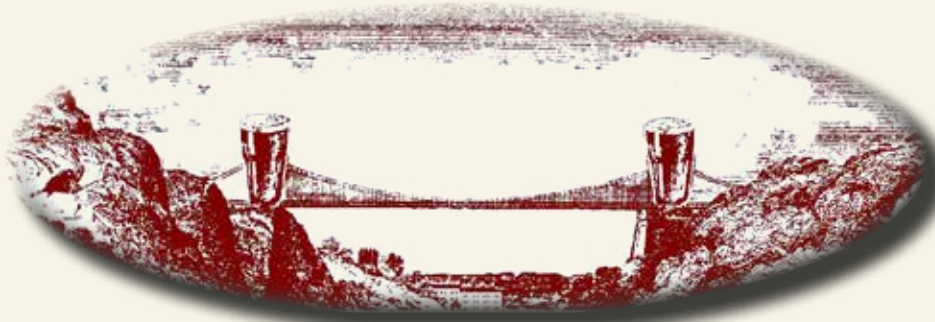




CAMPAIGN
FOR
REAL ALE

AWARD-WINNING



www.camrabristol.org.uk

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Autumn
2015

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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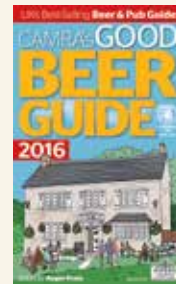
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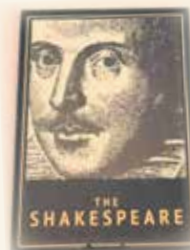
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Champion Beer of Britain 2015

Tiny Rebel's Cwtch crowned Champion Beer of Britain at the Great British Beer Festival



After over a year of local tasting panels and regional heats leading up to the finals, the Campaign for Real Ale, CAMRA, has announced that Tiny Rebel's Cwtch has been crowned the best beer in Britain at the Great British Beer Festival, Olympia, London.

The Newport-brewed real ale was named the Supreme Champion over a host of other

finalists in ten different beer categories, including beers from both small micro-brewers and large regional brewers.

Nik Antona, Champion Beer of Britain Director, spoke in praise of the winner saying: "The Champion Beer of Britain title is the most coveted title in British beer. For over 30 years brewers have put forward their real ales in the hope that they will win and this year Tiny Rebel's Cwtch is a very worthy winner of this prestigious award."

The man who brewed Cwtch (which is pronounced 'cutch' and means cuddle in Welsh), head brewer Gareth Williams, said what it

meant to win: "I feel like I'm dreaming! This is the ultimate award to win in our eyes, and after winning at the Great Welsh a few years ago this feels even better. It's just a crazy feeling and we're massively proud."

Co-founder of the brewery, Bradley Cummings, added this on the beer itself: "We were brought up on real ale and we love traditional styles. Cwtch is our modern version of a traditional bitter, with extra hopping for a more pronounced bitterness and aroma. It's new world and old world all in one."

This year's Silver award went to Kelburn's Jaguar whilst the Bronze went to Dancing Duck's Dark Drake.



The results in full

Supreme Champions

Gold: Tiny rebel – Cwtch
Silver: Kelburn – Jaguar
Bronze: Dancing Duck – Dark Drake

Category winners

Mild
Gold: Williams Brothers – Black
Silver: Rudgate – Ruby Mild
Bronze: Great Orme – Welsh Black

Best Bitter

Gold: Tiny Rebel – Cwtch
Silver: Highland – Scapa Special
Bronze: Barn gates – Tag Lag
Bronze: Salopian – Darwin's Origin

Speciality

Gold: Titanic – Plum Porter
Silver: Kissinggate – Black Cherry Mild
Silver: Saltaire – Triple Chocolate
Bronze: Hanlons – Port Stout

Bitter

Gold: Pheasantry – Best Bitter
Silver: Acorn – Barnsley Bitter
Bronze: Purple Moose – Madog's Ale
Bronze: Timothy Taylors – Boltmaker

Golden

Gold: Kelburn – Jaguar
Silver: Adnams – Explorer
Bronze: Blue Monkey – Infinity

Strong Bitter

Gold: Dark Star – Revelation
Silver: Salopian – Golden Thread
Bronze: Grain – India Pale Ale

Champion Bottle-Conditioned Beer

Gold: Harveys – Imperial Extra Double Stout
Silver: Fyne Ales – Superior IPA
Bronze: Mordue – India Pale Ale

Bristol Beer Week 2015

Now in its third year, Bristol Beer Week is a collection of events showcasing everything beery that Bristol and the West Country have to offer. It is a week-long program of beer festivals, meet-the-brewer events, food and beer tastings, education sessions, brewing demonstrations and, basically, everything anyone can think of to do with beer.

The concept is that anyone can be involved in Bristol Beer Week if they have an interest in good beer. And by that, the organisers mean any kind of beer. Bristol Beer Week is described as an opportunity to show people what beer and Bristol means to everyone – beyond that there are no rules.

It is down to the participating companies to organise and register their own events, so to find out more about what is going on check out the following links:

Website: www.bristolbeerweek.co.uk
Email: info@bristolbeerweek.co.uk
Twitter: [@bristolbeerweek](https://twitter.com/bristolbeerweek)
Facebook: facebook.com/bristolbeerweek

This year the event has two types of official T-shirt: green and white for those attending events, and white and green for those putting on the events. They also have hand-printed beer mats which will be distributed around the city, with a few special gold beer mats that will entitle the finder to a free T-shirt.



BRISTOL BEER WEEK
19-26 SEPTEMBER 2015

Although not specifically a real ale focused event, Bristol & District CAMRA of course supports any initiatives to promote our local pubs and breweries and so encourages CAMRA members (and everyone else) to get involved and go along and support any events that take your fancy.

Some of the highlights so far include: a complete takeover of the Hillgrove by Wiper & True; the opening of the new Left Handed Giant tap room at their brewery in St Philips; a Moor beer dinner at Birch restaurant in Southville and beer Olympics at their brewery tap; a huge festival of beer across all three venues that make up the 'Beermuda Triangle' on King Street (Small Bar, Famous Royal Navy Volunteer and Beer Emporium); a German 'Reinheitsgebot' beer festival at the Barley Mow; a home-brewing competition run by Brew Bristol; a Bristol versus Belgium tasting session at the Small Bar with experts Andrian Tierney-Jones and Tim Webb; and various other brewing demonstrations, open days and beer talks along with several special beers brewed for the week by local breweries.

Richard Brooks

The new-look Prince of Wales

With its bold new eye-catching mural, depicting hand pumps and all things pub, along with its leaded windows, the Prince of Wales is fast gaining a reputation for being one of the foremost destinations on the Gloucester Road for real ale.

The giant squid, blue whale and other maritime imagery that adorned the pub for the last five years are gone, replaced by artwork that it was hoped would appeal to a wider range of potential customers, not just students and younger people. Gone too are the unisex toilets that made some feel uncomfortable. And by all accounts it has done the trick, with trade increasing and a bigger age range of people coming through the doors.

These changes have been brought about by the current manager, Dan Plummer, who has been there for the past two years or so, and his assistant Ben Turner. Dan said: "The Prince of Wales had been five years with the old blue livery and we felt that, instead of repairing it, it was time for a change – especially one that would reflect the changes happening inside the pub. We are hoping that your readers will enjoy the new design."

It is thought the building itself dates back to the 1880s, when it was three farmers' cottages that were eventually knocked together to form the pub – which has always been known as the Prince of Wales. Inside there is a mixture of flagstoned flooring and floorboards throughout, heavy tables supported by cast iron claw feet, and comfortable seating. There is also a reasonably sized popular outdoor drinking and smoking area at the back.

On the beer front, you will usually find ales from Butcombe, Bath



Ales and Otter (which is brewed in East Devon). In addition, the pub supports changing guest beers from the nearby Ashley Down Brewery, New Bristol Brewery and Bristol Beer Factory, and from Moles and Box Steam, both from Wiltshire. And if you show your CAMRA card, you get a generous discount.

If cider's your drink of choice, then boxes of cider such as Haymaker from Gywnt Y Ddraig and Vintage from Sandford Orchards are available. On the food front, seasonal lunches and evening meals are served all week, with roast dinners on Sundays.

Monday nights are quiz nights with the first Monday in the month supporting the charity Children's Hospice South West.

Coming soon, from 18th to 20th September, the Prince will be hosting another beer festival ("bigger and better than last year's") which will include a wider range of beers from their regular suppliers, Butcombe, Otter, Bath Ales and Ashley Down.

*Ali Bridle
(photos by Lesly Hurley and SP)*



Dan Plummer (left) and Ben Turner behind the bar of the Prince of Wales

Say hello to BoltHole Brewery

How many are there now in Bristol? Breweries, that is. Just when you think you have the answer, another one springs up. Say hello to the latest, 'BoltHole Brewery' (though that could have changed by the time you read this!).

Whilst some might argue that Westbury-on-Trym is too far outside of Bristol to be considered part of it, others would argue the evidence that Bristol actually grew from the earlier settlements in that far north western outpost. That said, Westbury-on-Trym is where BoltHole Brewery is located.

Details are a little scant right now; hopefully there will be more in the next edition of Pints West. What we do have is...

The brewer – Neil Kirk – has been a home-brewer with some 40 years of brewing experience before taking the commercial plunge in December 2014. The brewing capacity is presently a very modest 0.5 barrels (around 20 litres), so there's no capacity yet to regularly supply any pubs. Most of the output is presently sold through farmers' markets,



BoltHole Brewery fermentation and conditioning room



and this keeps Neil brewing at full steam.

The beers are available in bottles or 20 litre boxes (though only bottles are sold at farmers' markets). However, you are welcome to drop in at the brewery with your own container (scrupulously clean and sterile, please!) and get it filled up. Do check availability with the brewery before setting out. A special (one-off?) dark ale, called Dark Secret and weighing in at a mere 9.3% ABV, was made available for Bristol & District CAMRA's AGM held at the Brunswick Club in St Paul's in July, which sadly I couldn't attend. Doubtless, it added a note of seriousness to the proceedings.

All the beers – including bottles – are unfiltered and naturally conditioned, so may appear with a slight haze to them. Don't worry – it's good for you (contrary to the myths of the marketeers over the last several decades).

For more details, head over to the website at bolthole.beer.

Martin Farrimond

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Bristol BS9 4BE

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Entrance £2.50 – includes free drink

Sunday October 18th 12.00-6.00
Entrance £2.50 – includes free drink and
entertainment

Snacks available on both days:
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Shine on Shakespeare

So William Shakespeare walks into a pub and says, “Barkeep! A pint of your best bitter, I prithee,” and the barman says, “Alas, stout fellow, would that I could, but to serve thee would run afoul of fashion, custom and all that is decent, so ’tis with heavy heart that I must reject thy beery entreaty.”

“But soft!” cries Shakespeare, “Why wilt thou not serve me when I mean you no harm and have monies to furnish the transaction I have proposed?”

“Because you’re Bard.”

OK, please yourselves.

In sooth – sorry, truth – Shakespeare himself was well aware of Bristol. In *Henry IV Part I* he had the Archbishop of York’s brother, Lord Scroop, put to death in Bristol; while the third act of *Richard III* begins at Bristol, just outside the castle walls.

These days, aside from tangential links like the Bear and Rugged Staff or the Duke of York, there are four pubs in Bristol which bear the name of this country’s greatest ever playwright...

The Shakespeare Lower Redland Road, Redland, BS6 6SS

Although the pub’s own website states it was established in 1903, there is evidence of a Shakespeare pub in Lower Redland Road at least as far back as 1867. It’s an imposing brick building on the junction with



Woolcot Street, in what is nowadays very much middle-class territory, where buy-to-let properties provide student accommodation alongside a relatively affluent set of permanent residents.

The 2015 refurbishment of the pub largely reflects this demographic, and is clearly designed to be a stylish but informal space. The two bars



that were there before have been knocked through to form one J-shaped drinking area. The whole environment is far lighter and airier than it was before. Sadly, this effect appears to have been created in part by the removal of a stained-glass window.

There is no doubting the effort that has gone into making this a welcoming place to stop for a quick drink or food of the ‘pub classics’ variety. The hotch-potch of different furniture creates a wilfully haphazard impression and, on our visit, there were customers spread out throughout the pub relaxing and chatting happily.

There were three real ales on when we visited. Sharp’s ubiquitous Doom Bar was exactly as you would expect it to be, perfectly drinkable, but I can’t help thinking the mass production and national marketing of this beer have taken a little something from the flavour. Not to worry though, Bateman’s Summer Swallow was a guest from Lincolnshire. Citrus and hops mix nicely in this bleach-blonde beer with a hint of biscuit in the finish – very good for hot summer’s days. The third real ale was Dartmoor Jail Ale, which appears more and more on the ‘guest’ beer lists of the larger pub groups. At 4.8% ABV it’s stronger than it tastes, mid-brown in colour with a caramel taste and a bitter finish. All three beers were in very good nick.

The Shakespeare Tavern 68 Prince Street, Bristol, BS1 4QD

The magnificent frontage of this building gives a clue to its Georgian roots. It is thought to have been a merchant’s house as far back



as the early eighteenth century, at a time when this was a thriving port with a constant stream of cargo arriving from and leaving for all parts of the globe. It is thought the name was inspired by the plays mounted at the nearby Theatre Royal, though this is only supported anecdotally. Certainly, by 1775 the Shakespeare Tavern was an inn tending to the refreshment and boarding needs of local dockworkers and associated industries.

It’s a Greene King pub these days, so the beer selection is much as you’d expect. Greene King IPA and Abbot Ale seem to be pretty much permanent, sometimes supplemented by their Morland Old Speckled Hen, and its Golden cousin, which are also brewed in Bury St Edmunds. If the beers are predictable, the Shakespeare Tavern is nonetheless worth a visit not only for its proximity to all that Bristol’s Harbourside has to offer, but also for the beautiful architecture. The two bars still wreak of history and, should you ever get the chance to see the ‘meeting room’ upstairs, take it – it’s a beautiful old room with interesting artefacts on every wall. (At least it was when I saw it some years ago.)

Ye Shakespeare 78 Victoria Street, Bristol, BS1 6DR

Not far away in Victoria Street is an even older building. Ye Shakespeare was built in 1636, as they are not shy of telling you, and was originally on Temple Street. However, during the second half of Queen Victoria’s reign, Victoria Street was built, scything Temple Street in two, and leaving Ye Shakespeare with a new address.



Although it may have been trading earlier, the pub is first listed as trading as late as 1844 but, from the outside, the building just screams *history*. The Georgian style exterior is a magnet for American and Japanese tourists. There is no garden, so the pub has created a space at the front which is separated from the pavement in the same way that members' enclosures are at horse racing tracks. This Shakespeare underwent a refurbishment in the first half of 2014 and,

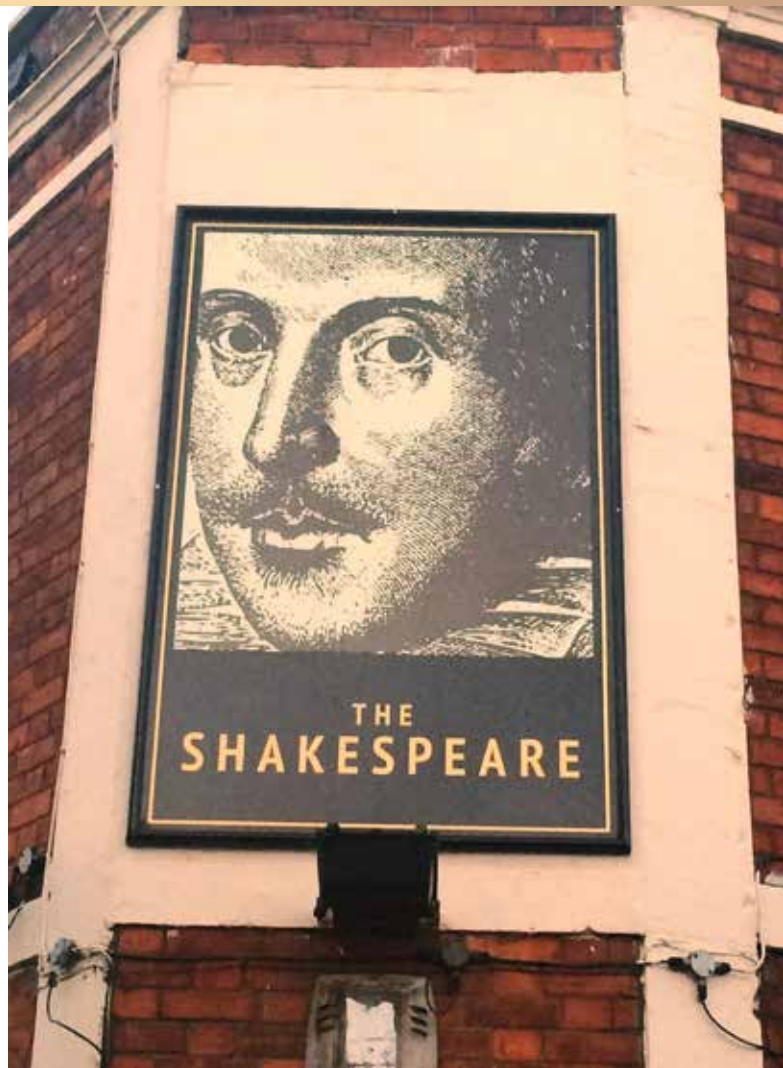
like its Redland namesake, there is an airy modern feel to the bars, of which there are still two. The front bar has bookshelves (with real actual books with pages and everything) and some lovely old photos on the wall. Wander to the back, however, towards the loos, and there is a rear bar reached through the narrowest of gaps. Beamed ceiling and wooden furniture and flooring help to make this the most relaxing of retreats.



There are four real ales on when we visit: Butcombe Bitter seems to have retained its non-mainstream rough-edge bitterness despite the growth of the brewery as a whole. There is also a rare outing for Courage Directors, once the staple 'strong beer' for the entire city, but now only an occasional visitor from Bedford, or wherever it's being brewed this week. There was also St Austell Tribute. It's easy to be sniffy about the possibly uninspiring nature of these beers, but to be fair they are in very good condition, and all are eminently quaffable beers. The final beer is Caledonian Golden XPA, nowadays from the Heineken stable, and I have to say a slight disappointment. I do wonder if some mass-produced 'cask' ales aren't somewhat inferior to some of the lovingly crafted 'keg' ales that we see these days.

The Shakespeare 1 Henry Street, Totterdown, BS3 4UD

The final Bard on our trip is an absolute gem which, I can't help thinking, probably best reflects a 21st-century version of the sort of place Shakespeare might have hung out. (OK, that's utter conjecture on my part, but stay with me). A pub on the residential hillside that is Totterdown since about 1868, this place is all oddment and creativity, all artwork and dark corners. A lovely likeness of Will is displayed above the entrance to the pub, but inside is a pub a million miles away from pub-chain branding guidelines. There's a complete mish-mash of furniture, really striking artwork on the walls, a stage for frequent live music gigs, a collection of old soda fountains on the shelves ... and an



ever-changing selection of five real ales on tap.

On our visit there was St Austell's seasonal offering Liquid Sunshine, with an unusual orange aroma but very refreshing; Bristol Beer Factory's Sunrise, a lovely golden ale where the citrus doesn't overpower the hops; Adnams Lighthouse, another golden, light beer but, hey, it was summer; Moorhouse's Pride of Pendle, a gently unthreatening but pleasant amber-copper beer; and finally a new one to me, Plain Ales Inntrigue from the new brewery on Salisbury Plain. This is a good old-fashioned best bitter, sort of ruby in colour but with hints of those berries no one quite knows the name of. It's sweeter than it is bitter, but none the worse for that. A lovely session pint.



Full details, opening hours, facilities, etc for all four of Bristol's Shakespeare pubs can be found on [CAMRA's whatpub.com](http://CAMRA's-whatpub.com) website. Just go to the website and type "Shakespeare, Bristol" into the search box.

Silver celebrations and green plaudits for Otter Brewery

Otter Brewery in Devon, source of a core range of six cask ales, is celebrating a quarter of a century in a business run on environmentally-friendly lines. Established near Honiton in 1990 by David and Mary Ann McCaig, the brewery is still family run, with three of the McCaig's four sons involved either in the brewery or the Holt pub and restaurant.

The core cask range under the care of head brewer Keith Bennett includes Otter Ale, Otter Bitter, Otter Amber, Otter Bright, Otter Head and Otter Claus for Christmas, with several seasonal ales produced at key times during the year. The vast majority is distributed to over 1,000 pubs and restaurants across the South West and selected outlets in London and Hampshire.

To help mark the silver anniversary celebrations, a party was organised at the brewery for landlords, suppliers and associates, followed two days later by a black tie charity ball attended by 340 guests which raised over £7,500 for three local charities. Patrick McCaig, sales and marketing director, praises the key part played in the brewery's success by local landlords: "They are an amazing bunch of passionate and like-minded individuals who support what we do and make the pull of the West Country so strong. I don't think mum and dad had any idea what they were getting themselves into when they started brewing just a few barrels in the middle barn back in 1990!"

What started as a small operation in that middle barn has expanded somewhat in the past 25 years. The brewery's 19-acre site at Luppitt near Honiton has evolved to house a state-of-the-art stainless steel brewhouse, the UK's first underground 'carbon busting' eco cellar and a series of willow beds to naturally treat waste water on site. The eco cellar uses the earth's natural temperature to cool 5,000 casks of beer, in turn saving over 6.5 tonnes of carbon dioxide emissions per annum.

So what about the next 25 years? Patrick suggests that this family-



Otter Brewery founders David and Mary Ann McCaig

run business will continue to stay true to the roots his parents set down in 1990: "Keep innovating, and keep supporting local pubs, charities, music festivals and sports clubs as much as we possibly can." To that end, in November 2015, the brewery will once again be raising money for the Poppy Appeal with 5p from every pint of the seasonal Poppy Otter sold in West Country pubs going straight to the Devon branch of the Royal British Legion. It's a 5% beer, dark ruby in colour, with a bittersweet chocolate edge that comes from the Fuggles and Challenger hops. Look out for it – or any of the other Otter range – in a pub near you and raise a pint to the next 25 years for Otter Brewery.

Lesley Hurley



Bath Ales reaches 20-year milestone

Bath Ales will be celebrating its 20th anniversary in September. To mark the occasion, drinkers will be able to enjoy a 'Birthday Happy Hour' on Tuesday 22nd September from 5pm to 8pm at selected Bath Ales venues, where a pint of Gem will cost the same it would have done 20 years ago – £1.50. The venues to seek out are the **Wellington, Graze and Beard** in Bristol, the **Hop Pole, Salamander and Graze** in Bath, the **Swan** at Swineford, the **Grapes** in Oxford, and **Graze** Cirencester.

Twenty years ago the first batch of **Gem** was brewed and the hare logo was created (by the late Pat Warren). The size and scale of production has changed dramatically, but Bath Ales still uses the same recipe. And 20 years later the flagship brew continues to impress competition judges, this time in bottle form, after winning a silver medal at the International Beer Challenge. (Last year Gem was awarded a gold medal and won the trophy as the 'Best Ale up to 5% ABV' in the same competition.) More than 630 beers from 30 countries entered the competition this year, which was judged blind by a panel of beer experts including retailers, publicans, writers and flavour analysts.

Commenting on this latest award for Gem, Roger Jones, joint founder and managing director, said: "Gem was the very first beer made by Bath Ales in 1995 when the hare was originally born. We were determined to create an exceptional 'best bitter' with a superb depth of flavour and great balance. Despite the influx of new breweries opening and more beers to compete against, Gem has continued to be highly regarded by competition judges and beer fans alike, which is testament to the quality of that original work. In a market that's changed with the craft beer movement, Gem has remained constant. A consistently high quality, traditional ale that remains incredibly popular with beer drinkers."

The bottled version of their smooth stout, **Dark Side**, has also been awarded a gold medal. In the category covering stout, porter and dark/brown ales, it was awarded the medal by an independent panel of the British Bottlers' Institute after a blind tasting.

This year Bath Ales had to increase production of their **Summer's Hare** seasonal ale by over a quarter following a surge in customer demand. The next seasonal available in September will be **Forest Hare**, the 3.9% ABV copper-coloured autumn ale. Forest Hare is brewed with



The scene at a previous Welly Fest

wheat and barley malts and, due to the New Zealand Sauvignon hops, has hints of kiwi fruit and gooseberry.

Now known as the **Welly Fest**, the annual beer festival held at the **Wellington** in Horfield will continue the theme of the 20th anniversary from 18th to 20th September. Not only will there be a good selection of ales and ciders, including guests, Bath Ales will be bringing back some of the beers which they have produced in the past. All weekend there will be a barbecue, and live music from a selection of local bands. Check the Bath Ales website nearer the time for further details.

Colston Street Bar & Kitchen, the ground-floor bar in the Colston Hall entertainment centre managed by Bath Ales, no longer serves cask ale.



News from the Beard Brewery

The sad news from the brewery is that Shane O'Beirne, the highly qualified, innovative and friendly brewer, will no longer be cooking up interesting and unlikely, but very tasty, unusual one-off brews. He has returned to Ireland where he hopes to eventually set up his own microbrewery in County Galway. He has been replaced by an appointee, Joe, from within the company, who will be carrying on the Beard tradition that was started by Shane.



Shane O'Beirne

For **Bristol Beer Week**, 19th to 26th September, Beard will be collaborating with **Crane Beer**, the new brewery located in St Philips, Bristol, to produce a "very traditional saison" with flavours of orange peel, cloves and black pepper. This will be available at Beard Craft Ale & Pizza bar and other selected outlets – check the Bristol Beer Week website nearer the time for full details.

Roy Sanders

bath ales

out now

Forest Hare

Our hoppy autumnal ale

3.9% vol

bath ales

20TH

anniversary

1995 - 2015

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A brief update on beer scoring

The 2016 CAMRA Good Beer Guide is being launched locally at the Small Bar on King Street in central Bristol on Friday 11th September (see full details in separate article). If you can, do come along on the day to purchase the Guide, but you can also assist in the selection process for the 2017 Guide by regularly scoring the beer you drink on the National Beer Scoring System (NBSS) via the whatpub.com website.

As I noted in the previous edition of Pints West, the selection process is a long one, including checking beer quality in current entries, in those pubs that narrowly missed out last time, and in any additional pubs recommended by members or even non-members of CAMRA.

Beer scoring 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 in Pints West 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. We do however use beer scores as a part of the process, including the compilation of the 'long list' of pubs to be included. Beer scores are being recorded by members for most city-centre pubs, but we are still lacking scores for many of the pubs in the suburbs or in the rural areas of Severn Vale and North Somerset. More scores for these areas will enable us to schedule visits to some of these pubs to ascertain if they are worthy of long-listing for selection.

Including the two sub-branches of Severn Vale and Weston-super-Mare, there are around 680 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 or scored beers in. 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 at marting1@sky.com and also record a beer score or two for the pub via whatpub.com.

The number of beer scores recorded in the branch continues to increase gradually, with almost 1,000 scores in the quarter to July 2015, about 10% up on the previous quarter. It will be good to continue this trend, so please carry on scoring beers whenever you can, or if you have never scored a beer before on NBSS give it a go next time you go to the pub. There are still fewer than 2% of branch members who score beers on NBSS. Thank you to all that do now score beers either regularly or at least on some occasions. If you are one of the 98% who don't score beers why not give it a try? You will have the satisfaction of knowing that you are personally assisting in the Good Beer Guide selection process.

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 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.*

Keep scoring those beers!

Martin Gray
marting1@sky.com

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CAMRA Good Beer Guide 2016 launch

First chance to buy

2016 is only a few months away and as usual CAMRA will be launching the latest edition of its ever popular Good Beer Guide, the only properly and independently researched guide to the best pubs for real ale and cider in the UK.

This year I took over from Vince Murray as Good Beer Guide co-ordinator for the Bristol and District branch of CAMRA. Vince has done a sterling job in this role over many years and I now realise how much effort he put into it. Of course there has also been a huge amount of legwork and dedication put in by our local unpaid volunteers in making sure that only the best ale pubs make it into this prestigious guide.

The book aims to identify the best 4,500 pubs in Britain, including 63 chosen by our local branch covering Bristol and parts of South Gloucestershire and North Somerset. Those 63 were the subject of many visits and much debate amongst us over the last 12 months, and many more pubs were nominated than we have space for. Bristol has seen a massive increase in the number of quality beer outlets in recent years which means that some very good ones had to be left out again. A place in the guide is much sought after by all licensees who are serious about keeping real ale.

The Good Beer Guide 2016 will be launched locally on **Friday 11th September** at the **Small Bar** in King Street, central Bristol (BS1 4DZ). The event will run from 12 noon to 7pm and copies of the guide will be on hand to purchase. Last year we sold around 80 copies on the day.

The Small Bar is one of an impressive number of new or relaunched specialist beer bars in central Bristol and is one of the pubs in the area which locals refer to as the "Beermuda Triangle". Despite its name the bar is not small and contains a small brewery area which is used to test brew recipes for the Left Handed Giant brewery. The bar opened in December 2013 and usually has eight cask ales of a variety of styles from local and other independent breweries on handpump. Unusually these beers are served in one-third, half, and two-thirds of a pint measures. The blackboard displays behind the bar list the ever-changing beers by style and strength including several craft keg beers. The blackboard clearly indicates which beers are cask and which are keg and the knowledgeable staff are very helpful if you cannot make up your mind which beers to try. There are benches at the front of the pub where you can sit if the weather is fine, and, to soak up the beer, good quality home-cooked food is also available.

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

Even if you bought the guide last year, the ever-changing pub industry means that a significant amount of it will now be out

of date. In our own area around 30% of the pubs featured this year will be different from last year, and a similar story is likely to be true in most other areas too.

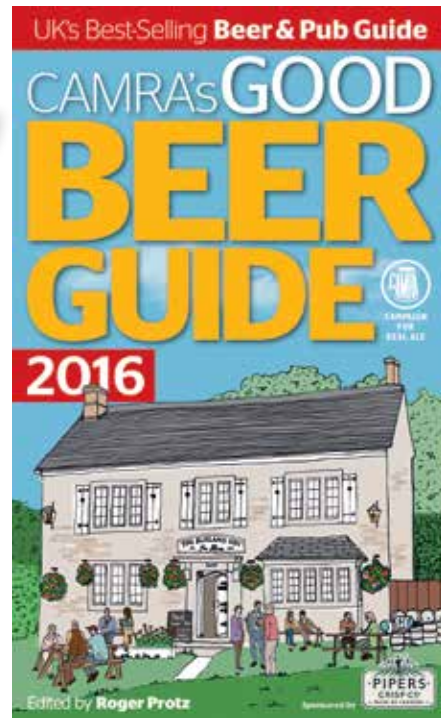
In addition the Good Beer Guide aims to list all known real ale breweries and their regular beers (many thousands). The majority of these will also have tasting notes supplied to steer you towards your style of beer – it can be bewildering to see a large bank of handpumps and have no idea which one is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

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

The cover price is £15.99 but for this day only it will be available at the bargain price of £13, or just £10 to card-carrying CAMRA members.

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

*Martin Gray
GBG coordinator
Bristol & District CAMRA*



GOOD BEER GUIDE 2016...

The Campaign for Real Ale's (CAMRA) best-selling beer and pub guide is back for 2016. Fully updated with the input of CAMRA's 170,000-plus members, the Guide is indispensable for beer and pub lovers young and old.

Buying the book directly from CAMRA helps us campaign to support and protect real ale, real cider & real perry, and pubs & pub-goers.

The new Guide will be published in **September 2015**, you can order a copy now (details below).

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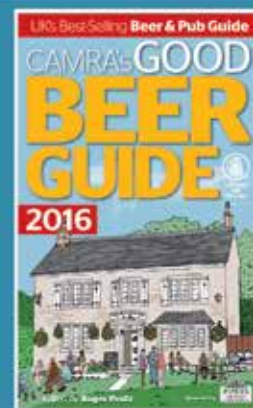
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†Please note postal charges stated apply to orders for one copy of the Good Beer Guide 2016 only. Full details available at www.camra.org.uk/shop

BADRAG - Bristol And District Rare Ales Group

“ In search of ‘rare ales’ ”

During the summer months it is more difficult to find rare ale styles than at other times of the year; the bars are full of ‘lager look-a-like’ real ales, and even the amber coloured ales are relatively hard to find, with the really dark rare ales confined to a few BADRAG-supporting pubs mainly in Bristol city centre.

Of the BADRAG events during the last quarter, the **South Gloucestershire Mild Trail** was our main one. We were blessed with good weather and more than forty people enjoyed the coach trip in May, led by Brian Abbott.

In June about twenty-five supported a very successful BADRAG **Beer Day Britain Trail**, as part of the national Beer Day Britain campaign supported by CAMRA to commemorate the 800th anniversary of the sealing of the Magna Carta (in which ales are mentioned). On the trail we were reminded that on Mondays the **Bag of Nails** in Hotwells offers ales under 5% ABV at £2.50 a pint, and were delighted to be offered two pints for the price of one at **Zerodegrees** to mark the occasion!

July is always a quiet month for rare ales, but one of our members attended the **Nailsea & Backwell Beer and Cider Festival** and found some there amongst the 76 ales and 106 ciders.

And in August we encourage BADRAG supporters to join the branch coach to the **Great British Beer Festival** where our favourite beer styles can be found aplenty.

BADRAG Mild Month of May campaign 2015: Feedback from the licensed trade

We are indebted to our supporters in the licensed trade who brew and sell mild ales, some produced only for the CAMRA Mild Month of May, and others for longer periods. BADRAG asked those who supported our local campaign to keep this increasingly rare ale on the bars.

James Timoney of the Plain Ales brewery said:

“The very few pubs that actually took the mild loved it and wished that we could keep it on all year. ‘A beer to die for’ was one of the landlord’s

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

quotes, who even said he would keep it on permanently. Other feedback was that ‘if we could just call it beer as opposed to mild’ more people would drink it. The ale was called Mild not Meek and weighed in at 5.1% ABV.”

Simon Sherwell of the Old Bank in Keynsham said:

“It was the first attempt in recent years at the campaign for the Old Bank and I’m pleased to say it went well. We tried Otter Dark and Merry Maidens Mild (Coastal) over the first couple of weeks. It was new territory for us but we have the confidence now to run the campaign for the whole month next year.”

Laurie Gibney of BADRAG replied to Simon: “I drank Otter Dark for the first time at the Old Bank and loved it. On the basis of that, my local in Nailsea got Otter Mild in, which was different and a little too bitter for a mild ale. It turns out that the Dark was a one-off brew; I have passed my comments on to Otter Brewery.”

Jane Wakeham at the Kings Head in Victoria Street, who supported Mild Month for the first time, said:

“Mild May did not go as well as was expected. But unless you try you never know. Found most customers preferred the lighter ales, i.e. Castle Rock Pale Ale, Wye Valley, etc, etc.”

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Mike Evans of the Kings Arms in Kingswood said:

“As per usual, mild sold steadily but not spectacularly well. I find that May is often a bit warm for drinking mild, but fortunately I have some regulars who quite like it. The Rudgate Dark Ruby Mild was very well received, and I also stocked some of RCH’s Hewish Mild (I like to support them as they are about the only West Country brewer who keep a mild available year-round), which was as good as ever.”

Keith Hewett of the Chelsea Inn and Red Lion said:

“I have to admit we really struggled this year. Only one of the distributors we use had any mild at all this year and they only deliver every two weeks so we missed the start of May. Many breweries seem to have not brewed milds this year. When we did get one on it was the extremely excellent example, Temperance from Sunny Republic. It was popular with some drinkers but unpopular with too many.”

John Ashby at the Gryphon said:

“The quality of milds this year was fantastic: Brass Castle Hazelnut Mild, Rudgate Dark Cherry Mild, Offbeat Wild Blackberry Mild, XT Pi, to name but a few. Unfortunately, trade has been incredibly unpredictable and lacklustre this year. We perhaps only had a couple of customers specifically asking for milds throughout May. At least in the Gryphon we favour our dark ales anyway, so my patrons were able to pick up the slack and make the most of the milds we had to offer.”

Patrick Gomm at the Quinton House in Clifton said:

“Just to let you know that Mild Month of May went well with the Quinton introducing mild to some customers who have not tried it before and others who have not drunk it for a while. Looking forward to supporting the campaign next year.”

Three weeks after the Mild Month of May campaign ended, Norman Spalding, Bristol & District CAMRA branch secretary, reported: “It continues! **St George’s Hall** has a mild from Wild Weather Brewery and the **King’s Arms** at Kingswood has Pressed Rat & Warthog from Triple FFF.”

And finally, Mild Month is a national campaign. Following a debate at CAMRA’s national AGM, BADRAG has moved some trails (to include all rare ales) from the generally warmer month of May to the autumn, which many in the trade have told us is a better time for them to sell dark ales in particular. Please support these trails, detailed below, which hopefully will have some dark mild ales and the very rare barley wines available for you to enjoy. They replace the similar trails that were previously held in May (mild trails) and October (stout and porter trail).

● **Saturday 26th September:**

BADRAG Bedminster & Harbourside Dark Ales Trail

Starting at 12.30 in Bedminster at the **Robert Fitzharding** then, rare ales permitting, on to the **Steam Crane, Hare, Tobacco Factory, Orchard, Nova Scotia, Grain Barge, Three Tuns and Lime Kiln.**

The trail leader is **Phil Luxton (0778 0873786)** and researcher is **Colin Postlethwaite.**

● **Saturday 10th October:**

BADRAG Clifton Rare Ales Trail

Starting point at 12.30 is the **Penny** opposite the Clifton Down shopping centre and railway station (115 Whiteladies Road, BS8 2PB). Nearby bus routes are numbers 1, 2, 8, 9, 16, 40, 41 and 72. Then moving on to the **Victoria, Quinton House, Eldon House, Hope & Anchor, Hophouse and Portcullis.**

The trail leader is **Jerry Fletcher (07585 807613)** and researcher is **Michael Bertagne.**

● **Saturday 21st November:**

BADRAG City Centre Stout, Porter and Rare Ales Trail

Meet 12 noon at the **Bridge Inn** (16 Passage Street, BS2 0JF), then moving on to the **Bank Tavern, Christmas Steps, Gryphon, Lime Kiln, Three Tuns, Bag of Nails and Hope and Anchor.**

The trail will be led by **Denise Swain (07821 157655).**

For full details of these events (including any CAMRA member discounts available) see www.camrabristol.org.uk/diary.html and for details of transport to any pub see whatpub.com.

Laurie Gibney

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Cider

October is cider promotion month. CAMRA has held a national promotion of traditional cider and perry in October since 2003 and over the years support for this promotion has grown.

Unlike real ale production, which can happen at any time of the year, real cider and perry can only be made when the fruit is ripe. October is a very active time for producers, especially for those who make only a small amount of cider. Harvest time for cider fruit is roughly from September to November and by October production is in full flow.

So with cider month looming, we bring you an article by Ian Pinches (landlord of the Railway Arms, Downham Market, CAMRA National Cider Pub of the Year 2013 and one of the four finalists in the 2014 competition) on keeping a real cider, and a light-hearted 'training guide' by local cider lover Amanda Wilson-Kennard to help you appreciate the delights of cider drinking.



Cider in the Orchard Inn (photo by Richard Brooks)

A Training Guide – Drinking Cider in Bristol

Aims

This guide is designed to help you discover or re-discover a love of cider and where to find it in Bristol and the surrounding areas.

Whether you're new to the area or need a refresher as to where to go, the following training topics will guide you through some of the best drinking holes for cider and how to recognise your favourite cider.

These sessions will build into a compendium of tastes and experiences which will form the basis of a love of cider.

Pre-requisites

None, just an open mind.

What do you need?

Comfortable shoes.

A notepad and pen.

Drinking buddies – nice but not essential.

Objectives

At the end of this session you will be able to ascertain who serves cider, who has a good selection, how to recognise different ciders and how to appreciate them as well as what suits you best.

Overview

There are many types of cider (apples) and perry (pears) made from natural ingredients with varying strengths – in the end it is your choice what you will enjoy drinking.

Most pubs will serve the usual such as Bulmers, Strongbow and Magners which, to many, are not 'real' ciders, so why not try something different? What you're looking for are traditional hand pumps or boxes ('bag-in-a-box') with a choice of styles ranging from cloudy to clear, where some have a more natural colour than others – which one is for you? There's also the flavour – sweet, dry, medium or a mix? The only way to find out is to try them.

If you're not sure what to have, ask to try before you buy; most places will accommodate your request. They can vary in strengths and some are very strong so may be served in halves, so if you're planning on trying a few then pace yourself.

Assessment Criteria

Before beginning any tour of local cider houses it is important to work out a schedule, one in which you are able to complete the research required and to be able to submit the assessment on time.

For example, the following were all visited on 1st August 2015 and were in the order as follows:

The Orchard Inn

Hanover Place, Harbourside, BS1 6XT

They were selling an impressively large selection of ciders and perries. I started with a Cheddar Valley. Cloudy and orange in colour, it's a still cider. It was a little colder than normal so the flavours were not so pronounced. *Score: 3/5 this time.*

I then tried the Black Rat which was lovely. It's a little sweeter than Cheddar Valley – also a cloudy and still cider but with a natural colour. It wasn't too cold which brought out the flavours nicely and, to be honest, is one of my favourites. *Score: 4/5*

The Nova Scotia

Nova Scotia Place, Cumberland Basin, BS1 6XL

They had Thatcher's Traditional and Thatcher's Haze on pump and I tried the Haze. This is a still, cloudy cider, medium sweet and very nice to drink. It was the right temperature and was so nice I had a second. *Score: 4/5*

The Grain Barge

Mardyke Wharf, Hotwell Road, Hotwells, BS8 4RU

There was one cider on pump, Reveller by Orchard Pig. This is a clear cider with a medium to dry flavour. Very refreshing on a hot day and very tasty. It was served at just the right temperature so the flavours were all there. *Score: 3/5*

The Bag of Nails

141 St George's Road, Hotwells, BS1 5UU

For anyone who likes a cosy, cat-friendly pub, this is for you. A favourite with the real ale drinkers and just so happens to serve a cider – today it was Elderflower Cider (sorry, maker's name mislaid). Very unusual flavour and you could really taste the elderflower. Quite dry, relatively clear and still, it was quite refreshing. *Score: 3/5*

The Lime Kiln (formerly Horse & Groom)

17 St Georges Road, BS1 5UU

This was definitely one of my favourite places for the night, run by someone who knows how to keep a cider at the right temperature and definitely worth a visit. They had six real ales and two ciders on, Hecks and Black Rat, so I went for the Black Rat to see how it compared to the others previously tasted and it was lovely. At the right temperature with the flavour to match, cloudy, still and definitely moreish, I was definitely happy to stay and would have tried Hecks at some point too. *Score: 4/5*

The White Lion

Colston Avenue, BS1 1EB

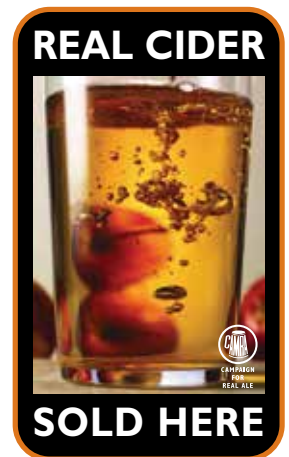
The last stop for the evening and very popular, not just for the beers and cider but also because of its central location. It had Thatcher's Traditional on hand pump, a cloudy, still, fairly dry cider with lots of flavour. It was served at the right temperature and very drinkable. *Score: 3/5*

The Outcome

After completing your assessment you will recognise where cider is sold, who sells a good selection, what to look for in a good cider and how to choose. This session has provided you with the tools to help you to enjoy cider and to not necessarily see it as something for the summer only.

Assessment

Repeat the above harbourside walk – these can be completed in any order



(or select your own pubs) – and grade the ciders accordingly to the following criteria:

At each pub ask yourself the following:

Do you want a still, cloudy or clear cider?
Sweet, dry or medium?
Do you need to ask for a taster?



Rate each cider you drink to the criteria below.

What do I need to record?
The location and name of the pub.
The date you visited the pub.
A score out of 5.
The name of the cider.

What do the scores mean?

These scores are based on the National Beer Scoring System (NBSS) used for scoring beers, with the option to use half points if your opinion of the cider falls between two categories.

- 0. No real cider available.** No hand pump or 'bag-in-a-box' cider.
- 1. Poor.** Cider that 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 cider without really noticing.
- 3. Good.** Good cider 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 cider again.
- 4. Very Good.** Excellent cider in excellent condition.
- 5. Perfect.** Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

Did you discover any others? If so, which and why should anyone else try it?

Amanda Wilson-Kennard

Cider – landlord’s nightmare or untapped business opportunity?



We’ve all seen a forlorn tub of cider balanced on the end of the bar – as the licensee tries his hand (again) at selling real cider – probably in the height of summer.

It’s fine for a few days, with customers trying the odd pint or two (at 6.5% ABV they aren’t drink too much), but then it starts to turn a little sharp and then quickly becomes unpalatable, resulting in perhaps half a tub of cider being used as drain cleaner.

It’s enough to make the cider maker weep – not to mention those who hand-picked the apples!

In order to satisfy the demand for cider, the licensee is then enticed into the world of kegged and gassed apple-flavoured fizz. The world of the alcoholic fizzy apple-flavoured squash that is 90%+ of the kegged cider market presents a solution that ticks the ‘cider’ box for many publicans.

For many licensees therefore, the selling of real cider poses several problems – not the least of which is the concern that they won’t sell enough, it will go off and they will have to throw it away – which is clearly not what they are in business to do!

However, with a basic understanding of a few salient elements, the selling of cider becomes, not a risky sideline, but an easy way to engage with the rapidly emerging demand for high quality, often locally-sourced products from small scale producers who care passionately about what they make. This is a market I have seen that brings a customer base into pubs who wouldn’t otherwise go there.

All that is needed is an understanding of a few basic points – points incidentally that are very well understood by the kegged ‘cider’ producers.

Firstly, real cider is produced once a year – around September. Many cider makers keep cider back from previous years production to blend with ‘new’ cider in order to keep consistency and to help give depth and roundness to their product. I know of one cider maker who has got cider he made 15 years ago. It is in exceptional condition. Cider therefore does not need to go off. It simply needs to be kept properly – and that is not at

the end of the bar counter.

Please also note that cider does not need to be ‘fizzed’ or pumped full of preservatives in order to be kept in good condition. If looked after properly it will quite happily keep for months, if not years.

Secondly, real cider is susceptible to the same elements that will make beer ‘go off’, namely air, heat and humidity. You wouldn’t (I hope!) leave a tub of beer balanced on the end of the bar and expect it to remain drinkable for weeks; the same is true with cider.

So, with these two points in mind, we need to transfer theory into practice.

In my pub, we don’t use pumps – all ciders and ales are gravity fed from the Tap Room – which is air-conditioned (as are most pub cellars, thereby dealing with the heat and humidity problems). This works well for us, but I realise it would pose a problem for many to be going backwards and forwards to the cellar every time someone wanted a pint. There are methods out there to connect ‘bag-in-a-box’ to a pump – thereby providing an easy method to dispense real cider in good condition on a consistent basis. If you do go down this route, make sure you use micro-bore pipes and clean them regularly and frequently to avoid yeast build-up problems in the pipes.

We also use a lot of ‘bag-in-a-box’ ciders. Real cider kept in a ‘bag-in-a-box’ in an air-conditioned cellar at around 8-10°C will keep for between 6 and 13 weeks, which should be ample time to sell it. Alternatively, there are systems out there to keep tubs and ‘bag-in-a-box’ drinks at chilled temperatures, often seen at beer festivals.

Finally, real cider and perry in a ‘bag-in-a-box’ should be readily available from almost any wholesale beer supplier – with one or two ‘brands’ being available nationwide. However, with not more than a few minutes spent on the internet, you should be able to track down a local real cider producer, many of whom will be delighted to supply the local pub trade.

Arbor Ales expanding into new premises



At the time of my latest visit to Arbor Ales (13th August) the whole brewery was in a state of flux. When I arrived at the double gates of the secure, spacious “new” premises at 181 Easton Road, Bristol, I met electrical engineer and home-brewer Steph who was working on the electricity supply sub-station just inside the gates. He told me that owner Jon and Meg had gone away for the weekend.

The area covered by the premises, between boundary walls, is of the order of half an acre or about one-fifth of a hectare. There are three buildings on the site – if you look on Google Maps you will see a roughly

triangular area opposite Iceland on which eight buses are parked – which was, until fairly recently, the maintenance depot for Bristol Community Transport and was left in a semi-derelict state. Arbor Ales have secured the freehold of this land parcel, ample to accommodate future expansion for the foreseeable future.

The large building to the north of the site occupies 234 square metres and had an inspection pit, for vehicle maintenance, running its entire length. One of the first jobs was to fill this in – with 80 tons of scalplings. Next a raised operating (wet) floor, covering most of the area, was built to house the brewing kit. All the hardware from the old units has been installed; remaining jobs include some plumbing and wiring before brewing was due to recommence the following Monday to fulfil an order from Marks & Spencer for bottled ales.

The long narrow building on the eastern side, floor area 375 square metres, will contain the cold stores, a bar (hospitality site) and toilets. On the upper floor of this building is the completed general office offering Meg a splendid overview of the whole premises – reminiscent of the old factory foreman’s office of days gone by. Adjacent is a separate small shed to house the cask-washing equipment.

Adjoining the main brewery are several side rooms comprising staff toilet, a small office for Jon, store for malt and hops and a kitchen forming the staff canteen. In this large room I saw Ollie who was cleaning the composition flooring with white spirit. Ollie – a plasterer by trade – has done all plastering on the premises.

While I was talking to Paul Comer, Jon’s brother, a beer dray turned up and he fired up the forklift to load pallets of bottled ales for Beer Paradise of York and casks for a major wholesaler.

Everyone is expecting great things from the new set-up, not least Bristol CAMRA who anticipate enjoying some memorable brewery visits!

Henry Davies

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



ARBOR

All change at Dawkins

There are quite a few changes going on in the Dawkins pubs at the moment. After seven tremendous years Joe at the **Portcullis** in Clifton has left to pursue a new career at Majestic Wines where his enormous knowledge of esoteric beers will doubtless expand into the world of wines. He's handing over the baton to his deputy Adelle before the pub passes to Paul & Dee, who are moving up the road from the **Victoria** on 21st September. It is a new adventure indeed, as the pub will be their tenancy rather than them being managers as before.

Founder Glen Dawkins says: "We've always given the managers a huge amount of free reign to run their pubs as if they were theirs, so the next logical step is to really make it their business. We've worked out a way to offer them great choice and free-of-tie buying prices from our associated Dawkins brewery and freedom to source guest beers so we're definitely not your big bad pubco of lore!"

The **Victoria** will at the same time be taken on a similar basis by one of the **Green Man** in Kingsdown's staff, Deacs. He has long experience in the business and continues the Dawkins tradition of offering opportunity to people within the organisation.

Both pubs are set to be in safe hands with exciting plans afoot.

19th September sees the start of **Bristol Beer Week** which segues into **National Cask Ale Week**. In support of both events the popular **Dawkins Pub Trail** will, as last year, offer the chance to collect a limited-edition printed pint tankard for drinkers who buy a Dawkins pint in all five Dawkins pubs.

Readers of the last Pints West will be aware of the pending relocation of the Dawkins brewery from Timsbury near Bath to Bristol. The new 20-barrel brewery in Lawnwood Road, Easton, is nearing completion (after a few niggling delays) with extensive test brewing taking place over the summer. The launch date has slipped a little to late autumn as head brewer Dave believes it is better to spend time to get it just right. In any event there will be an 'official' opening day on Saturday 31st October, 11am to 8pm, with food, music and, of course, beer.

In the meantime brewing continues in Timsbury until the new site is fully up and running. Bottled beer sales in independent shops are reportedly doing very well and a new bottling setup is being established at Easton to ramp up output.



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See web for details

Where is the Ashley Down brewery going?

In the last issue of Pints West, Ashley Down owner Vince Crocker put out a request for new brewery space and he wishes to thank those people who have since been in touch with some possible ideas. Vince may have found the ideal location locally and is now investigating possibilities. He is also exploring ways to finance this expansion, and will be holding a meeting in September to discuss options. Email Vince directly if you are interested in supporting this expansion and attending the meeting (ashleydownbrewery@gmail.com).

As part of the forthcoming Bristol Beer Week Vince will be opening up his garage brewery on Saturday 19th September. He will have at least six Ashley Down beers available. This will include three new beers, **Brabant Wheat**, a 6% wheat beer; **Tournai**, a 7.3% ESB (extra strong bitter) with rich malt, fruity sweetness, a full Goldings bitter finish and a great balance of malt and hops; and **Stax**, a 4.3% rye beer, brewed especially for the Bristol Beer week. As well as his own beers he is hoping to include a beer from Noel at New Bristol Brewery.

Something else to watch out for during Bristol Beer Week is the beer festival at the Prince of Wales on Gloucester Road which is featuring four beers from Ashley Down Brewery.

Following the success last year of Ashley Vale and St Michael & All Angels, Vince is planning to brew some more green hop beers this autumn with hops foraged locally in the BS6 and BS7 postcode areas.

And finally, Vince says he's joining forces with another local



Casks settling prior to bottling and Vince's range of bottle-conditioned beers, including the Brabant Wheat and Tournai.

CAMRA member, Garvan Hickey, in a new venture. They are planning to open a micropub on the Gloucester Road this winter – watch this space.

Tony Darbin

Wiper & True

Following installation of the new brewery earlier this year, the past few months have been a period of transition and consolidation for the Wiper & True brewery. Things have now started to settle down as Michael Wiper, Will Hartley and the brew crew have got to grips with the new plant. Current stock levels are relatively low as the beers just keep on flying out of the door. A new racking tank has been installed, which now means a whole batch of beer can be processed in a day, and more fermenters are on their way, which will ease the pressure on the other fermenters as well as allow an extra brew day each week.

Back in June, W&T won the 2015 award for 'Best Local Beer' in the Bristol Good Food Awards. Voted for by the people of Bristol and judged by some of our best local and national food experts, Bristol Good Food Awards are completely independent and seek to recognise the efforts of local businesses involved in producing and serving wonderful food and drink. Now in its fourth year, awards were handed out to winners in over 40 categories at a gala awards evening held at the Great Hall of Bristol Grammar School. Other winners included their friends from Chomp, who used to share the W&T premises in St. Werburghs prior to opening their central Bristol restaurant on St Nicholas Street, in the Best Burger category. The connections between the two successful businesses continue as W&T provide the house beer in the restaurant (a pale ale named Chomp House Brew).

On my arrival at the brewery mid-morning, it was time for coffee. So what better way to start the day other than with a bottle of Unkle Funka (7.6% ABV), their new Coffee IPA brewed in collaboration with their friends from the nearby Extract Coffee Roasters. This features a traditional-style IPA using citra and mosaic hops steeped with Unkle Funka beans. This combination of ingredients brings flavours of bright citrus and mango balanced with delicate earthy notes and a sharp pine finish.

Also while I was there, Joe Watts shouted over to Michael and me to come and observe their new bottle-labelling machine in action, which he had just commissioned following lots of teething problems. It can process up to 2,000 bottles per hour and will speed up significantly the process previously done manually.

Look out for a brewery open day and W&T tap take-over at the Hillgrove Porter Stores during Bristol Beer Week in September; the latter should provide a rare opportunity to sample several of their beers in cask if they can get the cask washer acquired from Arbor up and running!

Dave Graham



From left to right: Joe Blakey (production), Will Hartley (head brewer) and Michael Wiper (founder) with their Bristol Good Food Awards Best Local Beer prize

Myth Busting #1

(The first in an occasional series where a common myth is debunked)

W&T brewery gets its name from the surnames of its two founders, Michael Wiper and Alexander True, who met whilst at university in Bristol and have remained friends ever since. They are now also business partners as Alexander invested in the brewery when Michael established it in 2012. Prior to me meeting the elusive Mr True last year, there had been an article in an earlier edition of Pints West where he had been referred to as William True. The origin of this myth probably relates to the fact that Michael's right-hand man at the brewery is head brewer William Hartley. In my first article on W&T in issue 102 I debunked this myth, but it was resurrected by our esteemed editor in my article in the last edition; he replaced "Alexander" with "William" during his final checks before sending the magazine off to the printers, having forgotten the recent history. This all goes to show that some myths may need to be debunked more than once and even multi-award-winning editors make the odd mistake!

Dave Graham



An incredible year for the Incredible Brewing Company

The first full year for the Incredible Brewing Company, based in Brislington, has been a greater success than even the owner and brewer, Stephen Hall, aka Mr Incredible, could have hoped for. At the Bristol Beer Festival in March, all of the Incredible beer sold out to great acclaim with the 9-gallon cask of Saison, and 4.5 gallons of both American IPA and Harvest Pale, all garnering rave reviews. More plaudits were achieved at the South West SIBA beer competition, when the raspberry wheat beer was awarded a bronze medal.

Due to demand, capacity is currently being increased with the purchase of some new fermenters, and the brewery is now producing larger batches of speciality beers at present in preparation for the autumn and winter market. These include an Autumn Rye Beer and Pumpkin Ale, as well as the Incredible Brewing Company classic, Black IPA. The changing season will also bring the extraordinary Honey Porter, with a Chocolate Milk Stout which will be a collaboration with a local chocolatier. More batches will be put into casks and rolled out to Bristol's finest pubs over the season. The core range – a lovely Grapefruit IPA, an American Wheat beer and an Amber – will continue to be available.

At the same time, the bottled range will become increasingly available in all the usual places within Bristol, due to the brewery being able to release more volume for general sale. A new label design will be ready for the core range in 330ml bottles.

After a successful summer of trading at local festivals and food fairs – the highlight of which was expected to be the Westonbirt National Arboretum 'Treefest' at the end August, while Pints West was at the printers



Stephen Hall in front of the brewery, having a well-deserved break

– the autumn will bring another busy period. The Bristol Beer Factory's 'Factoberfest' at the Tobacco Factory Sunday Market on the 13th September is a must and something in cask should be available for those attending. The 24th September brings cask ale week, when the brewery will be having an open-door policy for anyone interested in brewing, with samples available. Tours for bigger groups are being arranged as we go to press. And finally, as thoughts turn to Christmas, production of the popular Festive Ale is about to commence.

Stephen Edmonds

News from Zerodegrees



Zerodegrees was very high profile again at the 2015 Bristol Harbour Festival where ten tents, serving beer and food, were spread around the harbourside venues. Last year they sold approximately 25,000 litres (44,000 pints) of beer, mainly their Pilsner and Pale Ale, with some Mango Wheat Ale and an Elderflower Ale based on the Mango Wheat Ale recipe. This year's figures should be pretty similar, if not better, beer selection being the same as last year with the exception of the Elderflower Ale.

Now that the festival season is over, brewer Simon has had more time to develop some specials. The current one, a Mexican 4.4% ABV lager, has a light straw colour with a clean dry taste, and for those of you watching your figure, has the lowest calorie value of all beer types. If, like my daughter, you are a fan of a certain well known Mexican beer Corona, this is the real thing, which can even be served with a wedge of lime if you really must.

The next special planned is a Kölsch style beer, a type of beer brewed in Cologne, Germany. Clear with a bright, straw-yellow colour, it is less bitter than a Pilsner, gently fruitier and a little sweeter. It will be around 4.5% ABV.

For Bristol Beer Week, 19th to 26th September, local brew-pubs will be producing a special, with the collaboration of Zerodegrees, Brewhouse & Kitchen, and the Small Bar from Bristol, and the Bath Brew House located in James Street in Bath. They have decided on a wheat IPA, slightly red, around 5.5 to 6% ABV, which will be available at all the above brew-pubs. And on the Tuesday of Bristol Beer Week there will be an event at Zerodegrees, which will include brewery tours, beer tasting and nibbles.

Roy Sanders



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News from Cheddar Ales

Cheddar Ales have had some recent success with their Summer Pale Ale, released last July, which won gold in the *Small Pack Standard Bitters & Pale Ales* category – and silver overall – in the SIBA South West competition.

Now, due to its popularity and in response to feedback from customers, the brew has been re-released under the new name **Hardrock Pale Ale**.

Head brewer and managing director of Cheddar Ales, Jem Ham, said:

“People loved the Summer Pale Ale last year, and wanted to have it in their venues throughout the year, but the name Summer Pale Ale was a sticking point when winter fell. This year we have responded by changing the name to Hardrock Pale Ale, inspired by the rock formations characterising the Mendips and around the Cheddar Gorge.”

The first perennial brew in their *Premium Craft Range*, Hardrock Pale Ale is described as a light gold, very hoppy pale ale with spicy, herbal notes and a floral citrus finish. It is made with a blend of Brewers Gold, Mount Hood and Chinook whole hops, and is then conditioned for at least two weeks with, as Jem says, “an obscene amount of dry hops to give extra intense flavour.”

The *Premium Craft Range* allows Cheddar Ales to make one-off, seasonal or more experimental brew styles. Hardrock is 4.4% ABV and available in bottles, eco-kegs and casks.

Jan Deverell



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Gryphon celebrations

It seems hard to believe but the Gryphon in Colston Street (just up the road from the Colston Hall in central Bristol) will be celebrating their fifth birthday this September. This shrine to dark beer and great rock and heavy metal music was created by John Ashby (pictured) when he took over what was a pub then known as the Griffin.

Can it really have been five years?

"Yes," says John. "It has flown by, but also feels longer somehow! Whilst trade has been unpredictable lately, and with an uncertain future a couple of years ago, it is with great happiness that I am still here to say happy fifth birthday to the Gryphon. The Gryphon is a well established and recognised pub on Bristol's real ale circuit, and amongst the alternative scene. Many thanks of course to Bristol CAMRA's acknowledgement of my endeavours to serve good beer. With near on 2,000 ales through our handpumps so far, it has been a pleasure to serve all who grace my bar. Huge thanks to my loyal regulars, distant followers, and Bristol's ale drinkers. Here's to the next five years and beyond."

Hear, hear! Celebrations will be kicking off in style with the tenth biannual *MetAle Festival* from Friday 4th until Sunday 6th September. As usual entry is free and there will be least 14 ales available (many dark), plus hot, homemade food.



John says they will also be celebrating with *Gryphest* which falls on their actual anniversary on Friday 18th September. This will be the start of two days featuring live music and "all you can expect from a birthday celebration!"

SP

News from the Bristol Beer Factory

Some Bristol and District branch members enjoyed a very pleasant visit to the Bristol Beer Factory in July when they were able to present brewer Jonny Mills with the certificates from the South West regional round of CAMRA's Champion Beer of Britain competition. Bristol Beer Factory Ultimate Stout was the winner in the stouts category, with Southville Hop the winner in the 'real ale in a bottle' category.

'Factoberfest' returns from 11th to 13th September at the Tobacco Factory Terrace & Yard. A collaboration between Bristol Beer Factory and Tobacco Factory with over 60 different beers, the annual event also features an outdoor music stage with a fine line in blues, roots, country and Americana and children's activities to keep everyone entertained. Kicking off the weekend from 5pm on Friday will be Bristol Eats (aka BEATS) continuing their 'Bristol Eats Street' nights, with some of Bristol's best street food. The Barley Mow will be holding its annual

German beer festival the 'Reinheitsgebot' on the weekend of 19th to 20th September for Bristol Beer Week. Lederhosen at the ready, thighs all warmed up and away we go! Oompah music, German food and allegedly one of the best selections of German beers this side of Munich.

The brewery has now taken delivery of three new 30-barrel dual-purpose vessels (fermenters and conditioning tanks in one) and as a result has completely run out of floor space to put anything else. This has however increased fermentation capacity by 50%, which should certainly help them catch up with their sales. Two new members of staff are being taken on. One to replace Darius, who is moving away from Bristol (the brewery wish him the very best of luck as he has worked very well for them and they have really enjoyed his company). Another member of staff is being added to the packaging area as the pressure will be on there once the new brewing vessels are in full use.

Richard Brooks

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News from Butcombe



So far 2015 has been an eventful year for the Butcombe brewery. First it was announced at the beginning of the year that the Liberation Group had acquired Butcombe. This company has 75 pubs in the Channel Islands and it is hoped that the combined business will enable Butcombe to be available in the Channel Islands and Liberation's beers to be seen in pubs here.

Then it was announced that Stuart Howe from Molson-Coors Craft had joined; he has now been with Butcombe for a few months as the Director of Brewing. Tom Newell stated: "Stuart's energy, expertise and inventiveness are well-known to the British brewing scene and he is bringing all of that as well as an incredible work ethic to Butcombe. Under Stuart's leadership, and his continuing to work with our experienced brewing team of Clive, Barry, Tristan, John and new brewer Pav, we are honing processes, experimenting with new methods and designing new recipes all with the aim of producing even more consistent and fantastic beers for our customers and drinkers."

Pints West will try to keep readers up to date with new beers as they come along, as Butcombe continues to try and build on its reputation for classic bitter beers yet also develop new-style beers like the Haka and Moxee IPA.

Another announcement is that Butcombe Brewery has appointed Geraint Williams as Managing Director, taking over from Guy Newell when he retires this autumn. Geraint will have responsibility for Butcombe's sales, distribution and brewing operations in the UK. He moves to Butcombe after ten years with Carlsberg UK, where he is currently National Account Manager with experience of the West Country and South Wales free trade, wholesaling and national accounts business. He is familiar with Butcombe Brewery and also the Liberation Group's Channel Island business. Mark Crowther, Chief Executive of Liberation Group, said, "I am very pleased to welcome Geraint into my senior management team, to help us drive forward with our longer-term ambitions in the UK. I must also pay tribute to Guy Newell. Guy has made an enormous contribution to Butcombe Brewery and to the wider industry and we wish him well in his retirement."

Pub news

The **Yard** in Colston Street, Bristol, continues to be managed by the same team as before; no news of any changes at the moment despite previous stories of its imminent disposal. The good news is that it will remain a pub and Butcombe beers will continue to be available.

Seasonal ale news

The very popular **Haka** is back; this first appeared in 2013 and went on to become Butcombe's fastest-selling seasonal ale. It is described as a 4.5% bitter, light gold in colour, with fruity Nelson Sauvignon hops from New Zealand giving subtle grapefruit fruitiness and a balanced beer finishing with the classic Butcombe bitterness.

Moxee IPA, a 4.8% pale IPA with hops from the Moxee Valley in Washington State, has been a successful ale this summer and continues to be available.

Another new beer can be expected this autumn in the form of **Chinook APA**. This is described as a hoppy, refreshing 4.2% American pale ale with the archetypal grassy and spicy nature of non-citrusy US hops. The beer is named after the Chinook hop.

Cooking up a storm!



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PRIDE IN EVERYTHING WE BREW



Brewery open day

It's back again and it should be better than ever this year. Last year over 1,000 people headed down to Butcombe Brewery for the annual open day, and from 11am to 3pm on Saturday September 26th the doors to the brewery will once again be open to visitors.

This is only going to be announced in Pints West and the Butcombe website plus social media. There is no charge and Butcombe invite people to come and drink their beers, listen to great music and eat great locally sourced food and generally enjoy themselves. Families are welcome.

The open day started in 2005 as a thank-you to the residents of Wrington for welcoming the brewery into the village and has grown to become a celebration for locals and Butcombe drinkers from further afield.

Nigel Morris

Unwelcome signs of the times

We are all painfully aware of just how many pubs have been lost forever in recent years to greedy supermarkets, housing developers and others. As if that is not bad enough, there seems to be a recent trend to rub our noses in it by leaving pub signs standing when all other trace of the pub is long gone. Frankly I just do not get this concept at all. Below are three examples all from within a mile of my home in Kingswood.

First to go was the **Crown** in Soundwell Road which closed even before the recession was fully started. It lay empty for many years until eventually becoming the "Crown garden apartments" a few years ago. The original pub sign was replaced with the one in the photo.

Next up was the **Highwayman** in Hill Street on the A420. This was an excellent pub that became a regular entry in the Good Beer Guide in the 1990s and early noughties. It was shamefully allowed to run down



No longer the Crown public house

appeared on the site but bizarrely the "Humpers" sign is still prominent – see the picture. Why?

All of these valued facilities are badly missed by local people but it just feels like we are being taunted with signs that suggest "look at what you can no longer have". Am I being overly sensitive? Does anyone disagree that these signs are inappropriate and should go? Letters to the editor please.

Vince Murray



No longer the Highwayman public house

by the major pub chain that owned it until eventually closing. Then followed a long and bitter battle between a housing developer and local people, backed by CAMRA, over a plan to change use to a large number of flats. After several years the developer won (shame on you South Gloucestershire Council). The picture shows that there is no longer any evidence of the pub – except the pub sign that still stands in its original form! What on earth is that all about? Is someone trying to rub salt in our wounds?

The final example is **Humpers Off Licence** – also on Soundwell Road around 100 yards from the Crown. This was a thriving enterprise until the sad and untimely sudden death of its owner Michelle Murray a couple of years ago. Humpers was Bristol's only off licence specialising in draught real ale and cider and featured very frequently in the Good Beer Guide. When nobody came forward to take it on as a going concern it was sold for redevelopment. A couple of houses have recently



No longer Humpers Off Licence

The Bar Code
by Eddie Taberner

BY EDDIE TABERNER

BARCODE@EURESFARHER.COM

The Hare on the Hill gets a new lease of life



The Hare on the Hill on the corner of Dove Street and Thomas Street North in Kingsdown has been taken over by a group describing themselves as “four admirers of this once popular Bristol destination.” Two of them, Brendon O’Reilly and Simon Preston (pictured – the others being Chris Agnew and Steve Pattison), have been busy these last couple of months refurbishing what was once, in its heyday, the Bristol & District CAMRA Pub of the Year. They say they have been “brightening the interior but also keeping its warm snug atmosphere and feel.”

The work was due to be completed soon after Pints West went to press, with an official pub opening planned for the end of August “... in plenty of time for the Rugby World Cup, which will be shown on screens throughout.”

Although the premises are being leased from Bath Ales, Preston says, “The Hare on the Hill is independently operated and managed as a freehouse and will continue to offer some Bath Ales products as well as an interesting and diverse range of beers from local craft brewers.” Those are likely to include guest beers from the likes of RCH, located just outside Weston-super-Mare, and Moor Beer who are now based in Bristol – plus some of their own as Brendan himself is a keen brewer. Simon told us: “Brendan’s beers will be available early next year and we will keep you posted about the range that we’ll be selling at the pub.”

Food will be available shortly after opening which will include Sunday lunches with produce supplied by Source Food Hall in St Nicholas Market.

You can keep up with happenings at the Hare on the Hill by visiting their website at thehareonthehill.com.

SP

New team at the Surrey Vaults



After nearly a month’s closure, the Surrey Vaults in St Paul’s – located between two of Bristol’s Georgian squares, Portland and Brunswick, and close to Cabot Circus and Stokes Croft – reopened at the end of June with a brand new team running it.

The pub is managed by Ben Hazelden, a former manager at the Hope & Anchor on Jacobs Wells Road. He is supported by a number of other former Hope & Anchor staff so there are a few well-known and experienced faces behind the bar.

They have also been joined by head chef Sam Dray, formerly of Loch Fyne restaurant and, latterly, the Volunteer Tavern. His kitchen is open Monday to Friday from 10am for breakfast and food is served until 3pm. There are plans to extend the hours and expand the menu, and Sam is keen to feature fish dishes which are his speciality.

The pub is currently offering an ever-changing selection of three real ales, with plans afoot to increase this. There are also real ciders available.

On the entertainment front, owner Martin Hughes says: “In addition to ‘Beer Launch’ events and ‘Meet the Brewer’ nights, we are majoring on lots of live music of various genres and DJ sets. Also, there are going to be regular ‘Secret Surrey Sessions’ ... yes, well, if we explained that then it wouldn’t be a secret would it?”

The Surrey Vaults offers a generous CAMRA discount, with 15% off all food and drinks for card-carrying CAMRA members.

Details of everything that’s going on can be found on their Facebook page ‘The Surrey Vaults’ and their website coming soon.

SP



The Bar Code
by Eddie Taberner

How to BREW



Brewery Experience Day

Having recently been elected as Young Members Coordinator for the Bristol & District branch (see inside back page), I thought it was about time that I learnt exactly how beer is made, and where better to do so than a local brew-pub? As a result, I signed up for a 'Brewery Experience Day' at the Brewhouse & Kitchen on Cotham Hill, the Bristol branch of the small, independent pub group that opened its doors for the first time earlier this year.

Accompanied by Paul and Alyssa Willis, fellow CAMRA members who have far more knowledge and experience of brewing than me, we made our way to Brewhouse & Kitchen at 10 o'clock on a Sunday morning in August, where we were met by Mark Wainwright, a former chef turned head brewer, who had previously held the same role in Brewhouse's Dorchester branch.

We were immediately made very welcome, being offered tea and coffee on arrival, with the promise of breakfast, lunch and beer samples to come during the day. Over coffee, Mark gave us an introduction and overview of the day, inviting us to get as involved as we wanted to in the whole brewing process, not least because it meant he would have three extra pairs of hands during production of the beer, which, on the day we went, was Animator, a 4.8% hoppy, amber-coloured American Pale, named in honour of Bristol's own Aardman Animations.

True to his word, Mark was more than happy for us to get involved and get our hands dirty, allowing us to weigh the grain (grist) in the correct quantities, and then add it to the mash tun, building up our muscles in the process by mixing the water and grist using Mark's unique stirring spoon that in a previous life was a paddle for a pizza oven.

Once the mash was sufficiently mixed, we left it for an hour while we had a breakfast of bacon and sausage sandwiches and coffee. After breakfast, Mark gave us a sample of all nine of the beers on sale that had been brewed on the premises, both cask and keg, and fined and unfined, telling us about them and the different processes that went into making them. We weren't even halfway through trying all of the delicious and varied beers on offer before it was time to begin sparging and transferring the wort into the copper when we were again allowed to get our hands dirty, this time with measuring and adding the hops to the wort in the copper.

After bringing the wort to the boil, it was back to our beer sampling, but, with the mash tun having been sparged and drained

of wort, Mark was looking for volunteers to shovel out the still-warm barley from the mash tun. Using the skills learnt from her snow-bound, West Virginian childhood, Alyssa showed us how to do it, although Paul and I gallantly stepped in to help when she started showing signs of flagging.

By this time it was lunch, and, although we were given the choice of the full menu, the Sunday roasts looked too good to resist, and we all agreed that we'd made the right decision when a huge plate stacked high with freshly-cooked meat, vegetables and a Yorkshire pudding appeared in front of each of us. While we were enjoying our lunch, Mark was busy cleaning and rinsing the mash tun for us to use as a hopback, in which we added the final hops to the wort, having transferred it from the copper, before we passed it through the plate chiller and into one of the huge fermenters in the cellar downstairs, where yeast was added.

At the time of writing, our Animator is still there in the fermenter, fermenting, but, a week or so after the Brewery Experience Day, Mark will get back in touch with us and let us know that our beer is ready to be drunk and sold to lucky (or poor, unsuspecting) customers in the Brewhouse. Even better than that, as part of the price of the day, we'll each be given a five-litre mini-keg of our beer to take home and enjoy.

And that was it – we had made our own beer in a brew-pub, which would be being sold on the same premises in a matter of weeks.

Before we knew it, it was the early evening and the day had flown by. Alyssa, Paul and I all had an amazing time and all found it very informative and fascinating, even though we arrived with differing levels of brewing knowledge (from almost none in my case to semi-serious home-brewing in Alyssa and Paul's). Mark was an incredible host, looking after us royally and answering all of our questions with good humour and patience, however simple and obvious mine no doubt were, as well as letting us get our hands on his very expensive and cherished brewing equipment.

It is definitely something we would recommend to anyone with even a passing interest in learning more about how a pint of beer gets to your glass, and I know that Paul and Alyssa picked up plenty of useful tips and knowledge that they will put into use when brewing at home. All three of us would like to thank Mark and the staff at Brewhouse & Kitchen for a really great day, and it's definitely something that we'd want to come back and do again (as long as our Animator tastes as good as we hope it should, of course).





Here comes the science bit ... concentrate

The brewing process begins with water being heated in the hot liquor tank (HLT) to bring it up to the required temperature which, for us, was 73.5°C. The Chinese-made, stainless-steel and copper-covered HLT at Bristol's Brewhouse & Kitchen is capable of holding around 500 litres of water, and can be heated up to the desired temperature in around an hour.

While the water in the HLT was reaching the desired temperature, we measured out the malted barley, or grist, which in this case was just under 2kg of crystal, just over 8kg of Vienna, and just over 75kg of pale ale malt. This was added to over 200 litres of hot water from the HLT in the mash tun to form the mash, which was left for an hour at 66°C to extract the sugars from the malted barley.

After an hour, the sparging begins, where hot water is slowly sprinkled over the grains to rinse out the entrapped sugars. The sugary liquid called wort is transferred to a boiler, called the copper, where hops are added and it is boiled for around 90 minutes. In our Animator brew, we added 250g of Columbus and 1.6kg of Galaxy hops at various points during the boil, as the hops that are added at the start of the boil process will produce the bitterness of the beer, while those added at the

end will give more aroma. The main purpose of the boil, however, is to sterilise the wort and break up any unwanted proteins.

On our Brewery Day, before passing the wort through the plate chiller to the fermenter at the end of the boil, we transferred it back into the clean mash tun where we added more hops, effectively using the mash tun as a hopback.

From the hopback, we passed the wort through a chiller, ensuring that it would reach the fermenter at around 18°C. Once in the fermenter, we added a small amount of yeast to allow the fermentation to begin, which normally takes around eight days for the Animator beer. After this, it will be transferred into casks, kegs or bottles and allowed to mature for a few more days.

Stephen Edmonds

For more information on Brewery Experience Days, ask at the bar of the Brewhouse & Kitchen, Cotham Hill or email bristol@brewhouseandkitchen.com. Brewery Experience Days are £75 per person, which includes tea or coffee on arrival, breakfast, lunch, beer tastings, and a 5-litre mini-keg of the beer you brew (up to two weeks later, depending on the length of fermentation required).



BATH & BORDERS BRANCH

Pub and brewery news from the CAMRA Bath & Borders branch

Bath and East Somerset

Royal Oak, 8-10 Summerlay's Place, Pulteney Road, Widcombe, Bath

This Royal Oak – not to be confused with the Royal Oak on Lower Bristol Road – has re-opened following a refurbishment. It had closed earlier this year.

Redan, Fry's Well, Chilcompton

This pub appears to well on its way to re-opening soon. A major refurbishment is nearing completion. 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. Locals are hoping that the revamp will breathe new life into the Redan as a pub with restaurant, accommodation and a child-friendly garden.

White Hart, Lane End, Corsley, near Frome

Refurbishment of this roadside pub, which closed in 2013, is nearing completion. Traditionally this pub drew much of its trade from the nearby Longleat estate. We have not been made aware of a re-opening date for the pub, but it looks like that it should be soon.

Frome Beer Festival at the Cheese and Grain March 2016

A Frome beer festival, the first for many years, is being planned by the *Cheese and Grain*, which is a not-for-profit, member-owned social enterprise, and also a registered charity, with its own large venue, a former market building in the town centre. This is likely to be held over three sessions on Friday 18 March (lunchtime and evening) and Saturday 19 March (lunchtime). On Saturday evening the venue will be holding live music and selling any beer left over. Local CAMRA members are acting as consultants, helping to plan and run the festival.

Artisan Pub & Kitchen, 6 Christchurch Street West, Frome

Extensively refurbished in the first half of 2015, the Artisan, formerly known as the Olive Tree, and previously the Ship, now has a smart, chic feel to it. Food is clearly a big part of this pub, but drinkers get a warm welcome as well, and there is plenty of comfortable seating in the spacious main bar area. There is also a large outside drinking area made up of wooden decking on several levels. The beer range includes Butcombe Bitter and Caledonian Deuchars IPA.



The Artisan, Frome

Packhorse, 13-15 Christchurch Street West, Frome

This friendly locals' pub, just a few doors along from the newly refurbished Artisan, has recently closed. We have little information on the pub at the time of writing. The future of the Packhorse is uncertain.



The Packhorse, Frome

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West Wiltshire

George, 67 Woolley Street, Bradford-on-Avon

This handsome Georgian pub on the northern outskirts of Bradford-on-Avon re-opened on Wednesday 1 July. The George, which had been closed for over a year, has been taken over by award-winning publicans Alex Venables and partner Alison Ward-Baptiste, who together had spent the previous thirteen years running the nearby Tollgate at Holt. Extensively refurbished in readiness for the re-opening, the George is being revived as a community pub, offering a friendly locals' bar, fine dining, private meeting rooms and children's play areas.

BATH & BORDERS BRANCH

Pub and brewery news from the CAMRA Bath & Borders branch

Lopes Arms, 2 Market Place, Westbury

This town-centre hotel bar closed earlier this year. There are, according to the Lopes Arms own website, substantial repairs needed at this Wellington Pub Company-owned building. With three other pubs in or bordering the Market Place square, the future of this pub looks highly uncertain.



The Lopes Arms, Westbury

Rising Sun, 61 Woodmarsh, North Bradley, near Trowbridge

Major structural repair work is underway at this village-centre pub, which closed suddenly when a 38-tonne lorry crashed into the front of the building in November 2014. Luckily landlords Dawn Horscroft and Matthew Billings-Wakerley were upstairs when the incident occurred and were not hurt. The Rising Sun had become the only pub in North Bradley following the conversion earlier in 2014 of the nearby Mash Tun into a private residence. In the meantime a planning application to convert the pub's car park to a mixed use of car park with car wash and valeting service area was refused by Wiltshire Council on 22 July.

Bell & Crown, 66 Deverill Road, Warminster

This pub re-opened in the spring following refurbishment. The former Admiral Taverns premises had been bought by local landlord Chris Pitcher, joining his small estate, which also consists of the Fox & Hounds in Warminster (a former branch Pub of the Year), the Bell at Chalford, near Westbury, and the Ludlow Arms in Westbury, whose former landlord has taken over the Bell & Crown. The pub, which is fronted by a large open air area and car park, consists of a single bar serving a long room with pool table to one side and a seated area to the other. The saving of the Bell & Crown, particularly as a community hub, is excellent news for the locals of south Warminster.

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 to be refurbished and re-opened by Punch Taverns sometime in the next few months. The pub had closed around a year ago following the departure of previous owner and celebrity chef Marco Pierre White, who had run the Pear Tree as an upmarket gastro-pub, with the only result that villagers felt alienated from and priced out of their own pub.

Steve Hunt

Bath Beer Festival 2016?

As many readers will know, the Bath Beer Festival has for the last three years been held at the Bath Rugby Club and was just starting to find its feet. Unfortunately, due to a change in policy by Bath Rugby, we will be unable to use the venue next year and for the foreseeable future.

This leaves the festival homeless and looking for a new venue. We have so far drawn a blank, so if you are aware of a venue that could hold 200 to 400 persons and is reasonably accessible, please let us know (email James.Honey578@mod.uk).

It is important that a city like Bath, with a large tourist population and a reputation for good beer, puts on a CAMRA festival and so we would be grateful for any suggestions as to where we might hold it next. Although we would prefer Bath, it could be anywhere within the Bath & Borders CAMRA branch area.

James Honey

Twisted Brewing

Twisted Brewing in Westbury have launched their fourth seasonal beer, a summer ale called Nomad (4.1%), which is a dark golden beer produced using Maris Otter and Munich malts, and Chinook and Cascade hops. The new beer has a big hop flavour and a refreshing finish.

Steve Hunt

James Street Brewery

This brewery is to be found in the front bar of the Bath Brewhouse, the Bath CAMRA City Pub of the Year. Brewster Anna Schwaeble recently held a team brewing day with the Bath Roller Derby Girls – their 4.4% beer is called Pesky Jammer. Another is planned soon, this time with the Bath Rugby Ladies. Anna will also be joining Bristol brewers' tradition of collaboration, by brewing a beer in time for Bristol Beer Week with Zerodegrees, the Small Bar and Brewhouse & Kitchen.

The brewery runs daily tours at 12 noon and 6pm. The 30-minute tour covers the history and process of brewing and a beer tasting. The £5 ticket includes a pint of ale, membership of their Beeronauts beer club and a 10% discount on food. Bookings can be made on 01225 805609.

Chris Rogers



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Electric Bear is Brewing

Previous editions of Pints West mentioned the conception of Electric Bear Brewing Company and by the time you read this their beer should be in various pubs in the region. The brewery takes its name from the Bear Flat area of the city, where the founder Chris Lewis has lived for 20 years. Bear Flat itself has brewing pedigree as the Bear pub included a brewery – called the Bear Brewery – from at least 1871 until it was closed by the Luftwaffe in 1942.

Chris Lewis sold a successful IT business to invest in his passion for beer. Helping him run the business are his wife Jacqueline and former St Austell and Rebel brewer Guillermo Alvarez. Andrew Reed, a former sales director with Batemans is also assisting on the project.

Brewing Vessels of Stockport have helped Chris build a brand new 15-barrel plant from scratch in the converted 5,000-square-foot Brassmill Lane site – itself the site of the former Paul’s Maltings. The transformation can be seen on YouTube at youtu.be/odQaZFf3PIM.

“I have a greater passion for beer than I do for IT and I wanted to start at the right size,” said Chris. “A 15-barrel plant will enable us to brew on a commercially viable scale, and that’s important to me. I don’t want to dabble, I want a sustainable business that will make great beer and create jobs for people in Bath.”



Before ...



... during ...



... and after



Left to right: Chris Lewis, Jacqueline Lewis and Guillermo Alvarez

“There was nobody in Bath brewing the kind of US-style and world beers I drink myself,” he said. “The craft beer scene is exploding across the UK with lots of people doing some really interesting things, but I believe there’s still plenty of room to grow and innovate. And that’s what we want Electric Bear to do.

“Obviously it’s about brewing great beer but we hope the taproom will bring local beer lovers together. I was really impressed on a recent trip to the US with how the local brewery was a hub for the community.”

Guillermo will brew five regular beers: **Persuasion**, a 3.8% golden ale; **Infrared**, a 4.2% red ale; **Elemental**, a 4.4% American-style IPA; **Livewire**, a 5.4% American-style IPA; and **Edison**, a 4.8% Czech-style lager.

Chris has invested in 400 casks and Persuasion, Infrared and Elemental will be available in cask form. Kegging and bottling is currently contracted out though Lewis is planning to do his own packaging eventually. All except Elemental will be available in keg and all will be available bottled.

In addition each month Electric Bear will be brewing a “World Series” beer – a range of internationally inspired seasonal beers and a Winter Warmer. A limited run of these beers will be manually bottled on site and sold in the shop.

The taproom and shop will open in September, initially open Fridays and Saturdays, and customers will be able to take Electric Bear beers home in bag-in-box, mini-kegs or growlers. For further information see www.electricbearbrewing.com.

Trevor Cromie



Parliament's Beer Group honours Maris Otter champions

There will be jubilation among farmers as well as brewers at an award from the All Party Parliamentary Beer Group. It was the Lifetime Achievement Award, presented jointly to grain merchants Tony Banham and Robin Appel at the Group's annual dinner



Andrew Griffiths MP, chair of the All Party Parliamentary Beer Group, presents Tony Banham (left) and Robin Appel (right) with Lifetime Achievement Awards for their role in rescuing Maris Otter

in Westminster.

The cause for celebration is the profile given by parliamentarians to malting barley in general, Maris Otter malting barley in particular – and the two merchants who rescued the renowned variety. It's not often that barley gets a look in when beer is discussed.

Having championed Maris Otter since the 1960s Robin Appel and Tony Banham bought the rights to the variety back in 2000 knowing that it needed lots of work to bring it back to its former glory. Over the years they have determinedly improved its quality and promoted its use among craft brewers. They were championing this grain before interest in quality ingredients in food and drink soared and long before the craft beer movement really took off.

This is the 50th anniversary year of Maris Otter – quite an achievement given that most barley varieties last just five or six years before being superseded. It's just a small part of the overall barley market, yet the majority of the last 14 Champion Beers of Britain have been brewed with Maris Otter malt.

Robin and Tony were presented with the prestigious award by Andrew Griffiths MP, chairman of the All Party Parliamentary Beer Group, who praised them for their vision and tenacity.

"For too long any discussion on beer ingredients has focussed on hops," says Robin, "so the award by the All Party Parliamentary Beer Group is hugely appreciated."

Tony agrees, adding, "The real credit goes to the farmers who do such a great job of producing such high quality crops. And of course the maltsters and the brewers who are responsible for all those outstanding Maris Otter beers..."

Frances Brace

Exmoor Ales has lots to celebrate:

35 years of brewing, moving into a new and larger home, and a fabulous debutant beer brewed with a transatlantic twist

In the words of Pharrell Williams, Exmoor Ales is happy and the Wiveliscombe-based brewery is celebrating in the only way that they know how to – by brewing a delicious new beer.

The new kid on the beer block is XPA, an easy-drinking 4.8% golden, hoppy beer that uses two American hops (Willamette and Cascade), alongside the more traditional English varieties Fuggles and Goldings, all of which marry together to deliver refreshing citrusy and orange-jelly notes on the nose, while the palate is a bittersweet bonding of more juicy citrus and hints of berry before a dry, grainy, bitter finish.

"For our new beer XPA," explains Exmoor Ales' Managing Director and owner Jonathan Price, "head brewer Adrian Newman has produced a slightly more modern IPA style incorporating some American hops for bitterness, but tempered with a sweetness in the mash to produce another classic easily drinkable Exmoor beer.

"We brewed it because we wanted to celebrate 35 years of brewing, and also to celebrate the commissioning of the new brewery, which we have invested £1.5 million in. There's plenty of room for expansion and we've gone up in size, from 20 barrels to 50, so some more drinkers out there will be able to enjoy our beers. The icing on the cake is that we haven't had to move that far, as it is a stone's throw from the old one, where we'd been since the brewery's formation."

The beer was launched at the Great British Beer Festival in Olympia, London, which ran from August 11th to 15th, and it will also be available in southwest pubs and further afield.

Adrian Tierney-Jones



Exmoor Ales started in 1980, during the first wave of small independent breweries. It was originally called Golden Hill, after its hill-top location in Wiveliscombe, and its creation brought brewing back to the town for the first time since the closure of Arnold & Hancock's in the late 1950s. Almost immediately, Golden Hill made its mark on the beer world when its 13th brew of Exmoor Ale was voted Best Bitter at CAMRA's Great British Beer Festival in 1980. Since then countless other brewing awards have come their way. Exmoor Ales are also noted for being the originators of the 'Golden Ale' style, with the ever-popular Exmoor Gold, available in cask and in bottle. Other beers produced include the bestseller Ale, the wily easy drinking Fox and the cult strong porter Beast, as well as a variety of seasonal specials.

Watering Holes in the Desert

brought to you from Weston-super-Mare

Weston Whispers

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

At the **Brit Bar** beer festival on Friday the 22nd of May at least 14 members of the sub-branch turned up for the six beers on offer at £3 a pint (£2.70 with CAMRA discount) where our future programme was consolidated, although much had been agreed and had been discussed online by emails, and further discussion took place with a loose committee forming for some events.

On Saturday the 6th of June a group of our members went by bus to Bristol city centre and thence by number 6 bus to **Bar des Amies** in Whitehall (meeting up with a member from the Somerset branch) where they were hosting a beer festival featuring fourteen beers. This replaced the Surrey Vaults' intended "Street Takeover Beer Fair" which had to be cancelled as apparently the city council wanted heaps of money for insurance for closing the street. However the beer festival at the Bar des Amies seemed to be going successfully, with a few from Bristol CAMRA also coming in (though not as many as there could have been as BADRAG members were in Southampton). Beer was £3 a pint, and

although all the beers were local, there was a good difference in colour, styles and strengths. After we had all had eight halves, we proceed to the centre by number 7 bus, and as some of the party hadn't yet visited the **Lime Kiln** pub in St Georges Road (behind City Hall) they went there for a leisurely pint in the sun.

After that, returning towards Weston-super-Mare, some of the group got off at Cleeve and proceeded to make their way to the **Cleeve Cricket Club** which was having a mini beer and cider festival, with seven beers and five ciders all at £2 a pint. Once again all beers and ciders were local, coming from Somerset, Bristol and Wiltshire, and all were of good quality and kept reasonably cool by dint of cold jackets from the freezer and traditional wet blankets! After three halves, some of the party went back home, the others staying to hear the music and to imbibe more ale.

On the 19th of June half a dozen members met at the local **Bear Inn** where we sampled Summerset from Yeovil Ales (4.3%), a very pale green Stonehenge Sign of Spring (4.1%), and Milk Street's Funky Monkey (4.6%). Moving on to the **Waverley** we met up again with new member Matt Lewis who came to the 'Meet & Greet' event in April (welcome, Matt). Here we sampled Dursley Steam Beer (4.2%), a floral golden ale craft beer.

Dr. John ... Rails

Not many people know, even less wishing to, that Imperial Roman legions had eagle standards in the vanguard, possibly when arriving at Vauxhall. Napoleon followed suit, probably using a hand-rest, with mint Imperial Eagles. Losing either was catastrophic, as has been our South Parade *Imperial's* closing but as *Pinctæ Occidēns CVI* went to press the local JWB Pub & Co Ltd reopened the *ex-Bath Hotel*, inviting CAMRA to refreshing Butcombe Bitter (4.0%) and bitter Rare Breed (3.8%) with a brilliant buffet and blues music, followed by: hoppy RCH Hewish IPA (3.6%); Tetley's citrusy Gold Cask (4.1%); Cheddar pale Potholer (4.3%) and malty Crown & Glory (4.5%) that did not cheese anyone off; Wilkins Farmhouse Cider (6%) for Banksy; and Orchard Pig aromatic Explorer (4.5%) and chilli Maverick (4.0%). JWB is eagerly supporting other southwest breweries such as Blindmans and Milk Street. A real example of *déjà vu*, Robin E Wild referring in *Pinctæ Occidēns XCIV* to another great re-opening of this "great venue for live music!" with the same ales.

So, we have another free house fulfilling the Campaign's original 1971 aim, when I was hunting Tetley's in other incarnations and we offcumdens were disillusioned by large company domination and thought it time we solicited better variety and choice at the bar. JWB has what was X years ago in *Pinctæ Occidēns LXVIII* the *Town Crier*, when it usually had two real ales, including the then very local Wolver's Ale, something Tim Nickolls (our former sub-branch leader) considered that not many years before would "have been unthinkable" and regarded as "Hope for the future!" We need to ensure that past traditions such as those of that once *Bristol and Exeter Inn* continue at the almost 200-year-old *Imperial*. CAMRA aims to promote real ale and pubs for everyone, not just members, *Pinctæ Occidēns LXIV's* headline XI years ago: "Small craft brewers bring choice back to Britain", having quoted Roger Protz's name.

My pomes having been slated, despite Tim many years ago entitling my *magna opera* 'Bad Poetry Corner', I thought, despite their not having damaged our multi-award-winning status, I might have to make them more Betjemanesque but when Nelle Harper Lee outed the Marvelesque "To Kill A Mockingbird"'s Atticus Finch with her long-lost "Go Set A Watchman" I



The Imperial

wondered if perhaps, like Cousin Joshua, my poetry was simply ahead of its time. Any road up:

After benefitting from *Imperial* hospitality once again 'Twas suggested that free or cheap drinking I might disdain
So on my next visit to *Londinium* I set out to see
Some previously-unvisited GBG 4-quad-a-pint territory

(*'GBG' is the Good Beer Guide – Ed.*)

Turning to Young's *Windmill* in Mill Street, Mayfair, which does in fact close including Sundays, I found that pies are the passion – what a life! There are up to nine real ales, the four regulars all being on: Young's amber Bitter (3.7%), smooth London Gold (4.0%) and citrusy Special (4.5%); and Wells Bombardier (4.1%) for travellers, along with Young's fragrant Blonde (4.2%) and fruity Courage Directors (4.8%).

Without hanging about Wetherspoons' *Tyburn* where I once paid 50p/pint, hopefully not the reason for their now selling 20 pubs, I tried the 1776 Market Taverns *Carpenters Arms* in nearby Seymour Place, perhaps Only Yesterday made famous by a nearby chippy or in Jane's Fighting Ships. Somewhat fishily known locally as the Carp, I am not complaining as it is, like *The Imperial*, a free house strongly supporting CAMRA. It is another pie place, not 22/7 but open Sundays and with a display of woodworking tools. One of the two regulars was on, Harvey's hoppy Sussex Best Bitter (4.0%), Marston's not being inside. The four changing beers were represented by: Hanlons flavoursome Copper Glow (4.2%) for forty-niners; Cottage ruby Iron Duke (4.3%) at the wrong end of Park Lane; belting Whitstable Sorachi Ace (4.4%); and top-billed Dorset Portland Porter (4.7%).

I awaited my train in Paddington Station's Fuller's *Mad Bishop & Bear*, not feeling cross but with baited breath in this 1999 escalator/lift-accessed CAMRA West London Pub of the Year 2015. The 'Mad Bishop' let God's Wonderful Railway buy



The Windmill



The Carpenters Arms

On Saturday the 4th of July no less than a dozen members of the CAMRA fraternity of the Weston-super-Mare sub-branch attended the **Claverham Beer Festival** where we met up with others from the main Bristol branch. Here 34 beers at £2.50 a pint plus warm sunshine and a pleasant westerly breeze made for a good afternoon's supping and chat.

An unprogrammed event to the Uffculme beer festival on the 11th of July, and a stroll from there to the Culmstock pub along the river, was attended by a small group of members of the sub-branch (Henry Davies of Bristol was trying to drum up support for it, and we did expect him, but he phoned to say he'd just missed the train that we were going to get to Taunton). A bus then took us to the **Ostler** at Uffculme where some of the party stopped for a beer. The weather was good, and the festival cost £5 to enter, which was really to pay for the musicians, and thence £2.50 a pint for all beers or ciders at the Magelake Pavilion. With 24 beers (all but two from Devon) and 12 ciders (again, all but two from Devon) there was a good choice as some were from unheard of microbreweries. The walk itself was enjoyable. A delightful hour at the **Culm Valley Inn** at Culmstock was followed by a different bus route back to Taunton, where time was found for a pint of the new Butcombe Moxee IPA in the Ring O' Bells.

The next meeting was a scheduled one at the **Lions Beer Festival**

I'm never one to gossip, as you know, but he told me the Imperial reopened recently. You know, that one that was closed for months. Seems the new people are keen to support real ale and generally have a couple on offer, usually from Somerset breweries. Rumour has it they've introduced a discount on the beers for CAMRA members. And to top that I've heard several people rave about the food quality. So that's where we're going now.



on Weston-super-Mare Beach Lawns on Friday the 24th of July when at least 15 members of the sub-branch attended and met about half a dozen from Bristol CAMRA there. The solid rain all the previous night and that day meant that the beer was almost at cellar temperature and consequently more enjoyable than last year. More ciders were available than last year, and the choice of beers was good, but not exceptional. Any one trying to attend on Saturday evening would have been disappointed as there was a queue to get in – it was full to capacity by 5pm as the weather was finer. More rain on the Sunday meant better beer though less choice, but more room to move!

Bill Barnes and Robin E Wild

the site cheaply. Regarding the 'Bear', there were no marmalade sandwiches or trains to darkest Peru but of the five regulars, Chiswick Bitter being perhaps on The Great West Road, there were: Fuller's zesty Oliver's Island Golden Ale (3.8%) posing as the seasonal, smooth London Pride (4.1%) and marmalady ESB (5.5%); plus St Austell Tribute (4.2%) from far down the line. The three changing beers sourced from national breweries were in fact four: Elgood's Churchillian Black Dog mild (3.6%); Gales' rich Redwood (4.0%), blowing in; and Windsor & Eton golden Knight of the Garter (3.8%) and black Conqueror (5.0%) for Slough Grammar.



The Mad Bishop and Bear

With my usual difficulty in changing train I finished up going south not west again And found on steam I could afford First Class once more As on the nascent InterCity 125 HSTs in days of yore

The GBG only has a brewery at Sheffield Park, five miles from Uckfield, East Sussex which has the GBG *Alma*, so I steamed into the Bluebell Railway's station platform *Bessemer Arms*, spending only £3.45/pint. That steal was perhaps because the station originally served the cricketing Lord Sheffield, the "Sheffield Shield" still being played for in Oz. There were two ales: Joseph Holt giving Two Hoots fruity Golden Ale (4.2%); and Westerham plummy Wodehouseian Hop Rocket IPA (4.8%).



Bessemer Arms

Washing up in the Rye Limb Cinque Port 'Jewel of the Weald' Tenterden, Kent on the Kent and East Sussex Railway, I found Colonel Stephens' Museum with mementos of his 17 light railways, including the Weston, Clevedon and Portishead. Leeds Castle has no Tetley's and the GBG again only a brewery, the Old Dairy, with another along the line at Northiam but Shepherd Neame's 19th Century *The Vine Inn* on the A28 High Street serves their ales. Of three regulars: hoppy seasonal Early Bird Spring Ale (4.3%) was served in the summer, if that adds up; Amber Ale,

perhaps cautioned, had no inclusion; and the flagship Master Brew (3.7%) had all been sunk by the locals. The changing beer was fruity Whitstable Bay Pale Ale (3.9%), available by the bucketful.

Marston's *The White Lion Hotel*, also on the wide tree-lined High Street, is a 16th Century coaching inn, perhaps for beer-tasting. The regular Ringwood Best Bitter was not on the board but Marston's refreshing EPA (3.6%) was. The four changing beers were three: local Old Dairy smooth Summer Top (3.6%), possibly for milkmaids; empirical pedigree Lionheart House Ale (4.5%), perhaps for Blondel; and hoppy Wychwood Hobgoblin Gold (4.2%) for mischievous spirits.

Along the High Street next to the Town Hall is the Enterprise Inns *Woolpack Hotel*, 'the Woolly' and formerly Woolsack / Woolsake, Mayor's Parlour and Magistrates' Court, an early 15th Century coaching inn where smugglers used the back room. The three regulars were: for the Nickolls, Harvey's hoppy Sussex Best Bitter (4.0%); Old Dairy pail Gold Top (4.3%); and Timothy Taylor's sew good Golden Best mild (3.5%). The one changing beer was non-Caribbean Whitstable award-winning East India Pale Ale (4.1%).



The Vine Inn



The White Lion



Woolpack Hotel

From the Bristol & Exeter reincarnated bar To Paddington's best waiting room by far Then on Bluebell and Kent and East Sussex rails Real ale quaffing to please never ever fails

Dr John

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.**

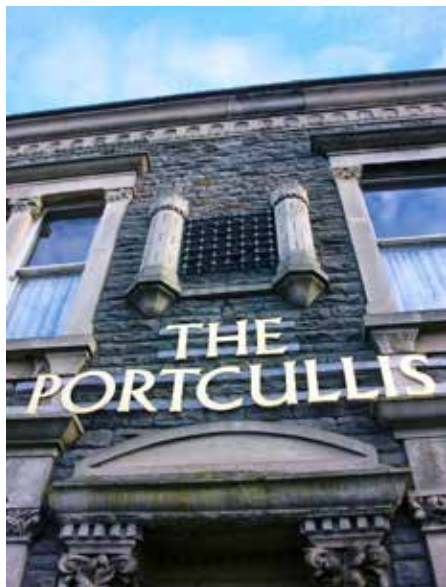


Holding the fort at the Portcullis

The Portcullis public house at 130 High Street, Staple Hill, Bristol has a prominent location on the B4465 at the busy junction of Broad Street, Victoria Street and Soundwell Road. According to the South Gloucestershire conservation officer the building makes an important contribution (due to its prominent and substantial west-facing elevation) to the sense of local distinctiveness, as the building can be considered to be a good example of the 19th century vernacular which typifies so much of the Eastern Bristol fringe pennant stone elevations which have been embellished with freestone dressings. Of particular interest is the stone-carved portcullis above the High Street portico entrance doorway, the curved portico doorway on the corner of the property and the large number of original one-up, one-down sash windows on both the High Street and Soundwell Road street frontages which thus make it an important landmark building.

Recently, Punch Taverns have submitted a planning application (PK15/2238/F) to convert the skittle alley and function room into six self-contained flats stating that, despite advertising, the function room was used only once last year for a wedding. What they also mentioned was that the pub had five skittle teams, so you can imagine what the impact would be on trade if it lost this customer base. They suggest

that there are other alternative skittle alleys in the area but it should be noted that the British Legion club mentioned in the application is not a readily accessible facility to the general public as you have to be signed in by a club member and it is doubtful that they would welcome children. The Red Lion, Staple Hill is not in a central location in the High Street and the Downend Tavern is more than 600 metres from the Portcullis, so the loss of the skittle alley and the function room is



of major concern as customer choice would be quite limited. In addition the change of class use from A4 to C4 is contrary to core strategy policy CS23 regarding community infrastructure which includes pubs. The importance of community pubs for social interaction and community wellbeing has been recognised by the Government in the above policy.

The Portcullis is a popular community pub serving food every day of the week including Sunday lunches, with live music every Friday and Saturday and a Tuesday night games night. So the total loss of the function room and skittle alley would adversely affect the viability of the pub, as residents of the pub flats would no doubt object to any noise and disturbance from the premises, and inconvenience pub customers who would have less choice of where to hold skittles matches, meetings, Help for Heroes and Air Ambulance events, wedding parties, etc (see



Downend Voice June 2015 issue 27 for details).

It is also important to note that the Portcullis is larger than other local pubs in the area such as the Red Lion and thus makes it a far more suitable venue for holding community events.

It is unlikely that the pub company have gone out of their way to market their facilities and *Downend Voice* magazine seems to be doing the job that Punch Taverns should have done. Therefore, South Gloucestershire Council must apply both local and Nation Planning Policy Framework (NPPF) guidelines to this planning application in particular in line with local planning policy CS23 which states: “Community facilities should be located where there is a choice of travel options and should be accessible to all members of the community. Where possible community facilities should be located within existing centres. Existing community facilities should be retained, unless it can be demonstrated that there is no longer a need to retain the use or where alternative provision is made. Where community facilities are provided as an integral part of a development they should wherever possible be within adaptable mixed-use buildings.”

Also, NPPF guideline 69 states that “Planning policies and decisions, in turn, should aim to achieve places which promote opportunities for meetings between members of the community who might not otherwise come into contact with each other, including through mixed-use developments, strong neighbourhood centres and active street frontages which bring together those who work, live and play in the vicinity.”

Additionally NPPF guideline 70 states that “To deliver the social, recreational and cultural facilities and services the community needs, planning policies and decisions should plan positively for the provision and use of shared space, community facilities (such as local shops, meeting places, sports venues, cultural buildings, public houses and places of worship) and other local services to enhance the sustainability of communities and residential environments and guard against the unnecessary loss of valued facilities and services, particularly where this would reduce the communities ability to meet its day-to-day needs, ensure an integrated approach to considering the location of housing, economic uses and community facilities and services.”

Therefore, Bristol Pubs Group would expect the council to reject this application on the above grounds at the very least and protect the existing pub facilities, and wants Punch Taverns to market these facilities appropriately in local magazines, publications, etc in the future.

Jan Beckey

Retailers in retreat

Tesco decides to check out of the Chequers

The continued closure of the Chequers public house at the junction of Soundwell Road and Lodge Road, Kingswood, has been a major concern within the Bristol Pubs Group, especially as it highlighted the issue of supermarkets, and Tesco in particular, who have been targeting pubs for conversion into metro-type stores in a deal with Enterprise Inns. The pub has been featured in *Pints West* on a number of occasions, most recently in issue 105 (Spring 2015), but has also been mentioned in the *Bristol Post* and *Bristol Observer* in particular.

After Tesco acquired a 25-year lease on the pub from Enterprise Inns in Spring 2014 they intended to convert it into a Tesco Express store, despite the fact that it had been listed as an Asset of Community Value (ACV) following a campaign by local residents and councillors supported by the Bristol Pubs Group. Due to the ineffectiveness of current planning policies regarding the protection of community pubs from supermarket conversions, there was nothing that could be done to stop Tesco going ahead with the conversion. However, after months of inactivity apart from fencing being put up around the building, rumours began to circulate that Tesco were not going to proceed with the conversion for the whole of 2015. Then shortly afterwards, Tesco announced losses of £6.4 billion and that they were going to close 43 stores (mostly Express ones) and scrap the opening of others.

The question then arose as to whether Enterprise Inns might reopen the pub themselves if Tesco were not going to proceed with their store conversion plans, and if they weren't interested in doing so then perhaps they could sell or lease it to someone else. Then recently, after a further period of inactivity, an advertising sign was put up on the side of the building by property agents



Carter Baynes Surveyors (25-26 Berkeley Square, Clifton, Bristol BS8 1HP, tel 0117 9290033) inviting enquiries from interested parties.

Bristol Pubs Group will be monitoring the situation closely to see if new Government planning rules for the protection of community pubs can be used to encourage Enterprise Inns and Tesco to give up any plans for a store conversion altogether and persuade them to off-load the pub to a micro-brewery or to an experienced publican and thus give the pub back to local residents. Hopefully, the pub's existing ACV listing might carry enough weight to deter any new planning application for a store conversion, and if anyone is interested in checking out this pub they should contact Carter Baynes as soon as possible.

Ian Beckey

Is there hope left for the Anchor Made For Ever?



The Anchor Made For Ever public house at 307 New Cheltenham Road, Kingswood, Bristol, close to the A4174 Avon Ring Road and the A4175 near Syston Common, has been very much a local community pub and not one that would attract much outside custom due to its out-of-the-way location away from any local shopping centre or community hub.

The pub appears to be a two-storey Mid-Georgian building with original-style upstairs sash window fenestration, a central blocked-in upstairs window frame, large flat-framed window arches downstairs and a 19th-century gabled extension. According to local rumour the pub had a resident ghost, and its name was derived

from local coal miners who believed that they would be "made for ever" financially because of the money they would make from working in local collieries. However, it is more likely that the pub name was associated with Christian religious symbolism, especially as the area had a strong Methodist/Non-Conformist tradition due to the evangelical teachings of John and Charles Wesley and George Whitefield in particular. In Christianity the anchor is used as a symbol of the cross, conveyed by early Christians who, by anchoring their daily lives to Jesus Christ, would be in expectation of his promise of giving them eternal life when they died.

After a period of closure and then a reopening in 2014, the pub closed once again in March 2015 and has remained so ever since. Up until closure the pub served Sharp's Doom Bar, Wadworth's 6X, Bass from the cellar, and Addlestone's cider, and facilities included a pub garden, sports TV, pub parking, and pub games. It was also known for being dog and family friendly which is just what you would expect to find with a local community pub. It even had its own football team (Made for Ever) in the Premier One league of the Bristol and District Football League.

Recent information suggests that Carter Baynes Surveyors (25-26 Berkeley Square, Clifton, Bristol BS8 1HP, tel. 0117 9290033) are marketing the property and there is a possibility that it might be turned into a convenience store. However, if there are any local publicans or micro-breweries out there who are interested in saving this pub with its connections to Christianity and early Methodism then they should contact the agents at the earliest opportunity.

At present no planning application for a change of use has been submitted by the owners to South Gloucestershire Council but until then Bristol Pubs Group will be monitoring the situation closely and do everything it can to save the pub for the benefit of local residents as a community facility. Hopefully, an ACV application together with an enterprising landlord and not divine intervention will be enough to get the pub reopened in the near future.

Ian Beckey

Opening Hours
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BRISTOL PUBS GROUP

What could possibly warrant the loss of the (Royal) White Hart?

The White Hart symbol is part of the Coat of Arms of King Richard II (son of the Black Prince who won his spurs at the Battle of Crecy in 1346) and with this illustrious connection you might assume that the White Hart at 181 Whitehall Road, Whitehall, Bristol, would have no problem in defending its share of the local pub customer base and maintain a profitable business. Alas the pub, situated on the B4465 between Whitehall and Speedwell about one and a half miles north east of the city centre, closed suddenly in March 2015 and local rumours are circulating that it had been sold behind the scenes to a local developer for £160,000 in April 2015, without being marketed in pub trade magazines as a going concern, and with the intention of converting it into a builders' merchants subject to the necessary planning permission.

The pub is shown on the 1883 Ordnance Survey map and possibly opened in c1881 with Thomas Fry as landlord. It was constructed as a two-storey building of pennant sandstone with red brick facings, a hipped double Roman pantiled roof with horned end ridge tiles together with a hauling way on one side. The pub was popular with local residents with distinct drinking areas split between public and lounge bars, with sports TV and real ales including Bass. Until fairly recently it closed on alternate days to the Red Lion on the opposite side of the road to share local trade with customers, but this arrangement appears to have stopped, and it became apparent that the pub was suffering from a lack of investment judging from its exterior decor.

Richard II chose the White Hart as his heraldic emblem to signify the Holy Spirit and as a symbol of piety, purity and divinity. What is



desperately needed now is an enterprising landlord who, like the Black Prince, can win his spurs by taking up the challenge of turning the White Hart around and making into a sustainable and successful community pub after first defeating any planning application for a change of use.

Bristol Pubs Group will have a tough battle saving this pub but will do everything possible to fight any change-of-use planning application, so local residents and CAMRA members are urged to remain vigilant and put in objections when this happens.

Jan Beckey

Is it game, set and match to the Tennis Court Inn?

The Tennis Court Inn on Deanery Road in Warmley, near Bristol, is an imposing building located on the A420 road from Bristol to Chippenham, close to the junction with Tennis Court Road. According to the South Gloucestershire conservation officer, the prominence of the building provides a positive contribution to the sense of local character and is a good example of 19th century vernacular architecture which typifies so much of the eastern Bristol fringe, with pennant stone elevations which have been embellished with freestone dressings balanced at either end with two-storey roof gables in a style influenced by the Gothic Revival movement. Of particular interest is the original late 19th century bar shelving and panelled bar which help emphasise the quality of the building and thus make it an important local landmark.

It has been suggested that the pub's origins date back to 1644 when the area was part of Kingswood Forest and certainly part of the current pub dates back to the mid-Georgian period (c1745) due to the Mansard roof design and a tripartite window at one end. Local rumour also suggests that the notorious Cock Road Gang used to frequent the pub, but it seems more likely that they would have been seen as fugitives by the authorities, always trying to evade capture and a possible hanging, so it would not have been safe for them to stay in one place for too long.

Recently, Louise Davis, a local publican, has taken on the pub, someone with over 17 years experience in the trade running the Plough and Windmill (Bedminster), Midland Spinner (Warmley), Butchers Arms (Longwell Green) and Turnpike (Kingswood).

In June 2015, Tollgate (Hanham) Ltd submitted an outline planning application (PK15/2642/O) to demolish the pub and replace it 14 self-contained one- and two-bed apartments, stating that the pub was not listed and that they were unaware of any significant historical associations with local people or past events. The application mentions that the development would "provide more badly needed dwellings" and a marketing report by Maggs & Allen said that "... particulars have been extensively marketed and circulated. Although some interest has been obtained to continue as a pub, these parties have not been willing to commit to the rent or have not been able to fund the purchase. Given the location, trading history and benefit of a car park to the side, a redevelopment of the property to provide residential accommodation/additional dwellings would be the best use."

A viability report based on the CAMRA model submitted with the planning application documents said that there were several other pubs within a mile of the Tennis Court Inn. But according to South



Gloucestershire Council Core Strategy Policy CS23, the maximum accepted distance is only 800 metres – so it appears that the developers are not necessarily following the principles of the policy nor are they being accurate in suggesting that the "Warmley area has bars, restaurants and coffee shops in abundance" in what is clearly a semi-rural area.

As with all planning applications involving the conversion or demolition of pubs, the application process is like a game of tennis. In this case a combination of weak planning policy on protecting pubs, a biased marketing report and an inaccurate viability report gave the developers a 0-40 lead and if a planning officer's report ruled in favour of the development in principle it might help them win outline planning permission and possibly the match.

However, thanks to a combination of a strong baseline service of support from local MP Chris Skidmore, a volley of objection letters from residents to the planning application, and a winning serve of 300+ email signatures in a petition to save the pub, together with an application to register the pub as an Asset of Community Value, the developers appear to have been hit all over the court by the amount of opposition. This combination of people power was enough to drive the developers off court completely and persuaded them to go back to South Gloucestershire Council and withdraw their plans altogether.

A great result for Warmley local residents who were applauded off court by Bristol Pubs Group for this brilliant performance.

Jan Beckey

A call for all readers to protect our community pubs

In and around Bristol we have lost several great pubs over the past few years – and often there’s been precious little we could do about it. Recently, there has been an option to have any pub declared as an “Asset of Community Value” (ACV). It sounded good but the procedures were complicated, the ACV rules were quite weak and by the time the locals collected enough signatures to organise a community group to make the application – usually after the owner had already decided to dispose of the pub – it was too late.

In April 2015 the Government announced exciting new plans to extend planning protection to pubs – in England – if listed as ACVs. Prior to this, planning permission was not always required to convert pubs to other uses. Now, any pub registered as an ACV will be subject to a full planning application, should the owner wish to convert or demolish it. A number of local authorities have, in recent years, introduced planning policies to help protect pubs, but without the need of a planning application these have no effect.

This – along with a recent successful court case confirming that CAMRA branches meet the requirement of being a suitable local organisation to apply for ACVs – has given us a real opportunity to protect pubs, in and around Bristol, by nominating them to be so listed.

There are already 800 pubs registered as ACVs across the country, and we want to see this number increase to 1,500 by the end of 2015 and 3,000 by the end of 2016 to ensure our local pubs are safeguarded in every community – large and small!

Locally, we would like to get 60 pubs in and around Bristol listed by the end of 2015 – and 180 by the end of 2016.

CAMRA HQ has now launched a new in-house support service to give some assistance to branches with ACV nominations. The new support service will be available to all branches in England.

The Bristol & District branch of CAMRA has been selected as one of the branches to pilot this new scheme so, at the time of writing, we are about to apply for ACV status on nine pubs. These are three in each of our main local authorities. Initially, this is to test each Council’s enthusiasm for ACVs – and we will then be able to gauge how smoothly the process turns out.

The nine pubs we have applied for ACV listings are:

South Gloucestershire Council

- The Bulldog in Filton
- The King William IV in Hallen
- The Cross House Inn in Doynton

North Somerset Council

- The Blue Flame in Nailsea
- The Black Horse in Clapton-in-Gordano
- The Crown Inn in Churchill

Bristol City Council

- The King’s Head in Whitehall
- The Beaufort Arms in Clifton
- The Farrier’s Arms in Fishponds (*although it’s been closed for some time*)

We have not informed the owners of these potential listings – the Councils will do that – and while the licensees, tenants, staff and local punters will mostly welcome being listed, any owner – with plans to dispose or demolish the pub – won’t be too keen.

Don’t worry if you see your local on this list – it doesn’t mean that it’s particularly at risk (apart from the Farrier’s!). We just want a cross-section of different types of pubs in and around our branch area, from community back-street boozers to ‘last pub in the village’ with a mixture of managed, leased and free house licensees.

We have a real opportunity to protect our pubs by nominating them to be listed. Without ACV status developers can convert local pubs to a wide range of retail uses or even demolish them without applying for planning permission.

CAMRA HQ wants to make the nomination process as easy as possible and hope that the launch of an online nomination form will help branches nominate pubs even without any prior knowledge of the process.

It will also provide an exciting opportunity for CAMRA to reach beyond our local membership by partnering with other local organisations, pub tenants, and local political representatives.

If you are a Bristol & District CAMRA member, you can nominate a pub yourself through the steps shown lower down. Otherwise, you can still nominate a pub as an ACV by creating a group of 21 people or more, who can sign a form from your local authority’s website. Alternately, you could propose the pub to your local CAMRA branch. If a member of Bristol & District branch, contact us using the email address in step 3 below, stating the reasons this pub is so special to its local community. We can then look into the case from there.

Step-by-step guide for members nominating pubs to be listed as ACVs using CAMRA’s online form:

- 1) Identify pubs in your area which you want to nominate.
- 2) Before nominating on behalf of your local CAMRA branch, ensure you have permission from the chairman.
- 3) If you’re in the Bristol & District branch, please let us know by emailing bristolpubsgroup@yahoogroups.co.uk first – and we’ll confirm if anyone else has already applied for a listing of the same pub(s).
- 4) Fill in the online nomination form for the pubs you wish to nominate. Each pub requires its own form. The link is available on CAMRA’s Members website. The form when complete will go to CAMRA HQ.
- 5) HQ will use the information you provide to complete your local Council’s nomination form, and return this to you along with the other documents you require already prepared for you. HQ aims to process up to ten nominations per branch per month.
- 6) Finally, submit the returned forms to the relevant local authority. We can provide you with the contact email or address you need to send these on to. If you’re in the Bristol & District branch, please copy us (bristolpubsgroup@yahoogroups.co.uk) into your applications.

Further information:

There is also further guidance on CAMRA’s website, for members here:

members.camra.org.uk/group/guest/key-campaign-2

and for non-members here:

www.camra.org.uk/information-for-community-groups

CAMRA HQ will also be hosting two campaign workshops on Assets of Community Value. These will take place on Saturday 3rd October in Manchester and, handily enough, Saturday 21st November in Bristol. If you would like to attend, please email acv@camra.org.uk and they can provide further details.

Contact:

If you have any further questions, please do not hesitate to contact the Bristol Pubs Group by emailing bristolpubsgroup@yahoogroups.co.uk if you’re in the Bristol & District branch – or CAMRA’s Campaigns Officer Faye Grima at HQ on faye.grima@camra.org.uk – or by phoning 01727 798 449.

Get listing!

BRISTOL PUBS GROUP

Pub news

Regarding the closed **Preview Bar** in Fairfax Street in central Bristol, formerly the Prince Rupert among other identities, an application has been submitted to change the use classification from A4 to office class B1. Meanwhile reports of the **Star and Garter** on the Montpelier and St Paul's boundary needing financial support in order to gain a lifeline is worrying. Montpelier and St Paul's have lost many community pubs and can ill afford to lose another as popular as this one. Better news from the **Hare on the Hill** on Kingsdown's Dove Street. It has new owners and they have been busy refurbishing this once popular Bath Ales pub. They say they are "brightening the interior but also keeping its warm snug atmosphere and feel." Expect to see a range of beers including some from Bath Ales and from Moor Beer, as well as their own beers. Sunday lunches will be part of the weekly menu and television screens will show important sporting events such as the upcoming Rugby World Cup.

A planning application requests that the **Kensington Arms** in Redland has two new window openings at the front elevation of the property following closure due to a fire in May. This should assist the reconstruction of this prevalent dining pub and achieve a reopening as soon as all of the works are complete. The lady who has been running the **Adam and Eve** in Hotwells recently has departed. What will happen next is not known at present, but could this very pleasant traditional back-street local, with potential for good food and attracting custom from the Hotwells and docks circuit, prosper under a different management style? James A Baker is marketing the freehold of the well-liked **Imp** in Bedminster for a guide price of £250k.

The **Kings Arms** in Brislington village reopened earlier in the summer and initial reports have been very good. Up to six real ales are offered in this refurbished traditional 17th century inn with a beer garden. Whilst the King's Arms is hitting the good times, the future at the **Pilgrim** is uncertain and its recent closure is the latest in a similar sequence. It could of course be worse, such as at the **Bloomfield Inn** which was suddenly demolished in late July leaving no chance of a re-venue.



No more Bloomfield Inn!

The **Knowle Hotel** on Leighton Road appears to have come up trumps with the guys behind Zazu's Kitchen taking on the lease from pub company Star Pubs and Bars. Together they are making a considerable investment to transform this large pub into an eatery, modern pub and community hub that will be welcoming to families as well as serving coffee. The Knowle Hotel stands quite some distance from its nearest pubs making this venture particularly exciting. To date this has been a fine pub with good internal space but it had been getting a bit tired so the injection of fresh ideas and décor including the creation of tidy outdoor drinking space is great news for south Bristol. Its reopening is scheduled for September, maybe open by the time you read this.

North Somerset locals have expressed concerns to the Bristol Pubs Group that the **New Inn** at Backwell could be under threat of permanent loss following prolonged closure and no apparent way forward, but there is an appetite to see this attractive pub trading again. In order to identify

the **Darlington Arms** on the A38 at Redhill you have to get a good view of the front windows. This pub went to auction in July but no further news is known at present. Conversely status of the **Miner's Arms** on the Square in Shipham is known; its freehold is on the market for £260,000.

The **New Inn** at Priddy has been closed for some time. The internal fittings were sold at auction in 2013 and planning permission was unsuccessfully sought for conversion to holiday lets and to build housing on the garden but it has recently been offered for sale with the buildings and garden seemingly intact. What is the chance that it may return to pub use under new ownership one wonders?

The owner of the **Yew Tree** at Chew Stoke has gained planning permission to develop the building into residential despite it being registered as an Asset of Community Value (ACV)! The **Railway** at Sandford reopened in July after a complete refurbishment. According to their website cider producer Thatchers is welcoming customers to this newly refurbished pub. Fresh food and a range of their ciders and local ales as well as wines and spirits are offered. As well as the traditional oak and natural stone interior a garden with children's play area is available for perhaps Indian summer enjoyment, weather permitting.

In South Gloucestershire the **Portcullis** in Staple Hill has a planning application PK15/2238/F pending that requests conversion of its function room into six (yes, six!) self-contained student lets. In Kingswood the **Chequers** in Lodge Road may have a reprieve. It had its 25-year lease taken on by Tesco, but Tesco dropped their interest so owner Enterprise Inns now have to do something different. Meanwhile the **Tennis Court Inn** was under threat of demolition to make way for the building of housing on the cleared site. This landmark building with its distinct facade deserved better (bearing in mind that just up the road the **Highwayman** was lost in recent years) and Bristol Pubs Group joined the fight to save it. And for the moment it seems to have been a success, with the planning application withdrawn. Nearby the **Anchor Made For Ever** remains closed and rumours suggest that it may become another lost pub statistic unless someone has the will to turn it around. The **Cherry Tree** in Oldland Common has its freehold for sale with agent James A Baker at just shy of £300k. This well laid out pub with plenty of space for multiple simultaneous uses also has a good sized garden and a car park and is in a prominent place for attracting good trade. The **White Horse** at Hambrook is to let following a spruce up by Enterprise Inns. Just in is news that village pub the **Cross House** at Doynton is under new ownership offering a full lunch and evening menu from Tuesday to Sunday, up to three cask ales and a real cider. Families and dogs are welcome and the garden and car park should ensure there is something for everyone.

Well that is about it for this quarter, though there are always some more stories looming in the background; the pub scene is very dynamic, and you may know some that we don't – please keep us informed and don't forget to check whatpub.com before you travel.

The bad news tales in the preceding text outnumber the good news tales at a ratio of two to one, unless of course you enjoy pub threats. So just to brighten the mood here are 10 relatively new pubs and bars that have emerged in recent times that, I think, offer a thoroughly enjoyable pub experience:

- **Beer Emporium**, King Street
- **Strawberry Thief**, Old City
- **Crofters Rights**, Stokes Croft
- **Canteen**, Stokes Croft
- **The Stable**, Harbourside
- **BrewDog**, Baldwin Street
- **Horseshoe**, Chipping Sodbury
- **Zerodegrees**, Colston Street
- **Old Bookshop**, Bedminster
- **Beerd**, St Michael's Hill

Keep pubbin'!

Mike Jackson
for the Bristol Pubs Group

Brew sessions and Tiley's own beer keep the Sally brewery busy



The recently installed microbrewery at CAMRA's National Pub of the Year, the Salutation at Ham, continues to go from strength to strength. As reported in the last edition of Pints West, early June saw Bristol legends Bristol Beer Factory come in for the first of the Salutation's own "Brew Sessions". At these special events the pub is inviting its favourite breweries in to brew one-off, tweaked versions of some of their flagship beers. The brewery is opened up to the public for the day so that punters can watch the brew in action, chat to the brewers and ask questions – much like an enhanced "Meet the Brewer".

Bristol Beer Factory brewed a version of their modern classic, Independence, this time ramping up the malt base to 6% and adding Antipodean rather than American hops. Described as "stunning", the limited-edition brew was then sold purely at the Salutation, with all casks selling out in just two weeks.

The second session, which took place on August 15th with hop-bomb specialists Arbor Ales, was another great success. The beer being produced was a "Double Triple Hop" – in other words a double IPA strength version

of the Sally favourite, Triple Hop. In order to generate a bit of discussion, they're going to be racking half of the beers in cask and half in keg and have both on at the same time for people to draw straight comparisons. The beer should be ready some time in September, with the launch date announced on the Salutation website, Twitter feed and Facebook pages.

Following Arbor is Butcombe Brewery's Stuart Howe who is going to tweak Butcombe Bitter specially for the pub on October 3rd, and then Severn Vale Brewery in December and Cotswold Spring in the new year.

In the meantime, the landlord of the Salutation, Pete Tiley, has been honing his own brewing skills busily brewing pale ales, a best bitter and different porters for sale purely in the pub. Despite being at recipe development stage, the beers known simply as Tiley's have been selling very well, with one cask breaking a Salutation Inn record of selling out in just one and a half hours!

More information about the brewery and the pub can be found on their website www.sallyatham.com, facebook page www.facebook.com/sallyatham and via twitter @sallyatham.



Bristol Beer Factory's head brewer Jonny Mills adding some hops to the steaming mixture on the brew day



Henry Revell from Arbor Ales (on the left-hand side, confusingly in a Wild Beer Co shirt!) chatting to members of the public who came in to have a look round

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

Cartoon

Hi,

I was recently made aware of a cartoon published which showed "optimist, pessimist and feminist". I was shocked to see such a sexist cartoon published in any CAMRA publication and myself and others were offended as female members of CAMRA. The organisation already has a reputation as an outdated organisation and "jokes" such as this does nothing to improve that reputation.

Gillian Harrison.

I was disappointed to see the cartoon on page 33 of the Summer edition of Pints West. Please could you explain the reasoning behind featuring a blatantly sexist entry in your magazine, particularly in light of the cover story and photograph celebrating a successful woman in the beer industry locally.

As someone new to beer and the beer industry, I'm disappointed that a magazine I read with great interest and as a way of improving my local industry knowledge has this attitude towards me, and indeed towards what you hope would be half your target audience – not to mention any men that also identify as feminists. Would you feature something that was racist or homophobic, or are you trying to encourage inclusivity and broaden the appeal of and interest in real ale? It is totally inappropriate, and not befitting of a national organisation. I hope you will issue an apology to that effect in the next edition.

Best wishes,
Kelly Sidgwick.

When I received the cartoon for publication I didn't really know what to make of it. Reluctantly (naively) I included it ... a mistake. Causing offence was not, and never is, my intention. As editor I have to take responsibility and so can only apologise unreservedly for offence caused. Ed.

Award

Congratulations on again winning the award for the best local CAMRA branch magazine. I read it cover to cover as soon as it appears on the web. It is invaluable to me on my fairly regular visits to my home town, Bristol.

Keep up the great work.
Regards, Paul Browning,
Moreleta Village, South Africa.

The John Gatty letter

As I put finger to keyboard – not a touch on 'pen to paper' is it? I am desperately trying to pull myself into the 21st century – I am wondering once again what I could write about. Well this time it's easy, the accolade of Pints West as the best beer magazine in the country, to its 7th award.

I'm sure all of you, particularly my two or three regular readers, will join me in congratulating our editor on this fine achievement.

I must say, I was really impressed on how he covered this accolade with a half-page report (including photograph), whereas any other magazine winning an award would have it splashed

over the front cover and with it spread over two or three pages inside. Well done, ed.

Any rate, there was I thinking I had attained the highest of highs by now becoming the official secretary of the Severn Vale CAMRA sub-branch. Mind you, my good friend Martin Farrimond scrutinizes my efforts and puts them into some sort of readable order, and checks my grammatical errors, but now I feel humbled to think that my writings are put into this auspicious magazine.

When I next deliver Pints Wests to my local pubs (well this is not strictly true, as my great granddaughter Lilly, known to me as Pumpkin, does the delivery), I shall be assisting her with a feeling of pride that I am, in a small way, part of this award. By the way, Pumpkin is just eight years old and she knows all of the pubs we deliver to, and how many they have. Please note, I do not touch a drop of alcohol whilst delivering.

Having been a CAMRA member for umpteen years, I have suddenly (?) started to get more involved in the activities which other members have been doing for years. Which brings me to the nub of this letter ... getting involved.

Now I accept that for many members involvement is attending beer festivals and spending their tokens in Wetherspoons. Like many of you, that was my involvement until we had the Severn Vale sub-branch formed, and going to their meetings I have met some great people whose knowledge of beers leave me standing.

So from being in the wilderness, living in Thornbury, and finding the journey into Bristol to get involved not viable, I'm now as happy as Larry with our sub-branch, even though this does mean visiting pubs in the outlying area in which we hold our meetings.

For anyone considering it, this involvement could be no more than attending a branch meeting and just sitting there with a pint (or three) listening to what other members do to keep the Campaign going – you do not have to speak but, who knows, you may end up as chairman one day. No, I am not serious, but if you could attend just one meeting, and got the bug, who knows?

So why not give it a go and get involved. I did, and I don't regret it. Who knows, we may meet up sometime – I am always willing for someone to buy me a pint (members of Severn Vale please note).

Cheers,
John Gatty, Thornbury.

Another John Gatty letter

Friday 24th July, pouring with rain non-stop all day. Around 9pm I telephone my good friend Chris to say, "If it's like this tomorrow, I'm not going." Chris replies, "The weather forecast for tomorrow is looking good."

So there I am on the morning of Saturday 25th, boarding the bus where I join Chris and another friend Neil travelling to Bristol. On alighting at Bristol, I was pleased to see another friend, Frank, waiting for us.

The four of us board the bus to Weston – not, I might add, to go for a donkey ride. No, we are heading for the 8th Weston-super-Mare Lions Real Ale & Cider Festival, this being my fourth or fifth visit to this event.

There was no entry fee, and the beer tokens cost £1.50 per halfpint. Without using a calculator I worked out it was going to cost me £3 a pint. Not bad I thought. The half-pint beer glass cost me £1.50, and the programme was buckshee. There were 48 pages, the first 36 being adverts for various companies, and the next four were the beers and ciders on offer, which totalled 53.

I thought there was a very good selection on offer. I tried six, with my favourite being Hanlons Port Stout at 4.8% – a lovely pint.

Chris and Frank walked to the local fish & chip shop to buy rock salmon, which went down a treat with the beer.

Having quaffed our fill of beer we then caught the buses home, in the reverse order.

The sun had shone all day and we sat outside the marquee enjoying our beer and eats.

A great day was had by four 'old codgers', doing what they enjoy, sitting with friends, enjoying a pint of decent beer.

In closing, I would like to thank Chris, Neil and Frank for their company, and also the Weston Lions for putting on, once again, an excellent festival, which had plenty of staff, not only behind the bar, but also patrolling outside collecting any litter lying around. Well done, the Lions, I hope to be seeing you again next year.

To any reader of this may I say, if you have never been it's worth a visit, and any monies made goes to charity.

All the best in drinking.
Your old boozier pal,
John Gatty, Thornbury.

The Horseshoe Chipping Sodbury

Dave and Gilly, landlords of the Horseshoe in Chipping Sodbury, have recently announced that they are going to buy the pub. Although the pub is quite small, they like to have four to six real ales available plus several ciders.

Sam, formerly of the Cross Keys in Yate, is the newest addition behind the bar, bringing with him his skills in arranging regular quizzes. Wednesday curry nights are a fortnightly event.

This pub has become a popular location for many people. As the motto above the bar says, "Come in as a Stranger and leave as a Friend".

Steve Matthews



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

Bowl, Almondsbury



The Bowl in Almondsbury closed on July 27th for renovation work. In their own words they state: "During this time we will be updating our rooms and putting some love and attention into our bar and restaurant areas. Our team will be working to ensure that when we re-open our doors in October we are ready to welcome you back to a fully renovated pub that retains all of the character of a traditional inn that is expected by our customers."

Hawkes House, Thornbury

It has now been nearly two years since Hawkes House in Thornbury opened its doors to the public. Having taken over tired, old premises known as 'The Barrel' the new independent owners James and Simon have completely transformed the place, both inside and out.

James tells us it's been a brilliant summer there with the outside refurbishment work having recently been completed. This brings the seating capacity to more than 100 people, with illuminated al fresco dining and drinking, and heating available for those chillier evenings.

And speaking of drinking, they have also taken on a new approach in choosing real ales for their three handpumps. For this quarter, the following breweries have been chosen to feature: Severn Vale, Box Steam, Gloucester, Wickwar, Wessex, Cotswold Spring, New Bristol Brewery, Ashley Down, Goff's and Cotswold Lion. Each brewery will feature a guest beer which will change every couple of weeks. It's great to see local breweries being favoured.

Of those three real ales, the intention – as always – is to keep one pale, one copper-coloured, and one dark beer available, without holding to any particular styles. So sometimes the pales will be zingy and citrusy, other times they may be more traditional pale ales. Likewise, the dark beers could be milds, old ales, porters or stouts. We're often



Anchor, Oldbury on Severn

The landlord of the Anchor in Oldbury on Severn reports that they have just opened up three newly-converted bedrooms with en-suite showers and full modern facilities, with views of adjoining fields and village greens. National cycle routes 41 and 410 pass within half a mile of the pub – an easy detour.

Cross Hands, Alveston



We understand the running of the Cross Hands in Alveston has been taken over by Sandra Davies, licensee of the Swan in Thornbury, in the hope of improving trade there. Sandra continues to run the Swan.

Swan, Tytherington

Just outside of the Severn Vale sub-branch area, the Swan at Tytherington has reopened with new managers Chris and Stacy. Fuller's London Pride and Greene King's Morland Old Speckled Hen were on the bar. There are plans to add the ubiquitous Doom Bar to their offering.

Martin Farrimond



told by publicans in Severn Vale that they just can't sell dark beers. But James says, "This dark beer offering has been very well received since opening and we have had some great beers showcased year round which normally only get an outing in winter."

It's good to be able to find somewhere in our 'dark desert' that can be relied upon.

Just to show I'm not being elitist (I hope!), let me add that there's also a selection of kegged continental lagers on tap, and the odd unusual bottled beer, such as Brew Dog's Punk IPA, and Belgian beer – St Stephanus and Kwak were spotted in the cooler last time I was there.

And it's not just beer and food; live music – typically jazz-themed – features regularly in the bar, full details of which can be found on their website at www.hawkeshouse.co.uk.

Rather depressingly – for the summer is fading fast – soon will be the festive season; the Christmas party menu will be launched very soon alongside new autumn/winter food and drink menus. They're not saying you need to book for Christmas just yet, but it almost certainly will get very busy.

Martin Farrimond

Bristol celebrates IPA Day in style

Founded in 2011, IPA Day is a universal movement created to unite the voices of 'craft beer' enthusiasts worldwide using social media as the common arena for connecting the conversations (using the hashtag #IPADay). It is not the brainchild of a corporate marketing machine, nor is it meant to serve any particular beer brand; rather it is an opportunity for brewers, pubs/bars and consumers to connect and share their love of craft beer, where the craft beer movement combine forces to and advocate craft beer (i.e. good beer whether it be in cask, keg, bottle or can) through increased education and global awareness.

We seem to celebrate lots of things these days; mild has its own month, so why should we celebrate IPA? Well, I have written previously in Pints West about the origins of this iconic beer style, shipped to the British colonies in the east during the late 18th century to quench the thirsts of our soldiers (the reader is encouraged to trawl the archives available on-line should you be interested). Suffice to say here that IPA represents the pinnacle of brewing innovation with its broad spectrum of styles.

As well as "standard" IPA, which is pale, hoppy, bitter and usually at least 6% ABV, there are several variations on this theme such as "double", "triple" or "imperial" versions (more hops and alcohol) and black versions (dark rather than pale malt); there are also "session" versions (low ABV) for the more faint-hearted and not to be confused with pale imitations such as the so-called IPA from a certain well-known big regional brewery.

It is the English style of beer the Americans re-invented when their craft beer scene took off and those hop-crazy dudes over the pond have inspired craft brewers in the UK (and elsewhere) to follow-suit using exciting new world hop varieties from both the northern (USA) and southern (Australia and New Zealand) hemispheres.

The hop industry in the UK is now fighting back and cultivating their own varieties to take on their new world rivals, such as Jester, which features in Return of the Empire (5.7% ABV) from Moor.

Lucy Clarke, formerly of this parish but recently moved on the craft beer transfer system from the BrewDog bar in Bristol to the much hyped Cloudwater brewery in Manchester, had tried to organise several events to celebrate IPA day in Bristol. However, once she knew she was moving on, these ambitious plans fell through.

Fortunately several bars in the so-called 'Beermuda Triangle' on King Street came to our rescue by ordering in lots of IPAs to mark the occasion, which were served over the IPA Day weekend. Also, the Beer Emporium brewed a special collaboration red oatmeal IPA at 6% ABV with the Gloucester brewery (named Oat's Redding – geddit?); this was served in both cask and keg, thus enabling beer geeks to compare both forms of dispense.

So, thanks to Marco Sposato (Beer Emporium), Emily Penney (Famous Royal Navy Volunteer) and Jack Grainger (Small Bar) for their splendid efforts to enable us to celebrate in style. Away from the Beermuda Triangle, Jamie Ashley at the Hillgrove did not waste any time in putting on the new Coffee IPA (Unkle Funka) at 7.6% ABV from Wiper & True on IPA Day itself on Thursday 6th August.

The weekend of celebrations closed with an 'IPA Party' in the brewery yard at Moor organised by Gen Kaye, which featured all of their current IPAs plus several of their other hop-forward beers. Unfortunately their awesome JJJ IPA at 9% ABV was not amongst them, but I am reliably informed by owner Justin Hawke that they will be brewing it again soon after an absence of a couple of years. Perhaps it might be available for next year's IPA Day celebrations?

Dave Graham

The Lansdown 30

The Lansdown in Clifton will be holding another *Lansdown 30 Ale Festival* on Friday 11th and Saturday 12th September celebrating only local breweries. It is scheduled to take place from 6 o'clock on the Friday evening and all day on the Saturday from midday – or until all the beer is drunk!

There will be 20 different ales from breweries within 30 miles of the pub's doorstep – hence the 'Lansdown 30' name – with some on the main bar but the majority on stillage in the enclosed garden. There should be some traditional ciders as well, plus a full food menu including 'homemade beer snacks'. There will also be live music from local artists.

There will be the option to purchase third-of-a-pint tasters to make the most of the number of beers on offer and, if previous festivals are anything to go by, feedback forms for customers to rate their top three and help crown the next *Lansdown 30 Champion Ale*.

SP



Wear Pints West

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

Email enquiries to clothes@camrabristol.org.uk. Please allow up to 4 weeks for delivery.



PINTS WEST CLOTHING ORDER FORM

	Price each	Quantity	Size	Colour
T-SHIRT	£16.00
POLO SHIRT	£19.50
SWEAT SHIRT	£21.50
FLEECE	£25.50

Prices include postage & packing. If your order is for a selection of items more complex than this form can accommodate, please print your exact requirements on a separate sheet of paper.

NAME

ADDRESS

..... POSTCODE

EMAIL ADDRESS (in case of queries)

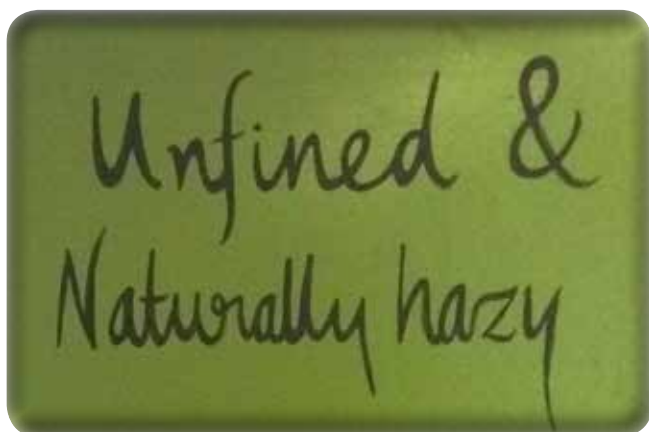
More news from Moor Beer

The big news from the Moor Brewing Company is that, as from the end of August, you will now be able to get Moor beers in a new format – cans! The beer will *not* be fined or filtered, so may appear naturally hazy – instead Moor will pioneer can-conditioned, modern real ale! Look out for launch events over the next few months. The cans will be shipped around the globe.

The Brewery Tap on their Days Road site continues to go from strength to strength. Invariably each event put on there is matched with an offering from one of Bristol’s many exciting food franchises, and accompanied by musical entertainment, so it’s not just about the beer!

The recent IPA weekend celebration party was a lot of fun, featuring 10 keg-conditioned beers, three in cask, street food, music and good company. Much more is planned so keep a constant eye on the Moor Beer Events pages on social media so you don’t miss out. The Tap is open from midday to 10pm Thursdays and Fridays, and from midday to 8pm on Saturdays.

Bristol Beer Week kicks off on 19th September, and Moor is expecting to be involved in four different events during this exciting



week. There are also some collaborations planned with some cool breweries and people, so keep your eyes peeled!

Their popular beer **Nor’Hop** featured at the Golden Ales category tasting at the recent Great British Beer Festival, and was declared the best at the event by popular consensus.

Proprietor Justin Hawke has been kept busy with speaking engagements, these being in addition to the more usual “meet the brewer” events. In July he was a guest alongside Mikkeler and De Struisse in Portugal talking all things hops, brewing and beer. September’s agenda includes speaking at a business seminar, and in October conducting seminars alongside Domus and Schneider in Toledo talking about real ale and natural conditioning. All very fun and informative!

There will be more new beers besides the collaboration brews, so keep an eye open for news on these!

Phil Cummings

Cryptic Crossword

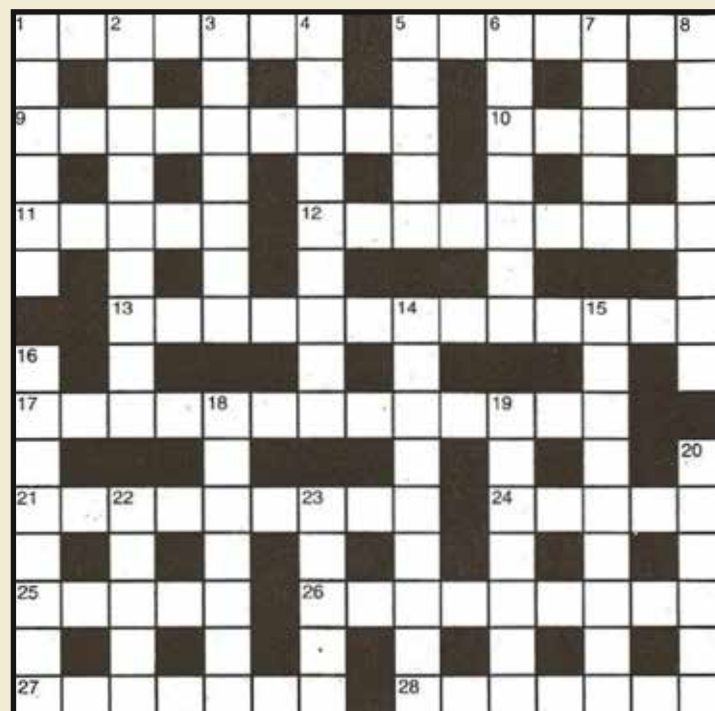
Compiled by Pete and Eddie Taberner

ACROSS

1. The band’s white, the beers red (7)
5. Devon beer found in the can? (4, 3)
9. Old style hi-fi initially gets Rita, our topless barmaid, dancing (9)
10. Plies hammered device into beer barrel (5)
11. Cancel some cider as excessive (5)
12. Mild is running out, exhibit simple temperament (4-5)
13. East Europeans take on burly beers (7, 6)
17. Bigger than life-size pose – Dorothy Goodbody for example (8, 5)
21. E.g. some around the bar suffer bans (9)
24. Original Wetherspoons here? (5)
25. Plunge into mire of first empty male toilet (5)
26. What chef does for diners when he’s in sour mash (9)
27. A bit of *Cidre*’s sediment concealed and garnished (7)
28. Soldier seen in nearby pub. Totally reasonable! (7)

DOWN

1. see 19 dn.
2. Revolutionary beer vessel; it was CAMRA’s early target (3, 6)
3. Small company getting back into cider-maker’s operation (7)
4. Wait on ring of landlord’s bell. Do it in 5 ac. (5, 4)
5. see 16 dn.
6. Bar stool preachers think they show it – within visual range (7)
7. Initially ale lover is blamed “I was somewhere else!” (5)
8. First Endeavour is green – dancing to liven up (8)
14. Dimwit sounds to have symptom of hangover (9)
15. Like some giant breweries Anderson’s duckling has unappealing moral code (4, 5)
- 16 & 5 dn. Minister of Brains? (8, 5)



18. A noble perhaps badly arranges night out (4, 3)
19. & 1 dn. UK central government drinking area? (7, 6)
20. Like a Fursty Ferret or half a cunning stunt (6)
22. The Good Beer Guide is the good book for some, particularly 16 dn. (5)
23. Drunken editor won and came clean (5)

Solution on page 47

A new Treasure Island Trail

After years of struggle, one of the dreams of the Long John Silver Trust is about to come true with the launch on 19th September of Bristol's very own 'Treasure Island Trail'.

The Trail will comprise eight locations ('Pieces of Eight') in and around the historic streets, pubs and quaysides of Bristol's Floating Harbour, soaking up the atmosphere of ancient times by using 54-gallon recycled oak barrels as planters, complete with palm trees.

Each barrel will have its own information collar not only telling the story of Treasure Island, but also with facts about each locale, not least the venerable Llandoger Trow, Hole in the Wall and Ostrich pubs: heritage pubs which I'm sure Treasure Island author Robert Louis Stevenson would have loved, bearing in mind his joy in writing about them. The fictional Admiral Benbow on the coast and two imaginary Bristol pubs, the Old Anchor (where Squire Trelawney stayed) and Silver's own pub the Spy Glass, all feature in his classic.

We're being helped by several local organisations, Wards Signs of Barton Hill (who are making the collars), Simbars of Ashton Vale (who are making the retaining hoops and cycle racks) and special needs charity PROPS of Fishponds, who are not only painting the signage on the barrels but will be planting and maintaining them.

The whole project is costing us over £4,000 of Trust funds, which had just about cleaned us out until our knights in shining armour, Butcombe Brewery, came along, who are sponsoring the Trail to the tune of a magnificent £2,000. This will enable us to not only update our Bristol Treasure Island Trail app, but also help produce leaflets and posters to publicise it.

Many thanks not only to Butcombe Brewery but also Bristol Beer Factory and Wickwar Brewery who have helped us in the past. Special



'The picture that started it all' - the Long John Silver Trust's first patron, the late great Frank Shippides showing off his 'Tribute' picture of what a Long John Silver statue might look like outside the Hole in the Wall with first print purchaser and CAMRA stalwart, Mike Fussell.

thanks to our friends at Bristol CAMRA who have been behind us all the way – for the last 10 years in fact.

We've had more ups and downs than a Weston Donkey, but we're nearly there now.

Mark Steeds

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
- **Imperial**, South Parade, Weston-super-Mare
- **Lime Kiln** (formerly Horse & Groom), St George's Road, Bristol
- **Mill House**, Emerson Way, Emersons Green, Bristol

- **New Inn**, Badminton Road, Mayshall
- **Old Stillage**, Church Road, Redfield, Bristol
- **Orchard Inn**, Hanover Place, Bristol
- **Penny**, Whiteladies Road, 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
- **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
- **Yard**, Colston Street, Bristol

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

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

Planning for the 2016 Bristol Beer Festival



It's that time of year when our thoughts turn to organising the next CAMRA Bristol Beer Festival. We expect the 2016 event to take place in March at the usual venue of Brunel's Old Station, Temple Meads, Bristol, however there is a lot of work to do before then regarding the actual

organising, planning and management of the festival.

New faces are always welcome on the organising committee, so if you think you can help out then please come along to the meeting at the Gryphon (Colston Street, Bristol, BS1 5AP) on Tuesday 29th September at 8pm.

Richard Brooks

Bristol & District Pub of the Year

Every year the Bristol & District branch seeks the views of local CAMRA members as to which pubs should be considered for our prestigious branch Pub of the Year (POTY) award. The winning pub is then also put forward for the regional round of the competition and the winner of that is considered for the national CAMRA Pub of the Year award.

In the past branch members have usually been invited to submit nominations through the branch mailout that has generally been issued around the start of December. However, we are now making some changes to the POTY timetable and the process. In particular we will be issuing

the POTY information to members by email in September this year and will require any responses by the October branch meeting.

To enable us to contact you please ensure that CAMRA has your correct email address on the membership system – you can do this by going to www.camra.org.uk and clicking on "Login".

If you are not on email and would still like to be involved in the POTY process then please attend the September branch meeting or one of the other branch events around this time as listed in the branch diary on the inside back page of this edition of Pints West.

Richard Brooks

CAMRA Membership Benefits

165,000 members and growing!

For just £24* a year, that's less than a pint a month, you can join CAMRA and enjoy the following benefits:

- A quarterly copy of our magazine BEER which is packed with features on pubs, beers and breweries.
- Our monthly newspaper, 'What's Brewing', informing you on beer and pub news and detailing events and beer festivals around the country.
- Reduced entry to over 160 national, regional and local beer festivals.
- Socials and brewery trips, with national, regional and local groups.
- The opportunity to campaign to save pubs and breweries under threat of closure.
- Discounts on all CAMRA books including the Good Beer Guide.



CAMPAIGN FOR REAL ALE

Plus these amazing discounts...

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CAMPAIGN FOR REAL ALE



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PINTS WEST (Bristol & District and Bath & Borders branches) - Edition 107

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

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

Your Details

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

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Title _____ Surname _____
 Forename(s) _____
 Date of Birth (dd/mm/yyyy) _____
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Single Membership (UK & EU)	£24 <input type="checkbox"/>	£26 <input type="checkbox"/>
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I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

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01/15

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

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This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

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

CAMRA Young Members

With the double-act of Simon Lawrence and Talisha Mills having disbanded – the former growing up and getting betrothed, the latter heading up north for the winter – it's fallen on me (Stephen Edmonds) to become the new Young Members Coordinator for Bristol & District CAMRA, being the branch member with the biggest Peter Pan complex, even if I don't technically meet the age criterion of a 'young member'.



I joined the Bristol & District Branch in the last year, having moved up from Somerset for work, and am enjoying discovering new weird and wonderful pubs (and people) around Bristol and the surrounding area.

In terms of plans for Young Members' activities in the near future, I'm keen to arrange at least one event each month, be that a 'discovery' crawl, a 'meet the brewer' session, a trip to a local (or not so local) beer festival, or any another type of social gathering. However, I am very much open to offers as to what events to organise, so please get in touch if you have any good suggestions.

For any of you under 30, or those of you over 30 but just young at heart or with the mind of a child, please do get in touch (email me at the address below) and I'll add you to the email distribution list for future events.

I'm also intending to hold one or two 'meet and greet' sessions in the coming months, so please check your emails (once on the list) for details.

I look forward to meeting you in a pub very soon,

Stephen Edmonds

badyoungmembercontact@gmail.com

CAMRA socials ... and more

In the past twelve months we in the Bristol & District branch of CAMRA have had 22 'explorer/survey trips', which is an increase on previous years, usually by coach but including a walking one and one by train. Without these trips we wouldn't be able to check out the quality of the beer in so many pubs in order to be able to choose the Good Beer Guide entries. The trips have gone very well with one or two new recruits coming along and the average number of attendees per trip being around 17, a similar number to last year. I would like to thank Martin Gray – who took over this year from Vince Murray – for organising the routes and the pubs to visit.

Apart from normal scheduled meetings, there have been a number of other events arranged over the last year, some by coach, some train and some walking. These have included the Bristol Beer Festival thank-you trips, visits to other branches' beer festivals, Bristol Pubs Group and BADRAG socials, a joint social with the Cheltenham branch to pubs in their area, plus a number of other events.

Last year the Bristol Beer Festival thank-you trip to the Great British Beer Festival was very well attended, as was this year's. The other thank-you trip was in June to pubs and brewery taps in the West Midlands (Black Country), excellently organised by Phil Cummings and Vince Murray. There were 45 on the trip and it was a very enjoyable day out – certainly one of the best trips I've been on.

Some of the other highlights have been the visit to the Minehead Beer Festival and the annual South Gloucestershire Mild Trail.

There were also a number of walking trips including the annual Gloucester Road Christmas crawl and the 'Westbury Wobble'. As well as all that there was an excellent Christmas social at the Gryphon, last year's Good Beer Guide launch at the Beer Emporium, plus many more social gatherings.

There are a number of events coming up which you can see in the diary page. You can also join the Yahoo group mailing list from the Bristol CAMRA web page and you will then receive emails about events.

I would like to finish by thanking all those that have participated in the events over the past year.

Andy Gray

Bristol & District CAMRA Social Secretary

Goodbye and thank you Bristol & District CAMRA

I'm going guys!! Thank you for making Bristol my beery home for two years. In an act surely to infuriate the editor, reminiscent of Pints West 100: **GOODBYE BRISTOL, MWAH!!! xxx ...** (And apologies to those readers who won't know who or what I'm talking about.)

Gray brothers! Thank you for the tours and the trips that have led to many sips
Of the finest ale from the north, to the east to the West Mendips
Oh, praise be, Mr Spald-i-n-g, for the notes and the quotes
Dearily keeping those afloat who would rather
Be on Boats!
You're not alone Mr G.
Evening Rovers Game?

Bridle, P. is nowhere to be seen.
Respect though where respect is due
Irene ain't waiting for nobody just like you, Mr
Stevie P, when it's time for the articles for the new Pints West magazine
Tony D and Richie B – thank you for the warm welcome to committee.
Oh, hang on – Save the Best 'til Last!
Lawrence and Sanders, boys, we've had a blast...

Months turned into years and friendships grew
Weddings now imminent and trips to Leeds; I hope so too!
And thank you to all my ladies and the rest of the CAMRA crew
Hasta la vista – I'll see you soon!!!! xxxxxxxxxxxxxxxxxxxxxxxxxxxx

Talisha Mills



Bristol & District CAMRA

Web: www.camrabristol.org.uk

Twitter: @CAMRABristol

Facebook: [Camra-Bristol-District](https://www.facebook.com/Camra-Bristol-District)

Bath & Borders CAMRA

Web: www.bathandborderscamra.org.uk

Twitter: @BathCAMRA

Facebook: [Bath-Borders-CAMRA](https://www.facebook.com/Bath-Borders-CAMRA)

Bath & Borders branch diary and contact

- **Thursday 3rd September 8:30pm:** A social at the Castle in Bradford-on-Avon.
- **Tuesday 8th September 8:30pm:** A mini crawl in Holcombe, starting at the Holcombe Inn and then down to the Duke of Cumberland.
- **Thursday 17th September 8:30pm:** A social at the Bell and Crown in Warminster.
- **Tuesday 22nd September 8:30pm:** A (very) mini crawl in Bath, starting at Gascoyne Place and over to the Garrick's Head.
- **Saturday 7th November:** See Bristol & District's diary.

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

- **Wed 9 Sep:** Curry night at the Regency at 8pm followed by Imperial at 9:30pm.
- **Wed 23 Sep:** Bristol & District branch meeting, Conservative Club at 8pm.
- **Sat 10 Oct:** Central Bristol pubs, led by Robin E Wild, at Temple Meads at 1pm.
- **Fri 23 Oct:** Worle pub crawl.
- **Sat 7 Nov:** Train to Highbridge and Burnham on Sea, led by Robin and maybe Max.
- **Wed 25 Nov:** Train to Yatton.
- **Sat 12 Dec:** Cheddar and/or Wells.
- **Fri 18 Dec:** Seasonal Ales Crawl.

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/Campaign-for-Real-Ale-Weston-Super-Mare)



Solution to the crossword on page 41

Across: 1. Stripes, 2. Jail ale, 9. Radiogram, 10. Spile, 11. Erase, 12. Easy-going, 13. Russian stouts, 17. Enlarged model, 21. Embargoes, 24. Where, 25. Embog, 26. Nourishes, 27. Dressed, 28. Logical, Down: 1. See 19 dn, 2. Red barrel, 3. Process, 4. Serve time, 5. See 16 dn, 6. Insight, 7. Alibi, 8. Energise, 14. Numbskull, 15. Ugly ethic, 16 & 5 dn. Reverend James, 18. Rare gas, 19. & 1 dn. Downing Street, 20. Weasel, 22. Bible, 23. Owned.

Bristol & District branch diary and contact

- **Wed 2nd Sept:** Survey/Explorer Trip, Keynsham & East Bristol, depart Cornubia 6.45pm.
- **Thurs 3rd Sept:** Bristol Pubs Group Meeting, Surrey Vaults, 7pm.
- **Wed 9th Sept:** Committee Meeting, Gryphon, 8pm.
- **Fri 11th Sept:** Good Beer Guide 2016 Launch, Small Bar, King Street, 12-7pm.
- **Sun 20th Sept:** Survey/Explorer Trip, West Mendips, depart Cornubia 12.30pm.
- **Wed 23rd Sept:** Branch Meeting, Weston-super-Mare Conservative Club, 8pm. Coach departs Cornubia 6.45pm.
- **Sat 26th Sept:** BADRAG Bedminster & Harbourside Dark Ales Trail – see page 13.
- **Tues 29th Sept:** First planning meeting for Bristol Beer Festival 2016, Gryphon, 8pm.
- **Tues 6th Oct:** Survey/Explorer Trip, Chipping Sodbury & North East Bristol, depart Cornubia 6.45pm.
- **Sat 10th Oct:** BADRAG Clifton Rare Ales Trail – see page 13.
- **Wed 14th Oct:** Committee Meeting, Gryphon, 8pm.
- **Wed 21st Oct:** Survey/Explorer Trip, Across City South, depart Cornubia 6.45pm.
- **Wed 28th Oct:** Branch Meeting, Brunswick Club, St Paul's, 8pm.
- **Wed 4th Nov:** Survey/Explorer Trip, Across City North, depart Cornubia 6.45pm.
- **Sat 7th Nov:** Joint central area crawl with Cheltenham Branch, Bath & Borders Branch and London CAMRA Pubs Group. Starting point the Lime Kiln at midday. Contacts on the day: Pete Bridle (07973 201307), Keith Shapland (07877 327947).
- **Wed 11th Nov:** Committee Meeting, Gryphon, 8pm.
- **Tues 17th Nov:** Survey/Explorer Trip, South of Bristol, details tbc, depart Cornubia 6.45pm.
- **Sat 21st Nov:** BADRAG City Centre Stout, Porter and Rare Ales Trail – see page 13.
- **Wed 25th Nov:** Branch Meeting, Hare, Bedminster (tbc), 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 11th Sept:** Old Spot, Dursley, 12:30.
- **Wed 16th Sept:** sub-branch meeting at the Swan, Almondsbury, 8pm, followed by survey visit to another nearby pub.
- **Fri 9th Oct:** Old Spot, Dursley, 12:30.
- **Wed 21st Oct:** sub-branch meeting, Swan, Tockington, 8pm, followed by survey visit to another nearby pub.
- **Fri 13th Nov:** Old Spot, Dursley, 12:30.
- **Wed 18th Nov:** sub-branch meeting, Fox, Easter Compton, 8pm, followed by survey visit to 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.severnvale.camrabristol.org.uk and/or email us at SevernValeCAMRA@gmail.com.



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

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

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

AN APPEAL FOR HELP!

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

HOW TO HELP . . .

Go to the pub!

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



Update the details!

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

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

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

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

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

● **HIT 'SUBMIT UPDATES'**

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



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