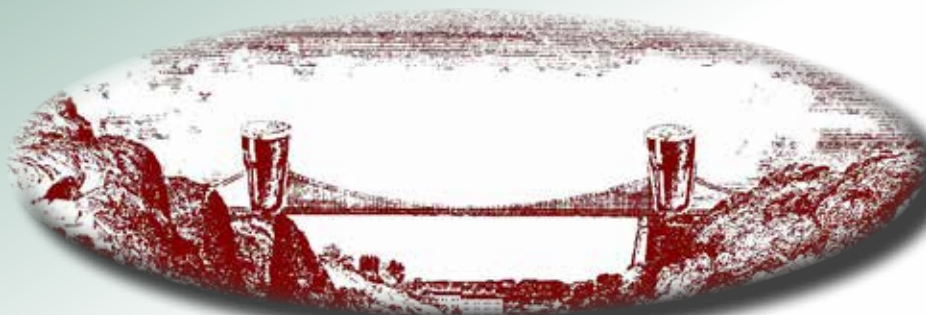


No. 122

Summer
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

Brought to you entirely by unpaid volunteers

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

Also available on-line at www.bristolcamra.org.uk

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and so much more...

Award for Pints West

Pints West has been declared runner-up in the national CAMRA Magazine of the Year Competition. The award was presented at the CAMRA Members' Weekend, AGM & Conference held in Dundee in April. This is the ninth time Pints West has won an award in this competition, six of which were as overall winner.

So a big thank-you to all the contributors and advertisers that help make it the success it is – without you there would be no Pints West.

Ayrshire & Wigtownshire's branch magazine Full Pints was declared the overall Winner.



Campaign
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Real Ale

The opening of the Lyons Den

The spread of micropubs in East Bristol continues! Following Snuffy Jack's in Fishponds and the Wooden Walls in Staple Hill, Kingswood now has the Lyons Den, which opened around the beginning of May.

Named after the owner Sam Powell's grandfather, whose surname was Lyons, the Lyons Den is – like many a micropub – a conversion from a former shop (in this case a charity shop).

The Lyons Den offers a wide and changing selection of real ales, mostly from local breweries. On my recent visits there have been cask beers from breweries such as Good Chemistry, Croft Ales, Moor Beer, Cocksure, New Bristol Brewery and Bristol Beer Factory, as well as a couple of keg beer lines. Cider is also available, including the locally produced Brislington Brain Twister, and also canned beers from the likes of Lost & Grounded, Electric Bear and Fierce & Noble.

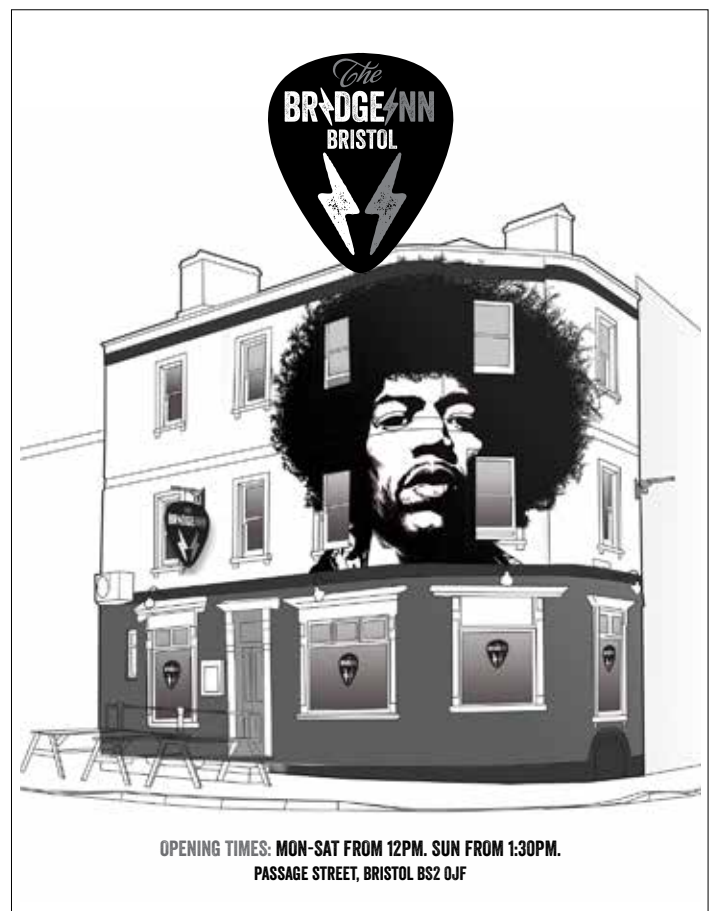
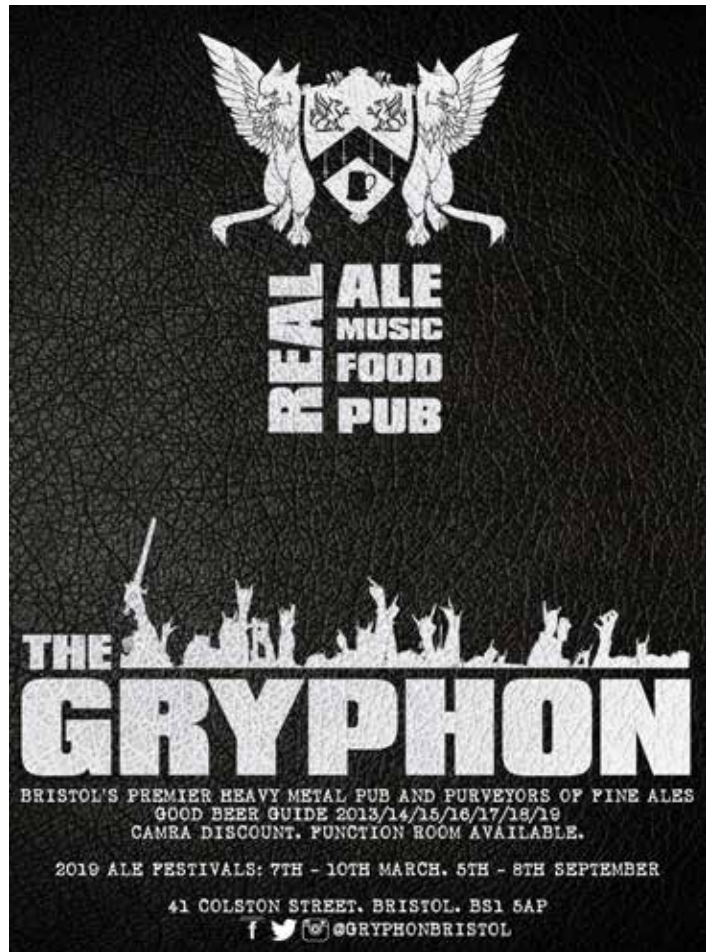
The beer I've had on my visits has all been in excellent condition, and at an ideal temperature due to it being served straight from the cask via their behind-bar cool room. Prices were very reasonable at £3.70 per pint for ales, and a CAMRA discount of 30p per pint on cask beer applies. Unlike most micropubs, it does have a prominent screen – although it is only used to display the current range of available beer (which can also be found, pre-visit, on their Facebook page).



In conversation with manager Steve Parkin – who is behind the bar most days – about the setting up of the pub, he remarked: "This was a passion project for me and Sam. We weren't sure if it would work here, but we've been really pleased with the response from customers and hope that it continues."

The Lyons Den can be found at 121 Regent Street, Kingswood, BS15 8LJ, and at the time of writing its doors are open Tuesday 5 to 9, Wednesday and Thursday 5 to 9:30, Friday 5 to 10:30, Saturday 3 to 10:30, and Sunday 3 to 9 (though perhaps subject to change). It is easily accessible by bus from central Bristol.

Mike Evans



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News from the Bristol Beer Factory

This spring the Bristol Beer Factory has continued to push forward with new beers, experimenting with new hops, revising classics and turning some styles on their heads. Some new beers worth highlighting are:

Fly Casual – a 5.0% uber pale IPA using Falconer's Flight hop, which is a proprietary blend of punchy Pacific Northwest hops (including Citra, Cascade, Centennial and Columbus) and has distinct tropical, floral, lemon and grapefruit flavours. The brewery are exceptionally pleased with this one and describe it as being pale, refreshing, punchy with great depth of flavour.

Above Water – a 4.4% Bristol red ale. Red is a style they have not dabbled in for a good while and for this pint they were excited to pair a deep, red-hued malt bill with some New Zealand Sticklebract hops, which give classic Kiwi hop flavours of stone fruit and pine.

Waimea River – a 4.0% New Zealand pale ale. This beer is described as being a session-strength hop-lover's dream. Featuring five hops all from New Zealand, namely Rakau, Motueka, Dr Rudi, Pacifica and the feature hop of Waimea, they say this pint will hit you with a smack of fruity hoppiness and bitterness. Waimea is a new hop for the Bristol Beer Factory, giving resinous piney flavours and big citrus notes with flavours of apricot, tropical fruits and more lemon and lime.

The Bristol Beer Factory report that **Quartet** (a 4.2% session lactose IPA brewed in collaboration with Wiper & True) was a great success in January and they are building on that foundation with another new beer, which will be their second session lactose pale ale. Like the first it will be crystal clear and on cask. They said: "We love that balance of the extra creaminess, body and sweetness from the lactose but presenting it in that classic bell-clear clarity and on cask. We will also be releasing our new golden ale at 4.2% and new 4.4% uber pale ale."

Previous specials that are returning by demand during this issue include **Beam Me Up** and **12 Apostles**. The brewery has also chosen their favourite ideas and prepared recipes for a new and exciting summer beer project. All they are revealing until the launch (which will be around the time of the next issue of *Pints West*) is that they have "an ambitious summer plan to explore the origins, combinations and possibilities of hops and malt in cask ale like never before." The **Origin Series** starts this summer.

News from Moor Beer

The big news for the summer is the return of the 'I Want Moor' festival from 12th to 14th July, held at the brewery, featuring a great range of UK and European draught beer. As if this isn't enough, for the first time it will be combined with the 'Arrogant Sour' festival, the first time this event has left Italy. Arrogant Sour is a highly esteemed event, featuring a wide range of many of the best sour beers from Europe, some of which will be a very rare sight in the UK. There will be 30 taps rotating (mostly) sour beers, and a bottle shop too. There will be six workshops on sour beer. Look out for further details nearer the date, as this event will be unmissable!

In the last edition of *Pints West* I reported on the launch at the Moor Tap of 'Citizens of Everywhere', a dozen beers produced in collaborations between British and European breweries, at the instigation of Justin Hawke at Moor. There were 750,000 cans of these beers produced, plus draught beer, and there were certainly some very interesting beers made in the author's view.

The Moor Tap now features 'Sour Sundays', with a range of sour beers served on draught and available in bottle. These are genuine sour beers by famous breweries such as Cantillon from Brussels – challenging at first but a delight once you pick up the flavours.

In other beer news, following the success of **Espana Hop**, **Slovenia Hop** is the latest beer in the range of beers brewed identically



It's the year of the Mow! After many years of being an admittedly contented 'second best', the Bristol Beer Factory's flagship pub, the small but perfectly formed Barley Mow (pictured), has been named Bristol & District CAMRA Pub of the Year. The brewery is very proud of the Mow.

A favourite of many, tucked away behind Temple Meads, it has eight hand pulled cask beer of the finest quality and 10 keg lines with a thoughtful line-up of beers. The Bristol Beer Factory would like to thank CAMRA for the title and their staff and patrons who make the Mow a special little pub.

Richard Brooks



excepting the hops, which are from different nations. **Deutsch Hop** will follow in July. Moor have also recently launched their first lager, which is highly quaffable at 4% and knocks spots off beers of a similar ilk. It's already proving popular. And those who enjoy smoked beer in the Bavarian style (such as myself!) will look forward to a lager produced with smoked malt, which will appear over the summer.

Meanwhile **Browner Shade of Pale**, the hoppy brown ale, is available, and **Double Stout** has also joined the range of Moor beers. Weighing in at 8%, this is a scaled up version of Moor's classic 5% **Stout**. This will be followed by **Imperial Stout**, which will be a further scaling up and comes in at a mighty 11%! If this isn't enough strong beer for you, **Wee Heavy** will also be appearing soon. This is an interpretation of the classic strong Scotch ale, rich and malty. There will be a barrel-aged version too!

All these beers will be available at the Moor Tap in Days Road, St Philips. As always, follow Moor Beer on social media for more information.

Phil Cummings



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Bath Ales

A new boss, a couple of awards, an upcoming festival and the demise of Beerd

As Bath Ales senior brewer Darren James put it: 'The first female brewer at Bath Ales and she comes in right at the top – not a bad way to start!' Mind you she is not just any head brewer; Georgina Young is well respected in the business, and her previous position was as head brewer at the renowned London brewer Fuller, Smith & Turner (Fuller's).

George (as she is known) holds a master's degree in brewing and distilling and is a master brewer of the Institute of Brewing and Distilling. Having started at the beginning of May, her role at Bath Ales is to oversee all aspects of the brewing and packaging operations of Bath Ales' brands, and she reports into St Austell Brewery and Bath Ales brewing director, Roger Ryman (for those unaware, St Austell own Bath Ales). As the saying goes, 'what goes around comes around,' and George actually started her brewing career in Bristol at Smiles Brewery (at the time located above what is now Bristol Yard, at the top of Colston Street) working alongside Richard Dempster, one of the founders of Bath Ales. In the next issue of our multi-award-winning magazine you will be able to read the results of an interview with Georgina.

Awards

The ubiquitous *Gem* has won yet another award, and will be going to the 2020 Great British Beer Festival for Champion Beer of Britain judging. *Gem* was awarded silver in the Best Bitter category after voting took place in the South West region of CAMRA. Not to be outdone, *Lansdown IPA*, the newest member of Bath Ales' core range, won a silver award in the 5% to 5.5% Ale category, at the International Beer Awards. Judging was held in the National Brewery Centre at Burton-on-Trent in March. In all, Bath Ales/St Austell took five awards, with St Austell taking gold for *Black Square*, a Russian imperial stout, in the Strong Beer over 10% category. The awards were handed out at a presentation ceremony held at the Guildhall in London on May 1st, the day Georgina Young started with Bath Ales, an even better way to start!

Beers

Gem and *Lansdown* are now available in 440ml cans, packaged in recyclable cardboard cartons with no plastic in sight, and are presently available in Tesco stores. *Sulis*, Bath Ales' first lager introduced after the move to Hare Brewery, has had strong sales over the last year, no doubt helped by the good summer weather. Talking of which, *Gem Gold* followed by *Summer's Hare* are this year's summer seasonals. The former is a 'limited edition' 4.1% ABV golden ale, brewed with Caramalt and English hops, but with the addition of Centennial and Motueka to give a citrus finish. The latter is the 3.9% fruity amber ale making a reappearance this year.

If you have come across Jubel lagers, or seen their quirky website, they are being contract brewed by Bath Ales.

Beerd is no more, long live Beerd beers!

Happily, the decision has been made to retain and tweak the recipes of *Cubic* and *Monterey*. They will become more hoppy, less bitter and more sessionable, and become part of the Bath Ales family. Watch out for a major relaunch coming soon. However, the pilot kit that was used in the early days for brewing Beerd one-offs will be reassembled, and used to concoct experimental brews and specials.



A very smart Darren James (centre) receiving the silver award for *Lansdown* at the International Beer Awards

Festival

Make a mark in your diaries for June 15th this year. Bath Ales will be holding a beer festival at Hare Brewery to celebrate the first birthday of the move into their splendid edifice. Marquees will be erected, beer will be flowing (the complete Bath Ales range and maybe some specials), music will be playing, and food will be served. A good time is promised for all. If you have a bicycle, or dare trust the yellow perils, a good way to get there would be along the Bristol and Bath Railway Path, which passes about 200 metres from the entrance.

This and That

If you like to listen to music while you sup a pint or two, head off to the Hare Brewery Tap where one evening each month up to three live acts are featured. And if you are into cricket, Bath Ales is now sponsoring Gloucester County Cricket Club, and at their ground at Ashley Down in Bristol, you will be able to find *Gem* and *Sulis* in the bars.

As well as eliminating plastic from packaging, Bath Ales has made a large commitment to green sustainability by installing £150,000 worth of solar panels on the roof of Hare Brewery. As part of the new array created by Cornish-based ZLC Energy Limited, 892 solar panels were installed, each producing 280W of power, and contributing to an overall output of 250 kW. This state-of-the-art solar edge technology system, complete with full monitoring and integrated fault-finding, is designed to make the company a CO₂ saving of over 128,000 kg per year, while generating 226,500 kW hours over the year.

St Austell Brewery has announced that CEO James Staughton will retire in January 2020, and Kevin Georgel, currently CEO of Admiral Taverns, will be appointed as the new Chief Executive.

Roy Sanders



Piers Thompson and Scott Parsons with the new solar array

BAD Ladies all round Bristol

Exploring, brewing, cake pairing and trailing

Bristol and District CAMRA Ladies Who Love Beer, aka BAD Ladies, are a group of women who meet up every couple of months or so for a chance to socialise and enjoy a beer (or cider) adventure together. The first part of the year is always a busy time for us and this spring has been no exception.

We began our year in February with a meander around Old Market in Bristol. About 20 of us started off by meeting up at the **Volunteer Tavern** (New Street, BS2 9DX) where we all enjoyed a different real ale according to our tastes. Two beers that stood out were *Knights Porter* (4.6%) from Three Castles brewery, and *Ridgeline*, a 5.0% rye IPA from Kettlesmith brewery which one of us described as "a great quaffing ale, great mouthfeel and a hint of sweetness." We moved on to the **Phoenix** (Champion Square, BS2 9DB) which we discovered was a real gem of a pub, with a light and airy extension towards the back. The beer offer was strong too, mostly Bristol and local breweries, on cask and keg. We settled down to try a variety of beers and notable ones here were: *All Dayer*, a 3.5 % IPA from Moor Beer ("Like a not too hoppy IPA, which is good, something you can drink without feeling your tongue is going to fall out"); and *Oolala* (4.6%), classified as a red or amber ale, from New Bristol Brewery, which follows the current fashion for being a hazy, fruit juice-resembling style, but had a light fruity flavour and nice dry finish. Our last stop was the **Elmers Arms** (Old Market Street, BS2 0ER). This is a fascinating place, small and somewhat micropub-like in atmosphere. It has a long history as a pub beginning as the Ship and Lighthouse from 1841 to 1852, then the Masons Arms from 1853 to 1975. Since then it has variously been the Lounge, Proud Bar, Rainbows and a taxi hire office. The beer here was mostly on keg, but that didn't stop us from trying one or two, and enjoying the retro atmosphere. Our favourites were *Sticks and Bones*, at 4.7 % a smoked porter collaboration between Moor Beer and Lost & Grounded; and *House Party* (4%) by Lervig which Lucy in our party described as "zingy, refreshing, easy drinking."

In March we were busy taking part in celebrations of International Women's Day (see article by Paula Cannings). In April we organised a beer and cake pairing with Kelly from Good Chemistry and Leanne from Pearly King Cakes. This event came as the result of an idea that



popped into our heads during the BAD Ladies visit to Good Chemistry brewery. On the day, seven of us met at the **Good Measure** (Good Chemistry's pub on Chandos Road, BS6 6PE) where Kelly and Leanne started the ball rolling with a pairing of *Time Lapse* (3.8%) tasted along with a chocolate brownie made with peanut butter cream and added fresh raspberries. We thought this was a perfect balance of sweet cake with bitter beer. Leanne then told us about having been a professional cake-maker for six years, providing wholesale cakes for about 20 different mostly local businesses, with her decision to move to Chandos Road in 2017 as an opportunity to expand her business and sell retail too. The second pairing was *Kokomo Weekday* (4.3%), a session IPA, along with an almond sponge cake with grapefruit syrup and hibiscus powder. The fruit flavours of beer and cake worked well together, combining really well in the mouth. The last pairing was *Shadow Future* (4.2%), a dry stout that was paired with a ginger beer cake with marmalade butter cream and fresh blackberries. The light



ginger flavour from the cake went really well with the treacle notes of the stout. We really enjoyed our afternoon trying out this combination of food and drink and will definitely think about doing it again! We finished off our trip by a quick visit to **Chums**, the Chandos Road micropub which was celebrating its third birthday.

On the May Bank Holiday we convened once again to follow the East Bristol Brewery Trail. This is an event which is now four years old and since the first in 2016 has got better and much, much busier in equal measure. We started our trail with nine BAD Ladies at Arbor Ales (Easton Road, BS5 0HQ), where the *Rocketman* (6% IPA) was our favourite cask offering. We managed to visit Dawkins, Left Handed Giant and Good Chemistry, but it was so busy at Moor Beer we couldn't manage to squeeze in through the door to get to the bar, so we ended our trail at the "secret sixth stop", i.e. the **Barley Mow** (Barton Road, BS2 0LF). It was a great Saturday afternoon, both a brilliant opportunity to see inside all five breweries and find out more about how they brew, and a wonderful way of tasting some interesting products!



If you'd like to join in with us, then our remaining events for 2019 are listed below. Events 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. Also, check out our web page at www.camrabristol.org.uk/ladies.html, or follow us on Twitter @CAMRA_BADLadies.

- **June 15. Severn Beach railway ramble 13:16 - 18:00ish.** Start from Temple Meads taking the 13:16 to Shirehampton arriving 13:37. Begin from the Lamplighters, Station Road, BS11 9XA.
- **August 30/September 1. BAD Ladies abroad.** Beer festival near Valladolid, Spain.
- **September 14. 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 several microbreweries and two micropubs.
- **November 30. Historic Bristol, the Centre. 14:00 - 18:00.** Meet at the Christmas Steps pub on Christmas Steps, BS1 5BS.

Bianca Ambrose

BAD Ladies at Brewhouse & Kitchen

An enjoyable way to spend International Women's Day

Our friends at Brewhouse and Kitchen on Cotham Hill in Bristol invited CAMRA BAD Ladies and other women who take an interest in beer to spend the day brewing an International Women's Day collaboration brew in March. It wasn't all hard work though as there was plenty of time for beer tasting, chatting and eating – what could be better?

Will, the head brewer, explained that we would brew an experimental beer, based on buckwheat, which would result in a full-flavoured 5.5% ABV ale. We were to use Bramling Cross and Endeavour hops to introduce blackcurrant and citrus notes.

Buckwheat has a high protein content, so we mashed small quantities in a series of large pans, before putting the grist into the mash tun. Brewing language is specialised: a favourite new word for me was sparging (spraying the grist with hot water to remove soluble sugars at the end of the mash, but you knew that!).

The fun of brewing was interspersed during the day with breakfast (bacon butties or avocado on toast), lunch (a choice of delicious options) and a selection of beers.

We tried *Biere de Table*, surprising tasty at only 2.8%; *Crockers*, the Brewhouse and Kitchen reassuringly traditional session bitter at 3.6%; *Hornigold*, a blond best-seller at 3.9%; *Teardrop*, a citrussy American pale ale at 4.8%; *Beany Baby*, a smooth vanilla stout at 4.6%; and finally we shared apprentice brewer Olly's creation, *Big W*, a distinctive, refreshing Witbier at 4.9%.

Meanwhile, our beer was coming to fruition. Will had expertly managed the temperature as the process proceeded. We had stirred, added hops and peered into copper receptacles to check progress. One of the most physical jobs was clearing the mash tun, before the residue was bagged up for animal feed.

We tasted the result of our labours, *Buck the Trend*, on 4 April at the Brewhouse. We were hoping for a great beer, and we weren't disappointed!

Paula Cannings



Love to Brew at Little Giant

Fishponds-based microbrewery Little Giant has appointed a new brewer. Simon Pickstock (pictured) may already be familiar to some readers as the previous owner and ever helpful smiling face at the helm of Love to Brew, the specialist home-brew supply shop and off license on Brislington Hill in Bristol. Simon has taken the difficult decision to close the shop, and is now transferring the knowledge and skills developed over many years as an avid home-brewer into the world of commercial brewing. When I called in to meet him in his new capacity at Little Giant he was keen to discuss his ideas, whilst busy shovelling spent grain out of the mash tun as he went about his daily work.

It is still early days for Simon, but he has already made slight tweaks to the recipes of some of the core beers. He is hoping the adjustments he has made to the hopping regimes will give the giant bitter **Fe** a more pronounced background bitterness, and the **Fo** pale ale will pack a punchier hop aroma and flavour. He is planning to use a twenty-three-litre (five-gallon) brew-kit for experimental purposes to develop completely new recipes for the future. Ideally he would like to add a powerfully hopped IPA to the range and also a stout.

One significant change already implemented has been the introduction of a cask cleaning machine, which will ensure that every cask is spotlessly clean and properly sanitised prior to filling. As Simon explained, the one thing he always used to preach to his home-brew customers was that cleanliness and proper sanitisation are a fundamental part of the process, and absolutely essential to produce a consistent and quality end product.



Simon is under no illusions that he faces a significant challenge; scaling up his experience from dedicated home brewer to succeed on a commercial level will be no easy task. We wish him all the best in his endeavours, and look forward to tasting some of his beers in due course.

Andy Coston

Bristol Beer Festival



The twenty-second annual CAMRA Bristol Beer Festival ran from Thursday 21st to Saturday 23rd March 2019 at Brunel's Old Station, Temple Meads, Bristol. It was another great success with tickets selling out in advance and lots of great real ale, cider and perry available throughout the event. The new Thursday afternoon public session went well and we received very positive feedback from customers.

New Bristol Brewery Irish Cream Stout was judged to be the winner of the LocAle of the festival competition (for beers brewed within the Bristol and District branch area), with Good Chemistry



Extra Special the runner-up. The official certificates were presented to the winners by chairman Richard Brooks and other members of the branch on a tour one evening in April, visiting the New Bristol Brewery in Wilson Street, St Paul's, and the Good Measure, in Chandos Road, Redland, which is the new pub owned by Good Chemistry.

Once again our thanks go to all the unpaid CAMRA volunteers that devoted their time and energy to organising and running the event. Our thanks to the various sponsors should also be noted as their support helps greatly with the festival – in particular Butcombe (glasses), St Austell / Bath Ales (staff T-shirts), and The Real Ale Girls (tokens and games). A special mention should also be given to Rab Clarke of the Eldon House for supplying stillage / bar counters, and a special thank you to Jon Comer and the team at Arbor Ales for the assistance they provided with the festival logistics.

Thanks to the generous donations of the customers, £1558 was collected for charity and split equally between Marie Curie and the Carers Support Centre.

Richard Brooks

(Festival photos by Richard Brooks, presentation photos below by Martin Gray)



New Bristol Brewery receive the LocAle of the Festival award for their Irish Cream Stout



LocAle of the Festival runner-up went to Good Chemistry's Extra Special

Pub of the Year award presentations



The Barley Mow – Bristol & District CAMRA branch Pub of the Year 2019

The Bristol & District branch of CAMRA is pleased to announce that the Barley Mow in Barton Road, St Philips, Bristol is our 2019 branch Pub of the Year. The runner-up is the Drapers Arms on Gloucester Road, Bristol.

Serving excellent condition beers from the Bristol Beer Factory as well as from other breweries (both local and further afield) the Barley Mow also has a good reputation for its food. The Barley Mow has been a runner-up several times in the branch Pub of the Year competition but this year has graduated from bridesmaid to bride with the Bristol &

District branch acknowledging it as being the best pub in the branch area. It will now go forward to the regional stage of the competition to find the national CAMRA 2019 Pub of the Year.

The branch dropped by the Barley Mow one evening in April to present the official version of their certificate.

We also visited the Drapers Arms to present them with their well-deserved certificate as Bristol & District CAMRA branch Pub of the Year runner-up.

Richard Brooks (photos by Martin Gray and Tony Durbin)



The Drapers Arms – Bristol & District CAMRA branch Pub of the Year runner-up

Picking a winner at the Bristol Beer Festival

Each year at the CAMRA Bristol Beer Festival, an award is made to crown the champion 'LocAle of the Festival'. This year, with thirty locally produced beers on the LocAle bar stillage, the competition was as fierce as ever. But what went on behind the scenes to choose the champion beer out of so many worthy contenders?

Prior to the festival, a panel of experienced judges was put together. Many of these are members of the local CAMRA Tasting Panel, supplemented by some carefully selected and independent judges from the local beer scene. The thirty beers to be judged were divided into six equal groups depending on their style, to give five beers in each category for the first round of judging.

On judgement day, the first day of the festival, the panel was locked away in an ante chamber, separated from the general hubbub of the festival and away from the tantalizing aromas of the food stalls. The twelve judges were divided into six pairs for the first round of judging, and the beers were presented to them anonymously so that they had no idea which beers they were judging. Each pair of judges sampled the five beers in a style category. The judges considered how the beer fitted with the guidelines for the style, and by assessing the appearance, aroma, taste and aftertaste awarded scores for each beer to decide the best two in the group. Another pair of the judges then sampled these top two beers, and the individual scores of the four judges were added together to decide the best beer in each category.

Having selected the best beer in each category, these six beers were put through to the final. All twelve judges then got to sample each of the final six beers which were again presented anonymously, with just the style of each being advised to the panel. Using the same criteria of appearance, aroma, taste and aftertaste, and being mindful of the



guidelines for the different styles, every judge awarded an individual score to each beer in turn and these were then totalled to reveal the overall champion LocAle of the festival.

Congratulations to this year's winner, *Irish Cream Stout* from New Bristol Brewery, and the runner-up *ESB* from Good Chemistry. *Notorious* from Bristol Beer Factory finished in third place, with the three other finalists being Cheddar Ales *Brimstone 1000*, Butcombe *Rain or Shine* and Wiper and True *Swally Wee Heavy*.

If anyone wants to know any more about the beer judging process, or what activities the Tasting Panels are involved in for the remainder of the year, contact me, Andy Coston (coordinator for our region and local panel chair) via email on southwestnorth.tprc@tasting.camra.org.uk.
Andy Coston

News from Arbor Ales

This bulletin was written in the wake of the most successful East Bristol Brewery Trail yet. Taking place over the May Day holiday weekend, the event saw a virtual sell-out for Arbor Ales. Also very popular are the brewery tours held on the first Saturday of the month – May excepted of course. The price, £15 per person, includes a tutored tasting, usually with the head brewer, and a one-third-of-a-pint tasting glass. Arbor will be helping to raise funds for the forthcoming RedFest and may produce a dedicated beer for sale at the festival.

A recent collaboration between Arbor and Beatnickz Republic of Manchester, following contact with erstwhile sales administrator Rosie Satterfield, resulted in the creation of a New England IPA named **North by South West** (5% ABV).

Following on from the recent installation of the eleventh fermenting vessel, production capacity is set to increase by a further 15% when another 40-barrel fermenting vessel, as well as a 75-barrel hot liquor tank, are delivered in June. This year production is expected to reach 7,200 hectolitres and further expansion is planned for 2020. Business development manager Marco is off to Madrid later this month to engage with the company's northern Spain distributor following which he will meet agents in other EU countries.

The growth in cans has been quite phenomenal. Now in addition to the standard one-pint (568ml) range, 330ml cans are being produced for the stronger beers. Good news. As I write this, a brew of the delicious maple imperial stout **Goo-Goo-G'joob** (12.8%), matured for nine months, is being canned and will become the first of the 330ml range. The bottling plant is now mothballed.

I asked owner Jon Comer why his unfiltered cask ales drop clear when those of other brewers seem to persist in resembling soup or fruit

juice. He said, "We take quality control very seriously. Our brewers are skilled in all stages of the brewing and fermentation process and this, together with careful handling during racking and cold storage, is the secret."

Abigail Galvin, pictured in the last *Pints West*, has left to resume full-time studies; her replacement as sales administrator is Jamie Cansdale.

As we sat in the office on my recent visit, Jon drew my attention to a herring gull which had landed on the brewhouse roof. "She nests there; was here last year too. When her chick is born she'll get very aggressive – warning all of us not to get close!"

Henry Davies

GREAT TASTING BEERS BREWED RIGHT HERE IN BRISTOL

Incredible Brewing

Those of you looking for Incredible Brewing Company's beers on cask in the last few months may have been disappointed, with only the Watershed on the harbourside remaining as the consistent outlet in Bristol, but Incredible fans shouldn't be worried, as this is just a side-effect of the success of and demand for Incredible beers in bottled form. Indeed, the brewery is going from strength to strength, as the recent expansion into a new unit for use as a processing room and a new cold room for storage, and the imminent purchase of two new fermenters and a semi-automated bottling line go to show. The fermenters will be put to use as pressure vessels and bright beer tanks, while the bottling line will allow for more control, improved consistency, and a greater shelf-life of the bottle-conditioned ales. Plans are also in place to begin canning the Incredible ales at some point soon.

The seasonal summer ales currently on offer in bottle shops across Bristol, and spreading out into Somerset and Gloucestershire are:

- **Coriander and Lime** (5.4%) – This aromatic and fresh ale made with kaffir lime leaves and lemon grass went down a storm when on cask at this year's CAMRA Bristol Beer Festival.
 - **Amber** (5.2%) – A malted and hoppy ale, bursting with Amarillo hops.
 - **India Pale Ale** (6.6%) – A bold, hoppy ale, with flavours of pine and tropical fruits, that may be appearing on keg later in the year.
 - **Ruby Mild** (3.8%) – A malty ale with chocolate hints combining well with English-hopped bitterness.
 - **Black IPA** (6.4%) – The well-regarded, rich ale with chocolate malt, and hopped with Citra and Mosaic.
 - **Grapefruit IPA** (5.6%) – Flavours of tropical fruits, grapefruit, and other citrus fruits.
 - **Nettle Beer** (4.0%) – A fresh, herbal summer pale with hints of spice and floral notes.
 - **Mosaic Pale** (4.4%) – A pale ale with mango notes, and hints of lemon and lime.
- In addition to these, look out for two new brews this summer
- **American Wheat Beer** (4.6%) – This favourite from previous years makes a welcome return, but appears with a lower ABV, hopped with Citra and Mosaic.
 - An as-yet unnamed experimental brew using hibiscus, elderflower and orange, which promises to be a session pale bursting with floral and fruity notes that sounds perfect for the summer months

As well as all of the above bottled ales appearing at bottle shops, Mr Incredible, Stephen Hall, will be showcasing them himself at lots of food festivals and other events this spring and summer, such as at the Tobacco Factory and Whiteladies Road



Producers' Market in Bristol, farmers' markets in Keynsham and Axbridge, and Frome's Independent Market, which all happen monthly. As well as these more regular events, you can expect to find Stephen talking passionately and knowledgeably about his creations at the Royal Bath & West Show, Brighton Vegan Festival, Cheltenham Food & Drink Festival, Longleat Food & Drink Festival, and Bath Vegan Festival in the coming months – if you're lucky enough to be at one of these events, Stephen would love to tell you all about his beers.

Here's to an Incredible summer.
Stephen Edmonds

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Shine on Keynsham

Keynsham dates back to prehistoric times, is the site of several significant excavations of buildings dating from the Roman occupation, and is mentioned in the Domesday Book of 1087. It was also the home of Horace Batchelor, a man whose 1950s and 60s radio adverts for his football prediction gambling system were famous for his spelling out of K-E-Y-N-S-H-A-M. This remains the only thing a lot of people of a certain generation known about Keynsham

It is also the home of nine pubs and, on checking our records, we found that the last time we did a 'Shine on Keynsham' was 2007, so high time we went back to see what beer is on offer these days.

Keynsham has many roads into it from various directions, and which pubs you see depends on where you approach from. For example if you approach from Bristol, and come off at the roundabout just after Brislington, the first pub you get to is...

The Crown Inn - 63 Bristol Road, BS31 2WA



On the Bristol Road just opposite the football and rugby clubs, the Crown is a popular bar with diners. It was refurbished in 2015 and is operated by Blunt Bars. There is just the one bar, but several dining areas and the décor has a modern feel which is a little unexpected given the historic exterior. Very pleasantly laid out though. It's particularly worth visiting in the summer, when the large garden is a mecca for alfresco drinking and dining. On my visit the real ale on draught was Banks's Lock 16. Banks's is part of the Marston's portfolio these days, and Lock 16 is a light, golden pale ale at 4.3%, with quite a subtle taste to it.

Now, if you approach from Bitton on the, er, Keynsham Road, the first pub you get to is...

The Lock Keeper - Keynsham Road, BS31 2DD



My 2007 notes point out that this lovely old building used to be a Smiles pub, and I have notes from the early 1990s of a very nice pint of Exhibition had there. By 2007 though it had already been taken over

by Young's, and has been an excellent showcase for their beers ever since. The nooks and crannies around the original front bar have a real cosy feel to them, while to the rear is a suntrap conservatory popular with diners. Beyond that is a large garden which slopes down to the River Avon (you go over the lock system just before you get to the pub. On my visit, Young's Bitter and Special were complemented by Proper Job from St Austell, and Bath Ales Gem. I went for the Young's Special as I still like those premium cask ales that all the major and regional breweries used to do. It's a full-bodied hoppy beer with a hint of fruit, and in very good nick when I visited.

Further in towards Keynsham on your left is...

The Brassmill - Avon Mill Lane, BS31 2UG



There were brass mills in Keynsham from the early 18th century right up to the 1920s, so this is a great reminder of Keynsham's history. These days the Brassmill is part of the Vintage Inns chain, and is a sprawling family-dining pub that is nonetheless welcoming to those solely after a little libation – so much so that CAMRA members are offered 20p off a pint of cask ale. There were four handpumps but when I visited, only St Austell Tribute and Purity Pure UBU were actually available. I tried the Pure UBU, a lovely, slightly sweet but full-flavoured beer (4.5% ABV) with just a hint of dark fruit to it. Disabled access here appears to be good too.

Now, if you approach from the Bath side through Saltford, the first place you will get to is...

The Talbot - Bath Road, BS31 1NP



The Talbot is a large pub branded as a 'Hungry Horse'. So expect offerings of very large portions of food at relatively low prices. As with most Greene King venues, however, there is ample space for drinkers, and a patio area at the front for when the weather permits. Inside there are darkwood tables on a split-level floor with one large bar running parallel with the road outside. Greene King's IPA and Abbot Ale were on when I popped in. I went for the Abbot, another premium beer

that is a marginally less common offering in the Bristol and Bath area. Brewed, so the website tells me, over seven days for a stronger flavour, this is a rich pint with a strong malty taste to it.

Visible from the Talbot, by the mini roundabout, is...

The New Inn - 90 Bath Hill East, BS31 1HN



This is a nicely furnished two-bar local which is particularly popular with sports fans, as TVs in the rear bar are likely to show the latest match. The front bar is relatively quiet, simply furnished but welcoming enough, while the rear bar can be much livelier. There is a lovely hillside garden at the rear, overlooking a children's play area in the valley below. Sharp's Doom Bar and Butcombe Original on offer here, both of which will be well-known to *Pints West* readers.

When you get into Keynsham itself, from whichever direction, you will find three further pubs along the main drag. Starting at what I think most people would call the far end, we have...

The Ship - Temple Street, BS31 1ER



A traditional two-bar pub which has had a couple of changes of ownership in recent years. Be careful not to bump your head on the way in. The two bars are called the Cuddy and the Foc's'le, both nautical terms of course in keeping with the pub name. A 'cuddy' was a small compartment or room on a ship, so this counts as the snug I guess. The Fo'c'sle is a larger affair, with room for several handpumps along the bar. There is also a pleasant garden to the rear. On the day I popped in, just the two ales were on offer, both from Sharp's brewery. Doom Bar needs no introduction of course, so I went for their Atlantic Pale Ale which, while still quite common in Bristol, is nonetheless a welcome alternative. A deep golden pale ale with a real 'vitamin C' zestiness but not too sweet a taste. A cracking beer for a either of the hot summer days we get this year.

Not too far back from there is...

The Trout Tavern - 46 Temple Street, BS31 1EH



I have to confess this is an absolute favourite of mine, an old-school drinkers' pub filled with vibrant conversation and occasional raucousness! The public bar on the left is sparsely furnished but full of character. The lounge to the right is marginally more sedate, but still a bubbly place to while away the day. There's a garden here too, with a covered area for the less hardy. There are two real ales on offer here which, while both certainly not avant-garde or particularly critically acclaimed, have both had a huge following in their heyday. Sharp's Doom Bar is, I believe, the top-selling cask-conditioned ale in Britain these days, while Courage Best certainly held that distinction during my early years in Bristol. I confess neither is a particular favourite of mine so I plump for Thatcher's Stan's Traditional Cider, which is marvellous.

Last but not least is...

The Old Bank - 20 High Street, BS31 1DQ



Set in a Grade II-listed building which, unsurprisingly, used to be a bank (Nat West). It's one bar with wooden floors and furniture, a juke box and a telly on the far wall. Out the back is a heated courtyard area and a small car park. This pub is committed to real ales from small breweries, and can be relied on to have a changing selection in tip-top condition. I really like the atmosphere in here too; there's a simple friendliness about it, not just behind the bar but throughout the pub. Because the range changes so regularly, there's no guarantee what beers will be on offer, but as an example I found: Coastal Brewery Merry Maiden's Mild (a dark, smooth mild) and Poseidon Extra (a straw-coloured citrus ale) from Redruth in Cornwall; XT Animal Hop Kitty (a pale ale almost as citrusy as Poseidon Extra) from Buckinghamshire; Otter New Wave (a deep gold seasonal ale) from Devon; and the only regular, S7N Copper Ale (a malty, slightly bitter quaffing ale) from Wotton-under-Edge. There's also a changing cider which on my visit was Iford New Tradition. I confess I lingered longer here as I hadn't been in a while, and tried several of the beers, all of which were in fantastic condition. No wonder the Old Bank has been in the last five editions of the CAMRA *Good Beer Guide*.

NB: A ninth pub, the Charlton on Longmeadow Road, did not have any cask ales for sale when I visited.

Duncan Shine

News from Butcombe

First of all a big thank you to Butcombe Brewing for helping sponsor the very successful CAMRA Bristol Beer Festival in March. Festival goers will have noticed the souvenir glasses with the Butcombe Brewing logo on the side.

Pub news

After an extensive refurbishment, the Ostrich reopened its doors on the busy, warm and sunny Easter bank holiday – with a food and beer pairing menu indoors and a menu outside serving Americana-style burgers and fries from an airstream trailer.

The Ostrich probably has the largest pub garden in central Bristol and has a great location on the harbourside. It has got to be worth a visit; when you do, make sure you check out the historic evidence of the pub's past where you see a cave in the back far corner – but please don't damage the walls!

Join the Butcombe beer trail

Butcombe are doing a beer trail this summer to celebrate Butcombe partnering with Bristol Food Connections. A new beer has been launched for the event called **Joined at the Hops** (see below). The beer trail is in four central Bristol pubs, with the **Hatchet**, the **Ostrich** (good opportunity to check out the refurbishments), the **Cottage**, and the **Bell** at Stokes Croft all taking part. All you need to do is purchase one of the selected beers in each venue to win a T-shirt. The trail runs until the end of July.

Hot beer news

Hot Air is a new easy-drinking 3.8% pale ale which was launched in May and ran through the month. Celebrating Bristol's hot air balloon industry, Hot Air is made using traditional English hops. A new American pale ale at 4% will be available shortly, named **Sonic Boom**. Then there is the return of **Small World**, a pale beer weighing in at 4.3%. It uses Nelson Sauvin hops and a number of English hops, and is described as having a refreshing bitterness and orange marmalade character. **Stumps** is a 3.7% golden ale brewed for the start of the Cricket World Cup in June. A new 3.8% dry-hopped pale ale will also be available, called **Joined at the Hops**, produced in collaboration with Bristol Food Connections as mentioned above. 10p of the price of every pint goes towards them, helping them with future events, festivals and other support. Made using Maris Otter malts and Amarillo and Cascade hops, this beer is described as being incredibly refreshing. Coming up there is a session IPA called **Vincent**. Aptly named after Goram's younger brother, this beer is described as an easy-drinking hoppy-flavoured session IPA, brewed using classic British Maris Otter pale ale and crystal malts with a blend of European and New Zealand hops providing a spicy and fruity finish.

It's good to know that Butcombe are also dipping their toes into other exciting styles of beer. Coming up in June there is **Nubble** described as a light hazy NEIPA (New England India Pale Ale). Looks like an interesting one to watch out for and try!

And finally, Butcombe are also launching a new lager, **Underfall**. It is named after Bristol's iconic boat yard, which is located close to the Cottage. Underfall is described as 4.1% ultra-crisp, triple-filtered and cold-conditioned, and is brewed with lager malt and Perle, Saaz and Target hops.

All change at the brewery and shop

The Butcombe office at the brewery in Wrington is being redeveloped so the opening hours of their brewery shop have changed temporarily whilst the maintenance goes on. For the time being the opening hours are Thursday and Friday 11-5, and Saturday 9-12. This also means that the brewery tours are affected; tours in May and June have had to be cancelled.

Nigel Morris

Fierce & Noble start work on their winter ale



Maybe they have been watching the popular television series which hails the arrival of winter or perhaps it's recognition that some things just take time. Either way, the team at Fierce & Noble – the brewery with the boldly coloured premises which opened in St Werburghs in 2017 – have begun working on their winter ale. The starting point is with Ed, who through his contacts has sourced some wooden barrels from Bordeaux, France, which have previously been filled with red wine. Brewing will take place soon with the output going into the barrels to age for several months. Release is expected in the form of bottles towards the end of the year. Based on the current name, **Black Forest Gateau Imperial Stout**, we can expect some big, bold flavours, including cherries and an ABV of around 10% or 11%.

More recently two new brews were added to the line-up: **I Against IPA**, 6.5%, a fruity New England IPA perfect for spring and summer, and **Espresso Stout**, 5.9%, which was made in collaboration with Extract Coffee Roasters.

Masquerade Brewing in full flow

Tom Hebden and Sam Hipwell of Masquerade Brewing met at university where they laid plans to produce 'full-on juicy beers' which they started doing at premises in Clay Hill at the end of 2017. In August last year they moved from there and are now co-located at the Fierce & Noble Brewery in St Werburghs.

Their current brews are **Touchstone** (6.5%), a classic New England IPA (NEIPA) which exhibits tropical hop flavours from Citra and Mosaic hops, and **Virtuoso** (4.8%), a session NEIPA featuring Magnum, Simcoe Mosaic, Ekuanot and El Dorado hops, the latter three being used to dry-hop the beer.

Their beers are for sale in kegs and cans direct, Masquerade being contactable from their Facebook page; they distribute through the outlet EeBria. For those in Bristol, cans are available in the Fierce & Noble taproom as well as some of their brews being put on tap there. Masquerade plan to continue operating in this way while they establish a reputation for themselves and improve their recipes.

Michael Bertagne

A selection of summery specials at Zerodegrees

The last month or so has seen the ascension of yellow beers over brown beers for the summer specials now at Zerodegrees. First off from the Bristol site, and continuing the tradition of wacky names (not chosen by the brewer!) **Dry Day in Murica** is a 5.5% ABV Brut IPA. This style is just taking off with the hipsters, apparently, and describes a very dry IPA. This is achieved by adding the enzyme amyloglucosidase, which has been used in the business for some time, especially when brewing big, boozy imperial stouts, so that they aren't too sweet on the palate.

Also from Bristol comes a 5% New England IPA (NEIPA) called **Liquid Soul**, brewed with a hoppy mix of Cascade, Chinook, Mosaic and Nelson Sauvin. These beers have been joined by **All Day Porridge** (yes, it really is a beer), a 4.4% oat lager brewed with flaked oats and Nelson Sauvin hops, from their Cardiff site; **Here Comes the Sun**, a 5% 'wit bier' using US yeast from their Reading site; and **Tête de Mule**, a 6.6%

Going back to winter and times past, the winter beer festival held at the brewery tap in February, which included six in-house beers, three of which were on cask and two other guests, proved very popular with quite a few selling out. Thanks to the overwhelming attendance, this was the most successful weekend event to date in Fierce & Noble's brief history! Following that in March, F&N contributed a couple of casks of their **Black IPA**, 6.0%, to the Bristol Beer Festival and those too sold out.

Looking forward, bar manager Tom is keeping things lively at the brewery tap; F&N will be trialling having food vans on site on Sundays. First up will be Wild Pizza UK who will be serving fresh hot pizzas, followed by the Cotswold Chippy serving fish and chips. Fierce & Noble will be at Bristol Craft Beer Festival on 7th and 8th June, then on Saturday 29th June they will be hosting their own Veganfest. In time for the St Paul's Carnival in July expect some summery brews including a saison to be available.

Michael Bertagne

Cheddar Ales update

Cheddar Ales scooped three awards recently at the SIBA South West Beer Festival, winning a bronze for **Bedstraw Kolsch** in cask, a silver for **Karst Amber Rye** in bottle, and a Gold for **Bedstraw Kolsch** in bottle – a major achievement given the level of competition from so many other quality breweries.

Their latest seasonal beer is **Seismic Shift**, a New Zealand-hopped pale ale at 4.2% ABV, and a firm favourite back by popular demand for a third year.

For those seeking gluten-free beers, it is worth noting that all of Cheddar's bottled ales and most of their cask beers are gluten-free and fully tested to prove it.

Progress continues with the creation of a brewery tap-room with a full on-licence having been granted. It is hoped to be opening in the next few months.

Dave Thomas

BRISTOL FOOD CONNECTIONS

BUTCOMBE BEER TRAIL

To get everyone really excited, we are giving away free t-shirts for anyone that takes part in our beer trail.

All you need to do is visit our four central Bristol pubs*, in any order and buy a pint of "Joined at the Hops" or specified beer.

THE HATCHET INN
Blackbeard Stout or BFC beer

THE BELL
"Joined at the Hops" or any classic range beer

THE OSTRICH
Ostrich Ale or "Joined at The Hops"

THE COTTAGE INN
"Joined at the Hops" or Underfall Lager

#BFCButcombeBeerTrail

*Running from 10th May 2019 to 31st July 2019.

16 PINTS WEST

PINTS WEST 17

A Cider Saunter around the Harbour

An initially threatening May sky somehow gave way to sunshine as twenty or so cider-lovers made their way around central Bristol sampling some of the real ciders on offer. First stop was the **Bristol Stable** on the harbourside, which has a range of over 20 bag-in-box ciders (and pizza to fortify those on the crawl for the afternoon ahead). They also offer a five-glass tasting board which included *Rapsallion*, *Freak Show* and *Muddy Scamp*, possibly on the grounds that those new to cider might want to be introduced to some of the more entertaining cider names out there as well to the taste.

After a stop at the **Lime Kiln**, where the bag-in-box cider on offer was *Friels*, we headed to the water to catch the harbour ferry across to Spike Island and the **Orchard Inn**. This took a little longer than it might have as the ferry only holds twelve passengers at a time, but it added a proper Bristolian note to the afternoon. At the Orchard we found their usual extensive range – fourteen ciders listed on the board, with those from producers such as *Rich's* and *Wilkins* being available as sweet,



Some of the ciders and perries available at the Orchard Inn

medium or dry. Among the ciders on offer was *Harry's Scrummage*, which was CAMRA's national champion cider of 2018 and seemed like a very worthy winner. This was also a food stop for some who didn't take advantage of the pizzas earlier.

Heading east along the harbour we came to Wapping Wharf and the **Bristol Cider Shop**, where in addition to their large range of bottled ciders they will also sell you a pint (or growler) from their range of bag-in-box ciders from producers such as *Rich's*, *Hecks*, *Crossman*, *Burrow Hill* and *Westcroft*. Their outside tables provided a chance to



The Apple cider boat



The Bristol Stable

appreciate the sunshine, as did those of the next stop, the **Apple** cider boat on Welsh Back. Always a popular spot on a summer afternoon, its quayside tables were busy and an outside bar was available for those who were feeling too relaxed to climb down to the main bar on the boat itself. The Apple also has a wide range of real ciders in varying strengths (as well as tins of *Thatchers* for customers who haven't yet progressed to the real thing).

The last stop of the day (for those that made it that far) was the **Cornubia**, where the ciders on offer were two varieties from *Ashridge*, and Martin Campling's *Brislington Brain Twister*. The latter in particular went down well at the end of what had been a very pleasant afternoon.

It's envisaged that there will be more cider events later in the year. If you have an idea for a cider social event, or would just like to be kept up to date with cider matters in the branch, please email cidercamrabristol@gmail.com.

Bridget Andrews
(Photos by Steve Plumridge)



Peter Snowman, owner of the Bristol Cider Shop



The Apple's outside bar

Bristol's micropub bus – no. 17

With the recent opening of Bristol's fifth micropub – the **Lyons Den** in Kingswood – it is with remarkable good fortune that a single First Bus passes very close to four of them on a single journey!

The bus concerned is the number 17 that runs from Southmead Hospital to Keynsham via Kingswood (some buses terminate and start there). It runs at least half hourly Monday to Saturday until early evening, then hourly from around 8pm. Last departure from Keynsham is 22.10 and from Southmead is 23.20 to Kingswood only. The Sunday service is hourly but shuts down much earlier with last buses 18.20 from Keynsham and 20.10 from Southmead to Kingswood.

Below is how to find each of the micropubs from the number 17.

The longest walk involved is only about 300 metres from the **Drapers Arms** at 447 Gloucester Road, Horfield, which is open 5-9.30 Monday to Thursday, 4-9.30 Friday and Sunday, and 12-9.30 Saturday.

On leaving the Drapers, turn right out of the pub then bear right into Filton Avenue passing the Memorial Stadium (best to avoid Bristol Rovers home matches) and then turn left onto Muller Road. Find the bus stop on the opposite side. From here a 15-minute bus ride will bring you to 800 Fishponds Road and **Snuffy Jack's**. The bus stops around 100 metres either side of the pub. Snuffy's closes on Mondays and is open 5-10 Tuesday to Thursday, 3-11 Friday and Saturday, and 12-5 Sunday.

On leaving Snuffy's pick either bus stop on the opposite side of the road and catch the 17 (a 49 or Y5 bus will also do) to Staple Hill less than five minutes away and the **Wooden Walls** micropub. If on a 17 get off as soon as the bus turns right at the lights. If on a 48 or Y5 go through the lights and the bus stops opposite the pub at 30 Broad Street. Current opening hours are 5-10.30 Monday, 3-10.30 Tuesday to Friday, 12-10.45 Saturday, and 2-9.45 Sunday.

Upon leaving the Wooden Walls, turn left and walk back to the traffic lights – turn left and pick up another 17 (or a 19) bus to Kingswood. Get off at Kingswood Shopping Centre and around 75 metres on you will find the **Lyons Den** newly opened. The opening hours are 5-9 Tuesday, 5-9.30 Wednesday and Thursday, 5-10.30 Friday, 3-10.30 Saturday, and 3-9 Sunday (closed Monday). These may change as the pub settles in.

A First Day ticket will cover all of the above plus your journey to and from home and is priced at £5 on the bus or £4 with a 'ticket' on their app.

Vince Murray



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South Gloucestershire Ale Trail

Every May over the past few years the Bristol & District CAMRA branch has run a very popular South Gloucestershire Mild Ale Trail on a Saturday afternoon to a selection of pubs in the northern part of our branch area, as well as some nearby pubs in the adjoining Gloucestershire branch. This year it was decided to rebrand the trip the South Gloucestershire Ale Trail with no particular expectation that the pubs visited would have mild ale on sale.

As has been usual for these trips it was another sunny Saturday and there was an impressive number of 42 people on the trip, including regulars and some new younger faces, which was pleasing to see. The first stop was the **Cross Hands** at Winterbourne Down where we were greeted by landlord Pete who had kindly laid on a free buffet of bread, cheese, pate and hot sausage rolls. As well as the two regular beers, Doom Bar and Tribute, there were three guest ales available – the local Great Western Brewery's *Bloody Nora* (blood orange IPA), *Gilt Edge* from Uley, and – guess what? – a mild, the very tasty *Gravediggers Ale* from Church End in Warwickshire.

Next stop was the Horsehoe in Chipping Sodbury, where landlord Dave was in usual good humour. Here we were greeted with an array of handpumps serving a total of seven beers, including *zoo* from Palmers, *Port Stout* from Hanlons, and another mild, this time an unusual and refreshing blonde mild, *Jester Brew 5* from Goff's in Winchcombe, Gloucestershire. Here the sun-trap garden was the place to be, and Dave and his wife Gilly have done an impressive job in creating a perfect summer drinking area.



The Beaufort Arms, Hawkesbury Upton

Unfortunately there was no time to linger as we had to be at the **Beaufort Arms** in Hawkesbury Upton in time for our pre-ordered lunches. Mark Steeds, the landlord and a local historian, was celebrating 25 years in charge of the pub with a 'Jubilee Beer Festival' in the skittle alley. An impressive ten beers were available on the stillage as well as four more on handpump at the bar. The festival beers included ones from local breweries Arbor, Bristol Beer Factory (*Milk Stout*), Good Chemistry, Kettlesmith, New Bristol Brewery, and Ralph's Ruin (based at the Royal Oak in Twerton, Bath). Also available was yet another mild ale, *Ruby Mild* from Rudgate in York, which went down very well with the party, along with the most popular item on the menu, faggots, peas and chips, with the faggots locally sourced from Hawkesbury Farm Shop.

After an extended stay at the Beaufort Arms it was just a five-minute drive to the next pub, the multi-award-winning **Fleece** in Hillesley (congratulations to Rod and Karen for their latest award as Gloucestershire Pub of the Year). Karen and Rod have been at the pub since September 2016 and they have increased the cask ale offerings and the pub now boasts seven beers on handpump. Beers included some from local breweries Stroud (very tasty *Big Cat Stout*) and Uley (6% *Pigor Mortis*) as well as another mild, *Gravediggers Ale* from Church End again. The large garden here also proved to be popular as the sun was still shining. As we were leaving live music was starting in the bar and overall this was a very impressive village pub – we even had to queue to get in the door, which I don't expect local resident Prince Charles had to do when he called in for a pint last year!

After a slightly longer trip through the pretty Gloucestershire countryside, Wotton-under-edge and Charfield (which now boasts two



The Fleece Inn, Hillesley

micropubs, too small for us to call at), we arrived at the **Anchor**, just outside Thornbury. This is a regular stopping-off point on these trips and Dave, the landlord, didn't disappoint us as he also had a mild ale on sale (*Jester Brew 5* blonde mild again) alongside six other beers from all over the country, including *Seahorse* from Salcombe brewery in Devon and *May Day* from Camerons in County Durham. Here the garden was popular again and it boasted an impressive number of hanging baskets.

Our final scheduled stop was the **Butcher's Hook** in central Thornbury. This freehouse opened in August 2018 under the stewardship of Pete Tiley, landlord of former national CAMRA Pub of the Year, the Salutation in Ham. Pete was behind the bar to greet us, and whilst we were not to see six mild ales in a row, there were five interesting beers on handpump, including three from Tiley's own brewery at the Salutation, *Jaipur* from Thornbridge and *Big Cat Stout* again from Stroud brewery. This was the first visit of many of the party to this pub, formerly an Indian restaurant and a butcher's shop prior to that. The pub is a 17th-century Grade II-listed building and many of the period features have been retained. In fact the pub has recently been highly commended by CAMRA in the 2018 Pub Design Awards in the 'Best Conversion to Pub Use' category.

Sadly it was time to end the trail and return to central Bristol via Gloucester Road, where a number of the party decided to make the **Drapers Arms** the unofficial seventh stop. Here the usual large range of beers were on sale, eight in total – no mild but a gorgeous *Riverside Stout* from Froth Blowers brewery in Birmingham. All in all a successful inaugural South Gloucestershire Ale Trail, albeit with plenty of mild ales available.

Martin Gray
(Photos by Tim Belsten)

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News from Great Western Brewing (GWB)

A visit to GWB's 'small but perfectly formed' brewery shop in Hambrook in mid April was an opportunity to talk to Leanne Stone who revealed some recent news and their upcoming plans for summer and beyond.

The brewery's new range of beers under the '**Hop Union**' name are doing well, and GWB were proud to have been awarded Silver in March for their Hop Union IPA in the 'South West Keg Premium PAs' category of the SIBA Regional Independent Keg Beer Awards 2019. This is quite an achievement due to it being their first ever keg beer (which is unfiltered and unfiltered, by the way).

Their core range of cask beers remains unchanged, comprising **Maiden Voyage**, **Hambrook Pale Ale**, **Old Higby** and **Moose River** (watch out for this 5.0% American pale ale in Wetherspoon pubs nationwide during August). These cover a wide spectrum of beer styles, both light and dark, and hoppy versus malty.

Complementing them for summer will be **Summer Pale**, a golden 3.8% hoppy pale ale, brewed with East Kent and Citra hops; this will be replacing the **Bloody Nora** cask ale, which will continue in keg form for the first time.

Other seasonal beers will be **Alpha Centauri**, a 4.3% American-style pale ale brewed with Comet, Polaris and Jester hops and available in August; **Apricot Blonde**, a 4.4% beer brewed with real apricots and a sell out every year so far, available in June and July; and the interestingly named **Malty McMaltFace**, a 3.7 % malty session bitter, brewed with a high malt bill along with Fuggles and Magnum hops, available in May (possibly run out by the time *Pints West* is out).

With the addition of the new fermenters and hop rocket (as reported in the last issue), GWB are in the process of ordering a new brew house which should be arriving around the beginning of September; with the new kit they hope to increase their range and will be brewing a lager to join the Hop Union range.



The GWB brewery shop

The GWB brewery shop is open Monday to Friday from 10am to 5pm, and every Saturday from 10am to 2pm, with a great range of beer available to purchase. There should always be three cask ales available to choose from, and they can be flexible when pre-orders are made. You can also make online orders on their website www.gwbrewery.co.uk.

The Rising Sun in Frampton Cotterell, effectively GWB's brewery tap, is celebrating its 10th 'SunFest' this year with a soul-themed weekend. It will take place on 2nd, 3rd and 4th August. As always, they will be supporting the charity Help For Heroes. The festival will have a variety of beers and ciders selected from a range of brewers along with their own ales.

At other times the Rising Sun has a very popular bar with a great range of GWB ales and regular changing guests. Food here is served 12 to 2pm lunchtimes and 6 to 9pm evenings, with Sunday lunches 12 to 7pm.

John Farmer

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Inn and around Portishead

Having given them a few months to settle down after both pubs reopened under new management, I recently visited the Poacher and the Old Mill in Portishead to see how they were faring.

These pubs have quite a bit in common. To start with, they both have historic significance. The **Poacher** is the oldest pub in Portishead, dating back to the 1600s. It has a prominent position halfway down the High Street with seating in front of the pub, a beer garden at the rear and with a good-sized customer car park. The village green had once been sited in front of the pub.

After a long period under the capable management of first Ron Hazelton, and then son Mark, when real ales featured prominently and the pub even appeared in the *Good Beer Guide*, the Poacher has in recent years experienced a number of landlords and it was with some concern that I noticed that the pub had closed. However, it swiftly reopened at the end of November 2018, after only three and a half weeks of closure, under the new management of Sian Powell, her son Calum, and Gary Berwick, but remaining under the ultimate ownership of Ei (formerly Enterprise). Looking at the amount of work done to the inside of the building, it can't have hurt that landlord Gary has experience in the building trade. Although Gary is new to the business, Sian has another pub – the Angel in Long Ashton – with which she has been involved for the last 16 years. I am pleased to say that real ales are a big part of the new establishment with a line-up of regular beers Bass and St Austell's Tribute, and also two guest real ales. When I last visited the changing beers were Wells Bombardier and Otter Amber. The ales are priced at £3.90 a pint (£4.20 for the Bass).



You will notice when you enter the Poacher's building that the inside is of a high standard and has some interesting pieces of furniture, including a log burner set into a feature fireplace. Sports televisions no longer dominate and there is a new doorway into the conservatory extension which is laid out for eating and could be used for parties. You can also eat in the original part of the building and the food offering will be important to the pub. Everything is

cooked in-house, using local produce where possible. The pub is child- and dog-friendly and, although there is no disabled toilet facility, it is possible for disabled customers to get access. The new managers have clearly created a clean, welcoming and comfortable place for eating and drinking. The pub is open from 10am till 11pm (10.30pm Sundays). Food is available through each day from 12 noon till 9pm.

Like the Poacher, the **Old Mill** is on the High Street, being at the end nearest to the Marina. Other similarities are that it has a customer car park and a beer garden and it has historic interest – once containing a water mill dating back to at least the 18th century. The Old Mill has had difficult times lately, being closed a number of times for long periods after different management teams were unable to run it in the long term. The Old Mill is also ultimately owned by Ei and some credit needs to be given to them for keeping the pub going. The interior of the pub had been massively rebuilt and modernised before reopening in 2013 and then added to by following managements so the décor was already of a decent standard.

The new management here are Wessex Pub and Dining Group who have done their own makeover and, since reopening the pub in December 2018, this group have shown their intent to establish the Old Mill as a major player in the already busy Portishead social scene. The aim of the new management is to deliver high-end pub food featuring steaks, burgers and pizzas and using local products. The Sunday roasts are a big part of the food offering that day. The hours have been extended so they now run from midday to midnight (to 2am Friday and Saturday nights).

The main part of the pub is on the ground floor which has two bars, the rear one leading to a pleasant beer garden and is open at weekends. Upstairs there is additional space including a further bar. Bookings are being taken for the three function areas. The Old Mill is child and dog friendly. It has a separate disabled toilet and a stair lift. Being an old pub, there are steps leading through the front two entrances but disabled access can be made through the rear, garden entrance – although there is then a step up to the lower main bar.



On the drinks side, the regular real ales are Timothy Taylor's Landlord, which costs £4.50 a pint, and Sharp's Doom Bar for £3.95. There are plans to add to this range and the new managers are proud of their line-cleaning regime. In addition, customers have a choice of 50 different wines, and gins and cocktails feature strongly.

Meanwhile back at the **Siren's Calling** at Portishead Marina, I am proud to say I attended every one of the 15 matches of the Bristol Beer Challenge which culminated in the grand final on 2nd March between Bristol Beer Factory and Glede Brewery from Clevedon. To recap, football fan Andy Holian had invited 16 independently-owned breweries in the Bristol area to compete in a 'Beer-Off' competition. Each brewery chose one beer in the first round to compete against the beer from the other brewery it was drawn against and the one whose 72 pints sold first went through to the next round. In the second and third rounds, each brewery had to field two casks each holding 72 pints at the same time and when one of the two breweries' 144 pints sold out, they went through. The final saw three beers from each brewery up against the other.

Most of the early round matches went as expected with the larger breweries going through, possibly because customers recognised their products better. There were a few surprises though. Local brewery, Glede, took on the challenge with gusto and brewer, Howard Tucker, attended every round he was in along with his very own barmy army of supporters (known as the 'Glee-Dees') who grew in numbers as they progressed through the rounds until he fielded two minibuses of supporters for the final. The Siren was packed for the final and it was reminiscent of the old days of Friday lunchtimes in industrial towns as the bar staff were lining up the pints ready as the first, second and third offerings were unveiled every half an hour. Tom Clermont from Bristol Beer Factory bravely attended on behalf of that brewery and did his best to face up to the Glede hordes but there was no stopping the Glede pints pouring and the final was duly won by Glede Brewery.

There were a number of other highlights of the competition which come to mind. One is the amazing Cinder Toffee Stout fielded by New Bristol Brewery in their second round which was like drinking a Crunchie bar. The other is Ash from Moor Beer who turned up for round one with arguably the beer of the competition and who gamely took on the Glede Army and proceeded to personally make considerable inroads into Moor's Nor'hop cask – although, when she discovered Glede had won by only two pints she was disappointed that she had not managed to increase her own capacity. Ash was to be seen at the final sampling the final beers and gets my vote as player of the tournament.

For the record, the three Glede beers in the final were Golden Dawn and Percy's Porter – their two best sellers – plus Tucker's Tipple. Bristol Beer factory certainly did not play safe and put up Low Rider, Beam Me Up and Moutere. Congratulations to Andy of Siren's Calling for running



Butcher's Hook

Highly commended in pub design awards

The Butcher's Hook in Thornbury, Gloucestershire has been 'highly commended' in CAMRA's Pub Design Awards for its conversion to pub use last August.

The former butcher's shop dates back to the mid-17th century and boasts a Grade-II listing. However, it had since been transformed into a clocks/antiques shop, and then later an Indian restaurant, before it was left empty and derelict for two years from February 2016 to August 2018. The building was in a poor state and required significant structural modifications to turn it into a functioning pub, including an extension to the back.

The existing trade areas were redecorated as sympathetically as possible. The removal of the chipboard flooring revealed an old flagstone floor and many period features such as the butcher's meat rails and hooks have been left in place. A brand new bar counter was built to serve eight real ales and five keg lines, and traditional, antique furniture was brought in. The revival of the pub made it the first new pub to open in Thornbury in the last 150 years.

Andrew Davison, chair of CAMRA's judging panel, said: "The simple presentation of the interior uses original features in a way that attracts the eye. The landlord Peter Tiley and the owners Sir George and Lady Joanna White have resisted the temptation to over-elaborate, with the result that the conversion is very sympathetic to the Grade II-listed building. It is apparent that great care has been taken to retain original



features such as the screen partition between rooms two and three, original flooring, a sunken wall cupboard, and the meat hanging rails on the ceiling and hooks on the walls from the butchering days."

Landlord Peter Tiley, who also runs the former CAMRA National Pub of the Year, the Salutation Inn at Ham, said: "I consider myself extremely privileged to have the opportunity to create and run a brand new pub in such a historic building. I'm very grateful to the owners George and Joanna for allowing me to do so and for sympathetically renovating and redesigning the Butcher's Hook to enable it to be used in a way which serves the community and brings a new lease of life to a very beautiful old building. Huge credit is also due to my partner and designer Lizzie Hammond who was instrumental in the final design and fit-out stages in which we decided to allow the building's historic features to shine through. This 'less is more' approach is reflected in the simple and traditional way we run the pub – we provide great quality ale, cider and cheese and let conversation, people and the building do the rest. We are utterly thrilled and delighted to have the pub recognised by CAMRA in this way."



the competition and to Howard for winning it. Andy has promised to run the event every year. By the end of May this year, the Siren will have completed their first year of business and what a great year it has been.

With the reopenings of the Poacher and the Old Mill, and before that the Plough, there are no pubs closed and boarded up in Portishead at the moment. In addition, we have the newer cafe bars in the High Street, Impero Lounge and Venga, and the Wetherspoon pub, the Posset Cup, in Harbour Road. What with the bars and restaurants in the Marina area, Portishead is vibrant and has become something of a destination town. I am also pleased to report that North Somerset Council have given approval to plans for a new micro brewpub opening in the town's High Street precinct. The planning application was for the conversion of what had been a fish and chip shop. The application has been made by Portishead Brewing Company who currently brew in Holland and sell their beers in bottles. The aim is that the new bar will be open from 10am, closing at 10pm Tuesday to Thursday, midnight Friday and Saturday and at 6pm Sundays. This will be the first commercial brewery in the town in my memory.

Neil Ravenscroft



From the left, Howard Tucker of Glede Brewery, Andy Holian, owner of the Siren's Calling, and Tom Clermont of Bristol Beer Factory

‘Watering Holes in the Desert’

brought to you from Weston-super-Mare

Welcome to *Watering Holes ... the Weston-super-Mare bit of Pints West.*

Having welcomed the Black Cat micropub into the world last November, Weston has now seen its second new pub in five months open in the town centre! **The Cat and Badger Ale House** opened its doors in April and what a delightful, quirky place it is. Henry Woodsford’s article will tell you more – if you haven’t already been, why not join us at our CAMRA social there on Thursday 13th June?

In this edition of *Watering Holes* we have articles covering the three pubs in Milton, namely the **Borough Arms**, **Bristol House** and **Windsor Castle**. The first two have overcome periods of uncertainty and now appear to be in good hands. The Windsor is in the process of changing hands so we have to hope for the best – we all know how vital good management is to a pub’s success and viability. Another pub whose future is, yet again, uncertain is the **Woodspring** in Worle, which has a ‘new publican required’ sign outside. It has always puzzled me why companies put these kind of signs outside a business. It certainly risks blighting the business – I wouldn’t necessarily choose to enter premises where the people running it are either leaving or don’t want to be there. Who would eat at a pub which has a sign outside (which you often see) saying

Focus on Milton: 1. The Borough Arms

The Borough Arms is one of those large community pubs that has struggled in recent years. Declining customer numbers, frequent changes in ownership and management – the usual recipe. However, things are now looking up! In November 2018 Simon Blaker took over at the helm. Simon has a wide experience of running pubs – prior to taking over at the Borough Arms, he managed the Duke of Oxford in Weston town centre when it reopened in 2016 after the demise of its previous incarnation – the late, unlamented Kameleon. Simon quickly made the Duke a quirky, welcoming pub with imaginative features and serving excellent beer. However, Simon has always liked the role of trying to turn around struggling pubs then moving on (the Borough Arms is his 18th pub!), so once the Duke was established he went to look for a new challenge.

Simon has decided that, for once, he wants to actually settle down in one pub for a few years and, living locally, saw the Borough as a good opportunity. The pub is currently owned by Star Pubs, which is the leased pub part of Heineken UK. The Borough is a large, one-room pub and the latest refurbishment has created a nice environment. Since taking over Simon has made the pub an attractive, welcoming place to visit and the local community appears to be responding positively to this. Getting the basics right has started producing dividends and Simon is pleased with the progress that has been made – he reports that the drinks side of the business has seen a 200% increase since he took over.

On the beer front the one permanent beer is Bath Ales Gem which Simon says is hugely popular. This is supported by two or three guest beers. On my visit these were Marston’s new beer 61 Deep, named after the depth of the well at the brewery, and Ringwood Razor Back. Prices are generally £3.30 a pint, with a 30p discount for CAMRA members.

Simon is particularly keen for the pub to get a reputation for offering a high-quality but affordable menu, using quality, fresh products. The regular menu is topped up with dishes that are certainly not normal

‘chef wanted’? Do people really decide to buy a pub on a whim by driving past it and seeing a ‘for sale’ board?

On the subject of food, the aforementioned **Black Cat**, in collaboration with the newly-opened Catch fish and chip restaurant, does a Friday night ‘Beer and Batter’ special where you can have fish and chips (other options include a veggie) and a pint for £8.25, which in effect means a large portion of fish and chips with home-made tartare sauce, ketchup, vinegar, etc, for £4.75 – a big saving on most chippies’ prices. You order at the bar and the food magically appears at your table a few minutes later. This runs from 5.00 until 8.15. All I need now is for a pub in town to enter into a similar collaboration with a good curry house.

The Weston Lions will be holding their annual Real Ale and Cider Festival on Beach Lawns from Friday 26th until Sunday 28th July.

Finally ... he’s back! After much public clamouring this edition sees the official return of Robin E Wild with his *A Round With Robin* column.

Please feel free to come along to one of our social events (see the diary section inside the back page) – you do not have to be a CAMRA member, unless otherwise stated.

Tim Nickolls



pub fare. Recent specials have included ‘Alabama Chicken Slammer’, ‘South African Lamb Potjie’ and ‘Barbary Duck’! (Don’t worry veggies and vegans – you are also well catered for.)

The pub is welcome to all, including dogs, and there is a garden that is very popular, particularly with families. The once-dormant skittles alley now has no less than seven teams booked to use it from September. There is a pool team, a Sunday night quiz, and on Wednesdays it houses the Weston Toy Library – all part of being part of the community and also attracting people into the pub who might not normally venture in. There are large screens at either end of the pub, which has two Sky boxes – although Simon says that whenever cricket is on one of these gets monopolised by a local recently-retired CAMRA member (hello Kevin Williams). There is also a function room available.

This large imposing pub is located on Locking Road, 100 metres from Weston Milton railway station; the Bristol-Weston bus service stops outside and there is a large car park.

If you haven’t been here for a while, give it a try – you may well be very pleasantly surprised.

Tim Nickolls
(photo courtesy of Simon Blaker)

Focus on Milton: 2. The Bristol House

The Bristol House is located on Milton Road, close to Ashcombe Park and about 15 minutes walk from Weston town centre (bus route number 7 runs frequently and stops outside). The 1930s community pub has had a turbulent time over the past decade. Lacking investment, customers and TLC, the Enterprise-owned pub was in a moribund state and in 2012 attracted the attentions of Tesco, who wanted to close the pub and convert it into a convenience store. This angered the local community who felt that they already had plenty of local shopping options but only one pub. A campaign group was formed, led by local resident Mark Thyer. Mark successfully got the pub listed as an Asset of Community Value, organised a successful petition and orchestrated a media campaign that saw the pub and the residents battle against a global company become well known beyond Weston. The result of their efforts was that Tesco backed off and everyone thought that was the end of the matter. However, the Co-operative Group then raised its unattractive head and applied for conversion to a convenience store. The local campaigners sprang back into action and successfully convinced the local authority to refuse the application. The group’s efforts had drawn much admiration and in November 2016 Mark and colleagues were presented with a national Pub Saving Award from the Campaign for Real Ale (covered in *Pints West* 113 – available for viewing on-line).

It would appear that Enterprise got fed up with the battles and resigned themselves to the fact that they would not be able to secure a financial windfall from selling off the pub to a major developer, and in September 2017 they sold the freehold to Weston resident and businessman Pete Tilley.

I had made a few visits in recent months, noticing a much improved interior and plenty of signs that the pub was going through something of a renaissance, for instance plenty of customers! I decided that the time was ripe to meet up with Pete and find out how things have been going since his acquisition of the pub. We met in the pub on the afternoon of the May Bank Holiday Monday and the pub was steadily busy with around 20 to 30 people for the duration of my visit.

Pete talked through the major refurbishment that had taken place, which had converted the pub from being rather drab and cold into a modern, light and comfortable venue, whilst retaining its traditional pub feel.

You enter into a large lounge area with a second, smaller room to the left. This was the old public bar and contains two screens primarily for sports and a pool table. There are also two large screens in the lounge, with both Sky Sports and BT Sport available.

As with most pubs these days, the food offer is important to the pub’s viability. Pete had undertaken a thorough makeover of the kitchen and cellar and a great-value menu has been introduced. The pub opens at 10am every day and offers a range of breakfasts at pretty much unbeatable prices – starting with a five-hot-items breakfast with toast and unlimited tea or coffee for a mere £2.99, up to the largest breakfast at £4.99, with vegetarian options. Pete acknowledges that these prices do not generate a lot of profit but the workmen and local residents who come in tend to then also come back at other times. The rest of the menu is available from 10 to 3 then 4 to 9 every day, with Sunday roasts running from 12 to 4. There are a range of traditional pub-style dishes on the menu, with lunches at two for £10, and the top-priced item is a mixed grill for £9.99. Wednesday night is curry night where you can have a choice of curries (“All home-made – nothing out of a jar!” says Pete) and a pint or other drink for £7.99.

On the all-important ale front, Pete started by selling Butcombe Original and Sharp’s Doom Bar. However, sales of the latter were weak so this was dropped and there are now two guest beers to keep the Butcombe company. The Butcombe is sold at the fantastic price of £2.25, with the guest beers costing an attractive £2.75. Pete says that he is able to sell beer at these prices as, being a freehouse, he can negotiate his own prices for beer rather than having to pay the extortionate prices demanded by pub companies. The guest beers on



my visit were St Austell Tribute and Box Steam Piston Broke. Local breweries such as Pitchfork Ales and Quantock often appear and Pete says that he has no problems keeping three real ales ticking over nicely.

Pete is happy with trading levels since he took over and with the good response that there has been from the local community.

I revisited the Bristol House with friends two nights later to have a curry and watch the Ajax vs Tottenham football match. It was busy when we arrived at 7pm, with several families and other groups dining. These were gradually replaced during the course of the evening by people who either wanted to watch the football or simply have a drink. There was always around 50 people in the pub which, for a community pub in the middle of the week, seems very heartening.

Pete and his pub manager Kane Hazzard (pictured) seem to be proving what can be done when a pub on its knees and considered unviable is freed from the constraints of pub company ownership and is taken on by positive people with the right ideas and a genuine desire to make their pub a centre of the community.

Tim Nickolls



Focus on Milton: 3. The Windsor Castle

The sad news at the Windsor Castle on Upper Bristol Road is that licensee Dave Gough and manager James Carter are leaving at the end of July, having run the pub for 12 years. Over this period they have been an excellent example of how to run a great community pub.

The lease on the pub expired back in February and both have decided to move on to other things. At the time of writing they believe that the owners, Ei Group (formerly Enterprise Inns), are well advanced in negotiations with potential new licensees and that if this is not completed by the time they leave, Ei Group will put in a temporary manager to avoid a period of closure.

We wish Dave and James well and know they will be sorely missed by their many regular customers.

Tim Nickolls

Good Friday in Worle

This year the annual Weston-super-Mare CAMRA sub-branch Good Friday Crawl, led by Robin Wild, was around Worle. Worle is a village to the east of Weston-super-Mare with good transport links (train and bus service). Now somewhat a traditional event for our sub-branch, it's the first Good Friday crawl I can recall that has been in tropical weather – unusually for a bank holiday weekend it was sunny and warm.

By the time we arrived on the bus at the Worle terminus and headed across to the starting pub, the **Parish Pump**, it had turned into a very pleasant afternoon. The pub is located directly opposite Sainsbury's, an approximate five-minute walk from Worle train station, and the well-kept Butcombe Original here was nice and refreshing.



Parish Pump



Nut Tree

Next on the crawl, after a short walk, was the **Nut Tree** in Ebdon Road. Here the selection available was Bath Ales Gem, St Austell Proper Job and Tribute, and Sharp's Doom Bar. We were able to sit outside in the garden and enjoy the sunshine before making the short trip up the hill to the **Old Kings Head** on the Scaurs. Here we enjoyed Box Steam Piston Broke, again making full use of the garden although by this time we were looking for the umbrellas to get a bit of shade.

Leaving the Old Kings Head we headed down hill into Worle High Street. First at the **Lamb** there was again Butcombe Original, and then further along at the **Golden Lion** there was Otter Springfest and Sharp's Doom Bar. The Springfest was a 4% session ale and set us up nicely for the slightly longer leg of the crawl to the final pub, the **Borough Arms**. Newly refurbished (and offering a CAMRA discount), the beers on offer were Otter Ale, Bath Gem and Exmoor Gold. Again we sat in the beer garden for this our last ale. The Borough is very conveniently situated for the bus back to Weston centre after a pleasant afternoon.

All of the pubs visited were dog-friendly inside, although we sat in the garden at most of them. Poppy's pub of the day was the Parish Pump which had help-yourself dog biscuit jars.

Liz Brady

A Round with Robin

After an absence of two years during which time innumerable fellow drinkers, both in CAMRA and not, have enquired as to when I will return to write this column, I have finally relented. So here it is.

As I may be the only contributor to write for *Pints West* about the 'new' **Tucker's Maltings Festival**, I'd say it was just as successful as the previous 26, and more chance of sitting comfortably to enjoy one's beer. As the Maltings are now closed, the festival, run by the Society of Independent Brewers (South West), was held in huge marquees on the field opposite the Maltings. About 300 beers were on sale from casks at £1.70 a half pint, ranging from *Hunter's White Gold* at 3.6% to *Coastal Erosion* at 7.5%. 71 brewers were represented. Two brewers included, though not in the printed programme, were Archers of Swindon and St Ives. Just for the record my two favourites were *Downton Dragon IPA* (5%) and *Gritchie English Love* (4%).

I have always had a keen interest in the price of beer and in previous articles have made a point of letting readers know where value for money could be obtained. A case in point would be on a Weston sub-branch tour of Worle pubs which I led on Good Friday; the price of beer ranged from £3.80 to £2.20 a pint without recourse to a Wetherspoon pub. The average price was just under £3.30 a pint. My favourite beer was to be found as the guest ale at the **Golden Lion** in Worle High Street. Here the regular *Sharp's Doom Bar* was £2.20 a pint, while the guest *Otter Springfest* was £2.40, and I could have quite happily stayed there all day and watched the Worle (sic) go by!

Since August 2018 when **Fishponds Brewery** at the **Star**, Fishponds Road, landed their first three beers I have tried to visit the pub at least once a month. The best time to go, for exceptional value for money, is after 4pm Monday to Thursday when the beers are just £2.60 a pint. Normally at least one of their own beers is available with, more often than not, Dawkins or Bristol Beer Factory beers.

Another pub that may not always spring to mind is the **Royal Oak** at Twerton where the pub's own **Ralph's Ruin** beers are always available, sometimes with three or four of their beers to be tried. Before Christmas 2018 I visited there to try their Belgian-style *La Ralph* (8.7%) at £1.60 a half, which I hope they repeat this year. *Ivory Tower* (4%) at £3 a pint is my favourite of their regular beers, but one is cheaper still and the most expensive is normally the *Downton Chimera IPA* (6.8%) which is £3.60 a pint with CAMRA discount.

I also use the 'happy hour' fairly regularly at the *Gryphon* in central Bristol on Tuesday or Thursday evenings (after 6pm) where non-premium strength ales are £3 a pint, and also the **Phoenix** between 5 and 7pm weekdays when beers sell for £2.90 a pint, with usually *Independence* from the Bristol Beer factory available, and often a New Bristol Brewery (unfined) beer too.

Finally in this article I thought I'd mention the Black Country in Dudley Borough where I was fortunate to be taken in March, with a small group, by a friend celebrating his 60th birthday. The price range was from £2.45 a pint (*Batham's Bitter* in the Vine, Brierley Hill) to £3.60 (*Sadlers Hoppen's Hut* in the Windsor Castle, Lye). Returning to Weston-super-Mare we called in at the micropub at Charfield – the **Pear Tree** – for *Three Engineers Gladiator* (4.4%) at £3.20 a pint.

Robin E Wild



The new Cat and Badger Ale House

Ale houses in Weston-super-Mare are likes buses – you're waiting for what seems an eternity for one to be built, then two begin pouring pints in a matter of months.

No sooner had the last edition of *Pints West* been printed – in which the proprietors of the town's first micropub, the Black Cat, were quizzed – than another public house specialising in local ales began pouring pints.

The Cat and Badger Ale House opened in April and has enjoyed a booming first month of business. Licensee Chris Knights (pictured) has been involved in either running or working at many public houses across the country in the past 20 years, including the Bull and Bush in Torquay and the Moor Moll in Hertfordshire.

Chris said: "I have always liked pubs which serve quality beer at reasonable prices in a nice environment, and I felt this is what Weston needed. I spotted a gap in the market and wanted to create my own pub because I believe people will travel into Weston to drink here. We are very traditional and cater for those drinkers who enjoy a quiet pint; we want people to discover us themselves."

Its ethos is to buy and sell local – beers from Box Steam, Pitchfork, Cheddar Ales, Quantock, Yeovil and more have been served thus far. Its artwork was designed by Weston College student Laura Williams and pies are purchased from Clark's in Bristol.

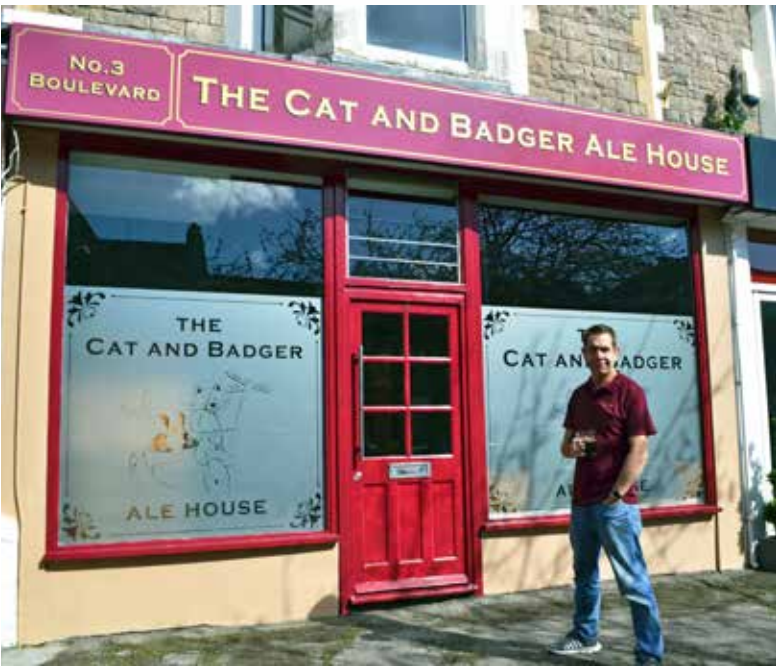
The watering hole will open from noon to 11pm from Thursday to Saturday and from noon to 4pm on Sunday, and aims not to be a noisy nuisance to businesses or neighbours. What separates the Cat and Badger from other watering holes is it gets its beers prepared for opening on the Thursday, so they are all fresh for that weekend, meaning any beer which is leftover on the Sunday gets chucked away.

Its stock changes week to week but they will always have four ales and two ciders on at any given time. Its interior has a traditional Victorian and Edwardian feel to it and the ambience caters towards those who enjoy a front room-type scenario where they can quaff a good beer in a relaxed setting.

Chris is keen to highlight that he sees the Cat and Badger as an ale house and not just a micropub, and believes it and the Black Cat will complement each other, rather than be direct competitors.

He explained: "The Black Cat put in planning permission at the same time as us; we just both had the same idea on the same day. This building was an old estate agents which had been empty for more than 18 months so it needed an extensive refurbishment; there was more work to do through planning and building control.

"Not many places in Weston sell beer directly from the barrel like us, and we won't be serving keg beer. I see it as Weston now has two small pubs but we are not in direct competition with each other; a lot of people go to both and not just one. I also believe we are the only pub in Weston which has lined pint glasses so we can make sure we serve everybody a full pint with a head. It is quite easy now to have a crawl around good ale specialists in the town centre, with the Regency and the Brit Bar all in a reasonably small area which people can get around."



The pub has no website or social media channels as it wants people to 'discover us themselves'. CAMRA members get 30p off a pint and save 20p on a half of beer and cider, as do members of the emergency services.

The dog-friendly establishment will be imminently rolling out a Sunday pie and pint deal for £6.

Reflecting on the first four weeks of trade and looking ahead, Chris commented: "It has been a cracking first month and things could not have gone much better. People are discovering us and coming back regularly, which is exactly what we want. I think we need to keep doing what we are doing and consolidate over the next six to 12 months – we have achieved a huge amount by keeping things simple and so far the feedback we have had from CAMRA and others has been positive. The next six months is all about finding ourselves and establishing a presence in Weston. We're not intending to start franchising any time soon!

"Given our location there isn't much scope for us to expand the building; we are sandwiched between a restaurant and an estate agents. Our next aim is to build a bike rack outside; we get a lot of people coming on bikes for a tea-time drink and we like to be encouraging green travel.

"I'm also aiming to get on the Micropub Association website to boost our profile but we are deliberately not on social media; people have asked if we can post our beers on Facebook but we do not know when something will sell out. But what I can guarantee is there will always be a light beer, a dark number, and an amber or copper option."

Henry Woodsford



Epic Beers

The Epic Beers brewery, located in West Hewish just outside Weston-super-Mare, is once again hosting a 'Brews, Blues & Barbecues' event on 13th July. It is seeing good ticket sales so far and promises to be an excellent day, with five live acts, and potentially fifteen different beers available.

Free parking is available nearby and the Weston-Bristol buses run along the A370 a few hundred metres away. Children and well behaved dogs are welcome. There is also a discount on the entry price available for CAMRA members.

Pitchfork Ales

The Pitchfork Ales half of the Epic Beers operation has just launched the latest special, *Bullion Bronze*, which is a 4.2% traditional bitter made using Bullion hops. However, they have 'modernised' it with the inclusion of Olicana hops, a relatively new English variety, to add some extra aroma and zesty flavour to it. Initial feedback has been really positive and they are pleased with it.

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3D BEER



Brews, Blues and Barbecues last year

A number of the Pitchfork Ales beers are now available in bottles – namely *Pitchfork*, *Old Slug*, *Firebox* and *East Street Cream* – all of which are bottle-conditioned (and therefore 'real ale in a bottle'). They are only available from the brewery so they'd welcome anyone wanting to purchase any to come on down and have a pint and a chat with them whilst picking them up. They're also available in three-bottle gift boxes.

Looking further ahead with Pitchfork Ales, the back end of the year is going to be a delight for those who have been familiar with their beers for a while. *Santa Fé* is making a comeback for Christmas; it will have been three years since it was last brewed and will be back in cask and, for the first time ever, in bottles too. The bottles will be a very limited run and may even become a collector's item if you can resist drinking them.

3D Beer

Just released under the 3D brand is the new American IPA, *Five-O*, at 5.0% ABV, with five varieties of American hops, described as beautifully golden with all the expected American hoppy goodness. The recent *Sheridan's* Irish coffee milk stout reportedly went down very well, including at the Bristol Beer Festival, and is apparently their highest rated beer on Untappd. It has inspired them to do more and they have a summer session IPA in production now ready for June. *Easy Peasy* is a 4.0% golden beer made using Europils lager malt and Kazbek lager hops from the Czech Republic, and is infused with yuzu to give it a gentle hit of lemon (yuzu is an Asian citrus fruit similar to a lemon but much softer in flavour). With some ale drinkers tending to move to colder lagers and ciders in the summer, *Easy Peasy* is their attempt at a perfect easy-drinking and refreshing cask beer for those warmer days.

They also have three beers in bottles under the 3D Beer brand – *Down Under*, *Redpool* and *Sheridan's* – again all available direct from the brewery only and also available in three-bottle gift boxes.

On a final note, Dave Turner at Epic Beers added: "On Friday 19th July, as part of the two-week-long, North Somerset Food Adventures, we're opening our doors from 2pm for free brewery tours, free tastings, and opportunities to meet the team, including joining us for our (almost) weekly wind down we call *Beer o'Clocks* where we sit down with a pint and relax. It's all completely free (including the beer!) so any of your members would be welcome to come along."

Vince Murray

News from Dawkins Ales

Dawkins was celebrating in April with three gongs for their beers in cask and bottle at the largest beer festival in the South West at the Maltings in Newton Abbot. Sadly Tucker's Maltings itself has closed after many generations so this huge event was held in marquees in the field opposite. Brewery founder Glen Dawkins (pictured) said: "Awards at this contest are highly prized as it is held by our trade body SIBA and the beers are judged blind by our peers and real beer enthusiasts."

Silvers went to **Ultra IPA** in bottle and **Foresters Black** in cask, and Bronze went to **Bristol Blonde** in cask. Foresters Black has become so popular that it is nearly available all year round, only pressure on the brewing schedule prevents more brewing of this smoked oat milk stout, proving that despite the soaring popularity of well-hopped blondes (as evidenced by Dawkins' best seller now being the New World-style **Easton IPA**) there is still plenty of demand for the dark side!

May's East Bristol Brewery Trail was the best yet with several thousand people visiting Dawkins, Arbor, Good Chemistry, Left Handed Giant and Moor. Dawkins' new **East Bristol Session Porter** was a hit with the cask barely lasting half the first day! This malty, fruity-smooth, light-on-the-hops 4.1% ABV brew is available for the next month or two.

The brewery and the Dawkins pubs (which are the Miners Arms, Hillgrove Porter Stores, Green Man, Victoria Ale House and Portcullis) are strongly featured in a prestigious new publication, the just-launched *Brewery Bible South West* by the renowned beer writer Adrian Tierney Jones. No doubt available in all good bookshops.

For a second year Dawkins will again be supporting the Cinema Rediscovered Film Festival held at the Watershed and the Curzon, Clevedon, 25th to 28th July. New brew '**The Projectionist II**' is a sequel to last year; a malty, easy-drinking mid-strength bitter available across the city, and at the Watershed Cafe Bar of course. Last year '**The Projectionist**' was a sell-out and was later revealed as a test bed for a reformulated **Bristol Gold**. This year is a brand new, exclusive and unrelated recipe.

When will Ashley Down brewery reopen?

I've not done an update on Ashley Down for a number of issues mainly because owner Vince Crocker gets a bit sick of people asking when he's going to start brewing again. However I've managed to gather some slightly tongue in cheek words together for this issue of *Pints West* on a recent visit to the Drapers Arms, the micropub he runs with Garvan Hickey. As you may have read previously, Ashley Down suffered a major fire back in September 2017 and stopped brewing, except for some cuckoo brewing at Twisted Oak brewery in Wrington.

On being very careful, when asking how things were going, Vince confirmed that things were progressing (albeit at glacial pace). He said that the problem was the lack of funds, because he didn't have any fire insurance cover – 'What an idiot!' (his words, not mine) – and so the slow rebuild is being financed from week to week from his Drapers Arms earnings and cuts to the kids' pocket money (which, when challenged, he blamed on the Conservatives' programme of austerity). Even so, over the last year he has replaced the roof, rebuilt the cold room (which is used as additional storage for the Drapers Arms), repaired the drainage, and had lighting installed. And at the end of April he hung a back door and replaced a window. There are still some big lumps of money to be found, as outstanding works include reinstating the three-phase electricity supply, replacing the heating elements, and re-insulating the copper. After that, he said, it's just a few valves and pumps. When pressed for a date for the resumption of brewing he was vague and wouldn't commit to a date but said he hoped to brew before Christmas (he didn't say which Christmas).

He admitted progress has been slow over the last eighteen months or so but, as he says, everything is relative and it would look impressive if he had the use of time-lapse photography.

Tony Durbin



Dawkins Ales are having a significant presence at this year's Great British Beer Festival at Olympia in August as part of a shared independent brewery bar showcasing four of their cask ales. Many of the team will be on hand on the Tuesday to chat to drinkers and potential pub customers and pouring the pints. Glen says it's an exciting adventure to be featured in the top beer festival in the nation.

The long-mooted collaboration with Scottish microbrewers is starting to bear fruit with the first shipments over coming months via Dawkins' Edinburgh sister business Steel Coulson Ltd. Local brewers fill empty casks from Dawkins beers sold in the Steel Coulson Tap in Leith to save transporting air 370 miles! A range from Campervan brewery in Leith and Cross Borders in Dalkeith are first up.

One Dawkins beer heading north is a new brew of **Olicana** brewed for the Leith bar, but expect to see plenty of this new-wave British-hopped brew here in the West Country too. At 4.5% ABV, it has an aromatic, hoppy and a well-balanced bitter edge. The brewery was one of the first to use this hop variety that was the fruit of a research development project by the oldest hop merchants in the country Charles Faram & Co near Malvern.

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The Bar Code
by Eddie Taberner

News from Bath & Borders CAMRA

Rising Sun at the top of Bath reopens as the Claremont

The Rising Sun on Camden Row, which is halfway up the hill overlooking Bath city centre from the north, has reopened as the Claremont following a major investment by owners Punch Taverns/ Red Oak Taverns. The pub went through a soft opening over the course of around three weeks leading up to a full reopening in mid-March. The building has undergone a huge transformation. The refurbishment includes new furnishing, seating booths and high tables, and a completely overhauled outside space that can be used in all weathers. The Claremont is the first of Punch’s ‘Urban Oasis Concept’ series of pubs. The design is intended to promote a community feel, with extended hours (11-11:30 during the week), no TV screens, so encouraging locals to make it a go-to spot. What had been the skittle alley is now a function room with a retractable roof to make it an attractive all-seasons space. The pub, which had been closed since April of last year, will be run by Daniel and Simona Matica, who previously have run their own American diner in Weymouth. They are planning to offer a wide variety of drinks, including cask and keg ales, whilst the food will include a stone-baked pizza selection available till 10pm, which customers can eat in or take away.

And at the nearby Fairfield Arms

There is a new landlord at this now Red Oak Taverns pub. Lessee Ashley, who previously ran a *Good Beer Guide*-listed pub in Polperro, has taken on the Fairfield with his father on a medium-term lease. The pub has been sympathetically refurbished and is now free of tie with four handpumps in action. Bath Ales Gem is a regular with beers from St Austell featuring regularly among the guests. The guests do also include more local beers such as Bristol Beer Factory’s Low Rider, which was sampled on a recent visit by a local member, and found to be excellent. Ashley is aiming to run a wet-led community local. He has installed a ‘cider wall’ with ten fed through a python from the cellar. Live music is featured regularly, there’s a monthly quiz, and there is television for the events such as the Six Nations. There is sawdust on the floor and peanuts on all the tables, a real fire in the left-hand room and a small south facing garden out at front. We wish Ashley and his father well in their new endeavour.

Plan to convert Victoria in Oldfield Park into a nursery

The Victoria Hotel in Millmead Road is under threat of permanent closure following the submission of a planning application to convert the pub and hotel in the Oldfield Park area of the city into a children’s day nursery. The pub currently lies empty. The planning application is for a change of use from category A4 drinking establishment to D1 children’s day nursery. The local CAMRA branch believes that the pub has not been marketed for a sufficient length of time under Bath & Northeast Somerset’s planning guidance and hopes that there will plenty of objections from locals. (The planning application reference is 19/01447/FUL and was received on 5 April. The deadline for consultation would have expired on 4 May and the target decision date is 5 June.)

New pubs opening in Bath

We may have as many as three new pubs opening in Bath whilst we understand that the **Grapes** in the city centre is shortly to reopen. A £1 million refurbishment of the Bath restaurant **Garfunkel’s** on Grand Parade has been given the go-ahead to be converted into a **Brunning and Price** pub. The current restaurant and future ‘mega-bar’ is on the ground floor of the former Empire hotel, one of the most iconic buildings in Bath, and is below 43 flats mainly occupied by elderly residents, many of whom objected to the conversion. To the north of the city centre the **Nest** lounge-bar and nightclub, just off the Paragon, has been sold to a ‘big multi-national company’ and is to be turned into a pub and restaurant. The Nest, which under various names has been a nightclub of some sort for more than 50 years, held its last event on 6 April. There is a new pub that has recently opened in the Octagon in the city centre. The **Botanist**, which has a sister pub in Bristol, has been visited on separate occasions by local members but does not appear to be a real ale-focussed pub.

Grapes to reopen this summer

The Grapes in Westgate Street, which has been closed for around two years, is under new management and looks set to reopen in the summer. The new managers have posted on Facebook that it will be free of tie and that they aim to make the Grapes a great community pub. They’re planning a ‘great but small’ menu and on doing some late music and DJ nights. The building dates back to 1317 and has been a public house since the 19th century, having previously been a wine merchant’s.

White Horse, Twerton – Syd Scott RIP

Some sad news from the White Horse in Twerton where the landlord, Syd Scott, died suddenly at his home in early April. Syd had a long association with Bath pubs, some years ago running the Grapes (with Clive Prescott – now landlord of the Cross Keys) and then with his partner Sue and Clive, the Weston. Syd and Sue returned to Bath and took on the White Horse in Summer 2018 and were revitalising this community pub with a focus on ever changing real ales, good value food and regular live music. Syd and Sue were great hosts for the branch charity presentation to the Royal British Legion back in January (see *Pints West* 121). His untimely death is such a shame; he was a great bloke and our thoughts are with Sue and family, who are continuing to run the pub.

Fox & Hounds at Farleigh Wick under new ownership

This large roadside pub mid-way between Bath and Bradford-on-Avon had until recently been under threat of permanent closure. The pub had been closed and on the market for around 18 months and in March a planning application was registered with Wiltshire Council to convert the Grade II-listed building into two private dwellings. In early May we learned that the planning application had been withdrawn by the applicants Ashford Homes. We now understand that the Fox & Hounds has been bought by a local business lady who intends to keep it going as a pub and plans to carry out a historically sympathetic refurbishment of the premises.

Royal Oak in Frome is saved and reopens

The Royal Oak in Frome has reopened following its acquisition by Chris and Marion Pitcher of the Fox & Hounds in Warminster. It has become the latest addition to their estate of six community pubs and an Indian restaurant. The pub, located on the western edge of town, had been under threat of permanent closure. Locals had embarked on a campaign to save the pub and had reached the stage of registering it as an Asset of Community Value when Chris and Marion made their successful bid to buy the pub, thus ensuring its future survival. The pub opened ‘experimentally’ for a single evening on Saturday 13 April before reopening fully from Thursday 18 April.

Cross Keys, Corsley, has new landlords

The community-owned Cross Keys has new landlords. For a while the attractive village pub, mid-way between Frome and Warminster and near to Longleat, was without landlord and being manned by its owners, but since 1 April the Cross Keys has been in the safe and dependable hands of its new landlords.

And just up the road

The long-closed **White Hart**, a roadside pub on the A362, between Frome and Warminster, had looked set to reopen under the new name of the Longleat Tavern. In April, however, it was noticed that the new pub signs had been taken down and ‘to let’ notices put up in the windows of the pub. It is no longer certain what exactly the pub’s future holds.

Full Moon at Rudge up for sale

The freehold of this large country pub, around a mile from the A36 between Warminster and the Beckington bypass, is once again up for sale. It was placed on the market in June 2017 and was bought by experienced new owners in December of that year. After a change

of circumstances, however, the new owners decided to sell on the freehold in June 2018. The price tag has recently been reduced from £420,00 to £390,000. Parts of the pub date back to before the English Civil War. A massive expansion in 1990 saw the addition of a large function room, a skittle alley and five letting rooms. Around the back is a large garden. The pub does have potential but it is in need of investment.

Planning appeal for dwelling on pub car park

Members of Bath & Borders CAMRA were dismayed (indeed puzzled) to learn that a planning appeal for a new dwelling on the car park of the **Prince of Wales** in Dilton Marsh has been allowed. The pub, the only one in the village since the closure of the King’s Arms in 2002, is used by diners, and several visiting skittles and pool teams, so the effective loss of the car park could represent a potential serious disadvantage to its business. The Prince is situated on a blind bend, making parking on the street hazardous, whilst any new house would overshadow the nearby bungalows and be directly in front of the multi-occupancy housing behind the car park. There were numerous objections to the original planning application, which was rejected in early 2018 without even going to Wiltshire’s planning committee. Frankly, as far as this contributor is concerned – and I admit that I happen to be a local – the decision to allow this appeal seems completely irrational. In February the Prince was registered as an Asset of Community Value.

Twisted Brewing launch new beer

The Westbury-based brewer has launched an American pale ale. **Canteen Cowboy** (4.5%) came out at the end of February and is a solid bronze-coloured beer built on a complex, sweet malt base and then hopped with ‘everything American’. Meanwhile the recipe of **WTF** (3.8%) – which we are told stands for Wiltshire’s Topsy Farmers – has had a minor revamp. Extra hops have been added to round out the flavour and provide an improved aroma. This is the first revision made since the brewery got hold of some Motueka hops.

Tucker’s Grave set for business expansion

A new building is under construction at this nationally significant pub. The owner is seeking to expand the business of the pub into food whilst also improving the on-site camping facilities. The new structure will be in a modern style but is separate from the original building, which is to remain unchanged, apart from the toilets which are to be smartened up. Planning permission for the new building was granted in April 2018. A planning application to develop the campsite was submitted earlier this year with a deadline for comments of 7 May. The applications include provision to form a new vehicular access, change of use of land for camping purposes and the construction of an ancillary facilities building. All this is well and good and should help to enhance the viability of the pub.

Latest from Bradford-on-Avon

The Wadworth-owned **Canal Tavern**, which had been closed since the early autumn of last year, reopened in March under the management of the people who already have the Greyhound in Bromham and the George in Sandy Lane, near Chippenham.

Stallards in Trowbridge aims for younger clientele

The Stallards, one of the town’s oldest pubs, has undergone a £12,000 revamp to become a late-night venue with the aim of capturing a younger audience and, in a move that has been welcomed by the recently formed Trowbridge Pride, the LGBT+ community. Stallards manager Kevin Christodoulou has successfully extended the license and is aiming to rebrand the venue as ‘The Stallards Inn Bar and Club’. The interior has been given a new look and new signs to reflect the changes. Trading hours have been granted an extension until 4.30am on Fridays and Saturdays to attract new and younger customers. The bar, located on the corner of Newtown and Wingfield Road, provides regular entertainment, which includes open mic nights, quiz nights, charity evenings, karaoke and disco, and a wide range of live music on Saturday nights. The Stallards also provides freshly-cooked meals from Thursday to Saturday. All of this is to continue with the addition of a ‘Euphoria’ event for the LGBT+ community every third Thursday of the month, to which everyone is welcome. Fridays will feature karaoke whilst on Saturdays there will be live music with local bands,

Change in time of year of Bath Winter Ales Festival

It is very likely that our next Bath Winter Ales Festival will be held over the weekend of Friday 7th and Saturday 8th February 2020, with an evening session on the Friday and an extended lunchtime-into-early-evening session on the Saturday. The venue, Widcombe Social Club, remains the same.

The reason for the change in the time of year from November to February as that it fits in more comfortably with the club’s own calendar of events. This means that there will be no winter ales festival in 2019.

Planning for the 2020 event, our fourth winter ales festival, is still at an early stage, but we will keep readers updated in future editions of *Pints West*.

Steve Hunt

with each followed by DJs from 11pm. Kevin is aiming for the Stallards to become a thriving bar and nightclub. In a local newspaper article he said, ‘My hope is to provide a welcoming, fun-filled night, a place the locals can come to dance the night away without the worry of catching that last train, knowing they can leave their cars at home and walk to a nightclub in Trowbridge. We have enough boarded-up buildings, let’s stop any more from closing their doors and keep our community local pubs and clubs here.’

Pub closure in Westbury

The **Angel** on the corner of Church Road and Edward Street shut its doors to business on or around Sunday 14 April. A sign states that this town-centre pub is closed until further notice. Hopefully this is a temporary closure.

Wells pub scene

A planning application has been made to demolish the skittle alley at the back of the **Mermaid**, which has been closed for around a decade, to make way for three new three-bedroom dwellings. We understand that the intention is also to refurbish and reopen the pub, which can be found to the north of the city centre on Tucker Street, with its signage still intact. This is welcome news, although if it does reopen for business alongside the three new houses, the rear of the pub will only consist of a small courtyard. The planning application was lodged with Mendip District Council on 4 February. The planning reference is 2019/0236/FUL.

Bell at Seend sold as private dwelling

The Bell Inn and its associated car park has sold at auction for £352,000. The former Wadworth pub, which had been closed for over two years, went under the hammer in February. The pub was granted planning permission to be converted into a five-bedroom private dwelling last year. There were few objections to the application by local residents. The pub itself, which had a guide price of £200,000, sold for £252,000. In January a car crashed into the front of the pub. The damage has since been boarded up. The Seend area is served by two other pubs, the Brewery Inn, a community-style pub in the nearby hamlet of Seend Cleeve, and the Barge, a Wadworth-owned food-oriented pub, situated on the towpath of the Kennet & Avon canal. The Bell is the most recent pub in Wiltshire to have permanently closed.

Steve Hunt

Royal Oak is Bath & Borders CAMRA City Pub of the Year

Bath and Borders CAMRA branch members presented the City Pub of the Year certificate to the Royal Oak, located on Lower Bristol Road in Bath, on 16th May. The Royal Oak is no stranger to such events, winning the same accolade in 2017 and overall Pub of the Year on multiple occasions (including three on the bounce from 2007 to 2009).

On this occasion the certificate was accepted on behalf of the pub by Sarah Ollis, the bar manager (pictured with branch chairman James Honey). Regular readers may be aware that the Royal Oak hosts an eclectic range of live music and is also the home of Ralph's Ruin brewery (see separate article). Happy to report that the work involved in brewing good beer hasn't distracted from the work of serving an ever-changing range of good-condition beers and ciders.

Well done to Chris Powell, Sarah and the team ... again.

Trevor Cromie



Electric Ian

The brewing team at Electric Bear in the west of Bath has had a little reshuffle recently. Jack Delaney has moved on and is now brewing in a Copenhagen brewery (no not that one!) and head brewer Ian Morris is now assisted by recently promoted Alex Mansfield (assistant head brewer), Guy Palmer and new boy Martyn Lewis. Martyn, a yeast wizard, recently returned to the UK after a long period brewing in Spain.

Ian and the brewing team have been experimenting with the latest addition to their 18-barrel plant, a hop rocket (aka hop gun, hop torpedo, etc.). The device (pictured right) allows rapid infusion of hop oils from pelleted hops into the cool beer in the fermenter – great for producing hop-forward beers so beloved of many modern drinkers (including me!).

About 25% of the brew team's output is cask beer with the rest mostly keg or can, with **Edison Pilsner** the only filtered and bottled product in the Electric Bear range. The core cask range, comprising three regulars and one changing beer, has also recently changed a little. The regulars are now **Inspector Remorse**, a 4.7% porter, **Werrrd!**, a 4.2% American pale ale, and **Whirly Bird**, a 5.2% pale ale. Whirly Bird replaces Livewire which sadly is no longer brewed. The fourth cask varies regularly and most recently saw a reappearance of **Howdy-Ho**, a 5.1% American brown ale that you may have spotted at Bath CAMRA Winter Ales Festival 2017.

As well as the core range Ian has overseen dozens of specials including single-hop brews using Cascade, Citra, Dr Rudi, El Dorado, Mosaic, Simcoe and Wai-iti (so far). All these single-hop brews have been available in keg or 440ml can and, all bar Citra, also in cask. Electric Bear now can their beers on site. The equipment was in use during a recent visit of mine – truly poetry in motion, but apparently quite

temperamental! A recent interesting addition to the keg range is **Zorbing**, a gluten-free 4.1% pale ale. Although it's gluten-free it's certainly not taste-free – I can see this being a big seller.

All cask beers are, of course, unfiltered, unfiltered and unpasteurised, and hence suitable for vegans (and vegetarians and carnivores!). As reported previously in *Pints West*, Electric Bear have won lots of awards, and most recently a Silver for Inspector Remorse in the 'Bottled/Canned Dark Beer' category at the 2019 SIBA National Beer Awards.

Ian and his team conducted lots of brewery tours at Electric Bear's latest open day on Saturday, 27th April. Despite the unsettled weather customers lapped up the tours, with eleven different draught beers, and fantastic food from JC's Kitchen. The open day saw the debut of the 'brewers pin' one-off cask specials that will occasionally be available in the brewery tap. First up was **Inspector Remorse** with added orange and ginger; I must admit to a degree of uneasiness about that combination – but it worked!

Electric Bear brewery tap is now operating their summer opening hours including Sunday opening, but these are subject to change – check their website just in case.

Trevor Cromie



Organ Inn is Bath & Borders Pub of the Year

Congratulations to Dan, Becky and the team at the Organ Inn, Warminster, on being awarded Bath & Borders Branch Pub of the Year 2019. This is the first time this remarkable town-centre pub has won the overall award; it had been the branch's 'rural' pub of the year on two occasions in the past.

The award presentation was held on the evening of Thursday 25 April with our social secretary Denis Rahilly presenting the certificate to Dan Keene and his partner Becky. To warm applause and loud cheering Dan thanked in turn Becky, his dedicated staff and, above all, his customers. Judging by the superb attendance and appreciative atmosphere the Organ has clearly become very much loved and cherished by Dan and Becky's regulars. Free sausages and mash were available.

The building (which has its own blue plaque) dates from 1710. It became a pub in the nineteenth century, which closed, seemingly for good, in 1913. The premises then operated as a succession of shops for most of the next 93 years, towards the end as a Fish & Fruit shop. After it had closed for seemingly the last time, Dan took on the building, gave it a major refurbishment, relicensed the premises, and in the summer of 2006 reopened it as a pub. Dan has run the Organ (which was the pub's original name) ever since. With its range of four cask beers, including three constantly changing guests, and array of several real ciders, the Organ has appeared continuously in the *Good Beer Guide* ever since it reopened. A multi-roomed interior and smart design provide an inviting and congenial atmosphere for drinking. There is an organ (technically a harmonium) in the back room. Upstairs there is a small art gallery.

The Organ has hosted its own beer festival, held in the skittle alley to the rear of the premises, for the last eleven years. The 12th Organ beer festival will take place on Friday 6 and Saturday 7 September.



Becky, Denis and Dan

The evening in the Organ also saw the presentation of a CAMRA Gold award, in the stouts and porters category in the regional stage of the Champion Beer of Britain competition, to local brewery **Plain Ales** for its delicious port stout **Inncognito** (a 4.8% stout with port added) – which was available at the pub that very evening. Head brewer James Timoney was there in person to collect the award.

Steve Hunt



James Timoney and Dan Keene

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Abbey Ales

2,000 not out

It seems that just about every other edition of *Pints West* in the last year or two has announced the formation of a new local brewery. That's great, but might lead unsuspecting readers to think that all local breweries are still in their short trousers. Not quite!

Martin Langham first started brewing at Abbey Ales in 1997, and Martin and Abbey Ales are both still going strong. Martin brews once a week – sometimes twice a week – in the Abbey brewery on Camden Row, Bath (behind the much missed Old Farmhouse pub) and has clocked up more than 2,000 brews in their 10-barrel plant.



Their first beer, **Bellringer**, was launched at the Bath CAMRA beer festival in October 1997 and has been in continuous production ever since. Bellringer is one of the few local beers still routinely available in 18-gallon kilderkins – these can be seen in use in the National Heritage Inventory-listed **Star Inn** on the Paragon.

Over the years Abbey have added regular beers **Bath Pale Ale** and **Bath Best** and a range of seasonal and one-off beers. Abbey deliver within a 20-mile radius of Bath and their beers have recently become available more widely across the South West via Calne branch of LWC wholesaler.

Martin has been experimenting with Citra hops (a first for Abbey) and shortly after this *Pints West* hits the streets a new Citra-based brew should be available in usual outlets, including the **Coeur de Lion**, reputedly Bath's smallest pub, the **Assembly Inn** and the **Star Inn** (all operated by Abbey). At time of writing this new beer didn't have a name – but if you see an unfamiliar name with the familiar Abbey logo then that's probably it. Go on, give it a go!

Trevor Cromie

Ralph's Ruin

Ralph's Ruin is Bath's newest brewery, having opened in June 2017 in the old kitchen of the Royal Oak on the Lower Bristol Road. The brewer, Chris Powell (also Royal Oak landlord), has been brewing once or twice a week in his purpose-built two-barrel plant and now has well over a 100 brews under his belt.

The core range is brewed all year round and consists of **Sirius**, a 4.5% best bitter, **Ivory Tower**, a 4% blonde beer, and **Darkside of the Ralph**, a 5% stout. Kettlesmith brewery of Bradford on Avon and Chris collaborated on the recipe for **Ralph Smith**, and Chris still occasionally brews that dangerously quaffable 7.3% double IPA. Chris, possibly helped (or hindered) by Ralph, the pub dog, has also brewed **Naughty**, a 5.5% wheat beer, and **La Ralph**, an 8.7% Belgian style tripel – lovely but definitely not a session beer! Naughty usually appears in the summer and La Ralph helps warm those long winter nights.



The most recent release, **B.O.B.**, was produced for B.O.B. Fest 2019 – a punk festival held every two years in Bath then Oakland, USA and Bremen, Germany. B.O.B. is a 5.6% pale ale using Citra, Summit and Challenger hops and was brewed to mark Bath hosting the 2019 event. Buying a pint of B.O.B. helps support SARAS (Somerset & Avon Rape & Sexual Abuse Support) as 20p of each pint sold is donated to that charity. B.O.B. the festival won't be back in Bath until 2025 but hopefully B.O.B. the beer will be back well before then.

Ralph's beers are all unfiltered and normally only available in the Royal Oak but you might be lucky enough to see one of them at a local beer festival.

Trevor Cromie

In search of stronger ales in Bath

In the last *Pints West* I described my search for elusive stronger ales in Bath pubs and bars which sell beers in the 6.0% plus range with the proviso that they should be served on draught, either as cask or keg. That article featured **BeerCraft**, **Brewerd Boy** and the **Electric Bear** brewery tap. In this second article I visit three more establishments, two in the city centre and one further out to the east down the London Road.

The **Bath Brew House** on James Street West in the city centre, close to the old Green Park station, has its own microbrewery offering an excellent range of draught quaffing beers in the up to 5% range, together with guest beers. At the time of its creation in 2013 from the defunct Metropolitan, the Brew House sold an attractive range of craft keg ales with some stronger brews on tap which, six years on, are now few and far between. However, at the time of my second visit



Megan at the Bath Brew House



in February, *Siren Broken Dream* was on draught at 6.5%, with the pump clip proclaiming it as 'CAMRA Supreme Champion Beer of Britain 2018'. Whilst I enjoyed my delicious glass of *Broken Dream*, served by Megan, it was disappearing fast – why not keep a few stronger ales to meet the demand?

A short walk away in Queen Street, the **Raven** is a much admired pub on two levels which I remember as the bikers' pub Hatchets back in the late 1970s with some very dubious 'artwork' on the walls and ceiling. It was Bath and Borders CAMRA Pub of the Year in 2018. I thought I had drawn a blank here but Rob the barman pulled me a *B-Moor*



Rob at the Raven

porter (6% ABV) from an unlabelled hand pump about to come on. Brewed at Bristol's Moor brewery, the porter was in very good condition and the atmosphere was cosy and convivial. The Raven runs regular beer festivals with often over 60 beers introduced over a long weekend, so keep an eye on their website for news of future events.



In the 1980s I owned a Georgian property in Lower East Hayes on the London Road, located opposite what was then the Britannia Inn, which I frequented. This standard boozery with a skittle alley out the back has since metamorphosed into the Piccadilly Ale House, the Hive and now **Chapter One**. The current incarnation is a 21st-century craft keg beer emporium run by Michael and Emma Heap, with cider and gin on offer if you prefer. The 6% ABV criterion was certainly met when



Emma at Chapter One

Bath and Borders CAMRA made a social visit in April. Beers included *Croft Ales Dusk Till Dawn* at 7% and *Siren Broken Dream* (6.5%), this time in keg form. All beers were fully described on a flat screen which is updated as soon as a new beer comes on. The beer was not cheap but was in excellent condition and available in thirds, two-thirds and pints. Chapter One is a free house and on advertised dates runs a Swap Shop for the local community where people can exchange their home-made produce on a cashless basis. Another attractive feature of the pub for some of the clientele is that vaping is allowed and after initial misgivings this proved to be unproblematic for us non-vapers. The pub was full by the time we left and abuzz with conversation.

Well that's it for my search for stronger ales in Bath with pretty slim pickings. With summer almost upon us we can tuck into pale ales and IPAs but if you want to be sure of trying something stronger, apart from trying out the places mentioned above, I suggest you travel to Bristol!

Martin Ansell

BRISTOL PUBS GROUP

The Bristol & District CAMRA Pubs Campaigning Group (Bristol Pubs Group for short) was formed in response to the growing number of pubs in the Bristol area closing or being drastically altered. The Group was launched in 2008 with the support of local councillors, members of the trade and the media.

Web: www.camrabristol.org.uk/pubsgroup Email: bristolpubsgroup@yahoo.co.uk

Pub News

Well publicised in April was the withdrawal of Brewer's Fayre from the **Llandoger Trow** on King Street in central Bristol. The Whitbread company said that the site does not fit with their business model so they are not continuing their leasehold. This old building is an iconic Bristol pub; its long lease is being advertised by Christie & Co for £1m. The Grade II-listed **Pineapple**, behind the Council House (City Hall), is set to become residential after approval of a planning application for its conversion into flats. Another historic city pub, the Butcombe-owned **Ostrich** on Redcliffe Wharfside (check out the signage on the building's magnificent façade) closed for refurbishment in March but soon reopened as a smart dining and casual drinking pub with the benefit of plenty of outside seating; the choice of seats even extends to stripy deck chairs if you so wish. We are reminded of its dock-side heritage by the extensive rum menu. On the beer front, Butcombe ales are, of course, offered.

Although it has been closed for 12 months, the **Palace** in Old Market is 150 years old this year. The spectacular Victorian interior behind the distinctly detailed edifice lends itself to being opened as an elaborate bar in this most interestingly diverse part of the city. Just along West Street from the Palace the **Eagle Tavern** is no more. This long-closed pub has been converted into a Middle Eastern restaurant.

In St Pauls the **Criterion** has reopened with strict licencing conditions applying following a series of incidents that involved police intervention. On the border with Montpellier we expect the **Star & Garter** to reopen at any time following an update and new exterior paint job. The **Sugar Loaf** on St Mark's Road in Easton is being leased by Zazu's Kitchen Pubs who also run the nearby Greenbank, the Grace in Bishopston and the Westbury Park, among other popular city pubs. The **Three Blackbirds** on Stapleton Road is offered for sale by agent Stuart Hogg.

The freehold of the **Lord Nelson** on Aiken Street in Barton Hill is advertised with agent Fleurets. A bust of Lord Nelson once sat proudly on the corner of the building but is now a somewhat vulnerable and lonely figure since the pub's closure and subsequent decline. Barton Hill and neighbouring St Philips had once been Bristol's hub of industry and the people that toiled therein were the providers of business to

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.

many pubs. But now we can only reflect upon the passing of the Royal Table, Forgerman's Arms, Russell Arms, Bunch of Grapes, Old Fox Inn and Coopers Arms which have all closed within half mile of Barton Hill. On the bright side, remainders are the Swan on Morley Street and the Rhubarb Tavern on Queen Anne Road in Barton Hill, and the Packhorse on Lawrence Hill, along with a good density of brewery taps.

The **Bell** in Redcliffe once again has a planning application for demolition and the loss of its site to housing. The likable **Velindra** on Commercial Road closed some months ago but workers have been spotted doing something inside; fingers crossed for a welcome reopening. Over the river, the **Little Grosvenor** closed recently, but temporarily – we hope, for a reopening by the time you read this. The **Star & Dove** on Totterdown's St Lukes Road has reopened following a prolonged closure, and just up the hill, the **New Found Out** has introduced three changing guest ales. Following an apparent falling through of the sale of the **Princess of Wales** in Bedminster, it is now offered for sale again. On Windmill Hill, the **Rising Sun** is now run by the same good people behind the Steam Crane and the Golden Guinea. Its refurbishment sees it presenting up to three guest ales. St Annes' only pub, the splendidly pillared and gable-fronted **Langton Court** closed in March for a two-month refurbishment. Opening on May 10th, owner Star (Heineken UK) have done a thorough job of refurbishing the interior to a smart modern standard, maintaining the darts, pool and skittles facilities and offering meals at lunch and evenings. Up to six real ales and two real ciders are available which can be consumed in the refurbished garden. The ornate exterior frontage is as eye-catching as ever.

JD Wetherspoon is marketing 16 pubs for sale nationally and the **St George's Hall** in Redfield is one of them. 'Spoons have said that the pub will remain open until a buyer is found. Meanwhile the same company is still forecasting the opening of a brand new super-pub on Gloucester Road in Horfield but permission does not seem to have been given so far.

The **Three Crowns** in St George looks neglected and forlorn behind fencing while the delay goes on to see what is planned by its current owner for this much-loved Asset of Community Value-listed community pub.

On the border of Stapleton and Eastville, the **Merchants Arms** has had a skip outside with disposed air-conditioning or ventilation fittings being loaded into it. Again, we await the owner – who has declared a hand to a housing conversion before – to make the next move. Still in Stapleton, the **Old Tavern** on Blackberry Hill has closed, and in Fishponds the imposing **Portcullis** is open but for lease with Star (Heineken UK). Ei Group is reported to have a desire to reopen the **Foresters Arms** on Ashley Down Road in Horfield.



The Portcullis, Staple Hill

The long closed **Adam & Eve** in Hotwells has an application pending for the extension and conversion of the former public house to create four self-contained flats with associated refuse storage and cycle parking. On Whiteladies Road the **Black Boy Inn** has its freehold on the market for £495k. Another freehold available is that of the **Giant Goram** in Lawrence Weston; it is for sale with property agent Fleurets where offers are invited for this registered Asset of Community Value.

In South Gloucestershire, on Staple Hill's High Street the **Portcullis** and **Old Mail House** both have their leases available with Hawthorne Leisure and Star (Heineken UK) respectively, but are open as normal. In Kingswood an exciting new micropub called the **Lyons Den** has been created in an old charity retail unit on Regent Street. With its focus strongly on the micropub model, its uncluttered space facilitates open conversation with the only distraction being an electronic display of the cask and keg beers as well as the real ciders that are offered. A report in an April edition of the *Bristol Post* said the freehold of the independently owned **Langley Arms** in Emersons Green is offered at an asking price of £1.5m by Christie & Co. The pub continues open

and trading in the meantime. The freehold of the **Carpenter's Arms** at Wick could be available to a purchaser with around £645k to spend. There is growing positivity where investors are sought from within or outside of the local community to buy into this registered Asset of Community Value; make yourself known if you'd like a part-share in this well-loved community pub. The **Cross House Inn** at Doynton is scheduled for reopening in the summer with a new kitchen and restaurant as well as a fresh look throughout. The



The Lyons Den, Kingswood



The Old Mail House, Staple Hill

intention is that it will be a real village pub offering good food. Outside of our branch area but still in South Gloucestershire, the **Plough** at Charfield has reopened following a lengthy closure. The downsized internal space is being described as a micropub and is serving up to four cask ales in a single room.

Still closed in South Glos are the **Old Flowerpot** at Kingswood, the **Crown** at Hambrook, the **Cross Keys** at Yate, and the **Tern Inn** at Chipping Sodbury which has been under threat of demolition but has so far survived thanks to the strong and loyal support of its community which are proving the worth of this Asset of Community Value.

Tucked away from the main drag through Pensford, the fine Georgian former coaching inn, the **George & Dragon**, has its freehold for sale at £325k with Fleurets. Another **George & Dragon**, this one at Felton, has opened its bar after several years dormant, apart from a new on-site tea rooms that emerged last year. This large pub with letting rooms and restaurant could prosper with it sitting so close to Bristol International Airport.

The **Lord Nelson** at Cleve remains closed but owner Mr Tout's latest planning application for redevelopment of the site has been refused. 17 months of campaigning by the Cleve local group has led to North Somerset Council's refusal for many reasons, such as that the proposed demolition of the local heritage asset does not take into account the building's local heritage value of 1930's roadside public houses in the area and the evidence of both archival and historical association value. Also there is the overbearing impact from the new building and excessive noise and light and pollution from the operation of the fuel filling station. And the proposed development would have an adverse impact on greater horseshoe bat and badger populations. Well done to North Somerset Council and the relentless campaigners at Cleve!

The **Cat and Badger** micropub has opened in Weston-super-Mare at 3 Boulevard. It trades from Thursday to Sunday, offering four gravity-fed ales and three real ciders. Not such good news in Weston's High Street is that two similarly named neighbouring pubs have closed; the **London Inn** and **London Oak** shut up shop in April. We have been told by a Taunton CAMRA member that his visit to the **White Hart** at Cross found it reopened with a good clean-up and offering two real ales, Trelawny and Gem, but the landlord would like to present up to two more as demand dictates.

The Bristol Pubs Group congratulate our branch winners of Pub of the Year awards. First place was awarded to the **Barley Mow** in The Dings, St Philips, and runner-up was the **Drapers Arms** in Horfield. Congratulations also go to one of our members, Mark Steeds, for he and his family are celebrating 25 years at the **Beaufort Arms** at Hawkesbury Upton this summer.

As usual, check WhatPub (whatpub.com) before you travel, especially for new pubs and micropubs which can have short licensing hours. Most of all, enjoy your summer pubbing!

Mike Jackson
for the Bristol Pubs Group



The Lord Nelson, Barton Hill



The Three Crowns, St George

New Bristol Brewery release their next brew series

A 'series' is usually associated with TV programmes or perhaps BMWs, but in the case of New Bristol Brewery it has come to represent a limited run of new brews based on a similar but changing theme. Looking back at the last two series, in the winter the stouts proved very popular with their **Irish Cream Stout** winning the LocAle of the Festival award at the CAMRA Bristol Beer Festival; more recently the French series went down well too with the **French Toast Brown Ale** being a hit.

What follows next, based on research which recently took place in Mexico by the husband and wife team of Noel and Maria, is the Summer Salsa series. The four beers are: **Macho Mucho IPA**, 6.0% ABV, described as hoppy, hazy and tropical; **Little Banito**, 3.6%, an IPA with a splash of lime – it means 'little beauty'; **The Flowers & Bees** 4.6%, a hibiscus and honey sour IPA; and **Flesh & Blood**, 4.6 %, made with Sicilian blood oranges.

With the recent brews proving popular, demand has consistently been exceeding supply so the brewery will soon be installing two new fermenting vessels, in addition to new conditioning tanks which have recently been commissioned.

A new brewer has joined the team. Steve Feely was, up until recently, the Bristol Beer Factory's head brewer, having been there for eight years. He will also be replacing Jonny Mills as the tutor at the on-site Bristol Brewery School. Jonny is leaving to pursue the increasing needs of his own Mills Brewing.



Noel James introduces new brewer Steve Feely

There will now be more opportunities to sample the wares. The brewery tap at Wilson Street will be open every Friday evening during the spring and summer months and will have already started opening by the time you read this. One of the more interesting events due to take place at the brewery tap is on Fathers Day, Sunday June 16th, when Robot Wars will feature. Just before that New Bristol will be at the Bristol Craft Beer Festival at the Harbourside on June 7th and 8th. As usual, the most up to date information can be found on their social media feeds.

Michael Bertagne

Taking a look at the local cider-making scene

Ganley & Naish

Tucked away in the small village of Kenn, near Clevedon, can be found the cider-making facilities of Ganley & Naish, run by Andy Jenkins. Andy's great grandfather planted the orchards after he took over the farm in the 1920's. The main apple varieties are Browns and Dabinett but there are also Harry Masters Jersey, Frederick, Bulmers Norman, Michelin and Yarlington Mill.

To save lots of time-consuming and back-breaking labour the apples are harvested by machine. This is done by Ben Crossman of Crossman's Cider near Hewish. After this the process moves into a series of three very tightly-packed units on the farm. The first of these has a combined mill and press, imported from the Czech Republic.

There are different techniques for handling the fermentation process in the cider-making world and, in Andy's case, he uses the naturally present wild yeasts and adds nutrient. The extra nutrient is used because the old orchards may be low in nitrogen content and the yeast may struggle to do its job; this



may cause bad-tasting and smelling sulphides to be produced. The cider is retained in the original fermentation tanks until spring when it is then racked off the lees (yeast sediment) into tanks in the neighbouring unit.

Unlike the sliding scale of duty the smaller breweries enjoy, the system for cider is much simpler in that there is no duty to pay for an output of less than 7,000 litres. For this reason Andy caps his output at 6,800 litres.

Almost all of the cider is bottled, although some customers may take it in bag-in-box form (for instance the Christmas Steps pub in central Bristol). The bottling is done off-site by a separate company and three ciders are produced, two single-variety (Dabinett and Browns) and one called 'Mourning Drop' with a mix of apples from a single orchard. On a smaller scale is a bottled-conditioned product named 'Rakefire'. In 2018 they won best local cider at the Bristol Good Food awards. A full list of outlets can be found on their Facebook page – just search for "Ganley & Naish Cider". Future plans include maturing in oak barrels.

Martin Campling

The Old Tavern, Fishponds

Could another regeneration help save the Old Tavern or is it now going to be downhill all the way?

The battle to retain the Old Tavern public house on Blackberry Hill in Fishponds as a viable pub business was highlighted in the spring 2017 edition (no. 113) of *Pints West*. At the time this historic Grade II-listed pub was closed and there was a real risk that the closure would become permanent.

Then, just after the article was published and in a miraculous change of fortunes, the pub unexpectedly reopened in July 2017 under the management of the licensee from the New Moon, Fishponds. After hearing this good news, I decided to pay the pub an early evening visit to see what progress the landlord was making in turning it into a successful business. Whilst I was there I was pleased to see both local residents and students from the nearby UWE Glenside campus as pub customers and it seemed quite busy. The management team were quite optimistic about the pub's long-term future and were open to any new ideas from customers which might help generate more business overall.

The landlord was soon able to bring customers into the pub by holding regular events consisting of live music from local bands, quiz nights, SKY sports, a traditional carvery with a cold meat platter option on Sundays, a Bubble & Squeak café providing a full English breakfast and home cooked meals to eat in or takeaway, and other such attractions.

However, this optimism was not to last and in December 2018 the pub closed yet again.

On a recent visit to the premises I noticed that the pub had become very run down and a couple of ground-floor window panes near the bar area were smashed and boarded up. Although some upstairs windows were slightly open, it appeared as though nobody was living there.

Whoever ran the pub at the time of closure was unclear but whatever the cause of its business failure, the loss of yet another Fishponds area pub following those of the Farriers Arms, Fishponds Tavern and Cross Keys among others is of particular concern to Bristol Pubs Group as there are no others in the Blackberry Hill area of Fishponds. If pubs with experienced management teams are failing, often due



to having to take on expensive pub company leases, VAT, business rates, etc, then Government must do more to help reduce the burden on landlords who are struggling to survive. With pubs still closing at the rate of 18 per week (2018 CAMRA figures) community cohesion and wellbeing is affected in the long term especially for those who are more isolated because a pub might be their only worthwhile social interaction for the whole week.

Although the pub is not on a high street location it is on a busy link road to the UWE Frenchay campus and with a new development of 346 properties being built by the Galliford Try Partnership on the former Blackberry Hill hospital site nearby, there is every opportunity for an experienced enterprising landlord or a microbrewery to give the Old Tavern a new lease of life. Existing local residents and UWE students as well as residents moving into the new housing development might well be tempted to support the pub after it is given a suitable makeover, especially by serving real ale, providing an affordable good-quality food offering, hosting live music and other community events. The long-term prognosis for the Old Tavern is looking good and given time, care and attention the pub could well be on the road to a full recovery.

Ian Beckey
For Bristol Pubs Group



BADRAG

Bristol And District Rare Ales Group

BADRAG 'Mild Time' launch

BADRAG is to launch a mild ale promotion campaign from Wednesday 20th until Sunday 24th November. We are calling this promotion 'Mild Time' so that we are able to expand the duration in future years. The CAMRA national mild month is in May each year and, while encouraging the trade locally to provide mild ales during May, we understand from them that as soon as the sun comes out many in the trade find it difficult to sell dark beers; hence the launch of our own local 'Mild Time' campaign in November.

Mild is a rare style of ale once very common in the UK, including the South West. It is low in bitterness, often malty, nutty and very easy drinking. There is a myth that it always has a low ABV (alcohol by volume), but low ABVs were introduced in the Victorian era to avoid factory workers returning after lunch a bit tipsy. Stronger mild ales such as Sarah Hughes Dark Ruby at 6% ABV sell very well; often the word mild is omitted from the name on the pump clip, so ask the bar staff which is the mild ale if it is not obvious to you.

Local breweries who have expressed an interest in offering a mild ale for 'Mild Time' include Dawkins, Epic, Glede, Incredible and King Street Brew House. And so far around 25 pubs have also expressed an interest in taking part. More on this in the next *Pints West*.

BADRAG socials

A number of BADRAG supporters ('Badraggers') have enjoyed socials at recent beer festivals. On Friday 1 March a good number of Badraggers met up in the **Lime Kiln** where landlord Paul spoilt us with six dark cask ales – Bristol Beer Factory Espresso Martini (4.2%), Cheddar Velvet Bottom (4.7%), Ramsbury Milk Stout (4.8%), Neepsend Bolenut Black Forest Stout (5.3%), Moor B-Moor (6%) and Wessex Russian Stoa (9.6%). We met again at the Lime Kiln on Saturday 6 April during the Brandon Hill Beer Festival and enjoyed New Bristol Amaretto Stout (4%), Wily Fox Dublin Upstout (4.5%), Byatts Playground (5%) and Cornish Crown Plum Porter (5.9%). Some even went up that day to **Chums** to celebrate their third birthday, enjoying Quantock Stout (4.5%), and also visiting nearby **Good Measure** to sample Siren's Broken Dream (6.5%).

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

On Thursday 7 March, two days before the Gloucester Road Trail, some Badraggers met at the **Gryphon** for their 17th biannual 'metale' festival and enjoyed Good Chemistry's Norringtons X mild (2.2%), New Bristol Amaretto Stout (4%), Ashby's Ales Gimme Chocolate Stout (5.1%), Neepsend Bolenut Black Forest Stout (5.3%), Chantry Reserve Old Ale (6.3%) and Cold Black Label Miners Imperial Stout (7.5%). A few of us also joined a social on Easter Monday at the **Drapers Arms**, enjoying Incredible Ruby Mild (3.8%) and Gritchie Winter Lore (4.8%), a smooth and creamy porter.

Laurie Gibney

BADRAG Gloucester Road Trail

This BADRAG trail was held on Saturday 9th March to celebrate and promote the rare dark beer styles of mild, stout, porter and the strong dark ambers of old ales. The seven pubs involved this year were the **Good Measure** and **Chums** on nearby Chandos Road, the **Prince of Wales** and **Gloucester Road Ale House** on Gloucester Road, the **Annexe** on Seymour Road, the **Lazy Dog** on Ashley Down Road, and the **Drapers Arms** on Gloucester Road. All were keen to lay on a dark ale for us and supported the idea that if a dark ale is put on, people will give it a go, love it, and come back for more. All pubs participating in last year's trail reported that the casks they had purchased had all sold out within days after the event and they were keen to do it again.

The trail met at 12 noon in Chums and Good Measure, which, being not too far apart, provided the ideal starting points for the upwards of 30 participants to mingle and introduce themselves before we all set off for Gloucester Road. Four members joined us from Exeter and East Devon CAMRA and a big thank you goes out to them for their contribution to making this a great day.

The **Good Measure** is a new pub on the block, owned by the Good Chemistry brewery. It was formerly the Aviator. Good Measure is run by Will Kidner, who came across as a knowledgeable real ale advocate. Asked if he regarded Good Measure as a micropub, he referred to the no-music, no-TV definition, which as Good Measure has both, he felt that ruled them out. However, I have to say, the place looks like a micropub, having a converted coffee shop appearance, and it feels like one with its community atmosphere. It's the sort of place you'd feel comfortable to talk to friends and strangers alike. But of course what the pub says goes in this regard – a great little pub however you categorise it.

Good Measure's offering was a cask of Good Chemistry Shadow Future (4.2%), a session stout with all the milder attributes needed for sustained consumption. Pleasant enough, light in body and malt, but with a black roast bitterness at the end. Strong in hop, the bitterness developed and lingered. The bitter charcoal malt and hop combined at the end to give quite a complex bitterness.

Chums is regarded as a micropub, even though it sells lager and hosts live music. It looks like and feels like a micropub. Its bare boards and six-seater tables, pink painted walls and fairy lights, all work together with dark daylight ambience to give a warm, cosy and pub-like community space. Chums did us proud by putting on three dark ales. I had the GWB Black Flower Vanilla Stout (4.6%), a smooth, low-hop, simple malt beer with the most delicate hint of vanilla. I'm personally not a great fan of vanilla in beer, but I was won over by its most restrained and balanced use. I would definitely call this a mild rather than a stout as my definition of mild allows for strength whereas my definition of stout requires bitterness.

The **Prince of Wales** changed hands in 2018 and the new people running it seem to have done a decent job of improving the facilities whilst maintaining the essence and character of the place. There is a choice of up

to six beers on hand pump here. There were no dark beers on as such as I believe it had sold out before we got there, which is good in the sense that it confirms if you put dark beers on they will sell, but not so good if you were looking forward to drinking it yourself. The darkest beer on was the Cotleigh Barn Owl (4.5%) which could be described as an old ale style of beer at a stretch (especially if you'd had a few). I considered this to have a good thick body, smooth almost creamy, dark roasts with a burnt aftertaste, plenty of savoury old fashioned hops like Fuggles giving it a rounded rather than a harsh bitterness, hints of hazelnut and caramel add to the 'olde worlde' feel, and there's a rather nice sweet hit at the end.

Formerly the Foresters (then a depressing pub in need of special measures), our next pub was the reborn and renamed **Gloucester Road Ale House**. The new owners Wickwar have built something of a reputation for taking tired pubs and bringing them back to life. The Punch Bowl at Old Market is just one example. The place has been completely refurbished resulting in a friendly and warm pub serving great beer at good prices. The dark beer on offer was Hanlons Port Stout (4.8%), a remarkable medium-strength stout with a complexity that imitates some of the traits of some of its heavier brothers. For a little under 5% ABV you get flavours of chestnut, bitter chocolate, smoky dark roast malts, hints of pepper, coffee and fruit, with all the harsh edges sanded down by a background presence of ruby port. The result is a highly drinkable, quality, complex stout.

The **Annexe Inn** is, as the name implies, an annexe to a larger pub called the Sportsman. It's situated round the back in a sort of gated courtyard that's easy to miss. It's perhaps a curious pub to look at, resembling more a social club. Internally it's split into booth-like areas, and has TVs playing sport. Beer-wise, it has been in the CAMRA *Good Beer Guide* for many years and I have found the beer to be consistently well kept. The pub has been taken over by Wickwar, though with no appreciable changes apparent yet. The dark beer on offer was Hanlons Port Stout – yep, the same beer we had at the previous pub, the Gloucester Road Ale House. Still, if you are going to have the same beer in two pubs, its double good fortune if it's a great one like Hanlons Port Stout.

The **Lazy Dog** has a certain bohemian feel to it, probably down to the eclectic decor of funky chunky wood panelling, grey, blue and green walls, and cool music (often blues or jazz). It's a buzzing little local with young friendly staff and clientele, and nice toilets. They normally have four real ales on and today was no exception, including two dark ales by Otter and New Bristol Brewery. With the Otter All Black (4%), the first thing I noticed when ordering this beer was the style on the hand pump label was missing and that might be because it's not an easy beer

to categorise. It's like a thin, 3% mild flavoured mild, but with a bitter-orange bitterness hit at the beginning which quickly fades, and a lager hop sting on the tongue at the end. New Bristol Brewery's Cinder Toffee Stout (4%) was like drinking a Werther's Original. You get burnt toffee, burnt bitterness, caramel, creamy butterscotch, all of which might make a sickly combination were it not for the delightfully light body that gave it a clean finish. Don't get me wrong, this is a bitter-sweet beer, and I personally wouldn't want more than a pint or two of it, but it is so well done, in fact it is delicious.

The **Drapers Arms** is a micropub that sells wine, gin, and real ale straight from the cask, gravity drawn, no lager, no music, no TV, a real traditional micropub. They nearly always have six beers on, sometimes more. It's a small converted shop unit that originally was a drapers shop. It's very popular so can get a bit cramped at times. The Gloucester Lock & Burn (4.2%) on here was described as a smoked stout. Categorising this curious little beer has you scratching your head. It's like a low-gravity mild, thin on body and malt with a watery finish, very little hop but enough to leave a light sting on the tongue. Then there's the milk and dark chocolate which makes you think porter. But the sweet lactose in the milk chocolate element is strong enough to suggest a milk stout. It's as if someone has tried to create a hybrid of mild, porter and milk stout and then smoked it. It's fascinating, exciting and very drinkable; I had two.

The Drapers Arms was the last stop on the trail and as the crowd drifted away the unanimous conclusion was it was a grand day out, and hopefully we've put some dark beers on the Gloucester Road map. See you next year.

Mal Fuller

Future BADRAG event

● **Thursday 18 July – CAMRA / BADRAG pub crawl of the Kingsdown and Cotham area.**

Starting at 6pm in the Hillgrove Porter Stores in Kingsdown, moving on around 7.15pm to the Hare on the Hill, then Green Man, Robin Hood, Gryphon and Christmas Steps. Trail leader is Pete Bridle: 07973 201307. Check for any changes to this on www.camrabristol.org.uk/diary.html.

See the next *Pints West* magazine for a full list of BADRAG autumn events including the new 'Mild Time' events.

For a list of pubs that support BADRAG, stocking dark beers regularly or occasionally, see www.camrabristol.org.uk/Files/RareAlePubs.pdf.

Laurie Gibney

News from Twisted Oak

Twisted Oak Brewery have created a special birthday beer to mark the 150th anniversary of Clevedon's Victorian Grade I-listed pier – famously described by Sir John Betjeman as 'the most beautiful pier in England.' **Pier Bier** is a 3.8% ABV pale ale brewed entirely with English Progress and East Kent Goldings hops.

'We are extremely honoured to be brewing Pier Bier to celebrate the pier's 150th birthday,' said head brewer, Keith Hayles. 'It's deliciously drinkable and perfect for the summer. It's a unique beer for a unique pier!'

For every bottle of beer sold, a 5p donation will go towards the considerable upkeep of the pier. Maintenance costs in the region of £100,000 a year to protect the pier from the ravages of the Severn Estuary, so the money raised by the birthday brew is being gratefully received by the Clevedon Pier and Heritage Trust which cares for the landmark.

Pier Bier is available in bottles from many outlets in and around the town, including the pier's own gift shop, Tiffin restaurant (which is situated on the pier itself), Clevedon's Curzon cinema and Twisted Oak's micropub, the **Fallen Tree**, on Clevedon's Hill Road (where it will also be available on draught).

Twisted Oak have created another bespoke bottled beer to mark the centenary year of the Mendip Male Voice Choir. The 4.7% modern-style premium bitter, called **Bring 'Im Home** (after one of the choir's favourite renditions), is brewed with a blend of pale, dark, crystal and Carafa special malts. It's available from lots of bottle shops across the Mendip region, including Tout Budgen's in Langford, Cork & Fork in Yatton, Brockley Farm Stores in Clevee and Bugler's in Wrington.



Wrington Beer Festival

Wrington's inaugural beer festival was held on 8th and 9th of March with the help of Twisted Oak Brewery which is based in the North Somerset village. Twenty different ales (plus four real ciders) were on offer over the weekend – all from local breweries, including Pitchfork Ales, 3D Beer, Cheddar Ales, Cocksure Brewing, Bristol Beer Factory, Dawkins Ales, Yeovil Ales, Butcombe, and Twisted Oak themselves.

Simon Gait, codirector at Twisted Oak and a Wrington resident, said: 'The village was well overdue having its own beer festival and it was a great success, raising over £4,000 for the local Scouts group. We'll definitely be holding it again next year when it'll be even bigger and better!'

Pete Dommett

(Photo by Dominique Demers-King)

Chums Micro Pub
FREE HOUSE Est. 2016
22 Chandos Road, Redland
Bristol BS6 6PF

T. 0117 973 1498
www.chumsmicropub.co.uk
email: chumsbristol@gmail.com

 Winner
Bristol & District
Pub of the Year
2018

Left Handed Giant brewpub set to open

At the time of writing this article (mid-May), the iconic Left Handed Giant (LHG) brewpub in the centre of Bristol is set to open during the first week of June. Located in the Compressor Building of the former Courage brewery that is now part of the Finzels Reach development, overlooking the floating harbour with views across to Castle Park, this project was funded by an ambitious crowdfunding campaign last year which raised over £1m. The brewpub, which will include a 15-barrel brewery that should be operational in July, will operate in tandem with the existing 15-barrel brewery and tap room located at Wadehurst Industrial Park in St Philips and alongside Small Bar on King Street.

It will feature nine serving tanks (six 500 litres and three 1,000 litres) for serving tank-fresh LHG beer brewed on-site, plus 20 keg taps for pouring both LHG and guest beers. Tank beer has recently been trialled successfully at Small Bar using two 500-litre tanks, with the serving tanks effectively being large key-kegs based on the 'bag-in-box' concept. In due course, two cask lines will be installed at the brewpub, one of which will dispense a bespoke LHG cask beer and the other a rotating guest beer.

The food offering at the brewpub will be provided by Mission Pizza, locally renowned for serving their sourdough-based vegetarian and vegan pizzas from a 1950s-style teardrop caravan incorporating a wood-fired oven. Priding themselves on their Neapolitan-style dough and taking inspiration from the New York pizza scene, they have been closely associated with LHG following their first pop-up event at the brewery tap back in 2016, as well as proving popular with beer-drinkers at various events across the South-West. The brewpub will provide LHG and Mission Pizza with the opportunity to take their 'beer and pizza' relationship to the next level. In order to support the transition from a mobile street-food operation to a permanent restaurant, Mission Pizza have recently raised the funds necessary to install a fully-equipped wood-fired pizza kitchen at Finzels Reach via their own successful crowdfunding campaign.

LHG held an investors event at Finzels Reach at the beginning of April to provide them with a tour of the site and an update on progress being made with the brewpub. Mission Pizza were on hand to provide hearty sustenance to accompany the canned beers and the launch of their crowdfunding campaign took place at the tap room a week later. Craft beer and artisan pizza in an iconic riverside setting – is there a better combination?



Other news from LHG

They hosted Good Chemistry, New Bristol Brewery and Wiper & True at the beginning of April to brew a collaboration beer, **Alphonso the Passionate Man-Goose** (7.1%), for the Bristol Craft Beer Festival in June. This is a vegan-friendly sour IPA featuring gooseberry, mango and passion fruit. The whacky name of the beer was chosen by a social media poll organised by We Are Beer, the organisers of the festival.

The bank holiday weekend at the beginning of May saw them participate in the latest East Bristol Brewery Trail together with Arbor, Dawkins, Good Chemistry and Moor.

Following the report in the Winter 2018/19 edition of *Pints West* on the future arrangements for the International Rainbow Project and the UK participants, the collaboration partners from the west coast of the USA and associated colour allocations for 2019 have been announced: Red (Track / Highland Park); Orange (North / Fieldwork); Yellow (Burnt Mill / Cascade); Green (DEYA / Holy Mountain); Blue (LHG / Alesong); Indigo (Verdant / Temescal) and Violet (Unity / Alvaro Street). The seven collaboration beers will be launched in September at Small Bar and other select locations across the UK.

Finally, the tap room opening hours during the summer months are now Friday, 17.00-22.00, and Saturday, 13.00-20.00.

Dave Graham

News from Glede Brewery

Glede Brewery was set up by Howard Tucker, supported by wife Dawn, and it is very much a family concern. The brewery opened for business in Clevedon at the end of March 2017 and the Tap Bar opened in December of that year. (The brewery was formerly known as 'Red Kite' and was established in Buckinghamshire in 2016.)

It is situated in the town's Tweed Road Industrial Estate and its brewery tap – officially known as the Tap Bar – is open Thursday, Friday and Saturday afternoons from 1pm through to 6pm. Between May and September, the Tap Bar will also be open from 1pm till 6pm on the first Sunday of those months. You will find the prices of the draught ales at the brewery tap very competitive and discounts are available for CAMRA members and for members of Glede's popular membership club. You can buy bottles of all six core beers when the Tap Bar is open – seasonal ales may also be available in bottle form. Draught beers can be taken away in 5, 10 and 20 litre containers – 24 hours' notice is needed for the 20 litres. The Tap Bar is child- and dog-friendly and has recently been reconfigured to give more drinking space. In these days of experimental microbreweries, Howard is pretty traditional in his methods. All his malt is British as are most of the hops he uses. A personal touch is that Howard names most of his beers after family members or events which have significance to them.

Glede run a successful membership scheme which provides discounts on their Tap Bar prices. In addition to the Tap Bar open times, member evenings are held usually on the last Wednesday of each month. My wife and I attended the March one – just to be different this was held on 3rd April – to record Howard being presented with the Bristol Beer Challenge winner's award by Andy Holian of the Siren's Calling in Portishead Marina. There is no doubt that the loyalty of Glede's membership who turned up for all four rounds of the competition helped achieve this win. Glede members even brought their own instruments to the Grand Final to accompany their anthem before 'kick off'.

Two open days at the brewery with live music are planned for this summer. The first one on Saturday, 15th June will feature swing and jazz and the second one will be on 7th September and will have a

background of folk music. Both events will be open from 2 till 8pm. A gin bar will operate and local still ciders and Glede's own beers will be for sale. Snacks will also be available.

Brewery tours can be arranged by contacting Howard by email at tuckers@gledebrewing.com. Tours can be accommodated for a minimum of six people and a maximum of 20. A buffet can be provided for an extra cost.

As far as new beers go, the next one will be called **1789** to reflect Howard and Dawn's upcoming 30th wedding anniversary due on 1st July 2019. This new ale will be a 4.1% ABV session pale ale chosen by Glede's own membership from a choice of three alternatives. I am also pleased to say that Howard has agreed to meet the request from my BADRAG colleagues to produce a mild ale for the first time. Howard is working with Glede member, Adrian Carey, a mild lover, on possible recipes. The aim is that three alternative milds will be presented to Glede members at a future membership evening. The hope is that BADRAG supporters will be able to join the event to help choose the Glede mild which will then be ready by October 2019. In the meantime, the core range of Glede beers in order of strength are:

- **Golden Dawn** – 3.9% ABV – a pale golden session beer, currently Glede's best seller.
- **Tucker's Tipple** – 4.0% – an old fashioned amber ale.
- **Percy's Porter** – 4.4% – a dark easy drinking porter and Golden Dawn's nearest rival for sales.
- **Brett's Best** – 4.6% – an English style best bitter.
- **JPA** – 5% – a speciality IPA.
- **Tucker's Luck** – 5.2% – a triple-hopped blonde ale.

In addition to the core range, the following are on sale seasonally:

- **Welcome to Winter** – 4.0% – a spiced winter ale (available December and January).
- **Weston's Grand Bier** – 4.1% – a wheat beer (available June, July and August).
- **Tucker's Nuts** – 4.4% – a rich ruby ale (available October, November, January and February).

Neil Ravenscroft

Cryptic Crossword

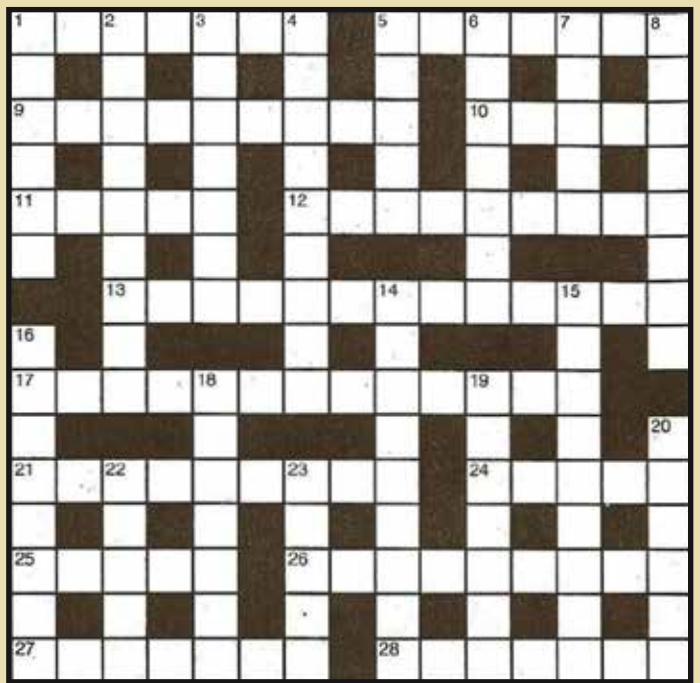
Compiled by Pete and Eddie Taberner
(Solution on page 51)

ACROSS:

1. Dumped *Captain Hopbeard* initially in unruly tied house (7)
5. *Bud* sent back by American crooner adding language (7)
9. Bristol pub for the fox or otter hunter? (9)
10. Initially, the Royal Oak didn't exclude old cowboy show (5)
11. Saddled with a beer belly (5)
12. East London's strong bitter served at scouting events (9)
13. Toss cutlery around beer from the West Huish brewery (9, 4)
17. Stephenson's clever stuff from a Darlington brewery? (6, 7)
21. & 6 dn. Blockaded dour inn mixing classic 'pop' ingredients (9, 6)
24. Appear pale in a shenanigans (5)
25. Fool to first run out of keg beer gas (5)
26. Very green IPA distributed by the bush telegraph (9)
27. Essential ingredient of Credence's IPA (7)
28. Send a bit of text remembering a *Radical Red* (7)

DOWN:

1. Sea dog alters the amount of sugar added to a brew (6)
2. Root brew served from optic makes for overheated climate (3, 6)
3. Take a chopper to the Bristol city pub! (7)
4. Halves of John Smith's, first in glass containers (9)
5. Clothing that may be seen ripped in Med. (5)
6. see 21 ac.
7. Dine out with first innkeeper's small record company (5)
8. Obscene quantity of beer bottles, 144 set out (8)
14. Old Titan swallowing beer with no head in order to get bearings (9)
15. Character who never buys a round. What a sucker (5-4)
16. Use caution, need right cup when tipsy (8)



18. See Roy drunkenly take top off EPA – not a pretty sight! (7)
19. Most local – pub? (7)
20. Old Queen formerly back at Bristol bar (6)
22. Beer tins in which saltpetre turned up (5)
23. Inside, drinking Otter ale at the bar (5)

Thurs 27* – Sat 29* June 2019
12:00 – 22:30 (Family Friendly until 19:00) Millbay TA Centre, Prospect Place, Plymouth PL1 3BQ

PLYMOUTH CAMRA BEER FESTIVAL

Entry Cost
CAMRA Members/Armed Forces - £10.00 to include (Glass, Beer List and £6.00 of Tokens) - Non CAMRA Members - £10.00 to include (Glass, Beer List and £3.00 of Tokens)
Up to 70 Real Ales, 10 Key Keg Beers, 20 Ciders and Perries and a selection of wines

Festival Charity
AMB THE SOLDIERS' CHARITY

How to get there:
Please see Plymouth Camra website for travel information
www.plymouth.camra.org.uk/beerfestival

The 43rd Annual
Cotswold BEER FESTIVAL
19-21 JULY AT POSTLIP HALL 2019

80 Real Ales 30 Ciders & Perries

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Good Beer Guide selection

Your chance to get involved

I hope those of you who purchased the 2019 *Good Beer Guide* (GBG) – either the book version or the app for your mobile phone – are enjoying finding pubs with quality beer to drink in. The 2020 GBG will be published in September – look out in the next issue of *Pints West* for the date and local venue of the official launch where CAMRA members will be able to purchase the guide for a discounted price.

The process for selecting pubs for inclusion in the 2021 GBG has already begun and there are several ways in which you can get involved in selecting pubs to be included. There are around 700 pubs in the Bristol & District branch area (including the Weston-super-Mare sub-branch), as well as around 275 in the Bath & Borders branch area, and we need members from across the region to help us gather information about the beer quality in them.

The best way to get involved in the process is to drink beer in pubs and record your beer score quality on CAMRA's National Beer Scoring System (NBSS) for beers you have sampled. There are now three ways in which you can do this:

1. The newest method is via the GBG app which you can download to your mobile phone. This app has recently been updated to allow CAMRA members who have purchased the app to score beers directly using it.
2. You can still score your beers using the mobile version of WhatPub (whatpub.com) on your smartphone.
3. You can score your beers on a computer via WhatPub (web site whatpub.com) when you get home if you are unable or don't have time to score them whilst you are in the pub.

For those of you that are used to scoring beers via WhatPub there are a few differences to note if you use the GBG app to do so:

- First of all you need to link your CAMRA account with your GBG app account. This is a one-off process and there is a new 'tile' on the home page of the app which, when you click on it, explains how to do this. Please note that you may need to update the GBG app to the most recent version to see this.
- When you have linked your account you can search for the pub by name. The GBG app has a 'tile' which when clicked searches for nearby pubs and which will usually find the very pub you are drinking in at that moment. You can also search for pubs by postcode or location name by clicking the 'current location' bar at the top of the screen.
- Once you select a pub if you scroll down the page there is a clickable link called 'Beer Scoring'. Selecting this brings you to a screen where you can score your beers on the NBSS scale (see below for explanation of scores).
- Each time you score a beer you need to select the date of visit by clicking the link at the top of the page.
- Then select your beer score on the sliding scale.
- Select the brewery and beer from the drop-down lists and, if you wish, click on 'more options' which gives you the option to enter a price of the beer and any additional comments (you don't need to do this though).
- Then simply click 'Submit Score' and your score will be recorded in the database.
- Note also that there is a tab at the top of the 'Beer Scoring' page for each pub that, when clicked, enables you to view your previous beer scores at that pub.

Scoring your beers via WhatPub, either on your mobile phone or on a computer, is very similar and you can search for nearby pubs or enter a pub or location name, before registering your scores in a similar way (from drop-down boxes rather than a sliding scale).

Come along on explorer trips

Another way in which you can get involved in GBG selection is to come along on some of the organised explorer trips in the Bristol & District branch area. These trips are usually by coach to rural areas, and to suburban areas where it is sometimes difficult to get to on public transport. These trips are a social event where you get the chance to meet other CAMRA members and visit between four and six pubs in an evening in areas you may not normally be able to get to. There are also occasional trips by train from Bristol to the seaside to join local members in surveying Weston-super-Mare pubs. Look out for these trips in the branch diary, or join the Yahoo group if you haven't already done so. Details are just inside the back page, including dates of explorer trips by coach in June, July and August.

To help the branch build up a short-list of pubs that are eligible to be considered for the GBG, whenever possible – either on organised explorer trips or when visiting pubs independently – please score the quality of the beers you drink on the scale below, but also feel free to feed back to me by email (marting1@sky.com). It would be particularly useful to hear if there any pubs in some remote parts of the branch area that serve good quality beer consistently throughout the year.

The beer scores are you can give are:

o. 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.

So please record your beer scores when you visit a pub, either on your smartphone whilst you are there or on your computer when you get home, and not just for pubs in the local area, as CAMRA branches across the country rely on your scores in the GBG selection process. Thank you to everyone that has recorded beer scores, but don't just score beers only when they are below the quality you would expect. We need to know when a pub serves good and very good quality beer on a regular basis as well, and remember – whenever you record a beer score you are actively participating in the selection process of pubs to appear in future Good Beer Guides.

Martin Gray

Croft's Italian Job

The undoubted highlight of Croft Ales' spring has been their participation in the startlingly named Acido Acida beer festival in Ferrara, Italy, at the end of April. Making full use of their Italian connections through current brewer Emanuel, past supremo Pedro and brewing consultant Stefano, the Croft team headed off to northern Italy with pretty much their entire beer range for the four-day festival. There they were joined, among others, by fellow UK breweries Electric Bear from Bath, Berkshire's Wild Weather and BrewYork. All took their place on the bar alongside a host of Italian microbreweries, to bring some English flavours to the vibrant and ever-improving Italian beer scene in an event organised by local British bar Il Molo. Precise memories of the event appear hazy, but it's clear that Croft's beers made a great impression among the *cognoscenti*.

Back home, sales of the core range remain good, and demand for Croft in cask continues to grow, with pale ales **Westide** (4.5%), **BS2** (4%) and moreish coffee stout **Bean and Gone** (5%) all making regular appearances at discerning free houses across the city and beyond. As for specials, a New England IPA is due to arrive on the bar soon, but in the meantime look out for the last few remaining casks of the 'old' IPA **Dusk till Dawn** (7%). These have been maturing nicely in the brewery for several months, and will be released in stages, to the evident relish of the team at the Tap Room, who have promised to leave some for customers to drink.

Tap Room manager Jack has presided over a refresh of the York Street premises, which now boasts additional seating both outside and in



Tap Room manager Jack gets hands-on in the brewery

to enhance this cosy and welcoming space. The bar area has been relocated and expanded to enable a wider range of Croft's beers to be showcased from six taps, plus, for the first time a guest beer and cider (both in keg form). To take advantage of the lighter and (hopefully) warmer summer evenings, the Tap Room's hours have been extended and are now 4-10pm on Fridays and 2-10pm on Saturdays.

Cin cin, as they would say in Ferrara.

Marty Cummins

News from GCHQ

At early May's very successful East Bristol Brewery Trail (EBBT), eagle-eyed visitors to Good Chemistry may have noticed a couple of new faces alongside the more longstanding bar staff, with new brewer Fergus and brewery tap staff member Jayde both making appearances. Fergus joined Good Chemistry in April, having previously worked at three other breweries, most notably at Five Points, Hackney. Jayde will be joining Dan behind the bar at the brewery tap this summer, which will be open Friday evenings and Saturday afternoons.

A number of events will be taking place at the brewery tap this summer, with June showing Glastonbury coverage over the weekend of the world-famous festival (bring your own wellies), and the start of July hosting a local 'bike doctor' at GCHQ (as they like to call their brewing premises) ready to provide basic bike maintenance to anyone who arrives on two wheels to coincide with the Tour de France which will be shown on the big screen. There will also be a number of great local street-food providers coming down to the brewery tap through the summer. And should you need another reason to head down to the brewery tap in St Phillips, Good Chemistry have recently launched their first range of merchandising, with sweatshirts and T-shirts featuring some of your favourite beers now on sale.

A popular new cask beer that appeared at EBBT and can now be found on the bar at a number of venues is **Fool's Mate**, a 3.8% golden English pale brewed with British hops, fermented in open-top tanks, and brewed solely for cask. The rest of the cask line-up this summer are beers that we already know and love, which will be brewed on rotation to ensure maximum freshness and best condition over the warmer months: **Time Lapse**, the 3.8% traditional bitter, which, like Fool's Mate, is brewed in the open-top fermenters; **Boundless Sky**, a 4.8% abundantly-hopped, hazy, golden pale ale with citrus, zesty and fruity-sweet aromas and flavours; and **Natural Selection**, the 4% hoppy, pale ale, refreshing and easy-drinking with a light malt base to allow the American hops to take centre stage.

New beers are also to be found on keg, with **Game Theory**, a low-ABV pale ale with Citra and Amarillo hops, launched at the reopening of the brewery tap at the end of April. A new IPA continues to be brewed each month, and, if you're lucky, you may still find **Future Shock**, Good Chemistry's take on the classic West Coast-style IPA, by the time you read this. If not, then do look out for the next incarnation, which is as yet unnamed, but which is being brewed with lots of wheat, a Belgian



The brewery tap team, Dan and Jayde

yeast and plenty of American hops. **Kokomo Weekday** remains the most successful beer on the taps, outselling everything at GCHQ on the recent East Bristol Brewery Trail. Finally, in new beer news, Good Chemistry's 200th brew saw Fergus put together a recipe for a German-style Hefeweizen, which was launched at the very end of May with a night of Krautrock at both the brewery tap and the **Good Measure**, with the beer taking its name, **Pocket Calculator**, from a song from Kraftwerk's 1981 album, Computer World. Prost!

Speaking of the **Good Measure**, Good Chemistry's new pub on Chandos Road in Redland continues to attract new visitors to join its more regular customer base, and, with twelve taps (including four cask lines) offering a fine selection of Good Chemistry and other great breweries from across the country, there's always something for everyone. The Good Measure is now open seven days a week, with a weekly Monday evening quiz having begun in May, which is already proving popular. In early June, the pub will host a couple of fringe events for the Cider Salon, and, on June 20th, the Cheltenham brewery, DEYA, will be bringing their tasty beers to Chandos Road. Following in the footsteps of Pressure Drop's popular appearance in April, another great London brewery, the Kernel, will be showcased at the Good Measure on July 4th, with the founder, Evin, behind the bar, and Two Belly providing some cheese & beer pairings on the night.

Stephen Edmonds

A new look for the Three Engineers

The Three Engineers are continuing to enjoy the hospitality of Little Giant while their own premises at Winterbourne Medieval Barn are being renovated. With the resulting increased capacity, they're developing their network of outlets for their cask beers. Regularly seen at Snuffy Jack's and the Drapers Arms, Three Engineers beers have also been supplied to other Bristol pubs, such as the Star in Fishponds, and even as far afield as the Bridge Inn in Topsham, South Devon.

To coincide with this increased availability, there's a new look to Three Engineers pump clips, as pictured. The engineering and aviation theme is still very much at the heart of their brand, and the new simpler style and unusual outline should help their beers stand out on the bar.

They've now established their core beer range, with names which will no doubt be familiar to the aviation buffs among you: **Gladiator**, the 4.4% classic best bitter; **Mustang**, a 5.4% American IPA; **Corsair**, a 4.1% American-style session pale ale; **Beluga**, 3.9%, described as 'a unique mix between an IPA and wheat beer'; **Vulcan**, a hoppy 5.0% British pale ale; and **Mosquito**, a 5.1% porter.

Brewery tours and tastings have started up again in the new venue, with brewer Greg Shipton on hand to chat about the beers. They've also hosted their first tap takeover and meet the brewer event, at Snuffy Jack's. Details of forthcoming tours and other events will be available on their Facebook page.

Bridget Andrews



New head brewer at Wiper & True

Following the departure of Will Hartley as head brewer at Wiper & True (W&T), a replacement has been recruited and Marvin Lindner from Munich in Germany (pictured), who is a master brewer and brewing technologist, is now at the helm. From the age of 14, he undertook several school holiday jobs at breweries such as Paulaner, Schweiger, Fliegerbräu and Geisinger, and developed a keen interest in beer and brewing!

He subsequently trained and served his three-year brewing apprenticeship at the world-famous Spaten-Franziskaner brewery in Munich – approximately 75% of which was practical training in all brewery departments – where he continued to work for a further year as a professional brewer to qualify as a master brewer. He then spent the next two years studying at the Doemens Academy in Munich to become a brewing technologist. Having trained and worked as a professional brewer in Germany within the 'big beer' sector, he has spent the past two and a half years working at a small craft brewery in Spain (Cerveza Tyris).

Marvin's grounding in all of the technical aspects of brewing and quality control, together with his recent experience in the craft beer industry, make him a good fit for his new role with Michael Wiper and the team at W&T; whilst Will is still around and providing some consultancy support.

Marvin has really enjoyed his introduction to cask beer in the UK and this is just as well bearing in mind its recent resurgence at W&T; with **Equanimity** (3.8% best bitter), **Kaleidoscope** (4.2% pale ale) and **Milk Shake** (4.5% milk stout) having been recent cask releases.

At the time of writing (mid-May), they are just about to launch their 'Summer Cask Series' featuring a varied range of four beers. Starting off with the aforementioned pale ale (Kaleidoscope), this will be followed by a hoppy Irish red ale (brewed in collaboration with Gipsy Hill), a summer stout, and a table beer (brewed in collaboration with Five Points); definitely something to look out for over the summer months.

The tap room at the W&T brewery in St Werburghs continues to open every Friday (18.00-22.00) and Saturday (13.00-22.00), featuring street food, music and their freshest beers. However, a new event held during the last Sunday afternoon of each month (12.30-16.30), and launched



in April, is their 'Makers Market'. Here they host a range of local creatives selling their wares. An added bonus is that you can purchase a take-away meat or vegetarian Sunday roast at Popti & Beast, located just around the corner from the brewery, to eat at the tap room.

Earlier this year W&T collaborated again with Toast Ale, who brew beer using surplus fresh bread in order help the fight against food waste. This was a second brew of **Bread Pudding** (6.9%), an amber ale made using surplus bread from Hobbs House Bakery on Gloucester Road to replace a fifth of the malt that would normally have been used as part of the grain bill. Brewed with currants soaked in brandy and infused with vanilla and cinnamon to produce a rich and velvety beer, each bottle contains the equivalent of a slice of bread that would otherwise have been wasted. Although the beer was launched at the tap room in April, bottles are still available from the brewery and other local stockists of craft beer. Profits from this beer are going to Bristol Jam Plan, a community project turning donated surplus produce into delicious preserves which are donated to shelters and community groups.

Looking forward, W&T will be participating in the Bristol Craft Beer Festival in June (possibly over by the time you read this). They will be using this opportunity to showcase the first output from their barrel-ageing programme, served straight from the barrel to share the raw quality of the wood and its influence on a nascent beer.

Dave Graham

News from Brewhouse & Kitchen

How can you beat being part of a Guinness World Record, following November's setting of a new record for beer tasting? The answer, in the case of Will Bradshaw, head brewer at Brewhouse & Kitchen (B&K), Cotham Hill, is to take over a pub (with plans to install a brew-kit in it) in Lymington, on the edge of the New Forest in Hampshire, with Will bidding a fond farewell to B&K in mid-May.

However, the brewing equipment at B&K Bristol didn't get a chance to gather dust, as Will has been replaced by Oli Chilvers (pictured), Will's erstwhile apprentice for the last eight months. Oli has a varied background, with spells at London Beer Factory and Mallinsons Brewing Company in Huddersfield, as well as time spent teaching English in China, and, having learnt from Will, Oli hopes to maintain the high standard that his predecessor developed, while at the same time putting his personal stamp on the B&K Bristol range.

To prove that *plus ça change, plus c'est la même chose** (as they say in Oli's hometown of Cambridge), mid-May saw the launch of two 'new' beers, albeit ones that may be familiar to B&K fans. The *Animator* that you now see on the bar is a brand new recipe for the 4.5% tropical IPA, now made with passion fruit and plenty of aromatic hops to create a beer perfect for enjoying in B&K's suntrap of a beer garden. The second new beer is a keg version of *Yankee Cabot*, the West Coast IPA. Although it's the same recipe as the cask version, the keg-conditioning and dispense leads to a beer with a more piny flavour than its cask brother.

Those of us whose connections with B&K go back to its opening in Bristol in March 2015 will recognise that both of these beers were originally created by Will's predecessor, Mark Wainwright, who is now doing great things in Dorset with 8 Arch, and, in the same way that Will took Mark's recipe book and built upon its success, Oli will be doing

the same with Will's legacy.

As well as developing and improving the existing beer range, Oli isn't afraid to try new things, as has been shown by the first brewing of a sour beer at B&K. *Fiesta* will be a 3.5% gose, available in keg, brewed with salt and coriander seeds to produce a lightly tart but ultra-refreshing beer that will be a perfect companion to warm summer days and evenings. Another interesting new beer on sale in keg is *Pinstripe*, a 5.6% hopfenweizen (a hopped wheat beer), which was brewed in collaboration with Cut Capers, a nine-piece local band to celebrate the launch of their second album, Metropolis. Launch night was held at B&K Bristol, with 200 pints of *Pinstripe* being sold on launch night itself.

For those of you who haven't yet had the pleasure of meeting Oli, he'll be continuing the popular 'Meet the Brewer' evenings on Thursday nights that Will introduced, and he looks forward to getting to know you and carrying on the tradition of great brewers making great beers at B&K Bristol.

Stephen Edmonds

* Usually translated as 'the more things change, the more they stay the same'.



Cocksure Brewing African

Cocksure Brewing continues to settle down at their new premises in Totterdown – an integrated brewery and taproom – having moved there from their original brewery site at Oldbury-on-Severn, near Thornbury, where they started a couple of years ago.

The founders Dan and Calum's original five beers are still brewed year-round, and these have been joined by their recently launched African Range, which have been tried and tested (or should that be tasted?) and not found wanting.

The African Hibiscus & Honey Golden Ale (4.8%) is a subtle but tasty beer, easy to drink, with a hint of floral flavour from the hibiscus leaf coming through. While the honey does sweeten the beer slightly, it isn't cloying and one can happily drink several.

Their African Mango & Orange Pale Ale (5.0%) is distinctly fruity without being overpowering, and far from clear, due to the whole fruit used in brewing. I found it especially refreshing on the mild early summer evenings.

And finally, the African Blackberry, Raspberry & Gooseberry Stout (5.4%) is more of a stout than a 'fruit beer'. Flavours of dark chocolate and coffee from roasted malts are distinct, and are complemented nicely by a hint of the berries on the nose and finish.

All, having been well received, are available year-round, including in cask (the version I tried) and bottle-conditioned. Keg is also available. As always with Cocksure they are unfiltered and therefore vegan (except the Hibiscus & Honey, which is vegetarian because apparently strict vegans object to honey – I'll leave the ethics up to the consumer).

Mike Evans



Toer de Geuze

The 'Toer de Geuze' is a celebration of lambic and geuze beers which takes place every two years in Belgium. My cousin and I went on the most recent tour which took place over the weekend of 5th and 6th of May. Lambic and geuze are unique traditional beers of Belgium brewed and blended in Pajottenland just to the south-west of Brussels. They fit the definition of 'real ale' as many undergo secondary fermentation in barrel or bottle. Their nearest equivalent in the UK are sour beers but this comparison does not do justice to the range, complexity and spectrum of flavours of lambic and geuze beer.

I learnt so much about lambics and geuzes on the tour that I feel able to give the reader a brief explanation about their production. Lambic beers are brewed using wild yeasts from the air which cause an initial spontaneous fermentation. This takes place overnight in wide, shallow 'coolships' that expose a large surface area of the wort (this is the liquid extracted from the boiled malted barley) to the airborne yeasts. This is in stark contrast to conventional brewers who do all they can to keep out airborne yeast and pitch their beer with yeast they culture in their labs in a very controlled way. The lambic is then stored in wooden barrels (or fouders) for one or more years where the wild yeasts from the wood of the fouders carry out secondary fermentation. The great skill of the lambic blender is to take young (usually one year) and older lambics (e.g. two and three years old) from different fouders and blend them to fit the 'house style'. Geuze is a blend of lambics of different ages. My favourite is 'Oude Geuze' available only in bottles.

We took a 'pre-Toer' opportunity on Friday to visit the Cantillon lambic brewery. It was a fascinating old building. The equipment looked very old and traditional but it is still used for brewing. Every space not used for brewing was crammed with fouders or bottles maturing lambics and geuzes. Our visit ended with a free glass of their lambic and a glass of Oude Geuze. They were a very good refreshing introduction to the styles being low on carbonation, earthy and citrusy with a slight sourness.

In January (they fill up quick!) we managed to book ourselves on one of the HORAL Toer de Geuze coaches for the Saturday. Once on the coach we found it filled with several nationalities united by their love of all things lambic and geuze. We visited one blender (Tilquin) and three breweries/blenders (Boon, Timmermans and Lindemans) during our leisurely eight-hour tour.

We had countless superb beer experiences during the day so I thought I would share the highlights:

- The free samples of lambic we received at each brewery showing how the same lambic develops very differently in different blenders, for example, from a very slight sourness to mouth-puckeringly sour;
- The individual wooden fouders that varied in size from 400 litres at Tilquin to 20,000 litres at Boon;
- The huge variation in taste of the Oude Krieks (Oude Geuze with cherries) from different blenders – from the cloyingly 'too sweet for my palate' Lindemans to the enjoyably 'refreshing fruity and earthy' Timmermans;
- Drinking Stout Rullquin from Tilquin which was an interesting blend of stout ale and lambic which had the taste of both a classic stout and the tartness of a lambic;
- Fouders stacked precariously four high at Tilquin;



Oud Beersel tour



- The number of rare lambics and geuzes on sale in Boons vast beer tent;
- The museum-like quality of Timmermans that had very traditional equipment in contrast to the modern gleaming stainless steel of Boon;
- The four lambics of 11, 13, 24 and 38 months age provided at Lindemans so you could blend your own geuze;
- Seeing the impressive sight of 20,000 litres of wort poured into coolships at Boon and Lindemans;
- Finding out that brewing only takes place overnight between November and April when the temperatures are cold enough to cool the beer to the right temperature for the wild yeasts to do their business. Furthermore, the 'wrong sort' of wild yeasts are in the air during warmer months which can ruin the beer. The brewers told us that the increasing temperatures of recent years has shortened the brewing window by a few weeks – another impact of climate change;
- Lindemans maturing all their lambics in conical steel fermenters containing sacks of wood from fouders while their Oude Geuze is matured in traditional wooden fouders.

Our 'self tour' on Sunday took in three of the smaller blenders (Oud Beersel, Hanssens and De Cam). We started at Oud Beersel at 10am after what seemed to us to be a very early rise from bed – or maybe it was just the beer fatigue from our Saturday evening visit to a few Brussels bars? The highlights of Sunday included: drinking more free lambic, and listening to very entertaining tours in English at Boon and De Cam breweries (the tour of Hanssens was 'self-guided'). We listened to a very funny talk by the head blender of De Cam who is, what is called in the trade, 'a character'! Then there was the unexpected meeting of two Bristol CAMRA members at Hanssens, the 200-year-old chestnut fouders still used at Oud Beersel and the Pilsner Urquell fouders used at De Cam, tasting a strawberry geuze at Hanssens that was a totally new and a very enjoyable taste sensation for me, enjoying beers available exclusively for the Toer and the launch of new beers, and the traditional Belgian bagpipe band playing at De Cam.

The trip was beer heaven: free samples, beer-centric conversations, and drinking new beers! You also get a chance to meet and talk with fellow beer-lovers from all over the world and visit breweries that do not normally open to the public. It was an experience which I would recommend to anyone who would like to find out more about the alternative and unique beer world of lambics and geuzes. Fortunately, many specialist off-licences in the Bristol area now sell lambics and geuzes so you don't have to travel to Belgium to expand your beer universe and treat your taste buds to a totally new experience.

Dave Weir



Boon fouders

Going for a beer ... in Athens

Greece? Beer? Oh come on! Ancient history certainly, kebabs probably, but beer? Scraping the bottom of the cask surely?

Bear with me on this one. It's research year for *The World Atlas of Beer* edition 3, which comes out in 2020. This means it's catch-up time and inevitably some countries surprise.

Greece got two paragraphs in our first edition back in 2012, and even in 2016 it only got to share half a page. But then came Septim, Nisos, Voreia, Kirki, Santorini and two dozen other small independent breweries, each intent on seeing off Greece's economic crisis by giving locals a high quality, affordable alternative to retsina and ouzo.

The Greek capital is the showcase of the nation's emerging beer culture, offering a range of very different beer bars that have in common the desire to promote home-grown brands.

The four-hour flight from Bristol makes this a minimum three-nighter but the tourist authorities have thoughtfully laid on the remains of an ancient civilisation, like Acropolis Hill and its Parthenon, endless spindly streets around the Plaka, and the cradle of democracy thrown in for good measure.

Need to know

Smoking is allowed in some bars and restaurants, motorists ignore seat-belts and many motorcyclists don't wear crash helmets – this is the very edge of Europe! Tipping at 5-10% is appreciated.

Athena's Cook (20 Nikis – daily 11.00-02.00), two blocks off Syntagma, is my favourite spot for beer and food in all of Athens. This comfortably modern, family open-fronted restaurant bar serves appropriately modern Greek cuisine and, from its inception in 2013 has majored on beer, including two dozen draught and bottled ones from all over the country, like Athens' own Noctua.

Beerman (3 Agion Asomaton – daily 15.00-03.00) is a dark and broody cavernous bar with a small terrace, beyond the ancient Agora, not far from the Ceramics Museum. Expect 30 bottled Greek beers from a dozen breweries, plus imports from better-known Belgian, German and British independents. Food is salads, sandwiches, burgers or pizzas. Individual music.

Beertime (1 Plateia Iroon – daily 16.00-02.00) is a cool craft beer bar with a small terrace, deep in a restaurant enclave not far from Monastiraki metro. Totally beer focussed, it usually has the best range of beers from small independent Greek brewers in the city. Food can appear at times.

Hops Beer & Burger (10 Drakou – daily 11.00-01.00) is a lived-in beer and burger bar a couple of blocks from the New Acropolis Museum and the main entrance to Acropolis Hill. More foreign beers than most



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.)

but with good Greek offerings too. Not the prettiest but large and functional.

If you are game for riding out of the centre, the metro to Aghia Paraskevi brings you within walking distance of **The Local Pub** (25 Chaimant – daily 18.00-02.00) in the trending suburb of Halandri, with perhaps the best beer selection in the country; while catching a train to Hesperides Square in the suburban town of Glyfáda will bring you close to **Brewklyn** (3 Giannitsopoulou – daily 18.00-02.00), which comes a close second.

Back in town, to stock up for the return trip head for **Brew Street** (50 Nikis – daily 12.00-23.30) a small and unconventional beer shop, with an even smaller sampling terrace, which stocks over 100 Greek craft beers, in the same street as Athena's Cook (above).

Travel tips

Flights: Easyjet flies Bristol-Athens on Monday and Friday, rising to three times weekly in November. Athens International is 40 minutes by twice-hourly metro (€8) to / from Syntagma, at the heart of the city – all other methods, including taxis, are slower and either expensive or challenging.

Hotels: There are limitless options at all standards but try to stay in or near the centre. Avoid high summer, for both prices and the heat. For two, expect to pay per night €150 for slick, €110 for adequate, and €90 for survivable.

Food: Greek food is brilliant grills, grandmother roasts, cheese-and-tomato-stuffed vegetables, oregano-infused salads, and intense dips. Kebabs are called souvlaki and only play a bit part. Expect olives with breakfast and take in at least one of the traditional intensely sweet coffee, full of fine grounds.

Getting around: Public transport in the centre of Athens is a mess – reserve it for trips out and the airport run. Walking between our recommended bars and tourist attractions is quicker and wandering round the entertaining and often pedestrianised back-streets should not get you blisters.

Tim Webb

Your shout

Send your letters to steve.plumridge.pintswest@gmail.com

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Drawing Bristol's Beer

I'm Lizzie Hammond and I am an artist from Gloucestershire. I am currently working on creating an illustrated snapshot of the Bristol beer scene which I thought your readers might be interested in.

I'm going round all the pubs, bars, bottle shops, breweries and tap-rooms that I think are influential in the city and eventually my aim is to create a book. I'm hugely passionate about

the beer industry and everything that falls into it and being an artist I believe it would be a great way to document this industry through illustration. My awareness of the beer industry and how volatile and important it is, especially in bringing communities together and as a way of preventing loneliness, has driven my desire to bring together a collection of drawings to help celebrate, support and promote it.

I've attached a copy of my drawing of the Tobacco Factory as an example of my work. If you feel it's relevant please feel free to publish it in *Pints West* along with my twitter handle @drawingbeer.

If anyone would like to know more about the project, please don't hesitate to get in touch.

Best regards,
Lizzie Hammond
twitter.com/drawingbeer
www.instagram.com/drawingbrisbeer/





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

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:

- 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
- Beer Emporium, King Street, 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
- Boardroom, St Nicholas Street, Old City, Bristol
- Borough Arms, Locking Road, Worle, Weston-super-Mare
- Brassmill, Avon Mill Lane, Keynsham
- Brewhouse & Kitchen, Cotham Hill, Bristol
- Brit Bar, High Street, Weston-super-Mare
- Red Admiral, Alexandra Parade, Weston-super-Mare
- Cat and Badger, Boulevard, Weston-super-Mare
- 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
- King Street Brew House, King Street, Bristol
- Lamplighters, Station Road, Shirehampton
- Lime Kiln, St George's Road, Bristol (behind City Hall)
- Lodekka, Tramway Road, Brislington, Bristol
- Lyons Den, Regent Street, Kingswood, 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, Bristol
 - Red Admiral, Alexandra Parade, Weston-super-Mare
 - Robin Hood, St Michael's Hill, Kingsdown, Bristol
 - Rising Sun, Alfred Road, Windmill Hill, 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)
 - Snuffy 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

Diaries and Contacts

Bristol & District branch

- Wed 12 Jun: Committee meeting, Gryphon, 8pm.
- Sat 15 Jun: Meet to raise a glass to national 'Cheers to Beer' day, Famous Royal Navy Volunteer, Kings Street, 7pm.
- Sat 15 Jun: BAD Ladies Severn Beach railway ramble, taking the 13:16 from Temple Meads to Shirehampton, arriving 13:37. Begin from the Lamplighters, Station Road, BS11 9XA. Ending 6pm approx.
- Wed 19 Jun: Explorer trip, East Bristol, depart Cornubia 6.45pm.
- Wed 26 Jun: Branch meeting, Horts, 8pm.
- Sat 29 Jun: Bristol Beer Festival volunteers thank-you trip to Salisbury, depart Cornubia 9.30am, back in central Bristol around 9pm.

- Tue 2 Jul: Explorer trip, Mid Mendips, depart Cornubia 6.45pm.
- Thu 4 Jul: Bristol Pubs Group meeting, Robin Hood, St Michael's Hill, 7pm.
- Tue 9 Jul: Explorer trip, Keynsham area, depart Cornubia 6.45pm.
- Wed 10 Jul: Committee meeting, Gryphon, 8pm.
- Thu 18 Jul: BADRAG Kingsdown & Cotham Trail, start 6pm at Hillgrove Porter Stores then Hare on the Hill, Green Man, Robin Hood, Gryphon and Christmas Steps. Contact on day Pete Bridle 07973 201307.
- Wed 24 Jul: Branch AGM, Famous Royal Navy Volunteer, King Street, 8pm.
- Wed 31 Jul: Explorer trip, Chipping Sodbury area, depart Cornubia 6.45pm.

- Thu 8 Aug: Bristol Beer Festival volunteers thank-you trip to Great British Beer Festival at Olympia, depart Cornubia 9.30am, back in central Bristol around 9pm.
- Wed 14 Aug: Committee meeting, Gryphon, 8pm.
- Wed 21 Aug: Explorer trip, West Mendips, depart Cornubia 6.45pm.
- Wed 28 Aug: Branch meeting, 8pm, venue tbc.

Please check our website (www.camrabristol.org.uk) or sign up to our yahoo group for the latest information and more details on any of the above events, as sometimes events can change after press date – or email Andy Gray at camrasocials@btinternet.com for the latest information. Please note that any coach and brewery trips must be booked in advance, either by email, or in person at a branch meeting.

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

Andy Gray (Social Secretary)

Solution to the crossword on page 42

Across: 1 Ditched, 5 Dubbing, 9 Sportsman, 10 Rodeo, 11 Girth, 12 Jamborees, 13 Pitchfork ales, 17 Rocket science, 21 Dundellon, 24 Ashen, 25 Nitro, 26 Grapevine, 27 Element, 28 Extreme. Down: 1 Dosage, 2 Too tropic, 3 Hatchet, 4 Demijohns, 5 Denim, 6 Burdock, 7 Indle, 8 Grosses, 14 Orientate, 15 Leech-like, 16 Prudence, 18 Eyesore, 19 Nearest, 20 Annexe, 22 Nitre, 23 Ingot.

Wear Pints West

YOU can now wear Pints West! T-shirts, polo shirts, sweat shirts and fleeces are now available to order with an embroidered Pints West logo on the left breast. All are available in navy, black, bottle green, grey, red, dark royal, purple and burgundy, and in sizes S, M, L, XL and XXL. All except the fleeces are also available in jade, sky blue, gold and white. Make cheques payable to "Bristol & District CAMRA", and post your order to 19 Willada Close, Bedminster, Bristol BS3 5NG. Email enquiries to clothes@camrabristol.org.uk. Please allow up to 4 weeks for delivery.



Pints West Clothing Order Form

	Price each	Quantity	Size	Colour
T-SHIRT	£16.00
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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.

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Bristol & District CAMRA

Web: www.camrabristol.org.uk

Twitter: @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

Bath & Borders CAMRA

Web: www.bathandborderscamra.org.uk

Twitter: @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.

- Thu 13 Jun: Cat and Badger Ale House, the Boulevard, 8.00.
- Wed 17 Jul: CAMRA members meeting, Black Cat, High Street, 8.00.
- Fri 26 Jul: Visit to Weston Lions Real Ale and Cider Festival, Beach Lawns, 7.00 onwards.
- Wed 7 Aug: Two-pub social – the Waverley, Severn Road, 8.00, then the Bear, Walliscote Road, 9.15.
- Sat 17 Aug: Summer Seaside Saunter visiting pubs on or very near the seafront. Starting at the Captain's Cabin, Birnbeck Road, 2.00.

All events are on the Bristol CAMRA diary 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 if you are in this Google group.

Contact: Tim Nickolls – tim.nickolls@outlook.com

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

Bath & Borders branch

- Tue 11 Jun 8pm: Twin social at the Duke, Bratton, and then the Three Daggers, Eddington.
- Thu 20 Jun 8pm: Social at the Cross Keys at Corsley, Westbury. The new landlord has some great ales on, we're told.
- Tue 25 Jun 8pm: Branch AGM, at the Bell, Walcot Street, Bath. Come and have your say!
- Thu 4 Jul 8pm: Mini crawl starting at the Inn at Westwood and then on to the New Inn at Freshford.
- Tue 9 Jul 8pm: Social at the King William, Thomas Street, Bath.
- Thu 18 Jul 8pm: Social at the George at Croscombe, near Wells.
- Tue 23 Jul 8pm: Social at Dog and Fox, Ashley Rd, Bradford-on-Avon.

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

Branch socials contact: Denis Rahilly on 01225 791399 or 07486 884825, or email denis.rahilly@talktalk.net or socials@bathandborderscamra.org.uk.

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



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