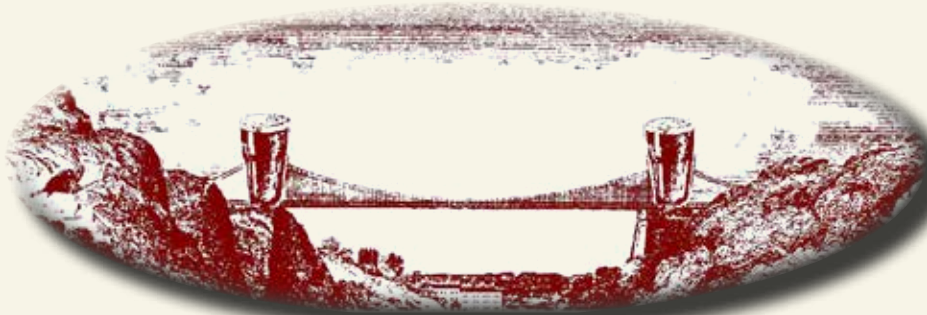




CAMPAIGN
FOR
REAL ALE

AWARD-WINNING



No. 110

Summer
2016

CAMPAIGN
FOR
REAL ALE

www.camrabristol.org.uk

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, May 2016 ©

Next edition: end of August 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

Bianca Ambrose	Laurie Jackson	Richard Brooks
Chris Rogers	Lesly Huxley	Richard Harman
Dave Graham	Mark Steeds	Robin E Wild
Dave Kibble	Martin Gray	Roy Sanders
Dave Strawford	Martin Ansell	Stephen Edmonds
Duncan Shine	Marty Cummins	Steve Comer
Eddie Taberner	Michael Bertagne	Steve Hunt
Graham Watson	Neil Ravenscroft	Steve Plumridge
Henry Davies	Nigel Morris	Tim Belsten
Jan Deverell	Norman Spalding	Tim Webb
Keith Morey	Pete Taberner	Tony Durbin
Laurie Gibney	Phil Cummings	Vince Murray

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

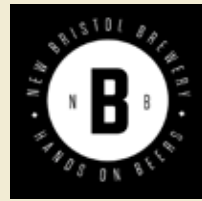
www.bristolcamra.org.uk

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

Front cover:

Photograph of the inside of the Old Market Assembly by Paul Blakemore.

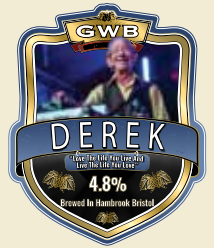
Contents:



Page 25



Page 6



Page 25

BATH & BORDERS

Page 22



Page 8

Moor Beer

Page 17



Page 14



Page 30



Page 16



Page 20

WIPER AND TRUE

Page 31



Page 15



Page 19

BADRAG

Page 12



Page 21



Page 36

And much, much more...

come and experience an extensive collection of quality real ales and international beers under one roof

CAMPAIGN FOR REAL ALE

exciting choice of food live music and entertainment all in a fun friendly festival atmosphere

THE CAMPAIGN FOR REAL ALE PROUDLY PRESENTS

GREAT BRITISH BEER FESTIVAL 2016
9-13 AUGUST
OLYMPIA LONDON

BOOK YOUR TICKETS NOW

0844 412 4640

www.gbbf.org.uk/tickets

@GBBF GreatBritishBeerFestival

The Old Market Assembly



In the few months since its opening on the site of a former Lloyds Bank on West Street in the Old Market area of Bristol, in December last year, the Old Market Assembly has quickly gained a reputation for good quality food, drink, music, entertainment and atmosphere.

Owned and operated by the company behind the Canteen in Stokes Croft and No.1 Harbourside in the city centre, the ethos behind the Old Market Assembly is the same as at its two sister establishments,



focussing on sustainably- and locally-sourced food and drink with organic ingredients, and vegan and vegetarian options.

When it comes to real ale, this means that the four cask handpulls will invariably be offering brews from local brewers such as Bristol Beer Factory, New Bristol Brewery, Wiper & True and Butcombe, as well as Arbor beers that are specifically unfiltered for sale at Old Market Assembly. Real ciders from Pilton Cider and Cleve Orchard are also on sale and, for the oenophile, a number of quality organic wines are available by the glass and bottle, all of which complement the food menu.

The dinner menu is divided into sections split by vegan, vegetarian and meat/fish options, while the brunch menu is available from 11am to 3pm Saturdays and 11am to 4pm Sundays, and a £5 lunch menu is on offer between noon and 3pm weekdays, with all menus offering gluten- and dairy-free options. Bread is baked in-house and has proved exceptionally popular, and can also be bought at the Harbourside market every weekend.

What sets the Old Market Assembly apart from its stable-mates is the existence of a 100-seat theatre at the back of the premises. This is the *Wardrobe Theatre* which used to be based at the White Bear pub on St Michael's Hill until it moved to its current venue when it



opened last year. As a result, distinctive theatrical, comedy and musical performances can be enjoyed most evenings, and the venue also hosts events for children during school holidays.

Just in time for the start of the long British summer, a roof terrace area opened in mid-May, which is bound to prove popular in the sunshine, especially when the barbecue is fired up on the roof, as it was



for the terrace's launch weekend. Plans are already afoot to extend the terrace in time for next year, when no doubt the summer will be even sunnier and warmer. Customers shouldn't despair when the winter months come, however, as customers will be just as warm inside in front of the wood stove.



Whether a lover of ale, food, theatre or just great atmosphere and ambiance, the Old Market Assembly is a fine addition to the Bristol scene, and is definitely worth a visit in the coming weeks and months.

Stephen Edmonds

Photos by Paul Blakemore and Adam Jung

ARGUABLY ONE OF THE SOUTH WEST'S LARGEST INDEPENDENT BEER & CIDER FESTIVALS

NAILSEA & BACKWELL BEER & CIDER FESTIVAL

AT NAILSEA & BACKWELL RUGBY CLUB

FRIDAY 15TH JULY, 6PM - 11PM
SATURDAY 16TH JULY, NOON - 11PM
SUNDAY 17TH JULY, NOON - 6PM

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

ABOUT THIS YEAR'S 13TH ANNUAL FESTIVAL

Tickets available from several venues. More details on our website.

Over 160 Beers, Ciders & Perries.
 Free Live Music Saturday & Sunday.
 Children's Village, Food Outlets & many other attractions.
 Advance ticket valid for all sessions £8 includes programme, Commemorative Glass & first half-pint.

NEW FOR 2016 - FREE BUS SERVICE
 From Nailsea & Backwell Train Station, with pick-ups in Nailsea to the Festival every 30 minutes (On the Sat & Sun from 12 noon).
 Full route details at WWW.APPLEFEST.CO.UK

See our website WWW.APPLEFEST.CO.UK for full festival details, directions & public transport links, or call us at the Club **01275 810818**

Shine on Kingsdown

In what is sometimes called the Hospital District of Bristol, to the north of the city centre and south of Cotham, there is the mainly residential district of Kingsdown. It is host to an eclectic mix of pubs and bars.

Catering to a mix of healthcare and other workers, local residents and students, there is a great choice of venues for food and/or that pint of ale. Many don't open till late afternoon, so it's always worth checking whatpub.com and with the venue.

The Hare On The Hill 41 Thomas Street North, BS2 8LX

Originally the Masons Arms, and a pub since the early years of Queen Victoria's reign, this pub experienced a renaissance under the aegis of Bath Ales and thrived for the early years of this millennium. Nowadays, the impossibly steep slope of Thomas Street North is home to an independent free house, and the pub was refurbished in 2015,



though the lovely green-glazed tiles are still outside.

There is a lighter, airier feel to the place these days, but the beer is as good as ever. There are typically five real ales on offer, usually but not exclusively from local breweries (including Bath Ales, but also Cheddar, Moor,

Good Chemistry, etc). There is also a range of 'craft keg' beers. An addition to the beer offering is the concept of pop-up restaurants, with *Ana's Kusina* doing a kitchen takeover during May for example. It's worth noting the Hare doesn't open till 5pm Monday to Thursday (4pm on Friday and all day at the weekend).

The Hillgrove Porter Stores 53 Hillgrove Street North, BS2 8LT

Trading as the Dublin Porter Stores from 1863 or thereabouts, the Hillgrove Porter Stores moniker appeared in the late 1960s or early 1970s. The Usher's masthead still appears above the door, but these days the pub is part of the Dawkins Taverns 'chain'. From memory, I think this was one of Glen Dawkins' first pubs, after the Miner's Arms in St Werburghs.



As a Dawkins pub, it always has a great selection of beers, with up to a dozen or more available. Not just their own regular brews (Bristol Best, Bristol Gold and Bristol Blonde) but also seasonal

specials such as Foresters Black, an oat milk stout, and Sorachi Ace, a hazy blonde beer that actually has a hint of coconut. In addition to the house beers there are always a number of guests, sourced regionally from micro and small breweries.

The horseshoe-shaped bar and traditional décor make this a modern pub with a very traditional feel, and there's a lovely little hidden garden for the three days of summer we have left this year.

This is another pub that (a) has kitchen takeovers (a recent one being *Smokin' Buns*), and (b) doesn't open till 4pm during the week (and 2pm at the weekend).

The Kingsdown Wine Vaults 31 Kingsdown Parade, BS6 5UE

Up a lung-burstingly, lactose-drainingly, acrophobia-inducingly steep hill from the BRI hospital is the Kingsdown Wine Vaults.

Since we're checking the terrific bristolstlostopubs.eu website, it tells us that this one goes back to 1867, and has also been known as the Star, Booth's Hotel and White's Hotel in the past.

A very traditional street-corner pub, it is quiet and sparsely furnished, with maps, pieces of musical instruments and a

Tony Benn poster on the wall.

There is also a sun-trap garden with loose stones and low wooden benches to sit on. Music is important here, with their Facebook page publicising gigs by the likes of *Ponchartrain*, *The Dangerous Curves*, *Slonk*, *Jamie Cruickshank* and *Katy Hooper*.

Two changing beers on handpump, Wickwar BOB and Purity UBU on my visit, both in good nick. And, guess what, it doesn't open weekday lunchtimes.



The Cotham Porter Stores 15 Cotham Road South, BS6 5TZ

Another Victorian boozier, the Cotham Porter Stores had the initials CPS long before the Crown Prosecution Service tried to usurp the acronym in 1981.

When I moved to Bristol in the 1980s, this was a thriving and bustling cider house, with three or four traditional ciders always on, and was the perfect place to watch the Test Match on the telly at lunchtime (those were the days when returning to the office half cut was almost *de rigueur*). It was a terrific little pub and such a shame that it deteriorated until it eventually closed due to lack of custom.

Fantastic news when, in 2013 (I think), the Wickwar Brewery took it over and gave it a new lease of life. Nowadays there are three handpumps and additional beers delivered by gravity, but the community feel remains, as do the benches and (so legend has it) the John Lennon sketch on the wall.

The beers will be from the Wickwar range, with shiny new pump clips for BOB, Station Porter and Cotswold Way and, hopefully returning this summer, Sundowner, a fruity copper-coloured session ale for that twilight refresher. Cheddar Valley and Traditional from Thatcher's are also available for the cider-heads among us. And, hurrah, they still show the sport! Not open at lunchtimes during the week though.

The Green Man 21 Alfred Place, BS2 8HD

Dawkins Taverns' other pub in Kingsdown, the Green Man is first listed as the Bell during the same Victorian boom as most of the pubs in this area. It's actually a Grade II-listed building and, as so often with





older pubs, it has a calm about it that seems to shut out the cares of the 21st-century workforce in favour of the six or seven beers and a couple of ciders that are on offer.

Again, Dawkins' own range of permanent and seasonal beers is on tap, plus a couple of

guests from other local small breweries.

Food is burgers from the *Bear Grillz* boys, and the Bristol Food Card is accepted here but, you've guessed it, it doesn't open till 4pm from Monday to Thursday.

The Highbury Vaults 164 St Michael's Hill, BS2 8DE

One of the best-known pubs in Bristol, the Highbury Vaults is on the CAMRA regional inventory of historic interiors. The tiny snug at the front, the bare wood floors and the little nooks and crannies to the rear are all little-changed and so the pub retains a real sense of historic charm.

The sun-trap garden to the rear is warm and wind-protected and consequently can get very busy in the summer time. Food is available all week except Sunday nights.

The beers are typically a few from Young's own range, plus the same amount as guests (maybe from St Austell, Bath Ales or Great Western and other smaller breweries). And this one's open all day every day!



Beerd Craft Beer And Pizza 157-159 St Michael's Hill, BS2 8BS

Also open all day, this is a relatively recent addition to the scene opened by Bath Ales in about 2011. It's almost directly opposite the Highbury Vaults mentioned above.

Although the pizza is an integral part of the offering – and very good they are too; try the chorizo & salami with roasted chilli & pepper – the

beer is also very important here. There is a wide range of craft keg beers which will test the resolve of even the most dogmatic real ale fundamentalist.

There are usually four cask ales on tap at any given time, with at least one from Bath Ales and then guests from not too far



away. An example might be the red ale Iron Age from Caerphilly's Celt Experience. Needless to say Beerd's own range also features heavily.

The White Bear 133 St Michael's Hill, BS2 8LX

If there is a competition for longest-serving pub in the area, then the White Bear – with its magnificent eponymous ursine statue – probably wins as we know it dates back to 1752, and you can see from the courtyard that this used to be a coaching inn, and a good place to stop

for those looking to trade from the docks at the bottom of St Michael's Hill.

Upstairs there is a small performance space, seating about 50. There are regular comedy nights, movie showings, charity fundraisers and even lectures/talks. Downstairs there is a comfortable lounge at the back and more traditional area at the front. Music is a feature in the evenings.

There are usually three real ales served by handpump, from local breweries such as Arbor Ales, Wickwar and Bristol Beer Factory. Again, open all day.



The Robin Hood 56 St Michael's Hill, BS2 8DX

If you approach the Robin Hood from the bottom of St Michael's Hill, you will see a sign saying 'Breathless? Why Not Pop In'. I was, so I did. This former Wadworth house, originally a grocer's but a licensed premises since 1841, has a lovely arched-window frontage.

Inside, it was refurbished not too long ago and now has a cheerier, more modern feel to it than previously. There are light magnolia walls, wooden flooring and furniture, and a massive screen at the back of the pub showing sport on BT and terrestrial channels.

There are six handpumps on the bar, boasting local brews from the Bristol Beer Factory, Cheddar Ales, Moor and others, as well as a traditional cider such as Weston's Old Rosie. Not open till 4pm during the week.



The Colston Arms 24 St Michael's Hill, BS2 8DX

This is the second pub to pre-date Queen Victoria, with the earliest known licensee serving customers here exactly 200 years ago in 1816.

The Colston Arms did spend a while as Micawber's Ale House but, thankfully, that was but a brief aberration and we're back to the original name.

This is lovely little pub, very informal but very welcoming. They have screens and show Premier League football, as well as rugby, cricket, tennis, etc. The food is of the simple pub grub variety, with a mean Sunday roast. There's a lovely little rear garden, and table-football if you're feeling competitive.

The pub is open all day, serving Butcombe Bitter and Marston's under-rated EPA, as well as two or three unusual guest brews, for example from Moorhouse's or Robinson's breweries.



Duncan Shine

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

Gold award for Twisted Oak's Spun Gold

The Twisted Oak brewery has won a Gold award for their **Spun Gold** ale in the Best Bitters category in the CAMRA 2015 south west regional Champion Beer of Britain judging round. Spun Gold is one of the brewery's three core beers and is a 4.5% golden coloured best bitter.

The other core beers are **Fallen Tree**, a 3.8% bitter ale, and **Old Barn**, a 4.5% ruby ale. The brewery also has a repertoire of seasonal and special ales.

Twisted Oak started brewing in 2012 and was originally a part-time operation but its ales have been in such demand that it is now run full-time. The brewery is located in a farm building near Wrington.

A presentation was made at the **Old Barn** pub, in Wraxall near Nailsea, on Monday 21st March to Keith Hayles who with his wife Deb are the joint owners of the brewery. Keith was understandably delighted to have received the award. The presentation was enhanced by the consumption of a couple of pints of Spun Gold.

The Old Barn pub serves the Old Barn and Spun Gold beers on a regular basis.

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

Richard Harman

In the photo, Richard Harman presents the certificate to Keith Hayles (right) outside the Old Barn in Wraxall



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.

JAIL ALE ALC 4.8%
DARTMOOR IPA ALC 4.0%
LEGEND CASK ALE ALC 4.4%

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

Chums Micro Pub
 22 Chandos Road, Redland
 Bristol BS6 6PF

NOW OPEN!

Serving Real Ales, Ciders, Good Wine and Bottled Belgian Beer

Opening Times
 Monday to Thursday 4pm-10.30pm
 Friday-Saturday 12noon-11pm
 Sunday 12noon-10pm
 (Last drinks served 30 minutes before closing)

'A Micropub is a small freehouse which listens to its customers, mainly serves cask ales, promotes conversation, shuns all forms of electronic entertainment and dabbles in traditional pub snacks'

Viva la revolution! Chums opens as the second Bristol micropub

The Bristol micropub revolution continues with the recent opening in April of Chums in Redland. This is the second micropub in Bristol after the Drapers Arms opened on Gloucester Road towards the end of last year. Landlord Mark Farrell found the premises for Chums on Chandos Road because of his sister's connection with this part of Redland. "It promises to be a great location," he says. "There is a kind of critical mass building up in this destination street, with lots of cafés and restaurants here." Indeed, as is common to many of Bristol's streets, Chandos Road has seen the slow conversion of local shops into places to eat and drink, and Chums is located in a retail space that used to be the local Spar. Mark is an experienced publican; he spent two years building up the business at the Three Tuns on St George's Road, before it was taken on by local brewers Arbor Ales, as well as three years at the Plume of Feathers on Hotwells Road.

Speaking about this new micropub venture, Mark explains that it is a whole different ethos compared to running a traditional pub. It's not just about there being no TV and no music on the premises, Mark is attracted by the opportunity to develop closer relationships with his customers and the local community, listening to what they want and

providing it. The other thing he says is: "With this set-up the rent is fixed; I know what rent I am paying for the next five years, and I am free to buy ale from whichever suppliers I like. That makes business planning easier; rents have basically doubled in a short period in other pub premises. It also means we can establish good relationships with local independent brewers and offer beer to our customers at a fair price." Chums has a number of handpumps with beers from Wye Valley, Butcombe, XT and Flying Monk intended as regulars, added to by an additional couple of changing 'guest' brewers. Mark is offering beers between about 3.7 and 5% ABV, because, as he says: "I think people appreciate a good session ale, it means they can sit and chat for a while, and that's really what a micropub should be about." Cider lovers will also be pleased to find a range of ciders including some Thatcher's and various ones from Gwatkins on offer. Controversially for a micropub, perhaps, Mark also stocks a keg lager. He has a good reason for this and explains: "It's an important way of getting people who don't normally drink beer into the pub, and then, introduced to real ale, they will try it when they see other people enjoying it. It's important to provide this kind of stepping stone to educate and convert people who don't yet drink real ale." Bottled Belgian beers and wine are also available. The food offering is limited to snacks and filled rolls, with plans for pies.

The reason the new micropub is called Chums is to reflect an ethos of friendship and conviviality: Chums is the name of a Bristol-based walking and hiking group Mark has belonged to for the last 15 years which is all about being friends together. The day I visited Chums the buzz of conversation and a general atmosphere of friendliness was very evident. Customers were happy to share tables and strike up conversations with people that they didn't necessarily know before walking in. Trade is brisk, with each week since opening seeing more people than the week before. The weekends are already popular and fill the space. Customers are mostly from the local neighbourhood, from all backgrounds, and have attracted both young and old, "from 18 to 80" as Mark put it (90-year-olds and centenarians also welcome of course!).

Inside, the pub is furnished with a selection of mismatched pre-loved tables and chairs, with the bar located in what might best be described as an enclosed "booth". This means there is an L-shaped floor plan as far as customer seating is concerned, with some snug and more private tables down the long wall. The décor is quite sparse; you can tell you are sitting in a converted shop, but the pub doubles as a small gallery displaying the work of local artists, which are intended to be on show over an eight-week rotation. All the paintings on show are all for sale, so customers can purchase a picture with their pint should they wish to!

The pub is open Monday to Thursday from 4pm to 10.30pm, Friday and Saturday from noon to 11pm, and Sunday from noon to 10pm. There is a 30p per pint discount for CAMRA members which is well advertised on the premises. Mark remarked at the number of people who asked about the scheme and have taken an interest in becoming members of CAMRA as a result.

Mark firmly believes in the micropub movement, is an active member of the micropubs association (www.micropubassociation.co.uk) and sees this as the future direction for community-based pubs and communal socialising spaces. In his own words he says, "I hope there will be more micropubs popping up; this is the way forward for drinkers of real ale who value pub settings. In fact I would say it's imperative we get more micropubs in Bristol. The more the merrier really".

We'll drink to that!

*Bianca Ambrose
(Photos by Geoff Roberts)*

Chums, 22 Chandos Road, Redland, Bristol BS6 6PF (0117 9731498)



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

The brand new **King Street Brew House** opened on the corner of Welsh Back and King Street in February in amongst what has become a very busy part of Bristol's varied and exciting pub and bar scene. Spread over two floors with its own microbrewery (also over two floors) it offers what has become the imbibers' essential choice of drinks – real ale, quality keg beer and ciders, along with a range of worthy world bottled and canned drinks.

The ever popular **Grain Barge** re-appeared in port on Mardylke Wharf in March having been away for a dry-dock refurbishment. It is still owned by the Bristol Beer Factory whose wonderful beers continue to adorn the bar. In the west end of the centre the **Pineapple** has closed but is surely placed for plenty of interest due to its popular geographic position. The **Punch Bowl** in Old Market has been given an extensive make-over with new kitchen and toilets among other improvements plus a grand smoking shelter out the back. Towards St Philips our congratulations go to the **Volunteer Tavern** in St Jude's and the **Barley Mow** in The Dings who are the local CAMRA Branch *Pub of the Year* and *Runner-Up* respectively.

In Bedminster the Albert is now the **Albert Lounge** following an unstable period punctuated by unhelpful temporary closures. It now has an emphasis on café culture but retains an alcohol licence. Following the closure of the **Velindra**

around the turn of the year we expected it to soon re-open as the **Nook** but this has not yet happened, although evidence of the conversion is in place by way of the laser-cut text in the wrought steelwork doorway. We have heard from Peter Bonner that he has purchased the bar counter and hanging sign of what used to be the **Plume of Feathers** on Hotwell Road, it is going to form the centrepiece of his new brewery and bar in Vilafranca del Penedes, 50km south of Barcelona. The **Adam & Eve** in Hotwells closed suddenly in April following excess expenditure on building maintenance that proved to be unsustainable. In Clifton the **Albion** also closed unexpectedly though it is understood that it will be re-opening soon (or maybe



by the time you read this) when St Austell brewery have a new team to run it. Another pub closure in Clifton was that of the **Richmond**. This troubled pub has seen many reincarnations over the past decade or so but it has now opened as a promising-looking beer and pizza house called **White Rabbit**, and with much more exciting beers than it's ever had before. In Redland's Chandos Road Mark Farrell has opened a brand new micropub called **Chums**, named after his walking group. If it is as popular as Bristol's first micropub, the **Draper's Arms** (and we're sure it will be), then it should be regarded as a top result. We have been told that Rhona Murdoch, tenant of the **Victoria** in Westbury-on-Trym, has given up the pub so owners Wadworth of Devizes are (or were) sorting a short-term closure for minor refurbishment before re-opening with a new tenant. In Horfield JD Wetherspoon is again planning a new pub in the site of an old supermarket on Gloucester Road.

The **Shakespeare** at Totterdown is still closed and the **Plough &**

Windmill in Bedminster, which is open and trading, has been rumoured as a potential development site but we know that there is interest to keep it going as a community pub. In the east of the city the **World's End** in St George has been granted permission to convert to four dwellings.

The **Chequers** in Kingswood was always a popular pub and this view is supported by the fact that it is listed as an Asset of Community Value (ACV) but repeated attempts to undermine local opinion and convert it into a convenience store persist. It now appears that the ACV listing is being challenged as an attempt to remove this obstacle that was created by the community, so that (another) national chain convenience store may blight our street scene.

The planning application to convert the **Cherry Tree** in Oldland into homes attracted a lot of opposition for a variety of reasons but it is now pending a decision from the local planning committee. Naturally the Bristol Pubs Group made a case for retention of the public house based upon the pub being very successful in very recent times and therefore standing every chance of being so again with support still in place. The developer went away to attempt to address some of the concerns and we should know in early June what the decision is. Nearby in Warmley the **Station Master** is no more; the entire building has been razed to the ground. And the **Tennis Court Inn** at Kingswood remains closed with planning sought for a pair of semi-detached houses in the car park. Furthermore the owner is intending to fragment the site by separating the pub building from the car park and also building a cottage at the back thus ending up with three separate properties. All of this would be subject to further planning applications and how this would affect the pub's future, if it has one, is unknown. But if these pubs are lost we can always go somewhere else, can't we? Well no, not really, with the loss of the closed **Anchor Made Forever** looking more likely by the day this district is getting desperately short of pub selection. In Frampton Cotterell the **Live and Let Live** is up for free-of-tie lease with Fleurets. This popular pub, which has formerly been run by Bath Ales, Young's and Smiles, has two rooms, a good-size car park and three outdoor drinking areas.

The **Crown** in Hambrook is open but has its lease offered by Enterprise Inns, but its near neighbour the long-closed **White Horse** has benefited from the same owner, Enterprise Inns, gaining planning permission for new signage and "erection of single storey rear extension to facilitate relocation of trade kitchen and installation of glazed porch area". These should make the pub a whole lot more attractive proposition. In Yate another Enterprise pub, the **Railway**, is up for lease but remains open.

In Nailsea the Bristol Pubs Group have been seeking an ACV listing for the immensely popular **Blue Flame**, and the **Queens Head** could be opened by the time you read this as the **Coates House** following a three month conversion into a neighbourhood café-bar by James Murray and Simon Exantance who run the **Hawkes House** in Thornbury and **Theoc House** in Tewkesbury, so this promises to be a welcome change for this Nailsea pub.

Bath & North East Somerset Council have received an appeal against their decision to reject a planning application to convert the **Yew Tree** in Chew Stoke into residential. The planning application rejection stated "the proposed change of use would result in the loss of a valued community facility and it has not been justified that this loss is necessary or that an alternative community facility could not occupy the building" and as this is an ACV this view is only right.

Anyway, keep pubbin' and keep your local relevant to your local community – your pub needs you and you need your pub – don't let its loss be the reminder of how important it was to you.

Mike Jackson, for the Bristol Pubs Group

Continuing the fight to save Bristol's Temple Quarter heritage pubs

Within weeks of Ian Beckey's excellent article in the last Pints West on the fight to save Bristol's Temple Quarter heritage pubs, it became apparent that two of the pubs in his article, the Bell in Redcliffe and the Cattle Market Tavern, were in dire risk of demolition.

Redcliffe Community members had unluckily failed to get the Bell listed as an Asset of Community Value (ACV) and the team behind the Temple Meads Development Zone sometimes included, and sometimes left off, the Cattle Market Tavern in their Temple Quarter Spatial Framework.

This spurred Bristol Pubs Group into action, first contacting writer and historian Eugene Byrne of the Bristol Times supplement of the Bristol Post, who suggested we did a couple of campaigning letters, copies of which now follow:

Cattle Market Tavern for the Slaughterhouse?

Things are moving fast with the new Temple Quarter Enterprise Zone and Bristol Pubs Groups have been anxiously watching events in order to try and safeguard the future of two Bristol's greatest landmark pubs.

One of them is the George and Railway Hotel which, with its English Heritage listing, looks pretty secure, but around the back of Temple Meads is the Cattle Market Tavern on Cattle Market Road and its future looks pretty much in doubt, especially considering the latest spatial development scheme.

First licensed in 1831, the Cattle Market Tavern was pulled down and rebuilt in 1915 by Ashton Gate Brewery, after the GWR expanded Temple Meads station over much of the cattle market, which must have been huge. This substantial structure looks in pretty good nick and would be very handy for the forthcoming Bristol Arena.

Fellow Bristol Pubs Group member and architect Sam Kendon says of the site: "Suffice it to say that it is an excellent example of an early 20th century pub (1910 ish?) showing the shift from garish and glittering Victoriana to a more subdued and, by implication, wholesome style, more rooted in the English Free School/Arts and Crafts. It (still) has excellent plain clay tiled roofs and finely built brickwork including prominent chimney stacks and some fine moulded brick detail in a well composed symmetrical facade facing the river. The space in front is slightly compromised by the road but that is not insurmountable. It is an important remnant of an important part of our local history. In fact as far as I know it is the only remnant of the cattle market. I always thought it would be a good name for a low-grade night club."



This view of the Cattle Market Tavern from Temple Meads is by far the best one; the beautiful large carved (or moulded) cartouche in the main roof elevation is complimented by an expansive arched opening in contrasting brickwork beneath on the ground floor.

Several wall facings are blessed with round windows which feature radiused red brickwork each punctuated by four Bath keystones at the compass points.

In conclusion, with new money coming back into Temple Quarter, could people with vision please come forward and retain this rare survivor and maximise its full potential?

(A copy of the letter for the Bristol Times submitted by Mark Steeds, Bristol Pubs Group member.)

For Whom the Bell Tolls

The old Redcliffe pub, the Bell, is currently in a pitiful state. In fact, all its surrounding area is in a dramatically catastrophic condition: the former Auction Rooms, adjoining the Bell, and the morose and dilapidated garages on the other side. It's a trio of ruin which is painful to see. And it's all so unnecessary.

My family have lived in Redcliffe since the mid-60s and for decades the Bell was a thriving community pub, while next door were the thriving Auction Rooms, which had previously been the Palais where people went ballroom dancing. What are now the dilapidated Council garages was a WWII bomb site – "The Bomb Site" as we local children unsurprisingly called it – one of our favourite playgrounds, so overgrown with buddleia and weeds that we used to hack our way through it, pretending to be lost in the Amazon. It was also a great place for a big bonfire on Guy Fawkes Night.

But the Auction Rooms closed and fell into disuse. The Bell closed down, the garages have been facing closure for years, and this area has been allowed to go to rack and ruin. It beggars belief that such a large area of prime land so near the city centre has been allowed to rot for years. The Bell dates from 1752, and is – or was – a very attractive Georgian building. In the meantime, local residents have sadly had to become used to frequent fires, vandalism and, on one memorable occasion before the Bell closed, emergency evacuation because criminal damage in the Auction Rooms had led to a potentially explosive gas leak.

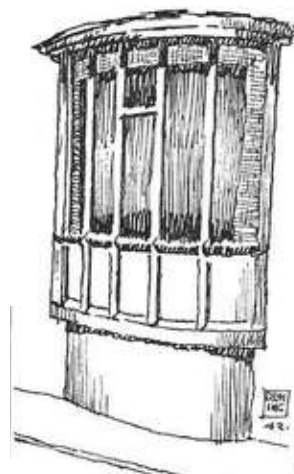
(A copy of the letter for the Bristol Times submitted by Susan O'Connell, Concerned Redcliffe Resident.)

As well as contacting Bristol's local history champion Eugene, we also got in touch with Bristol Civic Society Chairman Simon Birch. Simon had recently been involved in setting up the fledgling 'Bristol Heritage Forum', a new initiative from Historic England, Bristol City Council and the Civic Society.

Amazingly for us, Simon is very sympathetic to our cause as he even did an essay on the Cattle Market Tavern many years ago for his degree! He was in Planning during his working life and helped turn round the fortunes of the Trinity Centre in the recent past. He's keen on re-purposing St Michael's on the Mount Without and, if we play our cards right, will get behind us on the Cattle Market Tavern. He said he won't forget the Bell either and try to tackle that down the road.

Methodically we need all the help we can get at this tricky time and it'll be well worth getting involved with the Bristol Heritage Forum.

Mark Steeds



CFW Denning's *Old Inns of Bristol* is one of my 'Bristol pub bibles' and this scan is taken from Maurice Fells' 2005 reprint by Tempus (Maurice's preface is well worth a read as well).

This is one of Denning's sketches of one of the Bell's two bow windows – he believed them to be an early example of this feature.

The remnants of these features still remain but sadly are badly butchered. With the loss of these, the pub lost its listing and its protection.

The Beaufort Arms – an Asset of Community Value

One evening whilst sat in the Beaufort Arms situated in the High Street, Clifton, I noticed a framed certificate hanging against the bar back. It read ‘The Beaufort Arms – Local people chose me as an Asset of Community Value’.

Note that phrase ‘Asset of Community Value’ (ACV) and think of what it would mean. Although I was aware of this registration due to Bristol Pubs Group having been involved in the nomination, I had been unaware of certificates being issued to ACVs.

This pub always has a friendly, welcoming atmosphere; it has some core regular consumers but always seems to attract people from various areas. It is a very social place for those wanting a chat. Whilst writing this article, a birthday party was being held and I was invited by the host to feel free to enjoy the food.

This is a traditional back-street pub, which has avoided modernisation. One end of the drinking area has a TV (on when wanted, and usually muted), and a pool table. Some newspapers are on a table for those who don’t rely on handheld gadgets for the news but want a peaceful read. The other end is a seating area with small tables to perch your drinks (or food, if having a Sunday dinner).

The fact the landlady Deborah Martin had hung up the certificate to help promote her pub was pleasing to see. I went and spoke to her about the pub being an ACV, asking how she felt about it. Deborah told me she had been very surprised on receiving the certificate and felt very proud. “It brought a tear to my eye,” she said.

ACVs are awarded only to pubs which deserve it by having proved themselves as very highly beneficial to a community, indeed ‘Assets of Community Value’. I feel other freeholders and managers should consider making use of any ACV they own to promote and attract more customers. This is a way to help them survive as moods and swings in the trade take place. Maybe adverts and literature they publish should display the “THIS PUB MATTERS” logo, like a hotel would quote how many



stars it has.

In case you have not visited this pub, hidden south-west off of Blackboy Hill, this has history as a pub back to 1870, known as the Beaufort House and later in the 1940s the Beaufort Hotel. The building shows on a map from 1855 (*source: Know Your Place & Bristol's Lost Pubs websites*). Its layout today is one open-plan bar serving three regular ciders – Taunton, Cheddar Valley and Thatcher’s Dry – plus two real ales – Otter Amber (4.0%) and St Austell’s Tribute (4.2%) as I write this. Next time you are in the area, consider visiting the pub if you have not before, or if you’ve not visited for some time. There are other pubs within easy walking distance to make it a diverse and interesting tour of the area.

Tim Belsten

King Street Brew House

In the last issue of Pints West we featured the King Street Brew House, which was in the final stages of a complete internal refit and external facelift. It was due to open on March 10th, so we promised to revisit once it had opened. Visiting stylish new brew-pubs is a tough job, but that is the sort of thing we at Pints West are prepared to do for you, gentle reader.

Situated at the far end of King Street, on the junction with Welsh Back, the King Street Brew House is on the site that was previously occupied by Mu-Mu's, which was Bar Med before that.

The sister site to the Bath Brew House (home to the James Street Brewery in Bath), this is a self-proclaimed 'urban style city centre pub with its very own microbrewery'. And the first thing that strikes you as you enter is that this is no crusty brewery tap, all sawdust and the smell of hops and yeast.

The décor is gleaming but not sterile. There is a mix of furniture; a round table here, some bench seating there, high stools round a rectangular island with raised shelving to put your pint glass on, some softer sofas at the far end.

There is a mix of lighting, all featuring prominent long-life bulbs in various configurations. The bar area and several walls have that glazed-brick look that reminds me of seventies locals but doesn't look out of place here. Elsewhere on the walls there are a series of barometric pressure gauges, old suitcases, and various other odd artefacts.

Walk across the polished wood flooring, and there is a central bar area surrounded by a glazed surface covering a tessellated carpet of 2p coins. Beyond the bar you can clearly see part of the microbrewery (the rest is in the basement). There are seven or so handpumps on the bar, featuring three changing guests from microbreweries in the region, as well as three brews that were created here at the Brew House. There is also a traditional cider (Weston's on my visit) and also a wide range of keg beers. The choice is displayed on rectangular boards behind the bar. Beware, the price of the beers varies hugely, with one keg beer coming in at £6.30 a pint on my visit, although their own beers should only be £3.60 which is reasonable for this type of pub.

The City Pub Company (West) plc which owns the Bath Brew House and the King Street Brew House took on a new brewer in February. Simon Perrett has lived in Bristol most of his life and is a Bristol University chemistry graduate and a home brewer. He and Anna Schwaeble (both pictured here) from James Street Brewery will share the brewing at both pubs, although Anna will remain head brewer.

Of the original house brews, first is *Pasty Git*, a 4.4% ABV pale ale. It has a crisp flavour and straw colouring. The nose is fairly unprepossessing, but there is a bit more complexity in the aftertaste. Next is *Socks And Sandals*, which is a 3.8% best bitter. Amber in colour, I confess it's not to my taste, as I prefer something with a little more body, but it's a perfectly good bitter of its type. Then, however, there is *Shaft*, a 5.5% porter which is a really good example of the style. It has a smoothness of taste that makes me wonder why anyone ever drinks Guinness when there are real stouts and, in this case, porters available. There is none of the astringency you sometimes get with stronger brews, and the brew feels full-bodied but not too heavy. A lovely pint. There is also *Red Rye* at 4.6% but which wasn't on when I visited.



In June they will be brewing a special beer, *Toast Ale*, profits from which will go to the charity 'Feedback' to support the fight against food waste. To quote from their website: "Toast Ale is made to a special Belgian recipe that includes fresh, surplus bread that would otherwise be wasted. It has a malty taste similar to amber ales and wheat beers."

The TV screens show live football and rugby, and there is a function room, the Tank Room, downstairs, which also has TVs for watching the match in more private surroundings. There is an extensive food menu, from small plates and sandwiches to full main dishes.

The King Street Brew House has managed to combine a passion for good beer with a real sense of a fashionable city-centre bar. It's popular with all sorts of clientele and is absolutely buzzing on Friday and Saturday evenings, particularly when the weather is warm enough for people to enjoy the cobbles of King Street outside.

A sister establishment, the **Prince Street Social**, has opened in Prince Street as a modern-style city-centre British brasserie. Open early in the morning and popular for its brunches as well as more substantial food later, it is equally welcoming of drinkers, and will feature *Socks and Sandals* and a selection of other brews from King Street round the corner. Again, a place with no little amount of style, and plenty of little hideaway nooks and crannies for a little privacy.

Duncan Shine (with additional words and photos by Chris Rogers)



BADRAG - Bristol And District Rare Ales Group

“ In search of ‘rare ales’ ”

BADRAG Day on the Dark Side – New Inn, Mayshill

On a wet and windy Saturday 20th February 2016 the Force deserted about 80 people (a mixture of BADRAG supporters and locals) who descended on the New Inn to enjoy a ‘Day on the Dark Side’ and some wonderful dark and rare ales. The hard-working licensee and local treasure, Dave McKillop, provided a free coach from Bristol for CAMRA members, all beer at £2.75 per pint, and discounts on meals, in return for a generous donation to his nominated charity, Diabetes UK, for which a total of £400 was raised on the day. No wonder a good time was had by all!

A cosy atmosphere was enhanced by the Dodington Parish Band who played some delightful music – but not for long as I recall – they must have enjoyed the dark ale on offer as well! Readers may have heard of the Danish word *hygge* (pronounced hue-gah). There is no direct English translation but one meaning is making you and your friends cosy and happy in the winter, which kind of sums up the afternoon at the New Inn quite well.

The tasting notes for the beers we all enjoyed to a greater or lesser extent, reproduced below, read like a posh menu – most ‘BADRAGERS’ I consulted called the beers ‘nice’ in their usual understated way!

B&T Shefford Mild (3.5%) - Roast malt taste, Pearl Pale Malt, Crystal Malt, Caramel, Challenger Hops, Golding Hops and Fuggle Hops.

Strathaven Craigmill Mild (3.5%) - Dark mild, rich chocolate aroma, blend of American hops, subtle orange zest aftertaste.

Arundel Black Stallion (3.7%) - Smooth, lightly hopped dark ale, chocolate and roast aromas, slightly sweeter.

Acorn Old Moor Porter (4.4%) - Full bodied Victorian style porter, liquorice. Initial bitterness, smooth mellow finish.

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

360 Degree Oatmeal Stout (4.5%) - Rich, dark stout, Fuggles hops, chocolate and smoky malt undertones.

Franklins Smoked Porter (5.0%) - Rich porter made, beech smoked malts, melanoidin and oatmeal with subtle chocolate notes, chipotle chillies to accentuate smokiness and provide a touch of heat on the aftertaste.

Derwent Marshall Port Stout (5.2%) - Full on black stout full, rich coffee and chocolate flavours, satisfying bitter finish, addition of half a bottle of fine ruby port added to each firkin after racking.

Derventio Barbarian Stout (5.5%) - Fruit and roast aromas, black, strong in alcohol, rich on the palate with a crisp and slightly bitter roast finish.

The publication of this event on the Bristol & District CAMRA website led to us meeting a CAMRA member from the Brighton & South Downs branch who had made a special trip to the New Inn on his way to a local football match! So, I can only surmise that BADRAG popularity is spreading!

Many thanks to Dave and all the New Inn staff for organising a great day which included souvenir glasses and an engraved tankard for BADRAG’s founder Laurie Gibney. I believe such a day could be a marvellous template for future events in the area.



Chippenham Beer Festival

More than half a dozen BADRAG members enjoyed the daytime session of the 25th anniversary of the Chippenham Beer Festival on April 23rd. GroupSave rail fare made it cheap and convenient to get to the station, which is five minutes’ walk from the venue on the banks of the River Avon.

Our favoured style of ale was there in abundance and of course in tip-top condition. Some of us took advantage by concentrating solely on the pick of the dark ales, sampling nothing else.

A sunny but cold day meant that the outside could not be enjoyed for very long at a time, but plenty of seating inside and a band of minstrels made this far from a hardship.

Beer of the festival? That was *Dibber* from *Shed Ales*, a one-barrel brewery in a back-garden shed in Pewsey village, which opened in 2012. Also enjoyed were *Shed Ales Kick in the Shed*, a 4.5% coffee stout, *Tavy Porter* (5.2%) and *Titanic Plum Porter* (4.9%).

The day was rounded off with a visit to the Buttercross, a fine pub in Chippenham town centre, and to the Three Crowns, before catching the 18:10 train back to Bristol.

East Bristol Mini Mild Trail

On the evening of Thursday 5th May, nine intrepid seekers after that rare phenomenon (in the Bristol area, anyway) **Mild Ale** gathered at the **King’s Arms** in Kingswood.

Readers may know that the main distinguishing feature of mild is the relatively lower bitterness (and therefore usually lower hop rate) compared with other beers. It is also usually, but not always, fairly low in alcohol content (a notable exception being *Sarah Hughes’ Dark Ruby Mild* which weighs in at about 6% ABV). Mild is usually dark brown or black in colour, although there are some paler light milds around. The flavour is mostly malty.

The King’s Arms had some very nice *OSM* (3.9% ABV, previously known as *Old Sodbury Mild*) from *Cotswold Spring* (now part of *Combined Brewers* and based at Tortworth). It also has a very large enclosed garden which some of us enjoyed.

After a pleasant spell of supping the group moved on courtesy of First Bus to Redfield. Here some of us tried a rather nice *Jackdaw*

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.





Porter from *Flying Monk Brewery* that was on sale at the local Wetherspoons, **St. George's Hall**, before the group reassembled at the **Red Lion** on Whitehall Road. The Lion had *TBA* (or *That Black Ale*, 3.8% ABV) from *Ashley Down Brewery*, which was enjoyed by all despite some of us thinking it might be a stout rather than mild. There was some rather loud live music in the pub, but we were able to decamp into the large beer garden at the back where there is a striking mural.

Finally we moved on to the **Old Stillage** on Church Road, which did us proud with three milds on sale. On the bar were *Twisted Oak Dark Mild* (3.2%), and *Black Diamond Mild* (4.0%) from *Cottage Brewery*, while in the cellar was *Otter Dark* (3.8%). All were in fine condition. There was live music here too, with some familiar R&B and 60s tunes to help the beer go down. There were also some familiar faces because the Bristol Pubs Group were meeting there. The Old Stillage also has a new chameleon sculpture in its beer garden, pictured here.

Altogether a most enjoyable evening and a success in terms of the range and quality of the milds available.

Other Mild Month news

The **Old Bank** in Keynsham seemed to be on board for Mild Month. Two milds were available on a visit on 6th May: *Cotswold Spring's OSM* and one from *Cottage*, namely *Conquerer Ruby Mild* at 6%! More of a strong dark ale than a mild, but very good.

Other sightings reported back to the BADRAG editorial team include *Otter Dark* at the **Glassmaker**, Nailsea; *Great Newsome Holderness Dark* at the **Possett Cup**, Portishead; and *Rudgate Ruby Mild* and *Nelson Midshipman Mild* at the **Commercial Rooms** in central Bristol.

A report about the South Gloucestershire Mild Trail will appear in the next *Pints West*.

Future BADRAG Events

September – Bedminster & Harbourside Black Ale Trail

October – Clifton Rare Ales Trail

November – City Centre Rare Ales Trail

For further details nearer the time see www.camrabristol.org.uk/diary.html and for details of any of the pubs see whatpub.com.

Tony, Durbin, Laurie Gibney, Martin Gray, Dave Kibble, Norman Spalding, Graham Watson

In brief

Bristol is to get another new brewery: founded by Alex Tronsoco, who has worked as brewer at Little Creatures (Australia) and Camden Town breweries, **Lost & Grounded** should be opening soon on Whitby Road in Brislington. We hope to bring you a full report in the next *Pints West* when it's fully up and running. What exciting times these are for the Bristol beer scene!

After many changes of name, what was once the Richmond Spring in Clifton has been reborn as the **White Rabbit**, becoming the second pub in the 'chain' (the original is in Oxford). This is a spacious pub with many separate areas on different levels, and even an open roof-top terrace. It specialises in good beers (at good prices for Clifton) and a range of hand-made pizzas. It is a keen supporter of local breweries, with the freedom to choose at least some of the beers it sells from the local market. From the start these included various beers from Brewhouse & Kitchen, New Bristol Brewery and Good Chemistry, and very good they have been too.

The **Bristol Cider Shop** is to move, in early July, from its iconic Christmas Steps location, where it has been since it opened five years ago, to Cargo, the new shipping container development at Wapping Wharf.

SP

The Bar Code
by Eddie Taberner

BY EDWARD TABERNER

BARCODE@EURESEARCHER.COM

Good Chemistry Brewing and the East Bristol Brewery Trail

It's been a busy and successful few months in the Good Chemistry corner of the St Philips "Brewmuda Triangle", with their distinctive and delicious range of cask, keg and bottled ales appearing in an increasing number of pubs, bars and bottle shops across Bristol and Bath.

However, the highlight of the last few months has undoubtedly been the inaugural East Bristol Brewery Trail over the May Day bank holiday weekend, which was organised by Good Chemistry's very own Kelly Sidgwick, and which was run in conjunction with the Bristol Food Connections festival. Along with Moor, Left Handed Giant, Dawkins and Arbor, Good Chemistry flung open its doors to the general public, laying on sofas, live DJs and handsome bar staff to go along with Quercus Alba and Jimmy Porter on cask gravity dispense and Hurly Burly, Big Bang and Fresh Start on keg lines to deliver a hugely fun and successful weekend at the brewery. The Trail was so successful that talks are already under way for a repeat event, and Good Chemistry Brewing will also be holding its own stand-alone birthday event to celebrate one year since they moved into the big empty space that is now the fully working brewery that we know and love as GCHQ (i.e. Good Chemistry headquarters).

As Pints West goes to print, brewer Bob Cary and Kelly are hard at work brewing a range of beers for summer, which will be available in



East Bristol Brewery Trail map by Doc & Tee (www.docandtee.com)

early June, and include a 3.5% modern hoppy saison, a 4.5% hoppy pale ale, a 5% 'plain' traditional saison and a number of other 5% saisons with fruit. These will span the cask, keg and bottle-conditioned ale range, and will run alongside the established and well-loved beers such as Fresh Start and Big Bang.

As well as brewing their beer and arranging events and parties, Kelly and Bob will be out and about meeting publicans, landlords and bar and shop managers to increase the availability of their excellent beers in even more of Bristol and Bath's excellent establishments.

Stephen Edmonds



Kelly Sidgwick and Bob Cary

News from Dawkins Ales

The East Bristol Brewery Trail held over the May Bank Holiday weekend was a huge success, with Dawkins Ales taking part in the two-day, five-brewery open days. Ten Dawkins cask ales were on offer (drunk dry!) and it offered a chance for the public to look around. The idea was put together by near-neighbours Good Chemistry Brewing and all the breweries involved are keen to hold more such events in the future.

The plan for Dawkins itself is to have the brewery tap and shop open regularly by the end of this summer – subject to licensing going through.

For CAMRA's Mild Month of May **Black Flag** was brewed, a 4.2% dark ruby mild. By contrast, **Azacca!** and **Delta!** are two summer specials, both golden, unfiltered 4.5% brews showcasing their eponymous American hops. They've joined the uber-hoppy 6.6% **Ultra**, the bottled version of which again won Silver at the recent Tuckers Maltings beer contest, the biggest in the region.

Bottle-conditioned beers continues to be a growing part of the business; stillaging was recently doubled to boost output to keep up with demand. The brewery is looking into can-conditioning as another string in its bow and is also branching out into the cider market in conjunction with a local family cidermakers – **Bristol Cider** will be a 4.8% ABV medium, 100% apple juice cider from Somerset orchards in bottle and draught bag-in-box. The cider will be launched at the annual St Werburghs City Farm Fair at their **Miner's Arms** pub on 4th June.

Over in Clifton, the **Victoria** will be involved in the adjacent Lido's Street Party, Saturday 18th June, raising money for Above & Beyond, the local hospital's charity and specifically for the Neuroscience Ward in the Bristol children's hospital. A mini beer festival will help jolly things along. CAMRA discount (on Dawkins brand pints) at the pub is now £1 between 3pm and 5pm Monday to Friday and 30p at all other times.

Up in the village landlord Paul at the **Portcullis** is now cooking his own burgers on Tuesdays to complement his successful Monday curry nights. The secret beer garden is being given a spruce up in anticipation of sunny days!



The Dawkins brewery shop

Phil at the **Green Man** in Kingsdown continues to grow his gin range apace (around seventy!) and the resident 'Bear Grillz' chefs Sunday roasts have become a booked-out success. Particularly hungry denizens can always, of course, nip down the road to the **Hillgrove Porter Stores** for the well-established late Sunday roast that segues into the evening.



Photos taken by Lesly Huxley when visiting the Dawkins brewery on the occasion of the East Bristol Brewery Trail

Multiple Award Winning Brewers

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

Join our mailing list online for news and exclusive offers.

SIBA REGIONAL PRIZE 2016	SIBA REGIONAL PRIZE 2015	SIBA REGIONAL PRIZE 2015	SIBA REGIONAL PRIZE 2015	SIBA NATIONAL CHAMPION 2015	SIBA REGIONAL PRIZE 2014	SIBA REGIONAL PRIZE 2014
-----------------------------------	-----------------------------------	-----------------------------------	-----------------------------------	--------------------------------------	-----------------------------------	-----------------------------------

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@dawkins-ales.co.uk
 01761 472242
 @dawkinsales
 DawkinsAles
 dawkinsales.com

News of the Left Handed Giant

Left Handed Giant (LHG), currently operating as a “cuckoo” brewery using spare capacity at other local breweries, has firmly established itself on the craft beer scene following their official launch in February 2015 at Small Bar on King Street in Bristol. Bruce Gray and Jack Granger (Big Beer/Small Bar) and head brewer Richard Poole (Rocket Science Craft Ales) have worked hard to achieve this recognition, whilst experiencing the usual highs and lows associated with establishing such a project. The core range of beers currently comprises **Pacific Pale** (4.1% ABV), **Duet** (4.8%), **Red 5** (5%), **USPA** (5.5%), **Lactose Tolerant** (5.5%) and **US Porter** (6.1%), which is supplemented by one-off specials and collaborations with other like-minded breweries, some of which are brewed on their own 200-litre kit at St Philips in Bristol.

In addition to the cask/keg output, bottling their beers to extend the LHG presence in the marketplace beyond pubs/bars was an obvious path to take. As reported in the last edition of Pints West, they initially bottled some of their one-off brews in 750ml bottles towards the end of 2015, and earlier this year they launched the core range in distinctive 330ml stubbies. These have proved to be very popular but, the labour-intensive nature of hand-bottling and labelling has had a negative impact on their ability to supply cask/keg customers. Reluctantly, they have decided to quit bottling the core range until such time as they can bottle efficiently in-house on a scale large enough to make it viable to screen-print labels directly onto their stubbies. However, the good news is that they will be releasing far more frequently small batches of one-off brews in 750ml bottles. They have commissioned a generic screen-printed 750ml LHG bottle, which they will label to identify the specific batch of beer. Meanwhile, enjoy the last of the stubbies for the time being.

Another recent development is the long-awaited opening of their tap room at the Big Beer/LHG premises in St Philips. This has been inspired by the approach in the USA, where most craft breweries have a tap room on-site for the public to enjoy great beer fresh from the source and in the company of the brewers who made it. Here in the UK, the Kernel brewery led the way when they started opening the doors of their railway arch in the Bermondsey district of south London to the public on a Saturday, which eventually spawned the “Bermondsey Beer Mile” involving breweries such as Anspach & Hobday, Brew by Numbers, Fourpure, Partizan and Southwark. Elsewhere in the UK, the tap rooms of Magic Rock in Huddersfield and Cloudwater in Manchester are well worth a visit should you be up north. Manchester also has the “Piccadilly Beer Mile”, featuring breweries such as Chorlton, Squawk and Track along a stretch of railway arches between Piccadilly and Ardwick stations.

Returning to Bristol, currently a mecca for craft beer in the UK, the tap room scene has been relatively slow to take off. However, it was given a kick-start last year by Moor when the relocated their brewery from Somerset to premises in St Philips, behind Temple Meads station, and opened a tap room. With both Good Chemistry and LHG also in St Philips, plus Arbor and Dawkins nearby in Easton, the concept of a brewery trail in the east Bristol area between Temple Meads and Lawrence Hill stations was conceived.



Jack Granger (left) and Bruce Gray at the LHG tap room

This became a reality on the Saturday and Sunday of the May Day bank holiday weekend when an East Bristol Brewery Trail, featuring all five breweries mentioned above, was organised as a fringe event as part of the ten-day Bristol Food Connections festival. LHG chose this opportunity to finally open their tap room. Although they experienced a few minor teething problems on the opening day, the launch went well with up to nine beers on tap; Saturday saw brisk trade in the sunshine, whereas Sunday was a more chilled-out affair. The tap room is currently open from 5pm to 8pm on Fridays and noon to 5pm on Saturdays. Although these relatively short opening times mean that serving cask beer is not currently a practical proposition, it is part of their plans going forward as the trade becomes established and for special events.

LHG continue to be busy with collaboration brews and tap-takeovers. Recent collaborations have included **Cookie Monster**, an 8.2% Scottish wee heavy brewed with Bad Seed; **Basil Faulty**, an 8.5% chocolate, vanilla and basil stout brewed with Siren/Wild Beer (so-named because the chocolate/vanilla flavours dominated and there was a suggestion that the basil used had been flawed in some way); **Ctrl Alt Delete**, a 4.9% Dusseldorf altbier brewed with Wylam; **Headlamp**, a 3.8% baby Belgian pale brewed with Verdant; and **Bristol Vice II**, a 4.5% kettle-soured wheat beer brewed with Wiper & True. Recent tap-takeovers have included BrewDog (Cardiff), BrewDog (Shepherds Bush) and Small Bar (as part of the Bristol Vice II launch).

Finally, for those of you who like to combine some healthy exercise with your beer drinking, LHG have launched a weekly run club that meets every Tuesday at 6pm at Small Bar. They go on a 5k circuit around the floating harbour, with multiple loops and hill repeats (in Hotwells) available for elite athletes. This is intended to be a sociable affair, with everyone meeting up afterwards in Small Bar to rehydrate with a beer!

Dave Graham

Photos are scenes from LHG during the East Bristol Brewery Trail



News from Moor Beer

When I visited in early May, Moor brewery was a hive of activity as they had recently taken delivery of seven new fermenting vessels, doubling capacity at the brewery. In fact, capacity has quadrupled in the last two years. Another addition is a lab, allowing the brewery to look in more details at maintaining consistency, and even helping to improve quality. The number of staff has tripled too since the move from Somerset, as the brewery continues to expand operations domestically and abroad; proprietor Justin Hawke has visited Poland, Belgium, Italy, France, Spain and the Czech Republic in recent months.

It was good to see **Old Freddy Walker** taking Gold at the recent SIBA festival at Tuckers Maltings in the champion small pack (bottled and canned) premium strong beers category, adding to the Silver award in the barley wines/strong old ales category at the Manchester beer festival. It's no surprise Freddy is a serial award-winner in the author's opinion!

A new beer arrives in late May; **PMA (Pale Modern Ale)** is a 5.3% premium hoppy pale bitter. A portion of sales from the beer will be donated to cancer charities, a cause close to Justin's heart.



The Brewery Tap now has extended opening hours. The new hours are 12 noon to 10pm Wednesday to Friday, and 12 noon to 8pm Saturday and Sunday. Off sales are still available Monday and Tuesday, 10am to



5pm. There will be food from a varying range of interesting vendors on the weekends at the Tap, and look out for the 'Monthly Beats' market, which made a very successful debut in early April.

Follow Moor on Facebook or on Twitter to gain up-to-date info.

Phil Cummings

Allow us to help you increase your sales potential



We will come to your micro brewery



We will can your beer direct from the barrel



Your cans are ready for distribution



Sell your beer to a whole new market



First Day bus tickets: Your passports to good pub crawls

Having taken on the role of 'Public Transport Officer' for the Bristol & District branch of CAMRA, I thought it might be useful to outline the range of First bus day passes that be put to good use when planning to visit some of our excellent local pubs without having to worry about anyone needing to drive.

The first of these is the First Day Inner Zone ticket which costs £4 (£3 if purchased after 7pm) on any First bus and covers you for as many journeys as you like, including after midnight on those routes that run late services. This can be used to get fantastic value if you fancy visiting different pubs in different parts of our area. You should buy it on your first bus of the day to get you to your chosen meeting point or first pub. The inner zone boundaries include Cribbs Causeway, Patchway, Keynsham, Bitton, Flax Bourton, Wraxall, Emersons Green and part of Winterbourne. If you stay within that area there are no more fares to pay. Outside of that area you will need an Outer Zone ticket which costs £6.50 with boundaries extended to Clevedon, Portishead, Bath, Paulton and Marshfield. If you need to use a bus from a different operator (e.g. Wessex) then you can buy an all-company 'Day Rider' for a small premium on your first bus of the day. Lucky 'Diamond' pass holders will of course get it all for free!

As my regular drinking partners live in various parts of Bristol we each use a First Day ticket to get from our homes in to the centre and agree a convenient pub to meet at – such as Number 1 Harbourside, the Seven Stars, Bridge or Cornubia, or maybe the Bank Tavern or Gryphon. I could list many more. We may have plans to go on together to a different part of Bristol such as along Gloucester Road or Clifton Village, or maybe Southville and its excellent pubs along North Street (all on the 24 bus route from Southmead via the centre). Timetables are easily available on the website or, for the more modern drinker, live bus info can be obtained on your smart phone or tablet telling you exactly when the bus is due and if it is running late.

So here is one single example of how I get value for money – there are many others.

I buy a £4 pass on my first bus of the day then use it for any journeys during the day before taking a number 7 bus to town to meet friends. We meet up for a pint then board a number 24 to Southville and disembark at the **Tobacco Factory** pub. We then work our way back along North Street stopping off for a beer at each of the **Spotted Cow**, the **Old Bookshop**, the **Hare** and the **Steam Crane** – all noted for fine quality beer offerings. We usually walk that part but if a bus happens along a quick one-stop hop costs no more! We then pick up a number 24 back to the centre, and if time permits might have another beer or two in one of the excellent King Street pubs, before joining our buses home. Got to be better than an expensive taxi each way for sure!

So if you are tired of using the same old pubs all the time or having to drive or take taxis to go elsewhere then you really should give the bus a go. We may not be blessed with the greatest public transport but we can still get great value.

For the very adventurous a First West of England ticket is only £1 more than the Outer Zone ticket at £7.50 and takes you deep into Somerset, Gloucestershire and Wiltshire. You do need to set off fairly early and do a certain amount of planning if you want to make the best use of this type of ticket though.

Weekly or longer versions of all the passes are also available.

Having co-ordinated the Good Beer Guide for many years (until recently) I have detailed knowledge of all good beer pubs in our area (including North Somerset and South Gloucestershire) and can advise that only a handful are really difficult to reach via public transport and would require a strenuous walk from the nearest bus or train route. For the rest – if you are determined then there is a way!

All timetables, zone maps, etc, are available on the website www.firstgroup.com and Travel West Bus Checker is a useful free app for your phone.

I would be happy to assist with enquiries from Pints West readers wanting advice on how best to get to certain pubs by bus or train – email me on vincent.murray@blueyonder.co.uk with your questions and allow me a few days to respond please.

Vince Murray (Public Transport Officer, Bristol & District CAMRA)

Improved cross city north and east Bristol bus services

From April 24th 2016 First Bus issued amended timetables for many routes. These included a complete revamp of the old 319 Cribbs Causeway to Bath route which is now renumbered 19. In tandem with the improved 17/17A Southmead to Keynsham and 18 Henbury to Emersons Green services, we now have a far better way of crossing west, north and east Bristol without have to go into and out of the centre. There are various points on each route where two of these routes meet and you can transfer between buses. All of these areas are now linked with Keynsham and Bath opening up the possibility of day or evening

visits to either. You will need either a First Day Inner Zone ticket at £4 or an Outer Zone at £6.50 if going on beyond Keynsham or Cribbs Causeway, etc.

For me the biggest improvement is the introduction of evening, Sunday and public holiday buses on route 19. It is now possible to travel into Bath for an evening or on a Sunday daytime from Kingswood, Downend, Frenchay and all points to Cribbs Causeway on a single bus for £6.50. The service is half-hourly until around 8pm then hourly thereafter. Last buses back are 21.45 from Bath to Cribbs and 22.15 from Cribbs to Bath with one later at 23.15 from Cribbs to Kingswood only – all these Monday to Saturday. On Sundays and bank holidays the service is hourly but shuts down much earlier with last buses at 18.10 from Cribbs to Bath and 16.20 from Bath to Cribbs (there are further buses Bath to Downend only at 17.20 and 18.20).

In addition to visiting the many good pubs of Bath it is also now possible to use service 19 to visit any of three rural pubs that are directly on the route. These are the **Old Crown at Kelston**, a former Butcombe pub now operating free of tie and with full food service and a great beer garden; the **Swan at Swineford**, a Bath Ales pub with full food service and beer garden; and finally the **White Hart at Bitton**, with its beer garden and unusual animals to view. All three have service 19 stopping right outside. To think, you can now board a bus on Saturday evening in Frenchay or at the top of Gloucester Road for example and alight in Kelston for a beer or two!

Service 17 also supplies a useful link between Gloucester Road and east Bristol and Keynsham. I can now get from home in Kingswood to the Drapers Arms near the Bristol Rovers ground in about half an hour on an evening when traffic is light – used to take two buses and about 90 minutes!

If you live in north, west or east Bristol you may want to take a look into these revamped services that can open up a few interesting beery trips to you at low cost.

Timetables can be found at firstgroup.com.

Vince Murray



The Old Crown at Kelston

News from Arbor Ales

While cask ale remains the core output – mainly, if not entirely, for the domestic market – production for export, in the form of kegs and bottles, continues to grow by leaps and bounds for Arbor Ales. The day I visited, on my way through their cold store to the office I passed a large consignment on palates ready for shipment to Italy. The brewery has been so busy recently that, at one point the previous week, only *two* casks were left in stock!



Proprietor Jon Comer was in the office and able to spare the time to give me the news. He had just returned from the USA where he attended the Craft Brewers Conference in Philadelphia calling at New York on the way back home to meet a potential distributor. In theory the American market is vast but in practice there is formidable competition from the expanding indigenous “craft brewing” sector. Talks are also



A glimpse inside the Arbor Ales brewery during the recent East Bristol Brewery Trail

ongoing over possible markets in both Europe and Asia.

Human Resources time... Henry Revell, having gone through two pairs of “average quality” wellies, has finally taken Jon’s advice and invested in a pair of the very best quality. Whether or not this has any bearing on the fact that he has also been promoted – he is now in charge of production, taking on some of Jon’s work – is a moot point. Olly Leach has left the company and driver Elliot Brooks has now joined the brewing team. There are at present nine on the payroll.

News about beer... Production of the regular **Triple Hop** (4.0% ABV) has ceased; the final brew, 100 unfinned firkins, will be on sale at Glastonbury Festival in June. **Hop Loader** (also 4.0% ABV) is the replacement. A recent brew was their bottle-conditioned and keg-conditioned **Crouching Chili Hidden Mango**, a 6.3% ABV saison ale.

M&S?... Most CAMRA members will be aware of the two bottled ales commissioned from Arbor by Marks & Spencer from the two-page advert M&S put in the latest issue of *Beer* magazine. These brews of 90 barrels, **American Pale Ale** (4.8% ABV and based on **The Ego Has Landed**) and **American India Pale Ale** (6.0% ABV ex **Yakima Baby**) left Arbor in a tanker bound for Hepworth Brewery in Horsham, Sussex who have the contract for bottling all M&S beers. After filtering, this brewery re-seed the beer with their own yeast strain which materially changes the taste of both ales. M&S, however, are happy with the result.

Henry Davies

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

Incredible news

It’s been another incredible few months for the Incredible Brewing Company, with the beer range, number of stockists and reputation all continuing to grow by the month.

Many of you will have seen and enjoyed the wonderful **Patersbier** on the LocAle bar at the Bristol Beer Festival, which was judged to be the third best LocAle beer of the festival, and which sold out long before the end of the festival.

April’s Bristol Food Connections festival saw the launch of the much-anticipated summer range at the festival’s Producers’ Market, with a number of brews, including the award-winning raspberry wheat beer and the coriander and lime, being seen for the first time in 2016. One of the three handpumps at the Producers’ Market dispensed the popular grapefruit IPA, which is developing a strong following and reputation of its own.

In the coming months, expect to find Incredible beers at a number of other producers’ markets and similar events, such as at St Nicks Market, on Whiteladies Road, and at the Tobacco Factory, all in Bristol, and



also in Keynsham (see www.incrediblebrewingcompany.com for more details).

At the end of the summer, Incredible will be found at Westonbirt Arboretum’s Treefest, where the floral- and fruit-infused beers will no doubt taste even better in such close proximity to Mother Nature.

Here’s to another Incredible few months

Stephen Edmonds

News from Butcombe Brewery

Brewery News

Butcombe's new managing director Geraint Williams has now firmly established himself in the brewery following the retirement of Guy Newell.

Geraint reports that some of the most inspirational and enjoyable beer highlights for them so far this year were touring Manchester, Sussex and Yorkshire as they continue to seek out great UK beers so they can attempt to bring them to the West Country as potential guest beers. Geraint says, "Owners and managers of pubs can contact us if they are looking for the best of the rest to put alongside Butcombe beers in cask."

Butcombe at the Bristol Beer Festival

There was an enjoyable meeting of representatives from Butcombe brewery and CAMRA members, plus other assorted festival-goers, at the Bristol Beer Festival on the Thursday trade session back in March. This also gave the opportunity to present a CAMRA certificate for Butcombe's **Haka**, which won Silver in the Best Bitters category in the 2015 regional Champion Beer of Britain judging round.



Butcombe Brewery staff receiving the certificate for Haka

Cask Ale News

In addition to the three Butcombe permanent cask beers (**Bitter**, **Gold** and **Rare Breed**) some other seasonal ales are available or will be coming soon.

An old favourite, the 3.8% **Mendip Spring**, has been re-introduced and is now currently available again; this was the Spring seasonal ale for a number of years before making way for some newer beers. Some may remember its brief appearance in the **Matthew Pale Ale** format but it is now back in its original name and form. Amazingly it is getting on for four years since Mendip Spring was readily available, but it has now been making appearances all over the West Country including in the Crofters Rights, the Canteen and No.1 Harbourside. This refreshing beer uses English Challenger hops but is given its distinctive floral taste by the American Amarillo hops added at the end of the brewing process. The beer is described as having citrus notes with floral aroma and a dry finish.

Butcombe's recent beer **Simcoe**, which was first introduced at the Bristol Beer Festival, was widely available from March to May. Simcoe was designed by the head brewer Stuart Howe and at 4.5% it was described as pale ale in style but with a malt backbone, and using the US Simcoe hop it was hoppy but not excessively so. Simcoe had, in April, exceeded Haka's all-time record for their fastest-selling seasonal ale. Butcombe made the rare error of underestimating the demand which meant it temporarily ran out!

Chinook APA is a soft rounded American pale ale at 4.2%, using the Chinook hop and Maris Otter malt. Filling the gap left by Simcoe it has been available since the latter half of May.

A new ale named **Hop Eye** will be available in July. At 4.2% the beer is described as having a soft start, intense hoppy middle and clean finish, and sounds like something special to look forward to.

Butcombe's 'Limited Edition' series of beers – one-off, small-batch brews (a first in Butcombe brewing history) – include beers with styles more likely to be expected from Belgium's smaller breweries, and which have surpassed expectations in taste, sales and reception. **Zeus** was a 7.4% barley wine which was available in March. May saw the launch of **Belgian Blonde**, an English cask version of a Hoegaarden or Leffe Blond with fruity flavours and Belgian depth and a classically Belgian strength.

Butcombe Brewery Open Day

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 and the event will not be widely advertised – but it will be happening and Butcombe say they look forward to meeting Pints West readers there!

Nigel Morris

Cooking up a storm!

MATTHEW
PALE ALE

BUTCOMBE
BREWERY
BITTER

BUTCOMBE
BREWERY
RARE BREED
PALE ALE

BUTCOMBE
BREWERY
GOLD
BITTER

BUTCOMBE
Blonde
Premium Beer

BUTCOMBE
BREWERY

ashton press
CIDER

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

News from Bath Ales (and Beerd)

It would be churlish to start an article on Bath Ales without an award being mentioned, so let's mention that Bath Ales was judged 'Best Drinks Producer in the South West' at the Western Daily Press Food and Farming Awards 2016 ceremony, held in the Bristol city centre Marriott Hotel. The shortlist in this category included Thatcher's cider among others. The entries were judged against two criteria: provenance and taste. As Bath Ales managing director Roger Jones said, "It's even more rewarding when the entrants are judged on a taste test and not just a written entry. The judges were looking for the most interesting, tastiest drink and that's what they got from Bath Ales."

And at last Bristol & District CAMRA were able to present a number of award certificates to Gerry Condell, head brewer of Bath Ales. Due to a number of unforeseen and unfortunate circumstances the presentations have



Gerry (left) receiving multiple award certificates

been somewhat delayed, but as you can see in the accompanying photo Gerry is still smiling. As well as regional CAMRA awards for **Gem**, the *pièce de résistance* is the award for second in show for **Festivity** at the 2015 CAMRA National Winter Beers Festival.

Bath Ales brewed their first, own-named, mild ale for the month of May. **Cypress Hare**, a 3.6% ABV pale mild, was brewed with 40% wheat in the grist, and the addition of small quantities of juniper and

coriander. This gave a light refreshing mild with a subtle hint of the spices. (You may remember their **Mildly Cyrus** from a couple of years ago – that was a collaboration between Beerd and Bristol Beer Factory.) **Summer's Hare** is the current seasonal from Bath Ales, a 3.9% light and hoppy beer brewed with Bramling Cross and Chinook hops, and wheat and barley malt.

Bath Ales brewed a special bottled beer for the Bristol Old Vic theatre, which this year has been celebrating 250 years of thespian excellence. The beer was aptly named **1766**. They also brewed a special bottled beer for the Bristol Port Company, celebrating its 25th anniversary of existence at Avonmouth. Bath Ales are sponsoring Mayfest theatre events at the Old Vic as well as the annual Bath Ales Race Night at Bath racecourse.

Due to its popularity at **Graze Bath**, the 4.5% IPA **Platform 3** is now brewed all year long, actually using the kit you can see in the venue. Platform 3 is brewed with Simcoe hops, and wheat and barley malt, giving the beer a fruity flavour, and is a firm favourite of the Graze Bath cognoscenti.

News from the Beerd Brewery

A few words of recognition are long overdue for Joe Clayton, the present Beerd head brewer. Joe replaced Shane O'Beirne as experimental brewer when the former left to set up his own brewery in Galway, Ireland and has been brewing for one and a half years.

Joe started off with Bath Ales by washing casks at the main brewery two years ago. He obviously impressed those keeping an eye on him and very soon was assigned to Shane as his assistant, brewing weird and wonderful one-offs at Hare House. Shane gave more and more autonomy to Joe while providing advice and mentoring, and by the time Shane had worked his notice, Joe was ready to take over. He now works with Tom Dixon his able assistant.

Previously Joe was a chef by trade, and was in the hospitality business for over ten years after three years at Plymouth University, developing a passion for flavours including food, but especially beer. As an Oxford lad Joe's favourite pint was Brakspears Original Bitter when it was brewed in Henley-on-Thames, a much better tippie than the current Bitter brewed by Wychwood at Witney, he reckons. Tom started with Joe in Beerd straight from Manchester University, and has been with the company seven months.

In a perfect world Joe would ideally like to get back to the original Beerd concept of thirty-plus short-run, one-off beers, but some of the Beerd brews such as cask **Silvertip**, **Monterey** and **Cubic**, let alone the keg beers, have become so popular that they are brewed all year round, and sometimes at the main brewery as well as Hare House.

However, Joe still gets the opportunity to brew specials, the latest being the hand-bottled and labelled **Ego**, a 7.4% limited-edition saison, with only a thousand bottles being produced. Ego is bottle-conditioned and is what Joe considers a Belgian-style, farmhouse beer, "the best saison in town!" Ego



Tom and Joe show off their big Egos

is well-carbonated and slightly hazy, containing orange pith and coriander. The hops are Sorachi Ace and Brewer's Gold.

Another exciting project for release at Christmas is an imperial stout which will have three months in barrels, some in 15-year-old whisky barrels from an Isle of Skye distillery, and some in 12-year-old brandy barrels. The beer will be around 9-10% ABV and should develop smoky, peaty flavours. Over the past few months a number of Beerd specials have been brewed including **Sunspot** black IPA, **Chamber** smoked beer, **Ampersand** pale ale and **Sirocco** rye beer. **Berserker** was a 4.4% red ale brewed at Graze Bath and available in cask.

The former Gordito bar/restaurant located in the Bristol Colston Hall entertainment centre has been converted into a new **Beerd** bar. This is a sister bar to the **Beerd Craft Beer and Pizza** on St Michael's Hill, and has a similar format for décor, food and drinks, albeit with keg and bottled beer only. However, this is a good place to sample the new special Beerd brews mentioned above.

Roy Sanders

For those of you who were friends or fans of Shane O'Beirne, check out his latest 'creative beer project' on soulwaterbeer.com.

LIMITED EDITION

BEERD
BREWERY

ego

SAISON
7.4% VOL

A BIG-HITTING SAISON WITH BITTER ORANGE MARMALADE FLAVOURS, HINTS OF BANANA AND CLOVE AROMAS, WITH LIME AND COCONUT ON THE FINISH.

AVAILABLE NOW!

@BEERDBEERS WWW.BEERDBEERS.COM

BATH & BORDERS BRANCH

News from the CAMRA Bath & Borders branch

**Bath & Borders Branch
Overall Pub of the Year for 2016**

The Old Green Tree Green Street, Bath



Tim Bethune of the Old Green Tree (photographed on the occasion of his taking over the lease last year)

Congratulations to Tim Bethune and his team at the Old Green Tree on being awarded the accolade of Pub of the Year for the Bath & Borders branch of CAMRA.

The Old Green Tree, a previous branch Pub of the Year in 2005, is undoubtedly one of the best pubs in Bath if what you want is a warm and welcoming place to fall into conversation with a varied selection of real ales and ciders (and also wines and spirits). The snug interior, made up of three distinct areas, and the luxurious wood paneling throughout, seems designed with pub conversation in mind.

The beer range includes a house beer, brewed exclusively for the pub by the Blindman's brewery, near Frome. There are normally four other beers available, all sourced from breweries within a roughly 80-mile radius of Bath and always encompassing a variety of styles from the light and hoppy to the dark and heavy. The draught lager is the Czech-made Budweiser Budvar. And it doesn't end there. The bar also boasts an impressive selection of bottled beers and ciders, a great variety of wines and a large choice of single malt whiskies.

All the food, down to the chutneys and salad dressings, is freshly prepared in the kitchen upstairs, with the most sought-after item being the properly-rare roast beef platter with horseradish.

A presentation has been planned for Wednesday 25th May, which will be too late to include any photos for this edition of Pints West, but watch this space in Pints West 111.

Steve Hunt

**Bath & Borders Branch
Rural Pub of the Year for 2016**

The Fox & Hounds Deverill Road, Warminster



Bath & Borders CAMRA chairman James Honey presents the Rural Pub of the Year certificate to Chris and Marion Pitcher at the Fox & Hounds in Warminster

Congratulations to Chris and Marion Pitcher at the Fox & Hounds on winning the Rural Pub of the Year title.

The Fox & Hounds has clocked up many branch awards in recent years, including Community Pub of the Year, Rural Pub of the Year and, in 2012, the overall branch Pub of the Year.

This freehouse is well supported by the local community and caters for all walks of life from men's and ladies' darts and skittle teams to the local church's choral society, all ages from young to old, and drinkers of all beverages (including both real ale and real cider), all at a very reasonable prices. The partitioned large bar to the left of the main entrance has a darts bar at the front of pub, an area with a big screen for those eager to watch sport and, tucked behind a partition, the pool table. Beyond the main bar, in a major extension of the pub undertaken by Chris around six years ago, is the large skittle alley and club room with its own bar. To the right of the main entrance is the cosy snug bar, an ideal room for small meetings or just having a quiet drink whilst reading the newspaper. The pub's three beers include two from the nearby Wessex brewery – Warminster Warrior's and, exclusive to the pub, Foxy's Best – and a constantly changing guest beer, whilst the range of seven real ciders includes Thatcher's and Rich's as mainstays.

A well-attended presentation was held on the evening of Tuesday 28th April at which branch chairman James Honey handed over this well-deserved certificate to Chris and Marion.

Steve Hunt

BATH & BORDERS BRANCH

News from the CAMRA Bath & Borders branch

Other Pub News

Bath and Surrounding Villages

Dolphin – renamed Locksbrook Inn – 131 Locksbrook Road, Bath

This large pub, tucked away in a residential area between the Upper and Lower Bristol roads and on the River Avon cycle path, has been added to the Bath Pub Company portfolio, which includes the Marlborough Tavern, Chequers and the Hare & Hounds. The Dolphin closed earlier this year and, at the time writing, was undergoing a major refurbishment with the exact reopening date unknown. By the time readers see this, however, the pub should have reopened under its new name of the Locksbrook Inn.

Fairfield Arms – 1 Fairfield Park Road, Bath

This pub, on the north-eastern outskirts of Bath, was reported closed in late March. We understand that new tenants are being sought.

Hive – renamed Chapter One – Piccadilly Place, London Road, Bath

This pub has new landlords, a new look and a new name. Emma and Michael Heap bought the pub in December and have been busy refurbishing it. The pub reopened in around late April under its new name as a fully independent wet-led free house, focussing on high quality independently brewed beers alongside a delicious range of snacks, wines, spirits and soft drinks.

East Somerset

Mason's Arms – Marston Gate, Frome

This large pub on the south-western edge of town reopened on Monday 18th April following an extensive refurbishment by owners Punch Taverns. The pub has been completely transformed and very much smartened up. There are three separate dining areas, comfortable seating with quality furnishings, and a bar area with stools and seating. The revamped interior has a good community feeling. The beer range during a recent visit by a local member consisted of Butcombe Bitter, St Austell Tribute and Sharp's Doom Bar.

Vine Tree – 35 Berkley Road, Frome

This large pub, situated on the junction of two busy roads just outside the town centre, closed late last year or earlier this year. Owners Enterprise Inns are looking for new tenants to take on the pub for a period of up to five years.

Just Ales – Market Street, Wells

A new micropub has opened in the centre of Wells. Just Ales, probably the first micropub in Somerset, had a "soft launch" on Monday 7th March. Licensees Peter Carr and Andy Le Grange, who have 45 years of experience in the beer and pub industry between them, have set up shop in the former Vintage Tea Room on Market Street. The new venture will mainly stock a selection of cask beers on racks, a small selection of ciders, various bottled beers and some wines. The aim is to have a mix of local beers and some from further afield. There is no bar and beers will be served at the table. There will be no television screens and no music; the atmosphere of the pub will be of people just talking and having a good time. Just Ales will, if busy, stay open to 8pm at latest.

West Wiltshire

Nag's Head – 45 Portway, Warminster

Owners Enterprise Inns are seeking new tenants to take on this pub, situated a little outside the town centre, for a term of up to five years. The pub closed in January and is currently boarded up.

Steve Hunt

Brewery News

Twisted Brewing, Westbury

Twisted have won a gold medal at the south-west SIBA independent beer awards. **Gaicho** (4.6%) was declared champion in the strong bitters and pale ales category of the competition. Our congratulations go to Andy Murray and his team at the Westbury-based micro, now just two years old, on winning this award.

In February Twisted launched a Six Nations rugby celebratory beer. The ruby-coloured **Fly Half** (4.6%) was a premium session beer which had caramel malts and spicy hops and a long finish with a citrus undertone. The pump clip featured a rugby player sporting the colours of all the nations.

Meanwhile a new seasonal beer, **Rebel** (4.1%), has been launched. This is a mid-brown beer made with an exotic mix of hops providing a soft fruit aroma with delicate floral notes to the finish.

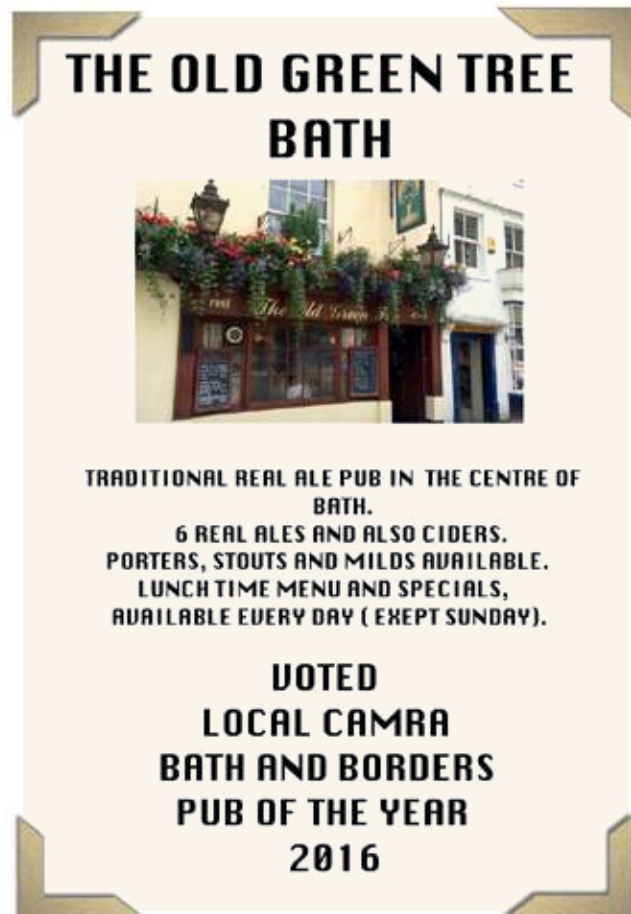
The brewery continues to act as a distributor for breweries not usually available in the area, with Vale of Glamorgan brewery joining the club in February, Nelson brewery of Chatham Historic Dockyard in April, and Purbeck brewery and Phipps of Northampton in May.

Meanwhile Twisted are planning to bottle some of the beers, starting with **Pirate** and **Conscript**.

A new brewery in Bath

We understand that a new brewery could soon be opening in Bath. At this stage we know very little about the new enterprise but, in around six months, we should be able to report in far more detail. Please watch this space.

Steve Hunt



Bath's First Winter Ale Festival

The Bath & Borders branch of CAMRA are delighted to announce that they have found a new home for their annual beer festival. It is to be held on Friday 25th and Saturday 26th November 2016 at the brand new Widcombe Social Club, located at the bottom of Widcombe Hill.

The club opened its doors on 1st April to reveal splendid new premises designed by local architects Stride Treglowan. It has two large open floors with a bar at each level and, although the club is free of tie, two Bath Ales – Spa and Gem – are currently on draught.

For the festival, stillage will be located on the upper floor where there is capacity for 150 seated, or more standing. Access will be available to the lower floor which is open to the public at all club opening times.

James Waterhouse, Widcombe Social Club's manager, is keen to attract new club members, who pay a modest annual fee, enjoy discounts on drinks (10%) and food, and can join sports teams and attend members' events.

The festival will be the Bath & Borders branch's 38th event and the first Winter Ale



Manager James Waterhouse behind the bar of the Widcombe Social Club

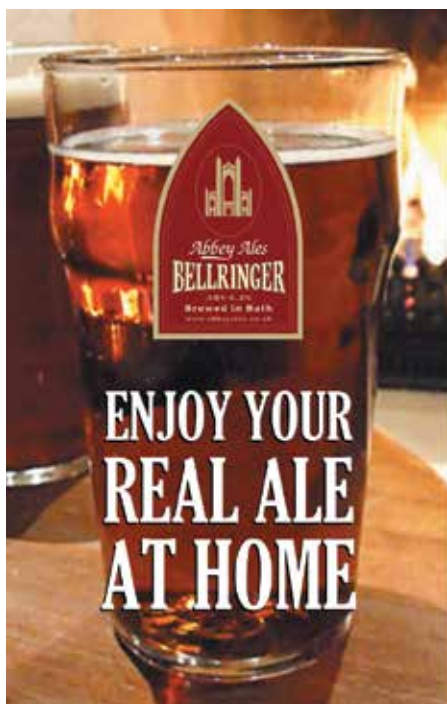
Festival. There will be at least 30 cask ales on offer, ranging from lower gravity ales to high strength winter ales, plus cider and food. The venue can be accessed from Bath Spa station and the Bath bus

station via the Halfpenny Bridge over the River Avon, from where a short stroll down Widcombe High Street takes you to the club, slightly up the hill from the "my local" corner store.

Full details of the festival will appear on the Bath & Borders CAMRA website (www.bathandbordercamra.org.uk) and tickets will be available on-line and by post nearer the time.

Widcombe Social Club and Bath & Borders CAMRA look forward to welcoming you to the festival in this exciting new venue which enjoys magnificent views across Bath.

Martin Ansell



Perfect for Parties!

BEER IN A BOX!

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



FREE DELIVERY anywhere in mainland UK



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

News from James Street Brewery

The City Pub Company (West) plc which owns the Bath Brew House, home of the James Street Brewery, has just opened two new pubs in Bristol, the Prince Street Social and the King Street Brew House (see separate article elsewhere).

Simon Perrett joined the company in February and he and Anna Schwaeble will share the brewing at both King Street and James Street, although Anna will remain head brewer.

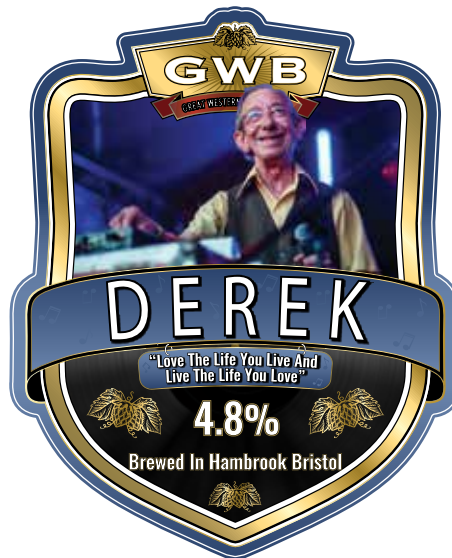
There have been two additions to the regular beer range at James Street: **Red Rye** (5.5%) will be brewed occasionally, and **Ostiarus**, a 5.7% stout, will be a regular.

Chris Rogers

News from Great Western Brewing (GWB)

Cheers to an outstanding Bristolian entertainer

Of the many tributes that followed the tragic death of Derek Serpell-Morris (aka DJ Derek) was a decision by the Commercial Rooms (one of his regular Wetherspoon watering holes) to commission the Great Western Brewing Company (GWB) to produce a special brew called 'DEREK'. The beer selected is a premium bitter (4.8% ABV) and is



available at a number of local pubs. Following consultation with Derek's family, GWB will be making a donation of 5p to the *Sweet Memory Sounds* charity (named after his record label) for every pint sold.

Other news from GWB

At the recent Society of Independent Brewers (SIBA) South West Beer Competition, GWB's **Old Higby** (4.8% ABV premium bitter) received the Silver award in the Premium Beers & Pale Ales category.

A potential business opportunity has been identified to develop a beer to enjoy with a curry. **Bengal Bay**, a 5% IPA, has been produced in 500ml bottles and suitable sales outlets are being approached.

Moose River, their very popular 5% premium bitter, has been selected for the Great British Beer Festival.

GWB ales will also be available at the Festival of Nature events being held on Saturday 11th and Sunday 12th June at Waterfront Square, Bristol Harbourside, and at the Royal Victoria Park Bath on Saturday 25th June.

The **Rising Sun** in Frampton Cotterell (GWB's brewery tap) will be holding its annual 'Sun Fest' on 8th, 9th and 10th July, featuring a range of real ales and ciders. The event will be hosted by Paul Clack from BCFM radio and music provided by Johnny Stallard's legendary Soul Train. Although there is no entry charge, donation buckets for the Help for Heroes charity will be on display.

Keith Morrey

Hambrook,
Bristol,
BS16 1RF

Real Ales
Direct To
The Public

GREAT WESTERN BREWING COMPANY

Brewery Shop Opening Hours

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

NEW BRANDING & NEW AWARDS

Our Old Higby Won The Silver Award For Regional Premium Bitters And Pale Ales At The Tuckers Malting Festival In April.

Dark Mahogany In Colour. The Malts Gives Soft Toffee And Nut Biscuit Flavours. The Hops Give A Berry-Infused Fruity Essence. A Good All Rounder.

Order Online At www.gwbrewery.co.uk

News from New Bristol Brewery

The recently upgraded 15-barrel plant in the premises of the New Bristol Brewery in St Pauls, Bristol has bedded in well; the core, year-round beers comprising **Oolala** (4.2% ABV), **Beer Du Jour** (4.6%) and **365** (4.0%) continue to flow but now in higher quantities. This has necessitated finding new destinations for them to go to and this task has been taken up by Noel James (joint owner/brewer with brother James) who has been pedalling the brewery wares not only in Bristol but further afield as well.

Gaps have been found amongst the regular brews to schedule in a few specials. At the time of writing, **Like a Version** (4.8%) was just going out the door. This is a 'witbier' (white/wheat beer) whose ingredients includes orange, coriander, camomile, lemongrass and lime. **Goodbye Ruby Wednesday** was being moved to the fermentation tank and, true to its name, it is a ruby beer. All beers remain unfined.

There continues to be much demand for bottled beer, that demand having in part been stimulated by not supplying any bottles for a while, but this situation has now been rectified and the bottling tanks, which for space reasons hold an elevated position in the building, are due to be put back into action shortly. A canning capability is currently being looked into as well.

Look out for New Bristol Brewery participation at forthcoming events such as Bristol Beer Week at the end of August and the Bristol Craft Beer Festival in early September.

Michael Bortagne



Pictured from left to right: Noel James, bottle of witbier 'Like a Version', Tom James and assistant brewer Fergus Burt ... no further explanation was forthcoming.

Bristol Beer Festival

The nineteenth annual CAMRA Bristol Beer Festival took place from Thursday 10th to Saturday 12th March 2016 at Brunel's Old Station, Temple Meads, Bristol and tickets for all five sessions of the event sold out in advance. There were over 130 different real ales on sale on the Thursday evening session, which increased to 140 during Friday lunchtime. The final Saturday evening session opened with 105 real ales and closed with 72 still available. So there was a good selection of beer available at all times during the festival and there were also still a few ciders left right at the end.

This year the festival glasses were sponsored by Butcombe Brewery, the beer tokens by Brewhouse & Kitchen, and the staff T-shirts by St Austell Brewery. We would like to thank all our helpers and supporters, without whom there would be no festival. As usual, the CAMRA Bristol Beer Festival was organised and staffed by unpaid volunteers and it was great to see some new people take on organising roles this year. A special mention should be made of Stephen Edmonds, our newly trained bar manager, who threw himself into the role with gusto.

The Bristol Beer Festival organisers would also like to record their thanks to Pete Tanner for his long-term support of the event and in particular his help with some essential logistical issues.

The 'LocAle of the Festival' competition saw **Arbor Ales Breakfast Stout** crowned as the winner and **Brewhouse & Kitchen's Papa Darth** as runner-up.

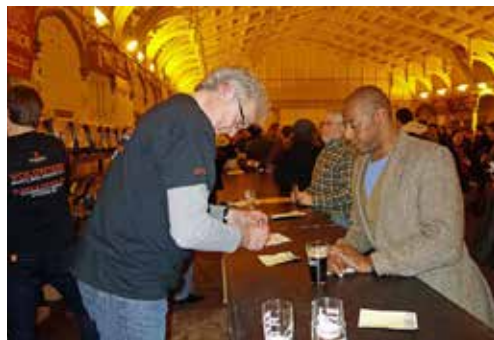
The results of the Bristol & District CAMRA branch Pub of the Year 2016 competition were also announced at the same time, with the winner being the **Volunteer Tavern**, St Judes, Bristol, and the runner-up being the **Barley Mow**, St Philips, Bristol.

Very well done to all concerned and thank you to the Tasting Panel and Pub of the Year judges for the work they put in to come up with these results. Charity donations from customers came to a total of £1,327.60 and this was split between Off The Record and ABF The Soldiers' Charity. We expect to return to the same venue for the next CAMRA Bristol Beer Festival around 23rd to 25th March 2017.

Richard Brooks



Photos from the 2016 Bristol Beer Festival by Richard Brooks





Pub of the Year and LocAle of the Festival award presentations

It's become an annual tradition for the Bristol & District branch of ICAMRA to organise a trip to present the certificates for our Pub of the Year and LocAle of the Bristol Beer Festival competitions. Unusually this year there were no large distances involved as the trip stayed within Bristol.

First port of call (above) was the recently relocated **Arbor Ales**

brewery to present Jon Comer with his certificate for the excellent **Breakfast Stout** winning LocAle of the Festival.

Next stop (below) was the **Barley Mow** where Marianne Hodgkinson and Tim Duval were awarded runner-up branch Pub of the Year.

A very short hop took us to the **Volunteer Tavern** (above right)





where Pete Gibbs was his usual calm and understated self in receiving the accolade of being our branch Pub of the Year.

Finally we made the arduous trek to the **Brewhouse & Kitchen** (below) to give Pete Edmonds the certificate for **Papa Darth Oatmeal Stout** claiming the runner-up position in our LocAle of the Festival competition.

Thanks should be noted for the tasting panel (chaired by Maria O'Brien) for their work in the LocAle of the Festival competition and also for the judges that visited and assessed all the finalists in the Pub of the Year competition.

*Richard Brooks
Photos by Tony Durbin*



Brewhouse & Kitchen - one year on

It's been a busy and successful first year for Bristol's Brewhouse & Kitchen on Cotham Hill, crowned by the much-loved 5.4% oatmeal stout, Papa Darth, being awarded the runner-up spot as LocAle of the Festival at this year's CAMRA Bristol Beer Festival.

The Brewhouse & Kitchen opened in March 2015 on the site near to Clifton Down railway station that had previously hosted establishments named the Hill, Cotham Hill, Crockers and Finnegan's Wake, and began brewing its own range of beers there soon after, under the reins of head brewer Mark Wainwright, a chef-turned-brewer who had previously been at B&K's Dorchester establishment.

With the three-barrel brewing equipment situated at one end of the pub, customers are able to watch Mark at work as he brews, and keener customers can take part in a 'Brewery Experience Day' (see Pints West 107), where participants get the chance to be hands-on with the full brewing process, ending with their beer being on sale in the pub.

All regular beers brewed by Mark on-site are named with links to Bristol in mind, including:

- **Crockers** – the 3.6% house bitter – named after a previous name for the pub;
- **Grantleach** – the 4.6% strong bitter – a nod to Bristol-born Cary Grant (Archibald Leach);
- **Hornigold** – a 3.9% blonde ale – a reference to Bristol's piratical past;
- **Papa Darth** – the award-winning 5.4% oatmeal stout – named in tribute to the actor who played Darth Vader in the original Star Wars films, Bristol's own Dave Prowse;
- **Yankee Cabot** – a 6% American-style IPA – the moniker based on John Cabot (Giovanni Caboto), the explorer who sailed to America on the Matthew from Bristol (and who later invented the modern shopping centre).

In addition, seasonal ales such as this quarter's **Deception**, a 5% rye IPA, named with University of Bristol alumnus Derren Brown in mind, don't lose sight of local history and culture.



A white chocolate orange stout?

As well its selection and variety of real ales, the Brewhouse & Kitchen has developed a strong reputation over the past year for its food, and the atmosphere generated when showing international rugby (Six Nations and autumn internationals) on its big TV screens. More recently, a monthly brew club has been launched, helping Mark brew interesting one-off beers, such as a black Belgian IPA and a spectacular 8.9% white chocolate orange stout that was brewed for Easter. Other regular events include 'Speed Quizzing' (where one's smartphone becomes the buzzer) and folk music nights.

One tradition that continues from the Hill is the hosting of a New Year's Eve party for Bristol's Hungarian diaspora, where a number of Magyars had their first taste of real ale (although most seemed to prefer the taste of Jack Daniels).

Looking ahead, the B&K is keen to develop its reputation for great ale and food, and has recently introduced a 10% discount for CAMRA members, which can only add to the pub's attraction for real ale fans. In addition, B&K will be hosting a beer festival during Bristol Beer Week at the end of August, and the beer garden across the road from the pub will be a popular destination throughout the summer. To mark specific dates and holidays in the calendar, such as Father's Day and Christmas, special, limited-edition, unique bottled beers will be brewed and sold, and, if they're even half as good as the 9.5% imperial stout, **Reinbeer**, brewed for Christmas 2015, they will be well worth getting – either for a special someone or to enjoy yourself.

Stephen Edmonds

News from the Bristol Beer Factory

a taste of independence!

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

The Bristol Beer Factory (BBF) recently passed another brewing milestone when they produced their 2000th brew. To celebrate they decided on a traditional English IPA, strong and hoppy: **Bristol Export** (5.8%) is a recreation of the beer style that inspired the many IPAs that seem to have led the craft beer revolution. Double dry hopped with modern English varieties Jester and Boadicea, with the addition of cane sugar to produce a strong, dry, assertively hopped beer, as would doubtless have arrived in India.

The BBF are pleased to report seeing an increase in demand for their cask beers, so they have introduced **Enigma** (a 4.4% New World red ale) into their permanent range and they are also alternating between two southern-hemisphere pale ales. Both 5% ABV, **Twelve Apostles** uses Australian hops and **Bitter Kiwi** uses New Zealand hops. However, production is dependent on hops being available from each of these countries and the BBF are currently awaiting the arrival of the next harvest of New Zealand hops.

The awards continue to roll in. At this year's SIBA Tuckers Maltings beer festival, **Milk Stout** won Gold in the stouts category and **Independence** won Bronze in its cask category. Since then it has been confirmed that **Milk Stout** was awarded Bronze (stouts category) in the CAMRA South West Regional stage of Champion Beer of Britain 2015. The brewery also made the finals of the Western Daily Press Food and Farming Awards.

Their pub the **Barley Mow** continues to trade at maximum capacity and very deservedly won runner-up position in the Bristol & District CAMRA branch Pub of the Year competition. The pub celebrated its third birthday in April for which the staff collaborated with the brewers to create three speciality brews which were enjoyed by all.

The BBF has now bought the premises next door to the brewery and will be moving in very soon. When they do it, will be all hands on deck to get the place ship-shape and Bristol fashion as soon as possible. This will give the brewery much more storage space and so will in turn help streamline some of the production process.

Richard Brooks

News from Wiper & True

Having started off as home-brewers and then initially operating as a “cuckoo” brewery prior to installing their own 15-barrel plant just over a year ago at the premises in St Werburghs in Bristol, Wiper and True (W&T) are now one of the top craft breweries in the UK.

Earlier this year the brewery was upgraded to a 20-barrel brew length, with an associated increase in fermentation capacity, to satisfy the ever increasing demand for their beers. They have recently installed an automated bottling line from Italy to improve efficiency and the availability of their extensive range of beer styles. The installation works caused a temporary shortage in stock as they were unable to bottle any beers during the works and the stock they were holding sold faster than anticipated. However, by the time you are reading this, things should be pretty much back on track.

Last year W&T began supplying their beers to CAMRA’s 2015 national Pub of the Year, the **Salutation Inn**, a rural freehouse in the small South Gloucestershire village of Ham. Pete Tiley, the enterprising landlord of the Sally (as it is known locally), has 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 usually 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 latest one in April featured W&T. During these sessions, Pete 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.

W&T are always keen on experimenting. When they were informed by Pete that his pub sits on the estate of Berkeley Castle, and within the castle there are underground cellars that were used to condition and store beer, in large wooden barrels, brewed at the castle, this inspired them to try and recreate how beer would have historically been brewed at the castle. This resulted in them experimenting with the ancient technique of “parti-gyle” brewing, where more than one beer is made from multiple runnings of a single mash. In days gone by, the fabrication possibilities of the time made it relatively easy to construct large wooden mash tuns, whereas the technology required to construct equally large kettles had yet to be invented; the subsequent technological advances of the industrial revolution made it possible to fabricate and fire larger kettles. Typically with this technique, three beers were made from a single mash: “strong” from the first (undiluted) runnings; “common” from the second runnings; and “small” from the third runnings. One of the great features of parti-gyle brewing is the ability to change the character of the beers produced from a single mash in the subsequent boil and fermentation – by the use of different yeast strains, hop additions, etc. Using this technique, W&T brewed a 9.6% ABV Barley Wine from the

first runnings and a 4.6% Pale Ale from the second runnings. The latter proved popular at the Sally when it was served during May, the first of eight casks going in just under three hours, and the former is going to be allowed to mature in the Berkeley Castle cellars prior to being served.

W&T continue to be active on the tap-takeover front, with recent events at BrewDog (Shepherds Bush), Volunteer Tavern (Old Market, Bristol), Bottle Shop (Bermondsey), Griffin Inn (Bath), BrewDog (Cardiff) and Small Bar (King Street,

Bristol). The events at BrewDog (Shepherds Bush) and the Volunteer Tavern on 24th March saw the launch of **Wheat Beer: White** (4.4%), their first ever wheat beer – and a second batch has already been brewed at 5.2% ABV. The event in Bath at the Griffin Inn saw **Amber Ale: Red Orange** (5.0%) and **IPA: Quintet** (6.9%) available on cask.

Look out for their latest collaboration with the Hellfire Video Club – **IPA: All the Colours of the Dark** (6.8%). This is a soured black IPA, which has been brewed specially for their fifth birthday all-dayer on Saturday 25th June at the Cube Microplex in Bristol.

Dave Graham



Will Hartley and Vicky Helsby of W&T, and Pete Tiley of the Salutation Inn.

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
- ☆ **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 ORCHARD INN

Open Daily 11am til’ 11pm

20 or more traditional Ciders and upto 7 fine Ales

LIVE MUSIC THROUGHOUT THE YEAR BLUES/JAZZ/COUNTRY

£3

For any draught pint; ALE, CIDER and LAGER

With 2016 CAMRA card

The Orchard Inn, Hanover Place, Bristol, BS1 6XT

Mendip Mower Racing Beer and Cider Festival

in association with The New Inn@Cross

OVER 30
CASK AND
KEG ALES
& CIDERS

27th - 29th August 2016

www.mendipmowing.co.uk



SATURDAY

Classic Car Show 🚗

.....

SUNDAY & MONDAY

Lawn Mower Racing

🏁 Grand Prix 🏁

ALL WEEKEND

🎵 Live Bands 🎵

Family Activities

Beer & Cider Fest

Country Market

Street Food 🍷

TICKETS

£5 Day Ticket


£10 Weekend Ticket

(Tickets available on the gate)

.....

★ Contact us for ★
group discounts

Find us on Old Coach Road, Cross, Somerset BS262JB (Signposted)
Email events@ymca-sc.org or Call 01278 726 002

 Find us! Mendip Mower
Racing and Family Festival

YMCA
SOMERSET COAST




Sedgemoor fm
104.2

YMCA

So - what is bad for your health this week?

If you follow the daily news you can't help noticing almost every day a report will appear identifying some new potential health risk that has been discovered to be associated with something that we consume or, conversely, the discovery of an expensive super-berry or wonder-supplement that we could add to our diet to improve health. In just one week you can read news items shouting the risk arising from a wide variety of foods, drinks, drugs and even the air that you breathe in towns and cities.

Alcohol has recently had a bad press, largely because of the government's health watchdogs reducing the safe limit for alcohol consumption. The previous widely ignored 'recommended safe limits' of no more than 3 or 4 units (1 unit = 8 grams pure alcohol) per day for women and men respectively, was meant as a guide to indicate what will do you no harm at all. Now it appears that there is no safe limit - putting alcohol into the same category as blue asbestos. For the small proportion of unfortunate individuals who have been diagnosed with alcoholism and are unable to control their drinking, there really isn't a safe limit. The new UK male guideline for the rest of us is now 16 grams per day (or just 1 pint of beer). The daily guidelines in other countries are significantly higher: France 30 grams, China 50 grams and the US 56 grams. The more you drink the potential for harm will certainly increase and you can't ignore the health dangers of regular heavy drinking.

But it is very easy to produce scary statistics. For example, every year in the UK over 400,000 drinkers will die! However, out of the adult UK population of 60 million approximately 80% drink and 20% are teetotal. Reporting that over 100,000 teetotallers will die every year out of the total of half a million annual UK adult deaths does not have

quite the same impact. From all the drinkers there are estimated to be about 21,000 deaths per annum where alcohol is considered to be a contributory factor. They include heart disease, cancers, and falls and other accidents. Over half the deaths that occur as a direct consequence of alcohol are liver disease brought about by regular excessive drinking.

The latest villains on the block are the high-energy high-sugar fizzy drinks familiar to us all. There is no danger of any real ales falling into this category! Although the metabolism of alcohol by the liver does yield energy at 7 Calories per gram and this is higher than sugar (3.9 Calories per gram), the 16 grams of alcohol in a pint of beer will account for fewer Calories than the 54 grams of sugar in a 500 ml can of Coke - and it won't rot your teeth like sugar!

In recent years pubs have become much safer places healthwise, largely as a result of the smoking ban. Now, the beers have their alcohol content prominently displayed and it is possible to drink halves or even thirds of the stronger beers. Real ale drinkers don't tend to pre-load before going out drinking or have chaser shots of spirits between pints. It is always interesting to observe how the drinkers at CAMRA beer festivals treat the stronger beers (5.5 - 7.5%) with respect. Also, real ales tend not to conceal their alcohol by blandness; even a 3.8% beer can pack an impressive strength and balance of flavour. Contrast this with a seemingly innocuous glass of white wine which will generally be around 12% alcohol. The alcohol content of real ale is not the only reason to enjoy it - drink it slowly, savour the taste. Leave the factory-made gassy pale products to those whose principal aim is get drunk and become a statistic in the health crusade. You can find more information and statistics by visiting hscic.gov.uk or ons.gsi.gov.uk.

Dr. Pete Taberner

Swansea Bay Beer and Cider Festival

Brangwyn Hall, Swansea SA1 4PE

Thurs 25th to Sat 27th August 2016
 Thursday 5pm to 11pm
 Friday and Saturday noon to 11pm

Over 100 beers and 50 ciders/perries

Cost £3 CAMRA members
and £5 non-members
includes festival glass and programme

Organised by
Swansea CAMRA

For more details see
swanseacamra.org.uk



**CAMPAIGN
FOR
REAL ALE**

The secret's out.



Cheltie presents the:

CHELTENHAM REAL ALE FESTIVAL 2016

BEER | CIDER | LIVE MUSIC | TOMBOLA
on the August bank holiday weekend



Friday 26th: 17:00-23:00
 Saturday 27th: 12:00-23:00
 Sunday 28th: 12:00-22:00

at **Cheltenham Town Hall**

ALL TICKETS ON THE DOOR: £7 entry & glass
(£5 with CAMRA card)

[f/CAMRACHeltenham](https://www.facebook.com/CAMRACHeltenham) | [@CheltenhamCAMRA](https://twitter.com/CheltenhamCAMRA)
www.cheltenhamcamra.org.uk/craf

Beer meets Mower Racing in the Mendips

Mendip Mower Racing and Beer Festival, now in its fifth year, is offering over 30 cask and keg ales and ciders, with breweries to include **Twisted Oak, Bath Ales, Arbor Ales, Cheddar Ales, Tiny Rebel** and many more from local craft brewers. The bar is being run by the team from the **New Inn** at Cross who have a wealth of experience and eight years of presence in the CAMRA Good Beer Guide.

The event takes place in Cross, near Cheddar, from the 27th to 29th August. As well as setting the scene for this great beer festival, Mendip

Mower Racing also incorporates a classic car show (Saturday feature), Lawn Mower Racing grand prix from the British Lawn Mower Racing Association (Sunday and Monday feature) and live entertainment.

Discounts are available for group bookings, buses and coaches. Please contact events@ymca-sc.org or call 01278 726 002 to arrange. If you are a brewer or for more details about the beers on offer please visit www.mendipmowing.co.uk or contact Steve or Jon at the New Inn at Cross on 01934 732 455. Any proceeds from this event go to YMCA Somerset Coast.

Watering Holes in the Desert

brought to you from Weston-super-Mare

Here in Weston-super-Mare, the **Bear**, the **Brit Bar** (home to the RPM brewery) and the **Imperial** all offer a good CAMRA discount and a live music venue, while the **Cabot**, **Regency**, **Criterion**, **Off the Rails** and the **White Hart** (the latter three offering very competitive prices) continue to provide a wide range of interesting real ales. Other WsM pubs also offering real ales are the **Dragon**, **Red Admiral**, **Scally's**, **Tavern in the Town** and **Waverley**. The **Criterion** had been a reliable purveyor of real ales, but it is not yet clear whether the recent change of management will have any impact.

During the last few months the Weston-super-Mare sub-branch has enjoyed several opportunities to sample real ales in and around the oasis. For example...

4th March: An "out of town" mini-bus trip with 12 members visited the **Wheatseaf** in Stone Allerton, with *Cheddar Potholer* and *Butcombe Haka* on gravity at £3.30 a pint; the **Pack Horse** in Mark, with *Cheddar Potholer* and *Butcombe Bitter* at £3.50 a pint; the **White Horse** in Mark, with *Timothy Taylor Landlord* at £3.80 and *Fuller's London Pride* at £3.60 a pint; the **Brent Knoll Inn** in East Brent, with *Fuller's London Pride* and *St Austell Tribute* (beer prices not noted). Final drinks were provided by **Off the Rails** back in Weston-super-Mare, with *Box Steam Dark and Handsome* and *Cheddar Crown and Glory* both at £3.10 a pint. This was our first mini-bus trip for a long time and was judged by all as being very successful, enabling us to visit several pubs not easily reached by public transport.

30th March: The **Criterion** hosted a 'Meet the Brewer' event with *Twisted Oak* brewery which enabled the several sub-branch attendees to enjoy the terrific *Slippery Slope* porter (5.3%) as well as *Spun Gold* (4.5%), *Old Barn* (4.5%), *Leverett* (4.6%) and *Sheriff Fatman* (5.0%). A very enjoyable evening, so many thanks to the **Criterion**.

2nd April: A small group went to Bristol from Weston-super-Mare by bus, calling at every pub facing onto the (Bristol) road. The first stop

was the **Full Quart** in Hewish (*RCH PG Steam* and *Butcombe Bitter* on offer each at £3.40). The next one was the fine old **Star** at Rhodyate Hill, between Congresbury and Cleeve, with *Greene King IPA* and *Butcombe Bitter* at £3 each. Being a Spirit pub it gives a CAMRA discount.

At the next pub, the **Lord Nelson** at Cleeve, disappointingly the *Old Trip* wasn't on, so we had the *Greene King IPA* at £3.10 a pint. Then on to Backwell to the *Rising Sun*, reportedly closed in Pints West 109 but now reopened, although with only *Sharp's Doom Bar* at £3.20. Then onward to the **George** at Backwell Farleigh. Although a very food-orientated pub there were three ales on, *Butcombe Bitter*, *St Austell Tribute*, and *Box Steam Tunnel Vision*. The latter was our choice, but we had to change it as it was past its best and very cloudy. The *Tribute* replacement was excellent. All beers here were £4 a pint.

We then decided to make a small detour to the Village Club which is opposite the **George**, where we joined (for the day at £2). From the five beers available we enjoyed *Butcombe Simcoe* and *Cottage Duchess* at £1.80 a pint (it doesn't take long to recover the temporary membership fee!). The next pub was the **Jubilee Inn** at Flax Bourton, having reverted to its original name from the **Dewdrop** about two years ago. This is a rarity around here – a Brains pub. As well as *Reverend James* they had the classic *Brains Bitter* at only £2.80 a pint which we drank in the quiet garden at the back.

We then moved on to Long Ashton, where the first pub the **Bird in Hand** was serving *Butcombe Rare Breed* as its guest ale along with *Butcombe Bitter*, *Bath Gem* and *St Austell Tribute*, all at £3.90 a pint except that *Gem* was £3.75. Next to the **Angel**, also in Long Ashton. At this ancient pub, with a fascinating history, we sat in the old Court Room and drank our *Skinners Cornish Knocker*, their guest ale at £3.80 a pint, the other beers being *Bass*, *Butcombe Bitter* and *Sharp's Doom Bar*. A few hundred yards on to the **Ashton**, formerly the **Smyth Arms**, on the edge of Bower Ashton but really quite countryfied. This has had a huge makeover recently and is very much in the same vogue as Bristol's King Street bars, with many varieties of keg and bottled beers, but we were pleased with our *St Austell Tribute* at £3.90, with the *Sharp's Doom Bar* costing £3.70.

Finally we continued to the **Mardyke** where a pint of *Wickwar Bob* was a mere £1.98 a pint. Here the group split up, some to return by bus to Weston, but one member continued to **Bag of Nails** as it's on the bus route and had a hoppy *Celt Mosaic* at £3.50, and then to the **Three Tuns** as the bus used to pass here before College Green had its 1990's makeover. Here the *XT Giraffe* could be had for only £3 a pint.

All in all we were quite pleased with the variety of beers found.

23rd April, St George's Day: A small group from the WsM sub-branch enjoyed a cracking afternoon in the **Cornubia** in Bristol, well known for having a constantly changing range of interesting, at times challenging, real ales, with a CAMRA discount – thank you Phil and Jacqui.

30th April: At **Weston Cricket Club** we had an informal social in that members were invited there any time from noon ... as it happened three turned up in the early afternoon and three in the early evening. There were 20 beers to choose from at £3 a pint or four for £10. They came from a variety of breweries including *Thornbridge*, *Titanic*, *Empire*, *Bosun's*, *Oakham*, *Fuzzy Duck*, *Golden Duck*, *Tring* and *RCH*. The cricket was exciting, though we were all glad we didn't have to watch it outside as it was chilly.

7th May: A trip to Taunton for a few members from the sub-branch (and one from Somerset CAMRA). I won't go into too many details now – suffice to say the pubs visited on the day were: the **Ale House** (quite new people running this, interested in CAMRA aims, and usually stocking four real ales); the **Plough Inn** (with three ales on gravity at £3.50); the **Coal Orchard** (a Wetherspoon pub with 12 ales); the **Bank** (with a beer from Beat Ales, a new brewery from North Curry, at £3.40); the **Racehorse** (a St Austell pub with beers at £3.20 to £3.40); the **Ring O'Bells** (four ales including their own brew *Tanners Box of Frogs* at £3, plus a nice secluded garden); the **Princess Royal** (near the cricket ground with *Betty Stogs* and *Tribute* at £3.50 and another nice secluded garden); the **Perkin Warbeck** (a Wetherspoon pub with 16 ales); and the **Winchester Arms** (by the bus station, with three ales including *Sharp's Atlantic Gold* at £3.50). The **Grove**, north of the railway station, was also visited but it was closed to the public for a private party.

Laurie Jackson and Robin E Wild


SATURDAY 10TH SEPTEMBER 2016. 12NOON TO 8PM.

ALE AND CIDER FESTIVAL

LIVE MUSIC | REAL ALE | CIDER | PERRY | BBQ

IN THE BEAUTIFUL RIVERSIDE GARDEN OF THE LAMPLIGHTERS

£7 (IN ADVANCE) £8 ON DOOR PER TICKET
- ASK AT BAR OR TEL 0117 2793754
INCLUDES PRINTED SOUVENIR GLASS AND PROGRAMME.



THE LAMPLIGHTERS
SINCE 1760

THE LAMPLIGHTERS - SHIREHAMPTON - BS11 9XA
WWW.THELAMPLIGHTERS.CO.UK

Exciting news from RCH brewery

We are pleased to advise that following the devastating fire at the RCH brewery in January (as reported in the last Pints West) brewing has restarted in West Hewish, despite having to overcome a few technical issues. Beers have been brewed at Cheddar Ales since the fire but will be flowing from their real home when you read this.

Many rumours have been circulating in recent months regarding a possible sale of the brewery. I am now able to clarify the situation. RCH has always been family owned, but several members of the family decided to retire from the business. The remaining directors were not able to carry on alone so a substantial shareholding was sold to an Irish investor who specialises in exporting to the Middle East. Paul Davey and Dave Turner remain as directors and Graham Dunbavan is still head brewer. Paul oversees the brewing and wholesale operation whilst Dave is in charge of marketing and sales.

There are plans to rebrand the brewery very soon with new pump clips and point-of-sale material. A whole new range of beers will be produced in addition to the existing core range. The first of these will be **Chocolate Mild** at 3.6% which should appear as Pints West comes out. The new range will replace the "Steam" and "30.9" series but does not yet have its own name. The somewhat out-of-date website is also being renovated and relaunched. In addition a Facebook page is already running.

In more good news RCH have recently won two prestigious awards for their beers.

They won Gold in the speciality class at the SIBA South West competition with **Chocolate Slug Porter**, their fairly new variation on one of their classic brews.

The original **Old Slug Porter** has also won overall Silver in the CAMRA Champion Beer of Britain South West finals – it was beaten to Gold by Otter Amber from Devon.

RCH will also be featuring at many West Country events in the coming months, including the Burnham-on-Sea Food Festival at the end of May (while Pints West is at the printers) where they will have been selling no less than eight of their beers at a temporary bar.

Vince Murray



Paul Davey of RCH (right) accepting the award for Old Slug Porter from Vince Murray



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

**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

Ten Years of Cheddar Ales

On Saturday 10th September 2016 Cheddar Ales celebrate their tenth anniversary with an event featuring plenty of Cheddar Ales, food and live music, from noon till midnight. Afternoon and evening tickets are available, which include a complimentary drink. Book your tickets at their website (www.cheddarales.co.uk) for advanced discounts.

New Bedstraw Kölsch Pale Ale

Only available in cask, Cheddar Ales have brewed a new Kölsch, made using German Pilsner malt, hopped with Hersbrucker Hallertau noble hops.

Recognition for Totty Pot

Meanwhile the brewery were happy to receive another award recently. This time it was the 2015 Bronze award, from CAMRA South West Region, for Totty Pot, in the Porters category of Champion Beer of Britain.

Jan Deverell

A Round with Robin

Since I last wrote *A Round with Robin* in Pints West 106 a year ago, many of my visits to pubs have been new ones, or ones that I visited rarely in the previous year. In Bristol these include the **Bag of Nails** and the **Hope & Anchor** close by each other, near the bottom of and half way up Jacob's Wells Road; the **Lime Kiln** in St George's Road (though I was a regular there when my friends Tony and Pip ran it as the **Horse & Groom**); pubs in Gloucester Road, especially the **Draper's Arms** micropub which I visited in its first week of opening, tasting the then new *Towles Cumberland Bison* which was excellent, and the newly decorated **Prince of Wales** situated close by Plastic Wax second-hand record shop, to which I have been a frequent visitor. The Prince of Wales does, I reckon, the most generous CAMRA discount in Bristol, even exceeding that of the **Bank** in John Street, and is not afraid to have startling beers such as *The Devil Made Me Brew It* from *Arbor Ales*, which I've had on two separate visits.

Another very good new pub named the **Bank** is to be found in Middle Street in Taunton, which opened in July 2015 and which hasn't been a pub before though is not in any way like a micropub. It does food but is not food-orientated, having four cask ales on; when I last visited two were *Quantock Will's Neck* (named after the highest point on the Quantock Hills) and *Moor So 'hop*. When visiting the Tuckers Maltings SIBA (South West) beer festival, I was invited to sit with the lads and lasses from Somerset CAMRA in the marquee, where I got the information for the 2016 Somerset Beer Festival. This was formerly held at Minehead Railway Station (where I helped serve beer in the last few festivals held there in September), but is now to be held in Vivary Park in Taunton, which occupies the land that in medieval times was the fish farm or vivarium for the priory and castle. There are no visible remains of the lakes now, but this ancient use lives on in the park's name 'Vivary'; however we can hope for 'lakes of ale'.

Before Christmas the aforementioned **Lime Kiln** had a winter ales festival with a great selection of beers from *Acorn*, *Salamander*, *XT* (including their *Animal* brand), *Wansum*, *Welton's*, *Old Dairy*, *RCH*, *Yeovil*, and *Salopian*. Many good winter festival beers were also to be found at the **Seven Stars** and the **Cornubia** at around this time. Another small festival was held in the first week of February combining beers from the **Eldon House**, the **Hope & Anchor** where the *Wylam's Jakehead IPA* was satisfyingly hoppy, and the **Bag of Nails** where it

was possible to get third-pints, just right for the hefty *Kennet & Avon Deep Lock* coming in at 10.5% – not for minions! On the weekend of 9th April, it was the turn of the **Bag of Nails**, the **Three Tuns** and the **Lime Kiln** to combine for a beer festival, with over 40 beers available, and with the Bag providing me with my favourite, the *Oakham Green Devil IPA*.

The **Seven Stars** continues with its policy of having a week-long mini beer festival starting on the first Monday of every month, known as the 'Beeriodical'. This involves having beers from one area or county in the UK. Ones to look out for are the Yorkshire ones, which seem to produce as many wonderful beers as we get from the likes of our own Bristol breweries *Arbor*, *Ashley Down*, *Bristol Beer Factory* (especially their new *12 Apostles*), *New Bristol Brewery* and *Towles*, as well as the more recent breweries. Fittingly the one planned for May 2016 was Leicestershire, coinciding as it opened with the winning team in the FA being Leicester City.

It was good to work again at the ever wonderful **Bristol Beer Festival**, in Brunel's Passenger Shed, and the quality of beers, the energy of the organisers and the politeness of the customers were a joy.

On St George's Day this year I went with a friend to the **White Lion** in Passage Road in Westbury-on-Trym to redeem my voucher for a pint of *Ember Ale*; you may remember getting one in the post with your copy of *What's Brewing* if you too are a CAMRA member. I had to Google it to find the easiest-to-get-to Ember Inn and this turned out to be it, as nothing south of Bristol until Exeter. However I was pleasantly surprised by the pub, which had six cask and two keg ales on, does a CAMRA discount, and on Mondays does real ale at £2.49 a pint all day! Then my friend (who'd been collecting vouchers in the *Western Daily Press* for free beer at selected pubs only on St George's Day) and I made our way by bus to Clifton Triangle followed a short walk down to the **Hope & Anchor** for a pint of *Twisted Oak Fallen Tree* – noticing that on Monday evening here you can get curry and a pint for just £5 – before walking across town to the **Volunteer Tavern** in St Jude's for another pint of the same. This is a good point to offer my congratulations to Peter (plus dog) and his team for becoming Bristol & District CAMRA's Pub of the Year.

As well as the Cornubia and the Seven Stars I think the most regular



pub I've been to in Bristol has to be the **Gryphon**, being a regular on most Tuesday and Thursday evenings for beer at the bargain price of £2.50 a pint, although not exclusively as I often partake of the premium ales; for example recently the *Thornbridge Baize Chocolate Mint Stout* was for sale at £3.40 a pint, but though delicious wasn't up to the quality of the late David Bridges' *Chocolate Mint Stout* which I had after his funeral at the Seven Stars. The Gryphon 'MetAle' festivals have also kept up a good standard.

As reported in Pints West 106, a group of friends from Bristol CAMRA had the first Esme Fletcher's memorial crawl of West Bedminster pubs – namely the **Cross Hands**, the **Miners Arms** (but this year the Plough &

Windmill was closed), the **Jolly Collier**, the **Black Cat**, and the **Princess of Wales**. The weather was set to be as warm as the previous year except for a deluge of rain when we approached the Black Cat, but hopefully this will be an annual event, and we had two new attendees for it this year. We finished this year at the **Steam Crane**, though some went to the **Robert Fitzharding** too.

At my home base of Weston-super-Mare, I have found time to regularly use the **White Hart**, the **Bear** (a good CAMRA discount here and a good venue for live music), and the **Brit Bar** (home now to RPM beers). I envisage reporting *A Round with Robin* twice yearly.

Robin E Wild

Collaboration at Crane

Collaboration has been the name of the game at the Crane brewery in Lawrence Hill recently, with Bristol drinkers the lucky beneficiaries. Owner and brewer Kevin Johnston recently worked with King Street's Beer Emporium to produce **Lift**, an assertively hopped 5% IPA over a light malt base, and fans of east Asian street food can enjoy bottles of an exclusive **Red Ginger Pale** (5.5%), whose spritzly ginger and spicy hop notes perfectly complement a bowl of ramen. Find it at Sticks & Broth on Baldwin Street and Bangkok Joe's on Portwall Lane.

Meanwhile, for those who enjoy their beers dark and distinctively Bristolian, new stout **Milk** (4.6%) was a popular choice on the LocAle bar at the Bristol Beer Festival.

Plans for more adventures in beer styles are currently taking a back seat while Crane await the belated delivery of the new equipment that will allow their much anticipated expansion to take place. As a result, for the time being Kevin is concentrating on brewing Crane's core range in order to meet his regular customers' demands.

"Everyone wants more!" he says, which is not a bad problem to have.

Nevertheless, attention is already turning to Crane's forthcoming 100th brew, for which Kevin promises something truly special – a double IPA weighing in at a mighty 10%. Crane does not do things by halves.

Marty Cummins

News from Zerodegrees

More projects are in the pipeline for Zerodegrees. A system of 'specials' swapping is planned between all four branches (London, Reading, Cardiff and Bristol). This could give up to ten different beers to try at each site, plus the usual wheat and mango, pale, pilsner and black lager ales served at all Zerodegrees brewpubs. Zerodegrees is also looking into supplying their beers to other pubs using key kegs. Read future issues of Pints West for updates on these proposals.

Talking of the usual wheat beer, the Wheat Ale which used to be brewed in the Belgian style at Bristol, is now brewed as a Hefeweizen, with German hops and yeast, and a strength of 4.2% ABV.

The current special at the Bristol brewpub is a 5.1% San Francisco steam lager, modelled on the original brewed by the Anchor Steam Brewery in the USA. The next special will be Silver Fern, a 4.4% light lager brewed with barley and maize, and New Zealand Nelson Sauvignon hops, to give a clean slightly hoppy taste. This will be followed by a 4.8% Hefeweizen IPA Amber hybrid, brewed with lots of US hops and Hefeweizen yeast to produce a 'Hoppy Hefe' as coined by brewer Simon Geuneau.

If you should be dining at the Bristol Zerodegrees, instead of wine you may wish to accompany your meal with a bottle of Imperial Russian Stout, brewed in Cardiff, and matured for four months in tank and twelve months in bottle. At a cracking 9.2% ABV it should ensure your dining experience will be very enjoyable!

Roy Saunders



The Gryphon
REAL ALE AND HEAVY METAL

6 HANDPUMPS SERVING STRICTLY
GUEST ALES

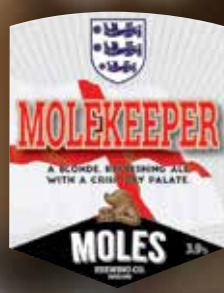
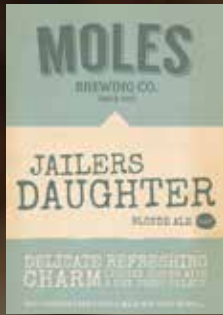
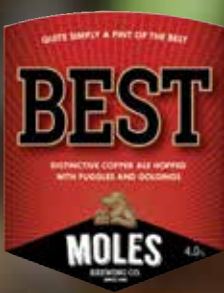
GOOD BEER GUIDE 2013/2014
CAMRA DISCOUNT
HOMEMADE FOOD
(4 TIMES BRISTOL FOOD PUB OF THE WEEK)

41 COLSTON STREET, BRISTOL, BS1 5AP
WWW.GRYPHONBRISTOL.CO.UK | .COM/GRYPHONBRISTOL

MOLES

BREWING CO.
SINCE 1982

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

		
Molekeeper 3.9% Available June & July	Jailers Daughter 3.9% Available July	Moles Best 4.0% Available All Year

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

MOLES
BREWING CO.
SINCE 1982

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

Kicking Donkey

With reference to the article about the Kicking Donkey near Westbury by Steve Hunt on page 22 of your Spring issue.

I bought the Yew Tree, as it was then called, for £3,250 in 1971 and arrived at the pub on the morning of 18th March to collect Fred Saviour to go to the licensing magistrates to transfer the licence. Unfortunately the previous day Den Wendell, who had riding stables nearby, had won the Sun Alliance Chase at Cheltenham with Hope Again at 16 to 1. Naturally this horse had been well supported and everyone had celebrated by drinking the pub dry that night so waking Fred that morning proved to be something of a challenge.

To say the pub was short on facilities would be an understatement; the ladies' toilet was an Elsan chemical affair in a wooden shed in the orchard and had only a cold water tap. There was no bar counter. Mrs Furbur, my business partner, and I applied to the licensing justices for approval to make alterations and this was approved on the basis that anything we did would be an improvement! During a visit to a local timber yard we spotted an old slice of beech that was still rough cut and had the bark edges intact. This was used as the 'new' bar counter top and very good it looked too; maybe we really were pioneers.

Around November or December when most of the alterations were completed we applied to change the name to the Kicking Donkey. This was granted after a long and amusing story to the justices which was reported in the Bath Evening Chronicle, Western Daily Press and the Sunday Express who had reporters in court to follow another case of national importance.

When I bought the pub it was taking £20 a week. I remember selling cider at 10p a pint which was delivered by a Mr Creedy of Stratton on the Fosse. I think he charged me 4/6 a gallon delivered in 5-gallon polykegs.

I'm still in the pub trade at the ship in Portishead which I had built in 1973 which at 43 years ago makes me one of the longest serving landlords in the country, however I am actually 'only' 6ft 7in tall, married with a 6ft 6in son aged 29.

Yours sincerely,
Vic Long,
The Ship,
Redcliffe Bay,
Portishead.

Plume of Feathers

I just wanted to say well done and thanks to Stephen Edmonds for his excellent and eloquent review of the *Plume Of Feathers* album launch at the Stag & Hounds in February. I was also present, and I can confirm that it was a wonderful evening from start to

finish – some fantastic tunes, all loosely relating to pubs and their customers, past and present, an amazing visual accompaniment of hand-drawn images, and yes, that crisp-bag bunting certainly didn't last too long at the end of the night!

I hear from learned sources that the *Plume Of Feathers* guys are trying to organise another show in the Bristol area in the not-too-distant future, so I would encourage live music lovers of any genre to keep an eye out for announcements, and to go along to support them, as they in turn are popularising and supporting pub culture that we are all fans of!

By the way, I am not affiliated with the band, in case you wondered!

Yours sincerely,
Kevin Moseley
(by email).

Small change

Could CAMRA please settle a small dispute between myself and the landlord of (*pub name supplied, but let's keep it anonymous - Ed*) with regard to the licensing laws?

When I included five pence in copper coins with my payment for a pint I was informed they do not take them. I was somewhat surprised as this was new to me. I had always assumed small amounts of copper coins were legal tender and as such had to be accepted. When I stated this opinion I was strongly contradicted by the landlord.

I still think the pub by law should have to accept my five pence in copper. If I am wrong then fine, my irritation would cease.

If however I am correct, I hope you might contact the pub pointing out this policy is unlawful, as anything I say will just be dismissed.

In every other respect this is an excellent pub.

AR Prewett,
Bishopston.

This has nothing to do with licensing laws. As far as "legal tender" is concerned, the Royal Mint says coins are legal tender throughout the UK for the following amounts:

*£2 coins – for any amount;
£1 coins – for any amount;
50p coins – for any amount not exceeding £10;
20p coins – for any amount not exceeding £10;
10p coins – for any amount not exceeding £5;
5p coins – for any amount not exceeding £5;
2p coins – for any amount not exceeding 20p;
1p coins – for any amount not exceeding 20p.
However, whether that specific definition (which may relate to debts and fines) is actually relevant to a pub transaction is perhaps another matter. Regardless of the legality, a pub refusing 5p in coppers does sound petty, but it is not really a dispute CAMRA can get involved in. Ed.*

The John Gatty letter

Hi-de-hi folks. Quite a lot has happened since I last put fingers to keys. The first was the funeral of Steve Herbert, ex-landlord of the Old Spot in Dursley written about in the last copy of this mag. The next event was the opening of the new Wetherspoons in Portishead called the Posset. Six of us 'Thornbury Quaffers' travelled there and enjoyed a couple of pints and a steak meal. I would give the beer a 4 on the beer score chart.

My next event was my car MOT, which failed, so I had to spend a couple of hours in the Horseshoe in Chipping Sodbury waiting for it

to be done. The landlord helped the time go by, telling me the plans he had for the future.

The Bristol & District CAMRA branch held their meeting in the Wheatshaf, Thornbury, where some of the Severn Vale sub-branch joined them. I must say, I was impressed with all the work that is done by a lot of their members, they cover every aspect of CAMRA. So, on behalf of you all, I would like to say a big thank you Bristol & District branch, for all that you do for us.

Then came the highlight of the winter. The Severn Vale sub-branch had a pub crawl along the Gloucester Road in Bristol, starting at the Inn On The Green, then the Drapers Arms (well worth a visit) where we were joined by some of main branch who had been on a (non-CAMRA related) tour of Arnos Vale cemetery. I have spent many hours in pubs chatting, but this was a first talking about a cemetery. This gave me a complex, as I was the eldest there and, I guess, the nearest to settling in one of those. (Hopefully I still have some time left.) The next pub was the Lazy Dog where, on a request from me, we had the Editor serenade us with a rendition of the philosophers song from Monty Python (I was more impressed with his singing than the pub). Nobody passed the hat round, so he didn't get anything with which to buy a round. We then carried on to visit the Cornubia and the Seven Stars, before ending up back at the Prince of Wales where we met up with some of the Bristol branch again. Unfortunately we missed the bus back to Thornbury and had to wait over an hour for the next one.

The 'Thornbury Quaffers' paid another visit to the Horseshoe and enjoyed a good meal (they put on a special menu for us), and also indulged some of the excellent beers they had on offer.

The next day was the Bristol Beer Festival. Roger, Neil, Chris and Frank queued for three quarters of an hour to get in, and found a table at which to settle (this year there did not seem to be much queue jumping) where we were joined by Steve, who we did not know at first, but we soon started discussing the beers on offer. Once again, the organisers put on a wonderful amount of beers which would suit anyone's taste. And once again a great time was spent supping ales. Roger and I could not stay to the end, but we did enjoy our time there. (The whole of the time we were at the festival, the Editor was behind the counter selling tokens. Are there no limits to this man's talents?)

On 1st April ten of the 'Quaffers' journeyed to the Old Spot in Dursley to raise a glass to our departed friend Steve Herbert. It was a sad occasion for us, as he is sorely missed.

The following Friday was a much happier visit. We headed to the Horseshoe where once again we relished the beers Dave & Gilly had on offer. The food was up to its usual standard. I know I have said this before, but I'm going to say it again: if you have not paid a visit to this pub, you are missing out on a treat!

This is the time of the year when crib and dominoes have finished, so my pub visiting will go into decline ... well, that is if I happen to be passing a pub along my way. If I do, and you are in there, come along, say hello, and we'll take it from there. Mind you there seems to be visits on the horizon planned by our sub-branch.

Bye for now.
Cheers,
John Gatty,
Thornbury.

Inn and around Portishead

Sarah Collins is the new general manager at the **Poacher** which is in the middle of the town's High Street. When we met recently, she told me that she wants it to be seen as a community pub.

Sarah is keen to promote real ales and was able to say that a 25 pence discount off a pint of real ale has been introduced for people showing their CAMRA cards. Live sports feature on the pubs televisions.

On the food side of things, the aim is to provide good home-cooked food with fresh local produce and at reasonable prices. English breakfasts are available in the mornings from 9 till noon and are very keenly priced at £3.95 for five items and includes tea or coffee. Those with larger appetites can opt for the 8 item breakfast for £4.95 including tea or coffee.

Lunch is served from noon to 3pm and then evening meals are on offer Monday to Friday. Food is available all day on Saturday and Sunday, and carvery meals are on offer Sundays and Wednesday lunch times.

Live music at weekends is often a feature at the Poacher. When I visited on a Wednesday night it was pretty busy and as the place is a good size the live music nights can attract a large crowd.

The eagerly awaited Wetherspoon establishment has opened in Portishead. This impressive new structure named as the **Posset Cup** is sited in Harbour Road close to the Marina.

Inside, the building opens up as a large room with high ceilings and



Sarah Collins behind the bar at the Poacher in Portishead

appears to have been a success with the locals. The usual impressive list of ales is available.

Neil Ravenscroft

Good Beer Guide selection and beer scoring

The selection process for pubs to be included in the 2017 CAMRA Good Beer Guide for the Bristol & District branch (including Severn Vale and Weston-super-Mare sub-branches) was completed in March. The results have been submitted to CAMRA's head office but they must remain a secret for a few more months until the 2017 Good Beer Guide is published in September.

Many of you will already have a copy of the 2016 Good Beer Guide either in the book format or the electronic one. If you have ever been to a pub and had an excellent quality beer or two and then wondered why the pub is not in the Good Beer Guide you may be able to help. We have now started the process for choosing pubs to be included in the 2018 Good Beer Guide! This may seem a long way off but the selection process takes time and you can personally assist in the process for our local branches and others throughout the country. Beer quality needs to be monitored in current entries and in pubs which could be contenders for the guide – they may have narrowly missed out on selection, they may have recently opened or reopened, they may have had a change of management who have improved the beer quality, or we may be unaware that the pub sells consistently good quality beer.

So here are the things that you can do.

Firstly, let me or other CAMRA branch officers know about pubs which consistently serve good beer in our branch areas. They don't need to be unusual beers, although a variety in style does help, but just good quality beer served all year round. If the pubs recommended are easily accessible we can get other members to check them out as well. If they are remote, or not easily accessible by public transport from Bristol, we can try to include the pubs on organised minibus explorer and survey trips.

Secondly, score the beers you drink, whether good, bad or average, on the National Beer Scoring System (NBSS) via the WhatPub website (whatpub.com). This is an excellent way of monitoring the quality of beer in pubs when it is used regularly and by enough people. Beer scores are used in many CAMRA branches as a major factor in the selection process, either to directly choose pubs to include in the Good Beer Guide or to build up a short list of pubs that are contenders. Try to score beers in other parts of the country as well when you travel. In our local branch areas on average about 30% of the beer scores recorded are from CAMRA members outside our branch areas. All scores, wherever registered, will be looked at as part of the selection process. There are still around half of the pubs in our branch areas that have not had any beer scores recorded and some of these pubs could be selling

consistently good beer, which we don't know about.

I am pleased to report though that progress is being made in increasing the number of members scoring their beers. In the quarter to the end of April this year a total of around 1,200 scores were recorded in our local branch compared with around 900 in the corresponding quarter in 2015, so an increase of about 33%. This is very good news as it means that beer scores can be factored in to a greater extent in the Good Beer Guide selection process. As I mentioned above I will be looking at scores for all pubs in the branch area as part of the selection process for the 2018 Good Beer Guide, in particular in the process of compiling a long list of possible entries.

So please keep scoring your beers on a regular basis, and if you are yet to give it a go just try it. It is easy to do after logging into WhatPub with your membership number. You can do this either in the pub on a smartphone or on your computer when you get home. The NBSS scoring categories are:

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 the last pint 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, and 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.

Keep those scores coming in.

Martin Gray
marting1@sky.com

Beer in Reykjavik



On 1st March 1989, for the first time in 74 years, drinking beer in Iceland stopped being a criminal offence. A few things have changed since then.

In 1908 this huge, sparsely populated, volcanic island nation, at the point where the North Atlantic meets the Arctic Ocean, became the first country to vote for Prohibition, amid concerns that alcohol abuse was getting out of hand. On 1st January 1915, but for beer of under 2.25% ABV (alcohol by volume), Iceland went dry.

Wine was reinstated in 1921 after the Spanish and Portuguese governments, lobbied by their wine makers, threatened to exclude Icelandic salted cod; and in 1934 spirits were legalised after a referendum that refused to include beer as it was considered too dangerous.

While this policy was clearly dotty and somewhat unkind, it spared the country from domination by global brewing companies, gifting it a head start in the new world of beer.

Today, its two larger breweries are **Egill Skallagrímsson** of Reykjavik, which makes mostly dull Egils lagers in its big brewery and OK-to-brilliant Borg beers mostly in its microbrewery next door; and **Vífílfell**, in the north coast fishing port of Akureyri, which makes its own Viking beers, plus Einstök brands on contract – some of which travel as far as specialist bars and shops in Bristol.

As in many parts of the world – and in the UK until a century ago – Iceland’s best beers are bottled. Apart from Borg, brewers to look out for include **Ölvisholt** from near Selfoss; and **Gæðingur**, from remote Skagafirði. No local specialty survived Prohibition but between them Iceland’s nine breweries create several dozen pale ales, porters and stouts in numerous different styles, plus a few wheat beers, edgy blond lagers, bocks and Doppelbocks, from 4.5 to 9% ABV.

Drinking in Reykjavik

The crash of the Icelandic Krona in 2008 reduced prices from painful to merely stinging, a 33cl bottle of a better local IPA or toasted porter coming in around 800 to 1000 Krona (£4.50 to £5.50) in bars and bistros, or half that in one of the state monopoly Vinbúðin chain of off-licenses – your only option for take-outs.

Microbar (2 Vesturgata – daily from 16.00) is a simple, modern but cosy beer café inside but not part of the City Center Hotel, whose gaffer-barman is a walking encyclopaedia of Icelandic beer.

Mikkeller & Friends (12 Hverfisgata – Friday and Saturday from 14.00, other days from 16.00) is the local presence of the iconic Danish chain of exclusive, übercool beer joints, selling stuff from the challenging end.

Skúli (9 Aðalstræti – daily from 14.00) is an Icelandic specialist, down to the gloomy atmosphere, stocking good Danish beers for comparison.

For restaurants with good beer, try family tavern **73** (73 Laugavegur – Friday and Saturday from 11.30, other days from 17.00) on the main street for Icelandic; the more international **K-Bar** (74 Laugavegur – Sunday from 18.00, other days from 09.00) across the way; or up-market **Islenski Barinn** (1a Ingólfsstræti, daily from 11.00).

Iceland’s first proper brewpub, **Bryggjan Brugghús** (8 Grandagarður – daily 11.00 to 01.00) opened in 2015 by the harbour and is gaining plaudits for its tank beers and seafood.

Travel tips

Icelandic carrier WOW flies Bristol to Reykjavik (Monday, Wednesday and Friday). Keflavik airport is 60km from the centre. Regular buses: 45 minutes each way, around £20 return.

Food: Basic local dishes are calorie-rich and affordable; exquisitely prepared, delicate and fishy is great but costs; try to try salted cod. North Atlantic char – imagine pink lemon sole – is often best value. Rotted cod in tiny portions – think ammonia on camembert – is a right of passage.

Reykjavik is a compact city and easy to walk round even in snow (November to April). If the Lutheran Hallgrímskirkja doesn’t give you goose pimples you have no soul.

National Beer Day on 1st March each year celebrates freedom. Pubs stay open until 04.00 as Icelanders remember why it was banned in the first place.

Tim Webb

*Tim Webb writes **Good Beer Belgium** for CAMRA and just completed the 2nd edition of **The World Atlas of Beer** for Octopus Books, due out on 1st September. In 2015 he moved to Clifton and began writing pieces on exploring other beer cultures from Bristol airport. (Photo of Tim Webb by Andres Teiss.)*



Icelandic beer in Bristol

If you can’t make it to Reykjavik any time soon, you can always pop along to **Amoeba** in Clifton Village (adjoining the Victorian Clifton Arcade) where there are two examples of Icelandic beer on the extensive

foreign beer menu. Pictured here is their Einstök Icelandic White Ale, a delicious 5.2% bottle-conditioned (unfiltered and unpasteurised) witbier infused with coriander and orange peel.

SP



Aphrodite's Rock - Real Ale in Cyprus

Steve Comer, a CAMRA member from Bristol now living in Cyprus, updates the story of a real ale brewery on the island

A couple of years ago Pints West covered the opening of a real ale brewery on the island of Cyprus. Aphrodite's Rock, set up by a family from Yorkshire in an old winery near Tsada, on the main road between the tourist resorts of Paphos and Polis, has now established itself as a major attraction in west Cyprus.

What started as a small brewery tap with a few tables in chairs is now a major attraction. Aphrodite's Rock Brewery & Brewpub has now reached the number one spot in the category of "Things to do in Paphos" on TripAdvisor, an achievement they are extremely proud of. So if you are going to Cyprus on holiday this year why not visit the brewery and see for yourself?

Aphrodite's Rock was the first high-quality, small-batch craft brewery to be licensed in Cyprus. Its beers are a very welcome alternative to the bland keg lagers that are usually all that is on offer in the Mediterranean lands every summer. They produce genuine real ale, served by hand pump or from poly-pin, made from imported hops.

Whilst Aphrodite's had some success in getting its product in bars and shops, assuring the quality can be problematic, but they are actively encouraging people to visit the brewery, try the beers on hand pump, and take home a few bottles (or preferably a crate or two!). Beer enthusiasts have been attracted from as far as the USA, and there has been particular interest from Russia and Israel. In Russia there is an increasing demand for 'live beer', whilst Israel is experiencing something of a 'craft beer' boom.

With increasing visitor numbers there was a demand for food to be available to help hungry travellers soak up the beer! There is now a restaurant open from noon to 3pm and 6pm to 9pm, Tuesday to Saturday, with a varied lunch and à la carte evening menu available. There is a choice of indoor and al fresco dining.

Freshly baked pizzas in the Neapolitan style are also produced in the Italian wood-fired oven. The pizzeria is open Monday from noon to 9.30pm, and Tuesday to Saturday from 3pm to 9.30pm. A take-away option is also available.

The brewery welcomes visits from organised groups, for which they can include a tour of the brewery. (The tour of the brewery lasts about 35 minutes and is free.) They have also hosted music nights, parties, and even wedding receptions.

Future plans include chartering a 15-seater minibus to shuttle between hotels in Paphos to bring people to the brewery. They are also planning to convert a cottage in the village to a B&B for those wanting a longer stay in the village and an extended trip to the brewery

What about the BEER range then?

As with all small breweries beer selection can vary, but the main beers produced are:



Yorkshire Rose – 3.8% – an easy-drinking 'session' beer with selected English malts and hops including Maris Otter and Fuggles.

Linn Shee – 4.5% – an Irish-style red ale with a clearly defined caramel flavour derived from the crystal malt used.

Extra Special Bitter (ESB) – 5.0% – a premium bitter with a good balance between soft malty sweetness and earthy English hops.

West Coast IPA – 6.0% – an American-style IPA with a strong citrus hop hit that packs a punch (drink one and you'll want another one!).

London Porter – 4.5% – a blend of malts and extract from Cyprus carobs produces a faithful reproduction of the classic 18th-century English Porter.

Beers are served in the traditional pints or halves, but you can also have a 'paddle' of five 200ml glasses to give you a taster of the beers on offer when you visit.

Seasonal beers are also produced including a Belgian-style Wit beer, a German Weiss beer, and for the first time in 2016 a German-style Alt beer. They have also started to produce their own Sorella cider including fruit varieties. Probably not what our APPLE contingent would want to drink, but as with the soft drinks, and spirits they sell, useful if you are going there with a group that includes non-beer drinkers.

The early signs are that 2016 could see an increase in visitors coming to Cyprus from England, partly due to concerns about visiting Egypt and Turkey. If you are considering visiting Aphrodite's island this year, make sure you visit Aphrodite's Rock Brewery too!

Steve Comer

For further information or to book a group visit and brewery tour check out the brewery's website www.aphroditessrock.com.cy.

Easyjet has twice-weekly return flights from Bristol airport to Paphos all year round, and Thomsons, First Choice and Thomas Cook also have flights in the summer.



Solution to the crossword on page 42

Across: 1. Very gassy; 6. Cider; 9. Mintsub; 10. Stimmer; 11. Tower; 12. Toby Belch; 14. Any; 15. Pint of Power; 17. Bodybuilder; 19. SOS; 20. Real value; 22. Oozes; 24. Engines; 26. Dedaleg; 27. Rates; 28. Bartender. Down: 1. Tomit; 2. Runaway; 3. Gastropub; 4. Substantial; 5. Yes; 6. Crumb; 7. Danlwy; 8. Rare Hares; 13. Blond leader; 14. Amber beer; 16. Percolate; 18. Draught; 19. Sozzled; 21. Venus; 23. Sugar; 25. Sob.

Cryptic Crossword

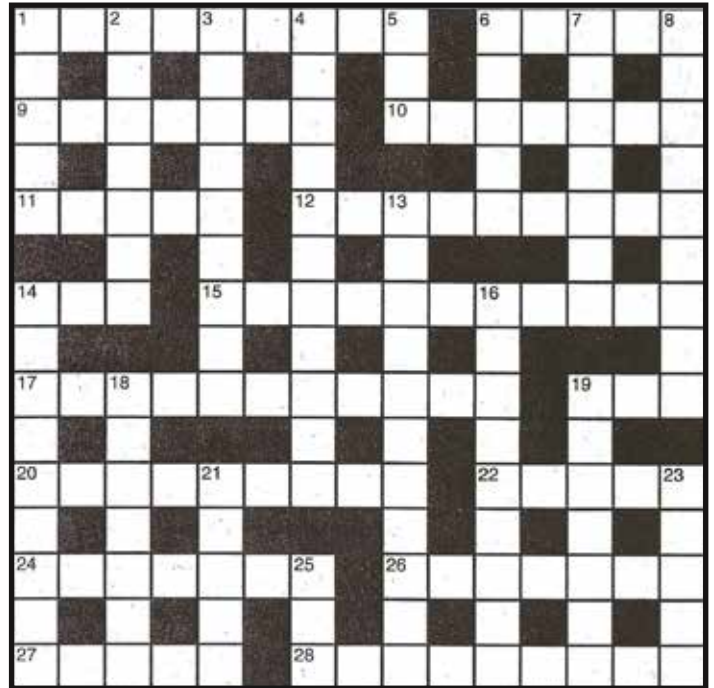
Compiled by Pete and Eddie Taberner
(Solution on page 41)

ACROSS:

1. Yes, gravy's unlikely mixture to produce excess CO₂ (4, 5)
6. Detectives join the queen for a drink (5)
9. Small sandwich for this vessel's crew? (7)
10. Cotswold Spring beer could be a bombshell (7)
11. Black when bottled in Germany – amber drink when made in Wimbledon (5)
12. Jug-faced Shakespearean character associated with 1ac. (4, 5)
14. Arbor's new yeast tops unspecified quantity (3)
15. Beer from Gower makes wine prof opt out (4, 2, 5)
17. You dribbled out stout, just like Arnie (11)
19. Pub initially served only stout. Help! (3)
20. Proper beer – appreciate as being worth every penny (4, 5)
22. Drinks excessively, drops head and dribbles (5)
24. Steamy brewery beer machines (7)
26. Initially Dorothy Goodbody ale makes editor weak at the knees (7)
27. Values beer carriers going topless (5)
28. Pub worker will ban the fragile (9)

DOWN:

1. Throw up Vimto (5)
2. Happy landing area harbouring a fugitive (7)
3. A grub spot served up beer as well (9)
4. To become stout – work out abs until Sat. (11)
5. Knocks back last bit of Barnsey. OK? (3)
6. Strong drink held in empty club is just a bit... (5)
7. New landlord (half-cut) refurbished *Old England* (7)
8. Locally scarce, giddy beasts from Bath (4, 5)
13. Landlord swallowing endless beer becomes golden champion (5, 6)



14. Get ready to go for light ale (5, 4)
16. Poe consumes claret when confused – needs to make coffee (9)
18. Beer that might produce wind (7)
19. It's nothing to doze off in winter transport when drunk (7)
21. *Rising Sun* event includes beautiful woman (5)
23. Sweet business tycoon could turn to alcohol (5)
25. Strong Otley beer begins to make me cry (3)

CAMRA pub discounts

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

- **Air Balloon**, Gloucester Road North, Filton, Bristol
- **Albion**, Bristol Road, Portishead
- **Anchor Inn**, Gloucester Road, Lower Morton, Thornbury
- **Annexe Inn**, Seymour Road, Bishopston, Bristol
- **Bank Tavern**, John Street, Bristol
- **Bay Horse**, Lewins Mead, Broadmead, Bristol
- **Bear Inn**, Walliscote Road, Weston-super-Mare
- **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
- **Brewhouse & Kitchen**, Cotham Hill, Bristol
- **Bristol Cider Shop**, Christmas Steps, Bristol
- **Brit Bar**, High Street, Weston-super-Mare
- **Channings**, Pembroke Road, Clifton, Bristol
- **Cider Press**, Gloucester Road, Bristol
- **Chums**, Chandos Road, Redland, 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
- **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
- **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)



CAMPAIGN
FOR
REAL ALE

- **Mill House**, Emerson Way, Emersons Green, Bristol
- **Nettle & Rye**, Kings Road, Clifton Village (formerly Hophouse)
- **New Inn**, Badminton Road, Mayhill
- **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)
- **Phoenix**, Champion Square, Bristol (opposite Cabot Circus)
- **Poacher**, High Street, Portishead
- **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 (near Cabot Circus)
- **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

It's been a busy time for us Bristol & District CAMRA young(ish) members since the last Pints West, with a number of events taking place. The first weekend in March saw a get-together at the **Gryphon's** 'MetAle' festival, where we were glad that we arrived in time to sample Thornbridge's tasty Cocoa Wonderland before it sold out.

The following weekend was the highlight of everyone's calendar, the Bristol Beer Festival, where a number of young(ish) members could be found on both sides of the bar, including a few who volunteered to work for the first time and got the chance to experience pulling their first pints.

The last week in March saw us embark on a Dawkins crawl, visiting



the five pubs of the Dawkins Taverns estate (**Portcullis, Victoria, Green Man, Hillgrove Porter Stores** and **Miners Arms**). On what was an otherwise great crawl, we made the schoolboy (but very understandable) error of having a second pint at the Hillgrove, and then didn't have enough time to make it to the Miners, so we finished with jazz at the **Canteen** instead.

To make up for missing out on the **Miners Arms** in March, the next event began there, as the start to our East Bristol crawl that took in seven pubs for the ten of us who came out on the sunny and warm evening.

The final event of the quarter was a South Bristol crawl that started at the **Orchard Inn** before taking in the weird and wonderful pubs that North Street in Bedminster has to offer. It was again another well-attended and enjoyable event, where we said a fond 'hasta entonces' to Tom Fenech who is leaving us for work opportunities in Barcelona. We will miss his presence at young(ish) member events in the coming months, and not only for his ability to wear shorts all year round.

Looking ahead to the next few months, there will no doubt be a few more crawls as well as brewery trips, and there have been discussions about taking a boat trip around the harbour in the sunshine – watch out for the emails in the near future, and please do feel free to make suggestions for events you'd like to see organised.

Until next time, stay young(ish).

Stephen Edmonds

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).

Bristol Beer Week 2016

It has recently been announced that this year's Bristol Beer Week will run from Saturday 27th August to Friday 2nd September, and for the first time will culminate with the Bristol Craft Beer Festival, which is taking place at Motion, Avon Street, on Friday 2nd September and Saturday 3rd September.

Starting in 2013, Bristol Beer Week was launched by Bristol resident and beer lover Steve Powell and his friend Lee Williams, and the week has gone from strength to strength since then, with the 2016 week promising to be the biggest and best so far. In many ways, Bristol Beer Week presents one of the best opportunities for beer lovers to get up close to the brewers and understand why and how they do what they do.

Although many of the details are still at the planning stage at this point in time, a number of local breweries have already promised to get involved, and we can expect to see events similar to the East Bristol Brewery Trail that took place over the May Day bank holiday weekend. As one would expect, there are also big plans for the King Street venues, including the recently-opened King Street Brew House which, in addition to running separate events, will be taking part in a collaboration event, similar to last year, to ensure the widest selection of beer possible (over 100 on cask and keg). Wild Beer Company are also keen to play a big part in this year's event, focussing on their soon-to-open bar in the new Wapping Wharf development.

Getting involved as before, the local branch of CAMRA will be leading a pub crawl on the Wednesday of Bristol Beer Week (August 31st), starting at the branch pub of the year, the Volunteer Tavern, at 7pm.

The Bristol Craft Beer Festival is being organised by the people behind the London Craft Beer Festival, a much-lauded event run by beer lovers who are extremely passionate not just about good beer, but food and music too. The festival will feature over 30 breweries, including a number of Bristol breweries such as Arbor, Wiper & True and Moor, and international breweries too. For CAMRA members, there is a hope that the festival will feature some cask ales but, even if not, the range of beers should offer something for most tastes. On both days of the festival, there will be an afternoon and evening session, with Friday afternoon session serving as the Bristol Beer Week 2016 closing party and trade session. Tickets are £30 for a five-hour Friday session and £35 for the Saturday, which includes unlimited 'small' tasters, a glass and a programme, so that attendees can have the opportunity to try as many different beers as they wish to.

With so much going on across Bristol Beer Week, there's bound to be at least one event to interest every beer lover, and Steve Powell hopes that you're able to take part in as many events as you can in 2016 to make it yet another successful week. Visit www.bristolbeerweek.co.uk for more on Bristol Beer Week.

Stephen Edmonds

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)

175,000 members and growing!

CAMRA Membership Benefits

For just £24* a year, that's less than a pint a month, you can join or renew your CAMRA membership 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 member benefits.....

COTSWOLD outdoor 10% savings at Cotswold Outdoor

BEER HAWK 10% off all orders

wetherspoon £20 worth of JD Wetherspoon Real Ale Vouchers**

cottages.com 10% discount on booking with cottages.com

Hoseasons 10% discount on booking with Hoseasons

SEA LIFE the Dungeons Up to 52% off - with attractions for the family too numerous to name

Join or renew online - www.join.camra.org.uk

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 110

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.

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.

- **Sat 4th Jun:** Pub visit to Cheltenham, including a visit to this year's national pub of the year, the Sandford Ale House. Details tba (check our website). Contact John Gatty (07712 072562) for more details.
- **Fri 10th Jun:** Social lunch. Horseshoe, Chipping Sodbury. 12:30.
- **Wed 15th Jun:** sub-branch meeting. Anchor, Thornbury, 20:00, followed by survey visit to another nearby pub.
- **Thu 23rd Jun:** Visit to Combined Brewers (Severn Vale & Cotswold Spring breweries). 19:00-21:00. Transport to be arranged dependent upon numbers. Contact John Gatty if you're interested (07712 072562)
- **Fri 8th Jul:** Social lunch. Horseshoe, Chipping Sodbury. 12:30.
- **Wed 20th Jul:** sub-branch meeting. Hawkes House, Thornbury, 20:00, followed by survey visit to another nearby pub.
- **Fri 12th Aug:** Social lunch. Horseshoe, Chipping Sodbury. 12:30.
- **Wed 17th Aug:** sub-branch meeting. Ship, Alveston, 20:00, followed by survey visit to another nearby pub.
- **Fri 9th Sep:** Social lunch. Horseshoe, Chipping Sodbury. 12:30.
- **Wed 21st Sep:** sub-branch meeting. Swan, Almondsbury, 20:00, followed by survey visit to another nearby pub.

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

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

Bath & Borders branch diary and contact

- **Wednesday 25th May:** The 2016 Pub of the Year award social at the Old Green Tree, Bath.
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

- **Sat 4th June:** Regional Campaigning Trip to Devon, depart Cornubia 10am.
- **Wed 8th June:** Committee Meeting, Gryphon 8pm.
- **Thurs 9th June:** Bristol Pubs Group Social, Mangotsfield/Staple Hill wander, start Red Lion 7pm.
- **Wed 15th June:** Explorer Trip, West Bristol, depart Cornubia 6.45pm.
- **Sat 18th June:** Bristol Beer Festival workers' thank-you trip to Derby pubs, depart Cornubia 9am, returning to central Bristol by 9pm.
- **Wed 22nd June:** Branch Meeting, Pied Horse, St George 8pm.
- **Tues 28th June:** Explorer Trip, East Mendips, depart Cornubia 6.45pm.
- **Tues 5th July:** Explorer Trip, North Somerset, depart Cornubia 6.45pm.
- **Wed 13th July:** Committee Meeting, Gryphon 8pm.
- **Wed 20th July:** Explorer Trip, Frampton Cotterell area, depart Cornubia 6.45pm.
- **Sat 23rd July:** CAMRA Revitalisation Project Workshop, Hen & Chicken, North Street, Bedminster, 1.30pm to 3.30pm.
- **Wed 27th July:** Branch AGM, Hen & Chicken, Bedminster 8pm.
- **Tues 9th Aug:** Committee Meeting, Gryphon 8pm.
- **Thurs 11th Aug:** Bristol Beer Festival workers' thank-you trip to Great British Beer Festival, depart Cornubia 9.30am, returning to central Bristol by 9.30pm.
- **Wed 24th Aug:** Branch Meeting, 8pm, venue to be confirmed.
- **Wed 31st Aug:** Pub crawl as part of Bristol Beer Week, starting at the branch Pub of the Year, the Volunteer Tavern near Cabot Circus, at 7pm.

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

- **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 will be added. For instance the sub-branch plans GBG exploration trips via mini-bus to local pubs not readily accessible by public transport to inform the GBG long list and subsequent voting. For updates and further information see our Facebook page or use the contact details 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 contacts:

weston_camra@googlegroups.com

Laurie Jackson 07944 291052

WsM contact for other matters:

Mark Hirst – ogrekhirst@hotmail.com

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

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



WHAT?PUB



whatpub.com
Featuring over 35,000 real ale pubs

Thousands of pubs
at your fingertips!



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

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

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

AN APPEAL FOR HELP!

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

HOW TO HELP . . .

Go to the pub!

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



Update the details!

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

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

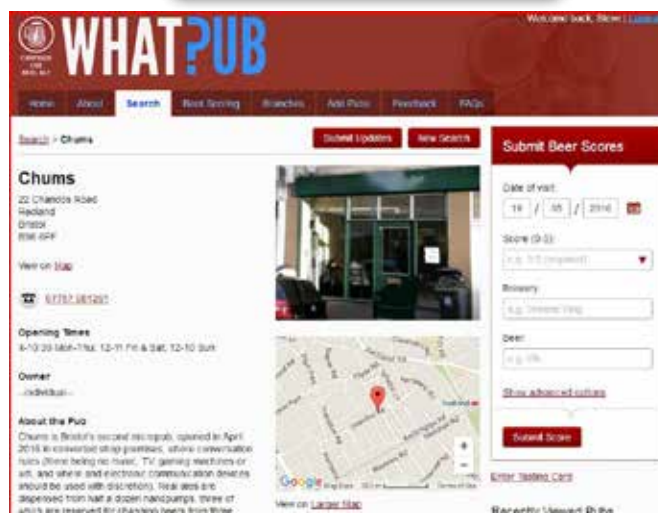
If you're not a CAMRA member, we'd love you to join (use the membership form in this issue or go to **www.camra.org.uk/join**), but in the meantime go straight to **FIND THE PUB** below.

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

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

- **HIT 'SUBMIT UPDATES'**

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



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

thank you

FOR VOTING
THE VOLLY



PUB OF THE YEAR

2016

Real ales, large gardens and free hugs



38 JACOBS WELLS ROAD,
CLIFTON HOTWELLS, BS8 1DR
0117 9292 987 // HOPEBRISTOL.COM
@THEHOPEBRISTOL

HOPE & ANCHOR

CABOT
TOWER



THE VOLUNTEER TAVERN

CASTLE
PARK

9 NEW ST
OLD MARKET QUARTER, BS2 9DX
0117 955 8498 // VOLUNTEERTAVERN.CO.UK
@VOLUNTEERTAVERN



Beer Volunteer Tavern: Thursday 26th May - Monday 30th May & Thursday 15h Sep - Monday 19th Sep
Festivals Hope & Anchor: Thursday 2nd June - Monday 6th June & Thursday 29th Sep - Monday 3rd Oct