



CAMPAIGN
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REAL ALE

AWARD-WINNING



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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

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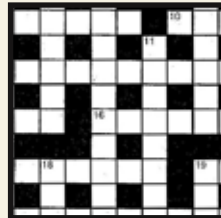
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Never a dull moment at Moor Beer

There never seems to be a quiet moment at the Moor Beer Company since its relocation to Bristol last year. Production is at record levels, and new seasonal and special beers seem to appear almost weekly!

Traditional Mild is amongst these. Launched at the end of April, this is the first mild brewed by Moor in four years, since Millie's Mild was retired, and it's a highly quaffable beer at 3.9%. In support of CAMRA's Mild Month of May, Traditional Mild was available straight from the cask at the Moor Beer Tap, located in Days Road, St Phillips, throughout May.

Another new brew is **Half and Half** – this is a 4.1% blend of mild and bitter, the sort of brew which previous generations (to myself!) will have enjoyed as a staple.

Other beers to look out for are **Radiance**, a 5% hoppy blonde ale, and **Brit Hop**, which showcases the distinctive new British Jester hop. And the delightfully hoppy 4.1% **Nor'Hop** is back. The 2014 batch of **Fusion** is now available in bottles – this mighty 8% old ale, aged in wooden Somerset cider brandy casks, is a rare treat to be sampled with care! **Ready Made 2**, a distinctive hoppy pale beer, which was brewed especially for the recent *Moor Arrogant 2* event at the brewery, is also still around. And making a return for the summer will be **Claudia**, a refreshing 4.5% wheat beer.

All of these beers and many more from the brewery's core range can be found in bottled form at the brewery's Tap. All are unfiltered and naturally hazy.

The action is not confined to brewing the beer. Business is booming at the Tap, which is now in the safe hands of Gen Kaye (pictured here with a cask of the Traditional Mild) who has arrived via Bournemouth, London, Australia and the Small Bar in King Street! Opening hours have been extended – you can now visit from noon till 10pm Thursdays and Fridays, and noon till 8pm on Saturdays. A cask beer will always be available, and a warm welcome is guaranteed.

Gen is also setting up some interesting events at the Tap and the brewery – please check the events page at moorbeer.co.uk/events or add **Moor Beer Events** on Facebook for details. The IPA day festival



'Unfiltered & Naturally Hazy' refers to the beer

event on 9th August is of particular appeal to me! Another new addition is a monthly brewery tour.

Meanwhile, Moor owner Justin Hawke will be jetting off around the world in the coming months to spread the word about Moor Beer. Stops including the east coast of the USA, Barcelona and Portugal are on the agenda, as well as events in the UK.

Phil Cummings

CAMRA Magazine of the Year

Pints West: best in the country (again!)

Bristol & District's Pints West was declared overall CAMRA branch magazine of the year for the fifth time at a packed national members' weekend and conference in Nottingham in April 2015.

The award was presented on the final day of the conference to editor Steve Plumridge, who was attending with several other members of the Bristol & District branch. CAMRA director Jackie Parker led up to the announcement with an overview of shortlisted magazines from around the country, saying, "Branch magazines are essential for campaigning and help celebrate local pubs and breweries."

Achieving its seventh national award overall, Pints West was singled out by the judges as Magazine of the Year 2014 for the consistently high quality of articles and coverage of both national and local issues. "CAMRA members put a great deal of time, effort and dedication into producing branch magazines and newsletters," said Jackie.

We often receive unsolicited comments on the quality of Pints West and the Nottingham conference gave ample opportunity for members from branches country-wide to seek Steve out and congratulate him on the award with phrases such as "I always look out for Pints West when visiting the West Country", "Very well-deserved" and "Well done, it's a great magazine". Similar comments come from local readers we meet in pubs and at beer and cider festivals locally. And the few remaining copies we had of the last issue disappeared from the magazine stall at the conference, even before the announcement of the award was made.

Thanks go as usual to all the contributors who help make Pints West the informative and engaging read, and key campaigning publication, that it is. Many thanks too to the advertisers, without whose financial



support we would be unable to print the magazine, and to those who distribute Pints West across Bristol, Bath and borders.

The 'most improved' award went to the Milton Keynes and North Bucks branch for their magazine Beer Moos.

Lesly Hurley

Pictured, from right to left, are Pints West editor Steve Plumridge, CAMRA national director Jackie Parker, and Beer Moos editor Jim Scott from the Milton Keynes and North Bucks branch.

Another new brewery for Bristol

Dawkins Ales is moving to a brand new brewery in Easton in June. It's taken several tortuous years of finance-raising and planning (never mind drain digging and concrete laying in May) but the move has long been the aim of founder, Glen Dawkins.

Glen explains: "Our existing brewery is on a small farm estate in Timsbury, Somerset; we'll miss it there. Originally set up by Stuart Matthews and Sue Appleton in 2005 as a five-barrel plant, one of our pubs, the Hillgrove, was an early customer. As time went on, the quality of Stuart's ales was such that all our pubs were taking it and we soon became his biggest customer. When he decided to leave brewing to devote more time to his family we were the natural purchaser.

"Over the years we've added to and reconfigured the brewery so it is now effectively seven to eight barrels in size; but even so there isn't much left after supplying the five Dawkins pubs. The new custom-built brewery will be three times the capacity and be better geographically to serve our Bristol heartland.

"We already have one area, King Street dubbed the 'Beermuda Triangle'. With the great Towles and Arbor breweries as our near-neighbours we've established another!"

Recruitment of major new investors means that the brewery is a separate business to the Dawkins pubs, but there is a long-term supply agreement which means the pubs will continue as before, selling Dawkins beers alongside ever-changing guests. The brewery will continue to trade as Dawkins Ales, but with a nod to Bristol's rich brewing heritage the new company name is **Dawkins & Georges Ltd** (Georges being the original brewery at Bristol Bridge before being bought by Courage in 1961).

It is hoped the existing brewery in Somerset will be sold as a going concern once the new Easton site is fully up and running around August. Glen says: "It's a cracking bit of kit and perfect for a start-up. Plus we'd love to sell the new owner's beers in our pubs; going full circle to the Matthews days!"

Award-winning Dawkins beers

In April **Bristol Blonde** was awarded the Champion standard Bitter title in the region's biggest beer contest (SIBA Maltings), hot on



Head Brewer Dave Williams receiving his Gold Award for Bristol Blonde from SIBA SW Representative Stephen Heptinstall at Tuckers Maltings

the heels of winning the National Champion Bronze Bitter title at the SIBA Beer Competition at BeerX Sheffield. It previously won Gold bitter at last year's SIBA Maltings Competition, and Bronze as overall Champion, out of over 260 beers!

Cask **Foresters Black** and bottled **Ultra** both won Silver in class at the 2015 SIBA Maltings contest. Occasional brew **Antipodes Pale** won a Highly Commended gong in the hotly-contested SIBA National Design Awards too.

Dawkins pubs news

The recent beer festival at the **Victoria** for St George's Day was the busiest yet and Glen said it was great to be able to serve beer from an ex-Dawkins brewer, James Davies, brewed at his new Tapstone brewery in Chard.

At the time of going to press, Joe at the **Portcullis** was planning his annual jamboree of "great ales and rubbish songs" for the *Eurovision Beer Contest* at the end of May, the beer festival coinciding with live screenings (in the upstairs bar) of the Eurovision Song Contest heats and finals. The pub now has a new tapas menu and locally-made Lovett pies, available at all times.

Food is very much on the menu again at the **Green Man** with local guys *Bear Grillz* recently taking on the kitchen offering great burgers plus sharing platters/salads and snacks. Landlord Phil is also tasting fame with the new release of his band *The Montgomerys'* first album *Alligator Joyride* – available behind the bar!

At the **Miner's Arms** landlord Donnie recently hosted a fundraiser for Nepal. A specially-badged **NePale Ale** was donated by the brewery with every penny of pints sold going to the appeal. Customers brought in raffle prizes and £1267.08 was raised on the night.

Multi-medal-winning Bristol Blonde is part of a wide range of brilliant beers

Five award-winning Dawkins Pubs

- Miner's Arms Miña Rd, St Werburghss BS2 9YQ
- Hillgrove Dove St, Kingsdown BS2 8LT
- Victoria Southleigh Rd Clifton BS8 2BH
- Portcullis Wellington Terrace, Clifton Village BS8 4LE
- Green Man Alfred Place, Kingsdown BS2 8HD

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News from Butcombe



Butcombe Brewery has announced that Stuart Howe, a well-known name in British brewing (particularly from his days as head brewer at Sharp's), started work as Butcombe's Director of Brewing in early May. Stuart is well recognized in the industry for innovation and success and joined Butcombe from Molson-Coors Craft, where he was responsible for their three breweries in the UK and Ireland. These breweries were Sharp's in Cornwall, Franciscan Well in Cork and Worthington's in Burton.

Stuart was named Parliamentary Brewer of the Year in 2011 by the All Party Parliamentary Beer Group, and Butcombe hopes to improve and diversify with Stuart at the helm. Look out for new beers now that Stuart has started working at the brewery.

The other big change recently was of course the announcement at the beginning of the year that the Liberation Group had acquired Butcombe, as reported in the last *Pints West*. The



Stuart Howe joins Butcombe as Director of Brewing

Liberation Group has 75 pubs in the Channel Islands and the combined business will enable Butcombe to be available in the Channel Islands and Liberation to be seen in British pubs. It has been announced that the Liberation Group intends to invest in Butcombe Brewery's existing pubs with potential expansion planned. Most importantly Butcombe brewery has stated that Butcombe beer will continue to be made in the same way by the same people in the same brewery in Wrington, as it has been since the move from the nearby village of Butcombe in 2005.

Pub news

In what has come as a surprise to many, Butcombe has decided to dispose of the **Yard** (previously known as the Colston Yard) in Colston Street, Bristol. New owners (unknown to us at the time of writing) are to take over the Yard, whose plan is to invest in the now former Butcombe pub. The good news is that it is likely to remain as a pub maintaining a strong beer focus but also with greater emphasis on food.

Seasonal ale news

We have recently witnessed the second coming of the **Great Grey Owl**. This originally appeared in 2013, but now brewer Clive Ham has tweaked the beer and it should be flying out all over the region. It is brewed with a mix of five US hops, mainly Citra, and is described as a beautifully balanced but hoppy American pale ale, 3.6% ABV but rumoured to taste deceptively stronger. Find it at the White Lion bar at the Avon Gorge Hotel among many other places.

Also keep an eye out for the return of the eponymous **Crimson King**; at 4.3% ABV this red rye beer is made with a mix of Vienna and Cara malt and finishing with a gentle spicy hop character and good bitterness.

Following on from the two ales above there will also be the return of **Yeti** in the summer (June to August); at 4% ABV it is described as a blond beer made with rugged North American hops, predominately the crisp and fruity Glacier hop.

Butcombe is also launching a brand new beer named **Moxee IPA**. Available later this year, this is to be a 4.8% pale ale showcasing hops from the Moxee Valley in Washington State.

Other news

A tipi village appeared in Queen Square for the third year running and was there from the 30th April until the 9th May this year. This was the Butcombe-sponsored 'Eat Drink Bristol Fashion', which was named by *The Times* this year as one of the "10 Best Reasons to Visit Bristol". It was a festival with the best of West Country food and drink plus some music. It was a great summer party atmosphere throughout its run and of course Butcombe Bitter was available on cask. If you missed the event this year try and catch it next year!

Sports fans are hoping for a triple sporting success as the football and rugby seasons draw to a close. Butcombe Bitter was installed at the beginning of this season as the only cask beer pouring at Ashton Gate and the Memorial Stadium after the respective chairmen listened to fans' desire for a local, high-quality beer. Bristol City were crowned league winners a few weeks back and it now falls to Bristol Rugby and Bristol Rovers to power on and up the divisions, fuelled by Butcombe!

Butcombe Brewery would like to say thanks to everyone who has been enjoying the beer at both stadia and say they hope to see you again next season!

Nigel Morris

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

The Wheatsheaf Inn, Stone Allerton: a real good news story in Somerset

The reopening of the Wheatsheaf Inn in Stone Allerton, near Axbridge, in November 2014 is a glorious good news story when we hear about so many pubs closing.

Closed and boarded up by Punch Taverns in 2009, it was bought a year later by Jon Newberry, a chef and owner of the Valley Smokehouse in the Chew Valley. Jon has almost literally rebuilt the whole place himself over the four years since. This has included uncovering the original flagstone floors, moving the bar and several walls, and designing and making many of the chairs and tables inside – often from recycled material.

There are currently four distinct areas: one either side of the bar; a rectangular conservatory type area; and a small rear area with a table that will easily seat a dozen or more people. A new bigger conservatory is due to be added and a beer garden is being prepared to add to the existing patio. The place has a modern smart yet Spartan feel with minimal “clutter”. The shiny stainless steel bar offers an unusual touch.

Two beers are currently offered, Cheddar Potholer and a guest, both served via gravity straight from the barrel, plus as many as four changing ciders. Jon hopes to increase demand to a level where he is able to sell other beer styles including stouts or porters, his personal favourites. All are locally sourced (Jon is adamant that no “national brand” products will be sold so don’t expect a Fosters or Guinness here!) as are the cold platters that make up the food offering and include salmon from the smokehouse. The extensive kitchens are due to open soon when the food offering and opening hours will expand considerably. Currently the pub is closed Mondays and open 6 till 11 Tuesday to Saturday and just 12 till 2 Sundays.

The smokehouse is due to relocate into an adjacent building which



is planned to include a café and farm shop in due course. Well behaved dogs and children are made welcome.

This is a genuine example of someone undertaking a labour of love and in the process giving a village back its only pub. It has taken four years but I am prepared to wager that the local people consider it to have been well worth the wait! I have rarely met anyone who deserves to succeed more than Jon and his family.

Vince Murray

The Wheatsheaf Inn, Notting Hill Way, Stone Allerton, Near Axbridge, Somerset, BS26 2NH. Tel 01934 444333.

Directions: turn left from A38 South in Lower Weare and drive about one and a half miles.

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Great British Beer Festival 2015 promises to be a voyage of real ale discovery

This year's Great British Beer Festival (GBBF), organised and run by the CAMRA, the Campaign for Real Ale, will take place between 11th and 15th August at Olympia, London.

The festival will offer you the chance to discover your perfect pint as you explore over 900 real ales, ciders, perries and international beers. The UK's biggest beer festival will feature over 350 British breweries across 27 different bars as well as fantastic entertainment, food and traditional pub games, all under one roof in the heart of London.

The festival will be spread across five public sessions, plus a Tuesday afternoon trade session that will feature the announcement of the winners of the Champion Beer of Britain competition, all of which will be available at the festival.

The festival is made possible thanks to the contributions of over 1,000 volunteer staff, all members of CAMRA, who fulfil a variety of roles at the event. Unpaid volunteers work as bar staff, stewards, public relations officers, front-of-house staff, volunteer coordinators and as members of the festival's organising team.

New this year

A new and improved souvenir festival guide will also be making its debut at the GBBF. Produced in the style of CAMRA's award-winning *BEER* magazine, the guide will include the full festival beer list with tasting notes, special features on beer and brewing, plus some attendee-only vouchers. The guides will be available to CAMRA members to purchase on the door and throughout the venue for just £1 (non-member price £2).



Tickets available now

Tickets for the festival are now on sale with a variety of special offers and packages available via www.gbbf.org.uk/tickets.

VIP bundle tickets

Price: £17 (non-member price £20)

Everything you need to explore the festival in one package. A VIP ticket bundle includes single day entry to the festival, a copy of the souvenir guide with complete beer list, a commemorative glass and £5 worth of beer tokens for use in the festival. So you can beat the queues and get to the bar quicker.

Season tickets

Price: £22 (non-member price £26)

Make your visit to the Great British Beer Festival a true voyage of discovery. A season ticket lets you enter the festival at anytime over the five days it is open, including access to the trade session on Tuesday afternoon – meaning if you want as much time as possible to find the half, pint or third that you are looking for, you can explore again and again.

Single day tickets

Price: £8 in advance, £10 on the door

A ticket for one day's entry to the festival's public sessions.

Special offer – buy one day, get one half price

Attend any one day of the festival with a single day ticket (or VIP ticket) and you can also get a second standard day ticket half price! That's just £4 in advance for CAMRA members. (Tickets for second day are non-transferable and must either be purchased alongside the initial ticket or from the festival's ticket office on the first day of attendance at the festival.)

You can get tickets now by visiting www.gbbf.org.uk/tickets or calling the GBBF ticket hotline on 0844 412 4640. (Please note that booking fees apply for each transaction.)

The festival public sessions are:

Tuesday:	Opens 5 pm	Last admission 10.30 pm
Wednesday:	Opens 12 noon	Last admission 10.30 pm
Thursday:	Opens 12 noon	Last admission 10.30 pm
Friday:	Opens 12 noon	Last admission 10.30 pm
Saturday:	Opens 11 am	Last admission 6.30 pm

COME AND Discover YOUR PERFECT BEER

With over 900 real ales, ciders, perries and international beers, the Great British Beer Festival offers over 50,000 visitors the ideal environment to find that perfect pint. Whether you are searching for a refreshing golden ale, dark chocolatey porter or delicious cider, find them all under one roof in a fantastic location in the heart of London.

The Campaign for Real Ale proudly presents

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The Good Beer Guide and an update on beer scoring

As I noted in the last Pints West, the selection process for pubs to be included in the 2016 CAMRA Good Beer Guide for the Bristol & District branch of was completed in March. The results have been submitted to CAMRA's head office but they must remain a secret for a few more months until the Good Beer Guide is published in September.

Whilst the beer quality of pubs in the 2015 Guide and those selected for the 2016 Guide will continue to be monitored, we have now started the process for selection of pubs for the 2017 Good Beer Guide! This may seem a long way off but the selection process is a long one, including checking beer quality in current entries, in those pubs that narrowly missed out on selection, and in any additional pubs recommended by members or non-members of CAMRA.

This is where you, the reader of this award-winning magazine, can assist in two ways...

Firstly: by letting me or other CAMRA branch officers know about pubs which consistently serve good beer. They don't need to be unusual beers, although a variety in style does help, but just good quality beer served all year round. If the pubs recommended are easily accessible we can get other members to check them out as well. If they are remote, or not easily accessible by public transport from Bristol, we can try to include the pubs on organised minibus explorer and survey trips. These pubs can be ones that have featured in previous Good Beer Guides, new or recently re-opened pubs, or pubs that have been around for ages and serve consistently good beer. Sometimes there may have been a change of management in a pub which has led to an improvement in beer quality.

Including the two sub-branches of Severn Vale and Weston-super-Mare, there are almost 700 pubs in the Bristol & District branch area. Due to publishing limitations only 63 pubs from the branch area can currently be included in the Good Beer Guide, so it is important that we try to select the best 63 in terms of beer quality. However there may be some excellent pubs in the branch area serving consistently good beer that nobody has recommended. So if you do come across an example try to visit it again to ensure that the beer quality is consistent and if it is let me know (Martin Gray, email marting1@sky.com).

Secondly: by scoring the beer you drink, whether good, bad or average, on the National Beer Scoring System (NBSS) via the WhatPub website. This is an excellent way of monitoring the quality of beer in pubs when it is used regularly and by enough people. Beer scores are used in many CAMRA branches as a major factor in the selection process, but as I have explained in previous articles (Pints West 103, 104 and 105) 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.

Things are improving though and over the last year we now have scores recorded for almost half of the pubs that serve real ale in the branch area. It would be good to increase this to well beyond 50% and move towards 100%, but these things take time. So please carry on scoring your beers whenever possible. This is even more important if you are in a pub you haven't been to before as it may be that nobody else will have scored a beer there either. We may be missing a pub with high quality beer, and by registering a score on the NBSS you will flag this up.

The number of beer scores recorded in the branch continues to increase gradually, with 908 scores in the quarter to April 2015 compared with 868 in the previous quarter. We are now up to 39 branch members scoring beers in the last quarter compared with 34 in the previous quarter and 27 in the quarter before that. This is still fewer than 2% of members though. Even if you are unable to score beers every time you visit a pub please try to do so in at least some pubs, and if you

have never scored a beer before on NBSS give it a go next time you go to the pub or, if you are in the pub reading this article, do it now! As well as personally assisting in the Good Beer Guide selection process for the branch, an added bonus is that the system will keep a record of your scores so you can look back to see what beers you have had and how you rated them.

You can score beers via whatpub.com either on your smartphone whilst you are in the pub or on your computer when you get home. Don't forget to score beers in other branch areas as well, as it will assist those branches in selecting entries for the Good Beer Guide. As a reminder the NBSS scoring system is as follows (with the option to use half points if your opinion of the beer falls between two categories):

0. No cask ale available

1. **Poor.** Beer is anything from barely drinkable to drinkable with considerable resentment.
2. **Average.** Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.
3. **Good.** Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.
4. **Very Good.** Excellent beer in excellent condition. You stay put!
5. **Perfect.** Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

As simple as that!

Martin Gray
marting1@sky.com

WYE'S WORDS No. 12



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Double Silver for Devon's Otter Brewery

Silver anniversary celebrations continue for Otter Brewery with silver at the South West's largest beer festival

Otter Brewery was established twenty-five years ago in the beautiful Blackdown Hills, near Honiton in Devon, by David and Mary Ann McCaig. And in this, the year of their silver anniversary celebrations, there is now one more thing to celebrate, for **Otter Head** recently won Silver in the *Strong Bitters and Pale Ales* class at SIBA's 23rd South West Beer Competition.

Otter Head is the strongest of the five core beers produced by the brewery (the others including **Otter Ale**, **Otter Bitter**, **Otter Amber** and **Otter Bright**, plus **Otter Claus** for Christmas), all of which are made using natural ingredients and the brewery's own spring water.

The beer was entered for judging as part of the 2015 beer festival, an event that takes place at Tuckers Maltings in Newton Abbot each year. The three-day event is the South West's largest beer festival and is



Philip Rush from AVS Wines & Beers presents the award to Patrick McCaig (left) from Otter Brewery

organised by the Society of Independent Brewers (SIBA). It is held in one of England's last remaining working malt houses where malt is still produced in the traditional way.

Accepting the award on behalf of Otter Brewery, family member Patrick McCaig said: "This is great news for a great beer! Otter Head is a year-round favourite with our drinkers and holds a special place in our hearts as brewers. It has a little form having previously won a top prize at the *Great Taste Awards* but it's great to see one of our earliest beers still winning over new fans in this our 25th year as a regional family brewer."

SP

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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

There is a leasehold in close proximity to the Bristol city centre that should be attracting interest. The **Elephant** in St Nicholas Street is a pub of significant historic interest with many fine external features in its masonry, including deep arched and pillared window surrounds, a frieze, as well as, of course, an elephant's head. Its interior is freshly decorated in a bright modern style and is altogether very pleasant. Its leasehold is offered by Christies.



The Elephant

On Lower Park Row the **Ship** has just re-opened with a new leaseholder. I can't help thinking that this pub has been somehow held back in the past because it really has everything to satisfy an inquisitive discerning Bristol customer so this fresh start by an experienced Wiltshire publican should turn its fortunes around. Up to six real ales are offered from breweries as widespread as Caledonian, Theakston and St Austell while discounts are available to CAMRA members and others. We sincerely convey our best wishes to this promising venture.

It's taken a long while to come but real ale is now on the bar of the **King William Ale House** on King Street. Owner Samuel Smith is now exporting their Old Brewery Bitter (4% ABV, £2.50 a pint) outside of their immediate Yorkshire area and it has now reached our very own Sam Smith's house. If you haven't been in before, or not for a while, then get in and enjoy it; it is a wonderful pub with or without real ale. And so to St George's Road behind the Council House (or City Hall) and the **Horse and Groom**. Paul Wratten, formerly of the splendid **Seven Stars** in Redcliffe, has taken on the pub, spruced it up, and re-opened it as the **Lime Kiln**. The **Grain Barge** at Hotwells is now off the market so Bristol Beer Factory can continue to offer real ale on a water-located vessel, something that was treated with uncertainty when the idea was first floated.

The **King's Head** in Victoria Street, listed in the *National Inventory of Historic Pub Interiors*, is an absolute must-visit pub displaying Bristol's finest historic interior. On a recent visit, ale from Harvey's of Lewes and Castle Rock of Nottingham were on the bar and we are advised that a more adventurous offering from Exmoor and Timothy Taylor will replace some of the more mainstream offerings that some may have tired of encountering. (As proprietor Jane Wakeham puts it: "We are not an old Courage house any longer and are looking to the future.") In Old Market the **Eagle** remains closed but the historic pub interior of the **Palace Hotel** is an unusual outlet for Tomas Watkins ale from Swansea.

The Bristol Pubs Group are active raising the profile of the Temple Quarter Enterprise Zone and how the **Bell** is central to this campaign.

Redcliffe has seen the demise of many of its pubs but retains a dense population so the re-invention of the Bell would serve the community very positively and hang on to an important piece of Redcliffe heritage, much of which has been lost in recent decades.

Christies, again, are also marketing the leasehold of the **Railway Tavern** in Fishponds. Set back from the main Fishponds Road, it is a busy pub and an essential part of the Fishponds pub scene.

On Whitehall Road in Whitehall Anita Sully, formerly of the **Red Lion**, has opened a new café/pub/bar that changes its status as the day moves on. A café by day and a pub in the evening, **Bar Des Amies** is quite an attraction to those looking for a welcome to their varied social group that may be looking for local ale, West Country cider and local ingredients that form diverse world dishes. The balance, however, is that the **White Hart** has closed. This popular Whitehall local has been boarded up and we understand it has now been sold for a change of use.

The **World's End** in St George has been bought at auction and is undergoing some internal works. Indications are that it may be re-opening as a pub but we cannot be certain at this stage.

In Bedminster the **Victoria Park** has its leasehold for sale with Fleurets. This pub was greatly improved around five years ago from its previous identity as the Raymend offering good food and four well-kept ales.

The **Bloomfield** in Brislington is closed at present and joins several other local pubs to be closed in recent years. The **King's Arms** is not one of those – it is enjoying a major renovation by Enterprise Inns for a welcome re-opening soon. Up over the hill the architecturally interesting **Langton Court** in St Annes is up for sale.

In the west of the city **Be In Bristol** on Whiteladies Road has its lease up for grabs and the **Shakespeare** in Redland has finally settled into a new life. Following a few uncertain years it has now been opened out into one room with the loss of some interior architecture but the addition of others. We do hope that the major changes give the pub a long future life. The **White Horse** in Westbury-on-Trym with its (partly) historic interior has a new leaseholder and has been completely changed to offer fine dining alongside those just preferring a drink. The new-look White Horse has been open for a couple of months now, still serving its range of beers by gravity dispense directly from casks lined up behind the bar, and should have settled into a new life.

An application to South Gloucestershire Council to demolish the former **Station Master** in Warmley has been refused with the following extract from the planning response: "...By virtue of the wholesale demolition of the locally listed building, the development would result in the substantial loss of the significance of the heritage asset, which currently contributes positively to the streetscene and an understanding of the development and history of the Warmley area."

The **Crown** at Saltford is now fully open targeting diners and families but fully welcoming to drinkers and quiz night participants. Following a vigorous campaign by locals to save the long-closed **White Hart** in Weston-in-Gordano it is now due for re-opening in June after a £200,000 refurbishment by owners Enterprise Inns.

Significantly the former **Dovecote** at Long Ashton which burned to the ground last June has a new pub on its site. The **Ashton** opened in April and is majoring on dining but drinkers are welcome and a trio of real ales are offered.

In Kingswood the **Anchor Made Forever** has been closed for several months. Conflicting reports of its likely destiny have come our way but nothing has been confirmed thus far.



Looking less like King George VI

Don't be fooled into thinking the former **King George VI** at Filton is now brewing beer. It has been acquired by the decorating chain Brewers and signed accordingly.

The **White Horse** at Hambrook has been undergoing a refurbishment and should re-open any time soon. Congratulations to Mark Steeds and his team at the **Beaufort Arms** in Hawkesbury Upton as this year the pub celebrates 20 consecutive years in CAMRA's *Good Beer Guide*.

The Bristol & District branch of CAMRA are working hard to help local people list their local pubs as **Assets of Community Value (ACVs)** to ensure the pubs are offered increased protection. Without protection they are very vulnerable just like the following examples of pubs of south Bristol which may have been still with us as vibrant up-to-date community pubs if the listing had been in place back then:

- Antelope, Hengrove – demolished;
 - Bell Inn, Bedminster – now a closed Indian restaurant;
 - Friendship, Knowle – now a Tesco shop;
 - Golden Cockerel, Highridge – closed;
 - Happy Landings, Hengrove – convert to residential;
 - Holly Bush, Brislington – demolished;
 - Plough, Bedminster Down – now flats;
 - Red Hart, Hartcliffe – demolished;
 - Rising Sun, Bishopsworth – demolished;
 - White Hart, Brislington – now a dance academy.
- Happy pubbin'.

Mike Jackson, for the Bristol Pubs Group

ACV protection for pubs improves

Pub-goers can celebrate one of the last actions of the outgoing coalition Government. From 6th April 2015, if a pub has been registered with the local Council as an Asset of Community Value (ACV), then "permitted development rights" no longer apply. This means that the owner can no longer change the pub to another use (such as a shop or restaurant), or demolish it, without first securing planning permission.

Another change is that a local branch of CAMRA (the Campaign for Real Ale) can now nominate pubs to be registered as an ACV. Previously the list of "valid nominating bodies" did not include CAMRA branches.

Background

The concept of Assets of Community Value was introduced in the Localism Act of 2011, along with the Community Right to Bid. The idea was that community groups could register with their local Council any local amenity they would not want to lose. Then if the amenity were threatened with sale or closure they would have an opportunity to delay the sale while they tried to put together a bid to buy it.

A Government report in February 2015 said that by then a total of 1,800 ACVs had been listed, 500 of which were pubs.

However a number of legal and planning loopholes could frustrate the intentions of the ACV legislation. These included the fact that ACV protection only applied to amenities which were offered for sale or for long-term lease (25 years or more). Shorter leases were not captured by the process. So, for example, a supermarket chain or developer

could agree a 20-year lease with the owner and alter the building so substantially as to make it very unlikely to be worth turning back into a pub.

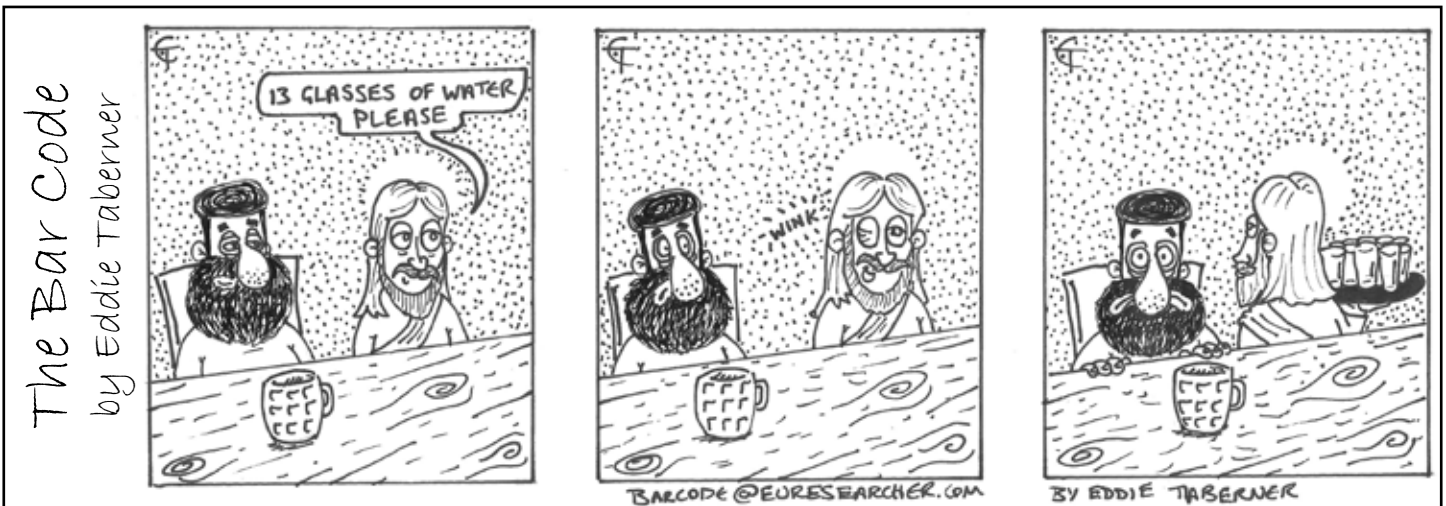
Another difficulty faced by many community groups was the requirement to gain the signatures of 21 adults registered on the relevant electoral roll before submitting the nomination to the Council. The Council could then take up to eight weeks to decide whether to accept the ACV listing. While these were not insurmountable obstacles, they often delayed things so much that the owner and/or prospective developer could achieve their aim before registration as an ACV took place.

Another obstacle to the community group trying to save the asset was "permitted development rights". This meant that unless the asset were a listed building or enjoyed other legal protection, the owner could simply demolish it. Alternatively they could change its use to something else in what planning law describes as the same "use class" (e.g. a restaurant) without requiring planning permission.

The changes to regulations that were introduced from 6th April 2015 mean that "permitted development rights" no longer apply to pubs listed as an ACV, and that CAMRA branches can make ACV nominations. ACV registration lasts for five years unless the Council decides to withdraw it, and can be renewed.

Cheers!

Norman Spalding



A Bristol Pubs Group social in Bedminster

As regular readers of Pints West may appreciate, much time and effort is spent by members of the Bristol Pubs Group campaigning on behalf of 'pubs in peril'. Every once in a while though, for some light relief, someone in the Group gets to arrange a crawl of pubs in an area of their choice.

Once again that task fell to me, and for the first Bristol Pubs Group social of the year (open to all, not just Group members) I chose to revisit Bedminster, having also chosen this area on a previous occasion. As there are no fewer than 28 pubs in the area it is not difficult to vary choices and routes. Pubs open and close and get makeovers and this time we took in a couple of new ones as well as revisiting ones that are simply too hard to leave out if passing the front door.

I'm pleased to say our crawl, held on the last Saturday of March, was well attended and even included four people who came down especially to join us from the Cheltenham branch of CAMRA. The day started in the **Rope Walk** next to the Bedminster roundabout. There



The Rope Walk

were two beers on, *Young's Bitter* (3.7%) and *Bombardier* (4.1%). The *Young's* was very good, but unfortunately not much in the barrel due to a busy Friday night there – enough though for us to have a beer to start the day off. Tristan who manages the pub seems to do well with coffee in the mornings with several partaking. The pub seems to vary a lot in business and he is obviously trying hard to get punters in.



The White Hart

Next up was the **White Hart** opposite Asda. This pub has recently had a refurbishment and has been brightened and lightened up. Typical of a lot of pubs in the area, the beer choice is *Sharp's Doom Bar* and *Courage Best* (both 4.0%). The latter was declared in good condition and great value at £2.50. They have live music and record fairs here, plus they show Sky Sports. This pub is interesting in that it has a large skittle alley at the rear, something you don't see often these days in



The Princess of Wales

central Bristol.

We then had a longish walk up to the **Princess of Wales**. This was on my previous Bedminster crawl route but has changed hands a couple of times. Once again it was *Doom Bar* and *Courage Best* on tap. This pub was always reasonably busy but perhaps suffers a bit from being in Westbourne Grove off the main road which has cheaper establishments like the *Black Cat* and *London Inn*. In the past this pub was festooned with Lady Di photos and memorabilia, but now only a few are on show. It also has its own darts area, which is also something you don't see so often compared to 25 or 30 years ago.

The next place to visit was the **Old Bookshop** in North Street, and this was the central point of my day out. This interesting venue has grown considerably in the last 12 months or so. It was, as the name implies, an old bookshop which became larger after taking over the old salon next door a few years ago. It then started serving tea and coffee with snacks. This developed into wines and bottled beers with a very good food menu. The next move was draught ale and it now serves a couple of real ales on tap plus several more keg options. On the day of our visit they had *Purity UBU* (4.5%) and *Bristol Beer Factory Sunrise* (4.4%) on the handpumps. The range varies and at other times the beer choice has been quite different – but always in very good condition. The venue itself is eclectically decorated with many interesting items in all corners, shelves and ceilings. As the photos show the bar is made around a piano and old instruments make up an excellent light fitting. There are several old electric typewriters along the wall above the window and a collection of varied lamp shades adorn the main bar ceiling. Taking a walk around the place you will see many old items such as an old black & white 60's TV, and there is even a Heath Robinson style 'time machine' someone has made up. The smoking area was shut off on our visit but even this is not your run of the mill area. I suggest visiting the place as there is too much visually to explain in this article.

Next was a very short walk to the **Hare** a few doors down. This excellent little pub has recently expanded by taking in the property next door to make a lounge area. It also has a very good garden



The Hare



The Old Bookshop

area out the back which was redeveloped last year. On this particular weekend the three beer engines were serving a featured range of *Wild Beer Company* ales. It was an interesting choice of *Wild Goose Chase* (4.5%), a zingy gooseberry saison; *Millionaire* (4.7%), a salted caramel chocolate stout (4.7%), which was really delicious; and *Fresh* (5.5%), a Northern/Southern hopped pale ale.

The nearby **Steam Crane** was celebrating its first successful year of being open. Owner Stephen Wallace has done a great job, and is also the owner of the *Golden Guinea* which was to be the last pub on our crawl.



The Steam Crane

Trade has certainly has grown in that time and Iain the bar manager is very enthusiastic about his ales. The food is excellent here, with CAMRA discount on food as well as real ales. The beer choice on the day was varied as usual and included *Tapstone Beer Monster* (4.2%), a superb blonde beer, and the pale *Buxton*

Spa (4.1%). The beer range changes often so pay a visit and check their chalk board for what's on offer. There is also a good selection of keg beers and ciders, as well as an ever growing range of bottled beer.

Next on the itinerary was another pub visited on a previous crawl,



The Imp

the **Imp** in Southville. On the night of our visit it was very busy, which was good to see as it has seemed to struggle a bit in recent times. (I have been told since our visit that it is under new management.) Tucked away in a back street, it is definitely a locals' pub, but welcoming to strangers. It serves the classic *Hop Back Summer Lightning* (5.0%) and the Bemmy staple, *Courage Best*.

A short walk to Dean Lane and we were at the **Coronation**. A

number of years ago this was a busy pub run by the *Hop Back* brewery. Nowadays the pub is still busy and little has changed, with its one long central bar. It still sells *Hop Back Summer Lightning* due to local demand, but the range now also includes *Butcombe Bitter* (4.1%) which was excellent and only £2.55 a pint.

They also have our old friends *Courage Best*, *Doom Bar* and *Bass* on hand pump, plus *Thatcher's* ciders.

To finish off we crossed the river at Bedminster roundabout to go to the **Golden Guinea**. The pub, located in Guinea Street, Redcliffe, claims to be "Bristol's best back street boozers".

It is in an old Georgian building and definitely a "real pub". It was very busy there and had a good beer selection which included *Ashley Down Columbia* (4.1%), *Beerd Monterey* (3.9%), *Bath Ales Special Pale Ale* (3.9%) and *Palmer's Dorset Gold* (4.5%).

There were not so many of us left by now but, of those that were, a number went for a very good curry in the *Raj Mahal City*, once the *Mayors Arms* and a good use for an ex pub for a change.

In finishing I would like to thank all the people who turned out for making it another good Bristol Pubs Group hosted social crawl.

Keith Shapland



The Coronation



The Golden Guinea

BRISTOL PUBS GROUP

The new-look Shakespeare in Redland

Regular readers over the last year or two may have seen occasional mention in these pages of the Shakespeare on Lower Redland Road in Redland. This pub has been listed in the CAMRA Regional Inventory of historic pub interiors, but was suspected of being under some threat. The lease had been on offer, but it took some time to convince someone to take on the pub.

A few weeks ago a couple took on this pub after it was brightened up and modernised somewhat. I visited recently and saw that it had five hand pumps in use, serving Thatcher's Heritage (cider), Bath Gem, Sharp's Doom Bar, Exmoor Gold and Box Steam Golden Bolt. One pump (Box Steam on this occasion) is for a beer of the licensee's choice, with the expectation that this will change regularly. One or two others may also change within a more restricted range. I tried the Exmoor Gold (£1.90 for a half pint) and found that although very slightly warm, it was enjoyable. A pint would probably have been cooler.



Some months ago a submission was made to English Heritage to have this pub listed based on the features it had retained inside and outside. Alas, this does not seem to have been successful – possibly due to the recent changes made.

On a historical note, in the 1880s a “Shakespeare Tavern” and some cottages are known to have stood on the site. In 1903 plans were submitted to (and approved by) the then Bristol Urban Sanitary Authority on behalf of the Bristol Brewery Georges & Co Ltd to erect a “Shakespeare Inn” there. The layout in those plans included two bars separated by a vestibule, a scullery, pantry, kitchen and indoor toilets. Behind the bar on the left-hand side, as the vestibule was entered from



Woolcot Street, lay a bar parlour. The vestibule had an off-sales serving hatch.

Jump forward a century and the bar parlour had become part of the bar it stood behind. What was originally a kitchen and a pantry was made part of the right-hand bar, with a pool table in it. The off-sales hatch remained, but was boarded up.

About 18 months ago, the pub was in serious need of repairs, partly due to water penetrating the walls. Enterprise Inns were seeking a new leaseholder, so work was carried out to sort out the damage. In addition to the repairs, some minor internal decoration was carried out. The island bar remained in the left-hand bar. Food tended to be served there



as well. A timber-framed leaded window in the other bar was replaced with a double-glazed one, imitating the leaded one which had previously existed.

With new people taking on the pub, the latest changes include the ground floor's leaded windows being replaced. Sadly, the vestibule with its stained glazing in leaded panes has been reduced in depth, with its left- and right-hand doors boxed up and the serving hatch becoming the entrance to the bar. The floor is now totally open-plan with a modern appearance. Other stained glazing has been removed and one gents' toilet merged with what was originally the scullery to form a larger kitchen (from which food is sold daily).

The carpets have been replaced with a variety of flooring including fired tiles. If familiar with its previous layout, take note of a small change to the bar-back. I won't bore you with finer details ... get down there and take a look!

Tom Belsten

News from Bath Ales



As usual we in the local CAMRA branch must thank Bath Ales for the use of their stillage for the Bristol Beer Festival, as well as Rab Clarke, landlord of the Eldon House pub in Clifton, for the loan of his bar equipment and fittings for the LocAle bar. You can read about the festival elsewhere in this issue of Pints West.

Summer's Hare, the light and hoppy summer seasonal, is now making its appearance and should be available in casks and microcasks until the end of August. Summer's Hare is brewed to a strength of 3.9% ABV (*ABV is alcohol by volume, though just VOL is apparently now the norm in the trade*) using a transatlantic pairing of the UK's Bramling Cross and Washington State's own Chinook hops with Maris Otter floor-malted barley. Bath Ales has increased production of Summer's Hare by over a quarter following a surge in customer demand, including distribution by the Spirit group.

A surprise for some, Bath Ales brewed a traditional mild to coincide with CAMRA's 'May is Mild Month' campaign. This campaign aims to publicise a type of beer that is not always easy to find, especially in this region, although more and more breweries are brewing at least one mild during May. You can read more mild too elsewhere in this issue. Brewed on the pilot kit at Hare House by Beerd head brewer Shane O'Beirne, **Mild Manners** is a traditional dark mild with a toasty aroma and a biscuity flavour, and a strength of 3.6%. It was available at selected Bath Ales pubs and outlets during the month.

Shane has also changed the philosophy of the microbrewery in **Graze Bath – Platform 3**, the 5.7% IPA, is now available only in keg, and short-run one-offs are the order of the day for the cask special. Shane started with three pale ales, all around 4.5% The first was brewed with Chinook hops, the second with Cascade and Comet hops and the third with Willamette and Pacific Jade hops. Next up is another pale ale, single hopped with New Zealand's Motueka – this special could well be ready by the time you read this edition of Pints West. And as you may have noted in the last edition of Pints West, Graze is on the 'Beer and Buildings' pub trail in Bath.

Ginger Hare, Bath Ales' version of an alcoholic ginger ale in a bottle, and which has been chosen by Marks and Spencer as its own-brand ginger beer, won gold in the 'Small Pack Speciality Beers' category at the SIBA competition at Tuckers Maltings in April. This beer undergoes a traditional fermentation process with Goldings hops and floor-malted Maris Otter barley, and a measured mix of root ginger, to give a 3.9% full-bodied beer with a lingering spiciness in the aftertaste.

Bath Ales' popular large pub-cum-hotel in Horfield, the **Wellington**, was closed from the 26th

April (due to reopen after Pints West goes to press) for an "extremely exciting" and long awaited refurbishment. When reopened, there will be a social evening there during which the local branch of CAMRA will present Bath Ales' head brewer Gerry Condell with a Silver certificate, awarded to **Festivity** porter during the CAMRA National Winter Ales Festival in Derby. Catch the next issue of Pints West to find out all about the new-look Wellington and the presentation event.

Exports are still going strong for Bath Ales (and Beerd, who export 60% of production), new markets opening recently being Georgia and Serbia. The next big challenge is to get their beers into China!

News from the Beerd Brewery

Cubic, the 4.5% American style pale ale, was chosen by Beerd for the Bristol Beer Festival LocAle bar, which some festival-goers would have had the opportunity to appreciate. It is brewed with Summit, Columbus and Citra hops which provide a mellow bitterness to counteract the strong passion fruit and citrus aromas.

Beerd has been collaborating with **Williams Brothers** (Fraoch Heather Ale and other speciality beers) of Alloa in Scotland to produce a hoppy American style wheat beer. Brewed in Hare House, with large amounts of Australian and American hops, this one-off, short-run ale should be ready soon in the usual Beerd outlets.

A couple of editions ago we mentioned the **HomeBeerd** homebrew competition run by Beerd in cooperation with the Canteen and Harbourside No 1. The idea was to create, brew and name a beer that would be perfect for summer, and under 5.5% ABV. The winner would brew his or her beer in Hare House with Shane, and see the beer on sale in the Canteen and Harbourside No 1 over the summer. Twelve contestants submitted bottles of their homebrewed beers for judging by Shane and Gerry Condell (head brewer of Bath Ales). Both agreed there was a very good standard, but were unanimous in choosing **Saisons in the Sun**, a bottle-conditioned 5.1% saison style beer, as the winner.

Due to its mix of Citra, Motueka, Cascade and Columbus hops, Saisons in the Sun is a hoppier version of this traditional style of beer that originated in Belgium. As Shane said, "We were really impressed with Paul's beer. It's got all the elements of a great saison with added hops to give it an incredible depth of flavour. Being a refreshing, zesty and light ale makes it perfect for summer, and a well-deserved winner." The winning brewer is Paul Willies, a software engineer from Trowbridge, who has



Photo courtesy of Simple Simon Design Ltd



Paul Willies won with Saisons in the Sun

been homebrewing for around three years. As a real ale fan, Paul was excited to be able to brew on a commercial kit with Shane, and proud to see his beer on sale at two major venues, albeit supplied in keg, as most saisons are when served on draught.

Roy Sanders

CAMRA Young Members Election Special!

It was the day before payday and Bristol & District CAMRA Young Members Coordinator, Simon Lawrence, decides to stage a pub crawl with a twist – for our April 29th social was to have no predefined route. Instead, after meeting at the Commercial Rooms, each willing attendee would make a case for the pub they wished to visit next. Everyone would vote for one from the selection. In the event of a tie another vote would take place until there was an eventual winner.

Well, here is one way to get young people more involved in politics (kind of!).

So, with a few pre-payday pennies in my pocket and feeling a little glum after viewing a flat with a friend which I knew we were unlikely to get, we set off for the Commercial Rooms.

We are the first ones there and therefore first up for deciding from a good ol' Wetherspoon's selection.

As they always do my eyes linger on the darker ales but I have been entrusted to also choose for my usually cider drinking friend so, as I always do with ale newbies, I think it best to start them off on something a little lighter.

I buzz around to the left-hand side of the bar and spot a light, honey ale – the Bees Knees from GWB. And, oh honey, don't I just love a honey ale!

Two please ... and a pint of Thatcher's for my mate.

Just kidding, he was happy to board the ale train for the evening (and forever, one would hope!).

More people arrive and with about 10 candidates in total it is time for the first vote.

Now, it's about 6.45pm so I have another hour before Bristol Rovers kick off which means I don't need to be in a football-showing pub for another 60 minutes. With Wetherspoon vouchers still to use and more delicious Bees Knees to drink (that's right peeps, I didn't veer from it –

it was that good) I controversially vote to stay in the Commercial Rooms.

Others have their own agenda with people trying to pull us in the direction of their homes so they have less of a walk at the end of the night. Thinking logically ahead ... what kind of politics is this?!

OK, so the votes are in and the winner is ... the Bank Tavern!

Oh well, I can't take advantage of my Wetherspoon vouchers but the Bank Tavern do do CAMRA discount.

However, still miffed at 'losing' the first vote I go for a beer to reflect my mood – one aptly named 'Red Mist'.

It's red, it's misty and unfortunately I don't enjoy it.

On to the next vote!

Time was getting on and the kick off to Bristol Rovers vs. Forest Green is imminent. My best bet now is King Street and the Famous Royal Navy Volunteer.

But it appears everyone else thinks the idea of the vote is to show they know the next, closest pub – the Christmas Steps is chosen for our third pub!

With the pre-payday pennies waning of course our first question is "Do you do CAMRA discount?" The rather shock response to this was "What's CAMRA?" from the pair of young people from behind the bar. After a third person was asked it is established that no, the Christmas Steps do not do a CAMRA discount.

Thankfully, the Best Bitter they had on was fabulous and we nabbed a table big enough for us all to sit around and have a good old chinwag.

Voting time again and Rovers are well into the first half. By my calculations the Yard on Colston Street is the next closest pub (for those inclined to vote this way!) and it shows football! I surely have to be on to a winner. However, to prolong my agony it would appear that a show of hands is not good enough for this round of voting – when it goes to a tie break between the Gryphon and the Yard we have to chuck our chosen pub name into a hat where each is pulled out one by agonising one. The Yard wins it!

We stride towards the Yard and fortunately get another large table in front of one of the TV screens where they are showing ... Leicester vs. Chelsea.

A trip to the bar to make a case for the Rovers game yields no results. Deflated and defeated I order a pint of Arbor Ales Motueka and say goodbye to my footballing ambitions ... and start to really enjoy myself!

Next up, and we've voted to go down the hill (down the hill, definitely not downhill!) to the gorgeous Gryphon. Here, I am going to blame its fantastically black interior for my lack of knowledge of my chosen beer in this place (nothing to do with the amount of pints drunk by this stage – us young un's are responsible don't you know?).

The full-time whistle has blown so now I am open to any suggestion on our next pub and do not put one forward myself. Although mindful of living on Stokes Croft I vociferously vote for the Green Man when that comes up as an option.

It wins and we're heading in the right direction of (my!) home!

We interrupt the Green Man pub quiz (albeit briefly) to order our penultimate drink and happily sit quietly in the corner nursing a delicious stout until the quiz comes to an end.

Ah, our social is winding down but there is that all important last vote. Which pub will round off such a brilliant evening?

And I am happy to announce it to be ... the Hillgrove!

With 60% of us still remaining and a pint of porter in hand I declare this election special a major victory!

But for this novel idea (thank you Mr Lawrence!) we would not have planned the route described which allowed the evening to get better and better and better!

Simon and I, and all the Young Members present on April 29th, look forward to seeing a good turn out at our next one!

To make it fair we will be starting at different locations, other than the city centre, so watch this space!

As always you can get in touch on Twitter: @youngBADales or by email: badyoungmembercontact@gmail.com.

Bye for now!

Talisha Mills



Launch of the Brewhouse & Kitchen

It's no surprise that the obviously well researched team behind the Brewhouse and Kitchen had their eye on the venue that was the Hill. Having stopped into the site just a few months ago, the place looked a little forlorn, despite being in a great location, spanning a good size and having such a nice bright central bar. All it needed I thought, was a little love, a little modernisation and a bit of enthusiasm pumped into the staff and this is exactly what the team behind the Brewhouse and Kitchen venues have done to it.

After being invited to the industry launch one chilly Thursday evening by the positively peppy general manager Pete, I poked my head around the weighty front door to see what might have changed. I was greeted with the warm glow of industrial style fishermen's lights and reflected copper bouncing off nineteen-thirties brick tiles, the basic uniform for any new 'craft beer' venue, but still, a warm gloaming atmospheric achievement. The wooden bar had been cleaned up; sparkling taps lined up in rows with bespoke cask beers, and the promise of kegs lined up in the background with faint scribbles on a black board.

The bar is a sweeping great thing, reaching for a good few metres and it was well staffed, meaning I waited no longer than two or three minutes before I was greeted with a smile. I asked for a recommendation as they had a range of own label beers on offer. I decided on a Hornigold, a blond ale brewed at 3.9% which was pleasant, light and with that distinctive citrus tang of US hops. Pete says this has been a best seller so far, closely followed by best bitter Crockers, named after the first pub on that site in 1840. Keg beers are also doing well, with Deception rye IPA vying with its cask version. I then tried a bottle of the Einstok Icelandic White Ale, an effervescent and refreshing wheat beer in the Belgian style that made up part of their bottled beer offering. The staff were willing to talk about and let me try their own label beers of which there are six on at any point, with regular seasonal rotations. The experienced brewer here has been given carte blanche to make beers inspired by Bristol history, its characters and colour, and the names of the beers give a little glimpse of our shared culture, as well as the odd pun in the Great British tradition. The food menu looked hearty, with a mixture of around the world pub classics and the American influenced burgers, ribs and wings.

I was surprised that the gleaming coppers were so readily accessible to the punters, but later found out that they were not yet in use. Although now the two and a half barrel kit is pumping out three to four brews per week. Around the equipment were displays featuring malt types, hop styles and example brew sheets, a veritable playground for the inundated beer enthusiast who wants to learn more about their new passion. There were advertisements offering brew experiences to groups, which is a canny way of introducing new people to the importance of process in brewing. Another addition is the garden, precariously placed just over the road in what was a small car park. Jokes were made on the evening on the likelihood of packs of students making it across in one piece with at best no spillages or at worse no squashes, but nevertheless, it remains a valuable asset to a venue that principally sells sunshine friendly beer.

It transpires the two founders of the Brewhouse and Kitchen concept have worked with multi-operators like Mitchells & Butlers, Greene King, Whitbread and the Convivial Pub Company and you can see the influence of subtle high standards and clever calls to action well placed around the bar. But it's clear that they are attempting to capitulate to



Brewhouse & Kitchen general manager Pete Edmonds

the market's keen sense of provenance. Having visited many an east coast brew pub, I could see that some of their great qualities have been imported: good atmosphere, unpretentiousness and importance placed on individuality and taste. So although it is in essence another chain-run watering hole, all in all, it stuck me as a very well placed venue run by a very well organised brand that delivers a ubiquitously localised experience to thirsty travellers from far and wide. Another boon for the Cotham Hill which is fast becoming the thinking drinker's Whiteladies Road.

Emily Williamson (photos by Richard Brooks)



BADRAG - Bristol And District Rare Ales Group

“ In search of ‘rare ales’ ”

*BADRAG contributions from
Laurie Gibney, Jerry Fletcher, Dave Kibble and Brian Abbott*

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

CAMRA National Mild Month of May 2015

As is the case every year, May is designated Mild Month during which the style of ale known as ‘mild’ is celebrated and promoted nationally. Locally we did our bit with an organised mild trail by coach to participating pubs in South Gloucestershire and also drawing up a list of pubs which agreed to stock mild so people could arrange their own DIY mild trails.

Twenty-three pubs had asked for BADRAG support to promote mild ale in May. A list of ‘DIY mild trail’ pubs was printed in the last edition of *Pints West*. Marketing packs of posters and pump crownners were delivered to participating pubs by BADRAG volunteers. Thirteen ‘local’ breweries and wholesalers also supported Mild Month supplying our pubs, including Bath Ales, Moor and Otter who don’t usually brew mild ale.

When *Pints West* went to press, the BADRAG organised South Gloucestershire Mild Trail had only recently taken place and will be reported on in the next edition.

BADRAG’s efforts have not gone unnoticed as we featured in the national CAMRA magazine *BEER* for the first time, in an article about Mild Month. Our DIY trails were reported on, as was the intended South Gloucestershire Mild Trail, along with the photo reprinted here of some of the people on a previous year’s trail (taken outside the New Inn at Mayshill).



THE NEW INN MAYSHILL

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10% CAMRA discount ALL DAY EVERY DAY on Real Ales & Ciders
Except Sunday from 3pm and All Day Monday - £2.75 Pint

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GBG
10th Year

Other BADRAG activities

A dozen or so BADRAG supporters enjoyed plenty of 'BADRAG style' ales on a trip to **Chippenham Beer Festival's** Saturday lunchtime session on 25th April led by Dave Kibble. Those who met at Bristol Temple Meads station saved a third off their rail fare by travelling as a group. Although the event had sold out, our Tony Durbin had arranged for tickets to be held back for the BADRAG group. The sun shone, as is normal for this festival, and the beers were savoured outdoors on the grassy banks of the Avon. The trip was rounded off with a visit to the Buttercross Inn (formerly Four Seasons) in Market Place, which has lovely seating outside under the ancient market cross. A few stalwarts went on to enjoy the delights of the Old Road Tavern behind the station before catching the evening train back to Bristol. Chippenham is a delightful beer festival with plenty of variety and more than enough space and seating, even when going outside is not an option. Don't miss it next year!

● **Monday 15th June: BADRAG Beer Day Britain trail**, starting at the Hope & Anchor at 7pm. The trail will be led by Laurie Gibney (07504 336404) and Jerry Fletcher (07948 510280). From there the trail will go to the Bag of Nails, Three Tuns, Lime Kiln (formerly Horse & Groom), Gryphon and Zerodegrees.

This trail is part of the national Beer Day Britain campaign supported by CAMRA. In 2015 there will be national and international celebrations marking the 800th anniversary of Magna Carta which was sealed on June 15th 1215. The fact that ale is mentioned in the document makes June 15th a logical date to choose for Beer Day Britain, and our trail. And perhaps at 12.15pm you could also raise your glasses in a national 'cheers to beer!' See www.beerdaybritain.co.uk for more information.

● **Saturday 11th July: BADRAG visit by bus to Nailsea & Backwell Beer & Cider Festival**, led by Jerry Fletcher (0794 8510280, jeremyfletcher@virginmedia.com). The bus to catch from Bristol is the number X8 at 11.05 from the bus station or at stop 'Ci' on the centre, or stops along Anchor Road, Hotwells, Ashton Bridge, Long Ashton, Backwell cross roads and station. Jerry will board the bus in Nailsea, and guide you to the site. The best bus ticket prices are Bristol Day Outer Zone Tickets for £6 with reductions for students, children and families. If you miss that bus, they run every half an hour, alight at the

Maples in Nailsea, follow the bus and turn left into Blackfriars Road, then right into Engine Lane and left into North Street/West End Lane – the club and festival are on the left-hand side, a 10-minute walk. Buses return to Bristol from the same bus stop at 27 and 57 minutes past each hour until 19.27, then 20.24, 21.17 and then hourly until 23.17, but beware X8 buses to Clevedon and Portishead use the same stop! All X8 buses pass the Nailsea & Backwell railway station.

Festival advance tickets, at £8 including a glass and first beer (after that five tokens for £7 will buy you about five half pints), are available on their web site nbbeerciderfest.wix.com/nailseabeerfestival (which can also be reached from www.applefest.co.uk) or in Nailsea from John Browns, Nailsea Corner Stores, Gilly's Cafe or from the Rugby Club (01275 810818) or by arrangement with Jerry Fletcher. Tickets at the gate on the day are £11 or £2 (under 18s free) for those not using the festival bar, but enjoying the club bar, charity stalls and festival village. See the web site also for beer and cider lists. The site is family friendly and welcomes dogs on a lead.

● **11th-15th August: Great British Beer Festival** – enjoy the many 'BADRAG style' ales at the GBBF held at Olympia in London (see www.gbbf.org.uk for details). There will be a local branch coach trip to it on Thursday 13th August.

● **Saturday 12th September:** Bedminster & Harbourside rare ales trail.

● **Saturday 31st October:** Clifton rare ales trail.

● **Saturday 21st November:** Kingsdown and City Centre rare ales trail. See next *Pints West* or branch online events diary (www.camrabristol.org.uk/diary.html) nearer the time for full trail details.

Remembering South Gloucestershire's Mike Lawrence

In the last issue of *Pints West* we briefly mentioned the sad death of Mike Lawrence. Here Brian Abbott, who takes over leading the South Gloucestershire Mild Trail this year, remembers the life of one of the key figures in BADRAG and the Mild Month of May trails.

Mike and I had known each other for many years, both being Taureans, raising two daughters, as well as working in the construction trade and retiring early to enjoy most of our pastimes together, mainly walking and drinking real ale.

Mike was a *Walking for Health* leader and the ones he led were usually from a pub car park, so we enjoyed the walk more. He then introduced me to *USA*, another lovely walking group, where sometimes we would pre-walk and navigate the route especially if there were monuments, towers or churches to look at. There were usually pubs nearby which we went to check out the opening times of – nothing else! The next thing I was joining Mike with the *Southwold Ramblers* and doing similar things.

He then enticed me to join CAMRA, the Campaign for Real Ale.

Holidays with *USA* in the Brecon Beacons where beautiful, brilliant walks during the daytime and ended in the evenings when me and Mike escaped to do club, hotel and pub surveys in Brecon. I think we managed all pubs except two in three nights; there were 23 altogether! The Elan Valley experience with another ramblers group was again exceptional; pub surveys continued along the valley to Riyarda where we both enjoyed a karaoke evening with the rugby team. The Welsh were exceptionally friendly towards us as Mike related his rugby knowledge, i.e passed it on, sozzled as we were.

Our holiday to the Lake District was under-subscribed so I insisted that Mike made plans for 2014; lo and behold Brian P, Simon, Alan and Gordon joined Mike and me for a seven-day holiday in Keswick exploring the western slopes, including Helvellyn, the third highest mountain in the UK. It was the best walking holiday he had been on: seven days walking, seven days drinking, the World Cup, and 'Wainwright' the best pale ale!

Summarising, Mike eventually liked football, his least favourite sport, but enjoyed reminiscing on all things Wainwright and his walks. Mike taught me to enjoy rugby (yuk), try beer (OK), never argue with Taureans, remembering everyone has their own view. Eventually we both played for the underdogs skittles team instead of against each other!

Mike checked out pubs for CAMRA and led the mild trails for some years. In May last year we visited the Horseshoe and especially the George Hotel in Chipping Sodbury where he was highly thought of. I've almost forgotten the Chipping Sodbury Beer Festival where he helped and, last but not least, the twenty-one mile *Five Valleys Walk* for a meningitis charity. Mike insisted I complete it in eight hours; he was good.

Adios Mike. I've lost my greatest mate definitely of the 21st century; now I've got no one to play drinking with; for someone who was always late and missed buying the first round ... RIP Mike.

(Mike can be seen in the green top in the photo opposite.)

Arguably, one of the South West's Largest Independent Beer & Cider Festivals

2015 Nailsea Beer and Cider Festival

at Nailsea and Backwell Rugby Club

Friday 10th July - 6.00pm-11.00pm

Saturday 11th July - Noon-11.00pm

Sunday 12th July - Noon-8.00pm

Many varied National & International Beers & Ciders with an emphasis on the South West to enjoy and sample.

"NEW" Meet the Brewers FRIDAY, up to 10 brewers will be present to answer your questions, discuss their products and sample their beers.

Over 160 Beers, Ciders and Perries.
Free Live Music Saturday and Sunday.
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Advance Ticket valid for all sessions £8 includes Programme, Commemorative Glass and first half-pint.

See our website www.applefest.co.uk for full ticket details, directions and public transport links, or call us at the Club on 01275 810818.

Drink Devon dry for a tenner!

Whilst recently looking for inspiration for a beery day out I came across a couple of great value rail tickets – namely the “Devon Day Ranger” and the “Cornwall Day Ranger”. Each offers unlimited travel in that county on any one day for the princely sum of £10. So all you have to do is get yourself into the right county then away you go! I found cheap advance tickets from Bristol to Exeter on Wednesday May 6th and mate Mark did the same from Highbridge. Mine were £12 return.

The options once in Devon included anywhere on the line to Plymouth or Paignton and the Cornish border, the line to Barnstaple or the one to Exmouth, plus a couple of local branch lines. We opted on this occasion to try a number of pubs within 20 or so miles of Exeter that were close to railway stations, rather than getting extra value by going longer distances. This is how our day panned out.

Arriving first, I entered the **Great Western Hotel**, just outside St David’s station, which is a long-standing regular Good Beer Guide entry. However as it was only 10.45 I declined any of the nine beers on offer and requested a cup of coffee! It turned out to be an exceptionally poor coffee so maybe I should have been braver? Completely unrefreshed, I headed back to the station to meet Mark and head off to our first destination – Starcross on the stopping train to Paignton. This was only a ten-minute ride along a scenic line. Our first pub was to be the **Atmospheric Railway Inn** (pictured) which is directly opposite the station which itself appears to be poised directly over the water of the Exe estuary. I had noticed that this pub was devoid of a photo or full details on whatpub.com so had resolved to complete a survey as a favour for the local branch. It is a lovely old-fashioned pub, serving Otter Ale and Dartmoor Jail Ale in fine order. The long-standing landlord seemed close to the end of his tether though, bemoaning poor trade and still blaming the smoking ban.

From Starcross the original plan had been to walk along the coast for half a mile to the two Good Beer Guide pubs in nearby Cockwood. By a stroke of luck Mark’s sister Linda and her partner Anthony live fairly locally and offered to drive us to and from there! Particularly handy as the weather was a bit changeable too. We went first to the **Ship Inn**, a pub that claims to offer five changing real ales plus a couple of



ciders. A shame then that four of the real ales were unavailable, leaving only Dartmoor Jail Ale actually on. The pub was fairly busy with diners though. Perhaps we were just unlucky? Drinking up quickly we strolled the 100 yards to the **Anchor Inn** where we found five beers on including a couple of quite unusual ones from around the country. A couple of rare ciders too. I enjoyed my Tintagel Castle Gold. I had visited here a month before with family for a very good meal. We were a little short on time but managed an excellent baguette each – mine was exceptionally well filled with locally caught crab.

We bid farewell to Linda and Anthony and headed back on the train to Exeter. Our next train took us on the Barnstaple line to Crediton and the **Crediton Inn** which lies about 400 yards from the station. This pub has been in the Beer Guide for almost ever and I had always wanted to visit. Although there are 10 handpumps, the range was set at four beers as it was midweek. I thoroughly enjoyed sampling the Hanlons Yellow Hammer and Cornish Crown SPA – the other two beers were both dark on this occasion. We were made welcome although the pub was rather quiet mid afternoon. A lovely unspoilt old place though.

From Crediton we took a through train, back via Exeter and on to Lymington on the Exmouth line. There are two pubs in the centre of the village – the **Swan Inn** next to the station and the **Globe** about 200 yards on. We visited the Globe first which was almost empty but offered five beers, mostly but not all national or regional main brands. We both opted for Hanlons Firefly, which was served obscenely cold making it hard to pick out any flavour. Moving on to the Swan, we found five beers on offer, mostly from local independent brewers. I tried both Yellow Hammer and Firefly again and both were good.

We then backtracked towards Exeter getting off at Topsham. The main reason for coming here was to visit the famous **Bridge Inn**, but as it was not yet open for the evening, we headed elsewhere first.

A quick half in the Beer Guide-listed **Exeter Inn**, which had three ales on including Teignworthy Beachcomber, was followed by another in the **Passage House Inn**, a pleasant waterside pub where the St Austell Proper Job was good. We then checked out the **Globe Inn**, which had been acquired by St Austell and given a modern makeover since my last visit. More good Proper Job was enjoyed there. We then had reason to regret our over indulgence and dalliance as plans went astray somewhat. This was mainly down to some over-relaxed inebriated navigation trying to locate the **Bridge Inn** – to the point that our planned leisurely hour there became a rushed 20-minute stop! Moor So’Hop was amongst the many beers on though. Scared of blowing it for the last connecting train we headed back to the station rapidly!

Back at St David’s, we still had a spare hour for our booked trains home, so strolled (staggered?) down the hill to the **Mill on the Exe** – a spectacular St Austell pub/diner on a weir. More excellent Proper Job before heading back to the station and the long journey home.

We achieved excellent value for our tenner and it’s obviously possible to cover a lot more miles if wished. I wonder what the Cornish version could turn out like?

Vince Murray

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News from the Bristol Beer Factory

The Bristol Beer Factory continues to expand brewing capacity and is currently awaiting delivery of three more 30-barrel fermentation vessels to help with the current struggle to keep up with demand. The popularity of **Southville Hop** in particular is still through the roof, however in recent months **Independence** (in bottles) has picked up considerably and is now giving it a run for its money.

At the beginning of the year a decision was made to brew **Seven** (the 4.2% best bitter) in a conical fermenter (traditionally an open-top fermenter is used) and this has really paid off. The brewery believe that quality and consistency have improved massively which has been reflected in the increase in sales. Pelleted hops are currently being trialled in the brewery with successful initial results showing improved hop utilisation and reducing copper losses. The copper/whirlpool is reported to be working very well and “spent hop and trub cone formation is excellent”, apparently!

The Bristol Beer Factory have also been recognised in the regional phase of the CAMRA Champion Beer of Britain awards, with **Ultimate Stout** the winner in the stouts category, and **Southville Hop** winner in the ‘real ale in a bottle’ category. Fingers crossed for further success in the national phase of the competition. And some additional good news is that the Bristol Beer Factory are looking forward to welcoming local CAMRA members to the brewery to celebrate.

Bristol Beer Factory does Fashion to a ‘T’

On Friday 8th May the Bristol Beer Factory launched their new T-shirts at a ‘tailor made’ fashion show at ‘Steak of the Art’ restaurant in Bristol. Aptly named ‘Fashion is at Steak’ this saw the six new designs of T-shirt – all by Bristol-based artists – being modelled by a number well-known brewers, licensees and trade personnel.

Stars of the event, Sam Burrows (Bristol Beer Factory national sales manager) and Joby Andrews (co-owner of the Pipe & Slippers, Windmill and Lazy Dog pubs), dressed in drag and did Freddie Mercury impressions to give a performance never to be forgotten. The BBF brewery team – Steve, Jonny, Darius, Tom and Bob – all did a stint on the cat walk which saw some of the ladies in the audience swoon (or



Compere for the evening: Simon Bartlett, managing director of Bristol Beer Factory

perhaps that was just caused by the amount of Independence that was drunk on the evening). A real bit of class was added to the stage with Linda and Erica, two models who generously gave their time to the event.

The whole event was in aid of the Bristol Charity “It’s in the Bag” (itsinthebag.org.uk) raising awareness of testicular cancer – so every model suitably wore a pair of orange Y-fronts sporting its logo. Over £1,500 pounds was raised on the night for the charity. All T-shirts are now available from the BBF website www.bristolbeerfactory.co.uk (follow the links to SHOP and T-SHIRTS).

The Bristol Beer Factory offer many thanks to all who helped out on the night as they consider it to have been a massive success and probably the best event that they have ever held.

Richard Brooks

Swansea Bay Beer and Cider Festival

Brangwyn Hall, Swansea SA1 4PE

August 27th to 29th 2015

Thursday 27th : 5pm to 11pm

Friday 28th and Saturday 29th : noon to 11pm

Cost £3 CAMRA members and

£5 non-members

Includes festival glass and programme

Over 100 beers and 50 ciders/perries

Organised by Swansea CAMRA

For more details visit

swanseacamra.org.uk



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

Protect small cider producers



PROTECT REAL CIDER PRODUCERS TODAY!



The European Union is demanding that very small cider producers making less than 70 HL of cider start paying a tax of up to £2,700 each year.

This will make small cider production uneconomic and cause irreparable damage to a vibrant, but still small, cider market and cause:

-  Widespread closures
-  Job losses
-  Less consumer choice
-  Harm to the countryside
-  Damage to the cider market

Sign our petition today!

-  tinyurl.com/ciderpetition
-  [@CAMRA_Official](https://twitter.com/CAMRA_Official)
-  facebook.com/campaignforrealale
-  camra.org.uk/cider-duty



CAMRA campaigns to support small cider makers

CAMRA has launched a petition to support small cider makers under serious threat from the European Union, which has demanded the UK Government remove its tax exemption for small producers. The petition has so far secured over 20,000 signatures and is due to be presented to 10 Downing Street on 10th June 2015. Let's make it 30,000 signatures before it goes forward!

CAMRA fully supports real cider and perry and we are incredibly concerned that the proposed action will see small producers landed with a bill of up to £2,700 every year, making production uneconomical and lead to wide-spread closures. The tax exemption supports very small cider producers, such as hobbyists or farm-gate producers, for whom such small scale production is an integral part of rural culture.

Why this campaign matters

- Someone producing less than 70hl (12,000 pints) will generally be making less than £10,000 a year in sales. This means the tax exemption only applies to very small businesses, such as hobbyists or farm-gate producers. If a duty were to be levied on these producers it would make their operations uneconomic and lead to wide-spread closure.
- 80% of Britain's 500+ cider makers are currently small producers. A tax will severely impact on consumer choice and will cause irreparable damage to one of the nation's most historic industries.
- An exemption from this duty is essential to supporting the growth of a vibrant but still small cider and perry market.
- A tax charge of up to £2,700 would drive many small cider producers out of business costing jobs, harming the countryside and dramatically reducing consumer choice.
- A small producer selling up to 33 pints a day has no capacity to affect EU trade to any meaningful degree.

www.camra.org.uk/cider-duty

But hurry – the petition closes not long after Pints West hits the streets!

News from Twisted Oak

Now that the winter is a distant memory and the weather has started to improve Twisted Oak Brewery, based on a working farm in Wrington, has reintroduced two of its popular seasonal ales, **Sheriff Fatman** and **Ultra**. Its dark ales **Slippery Slope** and **Unknown Pleasures** have been put into hibernation until the autumn.

However brewer Keith Hayles is producing a new ale over the next month to satisfy the drinkers who like a darker ale all year around.

Keith has recently purchased a number of stainless steel 4.5-gallon pins which are proving to be very popular, with pubs being able to take smaller batches of his beers.

The brewery has been sponsoring the Theatre Orchard Group (see www.theatreorchard.org.uk) who have been running some fantastic events in and around Clevedon over the past month.

Sales are up and Twisted Oak ales are starting to appear in places further afield such as Taunton, Weston-super-Mare, Burnham-on-Sea, Swindon and Gloucester.

To find out more about the Twisted Oak Brewery please visit their website at www.twistedoakbrewery.co.uk or follow them on Twitter @twistedoakales.



Richard Harman

News from Zerodegrees

April was a good month for most: plenty of sunshine, warm temperatures, sitting outside weather, and that is perfect for Zerodegrees who outsold their Spring record set in the same month last year. Sales were helped by the popular special which was a South Pacific style lager brewed with Australian and New Zealand hops, also available from the 'LocAle' bar at this year's Bristol Beer Festival.

The present special is a Californian style **Steam Lager** fermented at 16 degrees, a fruity yet refreshing beer with a slight minty flavour from the Northern Brewer hops. Continuing the lager theme, and obviously hoping for a resumption of warm sunny weather after the disappointing (in more ways than one) month of May, the next special will be an Italian lager, light in body but at a typical continental lager strength of 5.2% ABV. This is due to be followed by an IPA brewed with 15% rye, to give it body, and US and Australian hops. This special is due to be available sometime in June.

We are coming up to the festival season and that means more outside drinking and more lager, so brewer Simon will be flat out brewing supplies of the popular Pilsner, fruit and wheat beers that are the staples of Zerodegrees. Not that Simon has been able to relax so far this year. The brewer at the London branch left the company and Simon was brewing for that branch as well, until a new brewer could be found. As Simon also helps out for the Cardiff branch from time to time he has had a busy Spring.

Roy Sanders

Wiper & True expansion completed

I am pleased to be able to report that the planned expansion of the Wiper & True brewery has been completed and, by the time you are reading this article, the new brewery will have been up and running for a couple of months.

Michael Wiper and William True have installed a 15-barrel plant at the premises in St Werburghs previously shared with Ashley Down and the impressive array of stainless steel tanks/vessels represents a significant investment in the future of the business founded approximately two and a half years ago. Having their own brewery and a permanent home also represents a significant development in the evolution of the brewery – initially learning their craft as home-brewers and then continuing on this journey as ‘gypsy’ brewers, making use of spare capacity at other breweries that were willing to help them out.

The learning from their nomadic past and working with other brewers has proved invaluable in terms of developing the design of their own brewery; thus it incorporates a significant amount of flexibility and hands-on control. In addition, their many contacts in the trade has enabled them to buy some of the equipment second-hand; for example, the gas-fired steam boiler came from Moor, the main fermenting vessels from Freedom and the cask-washer from Arbor. Whilst their brewing equipment may have become



more sophisticated, the thirst for experimentation remains; thus they will continue to create new recipes and have the capacity to brew more styles of beer. The increased output will enable them to satisfy the needs of the expanding list of regular outlets in Bristol and Bath, and nationally, whilst maintaining the quality and diversity we have become accustomed to alongside the distinctive branding that sets them apart from the crowd (hence the strapline “no ordinary beer”).

Production of an eclectic range of pale ales, amber ales, saisons, porters, stouts and IPAs has continued during the brewery expansion work. They have also found time to host a couple of tap take-overs at the Beer Emporium and the Bath Brew House that featured **Porter: Pink Peppercorn** at 5%, **Milk Stout: Milk Shake** at 5.1% and **Porter (Rye Porter)** at 5.4% in cask; together with a range of keg beers. The latest release in cask is **Stout (Oatmeal)** at 4.4%. The new equipment will allow beer to be brewed in larger batches, including that destined for cask.

Dave Graham

Where is Ashley Down Brewery now?

In short, Ashley Down Brewery is back in owner Vince Crocker’s garage in Ashley Down. The year spent down at York Street in St Werburghs is over and Vince has ‘shoehorned’ most of his five-barrel kit back into the garage at the bottom of his garden where he started four years ago.

Some kit has had to go into storage as there just isn’t room and Vince is very grateful to fellow brewers Towles’ and Wiper & True who are looking after a fermentation vessel and casks.

The restricted space in the garage has had an immediate impact on both bottle and cask production and Vince is working hard to try and keep up with demand.

On a more positive note, and something to look forward to, Vince is hoping to brew the **BS7 Honey Beer** again as it went down so well at the CAMRA Bristol Beer Festival in March, and has also been well received by both landlords and drinkers. He has also brewed a **Brewers Best** which should be available as we go to press. This is a fuller bodied, 4.4% version of the **Landlords Best**.

Vince is on the lookout for a larger space to reunite all the kit and make more lovely Ashley Down beer. So if you have any ideas, I’m sure he would love to hear from you. You can contact Vince by emailing ashleydownbrewery@gmail.com or calling 07563751200.

Tony Durbin



Ashley Down back where it all began

Our Friends in the East - Bar Des Amies on Whitehall Road

After an uncertain few years there are clear signs of a pub and bar revival on the east side of Bristol. The Greyhound and Spotted Cow in Lodge Causeway both re-opened after being closed for a few months, and the Bull Inn at Crews Hole has similarly risen like a phoenix recently. The New Moon and Star on Fishponds Road have also re-opened after major investment in refurbishment.

Now we have a new bar in the east of the city on the corner of Whitehall Road and Gerrish Avenue. This has been a corner cafe for many years, and Dominic Mendez the owner was looking at what he could do to increase trade. He teamed up with Lyndsey Gethin (of the Surrey Vaults) and Anita Sully (local real ale distributor) to give the cafe a new double personality. From 8am to 2pm every day it is still a cafe ("Cafe des Amies", as people have know it) selling a good range of breakfasts and meals. From 5pm to 10pm it turns into "Bar des Amies" (which is its overall business name) with two or three real ales on



draught, plus cider, and a big range of bottled beers. Food is still served, and they have successfully created a continental cafe/bar atmosphere which also has something of a pub feel about it. The range of beer is constantly changing, but they do produce information on the beer style

of each one on offer.

The bar aims to capture the creative essence of Bristol. It promotes local producers of food and drink. The bottled beer selection has a range of beer styles with prices from £4.50 for a 500ml bottle, and in a nice touch they list the miles each bottle of ale has travelled from brewery to bar. (Since you ask, the shortest distance travelled in this list I saw was the Yakima Valley from Arbor at 0.23 miles, and the longest the Potholer from Cheddar Ales at 16.12 miles.) They aim to feature a full range of beers on draught or in the bottle including lights ales, IPAs, stouts, etc. When I first visited on opening night there were beers from Arbor and Cheddar, but the good thing about this place is that you know there will be something you'd like to drink, but it could be different each time you visit. They are also quite happy to sell bottled beers for people to take home. You can even use one of your CAMRA Wetherspoon vouchers at Bar des Amies each time you visit!

Bar des Amies is much more than a 'micro-pub', it's a good-sized yet still cozy street-corner premises on two levels. The corner location and glass windows make it very light, and there is a small outside area which captures the early evening sun. It's a great place to sit and watch the world of Whitehall Road go by as you see the sun dropping and losing its power. The décor is very natural with wooden tables and floor.

Future plans include 'meet the maker' evenings with their suppliers, both brewers and local food producers. They pride themselves on using all locally sourced products, and even things like the bread-sticks are low on food miles. They are also planning to have a range of chefs coming in to take over their kitchens over a weekend.

Bar des Amies lives up to its name; it is a friendly place to visit whether you do so with a group of friends, or just pop in on your own for a quick pint. Like many Belgian bars they will even provide a few free nibbles to go with your drink. It is a great addition to east Bristol; it is offering something unique, and its ambiance fits in well with the Whitehall area. Why not pay them a visit soon and see for yourself?

Steve Comer

Bar des Amies, 86 Whitehall Road, Whitehall, Bristol BS5 9BQ.

First Bus 6 and 7 services stop nearby, and it is about 10 minutes' walk from Lawrence Hill station. If people want to know what beers they have on they can follow either @baramies or @localales on Twitter.

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Horse & Groom reopens . . . as the Lime Kiln



Twelve months since his initial bid for the pub, and after seven months of it being closed, Paul Wratten (who many may know from his time running the Seven Stars in Redcliffe) has rescued the Horse and Groom, located behind Bristol's City Hall, and renamed it the Lime Kiln.

The pub reopened on Friday 15th May. It had taken Paul five weeks of very intensive work to get the pub in a presentable state, with lots of painting, sanding and general running around right up until the moment the doors opened at noon.

The project, Paul says, is his alone, although Florean Hodgkinson, the former bar manager of the Beer Emporium, will be his assistant and co-planner.

Operating as a genuine freehouse, Paul says the pub will be having six handpulls and six keg lines, with two keg lines remaining available for an ever-changing mix of real lagers, American and mostly continental beers. The ale will also be ever-changing with all beers being guests: "My intention is to mostly stock ale which is seldom seen in Bristol, new or generally from a bit further afield the UK, with only the very best local breweries taking their place on the bar."

Paul says the pricing will be keen; there will also be a CAMRA,

OAP and student discount in place, but the discount will be relatively small, with the emphasis being on keeping the beer as cheap as possible in the initial pricing. "Suffice to say we will be amongst the most reasonable quality pints of ale in the city."

Traditional cider will also feature prominently, with at least two on all the time. He will eventually have a fridge dedicated to quality bottled beer and hopes to have an impressive spirit range too – no coffee sadly, nor food.

There has been a lot done behind the scenes; in particular the cellar has seen the biggest amount of work. Though it has a very low ceiling, the cellar comprises two rooms which Paul says will afford him a lot of options going forward. He says he will be using a mixture of stillage and spear extraction to ensure each ale is served in the conditions it is best suited too.

Good news for those that like to see a comprehensive range of beer styles on a bar is that Paul says he will always have a dark ale, a couple of pale ales, a best bitter, a stronger beer and, hopefully, an unfiltered ale available in cask. "We want to try to have something to cater to all tastes, as well as unusual styles which fall into none of the above categories. The same principle will be at work in the couple of 'craft beer' lines. I am a big believer in cask, as flavours, especially in beers with a good malt profile, are significantly enhanced by breathing and maturation, but do see that certain styles benefit from kegging (saisons, wheat beers, lagers and certain strong hop-forward beers) so we will be trying to get the best out of every beer by serving it in the way we believe is correct."

The pub is unlikely to be an 'event' pub, and will probably have no live music, though there will be a good jukebox. The only events will be beer festivals, which are likely to be small and regular, with the theme being recently opened or brand new breweries; the first will be in June or July. Plans are also afoot for some cider festivals throughout the year.

What of the name change from the Horse and Groom to the Lime Kiln? "It was the name of St Georges Road until 1905, so I thought we would doff our caps to times past."

Finally, Paul asked if he could do some thank-yous, so here goes: "To Bill my builder, Florean, Yan, Terry, Dave and Maz for all their help with the refurbishment. Also, Steve from the Seven Stars, Andrew and Anna Towle from Towles' Fine Ales, and most of all my mother Toni, all who have done a huge amount to get me this far."



First annual Bristol pubs survey - 2015

4. Bath Ales Gem
5. St Austell Tribute
6. Draught Bass
7. Wadworth 6X
8. Greene King IPA
9. Fuller's London Pride
10. Greene King Abbot
11. Morland (Greene King) Old Speckled Hen
12. Marston's Pedigree
13. Wells Bombardier
14. Butcombe Adam Henson's Rare Breed
15. Wadworth Henry's IPA
16. Wickwar BOB (Brand Oak Bitter)
17. Otter Ale
18. Butcombe Gold
19. Ruddles Best Bitter
20. Young's Bitter

That's the resident ales, but what's the picture with guest beers? Encouragingly, if the reports we receive from CAMRA members and other drinkers are accurate, nearly half of all real ale pubs now offer at least one changing beer, and if it's breadth

of choice you want, there are 62 pubs in our main branch area offering a minimum of four guests at any one time!

One of the benefits of the launch of CAMRA's **whatpub.com** website is that for the first time it really gives us a chance to capture information not just about individual pubs, but also about the state of the whole pub and real ale business in Bristol.

We can create a snapshot of Bristol's pubs in 2015. How many are there? What do they offer? What facilities do they have? What beers do they sell? And so on. Then, each year we can review the latest information and spot trends that will help us see the direction the pub trade in Bristol is heading. This will not only provide a valuable historical perspective, but will also help us to see where we might need to focus our campaigning on a local and national level.

So, let's take a look at the big picture. As at May 2015, **whatpub.com** features some 606 pubs in the main Bristol & District branch area selling real ale (plus another 23 in the Severn Vale and a further 53 in the Weston-super-Mare sub-branch areas). But even with the core total of 606, the Bristol & District branch features more real ale pubs than any branch in the country.

Most popular pump clip in Bristol

Our data doesn't tell us how many pints are sold from any given pump, but we can see which beers are regularly on offer in the most pubs. Well, across the 606 pubs selling real ale in the Bristol area there are a total of 175 different real ales 'in residence' in at least one pub. Of course that doesn't include all the beers that appear as guests throughout the year.

Sharp's Doom Bar tops the chart. Now owned by Molson Coors, this beer has become widely available across Bristol in the last few years thanks in large part to a temperature-controlled distribution depot just off the M5.

Somerset's Butcombe Brewery is in second spot with its flagship Bitter, which over 150 Bristol pubs list as a regular beer.

When I moved to Bristol in the late 1980s, a chart such as this would have been guaranteed to have Courage Best at the top. In those days it was still brewed in Bristol and had a stranglehold across most of the tied trade in Bristol. Even now it remains a hugely popular beer, hanging on in third place in this year's charts.

Large independents Bath Ales vie with super-regionals St Austell, Fuller's and Wadworth further down the Top 10 alongside national brands from Greene King and Bass. Good to see Wickwar and Otter breweries also featured.

Position	Beer
1.	Sharp's Doom Bar
2.	Butcombe Bitter
3.	Courage Best

Number of guest beers	Pubs	Percentage
0	314	51.8%
1	138	22.8%
2	74	12.2%
3	40	6.7%
4+	62	10.2%

Bristol is in an area known for its love of cider, and that is reflected in our findings too, with a massive 169 Bristol pubs offering at least one traditional cider.

What else is important to pub-goers in Bristol? Well, it is interesting to note that more establishments that call themselves pubs sell real ale than offer food. However, food is clearly a vital part of many pubs' offerings, with well over 500 pubs in Bristol laying on meals of some kind. Two areas that are showing no signs of dropping off are the availability of wifi (over 350 pubs now let you log on while you sup) and sports TV (270 places to watch the match).

Lunchtime Meals	558
Evening Meals	523
Garden / Outdoor Drinking	469
Wifi Available	365
Car Parking	335
Family Friendly	313
Sports TV	271
Dogs Welcome	199
Function Room	189
Smoking	185
Live Music	170
Disabled Access	155
Real Fire	117
Restaurant	108
Accommodation	66
Quiet Pubs	59

Of course, the real value of research like this will be in seeing what's changed when we check back again next year. In the meantime, please visit **whatpub.com**, where you can search for pubs offering any and all of the drinks and facilities listed here and, of course, make sure you keep updating us on the changes you see in the pubs you visit.

Duncan Shine

News from New Bristol Brewery

For the second year in a row, New Bristol Brewery was runner-up in the 'LocAle' of the festival competition at the 2015 Bristol Beer Festival. The tasting notes describe **Super Deluxe Stout** (7.0% ABV) as comprising Maris Otter pale ale malt, Caramalt, Crystal, chocolate malt, Munich, roasted barley, oats, wheat, milk sugar, cold pressed coffee, vanilla pods and lots of East Kent Golding hops; quite a list and the basis of the unique taste! The award was presented by branch members on a visit to the Wilson Street brewery in May and the pictures can be seen elsewhere in Pints West.

In spite of space limitations, room has been found for two new conditioning tanks which are being used to increase bottling capacity. There has been an increase in demand as more pubs, restaurants and delis in Bristol stock them. The black opaque 500ml bottles can be found at:

- Grape and Grind
- Flour and Ash
- Beer Emporium
- Corks of Cotham and Southville
- Pump House
- Gallimaufry
- Mathilda's
- Aimee's Winehouse
- The Social
- The Urban Standard
- ...with more to come!



Recent brews include **Ostara** (5.6% ABV) which is an American style IPA with a biscuity malt bill, Summit, Amarillo and Citra hops, and tropical fruit and grapefruit aromas. Ostara is named after a Germanic pagan goddess. A collaboration ale which was brewed with Will from the Crofters Rights has now been bottled and is available there. **Kolsch** is an ale, often confused as being a lager, which is only brewed in Cologne in Germany. New Bristol Brewery used the Kolsch yeast strains to brew their version of this famous style of beer.

New Bristol Brewery is doing a special brew for a new brewery in Ireland, Breifnes Brewery. Noel James and Breifne have brewed an American IPA, which will soon be going across the water to Ireland in kegs. And look out for a new seasonal beer which will include with rose petals!

Following on from the recent success of the 'Pudding & Pie Night' at the Bird in Hand, Long Ashton, and an appearance at the Chippenham Beer Festival, several more events are planned including tap take overs and 'meet the brewers' sessions. New Bristol Brewery will also have a stall at the Festival of Nature on the 13th and 14th of June where they will be selling their range of bottled beers.

Michael Bertaque

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News from Cheddar Ales



Cheddar Ales has created a spicy farmhouse saison called **Firewitch** as part of the launch of a new premium craft range. The Cheddar Ales premium craft range allows its brewers to make one-off, seasonal or more experimental brew styles. The saison is brewed using Pilsner, Munich and a little wheat malt with fresh citrus fruit zest, Indian coriander and grains of paradise with a blend of Sorachi Ace, Calypso and Pacific Jade hops.

Firewitch is the name of the pink flower which originates from the Cheddar Gorge and exudes a spicy aroma. The beer is a medium bodied pale straw beer with a slight natural haze from the yeast. Traditionally winter brewed in Belgium ready for summer farm workers, the saison style is a light, thirst quenching but flavourful beer.

Cheddar Ales produces half a dozen beers in their core range, including a pale ale, IPA, golden ale, best bitter, premium ale and porter.



Local Mendip water and malts are used with a mixture of English, European and New World hops to create well balanced, flavoursome award-winning ales. Firewitch is 4.8% ABV and is available in casks and kegs, and also bottle-conditioned, Cheddar Ales having their own on-site bottling line.

Jan Deverell

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BATH & BORDERS BRANCH

News from the CAMRA Bath & Borders branch

**Bath & Borders Branch
Overall Pub of the Year for 2015**

The George Inn Long Street, Croscombe



Congratulations to Peter and Veryan Graham, owners and landlords of the George Inn at Croscombe, on winning the branch's overall Pub of the Year award.

This attractive seventeenth century inn, which has been extensively refurbished over several years, serves up to six beers, including *King George the Thirst* and *George and Dragon*, both brewed exclusively for the pub by the nearby Blindman's Brewery, along with regularly changing guests from across the region. The *George the Thirst* has recently reached 100,000 pints in sales.

To mark this milestone, and to celebrate the award of branch Pub of the Year, a special evening was held on Thursday 12 March. Branch social secretary Denis Rahilly presented Peter and Veryan with their much-deserved award.

Meanwhile Paul Edney and Lloyd Chamberlain of Blindman's Brewery were on hand to talk about history and recipes for the two beers. The *King George* was developed in 2005, following a request from Peter for an exclusive beer, and went on sale for the first time in October of that year. The key ingredient is the Chinook hops, which gives the beer a distinct malty, citrusy flavour, whilst this Canadian variety of hop also reflects the fact that Peter and Veryan are Canadian themselves. Such was the success of *King George* that a request for a second exclusive beer followed, and so came about the hoppier *George and Dragon*. To mark the 100,000 pints of *King George*, Paul presented Peter with a commemorative tankard and, for general consumption that evening, a free cask of the beer itself. Meanwhile the Pete Wagstaff Band provided the musical entertainment.

Alongside its beers the George offers a range of at least four real ciders, with Hecks Kingston Black, Thatcher's Cheddar Valley and Orchard Pig ciders as regulars.

The George's interior consists of a large main bar, a snug with its own fireplace, family room and separate dining room. Food is home-cooked using locally sourced ingredients. There are regular themed food nights. To the rear of the pub is a well-used skittle alley and meeting room and a large garden with a covered terrace. Peter and Veryan have built up a loyal customer base from across the local community and have made the pub into a wonderful, welcoming and cosy hostelry. A great place to stop off at on the road between Wells and Shepton Mallet.

Steve Hunt

**Bath & Borders Branch
City Pub of the Year for 2015**

The Bath Brew House James Street West, Bath



Congratulations to the management and staff of one of Bath's newest brew-pubs on winning the accolade of the local branch's City Pub of the Year.

The Bath Brew House is not yet two years old and has already made a huge impression on the real ale scene in Bath. At a presentation, held on Thursday 7 May, Bath & Borders branch chairman James Honey presented pub manager Lucas van Rensburg with the Brew House's well-deserved award.

Formerly the Metropolitan, and before that the Midland Hotel, the whole building underwent a major refurbishment in the summer of 2013 and re-opened as a brew-pub in September of that year. The pub's owners are the City Pub Company (West), which was founded in 2011 by established industry entrepreneurs David Bruce and Clive Watson, and John Roberts, former managing director of the Fuller's Beer Company.

The on-site micro, the James Street Brewery, produces the two regular beers, the refreshing and malty Gladiator (3.9%) and the hoppier, citrusy Emperor (4.4%), plus a rotating seasonal beer. There are usually four guest beers, sourced mainly from nearby micros. There were two beers from the New Bristol Brewery on the night of the presentation. The bar also boasts a four-tap craft beer font from which are dispensed artisan beers from both the UK and around the world. Meanwhile the pub has started its own beer society, the Bath Beeronauts, whose membership benefits include a 10% discount on beer and advance invites to new beer tastings.

The main entrance takes you through to a large L-shaped bar. The James Street Brewery vessels can be seen, behind a glass frontage, to the rear of the bar and more or less opposite the main entrance. To the rear of the main bar area is a dining area with open kitchen, among whose features are a rotisserie and smoke house, and a very large garden and patio, which, in the summer makes an excellent sun trap and in winter is enclosed by a heated marquee. Upstairs is the 'Tank Room', where can be seen live TV sports, and which hosts quizzes, movie nights and comedy. This room, which has its own bar, can be hired as a function room.

Steve Hunt

BATH & BORDERS BRANCH

News from the CAMRA Bath & Borders branch

Bath & Borders Branch Community Pub of the Year for 2015

The Fromeway

Frome Road, Radstock



Congratulations to John Denning, owner and landlord of the Fromeway, on the award of Bath & Borders Community Pub of the Year.

This exceptionally smart and friendly freehouse has been in the same family for five generations. John, who used to run a butcher's shop next door, has been in charge for more than 36 years and still produces his own sausages, faggots, and home-cured hams for the excellent bar and restaurant meals.

A presentation was held on the evening of Tuesday 28 April at which Bath & Borders committee member and local, Roy Priestley, handed over the much-deserved certificate to John.

The Fromeway has a warm and relaxing atmosphere and is popular with locals. It organises many functions, including quizzes and walks for charity. The pub also provides accommodation and has three guest rooms. Three beers are usually available, with Butcombe Bitter and Wadworth's 6X the regulars and a guest ale that can come from breweries as far away from each other as Yeovil Ales and York Brewing.

Steve Hunt

Other Pub News

Bath and Surrounding Villages

Culture & Cure, 3 Belvedere, Lansdown, Bath

The free-of-tie lease of this speciality craft beer pub is on the market with selling agents Sydney Phillips for £43,000.

The four-storey Georgian terraced building has undergone two major changes of identity within the last 20 years. Formerly a cider pub called the Beehive, and often frequented by students, it was transformed into a smart, upmarket wine bar and renamed Grappa. More recently it was extensively refurbished for a second time whereupon it became the Culture & Cure.

In its present guise this bistro style Culture and Cure offers a range of food that aims to celebrate British produce. The selection of cheeses, charcuterie and tapas are all home-grown with wine and craft beer from local vineyards and brewers. Wild Beer Co and Wiper & True feature in the line up of craft beers alongside London based The Kernel whilst a house brew by Bristol Beer Factory is available.

There is a small kitchen on the second floor, which overlooks the restaurant and retro cocktail bar, whilst on the third floor is a relaxing cinema room and comfy sofas. Meanwhile there is jazz on Thursdays. The pub currently opens Tuesdays to Saturdays.

Packhorse, Southstoke, near Bath

It is now three years since the ACV-listed Packhorse was sold by Punch Taverns and immediately closed by its new owner.

On Saturday 16 May some good beer and cider was enjoyed in the *Not the Packhorse* temporary bar in the centre of the village and locals were updated on community efforts to buy and re-open this much-loved old pub.

Support for community buyout shows no sign of waning: indeed attendance for this annual event seems to increase every year and the 150 or so locals were told that the current owner has rejected a number of offers to purchase the pub, but has not applied for the Change of Use that would be necessary to allow any alternative use.

Further details at southstoke.net.

East Somerset

Redan, Fry's Well, Chilcompton

This pub appears to well on its way to re-opening soon. We understand that the new owners are Dan Obern, Toby Gritten and Tom Gall, who already run two pubs in the area, the Pump House in Hotwells and the Bird in Hand at Long Ashton.

The major refurbishment, which appears to be near completion, should breathe new life into the Redan as a pub with restaurant, accommodation and a child-friendly garden.

Lamb Inn, Chapel Road, Clandown, near Radstock

The closure of this large pub in January 2014 was seen as a major loss of amenity to a part of Radstock that sees itself as a distinct community. The freehold of the Lamb has been sold and a major refurbishment of the building is underway. Planning permission has been granted to convert the premises into three flats and what is likely to be a three-bar pub. Some space has been lost but at least the pub in essence has been saved.

(Continued on next page)

BATH & BORDERS BRANCH

News from the CAMRA Bath & Borders branch

(Continued from previous page)

Full Moon, Lower Rudge, A36, near Frome

This large village pub, which dates back to the seventeenth century, was placed into administration last year. It remains open and it is hoped that it will attract a buyer who is prepared to keep this attractive rural freehouse open as a pub.

For many years the Full Moon made a good income from its hotel accommodation, which consists of 17 letting rooms, most of which are contained in three "cottages" in the pub's extensive grounds. A management company Convivial are currently running the pub on behalf of corporate recovery experts Begbies Traynor.

Meanwhile the freehold of the pub has been on the market for £700,000 with Colliers International, the price reflecting the fact that the pub does need a fair amount of investment. In the meantime locals are becoming concerned as to whether the Full Moon will survive as a pub.

Former Palladium Electric Cinema, High Street, Midsomer Norton

JD Wetherspoon could be on its way to Midsomer Norton. We understand that the popular 900-pub chain has recently acquired the former Palladium Electric cinema in the town centre. The projected development would cost in the region of £2 million and bring 45 jobs to the town.

A planning application to convert the long-derelict building into a pub was submitted to Bath & North East Somerset Council in December 2014 and a target date for a decision has been set for July 2015.

The building became a centre of entertainment when it opened in 1913 as The Empire. With its large stage it functioned both as movie house and theatre. Two years later it was acquired by a new owner and re-named the Palladium Electric. It continued in business until finally closing its doors in 1993.

Before it became a place of entertainment the building was part of the Welton Old Brewery Company. The neighbouring Savoy Rooms were the brewery whilst the cinema held the vats.

Panborough Inn, Wookey, near Wells

This former family-run freehouse with outdoor decking and a soft play area closed in October 2014. At the time of writing the freehold was on the market with Christie & Co for £375,000.

West Wiltshire

George, 67 Woolley Street, Bradford-on-Avon

This pub should re-open soon. We understand that it has been acquired by the former landlords of the nearby Tollgate in Holt and a refurbishment is underway.

A notice board is advertising for staff. Hopefully we will have more to report in the next edition of Pints West.

Timbrell's Yard (formerly Riverside Inn), 49 St Margaret's Street, Bradford-on-Avon

This large Grade-II listed pub re-opened on Wednesday 18 March following a £1.5 million structural renovation and refurbishment.

The public area of this large and handsome building, which sits on the southern bank of

the river Avon between the station and town centre, consists of a large bar and a restaurant, which together form an L-shaped surround to a pleasant outdoor terrace.

Around four or five real ales, mostly from local breweries, are available along with Honey & Daughter Midford cider and a selection of craft beers from Meantime Brewery on tap. The pub also offers accommodation with 14 en-suite rooms.

It is believed that the main building dates back to the eighteenth century and was originally the home of Mr Timbrell, who owned a dye-works in the vicinity. A copy of an early nineteenth century painting by Samuel Spode, owned by the nearby town museum, showing the yard as it was then hangs in the restaurant.

Greyhound, 61 Mortimer Street, Trowbridge

This pub re-opened in December 2014 following an extensive internal and external refurbishment. The whole pub has been considerably smartened up and has a welcoming feel.

The Greyhound opens lunchtimes and evenings but does not serve food. (The new owner and landlord, Keith Morris, is still looking into the feasibility of this.)

The pub is very much focussed on sports TV and is beginning to participate in local skittles and darts leagues. The beer range is still being decided but late February consisted of London Pride (which is selling well) and Moles Rucking Mole.

Refurbishment work continues on the pub. Keith, who had previously run the Twelve Bells on Seymour Road in Trowbridge, is concentrating on the upstairs private accommodation after which he intends to move on to the courtyard at the rear of the pub.

Masons Arms, 34 East Street, Warminster

At the time of writing this pub was up for let. Situated at the eastern end of the main shopping street that weaves its way through the town centre, this pub was extensively refurbished around six years ago and has serious potential.

The layout comprises two bars, a dining area and an attractive, secluded terrace. An archway to the side of the building gives access to a small car park.



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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, is shortly due to re-open as a pub. It had been closed since August 2014.

Previously it had been 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, with the result that many locals felt alienated and priced out of their own local pub.

Steve Hunt

Brewery News

Twisted Brewing

Twisted Brewing of Westbury followed up its third seasonal beer, Piper (4.5%), with its fourth, a mid-brown 3.8% bitter called Liberty. Made from three different malts and three different hops, and named in celebration of the 800th anniversary of the Magna Carta, Liberty is a light, gentle session bitter.

More recently it has re-vamped **Gaicho**. It has been re-launched as a very flavoursome 4.6% dark-cherry coloured beer with a clean, bittering, complex aroma made from three different hops.

Meanwhile the brewery has started wholesaling beers from other micros, initially from Great Oakley in Northamptonshire and White Horse in Oxfordshire, increasing the level of choice of beers, from Twisted's own four regulars and two seasonal, to a total of 15.

Steve Hunt

Electric Bear Brewing

The last Pints West mentioned first news of a new arrival to the local brewing scene. Details are scant at the moment but we expect to see the first four beers from the startup, called Electric Bear Brewing Company based in Bath, in the summer. Later on they will be followed by an adventurous range of seasonals inspired by beers from around the world.

We also know that founder Chris Lewis has recruited a multi-award-winning head brewer, and the brewhouse will be brand new 15-barrel kit suggesting big ambitions for the brewery.

This is more great news for the regional brewing scene and we can't wait to sample the beers and get the full story behind the venture.

Trevor Cromie



Three Daggers Brewery

The Three Daggers Brewery in the Wiltshire village of Edington has recently launched a couple of new beers.

Session Ale at a mere 2.8% ABV is a full flavoured bitter that belies its strength, with good hop character from Cascade hops.

Daggers Black is a 4.5% dark stout brewed with flaked and roasted barley and First Gold hops, with bags of fruit and cocoa and chocolate undertones.

Their big news is that they won first prize at the SIBA BeerX in Sheffield for 'Best Individual Pump Clip' for their handmade oak Daggers Edge clip. Their oak pump clips are available for all their customers irrespective of size or order.

James Street Brewery

The latest beer from the James Street Brewery in the Bath Brew House is a 4.5% real lager infused with fresh mint, basil and kaffir lime leaves. It's single hopped with Citra and will be available from the last week in May. Most unusual and well worth trying!

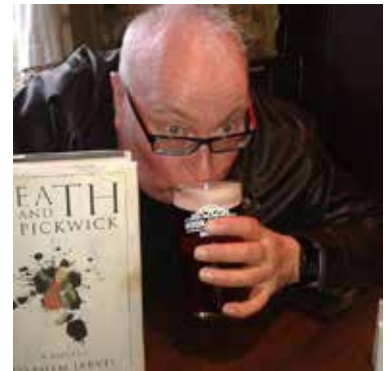
Chris Rogers



Death and Mr Pickwick

Not a beer book as such but...

Death and Mr Pickwick is a new novel by author Stephen Jarvis which explores the origins and subsequent history of Charles Dickens's first novel, The Pickwick Papers – potentially of interest to Pints West readers because The Pickwick Papers has been described as "a hymn to booze" – it is essentially a gigantic literary pub crawl, as Mr Pickwick and his friends travel from pub to pub. And, as Stephen's novel parallels The Pickwick Papers in many ways, he too includes a lot of drinking. (Although it should be pointed out as well that the novel is completely self-contained – it requires no previous knowledge of The Pickwick Papers.) Furthermore, a number of scenes are set in Bath and the surrounding areas. The novel is published by Jonathan Cape, of the Random House Group, and you can find out more at www.deathandmrpickwick.com.



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Watering Holes in the Desert

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Weston Whispers

So just what have members of the Weston-super-Mare CAMRA sub-branch been up to recently? . . .

Sunday 1st March was the day when the Weston sub-branch had its meeting to vote on the potential entries for the next Good Beer Guide. All local CAMRA members were eligible to attend the meeting, held at the Conservative Club, and participate. The number that did attend was less than previous years, but we also had a number postal votes from other members. Good discussions took place debating each pub in turn (with Bill Barnes acting as chairman for the meeting), none too acrimoniously! More attendees would be appreciated in future years though.

On Thursday 5th March two members from the sub-branch attended the **Brewhouse & Kitchen** in Cotham and enjoyed the company of many from the main Bristol & District branch. This was the official launch of the pub, located on Cotham Hill, that now boasts its own on-site brewery.

On Saturday 7th March we had a two-pub social at the **Gryphon** and **Three Tuns** beer festivals in Bristol. Attendance by the sub-branch was limited to three members – apparently the fine weather prevented others from joining us!

On Thursday 26th March we had a pub survey trip to the **Windsor Castle** in Upper Bristol Road starting at 8pm. The pub had three beers – Sharp's Doom Bar, St Austell Tribute and Ruddles County – all in good condition, and it was extremely busy for a Thursday evening with much food being consumed. We were joined by five other members of the sub-branch here, and later walked down the hill of Baytree Road and along the main road to the **Borough Arms** in Locking Road. We hadn't visited either of these pubs for a good while so both landlords were glad to see the "official arm of CAMRA" although both get deliveries of Pints West regularly (delivered by local CAMRA members). Normally, we were told, the Borough Arms has three beers on, Butcombe Bitter, Shepherd Neame Spitfire and a guest ale, but on this evening only the Spitfire was available. However it was a very good pint and a couple from the group,

who previously had said that Spitfire was not to their taste, said that this had changed their mind about the beer.

The sub-branch had their second "meet & greet" event, which was held in conjunction with Bristol & District members, on Wednesday 15th April from about 7:30pm at the **Regency** in Lower Church Road. Norman Spalding represented the Bristol CAMRA branch committee and during the evening there were some 17 members there, including two new members who we had not seen before, one of whom was very good at skittles though having never played before. Five real ales were on at the pub that night, but disappointingly only one local (Butcombe Bitter), the rest being nationals. Good curry and chips was available, and in the last half hour Dr John, aka Mike Kellaway-Marriott, turned up electioneering on behalf of himself – fortunately none of those present live in the ward he was standing in.

On Saturday 25th April we had a visit to Bath to look at some of the pubs there, especially ones that we hadn't been to for a long time. We had advertised the fact that we'd leave our first port of call, the **Lambretta's Bar**, at 1pm, but at the time when five of us left the train at noon we still hadn't decided who was going to lead the tour as I had hoped that Malcolm Brown would, as he had been telling us for the last year about all the good beers he'd been having at a few of the pubs. Being early we visited the **Alehouse** near Bog Island, followed by the **Huntsman** almost next door. Here we were joined by Malcolm who wanted us to go directly to the **Bunch of Grapes** as he wanted to have a pie and a pint there. We declined however as we still had first to go to **Lambretta's Bar**, where William from the Bristol branch joined us. After a swift half we went with Malcolm, our temporary tour leader, to the aforementioned **Bunch of Grapes**, where two members availed themselves of the pie and pint for £8.79, the rest contenting themselves with a half pint. Those not eating then went to the **Westgate** (a Greene King pub), again on Malcolm's recommendation, where the *Down the Dragon* 4.8% smokey beer was a very good special from that brewery.

Dr. John ... Up North and back

In my boyhood days, hammers were most unkindly referred to over the Pennines as "Manchester screwdrivers", being thus used to make recalcitrant screws do their job, which was not, incidentally, tightening up the hard labour machine in the local jail. As the aforementioned city's present name is derived from the Latin *Mamucium*, itself from the Celtic Brigantes name, part of which is still seen in the Welsh word for "mother", *mam*, it should really be called "Womanchester". Any road up, I went there to sample some JDW brews.

The *Piccadilly* is on the street of that ilk, which may have been named after John Le Carré's northern training agency or a Green Parking experiment. With, amongst others, Dorset Jurassic Traditional Bitter (4.2%) coasting in, it had: Marston's full-bodied Jennings Golden Host (4.2%), possibly known as "Bennett" in France; a transgender Moorhouse's Blond Witch (4.5%); a well-balanced Trans Pennine Rudgate IPA (5.2%); and a Maxim dark ruby Maximus (6%) springing over from Houghton.

The *Paramount* on Oxford Street was a picture, with both men and women in brogues and Adnams dark ruby Broadside (4.7%), good for going Dutch. The selection also included Blond Witch and Maximus, with: Thwaites Wainwright (4.1%) pale golden walking ale; a refreshingly citrusy Otter Bright (4.3%), which was actually served at the correct temperature; and a pale amber Kelham Island Pale Rider



The Waterhouse

(5.2%) bagging a good nose and bucketsful of flavour.

The *Waterhouse* on Princess Street may now be making the chips with Charlotte potatoes for any Lady of Shalott drifting in. It stands by the palatial Town Hall, something local residents

may no longer do. It also had Wainwright, with the local Marvelous Phoenix malty Wobbly Bob (6.0%) rising to the occasion and Resurrection (4.5%) coming back with a fresh amber spiciness.

Having mentioned *Perkin Warbeck* again in *Pinctae Occidēs CIV/CV*, I had said hostelry added to my HMG CV by those in Taunton who must be obeyed and found amongst a fine selection: the *Paramount* Otter Bright; Sharp's Doom Bar (4%), as quaffed by Camel drivers; and the Ian Botham of ales, Exmoor Stag (5.2%).



Wobbly Camera!

Joined by the pie-men we made our way to the **Griffin** on Monmouth Street, after which Malcolm disappeared, leaving the tour decisions to a committee of four which took us to the **Raven, Salamander, Coeur de Lion, Volunteer Rifleman's Arms** and **Old Green Tree**, with our last stop being the crowded **Pig and Fiddle**.

At the **Weston Cricket Club's Charity Beer Festival** in Devonshire Road on Saturday 2nd May we had a loosely connected social gathering as no time had been specified, knowing that some people could not go there until the evening. I arrived at just before 7pm (just in time to see the last four overs of cricket – Weston beat Keynsham) and found that there had been three members of the sub-branch there during the afternoon, as well as many from the Weston pubs, especially the Bear Inn. There were six members when I was there, and I was joined later by another three, so all in all on the Saturday 12 members attended. The beers were of excellent quality and if one bought a ticket for four pints it was £2.50 a pint (£1.25 a half), otherwise £3 (£1.50). Some of us returned for the Sunday sessions, which were even better attended due no doubt to the music of the Mangled

Wurzels and the Stereo Jacks. Also the Oakham Citra sold out early, but there were still 13 beers on at 10pm. There were also 16 real ciders.

We still don't seem to have a volunteer to take over the job of social secretary for the sub-branch, so if you feel you could take this on please contact Bill Barnes (you can email weston_camra@googlegroups.com).

Robin E Wild



If we could get a volunteer to be our social secretary we probably wouldn't keep getting lost like this



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The Bar Code
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BY EDDIE TABERNER

A Round with Robin

Hello and goodbye; well not quite, but if you've been reading my column since Pints West number 54, you'll know it has been in every issue, and you are probably thinking it's getting a bit samey and tired. So with the editor's approval I've decided to make this an occasional "round", so this will be the last quarterly one.

I've been to four beer festivals since March, three local and one in Devon. I went to the **Volunteer Tavern** in St Judes on the 3rd of March, and from some excellent "dark IPA" style beers the *Red Squirrel Dark* (4.8%) was my favourite. At the **Beaufort Arms** in Hawkesbury Upton on the 1st of May (a pub I'd not been to for nearly forty years – it was the Beaufort Hunt then) there was a good selection of mostly Bristol and Gloucester beers and I was wowed by the amazing collection of pub ephemera and original enamel displays collected by landlord Mark Steeds, not just in the skittle alley where the beers were on stillage,



Some of the items in Mark Steeds' collection at the Beaufort Arms

but also in the pub itself. The ubiquitous Butcombe was on the bar, but other than that most of the beers were for the "tickers". My choice of brewer there was the *Combined Brewers* (Cotswold Spring and Severn Vale) who'd brewed two 6.9% beers – I preferred the *Thornbury Special Bitter*. On the following two days I attended the **Weston-super-Mare Cricket Club** first charity beer festival, and with 15 beers on and 16 real ciders there was plenty to choose from around the country, with *Purple Moose Snowdonia*, *Wold Top Marmalade Porter* and *RCH 30.4* being the beers I had twice. In Devon was the **SIBA** festival at **Tuckers Malting**, Newton Abbot, and I travelled by First Railways with Mark Hanrahan and Gavin Paterson from the Bristol Branch, and met Andrew Clarke also from Bristol there, the latter recommending the beer of the festival (which I concurred with) from the *Noss Brew Works* of South Hams with their delicious *Church Ledge* bitter (4%).

I went to the official launch of the **Brewhouse & Kitchen** on Cotham Hill (in Cotham, near Clifton Down) on the 5th of March and we were greeted by a bevy of smartly dressed young people pressing food on us, and two free pints too. The brewing plant wasn't yet up an running, they were at the time all brewed at their one of their other breweries. Of those tried, I particularly loved the *Saturnalia Plum and Ginger Porter*.

Meeting at the **Gryphon** (just up from the Colston Hall) on Tuesday 31st March with Rich Neale, a onetime Weston sub-branch member and now in the main Bristol branch, we decided to go to the **Surrey Vaults** in St Pauls (as neither of us had been before) for one of their "meet the brewer" evenings, that evening featuring Gloucester, and we weren't disappointed either with the pub or with the friendly banter of the brewers. Three beers were on, priced (as is normal after 5pm on Tuesdays) at £2.50 – this included their dark and very hoppy IPA. Since then I've been back there every Tuesday evening (after a couple in the Gryphon of course), and the last "meet the brewer" was with *XT* (who also brew *Animal* beers) from Notley Farm, Long Crendon in Bucks. I recommend their www.xtbrewing.com/animal.html website – Animal beers are much like Arbor's Friday afternoon specials; the one on offer at £2.50 was the *Bastard Bunny* double IPA (7.2%).

St George's Day at the **Cornubia** was pleasantly spent playing boules and drinking, and in the evening, after steak and kidney pudding, mushy peas and mash, the Rag Morris based at Bristol University

danced outside the pub. Though I have given up Morris dancing full time, it was heuristic to join in, and good to make the acquaintance of these ladies and gentlemen – an occasion that was filmed and is on the pub Facebook page.

At the end of March I went on the Bristol Pub Group's tour of pubs in East Bedminster and Southville (see main article elsewhere) visiting, in order, the **Rope Walk, White Hart, Princess of Wales, Old Bookshop, Hare, Steam Crane, Imp, Coronation and Golden Guinea**. The quality of beer was good throughout but the price varied tremendously (for the pints I had) from £2.80 to £7 a pint.

Following Esme Fletcher's funeral at South Bristol Crematorium, with three friends from Bristol CAMRA and Darren Kaye, the manager at the Seven Stars, I had a memorial crawl of West Bedminster pubs – namely the **Cross Hands, Miners Arms, Plough and Windmill, Jolly Collier, Black Cat, Princess of Wales and Old Bookshop**. Some of the pubs had no real ale in, but had cider which was very refreshing as it was a very hot afternoon. This end of Bedminster the prices I paid varied from £2.60 to £3.40, with Bristol-style (flat) Bass at the Black Cat being the best value for money.

The **Seven Stars** in Redcliffe continued their treat of compiling beers from particular areas of the country, known as their 'Beeriodicals', with March being Scottish beers (*Fallen Local Motive* at 3.9% my top choice), April having Wiltshire beers and *Shed Ale Spring Passion* (also 3.9%) my best of them, and May featuring Yorkshire. More difficult to pick a best Yorkshire beer with so many excellent breweries there, but from those I had here the *Doncaster Sheffield Diocese Centenary Ale* (5.8%) must rank with the best of them whilst the *Fernandes Wakefield Wobbler IPA* couldn't fail to please a hop lover.

Finally, in *A Round with Robin* number five, in *Pints West* issue 58, I had the temerity to list my ten favourite beers; I should point at that if you have a copy of this please don't regard it as the truth now, as times have changed, and though *RCH Pitchfork* is still up there with great beers, there are others on that list that embarrass me. The truth is that my favourite beer is "the one have just had a second pint of" at any time.

Robin E Wild

At the risk of embarrassing Robin, this is what he wrote back in 2003:

It's easy to say what my top ten beers are: Hop Back Summer Lightning, Bath Ales Gem, RCH Pitchfork, Bass (especially on gravity like you get at the Swan With Two Necks in Bristol), Adnam's Regatta, Oakhill Yeoman Ale, Fuller's London Pride, Kimberley Classic, Hook Norton Old Hooky, and Timothy Taylor Landlord.



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Black Country Heaven

What sort of bloke would treat his wife to a Valentine's Day starting in Wolverhampton? Well, this one, because my birthday was the following day and it was my treat. The plan was to revisit the Black Country, filling in a few blanks from a previous trip and also showing off to our pals some pubs we particularly liked the last time. Our main mode of transport was to be the local bus (National Express) and, being of fare-paying age, we were delighted when told by the cheerful bus driver that £8 would cover all four of us travelling around the area all day.

Armed with Dudley CAMRA's *Real Ale Trail* downloaded from their website (www.dudleycamra.org.uk/drat.html), we headed off mid morning on the bus towards Halesowen which lies to the south of Wolverhampton. Before reaching Halesowen, we got off at Netherton to visit the legendary and unspoilt **Old Swan**, also known as **Ma Pardoe's**. This isn't the first time that this excellent establishment has



Ma Pardoe's

been mentioned in this publication so I'll be brief. Built in 1863, this is a multi-roomed pub with its own brewery. Original fittings have been retained and it is a delight to visit. Although it wasn't yet noon, there was already a lively atmosphere here as "the girls" engaged with the locals while taking a few photos, including the picture of a swan in enamel on the ceiling. We settled in the snug with our ales which were all from the Olde Swan brewery's own range. All were reasonably priced (starting at £2.20 a pint) and went down well. We were reluctant to leave but had a long day ahead so we reboarded the bus to carry us to Halesowen.

After a quick look around Halesowen town centre, we moved on to the **Waggon and Horses** on Stourbridge Road. We were greeted here



Waggon and Horses

by a selection of 12 real ales, most of them guests, with a top price of £3.10 a pint. The pub is on a corner site with a Victorian, red-bricked appearance. Inside, the bar is long with quieter sitting areas to the sides. A couple of the greedier of us decided that now was the time to top up our full English breakfasts and shared a large slab of bread and butter pudding for a very reasonable 80 pence to accompany our beers.

From here, we took a five-minute walk up the road to the **Hawne Tavern** in Attwood Road which we knew to have sport on television and the Six Nations Rugby was kicking off any minute. This proved to be a good choice. Very much a community pub, everyone seemed to get on and a few of the local children made our acquaintance. At one point, my wife met a little girl who was coming out of a toilet cubicle who asked "do you know my mummy?" When my wife answered that she didn't, the little girl said "good, I don't have to wash my hands then" and promptly left the toilets! For a community pub, there was a generous choice of 10 real ales with a bit of a northern flavour. We particularly liked Fat Cat's Porter and Wye Valley's IPA and found the prices to be reasonable with three half pints coming to £4.25. One of my ideas of what can make a great pub is a ready supply of filled rolls (known as cobs in these parts) and we made use of their availability. It is here I need to mention that one of our pals, Danielle (aka Desperate) whose catchphrase is "I don't think I can do it justice, but I'll give it my best shot", has some of the qualities of a competitive eater and one of my duties as her self-appointed beer guide was to ensure Dan had a ready supply of food over the day.

Our next port of call was Brierley Hill which required taking the bus on to Stourbridge where we changed buses and headed towards Dudley. Getting off at Brierley Hill, a ten-minute walk took us to the **Vine**, at the end of Delph Road. This also serves as the tap for Batham's Brewery and I am a bit of a fan of their beers. The interior is unspoilt with an interesting layout. Only Batham's Mild and Bitter were available on draught as real ale but these came with the price tag of £2.35 and £2.60 a pint respectively and both were superb. What more do you need? Apart from good company, and I recall pretty much all of the regulars seated in the front lounge talked to us while we stayed there. At this point, Dan upped her game and helped herself to a good half of her husband Jamie's generously proportioned cob.

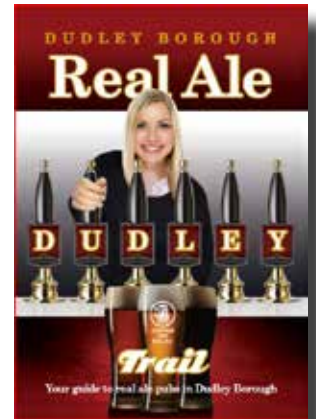
Once again, we were reluctant to leave, but leave we needed to do and off we went. It was at this point that our travel arrangements went a bit haywire. Anyone following this route would instead be best advised to order a taxi from the pub direct to our next destination.

Our taxi took us north to Lower Gornal and the **Fountain** on Temple Street which has a reputation for good food. By now it was early evening on Valentine's Day. The pub was busy and we were pleased to be served quickly with good, home-cooked food. There were 10 real ales on tap, priced from £2.85 a pint and there were no complaints for the food or drink – a special mention here for Dan's demolition of her cow pie and mash.

From here we walked up the hill for another 10 minutes or so towards Upper Gornal and a second Batham's pub, the **Britannia** (or **Sally's**) in Kent Street. Along the same lines as the Vine, the interior takes you back in time and the usual Batham's beer offering did not disappoint. Slightly further up the same road, now called Clarence Street, brought us to the **Jolly Crispin** which has a cottage-like appearance and which offered 10 real ales including one from its own brewery. Beer prices started at £2.60 a pint and a special mention here goes to the Titanic Plum Porter.

After a further walk to Sedgley, we finished in the home of the Sarah Hughes brewery, the **Beacon Hotel**, where we couldn't resist the Dark Ruby Mild. Another multi-roomed, Victorian pub with original features, the Beacon was a comfortable place to finish our drinking. A short bus ride then returned us to our start point of Wolverhampton after a long but interesting day.

As they say in those parts, "tararabit".



Severn Vale CAMRA

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

Severn Vale pub news

Hawkes House, Thornbury



It seems to have been all go in preparation for the warmer summer months at Hawkes House. After the reported success of their *al fresco* area last year they have been looking to make it bigger and better in hope of a long hot summer this year. New outdoor oak benches have been installed, and new lighting and heating is to be installed in the coming few weeks. This investment has taken the capacity of their terrace up to around 100 covers. This means in the near future we could expect to see them doing a wide range of outdoor events (weather dependent, naturally!) including outdoor cinema nights, live music events and – potentially – a local beer festival.

Swan, Thornbury



It's early days yet, but look out for a beer festival here in September. The Swan, by the way, was refurbished in August 2011 when Sandra took it over and made many changes. It is now a family and pet friendly traditional community pub, based in the middle of Thornbury's bustling high street.

White Hart, Littleton-on-Severn



This ancient Young's country inn near the banks of the River Severn has been the subject of a spot of renovation. On an abortive visit in early May it was found to be "closed for a sparkle until Friday 15th evening". A revisit is called for soon.



Swan, Tytherington



Outside of our area and across the A38 in Gloucestershire CAMRA branch's territory, we also heard that the Swan in Tytherington has closed.

As recently as March this year, a new licensee – formerly from the Three Tuns in Bristol – had taken over this pub which had sadly long suffered poor trade and a succession of tenants.

Martin Farrimond

Severn Vale meetings

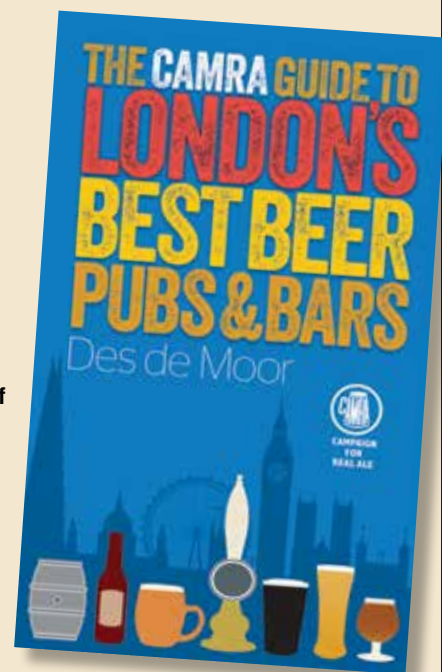
We're having a slight change of format from June: we shall visit a greater selection of pubs for our sub-branch meetings, which will now start half an hour earlier at 8pm, and then visit another one or two nearby pubs following the meeting. This is to ensure better coverage of pubs in our area. Those "other" pubs will be decided on the night, or shortly before.

See inside the back page for details, along with other diary dates and contact details.

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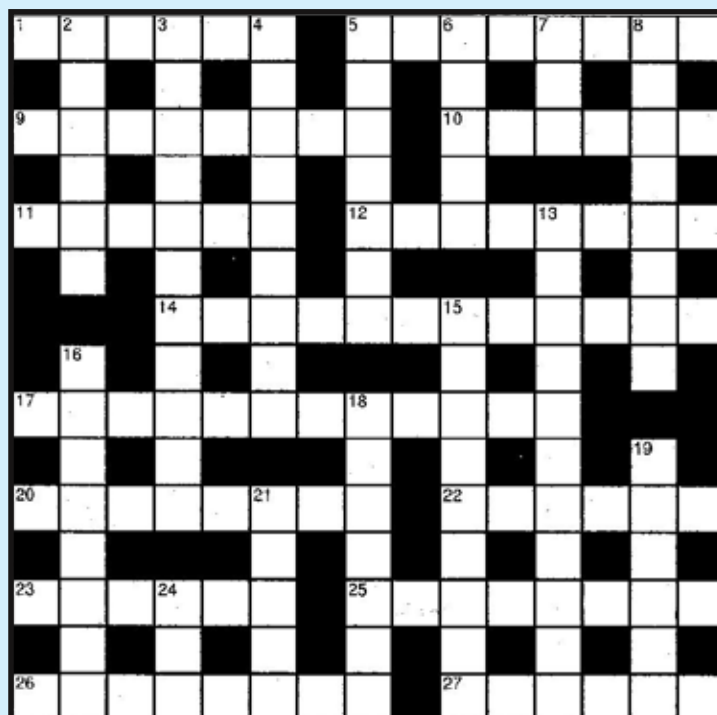
Compiled by Pete and Eddie Taberner

ACROSS

1. Two right feet dancing around a 'fursty' animal (6)
5. Beer tips over in front of sack (8)
- 9 & 7dn & 12ac. A.A. Gill's performance: a shambles for group of beers enthusiasts (8, 3, 4, 4)
10. Had rum cocktail in this city brewery (6)
11. Steve Plumridge finds dreadful bile easy to consume (6)
12. see 9ac.
14. What a freeholder keeps - Bristol beer factory product (12)
17. Sloshed as regimented row (12)
20. Actor John or composer Roger getting in the rounds (8)
22. Family tree found in the beer cellar (6)
23. Rock graduate collects last orders (6)
25. In short, sad to say, Smiles brewery is... (2, 6)
26. Share beer lacking head; bad practice (8)
27. Yet animal doctor gets intoxicated by French barmaid (6)

DOWN

2. Yorkshire brewer losing learner and taking on southern grazing beasts (6)
3. American politicians concerned with landlords (11)
4. Last man to get in at 'The Cricketers'? (9)
5. NUS prat stumbles into warm beer garden (3, 4)
6. Pale ale variety will aid Monty Python's knights in return (5)
7. see 9ac.
8. Get an active response from glassware agency (8)
13. Order a green Tango; once widely distributed in Vietnam (5, 6)
15. Necessarily, a requirement for total top-up with head of yeast (9)
16. Free beer gets tail wagging (8)



18. Source of beer flavours found in a delicatessen cellar (7)
19. Clear beer on street - it's the best! (6)
21. Exeter brewery that's not terribly content (5)
24. Arbor, Landlord, ESB, just for starters (3)

Solution on page 47

News from Arbor Ales



My latest visit to the Arbor Ales brewery coincided with that of two young gentlemen from the Italian Mezzo Passo brewery who there in connection with a collaboration ale (where two or more breweries get together to create something special) – the second with that brewery. Another recent collaboration was with the Tiny Rebel brewery. Completing the “foreign” news – brewery owner Jon Comer

visited the recent Barcelona Beer Festival but it remains to be seen if Arbor will establish itself in the, as yet, embryonic Spanish craft beer market.

On the property front May should have seen the completion of the purchase on new premises nearby – the existing units are chock-a-block – and at the time of writing everyone was preparing for the move. With a brew-length of approximately twenty barrels, it is not intended to increase brewing capacity as such. The kegged and bottled beers sector of the business is expanding well but by far the main core business lies in cask ales.

Of the brewery team, everyone was sorry to see assistant brewer Paul Worsley leave the company after four happy years, but a new brewing assistant from Galway, Robin Murphy, has now begun work. Alex Mansfield has completed his trial period and is now a member of the full time staff. Henry Revell, one time member of the Three Tuns team, has also joined the staff.

Finally, some local Bristol news. A bespoke bottle-conditioned beer has been produced for *Crack* magazine, available in 330ml and imperial pint bottles and called **Crack Hops** (4.2% ABV). It will be available at the Christmas Steps pub, located at the bottom of the historic Christmas Steps in central Bristol and operated by the magazine owners.

Henry Davies



**GREAT TASTING BEERS
BREWED RIGHT HERE
IN BRISTOL**

ARBOR

The Bristol Beer Festival equipment and stock need a new home

For many years we have been able to store our festival equipment and stock in half of the single garage of one of our branch members. He has allowed this as his contribution to the campaign, and this has supported the financial success of the festival, for which we are very grateful. This arrangement will come to an end in the near future when our generous member moves to new accommodation.

We have had discussions with a couple of local brewers but due to a number of factors we were unable to utilise the space offered. Ideally we would like somewhere in Bristol with level access to a space of roughly 8 cubic metres. This could be perhaps 4 metres along a wall, coming out 1 metre, and to a height of 2 metres. Or without a supporting wall, perhaps 4 metres by 2 metres, and 1 metre high. The longest thing we need to store is 2.75 metres (stillage beams).

It would also want to be somewhere that we can get a long-wheel-base van near to, for the once-a-year pickup (on a Monday and Tuesday) and return (on a Sunday) of the equipment during festival week in March.

CAMRA will insure our equipment and stock inside a third party's premises, provided they are secure. If you can offer us somewhere or know of somewhere that would not cost the earth, please contact us by emailing camra@camrabristol.org.uk.

Thank you.

Tony Durbin

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The Sally Brew Sessions

In the last edition of *Pints West* we reported how the Salutation Inn, a rural freehouse in the Gloucestershire village of Ham, had walked away with the Campaign for Real Ale's National Pub of the Year Award. This was an incredible achievement for the young couple, Peter and Claire Tiley, not least because this is the first pub they've had in the relatively short time they've been in the trade.

Their energy and enthusiasm knows no bounds. On top of all they've already done to make the pub the success it is, Peter now says: "We're trying to make the most of our position as National Pub of the Year by cramming in as many high profile events as possible this year." He is referring to a series of events which they are calling "The Sally Brew Sessions", some of which will involve breweries from the Bristol area.

Peter explained further: "On these days we've invited our favourite breweries to come down to the Sally and use our new on-site brewery to create a tweaked version of one of their flagship beers. We're opening



Peter Tiley with the new brewery kit at the Salutation Inn

up the brewery for the day so that people can come in, watch them brew and ask questions, like an enhanced 'Meet the Brewer' session. At the end of the brew we'll have a bit of live music and some food. Three weeks or so later, when the beer is ready, we're putting it on in an exclusive ten-cask run only at the Sally."

So far they have **Bristol Beer Factory** who are coming on Saturday 6th June, **Arbor Ales** on Saturday 15th August, Stuart Howe from **Butcombe** on Saturday 3rd October and **Severn Vale** some time in December. Bristol Beer Factory are kicking things off with a double-IPA strength version of their Independence.

It's all go at the Salutation Inn!

SP

The Salutation Inn, Ham, Berkeley, Gloucestershire GL13 9QH
www.the-sally-at-ham.com

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

The John Gatty letter

'Good grief,' I thought, 'What on earth can I come up with to keep our editor interested in publishing my next masterpiece?' Eureka! The old grey matter leapt in with a solution, so here goes.

Dateline: Saturday 14th March 2015.

With [son] Roger, bus from Thornbury to Bristol bus station, then bus to Temple Meads, arriving around 10:50. Join queue about two thirds of the way from the entrance. Roughly the same position we join every year.

Venue: Bristol Beer Festival, one of the highlights of the year for Roger and me.

Good position to be in, in the queue; alright for a seat at a table? But no, 'twas not

to be. Reason? The old-fashioned etiquette for queuing seems to be a thing of the past.

The doors opened at 11:30, but by the time Roger and I got to the door it was gone 11:45. 'How is that?' I hear you ask. Well, people would arrive, walk along the queue, find someone they knew, and join them. I got the impression, by overhearing some of the conversations, what was going on: one guy (yes it was mainly fellows) would join the queue, whilst two or three of his mates would go to a pub, have a swift half or three, then come and rejoin him. Apart from fisticuffs, what could a 60- and a 80-year-old do to stop this happening?

So when we eventually did get in, we headed to the tables to get a decent pew, but there were none to be had. All the vacant chairs had coats, etc, on them. Not a single table left to sit at.

However, the day was not lost: being regular attendees at this event, Roger and I had come prepared with camping chairs to sit on. Not as comfortable as sitting at a table on a chair, but better than nothing.

My opinion of the festival was that it was, as usual, a well organized affair, with a huge selection of beers to choose from, having two

bars – the main bar which had a list of 106 beers, and the 'LocAle' bar with 32 beers.

The beers I had were all first rate. Roger and I always have a theme when choosing beers, and this year's was 'ROGER GATTY', picking beers, wherever possible, that began with those letters. We then added a few others which we thought were worth trying.

It was good to see the stewards patrolling around all the time, but I doubt they had any trouble.

The pasties hit the spot when hunger started to call, and to help soak up the beer.

All in all, it was a great day out, and apart from the queuing problem, (almost) everything was fine. Almost? Well, I managed to twist my back and was in agony for a few days. There is a story to that, but will have to be in another 'essay'.

To finish, will my regular readers, who held their AGM in a telephone box on Good Friday, please ask people who go to the festival to respect the queuing etiquette? Us old fellas like to sit in comfort to sup our beer.

All the very best,
 John Gatty,
 Thornbury.

Bristol Beer Festival 2015



The eighteenth annual CAMRA Bristol Beer Festival ran from Thursday 12th to Saturday 14th March 2015 at Brunel's Old Station, Temple Meads, Bristol. Around 140 real ales featured in total with more than 100 different real ales on sale most of the time. On the final Saturday evening session we opened with 102 real ales and closed with more than 40 still on sale. Cider and perry did sell out towards the end of Saturday evening.

Some significant changes were made 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 ticket sales to CAMRA members took place at the Commercial Rooms in Bristol and at Off The Rails in Weston-super-Mare. There was no second "public" ticket sales session this time. The remaining tickets were sold online, with a few also going into the Seven Stars in Thomas Lane. Tickets sold out in advance for all sessions except for Thursday evening and the overall attendance at the festival was our best ever. This revised approach seemed to work well and is likely to be repeated next year.

The LocAle of the Festival competition was won by **Arbor Ales Yakima Valley** and the runner-up was **New Bristol Brewery Super Deluxe Stout**. The results of the Bristol & District CAMRA branch Pub of the Year 2015 competition were also announced at the trade session with the **Plough at Congresbury** the winner and the **Volunteer Tavern in St Judes** the runner-up. (The official presentations of the awards took place one evening

in May.)

We would like to thank everyone that contributed to making the festival such a success, including those who organised and ran it as well as the sponsors, advertisers, suppliers and vendors. Particular thanks should go to the main event sponsors for 2015 (Dawkins Ales, St Austell Brewery and Moor Beer Company) and to the pubs, breweries and CAMRA members that helped us out by donating some last-minute prizes for the games in our hour of need!

Our designated charities for 2015 were the Children's Hospice South West and the Alzheimer's Society. Generous Bristol Beer Festival customers donated a total of £1595.36 and this was distributed equally between the two charities.

There has been speculation as to whether Brunel's Old Station will cease to be available as a venue at some point due to the impact of the modernisation of the Great Western Main Line. However, our understanding is that the CAMRA Bristol Beer Festival will definitely continue as usual at the same venue in March 2016.

Richard Brooks



Photos from the 2015 Bristol Beer Festival by Richard Brooks



LocAle of the Festival winner – Arbor Ales Yakima Valley – presented to Jon Comer and trainee brewer Alex Mansfield at the Three Tuns in Bristol (photo by Tony Durbin)



LocAle of the Festival runner-up – New Bristol Brewery Super Deluxe Stout – presented to Noel and Tom James at the New Bristol Brewery in St Pauls (photo by Tony Durbin)



Bristol & District Pub of the Year 2015 winner ~ branch chairman Richard Brooks presents the award to Garry Polledri and his team at the Plough in Congresbury

Bristol & District Pub of the Year awards

The Plough has now won the Bristol & District branch Pub of the Year competition for an amazing three years in a row, leading some people to ask how can this happen and what is it doing that is so different to other pubs. The answer is probably nothing specific – it just appears to be a welcoming, popular, capably run country pub that seems to do everything well (beer, food, atmosphere, customer service, etc) and ticks all the boxes for the judges when they do their assessment.

The Volunteer Tavern (located in New Street, near Cabot Circus, Bristol) is a new entry as it claimed the runner-up spot for the first time

this year and they were clearly delighted with this.

The formal presentations of the certificates took place on a trip one evening in May which saw members of the branch visiting the Plough and the Volunteer Tavern, as well as the Three Tuns and the New Bristol Brewery for the LocAle of the Festival awards.

Richard Brooks (presentation photos by Tony Durbin)

By the way, the Three Tuns has an impressive new mural by artist Silent Hobo in their al fresco drinking/smoking area (photo by Richard Brooks).





Bristol & District Pub of the Year 2015 runner-up ~ branch chairman Richard Brooks presents the award to owner Peter Gibbs and general manager John Campbell at the Volunteer Tavern in St Judes



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 <p>10% discount on booking with cottages4you.</p>	 <p>10% discount on booking with Hoseasons.</p>	 <p>Up to 52% off - with attractions for the family too numerous to name.</p>

For more on your CAMRA Membership Benefits please visit www.camra.org.uk/benefits

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CAMRA pub discounts



An extra benefit of CAMRA membership is that a number of pubs offer discounts on the price of real ale or traditional cider (or occasionally other things) to card-carrying members. Some examples:

- **Air Balloon**, Gloucester Road North, Filton, Bristol
- **Albion**, Bristol Road, Portishead
- **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
- **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
- **Lime Kiln** (formerly Horse & Groom), St George's Road, Bristol
- **Mill House**, Emerson Way, Emersons Green, Bristol
- **New Inn**, Badminton Road, Mayhill
- **Old Stillage**, Church Road, Redfield, Bristol
- **Orchard Inn**, Hanover Place, Bristol
- **Prince of Wales**, Gloucester Road (near the Arches), Bristol
- **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
- **Shakespeare Tavern**, Prince Street, Bristol
- **Ship Inn**, Lower Park Row, 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**, High Street, Thornbury
- **Swan Inn**, Badminton Road, Nibley
- **Talbot Inn**, Bath Road, Keynsham
- **Three Brooks**, Bradley Stoke District Centre, Bradley Stoke
- **Three Tuns**, St George's Road, Hotwells, Bristol
- **Volunteer Tavern**, New Street, St Judes, Bristol
- **Westbury Park Tavern**, Northumbria Drive, Henleaze, Bristol
- **White Lion**, Quay Head, Colston Avenue, Bristol (city centre)
- **White Lion**, Passage Road, Westbury-on-Trym, Bristol
- **Woolpack Inn**, Shepherds Way, St Georges, Weston-super-Mare

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

Please let us know of any additions or deletions via whatpub.com.

Inn and around Portishead

The **Albion** on Bristol Road has a new manager, appointed by Greene King. He is Rob Cromie and has previously worked at the pub as relief manager. The Albion is a large pub with a car park, within easy walking distance from the High Street. Food continues to be a big part of the pub's life, being available most of the day. The regular ales are Greene King's IPA, Abbot Ale and Old Speckled Hen with a further ale available, usually from Greene King's range. When I visited recently the extra ale was Old Golden Hen. Rob was able to confirm to me that he can offer a 25 pence a pint discount to card-carrying CAMRA members.

In the middle of the High Street and with a convenient car park is the **Poacher**. An Enterprise house, it has been establishing a reputation for good food. In particular, breakfasts are offered from 9 in the morning and, to my knowledge, it is the only pub in town to provide a carvery Sunday lunch, which is proving popular. Other food is available at other times. On the liquid side of things, Sharp's Doom Bar and Exmoor Gold are regular beers along with a changing third beer.



The new bar area at the Royal in Portishead

Over at the **Royal**, at the end of Pier Road and next to the new lifeboat station and the steps leading to the marina, landlord Jimmy has been busy again. This time he has had the bar area moved backwards in the pub layout to open up the bar and create more seating. On the real ale front, Butcombe Bitter and Doom Bar continue to be the regulars with a changing third beer. When I last visited, the changing beer slot was taken up by Moles Gold.

Neil Ravenscroft

Festival round-up

● **Friday 3rd to Sunday 5th July:** Yeo Valley Lions Claverham Beer Festival at Claverham Village Hall – see www.claverham-beer-festival.btck.co.uk.

● **Friday 10th to Sunday 12th July:** Nailsea Beer and Cider Festival at the Nailsea & Backwell Rugby Club – see www.applefest.co.uk.

● **Friday 24th to Sunday 26th July:** Weston Lions Real Ale and Cider Festival on the Beach Lawns, Weston-super-Mare – see www.westonlionsrealefestival.org.uk.

● **Tuesday 11th to Saturday 15th August:** Great British Beer Festival at Olympia, London – see www.gbbf.org.uk.

● **Thursday 27th to Saturday 29th August:** Swansea Bay Beer and Cider Festival at Brangwyn Hall, Swansea – see swanseaacamra.org.uk.

Bristol & District CAMRA

Web: www.camrabristol.org.uk

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Bath & Borders branch diary and contact

- **Thursday 4th June 8:00pm:** The second special 'Beer and Buildings' crawl of Bath.
- **Tuesday 9th June 8:30pm:** A minibus crawl of the Wylde Valley. Contact Denis for more details and to book a seat.
- **Thursday 18th June 8:00pm:** A mini crawl, starting at the Faulkland Arms, then on to Tucker's Grave.
- **Tuesday 23rd June 8:30pm:** A Bradford on Avon mini crawl, starting at the Bear and then Timbrell's Yard.
- **Tuesday 30th 8:00pm:** The Branch AGM. To be held at the Organ, Warminster.

See www.bathandborderscamra.org.uk/events for further dates.

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

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

Weston sub-branch diary and contact

- **Sat 6 June:** visit to Surrey Vaults in Bristol for their beer fair, 12 onwards.
- **Fri 19 June:** visit to Bear Inn, 8pm, Waverley, 9pm.
- **Fri 3 July:** visit to Claverham Beer Festival, 8pm.
- **Fri 24 July:** visit to Lions Beer Festival, WsM, 8pm.
- **Fri 21 Aug:** Seaside Saunter from Majors, 7.30pm.

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

Socials and Pints West contact:

weston_camra@googlegroups.com

WsM contact for other matters:

Mark Hirst – ogrekhirst@hotmail.com

Facebook: [Campaign for Real Ale Weston-Super-Mare](https://www.facebook.com/CampaignforRealAleWeston-Super-Mare)



Solution to the crossword on page 37

Across: 1 Ferret, 5 Spitfire, 9 & 7dn & 12ac Campaign for real ales, 10 Durham, 11 Edible, 14 Independence, 17 Disagreement, 20 Sessions, 22 Firkin, 23 Basalt, 25 No longer, 26 Rehearse, 27 Vette. Down: 2 Elands, 3 Republicans, 4 Tallender, 5 Sun trap, 6 India, 8 Reagency, 13 Agent orange, 15 Needfully, 16 Liberate, 18 Essence, 19 Finest, 21 Otter, 24 Ale.

Bristol & District branch diary and contact

- **Tues 2nd June:** Survey/explorer trip, Weston-super-Mare fringes, depart Cornubia 6.45pm.
- **Wed 10th June:** Committee meeting, Gryphon 8pm.
- **Sat 13th June:** Bristol Beer Festival volunteer thank-you trip to West Midlands, depart Cornubia 10.30am.
- **Mon 15th June:** BADRAG Beer Day Britain Trail, start Hope & Anchor 7pm, then Bag of Nails, Three Tuns, Lime Kiln (formerly Horse & Groom), Gryphon and Zerodegrees
- **Wed 24th June:** Branch meeting, the Hare, Bedminster 8pm.
- **Wed 1st July:** Survey/explorer trip, Frampton Cotterell area, depart Cornubia 6.45pm.
- **Wed 8th July:** Committee meeting, Gryphon 8pm.
- **Wed 15th July:** Survey/explorer trip, North Somerset, depart Cornubia 6.45pm .
- **Wed 22nd July:** Branch AGM, Brunswick Club, Brunswick Square 8pm.
- **Tue 28th July:** Survey/explorer trip, North Bristol, depart Cornubia 6.45pm.
- **Thurs 6th Aug:** Survey/explorer trip, Severn Vale, depart Cornubia 6.45pm.
- **Wed 12th Aug:** Committee meeting, Gryphon 8pm.
- **Thurs 13th Aug:** Bristol Beer Festival volunteer thank-you trip to Great British Beer Festival, depart Cornubia 9.45am.
- **Wed 19th Aug:** Survey/explorer trip, Mid Mendips, depart Cornubia 6.45pm.
- **Wed 26th Aug:** Branch meeting, the Pied Horse, St George 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.

If you would like to receive no-obligation details of forthcoming Bristol & District branch events, simply go to the branch website (www.camrabristol.org.uk) then click on 'Contact Us'. This takes you to the branch contacts page, then just click where it says 'Click here to join our email news list'. It's as easy as that.

Andy Gray (Social Secretary)

Severn Vale sub-branch diary and contact

Severn Vale CAMRA is a sub-branch of the Bristol & District branch. It 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.

- **Fri 12th June:** Old Spot, Dursley, 12:30.
- **Wed 17th June:** sub-branch meeting at the Anchor, Thornbury, 8pm, followed by another Thornbury pub.
- **Fri 10th July:** Old Spot, Dursley, 12:30.
- **Wed 15th July:** sub-branch meeting at the Hawkes House, Thornbury, 20:00, followed by another Thornbury pub.
- **Fri 14th Aug:** Old Spot, Dursley, 12:30.
- **Wed 19th Aug:** sub-branch meeting at the Ship Inn, Alveston, 8pm, followed by another nearby pub.
- **Fri 11th Sept:** Old Spot, Dursley, 12:30.
- **Wed 16th Sept:** sub-branch meeting at the Bowl, Almondsbury, 8pm, followed by another nearby pub.

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

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



WHAT?PUB



whatpub.com
Featuring over 35,000 real ale pubs

Thousands of pubs
at your fingertips!



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, and 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.

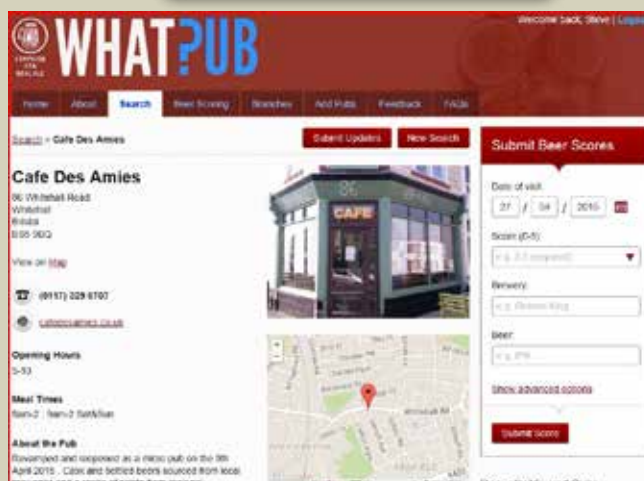
If you're not a CAMRA member, we'd love you to join (use the membership form in this issue or go to **www.camra.org.uk/join**), but in the meantime go straight to **FIND THE PUB** below.

- **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!