



**CAMPAIGN
FOR
REAL ALE**

AWARD-WINNING



www.camrabristol.org.uk

No. 109

Spring
2016

**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)



PINTS WEST

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

Brought to you entirely by unpaid volunteers

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



CAMPAIGN FOR REAL ALE

Published by the Bristol & District Branch of CAMRA, the Campaign for Real Ale, February 2016 ©

Next edition: end of May 2016 (probably).

Spread the word: any article in this publication may be reproduced provided the source ('Pints West') and the contributor's name, where applicable, is stated. (No using logos or artwork without permission.)

Subscriptions: to be put on a mailing list to receive Pints Wests (for UK addresses) send **ten standard (not large) 1st class stamps** to the editor.

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

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

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

Trading Standards Officers: contact for problems such as consistent short measures, no price lists...

Bristol: 0117 9223444 / S. Glos: 01454 624000

Glos: 01452 426201 / N. Somerset: 01934 888802

B.A.N.E.S.: 01225 396755

or visit www.tradingstandards.gov.uk

Design & Layout by: Steve Plumridge.

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

LETTERS: please email correspondence to the editor at:

Steve.Plumridge.PintsWest@gmail.com

or post it to: Pints West Editor, Steve Plumridge,

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

ADVERTISE: to find out about advertising in Pints West, please email:

Steve.Plumridge.PintsWest@gmail.com

CONTACTS: for further contact details and diaries see inside back page.

Views expressed in Pints West are those of the individual authors and not necessarily supported by CAMRA.

Inclusion of an advertisement does not imply endorsement by CAMRA.

Thanks to this issue's contributors

Adrian Tierney-Jones
Ali Bridle
angela Briers
Bianca Ambrose
Dave Graham
Denise Swain
Dr John
Duncan Shine
Eddie Taberner
Henry Davies
Ian Beckey
Jan Deverell
John Gatty
John Macarthur

Keith Morey
Laurie Gibney
Martin Ansell
Martin Gray
Marty Cummins
Mick Lewis
Mike Jackson
Neil Ravenscroft
Nigel Morris
Paul Wratten
Pete Bridle
Pete Taberner
Phil Cummings
Richard Brooks

Richard Harman
Robin E Wild
Roy Priestley
Roy Sanders
Ruth Priestley
Stephen Edmonds
Steve Hunt
Steve Plumridge
Talisha Mills
Tony Durbin
Trevor Cromie
Vince Murray
Will George



Cover photo – of beer glass and bag of hops – by Ayo Kila

Pints West 109 contents:



Page 34



Page 28



Page 18



Page 8



Page 14



Page 22



Page 19



Page 33



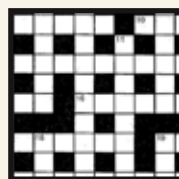
Page 20



Page 27



Page 40



Page 42



Page 27



Page 12



Page 26



Page 35



And much, much more...

Advertise in Pints West

10,000 copies printed quarterly and distributed to hundreds of pubs throughout the region

Also available to read on-line at

www.bristolcamra.org.uk

Contact Steve Plumridge Steve.Plumridge.PintsWest@gmail.com

Bristol Beer Festival

The nineteenth annual CAMRA Bristol Beer Festival is back again at Brunel's Old Station, Temple Meads, Bristol from Thursday 10th to Saturday 12th March 2016 – featuring around 140 different real ales, including an excellent selection of great beer from our booming local brewery scene that you can find on the (now bursting at the seams) LocAle bar. Plus plenty of top quality cider and perry.

For details of the beer and cider lists and – assuming you are reading this in advance of the event – any information on last-minute ticket availability, please visit our website www.camrabristol.org.uk/festival.html.

The branch held a record-breaking ticket sales session for members on 7th February at the **Commercial Rooms** in Bristol and at **Off The Rails** in Weston-super-Mare (thank you to both venues for their cooperation!). The remaining tickets were made available online on 9th February and by late morning all tickets for the Friday lunchtime, Friday evening and Saturday lunchtime sessions had sold out. We appreciate that a lot of people were disappointed that they could not secure tickets for these sessions, however tickets were still available for the Thursday evening and Saturday evening sessions at the time of writing.

This year the festival glasses are sponsored by **Butcombe Brewery**, the beer tokens by **Brewhouse & Kitchen** and the staff T-shirts by **St Austell Brewery**. Food is available at all sessions of the festival from Handmade Cornish Pasties, Native Breeds, Piper's Crisps, Purely Pickled Eggs and Merry Berry (chocolates). All the work to organise, set up, run and take down the festival is done by unpaid CAMRA volunteers.

Richard Brooks



Shine on Brandon Hill

At the beginning of February, three pubs got together to create a beer festival the length of Jacob's Wells Road in Bristol. The Eldon House, technically on Lower Clifton Hill, the Hope & Anchor and, at the bottom of the hill, the Bag of Nails all featured a huge range of beers, plus there was live music, a roaming magician and all manner of other entertainment.

The event benefited charities helping those affected by the recent spate of floods, but it also gave us a perfect excuse to pop along to an area around Brandon Hill that is particularly well served by real ale pubs, and see what we could find.

The Eldon House

6 Lower Clifton Hill, Clifton, Bristol BS8 1BT



This is a cosy end-of-terrace pub that's been a pub since the mid 19th century. It was part of the Georges estate that passed through Courage's hands and was an Usher's pub when I first visited in the 1980s.

These days it's a bustling and thriving pub popular with locals and visitors alike. Simply furnished, the pub seems to be alive with conversation. In the early spring, the Six Nations rugby is shown on the television, and there are regular quizzes and live music sets throughout the year.

Real ale is a passion, with five beer engines on the bar. Bath Ales' Gem and Prophecy are regulars, joined by at least one from the Bristol Beer Factory, maybe Sunrise or Independence. The other two pumps

showcase guest ales, often stronger but usually from the wider local area. In terms of food, the offering is based around pub classic dishes and Sunday roasts.

A little further down the hill on the left is...

The Hope & Anchor

38 Jacobs Wells Road, Clifton, Bristol BS8 1DR



Prominent across the road if you approach down Constitution Hill, this one goes back even further than the Eldon, with the excellent *bristolstlostepubs.eu* website listing a Phillip Elliott serving customers here as long ago as 1800.

These days the Hope is run by the same people who revitalised the Volunteer Tavern down in St Jude's behind the behemoth Cabot Circus shopping centre. Like its sister pub, the Hope does not benefit from a surfeit of natural light, but in a way that adds to the charm. There's a quiet cosiness that puts you in mind of long-gone days when a visit to the local pub really was an escape from the cares of the outside world. There are cartoons and other artwork all over the walls, and a cheerful little dog staring at your pork scratchings.

Up to six real ales on offer on a regular basis. None is resident so it really is pot luck what you get on a given day, but the turnover is such that they all tend to be fresh and in good nick.

There is a lovely hidden garden at the rear for the summer months, and quiz nights on a Sunday. There is also food from 12-9:30 every day, and discounts for students, NHS workers and CAMRA members.

Then, at the bottom of the hill on the roundabout...

The Bag of Nails

141 St George's Road, Hotwells, Bristol BS1 5UW

Right on the roundabout, this is a pub which I find impossible to describe to anyone who hasn't been there. And if you have been there, then you don't need me to describe it. I guess that's not tremendously helpful, so here goes.

This Victorian pub traded as the American Eagle in the mid 19th century, after a packet steamer that plied its trade up and down the River Avon in those days. Back in those days this was Woodwell Crescent, and the glass viewing holes from the bar down to the cellar are still visible today.



THE ELDON HOUSE

'Seldom do you find such a treasure as the Eldon. It's the village pub in the middle of the bustling city'.

- ☆ **Weekly Guest Ales**, local heroes and others from further afield
- ☆ **Excellent quality and value-for-money meals**, served daily from 5 to 9 Mondays to Thursdays, 12 to 2.30 & 5 to 9 Saturdays
- ☆ **Curry and a Pint**, just £6.50 on Tuesday nights
- ☆ **Delicious Sunday Roasts**, served Sundays from 12 to 5pm, followed by live music from 5.30pm to 7.30pm
- ☆ **£2 off burgers and pasta with CAMRA card**, March-May 2016
- ☆ **Pub Quiz Night**, every Monday from 8.30pm, £50 jackpot and a variety of prizes
- ☆ Keep an eye on our web page (www.eldonhouse.com) and Facebook page for other events

6 Lower Clifton Hill just off the triangle opposite QEH school, Bristol BS8 1BT
Tel: 0117 922 2271 email: enquiries@theeldonhouse.com Website: www.theeldonhouse.com

The pub changed its name to the Bag O’Nails in the early 1990s, and from that time onward has been a dedicated real ale haven offering an ever-changing parade of guest ales in a traditional and convivial setting. These days offering up to eight different real ales and a real cider.

Luke Daniels took the place over in 2011 and kept the commitment to real ale, but also added a warm welcome to cats and to music played on real vinyl. When I say there are cats, you need to be aware this isn’t the occasional moggy skulking up the back stairs. I’m not sure if anyone knows exactly how many cats there are, but they are unavoidable. As cats tend to polarize opinion (I love them), I’ll let you decide for yourself what you think about that.

The welcome is warm and understated, and the beer really is terrific, and taken from a wide array of breweries. In addition, the Bag of Nails was recently awarded *Beard Friendly Pub of the Year (outside London)* by the Beard Liberation Front.

Not far along St George’s road is another real ale pub...

The Three Tuns 78 St George’s Road, Bristol BS1 5UR



Since we’re checking the history of these pubs, it’s interesting to note that although the Three Tuns has been trading as a pub here since at least 1816, it was originally in Lime Kiln Lane. Remember that name, if you will.

The Three Tuns didn’t end the 20th century in a very good state. Another pub bearing the Usher’s livery, it was run down and soon closed, seemingly forever.

However, fast-forward 20 years and it is once again thriving. Revitalised by Mark Farrell and then Arbor Ales, the pub became a mecca for real ale lovers and was awarded Bristol CAMRA’s Pub of the Year in 2012. These days it’s completely independent – though Arbor’s beers still feature prominently in the selection. The drinking area is a kind of L-shape, with bare floorboards and a mix of seating. There’s also a covered patio at the back for when winter finally ends.

There are seven handpumps on the bar, plus the facility for up to four craft keg ales. The beer selection tends to focus on the local, the independent and beers produced by microbreweries. As with the other pubs in this sojourn, the range changes so frequently that it is pointless listing any of the beers here as they won’t be on by the time you read this. Suffice it to say there’s a good mix of strengths and styles and the quality is consistently excellent.

For one final pub, we head down behind the Council House (aka City Hall) to...

The Lime Kiln 17 St George’s Road, Bristol BS1 5UU

Like the Three Tuns, this pub also used to have an address in Lime Kiln lane, hence the new name for the pub. For most of its 200-year history, this has been known as the Horse & Groom, but it reopened early in 2015 as the Lime Kiln.

This is another excellent example of how, even in an area with plenty of competition, creating a pub with a good and interesting choice of well-kept real ales is still a very effective strategy. This is not a pub with elaborate or plush decoration, no sumptuous furnishings nor ostentatious artwork, though there is a real fire to warm those cold



winter’s evenings. Dogs are welcome provided they’re on a lead. No food is offered currently, just good drink and conversation. This is a pub that does the basics very well indeed.

The beers are dispensed from six hand pulls. However, instead of the practice of serving beers from local breweries, the Lime Kiln makes a point of selecting beers from further afield, or brews that have not been seen much in Bristol.

This has the effect of imbuing the drinker with a real sense of the unknown. A joy for beer tickers and connoisseurs alike, the Lime Kiln features beers that you won’t find anywhere else in the city, alongside a few exceptional local pints.

The five pubs mentioned above, within a short walk of each other, offer over 30 different real ales, with very few ‘swapsies’. This is possibly the greatest concentration of choice of really good beer that Bristol has had to offer in many a long year.

Duncan Shine

(Photos by Duncan Shine, Steve Plumridge and Matt Wickham)

All pubs are featured on whatpub.com, CAMRA’s national pub guide.

Inn and around Portishead

As we await the opening of a Wetherspoon in Portishead, the pubs already established in the area haven't been sitting back. Over at the **Phoenix**, landlady Dawn and her mother Monica have marked the 25th anniversary of their family taking on the business by installing a larger bar counter. Those who know this friendly place will be aware that it has an atmosphere of its own. When you enter, it feels like you are going into a friend's living room with a large conservatory attached. Personally, any time I enter, one of the customers will strike up a conversation with me and by the time I leave I feel like one of the locals. The Phoenix is situated mid-way along the High Street and opposite the Poacher – it's actually tucked just to the side of the High Street behind the Ghandi restaurant. The Phoenix chooses to source its real ales from Marston's, with their Burton Bitter and Pedigree featuring alongside a guest beer usually from another brewery within Marston's PLC, such as Jennings and Ringwood, along with a still Thatcher's cider. No food is available at the Phoenix but good drink and conversation is. I am sure that the impressive new bar will not change the welcome feel of the Phoenix.

Up at the top of the High Street (at the Marina end) is the **Venga Bar**, opened a few years ago by Mike and Chris Yeatman. This is a successful restaurant and tapas bar with indoor and outdoor seating. I can't claim to be a regular at the Venga as it doesn't serve draught real ale but when I have visited I've enjoyed it. In particular, the thing which strikes you at the Venga is how classy the surroundings are.

While Venga flourished, a couple of miles away on the Clevedon Road and in Weston in Gordano village, the **White Hart** had been shut since August 2013 and listed by villagers as an Asset of Community Value until it reopened in November 2015 under the leadership of Venga's Mike and Chris. In partnership with Enterprise Inns, they have completely transformed the White Hart, helped by the input of what has been reported as £450,000 of investment. Now, with that amount of money spent, don't be surprised that there will be a few changes. When I visited recently with my significant other, we were struck by the interior decoration of the main building, most of which is laid out for dining. As fits a local village pub, real ale is a feature. The real ale offering is tied to Enterprise. Wickwar's Bob, Theakston's Best and Butcombe Bitter featured on my visit. I opted for Bob and found it perfectly serviceable.



The White Hart

At £3.80 a pint, the beer wasn't cheap but it wasn't dear either. We went there at the end of a lunchtime food service (times 12 till 3) so found plenty of seats available, but I would urge you to book ahead if you go at a busier times. The evening food offering is from 6pm. Food has to be a big part of the venture and a pizza bakery is one of the features. I'm pleased to say that when I introduced myself, Chris obligingly took us around the parts of the pub outside of the main building and I have to say we were well impressed. Even on a dank January afternoon, we could visualise how impressive this operation will be. Outside there is a large garden area, served by a separate bar. There is even a wigwam for up to 50 people which can be booked privately for groups. I should mention that there is also a private dining area on the first floor of the main building. In fact, there is so much at the White Hart now, I'm sure I have missed out a few features. So you might be best to check it out for yourself. The Yeatmans' intention is that the White Hart will become a destination pub and restaurant. Having met Chris and seen this establishment, I have no doubt they will achieve their aim.

So with Wetherspoon waiting in the wings to do their thing in Portishead, it's good to see our own local entrepreneurs like Mike and Chris Yeatman are giving JDW a run for their money.

While on the subject of new starts, just a few miles away from Portishead, there has been a change of Landlord at the **Star** at Tickenham and a familiar face is now behind the bar. John Dempsey has taken over the reins of running the bar here having, a few years ago, been one of the managers at the **Windmill** in Portishead. John's input contributed to the Windmill regularly appearing in the Good Beer Guide. Initially, the Star will feature St Austell's Tribute and Proper Job as their regular ales. The Star is a free house so we can expect interesting guest beers. There will initially be one guest ale, growing to two as trade grows. Mr D is a beer enthusiast and is keen to also offer a range of bottled beers. Good luck to the Star in this new venture.

Neil Ravenscroft

DARTMOOR'S FINEST

The UK's highest brewery at 1,465ft above sea level, Dartmoor Brewery creates handcrafted cask conditioned real ales with authentic Dartmoor character from its heartland in Princetown.

Dartmoor Brewery Ltd, Station Road, Princetown, Devon PL20 6QX
 Telephone: 01822 890789
 Fax: 01822 890798
 www.dartmoorbrewery.co.uk

DARTMOOR BREWERY



The White Hart garden

King Street gets a new Brew House

A new microbrewery and pub is soon to be added to the central Bristol scene. The King Street Brew House is currently in the final stages of a complete internal refit and external facelift. Pedestrians walking along Welsh Back will have seen all the activity, and from the pictures we can see that it is going to be a stylish and exciting venue.

It's scheduled to open on March 10th, so by the time you read this it may very well be open already.

There will be a function and sports room down in the basement, which is also where the majority of the brewing will take place under the stewardship of head brewer Anna Schwaeble, of the Bath Brew House, who will oversee both sites, and Simon Perrett, who will focus solely on this one. There will also be a small section of the microbrewery on the ground floor in an enclosed glass section so customers can see part of the process going on.

The pub itself will, as you'd expect, have an emphasis on great beer (why would you start a brew house otherwise?). But good food is an essential part of a venture like this, and head chef Darius Seitfudem will

be overseeing that side of the offering.

General manager Rory Willis is already in place, bringing with him a wealth of experience, most recently from the Apple just across the cobbles.

A sister site, the Prince Street Social, is opening in Prince Street at the end of February and will be a 'coffee, craft beer and canteen bar'.

Further details once both sites are open will feature in the next Pints West.

Duncan Shine

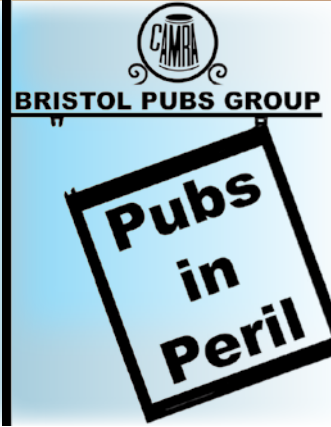


BRISTOL PUBS GROUP

The Bristol & District CAMRA Pubs Campaigning Group (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 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. Bristol Pubs Group will:
Promote the use of community pubs.
Campaign against closure of pubs that could be viable.
Campaign against insensitive alterations.



Pub News

With around 125 pubs permanently lost in our branch area in the past 10 years it is encouraging when a new pub comes along. During the last quarter two new pubs have appeared in the city of Bristol. While the **Old Market Assembly** is a conversion of the former nightclub Flamingos, the **Draper's Arms** on Horfield's Gloucester Road is a brand new licensed premises – and Bristol's first dedicated micropub to boot. Occupying a space which had become a sad and sorry closed retail unit, it had been a draper's shop not so long ago. And as evidence that the public enjoy a no-frills pub with a choice of drinks that includes no national brands and no forced entertainment such as music and gaming machines, the pub is extremely popular and has settled in very quickly due in no small part to its excellent hosts, good décor and engaging conversation along with the local ale and cider. By contrast the **Old Market Assembly** does have all the thrills. A kitchen, a stage, mezzanine floor – and a theatre called 'The Wardrobe'. Four local real ale hand pumps are arranged on the smart bar counter alongside the ciders and lagers offered from keg fonts. The open kitchen and servery tempts diners with its clean look and when the diners have had their fill the stage comes alive on entertainment nights. The mezzanine floor offers an alternative vista of the happenings below and a bit of space should you need it. It is run by the same people as at No. 1 Harbourside and the Canteen and it gives a new dimension to the dynamic of the Old Market scene. *(There will be more on this in the next edition.)*

The **Palace Hotel** in Old Market has taken out its hand pump. Real ale is available from micro-cask containers so ask what is on before you order. More central, the former **Elephant** in St. Nicholas Street is now the **Boardroom**. This new European bar and dining concept is aimed at social grazers who are looking for seasonal light dishes alongside local ciders, craft beers and wines. Change has also taken place at the former **Velindra** in Redcliffe; now the **Nook** café bar, it has been completely made over but we have not got any information on it at the time of this article going to press. Please take a look and let us know what you think!

Sadly I have to report that the popular **Port of Call** in Clifton closed at the start of the year and is 'To Let'. In Chandos Road, Redland, popular former Bristol publican Mark Farrell has made an application to convert a closed shop into Bristol's second full-blown micropub, to be called **Chums**. It would be great to see a micropub in this location especially as there is a bit of a gap in pubs in this locale. We wish Mark all the best with this venture. Back on Gloucester Road the former **Foresters** has re-opened as the **Gloucester Road Ale House** under the ownership of the Wickwar Wessex Brewing & Pub Company and has its trading area over two floors with a bar on each. Cask and keg beers, ciders and a full range of wet offerings along with a diverse menu can be found.

The recently refurbished **Black Horse** at Redfield is open but

Ludlow **Food** LUDLOW SPRING FESTIVAL
Spring Festival

14TH - 15TH MAY 2016
INSIDE LUDLOW CASTLE

BEER & BEYOND!

OVER 180 REAL ALES
PLUS CIDER, PERRY & WINE

150+ CLASSIC CARS
80+ EXHIBITORS
LIVE MUSIC ALL WEEKEND

WWW.LUDLOWSPRINGFESTIVAL.CO.UK
 £1 off full paying adult use this advert or book online using code PINTSWEST or phone 01584 873957

THE NEW INN
MAYSHILL

**Badminton Road, Mayshill,
Nr Frampton Cotterell, Bristol.
BS36 2NT**
01454 773161
dallyinns@aol.com

GREAT HOME COOKING
7 DAYS A WEEK
REAL ALES & CIDER

CAMRA Members discount every day. Please show your membership card before ordering.

has been sold – subject to contract by Fleurets after being offered at £195,000. The **Chequers** in Kingswood has a planning application from Tesco. Local residents fought a good battle to quash a similar scenario a year or so ago but Enterprise Inns and Tesco seem intent on causing further irritation a second time around. For sale with James A Baker is the **White Hart** at Whitehall, this former Courage and Bass outlet closed earlier in 2015. A surprise closure has occurred at **Café Des Amies** on the Whitehall Road, though it is re-locating to Easton Community Centre to open mid-March.

In the south of the city the smart corner building in Bedminster that is the **Albert** has been closed for a little while and has undergone a refurbishment as the **Albert Lounge**. Residents local to the **Imp** in Southville are passionate about their pub. It closed on 30th January and they want it back, so they are mounting a strong campaign which includes the seeking of registration of the Imp as an Asset of Community Value (ACV).

In Warmley the **Station Master** is now surrounded in scaffolding but its fate is not apparent but we understand that it may be set for demolition. Mystery continues to surround the **Cherry Tree** in Oldland Common. Having suddenly closed back in the autumn high fencing was erected and it probably changed hands after being offered for sale. There is now a planning application to develop the building into seven apartments with complete loss of the pub. This pub was very popular in the recent past and deserves to be once again. The **Tennis Court Inn** at Kingswood remains closed and inactive. An application to list this pub as an ACV was rejected by South Gloucestershire Council in 2015 but there is a great deal of local support for it to return as a community pub and the Bristol Pubs Group whole heartedly backs this campaign. The owners of a pub that has been awarded ACV status have declared a wish to sell. The **King William IV** at Hallen in South Gloucestershire is the only pub for some distance, the nearest one being the **Blaise Inn** over the boundary in Bristol but it is a three mile journey to the nearest South Gloucestershire pub. Enterprise Inns, owners of the long closed **White Horse** in Hambrook, have been successful in gaining planning permission for new signage for this Grade II listed building. We will be pleased to see this popular and formerly well-used pub back in business.

The **Pioneer** in Keynsham is scaffolded. This pub has been closed for a couple of years but we don't know whether this latest progression is in favour of pub use. The **Jolly Sailor** at Saltford has new owners

who are fully intending that it is business as usual under their ownership and are building upon the popularity that the pub has long enjoyed. In Chew Magna the **Queen's Arms** has been re-opened by Sally Valentine and her husband following a refurbishment at the back end of last year. Still Wadworth-owned, local beer Butcombe Bitter is presented alongside Wadworth staples and seasonal ales while the restaurant accommodates those that wish to dine. Great news at Redhill where the **Darlington Arms** is under new ownership having been extensively refurbished and where there appears to be something for everyone, with ales from regionals and local breweries alongside food, pub games and comfy seating. This pub has very often featured in this column with trepidation and fear that it could be lost forever. Now it has a great foundation for a prosperous future. Unfortunately the news at the **Rising Sun** at Backwell is that following closure its owner Punch Taverns is said to be considering redevelopment of the site, including the pub, into a mix of apartments and houses. Locals are campaigning against the plan and would like to see a new owner turn the place into a successful community-friendly pub business. The Rising Sun is for sale at a whopping £600,000. There are two other pubs in Backwell but one of those, the **New Inn**, is closed and has had plans for redevelopment rejected for now. Only the food-led **George** would remain in Backwell if the Rising Sun and New Inn were to be lost.

If you're shopping in Cabot Circus or Broadmead and you fancy a beer then you may be a bit miffed that you need to leave the shopping area in order to get a decent pint. But consider this: when I started drinking the immediate choice around the shopping area was as follows:

- Mail Coach, Bond Street: soulless Courage house offering Courage keg beer;
- Crown & Cushion, Penn Street – another 1950's Courage house similar to above;
- Greyhound, Broadmead: historic pub selling even more Courage keg beer;
- King's Arms, Bond Street: small Courage pub – *anyone for a pint of Courage BA?*
- Bunch of Grapes, Bond Street: music venue, the Stonehouse, was out the back;
- Prince Rupert, Fairfax Street: pre-night club meeting place. Lots of keg Courage.
- Wheatsheaf, Nelson Street: 1960's concrete plastic-pub, outlet for Toby Bitter;
- Malt & Hops, Broad Street: splendid cellar bar sold four West Country real ales;
- Rummer, High Street: lively upper floor selling sought after real ales;
- Assize Court, Small Street: spacious trendy bar offering cocktails and keg Courage.

Note that all the comments here are from my own memory so corrections are welcome! And note that keg beer back then was definitely NOT akin to the new wave that it is now under its 'craft' moniker.

Mike Jackson (for Bristol Pubs Group)

Giving no quarter in the fight to save Bristol's Temple Quarter heritage pubs

In January 2015 a consultation was launched – by a partnership which included the West of England Local Enterprise Partnership, Bristol City Council, the Homes and Communities Agency, and Network Rail – regarding plans to redevelop the area around Bristol Temple Meads station and the Temple Circus roundabout as part of a new Bristol Temple Quarter Enterprise Zone.

This enterprise zone is set to deliver 17,000 jobs over the next 25 years and the Temple Gate planning proposals are the first step towards creating a first class destination and integrated travel hub befitting a European Green Capital.



The Bell

Bristol Pubs Group became aware of this consultation at an early stage and, following discussions within the group in February 2015 and at a Pubs Group meeting in March 2015, it was decided that



The Reckless Engineer

representations should be made owing to the fact that at least two heritage pubs – the **George and Railway** at Temple Gate and the **Cattle Market Tavern** in Cattle Market Road – would be directly affected by these proposals. In addition it was noted that the **(Blue) Bell**, Prewett Street, Redcliffe and the **Printers Devil**, Broad Plain, Old Market were on the periphery of this enterprise zone and should also perhaps be factored into any future plans for the area and there was also the issue of the **Reckless Engineer** at Temple Gate which



The Cattle Market Tavern

was likely to be demolished at some stage.

In addition to the Temple Quarter consultation being held in 2015 there was also one looking at the regeneration of the Old Market area and another one by Redcliffe Futures studying regeneration in the Redcliffe area so it was felt that Bristol Pubs Group needed to look at these consultations in a wider context than just the Temple Meads area.

Bristol Pubs Group took the view that with the considerable inward investment expected to come to the area over the next 25 years then there should be a proportionate level of investment in local community facilities including pubs to cater for this influx of people into what is likely to become a major transport hub.

Bristol Pubs Group in their submissions to the Temple Quarter consultation have said that all of these pubs should be retained and reopened as part of the regeneration scheme for the area and within the wider context of the Old Market and Redcliffe schemes.

After all, with all the inventive young minds coming to work in the Temple Quarter over the next 25 years, what better place can there be to brainstorm and develop ideas than when you are having a pint in a local community pub.

Regarding the pubs themselves, the **Bell** has been the subject of a long-running battle between Redcliffe Futures and Pubs Group member Mike Chappell who has been fighting to save it from redevelopment for housing and recently from an expanded St Mary Redcliffe and Temple School Sixth Form Centre. This mid Georgian pub built in 1752 was closed by Enterprise Inns in 2008 and Mike has attempted to have it listed as an Asset of Community Value (ACV) and have it registered for local listing on Bristol City Council's "Know Your Place" website, but there appears to be considerable resistance within some quarters of the City Council and Redcliffe Futures in allowing this to happen. We can only hope that the Temple Quarter and Redcliffe regeneration schemes can come to its rescue, after all visitors looking around St Mary Redcliffe church would like to see other historic buildings in the area to put its setting in context and not just see characterless office blocks. However, quite recently St Mary Redcliffe and Temple School submitted an outline planning application to demolish the pub and it



The George and Railway

has also been turned down for local listing by the City Council because, according to the architects panel, “Although of historic importance, fails to meet any other criteria – context has disappeared and no longer a community asset as not used by community. Agreed too ‘far gone’ to realistically survive and find a viable use.”

The **Cattle Market Tavern**, once the popular haunt of Royal Mail postal workers from the nearby sorting office, has been closed for more than 10 years following the closure of the sorting office itself. However, with the Temple Quarter regeneration, the opening of the new 12,000-seater arena (originally planned for 2017 but now delayed) in conjunction with the new Temple Greenways transport link and new housing schemes, it is quite possible that the pub will have a secure future which might also be of benefit to the nearby **Fox Inn** in Victoria Road, St Philips, which is currently a bed & breakfast premises but still retains its beer pumps. Recently, it was noticed that the pavement area outside the Cattle Market Tavern has been restored which is an encouraging sign for the future.

The **George and Railway** sits on a triangular plot near the bottom

of the station approach at Temple Meads. This imposing Grade II listed building, with its impressive statue of Queen Victoria at first-floor level and original bar fittings including shelving and alcoves, has been closed for at least 15 years and is now covered in a scaffolded shroud to hide its condition from the general public coming into Bristol on the A37 and out of Temple Meads station, so it’s anyone’s guess what the current condition of the pub is.

The **Printers Devil**, just over the river from Temple Meads station, was built on a narrow plot as a four-storey house in a terrace of early Georgian houses and was once a favoured drinking establishment for newspaper hacks from the nearby Bristol Evening Post building but has now been closed and plated up for a number of years, and now squatters have moved in. It was interesting to note that when the squatters were interviewed by the media recently, photographs taken inside showed that the bar interior was still intact which would be an encouraging sign that the pub has a future. It should also be noted that the front entrance has been moved from the left side to the right at some stage perhaps in the 1950’s.

Other campaigning groups including Living Easton Community Heritage and Environmental Group and South West Transport Network have also made submissions supporting the retention of these pubs, so hopefully any attempts to slash them from the final Temple Quarter Enterprise Zone map can be fought off and developer opposition put to the sword.

Ian Beckey

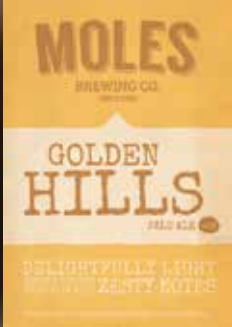



The Printers Devil


MOLES

BREWING CO.
SINCE 1982

A selection of our craft ales
to look forward to...

 <p>Golden Hills 4.3% Available Mar-Apr</p>	 <p>Six Fingers 4.1% Available May-Jun</p>
--	---

Order Now on: **01225 708842**
5 Merlin Way, Bowerhill, Melksham, Wiltshire SN12 6TJ





OTTER BREWERY

25
YEARS

25 YEARS OLD and looking better than ever



BADRAG - Bristol And District Rare Ales Group

“ In search of ‘rare ales’ ”

BADRAG Rare Ales Trails

The end of 2016 saw a number of ‘rare ale trails’ organised by BADRAG, with pubs agreeing to put on dark beers like stouts and porters. Some were written about in the last Pints West, which left just one which took place too late to be included. We can report now that the ‘**BADRAG City Centre Stout, Porter and Rare Ales Trail**’ held on Saturday 21st November was a great success.

As in previous years we had a lovely dry Saturday for our trail around the city centre. Turn out was great, with over 30 people taking part throughout the day. We had a great selection of porters and stouts and all the pubs on the trail went out of their way to have interesting beers for us – many thanks to the participating pubs.

We started at the **Bridge Inn** in Passage Street with Winter Meltdown by Dark Star. Then we moved onto the Bank Tavern where they laid on Severn Sins, a devilishly dark stout from Combined Brewers of Tortworth, Gloucestershire. At the **Christmas Steps** they had Arbor Ales Chocolata waiting for us – that one didn’t stand a chance of *not* running out.

Climbing Christmas Steps, easier for some than others, the **Gryphon** in Colston Street was our next port of call where John Ashby usually has BADRAG style ales and on this occasion had Goddard’s Mocha Stout, Tyne Bank Northern Porter and Salopian Midnight Express (but don’t expect to find them there again; John has a general no-repeats policy, making the Gryphon a beer ticker’s paradise).

The **Lime Kiln** was our next pub, situated behind City Hall. Renamed from the Horse & Groom, the Lime Kiln is run by the well-known BADRAG supporter Paul Wratten who offered Bluestone

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

Brewery Moonstone Porter.

Then to the **Three Tuns** where they had Stringers Turbine Porter and 360 Degree Oatmeal Stout.

The **Bag of Nails** offered East India Porter and Brythonic Pod Vanilla Stout, which were delicious.

We finished in the **Hope and Anchor** with Totty Pot Porter from Cheddar Ales (where Denise, the trail leader, broke ranks and ended the trail with a Tapstone Soma, a lovely pale ale with hints of grapefruit!).

BADRAG Annual Review

BADRAG’s ‘annual review gathering’ was held at the **Surrey Vaults** in Surrey Street on the edge of St Pauls – located between two of Bristol’s Georgian squares, Portland and Brunswick, close to Cabot Circus and Stokes Croft – on Saturday, 9th January. The pub kindly opened especially for us two hours ahead of their normal opening time, and had Dorset Brewing Portland Porter and Yeovil Ales Night Train, a strong 6% porter (and, in bottles, Meantime Chocolate Porter in case the cask ales ran out).

Two years ago the review was held on a Thursday evening in November and only five people came along. Last year it was held on a Saturday afternoon and over a dozen turned out. This year twenty-two supported the gathering and we almost ran out of chairs!

A full programme of events was planned, the availability of BADRAG logo wear was proposed, as was a social media facility to advise others when sightings of rare ales are made. To end the three-hour gathering the inevitable plea for more help with the campaign was made!

CAMRA National Mild Month of May

BADRAG supports this national campaign by organising ‘Mild Trails’, encouraging local breweries to brew mild ale, and local pubs and clubs to sell mild ales.

Details about the mild promotions below were correct at the time of going to press, but will be updated on the branch web site at www.camrabristol.org.uk when further information is available.

Firstly, what is mild?

Milds, or mild ales, can be black to dark brown to pale amber in colour and come in a variety of styles from warming roasty ales to light refreshing lunchtime thirst quenchers. Malty and possibly sweet tones dominate the flavour profile but there may be a light hop flavour or aroma. Slight diacetyl (toffee/butterscotch) flavours are not inappropriate. Alcohol levels are typically low.

Pale milds tend to have a lighter, more fruity aroma with gentle hoppiness. Dark milds (what people normally associate with the word ‘mild’) may have a light roast malt or caramel character in aroma and taste. Scottish cask beers may have mild characteristics with a dominance of sweetness, smooth body and light bitterness.

(Typical figures: original gravity less than 1043; final gravity 1004 to 1010; alcohol by volume less than 4.3%; bitterness 14 to 28 EBU.)

Where can I buy casks of mild for my bar?

Steve McDonald advises that **Combined Brewers** (Cotswold Spring and Severn Vale) of Tortworth (tel 01454 269421) will supply bars with **OSM**, also known as **Old Sodbury Mild** (3.9% ABV). This is described as a complex seven-grain mild, initially dry with a bitter sweetness chocolaty notes and a long finish. It was twice Supreme Champion at the SIBA National Beer Competition. They also have **Monumentale** which, a 4.5%, is a little stronger than most milds and has a smooth balanced maltiness set against a noticeable but not overpowering hop character.



Leanne Stone of **Great Western Brewing** (tel 0117 957 2842) supplies **Meerkat Mild**. The colour is a dark red, brought upon by the chocolate and crystal malts used in the grist. Milds were traditionally low in ABV and the Meerkat is no exception at 3.9%. It has a light aroma of dark roasted malts with just a hint of chocolate. Its taste isn't far off the nose with the added zesty hop character at the forefront of the palate along with an essence of nuttiness.

Paul Davey of **RCH** near Weston-super-Mare (tel 01934 834447) advises that **Hewish Mild**, a dark traditional 3.6% mild with a bittersweet taste and a long sweet finish, is available all year round and they also wholesale milds for about twenty-five other breweries.

Keith Hayles of **Twisted Oak Brewery** in Wrington (tel 07917 457797) says that this year they will be producing a mild named **Dark Mild** with an ABV of 3.2% and available throughout May.

Where can I drink mild in May?

Pubs listed on the trails under 'Future Events' below would be delighted to see you enjoying mild during the trails or the few days afterwards.

In addition the following pubs have advised BADRAG that they will be supporting National Mild Month.

Simon at the **Bridge Inn**, Passage Street, Bristol (BS2 0JF) says: "My pub will definitely support Mild May as we do every year. I will have mild on for whole month of May. All beers will be sourced from quality microbreweries both local and a bit further afield as all our guest ales are."

Jye at the **Cabot Court Hotel** on Knightstone Road in Weston-super-Mare (BS23 2AH) told BADRAG: "We will be stocking some milds for the whole period between, mid April and mid May; a mix of local milds and some national brews as well."

Mark Farrell, who at the time of going to press plans to open a new micro-pub called **Chums** at 22 Chandos Road in Redland, says he intends to be stocking milds in May.

Rich at the **Commercial Rooms** in Corn Street, Bristol (BS1 1HT) tells us: "We will have at least one mild ale available at all times throughout the month of May. I am personally very much looking forward to it!"

Garvan at the **Drapers Arms**, the new micro-pub at 447 Gloucester Road (BS7 8TZ) says: "We will try and always stock mild ales throughout the month from mid April until mid May. If it's successful we'll continue until the end of May."

John at the **Gryphon** on Colston Street, Bristol (BS1 5AP) tells us: "The Gryphon will endeavor to feature milds during May, but won't have a specific schedule for when they will appear. It will depend on what is available, and due to our no-repeats policy we may have to look harder to find milds we've not featured before!"

Simon at the **Old Bank** in Keynsham (BS31 1DQ) says: "I shall be serving milds throughout the whole month of May. It worked well last year and I am happy to support the campaign again."

John at the **Robert Fitzharding** in Cannon Street, Bedminster (BS3 1BN) says: "We intend to stock milds in late April and throughout May. If there is a demand for mild ales early in June then they will continue to be stocked."

Pete at the **Salutation Inn** in Ham (GL13 9QH) tells us he will be stocking mild ales all throughout the month of May.

Future Events – a beer festival visit and two mild trails

Some future events during which you'll be able to enjoy BADRAG style ales are detailed below.

Saturday, 23rd April – Chippenham Beer Festival

On Saturday, 23rd April, BADRAG supporters (amongst others) will be travelling by train to the Chippenham Beer Festival, held at the Olympiad.

The plan is to meet by Temple Meads railway station ticket office at 10:40 in time to purchase Group Save tickets (33% off) to catch the 11:00 train, arriving for the lunchtime session (which runs from 11:00 to 3:30) just after the queue has died down. Stalwarts will recall sitting by the River Avon supping beer in the sunshine, so remember sunscreen or a hat if you like the outdoors!

Chippenham is a delightful beer festival with plenty of variety and ample space and seating. Contact Dave Kibble by text on 07976 732934 to reserve your £5 ticket and avoid the queues.

Thursday, 5th May – East Bristol Mini Mild Trail

An evening trail starting at 7pm in the **Kings Arms** at Kingswood (buses 6, 17, 35, 42, 43, 319), then by bus to Redfield visiting **St George's Hall** and then the **Old Stillage** where we will be joining up with members of the Bristol Pubs Group. (Leader Norman Spalding: 07790 237562.)

Saturday, 14th May – South Gloucestershire Mild Trail

Bookings are essential for this popular event (contact the Bristol & District branch social secretary, Andy Gray, by emailing social@camrabristol.org.uk, or sign his form at branch events). The trail leader will be Laurie Gibney (mobile 07504 336404).

The coach will depart promptly from the Cornubia, Temple Street, Bristol at 11.15am, and also picking up opposite the Drapers Arms in Gloucester Road at 11.30am.

The first pub will be the **Cross Hands** in Winterbourne Down where two mild ales are usually available, as are free nibbles on the bar, with rolls available to buy.

At 12.55 we shall make the final coach pick up outside of Aldi at Thornbury.

The next pub will be the **Salutation Inn** at Ham with an extended stop for hot food that may be pre-ordered from the pub on 01453 810284.

Next is the **Old Spot** at Dursley where food may be pre-ordered on 01453 542870, then the **Fleece Inn**, Hillesley, a pub owned and run by the local community, before we arrive at the **Beaufort Arms** at Hawkesbury Upton.

We shall then visit Chipping Sodbury with mild ales at the **George Hotel** and the **Horseshoe**, followed by Frampton Cotterell with mild ales at the **Rising Sun** and the **Globe Inn**, before returning to Bristol by about 7.45pm.

For full details of these events and any changes to the details see www.camrabristol.org.uk/diary.html, and for details of transport to any pub see whatpub.com.

Laurie Gibney & Denise Swain

The **BRIDGE INN** BRISTOL

GENUINE

QUALITY ALES & WHISKIES

4 CASKS ALES & OVER 50 WHISKIES

"ONE OF THE CHEAPEST PLACES IN THE CITY TO ENJOY A BEER, PARTICULARLY WHEN THE PUB ALWAYS HAS A CHOICE OF FOUR HIGH QUALITY REAL ALES ON DRAUGHT."

BRISTOL POST, PUB OF THE WEEK, JAN 2015

OPENING TIMES: MON-SAT FROM 12PM. SUN FROM 2PM.
FOOD SERVED 12-3PM MON-FRI - SUN PIES FROM 2PM

PASSAGE STREET, BRISTOL BS2 0JF

BRIDGEINNBristol.CO.UK

News from Wiper & True

2015 was a big year for the Wiper & True (W&T) brewery, with them installing their own 15-barrel plant in St. Werburghs in Bristol following previous operation as a ‘cuckoo’ brewery. This has already been upgraded to a 20-barrel brew length, with an associated increase in fermentation capacity, to satisfy the ever-increasing demand for their beers. Further improvements are planned, with the production team looking forward to installation of an automated bottling line in March.

The major progress made during 2015 was celebrated on 10th December with a Christmas tap-takeover at the Famous Royal Navy Volunteer on King Street in Bristol, organised by Emily Penney of the Volley (as it is known locally) and Vicky Helsby from the brewery. W&T took over all of their cask and keg lines as well as filling the fridges with their bottles.

The following beers – **Milk Stout: Milk Shake** (4.3% ABV), **Pale Ale: Southern Cross** (5%), **Amber Ale: Winter Rye** (5.4%) and **IPA: White Cloud** (6%) – were available in both cask and keg, enabling both methods of dispense to be compared.

Winter Ale: Abbey Rye (7.4%), a Trappist-style ale rich in malty character and enlivened by a warming spice finish, was available in 750ml bottles, together with a vintage version that had been aged for 12 months.

The event proved to be a veritable festive feast of beer, with the bar staff and brewery team decked out in T-shirts featuring the festive branding designed for **Porter: Plum Pudding** (5.9%), and there are plans to make this an annual event at the Volley.

W&T beers continue to receive recognition from far and wide. On 6th February they were invited by the Celt Experience brewery near Caerphilly to participate in their fire festival – celebrating the ‘Imbolc’ – a Pagan festival in the Celtic calendar announcing the beginning of spring. It featured craft beer, live music and street food. W&T were joined by fellow brewers Celt Experience, Brew by Numbers and Northern Monk in a live collaboration brew of an imperial stout; this will subsequently be soured and a limited batch will be aged in an oak sherry cask for 12 months.

Their beers are now being stocked by CAMRA’s 2015 national Pub of the Year, the Salutation Inn, a rural freehouse in the small South Gloucestershire village of Ham. Peter Tiley, the enterprising landlord of the Sally (as it is known locally), installed a 2.5-barrel brewery at the pub last year and ‘Tiley’s’ pale ales, bitters and porters have gone down well with the locals. He also hosts popular ‘brew sessions’, where local breweries brew a tweaked version of one of their flagship beers on his plant for consumption exclusively at the Sally. So far, these have featured Bristol Beer Factory, Arbor Ales, Butcombe, Severn Vale and Cotswold Spring; and the next one, on Saturday 2nd April, features W&T. During these sessions, Peter opens up the brewery for members of the public to come in, observe the brewing process and ask questions; with the finished version of each one-off small-batch brew available at the pub a few weeks later. Mashing in starts at 11am and a brewer’s breakfast will be served from noon.

The latest W&T tap-takeover and the biggest so far was due to take place on 27th February (while Pints West is at the printers) at the prestigious Craft Beer Co. pub in London’s Covent Garden. It was to feature no less than 10 cask



At the W&T tap-takeover of the Volley

beers, 16 keg beers and a selection of bottled beers. Available on cask and keg was to be their new **Milk Stout: Hard Shake** (6.1%), a bigger and stronger version of Milk Shake, brewed with rich chocolate malts and laced with vanilla to create a luxuriously rich and creamy milk stout.

Look out in March for the first wheat beer from W&T; also look out for Milk Shake on the LocAle bar at the 2016 CAMRA Bristol Beer Festival.

Dave Graham



Working in the W&T brewery

News from Zerodegrees



Changes are happening at Zerodegrees including a new manager at the Bristol site and a change of brewer in London. Max, the former Bristol manager, has left to pursue his career in vegan catering, with new manager Edward arriving in October. A new brewer arrived this month in the London brewpub, but Simon Gueneau has just celebrated the second anniversary of his arrival in Bristol.

Gingerbread Ale is the current special at the Bristol Zerodegrees, a 4% ABV English ale brewed with Brambling Cross hops and dark and Crystal malts. However, the overriding spicy aromas and flavours of the added cinnamon, cloves, ginger and nutmeg do not lend themselves for this to be a session beer, more for warming up after a cold slog up Colston Street.

The next special, just in time for the LocAle bar at the Bristol Beer Festival, is a 6.5% **American IPA**, which will be completely different from the Zerodegrees regular **Pale Ale**. The IPA is brewed with Chinook and Columbus hops, Cara and lager malts and a US yeast. Having had a sneak preview taste of the IPA, it is not particularly citrusy, more with piney overtones; but beware, it is deceptively benevolent, and easily quaffed.

Roy Sanders



Wickwar opens long-awaited Gloucester Road Ale House & Kitchen



The long-awaited opening of Wickwar Wessex Brewery's latest pub, the Gloucester Road Ale House & Kitchen, took place in January. Formerly the Foresters, which was a rather tired mock Tudor pub, it has been transformed beyond all recognition into a hugely more welcoming contemporary place to meet, eat and drink.

Going back to 1871, dairyman Henry Priday converted this former coach house for the then trade of 'Beer Retailing'. Almost 150 years on, Wickwar Wessex Brewery has breathed new life into this little piece of Gloucester Road history.

A new staircase has been installed linking the small downstairs bar with the larger first-floor bar. Lovely new patterned tiles adorn the downstairs bar floor and it is nice to see bare bricked walls, as opposed to the trend for ubiquitous distressed wood cladding that seems to be everywhere at present. The windows have been overhauled and make the pub look warm and inviting from the outside, particularly at night when church candles and caged filament bulbs provide intimate lighting inside. During the day, vintage silent films are shown.

On the bar are five cask ales, three of which are from Wickwar, plus two rotating guest ales. On Tuesdays, the 'Glossie', as manager Steve Cottrell refers to it, runs an 'Ale Sale' with all cask ales at £2.50 a pint. For the cider drinkers, there is Mortimer's Orchard Cloudy Apple and Thatcher's Gold as well as a changing cider hand pump which is offering Thatcher's Traditional at present.

Food-wise, the menu is reasonably priced with food sourced locally. Steve describes the menu as traditional, rich and indulgent. Sunday roasts are also available. Beer-friendly bar snacks such as ale rarebit, black pudding scotch eggs and chutney sausage rolls are also on offer.

On Wednesday evenings it is music night with the best of Bristol's acoustic music talent, and on Thursdays cocktails are two for one.

The Glossie is certainly a welcome addition to the Gloucester Road and well worth the wait. Check it out soon.

Ali Bridle

*Gloucester Road Ale House & Kitchen,
99, Gloucester Road, Bishopston, Bristol BS7 8AT.*



WARDS
SOLICITORS

Contact our Commercial Property team:

JONATHAN WILSON
Bristol 0117 9292811

HEATHER JONES
North Somerset 01934 413535

KATRINA BARTLETT
South Gloucestershire 01454 204880

**BUYING, SELLING OR
LEASING PREMISES?**

Your local legal specialists



More taps and more tap-takeovers at the Hillgrove

Perched high on a hill between Stokes Croft and Cotham in Kingsdown, with a panoramic view of the city centre, the Hillgrove Porter Stores is part of the small Dawkins Taverns family of pubs in Bristol established by local entrepreneur and real ale enthusiast Glen Dawkins. It was the second pub in the current family of five, with the first one being the Miner's Arms in St. Werburghs, and was the winner of the Bristol CAMRA Pub of the Year award in 2007. The Hillgrove is their biggest seller of real ale, serving beers from the Dawkins brewery, recently re-located from Timsbury near Bath to Easton in Bristol, together with an extensive range of guest beers – effectively a beer festival every day.

Although the Hillgrove is a traditional multi-room community pub, famous for its Sunday roasts served from 4pm and kitchen-takeovers, it is a pub with attitude as far as the amber nectar is concerned. This is down to the landlord, Jamie Ashley, who is passionate about his beer. He was an “early adopter” of the pioneering hop-forward BrewDog beers back in the day when Punk IPA and 5AM Saint were available in cask; he also experimented with their craft-keg beers for a while. Being a good friend of Michael Wiper, founder of the Wiper & True brewery, Jamie was the first customer for their beers. He now stocks two of their craft-keg beers at the Hillgrove plus the widest selection in Bristol of their bottle-conditioned beers.

However, real ale is where his heart is, and recently Jamie has extended the range of hand-pumps at the Hillgrove dispensing cask beer from 12 to 14. When he hosted a W&T tap-takeover last September as part of Bristol Beer Week, they provided six of their own beers in cask and curated six more from other fine breweries. Arbor Ales were the first brewery to do a tap-takeover at the Hillgrove on 28th November following the bar upgrade and Jon Comer (owner/head brewer) provided 14 of his own cask beers! There was a mix of regular brews such as the refreshing and easy-drinking golden session beer Triple Hop (4% ABV) and the well-balanced tawny best bitter Blue Sky Drinking (4.4%); an extra special bitter Penfold (8%) brewed for the Italian market, with only a small amount going into cask and not for general sale in the UK; and the welcome return after an absence of over two years for the hoppy coffee imperial stout Double Dark Alliance (9.2%) brewed with Moor, with the Hillgrove having the privilege of being the only venue in Bristol with a cask of a beer that mainly goes into bottles. If that wasn't enough, there were also six more Arbor craft-keg beers available too. So, with all of that fantastic beer available in a proper pub and Jon from

Arbor Ales on hand to talk about them and his brewery, what was not to like?

Following the success of the W&T and Arbor tap-takeovers, Jamie has plans to make them a regular feature of life at the Hillgrove. Look out for the next one, which is likely to feature Moor Beer Co.

Dave Graham

Micropub revolution gathers pace

The first micropub opened in Herne in Kent in 2005. There are now known to be over 150 and more are opening all the time. A micropub is typically small, free of any tie, and is often converted from a single retail unit. Its offering is simple – generally no electronic forms of entertainment, no spirits or shots, no keg beer or lager. The pubs have an emphasis on real ale and sometimes cider. They are places where good beer and conversation rule. They are usually relatively economic to set up and have modest overheads. As with the recently opened Drapers Arms in Horfield, micropubs often have limited opening hours – perhaps closing at 9.30 or thereabouts in the evenings.

They are proving to be very popular. It is interesting that, during a time when several pub companies, some breweries, developers and even supermarkets seem to be doing almost all they can to destroy much of our pub culture, this relatively recent phenomenon shows that there really is a demand for community pubs when they get it right. The people who run these pubs are very often local people who have a passion for good beer and community.

Not only do micropubs offer great real ale from independent breweries, they are typically very good value for money. No stupidly high rents to be paid to pub companies here, and no requirement for landlords to purchase beers at inflated prices either.

Although this new wave of pubs will not solve the greater threats facing our community pubs, they are in a small way showing that people still want to visit a local – and that they can be viable given the right trading conditions. People enjoy micropubs; they are where communities can get together, have conversation and drink great beer. There is undoubtedly a market for them and this is being realised.

Following on from the opening of the Drapers Arms locally, news reached Bristol & District CAMRA of two more potential micropubs opening in the city. One of these, Chums, will hopefully be opening in Chandos Road in Redland. We then heard that a family member of the owner of a small brewery away from our area also wants to open a micropub in Bristol. I have little doubt that we can support more pubs of this type and it will be good to buck the trend of relentless pub closures.

There are lots of small retail units around Bristol that are currently closed. Fancy opening a micropub anyone?

Pete Bridle

For more information visit the Micropub Association's website at micropubassociation.co.uk.



RCH Brewery

West Hewish
Near Weston-super-Mare
Tel: 01934-834447

www.rchbrewery.com

Brewers of award-winning beers including

- Pitchfork
- Old Slug Porter
- PG Steam
- East Street Cream
- Firebox

Guest Beers and Beer Festivals catered for

Bristol's first micropub opens its doors

Bristol's very first micropub, the Drapers Arms, opened towards the end of last year, just after the last edition of Pints West came out. The pub gets its name from its occupying the premises of a former drapers shop, albeit more recently it was a budget print shop, amongst other things.

With micropubs springing up all over the country, and with some much smaller places than Bristol already having several, this opening has been long anticipated.

Situated on the Gloucester Road in Horfield and keeping very much to the spirit of micropubs (see adjacent article), the Drapers is a pub with a simple yet pleasing offering. The pub has no electronic games or music, no spirits or shorts on sale, and no lager or keg beer of any description. Rather, the pub offers several good real ales from local breweries, farmhouse cider, and wine by the glass if beer or cider is not your thing.

Owners Garvan Hickey and Vince Crocker are local people who wanted to create a pub that they would like to drink in themselves. Garvan has had a career in hospitality and Vince is the owner of the nearby Ashley Down brewery.

As you might guess, being a micropub, the Drapers is compact. It has been fitted out with a variety of small tables and chairs, and there is also a sizeable poser table in the middle of the pub which is a useful platform to rest your drinks on (and elbows) and encourages conversation with others.

Decorated in a dark green hue and adorned with framed photographs and various artefacts, the pub has a welcoming and intimate feeling to it, aided by a frosted window.

Much of the timber in the pub was obtained in exchange for beer from a local timber yard. Both Vince, Garvan and staff are more than happy to discuss the beer and cider on offer and let you try samples if you are not sure what you want. Unsurprisingly, Ashley Down beers are usually available, plus others from small independent breweries. There is often a dark beer on offer.

The bar is an old bier bought for £25 from the timber recycling place round the back of Temple Meads. It came from a church and was used in Christian burials to rest coffins on. Behind this, the beers are racked with cooling equipment added to ensure the beer is served at the right



temperature. The beers are served by gravity dispense. Prices are reasonable and there is a discount for card-carrying CAMRA members.

The pub opens at 5pm Sunday through to Friday, and at noon on Saturday. It was never intended as a late-night venue, and closes at 9.30 each evening. No hot food on sale here but bar snacks are usually available.

The Drapers is very friendly, sociable and welcoming. It has proven to be a hit and is often quite busy. Conversation and great beer are king here and the Drapers is a very welcome addition to the pub scene in north Bristol – so much so that a few people have said it now become their regular pub of choice. So, raise a glass of ale to Garvan and Vince and let's welcome the first of what will hopefully be one of many micropubs in our area.

Pete Bridle

*The Drapers Arms
447, Gloucester Road, Horfield, Bristol BS7 8TZ.*

News from Dawkins

Brewery news

The Dawkins brewery move from Timsbury near Bath to Easton in Bristol continues, with all bottling now being done at the new site and the full relocation due, after several delays, in April.

The bottles themselves are reportedly doing much better than expected; now available in many independent off-licences across the area as well as the Dawkins pubs. The restaurant trade is a market the brewery is increasingly focussing on after much early support from the likes of Bells Diner in Montpelier. The latest is a collaboration with Napolita in St Werburghs with two co-branded beers.

The latest member of the permanent beer range, **Tremendous Delicious** (trials last year) has got off to a great start. It is said to be a 4.2% ABV brew for those who want something maltier and a touch

stronger than the **Bristol Best**.

At the other end of the spectrum the thrice American-hopped **Resolution IPA** has been tweaked, and it's now unfiltered. Head brewer Dave and owner Glen have often discussed the merits of unfiltered beer; essentially the idea being that by not adding clarifying isinglass finings you end up with yet more flavour. The resultant pint may well be naturally hazy but with more brewers adopting the same method (full credit to local rivals Moor who have trail-blazed this) it is felt that this is becoming generally more acceptable. An added bonus is that it makes those beers suitable for vegetarians and vegans. Dawkins believes that this is best suited for golden, hoppy recipes so all those future special brews will be unfiltered. New pumpclips will clearly indicate this. The more traditional brews will continue to be brewed to be crystal clear.

The brewers are crossing their fingers again as the multiple-award-winning **Bristol Blonde** is once again competing for gongs in major national and regional competitions in Sheffield in March and Newton Abbot in April.

Pub news

At the **Victoria** in Clifton, tenant Steve Deacon (Deacs) is offering discounts on beers to pensioners, NHS, NUS and CAMRA members, though he says sorry, you can only qualify for one.

Up the road at the **Portcullis** Paul and Dee Tanner are hosting Monday curry nights: authentic home-made curries for £5.50 plus 50p off any accompanying Dawkins beer. Thursdays are now quiz night in the newly decorated upstairs room, which is also available for free hire. Strong Belgian beer Delirium Tremens is now on tap, something aficionados will recall from when they were at their previous pub, the aforesaid Victoria.

Back in Kingsdown and the 'Bear Grillz' burger kitchen at the **Green Man** is getting ever busier and now opens Friday lunchtimes too. Landlord Phil is as proud of his 200-odd Lego collection as his 60-odd range of gins! There is also talk of a German festival this summer.

The pop-up kitchen at the **Hillgrove** on Dove Street continues with an ever-changing roster of chefs to match the ever-changing array of beers on the 14 handpumps.

A recent innovation in St Werburghs at the **Miner's Arms** is the Monday Roast ... which is also available on Sundays as a novelty!



Dawkins Bristol Beers

Multiple Award Winning Brewers

From traditional bitters to our new innovative, unfiltered, hoppy specials on draught and in bottle

Five award-winning Dawkins Pubs

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

sales@dawkinsales.co.uk
 01761 472242
 @dawkinsales
 DawkinsAles
 dawkinsales.com



Good Chemistry is now Brewing

A lot has happened in the Good Chemistry Brewing corner of what has jokingly been called the *Brewmuda Triangle* in St Philips, Bristol over the past few months, with owners Bob Cary and Kelly Sidgwick (pictured) brewing up a storm. The *Brewmuda Triangle* is so called as, in the same way as Bristol's *Beermuda Triangle* (formed by the Beer Emporium, Famous Royal Navy Volunteer and Small Bar in King Street), St Philips is now staking a claim to be the same for breweries, with both Moor Beer and Left Handed Giant a mere stone's throw from GCHQ (Good Chemistry headquarters).

Bob and Kelly have been extremely busy getting to grips with their new brewery and enjoying the learning curve that it has provided, which has been made even more interesting with GCHQ's combination of brand new and second hand equipment, but they now have six beers to show for their efforts, with most becoming available in cask, keg and bottle in pubs, bars and off-licences around Bristol in the coming weeks. They are also appearing at the Bristol & District CAMRA beer festival in March (happening soon after Pints West hits the streets ... and pubs) proudly on show at a CAMRA festival for the first time.

The six beers that we're all looking forward to seeing and enjoying in the coming weeks are as follows.

- **Big Bang** – a 4.4% American pale-style beer, with a bitter taste, and a darker colour than most pales.
- **Fresh Start** – a very light, 3.6% Belgian single.
- **Hurly Burly** – a 4.4% Belgian double-style beer, copper or dark brown in colour, with hints of clove.
- **Short Round** – a 2.4% low-gravity porter, brewed with eight different malts, with a surprisingly good taste and strong flavours for its strength.
- **Jimmy Porter** – a more traditional porter than Short Round, this clocks in at 3.2% but tastes like a bigger beer.
- Plus something brewed especially for the Bristol Beer Festival, which Good Chemistry Brewing were keeping under wraps until the festival itself, and which is hotly-anticipated.

Looking forward to the next few months, preparations are under way for an event at the brewery in the spring, and I and many other CAMRA members are hoping that Bob and Kelly will be hosting some meet-the-brewer sessions once they get settled into their brewing routine.

Until then, look out for the distinctive Good Chemistry pump clips and bottle labels at a pub, bar or off-licence near you.

Stephen Edmonds



News from Butcombe Brewery



Brewery news

Guy Newell, the managing director of Butcombe Brewery from 2003 to 2015, sent a goodbye message to Pints West readers in the last edition, having achieved much in the last 13 years. Butcombe has now welcomed its new managing director, Geraint Williams, who has 25 years of experience in the trade and previous experience of the Butcombe and Liberation breweries. (Butcombe was acquired by the Liberation Group, based in Jersey, in early 2015.)

Cask ale news

Throughout February two favourite seasonal beers were available in the forms of **Moxee IPA** (4.8%) and **Haka** (4.5%). Moxee IPA is relatively new and is returning for an extended run following its popularity. Haka, which is a Nelson Sauvin-hopped bitter, will be accompanying the Six Nations Rugby. These two fruity mid 4% pale gold beers should continue to be available throughout March.

After the above two beers Butcombe's new beer named **Simcoe** will be available. Head brewer Stuart Howe has described it as being "intense" and stated: "Simcoe is brewed to showcase this modern hop variety introduced in 2000 in Washington State, USA. The other elements of the beer have been carefully selected to ensure that Simcoe is placed on a pedestal." Simcoe beer, although not single-hopped, contains the piney hop of the same name. The aroma of the beer is described as "fruity notes with blueberries, passion fruit with lemon drops and light barley sugar" and the taste "bittersweet fruitiness with lingering citrus." If you don't get to try Simcoe at the Bristol Beer Festival where it will make its debut, it will be available in the pubs from late March.

Butcombe beers available in London

2016 has seen a partnership with London's wholesale distributors Hills Prospect meaning London's free houses will now have, for the first time, a means of permanent supply of Butcombe's core and seasonal beers in cask. At the time of going to press, Butcombe Brewery was also planning to be at this year's Craft Beer Rising Festival on February 26th and 27th at the Old Truman Brewery, Brick Lane, London where their stand showcasing casks of Butcombe Bitter, Gold, Rare Breed, Haka and Moxee.

Pub news

The **Old Crown** at Kelston is now being run as a tenancy with a new team running it. There is no news yet of any potential expansion of Butcombe's pub estate.

Butcombe Brewery and the Bristol Beer Festival

If you are reading this in advance of this year's Bristol Beer Festival at Brunel's Old Station at Temple Meads, staff from Butcombe Brewery say they hope they will have the chance to meet local landlords and licensees in the trade session on Thursday March 10th and also the beer-loving public over the festival.

Butcombe are sponsoring the glasses this year and are giving the opportunity for festival

visitors to be the first to try the new beer **Simcoe**. As Pints West goes to press we anticipate that there will also be Liberation IPA to try in addition to another Butcombe favourite at the festival.

Date for the diary

The date for the hugely enjoyable and ever-expanding Butcombe Brewery Open Day has been confirmed for this year as Saturday September 24th. Butcombe will provide five great beers (and Ashton Press cider), live music, entertainment and food from 11am to 3pm with the only cost of the day being food and your own transport to and from the brewery. This is exclusive information for Pints West readers; the event will not be widely advertised but it will be happening and Butcombe look forward to seeing Pints West readers there!

Nigel Morris

Cooking up a storm!

Cooking with Beer & Cider
Ian Salisbury & Butcombe Brewery

With contributions from Josh Eggleston & Adam Henson

MATTHEW PALE ALE
Butcombe Brewery
Unusually Fresh
4.8% A.B.V.

BUTCOMBE BREWERY
SINCE 1978
BUTCOMBE BREWERY
BITTER
4.5% A.B.V.

BUTCOMBE BREWERY
RARE BREED
PALE ALE
4.5% A.B.V.

BUTCOMBE BREWERY
GOLD
BITTER
4.5% A.B.V.

BUTCOMBE BREWERY
Blond
Premium Beer
4.5% A.B.V.

BUTCOMBE BREWERY

ashton press
PREMIUM QUALITY
CIDER
MEDIUM C&T

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

www.butcombe.com

Join us on Facebook - BUTCOMBE BREWERY & Follow us on Twitter @ButcombeBrewery

PRIDE IN EVERYTHING WE BREW

Tiny Rebel's new Urban Tap House in Newport

Recently, if you were to draw up a list of cities which were 'beer deserts', Newport would have been pretty near the top of that list. That is, until November 2015, when Tiny Rebel brewery opened the doors of their Urban Tap House at 22-23 High Street.

Tiny Rebel started out brewing on an industrial site in Newport in 2012 and soon won a reputation for great innovative beers. Their first venture into pubs was the Urban Tap House at Westgate Street in Cardiff, opposite the Millennium stadium – a truly stunning place. But they had no representation in their hometown up until May 2015, when a pop-up bar opened for a month and was a roaring success. This has led on to this brand new Urban Tap House, their second bar.

The building is set slightly back from the street, with space for tables outside in fine weather. Upon entering you face a long, metal-topped bar, with a range of cask hand pulls and keg fonts. Opposite, seating is provided at long scrubbed tables, and there are bar stools too. The decor of this spacious room will be familiar to anyone who has visited the Cardiff Urban Tap House, and is very much in the industrial chic look favoured by, for example, Brewdog.

I visited with my brother Andy on a quiet weekday afternoon. There were some Tiny Rebel beers on cask, plus a guest, with a traditional cider also available, and another eight beers and a cider on keg. I settled down with a pint of their black IPA Flux, full-bodied and tasty at a sensible 4% ABV (another Tiny Rebel beer on cask was the current Champion Beer of Britain, Cwtch). Its pleasing to see the Tiny Rebel website has an up-to-date list of which beers are available, and Tiny Rebel brewery, and the respective Urban Taps are active on Facebook and Twitter.

As we were late for lunch we were pleased to see food was served all day. The menu is very reasonably priced, with most dishes around £9, and consists of pizzas, pasta and salads. I ordered the crayfish



pasta while Andy selected the signature pulled-pork pizza; both were excellent. We returned to the bar and were offered tasters by a very helpful and friendly barman. I selected Fubar, a big favourite of mine, while Andy chose the Pils. We then retired to a downstairs room, which had a very relaxed feel enhanced by comfy sofas. You can also see into the cellar down the corridor from here.

Being only about 35 minutes' train journey from Temple Meads, and then only a brief walk from the railway station, this smart, modern bar has finally given me a reason to include Newport on my beery adventures. Thank you Tiny Rebel!

Phil Cummings



BATH & BORDERS BRANCH

News from the CAMRA Bath & Borders branch

Pub News

Bath and Surrounding Villages

Dolphin Inn, 131 Locksbrook Road, Bath

The leasehold of this large Enterprise Inns-owned pub, situated in western Bath around midway between the *Upper* and *Lower* Bristol roads, is up for sale. The selling agents are James A Baker. At the time of writing the pub was closed but not boarded up.

Hare & Hounds, Lansdown, Bath

The Hare & Hounds, high up on Lansdown Road, has seen off competition from over one thousand other pubs to be awarded Best Food Pub in a

competition run by the Heineken-owned Star Pubs & Bars chain. Celebrity chef Simon Rimmer presented the award to landlord Joe Cussens at a gala celebration night in Liverpool. Joe is co-owner, along with Justin Sleath, of the Bath Pub Company,

which also runs the Marlborough Tavern and Chequers. The judges, who tasted a range of dishes, considered the food to be of restaurant quality, gave particular praise to the pub's roast lunches and reckoned that the vegetarian burger was the best that they'd tasted. The award also took into account pricing, staff knowledge of the menu and speed of service whilst the pub was commended for its seasonal dishes, the quality of ingredients and its friendly and warm atmosphere. The pub is known for its stunning hill-top views from which diners can often see the fields where the vegetables they are eating have been grown.



King of Wessex (Wetherspoon), James Street West, Bath

This one example of a Wetherspoon pub in Bath closed for much of January for a much needed internal refurbishment. The pub, which is part of the Odeon cinema complex, closed on January 10, and, within two or three days, was completely gutted. The revamped pub re-opened on January 25. (See also separate article by Martin Ansell on page 26.)

Marlborough Tavern, 35 Marlborough Buildings, Bath

This pub, part of the Bath Pub Company chain, which also includes the nearby Chequers and the Hare & Hounds atop Lansdown, has featured in the

Daily Telegraph's Ten Favourite British Gastro-pubs. According to the newspaper the Marlborough Tavern, which is close to the Royal Crescent, serves stylish seasonal dishes, but not in the tiny portions and stuffy atmosphere of a fine-dining restaurant.



Among the items on the menu are wild mushroom, artichoke and sage risotto; fillet steak with salt baked carrots; and blue cheese and walnut dumplings. In the summer customers can enjoy their food and drink in the pretty walled garden to the side of the pub.

East Somerset

Redan, Fry's Well, Chilcompton, near Radstock

This pub, which has undergone a major refurbishment, re-opened on Friday 6 November. This much-smartened pub has taken very much a food-orientated course into the future.

Ring o'Bells, 75 Broadway, Frome

The freehold of this pub, which closed around a year ago, has now been sold. We believe it went for around the £195,000 price tag asked by selling agents, James A Baker, but what the future holds for this pub is as yet unknown.

Bell Inn, 13 Frome Road, Rode, near Frome

Following a short period of closure the Bell re-opened in late January under new management. The basic layout of the pub remains unchanged with separate bars either side of the front entrance. The number of tables has been reduced and dogs are now allowed in the right hand bar. On a recent visit a local member reported that two beers were available: Greene King IPA and, from the nearby Twisted Brewing Company, Pirate, which was found to be very good. We understand there is to be a big official opening soon involving a hog roast.

Seven Stars Inn, North Road, Timsbury, near Radstock

This pub has recently re-opened following a brief period of closure.

West Wiltshire

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

This end-of-terrace town-centre pub, which closed towards the end of 2013, re-opened in November as a pub, café, bistro and store. The ground floor has been smartened up but, in terms in layout, remains much the same as it was before the pub closed. The much larger upstairs room functions as the French-themed restaurant.

According to its website the Grapes is a collaboration between five friends with one thing in common: another life spent amid the vines of south west France. Andrew and Anna Barwick own and run *Chateau Rigaud*, where Steve Carss has been head chef for the past six years. Meanwhile Debrah Smith and Peter Woodcock own and run *42 Rue Victor Hugo* in the Languedoc. Their ambition is for the Grapes to bring all that's best in the south west of France to the Bradford-on-Avon area.

Meanwhile the plan is for the bar at the Grapes to showcase regional beers and ciders. During a recent visit the beer range consisted of Butcombe Bitter and Butcombe Gold with Bristol Beer Factory available among the range of bottled beers.

Kicking Donkey, Brokerswood, near Westbury

Planning permission was granted on 11 December for this pub, which closed around early 2014, to be converted into a private dwelling house. With the Full Moon at Rudge only a few hundred yards away, and the Bell and Standerwick and the Foresters Arms at Beckington each a couple of miles beyond, there was little chance that the application would be refused.

My own fond memories of the Kicking Donkey go right back to my childhood in the 1960s. Then the pub was called the Yew Tree and was part of the local Usher's brewery estate. The *Kicking Donkey* was then a sort of local's nickname. My family lived locally and I was often allowed in with my parents.

The landlord at the time was called Fred Seviour and beer was served on gravity from a back room. From the front entrance a corridor led off on one side to a bar, which was used mainly by a local Traveller

BATH & BORDERS BRANCH

News from the CAMRA Bath & Borders branch

community, before leading on into a front room made up of a large round table, two fireside chairs (strictly for use by the elderly locals) and a long sofa under the front window (on which I would often crash out as the night wore on). I remember that the only food, aside from crisps and peanuts, was a basic, but delicious ploughman's, consisting of an entire farmhouse loaf, served with a huge slab of ripe cheddar and a single enormous onion that probably would have been pulled from Fred's own garden.

In the early seventies the Yew Tree became a freehouse, underwent a major renovation, and was officially renamed the Kicking Donkey. With its new rough-hewn oak-topped bar, exposed stone walls, and flagstone floor, the pub became one of the first in the area to adopt the style and feel of what would soon become the commonplace, *traditional* look favoured by so many country pubs in the area over the next twenty years. In this sense the new landlord, whose name I regret I cannot remember, but who, at six feet ten, towered over all he surveyed, was something of a pioneer.

The Kicking Donkey would undergo further refurbishment and expansion over the next forty years. This would include the creation of a picnic area with children's play equipment (and occasional live donkey) on the opposite side of the road, giving the pub a genuine family appeal. By the 1990s the pub was a popular destination for both drinkers and diners from near and far, including the nearby Woodland Park nature reserve and campsite. The landlord at the time was Paul Taylor and the Kicking Donkey was often listed in the Good Beer Guide in this period.

After Paul's departure, around 15 years ago, the fortunes of the pub wavered under a succession of around three or four different landlords and eventually it closed. It was unsurprising in the end that the pub would permanently closed. With the granting of planning permission a major structural renovation of the building is being undertaken. At the time of writing the entire front wall had been removed.

Cross Keys, Lye's Green, Corsley, near Warminster

This popular village-centre pub was dramatically saved from closure when former owners Wadworth accepted an offer by a consortium of locals to buy the freehold. The Cross Keys has closed, but only for refurbishment, and is expected to re-open as community owned freehouse in around early March with the previous landlords Shelley and Graham still running the pub. *(For more on this story see the article by Roy Priestley on page 25.)*

Hop Pole Inn, Woods Hill, Limpley Stoke

The leasehold for this attractive village pub is up for sale free-of-tie with selling agents Fleurets.

Rising Sun, 61 Woodmarsh, North Bradley

The structural restoration work on this pub, which was badly damaged when a 38-tonne lorry crashed into the front of the building in November last year, is now complete. The lease of the pub was still, at the time of writing, up for sale with selling agents Fleurets.

Albany Palace, 1 Park Road, off Market Street, Trowbridge and Sir Isaac Pitman, 1-2 Castle Place, Market Street, Trowbridge

National pub chain JD Wetherspoon has put both its Trowbridge outlets up for sale, along with around 30 other pubs in its estate across the country, after the company announced falling profits for a second year.

Both pubs, which are within a couple of hundred yards of each other in the town centre, are popular.

The Isaac Pitman is listed in the current edition of the Good Beer Guide. The potential loss of these pubs is a cause for concern among both local drinkers and the Trowbridge Chamber of Commerce. The Isaac Pitman, named after the inventor of shorthand and Trowbridge's most famous son, occupies a Grade II listed former shop unit at the entrance to the Castle Place shopping centre. The pub opened in the late 1990s and was one of the first Wetherspoon pubs to be established in the whole of the Bath & Borders CAMRA branch area.

Meanwhile the Albany Palace, named after the former Albany Ward's Picture Palace and Skating Rink, was originally built as a Chicago Rock but, around eight years ago, was taken over and refurbished by Wetherspoon to become one of its Lloyd's No.1 bars.

Olde Courthouse (formerly the Sun), 2 Castle Street, Trowbridge

This town-centre pub, which closed around three years ago, should have re-opened by mid February following a £250,000 refurbishment by the Heineken-owned Star Pubs & Bars chain. The Courthouse, as it will be named, is believed to be one of the oldest pubs in Trowbridge. For much of its history it bore the name the Sun. In around the late 1980s the pub underwent a major transformation and became a very much food-based pub. A few years later it underwent a second refurbishment, which saw it regain some of its former pub-like atmosphere, and at which point it took the name Ye Olde Courthouse. Star Pubs & Bars is hoping to transform the premises into a high-quality pub designed to appeal to the needs of the whole community, including shoppers, town centre workers and visitors to the area. Plans for the refurbishment suggest that the pub will have a traditional but stylish look with comfortable seating areas including sofas. The company will manage the pub directly when it opens, but it is looking for a permanent licensee to take on the pub on a leasehold basis. Any interested readers should contact Star Pubs & Bars on 0500 949596 or visit www.starpubs.co.uk.

Nag's Head, 49 Portway, Warminster

This Enterprise Inns-owned pub closed in late January and has been boarded up. The future of the pub is uncertain.

Steve Hunt



Perfect for Parties!

BEER IN A BOX!



36 Glorious Pints of Award Winning BELLRINGER from Abbey Ales, the Brewery of Bath



Order Online at www.AbbeyAles.co.uk or collect direct from the brewery at Camden Row, Bath BA1 5LB Tel 01225 444437

FREE DELIVERY anywhere in mainland UK

News from the CAMRA Bath & Borders branch

Brewery News

A new brewery south of Bath: Silent Brewing

A new micro-brewery is being established in north Somerset, somewhere south of Bath. Silent Brewing is aiming to showcase two of its beers at the forthcoming Frome Beer Festival. For more information see the article on the festival by Will George and John Macarthur.

Another new brewery: the Beer Bores Brewing Company

Meanwhile another new micro-brewery opened last year in the north west Wiltshire area between Marshfield and Colerne. The Beer Bores Brewing Company (or Beer Bores for short) has been established by two of the original founders of Box Steam Brewery, Paul Clarke-Dabson and Mark Hempleman-Adams, at Pixton's Green, Ashwicke, near Marshfield.



The new brew house has a brew-length of three barrels, although Paul and Mark are already planning to expand to six. They specialise in producing small-batch artisan beers in firkins and are trying to keep everything as local as possible. The grain is sourced from Warminster Maltings whilst the hops are from Charles Faram. Only whole hops are used.

The current beer range consists of **Toad Stabber** (4.3%), a traditional, full-flavoured beer with a crisp, dry aftertaste; **American Beauty** (3.5%) a blonde American-style pale ale, malty with hints of hazelnut and honey; and **Festive Frog**, brewed as an alternative to high ABV Christmas ales, which is dry-hopped to give a light, refreshing beer.

With the brewery expansion Paul and Mark plan to create a dark, hoppy, full-bodied 4.6% beer using molasses along with a full-flavoured 2.5% traditional bitter.

Eventually they intend to use the brewery to create the base alcohol to distil their own hand-crafted West-Country gin. Before it was sold in 2006, Paul and Mark, along with Marshall Ewart, set up and ran the Box Steam Brewery, creating such locally well-established beers as Tunnel Vision, Blind House and Reverend Awdry's Ale.

Beer Bores was created because, Paul says, "We missed brewing so much."

Abbey Ales

Abbey Ales have been brewing since 1997 – behind the sadly defunct Old Farmhouse on Camden Row in Bath. Martin Langham, the brewer, began with **Bellringer**. Launched at the 1997 Bath CAMRA beer festival, **Bellringer** is brewed using malt from Warminster Maltings (now pale ale malt) and Challenger, Fuggles and Goldings hops, and has been in continuous production ever since. More recently **Bath Best**, (a 4% best bitter brewed with crystal and pale malts and Northdown hops) has become the second regular beer.

At roughly two brews a week, Martin has chalked up over 1,800 brews in their 10-barrel plant. Most of these have been **Bellringer** but, in addition to Bath Best, Abbey have also brewed dozens of specials with **Somerset Ale** (a 3.8% malty full-bodied ale with a hoppy and floral finish) and **Twelfth Night** (a 5% ruby winter warmer) perhaps the best known. Recent specials have included **Abbey Christmas** (3.8%), **Bath Water** (4.0%), **White Friar** (a 5% blonde using First Gold hops), **Bath Star** (a 4.5% golden brown bitter named after the Star Inn), **Oh Mr Porter!** (a 4.9% beer brewed with pale crystal and chocolate malts and Brambling and Challenger hops) and **Stud and Hooker** (a 4.5% red/brown bitter with a good balance of malt and hop flavour). This latter one was devised specially for the 2016 Six Nations and will replace **Sin Bin**, Abbey's regular rugby seasonal. Abbey held a competition to name the beer and 400 suggestions were received – Kit Chapman was the winner and his name adorns the pumpclip. By the time you read this their latest special, a 4.4% brew with Amarillo hops, should be in local pubs. That might be called **Frisky Friar** but you never know! **Salvation**, their 4.8% bitter, is a rich amber single-hop beer using Challenger and should be available in early summer. Their 5% stout **Black Friar** will hopefully put in an appearance in the autumn.

A few years ago Abbey expanded beyond beer to establish the Bath Coffee Company on Kingsmead Square and a little while later **Bellringer**

Electric Bear Brewery

Electric Bear, the new brewery in Bath, is now fully operational and building a reputation for excellent beers in cask, keg and bottle. Its beers are now available to Enterprise pubs via the SIBA *beerflex* scheme.



Due to demand **LiveWire** (a 5.4% American-style IPA) is now available in cask as well as keg. Meanwhile **Cherry Blackout** (an 8% cherry chocolate stout seasonal special) was especially well received and bottles ended up in many a Christmas stocking. **Heisenberg Dopppe Bock** (9.1%) is the first of the brewery's *World Series* and also proving very popular.

The brew house has also been brewing occasional 'nano-brews', which are only available at the brewery tap, currently open Friday evenings and Saturday afternoons (though these times are liable to change – please check WhatPub for latest opening times).

Twisted Brewing

Around Christmas a new beer from Twisted Brewing of Westbury, **Urban Legend**, went into production. The brew house has flown in Citra hops directly from the Yakima Valley to produce this 4.3% easy-drinking pale ale, which aims to balance the sweetness of Munich malt with the extraordinary bittering quality of the Citra hop. The somewhat edgy pump-clip has been inspired by the Bristol pubs scene and street artist Banksy.



Meanwhile the brewery continues to act as a distribution centre for other breweries. In November it took delivery of five beers from Nethergate, including the coriander infused **Umbel Magna** (3.8%) and the multi-award winning **Old Growler** porter (5.0%). Twisted has also wholesaled beers from the Wakefield's Clarks Brewery, including craft ales from the Merrie City range. In late January and February it will be taking beers from the Wantsum brewery in Canterbury.

The brewery's own Christmas seasonal beer, **Piper** (4.5%), a dark ale with a lengthy hop finish, has also been on sale over the festive period.

Recently the market for Twisted's own beers has widened to include Birmingham and Yorkshire. Meanwhile plans are afoot to make two beers from its core range available in bottles.

Steve Hunt (Electric Bear entry by Trevor Cronie)



Cheers! Abbey Ales founder Alan Morgan (right) and son Simon Morgan

found its way into their **Bellringer** cake and **Bellringer** chutney. **Bellringer** also features in the **Lovett Steak and Ale** pies found in Abbey pubs.

Abbey deliver within a 15-mile radius of Bath and have reciprocal distribution arrangements with other like-minded breweries and are currently distributing XT ales. Abbey cask beers are also available via the *Beerflex* system and in bottles from select local outlets and 18 or 36 pint boxes direct or mail order from the brewery. The brewery operates four Cask Marque pubs in Bath city centre, the **Trinity**, the **Coeur de Lion**, the **Assembly Inn** and the National Heritage Inventory-listed **Star Inn** on the Paragon.

Trevor Cronie

The Cross Keys, Corsley

As former licensees of this popular village pub, we are pleased the Cross Keys at Corsley has been saved from closure. It was back in November that Wadworth put it on the market for sale as a free house. It was then referred to Wiltshire Council for listing as an Asset of Community Value (ACV) and it was a great surprise that this was refused, because it certainly had all the right criteria.

It was then that the village rallied round to save it and promote it as a community pub. The current licensee Shelley Watts has agreed to stay on with the support of her husband Graham; this is a very welcome decision.



Quite a lot of work will need to be done, and so the pub is closed for a few weeks to allow this. It will re-open as a free house, which should ensure a good choice of real ales. It has been a popular pub with CAMRA members for many years, so long may it continue.

This is a pub which has always been the hub of the village; clubs and people meet here; league skittles and cribbage are played here; the village cricket team uses the pub; it provides a valuable social environment for young and old.

We wish the very best of luck to the Cross Keys for the future.

*Roy & Ruth Priestley
Licensees of the Cross Keys 1983-2000*

The Frome Beer Festival

Plans for the Frome Beer Festival, to be held at the Cheese and Grain, in the Market Yard, are coming to fruition. With the assistance of two enthusiastic local CAMRA members, it is being organised for Friday 18th (11am-3pm) and Saturday 19th (11am-3pm & 6pm-11pm) March. There will be a collection of at least 36 beers plus 10 ciders and even more bottled beers for visitors to try. While some of the beers are old favourites some will be rarely seen or tasted.

Two beers from Silent Brewing, a small brewery somewhere in north Somerset, will be making their public debut. At the festival they will present a delicious, fruity, pale ale named Vertigo, and a rich, full-bodied winter ale with hints of coffee and chocolate, which they have called Deep Throat. We were very impressed with the range and quality of their beers, which exhibit a balance and complexity that is quite outstanding. This will be a brewery to follow in the future.

The Cheese and Grain, a local non-profit-making charity, is hosting the Frome Beer Festival which has Bath Ales as principal sponsor. Live music will be provided at the evening sessions and hot food will be available from Buckland Venison, the Whole Cheese Company and Jack Horner's Sausage Rolls. For rugby fans the England v France match will be screened in the Grain Bar. More details can be found on the website www.fromebeerfestival.co.uk and on Twitter @Macbeer.

Tickets for the festival are available from the Cheese and Grain box office (01373 455420) for £10. This includes a souvenir glass, programme and tasting notes, and three free half pints. After that, even the most excellent beer is only £1.50 per half. Tickets are starting to sell and numbers are limited. There will be no tickets sold at the door, so make sure to book in advance!

Will George & John Macarthur



Fromeway, Radstock

This well-run family business has been in the same family since 1850. Now 2016 sees the sixth generation, consisting of the youngest daughter Emily and her husband Andrew, taking over at the Fromeway from her parents John and Hilary. John has lived here for 71 years. Emily and Andrew hope to maintain the traditions and



introduce a few ideas of their own.

Guest beers, both local and international, are served on a regular basis. Good restaurant and accommodation is also available.

The Fromeway was the 2015 Bath & Borders CAMRA community pub of the year.

Roy Priestley



Roy Priestley (right) presenting the 2015 Community Pub of the Year certificate to Fromeway landlord John Denning

Refurbishing the King of Wessex

The Wetherspoon pub, the King of Wessex, in Bath has recently completed a major refurbishment which has taken several weeks. To the uninitiated the only change appears to be the laying of a new carpet (pictured). However Bertie, the manager of the pub, tells me that there were big problems with the floors, back of house and in the kitchen, so the refurb was essential.

The carpet is striking and indeed topical, with the pattern resembling the structure of graphene in fetching shades of orange, blue and carbon black.

The Wetherspoon's Carpets website – yes, there really is one! (wetherspoonscarpets.tumblr.com) – suggests that no two carpets are the same in any Wetherspoon pub and the Bath carpet is certainly highly distinctive.

The King of Wessex offers a wide range of real ales which can now be enjoyed on a hexagonal backdrop.

Martin Ansell



News from Bath Ales (and Beerd)

Bath Ales is starting the new year as it left off last year, with a new addition to their beer range. **Prophecy** is a classic pale ale with a fruity, pine-like aroma, light colour and crisp, bitter finish. Brewed previously for Wetherspoon and SIBA outlets, it will now be available more generally. It has been brewed using Columbus and Chinook hops, and weighs in at 3.9% ABV.

The latest seasonal available now is **Golden Hare**, the 4.4% ABV, light ale brewed with Goldings hops, and Maris Otter barley and wheat malts. Also available soon, earlier in the year than usual, will be the special brew that appears around Easter. **Rare Hare** is the dry, full flavoured, 5.2% ABV, strong bitter that is only available for a short time. Another rare treat for those who like the darker stuff, will be the appearance of **Dark Side**, the 4.0% ABV stout, in cask again for a limited time of availability.

For this year's Bristol Beer Festival, by special request Bath Ales will be offering **Barnsey** on the LocAle bar. This is the 4.5% ABV old ale, brewed using a mix of Maris Otter, Chocolate and Crystal malts together with Challenger and Bramling Cross hops.

The annual **Wellington** (pub/hotel, Gloucester Road, Bristol) beer festival will be held on the second May bank holiday weekend, Saturday 28th and Sunday 29th. If it is anything like last year's event, expect a large and interesting choice of real ale and cider, as well as live music, street food and family entertainment.



News from the Beerd Brewery

It had to happen sooner or later; Beerd has introduced its first brew in a can. This innovation was hinted at by Shane O'Beirne, the previous Beerd brewer, and now it has happened. Beer in cans is a trend that started in the US and Australasia, and is gradually spreading in the UK and Ireland. The benefits of cans over bottles are: cheaper distribution and storage, they are more recyclable and better at keeping out light and oxygen, and best of all, they don't taste metallic anymore. Whether the memory of those awful cans of Whitbread, Watneys and disgusting lagers puts you off, or you can (no pun intended) embrace the new wave of trendy distribution, 330ml cans of **Beerd Cubic** are on trial, and can be found in the Beerd Craft Beer & Pizza bar, the Bath Ales brewery shop and other selected outlets in the Bristol and Bath area.

Cubic is an American style pale ale, brewed at 4.5% ABV with Columbus, Citra and Summit hops, which give a mellow bitterness with strong passion fruit and citrus aromas. Again by special request,

Cubic has been chosen for the LocAle bar at the Bristol Beer Festival, not in cans but in cask, of course. Cubic in cask will also be making an appearance in the Spring 2016 Beer Festival at a Wetherspoon pub near you.

Beerd is also the drinks sponsor for the forthcoming inaugural Bristol Film Festival, which will be held at Bristol Harbourside, outside the Redcliffe Caves. For more information check out the film festival website.

Roy Sanders

More from Moor Beer

The strong momentum achieved by Moor Beer in 2015 has continued to grow, and 2016 is off to a cracking start! In the words of proprietor and brewer, Justin Hawke, “2016 has already had an unbelievably manic start and we’re very excited to announce that we are doubling capacity again this year (and not soon enough)! Our new equipment is due in May, after which time we’ll have more tanks to brew even more fun beers. Many great events are planned, so the Tap will be seeing an increase in opening times.”

Events at the brewery’s Tap in Days Road, St Philips, are in the safe hands of Gemma, and future events include monthly BEATS markets in the yard, and the launch of the 2015-brewed **Fusion**; brewed annually, this old ale is matured in Somerset Cider Brandy barrels which results in a fascinating range of flavours. Each batch of Fusion is different from its predecessors, and will be available in bottle.

On the first weekend of February Justin was joined by John Keeling, head brewer of Fuller’s, and brewers from Domus brewery of Toledo, Spain, to brew a collaborative ESB (Extra Special Bitter) style beer – a style pioneered by Fuller’s. Named **Relentless Optimism**, and weighing in at 5.5% ABV, this beer will be available in cask, keg and can from March – look out for it on the LocAle bar at Bristol Beer Festival where its likely to sell rapidly!

Moor have events lined up over the coming months in Spain, Italy, Belgium, France, Poland and across the UK. Often the output of these includes special brews – look out for recent collaborations brewed in Spain (**Juicy Jones**, a fruit IPA brewed with Guineu) and Italy (**Six Moor Minutes**, a strong keller bier brewed with Lambrate).

Awards continue to roll in. In January Moor were presented with ‘Beer of the Festival’ by Weymouth CAMRA, and on the same day they found out they had also won at the CAMRA South West Winter Ales Festival, so will go forward again for judging at the nationals next year.

On the beer front, beers making reappearances in the near future include **B-Moor**, **Dark Alliance**, **Stout**, and **Union’Hop** (previously called **Brit Hop**), all of which will be in cask, keg and can. **Return of the Empire** is also back – the latest batches feature the new season Jester hop.



Justin Hawke and a brewer from Domus brewery of Toledo, Spain holding forth to an attentive audience

If you haven’t yet tried **Benny Havens**, you’re missing out! This mighty 10% Scotch whisky barrel aged barley wine is now available in 660ml bomber bottles, and is in the author’s opinion a truly remarkable beer. Be warned, it drinks very easily for a beer of its strength!

For those who care about technicalities, Moor have changed their keg supplier to KeyKeg, due to overwhelming demand from distributors to supply in this format. KeyKeg is a bag-in-keg design, so the gas doesn’t come in contact with the beer. I believe CAMRA considers beer in these kegs to be ‘real ale’. The beer inside is the same as all Moor beers – unfiltered and unpasteurised.

As always, keep up to date with events at the brewery on Twitter or on Facebook where you can ‘like’ Drink Moor Beer and Moor Beer events.

Phil Cummings

News from Arbor Ales

The two large fermenting vessels ordered by Arbor Ales back in the autumn are now installed prominently at the far end of the brewhouse. The actual capacity of the two is in the region of 65 to 70 barrels. Add to them the eight smaller fermenters and you will have some idea of Arbor’s overall production capacity.

Work has yet to start on the promised hospitality suite and brewery

shop – at present everyone is just too busy fulfilling the demand for beer!

“Exciting new ales are in the pipeline,” I wrote last time. Well they are appearing now. The latest in the ‘Bomb’ series is **Meg’s Bomb** (4.7% ABV) including Galaxy, Mosaic, Equinox and Simcoe hops. A pale ale, named **Shangri-La**, at 4.2% ABV is coming soon with Citra, Equinox, Columbus and Mosaic hops. **Boomtown Brown** (5.3%), a USA-style brown ale containing rye, is now available in all three forms – cask, bottle and keg-conditioned – as indeed are most of Arbor’s ales.

The regular stout is now **The Devil Made Me Brew It** (5.5%) and the **Monsoon Saison** (6.4%), has been brewed again for a third time due to popular demand.

Finally, something very special – a collaboration brew with Steel City and Hopcraft breweries has been quietly maturing for the past year and is now ready to beguile the beer aficionado. **Argy Barge** weighs in at 10.4% ABV, contains Carafa Special III malt as well as masses of New World hops, and can only be described as a black barley wine. Rich fulsome malts and dark fruits are beautifully balanced by powerful hops – mmmm!

As Arbor Ales founder Jon Comer was busy in a high-profile meeting when I called at the brewery, the news was imparted to me by the enthusiastic “youngsters” – brewing assistants Henry Revell, Olly Leach, and relative newcomer Ian Morris.

Henry Davies

A world of beers from St Austell Brewery

St Austell Brewery is launching a range of limited-edition beers inspired by the travels of its head brewer and brewing director, Roger Ryman. The globally inspired range of small batch brews will explore some of Roger's favourite beer styles taken from his visits to some of the great brewing and beer drinking locations around the world.

The new range, which will be created in the brewery's Small Batch Brewery, launches with Eureka, a 5.9% American pale ale, which Roger created in collaboration with head brewer Rob Lovatt of Derbyshire based Thornbridge Brewery.

Roger will continue to collaborate with other brewers to create innovative beers which will mix St Austell's Cornish malt with various different ingredients to create the unique and flavoursome styles.

Roger said, "Thanks to the Small Batch Brewery we now have the facilities to be really inventive. Eureka is the first of the range and combines Cornish spring water, Maris Otter pale and Rye Crystal barley malt along with Eureka hops and Thornbridge Brewery's own yeast. The globally inspired range will be exclusively available through the St Austell Brewery website store and at the visitor centre shop on site."

Eureka is available now online (www.staustellbrewery.co.uk), and St Austell will launch a new bottle of beer in the world beer club each month. Production of each beer will be limited to a couple of hundred cases for each brew.



Roger Ryman, head brewer and brewing director, and Rob Orton, brewing team leader, in St Austell's Small Batch Brewery with the first bottle of Eureka, the first ale in the new world beer series.

Incredible Brewing

It's been an eventful past year for the Incredible Brewing Company, and plans are in place to expand capacity and build on the successes of 2015, with owner/brewer Stephen Hall planning to supply his inimitable brews to a wider client base. As well as getting Incredible beers into more food and drink outlets, Stephen is appearing at various events, food markets and beer festivals, including the recent BBC 6 Music Fringe Night Market at St. Nick's Market where four cask beers were dispensed by hand pumps.

One event to look forward to is the Taste Chocolate festival at the Harbourside over the Easter weekend, where visitors will be able to try the eagerly-anticipated Chocolate Ale that has been produced in collaboration with Bristol's Little Cocoa Company. At this event, Stephen will also be conducting a talk on the art of brewing.

Other brews in the pipeline include Patersbier, Coriander and Lime, Nettle beer and Elderflower beer, as well as the usual collection of IPAs, pales and ambers that will be available in rebranded 330ml bottles for the first time. Of course, as a local brewer, Incredible will be appearing on the 'LocAle' bar at the Bristol Beer Festival in March, and we look forward to seeing what Stephen has in store for us to enjoy there.

Here's hoping that the remainder of 2016 is another Incredible year.

Stephen Edmonds



The Bar Code
by Eddie Taberner

BY EDDIE TABERNER

BARCODE@E0RESEARCHER.COM

David Bridges RIP

On Friday, 29th January, 2016, in the early evening, a much-loved young man passed away in peace. His name was David Bridges. He was treasured by all who knew him. This is his story in beer...

David first appearance on the Bristol beer scene was as a fresh-faced 18-year-old. As idiosyncratic as any young man could be, David was a part of the Seven Star's former Snuff Club, being the youngest member by some 40 years plus. While sometimes cutting an unusual figure and always having more energy than any of us, or him, quite knew what to do with, he quickly became an institution at the pub and made many true friends.

It was around this time that David became active in Bristol CAMRA, and was an enthusiastic participant in meetings, trips and beer festivals. Once met never forgotten – I'm sure many can remember him working as a steward at the 2011 Bristol Beer Festival, loping around like a headless chicken ... a great mass of dyed bright red hair and manic gesticulation ... doubtless creating his own brand of beautiful chaos at every turn.

David found his home in Bristol's beer community and soon realised that his passion for cooking and his encyclopaedic mind transferred seamlessly to the world of brewing. David knew only one way to try something ... by jumping in head first, so soon many thousands of pounds of home brewing equipment, and reams and reams of recipe books, were littering his house. David volunteered for brewing days with Vince Crocker at Ashley Down, Noel James at New Bristol and Andrew Towle at Towles Fine Ales and was always happy to get into the mash tun and scrub! It soon became clear he was good for more than scrubbing.

David's brews, which may well have begun as something you were glad didn't rob you of your sight, soon became drinkable, and in a matter of months were starting to show the signs of a unique talent. Before long, if you were to ask David about the weather, his response would inevitably pertain to yeast strains, malt profiles or residual sugars. His particular and exacting mind found much to ponder over in the complex chemistry of brewing. Amongst his prouder moments was receiving the rank of 'excellent' at the National Homebrewers Competition for his score of 39/50 for his Triple Brett Aged IPA –

distinction was also awarded for his dubbel.

David will be particularly missed at the 2016 Bristol Beer Festival as this would have been his second year of supplying a firkin for the volunteers to drink. His 4.3% Bloody Viking premium bitter (named for his friend Darren Kaye of the Seven Stars) was delivered on the Monday and didn't survive to see Wednesday, infuriating those who were not quick enough.

David's grand plan was to open the next commercial micro-brewery in Bristol. It was to be called the Malago Brewery after the river near his family home in Bishopsworth. He was slowly acquiring New Bristol Brewery's old brewing equipment as they upgraded, and fine tuning his brews and techniques – his passion was only outweighed by the size of his ideas.

As a man David was the best of us. At only 26 he had beaten some not inconsiderable demons, and was now full of excitement for the life that lay ahead of him. Recently David was learning Japanese, and was working hard to perfect his sushi and sake recipes – using only the most authentic ingredients and techniques of course! Talent aside, it was his generosity and warmth that was, and still is, his legacy. The size and quality of his heart was something to behold. Anyone who knew him will know the man he was without hesitation ... for those who didn't, we won't hold it against you, but we invite you to make up for lost time and drop into the Seven Stars or the Lime Kiln, sit at the bar, where David would have been, and ask to try one of his beers (there are still some to be found). As you let the multitude of flavours dance on your tongue, spare a thought for the man who made it; a man who left our world imbued with much more decency and care than it was before he drew breath ... David Bridges ... Brewer and Humanist.

Paul Wratten

Donations in David's honour are being gratefully received by Bristol Mind (www.bristolmind.org.uk), so do please contribute if you can.



OVER 30 DIFFERENT
CASK ALES
EVERY WEEK

SEVEN
STARS

OPEN ALL DAY
EVERY DAY

WWW.7STARS.CO.UK
THOMAS LANE REDCLIFFE
BRISTOL BS1 6JG

The
Prince
Of
Wales

King of Ales

on Gloucester Road

good food
CAMRA discount

POP ON DOWN AND SAY HELLO!

5 GLOUCESTER ROAD, BRISTOL, BS7 8AA

still!
Women drink beer shock



Headline and picture from Pints West No. 56 Oct-Dec 2002

About 20 women answered the invitation from us in the last Pints West for CAMRA Bristol & District Branch members to meet at the harbourside and connect with other CAMRA ladies.

Those who came along included old and new members, including Pauline who joined CAMRA in 1973 and whose membership number is 25, as well as Simone and Christine who had only just joined a few weeks before. Amongst the crew was a professional from the brewing industry, a beer tasting judge, as well as women with a general love of beer.

Discussions amongst the group revealed a wide taste in beer styles, some stout lovers as well as hoppy IPA lovers, and – shock horror – a preference for drinking pints!

What was clear though, was that ladies don't always appreciate joining long pub crawls that take in lots of pubs, and that going home alone at night can be challenging.

Bearing this in mind the women present suggested a second ladies' get-together, to take in three or four pubs, over an afternoon and early evening. So the next ladies' event is set for **Saturday March 19th**, starting at 1 o'clock at the **Volunteer Tavern** (9 New Street, near Cabot Circus, Bristol BS2 9DX) and moving along into Stokes Croft via the **Surrey Vaults**, ending at the **Crofters Rights**. We are inviting along any women who would like to take part. During this trip we'll be open to setting a few dates for other meet-ups and events based on ladies' suggestions.

For more info email Denise (dms887@hotmail.com) or Bianca (biancaambrose@hotmail.co.uk). No need to book; just turn up, or call Denise on 07821157655 to locate us on route.

Denise Swain and Bianca Ambrose



Crane's casks deliver

Big beers continue to emerge from a small brewery in Lawrence Hill, Bristol. Following exceptional sales in the run up to Christmas, Crane has wasted no time in responding to demand by expanding both its production capacity and its range of beers. Particularly welcome has been the arrival of some spanking new casks, as heralded in the last Pints West, meaning that for the first time all of Crane's beers will now be available in cask, keg and bottle. The new casks have already begun their travels, with Crane beers being delivered as far away as Nottingham.

Among the first beneficiaries of the move into cask are lucky drinkers at the Bristol Beer Festival who will be able to try **Milk** (4.6%), which they describe as "a beautifully complex stout brewed with lactose (but not too much) and eight different malts and very little hops, as we wanted the malt to really shine through ... smooth, silky and easy to drink." Hot on the heels of Milk is another dark beer sure to warm the hearts of BADRAG drinkers, a new mild, which enters production soon following a successful trial brew.

Never one to shirk from unusual styles, next up for owner and brewer Kevin Johnston is a raspberry cream ale, and he hints at yet more innovative beers to come in the months ahead, alongside the regular range. They will be worth the wait.

Marty Cummins



Going to the pub is good for your wellbeing

New research from Oxford University reveals that people who have a 'local' pub are not only significantly happier than those who do not, but also have higher life satisfaction and have more close friends.

The report (*Friends on Tap: the Role of Pubs at the Heart of the Community*), written by Professor Robin Dunbar for CAMRA, the Campaign for Real Ale, outlines that having a strong social network significantly improves both your happiness and your overall health. The more people you know, and the more often you see them, the better you feel and the healthier you are.

Face-to-face meetings are absolutely vital to maintaining friendships, because these are particularly susceptible to decay over time. Given the integral role of pubs in providing a venue to meet people and build up friendships, Professor Dunbar undertook a series of studies which found that:

- People who have a 'local' and those patronising community-type pubs have more close friends on whom they can call for support, and are happier and more trusting of others than those who do not have a local. They also feel more engaged with their wider community;
- Those who were casual visitors to the pub, and those in larger pubs, scored themselves as having consumed significantly more alcohol than those drinking in their 'local' or smaller community pubs;
- A pub is more likely to be seen as someone's 'local' if it is close to where they live or work;
- People in city-centre bars may be in larger social groups than those in more community-oriented pubs, but they are less engaged with those with whom they are associating and have significantly shorter conversations;
- A limited alcohol intake improves wellbeing and some (though not all) social skills, just as it has been shown to improve other cognitive abilities and health, but these abilities decline as alcohol intake increases beyond a moderate level.

Professor Robin Dunbar says: "Friendship and community are probably the two most important factors influencing our health and wellbeing. Making and maintaining friendships, however, is something that has to be done face-to-face; the digital world is simply no substitute. Given the increasing tendency for our social life to be online rather than face-to-face, having relaxed accessible venues where people can meet old friends and make new ones becomes ever more necessary."

Tim Page, CAMRA's Chief Executive, says: "Whilst we are delighted that such robust research highlights some of the many benefits of visiting a pub, I hardly expect the findings will be a great surprise to CAMRA members! Pubs offer a social environment to enjoy a drink with friends in a responsible, supervised community setting. Nothing is more significant for individuals, the social groupings to which they belong and the country as a whole as our personal and collective wellbeing. The role of community pubs in ensuring that wellbeing

News from the Great Western Brewing Company (GWB)

With the commissioning of the new bottling plant GWB is extending their bottled beer range to include **Oatmeal Stout** (4.3% ABV), **Old Higy** (4.8% premium bitter) and **Hambrook Pale Ale** (4%). To further improve beer quality, the fermenters chilling system is being upgraded.

The brewery is developing small batches of new craft beers that they intend to be available on a monthly basis.

As part of CAMRA's Mild Month of May, GWB will be ensuring that the ever popular **Meekat Mild** (3.9%) will be available with at their 'brewery tap', the **Rising Sun** in Frampton Cotterell.

Keith Money



cannot be overstated. For that reason, we all need to do what we can to ensure that everyone has a 'local' near to where they live or work."

The 61-page report concludes with a series of recommendations to Government, publicans and city planners in order to keep more pubs open and accessible to people across the country.

You may find the full report by visiting www.camra.org.uk/pubs-wellbeing and clicking on the small image that looks like the one above. Or failing that try <http://camra.email20.com/t/j-l-hkhjll-aludjddtk-z/>.

Great western Brewing Company


Hambrook,
Bristol,
BS16 1RF



Real Ales
Direct To
The Public

Brewery Shop Opening Hours
 Mon - Fri 10:00am - 5:00pm
 Saturday 10:00am - 2:00pm

Sample Our Oatmeal Stout



Roasted barley and chocolate malts give this stout its dark colour. Dark-roasted coffee and semi-sweet chocolate flavours can be tasted throughout. Flaked oats and Fuggle hops give rise to a creamy body and a semi-dry, bitter-sweet finish.

Order Online At www.gwbrewery.co.uk

Annual review of beer scoring and Good Beer Guide selection

As I have noted in previous articles in Pints West, beer scoring using the National Beer Scoring System (NBSS) is used by many CAMRA branches as a significant component of the selection process for pubs to be included in the Good Beer Guide. In the Bristol & District branch we have not been able to make significant use of beer scores in previous years due to the low number of scores that were recorded. I am pleased to report however that this year we have been able to use beer scores as a much more significant part of the selection process due to the large increase in beer scores recorded on WhatPub (the website address being whatpub.com) by members, from the Bristol & District branch and from other branches, over the last year.

First some statistics. Over the last year the total number of beer scores recorded on NBSS for pubs in the Bristol & District branch (including the Severn Vale and Weston-super-Mare sub-branches) was 4,288, an increase of over 37% from the total of 3,122 in the previous year. The number of different scorers has risen to 290 from 220 in the previous year. The number of members from the local branch who now score beer, at least sometimes, has tripled over the last year, but the total number of local scorers still stands at less than 80, a very small percentage of the total members. In addition out of the total of 680 pubs in the three branch, beer scores have been recorded in 370 of them, which is over 54% of the pubs. Interestingly in the Severn Vale sub-branch beer scores have been recorded for 22 of the 23 pubs in that area.

So I'd like to give a big thank you to all members in the branch (and of course the many more from other branches) who have recorded beer scores on WhatPub at least once over the last year, and to ask you to continue to record scores whenever you can. If you are able to regularly score the beer you drink in pubs that is a bonus. If you are an occasional beer scorer then please try to score beer whenever you can, and if you have never scored a beer just give it a try. You will have the satisfaction of knowing that you have contributed, if only in a small way, to the selection process for pubs included in the Good Beer Guide.

Don't forget that as well as personally assisting in the Good Beer Guide selection process for our and other branches, an added bonus is that the system will keep a record of your scores so you can look back to see what beers you have had and how you rated them.

Even after the selection process for the 2017 Good Beer Guide has taken place beer quality in all pubs in the branch area needs to be continually monitored. There are still almost 46% of the pubs in the branch area which didn't have a beer score recorded on NBSS in the last year. It is impossible for us to arrange organised trips to all 680 pubs in the branch area, so we are relying on members to let us know if we may be missing a gem of a pub which sells top quality beer. The best way of doing this is by scoring the quality of the beers you drink on the following NBSS scale:

0. No cask ale available.

1. Poor. Beer is anything from barely drinkable to drinkable with considerable reluctance. You may have been unlucky and were served one of the last pints in the barrel. If the beer is exchanged without a problem and taken off sale you may use your discretion and not score the beer at all.

2. Average. Beer doesn't inspire in any way. It is drinkable, but you may decide to try a different beer in the pub or move on to another pub.

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 visit this pub again.

4. Very Good. Excellent beer in excellent condition. You will probably want another one so you stay put!

5. Perfect. Probably the best you are ever likely to find. This may be difficult to assess and a seasoned drinker will award this score very rarely.

You also have the option to use half points if your opinion of the beer falls between two categories.

As a reminder this is how you can score beers. Go to CAMRA's

online pub guide at whatpub.com either on a computer or a smart phone. Here you will find a list of over 35,800 real ale pubs from all over the UK. Then, in order to start submitting scores via WhatPub you need to:

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

So remember, whenever possible record your beer scores when you visit a pub, either on your smartphone whilst you are there or on your computer when you get home. Remember that you should base your score on the quality of the beer, not whether it is a particular beer or beer style which you prefer.

Carry on the good work with your beer scoring!

Martin Gray

**Enjoy a warm welcome
and a pleasant atmosphere**

The Annexe Inn

Seymour Road, Bishopston, Bristol
Tel: 0117 9427525

A Real Ale Pub

- 6 real ales – including 1 guest ale.
- Large conservatory with disabled facilities.
- Enclosed garden, open throughout the year.
- Lunchtime and evening menu – including children's menu.
- Handmade, stone-baked, build-your-own pizzas served 4pm - 10.45pm. £6.95 each or 2 for £12. Sunday night to Thursday 2 for £10.
- All TV sports events covered.
- 30p off a pint of real ale for over 60's and CAMRA members

**Quiz night every Monday with rollover jackpot.
You can also enjoy various promotions and special offers throughout the year.**

**Open: 11.30am - 3pm then 5pm - 11pm
All day Saturday, Sunday and bank holidays**

In Brief

Ashley Down

Ashley Down owner/brewer Vince Crocker continues to look for new premises, local to his garage. He's put in an offer on potential property but is waiting to see if it will be accepted or not. Hopefully there will be news in the next Pints West. Vince would like to apologize for the lack of availability of his bottled beers but the Drapers Arms (see separate article) has been occupying most of his spare time lately.

Cheddar Ales

Cheddar Ales is launching a new beer in March. Karst Amber Rye is brewed using Munich, Cara and Rye malt over a base of Maris Otter, and hopped with Bramling Cross, Calypso, and Mosaic. It is described as having ripe stone and tropical fruit flavours and a spicy kick from the rye balancing the strong malt character. It is a twist on a classic American recipe.

Brythonic, Beat Ales, Lost & Grounded

Brythonic Brewery in Horfield is moving to the Forest of Dean. It hasn't been around long and its beers may not have been in great evidence, though a lucky few of you may have seen it make the odd appearance at the Bag of Nails in Hotwells.

Expected new breweries in the branch area for 2016 include Beat Ales, owned by the son of the owner of North Curry Brewery in Somerset, and also Lost & Grounded which is planned to open on

Whitby Road in Bristol. Its founder Alex Tronsoco has worked as brewer at Little Creatures (Australia) and Camden Town breweries.

Adam & Eve

The Adam & Eve in Hotwells, owned by the same people who have Small Bar in King Street, has become what's probably Bristol's first and only totally vegetarian/vegan pub.

Old Globe

Sam Gregory who runs the Bank Tavern in central Bristol has also taken over the Old Globe in Bedminster, where he intends to serve four real ales. An extensive refurbishment of the pub is planned for a few months hence.

Gryphon

The Gryphon on Colston Street in central Bristol (just up from the Colston Hall) is hosting its 11th 'MetAle Festival' from 4th to 6th March.

Volunteer Tavern and Hope & Anchor

The Volunteer Tavern in St Judes (close to Cabot Circus) is planning an 'Easter Beerfest' for 24th to 28th March, and a 'May Beer Holiday' for 26th to 30th May. The Hope & Anchor on Jacob's Wells Road in Bristol, sister pub to the Volunteer Tavern, is planning a 'Beerfest Reincarnate' for March 31st to April 3rd, and a 'Not Secret Garden Party' for June 2nd to 6th.

Three Tuns, Lime Kiln and Bag of Nails

The Three Tuns, Lime Kiln and Bag of Nails are holding a joint 'St George's Road Spring Beer Festival' from 8th to 10th April.

News from the Bristol Beer Factory

Bristol Beer Factory **Milk Stout** is 10 years old! After being brewed for the CAMRA Bristol Beer Festival in 2006 and subsequently winning 'Beer of the Festival' it has gone on to become a national multi-award-winning beer. From Gold in the CAMRA National Winter Beer Festival in 2009 to SIBA National

Champion Bottled Stout in 2014, it continues to please both punters and judges year after year.

Adrian Tierny-Jones (nationally acclaimed beer writer) wrote: "I believe the brewing of Milk Stout in 2006 marks the start of Bristol's beer renaissance. A time when BBF and the breweries that followed showed that they were not content to come up with golden ales, bitters and the odd wheat beer and stout. By looking back the brewery was looking forward."

Look out for **12 Apostles** (their Australian pale ale), with also **Bitter Kiwi** and **Enigma** making a return over the next few months.

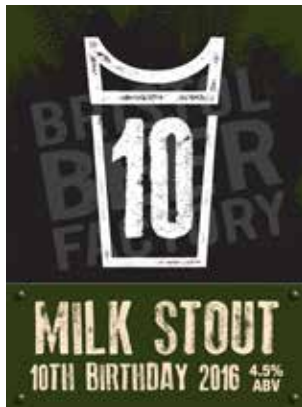
Expansion plans continue at the brewery and this year they are looking to move into the building next door whilst keeping their existing premises. This will enable them to keep an extra cask ale available as a special as well as the core range of **Seven**, **Sunrise**, **Milk Stout**, **Nova** and **Independence**. The plans do include space for a brewery shop (as opposed to the 'shelf' they have at present!), so hopefully this will give the brewery a more public face.

The brewery are delighted to welcome Genevieve Kaye to their sales team. Apparently Genevieve has plenty of experience in the beer trade from working at Small Bar and knows a thing or two about tasting beers. Her favourite beer is **Ultimate Stout** so she fits in perfectly at Bristol Beer Factory. Genevieve will be out and about in the trade over the next few weeks so please give her a warm welcome if you see her.

Their pub in St Phillips, the **Barley Mow**, is going from strength to strength and following its best ever Christmas period business has not dipped. The Sunday roasts are becoming increasingly popular, so much in fact that the pub is installing bigger and better cooking equipment.

They hope this means that hungry customers will get their roasts sooner and that the potatoes will be "even fluffier and crispier". More cask racking is being installed in the cellar so that the pub can keep up with demand for the faster selling beers.

Richard Brooks



BRISTOL BEER FACTORY

Southville Hop Acer Seven
Independence Hefe Gold Vintage
Saison Bitter Kiwi Sunrise
Ultimate Stout Bristletoe Milk Stout
Sorachi and our new Unlimited range

Official brewery tap—Barley Mow St Phillips
BristolBeerFactory.co.uk

Discover real cider and perry

When I moved to England in the late 80's I was taken to my first beer festival. At the time I didn't drink beer so I found myself at the cider bar and it was a revelation. Having spent years drinking the standard fizzy cider that was available in pubs I discovered a drink that tasted of apples and you could taste the flavours coming through from the fruit. I also discovered the variety of drinks that were available.

I quickly learnt that very few pubs sold real cider and that the only place that I could guarantee being able to find it was at the larger CAMRA beer festivals, so I joined to find out where the festivals were and started travelling to those which were easy to get to.

Thankfully we now live in a very different world. We have seen the

number of cider producers increase in recent years so many areas now have a cider producer somewhere nearby. Most beer festivals now sell real cider and perry, with even the smaller ones having a small selection. There are also a lot more pubs with at least one available and many stocking a good range.

If you search for pubs that sell real cider in your county on the Whatpub website, you are given a choice of pubs. It is even possible to arrange cider crawls of larger towns and cities.

May is one of CAMRA's cider campaigning months so, now that it is easier to find in pubs and at beer festivals, why not take the opportunity to try some real cider or perry and discover the variety of flavours that you can find in these drinks.

Andrea Briens

The EU and cider duty

It seems that these days it is impossible to turn on the radio or TV or open a newspaper without seeing something about the UK and its relationship with the EU. So it is appropriate at this point to write something about how the UK levies duty on cider, and the latest proposals coming out of Europe about how we levy duty on our own ciders and perries. But first, an explanation on the current situation seems appropriate.

Unlike beer, which has a sliding scale of duty, cider rates are based solely on strength, regardless of how much is produced. This means that Bulmer's pay the same duty rate as producers who make relatively small amounts. But there is one exception to this. The very small producers, who make less than 70 hectolitres a year (around 1,500 gallons) are exempt from duty.

The EU, which does not seem to like exceptions to any rule, has told the UK Government that they must levy duty on all cider producers, regardless of their size. This could have a devastating effect on the UK cider industry.

There are now more cider producers in the UK than there have been for many, many years. New cider makers are cropping up almost on a weekly basis. Many of these are part-time, making cider as part of

their main business, and many are hobby producers who have decided to expand and perhaps sell to their local pubs and beer festivals. The industry is currently buoyant and the range of both ciders and perries gives the consumer a wide choice of drinks, similarly to what we have seen from small breweries in recent years.

But what will happen if they have to start paying duty on top of the exorbitant costs of their production? Unfortunately, the majority of them will disappear. To make it financially viable, they will have to increase their production by three or four times their current output. For many, this is just not possible. The very small producers do not have either the space or time to be able to do this. This level of production is a hobby or an add on to an existing business – something they can make a bit of money at by selling their product at local festivals or farmers markets. They are entirely reliant on how many apples are grown each year, and if they increased production where would all of the extra apples come from? On top of this, the real cider market is only a small percentage of the UK's total output, so where would they sell their extra product? If they have to start paying duty, possibly up to several hundred would have to stop.

At the moment there is a consultation into how duty is levied on alcohol products by the EU, and both the National Association of Cider Makers and CAMRA have been lobbying to keep the status quo. In fact CAMRA's on-line petition about this collected over 20,000 names, and CAMRA has also been over to Europe to meet with the EU officials and MEPs to discuss the issue. It would also seem that the UK government is in favour of keeping things as they are, but I would assume that in the current economic climate, it is way down the list of Mr Cameron's priorities.

So now it is a matter of waiting to see what happens. Remember, most of these small producers are not big businessmen, they are cider enthusiasts, and as such they need to be supported. The alternative could see an enormous amount of producers closing, and we must not let that happen.

Mick Lewis

(The cryptic) Dr. John ... Wassailing

The Somerset Wassail Song *Canción Càn*

The old Epiphany (*Epifanía*) not the present (*Noche de Reyes*) means pagan Wassailing for healthy apple trees. Sandford's Thatchers had singing to a cider-soaked toast-hung tree to attract good spirits, the Robins. This year, the Pirates needed the good spirits. The next village, Winscombe, had a Wassailing Queen and Hutton had Bristol Rag Morris and a Green Man. Rich's Watchfield Cider Farm Wassail Queen supported Somerset's other 60-plus cider-makers. All sang one of the Wassail songs, traditionally in Somerset:

Wassail! wassail! all around the town,
For the cup is white and the ale is brown.

The cup is made of ashen tree,
And the ale is made of the best barley

For it's our wassail, and 'tis your wassail,
And 'tis joy come to our jolly wassail! ...

Dr John

SPECIALISING IN TRADITIONAL FARMHOUSE CIDER,
REAL ALE AND QUALITY FOOD

The Orchard Inn

CAMRA DISCOUNT £3 ON ANY
DRAUGHT PINT OF ALE,
CIDER OR EVEN LAGER!

LIVE MUSIC THROUGHOUT THE YEAR
JAZZ/BLUES/COUNTRY ETC

NOON - 11PM MON-FRI
9AM - 11PM SAT + SUN

FULL MENU AVAILABLE FROM THE MARKET KITCHEN
MON-FRI NOON - 3PM 5PM - 9PM
SAT/SUN 9AM - 3PM BREAKFAST MENU,
THEREAFTER FULL MENU TIL 8PM SAT/5PM SUN

HANOVER PLACE
SPIKE ISLAND,
BRISTOL,
BS1 6XT

www.theorchardinn.co.uk

Watering Holes in the Desert

brought to you from Weston-super-Mare

Weston Whispers

For about the fourth time in two years, the **Golden Lion** at Worle has new management. For many years this pub used to have just Wadworth 6X beer, but on many occasions there was none. Then it went through a period recently where the owners tried to have two ales on gravity serve, but often they were thrown away as not enough people drank them. This may have been as it was generally known to be a lager and cider pub, although I can't recollect there being a real cider for many years. Our fellow CAMRA member Nick Smith was manager here until very recently. Paul Sprackman – who has the Criterion and the Waverley in Weston, and a while ago had the Horse & Groom (now called the Lime Kiln) in Bristol and the Queen's Head in Willsbridge – now has the lease of the Golden Lion, and we wish him success with this venture, where others have failed to attract real ale to it.

In November the **Bear Inn** in Weston had a beer festival with four ales on at the bar and ten on stillage, with some excitingly rare ales such as *Yeovil Red Shift*, *Milk Street Powder Keg Brown* and *Moles Underground Porter*. There was a good selection of dark and light beers to suit all palates and all were at £2.50 a pint, which on the Sunday dropped to £2 a pint.

On the 25th of that month we had our annual visit to Yatton by train when eight of us visited the **Railway Hotel**, the **Prince of Orange**, the **Butchers Arms**, the **Village Club** (which appears to be open to all comers) and the **Market Inn**. Six different beers were tried from the combined five venues, *Butcombe Bitter* being a common beer to all venues.

On the 5th December four of us from the sub-branch visited Birmingham by coach for a tanner (return), and whilst originally there were going to be more, anyone could have turned up at the last moment as there were spare seats. We visited four pubs in the Digbeth region of the city (see the separate article on the following pages) and two in the centre. I tried nine half pints out of 35 on at the six pubs, the most unusual being at the **Woodman Arms** (a Grade II listed building) where I had the *Doctor Morton's Zombie Chainsaw* from *Abbeylea*, which surprisingly was not a red ale.

A week later a small group visited, by bus, pubs in the Cheddar area, starting with two in Draycott, the first being **Early Doors Barn**. This is very much like a micropub, and we were pleased on our second visit here to find it still had a selection of three ales on gravity serve, and many Somerset ciders and perries. We then went to the **Strawberry Special** which is opposite the disused Draycott railway station. A bus then took us into Cheddar where we visited the **Bath Arms**, then **Riverside**, where *Greene King's H&H Rocking Rudolf* was our favourite. The **Galleries** only had *Exmoor Gold* on but of good quality, and the **White Hart** was the best of the day with four ales on including the *Cheddar Festive Totty* in tip-top condition. On the way home the **Bell Inn** at Banwell provided a convenient convenience and unusual *St Austell Jolly Holly*. This pub normally has two from St Austell as well as local beers.

On the Friday before Christmas we held our traditional 'Festive Ales Crawl', where if a pub visited had a seasonal ale on we stayed, if not we used to walk to the next one. This has been rather lax in the last few years, with members and friends drinking anything in the pubs visited and it has been whispered it was the same this year too. Starting at the **Criterion**, one member broke the rule immediately by drinking the delicious *Twisted Oak Slippery Slope* smoked porter. The next pub was the **Imperial** where *Milk Street Winter Spice Old Ale* was seen and consumed. The **Regency** had, as always, a Christmas beer, and the **Brit Bar** had home-brewed *RPM Festive Ale* (4.7%). The final call was at the **White Hart** where *Church End brew Silent Night* (4.5%) was drunk in copious amounts.

The **Brit Bar's** new brewery *RPM* (the launch of which was reported in the last *Pints West*) has produced a staggering array of fine beers including different porters, stouts and saison beers, and even a wheat beer.

On Wednesday the 13th January a planned visit to some of the town-centre pubs was advertised in *Pints West*, and we started at the **Cabot Hotel**, where nine members attended on an evening which was dominated by heavy rain. The *Butcombe Christmas Steps* was very good



there, and moving on to the **Regency** the guest ale there was *Charles Wells Navigation*. After a while, and losing two members but gaining three, we visited the **Brit Bar** for the *Box Steam Dark and Handsome*, and were about to move on to the next pub when the *RPM 5.8% Porter* was put on for us, and we felt it would be rude not to stay and have some (and by now it was absolutely pouring down with rain outside).

A group of six members visited, by train, the **Exeter Winter Ales Festival** held at St James's Park AF Stadium, and we found good company with members from both Devon and Somerset CAMRA and after some time there four of the company decided to visit pubs in Exeter and Taunton on their way home.



At the Exeter Winter Ales Festival

A visit to the two pubs in Uphill had been scheduled for 30th January; however due to a combination of prior engagements and other factors only one person went on this trip, by bus, but reported that the two pubs, the **Dolphin** and the **Ship**, were still selling reasonably kept real ale.

As the planned visit to Wells on the 20th February looked to be in the same quandary as the Uphill trip, it was decided to bring it forward by a week; this was advertised in *What's Brewing* and also on the local CAMRA website. Leaving at 11am, four members travelled to Wells by bus, and proceeded to the **Globe**, where *Weston Daily Press* vouchers were found to be acceptable for three free pints of ale; we shared the cost of the fourth between us! Four beers on here and all were tried: *Hanlon's Nice Tackle* and *Butcombe Rare Breed* being two of them, and we were joined by a member from Somerset branch. Then on to the **City Arms**, reported as closed in the last edition of *Pints West*, but now open again, with three real ales on including the local *Glastonbury Hedge Monkey*, and most ate something here, two having a large slice of Scottish Roll (made with Haggis). Next pub was the **Rose and Crown**, a sports pub, but welcoming, and three beers on here too: *Cotliegh IPA*, *Skinner's Betty Stogs* and *Yeovil Stargazer*. Around the corner in Southover is the **Full Moon** where we were delighted to find *Palmers Tally Ho!*, also *Palmers 200*, *Cheddar Potholer* and the usual *Full Moon Bitter*. Our final visit was to the Wetherspoon's pub in the converted bus station, the **Quarter Jack**, where *Otter Ale*, *Otter Head* and the usual suspects from *Greene King* were available. Hardly surprisingly most opted for the *Otter Head*.

We look forward to more members accompanying us on socials and Good Beer Guide pub surveys in the future.

Robin E Wild

Visiting CAMRA National Inventory pubs



The Anchor in Bradford Street.

Members of the Weston-super-Mare sub-branch were fortunate enough to visit four pubs listed in CAMRA's **National Inventory of Historic Pub Interiors** recently. This was part of a 'shopping trip' organised by a local club, taking participants all the way to Birmingham for a mere £10. We went, not for shopping, but for the architecture and period artefacts, and also for the beer.

Our own destination was four rather special pubs in Digbeth, an area in central Birmingham, namely the **Anchor** and the **White Swan**, both in Bradford Street, the **Eagle & Tun** in Banbury Street, and the **Woodman** in New Canal Street.

They say a picture is worth a thousand words, so here is a pictorial record of what we found.

Robin E Wild



The main bar at the Anchor.



The bar of the Anchor, showing dividing screens, and original stained glass from the side serving hatch.



The snug at the Anchor. Note the tiles and marble fireplace.



The off sales hatch at the Anchor.



The White Swan in Bradford Street.



The wooden bar with two clocks, and ornate ceiling tiles, at the White Swan.



Side passage of the White Swan, towards the Bradford Street entrance.



Entrance to the White Swan: smoke room and toilets straight on, public bar to right, with original tiles still visible.



Decorative period pieces and tiling at the White Swan.



The Eagle & Tun had been closed at the time of our visit, but has subsequently reopened and we understand it is "being restored to its former glory".



Three of the hand pumps on the bar looking through to the marvellously tiled snug that we sat in at the Woodman.



The fireplace and coloured tiles of the snug at the Woodman.



The side passage at the Woodman, showing the Minton floor tiles, and the smoke room door, as well as the wall tiles.

Cask v Keg – the debate has finally moved on

There has been a heated debate raging within CAMRA in recent years regarding the merits of craft/keg beer. You only have to glance at the letters page in CAMRA's monthly publication *What's Brewing* to appreciate the level of angst this subject brings about in some members. However, a recent article in the December 2015 edition of *What's Brewing* has brought some much-needed clarity to the situation and my experience at CAMRA's Manchester Beer & Cider Festival in January confirms that the debate has now moved on.

CAMRA was formed in 1971 to fight against the trend for cask-conditioned beers to be replaced by force-carbonated keg beers. Over four decades on, the word "keg" still has massive negative connotations for many people, leading to such beers being dismissed as "fizz". However, what those pioneering members were really fighting against was not the container but the product inside: not just too gassy and cold, but often made with low-quality ingredients, usually filtered and often pasteurised, killing much of the flavour in the process. CAMRA coined the term "real ale" to make it easy for consumers to differentiate between the bland processed beers being pushed then by the big brewers and the traditional beers whose very existence was under threat.

Real ale is defined by CAMRA as a beer brewed from traditional ingredients (malted barley, hops, water and yeast), matured by secondary fermentation in the container from which it is dispensed, and served without the use of extraneous CO2. The presence of live yeast in the beer allows it to undergo a secondary fermentation in the cask, developing its flavour as it matures (thus it is "living" beer) and a light natural carbonation (hence the term "cask-conditioned"). CAMRA's crusade in the 1970s led to a renaissance of British brewing and the emergence in the 1980s of so-called microbreweries producing traditional beers.

The second renaissance of British brewing over the last 10 years or so has been inspired by the craft beer revolution in the US, where the absence of the traditional British approach using casks, which require careful handling in the cellar to ensure a quality product is served to the customer over the bar, and which have a shorter shelf-life due to oxygen (air) being admitted to the cask as the beer is dispensed, resulted in them adopting the more "modern" approach of using kegs. This renaissance has seen a resurgence in kegged beers, the vast majority of which have little in common with those of the 1970s and 1980s.

Unlike their predecessors, some modern brewers understand that flavour is reduced by filtering and particularly by pasteurising their beers, so they do not do it. In many cases the beers these brewers put into kegs is exactly the same as they put in their casks – complete with live yeast that will provoke a secondary fermentation in the keg; thus they are keg-conditioned. The only thing that stops these beers being real ale is that traditional kegs require the application of compressed gas (usually CO2) to propel the beer to the bar. This is where "membrane kegs" come in.

The key keg (brand name "KeyKeg") was invented in 2006 by a Dutch company as a one-way container, to be filled once, used, and then disposed of. The key to the system is the bag-in-a-ball principle. The beer is sealed in a strong, flexible synthetic bag held inside a rigid plastic outer layer – originally a sphere but, these days, more commonly,

a tall cylinder. To serve the beer, the space between the bag and the rigid outer layer is filled with gas under pressure, forcing the bag to collapse and pushing the beer out to the bar. The gas does not come into contact with the beer so no extraneous CO2 is introduced as it is in a pressurised system and so it makes no difference which gas is used (pubs will use CO2 as it is on hand anyway). Importantly for CAMRA, the way membrane kegs works means if what went into the bag was real ale – unpasteurised, unfiltered beer containing live yeast – what comes out can still be real ale, matured by secondary fermentation in the container from which it is dispensed (keg-conditioned), but it may be much more highly-conditioned (gassy) than normal.

Membrane kegs, being disposable, are too expensive to replace returnable traditional casks, but they have advantages for breweries in certain circumstances: real ales can be delivered to irregular far-away venues without the worry of retrieving expensive casks. The down-side of this disposability is that some will consider them not to be environmentally friendly; however, they are working on this and, with "EcoKeg", which is designed to work with a handpump, the inner bladder and connector can be removed and replaced and the keg re-used. They also have some technical advantages. Not only does CO2 not come into contact with the beer, neither does oxygen – the agent that causes real ale to go off within a few days. This allows real ale to be served in places that do not normally have enough throughput to sell a cask in three or four days. It also allows pubs to increase their range of real ales by stocking slower selling, stronger, speciality styles alongside their regular cask offerings.

Back in April 2015, delegates at CAMRA's Members' Weekend & AGM in Nottingham voted in support of Motion 13 to back the idea that real ale could come from a membrane keg provided it is differentiated by CAMRA-approved labelling. This motion was passed four years after CAMRA's Technical Advisory Group said that membrane kegs could contain CAMRA-approved real ale, a decision reached after taste trials at the Great British Beer Festival in London. The labelling scheme is yet to be launched, but some CAMRA beer festivals are already moving ahead and beginning to feature real ale ale in membrane kegs alongside that in cask. I attended CAMRA's Manchester Beer & Cider Festival in January and they had a separate "Real Ale in KeyKeg" bar alongside the traditional "Cask" bars. This certainly demonstrates that CAMRA is more progressive than some craft beer enthusiasts might think.

So, where does this leave us with the craft beer debate? Well, there is still no precise definition of craft beer equivalent to that of real ale and, without this, there is a risk of the craft beer industry being undermined by those wishing to jump on the rapidly accelerating craft beer bandwagon. Trying to define it in terms of the ingredients that can be used (in a similar manner to the German purity laws), or how it is packaged/dispensed (as CAMRA has effectively done with real ale) or the size of the brewery (as in the US) are all fraught with difficulty. There have even been suggestions that CAMRA ought to revise its definition of real ale in recognition of how the beer scene has moved on since the 1970s.

Whilst the UK craft beer industry wrestles with this dilemma, I like to think of craft beer as beer brewed using the finest ingredients for quality and flavour. Thus, much real ale is craft beer; and craft beer when in membrane kegs (and can be recognised as such) can be real ale!

Dave Graham

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)



Fire at RCH Brewery

Shortly after receiving no less than four awards in the regional Champion Beer of Britain judging (see picture) RCH have had the misfortune to suffer a serious fire in the brew house in West Hewish near Weston-super-Mare.

It is believed that an electrical fault over the weekend of 23rd and 24th January sparked the fire which caused significant damage before burning itself out (second picture). It was quite a shock for them to discover the damage upon return to work. Fortunately, as there was nobody on site over the weekend, nobody was hurt. The brew house suffered all of the damage – mostly caused by smoke.

The brewery advises that brewing will be “out of action for several weeks” but that their wholesaling operation is unaffected. This is a relief to us as RCH are one of the two main suppliers to our Bristol Beer Festival! They had a decent amount of stock of their own beers in a separate building including two beers reserved for the festival – Chocolate Slug and the now rather aptly named Firebox!

However there will obviously be an interruption in the supply of their own brews at some point. Hopefully by the time that you read this brewing may have restarted. All of us at CAMRA wish them all the best in their recovery.

Vince Murray



Paul Davey of RCH (right) receiving the awards from Vince Murray

News of the Left Handed Giant

2015 was an exciting first year for Left Handed Giant (LHG) following the official launch of the brewery in February at **Small Bar** on King Street in Bristol.

They have quickly established themselves on the craft beer scene with the following core range of beers: **Pacific Pale** (4.1% ABV), **Red 5** (5%), **USPA** (5.5%), **Lactose Tolerant** (5.5%) and **US Porter** (6.1%).

These are supplemented by occasional brews of: **'Duet'**, which is a series of dual hopped beers, initially **Southern Cross/Mosaic** (5.2%) and currently **Simcoe/Columbus** (4.8%); **Out of the Black**, a black IPA (7.1%); and **IPA** (7.4%).

There are also other one-off specials and collaborations with other hop-forward breweries.

LHG are still operating as a 'cuckoo' brewery, using spare capacity at other local breweries such as Cheddar Ales and Cotswold Spring, to brew larger batches of their beers. The 200-litre plant originally installed in Small Bar has recently been re-located to the industrial unit in St. Philips in Bristol, where they plan to install their own commercial plant in the future, to avoid the complications associated with brewing in a busy bar.

Following the launch last year of their first bottle-conditioned beers in 750ml bottles – **Belgian IPA** (7.1%), barrel-aged **Flat White** (8.7%) and **Belgian Tripel** (9.3%) – LHG have now made their core range of



beers available in 330ml bottles. These are very distinctive as they come in short stubby bottles, known as "stubbies" in the trade, which are used extensively in Europe.

Recent collaborations have involved LHG brewing with Siren/Wild Beer on the small kit in St. Philips, and Verdant on the Cotswold Spring kit; with Siren Craft Brew and Wild Beer Company being well-established on the craft beer scene, whereas Verdant Brewing from Cornwall are the relatively new kids on the block and one of my favourite new breweries of 2015. Look out for these collaboration beers at Small Bar; also look out for USPA and US Porter on the LocAle bar at the CAMRA Bristol Beer Festival 2016.

Dave Graham

Readers' Letters

Readers are welcome to send letters to the Pints West Editor

Steve.Plumridge.PintsWest@gmail.com

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

The John Gatty letter

Since the last copy of this esteemed magazine, Christmas and New Year have gone by, but then so has my birthday, which falls between the both of them. I had booked a meal for the family in the Anchor, Thornbury, and it could not have been better. The landlady and landlord, Heather and Dave, could not have treated us better. There were 32 of us (all of the family, 24 adults and 8 children). The food was excellent and, as always, the beer was the same. We took over the complete dining area of the pub and, all being well, I shall be able to do the same thing this year.

Well 2016 has arrived, so I now start on my weekly activities, cribbage and dominoes. I'm not one for not one for New Year's resolutions; if I want to stop some activity in my life, I'll do it anytime, and as for dry January, forget it, I'm all in favour of a wet January.

It seems as though my regular trips to the Old Spot in Dursley are coming to an end, beaten by the bus company. I now have to get three buses to get there, but only one back. I can tell you we live in a crazy world and it's getting worse. But, there is a light on the horizon. I went to Chipping Sodbury and entered the Horseshoe, and felt completely at home. It has a great atmosphere and, better still, great beer, and it's only a one-bus journey.

I have just heard the terrible news that Steve Herbert, the ex-landlord of the Old Spot,

passed away suddenly. He was a great bloke and will be sorely missed among the drinking fraternity. (See separate piece below. Ed.)

Once again I have been in a discussion with a pub landlord regarding dark beers, and why they are craved for by some imbibers. Once again he said the main reason they are not easily available is they do not sell, and the majority of drinkers in this area prefer lighter coloured ales. I myself enjoy beers of all varieties and do not get tetchy if there is not a dark beer on the bar. Still I guess it's each to his own.

As I write March 12th will soon be here and once again son Roger and I will be joining the Saturday lunchtime queue to enjoy a few well kept ales at the Bristol Beer Festival. If there's anyone who should know me at this annual event, please come up and say 'Hi John', as I do enjoy talking to other beer lovers.

Here's to you in drinking.
Toodle pip.
John Gatty, Thornbury.

Steve Herbert RIP

I first met Steve Herbert in 2007, when I read in What's Brewing that the Old Spot in Dursley was named by CAMRA as national Pub of the Year, and Roger (son) and I decided to pay a visit to see what the pub was all about.

On arrival, we were greeted (or perhaps I should say welcomed) by the landlord, the one and only Steve Herbert. Roger and I decided that we should visit this gem of a pub on a regular basis, and so began our friendship with Steve. He was always up beat and the life and soul of the pub. His knowledge of real ale was tremendous, and usually on our visits we would be greeted with a recommended ale.

Before long these visits had become a monthly event and, from just Roger and me at the start, the numbers had swelled, and on

occasions there could be a dozen or more of us sat in the games room of the pub – most of us from Thornbury, but also from further afield once word got out that this was a place to visit for not only a decent pint but also good company. By now Steve had a sign made for



us stating "Reserved for Thornbury Quaffers", as seen here. It was a great shock when he announced he was leaving.

Now one of the beauties of visiting the Spot was the bus from Thornbury stopped right outside ... but it did not run after 6pm. So, on the night of Steve's farewell, Roger's lady friend took us over in her car, and I shall never forget Steve's words when we left – he said to Roger: "Thanks for bringing your dad over, it's made my night."

When he left he took over the Beehive in Cheltenham, so naturally I paid him a visit within a couple of months of him taking over, and as usual I had a great welcome from both Steve and Belinda, his wife. A few of us went over after that, but on the next occasion we visited he'd gone to the pictures, so we never got to see him. I was due to visit him later on this year but, sadly, this will never happen.

If there is a heaven, I know who will be running the best bar there, and if I should ever get there, I shall be regular.

Bye Steve – like many others, I shall really miss you.

John Gatty

News from Twisted Oak

There has been some expansion at the Twisted Oak Brewery over the past year. A third fermenting vessel has been installed and is up and running. The brewery is now producing around 4,500 pints per week.

The brewery owner Keith Hayles, has produced a new brew in collaboration with the **Hare** in North Street, Bedminster. The beer is called **Leveret** and described as an "Easy IPA" at 4.6% ABV. It is made with Mosaic, Chinook, Simcoe and Amarillo hops. Keith also produced a **Dismaland** ale to tie in with the Banksy exhibit in Weston-super-Mare during August and September 2015. It was made available at the **Criterion** and the **Waverley** in Weston-super-Mare.

Another new special ale called **Citra** has been produced during the last quarter of 2015. Citra is a 4.1% ABV ale hopped with Chinook, Wakatu and Citra.

They have made an investment in an additional larger delivery van and some extra nine-gallon casks. They also now have a small stock of 4.5-gallon pins for pubs that want to take smaller quantities.

Two other seasonal ales returned in late 2015, namely **Slippery Slope**, a 5.3% ABV traditional porter, and **Sheriff Fatman**, a 5.0% American amber ale. A small batch of Slippery Slope was also available in 500ml bottles.

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



Richard Harman

Marble's Chocolate Marble crowned Champion Winter Beer of Britain

After over a year of local tasting panels and regional heats leading up to the finals, CAMRA, the Campaign for Real Ale, announced recently that Chocolate Marble has been crowned the Best Winter Beer in Britain at the National Winter Ales Festival, Derby.

The Manchester stout was crowned the Champion Winter Beer of Britain five years after coming second in the 2011 Champion Beer of Britain.

CAMRA national director Nik Antona said: "Marble Chocolate is a more than worthy winner of one of CAMRA's highest accolades. It embodies everything a great winter beer should be, packed with flavour, complexity and depth, but still incredibly drinkable. No beer gets through to the final of the National Winter Beer of Britain without being good, and our three finalists really stood out for our judges in Derby. It's a fitting close to three fantastic years of the National Winter Ales festival

in Derby. I think we can all raise a glass to the great team here and wish Norwich well for 2017."

The chocolately stout was crowned the Winter Champion over a host of other finalists in four different beer categories (barley wines/strong old ales, old ales/strong milds, porters and stouts), including beers from both small microbrewers and large regional brewers.

Comments from Christine Cryne, chair of the National Winter Ales final judging panel: "The Chocolate Marble had a lovely chocolately aroma, with flavour of marmalade, mocha and raisins. The chocolate notes perfectly underlaid the mocha character and made a second drink a must".

This year's Silver went to Elland's 1872 Porter, while Innognito Stout by Plain Ales took home the Bronze award.



www.gloucesterbeerfestival.org.uk

4TH GLOUCESTER CAMRA BEER & CIDER FESTIVAL

FRIDAY 22ND – SATURDAY 23RD APRIL 2016
11.30AM – 11PM
AT THE HISTORIC BLACKFRIARS PRIORY,
LADYBELLEGATE STREET,
OFF SOUTHGATE ST - CENTRAL GLOUCESTER

100 + BEERS
AND OVER 30 CIDERS & PERRIES !!

PLUS THE RETURN OF THE GLOUCESTERSHIRE CHEESES!

HOT AND COLD FOOD, WINE & SOFT DRINKS
AVAILABLE
LIVE ENTERTAINMENT

ONCE AGAIN, PROUD TO SUPPORT THE
ROYAL BRITISH LEGION'S POPPY APPEAL

ADMISSION £6
INCLUDES FESTIVAL GLASS & PROGRAMME
(£1 REFUND AVAILABLE ON GLASS RETURN)

FREE PINT FOR CAMRA MEMBERS
(ON PRODUCTION OF A VALID CAMRA CARD)

[www.facebook.com/
GloucesterCamraSpringBeerCiderFestival](http://www.facebook.com/GloucesterCamraSpringBeerCiderFestival)

 @GLOS
BEER
FEST

 www.gloucesterbeerfestival.org.uk

CHIPPENHAM



BEER FESTIVAL

Friday 22nd & Saturday 23rd April 2016
Sports Hall, Olympiad, Chippenham SP15 3PA
(5 minutes from rail and bus stations)

Friday evening 6pm to 11pm ~ £10
Saturday lunch 11am to 3.30pm ~ £10
Saturday evening 7pm to 11pm ~ £9

Prices include festival glass,
programme and £3 of beer tokens.

Tickets available from:
Three Crowns, Chippenham;
Julian House Charity Shop, Chippenham;
or via website below.

Organised by the North West Wiltshire Branch of CAMRA
Further details will be posted on the web site in due course

www.nwwiltscamra.org.uk
Facebook: ChippenhamBeerFestival2016



CAMPAIGN
FOR
REAL ALE

Cryptic Crossword

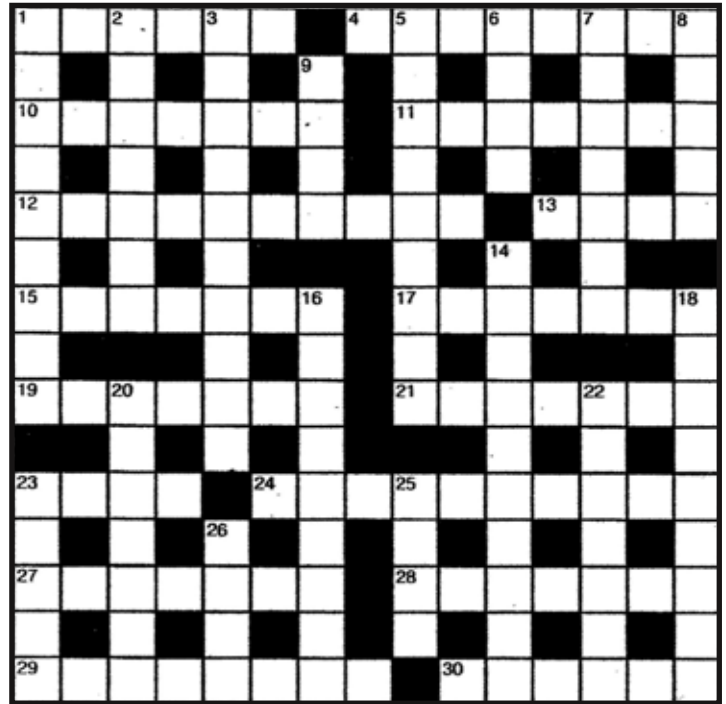
Compiled by Pete and Eddie Taberner

ACROSS

1. see 8 dn.
4. A group round of Spitfires? (8)
10. It's normal to ask for "the usual" (7)
11. Don't start straining to throw up. Get the picture! (7)
12. Owl heard and goat seen around energetic Scottish knees up (10)
13. Beginnings of Worthington's before fermentation (4)
15. A stout to go with Scots' porridge (7)
17. Drunken tease is certainly not the hardest (7)
19. The realm of Abbot's 10:4 ale (7)
21. Quickly dismiss singular pub game (7)
23. Scottish beer sold in odd clannish packaging (4)
24. Mild in East is very fruity (10)
27. A lager for the old England captain? (7)
28. Blonde beer on the side at Stamford Bridge (7)
29. American pale starters with small French female – a stimulant to eat (8)
30. Yeast disturbed by first drinker who lingered (6)

DOWN

1. Tosser making hay with the RCH beer and... (9)
2. ... hit the fortified wine in sympathy (7)
3. The master of ceremonies is prepared for dancing red YMCA on EE's (5, 5)
5. The Kings Chipstone's strong beer for domineering women (5, 4)
6. Senior bishop discovered in the cellar chilling... (4)
7. ... root beer ingredient giving him zero confusion (7)
8. Dark beer of choice for this hotel employee (5, 6)
9. Some local males seen at a theatrical Clifton tavern (4)
14. Teams sing out consuming first 'Newkie' on an errand (10)
16. Evenly ill aim, spilling shots at unfinished Shirehampton pub (9)
18. Halted her tipsy Glasgow periodical (3, 6)



20. Dr No taking a nip when drunk avoids any spillage (3-4)
22. Steve's first among a number needing a drink (7)
23. Two small firms join up to make a chocolate malt flavour (5)
25. Regulars at a beastly Westbury-on-Trym pub? (4)
26. A large measure for the mug who wants to get ahead! (4)

Solution on page 46

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:



CAMPAIGN
FOR
REAL ALE

- **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
- **Beaufort Arms**, North Road, Stoke Gifford
- **Bell**, Badminton Road, Old Sodbury
- **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
- **Channings**, Pembroke Road, Clifton, Bristol
- **Cider Press**, Gloucester Road, Bristol
- **Coach & Horses**, Highland Square, Clifton, Bristol
- **Cornubia**, Temple Street, Bristol
- **Cotham Porter Stores**, Cotham Road South, Kingsdown, Bristol
- **Drapers Arms**, Gloucester Road, Horfield, Bristol (micro-pub)
- **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
- **Gloucester Old Spot**, Kellaway Avenue, Horfield, Bristol
- **Golden Guinea**, Guinea Street, Redcliffe, Bristol
- **Gryphon**, Colston Street, Bristol (just up from Colston Hall)
- **Hare**, North Street, Bedminster, Bristol
- **Hare on the Hill**, Thomas Street North, Kingsdown, Bristol
- **Hope & Anchor**, Jacobs Wells Road, Clifton, Bristol
- **Horseshoe**, Downend Road, Downend, Bristol
- **Horseshoe**, High Street, Chipping Sodbury
- **Imperial**, South Parade, Weston-super-Mare
- **Lamplighters**, Station Road, Shirehampton

- **Lime Kiln**, St George's Road, Bristol (behind City Hall)
- **Mill House**, Emerson Way, Emersons Green, Bristol
- **Nettle & Rye**, Kings Road, Clifton Village (formerly Hophouse)
- **New Inn**, Badminton Road, Mayshall
- **Old Stillage**, Church Road, Redfield, Bristol
- **Orchard Inn**, Hanover Place, Bristol
- **Organ Inn**, High Street, Warminster
- **Penny**, Whiteladies Road, Bristol (by Clifton Down shopping centre)
- **Prince of Wales**, Gloucester Road (near the Arches), Bristol
- **Red Admiral**, Alexandra Parade, Weston-super-Mare
- **Rising Sun**, Claremont Terrace, Camden, Bath
- **Robert Fitzharding**, Cannon Street, Bedminster, Bristol
- **Robin Hood**, St Michael's Hill, Kingsdown, Bristol
- **Roo Bar**, Whiteladies Gate, Clifton, Bristol
- **Rose & Crown**, High Street, Wick
- **Royal Oak**, High Street, Nailsea, Bristol
- **Royal Oak**, Lower Bristol Road, Twerton, Bath
- **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, St Paul's, Bristol
- **Swan**, High Street, Thornbury
- **Talbot Inn**, Bath Road, Keynsham
- **Three Brooks**, Bradley Stoke District Centre, Bradley Stoke
- **Three Tuns**, St George's Road, Hotwells, Bristol
- **Victoria**, Southleigh Road, Clifton, 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

The details of the discounts vary from pub to pub and possibly 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.

CAMRA Young(ish) Members

Since the start of 2016, the Bristol & District CAMRA Young(ish) Members and I have been out and about on a number of trips and social events, which have all been enjoyable. In January we were determined not to take part in 'Dry January', and instead hopped on a train to Bath one Saturday morning. Alighting at Oldfield Park station, we took a short walk down the river to one of Bath's newest and most innovative breweries, **Electric Bear**, where we were treated to an interesting and informative brewery tour given by head brewer Guillermo Alvarez (G to his friends), formerly of St Austell and Rebel Brewing. Our thanks go to G and Electric Bear owners Chris and Jacq Lewis for their hospitality and warm welcome, and we look forward to seeing them and their beer at the Bristol Beer Festival.

After the brewery tour we headed along the river into the centre of Bath, where we visited a number of the city's Good Beer Guide-listed pubs before catching the train back to Bristol Temple Meads in time to call in at the **Seven Stars** and **Cornubia**.

A fortnight later, and undaunted by two rival CAMRA events taking place on the same day (the women members' get-together and the BADRAG Kingsdown crawl), we spent the afternoon visiting some

pubs on the shortlist for the branch's pub of the year.

A few of us also made it to Plume of Feathers' album launch night at the **Stag & Hounds** in early February (see separate article below), which was thoroughly enjoyed by everyone who attended.

Looking ahead to future events, March sees a full month, with a get-together at the 'Metale Festival' at the **Gryphon** on Saturday 5th, the week before the hotly-anticipated Bristol Beer Festival where you'll find a number of us Young(ish) Members there on both sides of the bar. Once we've recovered from the exertions of the festival and the excitement of a long Easter weekend, the evening of Wednesday 30th March will see a crawl around some of Bristol's finest pubs – more details to follow once I decide on a route.

As ever, all CAMRA members – young, young(ish) and old – are welcome to come along and take part in our events, so please do get in touch by email (badyoungmembercontact@gmail.com) or on Twitter (@youngBADales).



Stephen Edmonds



Plume of Feathers

What do you do if you're a gigging musician who notices that the pubs around the country that you've played at just a few months before are no longer in existence, and you then read a report by the Institute of Economic Affairs that states that the UK has lost 21,000 pubs since 1980, with half of those closures taking place since 2006? If you're Paul Tierney, a Glaswegian who's lived in Bristol for the past six years and who performs under the name 'The Lonely Tourist', you collaborate with local musician Chris Webb to form 'Plume of Feathers' and write, record and release an album of the same name.

Taking its name from the pub on Hotwell Road that had been in existence since 1775 but which closed in 2013 and has now been converted into flats, the album has as its overriding theme the decline of pubs in the past few years and the effect that this has had on all those who come into contact with pubs. Interspersed between songs about subjects such as the trepidation of meeting a girl in a pub for the first time ('First Date'), having a late night session ('Lock In') and the real story of the physical bar of a closed pub being sold for firewood ('The Bar From The Halt'), are a number of tracks that evidence that this project has been a labour of love for Paul, with relevant historical excerpts and personal testimony set to music. To set the scene, the first track on the album is an interview with Mark Griffiths, who is currently the landlord of the Stag & Hounds in Old Market and whose family have been publicans for three generations.

With the Stag & Hounds connection, it was fitting that the album was launched there to a packed-out room on a Friday night in early February, with Paul (lead vocals and guitar) and Chris (backing vocals, guitar and Suzuki Omnichord) being joined by Jim Evans (bass) and Brian Price (drums) to form a four-piece that held the assembled throng

in thrall with their musicianship and stagecraft. Adding to the experience expertly and wonderfully was a video backdrop designed by Stephanie Black, with an ever-changing collage of images relevant to the album's theme and each individual song displayed as the performance took place. And to top it off, the walls were bedecked with packets of crisps to add to the pub theme, and which were for the audience to enjoy at the end of the gig (provided, of course, that they bought an album or some Plume of Feathers merchandise...). With each song having a different musical style and influences, such as hints of Belle & Sebastian, New Order or Camera Obscura, there is something for everyone in Plume of Feathers' music, although everyone at the album launch seemed to thoroughly enjoy each and every song.

Although there was no motivation behind the album other than wanting to highlight the plight of pubs, Paul and Chris have been delighted by the reaction to the album, with it receiving airplay from both Steve Lamacq and Gideon Coe on BBC 6 Music and on BBC Radio Bristol and Amazing Radio, as well as 'First Date' being chosen by BBC Radio Scotland as its single of the week on its release late last year. Buoyed by this response, Plume of Feathers are now looking to perform the album (and backing visuals) at other pubs and venues in the local area and across the country, and are perhaps only half-joking when mentioning that they're planning a tour of every Plume of Feathers pub in Britain...

Plume of Feathers' self-titled album can be found on iTunes, Soundcloud, Bandcamp and Spotify, and will hopefully be appearing at a pub near you in the near future.



Stephen Edmonds

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...

 <p>£20 worth of JD Wetherspoon Real Ale Vouchers.**</p>	 <p>15% discount with weird fish in store and online</p>	 <p>10% discount on toprooms.com.</p>
 <p>10% savings at Cotswold Outdoor.</p>	 <p>10% off all orders</p>	 <p>20% off brewery and beer tasting tours.</p>
 <p>10% discount on booking with cottages4you.</p>	 <p>10% discount on booking with Hoseasons.</p>	 <p>Up to 52% off - with attractions for the family too numerous to name.</p>

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

* This price is based on the Direct Debit discount. ** Joint CAMRA memberships will receive one set of vouchers to share. CAMRA reserves the right to withdraw any offer at any time without warning and members should check the CAMRA website for updated and details of current offers.

A Campaign

of Two Halves

Fair deal on beer tax now!

Save Britain's Pubs!



CAMPAIGN FOR REAL ALE



Join CAMRA Today

PINTS WEST (Bristol & District and Bath & Borders branches) - Edition 109

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 _____

 _____ Postcode _____

Email address _____
 Tel No(s) _____

Partner's Details (if Joint Membership)

Title _____ Surname _____
 Forename(s) _____
 Date of Birth (dd/mm/yyyy) _____
 Email address (if different from main member) _____

	Direct Debit	Non DD
Single Membership (UK & EU)	£24 <input type="checkbox"/>	£26 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£29.50 <input type="checkbox"/>	£31.50 <input type="checkbox"/>

For Young Member and other concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

01/15

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

Join CAMRA today - www.camra.org.uk/joinus



Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St. Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society Service User Number

To the Manager _____ Bank or Building Society
 Address _____

 _____ Postcode _____
 Name(s) of Account Holder _____

9 2 6 1 2 9

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number _____
 Name _____
 Postcode _____

Instructions to your Bank or Building Society

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

Signature(s) _____

Date _____

Bank or Building Society Account Number

Branch Sort Code

Reference



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.

Book review: The Red Lioness

It was Grand National weekend and Cathy Price had just popped into a pub in the Lake District to see how her horse was doing. A sign alerted her to the fact that this was the most common name for a pub in the UK.

'I wonder if anyone has ever visited them all,' she thought. The name of the pub was the Red Lion. And so, the quest began...

In a journey of 656 pubs and nearly 100,000 miles through a recession and better times, she believes she has visited every UK Red Lion from the very worst to the most magical.

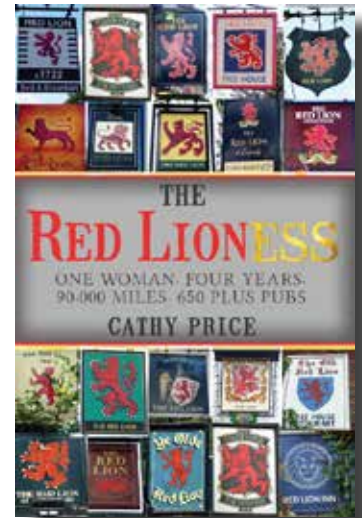
Taking in Enid Blyton, James Bond and Clark Gable, plus Royalty and rock 'n' roll, births, deaths, marriages and ghosts, and of course her own personal life story evolving over more than four years, this is a heart-warming adventure that captures the essence of everything quirky and British. She has been involved with, and had the support of, many pubs and breweries along the way and was thanked in a personal letter from David Cameron for raising the profile of the British pub. This is also an accurate log of every Red Lion between April 2011 and September 2015, indicating the state of our British pubs in general.

Part guide, part adventure ... meet the characters and stories behind the Red Lion pub in this unique journey as Cathy saw them one at a time.

There is a Red Lion near you and she has visited it!

Adrian Tierney-Jones

The Red Lioness is published by Matarador and edited by broadcaster/ghostwriter Tony Horne. It is now available from the CAMRA shop at www.camra.org.uk/shop.



Talisha writes...

Talisha Mills was on the Bristol & District CAMRA branch committee for two years in the role of Young Members Co-ordinator (now superseded by Stephen Edmonds) before returning to her roots up north. She likes to keep in touch.



New Year in Cardiff

First of all (and rather belatedly) ... happy New Year everybody! What did you do to welcome in 2016? Did you party the night away with a porter? (Is that possible?) Did you just chill out with a couple of real ciders? You could say my New Year celebrations were a combination of the two. But that's me ... I like to mix it up! After bringing in the New Year in London I travelled to Cardiff on Sunday 3rd January.

After a good few hours travelling, I got unpacked and went for food. Belly full, it was definitely time for a beer in one of Cardiff city centre's many pubs ... but apparently not. All of them seemed to have shut at 9.30pm! Jeez, the city must have taken the "lock up your sons" advice extremely seriously!

So, back to the hostel bar I went, and not really liking the look of the keg selection I decided on a bottle of Brothers Toffee Apple 'cider'. And no, it was nothing like my beloved *Mr Whiteheads* draught Toffee Apple cider I frequently enjoyed in the Augustus John, Liverpool. Ahhhhhhh.

Right then! On the Monday I was determined to enjoy some good beer especially after a hard day of sitting around doing nothing (it's gruelling work being a TV extra!). So I comes up with a plan don't I!?

OK, not much of a plan. Slug and Lettuce for food as it's 50% off food on a Monday then have a pint in each of three pubs that are on my way back to the hostel (yes three, it was a Monday night!)

The plan almost gets off to a terrible start after I descend the stairs into **Hopbunker**. There's 15 handpumps, all £3 a pint, and 20 keg craft ales, stouts, lager and cider. Surely I'll need to stay for more than one?

I head to the left, the beginning if you will, and move slowly along weighing up my options. The barman stays silent on the other side. I may have got my pint sooner if he had made an offer to narrow the selection to my taste but, alas, I make it to the end and I see what Hopbunker has done! It has saved the best till last with North Cotswolds' Hung, Drawn and Portered – West Midlands Champion Porter 2014, and I can taste why!

However, Hopbunker, despite your comfortable atmosphere and nice ale you're "just a temporary fix ... it don't mean that much to me. Just a filler in the space that happened to be free...". (Any Adele fans out there?)

OK, moving swiftly on. Next stop: **Rummer Tavern**. The first thing I notice is ... women! Sons still locked up eh, Cardiff? Nah, it's fab to see. The solo lady enjoying her Old Rosie, the student studying and sipping something straw coloured, the women at the bar getting in my way as they ummed and ahed over which ale to have next. Lovely, but move over ladies, it was my turn to consider premium ale (Wye Valley's Butty Bach) vs premium bitter (Caledonian Brewery's Flying Scotsman). They're both tried and tested, yet neither is a real favourite of mine so whatever that little inkling is that draws you to one beer over another led me to the Scotsman (oh, I do seem to fall for the Scottish in Cardiff!).

The beer goes down well and the pub is nice and cosy so I stay for another. I want something different. There's the aforementioned Butty Bach, the oft sighted Bath Ale Gem, Purity's Mad Goose, and Tudor Brewery's Sugarloaf. The Sugarloaf is apparently the darkest which you would think I'd go for but it wasn't for me. But I guess the Mad Goose is. With the strapline "Watch out for the Goose, her hiss is far worse than her bite, though she might drive you clucking mad, underneath it all she's not that bad" how could it not be?

And that's it, that's my three pints. Or is it? No Cardiff trip would be complete without a visit to a Brains pub right? My final stop is the **Old Arcade**. There's the usual array of Brains ale – SA, SA Gold, and Dark – and then the Reverend James Original catches my eye and a smile comes to my lips. Whenever I see this beer it reminds me of after-work afternoons my colleagues and I spent in the Railway Tavern, Liverpool. A trip down Liverpool memory lane whilst drinking in Cardiff ... why not?

But wait a minute ... it tastes different! It appears cleaner, fresher. Surely I'd have noticed a 'difference' whenever I drunk it in Bristol. Had I drunk it in Bristol? Is this the same thing as Guinness tasting different in Dublin? Does the additional travelling time to Liverpool allow a more, robust flavour to develop? Or, exactly what was I drinking in Liverpool? I'm confused. But what else is new?

Maybe someone can get back to me after their visit to the CAMRA AGM in Liverpool in April if you find yourself in the Railway Tavern part of town? Or maybe not.

Well that's just a little snapshot of my January visit to Cardiff. Don't get jealous Bristol; I visited you too and enjoyed a lovely evening in the Crown in Saint Nick's market, thank you very much! Now you guys enjoy the AGM folks! Unfortunately I don't think I'll be able to make it as my April has been taken over with a trip to Amsterdam and a hen do in Brighton, all preceded by a March trip to Bruges. I'll make sure to drink good ale and tell you all about it.

Love Talisha xxx

Solution to the crossword on page 42

Across: 1 see 8dn, 4 Squadron, 10 Typical, 11 Etching, 12 Hootenanny, 13 Wort, 15 Oatmeal, 17 Eastest, 19 Kingdom, 21 Skittle, 23 Cans, 24 Clementine, 27 Curtin, 28 Chelsea, 29 Appetite, 30 Stayed, Down: 1 Pitchfork, 2 Rapport, 3 Emcee ready, 5 Queen bees, 6 Arch, 7 Rhizome, 8 & 1ac Night porter, 9 Alma, 14 Assignment, 16 Lamplight, 18 The Herald, 20 Non-drip, 22 Thursy, 23 Cocoa, 25 Mice, 26 Pint.

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)

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 11 Mar:** Horseshoe, Cipping Sodbury, 12:30.
- **Wed 16 Mar:** sub-branch meeting, Fox Inn, Old Down, 8pm, followed by a survey visit to another nearby pub.
- **Fri 8 Apr:** Horseshoe, Cipping Sodbury, 12:30.
- **Wed 20 Apr:** sub-branch meeting, wheatsheaf, Thornbury, 8pm, followed by a survey visit to another nearby pub.
- **Fri 13 May:** Horseshoe, Cipping Sodbury, 12:30.
- **Wed 18 May:** sub-branch meeting, Plough Inn, Pilning, 8pm, followed by a survey visit to another nearby pub.
- **Fri 10 Jun:** Horseshoe, Cipping Sodbury, 12:30.
- **Wed 15 Jun:** sub-branch meeting, Anchor, Thornbury, 8pm, followed by a 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.

Bath & Borders branch diary and contact

- **Thu 3rd March 8:30pm.** A micro crawl in Trowbridge, starting at the Court House, and then the Kings Arms, both Castle Street.
- **Tue 8th March 8:30pm.** A social at the Inn at Freshford.
- **Fri 11th March 11:30am.** Bristol Beer Festival, lunchtime session.
- **Fri 18th and Sat 19th March.** Frome Beer Festival, Cheese & Grain, Frome. See www.fromebeerfestival.co.uk for details.
- **Thu 24th March 8:30pm.** A social at the Wheelwrights Arms, Monkton Combe.
- **Tue 26th March 8pm.** Branch meeting at the Prince of Wales, Dilton Marsh.

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

Important reminder

The Bristol & District and the Bath & Borders branches are now both using the CAMRA email system as the main method of communicating directly with members. If you are a CAMRA member please make sure that you provide CAMRA with your current email address. Go to www.camra.org.uk and log in with your CAMRA membership number and check that your contact details (including your email address) are up to date and that your preferences are set to 'Allow Email'. Thank you.

Bristol & District branch diary and contact

- **Tue 1 Mar:** Bristol Beer Festival organising meeting, Gryphon 8pm.
- **Thu 3rd March:** Bristol Pubs Group meeting, Bag of Nails 7pm.
- **Wed 9th March:** Committee meeting, Gryphon 8pm
- **Thu 10th - Sat 12th March:** Bristol Beer Festival, Brunel's Old Station, Temple Meads.
- **Sat 19th March:** CAMRA ladies get-together. Start Volunteer Tavern, St Judes 1pm. Contact on the day Denise Swain 07821 157655.
- **Wed 23rd March:** Branch meeting, the Hare, North Street, Bedminster 8pm.
- **Wed 30th March:** Young(ish) Members pub crawl (details tbc).
- **Wed 13th April:** Committee meeting, Gryphon 8pm.
- **Thu 21st April:** Bristol Beer Festival wash-up meeting, Gryphon 8pm.
- **Sat 23rd April:** BADRAG visit to Chippenham Beer Festival by train. Meet Temple Meads Station 10:40am in time to purchase GroupSave tickets (33% off) to catch the 11:00 train, arriving for the lunchtime session (11:00-3:30). Contact Dave Kibble 07976 732934 by text to reserve your £5 ticket and avoid the queues.
- **Wed 27th April:** Branch meeting, 8pm, venue to be confirmed.
- **Thu 5th May:** East Bristol Mini Mild Trail, starting in the Kings Arms Kingswood 7pm (buses 6,17,35,42,43,319), then by bus to Redfield visiting St Georges Hall and the Old Stillage, and joining up with the Bristol Pubs Group at the Old Stillage. Trail leader Norman Spalding 07790 237562.
- **Thu 5th May:** Bristol Pubs Group meeting, the Old Stillage, Redfield 7pm.
- **Wed 11th May:** Committee meeting, Gryphon 8pm.
- **Sat 14th May:** South Glos Mild Trail, depart Cornubia 11.15am, arrive back in central Bristol by 7.30pm.
- **Wed 25th May:** Branch meeting, 8pm, venue to be confirmed.

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)

Weston sub-branch diary and contact

- **Fri 4 Mar:** Minibus trip to Somerset leaving Off The Rails at 7pm, returning at 11pm. Book seat with Bill Barnes – email bbarnes20@gmail.com or phone 07773981726.
 - **Sat 2 Apr:** Weston to Bristol bus crawl, leaving Weston on X1 at 11:12am.
 - **Sat 30 Apr:** Visit to WsM Cricket Club Beer Festival.
 - **Sat 7 May:** Taunton town centre crawl, leaving train station at 11:24am.
 - **Fri 27 May:** Visit to Brit Beer Fest.
 - **Sat 11 Jun:** A2 bus from Weston at 10:30 to Churchill, with crawl to Langford and Wrington.
 - **Fri 29 Jul:** Visit to Lions Beer Festival Beach Lawns WSM at 8pm.
- Additional events may be added. For updates see our Facebook page or email the socials contact below.*

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 – ogrekirst@hotmail.com

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



WHAT?PUB



whatpub.com
Featuring over 35,000 real ale pubs

Thousands of pubs
at your fingertips!



Over 96%
of Britain's
real ale pubs
featured



Information
updated by
thousands
of CAMRA
volunteers



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

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

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

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

AN APPEAL FOR HELP!

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

HOW TO HELP . . .

Go to the pub!

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



Update the details!

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

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

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

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

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

- **HIT 'SUBMIT UPDATES'**

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



This is a great resource for drinkers across Britain, and a really good way to promote all the good real ale pubs in our area, not just the absolute crème de la 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!