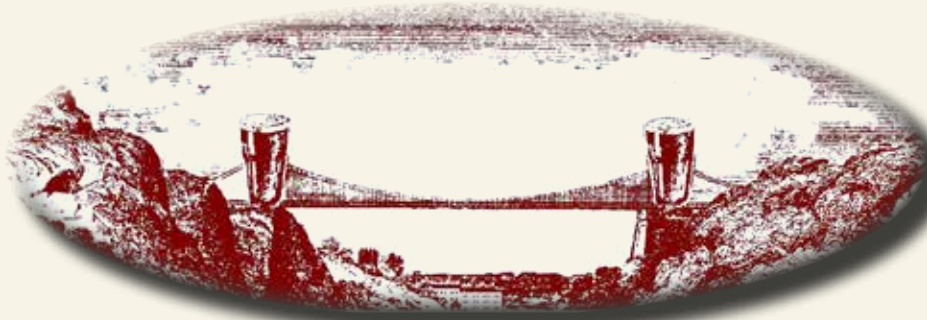




CAMPAIGN
FOR
REAL ALE

AWARD-WINNING



www.camrabristol.org.uk



CAMPAIGN
FOR
REAL ALE

PINTS WEST

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





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

Brought to you entirely by unpaid volunteers

Ten thousand copies of Pints West are distributed free to hundreds of pubs in and around the cities of Bristol and Bath ... and beyond. Also available to read on-line at: www.bristolcamra.org.uk



CAMPAIGN FOR REAL ALE

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

Next edition: end of February 2015 (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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B.A.N.E.S: 01225 396755

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Design & Layout: Steve Plumridge.

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

LETTERS: please email correspondence to the editor at:

Steve.Plumridge.PintsWest@gmail.com

or post it to:

Pints West Editor, Steve Plumridge,

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

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Thanks to this issue's contributors

Ali Bridle	John Gatty	Richard Harman
Andy Gray	Laurie Gibney	Robin E Wild
Charles Yaxley	Lesly Huxley	Roy Sanders
Dave Graham	Martin Gray	Steve Comer
Denise Swain	Michael Bertagne	Steve Hunt
Dr John	Mike Jackson	Steve Plumridge
Eddie Taberner	Nigel Morris	Talisha Mills
Gillian Hough	Norman Spalding	Tim Belsten
Graham Watson	Pete Bridle	Toby Seely
Helen Featherstone	Pete Taberner	Tom Chapman
Henry Davies	Phil Cummings	Tony Durbin
Ian Beckey	Phill the Pint	Trevor Cromie
Jan Deverell	Richard Brooks	Vince Murray

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



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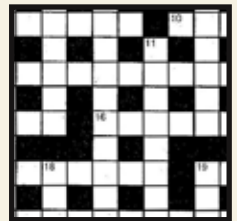
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Bristol Beer Festival

The eighteenth annual CAMRA Bristol Beer Festival will run from Thursday 12th to Saturday 14th March 2015 at Brunel's Old Station, Temple Meads, Bristol. There will as ever be an excellent range of well over 130 different real ales on sale over the course of the festival as well as a great selection of cider and perry. There will also be a variety of food available at all sessions.

Although the face prices of the tickets are unchanged, the amount of included beer tokens will be reduced from £5 to £4, so effectively they will cost £1 more. This is the first increase in the cost of admittance since 2008, over which period the cost of hiring the venue has increased substantially, resulting in the need to now make this change to balance the budget.

There are also some significant changes to the arrangements for ticket sales for 2015 to reflect customer feedback and buying patterns and in particular the stated preference of many people to buy tickets online.

On Sunday 1st February tickets will go on sale to CAMRA members at the **COMMERCIAL ROOMS** in Corn Street, Bristol from 12 noon until 2pm. Please bring the correct cash to the ticket sales sessions as we will not be able to accept cheques or credit cards. Tickets will only be sold to card-carrying CAMRA members at this session. Anyone who signs up to join CAMRA on Sunday 1st February will also be able to purchase festival tickets. The purchasing limits that apply for each valid CAMRA membership card presented have been relaxed as follows:

For the Friday lunchtime, Friday evening and Saturday lunchtime sessions a maximum of any four tickets in total may be purchased (for example you could purchase four tickets for Friday lunchtime OR two tickets for Friday evening and two tickets for Saturday lunchtime). There is no limit on the number of tickets that may be purchased for the Thursday evening and Saturday evening sessions.

From Tuesday 3rd February the remaining tickets will then be available to everyone to purchase **ONLINE** and details of this will appear at www.camrabristol.org.uk.

There will not be a second "public" ticket sales session. If there are tickets remaining by **Wednesday 18th February** then some will be put on sale at the **SEVEN STARS** in Thomas Lane, Bristol.

A simultaneous CAMRA member ticket sale will take place with the same rules at **OFF THE RAILS** at Weston-super-Mare train station on **Sunday 1st February**.

All ticket prices include £4 worth of beer festival tokens, which customers will receive on entry enabling them to go straight to the bar. Also included are a festival programme and a commemorative half pint glass, marked for third and half-pint measures.

We strongly advise keeping an eye on our website at www.camrabristol.org.uk as this will feature further beer festival information including updates about ticket availability (including online sales) and the beer and cider lists as they become available. Following the increased online ticket sales in 2014 (particularly for Saturday evening) we are looking at how to get these ticket holders into the festival as quickly as possible.

Richard Brooks



Date	Session	Time	Cost
Thursday 12 March	Evening	7pm - 11pm	£10 (incl £4 of tokens)
Friday 13 March	Lunchtime	11:30am - 4pm	£10 (incl £4 of tokens)
Friday 13 March	Evening	7pm - 11pm	£10 (incl £4 of tokens)
Saturday 14 March	Lunchtime	11:30am - 4pm	£10 (incl £4 of tokens)
Saturday 14 March	Evening	7pm - 11pm	£9 (incl £4 of tokens)



An Incredible new brewery in Brislington

In the Summer edition of Pints West, in an article about new local breweries, we mentioned one that we'd heard was being set up in Brislington but about which we knew little else. As a reminder, this is what we said:

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

Well Stephen Hall has now got in touch to introduce himself. It transpires that he has been brewing for about six years, and is also training as a beer sommelier. He says of the Incredible Brewing Company: "It began as a concept three years ago with an ethos of combining traditional brewing methods with progressive beer styles and promoting beer as the real accompaniment in dining and any social events. It hopes to challenge perceptions of what beer should taste like, enhance bold interpretations and to promote real ale to a wider audience."

IBC is a small family-run brewery (2.5 barrels) and began production in Brislington in September. Stephen says it aims to bring the very best in fine experimental beers and exotic traditional recipes to the market place. "The beers are brewed in unique batches and the intention is to bring variety and character in the flavour profiles of the beer. We are aiming to sell the beers in 500ml bottles, 4.5-gallon pins and 9-gallon firkins to craft beer bars, real ale pubs and restaurants, and also various local food fairs and markets."

The already extensive range of beers produced by



IBC includes Indian Pale Ale, Pale Ale, Amber Ale, Honey Porter, Black IPA, Milk Stout, Rye Beer, Raspberry Beer, Cherry Lambic, Elderflower Beer, Pumpkin Ale, Saison, and Christmas Ale.

For more information check out their web site at www.incrediblebrewingcompany.com. And look out for them at various Christmas markets over the coming weeks.

SP

*Incredible Brewing Company,
214-244 Broomhill Road, Brislington,
Bristol BS4 5RG – Tel: 07780 977 073*



It's been a very busy autumn at Ashley Down Brewery

The family of Vince Crocker, owner of Ashley Down Brewery, has been out foraging. They were pictured collecting hops at Ashley Vale allotments and the church of St Michael and All Angels on Pigsty Hill. The hops – varieties unknown – were used in two 'green hop' beers (which is when fresh hops are used instead of the usual dried ones). The results were **Ashley Vale**, a golden 3.6% mild, and **St Michael and All Angels**, a straw coloured 4.8% beer.

Two other seasonal favourites have also been brewed recently, namely **December**, a full bodied, fruity, rich, amber beer at 4.6%, and **Plum Porter** (enough said) at 5.2%. The Plum Porter will be available in bottles by the time you read this.

As reported in the last Pints West, Vince has been experimenting with his 3.7% beer **Sideways**. Each cask was delivered to pubs with a hop 'tea bag' that could be added in the cellar for extra fresh hop character. The addition of the hop 'tea bag' proved very popular and was well received by licensees, so Vince will be repeating this in the near future. I tried it in the Beer Emporium and it does give an extra kick of bitterness and tropical fruit. He has also produced a 4.7% version of it called **Very Sideways** for a local scout group's fundraising event, at the end of November, which has also gone out to his regular outlets.

To help meet demand Vince has just acquired another lovely shiny fermentation vessel with a six-barrel capacity (about 1,700 pints). Ashley Down has also taken delivery of more pins (36-pint casks).



Some pubs that find it hard to shift firkins (72 pints) in three or four nights may be interested in having their beers supplied in pins. Vince believes that pins give licensees greater flexibility and an opportunity to increase the variety they can offer.

Due to the continued expansion of both Wiper & True and Ashley Down (who have adjacent premises), Vince is currently looking for a new home for his brewery. If anybody knows of a space local to Ashley Down I'm sure Vince would be interested in hearing from you.

Tony Durbin

The Joy of Pins

Over a two-day period in October the Lansdown in Clifton was host to a beer festival made up almost entirely of pins – small casks holding four and a half gallons of beer as opposed to the usual nine gallons. This meant that the small stillage was able to accommodate many more casks than would otherwise have been the case, allowing them to showcase a bigger selection of beer styles and strengths (and breweries) for people to choose from.

I got chatting to the landlord, Charles Yaxley, and was moved to offer him space to expound the virtues of pins in his own words. Over to Charles...



Charles and Amanda with the pins at "The Lansdown 30" beer festival, a celebration of brewers within 30 miles of the Lansdown

'PIN': the baby barrel that delivers choice

It's a peculiar irony that as cask ale has seen a growth in sales and popularity, the unit in which it is sold to publicans has dropped – from 'barrels' (36 gallons) through 'kilderkins' (18 gallons) to 'firkins' (9 gallons) and now we have the 'pin' (4.5 gallons).

The 'pin' is a nifty little barrel which helps publicans to sell a broader range of beers within the overall volume of ale sold without risking – or at worst, lessening the risk – of the beer turning. Brilliant.....or so you would think. The major problem is getting brewers and landlords to see this.

Amanda and I have used 'pins' at the Lansdown for many years – we even bought a couple of our own for splitting 9's for parties in our function room – and we will testify till the cows come home that not only are they very useful, they have helped us expand our beer range and, consequently, our sales: a win for our customers, for our suppliers and for us.

The 'firkin' is the standard size these days because the ale can generally be shifted before it turns thereby reducing the threat to the increasingly tight margins that publicans work to. But, it does present problems now that there is so much choice of ale – simply, it does not allow most landlords to take advantage of the hundreds of different

beers available on a local level, let alone nationally, and this is where the 'pin' can help. The 'pin' makes it possible to offer choice, test new beers and lessen waste.

I doubt there's ever been so much choice for ale drinkers: recently, I counted 32 small and microbreweries within 30 miles of the Lansdown. If they all produce six beers, that's 192 different ales, which is a staggering amount of choice and should shame anyone selling a national brand! OK, so if you're 'tied' or in a 'managed house' you may suffer from restrictive practices or orders beyond your control, and I sympathise with publicans with this predicament. Nonetheless, I still see too many pubs selling unimaginative brown beer.

Beer in a 'pin' will keep just as long as in a 'firkin', which should eliminate wastage issues. By virtue of its size, it will allow you to have two different ales where the '9' gave you one. They're easy to store and handle – you can double rack them so they shouldn't take up extra cellar space. A 'pin' is a more useful size for parties and outside events, such as a barbecue – its portability makes it a winner. You could even offer it for 'off sales' to your customers when they have private parties.

If we don't take advantage of this situation now, we will see many of these small brewers sink because they work all hours (and that's no exaggeration) and to very tight margins. I'm not being alarmist. Over the years I have come to know many and I know that between tax and the greed of middlemen, they really do struggle. Just as publicans like me are forever calling for support, so must we support our local brewers.

I'm aware that this isn't always easy, particularly for supply if you are tied, but there are ways around it that will not breach pubco agreements and, similarly, there are ways of dealing with the "who supplies and fits the hand pump" problem – I'm happy to discuss this with anyone who may be interested. Equally, it requires investment by brewers in new barrels and I'm glad to say that there are a growing number of brewers who see the advantages. I also acknowledge that until more landlords start buying 'pins', a brewer could be stuck with odd units of beer that may turn before he can sell them. All business is fraught with risk, but let's work together to expand choice and celebrate the fabulous and uniquely British thing that is 'Real Ale'.

Publicans, seek out the 'pin': our experience is that if you offer a good choice you gain new customers, or as Amanda puts it: "When a group goes out, it tends to be the ale drinkers that decide where it goes as the same lagers tend to be available everywhere."

Brewers, embrace the change: if pubs are selling more beer, make it your beer they sell.

Customers, demand that we are imaginative and show us how we can make a better living by giving you the range, quality and local beer that you want.



Vince Crocker of Ashley Down Brewery with his new stock of pins which he believes will give licensees greater flexibility and an opportunity to increase the variety of beers they can offer (photo by Tony Durbin)

News from the Great Western Brewery

On my recent visit to the brewery I was given a taste of their latest creation, a robust best bitter brewed with rye malt and New Zealand hops and the work of brewer Ashley Stone and assistant brewer Jude Smith. **Whackapapa** (4.2% ABV) is amber in colour with an aroma of pale and rye malts with a hint of fruit. The taste is crisp and malty with a suggestion of a savoury tropical fruit – reminiscent of unripe papaya – on the palate and a notably bitter and long-lasting finish. The hops used are Pacific Jade and its recently developed offspring Waimea.

A new semi-automatic bottling plant has been purchased and is being recommissioned. It will enable enhanced capacity so that the whole range of beers will be available in bottle in the New Year.

A mobile bar has been popular of late supplying, for example, ales to the Downend Round Table fireworks party on November 7th and could be found every weekend in November quenching thirsts at rugby matches at the Stoop, Twickenham, in conjunction with the Autumn International Games. Also look out for the Great Western bar at Thornbury Fair on 6th December, an event held every three months in the high street.



Bristol Belle (5.0% ABV) is still selling well at JD Wetherspoon outlets and **Cock Robin** and **Edwin's Ruby Porter** are currently being brewed ready for Christmas. Don't forget that the brewery shop is open for orders for the festive season; mini casks, as well as bottles, are available.

Henry Davies



Kevin and Ashley Stone of GWB

Great Western Brewing Company

Hambrook, Bristol, BS16 1RF

Visit The Brewery Shop

Real Ales Direct To The Public

Opening Hours

Mon - Fri 10:00am - 5:00pm
Saturday 10:00am - 2:00pm

Sample Our Christmas Ale



 www.gwbrewery.co.uk

Bristol & District CAMRA branch annual mail-out

Every year (normally at the start of December) we issue a mail-out to Bristol & District branch members containing information on a variety of topics such as the Bristol Beer Festival and our processes for the Good Beer Guide and Pub of the Year.

This year the mail-out will be done in two phases, the first of which will be sending it by email to everyone that has registered their email address with CAMRA. This should save a few trees, as well as saving the Campaign a significant amount of money (postage is far from cheap these days, particularly when writing to well over 3,000 people).

For anyone that does not have an email address registered with CAMRA, or for whom their email address bounces, we will still print and post a copy a week or two later.

If you have not provided CAMRA with an email address then please consider doing so and make sure that you keep CAMRA informed if it changes.

Go to www.camra.org.uk and log in with your CAMRA membership number and check that your contact details are up to date, including your email address, and that your preferences are set to "Allow Email".

If you do not receive a copy of the branch mail-out by email or post by the end of December, then please contact the branch membership secretary, via the editor (details on page 2).

Richard Brooks

Moor Beer

These are exciting times at Moor Beer Company. Following the summer relocation of the brewery to Days Road in St Phillips the brewery is a hive of activity, as Justin and Maryann Hawke and the team continue to develop the site. Three new fermenters have been added to give a welcome increase to capacity, and the team has expanded by two as well.

The plans for the brewery tap are coming to fruition too, and hopefully you will be able to taste Moor beer on site by December. When you mention a brewery tap, most beer drinkers would think of a pub with a brewery attached. Moor will be different, more akin to the American model, as, for example, Tiny Rebel in Newport is.

Rather than a pub, there will be a well-sized tasting room upon entering the building. A range of Moor beers will be offered from cask, keg, and bottle. For the designated driver there will also be tea, coffee and soft drinks. The shop will be open for off sales Monday to Saturday to start (get your Christmas shopping in!) and the tap



Justin Hawke with his barrels of maturing Fusion



Sloes being added to casks to create Sloe Walker

is likely to be serving draught beer Friday evenings and Saturday afternoons, expanding times as demand grows. Private functions can also be held.

On my recent visit, beer was on pallets ready to be shipped out to places as distant as Italy and Australia. In fact, for a large brewery, there was little beer to be seen waiting to be sent out, such is the current demand.

I was witness to the rare sight of sloes being added to the casks to create **Sloe Walker** – interestingly, the sloes are added frozen, as this helps them to break down more rapidly. Sloe Walker will be available in a very limited run in cask over the forthcoming months. Look out for this fabulous, rich, warming dark beer.

The five large wooden cider brandy barrels used for maturing **Fusion** were also on site. The use of these barrels adds great depth and character to this mighty old ale, which should be available in the New Year.

Moor will continue to bottle in large 660ml size bottles, These bottles, and also 20-litre polypins, will be available for off sales once the brewery tap is open, alongside two-litre “growlers” of draught beer in refillable, swing-top bottles.

Since commencing brewing in Bristol in August, the team seem to have spent more time outside the brewery than in it, presenting at multiple events in Italy, the US, and across the UK. They are looking forward to winding travelling down during the holidays and spending more time welcoming us to the tap room, which will feature regular favourites **So’Hop**, **Revival**, **Raw** and **Hoppiness** alongside seasonals **Amoor**, **Ported Amoor**, **Smokey Horzyon** and **Old Freddy Walker**, and new beers such as **B-Moor** and **Stout**. Justin has even more exciting events and beers up his sleeve for 2015, so stay tuned.

Phil Cummings

A431 reopens - support these pubs!

Licenses of pubs affected by the closure of the A431, which was reported in Pints West 102, will be delighted with the earlier than anticipated reopening of the road on the 17th of November.

The Kelston to Bath section of the road, which closed in February this year due to a landslide, was not due to open until December, but the repair work was completed more quickly than anticipated.

A temporary toll road had been built in August by a local land owner to bypass the closed section, but even so all the pubs on or near the road

have experienced a downturn in trade.

The pubs affected were the **White Hart** in Bitton, the **Upton Inn** in Upton Cheyney, the **Swan** in Swineford, and the pub nearest to the closed section, the **Old Crown** at Kelston, which had relied very much on custom from the Bath area.

Bus services 37 and 319 are now running again along the road and it is hoped that trade in these pubs will pick up again in time for the Christmas period.

Martin Gray



We did it – landmark victory for pub goers and beer drinkers!

Government announces pub company reform

Thousands of licensees will be protected from unfair business practices in the pub industry and our nation’s pubs protected following the recent Government announcement which unveils plans for a Pubs Adjudicator and Statutory Code.

The long campaign road to reach this result has seen CAMRA contribute to three Business Select Committee investigations, two high profile Parliamentary debates, a Government consultation, an Office of Fair Trading Super Complaint and numerous rallies in Parliament.

Tim Page, CAMRA’s new Chief Executive, said: “This landmark Parliamentary vote helps secure the future of pubs. CAMRA is delighted that, after ten years of our campaigning, MPs have now voted to introduce a market rent only option for licensees tied to the large pub companies – a move that will secure the future of the Great British Pub.

“The Government was defeated by 284 votes to 269 with MPs from all parties voting in favour of a new clause

to the Small Business Bill that will empower pubco licensees to choose between a tied agreement and a market rent only agreement that will allow them to buy beer on the open market. Allowing over 13,000 pub tenants tied to the large pub companies the option of buying beer on the open market at competitive prices will help keep pubs open and ensure the cost of a pint to consumers remains affordable. The large pub companies will no longer be able to charge their tenants prices up to 60 pence a pint higher than open market prices.

“This simple choice should spell the end of pubco licensees being forced out of business through high rents and tied product prices. (The family brewers – who generally treat their licensees fairly – should not be affected.)

“Thank you to the thousands of CAMRA members and campaigners who lobbied their local MP to help make this happen and to those MPs that voted to support pubs. CAMRA are now urging the Government to accept the outcome of the vote.”

It's all about Cask Ale!

2014 edition of Cask Report is published

The latest edition of the annual Cask Report was published at the end of September to coincide with Cask Ale Week (Thursday 25th September to Sunday 5th October). Among its findings are that over 18,000 different beers are available each year in Britain and the majority are cask-conditioned or 'real' ale.

The author, Pete Brown, says: "There's been an exponential increase in the number of ales on offer – and the quality has never been better ... a beer revolution is sweeping across the country ... the support received from ordinary pub-goers is what makes the movement so powerful."

He also says: "Men and women from all walks of life are trying cask ale for the first time and relishing the experience. Urban trend-setters, rural foodies, and a whole new generation of people who prefer flavoursome, naturally-produced food and drink are turning in growing numbers to the hand-pulled pint."

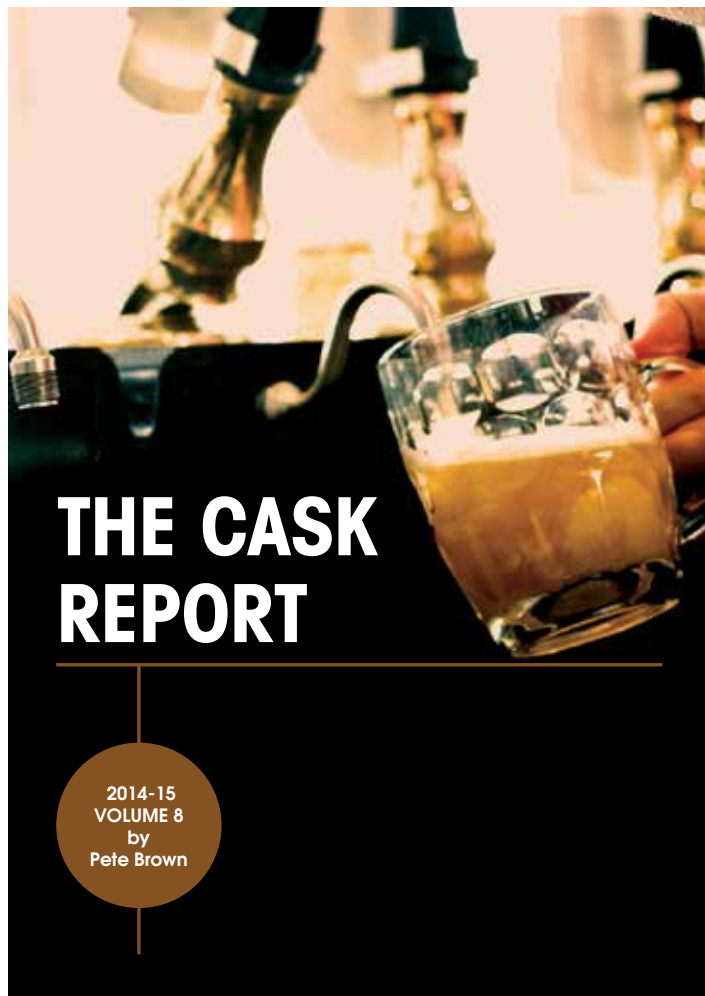
Since the year 2000 the number of breweries in the UK has trebled. There are now over 1,400 breweries and on average three new ones open every week. The vast majority of these produce mainly cask ale, and all are adding variety and choice to the market.

In Bristol & District CAMRA's branch area alone there were eighteen breweries at the last count, and the number is increasing every year. Most of these are small enough to be called "micro-breweries" but their products are often available far beyond the boundaries of the Bristol area.

Real ale is a fresh product containing live yeast. It ferments naturally and continues to mature in the cask, ideally in a cool temperature-controlled cellar. This is why you can buy it in pubs but not supermarkets. "Its uniqueness to the pub has certainly played a part in keeping pubs open," says Pete, "and the better the publican looks after and promotes the cask offering, the more likely the pub is to succeed."

The Cask Report offers information and advice to the pub trade. It also includes a survey of the attitudes of drinkers and licensees on a number of subjects. Unsurprisingly the two do not always agree. For example, most of the licensees who responded liked to change their guest ales frequently, while most of the drinkers preferred them to be on sale for at least a month.

Pete Brown also points out in the report that "while the profile of real ale drinkers is changing, publicans' perceptions aren't always keeping pace." 43% of publicans agreed with the statement 'Most cask



ale drinkers are middle aged men with beards and sandals' and 41% agreed with the statement 'Women don't like cask ale', while only a fraction of that number of drinkers agreed.

"These are outdated stereotypes that need to be consigned to the proverbial slop bucket," says Brown, "and as the beer revolution and the real savouring of taste continues, no doubt they will be."

Norman Spalding

Cask Matters website launched to help pubs

Cask ale is booming and the number of breweries is at a 70-year high. Three new breweries are opening every week; however large numbers of pubs continue to close. This has led the cask ale industry to launch a new website Cask Matters, in conjunction with the Cask Report, to help save pubs from terminal decline.

The Cask Matters website is backed by a large number of breweries plus Cask Marque, CAMRA and SIBA. It provides resources for licensees on how to look after and sell cask ale successfully. This includes case studies, help with training and information for licensees whether or not they are experienced with cask ale. It can be useful to anyone producing, distributing or keeping cask ale.

The information is backed up by evidence. Visitors to the website will find all the Cask Reports and SIBA's Beer Report, market research and the latest statistics from a wide range of organisations. There are also short summaries explaining the relevance of each one. The website at caskmatters.co.uk (or at cask-marque.co.uk/cask-matters) is easy to navigate and is intended to be the first place where many of its users find out more about real ale.

Cask Matters also contains news about cask ale. It shows how

caskmatters.co.uk



successful licensees are promoting it, how useful cask ale can be in increasing trade and what support breweries offer. Case studies show how others have stocked and served real ale successfully or run a beer festival. Users of the website can comment and sign up to an e-newsletter.

The Cask Report describes how cask ale can help pubs, both through direct sales of the product and by increasing footfall. Cask ale drinkers will often help their friends and colleagues to decide which pub to visit.

Paul Nunny of Cask Marque, who are responsible for hosting the website, said, "The idea behind Cask Matters is to build on the success of the Cask Report, Cask Ale Week and the growing number of breweries, beer festivals and CAMRA members. Cask ale can help more pubs to become successful and profitable and Cask Matters can equip landlords with the information they need to serve the perfect pint to their customers."

Norman Spalding

News from Butcombe Brewery

Launch of 'The Yard'

Butcombe's showpiece city-centre pub the Colston Yard, built on the site of the old Smiles Brewery, was re-launched as the Yard on the 9th of September. After three months of work the refurbished interior, with additional seating in the new back bar, was revealed together with a total of six cask ale pumps and an increased range of beers. The Butcombe Brewery managing director, friends and workers were there to welcome CAMRA members and other guests (see photo).

We also met the new managers of the Yard; after 13 years with Dark Star Brewery at the Evening Star pub in Brighton, Matt and Karen Wickham have joined Butcombe as the new managers of the Yard. Matt and Karen are well known as experts in the beer scene and have started a new era at Butcombe's central Bristol beer hub.

Butcombe provided free beer and nibbles for all customers early evening; in fact the news of free beer spread so fast that both the inside and outside of the pub were soon packed out. Everyone had a great evening and tasted a range of beers including the new Crimson King.



Photo by Tony Durbin

Butcombe personnel welcome you to 'The Yard'



Some of the crowd at Butcombe Brewery's open day

Brewery Open Day 2014

As usual several hundred people came to the Butcombe Brewery open day on the 27th of September this year, including a good contingency of local CAMRA members, and as in previous years the weather was good. Butcombe provided plenty of free beer and cider for refreshment. As well as the excellent Butcombe beers available, we were entertained with sea shanties and other live music, plus welcome appearances from the Mendip Morris Men. There was also a surprise visit from a full-size Crimson King to remind us about the new big red beer from Butcombe, who also told stories to the children. The Story Meat Company barbecued delicious organic burgers and other food. Overall, everyone had a great day out thanks to Butcombe Brewery!



The Mendip Morris Men

Seasonal Ale News

Crimson King: The seasonal ale from Butcombe this autumn was their 4.3% Crimson King. This was meant to be available from September until the end of November so there may be none left now. It was described as a big red beer using rye malt to give distinctive, refreshing, spicy dry flavours, and three UK hops plus Styrians for aroma.

Haka: Another one intended for November, and so maybe now gone, was Haka "ferocious Maori bitter" at 4.5%. This is one of the favourite Butcombe beers among many CAMRA members. It is described as golden in colour and packed with New Zealand hops. It has tropical fruit aromas, grapefruit sharpness in the taste, offset by hints of grape, gooseberries, peach, mango, citrus, pineapple and passionfruit. Full flavoured yet well-balanced and subtle.

Christmas Steps: The famous ruby-red Christmas Steps at 4.2% makes its usual appearance again in December. Maris Otter is blended with a selection of other malts that together lend the beer a reddish hue. It contains Challenger and Bramling Cross hops, the latter delivering a distinctive and fruity blackcurrant taste.

Old Vic Porter: For December, January and February we have the return of Old Vic Porter – a smoky, chocolaty 4.7% porter. Described as a "dramatically dark" beer, it is a complex, satisfying porter, smooth, rich and distinctive. It uses pale, crystal brown, and chocolate malts giving a bittersweet flavour with hints of chocolate and toffee, whilst the Fuggles and Golding hops ensure a powerful and satisfying finish.

More information

Christmas shopping can be done at the Butcombe Brewery shop in Wrington or online; for more information you can visit www.butcombe.com or follow Butcombe-Brewery on Facebook or Twitter @ButcombeBrewery.



Butcombe's very own Crimson King

Nigel Morris



Towles' Fine Ales



Towles' Fine Ales, run by husband and wife team Anna and Andrew Towle, are now coming up to the end of their third year of brewing. Since February 2012, they have brewed 18 different beers ranging from the **Gregory's Gold** (3.1%) to the full flavoured **Ma Beese's Chocolate Stout** (6.9%).

Brewer Andrew says, "Brewing is 90% science and 10% art. A consistent end product relies on getting the science part right. Quality raw materials are a large part of that which is why we continue to use Warminster Maltings and Charles Farham as our suppliers."

The biggest change this year has been in the sales department. Anita Sully (localrealales@gmail.com) sells for several local breweries and has added Towles' Fine Ales to her list. Anna Towle says, "It's been fantastic working with Anita. She's extremely knowledgeable about beer and she has been doing lots of jobs round the brewery to increase her brewing knowledge. As she spent many years running pubs in the area, she has a good understanding of what the managers want to see on their pumps. She's extremely good at updating twitter (@localales) to show where the beers she's selling will be available. And as any brewer will tell you, anyone who volunteers to dig out the mash tun is always welcome!"

Brewery tours at the site in Easton are hugely popular. Having finally got round to putting the tours on *Trip Advisor*, Anna and Andrew have been really enjoying reading the reviews. "We frequently get told it's the perfect night out but as that's when people are leaving at the end of the evening it's been lovely to see that customers still think it after the event!" laughs Anna. "We're going to be doing a public tour on the last Friday of every month during 2015 in the hope we can accommodate everyone who wants to attend." Private tours for parties of 15 to 30 people can also be booked via the website and cost £15 per head including a substantial ploughman's style buffet.

Towles' continue to sell bottle-conditioned beer via the brewery shop. On the first Saturday of every month they also have a stall at Whiteladies Road Farmers and Fairtrade Market, where they hand out free samples and do a lot of talking about beer! "It's a great way to meet our customers and get feedback on new beers we have brewed. It also gives them a chance to ask questions about production and raw materials. We always make sure we have some malt and hops at hand so

people can see how the beer they are drinking started out. There's such a big move towards local, sustainable produce, particularly in Bristol. It's reassuring for people to speak to those who are directly involved in the manufacture of their beer," says Anna. "We are sticking to this market for now as it is only two miles from the brewery and we are committed to selling our bottled beers as locally as possible."

So what does 2015 have in store for Towles' Fine Ales? Well, apart from the monthly tours, Anna and Andrew plan to add new beers to the list. "We've been lucky to have so much support during our first three years," says Andrew. "We hope to continue a core selection of our very best beers and brew new ones on a regular basis. This is a fantastic area for real ale lovers and we're looking forward to expanding our range over the following year."

Norman Spalding

Cooking up a storm!



Butcombe Brewery, Cox's Green, Wrington, Bristol BS405PA
Tel: 01934 863963 Fax: 01934 863 903 Email: info@butcombe.com

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PRIDE IN EVERYTHING WE BREW

In brief...

Swan, Thornbury

In September this year, three years after the Swan reopened (the first ever coach house in Thornbury), it has now opened the doors of the bed and breakfast, providing three double rooms. The last time the Swan had bed and breakfast was over 40 years ago, in 1972. Proving to be very successful, Sandra – tenant of the Swan – is already thinking of how to get even more rooms whilst still keeping its charm and the *olde worlde* feel of the traditional local based on a high street.

Chequers, Hanham Mills

It was mentioned in the last Pints West that the Chequers at Hanham Mills reopened back in July 2014 after a major makeover. This is a large riverside pub with curved frontage and the inside roughly divided into several areas, for drinking, eating and gaining access to the terrace. The décor is light and airy and has had the pastel colours treatment.

On a recent branch visit (28th October) six handpumps were found to be in use, dispensing three regular beers between them (Doom Bar, Bass and Wickwar Bob). The licensee said that there are plans to introduce up to three changing guest beers from microbreweries as well as the regular ones.

Food here is served all day until 9.30 (10pm Friday and Saturdays). A disabled lift makes access more possible. Dogs are allowed in the snug area.

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

People power! When Enterprise Inns closed the **Lamplighters** at Shirehampton it looked like this pub would become just another statistic. Five years on and a massive effort by a bunch of local people that care, an active MP called Charlotte Leslie, Bristol Pubs Group, and not least of all Dominic and Kathie Gundry-White together with Norman Routledge, the pub has re-opened in all its Georgian splendour. Facing Pill on the opposite bank of the River Avon its position is idyllic. The pub is set up for dining, both lunch and dinner, as well as traditional drinking; four handpumps dispense real ales, mostly from Bath Ales who installed the bar.



The Lamplighters viewed from the River Avon

In central Bristol, on St. Nicholas Street the **Elephant's** lease is offered by Christie and Co. This pub has increasingly impressed over the past few years with its clean décor, airy interior and good ale; let us hope that someone can continue its contribution to the excellent Bristol



What next for the Horse & Groom?

pub experience. Phil Searle who runs the excellent **Hare** in Bedminster has opened a brand new pub in Broad Street named the **Strawberry Thief**. It majors on Belgian Beer (why wouldn't you?) and takes its name from the decorative ceramic-fronted Everards print works opposite. In King Street **Kong's of King Street** is another new bar aimed at the younger clientele. Former keg beer pub Copper Jack's Crafthouse in Clare Street was short lived as it is now **Pata Negra** tapas bar. Behind the City Hall (or the Council House as most people would know it) the closed **Horse and Groom** has a new owner, but so far there are only rumours as to the likely direction this pub will take next. The **Eagle** in West Street, Old

Market, remains closed.

The pressure continues to be applied to prevent the **Beaufort** in Montpelier being converted into three flats. At the time of writing the planning application is pending decision with Bristol City Council. The **Foresters** on Gloucester Road in Bishopston is pending a planning application submitted by Wickwar Brewery to make alterations that should improve the usability of the pub and building. It would be nice to see this attractive half-timbered leaded mullion windowed pub prosper. Meanwhile JD Wetherspoon are eyeing up a site further north towards Ashley Down Road for their next Bristol pub.

In the east of the city the **Farrier's Arms** in Fishponds remains closed and wishes to get it re-opened (by owners Morrison's perhaps?) are stepping up following a high profile article on this pub in the *Bristol Post* recently. Pubs can be re-invented as is proven at the **Star** on Fishponds Road. A major refurbishment here by lessees Nailsworth Brewery, and the presentation of their ales, is creating a lot of interest; two are presented with a wish for up to four as word gets round and demand grows. Following the re-opening of the smart **New Moon** and the **Greyhound**, Fishponds could be enjoying a renaissance of which the Farriers could be a part if only the vision could be realised. There were worries when Fishponds community pub the **Oldbury Court** suddenly closed ... but it later reopened. The **Bull** at Crews Hole remains closed

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

but we have heard of at least one person who would like to run it as a pub. Let us hope that a way forward can be established. The **World's End** at St. George has been closed for some months now and fears are that it may be lost to those that preferred to make it their pub of choice. The most depressing news in this area at the moment is that of the **Air Balloon Tavern**. Planning permission has been granted to convert it into nine flats after a fierce battle by local users, the pub's managers and the Bristol Pubs Group. A crying shame for this landmark building which will finally close its door in January. Good news at Redfield where the **Black Horse** has re-opened. Elsewhere in the city the **Bell** at Redcliffe is part of a plan to develop it into part of an education centre. The **Albert** at Bedminster had closed though it has been subjected to a paint job and could well have opened its doors again as you read this. The **White Horse** at Westbury-on-Trym is up for lease.

The **King George VI** in Filton continues its conversion to retail space and flats so don't expect to be enjoying a beer in there in the future. The pleasantly positioned **Beaufort Arms** in Stoke Gifford has enjoyed a full refurbishment and is fully set up for diners and drinkers



The fully refurbished Beaufort Arms at Stoke Gifford

alike. Following the demise of the Parkway Tavern the Beaufort is the only pub in the village. The **Anchor** at Oldbury-on-Severn has a planning application pending to change three bedrooms to B&B use which should serve to benefit this popular pub. The new tenants that are running the **Cross House Inn** at Doynton are intent on bringing the pub back to the heart of the community while continuing its attraction as a destination diner. This pub sits in the heart of Doynton and is the only one for several miles around. In Chipping Sodbury the **Portcullis Hotel** has reopened and was serving Wickwar Cotswold Way on a recent visit.

Is it a final departure for the Station Master?

The Station Master in Warmley High Street ceased to be a pub in 2007 when it was converted into an Indian restaurant and take-away known as Bollywood Spice, though it retained its alcohol license until it ceased trading in 2011.

Prior to that the Station Master was a popular local community pub in a reasonably well populated residential area, so you would expect it to trade successfully with its main road location (on the A420) and being close to the Bristol and Bath railway path. After its closure the building began to fall into disrepair and a recent fire has caused damage to its extension's roof structure. Then at the end of April this year the new owners of the property, Bristol and Bath Developments Ltd, submitted an application to South Gloucestershire Council to determine whether prior approval was required to demolish it, taking into account the method of demolition and any proposed restoration of the site.

As a locally listed building, certain local councillors and residents believe that its loss would be detrimental to the community and many people want to see it restored and reopened as a pub, following suitable investment, rather than being developed into more flats, etc.

Bristol Pubs Group will be monitoring the situation closely to ensure that everything possible is done to get the pub reopened again if any new planning application for development is submitted. The Station Master's final departure should not be the only option for the local community.

Jan Beckey



Live and Let Live no more

The **Campbell's Landing** on Clevedon front continues to welcome all but it is due for conversion by the Mezza chain into a bar-restaurant in 2015. Locals of the **Yew Tree** in Chew Stoke have raised enough signatures to have ACV listing applied to their pub. This listing gives some level of protection from the ravages of the developer who wants to convert it into non-pub use in spite of a massive opposition.

What's the score? In this quarterly account of pubs in our branch area, 16 are good news stories while 13 are not. Not all bad news then? But when I tell you that the area has permanently lost 141 pubs since the year 2000 please don't choke on your beer! Remember these?...

- Crown & Anchor, Dings – demolished;
- Enterprise, Bedminster – demolished;
- Fellowship, Horfield – now a Tesco shop;
- General Elliott, Bedminster – now a take-away;
- Golden Lion, Frampton Cotterell – now housing;
- Holly Bush, Brislington – demolished;
- Lamb & Lark, Speedwell – now a house;
- Live and Let Live, Blagdon – now a housing development;
- Mason's Arms, Lawrence Weston – demolished;
- Sportsmans Arms, St. Judes – now a mosque.

Keep supporting your local!

Use it or lose it!

Keep pubbin'!

Mike Jackson (for the Bristol Pubs Group)

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The Lamplighters reopens

On Monday 29th September the lamplighters in Shirehampton, re-opened its doors to the public after nearly five years of being closed. The Grade II listed building, built in the mid eighteenth century, has been restored to a very high standard both outside and inside, and remains a real ale house. More details on this further on, but here's some background first, on the battle to make this possible.



The Lamplighters closed in January 2010 and people from all around Bristol were very concerned over its future. Nobody wanted this pub lost. On 31st July 2010, Bristol Pubs Group had its first meeting with the local MP Charlotte Leslie to discuss their concerns and explain some of the matters affecting the pub trade and the ongoing loss of community pubs. She had already made her concerns known over this pub's future.

Prior to the pub's closure, Enterprise Inns failed to maintain this listed building, leading to theft of lead and later vandalism. This reached the state of having windows smashed and water leaking through three floors, thus it becoming an eyesore. Charlotte Leslie made clear to the owners she wanted this pub protected and saved. She spread the word and set up communications with various bodies over the pub's potential.

Churchill Property Group bought the land with intention of reviving the pub for someone else to then run. They felt a need to put a large portion of its beer garden to use for housing and applied for planning permission for five homes. Bristol Pubs Group and the public made their views known, with the feeling that if having homes there would lead to the restoration of the building as a pub, then they would support it. The Council were also keen to see this pub restored.

Kings Weston House in a neighbouring ward has been under restoration for quite some time. Those carrying this out took sympathy



on the Lamplighters as well, so they stepped in. The area reserved for the pub's use was therefore bought last winter. The pub is now owned by Dominic Gundry-White and Norman Routledge. Restoration work has been taking place since. In June, Charlotte Leslie rounded up local volunteers to help in some of the work, which probably helped to reduce the delay of a re-opening and bring more local pride in the results.

After a lot of hard work and perseverance to save this pub, it is now up and running under the management of Kathie Gundry-White. The exterior has had a surrounding wall restored, plus windows, the entrance and cast iron archways replaced. Improvements to the balcony have been made. Inside, the pub looks very smart, but with the bar counter reduced in length. With four pumps and an agreement with Bath Ales,



Barnsey (4.5%), Gem (4.8%) and their seasonal ale make the three core ales, with an ongoing change of a guest ale. So far I have seen St Austell's Tribute Extra (5.2%) and Proper Job (4.5%), and Timothy Taylor's Landlord (4.3%), plus a one-off brew from Beerd (a Bath Ales offshoot). This broadens the choice for the local people.

As you may expect, the first few weeks had a surge of people keen to see the result. Dominic has told me that its popularity has been even greater than expected. Weekdays generally tend to be more busy during the daytime than evenings, with a lot of the elderly enjoying it then. When I have visited on Saturdays, it has seemed busy to me. The pub is family-friendly and does sell hot foods. With views across the river to Pill, this is a very enjoyable, relaxing spot to stop.

The beer garden has yet to be developed but should be ready for next year. There is intention to hold a beer festival some time, but it is too early to put a date on this yet. (As it stands on the bank of the Avon overlooking North Somerset, maybe some real ciders should be considered, eh?)

General details of the pub can be found on WhatPub.com – and keep your eyes on their web site at thelamplighters.co.uk. If you visit the pub in the day, consider a walk up to the grounds of Kings Weston House while you're in the area!

Tim Belsten

(photos provided by Bob Pitchford and Dominic Gundry-White)

News from Bath Ales



Due to its popularity, Bath Ales increased production of the autumn seasonal **Forest Hare**, with an extra 35,000 pints having been brewed this year. Forest Hare only made its debut in 2012 but has become one of the most popular of Bath Ales' seasonals.

Probably *the* most popular is **Festivity**, which is now in pubs, bars and other outlets, available in cask, bottle and micro-cask. Festivity (5% ABV) is an award-winning porter brewed using floor-malted Maris Otter barley and roasted chocolate malt, together with Challenger and Bramling Cross hops from Kent.

A surprise hit has been the special, chilli-flavoured, bottle-conditioned **Ghost Hare**, originally brewed for the Chilli Festival held at Upton Cheyney chilli farm. The first batch brewed by Beerd brewer Shane O'Beirne sold out so quickly that he has brewed another batch, which should be available as you read this copy of Pints West. That is, unless this batch sells out very quickly too! Ghost Hare is brewed using chocolate malt and Challenger hops, which mingle with the oak-smoked ghost chillies from the Upton Cheyney Chilli Company, to give a spicy kick to the rich dark chocolaty flavours of the ale.

Bath Ales' increasingly international outlook was confirmed with a recent win for Gem at the International Beer Challenge. Judged along with 500 brews from more than 30 countries, Gem not only received a gold medal but also went on to win the top trophy for its category: 'Best Ale up to 5% ABV'. In fact, they were the only British brewer recognised for any of the six top beer awards.

This year's addition to the premium **Sulis Collection**, which last year was launched with a number of bottle-conditioned stouts and a barley wine, is a limited edition English Single Malt called **Gem Aqua Vitae**. The spirit has been distilled five times at the English Spirit Distillery using wort, the product of mashing barley during the brewing process. The final result is a smooth malty spirit (42% vol) which has an aroma of honey-suckle and flavours of clove, liquorice and vanilla (Bath Ales' description). However unless you are one of the 1%, you may find the asking price just a little out of reach (£39 for a 50cl bottle).

Bath Ales has set up the Hare Foundation: a grant-making charity which relies on the support and generosity of its staff, suppliers, customers and the local community to raise funds which charities will be able to apply for. The objective is to raise money by organising a variety of activities, ranging from payroll giving to voluntary contributions through Bath Ales pubs, and from individual challenges organised by staff to collecting at events. The focus is on charities targeting cancer, children and the environment. Events already organised include a Marketing Department clothes collection, sponsored entrants in the Bike Bath Sportive and a Halloween party at the Salamander pub in Bath. Proposals include 5p of the seasonal ales' price going to the charity and a small voluntary donation for each meal consumed at a Bath Ales outlet.

Bath Ales became an official partner of Bath Rugby in time for the start of the season. The two-year agreement is the biggest partnership deal the brewer has ever committed to, and signals a significant investment by

the brewery. As part of the new relationship Bath Ales' branding, featuring Gem, will be included on the team's shorts throughout the season. The West Stand at the Recreation Ground will be Bath Ales branded, and in-stadia advertising, and regular product sampling, will take place throughout the season.

News from the Beerd Brewery

Beerd have become so successful with their Scandinavian exports (Sweden, Finland and Denmark) that they are now brewing two of their ales full time. **Monterey**, the Californian style pale ale, and **Silvertip**, the pale ale brewed with New Zealand Sauvignon hops, are now brewed all year round. Both of these are available in cask, with the latter, along with **Monocle** the English style IPA, available in bottle, though not bottle-conditioned. However Beerd are continuing their policy of experimental one-offs and two soon-to-be-released brews fit the mould. First off will be a coconut porter, closely followed by a black IPA, both having strengths between 5% and 6%. Check out the nice new **beerdbeers.com** website which details current and previous brews as well as where to find them, and what method of dispense is available.

Platform 3 IPA brewed in Graze Bath is still selling well in cask as well as keg, although head brewer Shane admits that the trend with his customers, for all Beerd beers, is towards keg. Cue for 'craft ale' debate?

The Beerd pop-up bar, which appeared briefly in Clifton Village in late summer, is popping up again this Christmas to provide après-skate sustenance for the adjacent pop-up 'Clifton on Ice' rink. A selection of Beerd ales (I suppose all keg again) will be available and maybe some bottles of Ghost Hare to give that necessary warming glow. More details should be available on the **bathales.com** website.

For all the home brewers among you Beerd, in conjunction with Bristol pubs **No. 1 Harbourside** and the **Canteen**, are launching a competition to give home brewers the opportunity to make their own beer with Shane. The idea is to design and name a beer perfect for spring or summer, under 5.5% ABV, and if you win you could be pouring your very own pint at those pubs. Entry forms are available via the **beerdbeers.com** website, and the deadline for entries is Monday, 2nd February 2015.

Roy Sanders

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Pub in the Spotlight - the Salutation at Ham



Pete & Claire Tiley and friends on the night of the CAMRA South West Regional Pub of the Year presentation

Let me start by saying “Congratulations”! The 11th of October saw Pete Tirley – landlord of the “Sally” – receive his award for CAMRA South West Regional Pub of the Year, 2014. It’s not the first accolade for Pete, and I’m sure it won’t be the last.

Pete had been working as a telecoms analyst in London, but found himself becoming increasingly fascinated with the real ale scene – often spending much of his free time touring round different pubs over the city to track down the variety of ales on offer. One thing led to another and before long Pete was home-brewing, trying out different styles, playing with recipes, and discovering what works (and what works less well!). Eventually, knowing where his heart really lay, the opportunity of returning to his home turf to run a pub that very recently used to house its own brewery was a greater motivator than the life of a London-based analyst. So Pete and wife – Claire – moved into the Salutation in April 2013.

Pete had a hard act to follow. Don and Sue had been running the pub for several years, and had built it up to a real community asset. And prior to Don and Sue, Steve used to run the small Eagle brewery, brewing in the back of the pub and supplying beers only for the pub.

Pete’s aims are to provide quality beers and ciders – with the emphasis on quality – that he himself likes. Not necessarily just going for his personal favourites, but aiming for a range of different styles that are always served in peak condition. He has five real ales on handpump at any one time. At least one – and usually most – of these are from local breweries (the pub has CAMRA LocAle accreditation, guaranteeing at least one locally-produced real ale at all times). The aim is to always have one dark beer, one hoppy beer, and one malty beer, with a mainstay of Butcombe Bitter. Pete’s desire to support smaller breweries means you’ll probably be disappointed if you go there looking for national brands of real ales or ciders. There’s much better than those on offer here. There’s also a “craft ale” available in keg form.

And speaking of ciders, there are typically eight or nine real ciders and perries available, heralding from Herefordshire, Somerset and Gloucestershire – keeping to the local theme – plus two keg ciders.

The Sally is a real community pub, bringing together people from all walks of life in a really friendly atmosphere. There are so many events going on here, I couldn’t begin to name them all. Just the other night there was a “Meet the Brewer” evening with the guys from Bristol Beer Factory talking their talk and providing samples to the packed bar (Nova, Independence and Milk Stout on were still when I visited the next day!). There are live music evenings. There are piano sing-alongs. There are guest chef nights (Mondays). There may be homebrew competitions in the future, so – to all those budding brewers out there, start preparing now!

There will be a Christmas food and drink market on 14th December. The list goes on...

Never one to do things by halves, one of the current projects is “Ham from Ham”. Pete persuaded Berkeley Estates (who own the pub and much of the surrounding land) to provide some fenced-off woodland close to the pub. This land was then filled with 11 piglets: five Gloucestershire Old Spots and six Old Spot/Tamworth crosses. When the time is right (although perhaps not from the pigs’ point of view), they are served as wonderfully prepared dishes in the pub. Pete tends the pigs himself, feeding them mainly on Berkeley apples (Old Spots originate from somewhere around Berkeley) which lend the meat a real *terroir* flavour. The pigs have a great life – free-range in a natural woodland environment.

Talking of food, it’s not the intention that the Sally be a foodie pub, so don’t turn up in the evening expecting to get a meal. However, there is always a choice of meals at lunchtimes – using locally-sourced produce – one of which changes each day. As mentioned, Monday night is guest chef night: that’s the night when you can get fed! Again, local produce is at the heart of the food preparation. And then, in true community spirit, the last Tuesday of each month sees a “Ham from home” evening. Many locals will prepare their own specialities which they bring to the pub to be shared out to all. I do remember being given a particularly potent chilli-aged pickled onion one time. I did recover eventually.

So what of the notion of brewing again? Claire was spotted recently in control of a digger, clearing away and levelling an area in the back garden prior to the sheds arriving to house the brewery. The two-and-a-half-barrel brewery is expected to arrive towards the end of February, with the first brews hopefully seeing the light of day one month later.

Let me just round off with a list of accolades:

- Dursley & District CAMRA Pub of the Year 2014;
- Dursley & District CAMRA Cider and Perry Pub of the Year 2014;
- Gloucestershire CAMRA Pub of the Year 2014;
- Finalist in “Taste of Gloucestershire Food and Farming” award 2014;
- And, of course, CAMRA South West Regional Pub of the Year 2014.

Not too bad for a rookie landlord who’s only been in the pub for 19 months.

Finally, Pete is great at keeping his locals up to date with what’s going on at the pub. Firstly, there’s the sign board in the front entrance. Then there’s the website – www.sallyatham.com – where you can find out all about the pub and what beers are on now. And then there are frequent updates to their Facebook page – www.facebook.com/sallyatham – and occasional tweets from @sallyatham.

Martin Farrimond

Bristol Cider Shop opens a new cider tasting room

Bristol Cider Shop has opened a new cider tasting room to the rear of their shop on Christmas Steps. The new space will allow them to hold regular cider tastings, as well as cider and food matching evenings, 'meet the producer' events and even cider dinners.

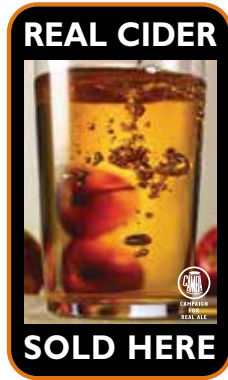
Tastings will be held monthly to begin with and more will be arranged according to demand. Cider tastings typically last between one and two hours and include up to ten different award-winning ciders and perries.

The tastings are very relaxed and are good fun! Cider friendly food can also be provided, which usually takes the form of a ploughman's style buffet, with local cheese, artisan bread, pork pies and charcuterie.

The room will also be available for private hire, corporate events and Christmas parties. The space is very intimate and is perfect for small groups. It can accommodate 12 to 14 seated or up to 20 standing.

Nick Davis, co-owner of the shop said, "We're expecting it to be very popular. People are always asking us if we run cider tastings and we didn't have anywhere to hold them before but now we have the perfect venue!"

Bristol Cider Shop holds a number of cider events throughout the year and has just been short-listed for Independent Cider Retailer of the Year at the Drinks Retailing Awards for the third year running.



The return of Cider Sunday

Cider Sunday is the revival of a fine old Bristol institution that fell by the wayside some years back. Originally held in the Fleece music venue, it combined a sociable cider-sipping atmosphere with one or two live acts on a Sunday afternoon. And most importantly, gave Bristolians the chance to enjoy real ciders from across the local region.

Well, Cider Sunday is now back and in rude health, being held every two months at the Exchange venue on Old Market, next to the Stag and Hounds and just five minutes' walk from Cabot Circus. Organiser Kev Davis says: "As before, the emphasis is on an old-fashioned afternoon 'session' atmosphere, a chance to meet friends, talk nonsense and enjoy a pint or two of the West Country's most famous tipples. Throw in a couple of live bands and some hot, home-made pasties and you'll be hard pushed to find a better Sunday afternoon out for £3 entry."

The next Cider Sunday is on December 21st from 1 to 5pm and features music from Smokey B'stard and Paul McCoch.

More info at www.fuelledbycider.com.

A haven to all things beer, cider and home brewing

Brewers Droop, home brew supplier and off licence, has been trading at 36 Gloucester Road in Bishopston since 1984, making it probably one of the longest-serving independent traders on the street. This haven to all things beer and cider in recent years has moved into the off-trade whilst not losing sight of its core business as a supplier to the home brewer and cider maker. A shrewd move when you consider the loss from Gloucester Road of national off licences Bottoms Up (now Sainsbury's) and Oddbins (now Morrisons). By far the majority of what is sold is supplied by local brewers and cider makers.

The latest offering to customers is draught real ale. Three hand pumps have been installed and you can come in and take away one of the owner Mike Ross's brews, or whatever they have on offer at the time (local Ashley Down Brewery beers are often on). When I visited recently, the beer available was called Tropic, a brew designed by customers during October's Bristol Beer Week. Customers were given a hop and malt guide and encouraged to come up with the basis of a recipe based on the descriptions of the hops and malts. The winner was a seven-year old!

As well as draught beer, draught cider and perry (made with pears instead of apples) is also on sale, including Hot Severn spicy cider which you simply take away and heat up when you get home. As for the bottled range there are ten plus different varieties to choose from including Severn, Bee Sting and Lilleys perry. If you're into making your own, then you can hire a cider press.

On the bottled beer front, there is a vast range of West Country beers and styles to choose from, many of which you don't see elsewhere – lots of IPAs, stouts and pales. For example, the Ogham Belgium-influenced range from Celt Brewery of Caerphilly is available: Oak (Tripel), Ash (Imperial Russian Porter) and Willow (IPA). There is also a small range of London-brewed beers available including organic brews from Pitfield and a selection from Beavertown.

Brewers Droop also offer a range of German (some unfiltered versions), Belgian and American (including Founders and Flying Dog) beers.

So, plenty to choose from for the discerning drinker; aside from beer and cider, a selection of meads, (including a Christmas one) and fruit wines are on sale. You can also buy Ginger Beard's preserves using beers sourced from independent brewers.

Brewer's Droop is part of the Gloucester Road "Your Street" gift card scheme – now there's an idea for a Christmas present – check them out soon! Opening hours are 9.30 to 5.30 Monday to Saturday.

Ali Bridle

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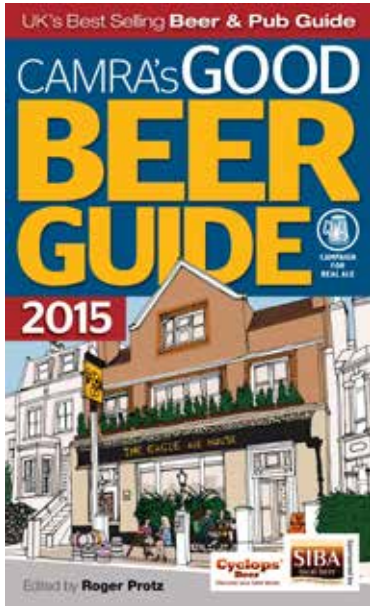
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The Good Beer Guide 2015 launch

The local launch of the 2015 Good Beer Guide took place at the Beer Emporium on King Street in Central Bristol on Friday 12th September. The pub was one of 19 new entries amongst the 63 pubs that the branch chose for the Guide this year. The turnover of



around 30% of entries reflects very much the exciting and ever changing beer scene in our area.

If you want to know which other 62 pubs made it then why not buy a copy from any good bookshop, online from CAMRA, or at a CAMRA event or festival. Members get a healthy discount if buying direct from CAMRA at www.shop.camra.org. It also makes an ideal Christmas present for beer lovers.

The picture shows Beer Emporium manager Florean receiving the pub's first ever, and well deserved, Good Beer Guide pack from (now former) Good Beer Guide Co-ordinator Vince Murray.



News from Dawkins Ales

Many breweries start operations as brewers and then look for pubs to operate. In the case of Dawkins their presence in Bristol started with a small and rather pleasant estate of public houses, the Miner's

Arms in St Werburghs, the Hillgrove and the Green Man in Kingsdown, and the Victoria and the Portcullis in Clifton. The brewery came later and is actually situated outside the city in Timsbury near Bath.

The latest news of the pubs is that, after six great years running the Green Man pub in High Kingsdown, Helen and Krishna Nathan have moved to a new pub, the Kings Arms in Mevagissey, Cornwall. All the very best to them. The pub is now in the safe hands of highly experienced landlord (and member of the band *The Montgomerys*) Phil Sinnett. His first beer festival is scheduled for around Burns Night. Expect great Scottish beers, music and food.

The brewery is still producing five regular beers plus occasional specials. These can be checked out using the Dawkins website which can be found at www.dawkins-ales.co.uk. For December Dawkins Ales are brewing four beers with patriotic recipes, brewed with all-British malt and hops. A rich, complex barley wine called **Albion** makes a return. Originally made for September's Bristol Beer Week, it was a hit so once more a small batch will be produced. Large batches are not feasible due to the sheer volume of malt to produce this 9.7% ABV (alcohol by volume) recipe. **Chocadee** will also return in time for Christmas: a silky smooth triple chocolate milk stout. Some will be reserved for infusing with spiced rum for the strong, festive **Ho Ho Ho** beer.

Once again, the brewery is proud to have been asked to support **Slapstick Festival**, the international festival of silent and visual comedy held in Bristol during January 2015. Two beers are to be brewed ... "in black and white!" as Glen Dawkins says. **Slapstick Black** is a premium stout, **Slapstick White** a golden 4% ABV brew. For every pint sold, 10p will go towards the festival, which is a cultural, not-for-profit limited company.

Hop lovers won't be neglected as the nights draw in. The iconic American hop Citra is gold dust this time of year. As a seasonal crop, stocks in the United Kingdom were all but exhausted months ago, but the brewery has secured a small amount to re-brew the extremely popular Dawkins **Citra**, a 4.5% ABV golden beer displaying the characteristic mango aroma and flavour.

Drinkers in Dawkins pubs can look forward to an increasing choice of guest beers as the brewery is seeking to arrange exchanges with like-minded microbreweries across the country.

Beer is Bristol Best

Bristol Best, champion Bristol Blonde, Bristol Gold, Green Barrel, Resolution IPA and a host of seasonal specials, locally-brewed

Our pubs
all listed in the 2014 CAMRA Good Beer Guide

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

Dawkins

An update on beer scoring – keep the momentum going!

In the last Pints West Michael Bertagne gave an overview of the selection process for the inclusion of pubs in the Good Beer Guide and in a separate article I noted the importance of the National Beer Scoring System (NBSS) as part of the selection process. I explained how CAMRA members are able to score beers by logging into CAMRA's online pub guide whatpub.com either on a computer or by smart phone. Beer scores can then be recorded using a simple system of a range of points from 0 to 5, with half points being used if your opinion of the beer falls between two categories. As a reminder, the scores are:

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.

I am pleased to say that in October there was a substantial increase in the number of beer scores recorded in the Bristol & District branch area, up to 375 scores in the month compared with 270 in September. As a comparison only 209 scores were recorded for November 2013.

We need to keep the momentum going as there is still a long way to go before we are able to use beer scores as a significant component in

the Good Beer Guide selection process for the Bristol & District branch.

According to WhatPub there are currently 683 pubs serving real ale in the Bristol & District branch area (including the Severn Vale and Weston-super-Mare sub-branches). However over the last year beer scores have only been recorded for 175 of these pubs. This is only just over a quarter of the real ale pubs in the branch area, and a high proportion of the scores recorded are for pubs in the central Bristol area. There are many pubs in the suburbs and the countryside of North Somerset and South Gloucestershire where no beer scores at all have been recorded. It is difficult to tell therefore whether the beers served in these pubs are of a consistent quality to merit possible inclusion of the pub in the Good Beer Guide. Unless drinkers tell us, preferably by recording beer scores on WhatPub, we will not know if there is a gem of a pub we may be missing.

We do need to persuade more CAMRA members in the Bristol & District branch to regularly record scores for beers they drink, both in the local area and in other branch areas. Interestingly, of the 2,373 beer scores recorded for Bristol & District pubs over the last year, approximately 30% of these scores have been recorded by CAMRA members from other branch areas. Maybe this is a positive statistic, showing that the Bristol area is an important (beer) tourism destination, but it could also show that CAMRA members from other branches are more likely to score beers than local members. Ideally we would like to significantly increase the percentage of scores by local members as I'm sure that on average the percentage of local CAMRA members compared with members from other branches drinking in our 683 real ale pubs is higher than 70%.

So remember that by scoring your beers you will be personally assisting in the Good Beer Guide selection process for the branch (and other branches). Whenever possible record your beer scores when you visit a pub, on your smart phone whilst you are there, or on your computer when you get home. Let's keep the momentum going and continue the upward trend in beer scoring.

Martin Gray

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Quiz night every Monday with rollover jackpot.
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Open: 11.30am - 3pm then 5pm - 11pm
All day Saturday, Sunday and bank holidays

Severn Vale CAMRA

What's happening in Severn Vale?

Those readers who read Pints West issue 103 may have seen an article from Andrew Pickin regarding the future of Severn Vale as a CAMRA sub-branch. Andrew presented a few options for the future with a request for comments: sadly, no responses have been received and we shall have to do some soul-searching to see if we do have a future as a sub-branch, and if so – then in what form.

Andrew has now stepped down as chairman of the Seven Vale sub-branch (he's actually been trying to do so for some months), and I would like to take this opportunity to thank him for having held this role since May 2011 and in particular for his attempts to define a clear path and purpose for the sub-branch.

We have a new chairman in the form of Dave Cox, aka landlord of the Anchor, Thornbury. Dave would like to point out that he sees this as a temporary holding position until we find a "permanent" body. I'm sure Dave would like to write a few words for the next edition of Pints West, once we've had our next meeting (to which all CAMRA members are cordially invited – see our diary inside the back page for details) and start to define our future. So thanks also to Dave for taking up the reins.

As per Andrew's last article, if you have any thoughts, comments, proposals, suggestions for what you would like to see the sub-branch do, then *please* send them to us at SevernValeCAMRA@gmail.com, or call me on 07813 604248.

Martin Farrimond

The Wheatsheaf beer fest

It's the Wheatsheaf beer fest and the Catholic Club beer fest in Thornbury. It must be October.

I'm very lucky and privileged to have been able to take a three-month break recently touring around Europe. Whilst we had many great experiences, with few notable exceptions (Bamberg, in Germany being the most exceptional), it was a fairly dull time beer-wise. Moretti and Peroni in Italy, and bière de pression all over France, all supremely failed to hit the spot. So the chance of a decent beer festival with the first slew of good beers for almost four months was not to be missed.

Russell managed to lay on some 23 cask ales, including the 2014 Champion Beer of Britain, Timothy Taylor's Boltmaker, so it was well worth a visit. There were plenty of beers not normally seen around these parts, so making it even more visit-worthy. Most of the beers were from the South West, with a few outliers from Oxon and Yorkshire. Russell even set up a CAMRA members (and press) night on the Thursday before the festival proper, where all the beer could be tried at discount. We (us CAMRA folk) are grateful for this, though a little more publicity could have seen this being better attended.

Tops for me were the Boltmaker; Malmesbury's Westport Wiltshire Porter (4.5% of dark, roasty, chocolatiness) and their Circus IPA (5.8%); Hunter's Pheasant Plucker from Newton Abbot; White Horse's Village Idiot (always fun to ask for this over the bar!) from Stanford-in-the-Vale; and Bristol Beer Factory's Nova, just 3.8% but bursting with hopiness and enough body to balance it.

Fortunately, St Austell's Bucket of Blood didn't live up to its name.

Martin Farrimond

Christ the King beer fest

On Friday 24th October, Roger (eldest son), his fiancée and myself high tailed it to the Catholic Club in Thornbury at 8pm for our usual visit to their beer festival.

Now, in the past, our arrival at this time saw us in the first six to eight people in the hall. What a shock to the system, then, when on arrival there was a queue of at least a dozen trying to get in. After about 15 minutes we reached the paying-in table. As CAMRA members we did not have to pay, but now things got worse; we could not get into the hall for the queue of people clamouring for service, then asking all sorts of questions regarding beer strength, etc, when a read of the programme made it perfectly clear what was on offer.

I left Roger to get the drinks and went to find a seat in the back room (away from the music), managing to find the last three at a table. Twenty minutes later Roger arrived with the drinks.

Saturday, 1pm: Roger and I (with grandson Seb) once again went to the Catholic Club for our usual lunch-time session. Walked straight in, got the beer, no trouble. Over an hour later the next customers arrived. Ah, well, such is life.

As for the drinks, they had 16 beers, three ciders and one perry. There was only one dark beer, a milk stout, which was very good. Roger and I did not go through the whole card as some were on offer around the locals.

In my view it was well run (apart from the entry) with the beers well kept, with a range of strengths from 3.5% to 5%, and ciders up to 7.3%. Finally, the reason for the hold up getting in was due to them opening at 5pm.

It was their 14th festival, and I have not missed one. Roll on 2015.

John Gatty

WYE'S WORDS No. 12



“ PINT OF BUTTY AT NIGHT, ”
DRINKER'S DELIGHT

Butty Bach is a Welsh term for little friend – and this smooth and satisfying premium ale has certainly made a few friends in its time. Brewed using locally grown Fuggles, Goldings and Bramling Cross hops, Butty continues to delight new fans and old followers in equal measure. **4.5% ABV**
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WYE VALLEY BREWERY

SHARE OUR TASTE FOR REAL LIFE

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.

Where's the "other" beer, then?

We're all different. Funny that, and definitely a good thing. I believe some people even like football (he says, expecting some immediate flaming!). The thing that I hope is common to readers of this award-winning publication is a love of good beer and places in which to drink it.

Yet what do we mean by "good beer"? In some respects, it's now quite difficult to find beer that's not good in terms of CAMRA's definition of real ale. Yes, of course there are many beers (and I include lager here, as lager IS a beer) that do not meet CAMRA's definition. Vive la difference, and not for me thank you very much. There are occasions when you'll get a duff real ale handed over the bar to you – I'm not going to claim it's always a perfect world. However, in my opinion, the battle for real ale (CAMRA's founding *raison d'être*) is won – certainly for the time being at least. It is fairly ubiquitous.

There are an ever-expanding number of breweries in the UK, and so the choice of available beers continually grows. Similarly, as breweries strive to carve out a niche for themselves, we see new, and sometimes very different styles of beers appearing.

Now some people actually like new things. They embrace change. Change IS all around us. It happens all the time at a sometimes frightening rate. Some people are resistant to change, preferring the status quo in the hope that the change will just disappear or not affect them.

I guess I'm somewhere in between: like most people of advancing years, I sometimes struggle with the introduction of new technologies despite having worked in the IT industry most of my life. I see no need for many of the latest gizmos. I'm not a gadget freak. Yet show me a

beer I've never come across before, particularly if it's "different" from the usual run-of-the-mill beers that present themselves time and time again, then I'm in. To me, it doesn't matter if it turns out to be citrusy to the point of grapefruit on steroids, or bursting with vanilla pods. I want to try it because – you never know – it might just turn out to be my new favourite. (I might, however, draw the line at trying many more chilli-infused stouts.)

I know many folk will prop up the corner of a bar and never let a drop of anything that's not Draught Bass or Guinness or Carling Black Label, etc, pass their lips. That's their choice and I'm fine with that. These people are very well catered for around these rather conservative (with a small "c") parts to the North of Brizzle.

But what about those who like to try the new, the different, the exciting? Whilst real ale is in plentiful supply round here, there is a distinct shortage – a drought, no less – of the different stuff. The milds, stouts, American (or even British) IPAs. The old ales, strong ales, smoked ales. What are we to do? I know of just two outlets in and around Thornbury and Severn Vale (and one of those is in Gloucestershire – outside of "our patch") where such beers can be found. Which is sad.

Yes I do understand the publicans' concerns and expressions like "It won't sell ... I'll have to pour it away ... My regulars won't touch it..." etc. So here's a thought for our publicans: try it! Be brave. Suck it and see. AND – tell us about it! Tell us when you're about to stick something interesting on the bar. There's email, Twitter, Facebook, and that good old standby – word of mouth, by which you can tell people what's on. And they will come. And it will be good.

Martin Farrimond



Wickwar Brewery open day

To commemorate the 50th anniversary of the last passenger train leaving the now closed Wickwar train station, Farnham & District Model Railway Club have been in the process of building a working 'N Gauge' scale model showing the station, Wickwar Brewery and the surrounding area as it would have looked at the time.

Following many months and hundreds of man hours the model is now nearing completion and Wickwar Brewing Company will be holding an open day for the general public and railway enthusiasts on Saturday 24th January between 11am and 3pm when the finished model will be on display in their historic 1860's brewhouse.

There will also be the opportunity to see the brewing process in action and their brewers will also be on hand to answer any questions about the process and history of the brewery. Wickwar will also be producing a one-off commemorative real ale which will be available to purchase from the brewery shop.

For more information about the open day you can contact Wickwar by emailing barry.fortin@wickwarbrewing.co.uk or by visiting their website at www.wickwarbrewing.co.uk.

The photos below show work in progress on models of the Wickwar brewery and bottling plant.



CAMRA's National Winter Ales Festival

Where: The Roundhouse, Derby, DE24 8JE

When: Open from Wednesday 11th to Saturday 14th February 2015

In 2015 CAMRA's flagship National Winter Ales Festival will return to Derby for the second year running. With over 400 beers available, the festival will showcase some of the very best ales, ciders, perries, bottled world beers and mead in three separate areas.

Located beside the Pride Park exit of Derby railway station (just 93 minutes from London), Derby's historic Roundhouse could not be in a more convenient location.

Four brewery bars have been agreed: multi-award winning **Blue Monkey** from Nottingham and innovative **North Star** from Derbyshire, both in the main hall; Derby's very own **Brunswick Brewing Company** in the music marquee; and Yorkshire's shining gem **Brass Castle** in the carriage room.

The National Winter Ales Festival is home to CAMRA's prestigious Champion Winter Beer of Britain competition which sees the four winter categories of beer (porters, stouts, old ales/strong milds and barley wine/strong old ales) being gathered from across the UK to be judged and a winner declared. The festival itself, though, has lots of pale beers and golden ales to choose from too.

The website www.nwaf.org.uk will be updated regularly with details of admission prices, live entertainment, tutored tastings, and special hotel rates thanks to our partners at www.visitderby.co.uk. There are no advance tickets as this is a pay-on-the-door event. Well-behaved and



supervised under 18s are welcomed until seven o'clock each evening (after which they must leave due to a licencing requirement).

The feedback from 2014 revealed that our customers loved the building, the beer quality and selection as well as the hot and cold food which was available. So why not join them and come and see Derby at its best!

*Gillian Hough
(National Winter Ales Festival organiser)*

News from Arbor Ales

As I entered the brewery office my eye lighted upon a new filter coffee machine. "Help yourself," invited Jon. I enjoyed a delicious cup of Kenyan Peaberry from local coffee roaster Brian Wogan whose Brazilian Santos finds its way into Arbor's **Breakfast Stout**.

30% of Arbor's output now goes to their Italian agent in the form of bottles and kegs. The brewery receives at least 300 Italian kegs to wash and fill each month. To deal with this business a kegging machine

has been ordered – for delivery in about three weeks from the time of writing. Jon told me that it fills a keg while simultaneously cleaning the next one ready for filling. "It fills 30 kegs per hour with lovely unfiltered, unpasteurised real Arbor ale." The Italians prefer to take a whole brew of each beer – a considerable commitment, for example four pallets of **Why Kick A Moo Cow** have just been sent out. Historically, German beers have been consumed in Italy. No self-respecting Italian beer drinker would touch such brands as Peroni, they are for export or, more often, brewing under licence in the consuming country, like Carlsberg, Kronenburg, *et al.*

A state-of-the-art bottling machine has been ordered from – wait for it – Italy. Due to arrive in January, this machine will be capable of filling 1,000 bottles per hour, a considerable advance on Ollie's best, by hand, which is 1,200 per day.

In order to facilitate this extra activity, an additional unit, on the opposite side of the industrial estate, is being rented and four more 20-barrel fermenters are on order. The disposal of the Three Tuns, now run by former Arbor employees Maggie Fowlie and Jemma Graves, has resulted in a reorganisation of staff allowing Meg to take over most of the running of the business. Jon has returned to brewing – his forte – spending most of his time doing what he enjoys.

Arbor's output is rapidly approaching the threshold of 5,000 hectolitres per annum above which excise duty is payable at the full rate. Unfortunately, although no UK duty is charged on beer for export, the total still counts towards the aforementioned threshold. Funny how the Government always seems to maintain the upper hand when it comes to dealing with small businesses.

Henry Davies



The Prince of Wales and Dartmoor Brewery

You can't really miss the Prince of Wales. It's the pub with the bold – some may say beautiful – painted exterior, on the bustling Gloucester Road in Bishopston, just up from the Arches.

Inside the pub there is a mixture of tiled flooring and floorboards throughout, with very comfortable leather-back settles. There is also a large outdoor section at the rear.

The man in charge, Dan, says: "We see ourselves as an 'all rounder' kind of place. The type of pub where you can drop in for a midweek catch up, a weekend session, a relaxed spot of lunch, or a long lazy Sunday roast dinner with the paper. We aim to cater for everyone by creating a friendly and welcoming environment, where the whole family is welcome (even the dog!)."

The pub stocks an array of great food and drink (organic, locally sourced and free range where possible), with a range of beers which will usually include regulars from breweries such as Butcombe, Bath Ales and Otter, and guest beers usually from the West Country.

Over the weekend of the 24th to 26th of October the Prince of Wales teamed up with Dartmoor Brewery to stage a mini ale festival in which, alongside the pub's normal beers, the complete Dartmoor range was



made available, including some ales that have apparently never been available in Bristol before. Present were their award-winning flagship brew Jail Ale (4.8%), their golden brown Legend (4.4%) launched in 2010, their golden coloured thirst quenching Dartmoor IPA (4.0%), their winter warmer Dragon's Breath (4.4%) flavoured with black treacle, and Three Hares (4.4%) which was SIBA's National Speciality Beer of the Year 2013.

Also present on the Friday were a few members of the Dartmoor Brewery team who were there to chat to any one who wanted to find out more about the brewery and their beers.

Dan reports that the beer selection went down a treat with everyone all weekend. "Dartmoor IPA sold out first and we spent the rest of the weekend having to help find alternatives for customers. Three Hares also sold well. It was also very special for us as it was the last barrel in existence until they brew again next year."

And in conclusion, Dan added: "We now have a happy relationship with Dartmoor Brewery. We will look to get them on the pumps as a guest as regularly as we can. We will certainly be doing another beer festival. Maybe as early as spring of next year."

SP

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 www.dartmoorbrewery.co.uk

DARTMOOR BREWERY

A Star rises in the east!

When the Star on Fishponds Road closed a few months ago many of us were concerned that it might be another pub that could be lost in east Bristol, especially as the Bristol Tile site next door was being marketed for development. The presence of skips outside was for once reassuring as it became clear work was going on that would probably keep the building as licensed premises.

The pub features strongly in the local history of the Fishponds area. It was originally built in 1853 as the laundry for the former Star colliery opposite. Later it was the headquarters for a local football club founded 30 years after as the Black Arabs. (A decade later they turned professional and were renamed Bristol Rovers).

We can now report that the Star re-opened as a pub at the end of October after an extensive refurbishment. If you ventured in just before it closed you will agree it had definitely seen better days. The décor was to say the least 'tired', the floor seemed to be sloped, and your feet seemed to stick firmly to the carpet as you walked around! The place needed a thorough revamp, and that is precisely what the new owners have given it.

A beautiful solid oak (and level!) floor has been installed, an L-shaped bar has been put in and the plaster has been removed on one wall to reveal the 19th-century stonework. Three or four areas have been built as 'snugs' – this gives the pub a warm cosy feel. From the road the Star looks like quite a small pub, but it is deceiving as it goes back a long way, so the snugs stop it feeling barn-like. A skittle alley is retained at the back of the pub, which also boasts a discreet zone for throwing darts at a board, but these spaces are flexible and can be used by drinkers when games are not being played.

The skittle alley could double as a function area, or be used for live music. The owners hope to attract skittle and darts teams, but will also hold some evenings where people will be encouraged just to try their hand at the games. There is a large garden at the rear of the pub, and work will be done on this in time for it to be re-opened next Spring.

The Star is now owned by Oisín Hawes



who has been landlord of the Village Inn at Nailsworth (home of the Nailsworth Brewery) since 2006, and managed by his brother Eamón, whose son is the brewer. Oisín bought the freehold of the Star and most of the renovation was done by members of the family.

The Star is open from 11 am to 11 pm Monday to Saturday and from 11 am to 10:30 pm on Sundays. Apart from the usual crisps and nuts, no food is served, though people are allowed to bring food in with them (there are several take-aways nearby). There is a 'happy hour' from 4 to 7 pm when all pints are reduced by 50p.

"What about the BEER?" I hear you say! Well as the pub has the same owner as the Nailsworth Brewery this will be the second full-time outlet for their excellent beers. When I visited they had four of their ales on. I had a pint of the excellent Red October, a tasty ruby red ale, followed by the malty Mayor's Bitter, but my favourite was the Black Arab, a porter brewed especially for the Star. In time they will offer other ales as well as those from Nailsworth, but want these to be local brews. They also hope to do a draught cider or two.

In these times of local pubs under threat of closure, it's certainly good to see one not just re-opening but remaining as a traditional pub, not becoming a wannabe restaurant. This Star rising in the east is great news for ale drinkers in Fishponds and Upper Eastville, and it deserves to be a success.

If you don't know the area you'll find the Star on the left-hand side of Fishponds Road if you're coming from Bristol city centre. It's on First Bus routes 47, 48 and 49, and Wessex route 13. It's about 25 minutes' walk from Stapleton Road station.

Steve Comer



Paul Wratten leaves the Seven Stars

The Seven Stars has been a favourite destination pub for real ale drinkers in Bristol for several years now. This is in no small part down to enthusiastic manager Paul Wratten who has recently left the pub he has run for about five years.

Building on the good work of previous managers Steve Niven and Katy Hardwick, Paul really did take the Stars to a new level. There were no longer any permanent real ales, rather Paul adopted a policy of serving a range of ever changing ales. Not only did he often seek out the unusual – beers that you would rarely if ever see in Bristol – he also featured a range of beers styles and strengths keeping those dedicated ale fans coming back for more to see what was on offer. There was always something interesting – or several somethings.

The ales were always in great condition and, should a beer not be quite right, for instance coming out of the tap a tad too lively, Paul would not hesitate to take the beer off until the issue was resolved.

Then there were the monthly "Beeriodicals". Starting on the first Monday of every month, these featured many types of ale from a county or sometimes from a region or area from the UK. Again, these did not feature the beers you see all the time in local pubs. Rather, Paul selected ales from good quality breweries rarely seen in this part of the country.

Paul maintained a keen pricing policy so, not only was quality of paramount importance, customers were also assured of good value. Customer service was also a key aspect of Paul's offering and, however

busy the pub – and boy, does it sometimes get busy – Paul was always keen to ensure that no customer had to wait long before being served.

Sundays afternoons featured live music from local musicians and this also proved to be extremely popular.

It is perhaps testament to Paul that, in a business where bar staff turnover is often quicker than a train spotter's notebook, Paul's small band of staff have remained loyal and very much part of what Paul wanted to achieve.

All of this hard work and dedication did not go unrecognised by your local CAMRA branch, which ensured the pub an ongoing entry in the Good Beer Guide as well as regularly featuring as a finalist in the branch Pub of the Year competition, winning the award a couple of times and being runner-up on other occasions.

There are two pieces of good news come out of this development though. Firstly, Darren, one of the long-term bar staff at the pub, is taking over the management of the Stars, and we trust customers will continue to give him their support. Secondly, Paul is actively seeking out a pub in Bristol to build on what he has achieved in the last five years.

So, thanks for all of your hard work and enthusiasm at the Seven Stars, Mr Paul Wratten. You have a huge number of very satisfied customers and you have done the cause of real ale a lot of favours. We look forward to seeing you at your new pub very soon.

Peter Bridle

News from the Bristol Beer Factory



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

There is quite a lot of interesting activity on the new beer front and the Bristol Beer Factory launched their winter beers at the Barley Mow on Wednesday 19th November. Their star of the night was the **Wheat Wine**, the latest in the 'UN/LIMITED' range and the first commercially brewed wheat wine in the UK. This is described as being an oak bourbon barrel aged, smooth and full bodied beer which has been blended with cold-brewed coffee provided by Extract Coffee Roasters, and fermented with the brewery's triple strain house yeast. At 10%, it has to be savoured like a fine wine or whisky.

Vintage 2014 is the fourth version of the beer since it was launched in 2011. Similar core ingredients have been used as previous years, however this time it has even more speciality malts to bring further character to the full, rounded malt flavour with an ABV of 6.6%. This year the oak character has been achieved by blending some of the bourbon barrel aged Wheat Wine into the finished beer. **Bristletoe** is another annual special from the brewery and a rich but highly drinkable beer. This year's edition is a traditional brown porter that uses rolled oats to produce a rich bodied and full flavoured beer, but with a modest Christmas ABV of 4.7%.

Some other new speciality beers are now available and are intended to appear once or twice a year. **Sorachi** is a 4.7% ABV premium ale powerfully hopped with Sorachi Ace. **Maltz** is 4.9% ABV and described as being rich with German malts and spicy European hops. Further new beers that are currently planned for 2015 include a 5.5% ABV American Dry Stout and two more entries in the UN/LIMITED range.

The brewery continues to increase its reach into new markets. Distribution into South Wales will start from the end of January 2015 and overseas exporting will continue, with a shipment of 30,000 bottles to Brazil in February.

At the time of writing the popular annual brewery open day was due to take place on Saturday 29 November, offering the chance for people to sample the full range of Bristol Beer Factory beers and a big pot of traditional stout stew. Plus a performance by an offshoot of the Brewery Band – Johnny P Mills & the Factory Workers.

Richard Brooks

Never mind the Balkans

When you think of holiday destinations you probably don't put Sarajevo at the top of your list. Certainly it hadn't crossed my mind until I heard from an old friend who has been there on and off over the past few years. I'd been meaning to see him and when he revealed that the country's first brew pub had just opened up the deal was done. Helen and I hopped on a plane from Heathrow and within a few hours we were taking in the early autumn heat and mountain views of Sarajevo whilst being driven from the airport in a twenty-year-old Lada.

The beer, or Pivo, that you see around the city is primarily from the local brewery Sarajevoško and they focus on a very light lager and a darker, sweeter lager. If you go to the brewery itself you can find their third offering which is an unfiltered version of the light beer and this proved the best of the bunch.

It was on our third night there that we actually got to the brew pub we'd been told about, which is called 'The Brew Pub' and has such a



black exterior that we practically walked past it before seeing the little silver sign high above the door. We met with one of the brewers, Armin, who said they have been open for around six months and have been serving their own brews for the last four weeks. There is certainly demand, to the extent that they'd run out of their own beer when we visited!

We got 'the tour' which involves opening the door to the kitchen and walking in. They run a very small operation in the room behind the bar from where they turn out a variety of differing styles from stout to IPA, APA to Belgian. Due to space constraints they actually ferment the beer in half a dozen steel tanks above the bar – and customers can see what's coming next from the little chalk boards hanging from each vessel.

Finally they condition the unfiltered beer in kegs in a walk-in cooler in the back room. Total beer miles are surely amongst the least in the world, I'd estimate it travels no more than a dozen metres between copper, fermenter and dispense.

In terms of decor the place itself has a modern feel with a mix of high tables, a few sofas, utilitarian wooden walls, all overlooked by the polished steel fermenters bubbling away. The various people we met spoke well of the beer, especially in a city where most bars only serve the local lagers or regional variants thereof. I'd certainly be keen to revisit the city again to see how this first venture is working out and if it has kick-started a new beer culture.

Toby Seely



In brief : Breweries

New Bristol Brewery

Noel and Tom James (and the brewery dog Joss) continue to brew their core beers with **Beer Du Jour** (4.6% ABV) and **Oolala** (4.2%) being the most popular in terms of volume. At the time of writing, they are producing **Supernatural Double IPA** (7.5%) and the award-winning **Super Deluxe Stout** (7.0%). This year, there will be a festive brew, **Samhain** (6.6%). It's a dark, spicy beer with star anise and cinnamon flavours.



The quest to relocate the brewery, having outgrown their St Pauls premises, continues and they hope to achieve this within the next two or three months.

Michael Bortagne

Box Steam Brewery

The Box Steam Brewery, based in Holt, Wiltshire, was ten years old this year and special beers have been released to celebrate it. One of these is **Just the Ticket**, available in cask at 6% and also in bottles at 10%. It is aged in oak barrels, and the bottle version will be bottle-conditioned. The brewery's **Tunnel Vision** appeared in the House of Commons in November, thanks to a local MP who is a supporter. Their winter ale **Brewers Blizzard** should now be available to enjoy.

A good year for Cheddar Ales

Cheddar Ales have had their busiest summer yet and now have five 20-barrel fully-functioning fermenting vessels and are soon to have back, after a total refurbishment, their 20-barrel conditioning tank. This will allow them to dry hop beers even more successfully and at an even higher level than previously (where required).



Festive Totty has been brewed and bottled for the festive season and is available on a limited, first come, first served basis. Some cask Festive will also be available again on a first come, first served basis.

The brewery is also expecting to bring out the second beer in their premium craft (cask) range in the early spring if capacity and time allow. The brewery shop will be busy over the next couple of months and they also have an online shop too where all of their bottled products can be purchased. All bag-in-box and cask beers can be bought direct from the brewery; just give them a call on 01934 744193.

Jan Deverell

Twisted Oak Brewery

The Twisted Oak Brewery has been going for two years now and its three core beers are of excellent quality and full of flavour. The beers are **Fallen Tree**, a 3.8% amber ale; **Spun Gold**, a 4.5% golden ale; and **Old Barn**, a 4.5% ruby ale. Readers are certainly recommended to try them. All three are available in cask and also bottled-conditioned.



This year Keith and Deb Hayles, the proprietors and sole staff of the brewery, have produced four special ales which are of limited availability and cask only. They are:

Ultra – a 5.0% hoppy pale ale with American Simcoe hops.

Slippery Slope – a 5.3% classic porter with 6 different malts.

Sheriff Fatman – an American hopped amber beer with Chinook, Simcoe and Amarillo hops.

Unknown Pleasures – a 5.8% black IPA which was brewed for Bristol Beer Week 2014.

Twisted Oak ales are available in several pubs in the Bristol and Somerset area, even as far south as the Ring of Bells in Taunton. For more information readers are advised to go to the brewery web site at www.twistedoakbrewery.co.uk.

Richard Harman

James Street Brewery

James Street Brewery have just finished brewing a 6% chocolate and coffee porter. Cocoa and cocoa nibs were added to the brew and there is coffee extract in the finished beer. They haven't decided on a name for it yet, but it will be available soon (if not already) at the Bath Brewhouse.

Chris Rogers

In brief : Pubs

Our thanks go to the people of the **Surrey Vaults** in St Pauls who came to our rescue at the last minute when the pub we were due to have our monthly branch meeting in was suddenly found to be unsuitable (no real ale!). They were good enough to provide us with an upstairs room at very short notice. Their three real ales were greatly enjoyed and, being a Wednesday, the special deal with a pint and a pizza for just £5 was much appreciated by some of us. Jolly good pizzas they were too.

The Surrey Vaults is situated on the cut between Brunswick Square and Portland Square – a stone's throw from Broadmead and well worth crossing the busy main road for.

The **Hill** on Cotham Hill is now a **Brewhouse and Kitchen** establishment currently sourcing two of its real ales from their brewpub in Dorchester, along with a guest ale. There are plans to set up their own brewery on site here some time in the New Year.

Formerly known as Cotham Hill, Crockers and Finnegan's Wake (and built on the site of the 18th century Whiteladies Tavern), this is a large single-bar pub cum pizzeria just off the famous Clifton Down 'strip'. There is a large expanse of seating, with large leather sofas and an open plan feel.

We'll bring you more when they have their brewery up and running.



The **Clifton** in Regent Street, Clifton Village has been reopened after refurbishment. The pub closed for a couple of weeks in September while work was undertaken to open up its interior as one large bar.

The real ale range is now more visible as the bar is no longer split between two rooms. The four real ales on offer now are usually Sharp's Doom Bar and maybe Bath Ales Gem as (semi) permanents, with other changing and often interesting guests.

The multi-paned Victorian front window remains, and the new interior manages to retain the impression of separate drinking areas through good use of different types of seating. The walls and woodwork are a dramatically dark blue/grey lifted by a vibrant mural towards the rear, several local works of art and a variety of lighting. Food is still cooked in open view towards the back of the pub.

The range and quality of the ales seems to have improved and regulars appear to approve of the changes.

The **Royal Oak** in the Mall in Clifton, which closed some months ago, has reopened after an extensive (and expensive) refurbishment as **St Vincent's**. The place is largely given over to dining, with the upstairs opened up as well so as to offer more dining areas, including private dining rooms. A relatively small ground floor area at the front can still be used by people just wanting a drink, though the real ale range has dropped from four to one (Tribute, £3.80). The web site says: "Dress code: elegant casual." Former regulars would not recognise the place.

The **Three Tuns** near College Green in central Bristol is no longer an Arbor Ales pub. Jon Comer has disposed of the pub allowing him to concentrate more of his time and effort on what he loves the most – brewing.

Fans of Arbor Ales need not worry though, as the pub will continue to offer a good range of Jon's creations, alongside a great choice of other guest beers. The Three Tuns is now being run by former Arbor employees, Maggie Fowlie and Jemma Graves.



Beaufort Arms

The Beaufort Arms in Stoke Gifford has reopened following a brief closure for a speedy refurbishment and is now sporting a range of 10 real ales. Manager Mark Falzon said that he intends to keep this large selection on, with the assistance of cellar manager Leisha Bullen (both pictured).

The ale board shows everything that they have in the cellar and the Ember Inns web page for the pub promises quality real ale: "Here at the

Beaufort Arms we're so keen to fill your glass with only the best beers in Stoke Gifford that we'll happily replace your pint if it's not up to scratch."

The pub offers a 20p per pint discount for card-carrying CAMRA members, except on Mondays when all real ales are on sale at £2.49 per pint. Food is served all day until 10pm.

Richard Brooks



Strawberry Thief

Nestling near the historic city gate in Broad Street, Bristol, the Strawberry Thief is a smart new bar, serving only Belgian beers. On opening in November, six draught beers were served with one guest (the lovely Saison DuPont at the time) and 52 bottled beers were available, covering a broad spectrum. This will increase in the future. Table service is the norm here. Initial opening hours are 4-11 Tuesday to Thursday, 4-12 Friday and 3-12 Saturday (closed Sunday and Monday). Currently quiche is the only food offering, but a menu will be offered in the New Year. Taking a nod at its locality, as it's situated opposite the historic Edward Everard building, the unique bar name comes from a William Morris wallpaper design used in the bar room. Smart prints and a vintage fireplace add to the modern yet historic effect.

Phil Cummings



Gloucester Old Spot

The Kellaway Arms on Kellaway Avenue in Horfield, more recently know as simply the Kellaway, has had its ups and downs over the years. Now recently reopened and renamed the Gloucester Old Spot, the major refurbishment has seen a complete change of decor and furniture. The two separate bars have become one, although for those who liked the old 'lounge area' of the Kellaway, I don't think they will be too disappointed as that side still has the feel of being slightly separate from the main area.

Generally there are three or four real ales available, Butcombe Bitter being a regular with others changing from time to time. There is a high emphasis on the excellent quality food and it opens at 9am daily for breakfast. There is also a quiz night on Tuesdays, 8pm start.

See the next issue of Pints West for more information about this pub and how it's fairing under its new guise.

Andy Gray

BATH & BORDERS BRANCH

Pub and brewery news from the CAMRA Bath & Borders branch

Bath and Surrounding Villages

Crown Inn, Bathwick Street, Bath

This architecturally striking pub to the east of the city has closed and been completely gutted. We believe that it is to be converted into a Chinese restaurant.

Dolphin, 103 Locksbrook Road, Bath

The leasehold of this large pub to the west of the city centre is on the market for £25,000. The selling agent is James A Baker.

Packhorse, Southstoke, near Bath

This pub, which closed in May 2012 and listed as Bath & North East Somerset's first Asset of Community Value in February 2013, unfortunately remains closed. In recent months skips have been observed outside the premises. We understand, however, the local *Save the Packhorse* campaign is keeping a close eye on things. Although the pub is privately owned, it does not have planning permission for conversion into a private residence.

Rising Sun, 5 Claremont Terrace, Lansdown, Bath

This pub, another one of the very few in northern Bath, closed for a short period earlier this year but happily has since re-opened. The pub was extensively refurbished in 2012.

East Somerset

Redan, Fry's Well, Chilcompton

The freehold of the Redan, which closed for a second time earlier this year, has been on the open market for several weeks. It is understood that the pub had been sold by around mid October to a local buyer and, it is hoped, is not under threat of permanent closure. Locals, who are anxious that the pub be saved, have already registered it as an Asset of Community Value.

Lamb Inn, Chapel Road, Clandown, near Radstock

The closure of this large pub back in January was seen as a major loss of amenity to a part of Radstock that sees itself as a distinct community. We understand that the freehold of the Lamb has now been sold. It is not known what plans the new owner has for the pub but locals hope that it will at least in part re-open as a pub.

Ring of Bells, 75 Broadway, Frome

The freehold of this large pub, situated towards the west of the town centre, is up for sale with a guide price of £195,000 plus VAT. The selling agent is James A Baker.

Riverside Bar, 115 High Street, Midsomer Norton

The freehold of this large town centre American-Italian themed bar, which originally opened as such in 1999, is on the market with an asking price of £420,000 plus VAT. The selling agent is Sidney Phillips.

Wunder Bar, 2 High Street, Midsomer Norton

This town centre nightspot and live music venue closed over the weekend of Friday 18 July following the imposition of strict licensing conditions, which, according to the landlords, made it impossible for the bar to continue financially. The licensing conditions will have come up for review in November. At its meeting of 1 September Midsomer Norton Town Council voted to offer its support to the venue in the event that the landlords apply to vary their licensing conditions. Essentially the landlords wish to seek a reduction in the level of door staff required by their existing licence.

Prince of Wales, Dunkerton Hill, Peasedown St John

The lease of this large handsome pub, situated on the A367 just south of Bath and to the north of Peasedown village, is up for sale for £25,000. The selling agent is Sidney Phillips.

Bell, on A361, Rode, near Frome

The large roadside pub, which had been closed since around January 2014, re-opened in mid-October following a major internal refurbishment. There is a strong emphasis on good quality food with 70 covers whilst at the time of opening three beers were available: Sharp's Doom Bar, Bath Ales Gem and Hook Norton Old Hooky.

Bell, 3 High Street, Shepton Mallet

The freehold of this stylish town centre pub, which we understand to be still open, is on the market for £265,000 plus VAT. The selling agent is Sidney Phillips.

Full Moon, Lower Rudge, off A36, near Frome

This large village pub, which dates back to the seventeenth century, has been placed into administration and is up for sale.

For many years the Full Moon, which has 18 letting rooms, made a good income from providing accommodation and, despite competition from the opening of two nearby hotels, the pub is still considered to be profitable providing that its debts can be restructured.

The pub underwent a massive refurbishment and expansion in the early 1990s and consists of a bar in two distinct areas, a separate snug bar, two dining areas, one small and the other very large, both of which can be used for functions, a large garden to the rear of the pub with children's play equipment, and a huge car park. Meanwhile the accommodation extends over the pub's very considerable grounds and includes a swimming pool.

Administrators Begbies Traynor, who were called in around early October, have appointed Colliers International to manage the sale of the pub and it is hoped that the 20 or so current members of staff will keep their jobs

Rucking Mole joins the pack!

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Landlord's Choice 4.5%*abv*
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Molecatcher 5.0%*abv*
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IN SEASON

Holy Moley 4.7%*abv*
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West Wiltshire

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

This pub is being bought from Young's by a couple, Andrew and Anna Barwick, who are currently living in the Bordeaux region of France where they own and run Chateau Rigaud, but who feel it's time for a change and a move back to the West Country and a new project in the shape of the Grapes.

Their intention is to obtain Listed Buildings Consent then start work on sympathetic restoration of the building (and the vine) with a view to re-opening it in late 2015.

In a letter they've written to neighbours and the immediate community of the Bunch of Grapes they say: "We hope to bring a bit of South West France to South West England with the sort of market-town bar and restaurant that you might drop into any time of the day, be it just for a drink, or to eat from the daily changing market menu or a la carte offer. We hope that the Grapes will become a place to meet up with friends and enjoy great wines, aperitifs and beers, with food to match. We anticipate this will appeal in the main to a relatively mature clientele."

George, 67 Woolley Street, Bradford-on-Avon

This pub was still closed at the time of writing but activity outside the pub observed in recent weeks suggests that the George may soon re-open.

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

A major structural renovation of this large town centre pub, which closed in May of last year, is well underway. The pub should re-open in around late January 2015.

Plough, Bradford Leigh, near Bradford-on-Avon

This large and popular food-orientated pub, just to the north of the town of Bradford-on-Avon, closed on Wednesday 5 November due to the ill-health of the landlord. We understand that the freehold is to be put on the market.

Kicking Donkey, Brokerswood, near Westbury

This large handsome pub, which closed around the beginning of this year, remains closed and on the market (freehold or leasehold).

George, High Street, Codford

A major external and internal renovation of this pub is underway. It is hoped that the George, which is now owned by local company Four County inns, will open soon.

Royal Oak, off A362, Corsley Heath, near Warminster

The Wadworth pub on the main road between Warminster and Frome re-opened in the late summer under a temporary landlord. It had closed again at the time of writing but we understand that a new tenancy has been agreed with Wadworth and that this large handsome roadside pub will have re-opened sometime in November.

Lion & Fiddle, Devizes Road, Hilperton, near Trowbridge

A planning application for two dwellings within the grounds, which are extensive, and for more accommodation within pub itself was submitted to Wiltshire Council earlier this year. It is not thought that either the bar or restaurant areas of the pub would necessarily be threatened by these developments. At the time of writing the outcome of these applications were unknown.

King's Arms, 79 Wyke Road, Hilperton Marsh, Trowbridge

The leasehold of this large pub, which is on the north-eastern edge of Trowbridge and close to the Kennet & Avon canal, is up

for sale with Star Pubs & Bars. A comprehensive refurbishment of the whole pub and its grounds, which will include an extension to the public area of the pub and an overhaul of the kitchens, is being proposed.

Tollgate, Holt, near Trowbridge

The leasehold of this attractive and well-run freehouse pub is on the market. The Tollgate, which has four letting bedrooms, a lounge bar and restaurant with 38 covers, a large car park and extensive grounds has been a splendid real ale pub for many years with usually three or four beers available at any one time sourced from micros breweries both near and far. Long may this continue!

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

The freehold of this large roadside pub with its commanding views of the Avon valley, which closed around six months ago, has been on the market with local selling agent James A Baker. At the time of writing the pub was under offer.

Farmhouse, Frome Road, Southwick

Landlord Adam Glass was given the opportunity to design his own beer by Wadworth in recognition of his 30-year-long association with the brewery, which began when he started working at the George at Lacock. Mr Glass was invited to Wadworth's micro brewery in August to help create his own beer, which he named 'A Glass Act', and in September, as the beer went on sale at the Farmhouse, he was presented with a plaque by Wadworth's chairman Charles Bartholomew.

Mr Glass has been at the Farmhouse for four years and runs the Wadworth-owned pub jointly with Janet Harris. 'A Glass Act' is described as a strong malty golden beer brewed with Munich and CaraGold hops with an orange and citrus aroma.

Greyhound, 61 Mortimer Street, Trowbridge

At the time of writing a major refurbishment of this pub, which closed earlier this year, is nearing completion. Keith Morris, currently landlord of the Twelve Bells on Seymour Road in Trowbridge, has bought the Greyhound and has been working hard to transform the building both inside and out. The pub is being re-wired, refitted, redecorated, refurbished and re-floored. The kitchen is also being refitted and the pub will have Sky Sports and BT Sports coverage. Meanwhile pool, darts and poker teams have been recruited in readiness for the Greyhound's re-opening.

Mr Morris, a former print engineer, bought the Greyhound back in April. At the time of writing it was not certain when the pub would re-open but it looks as if the refurbishment is almost complete so it may well be open in time for Christmas.

(continued on next page...)

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BATH & BORDERS BRANCH

Pub and brewery news from the CAMRA Bath & Borders branch

(...continued from previous page)

Bell & Crown, 66 Deverill Road, Warminster

The freehold of this Admiral Taverns-owned pub is up for sale with a guide price of £275,000.

Rose & Crown, 57 East Street, Warminster

The tenancy of this pub, which was extensively refurbished around ten years ago to give a modern ambience, is up for sale. The agents are McCoy's Pub Brokers Limited.

Pear Tree, Top Lane, Whitley, near Melksham

This idyllic rural freehouse, which is slightly outside the Bath & Borders branch area but quite close to Bath and Bradford-on-Avon, has been sold. For the last few years it was owned by celebrity chef Marco Pierre White and run as a gastro-pub. As such it had effectively become an upmarket restaurant and ceased to become the sort of place where you could easily walk in and simply have a drink. Many locals felt alienated and priced out of their own local pub. Removal vans moved in to empty the pub in August. We understand that the building has been gutted. Meanwhile the future of the Pear Tree is uncertain.

Rising Sun, 61 Woodmarsh, North Bradley

Villagers in North Bradley found themselves suddenly without a pub when, in the early hours of Friday 21 November, a 38-tonne lorry crashed into the Rising Sun, which is situated on the junction of three roads. Luckily landlords Dawn Horscroft and Matthew Billings-Wakerley were upstairs when the incident occurred. Mr Billings-Wakerley ran downstairs to assist the driver, who was trapped in his vehicle and passing in and out of consciousness, until firefighters and paramedics arrived on the scene. The crash left the exterior of the building covered in dust and seriously damaged. The pub was declared structurally unsafe and has had to close. Meanwhile the landlords are waiting for builders and the insurance company to come and survey the damage whilst looking for somewhere temporarily to live. The Rising Sun had become the only pub in North Bradley following the closure earlier this year of the Mash Tun, which has since been converted into a private residence. We hope that the driver makes a full and speedy recovery. Meanwhile we hope that the current ordeal being faced by the landlords is short-lived and look forward to seeing the Rising Sun re-open in the not too distant future.

Steve Hunt



Three Dagers Brewery, Westbury Road, Edington

Brewer Jon Pilling has joined the team at Three Dagers. He will be working alongside existing brewer Michael Andrews to expand beer production and to introduce the brewery's first bottled beers. Jon had recently been at the nearby Twisted Brewing before moving to Three Dagers, and had previously been at the North Cotswold brewery. He has over 20 years experience as a brewer and a wide wealth of experience of the industry.

Jon has come up with a recipe a 5% Christmas ale, which will be packed with seasonal flavours such as cinnamon, ginger, mixed fruit and black treacle, and which should be ready by the end of November. Meanwhile the brewery hopes to have produced a first bottling of Dagers Ale (4.1%) by Christmas.

This relatively new microbrewery, which shares the same building as a farm shop in the grounds of the Three Dagers pub in Edington, has also recently acquired a vintage Citroën van, brought this over from France and is looking to convert it into a mobile bar. Meanwhile the acreage of the hops that are used in the brewery's recipes grown in local fields is to be increased. Further afield Three Dagers is apparently opening a new brewery in Denver, Colorado!

Milk Street Brewery, Milk Street, Frome

2014 has been an exciting year for Milk Street. The brewery has set up a new sales team with the result that sales have expanded into the southeast. On the back of this Milk Street is planning to install new brewing equipment in 2015, including a larger mash tun and a bigger copper. The roof will be taken off the brew house and the new copper craned into place. This expansion will allow Milk Street to produce an extra 1,300 pints in each brew. Anybody who walks past the brewery on brewing day will smell the wonderful aroma of hops and malt and see steam rising from the chimneys.

During the year Milk Street has produced some new special beers, including **Fifteen**, a 4.8% blonde, to celebrate the brewery's fifteenth birthday, and **Great Uncle John's Prohibition Ale**, in honour of head brewer Rik Lyall's brewing ancestry. Rik had a great uncle John, who had a small brewery in Canada during prohibition in America, and who used to run beer over the border. The beer is a 4.6% red, American style beer.

In the run up to Christmas Milk Street will be brewing its two festive favourites: **Winter Spice**, a porter with a hint of cinnamon, and the ever-popular **Bobbled**, whilst there will be lots of festive events happening at the Griffin (the brewery tap).

In the meantime Milk Street is offering its *Beer in a Box* over the festive season. You can choose between **Funky Monkey**, **Winter Spice**, **Beer** or **Bobbled** in either 18 or 36 pint containers, either of which comes with two presentation pint glasses. These can be ordered from the brewery on (01373) 467766 and be collected in time for Christmas.

Twisted Brewing, West Wiltshire Trading Estate, Westbury

This new microbrewery, which went into production in May, has produced its first seasonal beer. **Veteran** is a chestnut-coloured 4.2% autumn ale and is also the brewery's first charity beer, with donations going to the Royal British Legion. Meanwhile new winter and Christmas beers are being planned.

Willy Good Ales, Hartley Farm Shop & Café, Winsley

Congratulations to this small but adventurous micro brewery on winning *Beer of Bath Beer Festival 2014* for its Hopadelic. A presentation took place at the Fox & Hounds in Warminster on Tuesday 28 October.

Steve Hunt



Bath and Borders BLO for Willy Good Ale, Graham Walker, presents a certificate to head brewer, Will Southgate, in recognition of their beer Hopadelic being awarded the Beer of the Festival 2014 at this year's Bath Beer Festival.



Richmond relaunched

The Richmond Arms on the slopes of Lansdown, North Bath, has been bought from Punch Taverns and relaunched by the new owners.

The Richmond came to prominence in 2013 when Punch Taverns tried to sell the pub and then applied for change of use to residential. A very successful campaign was launched by a group of the locals who formed a community benefit society – a type of cooperative – and got the pub listed as an Asset of Community Value (ACV) with BANES council. The change of use application was rejected by the council following a very successful and high profile campaign which resulted in more than 300 objections. It is a great example of how well organised community action makes a real difference (see Pints West 99, August 2013). Punch Taverns then decided to put it on the market for sale as a pub. This triggered the six-month sale moratorium which gave the community group time to prepare a bid to buy the pub. However after it became apparent that there were other interested parties who wanted to buy and run the pub the community group made the decision not to make a bid.

The pub was bought by business partners Rupert Moreton and Jamie Rockman in August this year and they have installed manager Seymour Howe to run the pub. After reassuring everyone that they will run it as a community-focussed pub they have been consulting the locals about what to offer. The Richmond had a reputation as a fine dining pub but the new menu will focus more on traditional pub grub. The Richmond held a well attended relaunch weekend on October 25th with a beer, sausage and cider festival with live bands and Bath Rugby on the TV. Local favourites Butcombe and Doom Bar are still being served but Seymour intends to put on at least one additional guest ale and hopefully two in the near future. It's a lovely pub in a beautiful setting and well worth the trip up the hill to make a visit.

The community group are fully supportive of the new venture. The Asset of Community Value status remains in place so if it does come on the market again in the future they will still be in a position to act.

Tom Chapman

Pub website: www.therichmondarmsbath.com.

A note for your diaries

37th CAMRA BATH BEER FESTIVAL

Fri 10th April: 6-11

Sat 11th April: 11-3.30 & 6-11

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Save our Guss and Crook!

A local community group from the village of Timsbury led by CAMRA member Austin Sage is fighting to re-open their local pub. His persistent campaigning has kept the plight of the pub at the top of the local agenda for the last year and he is determined not to stop until the pub is open once again.

The Guss and Crook closed in October 2013 when Admiral Taverns sold it to Symon Boyd who did not re-open the pub and has since run a clock repair business from the premises as well as living on the upper floor. The Guss and Crook Support Group was formed that autumn when it became apparent that the pub was not going to re-open. They held a well supported public meeting in the village and due to pledges received they are confident they can raise sufficient funds to buy the freehold of the pub. The community group have attempted to open discussions with Mr Boyd

to either re-open the pub with community investment or to sell it but so far Mr Boyd is refusing to discuss this with them. It is sadly reminiscent of the Packhorse in South Stoke, which is still in limbo after closing in May 2012 (see the news roundup).

Admiral Taverns owned the Guss and Crook for eight years up to 2013 and in this time the pub suffered from a lack of investment and had been run unsuccessfully by a number of short-term tenants.

The reputation of the pub also declined with noise and nuisance issues. The Guss and Crook (the name refers to coal miners' gear) has been a pub since the 18th century and has provided a valuable meeting place for the community and particularly served as a home for local sports teams. The community group have researched the viability of the pub and they strongly believe that the pub can be successful once free of the high rents and beer prices associated with a tied house. Also if it is run as a proper community pub in community ownership the problems associated with

noise and nuisance will not occur. The other pub in the village, the Seven Stars, is owned by Punch Taverns and is more of a food-orientated pub, but has also had problems attracting long-term tenants having had four tenants in ten years with periods of closure in between. The community group believes that the village is large enough to support two successful pubs providing they have the right beneficent ownership and management. The situation of both pubs demonstrates how poorly served the community has been by the pubco model. CAMRA nationally has been campaigning for urgent pubco reform in order to protect our public houses.

In February this year Mr Boyd submitted a planning application for change of use to residential. This resulted in over 40 letters of objection from local residents and Timsbury Parish Council also did not support the application as it ran counter to BANES local plan policy CF.7 and the National Planning Policy Framework Ch 3 'Supporting a prosperous rural economy'. The application was withdrawn when it became apparent that the BANES planning officer was intending to refuse due to lack of evidence from the applicant showing that the public house was not viable and a lack of evidence that it had been marketed as a public house. The community group had meanwhile provided positive evidence to the planners of the viability of the pub as a free house.

The community group are now in the process along with Timsbury Parish Council of registering the Guss and Crook as an asset of community value (ACV) with Bath and North East Somerset Council. This should make it less likely for a successful change of use application in the future and if the pub comes on the market the community can then be given the option of six months' grace to submit a bid to buy the pub. The Seven Stars is also due to be registered as an ACV.

To show support for the campaign and keep up to date, like their facebook page 'Save Our Guss and Crook!'

A website is currently under construction.

And you can email Austin at austinsage@aol.com.

Tom Chapman



One thousand days at the Oak

Chris Powell and his team at the Good Beer Guide-listed Royal Oak, on the Lower Bristol Road in Bath, recently celebrated a significant milestone – one thousand days in charge. Chris of course has been an integral part of the three times Bath CAMRA Pub of the Year for many years and took over the reins in January 2012 from John Whinnerah who left to concentrate on his Art Brew brewery.

Chris aims to keep as wide a selection of bottled and live products behind the bar as possible. Eight real ale pumps are joined by three different ciders on draught, including Bee Sting, and usually ten or so still ciders at any one time. Bottled beers include Belgian beers such as Pauwel Kwak and Piraat and beers from the Flying Dog and Brooklyn East breweries hailing from America.

The pub now opens at 2pm Monday to Thursday and Chris will be having a 'strong beer week' the week before Christmas. The selection should include iconic brews such as Russian Imperial Stout, Sarah Hughes Dark Ruby Mild and Thornbridge Jaipur IPA, to name just a few. Perfect after a hard day shopping.

The pub has hosted a number of beer festivals since it was resurrected in 2006 and it hopes to hold another one sometime in February 2015. Details will be posted on Facebook (Royal-Oak-Pub) nearer the time.

Offering a discount to CAMRA members (50p off any of the guest ales or ciders) makes this one of the cheapest as well as one of the best places to drink quality real ale or cider in Bath.

The pub has strong roots in the local community, with regular and varied folk nights, high quality live music nearly every Friday and Saturday and live DJs spinning Motown hits one Saturday of every month.

Helping to give the pub its distinct atmosphere is a strong core of regulars, many of whom recently completed the ice bucket challenge in the beer garden in order to raise awareness for motor neurone disease.



Chris's mantra has always been: "This is a traditional drinkers' pub; it's no frills. However if you like good beer, good music and good company then you're sure to enjoy the Oak. We treat all our punters the same; it doesn't matter if you're a student or a barrister you'll be welcomed with a smile."

Here's to the next thousand!

Trevor Cronie



Local branch members help the New Inn at Mayshill celebrate their 10th year in the CAMRA Good Beer Guide. Landlord Dave McKillop is hiding at the back, fourth from the left.

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Weston Whispers

The **Bristol Hotel** has now got two real ales on and more are planned by the new management fronted by Nick Smith (ex Waverley and Royal Hotel and a CAMRA member). The **Royal Hotel** no longer does a CAMRA discount.

The **Criterion** celebrated four years (is that all?) by having extra beers on at only £2.80 a pint in October. A group of five local CAMRA members visited twice on Tuesdays for the quiz and walked away with the winning prize on each occasion.

The Wetherspoons beer festival was fairly popular in both the **Cabot Hotel** and **Dragon Inn**, and the supply of Pints West in both establishments was not able to keep up to the demand for them.

The Box Steam brewery's Box Clever Well Oiled made an appearance in at least three Weston pubs in October – the **White Hart**, **Regency** and **Brit Bar**. We've heard a whisper that one of the brewers lives hereabouts.

The **Bear Inn** is, as this edition of Pints West goes to press, having its annual beer festival and, having been pleased with the varying guest ales in the past quarter, I am looking forward to it.

One of the best turnouts from the Weston sub-branch recently was at the Butcombe Brewery open day near Wrington, when at least eleven active local members were seen enjoying the free drinks and entertainment, some with their families.

On 24th September we played host to Bristol & District CAMRA's monthly meeting, held at the Conservative Club which put on two extra beers for the occasion, RCH Pitchfork direct from the barrel, and RCH Chocolate Slug Porter, and both were well received. Only about three WsM members were able to attend for the whole meeting, but some of us came later when our other commitments let us.

On 4th October five local members went to Draycott and Cheddar by 126 First Bus for a survey of some of the pubs. Starting at a new venue for most of us, the **Early Doors Ale & Cider Barn** had two ales, Butcombe on hand pump and Secret #NC3 American IPA from the barrel. We couldn't visit the **Strawberry Special** as it is not open until 1pm on Saturdays and this would have played havoc with our timings. So the next stop was the **Bath Arms** in Cheddar, only opened under new management three weeks before; they had a choice of Butcombe Bitter, Bath Ales Gem and Sharp's Doom Bar, and we attempted a short game of skittles before the local youth took over the alley. Then



I'm not stopping if they haven't got any festive ales on

Dr. John ... Wetherspoons Revisited

Eight years ago, I said in *Pinctæ Occidēns* what JD Wetherspoon can do for us in Bristol and, with some 317 Wetherspoon outlets in the 2015 Good Beer Guide, I thought I would do an update on a couple.

The *St Georges Hall* fortunately still had no dragon but had more than the previous six on, including: Bishops Finger, normally one of eight; Cotleigh Old Contemptible (Lest we forget) to commemorate the anniversary of the Great War; frequent guest Jaipur IPA, in no way pink; Cameron's Strongarm, for Cabinet-makers, at the same £1.99 as the Ruddles; Oakham JHB Jeffrey Hudson Bitter, courteously not served in dwarf glasses; Richard Adamson Young Henrys for harriers jumping from down under; and London Pride, recalling Noël Coward.

The *Van Dyke Forum*'s conversation was again not about Transits in rhynes and it too had not turned back into a bingo hall, helpfully as my table's number was missing. This time there were eight on, including Adnams Broadside for Bellowhead fans and a £2.20 selection: Exmoor Gold for Moors; Butcombe Crimson King and Gold, neither flowering quinces; Banks's Bitter, possibly about PPI; a pale golden Ringwood Fortyniner; and Spitfire, possibly flying in by kite.

I had meant to visit *The WG Grace*, only a Wetherspoon for a pair of years, but bailed out as bowling a maiden over seemed unlikely. Recalling writing twelve years ago about the £1.39-pint five-day 30-beer Wetherspoon Halloween Beer Festival, I instead went to sample their 17-day 50-ale International Real-Ale Festival 2014's very different ales, starting in places I knew in past times and rote about in our multi-award-winning *numerus XCVII*.

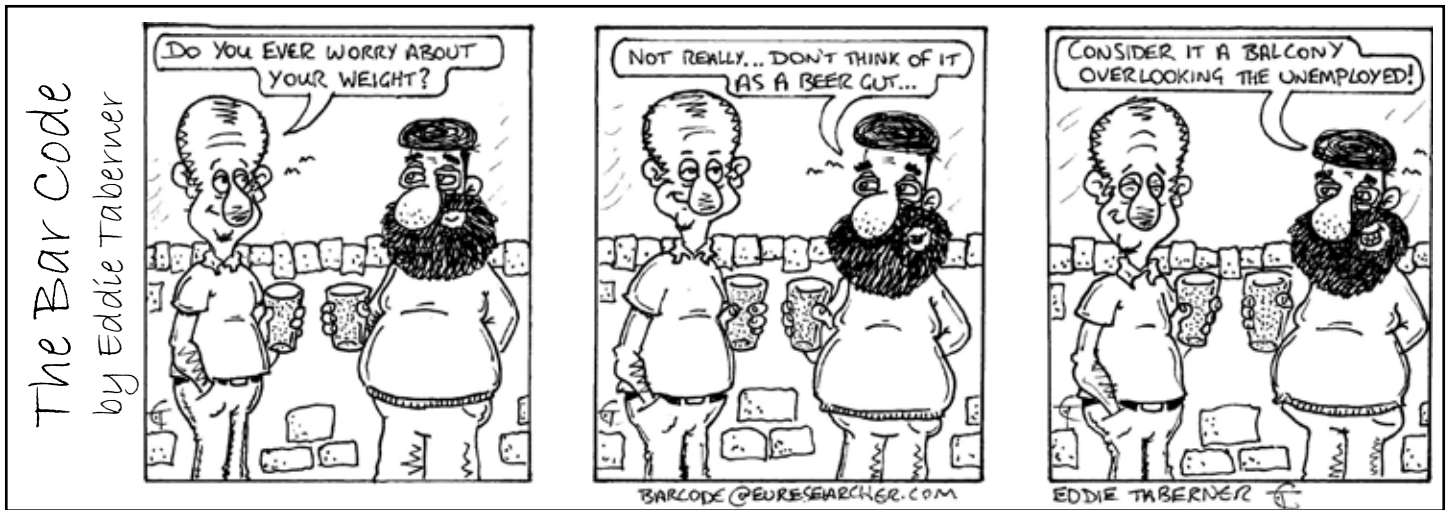
The Crossed Shuttle in Pudsey, the one the UK government is not trying to sell, had a new manager. It was the *Black Bull* when I was a boy and the crossed shuttle was on my school blazer coat of arms. At £1.95 with vouchers accepted for three thirds were: a Kiplingesque Batemans Colonel's Whiskers darkly rich creamy mild/stout, which was seen five times elsewhere, including Taunton and Weston; Brouwerij't IJ ISA deep

gold best bitter proving that the Scots do go Dutch; Birrificio Lambrate Liger premium bitter appropriately amber at a time when caution with the EU was needed 1.7 billion times; Everards Tiger Triple Gold, a deep copper strong ale burning bright and seen twice elsewhere including Taunton; Woodeforde's Phoenix true strong IPA, regenerating thrice elsewhere including Taunton; and Wychwood's American Elysian Night Owl Pumpkin Ale, a 6.5% spicy speciality carvery ale also seen in Weston, copper-coloured and thus leaving the others flatfooted as the second-strongest in the Festival.

Like Weston, Leeds has a pub of interest on the City Station concourse, the Central Station of my youth having long since disappeared. This *Wetherspoon* had three Festival ales, including: Marston's creamy Oyster Stout, worth shelling out for here and in Taunton and Weston; and Rooster's Union Gap pale hoppy golden ale, one to crow about.

Bradford has a musical *St Georges Hall* and two city-centre stations, but ne'er the twain did meet and so the Lloyds No 1 two-storey *Turls Green* is one of two central Wetherspoons enviously between them. It had three ales, including: Banks's Botanical Beer, a speciality medieval-style brew of a type of witch I rote in *Pinctæ Occidēns CIII*, but hopped so it is not soon for the high jump and skipped; and Titanic Hop Abroad, an almost-Transatlantic strong ale, kept well away from the ice bucket here and twice elsewhere, including Taunton.

A former Wakefield Poundstretcher, *The Six Chimneys* is named after a nearby Tudor mansion that collapsed when I was born, as did the midwife. The pub, reputedly famous for its ladies' loos, is conveniently located between the two interconnected central stations. It had five on, including: Sixpoint Bklyn Bitter, a hoppy light amber strong American ale, possibly abbreviated referring to a younger Beckham's bridge skills; and Ian Ramsay's Village Elder 3.8%, the lowest for ABV in the Festival and so surprisingly not an old ale but a copper-coloured malty bitter also seen in Taunton and Weston. Diametrically opposite was Brew Moon Antipodean



a walk to the **Riverside** in Twentown, where there was Otter in fine form and two other ales, before starting up the Gorge and trying the **Black Dog Saloon**, a burger and ale bar, where the Gem was served in what I perceive to be 'Bristol style' (i.e. very flat). The **Galleries** in the Gorge had Butcombe and Doom Bar, and the **White Hart** had the local Cheddar Ales Bully Bitter as well as Butcombe and two national beers. Off the beaten track, we went to the **Gardner's Arms** for the Butcombe and the **Kings Head** for Bombardier Burning Gold. Coming back into Weston past the old airport, we decided to visit the new Marston's pub, the **Landing Light**, which had a good feel about it and three beers from Jennings, Wychwood and Marston's.

On 22nd October a pub survey trip to Yatton by train was attended by seven local members and, as tipped off in advance on the current state of the pubs by a CAMRA member from Chew Magna who plays skittles in Yatton, we had our work cut out. We started at the **Railway Inn** which regrettably only had Old Speckled Hen on (they have three

beers at weekends), and then a sizeable walk to the **Prince of Orange**, which had been closed for a while but had re-opened two weeks previous to our visit. Again three beers possible, but only one on, yet well kept and very cheap for Yatton – the Wickwar Bob was only £2.60 a pint. We went next to the Social Club for the ubiquitous Butcombe Bitter. Our final stop was at the **Market House** where Doom Bar was joined by Otter at the bar.

We have had a problem with one Weston pub selling the wrong beer that was not the beer advertised on the pump clip. It is always worth asking at the bar if you think that there may be an error, but I really don't know if this is something to take up with trading standards.

December sees our Festive Ales Crawl, which is normally well supported. It is earlier this year as the 19th is the last Friday before Christmas and, as the pubs would be busy enough, it's been decided that the 12th will be more suitable. It will start at 7.30 pm – join in wherever it suits you. (See the diary inside the back page.)

Robin E Wild

Ale, a golden bitter seen once elsewhere.

Huddersfield's central station has John Betjeman's: 'most splendid station façade', with two handy Wetherspoons. Surprisingly not in Rievaulx, *The Lord Wilson* Lloyds No. 1 had one ale seen elsewhere and a Californian Coronado Brewing Co CA mystery brew, the tail being that it was Mermaid's Red 5.7% American Amber Ale. The split-level former bed shop *The Cherry Tree* had mythical Washington chops and seven on, including: Butcombe Crimson King 4.3%, a spicy, flavoursome best bitter that obviously travels well; Innis & Gunn Edinburgh Pale Ale, a capital light golden best bitter also seen in Taunton and twice in Weston; JW Lees John Willie's 100 mahogany-coloured best bitter, named to commemorate World War I after one of the first tanks used in battle; Maxim The Simcoe Kid, undecievingly golden; and Caledonian Trojan Horse, a black IPA-style beer with a double kick for percussionists.

Dewsbury has a small two-level new-build Wetherspoon, *The Time Piece*, on the site of a Co-op jewellers that presumably sold watches. It had three on, luckily including Moorhouse's Black Cat Reserve, a strong mild. Outside the Festival, there was Saltaire Pride 3.9%, a pale bitter.

In Taunton, *The Perkin Warbeck* had four at £1.99, including: a beautiful Abbaye Du Val-Dieu Abbaye Blonde. *The Coal Orchard* had five on, including a golden Morland Old Hoppy Hen, presumably laying hot boiled eggs.

Back in Weston, *The Dragon Inn* had at £1.99 two seen elsewhere. But all that travelling had found nothing as good as the *Cabot Court Hotel's* selection of eight at £2.30, including: a fulfilling Bath Prophecy; Adnams' date-flavoured 1659 Smoked Ruby Beer; Vale Metamorphosis, fruity and in no way Kafkaesque; a rounded Okell's IPA, good for three-legged races; and a black Harviestoun Old Engine Oil porter, from neither Birmingham nor Crewe.

Once again, this was a fine festival with ample ales in tidy thirds at peachy prices in plenty of places.

Wetherspoon's Road Rolls On

After seeing *Le Tour's* rolling bikes by Tower Hill's *Liberty Bounds* I rolled on to more places of my younger days, seeking the sounds Of Leeds Town Hall's engaging lions' roars from the City Station's *Wetherspoons*, one of five such hostelries open there to all nations

Le Gran Départ's ceremonial rollout under the gaze of those lions' eyes Had led to Leeds' other JDW, Harrogate Road's *The Three Hulats* wise And then on to Harrogate by a circuitous route passing by yellow bikes And spots aplenty decorating the route through this, the Land of Tykes

The next day passing through Huddersfield *Le Tour* had come across *The Lord Wilson* and *The Cherry Tree* before climbing Holme Moss After which, on a Wetherspoons breakaway, a pint of Holmfirth tea fine It was, as Sid's newly-spotted café is licensed not for ale or Summer Wine

Pub Quiz

Q. How many Wetherspoon outlets were there in the 2015 GBG?
A. 317.

Q. What do Wychwood's Elysian Pumpkin Ale and Leeds' *The Three Hulats* wisely have in common?
A. Owls.

Q. For whom might Huddersfield railway station be remembered?
A. John Betjeman and James Harold Wilson, the former for referring to a 'most splendid station façade' and the latter for an eight-foot statue there.

A Round with Robin



The **Drawbridge**, adjacent to the Bristol Hippodrome, currently accepts Wetherspoon vouchers and also offers a CAMRA discount of 10%, and here my *Wye Valley Butty Bach* was served in the correct branded glass. Whilst on the subject of discounts may I say that I hadn't realised until recently what a large CAMRA discount one gets at the **Bank Tavern** in John Street, hidden away in the legal quarter: 60p a pint is a very generous offer. Whilst there recently I've enjoyed the *Beerd Silvertip*, and around the corner in the **Lanes** I took advantage of the Bristol launch of the Wellington (Somerset) *Red Ink* brewery, trying the *Redstart Golden Ale* and the *Suredrop Copper Ale*.

The **Gryphon** in Colston Street had in, one evening, two strangely named but delicious beers, *Wild Weather Stormbringer*, and the *Weird Beard Co. Little Things That Kill*, a violently hoppy beer.

The September Beeriocical at **Seven Stars** in Thomas Lane featured beers from Berkshire and Buckinghamshire, and the best brewery in my opinion was *Siren*, especially their brews *Sound Wave IPA* and *Undercurrent*, an oatmeal pale ale.

On 9th September the Colston Yard underwent a slight alteration and became the **Yard** for the launch of *Butcombe* new beer *Crimson King*, a much maltier beer than usual from the brewery which was, for a few hours, also giving away cask *Butcombe Bitter* and *Rare Breed* and keg *Blonde*. Their Ashton Press cider was also available free, and an interesting collection of keg beers were available. As no really dark beers were on draught, it was good to be able to pop around the corner and get a *Grain Blackwood Stout* at the **Gryphon**. A few days later in the **Cornubia** I enjoyed a very unusual beer, *Waen Swizzle Stick* (4.6%), and cellar manager Roy has to be congratulated on bring so many good new beers for us to try in such good condition. I am surprised though that we haven't been offered here the *Terrapin Rye* (5.5%) beer that I enjoyed a pint of at the Wetherspoon's **Cabot Court Hotel** in Weston-super-Mare.

At the beer festival held at the **Volunteer Tavern** in New Street, close to Cabot Circus, the *Killer Cat Circus IPA* and the *Alchemy Up & Atom* were two of the best new beers I tried, but I was content with old favourites like *Dark Star Espresso Stout* and *Saltaire Cascade*.

Towards the end of September I popped into the **Three Tuns** having heard a rumour that the *Moor* brewery were going to take over the lease

of the pub, but this proved unfounded; they had seven ales on draught, four from *Arbor*, two from *Saltaire* and one from *Oakham*, and still giving a small CAMRA discount. The *Saltaire 256 Hop* was just what I wanted, but I had to try the *Oakham Deep Thought* (a dark and fruity beer). It appears that *Oakham* are brewing a series of beers based upon the *Hitchhikers Guide* to the *Galaxy*. I was surprised though that *Deep Thought* wasn't brewed to an ABV of 4.2%. Afterwards I went to the **Bag of Nails** where Luke's German Beer Festival was in full swing but I was able to get a pint of *Acorn Harvester* which I drank surrounded by a plethora of kittens.

I attended the *Butcombe* Open Day at the brewery near Wroughton which as usual was warm and almost sunny, with many families present, and I watched the Mendip Morris Men perform, as well as a shanty band made up of brewery employees.

The fiftieth Beeriocical at the **Seven Stars** had beers from West Yorkshire, and with so many micro breweries in this region we were spoilt; I'm told there are three in Huddersfield alone. A few lucky people were given commemorative polo shirts to celebrate the four years of hard work by Paul Wratten to make the Beeriocical succeed, with pilgrims from all over the South West and South Wales regulars at these events. Too many marvellous beers to mention all but the most unusual, and best for me was the collaboration beer of *Hand Drawn Monkey* beers with *Tyne Bank* for the *Barrel of Monkeys* (6.8%). On Sunday 12th October this pub also celebrated seven years of weekend "acoustic music" and there were still many beers from West Yorkshire, as well as the fabulous *New Bristol Brewery Oolalah*.

On 14th October, King Harold's day as you all knew, I wore my commemorative T-shirt to the **Cornubia** and drank *Big Hand Kings Bane* bitter and *Twisted Oak Flanders Fine Fettle*. King Harold of course was the last English King before King William and his cronies started to frenchify the country.

This is a shorter article than usual as I spent most of August in Kent. You may find my write-up of that elsewhere in this issue.

Robin E Wild

The Gryphon
REAL ALE AND HEAVY METAL

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“ In search of ‘rare ales’ ”

Recent Events

On Thursday 14th August a number of BADRAG supporters travelled to London by coach, along with other local CAMRA members, specifically to enjoy the large selection of ‘rare ales’ available at the **Great British Beer Festival**.

Laurie Gibney, who leads the BADRAG campaign, is known to enjoy the odd pint of traditional mild ale and barley wine; he succeeded in tasting almost half of the twenty-eight such beers on offer – in third of a pint glasses, it should be pointed out! *Potbelly Beijing Black* he considered to be his mild ale of the festival, closely followed by *Wantsum Black Prince*, *Moorhouses Black Cat*, *Brains Dark* and *Cannon Royall Fruiterers Mild*. His runners-up were *Bank Top Dark Mild*, *Harvey’s Sussex Mild* and *George Wright Mild*.

Those he personally considered not true to the traditional mild ale style were *Strathaven Craigmill Mild*, *St Peters Mild*, *Two Towers Livery Street Mild*, *Byatts XK Dark*, *Kissinggate Black Cherry Mild* and *Birds Mild High Club*.

However, he thought he had gone to heaven when tasting the *Fuller’s Vintage 2014 Barley Wine* at 8.5% ABV!

The next BADRAG gathering was a two-pub social on the evening of Thursday 25th September. First port of call was the **Kings Arms** in Kingswood, where there is always a ‘rare ale’ available – either in draught or as real ale in a bottle, or bottle-conditioned). The *RCH Hewish Mild* here was in good form. The **Red Lion** in Whitehall was the second pub, where the draught ‘rare ales’ were *Box Steam Porter*, *Box Steam Funnell Blower* (a vanilla porter) and a New Zealand IPA from Arbor Ales called *Why Kick a Moo Cow*. Bottles of *Harviestoun Old Engine Oil* porter were also available.

The turnout for this evening could have been better; suggestions for improving the turnout for trips like this would be appreciated – come and have your say at the January or February meetings detailed below or email badrag@camrabristol.org.uk.

The ever popular **City Centre Stout and Porter Trail** was held on Saturday 18th October. This is the second year we have run a stout and porter trail in October or November, and it seems to fit the bill perfectly with the change in the seasons. We had about 20 ‘Badraggers’ taking part in a trail that was well supported by the pubs we visited – some of which were new to BADRAG events.

We packed the **Bridge Inn** at 1pm, received a very warm welcome, and enjoyed their *RCH Old Slug Porter*. Though not a stout or a porter, several of us were also impressed with *Trink* from the *Penzance Brewing Company*, with a gorgeous hit of grapefruit and tropical flavours. Yes, I know it’s not a stout, etc, etc ... but it was fantastic and the perfect palate cleanser before we moved on to the **Cornubia**, which supplied *Cotswold Spring’s Old Sodbury Mild* (and a very good pork pie).

The **Seven Stars** had a very good *Kingstone 1503 Tudor Ale* from Tintern. (If you are up that way, the brewery has an idyllic setting in rural Monmouthshire, though it’s a bit hard to find.) Also, *Yeovil Brewery’s Stout Hearted Stout* was on offer.

The **Beer Emporium** in King Street had a very unusual *Sweet Milk Stout* from *Mokko* at 6%, and an interesting peanut beer from the *Wild Beer Company* called *Yankee Sandwich* at 4.7%, with additional flavours of milk stout and rich chocolate.

The **Small Bar** offered *Arbor Ales Oyster Stout* at 4% and *Thornbridge St Michael’s Barley Wine* at 7.4%.

We finished the official trail in the **Bank Tavern** with *St George’s Porter* from *Towles’ Fine Ales*.

All in all this was a very enjoyable day, with some fantastic beers on offer. Thank you to all the pubs that supported the trail. It says a lot for the pub scene in Bristol that such a great selection of beers were made available in a very small part of the city centre.

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

Denise Swain, who did the dry run research and led the above trail, says: “I am stepping down from my BADRAG events role, but will look forward to supporting future BADRAG events. Thank you to all the people who have supported BADRAG events over the last couple of years.”

BADRAG would like to thank Denise for researching and leading its events programme in recent years; we wish her well in her other endeavours and thank her for offering to continue researching and leading an annual Stout and Porter Trail. The future events programme will probably be run by a number of people, not just one person, in future and will be the subject of discussion at the January and February events below. Any ideas or offers of help please email to badrag@camrabristol.org.uk.

Whatpub.com has proved to be an excellent tool in promoting pubs with real ale, but unless it is included in the narrative, there is no way to identify pubs that dispense BADRAG style ales. However, space permitting, we hope there will be a filter introduced to identify pubs that dispense ales other than the usual line up of bitters. If you would like a pub identified in this way, please email details to badrag@camrabristol.org.uk, including how frequently ‘rare ales’ are available. As soon as the new filter is available a member of the BADRAG team will update whatpub.com.

Future BADRAG events where you may enjoy some BADRAG style ales

- **Thursday 15 January**, 7.30-10pm ~ in the snug bar at the front of the Highbury Vaults, 164 St Michael’s Hill, Bristol, BS2 8DE. Come and have your say about future BADRAG events.
- **Saturday 21 February**, 2-5pm ~ at the Hope and Anchor, 38 Jacobs Wells Road, Bristol, BS8 1DR. A social gathering to enjoy good ales, food and chat about our favourite subject – rare ales.
- **Thursday 12 March**, 7-11pm. Enjoy rare ales at the Bristol Beer Festival and meet BADRAG supporters – go to the membership stand and ask to be introduced to them. Advance ticket purchase essential, see page three of this issue.

Contributions from Henry Davies, Laurie Gibney, Mike Jackson, Norman Spalding, Denise Swain, Graham Watson.



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The face of CAMRA

You could say that I hold a unique position – a young, black female that loves real ale. I am not the stereotypical ‘norm’ (although I am not really sure what is!) and I do get the occasional look of surprise when I flash my rather old, greying CAMRA membership card. You could say that I stick out like a drunken thumb at CAMRA meetings but I feel right at home – just another active campaigner.

However, I am a Young Member; currently categorised as those aged 30 and under. So, I thought it was high time to spend some time with my own folk (especially as Bristol and District Young Members seem to have disappeared off the face of the Earth! We miss you!!!)

I attended the Young Members Group National Meeting on Saturday 1st November held at the Grove Inn, Leeds (good pub; marvellous city!). Top of the agenda was the CAMRA leaflets that were sent to some universities depicting scantily clad young women in revealing poses. Blood red lips gaping (Halloween had come early) – pint of real ale in hand – all in an attempt to get freshers interested in the Campaign for Real Ale. Hmmm.

There has been heated discussion about the inappropriate nature of these leaflets and this continued at the meeting. And yes, I believe the leaflets were sexist... I also believe that they were ageist. Frankly, CAMRA got it wrong in thinking that a leaflet with Page 3-esque imagery coupled with grammatically incorrect wording would (and should?!) appeal to prospective Young Members. That is not what the Campaign is about.

Now, I am not here to talk about ‘What a feminist looks like’. Yet, I will bring it back to the three identities of myself as described at the beginning of this article and ask the question: “Have I experienced any negative behaviour in CAMRA as a young, black female?”

Young: From my first branch visit outside of central Bristol (all those sweet months ago!) the resounding memory remains the comment: “You young un’s – you’ll drink anything!”

Er, no. As highlighted by the fact that on the Young Members pub crawl around Bath in July of this year (ah, good times) we all sent back our unsatisfactory pints of Raven Dark – Ain’t nobody got time for that! It was off. We didn’t like it. We wouldn’t drink it. It got sent back.

Black: Absolutely not.

Female: At the Young Members National Meeting a comment was made in the Friends of Ham (a quirky bar serving an array of astonishingly good beer) that it was “nice to see all the girls drinking

dark beer”. Er, what??? That’s just my preference kid, no comment needed.

Which makes me realise it is these stereotypical views that lead to the misplaced ideas of what certain groups are all about. Whether it is Young Members, female drinkers, students, and so on and so on. And so on. I find it absurd that one, extremely active, female Young Member still gets comments indicative of, “What would you know about beer?!” A stereotypical Yorkshire answer to that would be: *Well, love, I know what I like to drink and I’ll drink what I bloody well like!*

Apologies; I digress.

I personally don’t feel that I have faced the same concerning issues in regards to gender since becoming a member of Bristol and District. I believe we are an active branch, women and men alike, young and experienced too.

Yet, we cannot forget that stereotypical, wrong and insulting attitudes do continue. Campaigning for real ale is not the right of any exclusive club. Everyone who gives their time, money and energy has the right to do so without offence being caused. This is also true of any prospective new members and, yup, I’ll say it – *people in general!!!*

The leaflets that were distributed to the universities were done so in poor judgment and a lot of people have been offended. Lessons need to be learned and the damage repaired. Failure to do so, and allowing another mistake such as this to happen again, is to risk dwindling membership numbers and the alienation of Young Members.

It could be argued that this is especially concerning at a time when “craft ale”, apparently more appealing to a younger crowd, is on the up. Again, this was something that was discussed at the Young Member meeting and something which I believe should be engaged in on a wider level.

Perhaps, it is a shame to end 2014 on this note but I don’t think so. *We can come back fighting fit for twenty fifteen!*

I, for one, am looking forward to it.

Well, that’s enough from me for now and for the year. *Hope to see you all very soon... xxxxxxxxxxxx*

Talisha Mills

P.S. For the avoidance of doubt, all the views expressed above are my own.

The next Young Members National Meeting will be at the Young Members AGM in Derby on 14 February 2015.

Cryptic Crossword

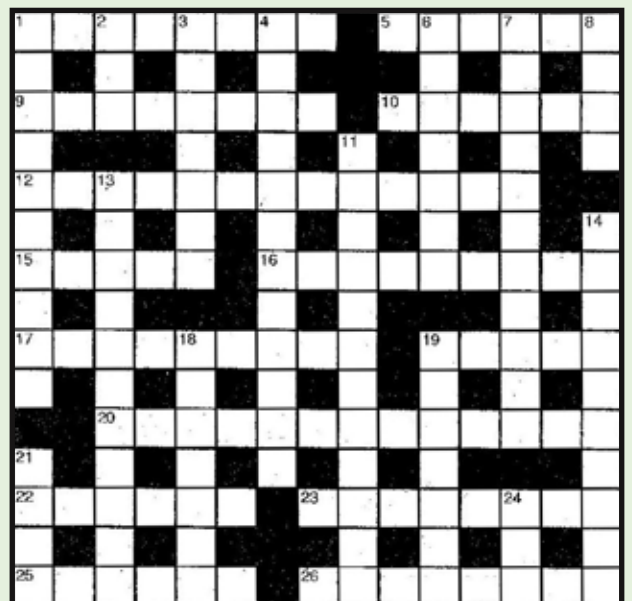
Compiled by Pete and Eddie Taberner

CLUES ACROSS

1. Have a fortified wine – or try pub cocktail (4,4)
5. For example, German drink container normally seen with soldiers (3,3)
9. Might some discover mouthwash application for a flavoured wine? (8)
10. Small Paul’s fabulous bird is bitter (6)
12. Meals that can be served at non-food pubs (6,7)
15. Brains regurgitated on public transport (5)
16. Safe sturdy brewery lets off steam (6, 3)
17. Arbor pup downloaded Android “we have the latest in pub technology” (3,3,3)
19. & 1 dn. Ships mutiny – or the future of real ale? (5,10)
20. Tender advice to G.P. “Make your pints last” (5,5,3)
22. Dan, drunk on half of Export, could blow up (6)
23. Eff off from recently defunct local brewery to create a cunning plan (8)
25. Rough ride to conceal best bitter; It’s found in the tool shed (6)
26. Worst big brew from old Bristol (8)

CLUES DOWN

1. see 19 ac.
2. A pub to exclude (3)
3. Head of Fullers in a singular strop about takings (7)
4. Extended Cornish Cyders having real bite (12)
6. Central Bristol real-ale house gets some angry phone-calls (7)
7. Dessert served to the Cheddar management? (11)
8. Fix model a drink (4)
11. Re: punter never heartlessly put out gets the business going (12)
13. Tavern situated in Clifton quarter (8,3)



14. Love sex witch with nothing on, tipsy in this entertainment (6,4)
18. Organise anger over real ale initially (7)
19. Student cuddled by minding a bog standard lager (7)
21. Lewin’s old sweet brew (4)
24. Little interest in this winter warmer (3)

Solution on page 46

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

Bristol Heritage Pubs Trail

I thought this Autumn's issue of Pints West one of the best for some time and I particularly liked the centre page inclusion of the Bristol Heritage Pubs Trail, although I already had a copy from the tourist office on Harbourside.

There's only one problem. As a wheelchair user I can, with certainty, get into only 9 of the 34 pubs listed. Good one! Publicans must try harder. Oh, and I can't use a bike or the ferries, these aren't wheelchair friendly either.

All the best,
Chris Buckell
(by email).

Disabled friendly pub guide

I don't know if you can help me. My husband has become a wheelchair user with reduced mobility.

He likes to go for a pint of good beer. Can you tell me if there is a guide to pubs in Bristol that are disabled friendly?

Thanks in anticipation.
Carol Griffiths
(by email).

There is not currently a guide specifically for disabled-friendly pubs. However, if you use our whatpub.com on-line guide (see the back page) and search for pubs in a given area, e.g. search for "Bristol", when you get pubs listed there is then the option to filter the pubs returned by various criteria. Click on the box next to "Disabled access" and that should then present you with suitable pubs. (If you find any that are not suitable, or any others that are, feedback to whatpub.com is always welcome.)

The people who brought you the Bristol Heritage Taverns Trail are now considering producing a "Wheel Ale Trail" (or "AccessibAle Trail"), so maybe there will be a paper guide before too long. Helen Featherstone, who was one of those people, adds:

"I'd like to reassure people that when we were compiling the map we did take accessibility into consideration but, as I'm sure can be appreciated when doing anything involving historic buildings, if we'd only featured fully accessible pubs it would have been a rather small trail.

"However, feedback generally has highlighted a wider issue: that of accessibility of pubs in Bristol. The team behind the Heritage Taverns Trail are keen to develop another map featuring accessible pubs and detailing the type of facilities they have. We hope this will help other drinkers who use wheelchairs to find good beers whilst also raising the profile of this issue more widely. If any Pints West readers are interested in getting involved please get in touch by emailing Featherstone.helen@googlemail.com."

Save our pub campaign

Just wanted to say I picked up a copy of Pints West from the tourist office on the Harbourside a while ago and was pleasantly surprised to read such good and considered content, particularly the various stories about local pubs being converted into convenience stores.

I am from Sussex originally (now resident in Winterbourne) and whilst visiting my mother recently was pretty disappointed to see my village pub being turned into a Co-op convenience store; this will impact the whole village and almost certainly spell the end for the convenience store next door which sources locally, as well as the pub. Whilst the Co-op roll on with their plans the local community are determined to make an issue of it which I thought might be of interest to any other groups with a similar issue.

Just recently Nicholas Soames asked a question in Parliament about the loophole and they have coverage in the Mail Online as their social media campaign is being spearheaded by an associate of Jamie Oliver who is resident and taking a keen interest given his beginnings in the pub industry.

See www.dailymail.co.uk/femail/food/article-2832895/Residents-Whitemans-Green-West-Sussex-stage-supermarket-booze-protest-plans-200-year-old-pub-turned-op – or google "mail online 2832895".

The link to the story is here but I have to say they had a genius idea of flash mobbing the other local Co-op in the heart of the village (now set to close). The premise being the Co-op are taking over the pub and turning it into a shop, so the residents decided to descend en masse to the Co-op to turn the shop into a pub. You can see the YouTube video in the Mail article.

It comes to something when the Co-op are turning a blind eye to the needs of the community, but the campaign would be grateful if you were able to give the idea some oxygen and perhaps suggest this approach as an innovative way of drawing attention to the plight of many local pubs under threat. If a number of similar cases took a similar approach it would gain more widespread media coverage. This might create even more noise about this frankly depressing practice.

Regards,
Graeme Burns,
Winterbourne.

Closed Trowbridge pub

In the article regarding the closure of three Trowbridge pubs in the Autumn Pints West (page 30), the item about the Courthouse states that the pub was originally the Sun then the Cricketers. I think you will find that it was Dickens in between and has never been called Cricketers. Please correct me if I am wrong.

Yours truly,
Daniel Brewer,
Trowbridge.

The author of that article, Steve Hunt, says: "I think you're probably right (although my memory is now a bit uncertain)."

Lime dearer than petrol?

As a regular of a certain pub in Westbury-on-Trym for a long time I was amazed recently when ordering my usual round of a pint of

WARNING

From the Management of the
HOPE & ANCHOR
Exceptional Public House

**SPILL BEER
DON'T**

Doom Bar (£3.00) and a pint of Carling and a dash of lime (£3.13). Having £20.13 ready to pay and make it easy for the bar maid I was told it's now £7.03. I asked why £3.00 and £3.13 added up to £7.03 and was told they now charge 90p for a dash of lime so I said, what about the beer you took out to put the lime in? I was told it's company policy to charge 90p, so in my mind they are not giving what you ask for, a full pint, and want to charge you extra to fill it up (trading standards comes to mind). I just said you have the beer back and walked out for the last time. I would say a gallon of lime at this pub would be about £216 a gallon at 30 measures per pint bottle, a lot more than the price of petrol. When pubs are closing down every day why are they allowed to do this?

From an ex customer of the pub,
Andy Kruger,
Bristol.

Can't really comment on a pub's lime pricing policy, but it just goes to show you're better off drinking real ale than lager and lime!

The John Gatty Letter

Strewh, would you Adam and Eve it? My name in lights ... well, not quite, but in bold letters at the head of my last letter: "The John Gatty Letter." What next, my one devoted reader wanting his name put at the end: "as read by John Doe"? (I actually knew an engineer by that name.) The editor, bless his cotton socks, must have had a rush of blood to his head.

Enough of the egoism.

I would like to ask, my regular reader, a question. Why are a lot (note I do not say all) landlords moody? Now I appreciate I am on dodgy ground, and if I should ask the landlord of my local why, he would reply, "It's because I have customers like you!"

Now I know my son Roger will vehemently disagree with me as he has served his time as a landlord and will contend he was never moody.

I base my question on experience over the years, where one will enter a pub to be greeted with a welcome comment, and on the next visit be completely ignored. OK, he may have had a row with the brewery, or worse his wife, but I believe as the person (note I do not say man) running the business, they should always be sociable to the clientele.

Now I'm in the mood to ask questions, let me pose another. Why cannot landlords (I'm giving them a pasting ain't I) keep beer in good condition? Reason for question? Certainly. I played cribbage in my home pub on a Monday and was drinking Otter, which was spot on. The next day I was playing dominoes at a different venue and yes, you've guessed it, Otter was on and it was terrible, not enough to hand back but compared to the

Pub profile: The Hope & Anchor, Hotwells

Nestling in the curve part-way down Jacobs Wells Road, this pub has been a real ale haunt of mine for nearly 20 years and one I still return to regularly for 'training sessions' with friends and colleagues from work nearby. With a changing range of guest ales, great value food and relaxed atmosphere, it's not hard to see why.

You enter straight off the pavement through the central doorway facing the old hidden well at the bottom of Constitution Hill. Inside, the bar is draped with dried hop bines and gleaming handpumps dispense up to six regularly changing guest ales, often from West Country microbreweries. There is no regular beer, but some appear more often than others due to their popularity, including Dartmoor's Legend and Jail Ale, Wadworth 6X, ales from Box Steam Brewery, Plain Ales and, more recently, Mad Beers from Purity. The bar is L-shaped, with dark green painted 'pews' lining the walls (seek out the ones with radiators underneath if you like having hot feet!) with plenty of other seating to accommodate groups large and small. In the evenings, candles in wine bottles adorn the tables and add to the cosy atmosphere. Stairs climb from the back of the pub into the terraced garden, a delight particularly in summer, with lots of nooks and crannies, sun traps and plenty of plants to provide shade if needed.

A pub since the early 1800s, the Hope & Anchor is owned by the 'Not Too Shabby Pub Company' headed by Martin Hughes. He has been at the pub since shortly after it was taken on in 1994 by Steve Simpson-Wells, "ex-Merchant Seaman, visionary and madman" who had a dream of brewing his own beers under the banner of the Lucifer Sparging and Brewing Company Ltd. Martin recalls that, in the early days, Steve spent most of his time on his five-barrel plant, nursing test brews; "CAMRA members will no doubt agree that there can be few sadder sights than watching gallons of beer going down the drain, but he had some notable successes and it was an exciting time."

The walls of the pub are adorned with original and detailed drawings by local artist Richard Webber, featuring fictitious characters and scenarios dreamt up by Steve, Martin and other business partner Paul. Many feature caricatures of Steve, who died of leukaemia aged only 39, "a fitting and lasting reminder of the guy who started it all."

This is very much a place you can come to just for a pint, or for a good quality, good value meal, or both. Martin's wife Nikki has put the Hope & Anchor on Bristol's food map. The very extensive (but not



expensive) range of food is listed on illustrated blackboards around the pub. Sunday roasts, including vegetarian option, are legendary. The infamous doorstep sandwiches and burger selection are often on offer on particular days. Cheesy chips will always fill a gap, but there is plenty of more sophisticated fare available not often found on pub menus, including grilled rainbow trout and bouillabaisse. The pub opens at noon every day; meals are served until 10pm weekdays and 9.30pm on Sundays. CAMRA members benefit from a generous 15% discount on drinks and food.

The pub's relaxed and welcoming atmosphere means it is very popular with a range of age groups and attracts both locals and visitors to Bristol, and those in search of food or drink, alike. It's featured many times in the Good Beer Guide too. So, if you've not been there recently, why not pop in and try it for yourself sometime soon? As Martin says, "so many beers, so little time." And I think you'll find it far exceeds being a 'not too shabby pub'.

Lesley Hurley

News from Wiper & True

Brewing has continued apace, primarily using the Ashley Down brewing kit installed in the shared premises on York Street in St. Werburghs, in an attempt to keep up with the increasing demand for the eclectic range of bottle-conditioned, cask and keg beers from W&T. They were particularly active during Bristol Beer Week in September, when W&T beers were available at a number of events throughout the week; with an Amber Ale (Pero's Beer) at 4.5% brewed specially for the occasion. The week culminated in a "Beef and Beer" event at the Goods Yard on Temple Quay which, for the uninitiated, is a pop-up bar housed in a shipping container. W&T and Ashley Down provided the beer and Chomp provided the beef from their truck, which was parked up just outside the bar.

The latest collaboration beer from W&T was an IPA (Dr. Strangelove) at 6.8%, brewed with hand-crafted espresso shots. These were provided by Extract Coffee Roasters, who are based only a few hundred yards from the brewery; with the name of the beer coming from the coffee bean blend used. A launch event for Dr. Strangelove

was held at Boston Tea Party on Gloucester Road prior to it going on general release. A new Porter (Pink Peppercorn) at 4.9% has just been released, with the peppercorns bringing additional fruitiness and spice to the finale of this dark warming beer. Look out too for Winter Ale (Small Abbey Rye) at 3.9% and Winter Ale (Abbey Rye) at 7.5%, both of which are brewed with a traditional Belgian yeast, rye and a twist of dates, liquorice and orange zest. The stronger version was developing well when sampled recently from the fermenter.

Finally, the major news concerns expansion of the W&T brewery, which was established by Michael Wiper in December 2012. At the end of the current 1-year deal with Ashley Down to use their 5-barrel brewing kit at the shared premises in St. Werburghs, W&T will take over these premises and install their own 15-barrel brewery; which should be operational by Spring 2015. At the time of writing, Vince Crocker is looking to re-locate the Ashley Down brewery to suitable alternative premises in Bristol.

Dave Graham

previous day's, ugh.

One last comment: son Roger with family, and me with 'management' (Doris the wife), went for Sunday lunch to pub near Berkeley and enjoyed two or three decent beers, when Roger noticed they had a "craft" keg beer on,

so we went for it.

I'm sorry, but I am afraid it is not for me. I thought it was too cold and bland. There, I've tried it, but from now on I will stick to cask-conditioned.

So there you have it, my contribution to

this issue of Pints West. I hope I have not wasted my time in typing it, and that the dear old editor will print it.

Toodle pip.
John Gatty,
Thornbury.

Hopping down in Kent

With apologies to *The Albion Band* for pinching the title for this article, which starts in Canterbury at the **Foundry Brew Pub** in White Horse Lane, the home of *Canterbury Brewers*. I was enjoying a pint of their *Hop Doctor* at the bar when I was joined by Jon Mills, a shareholder of the brewery, who had heard me asking the barmaid about the name of the beer. He went to great lengths to inform me of head brewer Tom Sharkey's involvement in this experimental brew and its hops which come from the 'Hop Doctor' himself, Dr Peter Darby, who is a hop researcher and the public figurehead behind Wye Hops Ltd. Established in March 2007, this is located amongst the commercial hop gardens at China Farm run by hop farmer and British Hop Association member, Tony Redsell OBE. This site was selected mainly due to wilt-free conditions. All they (and I) know about the hops used for this 4.5% beer was displayed on the pump clip: "Crystal clear, with single mystery hop grown in Kent, Germoplasm 12, Alpha 53, Beta 47, Dr Peter Darby Hill 1, Row 4." Now you know too!

Whilst in Canterbury I also visited their other pub, the **City Arms**, which is very close to the cathedral gateway and Roman museum and is a comfortable and friendly place. *Canterbury Brewers* produce five regular cask ales, four regular keg ales, and specials like the *Hop Doctor*, as well as bottling and mini-kegs for all types of ale. Both pubs give a CAMRA discount of 10%.



I stayed at the Keynes University for my first eight days sojourn in south east Kent, which was an excellent base being only ten minutes' walk from Canterbury bus station. Although my main purpose for visiting this part of the world was to view locations used for the 1944 wartime film *A Canterbury Tale* and to view castles and other attractions, it would have been out of character not to visit a few hostelries when passing through. In the village of Wingham (one of the locations for the film) I went to the **Dog Inn** (13th century, but with a major rebuild in the 15th century after a fire) where I had the *Brighton Bier*, described as an English Garden



The George & Dragon, Fordwich

Golden Ale (though actually Bass coloured), for £3.50. The pub had just started brewing after a gap of some centuries, and I tried a taster of their yeast beer, *The Dogs Bite*, brewed at 10% in the Belgian Trappist style. Close by at Fordwich, which was another of the film locations, it was the pub the **George and Dragon** that was in some of the scenes. Six Kentish ales priced from £3.60 to £4 were on sale in this Good Beer Guide (GBG) pub including *Old Dairy* and *Gadd's* beers, and a huge bellows (possibly from an ironworks or forge) had been

made into a table. Fordwich has a population of about 300 and is the smallest town in the UK receiving its status as a town from its association with the Cinque Ports and has a town hall rebuilt in 1555 on earlier foundations.

In Whitstable, a 40 minutes' bus ride from Keynes University, is the art deco cinema converted to a Wetherspoon pub, the **Sir Peter Cushing** who was a resident of the town, and the pub is adorned with posters from his 90 films (18 with Hammer). Almost opposite is the Ship and Centurion, a very crowded pub that one day I will visit out of season.

A beer visitor to Kent really has to go to Faversham, as this town at one time had Fremfils Brewery and still has the Shepherd Neame Brewery. The **Phoenix Tavern** is at the upper end of the market where I had *Hogsback TEA* at £3.85, but friendly enough and with a large 17th century dining room. Other beers here were *Harvey's Sussex Ale*, *Otter Best*, *Timothy Taylor Landlord* and *Ringwood Boondoggle*. The **Vaults** in Market Street (previously known as the Hole in the Wall) has 20p off a pint for CAMRA members, a very old bar billiard table, local real Kent ciders and mead, beers from the Faversham *Mad Cat Brewery*, and a guest ale. I had the *Mad Cat* house ale *Strong Box* (i.e. the Vaults) and *Paws for Thought* brown ale, a tasty sort of IPA for £3.55. The other pub (which the local CAMRA branch have voted pub of the year many times) is the

Elephant, which is situated in the Mall, on the south side of the railway line away from the main part of the town; a useful pedestrian subway is adjacent to the railway station to get to the Mall.

The same CAMRA discount here (20p a pint, 10p a half) applies, a friendly ginger pub cat

vies for your attention, and there are many old engravings and a 1930's repeater mantelpiece clock. A couple from Rainham gave me the card and details of the first micropub to open in Gillingham, which they had visited the day before. The beers on here were *Black Hill Threequarters* and *Old Dairy Redtop* from Kent, and from outside the county *Harvey's Green Hop*, *Hop Back Summer Lightning* and *Mauldon Captain*.

In the second half of my time in Kent I stayed at Gillingham YHA about two miles from Chatham Bus station. Chatham has many pubs but not many are blessed with decent real ale except for the **George V** at Brompton, which is named after the battleship (in which one of my

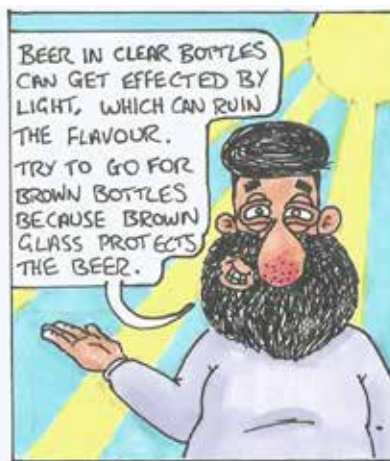


Sir Peter Cushing, Whitstable



The Elephant, Faversham

The Bar Code
by Eddie Taberner



uncles served in during WWII in the Pacific) rather than the King. It always has a mild ale, and this and two other beers were from *Goacher's Brewery* in Maidstone and *Adnams Southwold Bitter*. Most bar meals are under a fiver and the pub was built in 1690 and it is deservedly in the GBG.

Crossing the Thames by ferry to Essex from Gravesend in Kent on a trip to Tilbury castle, I refreshed myself with a half at the **Worlds End** which has a lovely garden with many pear-laden trees and a view towards both the castle and the power station. In Gravesend itself I visited the **Crown and Thistle** which was CAMRA national pub of the year when Jacki and Phil (now at the **Cornubia** in Bristol) ran it, but although a quirky and interestingly cluttered pub, it only boasted two real ales and a small back garden. I only had time to visit one other pub in Gravesend so I chose the **Rum Punccheon**, close to the ferry terminals, which is in the GBG and has fabulous chandeliers and etched windows proclaiming that this was a Russells Gravesend Brewery pub, and a collection of art nouveau bric-a-brac. Eight hand pumps provided for six Kentish ales and I had time for four halves of *Musket Brewery Trigger*, *Tonbridge Union Pale*, *Goacher's Gold* and *Tonbridge Traditional*.

At Upper Upnor on the River Medway, after a visit to Upnor Castle, I went to the **Kings Arms**, a free house which had been recommended to me as currently the Medway pub of the year, and which had three beers on hand pump and two on gravity but no Kent beers, so I had the *Adnams Southwold Bitter* at £3.20 ... and the pub customers were friendly. A bus to Rochester High Street led me wandering along it looking for a decent pub that sold real ale and wasn't full of diners. Eventually I settled for the **Britannia Bar Cafe** and had a pint of *Goacher's Fine Light Ale* for £3.20 which was in excellent condition.



The Flower Pot, Maidstone



The Coopers Arms, Rochester

In the suburbs of Maidstone, having walked along the river path by the Medway from Alresford, I found the **Flower Pot** (Maidstone and Mid-Kent pub of the year for the last three years, and runner-up in 2014) and drank local *Goacher's Gold Star* (5.1%) for £3.20 and a half of *Tiny Rebel Fubar* for £1.65. On the Sunday afternoon after visiting the cathedral and castle in Rochester I set out to try to discover the best of this city's pubs. The **Coopers Arms**, originally built by a friary (St Andrews Priory) as a brewhouse, was

turned into a pub after the dissolution of the monasteries in 1542 which is the date of the first recorded landlord! The Kentish beer I drank here was *Rockin' Robin* brewery's *Hoppin' Robin* from the Maidstone area. Not far away is the **Man of Kent**, a large GBG 1920's pub with an unusual pricing policy in that Kent beers are 50p a pint cheaper than those from the rest of the country and the beers are priced to the percentage alcohol. I had a pint of *Hopdaemon Skrimshander Kentish IPA* for £3.30 and was given a taster of *Gadd's Festival Ale* (3.8%) which was extremely hoppy. Then a short walk to the **Good Intent** which, though all the three beers are gravity served, none were from Kent; but the *Hop Back GFB* was only £3.10 with the other beers from *Atlas* and *Woodefordes*.



The August Bank Holiday was a completely wet day but I decided to risk a walk to Chatham in the rain as there was virtually no bus service locally. At the top of Luton High Street on the south side of the town I came to the **Hen and Chickens**, a typical corner pub originally run by Truman's brewery, where although no real ale, there was *Courage Mild* at £3.20 a pint, a good cheap juke box, and bar billiards and pool, and the occupants of the pub ranged in age from 60 to 90. I returned in drizzle to the **Man of Kent**, which then only had seven beers on. The *Gadd's #7 pale bitter* (3.8%) for £3, the rare *Pig & Porter* brewery's *Red Spider Rye* (4.8%) for £3.30, and the *Wantsum One Hop* (4.5%) made for a good contrasting hoppy session. I was about to leave but a couple from Harrow, who noticed me taking notes, engaged me in conversation; they'd come from Wealdstone to watch footie at Gillingham but, because of the rain, they'd come drinking instead. They recommended many pubs to me in Gillingham that I'd not heard about and insisted on buying me halves of *Wantsum Black Pig*, in the style of a Russian porter, and *Kent Pale Ale*. I walked the four miles to the hostel in the rain, just stopping for one more mild in the Hen and Chickens.

The following day, my last full one in Kent, I visited the Gillingham pubs, starting with the micropub **Past and Present** which had only been open two weeks. Three beers, all gravity serve, and three real ciders (Kent Cherry Old Duddas, Thatchers Heritage and Kentish Pear O'Duddas – actually a perry). No music, no TV, no fruit machines, but newspapers, CAMRA magazines, bottled foreign beers, a variety of board games, jigsaw puzzles and an interesting range of customers. The beers (all at £3 a pint, £1.50 a half) were *Dark Star Hophead*, *Canterbury Ales The Pardoner* and *Gemstone Amethyst Bitter*, the last brewed by the wife of the brewer at Chatham Dockyard brewery. A few of those there suggested I visit the **Frog and Toad** pub which had completed its beer festival the previous wet day as they thought there'd be some remainders; they were correct and I was fortunate having to help the publicans drink some of the *Long Man APA*, *Portobello Gold*, *Wychwood Hayburner* and *Caledonian Distant Sun* at £1 a half pint, all still in good condition. This pub, along with the aforementioned **Kings Arms** in Upnor, the **Good Intent** and **Who'd Ha' Thought It** in Rochester, and the **George V** in Brompton, have a joint beer festival at the end of every July with a free bus between the pubs and over 50 ales on offer.

My final pub visit in Kent was to the **Dog and Bone**, another Victorian corner house that had the new *Truman's Swift*, a 3.9% pale ale, at £3 a pint. So all in all I had a good hop down in Kent.

Robin E Wild

(For more information on hops see www.britishhops.org.uk.)

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PINTS WEST (Bristol & District and Bath & Borders branches) - Edition 104

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Walks from Bristol's Severn Beach Line

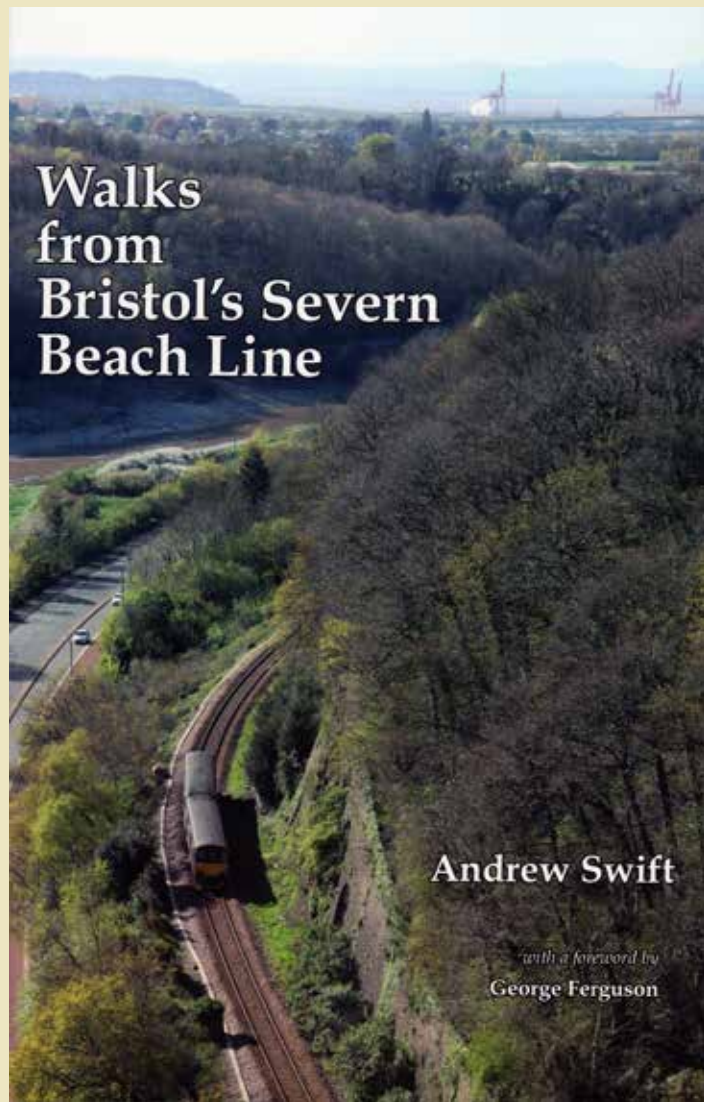
*A must for those who love
Bristol and its pubs*

For those who love Bristol's history and its pubs, there can be no better guide to both than the newly published *Walks from Bristol's Severn Beach Line*, written by beer blogger, author and local historian Andrew Swift. What's more, for those who fancy constructing a pub crawl, you can stop worrying about who is doing the driving – the walks are all based around that Cinderella of Bristol's transport system – the Severn Beach Line.

There are sixteen walks in this book, from short city walks to long country walks with nearly seventy pubs mentioned, not to mention a few lost pubs. The Seven Stars, for instance, gets a two page spread as the pub that changed the world, in a piece that relates its role in the movement to eradicate slavery. Many of Bristol's other best known real ale pubs also feature.

Taking in so many aspects of Bristol, from the giddy heights of Windsor Terrace to the ghostly remains of the Aust ferry, via the industrial relics around Lawrence Hill and the wooded glades of Leigh Woods, this is an ideal gift for CAMRA members to give to friends or to buy as a treat for themselves.

The book comes with a foreword by Bristol mayor and founder of the Bristol Beer Factory, George Ferguson, and can be purchased from all good bookshops in Bristol and Bath or directly from www.akemanpress.com.



Bath & Borders branch diary and contact

- **Thursday 4th December 8:30pm:** A social at the Richmond Arms, recently saved for the nation!
- **Tuesday 9th December 8:30pm:** A mini crawl of Rode, near Frome, starting at the Bell and then the Cross Keys.
- **Thursday 18th December 8:30pm:** A social at Organ Inn, Warminster.
- **Tuesday 23rd December 8:30pm:** A Christmas social at the Kings Arms, Monmouth Street, Bath.

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

Solution to the crossword on page 38

Across: 1 Ruby port, 5 Egg cup, 9 Vermouth, 10 Wyvern, 12 Liquid lunches, 15 Trams, 16 Strong box, 17 Our bar app, 19 Craft, 20 Nurse bees doc, 22 Expand, 23 Devilish, 25 Dribber, 26 Brigstow, Down: 1 Revolution, 2 Bar, 3 Profits, 4 Raitlesnakes, 6 Gryphon, 7 Cheeseboard, 8 Pint, 11 Entrepreneur, 13 Quadrant pub, 14 Exotic show, 18 Arrange, 19 Carling, 21 Mead, 24 Int.

Severn Vale sub-branch diary and contact

- **Fri, 12th Dec:** Old Spot, Dursley. 12:30.
- **Wed, 17th Dec:** sub-branch meeting/Christmas get-together. Anchor, Thornbury. 20:30.
- **Fri, 9th Jan:** Old Spot, Dursley. 12:30.
- **Wed, 21st Jan:** sub-branch meeting. Hawkes House, Thornbury. 20:30.
- **Fri, 13th Feb:** Old Spot, Dursley. 12:30.
- **Wed, 18th Feb:** sub-branch meeting. Ship Inn, Alveston. 20:30.
- **Fri, 13th Mar:** Old Spot, Dursley. 12:30.
- **Wed, 18th Mar:** sub-branch meeting. Location tbc. 20:30.

All are welcome to attend any of the pub visits and meetings. For up-to-the-minute details and any changes, please check our diary page at www.severnvale.camrabristol.org.uk and/or email us at SevernValeCAMRA@gmail.com.

Twitter & Facebook

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

Bristol branch diary

Diary of the Bristol & District branch of CAMRA

- **Wed 3rd Dec:** Survey/Explorer Trip, Weston-super-Mare fringes, depart Cornubia 6.45pm.
- **Sun 7th Dec:** CAMRA Members' **Christmas Social**, Gryphon, Colston Street, Bristol, BS1 5AP from 7pm. **Please note that this is only open to CAMRA members, so make sure you remember to bring your membership card.**
- **Tues 9th Dec:** Committee Meeting, Gryphon 8pm.
- **Thurs 11th Dec:** Beer Festival Organising Meeting, Gryphon 8pm.
- **Tues 16th Dec:** Gloucester Road Christmas Crawl, start Royal Oak 7pm, then Lazy Dog, Annexe, Grace, Cider Press.
- **Sun 4th Jan:** Westbury Wobble, start Victoria and Mouse 12-1.15pm, then RAFA Club 1.15pm, Post Office Tavern 2.30pm, Black Swan (Dirty Duck) and Prince of Wales 3.15pm, White Horse and White Lion 4.15pm.
- **Wed 7th Jan:** Survey/Explorer Trip, North Somerset, depart Cornubia 6.45pm.
- **Thurs 8th Jan:** Bristol Pubs Group Meeting, Highbury Vaults (front bar) 7pm.
- **Tues 13th Jan:** Committee Meeting, Gryphon 8pm.
- **Thurs 15th Jan:** BADRAG Meeting, Highbury Vaults (front bar) 7.30pm.
- **Sat 17th Jan:** Survey Trip to Weston-Super-Mare by train, depart Temple Meads 1.28pm (GroupSave tickets available). Return from WSM 8.57pm or 9.40pm.
- **Tues 20th Jan:** Beer Festival Organising Meeting – Gryphon 8pm
- **Wed 21st Jan:** Survey/Explorer Trip, East Bristol, depart Cornubia 6.45pm.
- **Wed 28th Jan:** Branch Meeting, venue tbc.
- **Sun 1st Feb:** Bristol Beer Festival Ticket Sales Session, Commercial Rooms 12-2pm. See separate article for details
- **Tues 3rd Feb:** Survey/Explorer Trip, North Bristol, depart Cornubia 6.45pm.
- **Wed 11th Feb:** Committee Meeting, Gryphon 8pm.
- **Tues 17th Feb:** Beer Festival Organising Meeting, Gryphon 8pm.
- **Wed 18th Feb:** Survey/Explorer Trip, across Bristol, depart Cornubia 6.45pm.
- **Sat 21st Feb:** BADRAG Gathering, Hope & Anchor 2-5pm.
- **Wed 25th Feb:** Branch Meeting, venue tbc.
- **Thurs 5th March:** Beer Festival Organising Meeting, Gryphon 8pm.
- **Sun 8th March:** 2016 Good Beer Guide Selection Meeting, 12.30 start (venue tbc).
- **Tues 10th March:** Committee Meeting, Gryphon 8pm.

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)

Weston diary and contact

- **Friday 12th December:** Seasonal Ales pub crawl of Weston-super-Mare (contact number: Tim Nickolls 07947 538390).
- **Friday 9th January:** St George's/Worle tour – Woolpack, 8pm; Parish Pump, 9pm; Summerhouse, 10pm .
- **Saturday 24th January:** Social at the Bristol & District Pub of the Year. Meet at the Plough, Congresbury, 2pm.
- **Thursday 5th February:** Off The Rails, 7.30pm; Bristol Hotel, 8.30pm; Red Admiral, 9.30pm; Dragon Inn, 10.30pm.

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

CAMRA pub discounts



**CAMPAIGN
FOR
REAL ALE**

An extra benefit of CAMRA membership is that a number of pubs offer discounts on the price of real ale or traditional cider (or occasionally other things) 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**, 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, Mayshill
- **Old Stillage**, Church Road, Redfield, Bristol
- **Orchard Inn**, Hanover Place, Bristol
- **Prince of Wales**, Gloucester Road (near the Arches), Bristol
- **Queens Arms**, Celtic Way, Bleaden
- **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 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
- **Strawberry Thief**, Broad Street, Bristol (Belgian beer bar)
- **Surrey Vaults**, 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
- **Wheatsheaf**, Chapel Street, Thornbury
- **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
- **Yard**, Colston Street, Bristol

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.



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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!