in the cities, Guide users expect it to cover town and country areas.

Here, in the Bristol & District branch, the size of our area makes all the pubs relatively accessible, and with our large 3000+ membership, we are making it a point of getting strong involvement from our members to ensure the content we put into the Good Beer Guide is right, thereby ensuring that we do our part to uphold the Guide's reputation. But how is it done? What follows is an explanation of the steps taken during the year which ultimately results in the submission of the list of pubs to the Good Beer Guide editors in April for publication in September.

The criteria for inclusion in the Good Beer Guide could be the subject of a lengthy article in itself. However, it is clear that most real ale drinkers appreciate and therefore frequent a pub that consistently offers good quality, well kept beer and that provides a choice of styles or breweries which may vary over time. Other factors like the facilities, food, staff, events and prices are all secondary, but many of these usually (but not always) fall in line: a landlord who cares about the beer, usually cares about these other factors as well.

In principle the Bristol & District branch wishes to ensure: that any pub has the opportunity to be considered and evaluated for inclusion into the Guide; that decisions are based on facts collected by members in person; that information is checked and rechecked over time to ensure that unusual occurrences do not positively or negatively affect consistent performance; that decisions are made by a group of knowledgeable enthusiasts hence ensuring that lone individuals do not affect selection into the Guide.

The branch swings into action in May when 'explorer' coach trips are arranged to take members to the outlying areas of the Bristol and Somerset to visit selected pubs. At this stage, the selected pubs will include those currently listed in the Guide, runners up, near misses, nominated pubs and newly opened or reopened pubs. The visits are unannounced and the landlords can be somewhat surprised when a thirsty busload of real ale drinkers turns up at the bar, but they usually appreciate the mid-week business we bring. The beer and the pubs are discussed during the course of the visits with prior experiences factored in as well. On the return coach journey there is usually a concluding discussion, usually quite lively and uninhibited at that stage of the evening, during which the findings are agreed. These visits are considered official branch business and therefore

the travel costs are subsidised. Experience has shown that city-centre pubs will be visited by many people independently of these coach trips, either individually or through socials, meetings and pub walks, so they are not covered by the explorer trips.

Following a number of explorer trips in the spring and summer, a 'long list' is drawn up for further investigation. The smaller number of candidates becomes the focus of 'surveying' trips which take place during the autumn and winter. The principles for these are the same as for explorer trips. The outcome of the surveying trips is a 'qualified long list' which then forms the basis for that year's selection.

In February or March the branch Good Beer Guide selection meeting is held, usually on a Sunday starting at noon, for members only. The experiences and feedback accumulated over the previous year as well as data from the 'National Beer Scoring System' (the pub beer scores any CAMRA member can submit through whatpub.com) are reviewed, carefully considered and the decisions taken in a lengthy session that lasts into late afternoon. Fairness is the watch word but fairness also means change; last year there was a turnover of approximately a quarter of the pubs on the list. The voting system used includes a weighting to take into account the required geographical distribution and the likelihood that outlying pubs may have received less visits. If pubs were selected only on a ranking of the best beer, the distribution would be biased towards the towns where there are more pubs and then the Guide would provide little information outside of these areas. The final outcome, which is driven to conclusion by consensus, is the Good Beer Guide listing for the branch which is submitted to the editors but which otherwise remains unpublished. The masses will get to know the details at the branch Good Beer Guide launch event which takes place at one of the newly listed establishments in September, when the new Guide is available for purchase at a discounted price. All listed pubs receive a certificate and a "We're in the Guide" window sticker.

This process has its limitations, but for comparison, consider the national general elections where millions of people are voting for a handful of political parties and where the results produced are often questioned for their validity and representativeness; what we achieve with a fraction of the number of people, covering hundreds of pub in our area, is to be commended.

Could we do better? Of course we could, but we need help; the best way of achieving a higher level of accuracy is to get more members drinking beer in a wide range of pubs, but more importantly providing their feedback. This can be done by attending the explorer trips, surveying trips and meetings as described, but also by using the National Beer Scoring System. This type of feedback can be given by any member all year round on just about any pub; it's important that this should be representative of all experiences, not just the good ones or the bad ones. The details on how to do this are covered in a separate article by Martin Gray (page 8). We do intend to make more use of the National Beer Scoring System and plan to introduce the data from it into the compilation of the long list.

So if you would like to contribute to that improvement or just drink some of the best beer in some of the best pubs in the area and let others know about it, then please do consider participating; look out for the branch diary and emails which give plenty of notice of the upcoming trips and meetings.

Michael Bortagne

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In Brief (breweries)

Cheddar Ales Beer Festival

“A beer lover’s paradise that will bring together a fresh selection of over 40 award-winning beers from around Britain as well as a range of ciders, wines and soft drinks.” That’s how the festival to be held at Cheddar Ales brewery on Friday 12th and Saturday 13th September is described. There will also be entertainment in the guise of live bands, a “Cheddar’s Got Talent” competition, “The Big Pub Quiz” and much more. There will be indoor and outdoor seating available so you’ll be comfortable sampling the beers and ciders whatever the weather, plus an all-day barbecue with vegetarian options. Opening hours are 7pm to midnight on the Friday and 11am to midnight on the Saturday. On-site camping is also available. For details check out their website at www.cheddarales.co.uk or telephone 01934 744193.



Janet Deverell

James Street Brewery

James Street Brewery have a new 5.8% hoppy golden beer called ‘NZ Wai Iti Surgery’. The name refers to the two New Zealand hop varieties used to brew it, ‘Wai Iti’ and ‘Dr Rudi’. They are also planning a dark beer which will be called ‘Centurion Stout Porter’.



Chris Rogers

New Bristol Brewery

Brothers Tom and Noel are continuing their brewing activities. Space has been found for a third fermenter and there are two new beers being produced at the moment, **Mini** at 2.5% ABV, and **Supernatural Double IPA** at 7.5% (both ‘rare style’ ales). The current focus is to locate to new larger premises in the Bristol area. Possibly by the time you read this all will have been settled and the move made, in which case we’ll bring you the full story next time. In the meantime, New Bristol Brewery say they will be participating in the Bristol Beer Week in September.



Michael Bertaque

Ashley Down Brewery

The Ashley Down Brewery has now been located down at York Street in St Werburgh’s for six months (having outgrown the original premises) and demand continues to steadily grow for both casks and bottles. Owner Vince Crocker has recently brewed two new beers. The first one is **Columbia** (4.1%), a golden beer with a hint of smoked barley and lightly hopped with English Bramling Cross and First Gold. The other is **Lux Wheat** (5.7%), another lovely wheat beer, brewed with a Belgian yeast. Available soon will be **Consul**, an unfiltered 3.6% session rye beer. Something to look out for, which is a bit of an experiment that worked well in the brewery, is that **Sideways** is now being delivered with a hop ‘tea bag’ for the pub landlord or cellarman to late/dry hop it, in order to give it an extra fresh hoppy character. We’ll see how that goes.

There have been several open-day events at the brewery, along with neighboring brewers Wiper & True and food company Chomp, including one supporting the local St Werburgh’s City Farm Summer Fair. The next open-day is planned for Saturday 20th September to coincide with Bristol Beer Week.



Tony Darbin

Solution to the crossword on page 31

Across: 1 Humulus lupulus, 9 Golden ale, 10 Lit up, 11 Bribe, 12 Dishwater, 13 Regulus, 15 At heel, 17 Vicar, 19 Ferryman, 22 Unlimited, 23 Endow, 24 Topsy, 25 Norwegian, 26 Pours one a glass.
Down: 1 Highbury Vaults, 2 Malting, 3 Lease, 4 Standard, 5 Unase, 6 Ullswater, 7 Untile, 8 Sparkling wine, 14 Lord Mayor, 16 Gendarme, 18 Calypso, 20 Madeira, 21 Stingo, 23 EU egg.

In Brief (pubs)

Beer Emporium

One evening in July the Beer Emporium in King Street, central Bristol, held a beer and cheese pairing event. Different types of cheeses (hard, soft, blue, fudgy) were paired with bottled beers, mainly from Belgium and Germany, to either complement or contrast the flavours. However the standout by far was a 17th century, traditional Trappist style, bottle-conditioned beer from, wait for it . . . North Yorkshire!

Ampleforth Abbey Beer is a smooth, fruity, dark brown 7% ABV ale brewed in the UK’s only working Benedictine monastery. It also happens to have been winner of ‘Best Drink’ award in the ‘Deliciously Yorkshire’ awards 2012/13. (It paired rather nicely with the bright orange Mimolette hard cheese from North West France.)

Roy Sanders

Wheatsheaf

The Wheatsheaf in Thornbury will be holding their second **beer festival** from 17th to 19th October, with a preview night on Thursday 16th from 7pm to 9pm for CAMRA members (bring membership cards!), local brewers and journalists. This year’s festival will include over 20 ales, porters and stouts from around the South West region, alongside some old favourites from further afield (including some ‘one off’ brews), plus live music Saturday and Sunday afternoons.

CAMRA members’ discount is always available at this pub, including during the beer festival. (www.wheatsheafthornbury.co.uk)

Lansdown

The Lansdown in Clifton will be holding ‘**The Lansdown Autumn Ale Festival**’ after the relative success of their one in spring. The theme will be: “All ales from within 30 miles of our front door . . . a good range of colours, styles and flavours with a focus on the more wintry brews as we approach that time of year.” Dates are Friday 3rd and Saturday 4th October. They will offer a third-pint option, which they say was hugely popular in April, allowing customers to try more of the beers on offer. There will be homemade hot snacks in the beer garden as well as their normal food menu and, while the number of beers is yet to be confirmed, it’s likely to be six on the main bar and ten in the garden.



Jersey Lily

Named after the flamboyant Jersey-born Victorian actress and racehorse breeder Lily Langtry, whose black and white photographs adorn the walls, the Jersey Lily was recently re-launched after a refurbishment by its new owners.

Located at the top of Whiteladies Road, a minute’s walk from Durdham Downs, this is a one-bar pub with an entrance portico, comfortable seating throughout on two slightly different levels, and pavement seating in good weather.

It was purchased by Wickwar Brewery and reopened on June 25th “as a community real ale pub”. The four real ales on offer comprise two from Wickwar, including BOB as a permanent, plus two rotating guests, one of which is badged as Jersey Lily Ale. The cider on handpump is Thatcher’s Traditional.

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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.



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Bristol Beer Festival 2015

We all enjoy the CAMRA Bristol Beer Festival, however a lot of work takes place behind the scenes to make it a success and we are always looking for volunteers to get involved with the advance organising, planning and management of the festival.

The first organising meeting for the 2015 CAMRA Bristol Beer Festival will take place at the Gryphon (Colston Street, Bristol, BS1 5AP) on Tuesday 30th September at 8pm.

Please come along if you think that you can contribute. It's a very rewarding endeavour to deliver such a popular event and many hands make light work!

Richard Brooks

Another year of CAMRA socials

Nearly at the end of three years as Bristol & District CAMRA branch social secretary – my word doesn't time fly!

Since August 2013 we have run 19 Explorer/Survey trips, an increase on previous years. As you may know we do these to check out the quality of the beer in pubs so as to help choose Good Beer Guide entries. The trips have gone very well with the average number of attendees per trip being 18, about the same as last year.

I would like to thank Vince Murray for organising the routes and pubs to visit – over the many years he has been the Good Beer Guide coordinator and I'm sure Martin Gray who has now taken over will carry on the good work.

Apart from normal scheduled meetings, there have been no less than 27 other events arranged in the last 12 months, some by coach, some train and some walking.

These have included Mild Month trips, Bristol Beer Festival thank-you trips, visits to beer festivals, Bristol Pubs Group and BADRAG socials, plus a number of other events.

It would take too long to list them all but some of the highlights have been the 2013 Minehead Beer Festival (with a visit to the 2014 one in the pipeline), the Tiny Rebel Brewery trip, the South Gloucestershire Mild Trail and Dave & Alix McKillop's 10th anniversary party at the New Inn at Mayshill.

The Bristol Beer Festival thank-you trip to the recent Great British Beer Festival in London was very well attended. The alternative thank-you trip was in July to pubs in Worcester; although there were only 24 on the trip, it seems that the people that did go enjoyed it.

There were also a number of walking trips, the BADRAG Mild Trails, a couple of Cask Ale Week crawls, Harbourside Explorer, Gloucester Road Christmas crawl and the Westbury Wobble.

As well as all that there was an excellent Christmas social at the Gryphon, the 2014 Good Beer Guide launch at the Volunteer (the 2015 GBG launch will be at the Beer Emporium), plus many more social gatherings.

There are a number of events coming up, including those from some of the other sub groups, so please check the branch diary to see what's happening. I also forward on as much information as possible to the Yahoo Group which can be joined from the branch website.

Having such an active branch actually makes the job of social secretary easier in some ways and I look forward to seeing many of you on some of the forthcoming trips. I would also like to thank all of the people that have participated in the events over the past year.

Audrey Gray
Bristol & District CAMRA Social Secretary

Bath & Borders branch diary and contacts

- **Thurs 4th Sept 8:30pm:** A mini-crawl starting at the Cross Keys at Rode, then to the Forresters at Beckington and the Bell at Standerwick.
 - **Tues 9th Sept 8:30pm:** A social at the Fox & Badger, Railway Lane, Wellow.
 - **Tues 16th Sept 8:30pm:** A social at the Kings Arms, South Street, Stratton-on-the-Fosse, Somerset.
 - **Thurs 25th Sept 8:30pm:** A mini-crawl of Widcombe, starting at the Ring O' Bells, then the White Hart and the Ram.
 - **Tues 30th Sept 8:00pm:** The Branch Meeting, the Fromeway, Radstock. (Please note the new start time.)
- 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 or socials@bathandborderscamra.org.uk

Contact for all non-social matters: James Honey on 01373 822794
Branch web site: www.bathandborderscamra.org.uk

Weston diary and contact

- **Monday 15th September:** Royal Hotel 8pm and Tavern Inn The Town 9.30pm.
- **Wed 24th September:** Branch Meeting at the Conservative Club, Alexandra Parade.
- **Saturday 4th October:** Cheddar area pub survey – bus 126 nearest 11.00 from Alex Parade.
- **Wednesday 22nd October:** Yatton pub survey – 19.13 train from WsM, 19.16 Milton, 19.20 Worle. Return 22.13 from Yatton.
- **Friday 14th November:** Worle pub survey – meet at Lamb Inn 8pm.
- **Wednesday 26th November:** Congresbury pub survey – W1 bus nearest to 7.15pm from Alex Parade.
- **Friday 12th December:** Seasonal Ales pub crawl Weston-super-Mare start Captains Cabin 7.30pm.

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.

Socials and Pints West contact:

Robin E Wild – robinwild42@yahoo.co.uk 07857 602293

WsM contact for other matters:

Mark Hirst – ogrekhirst@hotmail.com

Severn Vale diary and contact

- **Fri 5 Sept, 8pm:** Pub survey trip – TBC.
- **Fri 12 Sept, 11:30-3.30:** Severn Vale Old Spot lunchtime social.
- **Wed 17 Sept, 8:30pm:** Severn Vale sub-branch meeting, Bowl, Almondsbury
- **Fri 3 Oct, 8pm:** Pub survey trip – TBC.
- **Fri 10 Oct, 11:30-3.30:** Severn Vale Old Spot lunchtime Social.
- **Wed 15 Oct, 8:30pm:** Severn Vale sub-branch meeting, venue TBC.
- **Fri 7 Nov, 8pm:** Pub survey trip – TBC.
- **Fri 14 Nov, 11:30-3.30:** Severn Vale Old Spot lunchtime social.
- **Wed 19 Nov, 8:30pm:** Severn Vale sub-branch meeting, venue TBC.

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.camrabristol.org.uk and/or email us at SevernValeCAMRA@gmail.com.

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Email Steve.Plumridge.PintsWest@gmail.com

Bristol branch diary

Diary of the Bristol & District branch of CAMRA

- **Sat 30th Aug:** Severn Beach Rail Trail. Meet at Temple Meads 11:45 to purchase Groupsave tickets for 12:03 first stop Sea Mills station for the Mill House at around 12:30.
- **Wed 3rd Sept:** Survey/Explorer Trip, East Bristol, depart Cornubia 6.45pm.
- **Thurs 4th Sept:** Bristol Pubs Group Meeting, Surrey Wine Vaults, 7pm.
- **Wed 10th Sept:** Committee Meeting, Gryphon 8pm.
- **Fri 12th Sept:** Good Beer Guide 2015 Launch, Beer Emporium 12-7pm. Purchase your GBG at discounted price.
- **Sat 13th Sept:** Minehead Beer Festival, depart Cornubia 9.30am, back in Bristol around 9pm.
- **Thurs 18th Sept:** Heritage Pubs Trail for Bristol Beer Week, start Louisiana 7pm, then Ostrich, Golden Guinea, Hole in the Wall, Shakespeare (Prince St) and Graze.
- **Sun 21st Sept:** Survey/Explorer Trip, West Mendips, depart Cornubia 12.30pm.
- **Wed 24th Sept:** Branch Meeting, Conservative Club, Alexandra Parade, Weston-super-Mare, BS23 1QX, depart Cornubia 6.45pm.
- **Thurs 25th Sept:** BADRAG Social/Meeting, 7.30pm at Kings Arms, High St, Kingswood, then by bus to Red Lion, Whitehall Rd.
- **Tues 30th Sept:** Bristol Beer Festival Planning Meeting, Gryphon 8pm.
- **Wed 1st Oct:** Survey/Explorer Trip, across City North, depart Cornubia 6.45pm.
- **Wed 8th Oct:** Committee Meeting, Gryphon, 8pm.
- **Tues 14th Oct -** Survey/Explorer Trip, Mid Mendips, depart Cornubia 6.45pm.
- **Sat 18th Oct:** BADRAG Porter & Stout Trail around City Centre, meet at Bridge Inn 1pm, then Cornubia, Seven Stars, Beer Emporium, Small Bar, Bank and Elephant.
- **Wed 22nd Oct:** Branch Meeting – The Elephant St Nicholas Street – 8pm
- **Tues 28th Oct:** Survey/Explorer Trip, Keynsham area, depart Cornubia 6.45pm.
- **Thurs 6th Nov:** Bristol Pubs Group, Crofters Rights, 7pm.
- **Tues 11th Nov:** Survey/Explorer Trip, across City South, depart Cornubia 6.45pm.
- **Wed 12th Nov:** Committee Meeting, Gryphon, 8pm.
- **Wed 19th Nov:** Survey/Explorer Trip, Frampton Cotterell area, depart Cornubia 6.45pm.
- **Thurs 20th Nov:** BADRAG Meeting to plan Mild Month of May, Gryphon, 7.30pm.
- **Sat 22nd Nov:** Bristol Pubs Group Social, Montpelier and surrounding area, start 1pm, all welcome.
- **Wed 26th Nov:** Branch Meeting, the Elephant, St Nicholas Street, 8pm.
- **Wed 3rd Dec:** Survey/Explorer Trip, Weston-super-Mare and fringes, depart Cornubia 6.45pm.
- **Sun 7th Dec:** Christmas Social, Gryphon, 7pm.
- **Tues 9th Dec:** Committee Meeting, Gryphon, 8pm.
- **Tues 16th Dec:** Gloucester Road Christmas Crawl, details tbc.

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 any 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](#).

CAMRA pub discounts



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 Inn**, 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
- **Golden Guinea**, Guinea Street, Redcliffe, Bristol
- **Grapes**, Rounceval Street, Chipping Sodbury
- **Gryphon**, Colston Street, Bristol
- **Hare**, North Street, Bedminster, Bristol
- **Hope & Anchor**, Jacobs Wells 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
- **Robin Hood**, St Michael's Hill, Kingsdown, 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
- **Steam Crane**, North Street, Bedminster, Bristol
- **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**, 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



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Featuring over 35,000 real ale pubs

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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!