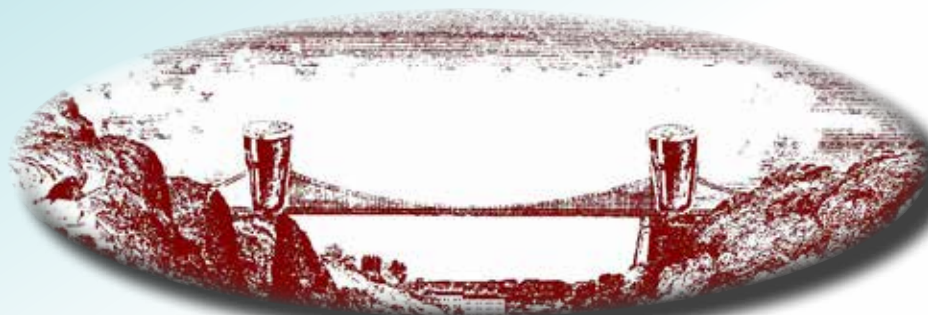


No. 121

Spring  
2019



CAMPAIGN  
FOR  
REAL ALE



# PINTS WEST

Multi-award-winning magazine of the Bristol & District  
and Bath & Borders branches of CAMRA, the Campaign for Real Ale





# PINTS WEST

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

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Ten thousand copies of Pints West are distributed free to hundreds of pubs in and around the cities of Bristol and Bath ... and beyond

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and much, much more...



CAMPAIGN  
FOR  
REAL ALE



## Bristol Beer Festival tickets

For many fans of real ale, cider and perry the annual CAMRA Bristol Beer Festival is rightly considered to be an unmissable event. This year is the 22nd such event and it takes place from Thursday 21st to Saturday 23rd March at Brunel's Old Station, Temple Meads, featuring around 140 different real ales (maybe more!) plus a great range of cider and perry.

Tickets have already sold out for the Friday lunchtime, Friday evening and Saturday lunchtime sessions. Due to the high demand for tickets we have this year added an extra afternoon session on Thursday 21st March running from 12 noon until 4:30pm.

At the time of writing some tickets are still available for this new session as well as for the Thursday evening and Saturday evening sessions, so there may still be time to buy a ticket to join the fun and experience by far the biggest range of cask beer that you will see in Bristol this year.

Tickets can be bought online at [www.ticketsource.co.uk/camrabbf](http://www.ticketsource.co.uk/camrabbf). You can scan the QR code below to go straight to the ticket sales website.

If you do not want to buy tickets over the internet you can purchase them by calling 0333 666 3366 (this is a telephone box office service for

which there is an additional £1.75 charge to print and post the tickets, so it is more expensive than buying online).

Please keep an eye on [www.camrabristol.org.uk/festival.html](http://www.camrabristol.org.uk/festival.html) for updates about the Bristol Beer Festival including the beer and cider lists.

*Richard Brooks*



The micropub revolution reaches Weston

See page 25

Photo by Scott Tate

## Got any news?

Do you have some specific news that you want to share with the local CAMRA branch?

Do you represent a pub that is holding a beer festival or a brewery that is launching a new beer?

Are you a member that has heard about a pub opening or closing or a change of licensee?

To let us know about any such news items please send an email to: [news@camrabristol.org.uk](mailto:news@camrabristol.org.uk)



Date	Session	Time	Cost
Thursday 21 March	Lunchtime	12pm - 4.30pm	£11.50 (incl £5 of tokens)
Thursday 21 March	Evening	6.30pm - 11pm	£11.50 (incl £5 of tokens)
Friday 22 March	Lunchtime	11.30am - 4pm	£11.50 (incl £5 of tokens)
Friday 22 March	Evening	6.30pm - 11pm	£11.50 (incl £5 of tokens)
Saturday 23 March	Lunchtime	11.30am - 4pm	£11.50 (incl £5 of tokens)
Saturday 23 March	Evening	6.30pm - 11pm	£11.50 (incl £5 of tokens)





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# Local cider from Brislington

Unlike the beer-brewing industry which has come on leaps and bounds in Bristol in the last few years, the world of cider-making still remains in the hands of only a few players, some of whom are well-known and have been making cider for generations, others being newer entrants. Down in deepest Brislington there is one such newer cider-maker. Brislington Brain Twister is a small one-man operation set up by local cider enthusiast Martin Campling.

Started eight years ago, Brislington Brain Twister cider is a 400 gallons (1,800 litres) per year operation, located at the rear of a private residence (Martin's home). Originally using apples collected from various gardens, it has expanded to use four orchards, three of which are now dedicated to the production of only this cider, the fourth being also used to supply Thatchers and a number of other individuals. Two of the orchards used are 'boutique' orchards and have between them about 70 types of apples.

According to Martin, "Cider-making is laborious!" Martin's collecting of apples takes place over 12 days, rain or shine, starting from the end of September until mid or late October. "Interestingly (and frustratingly), when the operation was started collection could run into late December but the climate in recent years has caused apples to start falling earlier."

Milling and pressing then takes around the same amount of time. An electric mill is used. The earlier apples come from an orchard of eating and dessert apples and these tend not to store well so have to be pressed within two weeks of collection. The true cider apples (Yarlington Mill and Chisel Jersey for example) last for much longer. Varieties with high levels of tannin are, Martin says, almost indestructible. "Try eating one and you'll quickly work out why other organisms don't like them either!"

Martin's press is hand-built from wood and uses nearly 15 tonnes of pressure to extract the juice. Eight layers are built into a 'cheese'. "Currently, the pressure is applied manually using a bottle-jack but this may be motorised by next season because the current manual process is quite slow and can entail long days of work."

All fermentation for Brislington Brain Twister is via the natural yeasts present in and on the apples. This can be a bit risky because there is the danger of off flavours being produced by bacteria or yeasts such as Brettanomyces. For this reason Martin uses a small amount of sulphite at the beginning and also at the final racking in early spring as the weather warms up. A variety of different sized fermenters are used (ranging from 30 to 1,000 litres) to aid in the logistics of different orchards producing at different times and also for blending.

Martin racks his cider off the lees (yeast sediment) at least twice in order to reduce the yeast count and nutrient levels and slow down or even stop the fermentation before it reaches full dryness. A dry



cider can have a gravity as low as 0.996 and is to few people's tastes! Brislington Brain Twister cider is shipped at a gravity of 1.006 to 1.008. As for alcohol levels, this is dependent on the climate during summer (and, hence, the sugar content) and also on how well the attempts at stopping the fermentation early have worked. Normally the ABV ranges from 5.8 to 6.5%. The final product is from 99% apple juice (Martin points out that the legal limit for a cider is a ridiculously low 35%). The earlier releases of the final product often have a slight haze; this is a pectin haze and slowly dissipates throughout the summer. (According to Martin, some well-known commercial 'hazy' ciders use a "fake haze"!)

Brislington Brain Twister cider can be found in a dozen or so pubs in Bristol between the months of April and December. Some local pubs stock it very regularly, such as the **Cornubia**, **Chums**, **Snuffy Jack's** and **Wooden Walls**, while others do so on a more occasional basis, such as the **Three Tuns**, **Lime Kiln**, **Hope & Anchor**, **Bank Tavern**, **Barley Mow**, **Orchard Inn** (CAMRA cider pub of the year), and **Old Bank** in Keynsham.

SP

## Cider Saunter

Cider enthusiasts are cordially invited to join members of the Bristol & District branch 'cider posse' on a Cider Saunter around the harbour area and city centre on **Saturday May 18th**.

We'll be starting at the **Stable** on the harbourside at 12 noon, where those who want to give themselves a solid start to the afternoon can grab a pie or pizza, and then moving on from there at 1pm on a route which will take in cider-serving pubs in the area such as the **Lime Kiln**, the **Orchard Inn** (a short distance away by ferry), **Bristol Cider Shop**, the **Apple Barge** and the **Cornubia**.

Non-cider drinkers will also be welcome but will be encouraged to try at least one cider on the day!

The leader will be Amanda Wilson (contact: 0797 069 7893), and further details including route updates will be available on the 'CAMRA Bristol Chat' Facebook group.

If you have any questions or would like to be kept up to date with cider events in the area, please get in touch by emailing [cidercamrabristol@gmail.com](mailto:cidercamrabristol@gmail.com).

Bridget Andrews




**REAL CIDER**

**SOLD HERE**



# News from Bath Ales

## Beers

Bath Ales have announced their seasonals for 2019, including two brand new ales, one new last year and three oldie-goldies. First up for the New Year, and first newbie, was **Frosty Hare**, a 3.5% ABV amber pale ale, brewed with Maris Otter and Red Crystal malts, giving a rich caramel taste and a hint of spice.

Appearing for early spring, **Anthem**, which made its debut last year, is the 3.8% amber ale brewed with all English hops, and Maris Otter low colour and Amber malts.

This will be followed in April/May by a brand-new version of Bath Ales' flagship beer. **Gem Gold** will be a limited-edition 4.1% golden ale, again brewed with English hops but with the addition of Centennial to give a citrus finish.

Old favourite **Summer's Hare**, the 3.9% fruity golden ale, reappeared last year, and will do so again this year.

Autumn sees **Forest Hare**, another old favourite, making a comeback with its autumn fruits flavour and copper colour.

And then we're onto the winter favourite **Festivity**, the 5% classic porter. Incidentally 2018 was a very good year for sales of Festivity and the limited-edition **Festivity Vintage**.

In a pre-Brexit coup for Bath Ales, the French giant supermarket chain, Intermarché, chose them to brew a special beer to celebrate their 50th anniversary, which they called **50IPA**.

## Pubs

In the annual competition for pub of the year for all the 180 pubs in the St Austell/Bath Ales estate, the Bath Ales' **Salamander** in Bath came out top. Well done to the managers and staff there for quite an achievement.



The **Lamplighters** pub, saved from developers not that long ago, has been acquired by St Austell and becomes the latest addition to Bath Ales' collection of pubs in the region. (For those who aren't already aware, St Austell owns Bath Ales.) The Lamplighters, which sits on the bank of the River Avon in Shirehampton, dates back to 1760. The property was initially known as Lamplighter's Hall, a country residence built by a prosperous contractor, responsible for lighting over half of Bristol's parishes with oil-lamps. By the 1800s it was known as Lamplighter's Hotel, frequented by seamen from across the world during long periods of anchorage in Hung Road. The pub will operate as a tenancy.

## Rugby

For rugby fans the clash is back with a bang, on Saturday 6th April 2019, when Bath Rugby host Bristol Bears in a derby day showdown held in London. Over 120,000 supporters have descended on Twickenham Stadium for the last two such events, and this year Bath Ales are sponsoring the whole shebang, with their cask ales in the bars, as well as in the Legends' Lounge and hospitality boxes. Leading up to the event there will be live music, games and giveaways.

Roy Sanders

# Incredible Brewing

In advance of the first signs of spring, Stephen "Mr Incredible" Hall has gone back to his roots, with the brewing of a light **Ruby Mild**, a 3.8% all-English beer made with Fuggles and Goldings hops, in a style similar to the first ever beer Stephen brewed a decade ago when he was only a home-brewer. Ruby Mild will be appearing in cask and in bottles very soon.

After a couple of years of last-minute technical hitches, we are promised that 2019 will be the year that CAMRA Bristol Beer Festival finally sees Incredible's 5.4% **Coriander & Lime** on the LocAle bar. This is the renowned beer brewed with kaffir lime leaves, coriander seeds, lemon grass and a touch of ginger – get it at the festival while you can.

As well as brewing the usual spring range of pales, ambers and IPAs, Stephen has created time and space for himself to start experimenting with new ideas – he's promised us some "mind-bending concoctions of botanicals and hops", which sound worth looking out for.

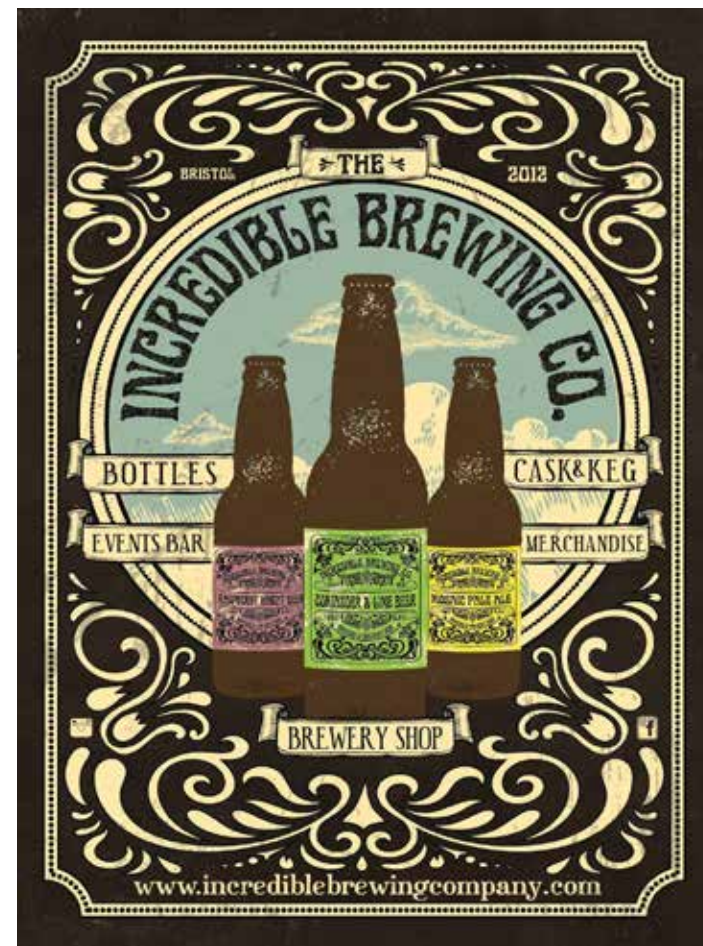
With Incredible beers being taken on by more distributors in 2019, we can expect to see them for sale in more pubs in more towns and cities, and Stephen will be found at more events and festivals evangelising about his Incredible beers – see the website for more details.

As Incredible fans will already know, Stephen's partner, Emily, is responsible for the unique and instantly-recognisable designs and artwork for the Incredible brand, and she's up for a well-deserved award for this. In addition, these designs have been selected by a high-profile beer writer to appear in his next book – watch this space for more details in the run up to publication.

As mentioned in the last *Pints West*, Stephen is on the lookout for an assistant brewer to join the Incredible family – if they're in post by the next issue of *Pints West*, you'll read it here first!

Here's to an Incredible spring.

Stephen Edmonds



# 25 years at the Beaufort



25<sup>th</sup> Anniversary Beer Festival  
May 10<sup>th</sup>, 11<sup>th</sup> & 12<sup>th</sup>

Coinciding with Bristol & District CAMRA's  
South Glos Ale Trail 2019



Details @  
[www.beaufortarms.com](http://www.beaufortarms.com)

Twenty-five years ago, Mark Steeds, at that time a member of the Bristol & District branch of CAMRA, took over the Beaufort Arms at Hawkesbury Upton, just outside our branch area. It was a brave move, as he recalls here.

"When we arrived at our pub in 1994 we had a failing business and no friends. From the outset we wanted a real ale hostelry and met with a lot of local opposition; the other pub in the village had 95% of the trade and everyone seemed happy.

"We persevered with real ale and were saved by two groups of people, Bristol & District CAMRA and the Hash House Harriers, with both sets of people coming out of the blue and saving our bacon. Lesson learnt, we slashed the number of beers on to just two and went from there, building up slowly and ultimately becoming Gloucestershire Pub of the Year in 2004.

"Hopefully the next edition of the Good Beer Guide will see us in there for 25 consecutive years – you get less for murder. We're also very proud to have supported Bristol Pubs Group and the South Glos Mild (now Ale) Trail throughout our time here.

"Many thanks to you all for your kindness and support over the years; this of course includes our staff and suppliers, without whom we would be nothing."

A Jubilee Beer Festival is being held at the pub to mark the occasion, from Friday 10th to Sunday 12th May. As Mark points out in his advert, this coincides with our annual trail undertaken by coach to pubs in the South Gloucestershire area, previously a BADRAG mild trail, but this year not specifically in search of mild. This year's trail will be on Saturday May 11th.

SP



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[bathales.com](http://bathales.com)   



# BAD Ladies enjoy bevvies in Bemmie

December saw a total of ten BAD Ladies (aka Ladies Who Love Beer) turn up for a walk round Bedminster to discover the delights on offer in a number of the best pubs south of the river.

We started off in the **Black Cat** (West Street, BS3 3LH), a real locals' local where the beer was cheaper than central Bristol prices – as the landlady said, cheaper still in pints rather than halves. We particularly enjoyed the **Draught Bass** (4.4%) which had been well kept and was very quaffable.

After this taster we set off for the brewery open day at the **Bristol Beer Factory** (Durnford Street, BS3 2AW). The open day has been a bit of a well-kept secret for the past couple of years, at least for us, so we were sad to hear this was the last of its kind, with something different planned for next year. As well as fundraising for local charity 'Above and Beyond' which supports Bristol hospitals, the open day provided a chance to look into the brewery and try some of Bristol Beer Factory's well known and newer ales, with some complimentary stew and some fantastic stout cake supplied by Marks Bakery next door. The Bristol Beer Factory beers we liked the most were: *El Choco* (4.9%), a double chocolate stout that had a really deep and creamy chocolate flavour and clean, crisp finish; *Stairway to Brussels* (5.5%), a hoppy red ale which was a bit malty and a bit red berry; and *Talisman* (5%), a much hoppier, crisp and citrusy IPA. There were a couple we tried which we personally weren't so sure of, *Negroni* (4.6%) and *Bow Street* (4.6%), both of which we felt were a bit too hoppy and bitter all at once.

Not wanting to outstay our welcome at the brewery, we moved on to the **Hen and Chicken** on North Street (BS3 1JF). This is a very popular, lively and noisy pub. The beers we drank here were passable, but we felt that the quality of the Bristol Beer Factory ales we had just enjoyed slightly overshadowed what we choose in the Hen.

Our last stop before running for our proverbial buses was the delightful **Coronation** (Dean Lane, BS3 1DD) which was warm and friendly with a great range of board games (we loved Operation), and a retro video games table (there was even Pac-Man!) which kept us amused and whiled away a little more of the evening. Another locals' local, the Coronation, like the Black Cat, also had brilliantly priced beers, better than you'd expect for central Bristol. We rounded off our evening with Hop Back *Summer Lightning* (5%) and Bristol Beer Factory's *Stairway to Brussels* again.

## BAD Ladies events 2019

The BAD Ladies programme of events for 2019 are listed below. Events usually take place on Saturday afternoons. Apart from the special events where it is specified, there is no need to book – just come along. Pub explorer trips are always free. **To book a place on one of the special events please contact me, Bianca, on 0772 302 0223.**

And check out the diary on the branch website ([www.camrabristol.org.uk/diary.html](http://www.camrabristol.org.uk/diary.html)) for any updates, or follow us on Twitter @CAMRA\_BADLadies.

● **Friday 8 / Saturday 9 March:** Short notice events to celebrate International Women's Day.

The last two years we have been involved in a Brew Day at Brewhouse & Kitchen and the launch of a beer called 'XX' at Wiper & True. Let's see what happens this year. Tweets and emails will be sent out to branch members as soon as any info about a suitable event comes in.

**BAD Ladies are a group of Bristol and District CAMRA ladies who meet up every one or two months to share a chat and a couple of ales as we explore the world of beer and brewing (or occasionally ciders and cider-making).**



Some of the BAD Ladies outside the Black Cat in Bedminster

● **Saturday 6 April:** Beer and cake pairing at the Good Measure, Chandos Road, Redland – meet 14:00.

Come to Good Chemistry's new pub venture and try some of their beers paired with cake. What could be better! Kelly from Good Chemistry will be giving us a guided tasting of three thirds of beer paired with mini cakes supplied by local business Pearly King Cakes also on Chandos Road. The cost will be £10. Please get in touch if you would like to come along.

● **Saturday 4 May:** East Bristol Brewery Trail, 14:00 - 18:00.

Watch out for short notice news of a BAD Ladies group at this popular event, visiting Bristol brewers in Easton and St Phillips. This is a really popular event that has a growing following. Come along and share the experience with BAD Ladies walking between some of the five breweries taking part in the trail (Dawkins, Arbor, Left Handed Giant, Good Chemistry, Moor) and trying their latest brews. Food is always on offer at the venues. We'll decide on the meeting place closer to the day.

● **June.** Date and event to be confirmed.

● **Saturday 24 / Sunday 25 August:** BAD Ladies abroad – beer festival near Valladolid, Spain.

Be adventurous and join other BAD Ladies at this small festival in Montemayor de Pililla, celebrating the real/craft beer of Castile León. This year the festival has a women in beer/brewing theme. You can see more here: [www.cervezamilana.com/el-milanito](http://www.cervezamilana.com/el-milanito) (in Spanish). Please get in touch with me, Bianca, by May 27th if you require help securing group accommodation or need any more information about coming along.

● **Saturday 14 September:** Fishponds foray, 14:00 - 18:00. Meet at the Star, Fishponds Road, BS16 3AF.

Learn more about this part of north east Bristol which hosts both microbreweries and micropubs. We'll visit the following, and use the 49 bus to reach the final stop: the **Star**, well known for conviviality, music, and a microbrewery in the garden; **Snuffy Jack's**, Bristol's third micropub with a great range of local and other beers; and the **Wooden Walls**, Bristol's fourth micropub and just over the border into Staple Hill.

● **Saturday 30 November:** Historic Bristol, the Centre, 14:00-18:00. Meet at the Christmas Steps pub on Christmas Steps, BS1 5BS.

Learn more about the trading history of Bristol and the links with pubs in the oldest areas of the centre. We'll take in a bit of local history info as we visit the **Christmas Steps**, the **Bank Tavern** and the **Seven Stars**.

Bianca Ambrose

# News from Arbor Ales

Staff news first this time. With Arbor Ales owners Jon and Meg Comer away on holiday, I was given the latest news by head brewer Dan assisted by new recruits business development manager Marco Sposito and sales administrator Abigail Galvin. The former post is new – Marco is from Italy – while Abigail replaces Tom Lloyd Jones. Hester Boyce has left Arbor and been replaced, as packaging and brewery assistant, by Theodore Gittens. The total on the payroll is now eleven.

Coincidentally, the promised eleventh fermenting vessel has joined the existing team of ten thus increasing overall capacity by 17 per cent. While cask ales account for approximately 50 per cent of total production, the recently introduced (recyclable) one-pint cans already account for almost 30 per cent (bottles are being phased out), the balance being keg-conditioned ales. The majority of export trade is with Italy but outlets in Spain, France and Finland are also offering cans and kegs from Arbor.

Arbor Ales were among six independent brewers from the West Country represented at a 'tap takeover' at Tate Modern at the end of February. Oak barrel aged **Breakfast Stout** (7.4% ABV) will be on sale at CAMRA's Bristol Beer Festival in March, and Arbor will again be present at the Bristol Craft Beer Festival in June.

A beer first brewed in 2012 was revived in December and January – **Tiny the Welder** (8.5%), a double IPA whose name was inspired by a West Coast IPA brewed by the US brewer Russian River under the name of Pliny the Elder. The brew sold out very quickly but "will appear again" according to Dan. Two new canned ales have been added to the existing range: **Massive Azzac** (5.4%), a New England pale ale brewed with Azacca, Citra and El Dorado hops; and **Brut 'n' Free** (6.0%) which, as the name might suggest (if you think about it carefully), is gluten-free. A super-dry IPA, it features Amarillo, Simcoe and Mosaic hops.

Brew Dog in Baldwin Street, central Bristol, have begun to sell local brewery ales and should have kegs from Arbor on sale and the keg version of Massive Azzac was launched at Small Bar in King Street on 22nd February. Finally, Brendan's Brewtique, Queens Road, were due to launch Arbor cans on 7th March.

Henry Davies



New office staff Abigail Galvin and Marco Sposito displaying the latest Arbor Ales cans, Massive Azzac and Brut 'n' Free

## GREAT TASTING BEERS BREWED RIGHT HERE IN BRISTOL



ARBOR

# News from New Bristol Brewery

Following on from the popular stout series released at the end of last year, a new **Amaretto Stout** (4.0%) has now been launched. The next brews will be the **Oohlala Series** and will be based on meticulous research carried out in Paris amongst brewers and tap bars. It will consist of four beers, including a French toast brown ale and a sour ale, the latter being brewed with the help of Jonny Mills, a highly-respected and innovative brewer and a tutor at the on-site Bristol Brewery School.

On the personnel front, there is a new assistant brewer at the brewery, Ed Wills, replacing Robin Eggles who has gone to Moor. Also worth an honourable mention is the new New Bristol Brewery 'brewdog', Karny, a rescue dog from Romania. He was spotted on Facebook showing signs of mistreatment so, a passport and a flight later, he is now settled in Bristol, participates in local deliveries, and is getting to know the customers!

The brewery tap has been and will continue to open to show the Six Nations rugby games on the big screen on the days England play. A comedy night will launch on Friday March 15th; more details on the NBB Facebook page along with up-to-date information on other events.

Michael Bertagne



Brewdog Karny out on deliveries with brewer Noel James



# Shine on ...

## some small pubs a stone's throw from the Centre

When considering which pubs to visit for this *Pints West*, I was aware that there were a few not far from the centre of Bristol that I hadn't visited formally for a while, that I wanted to go back to. So the esteemed *Pints West* editor and I ummed and aahed for a while trying to work out a theme that would link these pubs into a nice convenient little category and give us a title for this edition's 'Shine on...'. We failed. So, please find below my thoughts about a few pubs that are not far from the centre that I fancied visiting.

### The Three Tuns

78 St George's Road, BS1 5UR



Just beyond Bristol Central Library, we have the Three Tuns, something of a real ale mecca these days, but a licensed premises since before Queen Victoria came to the throne. It's been well documented that this former Courage and Usher's pub was in a bit of a state around the turn of the millennium, but it was revitalized by Mark Farrell (now of Chums) and then Arbor Ales before becoming completely independent a few years ago. The drinking area is a kind of L-shape, with bare floorboards and a mix of seating. There's also a heated terrace at the back.

There were five real ales on when I visited recently. The beer selection tends to focus on the local, the independent and beers produced by microbreweries. The range changes so frequently that listing the beers that were on gives only an indication of the sort of beer on offer, but let's do that anyway. There was Quantock Brewery's QBF, Tap Social's 16ft Norwegian (delicious by the way), Loch Lomond's Winter Wonderloch and Lost In Mosaic, and finally Tiley's Table Beer from the Salutation in Ham. They also had on Orchard Pig Explorer and Hunt's Barn Screecher for those who enjoy a traditional cider in a box. Happy to say that the three beers sampled were all in tip-top condition.

Next, I headed down behind the Council House (or City Hall) to...

### The Lime Kiln

17 St George's Road, BS1 5UU

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

This is a simply-furnished two-room pub with tall wooden stools around the bar, a real fire in the corner and an emphasis on beer, quiet non-obtrusive music and conversation. Dogs are welcome provided they're on a lead. This is a pub that does the basics very well indeed.

Up to six ales on offer at a time, which often come from further afield than one would expect to see in Bristol. This is a good place to visit if



you are more 'ticker' than 'savourer' when it comes to beers, though of course the beers are well worth savouring as well. On my visit there were Dancing Duck DCUK and Dark Drake, Mallinsons Citra, Peerless Full Whack and Lenton Lane 36 Degrees North.

Head under Park Street and up Colston Street until you get to...

### The Gryphon

41 Colston Street, BRISTOL BS1 5AP



Perched between Colston Street and Trenchard Street, the Gryphon is actually quite an imposing building, with a touch of the Dickensian about it. Despite its elevated position it is very much a down-to-earth pub, with its two devotions to dark beer and rock/metal music. There are posters, guitars and pump clips adorning the walls and a fair sprinkling of tattoos and piercings adorning some of the clientele. Live bands often play upstairs. This is a very friendly and welcoming pub.

Handpumps dispense anything up to six rapidly changing and generally never to be seen again brews, many dark and often strong. There are also two beer festivals a year, dubbed 'MetAle' festivals (the next one being scheduled for 7th to 10th March), with extra stillage upstairs.

There are good discounts on draught or bottled beers at certain times Monday to Thursday. The pub may be available for private hire before 4pm weekdays.

In terms of real ales on offer, recently you'd have seen Hop Kettle Pale Ale, New Bristol Peanut Brittle Porter (gorgeous), Tailgate's Peanut Butter Milk Stout, Spitting Feathers Little Donker, and Brecon Dark Beacons.

Pop across the road and head down the historic Christmas Steps to...

### The Christmas Steps

2 Christmas Steps, BS1 5BS



Just off the city centre, this fascinating pub has welcomed drinkers since the 17th century and is one of Bristol's heritage treasures. For most of my time in Bristol it was the Three Sugar Loaves, but I am reliably informed that before that it was the Gaiety. Actually, spread over three levels and four separate rooms, this doesn't really qualify as a small pub. But I'm here now so may as well stop for a drink.

The entrance at the bottom of the Steps opens up to a stone/slate walled room with a magnificent feature fireplace slap bang in the middle of the room. Pop up a few stairs and you'll find the bar, and then beyond that is a larger top level which includes a dining area. Both the food and drink are sourced locally whenever possible. Five real ales in a variety of styles are served including 'Crack' ales brewed locally for the pub. Two real ciders also available. Recent beers here include Double Park HOPS (a pale ale), Twisted Oak Crack Porter, Bristol Beer Factory Notorious and Arbor Ales Shangri-La. Having been on the dark stuff at the Gryphon, I went for the pale ales here and they were in fine form, especially BBF's Notorious.

Stroll back to the Centre, and spend fifteen minutes working out which way the traffic goes this month so you can safely cross to...

### The White Lion Hotel

Colston Avenue, BS1 1EB



This is a real treasure of an old-fashioned town-centre pub where the whole pub is visible from the pedestrian area. There are tables outside for warmer occasions, but once you get inside this is one of the best pubs in the city for people-watching, with feature windows overlooking the comings and goings of the Centre as people dash here and there. This is a Wickwar Brewery pub so you can expect to see three or four of their own beers (perhaps Falling Star, Witchcraft or BOB). There is also often a guest ale, though it was not ready when I visited. There are high iron stools at the bar, and a couple of tables by the windows. The narrow spiral stairs down to the gents toilets are both magnificent and treacherous!

Finally, I picked my way back towards Broadmead to...

### The Bank Tavern

8 John Street, BS1 2HR

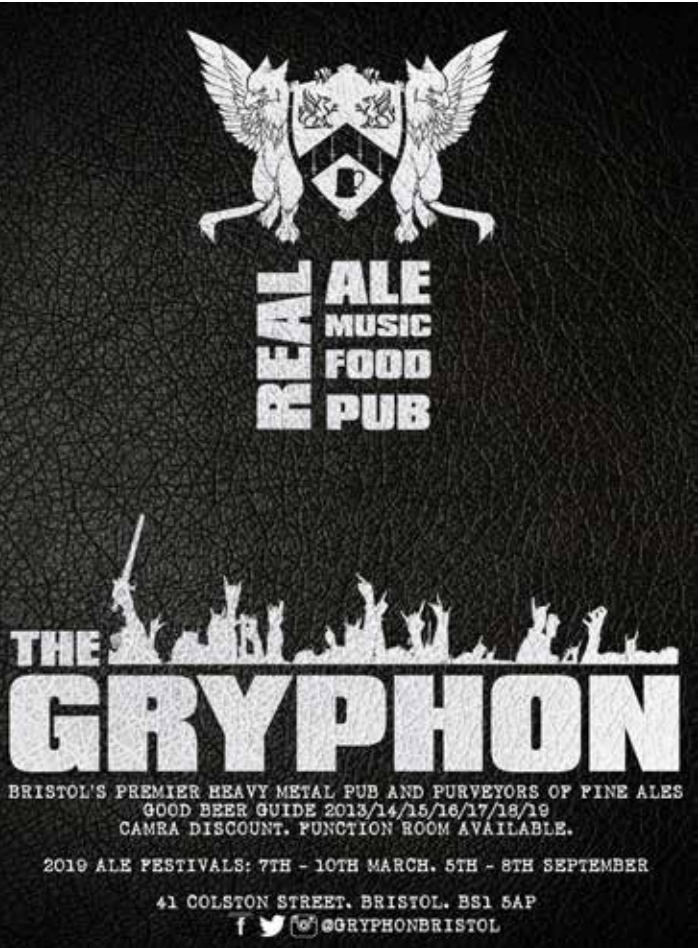


I confess I have been here a few times recently, as it and the Volunteer Tavern provide me with a welcome escape if the shopping at Broadmead/Cabot Circus becomes too much for me.

It's a popular little one-bar pub, not far from the city wall, and on a pedestrian walkway so in a surprisingly secluded setting so close to the Centre. It's a lovely old building that does a roaring trade in food, but also boasts four changing beers, often from microbreweries, and a couple of traditional ciders as well. The pub puts on a healthy number of events, such as summer fetes and Christmas parties, as well as regular quiz nights and live music. I always find the staff to be as friendly as anywhere in the city.

For beers, you may find a Butcombe seasonal such as Haka or the more regular Adam Henson's Rare Breed, plus Milestone Brewery's Azacca Gold (dangerously quaffable!) or Bristol Beer Factory's Pale Blue Dot.

Duncan Shine





# Micropub circular

## Bristol Micropubs Hoppy Bus Tour

The four original Bristol micropubs organised a circular tour between them all on Saturday 24th November last year. Four minibuses circulated between **Chums** (Chandos Road, Redland), the **Draper's Arms** (Gloucester Road, near the border of Horfield and Bishopston), **Snuffy Jack's** (Fishponds Road, Fishponds) and the **Wooden Walls** (Broad Street, Staple Hill) at regular intervals between 12 and 6pm, taking people to sample the beer in the different venues. It was considered a great success by all four micropubs, and they plan to repeat the event. The date of the next Bristol Micropubs Hoppy Bus Tour is yet to be confirmed, so check with the pubs for further details.

Also, **Chums** will be three years old and celebrating with a party on the evening of 6th April, kicking off with food at 7pm and live music from Gypsy's Kiss (Irish and English folk music) from 8pm.

Note also that Garvan Hickey and Vince Crocker at the **Drapers Arms** (pictured) will be having another of their popular festivals later in April. Their Easter Beer Festival runs from Good Friday to Easter Sunday with up to 18 beers on every day.



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## Brewery update: Cheddar Ales

Work is coming on nicely with Cheddar Ales' new office and preparation to convert the old office into a taproom seating area. A licensing decision is expected by late February or early March and an opening event will be organised to celebrate the taproom's completion.

Seasonal beers are still proving very popular, and a 4.2% light amber beer called **Buddle Pit** has just been created with a primarily Vienna malt base and loads of Citra and Mosaic hops.

Work is also underway on creating and brewing **Bigger Bully**, a huge 7.4% American IPA that will initially only be available in cask and done in small batches. First casks will be available at the Tuckers Maltings Festival in April.

David Thomas

# News from Dawkins

If you've ever come across the 'Discover Dawkins Pub Trail', I can report that this is no longer limited just to students; now anyone can take part until the end of April. Drinkers buy a pint of any Dawkins brand beer or cider at each Dawkins pub (Miner's Arms, Hillgrove Porter Stores, Victoria Ale House, Portcullis and Green Man) plus the Brewery Tap to get a free brewery tour worth £15. Collector leaflets are in all Dawkins houses. Two-hour tours are now being run at 2pm on the first Saturday of every month, often hosted by the owner Glen Dawkins himself, a friendly man if you catch him, but so are the others. See their web site for more details.

The brewery has a couple of spring specials to look out for. First there is **Foresters Black Caramel**, a new edition of the beer that was crowned champion 'LocAle' at last year's Bristol Beer Festival. A smoked oat milk stout, the addition of caramel in this version adds even more richness and roundedness to this smokey yet approachable, rich and full flavoured 4.8% ABV beer.

The second special is **Steel Coulson/Campervan Strawberry Milkshake Porter**, brewed at the Edinburgh Campervan brewery in collaboration with the Dawkins' Scottish sister business Steel Coulson Tap, Leith. It is described as rich, smooth and complex with subtle fruit on a well-rounded roasty malt base; exceptionally well-balanced and moreish at 5.7% ABV. This is the first in Glen's long-held ambition to bring Scottish microbrewery beers down to the West Country and vice versa.

Something for everyone: for the first time in years the brewery will be producing a mild – traditional in style, mid-strength and ready for CAMRA's Mild Month of May – and I encourage people to prove head brewer Dave right in his belief there is a upswing (upswing?) of interest in dark beers as opposed to the now-dominant golden, hoppy styles. Room for both, he says! To prove it, he has also recently reformulated the hop-heavy strong American IPA, **Resolution**, to bring out the best of the Chinook, Cascade and Centennial hops.

Second brewer Greg has recently left Bristol to pursue the streets of gold to work for London brewer Five Points; he will be missed but he will do very well there. This left a vacancy which has recently been filled by Paul, who comes from the hospitality trade and is keen to get hands-on in brewing. Watch this space, he says!

The Brewery Tap in Easton is evolving under the stewardship of Donnie, manager of one of my favourite local pubs the Miner's Arms

in St Werburghs (the first Dawkins pub back in 2002), who plans to create a more homely feel whilst still showcasing the range on tap and in bottle.

The next East Bristol Brewery Trail takes place on 5th and 6th May Bank Holiday weekend and preparations at Dawkins are already under way with an exclusive beer launch planned. Apparently very hush-hush!

Benn Woodward

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The Victoria Ale House, Southleigh Road, Clifton, BS8 2BH  
The Portcullis, Wellington Terrace, Clifton Village, BS8 4LE  
The Green Man, Alfred Place, Kingsdown, BS2 8HD  
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# Three Engineers brewing

The Three Engineers had a successful Christmas, with their beers flying off the stall at the December Harbourside Markets in Bristol. Now, with work underway to renovate their old premises at Winterbourne Medieval Barn, Three Engineers are up and running at their new temporary home at Little Giant's premises.

The first brew here was the ever-popular **Gladiator** best bitter, brewed on Little Giant's kit with some introductory technical assistance from Little Giant's brewer. They will be brewing at weekends, producing 12 firkins a fortnight, which will give them the capacity to expand their pub network. Expect to see Three Engineers cask beer more often around the Bristol area from now on. The upscaling will also give them the chance to experiment more, both with new recipes and also with possible tweaks to their existing beer range.

There's also been a change in personnel. Steve Slade has decided to step back and enjoy his retirement. His input and contribution to the founding of the brewery has been much appreciated. In his place, joining Dan Gillians and Greg Shipton as the 'Third Engineer', is Keith Lewis, who brings his sales and communications experience and Bristol pub contacts to the team.

Bridget Andrews



Left to right: Greg Shipton, Keith Lewis and Dan Gillians



# Catching up with Butcombe

I visited the Butcombe brewery in Wrington in December with Nigel Jones (regional director of Wessex and Channel Islands CAMRA) and Amy Nash (senior events manager from national CAMRA). We enjoyed a tour of the brewery, but it was primarily a chance to catch up with Butcombe representatives in the form of John Breeding (sales director), Toby Downes (brand marketing) and the head brewer Mike Jordan. Many interesting topics were covered including the new bottling and storage at the Bridgwater site, the two Liberation breweries in Jersey (the main Liberation brewery, plus a small one at Old Topsy Road for experimental and small-batch beers), and the desire to increase the Butcombe pub estate. (In case you're wondering, Liberation Group bought Butcombe in 2015, hence the connection with Jersey and with Channel Islands CAMRA.)

There have been over 40 years of Butcombe brewing and, as one would expect, there were quite a few new faces at the Butcombe brewery since my last visit a couple of years ago; but in spite of the changes we can all rest assured that Butcombe will still continue producing quality ales as normal.

**While I was there, I had the opportunity to put a few questions to Mike Jordan, the new head brewer...**

I remembered that back in 1978 when Butcombe started brewing it seemed that everybody wanted to be a rock star; nowadays it seems that everyone wants to be a brewer, so I asked Mike how he started out in brewing. Mike replied: "I worked in the Newcastle Breweries laboratories as a summer student and then joined them as a graduate trainee when I finished my degree."

I was interested to know if there is any difference in brewing today compared with the ways it was done in the past. Mike listed many examples of how improvements in technology have changed how beer is made, such as: "Mash tuns have evolved into lauter tuns and then mash filters. Cross flow filters are starting to replace more traditional filters, although automation has drastically reduced the number of people required to brew. However there are still many traditional breweries using the traditional methods and ingredients."

I'd noticed that today many breweries seem to going for highly-hopped IPA styles of beer so I asked if Butcombe considered, or were, brewing this style. Mike said: "Goram is the Butcombe version of a highly hopped IPA." Although hoppy, Goram is currently available in keg and bottle (and more recently can), but we hope it may be available in cask form in the future.

I'd heard that there had been some problems getting particular types of hops, with large multinational breweries buying hop crops before grown. Mike recalled that "a few years ago there was a shortage of hops, however this is not currently an issue." Although he did remark that "depending on how Brexit is resolved there may be an issue with importing European hops."



To further my understanding I asked, what is dry hopping and how does it affect the taste of the beer? Mike explained saying: "Traditional dry hopping is when hop pellets are added directly to the cask on racking; this adds a dry hop character to the beer, however this is unpopular with publicans as it increases ullage [wastage]."

I've noticed that today people get interested in 'beer miles', so I asked if the ingredients were locally sourced where possible. Mike stated: "Butcombe prefer to use UK suppliers where practicable."

## Seasonal beer news

In March **Haka** will be available. It has always been a real crowd-pleaser, and this 4.5% New Zealand pale ale is back by popular demand for the Six Nations rugby. Haka is also being bottled and will be available from the brewery shop in Wrington. We can also look forward to a new seasonal beer. Called **Rain or Shine**, it is a 4% session blonde, and said to be "a pint for whatever the weather throws at us!"

In other beer news, I'm told that Butcombe will be launching a new Pilsner and they will also be canning Bohemia and Goram. These should already be available in the brewery shop by the time you read this.

## Bristol Beer Festival

Visitors to the CAMRA Bristol Beer Festival this year (21st to 23rd March) will notice a range of Butcombe beers to try, and Bristol & District CAMRA is delighted that Butcombe has helped support the festival by sponsoring the souvenir glasses.

## Pub news

And finally, I don't have much new to report on Butcombe pubs at the moment, but we hope to include plenty of news in the next issue of *Pints West*, particularly on their central Bristol pubs.

Nigel Morris

# All change at Croft Ales

The new year has brought a new brewer to the helm of Stokes Croft's own small but perfectly formed brewery, Croft Ales, with the departure of the Italian duo who have done so much to put it on the map.

In January, brewer Pedro and his partner Mati, who ran the rest of the Croft operation with such style and flair, decided to swap the grey Bristol winter for Catalan sunshine by setting off for Barcelona with the ultimate ambition of setting up a brewery in that increasingly beer-conscious city. They leave with the very best wishes of their many friends and customers at both Croft and the Hare on the Hill.

Following a thorough handover from Pedro at the end of last year, fellow Italian Emanuel is now presiding over the mash tun, assisted by Croft owner Brendan O'Reilly who is stepping up his involvement as assistant brewer as well as running the sales and marketing operations.

One of Brendan's first new tasks couldn't have been more pleasurable – to accept a certificate from international beer scoring app *Ratebeer* naming Croft as 'Best New Brewery' in the region. This award was won in previous years by Lost & Grounded and Left Handed Giant so, as Brendan says, "We're following in the footsteps of some great brewers!"

Luckily, there are an increasing number of outlets from which Croft drinkers can add their own ratings. Particularly popular – music to BADRAG's ears – have been Croft's darker beers, with **Bean and Gone**, the 5% coffee porter, and roasty bittersweet stout **Black Book** (5.2%) appearing in cask in several Bristol pubs and, thanks to a new distribution deal, as far afield as Cheltenham and Exeter. **Black Book** also made a welcome appearance at the recent Tewkesbury Winter Ales Festival while **Bean and Gone**'s success extends to it now being available in cans, alongside paler cousins **BS2** (4%) and **Westide** (4.5%). Both the latter continue to form part of the regular Croft range in cask and keg.



The key ingredient for Bean and Gone arrives from Blind Owl coffee roasters

Back at the brewery, there have been some improvements to Croft's cosy tap room, to make it lighter and more inviting, and creating additional space for drinkers. With the extra space comes extra time, as the tap room's opening hours have extended so it is open 4 to 10pm on Fridays, noon till 10 on Saturdays plus, for the first time, a Sunday session between 2 and 6pm. These expanded opening times were put in place in time for the Six Nations rugby championship; all games are being shown live at the tap room on the new TV which has negotiated the trip down the slope from the Hare on the Hill. Some might say, though, that the Italians are likely to score more points on *Ratebeer* than in the Six Nations...

Marty Cummins

# News from Zerodegrees

All beers in the core range of Zerodegrees brewpubs have been renamed. Thus: Pale Ale is now **Downtown**; Pilsner is **The Bohemian**; Black Lager is **The Beast**; Wit Bier which became Hazy Days has been replaced by **Cloud Waltz**, a 4.6 ABV Vienna style lager; and the seasonal Mango Ale is now known as **Our Mango**.

Weird and wonderful specials, in name as well as style, continue to be the norm at Zerodegrees. In January a 4.7% **Offshore Account** coconut pale ale was brewed in Bristol, a 5.9% Saaz Punch Brown Lager brewed with 100% Saaz hops came from Cardiff, and a 7% Job Done West Coast IPA came from Reading.

For February the rather wonderfully named, and tasty, **Fruit Picking at Dusk**, a 4% black cherry porter, was brewed by Simon in Bristol, using pale, chocolate and extra black malts. London magically brewed a 4.7% White IPA, called Wizard Peak, with Citra and Mandarina hops, Reading sent Time Warp, a 4.3% ABV session IPA, and Cardiff brewed up a 5% Espresso Lager.

Well in time for Brexit Simon will be brewing **Forgotten Empire**, a

5.2% English IPA with Godiva and Fusion Aromatic hops, and Scottish Ale malt. Also in March, London are expected to provide a New England style sour IPA. Incidentally although all beers brewed in each Zerodegrees brewpub are dispensed by air pressure and recognised by CAMRA as real ale, the specials interchanged between each brewpub are supplied in keg.

The ever-competitive Simon is again trying his hand to win another award. In February he entered his recipe of bottled lager in the Smallpack International Lager category of the International Brewing Awards Competition. This event was established in 1886, is held biennially, and this year the awards ceremony will be held in London, in May. He is also entering the Underdog Competition organised by the Simply Hops hop and hop products supplier based in Kent. The idea of this competition is to brew a pale ale using at least 50% of the chosen 'underdog' hop, which for this year's event is Comet. Not only that, you can't use any of the most popular hop varieties, such as Amarillo, Citra, Galaxy, Mosaic, Simcoe, Vic Secret or Enigma. Good luck Simon!

Roy Sanders





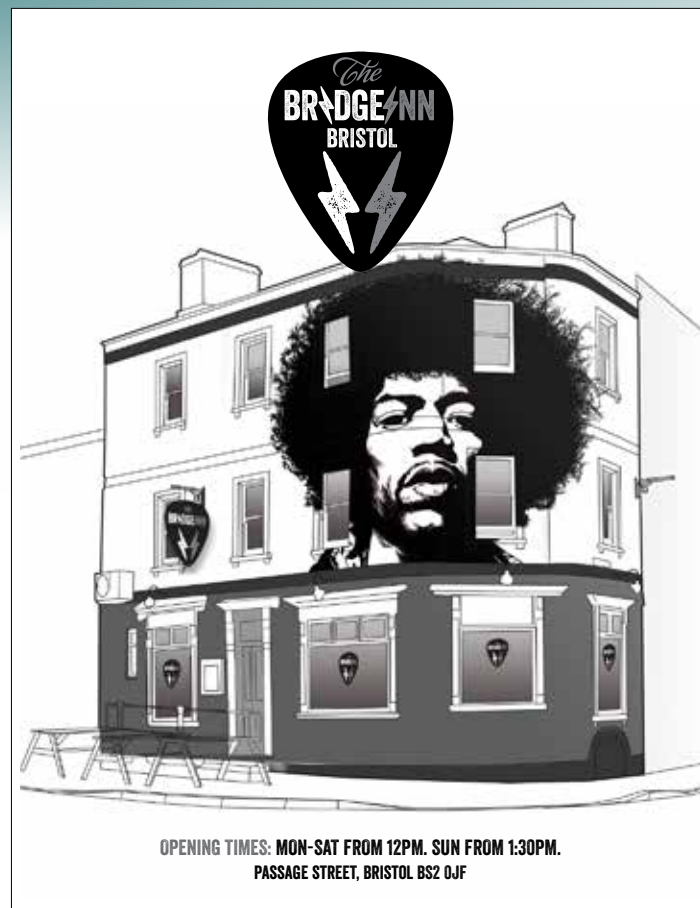
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# News from the Bristol Beer Factory

## The Vinyl Series

Following last year's innovative and successful Artemis Series of cask beers, this February the Bristol Beer Factory launched the Vinyl Series. The concept was three beers, three speeds with 33s, 45s and 78s becoming 3.3%, 4.5% and 7.8% beers; a celebration of music and beer with particular attention to vinyl. To start the series, 33 was spun into **White Label**, a 3.3% Belgian table beer, available in keg. To compensate for its relative lack of alcoholic strength, White Label was brewed with Ardennes yeast for pronounced Belgian flavours.

To honour Bristol's musical heritage they brought together some of the city's DJs into the brewery to create the other beers of the series. For the second brew they reached out to Scott Hendy, aka Boca 45. He joined the team for a full day of brewing and is reportedly a big fan of amber ale. To make this one a bit special they added a hint of honeycomb and used a mix of New Zealand, German and US hops. The resulting cask beer is described as a beautiful deep amber colour with a balance of the bitterness of a premium bitter and the sweetness from the honey, and is of course titled **Boca 45**. These first two beers were launched at the Gallimaufry on Gloucester Road with Boca 45 on the decks and the two beers pouring all night.



Joining for the third and final beer of the series were Banoffee Pies Records, a Bristol-based label and music platform. Deciding against using actual bananas, they opted for making a Hefeweizen so that the natural banana flavours would come through without overpowering it. To this were added big hops to honour the IPA strength, vanilla for sweetness, and lactose to create a creamy biscuity base. The result: **Banoffee Pie**, a 7.8% Hefe banoffee pale. The beer was due to be launched at the Christmas Steps pub on Saturday 2nd March.

## What else is new...

So far this year they have already brewed four brand new cask beers in addition to the Vinyl Series, including their collaboration with Wiper & True, **Quartet**, which went down a storm and sold out rapidly. The brewery is also excited by their most recent brew, **Russian Hill**, which is a 5% US pale using Lemondrop, Summit and Eureka hops, described as being a robust pint with a high ABV for cask, plenty of citrusy characteristics, dark fruits and tropical notes. On top of this is a currently nameless (send your suggestions on a postcard) New Zealand-hopped pale featuring their favourite new NZ hop, Moutere.

## Back by popular demand...

It was awarded runner-up in the 2018 CAMRA Bristol Beer Festival 'LocAle of the Festival' competition and many pubs have asked for it to be brewed again, so **Espresso Martini** is now back by popular demand. Also making a return at the time of writing are some of 2018's best seasonal cask beers including **Beam Me Up**, a 4.2% pale ale



with Melba, Ella and Galaxy hops, and **Wolf of North Street**, a 4.3% Slovenian-hopped hoppy pale ale, plus **12 Apostles**, a 5.0% Aussie IPA.

## New keg and other news

After making Beam Me Up for cask, the brewery was inspired by the Melba hop from Australia and so has chosen this as the centrepiece for their next keg beer, a 5.2% Aussie IPA. Two further new keg beers are planned pre-summer alongside the return of **Southville Hop**. As an aside, **Badlands**, a 4.2% session IPA first brewed last spring, has apparently gone from strength to strength. The brewery has been tweaking and fine-tuning it after every brew and now report that they feel it is "absolutely dialled in".

## Return of the Cask

To directly quote the Bristol Beer Factory, "In our eyes, cask is simply epic! Looking at the feedback and love for our beers, cask has never gone anywhere; it's a vibrant, beautiful and much-loved pint. One must acknowledge that this view has not been the prevailing perception of drinkers, brewers and the industry as a whole. Cask – and no need to retrace the details here – has unique challenges associated with it, but happily a trend seems to have come full circle and cask seems to be back in the limelight. Making a splash after a long hiatus, Cloudwater and Buxton are among a wave of breweries who have returned to the art of cask. While eschewing the narrative that these breweries are helping to rehabilitate cask rather than simply returning to it because they love drinking cask, missed drinking their own beer in cask and heard their customers calling for their beer in cask, we are really glad breweries of their stature are coming to their senses and coming back to cask. Come on in guys, the water's mighty fine! We love brewing keg beer but cask has always been and will always be close to the core of what we do, how we drink and how we brew. For us it's cask for life!"

Richard Brooks





# News from Moor Beer

I'll start by mentioning that Moor are introducing 'Cask Thursdays' at their tap room, located in their brewery on Days Road. On Thursdays a beer will be served straight from the cask for only £3 (reverting to a more usual price over the weekend).

A while ago Moor opened a second tap room, up in London on the 'Bermondsey Beer Mile', and it is doing well. Moor owner Justin Hawke said: "The dividend in the bold investment of opening a second tap room and barrel-ageing facility in London is now becoming apparent, as anyone who tried the remarkable recent series of *Batallas* double stouts and *Benny Havens*, the tasty barley wine, will see."

There is a promise of far more to come, with plans for a monthly barrel-aged beer to be released. Some will be new brews, but there will also be a series of the same beer aged in different types of barrels, to allow people to compare and contrast the effect.

Meanwhile, Moor's lovely pale ale *Nor'Hop* is being brewed with a difference. Every other month a batch will be produced but using a different nation's hops. First up will be *Espana Hop*, brewed with modern Spanish hops (I must admit I had no idea Spanish hops were a thing).

There are also plenty of brewery collaboration beers to come, including an American IPA, and after the success of their new *Pils*, more lager beers will be released for the summer, and *Radiance* and *Do It Together* will return to the brewing schedule for spring and the summer months.

Dates for your diary are the return of the splendid 'I Want Moor' beer festival at the brewery from 12th to 14th July, and also the eagerly awaited launch of 'Citizens of Everywhere' at the brewery on 22nd March (see below) when all 12 beers will be available. Should you miss the launch event, the beers will be available to order through Beer 52 on-line.

Phil Cummings



## More from Moor Uniting UK and European brewers

In a press release dated 1st February 2019, Moor Beer (local brewery based in Bristol) and Thirsty Cambridge (bar and bottle shop in Cambridge) announced the birth of 'Citizens of Everywhere', which they described as: "probably the biggest pan-European craft beer collaboration project ever undertaken. It brings together 12 great craft breweries from across the UK (including a representation from England, Wales, Scotland and Northern Ireland) with 12 great craft breweries from 12 different European countries. The 12 brewing pairs will each brew a beer celebrating an EU achievement. The beers will be officially launched at a series of events across the UK and the continent on 22 March, as well as being distributed to nearly 100,000 subscribers via Beer 52."

They said the inspiration behind the project comes from the European Union and the 12 beers will each represent one of the 12 stars of the EU flag. Sam Owens from Thirsty Cambridge and Justin Hawke from Moor Beer wanted to do something to remind us all, be we leavers or remainers, of the positive achievements that have come from our membership of the EU.

Sam Owens commented: "The referendum campaign of 2016 was characterised by so much negativity on both sides. I always thought it was such a shame that the positive messages of EU membership were largely drowned out. Back in the autumn, I saw an opportunity to remind everyone of the huge benefits we enjoy across Europe thanks to this unprecedented exercise in collaboration between nations."

Sam's first step was to speak to his brewer friend, Justin Hawke of Moor Beer in Bristol, to gauge his reaction. Justin jumped straight on board and has gone on to play a crucial role in bringing the project to life. As someone boasting long-standing relationships with great breweries across the country and the continent, Justin was ideally placed to recruit the other 23 brewers. Justin additionally brought in Beer 52 and the Bloomsbury Group to give the project huge UK-wide

distribution and exposure. With a range of other partners including Simpsons Malt, Charles Faram Hop Merchants, eCask, Crown Beverage and Multi Packaging Solutions, the whole of the craft beer supply chain has come on board with the project. All ingredients – including hops – will come from Europe.

Justin Hawke (pictured), who originates from California, said: "As someone who chose to move to Europe and start my brewery in the UK, this topic is hugely personal. It was crucial for us to avoid a negative, antagonistic tone in what we're doing. Sure, we believe strongly that it's a bad idea to leave the EU, but we don't want to be political. At the heart of everything we're doing is a positive message celebrating all the great things that can be achieved by working together. This project uses beer as a medium for people to really internalise how we must continue building bridges as people, as businesses and as nations."

And why 'Citizens of Everywhere'? Sam Owens explained: "Back in October 2016, the Prime Minister said, 'If you believe you are a citizen of the world, you are a citizen of nowhere.' As someone who considers himself very much a citizen of the world, I wanted to turn that statement around in a positive way. What could be more beautiful than uniting people, businesses and countries to brew wonderful beer? This is a fantastic demonstration of the UK and EU working together, all the way from the growers to the manufacturers, distributors, retailers and consumers. That is well worth raising a glass to and considering why we need to continue working together."

The 12 UK breweries taking part are **Boundary** (paired with White Hag), **Five Points** (paired with Bevog), **Fyne Ales** (paired with Beerbliotek), **Gypsy Hill** (paired with ToOl), **Lost & Grounded** (paired with Mahrs), **Moor Beer** (paired with Lambrate), **North** (paired with Stu Mostow), **Northern Monk** (paired with Guineu), **Ramsgate** (paired with Pohjala), **Siren** (paired with Kees), **Thornbridge** (paired with Brasserie de la Senne) and **Tiny Rebel** (paired with Mont Saleve).



# An evening with Moor at Brendan's Brewtique

Brendan's Brewtique, a new bottle shop and bar which opened recently on Queen's Road in Clifton (between the Victoria Rooms and the Students' Union), hosted the first of what they hope will be many evening events in conjunction with local breweries.

'An evening with Moor Beer' took place on Thursday 7th February. During the two-hour session, Ash Bovey from Moor gave an interesting talk about the history of the brewery and its beers, from its humble beginnings back in 1996 when it was established on a farm in Somerset by Arthur and Annette Frampton, the joining and subsequent takeover by current owner Justin Hawke a decade or so ago, and its more recent move to Bristol.

In the meantime, Brendan himself was busy pouring out samples (third of a pint at a time) of seven of the extensive range of Moor beers to sample. The ones chosen for the event – selected to give a good overview of the many types of beer the brewery produces – were Nor'Hop, So'Hop, Raw, PMA, Stout, Old Freddy Walker and Pils. All were from cans and, with the beers being unfiltered and unfinned, still containing some of the live yeast (and hence being naturally slightly hazy), they are recognised by CAMRA – and were the first to be officially so accredited – as 'real ale in a can'. Ash went through each one at a time, discussing the beer's style and taste, explaining the complex flavours and aromas, detailing the hops used, and inviting questions. Everyone present agreed the beers were excellent, but there was less agreement on which were the favourites, some preferring the lower-strength pale ales such as Nor'Hop and So'Hop, some going more for the dark and powerful award-winning Old Freddy Walker ("like liquid Christmas pudding").

After the talk, these and numerous others in the Moor Beer range were available to purchase (as indeed were any of the hundreds of other beers and ciders Brendan stocks).

All in all a very enjoyable and entertaining evening. Look out for similar events at Brendan's Brewtique; the second one is 'An evening with Arbor Ales' on 7th March, with more to follow.

SP





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# Busy times at Good Chemistry

It's been a busy few months for Bob, Kelly, Sam and the Good Chemistry team as, not content with owning and operating one of Bristol's most popular breweries, they took the leap and opened a pub, the Good Measure, which is already being considered an asset to the Bristol pub scene (see adjacent article).

Down at GCHQ (as they like to call their brewing premises) in St Phillips, Good Chemistry have waved goodbye to assistant brewer, Tom, but are currently recruiting for his replacement, and they look forward to introducing the new staff member to *Pints West* readers in the next issue. Following the successful completion of his Masters degree in events management at the end of last year, Dan will be with the team for the rest of 2019, continuing with his 2018 role of managing the brewery tap, but also expanding his contribution to include running social media and events management, and also acting as drayman as the need arises.

The need for a drayman has certainly arisen in the last few months, with demand for Good Chemistry beers continuing to increase across Bristol and beyond. Beers currently on offer include:

**Time Lapse**, a 3.8% bitter brewed in open-top fermenter, which has been taken on as a permanent line by a number of great local pubs (including Bocabar and the Robin Hood), meaning that it's being brewed even more than ever;

**Kokomo Weekday**, which celebrated its first birthday with a big pub crawl around Bristol towards the end of February, while its bigger forerunner, the sunshine-fuelled 7% IPA Kokomo Weekend also made a one-off return for the party;

**Boundless Sky**, the 4.8% abundantly hopped hazy, golden pale ale with citrus, zesty and fruity-sweet aromas and flavours (available in cask);

**Shadow Future**, a 4.2% dry stout brewed with oats and rye for when you need a little roast in your life (in cask and keg);

**Natural Selection**, a 4% hoppy pale ale, refreshing and easy drinking with a light malt base that allows the American hops to take centre stage (available in cask);

**Dubbel Bond**, the collaboration with Stroud Brewery (team members pictured), was due to be launched at the Good Measure on the last day of February (as *Pints West* was at the printers), and will be available around Bristol (in both cask and keg) throughout March. Look out for it on the LocAle bar at the CAMRA Bristol Beer Festival at the end of March.

At the CAMRA Bristol Beer Festival, assuming the cellar team plan the LocAle bar layout logically, you can expect to see **Extra Special** next to Dubbel Bond. Extra special is a 5.6%, rich and sweet malt bomb of a beer. One of the all-time classic styles of beer, Bramling Cross hops bring the balancing bitterness that is complemented by flavours of hedgerow fruits.

Having just opened a pub, you may have thought that the Good Chemistry team would put their feet up after a hard day's brewing, but they've been up to as many events as usual, including a successful trip to Birmingham in mid-February where Good Chemistry beers took over the taps at Hop & Scotch, a new venue in the second city. In March, the team will be heading south down the M5 to Exeter's Pursuit of Hoppiness to spread the word about their great brews, and will also be off to London for the Cask 2019 festival hosted by Affinity Brewing Company.

However, everyone's highlight of March is the aforementioned CAMRA Bristol Beer Festival, and Bob, Kelly, Sam and the team will be in attendance at the Thursday afternoon session (which sees many of the trade in attendance), before leading fellow trade members (and others) up the hill to the Good Measure, where they'll be hosting a post-session knees-up with beer distributor Pig's Ears Beers showcasing some of the best beer they have on their books at the moment.



Good Chemistry and Stroud brewers in collaboration

Looking ahead to British Summertime, the brewery tap will reopen for the summer in April, and, of course, the East Bristol Brewery Trail will be back with a bang on the first May bank holiday weekend.

Whether in the Good Measure, at the CAMRA Bristol Beer Festival or at another venue near or far, the Good Chemistry team look forward to enjoying one of their great beers with you. Cheers.

Stephen Edmonds

# The Good Measure

When the Aviator bar in Chandos Road in Redland closed a number of months ago, hopes weren't particularly high that it would be replaced by another pub, let alone one run by a popular local brewery. However, just as the last issue of *Pints West* went to press, Good Chemistry announced that it had taken on the lease, and that the Good Measure would be opening before Christmas.

Managed by Will Kidner (pictured), formerly of Cadbury House and Crofters Rights, where his efforts led the latter to be included in the Good Beer Guide, the Good Measure offers eight keg lines and four cask handpulls which showcase a few Good Chemistry beers but also great beers from breweries across the country that aren't often seen in Bristol, such as Burning Sky, Marble, Northern Monk, Little Earth Project, Yonder and Unity, as well as offering old favourites such as Fuller's London Pride, Timothy Taylor's Landlord and Jaipur from Thornbridge.

Just for the duration of the Six Nations rugby, the pub's installed a TV, so rugger fans can cheer on their team while enjoying a great beer, be that Good Chemistry brewer Bob backing Wales or contrarians shouting Forza Italia. Once the tournament ends on March 16th, expect to see some specially-commissioned artwork take the TV's place on the wall.



The Good Measure has hosted a number of events already, and more will follow. Examples include the beer Kokomo Weekday's first birthday party, the launch of Dubbel Bond, a collaboration beer with Stroud Brewery, and a knees-up following the first session of the CAMRA Bristol Beer Festival (see separate Good Chemistry article).

The eve of International Women's Day will see a 'Celebrating Women In Beer' event on Thursday 8th March, with beers brewed by women available on the bar, and it will be an opportunity for local women who are involved or just interested in beer to socialise and get to know one another.

The 'BAD Ladies' (see article on page 8) will be in residence on Saturday 6th April from 2pm for a Beer & Cake event, where they will be matching three beers to three cakes made by Pearly King Cake on Chandos Road, with Kelly from GCB and Leanne from PKC chatting about how the beers and cakes were matched.

The team behind Good Chemistry and the Good Measure are pleased with the support they've received over the first few months of being open, and the Bristol beer scene as a whole are certainly pleased that there's yet another great pub in the city, offering a high-quality range of keg and cask beers (and other drinks).

Stephen Edmonds

Open 4-11 Wed & Thu, 4-12 Fri, 12-12 Sat, 12-11 Sun; closed Mon & Tue.



## Stroud New brewery, new taproom

Organic beer producer, Stroud Brewery, have officially opened the doors to their new sustainable brewery. The purpose-built building has been designed to accommodate the organic brewery's growing needs as they move closer to their long-term stated goal of becoming the number-one organic brewery in the UK.

The new brewery provides additional brewing capacity, storage facilities, larger offices, a new taproom with canal-side views and event spaces that can be hired.

Managing director, Greg Pilley, commented: "This is a significant development for Stroud Brewery and will provide us with the platform to take the business to the next stage. The new brewery will allow us to ensure we retain and enhance our quality reputation and also to develop a range of new beers. We are recognised for our ethos of sustainability and for producing a nationally recognised range of organic beers. When we first started talking about this project we wanted to ensure this was at the core of the brief; we needed a sustainable brewery with a strong identity that would be a vibrant community space and a visitor destination."



(Photos by Martin Phelps)

In 2018 the brewery launched a crowdfunding campaign with Triodos Bank to raise £300,000 to help fund the relocation and expansion plans. Members of the public were offered the opportunity to buy bonds in the business for a minimum of £1,000 and become Stroud Brewery Beer Club members for the period of the bond. The bonds sold out in a matter of days, becoming one of the fastest crowdfunding campaigns that Triodos Bank have done.

An important aspect to the build has been the taproom, which is known locally as 'The Stroud Brewery Bar'. The taproom is a firm favourite in the area and it is a buzzing centre of the community. Customers get the chance to sample the full range of available beers, enjoy live music and a sourdough pizza fresh from the wood-fired oven. "We are really pleased we are going to be able to continue this tradition at the new brewery with our brand new taproom on site. We hope to capture the unique, laid-back atmosphere we have always had but this time with a scenic view and more space."

Greg Pilley, concluded: "It's a very exciting time for us; we are looking forward to brewing our beers and welcoming everyone for a pint at the new brewery."

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# News of the Left Handed Giant

Left Handed Giant (LHG) launched their first beers four years ago at Small Bar on King Street in Bristol and this small independent brewery has come a long way since then. From humble beginnings as a cuckoo brewery, they installed their own 15-barrel brewery in 2017 on an industrial park in the St Philips area of Bristol. Hot on the heels of this achievement, they raised over £1m last year from a crowdfunding project to fund development of an iconic brewpub at a prestigious location in the centre of Bristol. At the time of writing (mid-February), a significant milestone has been reached in the development of the brewpub, which will be located in the Compressor Building of the former Courage brewery that is now part of the Finzels Reach development overlooking the floating harbour. Following completion of the required preparatory works on the building which began last October, the keys have now been handed over to LHG and they have set to work their own builders on bringing their exciting dreams to reality. Fitting out of the brewpub has commenced in earnest, with delivery of the 15-barrel brewkit planned for May. All being well, they should be pouring beer at the Finzels Reach site in June.



During the winter months the existing tap room has been open on the first Friday of each month to launch new beers, the only exception being in February when, due to the snow in Bristol, this was postponed for a week. Once-per-month opening will probably continue for the foreseeable future as they focus their efforts on getting the new brewpub open, in support of which they have recently recruited an additional brewer. However, they will be participating in the annual East Bristol Brewery Trail over the bank holiday weekend at the beginning of May.

Other news from LHG is that they have recently taken delivery of some new tanks so that they can serve tank-fresh beer at Small Bar: a 500-litre transport tank and two 500-litre serving tanks. So, look out for these being hooked up and dispensing some of their core beers.

Dave Graham



# Epic Beers

## Pitchfork Ales and 3D Beer

Representing the **Pitchfork Ales** half of the Epic Beers operation at the CAMRA Bristol Beer Festival in March will be **Firebox**. This is a 6.0% English IPA described as a reddish deep brown colour with a fine combination of spicy, honey noted hops and warming malt. They are also developing a new beer using some of the experimental British hops that are currently available and this should be completed by the time that you read this. It's golden and will be around 4.0 to 4.2% ABV. **3D Beer** will also be represented at the Bristol Beer Festival. **Sheridan's** is a 5.0% Irish coffee milk stout, described as super smooth and super flavoursome, bursting with Irish whiskey, coffee and vanilla. Since it's the time of year for St Patrick's Day, this could prove very popular and, based on tastings so far, they say it's quite delicious. Epic have greatly increased their delivery capacity to London and the South East by linking up with a logistics partner, and have

also increased the frequency of deliveries to East Anglia. **'Brews, Blues & Barbecues'** is coming back this year, even bigger than before. Held on the site of the brewery in West Huish, near Weston-super-Mare, it's on Saturday 13th July, midday through to about 5 or 6pm. They are still putting together the details but expect more bands and more beer than last year. Full details will be announced soon. Last year's event was very enjoyable despite clashing with England's World Cup quarter final with Sweden. It was also blessed (or blighted, depending on your view) by being right in the middle of the heat wave. Well worth attending if you can.

Vince Murray



# News from Great Western Brewing

WB's seasonal ales available in cask include **Six Nations Flyin' Try**, a 4.3% golden ale, and **Bloody Nora**, a 4.7% beer brewed using blood oranges. **Malty McMaltFace** (4.3%) was in high demand last year and will soon be brewed again in 2019.

**Maiden Voyage** (4% amber best bitter) is a part of the brewery's core range and was awarded Gold at the South West Regional Beer Competition. This automatically gives entry to the national competition, so GWB will be attending BEER X, being held in Liverpool this spring.



The brewery's new range of beers under the **'Hop Union'** name continue to sell well, with positive feedback throughout the trade. The 5% **Hop Union IPA** (keg, unfiltered and unfinned) launched last year will soon be joined by new keg and bottled beers. **Nitro Milk Stout** is already selling well at the Rising Sun – effectively their brewery tap – in Frampton Cotterell. They are also hoping to produce a lager to join their range.

On the equipment front, GWB said that upgrading their equipment has been long overdue so they have just purchased three conical fermenters and a hop rocket (an 'incredibly innovative hop infusing tool packed with world-class features', apparently), and head brewer Ashley Stone is looking forward to using the new equipment.

**A date for your diary:** The Rising Sun will be holding its tenth **Music & Ale Sunfest** (a soul music weekend) on 2nd, 3rd and 4th August 2019. As it was a sell-out last year, the festival will feature a wider selection of ales from around the UK – and GWB ales of course.

Lesly Huxley



Hambrook, Bristol, BS16 1RF

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# ‘Watering Holes in the Desert’

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## Weston Whispers

**Off The Rails:** While the modernisation of the railway station with ticket-reading barriers has many benefits, the main impact (apart from the loss of the snug waiting room) is the need for a barrier separating the bar in Off The Rails from the buffet section while the door is open to the platform. Consequently, those fancying a refreshing pint while changing trains might face a challenge!

**Brit Bar:** This year’s Brit Bar beer festival will be a four-day affair, running from Thursday 30th May through to Sunday 2nd of June. They will be offering eight beers straight from the cask in the outside bar and a further 10 festival beers staggered across the five hand pumps in the main bar. There will be live music every night in the courtyard and admission is free at all times.

## Poppy’s guide to dog-friendly real ale pubs



Hello, I’m Poppy and this is the second of my guides to dog-friendly pubs in and around Weston-super-Mare where my two-leggers can take me when they go for a pint.

Since the last time I put paw to paper two editions ago, the **Black Cat** has opened its doors in central Weston-super-Mare. I’m pleased to report that despite the Cat name, it is indeed dog-friendly and has biscuits for canine patrons.

Also to add to the list are the **Dolphin** and the **Ship**, both at Uphill, the village just to the south of Weston and well sited for a refreshing pint after walking or cycling the Breen Down Way (national cycle route 33).

Further afield, I have recently visited the **Railway Inn**, Sandford, conveniently halfway along the Strawberry Line walk (part of national cycle route 26). The Railway is dog-friendly in the bar (not



**Old Colonial:** The Old Colonial is advertising a monthly guest beer from the stable of breweries owned by operators Marstons. Forthcoming ones are Eagle Parallax IPA in March, Jennings Vantage 82 in April and Bank’s Lock 16 in May. These beers are included in their two for five pounds drinks offer.

The **Weston Cricket Club** will be holding its annual beer festival over the weekend of 24th to 26th May and promises over 40 beers and ciders. The Leylines are due to be playing there on the Sunday – tickets are £7.50 which includes admittance to the festival at all times.

Laurie Jackson



restaurant) with a help-yourself biscuit jar. At the Axbridge end of the Strawberry Line is the **Lamb**, also dog-friendly in the bar area.

The most recent Weston-super-Mare CAMRA trip I accompanied was to the **Old Inn**, Hutton, and the **Queens Arms**, Bleadon. Both these are dog-friendly and on bus routes from Weston town centre, though it is sensible to check timetables!

Where will I get to next?

Liz Brady



## The micropub revolution reaches Weston

### The Black Cat

In the last edition of *Pints West* we reported that Weston-super-Mare was about to get its first micropub. Happily this came to pass on 23rd November when Nick Smith and Claire Howe opened the doors of the Black Cat for the first time. This new venture was immediately popular with a wide variety of people – not just local real ale fans but also people who were pleasantly surprised with a very different type of drinking experience. Drinking great real ales of various styles by candlelight in a quiet atmosphere conducive to talking or reading has certainly been a welcome new option for an evening out in the town centre.

The pub has been evolving steadily since it opened – not least with the stunning mural along one wall, created by local artist Martin D’Arcy. Nick and Claire have been ably supported by Andy Bidmead, well known in town for his beer-keeping skills, and local ale-meister James Willis-Boden, who is now working for Quantock brewery.

We put some burning questions to Nick and Claire to find out more.

**Q. Why did you decide to open a micropub?**

**A.** “We decided to open a micropub because we felt there was a need for a venue in Weston that sells good quality, good value gravity-dispense ale. We tire of visiting pubs that sell generic big brands such as Doom Bar and the like, and would generally search out the guest beers being sold. However, we found many pubs struggled to keep on top of their beer line cleaning and sold the beer out of condition, in dirty glasses, with untrained and uninterested serving staff. We wanted something different. We originally looked at taking on a standard pub but we wanted to be free of tie; we searched around Bristol, Bradford-on-Avon, Bath and Dorset but couldn’t find a pub that suited us, so we decided to downsize and create a pub that we would like to visit as customers.”

**Q. Who were your target customers for the Black Cat?**

**A.** “I (Claire) wanted to create a pub that ladies and men would feel comfortable in, offering a safe, relaxed environment with a good choice of drinks varying from ale and cider to fine wine and gin at very reasonable prices. We have a varied customer base and many people come to us because of the great choice of ever-changing real ales. We aim to make available unusual beers from small independent breweries and offer ‘craft keg’ at Weston prices. We try to always offer vegan and gluten-free products and have tried to label everything. Also, many micropubs just have one toilet due to keeping initial costs low. I decided we must have a separate ladies and gents.”

**Q. Do you have any other developments planned?**

**A.** “We plan to improve the business and move forward by increasing our drink offering by improving our range of wines and offering unusual gins with the addition of a bottle fridge. Expect to see Belgian beers, including lambics, geuzes, sour beers, and some lager – Helles or Pils but nothing mainstream. We really want to start serving food but space is very limited as our trade area is only 49 square metres.”

**Q. Did you have any concerns about opening a brand new pub focussing on real ale, with two Good Beer Guide pubs within 50 metres, i.e. the Brit Bar and the Regency?**

**A.** “Being members of CAMRA we are fully aware of the other real ale pubs near us, but we improve the drinking experience in Weston by offering ours on gravity dispense. Also without having to worry about cleaning the lines we have less ullage. We obviously don’t have a cellar so keeping the casks and kegs chilled was a major concern, especially if we have a really hot summer, but fingers crossed our pub is like visiting a permanent beer festival. We also sell re-usable take-home four-pint containers of beer for just £12.”

**Q. How has the business met your expectations over the first couple of months of operation?**

**A.** “We have steadily built up trade but ‘Dry January’ was harsh and customers have commented they are happy to be able to drink again!” (They should never have stopped – ‘Tryanuary’ is the way forward. Ed.)



Photo by Scott Tate

**Q. You’ve worked at several other pubs. What are the main differences in being totally in charge of running your own business?**

**A.** “I (Nick) have worked at several other pubs in various roles, but the difference in being a codirector and in charge of the business is I have free reign ordering the products that generate interest. Claire and I often discuss potential new products to try and I’m always looking for the more unusual ranges of stock. We like to change supplies and keep things varied. Generally running a new business is a steep learning curve – accounting, getting enough stock in (especially if it snows!), managing the paperwork and learning your legal responsibilities. But it’s worth it when we have happy customers and great feedback!”

**Q. What sort of responses have you had from customers not quite used to a micropub format?**

**A.** “Obviously not all customers understand what a micropub is. We are not a microbrewery, we don’t have a cellar, we don’t sell Guinness or lager and we close at 10 pm. If they are not happy they leave but we always give people the option to try our ales. Generally they will be happy with a porter or ‘craft keg’. We are applying to vary our license to 11 pm closing on our busier nights.”

**Q. What have been the most satisfying aspects of operating your new business?**

**A.** “The most satisfying aspects of opening and running this business are that we have created an atmosphere that we enjoy, selling real ale how we think it tastes best in a more traditional setting. We can sell real ale and ‘craft keg’ that you would normally find in Bristol but at much lower prices.”

So there we have it. Nick and Claire have made a great start at the Black Cat. The Weston sub-branch of CAMRA had a social there in January that practically filled the pub, with some new faces and others that we had not seen for a while – all keen to sample the Black Cat experience. All feedback so far has been very positive and we look forward to seeing the pub go from strength to strength in the coming months.

Tim Nickolls





# ‘Watering Holes in the Desert’

brought to you from Weston-super-Mare

## 20 years of seasonal ales crawls in Weston

In December 1999, two months after the Weston sub-branch of CAMRA was formed, we embarked on our first ‘Seasonal Ales Crawl’, the stated aim being: “Anticipation of getting into the festive spirit by way of sampling some Christmas/winter ales.” The event has taken place every year since, so the 2018 crawl was our twentieth. I thought it would be interesting to compare the two events to gauge just how much the choice of ales has improved over that time (not just at Christmas of course).

The 1999 social was reviewed in edition 46 of *Pints West*. In brief, this is a summary of the evening. We started at the **Regency** where we had Oakhill Mendip 2K – not really a seasonal ale, this was brewed to commemorate the imminent end of the century. We reported this as “A warming, winter-type ale.” Next stop was the **London Inn** on the High Street. This was a last-minute decision as we had heard that the Bristol-based Smiles Brewery had recently acquired it. There were three beers on – Smiles Best, Banks’s Bitter and a November special from Smiles called Roman Cand Ale. All three were served straight from the cask but, unfortunately, I noted that the latter beer “tasted as though it had been sitting around since Bonfire Night.” Next was the **Elm Tree** in Meadow Street. The offering here was Highgate Sadlers Celebrated Best Bitter, which we noted was not a seasonal ale but was a very nice beer enjoyed by the group. The Elm Tree closed about seven years ago. Our next destination was the **Dragon Inn** (Wetherspoon), a short walk along Meadow Street from the Elm Tree. Here we were very happy with York Brewery’s winter ale of the time called Last Drop. We ended our crawl here, although the review mentions that Smiles Christmas beer, Holly Hops, was on at **Off The Rails** – apparently the only Christmas beer to be found in town that evening and we didn’t even get to try it!

It is apparent that our desire for some Christmassy beers in 1999 was a real struggle. In Weston at that time there were very few pubs selling real ale in decent condition and even those that did tended to have a very limited range.

Leap forward to the Christmas of 2018 and the ale world in Weston could hardly be more different. Our Seasonal Ales social commenced at

the **Captain’s Cabin** on the seafront at Birnbeck Road, where there were no less than three good Christmas specials to choose from: Clevedon’s Glede brewery’s Welcome To Winter; Somerton’s new Parkway brewery was represented by Polly Wants A Cracker; and my personal pick on the evening was Silent Night, a lovely 4.5% ABV chocolate stout from Fine Tuned brewery who are also based in Somerton. Heading back towards the town centre we stopped off at the **Criterion** – always a welcome stop-off on a cold night, with the fire blazing away. They also came up trumps with a strong seasonal beer offering with Otter Elf, Quantock Brewdolph and an excellent Hop Flake – Fine Tuned’s other Christmas beer. This one was very different from Silent Night, being golden and hoppy. Only 3.7% ABV but very good and got many plaudits on the night. On to the **Regency** – the only representative from the 1999 event. The Regency normally has one Christmas beer, but this year both Bateman’s Rosey Nosey and Bath Ales Vintage Festivity were much enjoyed. Although we knew that they were not stocking a seasonal ale as such, we didn’t feel that we could walk past our recently opened micropub the **Black Cat**. There is always an interesting selection of five beers here (see separate article) and on the night most people went for the superb Mr M’s Porter from the excellent Red Cat brewery based in Winchester. Our fifth and what turned out to be the final stop of the evening was the **Brit Bar**. This is another pub where some interesting choices of beer (occasionally bordering on the bizarre) are guaranteed. On the night the five beers were Pitchfork Ales’ Chocolate Santa and North Pole Nectar, Stonehenge Rudolph, Quantock Brewdolph and, my personal favourite beer of the evening, Fairytale of Brew York from the brewery of the same name. Badged on the pumpclip as a ‘coffee and walnut cake milk stout’, this 4.9% brew would not be to everyone’s taste but it certainly did it for me!

So there we have it. In 1999 we struggled for pubs to visit and struggled even more to find something seasonal. In 2018 we encountered 13 Christmas beers across the five pubs that we visited and we could have done another crawl visiting five totally different pubs in town and would still have had a fine selection of seasonals to choose from. Further evidence that whilst the continuing shrinking of the nation’s pub estate is a major cause for concern, in terms of choice of styles, range and quality of beers available to ale drinkers – we’ve never had it so good.

Tim Nickolls

## A Round with Robin: The Exeter Winter Ales Festivals

As, for the first time, both BADRAG and Weston CAMRA had visits to this in their diary in the last *Pints West* (PW 120), I thought an extended report could be made to mark the 30th Exeter Winter Ales Festival. Mentions of previous visits to this annual event have been made by me from time to time in the column ‘A Round with Robin’ in *Pints West*; these have been referred to in the report that follows.

Exeter & East Devon CAMRA started the Winter Ales Festival in 1989, held first at Exeter Community Centre, St David’s Hill, and as the festival grew they held it at the Coaver Club at County Hall. This was the venue which I first attended in 2007 (PW 73) with three friends from Weston CAMRA.

The following year the festival was at the Lower Hall of the University of Exeter (PW 77) where we first encountered the North Cotswold 15% beer, Arctic Global Warmer. The 2009 event was also held here; I attended on the Friday, staying overnight in Crediton, and returning early on Saturday to keep seats and a table for the Weston crew who arrived later (PW 81).

A new venue for the festival was chosen in the year of 2010 – St James’ Park Football Club – which is still the venue. This first time here was marked with heavy snowfall and icy pavements but this did not deter a few hardy souls from Weston and the halls (on two floors) were well heated (the PW 85 report includes mention of ‘Weapons Grade Ginger Beer 5.5%’!). In 2011, I again went on the Friday and Saturday so as to

get seats for the three others from Weston. Best beer was Thornbridge Raven (6.6%) as reported in PW 89.

In 2012 I couldn’t attend the festival as I had to Morris Dance at Baltonsborough Wassail (south of Glastonbury) and for the following three years the date clashed with other commitments.

But in 2016 I returned to the festival with five others and even a photo of the event was in PW 109. Also in 2017 (PW 113) and 2018, with only one companion, when the best ales were Keltek Beheaded (7.5%) and new brewery New Lion’s Totnes Stout (4.4%).

For the 30th festival in 2019, fellow member Graham and I got the 07.06 train on the Saturday from Weston-super-Mare to Exeter, taking an hour, and after breakfast and copious amounts of coffee at the Imperial Hotel we walked to St James Park to be in the first six in the queue. This was to reserve a good table for our friends who arrived before noon. As Friday had been so successful they were fast running out of beer, but I enjoyed the 5% Powderkeg 6ixes & 7evens fruity bitter more than any other of the 14 beers I tried (mostly in third pints). The strongest ale was Branscombe Harbinger at 9.2% and this was very good too. I think Moor Old Freddy Walker has been a regular at the festival.

Robin E Wild



# The X5 – a more than useful bus for a long-distance pub crawl

In the last couple of years we have seen some exciting new pubs opened in the North Somerset part of our region. This is not before time you might think, as the area had hardly changed beer-wise for decades despite all the fantastic new breweries and pubs that have emerged in Bristol. Basically you were laughing if all you wanted from life was a selection of mainly brown beers around 4% ABV. It seemed that almost every pub offered the likes of Bath Gem, Butcombe Bitter and Courage Best, and little else. A pale or golden beer was a rarer treat and a stout or porter as common as rocking horse droppings! There were of course a couple of exceptions, mainly in central Weston-super-Mare, but several of those came and went quickly too. Basically if you wanted a good choice of beer you had to head into Bristol.



The Fallen Tree

First to break the mould were Twisted Oak Brewery with their excellent micropub the **Fallen Tree** at 43 Hill Road in Clevedon, just off the sea front. This pub offers a selection of their own beers plus several guest beers and follows the micropub ethos of real ale, real cider, wine and gin only.

Next came the **Siren’s Calling** right on the harbourside (315 New-foundland Way) in the rapidly expanding town of Portishead. This is a larger one-bar pub in a superb location not far from the big Hall & Woodhouse pub built from sea containers a few years back. The Siren’s Calling offers a fuller range of drinks but majors on beer, in both cask and keg form. It is a big supporter of local brewers but also offers guest beers from all over the UK and bottles and cans from across the world. There is a decent food offering here too.

Then at the end of 2018, Weston-super-Mare joined the party when the **Black Cat** at 135 High Street (almost opposite the Playhouse Theatre) threw open its doors. Another small micropub, this one offers up to eight changing cask beers from all over, one or two keg beers, and a real cider. There are also rumours of another micropub opening soon not far away. The nearby **Criterion** and **Brit Bar** pubs also offer a good selection of beer styles.

All three pubs have swiftly become popular with the local population, but there is a way of visting all three in the same day on one bus ticket. The bus is the X5 Weston-super-Mare to Cribbs Causeway service. It passes reasonably close to the Black Cat, within a 15-minute walk of Siren’s Calling, and right past the door of the Fallen Tree in between. You will need a ‘First West of England’ ticket which is £7 on the bus or £6 via M-tickets. This will cover all of your journeys for the day including to and from home. Depending on where you live you will need to make your way out to either Portishead or Weston first.

The X5 runs hourly from Weston Marine Parade on Monday to Saturday – most buses are around half past the hour but do vary a bit so check ahead. It takes around 30 minutes to Clevedon (alight in Hill Street by the pub) then another 20 minutes to Portishead (Combe Road or High Street). In the opposite direction buses leave Portishead



The Black Cat

Scott Tate

at around 10 to the hour and Clevedon around 15 past. The last bus from Weston departs at 18.30 whilst the last one from Portishead is at 19.50. There is a Sunday service but only five buses each way all day so this makes the trip unviable really that day. Indeed, because both the Fallen Tree and Siren’s calling don’t open until 5.30 and 4pm respectively on weekdays but open all day Saturday, this trip can only really be done on a Saturday afternoon. Once you have completed the three pubs though there are of course plenty of later buses back to Bristol from both Weston and Portishead.

Anyone up for the challenge?

Vince Murray



Portishead Marina – setting for the Siren’s Calling

It’s short notice, only days after *Pints West* comes out, but Pete Dommett, who kindly supplied the Fallen Tree photo, would like it made known that the Wington Beer Festival takes place on Friday 8th (7-11pm) and Saturday 9th (12-4 & 7-11) March at the Memorial Hall in Wington, with 20 local cask ales and four local real ciders. See [wingtonbeerfestival.org](http://wingtonbeerfestival.org) for ticket details.



# News from Bath & Borders CAMRA

## Pubs

### Bath

The **King's Head** in the Weston area of the city closed around the beginning of December. Owners Punch have said that they are aiming to get the pub open and running again as quickly as possible. We are concerned, however, that the inside of the pub is falling into a bad state of disrepair. Photographs show chairs stacked upside-down, the front of the fruit machine removed and the pool table placed onto its side next to benches in the beer garden. There is also a large skip in the middle of the area around the back of the pub.

### Trowbridge

The **Rising Sun** in North Bradley, just south of Trowbridge, is currently closed. A notice on the door says that the owners (Wellington, we think) took possession after the tenancy ended. It looks like it will need quite a lot of work internally to get the pub back up to scratch. Following the conversion of the nearby **Mash Tun** into a private residence a few years back, the Rising Sun became the only pub serving the village.

### Frome

The freehold of the **Royal Oak**, a former Wadworth's pub on the western edge of Frome, which had been under threat of permanent closure, has been bought by Chris and Marion Pitcher. Chris is the owner and landlord of the excellent Fox & Hounds in Warminster, and is also the owner of three other pubs and an Indian restaurant in the Warminster and Westbury area, and a fourth pub in Weymouth. The addition of the Royal Oak to his portfolio is the best possible news for the long-term future of pub and will come as a great relief to the local campaign set up to save the Royal Oak. Chris and Marion have an excellent reputation locally for rescuing pubs and turning them into venues focussed on serving their local communities. Chris intends to refurbish the pub over the next few weeks and is hoping to have it open again by Easter.

We have learned that the **George** at Nunney, to the south west of Frome, has new owners. The local paper states that they intend to bring back the traditional feel to the village pub, looking to cater for everyone's needs. The new owners comprise three generations of the same family, all working within the pub.

### Bradford-on-Avon

The Canal Tavern, a picturesque old pub that backs on the Kennet and Avon canal which closed in around September or October of last year, looks set to reopen. We're not certain of dates but there is a big banner outside the pub announcing that it is under new management. The former restaurant at the back of the pub was still undergoing major refurbishment when writing this in mid-February, but the drinking area at the front may be close to reopening. The Canal Tavern has long been part of the Wadworth's estate and will remain so after refurbishment.

## Breweries

### Kettlesmith aiming to expand

The Kettlesmith brewery based in Bradford-on-Avon is aiming to expand. In the autumn it launched a crowdfunding campaign to raise £12,000. Started around three years ago, Kettlesmith has grown by 50% each year. It aims to double production in the coming year with a strategy of increasing direct sales to its customers by installing a taproom whilst also by engaging with more wholesalers to distribute its beers over a wider area. To achieve these goals the brewery has started to raise funds for installing the taproom and equipment within the brewery and, to free up the space, renting additional space for storage, and purchasing a new fermenter and bottling and labelling system. The crowdfunding project delivers rewards for different levels of donation ranging from a 750ml wax-sealed, limited-edition bottle for £12 to a group brewery experience day for up to six people or being allowed to brew your own beer with one of the brewers for contributions of £500 or more.

### Brotherhood monthly specials

The Brotherhood Brewery in Westbury, which was established just under two years ago, has started releasing monthly special beers as of February. First up is *Minor Details* (4.4%), described as a "new era IPA". March will see the release of a white porter called *Bang on Midnight* (5.2%) and in April we will see *Secrets* (3.9%), which is being announced as an Amarillo pale. These are predominantly in keg, but they say they can also be made available in cask if pre-ordered.

### Twisted Brewing

The Westbury-based brewery launched its Christmas beer *Crafty Santa* (4.2%) towards the end of November. A combination of dark malts providing the sweetness and US hops balance the flavour of this dark-ruby beer, which is built from an Irish red ale. At the same time the winter seasonal beer *Piper* (4.5%) was available, a solid amber coloured beer with a US hop character and a fruity finish. Meanwhile some tweaks have been made to the brewery's regular 3.8% pale ale *WTF* by mixing in some Motueka hops alongside the Wai-iti and Wainmea, which has given the beer a more distinct aroma. *Nomad* (4.1%), a golden beer brewed with Simcoe and Cascade hops, has also made a recent appearance. Finally the Six Nations special beer *Fly Half* (4.6%) should be out in pubs for the duration.

### Box Steam

Box's newest cask ale is *Soul Train*, a 4% white-gold IPA using Mosaic hops to create session IPA with bubble-gum and tropical fruit notes. Feedback from the trade has been excellent. The Holt based brewery has also released a new keg beer called *Mint Condition*, a 4.5% mint chocolate porter. The new beer has a mint aroma and a smooth chocolatey taste with a sweetness that contrasts to the slight bitterness from the roasted barley and chocolate malts.

### Return of the Real Ale Train

The next Real Ale Train (as featured in previous editions of *Pints West*) at Midsomer Norton will be on Saturday 18 May 2019. The organisers will be running two sessions starting at 12pm and 6pm. There will be a great selection of beer featuring at least two local breweries. The train will be hauled by resident steam locomotive Joyce. Tickets, which include train rides, souvenir glass and your first pint of beer, are available from the station or the website [www.sdjr.co.uk](http://www.sdjr.co.uk).

Steve Hunt



# Charity donations from the Bath CAMRA Winter Ales Festival

Keen readers will recall that the last *Pints West* contained a review of Bath's 3rd Winter Ales Festival held over the weekend of 9th and 10th November in the Widcombe Social Club. What it didn't mention was that, thanks to the generosity of visitors to the festival, members of the Bath & Borders branch of CAMRA were pleased to be able to present a cheque for £300 to the Royal British Legion recently.

Although the 2018 festival was the third at that venue, it was actually the 40th beer festival put on in the city of Bath by the Bath & Borders branch of CAMRA. Once again we'd like to offer our thanks to the festival's sponsors: the souvenir glasses were sponsored by Bath's Electric Bear brewery, and the festival programme by Ralph's Ruin brewery (which is located within Good Beer Guide regular, the Royal Oak on Lower Bristol Road).

Those attending were treated to 28 beers from 26 breweries across the UK. Visitors to the festival are traditionally generous with cash contributions and donations of unused tokens, and have supported various local charities in recent years including Dorothy House in 2017. This year's charity was the Royal British Legion, which was formed in 1921 and provides support to service and ex-service personnel, and their families and dependents.

Bath & Borders branch members presented the cheque for £300 to the Royal British Legion's Bath area coordinator, Pearl Shaw, during a CAMRA social evening at the White Horse on Shophouse Road on 17th January.



Trevor Cromie and other local branch members present the cheque to Pearl Shaw of the Royal British Legion (Syd Scott is on the extreme left)

The White Horse was a branch pub of the year in 2011, but in 2013 this friendly community pub moved to management less focused on ale and dropped out of subsequent guides. There have been a number of landlord changes since then, most recently in August 2018 when Syd and Sue Scott took over. Syd is an ale enthusiast and usually stocks an ever changing selection of two or three real ales with regular live music and events; well worth a visit.

The festival organising committee (some of whom are pictured above) hope to hold a festival in 2019. Venue and timing details will appear in *Pints West* once known and also on the branch website at [www.bathandbordercamra.org.uk](http://www.bathandbordercamra.org.uk).

Trevor Cromie

# An 'outsider' visits Kettlesmith Brewery

My wife Maria and I had planned a trip to Bradford-on-Avon for a long weekend so we decided to contact Bath & Borders CAMRA branch member Denis Rahilly to see if he would like to show us around, having enjoyed his company on a previous beery trip to Prague.

It turned out to be one of those rare moments when the stars align as a group of friends and CAMRA members were at that very moment on their way to moor up in Bradford-on-Avon for the weekend at the end of a narrowboat trip.

They kindly invited us to join them at a social at Kettlesmith Brewery, on the banks of the Kennet and Avon canal, who have an open day on the third Saturday of most months.

Our visit was towards the end of October, and late autumn sunshine conspired to keep the brewery open from noon past the 4pm planned closing time till 6pm and I am somewhat embarrassed to admit that the excellent beers in turn conspired to keep us there for the whole six hours, with Caroline Field (joint owner of the brewery with partner Antony) awarding me title of "the bloke who drunk the most beer on the day" at the end.

Caroline and Antony have drawn on their experiences in the UK and the USA together with their love of Belgian beers to launch a range of modern interpretations of all three styles (and in some cases mix them up) in cask, bottle and key keg. Along with this, a local cider and a guest ale were also available.

You can find details of the ales on their website – all were excellent with our favourites being a Rye US ale called Ridgeline, coming in



at 5%, and one of their limited-edition White Label series beers – a Belgian IPA at 6%, which was hoppy and delicious with more than a hint of a robust Belgian styling and strength belying its light colour.

Coincidentally, on the day a video was being made to encourage some crowdfunding in order to (amongst other things) add a more permanent tap room to the brewery.

We can wholeheartedly recommend a trip, and/or a beer or two at Kettlesmith and we wish Caroline and Antony continued success.

At the close I treated myself to a two-litre stainless-steel growler of the Belgian IPA which I am finishing as I write this. Ah, bliss!

Tony Ashcroft  
Western Sussex CAMRA Social Secretary



# In search of stronger ales in Bath

I like my beer a little stronger than the usual ales offered in Bath pubs and bars. A notice in the exhibition of historic glasses in Bath’s Victoria Art Gallery states that “ale and beer were much stronger in the past” and I’ll drink to that!

Across Bath there is no shortage of Butcombe, Doom Bar, Tribute and countless other session ales in the 3.8 to 5.0% ABV bracket, but can Bath offer much in the 6.0% plus range to counter the freezing temperatures – and occasional snow – that we have been suffering (at the time of writing at any rate)? I set out to visit bars in Bath on the first Saturday of February to locate such beers with the proviso that they should be served on draught, whether that be cask or keg.

After an extensive search of well-known city-centre pubs (I checked out around 30) I drew a blank until I entered **BeerCraft** on Pulteney Bridge and received a friendly welcome from owner Davin. BeerCraft sells an impressive range of several hundred cans and bottles of beer plus four beers on draught. Seating at tables is provided and there is scope for future expansion into the basement. I had just missed a draught 7.2% Kettlesmith beer but a 6.0% *Loka Polly El Dorado Simcoe* from North Wales soon became available and I enjoyed this very tasty unfined IPA.

Crunching on the snow covered pavements, I ventured down Walcot Street passing several bars which didn’t meet my ABV criterion until I reached **Brewed Boy** located next door to the long-closed but much missed Hat and Feather. From the choice of ten taps, with beer sourced from across the UK and Europe, I tried a 6.3% “supercharged” IPA with complex hop flavours. Brewed Boy also sells a very wide variety of canned and bottled beers and, although the premises are small and some way from Bath centre, the bar gets very busy at peak times.

Having fairly exhaustively sussed out the majority of central bath pubs I caught a bus to the **Electric Bear brewery tap** off Locksbrook Road where I guessed my search for fortified beer would bear fruit. Sure enough, after a very friendly welcome from Conor behind the bar, I was able to choose from four stronger brews in my quest for winter ale. The beers are offered in third, half, two thirds and pint measures and I tried three thirds. *Above the Clouds* is yet another IPA, but zesty and beautifully balanced at 6.2% ABV. I moved on to *It’s Hop Rocket Science*, a 6.6% IPA, and finished with *Serendipity* at 8.3%. At last, a change from the IPA theme which permeates so many pubs! This very dark beer is initially a shock to the senses having been aged in bourbon and then port barrels. It has a rich, malty backbone and is dry hopped with a heavy dose of spice and the taste experience develops very satisfactorily as you drink more. A 10% ABV imperial stout is coming soon! Ash, the transportation manager, joined Conor at the bar and I was pleased to learn that Electric Bear delivers everywhere between Bristol and London and beyond, and they also donated beer to our 2018 Bath CAMRA Winter Ales Festival.

At the end of my tour of Bath pubs I can’t help thinking that most establishments are missing a trick. A similar walk around Bristol to places



BeerCraft on Pulteney Bridge



Davin at BeerCraft

such as Small Bar and the Moor brewery tap reveals a wide spectrum of stronger beers sought after by beer aficionados. Another puzzle is the widespread availability of strong ciders – why not beers? My tour of Bath was far from exhaustive but if I missed out on some stronger draught beers during those miserable winter months (or indeed at any time) I would like to know where I can find them!

Martin Ansell

*Although not exactly in the city centre, I’m told an 8.5% Belgian influenced cask ale can often be found in the Royal Oak on Lower Bristol Road, made by the on-site Ralph’s Ruin brewery. Ed.*



Conor and Ash at the Electric Bear brewery tap

# Packhorse wins the National!

## CAMRA Pub Saving Award

The committee of the Packhorse (located in the village of South Stoke, just south of Bath) was presented with the prestigious national CAMRA Pub Saving Award at a ceremony held at the pub on Tuesday 12th February. The award was presented by CAMRA’s South West regional director, Gareth MacDonald (on the right in the picture), to the managing director of the Packhorse Community Pub Ltd, Dom Moorhouse. The Packhorse was nominated for the award by Bath and Borders CAMRA.

The Pub Saving Award was initiated by CAMRA in 2016 to acknowledge groups whose campaigning efforts have successfully led to the saving of a pub which otherwise would have closed. It takes account of how well the group planned the campaign, engaged with the community, achieved publicity and influenced decision-makers. The Packhorse team gets a big gold star for all of these!



The Packhorse committee on opening day

As covered extensively in previous editions of Pints West, the pub reopened in March 2018 having been shut since May 2012. It was a sadly familiar story to start with. The pub had been owned by Punch Taverns and a lack of investment and succession of short-term landlords lead to its decline. A property developer bought the pub, despite pub operators making bids, and the pub then immediately shut. This was a great shock to the village community, but they didn’t sit back and take it. The *Save The Packhorse* campaign was quickly up and running. The first step – through the parish council – was getting the pub listed as an Asset of Community Value (ACV) with Bath and North East Somerset Council.

The ACV was really important in helping ensure that the pub was protected against any planning applications for change of use. Any group who is concerned about the future of their local pub should seriously look into this (information is available on your council website – contact your local CAMRA branch for more information and support).

The *Save The Packhorse* campaign successfully fought off the inevitable planning application for change of use to residential that was lodged in 2014. But despite wanting to buy the pub the group had been unable to reach a deal with the owner until finally in 2016 a deal was struck. Dom Moorhouse says of this: “The negotiation was one of the most nuanced I’ve been involved in, in over twenty years of doing business. Thankfully, calm heads prevailed and I’m delighted that the owner eventually recognised the genuine community intent behind our efforts – extending us this option to fund-raise.”



Packhorse volunteers tackle the garden ... and the result



The campaign raised £601,000 in three months through a share offer with over 200 investors, and the pub was purchased and saved by the community. However after years of neglect there was a lot still to do – including relocating the kitchens from the upper floors.

The restoration and building works started in September 2017 after another raft of fundraising (eventually raising a staggering sum of just over £1,000,000 – making it the largest ever amount raised to buy a community owned pub). Many people volunteered their time and expertise to the project in what became a real community effort. The lovely pub garden (surely one of the best in the country) was overhauled and the interior refurbished in a restrained and stylish way that perfectly respects the history and heritage of this wonderful 17th-century building. The work was carried out with great care and attention to detail, and included the uncovering and restoration of a large and impressive stone fireplace in the public bar.

Now after a year of being open the pub is doing well under the stewardship of general manger James Dixon. The business plan anticipated that it would take two years to break even – but that has been achieved in the first year – and the team seem quietly confident that the only way is up, but know there is much work still ahead. The pub does excellent food (worth checking beforehand if you need to book in advance). The beer is local favourite Butcombe Original with Bath Ales Prophecy and Honey’s Midford cider on offer.

But it’s more than a simple food and drink offering. As you would expect from a community-owned pub, a wide range of activities take place – regular music sessions, the Packhorse choir, pub quiz night, curry nights, annual cider-making day, and a special Boxing Day mummers play. The pub is also an excellent place to start and finish a walk in the beautiful surrounding countryside. The pub has produced a series of printed local walks that are available at the bar. To keep up to date with their events see their website [www.packhorsebath.co.uk](http://www.packhorsebath.co.uk) and their facebook page ‘The Packhorse, Bath’.

The story is truly inspirational. It just shows that no matter how bleak things may seem, nothing is impossible with determination and the support of the community. Who would have thought seven years ago that the Packhorse would ever reopen? Our congratulations and thanks to all of those involved in the resurrection of this great pub.

Tom Chapman  
Photos except garden below by Ferret Ferre





# The Lamb and Fountain

## 50 years of Mother's rule

There are very few pubs left like the Lamb and Fountain in Frome – and this year Freda Searle, known to all as 'Mother', celebrates an incredible 50 years as the licensee. Located on Castle Street it is Frome's most unique and unspoilt pub and a genuine back-street local, loved by its regulars and fans who come from far and wide to enjoy its unique atmosphere. Freda, who is 97 in May this year, is one of the oldest landladies in the country (Mary Wright of the Luppitt Inn in Devon pips her at 98!). Freda's daughter Sue Searle (referred to as 'Daughter'), a youngster at 70, now runs the pub for Freda.

The first known record of the pub is from 1753. The ancient stone building looks considerably older and according to Sue its origins go back to the 16th century. The interior of the pub is a real treasure – with a small public bar to the front, a side corridor with off sales hatch still in place, and a rear bar which was extended in the first half of the 20th century with splendid views over Frome. The structure of small rooms centred around the Victorian bar is a rare surviving example of how many pubs used to be before the fashion for opening them up took hold in the 1960s. Some minor changes have taken place since the Second World War such as the creation of a further games room but it has remained pretty well untouched since the 1960s. The pub is Grade II listed and registered on CAMRA's Inventory of Historic Pub Interiors as being of regional importance – the only other pub in Frome on the regional inventory is the Crown Inn, Keyford.

Although the bar areas are intimate in scale and on the street level, the building forms part of a rambling complex on many floors. Underneath the pub the vaults form part of Frome's famous and mysterious tunnel complex. To the side of the pub are attached barns that used to include a brew house and malting. Sue has been renovating these buildings and intends to open them for events in the near future. She has also brought the sunny and spacious rear courtyard into use as a beer garden – the pub previously had no outdoor space.

The pub is unashamedly a drinking establishment – 'a proper pub not a restaurant' – no food is on offer apart from pickled eggs and bar snacks. Many of the locals have been coming for decades, some since the 1960s. Many started coming in with their parents and now bring their own children. It is a friendly pub and there is always someone to talk to – with plenty of banter on offer. 'Mother's' is a real community pub where all are welcome – as long as they behave themselves...

Freda and her husband Harry took over the lease of the Bass Charrington pub in September 1969. It was not doing very well at that time, but it didn't take long for the popularity to increase. Freda recalled: "The first Sunday we had one customer and I cried and said we have lost our money. But it then got so busy I could not cope." The Searle family have since purchased the freehold of the pub.



Harry died in 1975 but Freda was determined to carry on. "You have to be a psychiatrist, a doctor and a bouncer, listen to other people's woes and always have a smile on your face." Freda's presence made the Lamb and Fountain a cornerstone of the community in this part of Frome. The popularity was also due to the prices. In 1969 a pint cost one shilling and ten pence (about 9p). Harry and Freda always tried to keep prices low to help pensioners and those without much income. This tradition continues today with Rich's Farmhouse cider keenly priced at £2.30 and Doom Bar at £3.10. Freda continued to run the pub until she became ill with cancer in 2008. This is when Sue came to live at the Lamb and Fountain and help with the running of the pub. Freda is now in good health and lives at the pub, but is now too frail to venture into the bar.

Local historian Mick Davis has painstakingly researched the history of the pub and a fairly complete picture has emerged. The pub was first mentioned in the church rates of 1753 where it was simply known as 'The Fountain' in Fountain Lane. By 1781 it was referred to as 'The Old Fountain' and the first known landlord is a John Moon recorded at this time. By 1800 the pub was called 'The Lamb and Fountain' with a brewhouse attached and still owned by John Moon with his son John Moon junior manning the pumps.

John Moon senior died in 1829 but the pub remained in the family with Samuel Moon recorded as the publican in the 1841 census. In 1848 Richard Bailly leased the pub from the Moon family and he remained



Richard Courtney's 1988 portrait of regulars Stan Lock and Dave Hurden hangs in the rear bar

there at least until 1871 where he was recorded in the census as being 'innkeeper and brewer'. The Moon estate was auctioned in 1877 bringing to an end nearly 100 years of Moon family ownership.

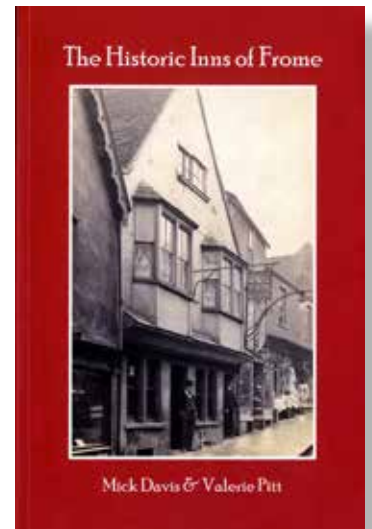
The pub was bought by Francis Wilkins 'innkeeper, farmer and brewer'. It was sold again in 1891 to Alfred Austin Rossiter from the Queens Head in Whittox Lane. Rossiter's advertisement in the *Somerset Standard* for February 1890 is impressive with its promise to supply "Good Old Fashioned Beer" and to "supply families with beer in casks of any size" along with "Champagnes, Whiskies, Ports, Sherries & Clarets" and a promise to "give customers the benefit of increased value as the concern was "absolutely free".

On Rossiter's death in 1904 the Wilkins Brothers, brewers of Bradford-on-Avon, bought the pub. Now starts a period of brewery ownership (and presumably the end of use for the brewhouse) with Ushers of Trowbridge taking over briefly in 1914 – only for the pub to be sold again in 1916 to Fussells of Rode with Percy Fussell himself recorded as the publican. Fussells were bought out by Bass in 1962; Harry and Freda Searle took over the tenancy in 1969.

And so back to Mother's. The 50th anniversary falls on the 19th September 2019, and Sue will be organising a special party to celebrate the milestone at this time. Don't wait until then though – we recommend you visit straightaway to experience one of the West Country's most special pubs, the Lamb and Fountain.

For more on the history of Frome's historic pubs see *The Historic Inns of Frome* by Mick Davis and Valerie Pitt which is available for £10 from Akeman Press: [www.akemanpress.com](http://www.akemanpress.com).

Tom Chapman  
& Mick Davis



Mother celebrates her 70th birthday in 1992



Sue in the front bar



Lobby with surviving off-sales hatch



The rear bar



# 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](http://www.camrabristol.org.uk/pubsgroup) Email: [bristolpubsgroup@yahoo.co.uk](mailto: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

Are'n't pubs brilliant! You might have thought otherwise during 'Dry January'. Those of us that did bother to go to the pub were sometimes rattling around amongst empty spaces which would normally have been filled with friendly faces, banter and good cheer. For the customers it was a quiet time, but what about the sustainability of the pubs at this time when they really could benefit from a good start to the year? Be careful to avoid going dry during next January; if you do then don't assume that the local pub will be open and waiting for you on February 1st because it might be too late for some of them. Anyway, climbing off of my soapbox, here is the news...

In January it was reported that pub company Ei Group agreed the sale of 370 properties (not all pubs) to Tavern Propco for £348 million. How many of these properties are pubs and which ones in our branch area is not certain at present. Fuller's – yes FULLER'S of Chiswick, that most exemplary British brewing institution – has sold the crown jewels! Their Fuller's brewing business and brands has been sold to Asahi of Tokyo in order to concentrate on their pubs and hotels. Fuller's pubs number seven in our Bristol & District and Bath & Borders branches and we expect them to continue at strength.

There is a revised planning application on the Grade II-listed **Pineapple** in St George's Road, behind City Hall, to change the use of the building to five flats, with the demolition and rebuilding of an existing side extension. Bristol Pubs Group are doing all they can to prevent this from happening. It was nice to hear from Steph and Sam, the new people running the **Orchard Inn** in Hanover Place (Spike Island). Updating us on what's on offer, they tell us they have six gravity-fed cask ales, mostly from local breweries, and around 20 real ciders and perries (although Cheddar Valley and Black Rat are now keg only). There are no hot meals, but hot pasties are available along with cold scotch eggs and pork pies. Be sure to visit this multi-award-winning community pub. We have been told by Chris at **To The Moon** in Midland Road, Old Market, that (keg) beers from Moor, New Bristol and Dawkins are now available.

A new couple are now running the **Hare on the Hill** in Kingsdown. Initially a short-term arrangement, or so we were led to believe, they

– and we – hope this will become a long-term venture. **Crying Wolf** cocktail bar has opened on Cotham Hill, arranged on two levels with table service. It is the second opening for Wild West Group who source local and South-West regional produce. The prominent **White Bear** on St Michael's Hill closed in January but promptly reopened under a different management team. Only Butcombe Original will be offered at the moment until demand for a wider range of ales is apparent, but here's wishing the best for this interesting public house, which houses a performance space upstairs, as well as outdoor seating in the courtyard that is left over from its days as a coaching inn. We are told the **Blackboy** on Whiteladies Road closed at the end of January, but what next for it we don't know.

*The Bristol Post* reported that Malcolm Haynes who is part of the decision-making team at Glastonbury Festival, as well as overseeing last year's St Paul's Carnival, has been asked to run the **Star and Garter** in Montpelier. The pub should reopen, with a similar vibe to that for which it has become known, in the spring following a bit of TLC. Malcolm apologises to all those who wanted it turned into flats. Our sort of guy!

The **Sugar Loaf** on Easton's St Mark's Road is undergoing refurbishment to reopen under the stewardship of Zazu's Kitchen, who successfully run several Bristol pubs including the Westbury Park, Grace, Knowle Hotel and Greenbank. The Asset of Community Value (ACV) designation on the **Merchant's Arms** in Eastville was upheld following a challenge by the new owners. The planning application to convert to housing was withdrawn after 111 objections were submitted. The owner's next step is awaited but not known at this stage. Matt at the **Lazy Dog** in Ashley Down Road gave us a stack of updates to his pub which are best viewed on WhatPub ([whatpub.com](http://whatpub.com)) but which, in summary, involve stand-up comedy, a film club, darts and quiz nights. The regular beers are from Purity and Bristol Beer Factory.

The roof of the **Bell** in Redcliffe has sadly fallen in. This pub has been closed for a good ten years and has been completely neglected with damp, looters and squatters all present at some time or another. Now it is difficult to see what could be done if it was desired to be used for anything at all, pub or otherwise. In Bedminster the **Princess of Wales'** freehold is back on the market after its recent sale apparently fell through. The freehold of the **Windmill** at Bedminster is for sale with Fleurets in excess of half a million pounds but the pub is open as usual. Nearby, the **Rising Sun** in Alfred Road is under new management having enjoyed an extensive makeover.

The **Lamplighters** at Shirehampton has been serving the public since 1760, but within the last decade it stood sad and idle for a few years, apparently unloved and looking like becoming another housing development. But a determined campaign by local people, supported by the local MP and CAMRA's Bristol Pubs Group, saw the pub building beautifully restored to reopen as a very popular pub on the north bank of the River Avon. The Lamplighters has attracted a lot of attention, not least from St Austell Brewery who purchased the pub at the start of the year, but it will be branded as a Bath Ales pub, who are owned by St Austell.

In South Gloucestershire, the applicant has withdrawn the planning application to add housing to the site of the **Red Lion** in Staple Hill while retaining a slightly altered pub. The Red Lion remains open as normal and still serving Wadworth ales. Check out the wood-panelled snug when you're next in. The **Old Flowerpot** in Kingswood remains closed. A couple of temporary openings and departures have dogged this pub since Brains released it, so it would be reassuring for local



Carpenter's Arms at Wick

drinkers if a stable arrangement could be made to secure its future as a proper community pub as it sits in a pub vacuum where the nearest pub trading is just shy of half a mile away. Local paper *The Week In...* reported mid-February that a planning application has been submitted to South Gloucestershire Council for a micropub in an empty retail unit at 121 Regent Street, Kingswood as part of a scheme to regenerate the high street. Rumour has it that the new owner of the **White Harte** at Bridgegate, which is currently closed for a three-month refurbishment, has extensive plans for updates to the pub's interior. There are some nice bar room fittings in that pub and it has retained old world charm that is not necessarily out of date. It is important to make the balance for a pub's relevance to modern times while protecting its strengths of traditional appeal. The **Carpenter's Arms** at Wick, which closed nearly a year ago, could be bought from its owner by Wick Community Pub Ltd set up via the Plunkett Foundation. This would be a remarkable outcome for this community hub as it had been acquired by a developer with an interest in creating new housing across the site with the pub building becoming further housing, so we have to say that we are encouraged by this latest news. Work is underway at Doynton where the **Cross House** is having a major refurbishment creating more space to capitalize on the destination dining market. Hopefully drinking space for community imbibers will feature. In Chipping Sodbury the 'Friends of The Tern' are continuing to push for their community pub to be reinstated following the developer withdrawing their appeal against the refusal of their planning application to build 28



Cross House at Doynton

homes on the site which would have resulted in total loss of the **Tern Inn** altogether. The pub has been closed for around two years.

The battle at the **Lord Nelson** in Cleve is stalemate while a revised planning application is considered by North Somerset Council whether to grant permission for the pub's demolition and redevelopment of the site. There has been a both rigorous and vigorous campaign in Cleve to save this important pub which is, after all, an Asset of Community Value.

The **Old Mill** at Portishead has reopened following a period of uncertainty. We look forward to fresh and positive trading at this well-known landmark town-centre pub. The **Poacher** in Portishead is under new management; this popular high-street pub is set to gain accommodation in 2019. In Nailsea the lease is offered for sale on the **Ring of Bells** with the pub continuing to trade as normal.

Planning permission has been granted for **3 Boulevard** in Weston-super-Mare to be converted into a micropub so we'll look forward to its opening, adding to Weston's first micropub, the **Black Cat**, which opened in November.

As usual, consult WhatPub (web site [whatpub.com](http://whatpub.com)) for any updates, and most of all, enjoy your pub excursions. Cheers!

Mike Jackson  
for Bristol Pubs Group

## Little Giant Towers Over Alton

Hot on the heels of commissioning their new brew house plant and increasing their fermentation capacity last autumn, Little Giant is celebrating the first commitment to install one of their total brewery packages. The customer, based in a Staffordshire village within a stone's throw of the widely renowned theme park and resort of Alton Towers, is hoping the installation will be completed in time to meet the demand of their busy summer season. The fully automated brewing cycle is designed to achieve maximum efficiency and consistency in the finished beers, and is constantly monitored via on line digital tracking software.

Paul Mayer, managing director of the Little Giant brewery (pictured), commented: "Successful brands require a quality product that delivers genuine excitement in the market place. As we continue to grow we need to ensure our package offers just that – quality beer every time with the controls ensuring consistency batch to batch is always maintained, wherever it is in the country."

Closer to home at their Fishponds base, Little Giant's brewery manager Keith Meredith has begun transitioning to a consultative role focusing on and demonstrating the capabilities of the new brew house equipment to help drive sales of these packages. Recruitment for a new brewery manager to take over responsibility for the day-to-day running of the local brewing business is well advanced, and an announcement is expected soon.

Little Giant will be supporting the Bristol Beer Festival again this year: look out for **Fo** – their light zesty pale ale with notes of fruit and citrus (4.1%) on the LocAle bar. The beer festival will also be an opportunity



for the team at Little Giant to enjoy sampling the beers from other breweries and to meet friends and other beer enthusiasts.

The Three Engineers brewery has now taken up residency and started brewing in their temporary home at the Fishponds HQ of Little Giant, whilst their own premises in the mediaeval barn in Winterbourne are refurbished.

Andy Coston



Star and Garter



# BADRAG

## Bristol And District Rare Ales Group

BADRAG, the Bristol & District Rare Ales Group, is an award-winning campaigning group within the local branch of CAMRA, the Campaign for Real Ale.

Its aim is to promote the rarer *styles* of real ale, in particular **dark beers** such as **milds**, **stouts** and **porters**, plus the even rarer old ales and barley wines.

BADRAG@camrabristol.org.uk  
www.camrabristol.org.uk

BADRAG has been busy since the report in the last *Pints West*. The last few months have seen a number of events such as organised trails, visits to CAMRA and pub beer festivals to sample our favourite types of beer, and a 'review gathering' to plan BADRAG's programme for the coming year. Various people's personal accounts below give a flavour of our recent activities.

### BADRAG City Centre Stout & Porter Trail

On Saturday 10th November BADRAG's city centre stout and porter trail attracted over 40 participants, with a number coming from outside of Bristol, including such far-flung places as Taunton, Hertfordshire and Yorkshire. We braved the downpours and had a great afternoon with a wide selection of porters and stouts, many of which were new to the trail leader Denise Swain. Thank you to all the pubs that we visited for taking part.



The trail began at the ever reliable **Bridge Inn** in Passage Street, known for its striking appearance as well as its excellent beers. There we had Dark Lane Milk Stout (5.5% ABV) from the Flying Monk brewery in Chippenham, described as a rich dark mahogany milk stout with chestnut highlights. The **Old Fish Market** on Baldwin street, our next port of call, offered a rare cask of London Porter, described on the Fuller's website thus: 'Brewed to 5.4% ABV, London Porter bears outstanding depth of flavour. The blend of brown, crystal and chocolate malts provide earthy character and creamy delivery, while hints of coffee and chocolate carry through onto the tongue.'

Next up, the **Seven Stars** in Thomas Lane had two dark beers, Chocolate Stout (4.3%) from the Severn brewery in Wotton-under-Edge, and Schwarzwälder (5%), a cherry stout from the Stroud brewery. The latter brewery produces all organic beer, brewed using mainly Cotswold-grown malting barley. The **Bank Tavern** hidden away in John Street was next, where we were offered Marshmallow Stout from the New Bristol Brewery, one of their recent range of experimental stouts.

Our final pub was the **Christmas Steps** (at the bottom of the famous Christmas Steps), which offered New Bristol Brewery's Irish Cream Stout (7%), which I would agree with the brewery is 'proper yum', plus Totty Pot, a 4.5% porter from Cheddar Ales.

### Bath CAMRA Winter Ales Festival

At a recent BADRAG gathering we decided to promote the campaign by visiting, as a group, various beer festivals offering rare ale styles. And so on a very wet Friday 9th November a good turnout of BADRAG

members supported the winter ales festival run at the Widcombe Social Club, making our various ways there by train and bus. Choosing from thirty beers (and four ciders and perries), the beer of the festival for your scribe was, as ever when it's available, Sarah Hughes Dark Ruby Mild, a very tasty and unusually strong mild at 6.0% ABV, followed closely by Daggers Black, an award-winning 4.5% stout from Three Daggers Brewery in Eddington, Wiltshire, and Russian Stoat (9.0%) from Wessex Brewery in Longbridge Deverill, also in Wiltshire.

### BADRAG Kingsdown & Cotham Trail

On Thursday, 29th November, Peter Bridle led a pub walk of the Kingsdown and Cotham area. Most of us assembled around 6.30pm at the wonderful **Hare on the Hill** which is situated close to Stokes Croft on Thomas Street North. This friendly pub had five real ales on. For the lovers of darker beers there was Bristol Beer Factory's El Choco, a chocolate stout with an ABV of 4.9%, which was in tip-top condition. Then we moved just a few metres along the road to the Dawkins pub, the **Hillgrove Porter Stores**. This pub offers a plentiful range of real ales and normally – possibly always – has at least one dark ale available. As with all the pubs we visited, we had liaised with them to let them know we were visiting the area to see if they would put on a special beer for us. The Hillgrove did not let us down – and featured three such beers. These were Wiper & True Milk Shake, a lovely milk stout; plus from Lancashire, Cross Bay Buddy, which is a chocolate and raspberry wheat (wit) beer; and from Dawkins' own brewery, their brandy ale was also on offer. By now, our group had grown and, although it is difficult to be sure of exact numbers, we must have been approaching 40.

Then the longest walk – albeit for most, less than 10 minutes – and we found ourselves in another Dawkins pub, the **Green Man** in Alfred Place. This is a small intimate pub and on our visit had six real ales on sale. For the BADRAG supporters there was a very good choice with XT Brewery Animal Walrus, a 4.6% chocolate IPA; Boss Brewing Boss Black, a silky stout at 5%; and Dawkins Shake Rattle and Roll, a chocolate milk shake ale also weighing in at 5%.

Then a wander down St Michael's Hill to the Grade II-listed **Robin Hood**, another wonderful pub and another that didn't disappoint. The six real ales here are dispensed from colourful hand pumps and we were lucky to find Bristol Beer Factory El Choco, and from Manchester, Beatnikz Republic Kentucky Stout (5%), which was terrific with muscovado sugar, bourbon oak and dry hopped. Complementing these dark ales were beers from Tapstone, Good Chemistry and Siren breweries. Who can complain at that choice? Then towards the city centre and long-term purveyors of the dark stuff, the **Gryphon** on Colston Street, who featured another wonderful range that didn't disappoint. This pub is also a long-term CAMRA Good Beer Guide entry and, as well as the great choice of dark beers on the night, features an ever-changing range of both dark and other beers, plus heavy rock music. The **Christmas Steps** pub was our final visit for the evening. This pub with its unusual layout and cosy drinking areas kindly put dark ale on for us at short notice after another pub pulled out.

This was a hugely enjoyable evening with great and varied beers and a good turnout from the CAMRA membership.

### Backwell Village Club Beer Festival

BADRAG decided to visit this beer festival as a group during the afternoon of Friday 16th November, because there is a mid-evening curfew on buses to Nailsea and Yatton where some of the group live. The festival has raised over £30,000 for charity since it started in 2004, with over £3,000 for Great Western Air Ambulance in 2018. The twenty-three real ales on offer – including various styles, plus ciders and perries – are sponsored by local businesses and sold at £2.50 per pint.

One of the group attending is a mild ale enthusiast but thought that Cotleigh's mild offering, Night Owl (4.6%), was rather more bitter than he thinks mild ale should be. Battledown Black (Imperial Russian Stout at 7.2%) was enjoyed by many with its malty chocolaty taste, but was declared more like a porter, not having the body of a stout. Battledown's Porter at 4.5% was a basic porter. The Caledonian Edinburgh Castle (4.1%), an 80/- ale, had a good balance between maltiness and bitterness. These were just some of the beers available.

### Siren's Calling Winter Beer Festival

Nailsea only has a two hourly bus services to Portishead during daytimes from Monday until Saturday, so a start time for our visit (well, for those hailing from Nailsea) on Friday 7th November was 5pm. The BADRAG members who supported the event left at 9pm to get buses home from Bristol. Cold food was available at the pub, which only opened in May 2018 and has good views of the marina and the flats that surround it. Situated at the seaward end of the marina it is adjacent to a Co-op local store and Costa Coffee.

The real ales enjoyed here included a 5.5% oatmeal stout from Arbor Ales, namely The Devil Made Me Brew It Again; a 4.9% fudge stout from Bristol Beer Factory called Midnight Magic (the favourite of your scribe from Nailsea); a 4.1% red ale from Butcombe, Chris Moose; a 5% coffee stout from Croft Ales, Bean & Gone; a 5.8% brandy stout from Dawkins Ales, Ho Ho Ho; a 4.5% chocolate porter from Pitchfork Ales, Chocolate Santa; a 4% brown ale from Glede, Welcome to Winter; a 5.6% dark ale from Good Chemistry, Extra Special; a 5.6% winter ale from Incredible, Winter Warmer; a 4.8% spiced porter from Intrepid, Smoked Treacle Porter; a 4% sweet stout from New Bristol, Marshmallow Stout; a 4.6% red ale from Tiny Rebel, Cwtch (Champion Beer of Britain in 2015); and a 4.7% German Alt Bier from XT, namely XT 25 Christmas Ale. There were also a number of bitters and IPAs as well as five festival keg beers.

Congratulations to licensee Andy Holian for this very enjoyable first beer festival, with plenty of ales to satisfy the taste of BADRAG supporters. Andy usually has a dark ale available throughout the year.

### Lime Kiln Winter Ales Festival

We heard about the festival at the Lime Kiln in central Bristol too late to do a group visit, but will endeavour to do one next year. Many BADRAG supporters went to sample the excellent range of beers on offer. Your scribe voted Bristol Beer Factory's Midnight Magic (4.9%), a sweet rich fudge stout, beer of the festival, and in second place Yeovil's Night Train Porter (6%), a dark, rich and strong beer made with a blend of five different malts. In joint third place was Downton Port Stout (5.2%), meaty but smooth, and Clouded Minds Double Clout Stout (6.6%), smooth, rich, strong coffee and vanilla.

Other dark cask ales included Pitchfork Chocolate Santa Porter (4.5%), Incredible Honey Porter (4.6%), Intrepid Treacle Smoke Porter (4.8%), and on keg Tiley's Imperial Brown Porter (10%), 'a brutal imperial hammersmash with liquorice and burnt malt'.

Two gents from Devon made the one-and-a-half-hour train journey especially for the event, which was quicker than your scribe's bus from Thornbury.

### BADRAG Review Gathering

On Saturday 12th January the upstairs room at the Gryphon in central Bristol was full of BADRAG supporters for the annual BADRAG review gathering. Landlord John Ashby laid on some superb beers of various styles, including a 5.5% porter, Evening Star from Hop Kettle in Swindon, a 7% coffee/maple/bacon stout from New Bristol Brewery, plus a wheat beer, a fruity beer and an IPA.

The gathering lasted two and a half hours, and one of the many things the group agreed was to move the Kingsdown & Cotham trail to July in order to provide an event in the summer (and because most pubs visited on this trail usually have BADRAG style ales all year round). It was also agreed to give the Clifton trail a rest, and to launch a Clevedon & Weston-super-Mare trail (by bus).

The group would always be pleased to hear from anyone that would like to organise a social event with BADRAG style ales.

### Exeter Winter Ales Festival

On a wet Friday 18th January (travelling in various trains mostly with £5-each-way advance tickets) a group of BADRAG supporters enjoyed the 30th CAMRA Exeter Winter Ales Festival at St James Park football ground. The event was held on two floors, with three flights of stairs between them to keep people fit, although your scribe found out later there was a temperamental lift! Some took folding seating with them but there was little room to use them. Snack food was available upstairs.

There were 76 ales, mostly the styles that BADRAG campaigns for, and 13 ciders and perries. The strongest ale was Branscombe Vale's Harbinger weighing in at 9.2% ABV, with plenty others in the higher-strength bracket. There were four very rare mild ales ranging from 3.8% to 5.3%. Old favourites such as Blue Anchor Spingo Special (6.6%), Moor Old Freddy Walker (7.3%) and Wadworth Old Timer (5.8%) featured.

When on the way to and from the festival, some visited the new micropub, the **Pursuit of Hoppiness**, which had Arbor Ales Breakfast Stout at 7.4%; the **Great Western Hotel**, which had Dartmoor Dragons Breath at 4.4%; and the local Wetherspoon **Imperial** for food and a range of beers and ciders.

### Old Bank Winter Ales Festival

The 2019 Old Bank's Winter Ales Festival was Simon Sherwell's third such festival and BADRAG have been a big fan and supporter of his previous events. This year's event was held on Saturday 9th February and my (Heong Wai Tse) very first trip not only to Old Bank, but also to Keynsham. Being my first trip, it was intriguing to see not only the pub, but also what selection of beers he had for us.

To get there I travelled by train. It was a quick six-minute train ride to Keynsham from Temple Meads. The weather started good, although a bit windy, but not enough to stop us from heading to the festival. Getting off the train in Keynsham, would you believe it, the sky opened up and we got battered by a heavy shower; luckily the pub was only five minutes around the corner on the High Street.

On entering the pub, you are presented with a bar on the left, which had a couple of dark beers, a Ruby Porter (4.8%) by Severn Brewing and also Old Slug Porter (4.5%) by Pitchfork Ales; however, the festival beers were held at the back in the garden. All the beers were dark beers. I thought it would be wise to start with the one with the lowest ABV, which was Pierporter (Coastal Brewery, 4.3%) which I thought was light and refreshing with a lovely malty biscuit finish; this was quickly followed by Inncognito Port Stout (Plain Ales, 4.8%) which had a more complex flavour to the Pierporter; it had a subtle smokiness and a full malty mouthfeel from start to finish, an excellent drink! The next two were the stronger beers, starting with St Piran's Porter (Coastal Brewery, 6%). In this porter you can immediately notice the alcoholic strength, a well-balanced and smooth complex malty finish. And finally (for me) the last beer Erosion Old Ale 7.5% (Coastal Brewery), another excellent beer with a very good balance of sweetness and malt giving a smooth porter style beer. Surprisingly it didn't feel like 7.5%; maybe by that point I might have had more than my fair share of beers for the day.

If you like your dark beers, then the Old Bank's Winter Ales Festival ticks all the boxes; excellently hosted by Simon, I look forward to their next festival.

### Future BADRAG events

Here are some events at which you may enjoy some BADRAG style ales (see [www.camrabristol.org.uk/diary.html](http://www.camrabristol.org.uk/diary.html) for more details and late changes). Note that on the organised trails, if a pub happens to have no dark or rare style of beer on, the usual plan is to move straight on to the next one that does, so as to give extra support to those that support us.

● **Sat 9 March: BADRAG Gloucester Road Trail**  
Start 12 noon at **Chums** (local CAMRA pub of the year) and **Good Measure** (new pub recently opened by Good Chemistry), both in Chandos Road, Redland, visiting half a dozen pubs ending in the **Drapers Arms** (previous pub of the year) on Gloucester Road at about 17.30. Trail leader Mal Fuller – 07580 840685.

● **Sat 27 April: BADRAG visit to Chippenham Beer Festival**  
Catching the 10.00 train from Bristol Temple Meads. Trip leader Dave Kibble – 07976 732934

**Note:** this year's **South Gloucestershire Trail** by coach – on Saturday May 11th – is not organised by BADRAG and will not be specifically searching out mild.

*Laurie Gibney, Denise Swain, Pete Bridle, Graham Watson, Heong Wai Tse*



# Cosmic plans: To boldly go beyond Fishponds

Pete Livingstone’s tiny Cosmic Brewing Company premises (the garage at the bottom of his garden in Fishponds) are bursting at the seams as he upgrades his kit and moves into bottling. He has invested in two new ½-barrel (18-gallon) fully temperature-controlled fermenting vessels with the intention of purchasing another two, plus further high-tech bits of kit, over the next few months.

The new kit and the beers were on show on 17th January, when the brewery received a visit from a group of 13 beer lovers hosted by Heather from ‘Bristol Hoppers’. (She organises walking beer tours: see [www.bristolhoppers.co.uk](http://www.bristolhoppers.co.uk) for details.) The tour of Fishponds started at the Star pub to sample two of its own brewed beers (it’s the home of the new Fishponds Brewery), followed by a walk down to the Cosmic Brewery. Cosmic Pete comments: “I presented the brewery in all its glory. I talked a bit about how I got here, where I’m hoping to go, and the brewing process. This led on to the group bottling their own bottle of \$5 *Shake* to take away.” The final stop was at the nearby Snuffy Jack’s micropub for more beer including a cask of *Walt White IPA*.

The brewery is now producing bottle-conditioned beer with \$5 *Shake* (a 6.6% milk stout) now on sale in bottle shops in Bristol, soon to be followed by *Jack Rabbit IPA* and *Buck APA*. Five of the core range will be available in bottle.

That range will be extended with a new beer which will première at the CAMRA Bristol Beer Festival this year: *Doc Brown*, a US hazelnut brown ale. This beer along with a New England IPA will be released in bottle and labelled with a commissioned ‘Pulp Fiction’ art work. These bottles are expected to be released late March and will be showcased at art exhibitions in London and beyond. It’s not quite a galaxy far far away, but Cosmic is definitely going places!

Niall Hoskin



# Tasting notes : cellar-aged beers

During the winter, as a little present to myself, I choose some beers that I have been aging in my cellar to warm me during the cold evenings. These beers are stronger than usual and make an enjoyable change from the usual beers I drink. It is also interesting to see how cellaring changes the aroma and taste of the beers over time.

First up is **Bath Ales Sulis Collection - Whisky Cask Aged Imperial Stout Islay No.1, 11%**. Imperial stouts are one of my most favourite beers to drink and this one is aged in whisky barrels which combine two of the great joys in life – whisky and beer. It had been maturing in my cellar for just over four years. The stout poured a thick black body with a dark, thin and tight head. I let it settle for 15 minutes as I usually do with cellar-aged beers. This gives time for the flavours to fully develop for maximum enjoyment. The beer had a fantastic nose with a combination of smoke (from the Islay whisky barrels in which the beer was stored for eight months), molasses and treacle toffee. It was very well balanced and smooth on the tongue with port and vinous flavours detected initially. Then the beautiful Islay whisky character came through with its warmth and distinctive smokiness. The finish came with the addition of coffee and a slight dryness. Once swallowed the beer left a fantastic warmth lingering on the palate. The label was indeed accurate in its claim of this beer being ‘truly unique and memorable’!

**Fuller’s Vintage Ale 2006, 8.5%**. This is a dark amber ale released for sale by Fuller’s in the autumn of every year. It was the oldest beer in my cellar so I was looking forward to seeing what it tasted like after 12 years aging. Some beers can apparently keep for much longer but I have been unable to leave them for so long as the urge to drink them becomes irresistible. The beer poured with good carbonation and developed a small head – always a good sign. It had a raisiny and plummy aroma with a slight hint of musty oxidation. The beer taste was complex, rich and smooth with fruit, toffee and raisins on the tongue. I also detected malt notes develop. There was very little hop character at the start but there was a dry slight hoppy finish to the flavour. The finish was long and mouth watering. All in all a great beer.

**Wild Beer Wineybeest, 11%**. This imperial stout came in a 75cl bottle and was aged in Burgundy Pinot Noir wine barrels for nine months in the brewery before being released for sale. I aged it for a further three years in my cellar and was not disappointed. The beer poured jet black with a very thin head around the edge of the glass. It had a nose that was a unique combination of wine, roasted malt, chocolate and vanilla. Wine dominated the nose so my initial impression was that it was more of a wine than a beer! The first taste was also of the Pinot Noir grape and a slight tartness. I then detected rich fruity toasted malt come through. The finish was lovely and warm which made my mouth water. The beer left the tongue with a complex mix of malt and fruit flavours. I found this beer to be a superb blend and balance of wine and beer. The bottle label stated Wineybeest is a ‘Special edition of revered imperial stout’. All I can say that this beer was very special indeed.

**JW Lees Harvest Ale Vintages 2009, 2011 and 2013, 11.5%**. Harvest Ale is a copper coloured barley wine brewed each year by JW Lees from the first batch of malted barley available that year. I decided to sample three bottles of different vintages (not all on the same day!) to determine how cellar aging impacted the beer. The 2013 vintage was the sweetest of the three in both the nose and the taste. Aging attenuated the beers, making them thinner and less sweet so that the 2009 vintage was the thinnest and driest. However all had a sweetness to varying degrees which expressed itself in a fruity butterscotch and treacle toffee taste with a slight nose of raisins and caramel. All vintages had slight hop tones and dryness which increased as the beer was drunk – probably the impact of increasing exposure to air. All had some vinous flavour on the finish. I have tried more recent vintages than 2013 but they were too sweet for my taste. My verdict was that five to six years aging at cellar temperatures (10-12°C) gets Harvest Ale to best fit my palate.

I felt all the beers benefitted from aging which increased their smoothness, complexity and richness making them all super to drink. They greatly increased my enjoyment of the festive period. However, if I were to choose my favourite beer of those sampled, it would be Wineybeest by Wild Beer due to its uniqueness of flavours. Truly, a beer to savour!

Dave Weir

# News from Wiper & True

Wiper & True (W&T) are best known for their modern range of bottle-conditioned and keg beers, with cask-conditioned beer being a bit of a side-line. However, although they would maintain that their hop-forward beers are better suited to keg dispense, they have been working towards ensuring there is a regular cask beer offering on their stocklist. To this end, as previewed in the last edition of *Pints West*, one of their core beers has now been launched in cask: **Kaleidoscope** (4.2%), a sessionable pale ale featuring an ever-changing trio of hops (currently Simcoe, Mosaic and Ekuanot). Another one of their core beers, **Milk Shake**, a milk stout featuring copious chocolate malts laced with vanilla, has occasionally been made available in cask. The usual recipe for this creamy beer has now been tweaked to reduce the strength from 5.6% to 4.5% to produce a more cask-friendly version. Their other recent cask release was **Equanimity** (3.8%), a modern interpretation of a best bitter. Developed specifically for cask, it featured heaps of roasted, biscuity malt character, gentle stone fruit notes and a subtle bitterness for a smooth and balanced beer.

As part of their “Brewed in Bristol” initiative celebrating creativity, community and collaboration in our unique city, W&T recently teamed up with Bristol Beer Factory (BBF) to produce two collaboration beers. The links between the two breweries go back many years, with W&T founder Michael Wiper taking inspiration from BBF, initially when starting out as a homebrewer and subsequently when establishing his own commercial brewery. These ties have remained strong as each team has grown, resulting in many friendships and mutual respect, with the latter shaping the approach to this project. Rather than brew a single collaboration beer, they joined forces to brew a different beer at each brewery, this being a reinterpretation in their own style of a favourite beer from the other brewery. BBF brewed **Quartet** (4.2%), a sessionable cask mash-up of the Quintet IPA (6.2%) recipe from W&T, showcasing four citrusy hops and featuring lactose to promote body and a smooth mouthfeel. W&T brewed **Co-Dependence** (6.8%), a keg IPA mash-up of the US pale ale Independence (4.6%) recipe from BBF, featuring cryo hops and fermented with a New England yeast strain to promote big fruit flavours, esters and an alluring haze. Both collaboration beers were launched at an event at the BBF tap room at the end of January, where they could be sampled alongside the two beers that inspired them.



Other news from W&T is that head brewer, Will Hartley (pictured above), is leaving after nearly six years at the helm of the brewhouse. Together with Michael, he has been instrumental in building W&T into the highly acclaimed and successful brewery it is today. Will has decided that it is now time for him to move on to new challenges and gain experience elsewhere in the beer industry. He will be sorely missed by the W&T team, but they wish him well in his new adventures. At the time of writing (mid-February), a new head brewer is currently being recruited.

Finally, look out for **Swally** (9%) from W&T on the LocAle bar at the CAMRA Bristol Beer Festival in March, which continues their exploration into how the addition of Dr Strangelove coffee pairs with different classic British beer styles. This is a Scotch ale, or “wee heavy”, brewed in collaboration with Tempest Brewing and Extract Coffee Roasters, which contrasts a sweet malt base with notes of cherry and marzipan, gently roasted tones and acidity.

Dave Graham

# News from Brewhouse & Kitchen

As previewed in the last issue of *Pints West*, Brewhouse & Kitchen pubs across the country (Bristol’s being just one of over 20) attempted a Guinness World Record at the end of November, and, in no small part to the scores of dedicated attendees at the Bristol branch, a new world record was set for the largest beer tasting in the world, with 1,264 people confirmed as undertaking a synchronised beer tasting. A number of young(ish) members were present in roles as official verifiers as well as partaking in the record attempt itself, representing CAMRA in a real ale, cask beer world record.

The last few weeks has seen the launch of the Cotham Club – named after Cotham Hill Road when B&K is located – a monthly event featuring an exclusive three-course tasting menu paired with some of the in-house brewed beers. These menus will include dishes cooked with the B&K’s beers, with the menus based on a different theme each month.

As in previous years, International Women’s Day on March 8th should see around a dozen women joining head brewer Will Bradshaw to brew a one-off special to mark IWD. This beer will appear on sale at B&K later in March, with 20p from every pint sold being donated to a cancer charity.

Saturday March 16th will see Bristol’s Brewhouse & Kitchen celebrating its fourth birthday in style to coincide with the last weekend of the Six Nations rugby, so fans of B&K and/or rugby can expect to enjoy a day of live rugby, delicious food specials, birthday cake, live music, and delicious, freshly-brewed beers direct from the source.

In response to the evils of ‘Dryanuary’, Will and his team turned their hands to brewing a low-alcohol table beer for the first time, with the result being **Biere de Table**, a 2.8% Belgian blonde with a delicate floral, earthy flavour, combined with light ester notes and a grainy backdrop. These all result in a very drinkable pint with flavours and body unexpectedly good for a beer of its strength. Biere de Table will remain available for the next few months alongside the usual core range of in-house brewed beers, and visitors to B&K Bristol can also expect to find a number of special, seasonal ales on offer:

**Beany Baby**, a 5.0% vanilla stout. “This cask stout has a body-building grist with flaked oats and flaked wheat for texture and body. A handful of Madagascan vanilla pods are steeped for one week to create an intense, velvety stout.” As well as being on sale where it’s brewed at B&K Bristol, look out for this one on the LocAle Bar at this year’s Bristol Beer Festival.

**Shredder**, a 7.0% New England IPA. “Back by popular demand. Ekuanot, Citra and Mosaic hops combine to create this juice-bomb.”

**Big W**, a 4.9% Belgian Wit. “A new spring seasonal brew that uses a large proportion of unmalted wheat in the grist to give this beer its hazy appearance and wheat backbone. The brew uses a lesser-known spice called Grains of Paradise, originating from Northern Africa, which provides hints of pepper, coriander, ginger and cardamom.”

The Big W is a refreshing Belgian Wit perfect for springtime drinking, but, as the clocks go forward and the hours of daylight increase, Will and his colleagues at B&K Bristol will have a beer for suits everyone’s taste.

Stephen Edmonds



# Cocksure settling in well in Totterdown

Cocksure Brewery – which began a couple of years ago in a large former agricultural unit out in the sticks at Oldbury-on-Severn, near Thornbury – is settling in well at their new premises and taproom in Totterdown. They continue to brew their core range, which have been mentioned in *Pints West* previously, and now open the on-site taproom regularly, on Thursdays from 5 to 8pm, Fridays from 5 to 10pm, and Saturdays from 2 to 8pm.

The taproom will also be open occasionally for suitable events, including any Six Nations rugby matches on Sundays.

Cask beer is rarely available at the taproom, unfortunately, but all their keg beers are at least unfiltered and unfiltered, and all their bottled



Cocksure taproom all set for the Six Nations

beers – which can be bought for takeaway – are bottle-conditioned (so real ale in a bottle), and all their beer is supplied in cask to real ale supporting pubs.

They are about to launch their *African Range*, on the 1st of April, after having successfully tried them out on the new pilot plant. The range includes a *Mango & Orange Pale Ale* at 5.0%, which I tried in keg in the brewery. It was easy-drinking and refreshing, fruity but well-balanced. Distinctly hazy, and not at all bitter, it will suit the warmer days. Others include a *Hibiscus & Honey Golden Ale* at 4.8%, and a *Rich Berry African Stout*, using gooseberries, blackberries and raspberries, at 5.4%. All use a small quantity of Falconer's Flight hops, late in the boil, and all the named ingredients are African in origin.

The brewery makes a donation to their 'Give A Cock A Home' project (run with the well-established 'Send A Cow' charity) for every cask, keg and bottle sold. The project aims to support small African businesses in order to relieve poverty in a sustainable manner.

The range had an early unveiling at the Three Tuns in central Bristol on February 7th, which some may have been fortunate enough to attend!

They are also developing a *Hoppy Pale Ale* in partnership with Pannier Cycling Co, who run adventure cycling tours. Dan Snow of Cocksure is himself a keen cyclist, when he gets the time, doing the 'Ride 100' in aid of the 'Give A Cock A Home' project (as well as the 'Bath Half'). The beer should come in at around 3%. Unfortunately this one may not be available in cask, possibly depending on Pannier, but as always it will not be filtered.

Mike Evans



# Cryptic Crossword

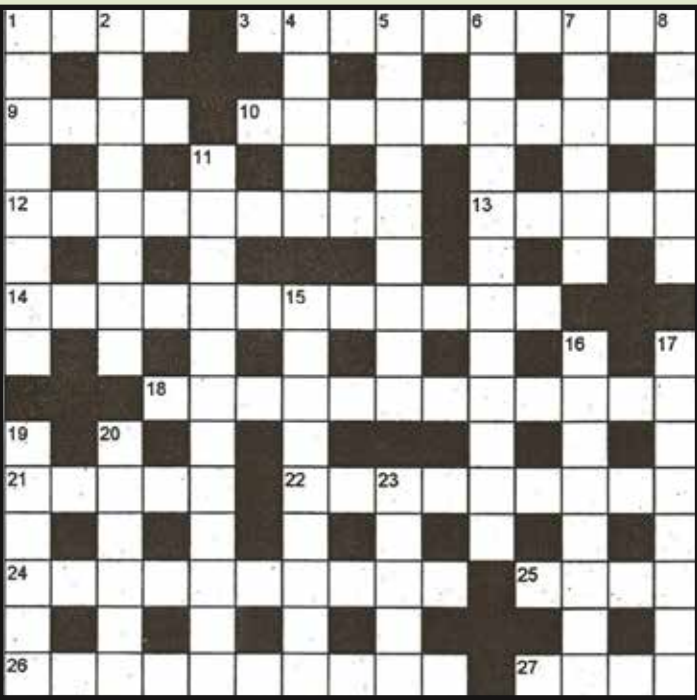
Compiled by Pete and Eddie Taberner  
(Solution on page 47)

## ACROSS:

1. New Somerset brewery looks large scale (4)
3. Drink for the baggage handler... (6, 4)
9. ... to support his last journey as I heard it (4)
10. Web stream right out for beer factory supervisor (10)
12. Lucy, consuming a sour brew, reacts hoarsely (9)
13. As yet, possibly the best brewing aid (5)
14. Real ale appears safe, but keg beer certainly isn't! (3, 2, 3, 4)
18. & 27 ac. How fermentation transforms good pears into bottled drink (6, 6, 4)
21. Beer found down in Japan – or at Summerskills (5)
22. Change active tap to entice customers (9)
24. Do sex tonic splits – it's like pulling teeth out (10)
25. Another session? I abstain starting to be continent (4)
26. Total ingredients of some very thin Greene King (10)
27. see 18 ac.

## DOWN:

1. Bans Gem, so bar gets upset ? (8)
2. Part of brewery engine quit yard – it's so unfair! (8)
4. Root beer smelling of violets (5)
5. Cotleigh's brown hooters (5, 4)
6. Prepared to go to a dingy beer distribution (5, 2, 5)
7. Beers claiming more for the minor cast members (6)
8. Scarce quality associated with a beastly Bath ale (6)
11. Thatcher's right wing. That's a definite! (12)
15. Beer flavour added to whisky – it's a kids' game (9)
16. Director's heartless kiss in Napoli upset (8)



17. Adam's mate will brag about top English drink (8)
19. Take possession of first extended pub in Bristol (7)
20. Two Poles replace top on booze and take a nap (6)
23. Concocted canapé lacking a nut (5)

# News from Fierce & Noble

The team at Fierce & Noble – the brewery with the boldly coloured premises which opened in St Werburghs in 2017 – report that they have been busy brewing a range of special beers on the smaller pilot kit which they recently acquired.



Tom Moore, brewery assistant and taproom manager at F&N, says: 'With a yield in the region of 120 to 150 litres, it is perfect for creating unique and experimental beers without too much financial risk.'

One such small-scale experimental has been **Pain-au-Chocolat Stout**, which was made using surplus fresh bread that would otherwise have gone to waste – a huge problem in the UK. Bread and croissants were toasted and added to the mash, with a kilo of cocoa nibs added to the fermentation vessel, followed by a period of a few weeks maturation. According to Tom the beer was a favourite at their Winter Beer Festival in February, completely selling out over the weekend.

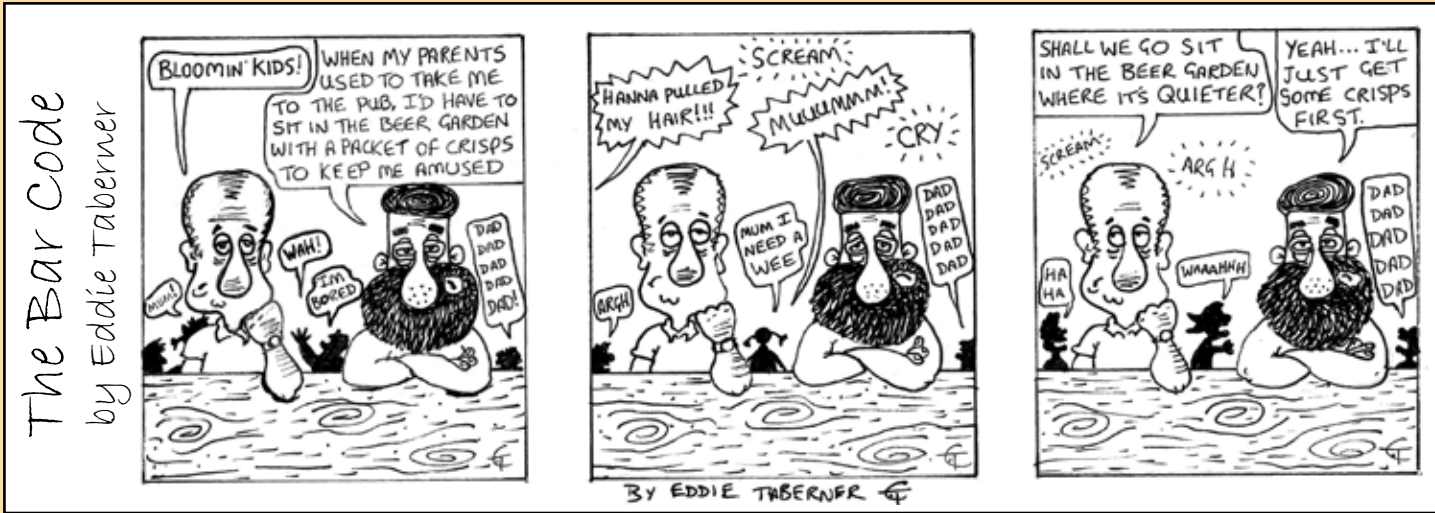
Looking forward, Tom says the brewery has plans to open up their large outdoor area in the warmer weather, turning it into a beer garden that can be enjoyed by everyone. 'We are hoping to grow hop plants

in raised beds made from delivery pallets, which will also be used to make some up-cycled seating units.' For the colder, wetter weather, though, there is always their comfortable indoor taproom (open Fridays, Saturdays and Sundays).

Look out for more events on their social calendar in the coming months, as they also have plans to put on food and drinks festivals, host live music and show sport events on their big screen.

In the meantime, Fierce & Noble will be at the CAMRA Bristol Beer Festival, showcasing their delicious 6.0% **Black IPA**, which they describe thus: 'Dark and creamy with a soft blackberry and citrus aroma, this jet-black IPA is a contradictory beer, exploding with New World hops but delivering a silky smooth finish.'

SP





# Keith Morey RIP (1947 - 2018)

KEITH passed away on the 5th of December 2018 after being diagnosed with cancer in late 2017.

Keith spent a lifetime working for the MoD but his main hobbies were beer and skittles. Keith was an active supporter of the Campaign for Real Ale (CAMRA) and volunteered for duty at several local beer festivals – Bristol Beer Festival included – where he happily pulled pints and chatted with the customers. However, it was recognized that Keith’s buoyant personality, delivered along with the beer, could be put to better use as the man on the door greeting arrivals to the beer festivals using his unique line of patter to entertain the thirsty public and soothe any feathers ruffled during entry to the festivals. Keith also worked at the Great British Beer Festival for many years, mainly on the foreign beers section.

Additionally, he became CAMRA’s ‘brewery liaison officer’ (BLO) for the Great Western Brewing Company (GWB), acting as first point of contact with the brewery, and submitting regular articles to *Pints West* to keep real ale drinkers informed about activities at the brewery.

Keith was a gentle man, kind and courteous, who always saw the best in people. He drove his car as if the term ‘Knight of the Road’ had been coined just for him.

He always had a hearty greeting for acquaintances, he enjoyed being in the company of others, he enjoyed friendly banter and he thoroughly enjoyed life.

Keith was a positive person and would not want us to be sad. If he were here he would tell us to cheer up, smile and remember all of the great



memories we all shared. Even though Keith may be gone, his memory will live on in all of us forever.

**‘The best things in life come in threes: Friends, Dreams and Memories.’**

Bob Greenwood

# Where to drink in Amsterdam

I was in The Netherlands to visit my wife’s family there so I used the opportunity to go to Amsterdam and visit three pubs that lie a short tram ride outside the much visited city centre. It was a very worthwhile trip – one that I would recommend to readers – as I will now describe.

My first stop was **Fouders** at Centuurbaan 257. I got there by taking tram number 4 from just outside Centraal Station. The pub was about 50 metres from the tram stop. The pub is an old brown cafe with a traditional bar, plenty of seats and a very well stocked bottle fridge. There was an impressive array of 24 beers on tap. Fouders had the best collection of Dutch and Belgian beers I have seen in The Netherlands. It has a very good focus on gueuze and lambic beers of which there were over 50 different bottles and five on draught available. However, I started with 25cl of *De Ranke XX Bitter* (6%). This is a fantastic sharp, very bitter and hoppy clean beer which sharpened my taste buds ready for the day. I then couldn’t resist a small 15cl glass of *De Dolle Stille Nacht* (12%). This is a rare beautiful Christmas beer from Belgium – like a triple with a good balance of spices and malt. A dangerously drinkable beer for the strength. The average price for draught beer at Fouders was around £5 (€5.50) per 25cl glass so drinking there is certainly not easy on the wallet.

Then I caught tram number 3 to **De Biertuin** at Linnaeusstraat 29. This is a cafe style bar with seating outside at the front and 20 beer taps on show inside with five changing regularly. It also had a good selection of bar food. I opted for the *Walhalla Nanouq* which is a 9% winter beer. It was dark amber and had a nose of spices and caramel. The taste was sweet spicy orange and honeyish with warmth from alcohol. There was a hint of hops with peppery spiciness in aftertaste.

I then left the pub for the short walk to **Brouwerij ‘t IJ** at Funenkade 7 (pictured). This bar is hard to miss as there is a large windmill next door! The best thing about this bar is that nearly all their own brewed draught was around £2.70 (€3) a glass – an absolute bargain for Amsterdam! Maybe this was why the bar was heaving at 3pm when I arrived. There were seven of their own beers on draught and others available in bottles but none from any other breweries that I could see. This pub reminded of a city pub in the UK. It had a central island bar with seats around the main bar and surrounding rooms. There was also some outside seating but the weather was not conducive to al fresco drinking. I started with a draught *Natte* (6.5%) which was a very



good example of a Belgian dubbel. The beer had a fresh caramel nose with hop and butterscotch on the tongue. The finish was peppery and sweet. I also tried their *Ijbok* (6.5%). This beer had very little nose with butterscotch on the tongue and toasted malt finish. I noticed many customers were buying a ‘beer tasting plank’ which gave five 15cl glasses of beer for around £9 (€10).

I then took tram number 14 back to the centre to complete my short tour of these pubs. I also visited the **Bierkoning** just off Dam Square at Paleisstraat 125 to treat myself to some bottles to age in my cellar back home. This off licence has a super collection of hundreds of bottles of different craft beers from all over the world. I bought some barrel-aged imperial stouts which made a fine finish to my day.

Dave Weir

# Going for a beer in Barcelona

Ten years ago, if a mate suggested you went to Spain for a few beers you knew they had a laddish event in mind. While they still might, in Barcelona at least, the beer scene nowadays can take on all-comers. If you like the idea of spending a few days somewhere warmer, with every style of bar there is, where people eat what they like when they like, Barcelona is for you.

Perversely, although this is Spain’s beer capital, it is not Spanish. This is Catalonia (Catalunya). The language is as different from Spanish as Portuguese and the politics have a quiet but determined separatist spirit.

Spain has no classic beers. Big brands emanate from here but Mahou is thin, Estrella Damm is largely a concoction, and San Miguel is Filipino. Despite the lack of production pedigree, Spain is Europe’s fourth largest beer producer, after Germany, Poland and the UK, and since 2009 it has grown 900+ new breweries, roughly half Catalanian. This makes even the Italian and French expansions look tame. Further, its upwardly mobile producers are keen to stamp out poor quality practice.

Having no traditional indigenous beer styles means that all are fair game, for importation, imitation and rule-changing. The idea that imperial stout is a suitable bevvy for a late summer evening is not seen as daft – after all, Rioja works – and like all the other specialities, some are done surprisingly well, often with a local twist.

The lazy tourist can spend hours on board Bus Turístico spotting the magnificent whimsy of architect Antoni Gaudi and the other Modernistas, before deciding which heritage sites and neighbourhoods to explore. At very least find time and euros enough to visit the Sagrada Familia, Christendom’s grooviest church.

## Need to know

Craft beer is everywhere. The coffee bar opposite my apartment sold seven, from three local breweries. I was impressed to find much from Bristol’s own Moor, plus some from Arbor and Left Handed Giant, among the 500+ beers spotted in the course of a long weekend.

**Getting around:** If you thought the UK public transport system is chaotic, draw breath. In Barcelona five companies vie for bus, tram, metro and local rail services. Collaboration is limited and signage not great. Best stick to the tightly timed Metro and buy a 24-, 48- or 120-hour go-anywhere pass, which includes the airport line.

**Food:** The Iberian peninsula’s forte, Gibraltar aside, is lightish snacks – or tapas if you prefer. Catalunya is no exception. The closer you get to formal dishes the less impressive the cooking. Graze, don’t binge. An infinite variety of tasty morsels will support and complement your beer, not get in its way.

The city supports over 80 specialist beer bars, often in clusters. These include:

Near Universitat metro, **BierCaB** (55 Muntaner – Su 17.00-24.00; Fr-Sa 12.00-02.00; others 12.00-24.00) is a global leader for sampling the best brews of two years’ time on draught, though few are Catalan or Spanish. Good tapas and a long list of bottled collectables. Nearby, **Garage** (261 Carrer Consell de Cent – Su 18.00-02.00; Fr-Sa 17.00-02.30; Mo-Th 17.00-24.00) is a cool design brewpub with a dozen immaculate beers, including the best cask porter I tasted in 2018, while just around the corner, classy **NaparBcn** (223 Carrer Diputació – shut Su-Mo; Tu-We 17.00-24.00; Th-Sa 17.00-02.00) mimics Biercab, with smaller numbers but equal tapas.

The other must-do is **El Vaso De Oro** (6 Carrer de Balboa – daily 09.00-24.00), the quintessential tapas bar, near Barceloneta metro. Use patience or luck to nab a stool and watch passing plates until you find your idea of perfection, matching it to a flute of local Fort beer on draught. Further into the old port area **Bodega Fermin** (18 Carrer Sant Carles – shut Tu; Fr-Sa 10.00-01.00; others 10.00-24.00) is a beautifully simple café serving light tapas with an adventurous beer list from local to international, plus wines on draught.

To find Belgian beer specialist **Lambicus** (107 Carrer Tamarit – daily 17.00-23.00) near Poble Sec metro ignore your iPhone. Good enough to make it into *Good Beer Guide Belgium*, its extraordinary selection matches appropriately Flemish tapas. Further down Paral·lel, **Abirradero** (77 Carrer Vila I Vila – Su 12.00-24.00; Fr-Sa 12.00-02.00; Mo-Th 17.00-24.00) is the brewpub that fronts Catalonia’s Institute of Craft Brewers, its seats dribbling onto the street even when it hosts live jazz.



Off the Rambla shopping zone, near Liceu metro, **Beer’Linale** (7 Carrer del Carme – Mo-Th 09.00-24.00; Fr-Sa 09.00-01.00; Su 10.00-24.00) has an extensive list of large and expensive list of collectable bottled beers, bare-brick walls, scrub-top tables and interesting tapas. Up the way in a Bohemian niche, **El Drapaire de la Cervesa Artesana** (11 Carrer de les Sitges – shut Su; Mo-Th 17.00-01.00; Fr-Sa 17.00-03.00) cellar bar focuses on local beers, mood music and keeping its staff amused.

Finally, near Arc de Triomf, **Ale & Hop** (pictured – 10 Carrer Basses de Sant Pere – Mo-Th 17.00-01.30; Sa-Su 13.00-01.30) is a small-fronted bar with two handpulls, beers from local Cyclic and others, while the stacked bottles come from all over. The tapas are vegetarian.

## Travel tips

**Flights:** Easyjet flies Bristol-Barcelona Terminal 2C, daily throughout the year. El Prat airport (no, really) is 25 minutes by taxi from the centre, roughly the time it takes to walk to the train station at 2B or get the bus to the metro in Terminal 2. A party of four should get a taxi. There is a bus to Plaça Catalunya – allegedly.

**Hotels:** Booking.com or Trivago should get you a double room somewhere efficient from £50 a night, comfortable from £80, or splurge from £120, the most convenient for getting around radiating out from Plaça de Catalunya.

**Knowledge:** There is need to tip. Don’t jaywalk unless the locals are. The maps are often 45° off kilter.

Tim Webb  
(Photos: Ale & Hop)



Tim Webb is the author of *The World Atlas of Beer* and *Pocket Beer Book* (with Stephen Beaumont); *Good Beer Guide Belgium* (CAMRA Books: 8th edition, with Joe Stange); and *Bristol Craft Beer Map* (www.booksaboutbeer.com). He lives in Clifton and relies increasingly on Bristol airport as his gateway to the world’s evolving beer cultures.

(Photo of Tim Webb by Andres Teiss.)







# WHAT?UB

**whatpub.com**  
Featuring over 35,000 real ale pubs

**Thousands of pubs**  
at your fingertips!

Over 96% of Britain's real ale pubs featured

Information updated by thousands of CAMRA volunteers

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

## WhatPub updates An appeal to all readers

Many readers who travel around the country on business or for leisure find WhatPub (website [whatpub.com](http://whatpub.com)) an essential tool for locating a convenient real ale pub to drink and/or eat in. This comprehensive website, created by CAMRA, contains details of over 96% of Britain's real ale pubs, with information updated by volunteers.

On the website there are well over 35,000 pubs that serve real ale, with around 970 of these in the two branches covered by *Pints West* – Bath & Borders and Bristol & District (which includes the Weston-super-Mare sub-branch).

Whether or not you are member of CAMRA, the website can be viewed as a 'mobile version' on your smartphone, and whilst it is not a downloadable app, you can create a shortcut to it on your phone so that it appears as an icon that you can access without continually searching for it. Then when you are in an unfamiliar place you can just open it up and click on the symbol next to 'nearby pubs' at the top right of the screen and the pubs nearest your current location will appear (or you can of course search by entering a pub or place name).

However, the information contained on WhatPub on individual pubs can only be kept up to date by volunteers who provide feedback on pubs. You don't even need to be a CAMRA member to provide updates on any changes to a pub's details.

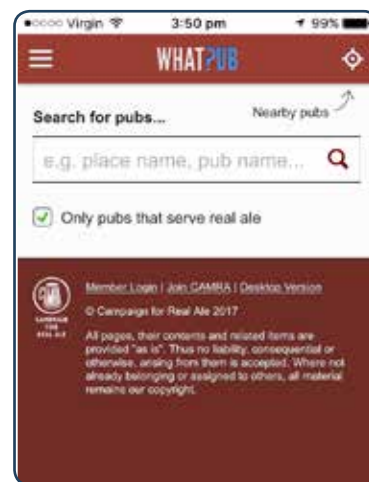
There are many pubs in the *Pints West* readership area that have not had their details updated for some time, so the information on the website about them (opening times, regular real ales available, etc.) may not be up to date. It can be annoying, particularly if you are in an unfamiliar area, to find a pub closed when you arrive, even if you have checked the details on WhatPub.

So this is an appeal to everyone reading this magazine. As a first step, when you next visit your 'local', try to check some of the details shown on WhatPub. Maybe the opening times have changed, or the regular cask ales are different from those shown, or maybe the pub has now started (or stopped) serving a guest ale, real cider or food. These are the most significant features that require checking but there may be other changes to the details shown on WhatPub that need to be updated. If everyone just checked the details of their 'local' it would be a good start, and then maybe when you visit another pub you may also want to check that its WhatPub entry is accurate.

It is easy to submit feedback on changes. Once you've found the pub, click on 'Submit Updates' in the red bar under the photo, scrolling to the right if necessary (or at the bottom of the pub's entry there is a link 'Fill in the feedback form' which does the same). This takes you to a screen where you can note any changes (as free text) in the 'Details/updates' box. Then just click 'Submit updates' and your updates will be picked up by a WhatPub website co-ordinator who will then update the pub's entry at some point (though it won't be straight away).

You can do this on your smartphone, or wait until you get home and do it on a computer. (If you are logged into WhatPub as a CAMRA member on a computer, it looks a bit different, with various prompts to submit specific changes.)

Martin Gray



## New CAMRA Chief Exec

CAMRA has appointed a new Chief Executive and Deputy Chief Executive, naming Tom Stainer and Ken Owst as the people to take on these two roles. Tom Stainer, who has worked for CAMRA since 2006, has become the organisation's Chief Executive. Ken Owst, who joined the Campaign as Chief Support Officer and Company Secretary in 2018 has become its new Deputy Chief Executive.

CAMRA National Chairman Jackie Parker said: "I am delighted that Tom and Ken are taking up their new roles and am confident they'll provide strong support for our volunteer leadership and lead our dedicated professional team at head office to build on our campaigning successes."

CAMRA Chief Executive Tom Stainer said: "I've worked for CAMRA for more than a decade so it's an organisation I deeply understand and hold a great affection for. The Campaign is an incredible and unique organisation, entirely as a result of its dedicated and passionate volunteers. My job now is to help our National Executive develop the strategy to continue CAMRA's growth, support our branches and continue to deliver effective campaigning – especially to ensure the Pubs Code is working as intended, to protect pubs from unfair business rates and to ensure tax on beer served in pubs is reduced."

Deputy Chief Executive Ken Owst said: "Since arriving at CAMRA it has been apparent that all the CAMRA staff are committed and keen to be as effective as possible in supporting our members to organise great festivals and effective campaigns across the country. We need to make sure our systems and staff continue to develop to their full potential, so they can give the most effective help to our volunteers across the country."

**Your shout**  
Send your letters to  
[steve.plumridge.pintswest@gmail.com](mailto:steve.plumridge.pintswest@gmail.com)  
Steve Plumridge,  
Garden Flat, 6 Royal York Villas,  
Clifton, Bristol BS8 4JR

### The Criterion

I have lived in Bristol for nigh on 13 years and am an avid reader of *Pints West* and am much indebted to its content, having discovered many beverages and watering holes as a result! I often turn with apprehension to the Bristol Pubs Group ('Pubs in Peril') page and am either inspired or disheartened by the power of the people versus the property developers or other such plenipotentiary!

It is with great concern to learn of the possible loss of the Criterion, which was a haunt of the late lamented DJ Derek, as just reported by the Bristol Post ([www.bristolpost.co.uk/news/bristol-news/police-move-shut-down-troubled-2578103](http://www.bristolpost.co.uk/news/bristol-news/police-move-shut-down-troubled-2578103)).

I have frequented this local affair for many years and have found nothing other than convivial, welcoming and importantly, a rare example of a pub that supports a Jamaican community which is greatly underrepresented and marginalised. The loss of the Criterion would be a great injustice to this community and to Bristol as a whole, and signifies a worrying pattern in the wake of austerity.

I hope that in this case the Criterion may not suffer the same fate as the Armoury, Prince of Wales and similar.

If there are any ways or means of appealing or gathering support for the Criterion I would be most grateful to know.

Yours faithfully,  
Alastair Amos  
(devoted reader and ale advocate!)

## Beer scoring using WhatPub

If you are a CAMRA member logged into WhatPub, then you are able submit your beer quality scores for draught real ales you drink in any pub. These scores are taken into account by branches across the country in their Good Beer Guide selection processes. To do this, once you have found the pub, click on 'Submit Beer Scores' then fill in the date (or leave it as today's date), your score, the brewery name, and the beer name. (After entering the brewery, you should be able to click on the arrow in the Beer box and a drop-down list of that brewery's beers should appear – if your particular beer is not there then simply type in the beer name.) Click 'Submit Beer Score' and your score will be entered into the database.

The scores are you can give are:

0. No draught real 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.** Competently kept, but the 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. Below what is expected for the GBG.

3. **Good.** Good beer in good form. A GBG user would not be disappointed with it. You may decide to seek out the beer again in the same session and visit this pub again.

4. **Very Good.** Excellent beer in excellent condition. Exceeds expectations.

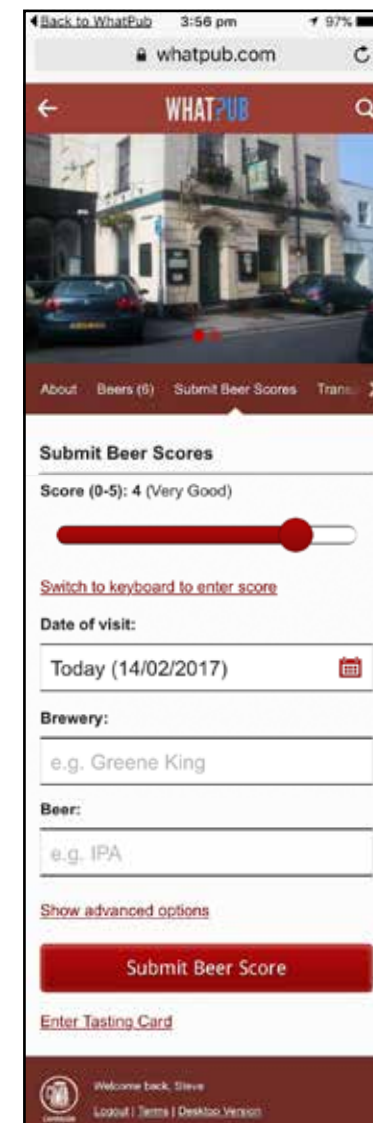
5. **Perfect.** Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

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. Don't give a pint a score of 4 or 5 just because it's (say) Doom Bar and you happen to like Doom Bar. Think: in your experience is this beer in front of you a really good example of a Doom Bar, or a pretty poor one? And don't give a pint a score of 1 because it's a stout and you happen to dislike stouts. If in doubt, don't score, or maybe ask a friend what they think. Most people can tell the difference between a beer that just happens to have a flavour that "isn't for them" and a beer with actual defects.

Thanks to everyone that has scored beers over the last year, when over 5,000 scores have been recorded for pubs in the Bristol & District branch area, including around 750 in so-called 'Dry January'! Beer scores are taken into account by branches across the country in their Good Beer Guide selection processes. So please carry on recording your beer scores when you visit a pub, either on your smartphone whilst you are there or on your computer when you get home.

And if you are able to submit an update for any changes that you notice in such things as opening hours or real ales available you will be helping other people when they are looking for somewhere to go for a pint.

Martin Gray





# Let's get talking

## CAMRA Bristol Chat

news@camrabristol.org.uk

Of course for many of us CAMRA members the preferred method of social interaction is face to face, in the pub with a beer in hand. However, Bristol & District CAMRA has endeavoured to move with the times a little and there are now a number of ways that you can interact with us online. Spotted an interesting beer that you want to share or do you have something to say relating to beer, cider, pubs, breweries, etc? If so then you can fire up your smart phone or computer and post at our new Facebook group **CAMRA Bristol Chat**. This social media group is designed to allow members of the group to see and respond to all posts and potentially have some online conversation. Just head to Facebook and sign up to the **CAMRA Bristol Chat** group to enable you to join in.

Also, if you have some specific news that you want to share with the branch you can send it to [news@camrabristol.org.uk](mailto:news@camrabristol.org.uk). Do you represent a pub that is holding a beer festival or a brewery that is launching a new beer? Are you a member that has heard about a pub opening or closing or a change of licensee? To let us know about any such news items please send an email to [news@camrabristol.org.uk](mailto:news@camrabristol.org.uk).

In addition to the above you can visit and like our existing Facebook page **Camra Bristol & District** and also follow us on Twitter **@CAMRABristol** (and if you happen to be young or young at heart there is also **@youngBADales**).

## CAMRA pub discounts

- **Air Balloon**, Gloucester Road North, Filton, Bristol
- **Albion**, Bristol Road, Portishead
- **Anchor**, Gloucester Road, Bishopston, Bristol
- **Anchor Inn**, Gloucester Road, Lower Morton, Thornbury
- **Annexe Inn**, Seymour Road, Bishopston, Bristol
- **Bank Tavern**, John Street, Bristol
- **Bay Horse**, Lewins Mead, Broadmead, Bristol
- **Bath Brew House**, James Street West, Bath
- **Bear Inn**, Walliscote Road, Weston-super-Mare
- **Beaufort Arms**, North Road, Stoke Gifford
- **Beehive**, Wellington Hill West, Henleaze, Bristol
- **Bell**, Badminton Road, Old Sodbury
- **Bishops Tavern**, Cheltenham Road, Cotham, Bristol
- **Black Castle**, St Philips Causeway, Brislington, Bristol
- **Black Cat**, High Street, Weston-super-Mare
- **Brewhouse & Kitchen**, Cotham Hill, Bristol
- **Brit Bar**, High Street, Weston-super-Mare
- **Coates House**, High Street, Nailsea
- **Channings**, Pembroke Road, Clifton, Bristol
- **Cider Press**, Gloucester Road, Bristol
- **Christmas Steps**, bottom of Christmas Steps, Bristol (city centre)
- **Chums**, Chandos Road, Redland, Bristol
- **Cornubia**, Temple Street, Bristol
- **Cotham Arms**, St Michael's Hill, Kingsdown, Bristol
- **Cotham Porter Stores**, Cotham Road South, Kingsdown, Bristol
- **Crofters Rights**, Stokes Croft, Bristol
- **Cross Hands**, Bridgwater Road, Bedminster Down, Bristol
- **Cross Hands**, Staple Hill Road, Fishponds, Bristol
- **Cross Hands Hotel**, Tetbury Road, Old Sodbury
- **Drapers Arms**, Gloucester Road, Horfield, Bristol
- **Drawbridge**, St Augustines Parade, Bristol (next to Hippodrome)
- **Duke of Oxford**, Oxford Street, Weston-super-Mare
- **Eastfield Inn**, Henleaze Road, Henleaze, Bristol
- **Eldon House**, Lower Clifton Hill, Clifton, Bristol

- **Fallen Tree**, Hill Road, Clevedon
- **Famous Royal Navy Volunteer**, King Street, Bristol
- **George**, Mill Lane, Bathampton, Bath
- **George Hotel**, Broad Street, Chipping Sodbury
- **Glede Brewery Tap Bar**, Tweed Road Industrial Estate, Clevedon
- **Globe Inn**, Church Road, Frampton Cotterell
- **Gloucester Old Spot**, Kellaway Avenue, Horfield, Bristol
- **Golden Guinea**, Guinea Street, Redcliffe, Bristol
- **Griffin**, London Road, Bridgegate, Bristol
- **Gryphon**, Colston Street, Bristol (just up from Colston Hall)
- **Hare on the Hill**, Thomas Street North, Kingsdown, Bristol
- **Hawkes House**, St Mary Street, Thornbury
- **Hollybush**, Bath Road, Bridgegate
- **Hope & Anchor**, Jacobs Wells Road, Clifton, Bristol
- **Horseshoe**, Downend Road, Downend, Bristol
- **Horseshoe**, High Street, Chipping Sodbury
- **Inn on the Green**, Filton Road, Horfield, Bristol
- **Just Ales**, Market Street, Wells
- **Just Ales**, Stony Street, Frome
- **Lamplighters**, Station Road, Shirehampton
- **Lime Kiln**, St George's Road, Bristol (behind City Hall)
- **Lodekka**, Tramway Road, Brislington, Bristol
- **Mill House**, Emerson Way, Emersons Green, Bristol
- **Nettle & Rye**, Kings Road, Clifton Village, Bristol
- **New Inn**, Badminton Road, Mayshill
- **Old Globe**, East Street, Bedminster, Bristol
- **Old Post Office**, Fishponds Road, Fishponds, Bristol
- **Old Stillage**, Church Road, Redfield, Bristol
- **Orchard Inn**, Hanover Place, Bristol
- **Organ Inn**, High Street, Warminster
- **Penny**, Whiteladies Road, Bristol (opposite Clifton Down shopping centre)
- **Phoenix**, Champion Square, Bristol (opposite Cabot Circus)
- **Prince of Wales**, Gloucester Road (near the Arches), Bristol

We do not expect or ask any pub to do so, but a number of pubs have volunteered to offer discounts on the price of real ale or traditional cider (or occasionally other things) to card-carrying members. These include:

- **Red Admiral**, Alexandra Parade, Weston-super-Mare
- **Robin Hood**, St Michael's Hill, Kingsdown, Bristol
- **Rose & Crown**, Stallard Street, Trowbridge
- **Rose & Crown**, High Street, Wick
- **Royal Oak**, High Street, Nailsea
- **Royal Oak**, Lower Bristol Road, Twerton, Bath
- **Sandringham**, Quaker's Road, Bromley Heath
- **Saracens Head**, Broad Street, Bath
- **Seven Stars**, Thomas Lane, Redcliffe, Bristol
- **Shakespeare Tavern**, Prince Street, Bristol
- **Ship Inn**, Lower Park Row, Bristol
- **Ship Inn**, Thornbury Road, Alveston
- **Smoke and Mirrors**, Denmark Street, Bristol (near Hippodrome)
- **Snuffly Jack's**, Fishponds Road, Fishponds, Bristol
- **Star**, Bristol Road, Congresbury
- **Steam**, Whiteladies Gate, Bristol (by Clifton Down railway station)
- **Steam Crane**, North Street, Bedminster, Bristol
- **Swan**, High Street, Thornbury
- **Three Brooks**, Bradley Stoke District Centre, Bradley Stoke
- **Victoria**, Southleigh Road, Clifton, Bristol
- **Volunteer Tavern**, New Street, St Judes, Bristol (near Cabot Circus)
- **Wheatsheaf**, Chapel Street, Thornbury
- **White Lion**, Quay Head, Colston Avenue, Bristol (city centre)
- **White Hart**, High Street, Iron Acton
- **White Lion**, Passage Road, Westbury-on-Trym
- **White Lion**, Frenchay Common, Frenchay
- **Wooden Walls**, Broad Street, Staple Hill, Bristol
- **Zerodegrees**, Colston Street, 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](http://whatpub.com)

There are a number of ways that you can receive information from the branch by email.

To receive occasional emails that are issued regarding more significant items, make sure that you are receiving the messages that we issue through the CAMRA Communications tool. If you are a Bristol & District CAMRA branch member and you have not received emails this year about topics such as the Bristol Beer Festival, Good Beer Guide and Pub of the Year, then go to [www.camra.org.uk](http://www.camra.org.uk), 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'. If you have any problems accessing your records online then give CAMRA a call on 01272 867201.

To also receive more regular messages about topics such as branch trips, meetings and social activities, you can sign up to our Yahoo news list. Just send a blank email with 'Join' as the title to [CamraBristolNews-subscribe@yahoo.com](mailto:CamraBristolNews-subscribe@yahoo.com). You will then receive a confirmation email. Respond to this and you are done. No spam or other adverts are sent to this list beyond genuine branch announcements. Any replies sent to this list will only go to the moderators and not to everyone that has signed up, so your mailbox will not become full of questions about which pub people will be in at a particular time!

Richard Brooks

# Diaries and Contacts

## Bristol & District branch

- **Thu 7 Mar**: Bristol Pubs Group meeting, Robin Hood, 7pm.
- **Sat 9 Mar**: BADRAG Gloucester Road Trail. Start 12 noon Chums, Chandos Road, then Prince of Wales, Gloucester Road Ale House, Annexe, Lazy Dog and Drapers Arms. Trail Leader Mal Fuller 07580 840685.
- **Wed 13 Mar**: Committee meeting, Gryphon, 8pm.
- **Thu 21 to Sat 23 Mar**: Bristol Beer Festival, Brunel's Old Station, Temple Meads.
- **Wed 27 Mar**: Branch meeting, 8pm, Boardroom, St Nicholas Street, Bristol.
- **Sat 6 Apr**: BAD Ladies – Beer & Cake Pairing at the Good Measure, Chandos Road, 2pm. See page 8.
- **Wed 10 Apr**: Committee meeting, Gryphon, 8pm.
- **Wed 24 Apr**: Branch meeting, 8pm, venue tbc.
- **Sat 27 Apr**: BADRAG trip to Chippenham Beer Festival. Meet Temple Meads for 10:00 train. Arrive Chippenham in time for lunchtime session 11am-4pm. Contact on the day Dave Kibble 07976 732934.
- **Tue 30 Apr**: Beer Festival wash-up meeting, Gryphon, 8pm.
- **Wed 1 May**: Bristol Pubs Group meeting, Gryphon, 7pm.
- **Wed 8 May**: Committee meeting, Gryphon, 8pm.
- **Sat 11 May**: South Gloucestershire Ale Trail. Pubs to visit include Beaufort Arms, Hawkesbury Upton, which is holding a Jubilee Festival. Depart Cornubia 11.30am.
- **Thu 16 May**: West Bristol explorer trip by minibus/coach, depart Cornubia 6.45pm.
- **Sat 18 May**: Cider Saunter. Start 12 noon at the Stable, Harbourside, then on to Lime Kiln, Orchard, Bristol Cider Shop, Apple Barge and Cornubia. Trail leader Amanda Wilson 07970 697893. See page 5.
- **Wed 22 May**: Branch meeting, 8pm, venue tbc.
- **Wed 30 May**: East Mendips explorer trip by minibus/coach, depart Cornubia 6.45pm.

Please check our website ([www.camrabristol.org.uk](http://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](mailto: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](http://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)

## Solution to the crossword on page 40

Across: 1 Epic 3 Porter beer, 9 Bier, 10 Brewmaster, 12 Raucously, 13 Yeast, 14 Out of the wood, 18 & 27 Grapes become wine, 21 Ninja, 22 Captivate, 24 Exodoniccs, 25 Asia, 26 Everything, 27 See 18. Down: 1 Embargo's, 2 Inequity, 4 Omis, 5 Tawny Owls, 6 Ready to begin, 7 Extras, 8 Rant, 11 Conflatory, 15 Hopscotch, 16 Polanski, 17 Beverage, 19 Anneke, 20 Snooze, 23 Pecan.

# 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](mailto:clothes@camrabristol.org.uk). Please allow up to 4 weeks for delivery.



## Bristol & District CAMRA

Web: [www.camrabristol.org.uk](http://www.camrabristol.org.uk)

Twitter: [@CAMRABristol](https://twitter.com/CAMRABristol)

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

Facebook group: [CAMRA Bristol Chat](https://www.facebook.com/CAMRA-Bristol-Chat)

Got some news?

Email it to [news@camrabristol.org.uk](mailto:news@camrabristol.org.uk)

## Bath & Borders CAMRA

Web: [www.bathandborderscamra.org.uk](http://www.bathandborderscamra.org.uk)

Twitter: [@BathCAMRA](https://twitter.com/BathCAMRA)

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

## Weston sub-branch

Weston CAMRA is a sub-branch of the Bristol & District branch covering Weston-super-Mare and some of the surrounding areas.

- **Wed 6 Mar**: Social and meal at Captains Cabin (19:30) continuing at Criterion.
- **Sat 23 Mar**: Group visit to Bristol Beer Festival (advance ticket holders).
- **Sat 30 Mar**: Social, time and venue to be decided.
- **Fri 19 Apr**: Good Friday crawl, 2pm at the Parish Pump, Worle, continuing to Nut Tree, Kings Head, Lamb Inn, Borough Arms then WsM town centre.
- **Tue 23 Apr**: St George's Day celebration, possibly the Cornubia, Bristol.
- **Sat 25 May**: Social at Weston Cricket Club Festival.
- **Fri 31 May/Sat 1 Jun**: Social at Brit Bar Festival.

All events are on the Bristol CAMRA diary [www.camrabristol.org.uk/diary.html](http://www.camrabristol.org.uk/diary.html). Please check it updates, as well as the contact details below. For possible other activities please see our Facebook page or use the contact details below ... or [weston\\_camra@googlegroups.com](mailto:weston_camra@googlegroups.com) if you are in this Google group.

Contact: Laurie Jackson: text or call 079442 91052

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

## Bath & Borders branch

- **Thu 7 Mar 8.30pm**: A social at the Seven Stars in Winsley. A second try, as it was closed in December.
- **Tue 12 Mar, 8.30pm**: A social at the Somerset Arms in Semmington. Now with an excellent beer range.
- **Thu 21 Mar, 8.30pm**: A social at the Lamb, Clandown, near Radstock. Recently reopened after many years closed and now a freehouse with three real ales on. Snowed off in January, try again in March!
- **Tue 26 Mar, 8.30pm**: A social at the Pultney Arms in Bath. Lovely pub with five ales on.

See [www.bathandborderscamra.org.uk/events](http://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](mailto:denis.rahilly@talktalk.net) or [socials@bathandborderscamra.org.uk](mailto:socials@bathandborderscamra.org.uk).

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

### 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)



## CAMPAIGN FOR REALALE

Protect the traditions of great British pubs and everything that goes with them by joining today at [www.camra.org.uk/joinup](http://www.camra.org.uk/joinup)

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit **[www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)**, or call **01727 798440**.\* All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Applications will be processed within 21 days.

