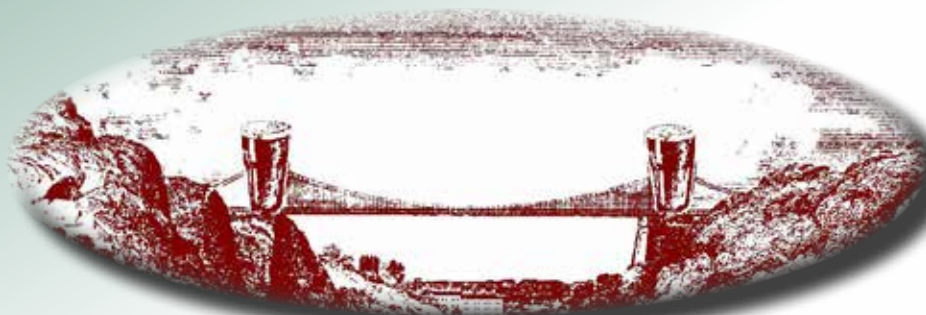


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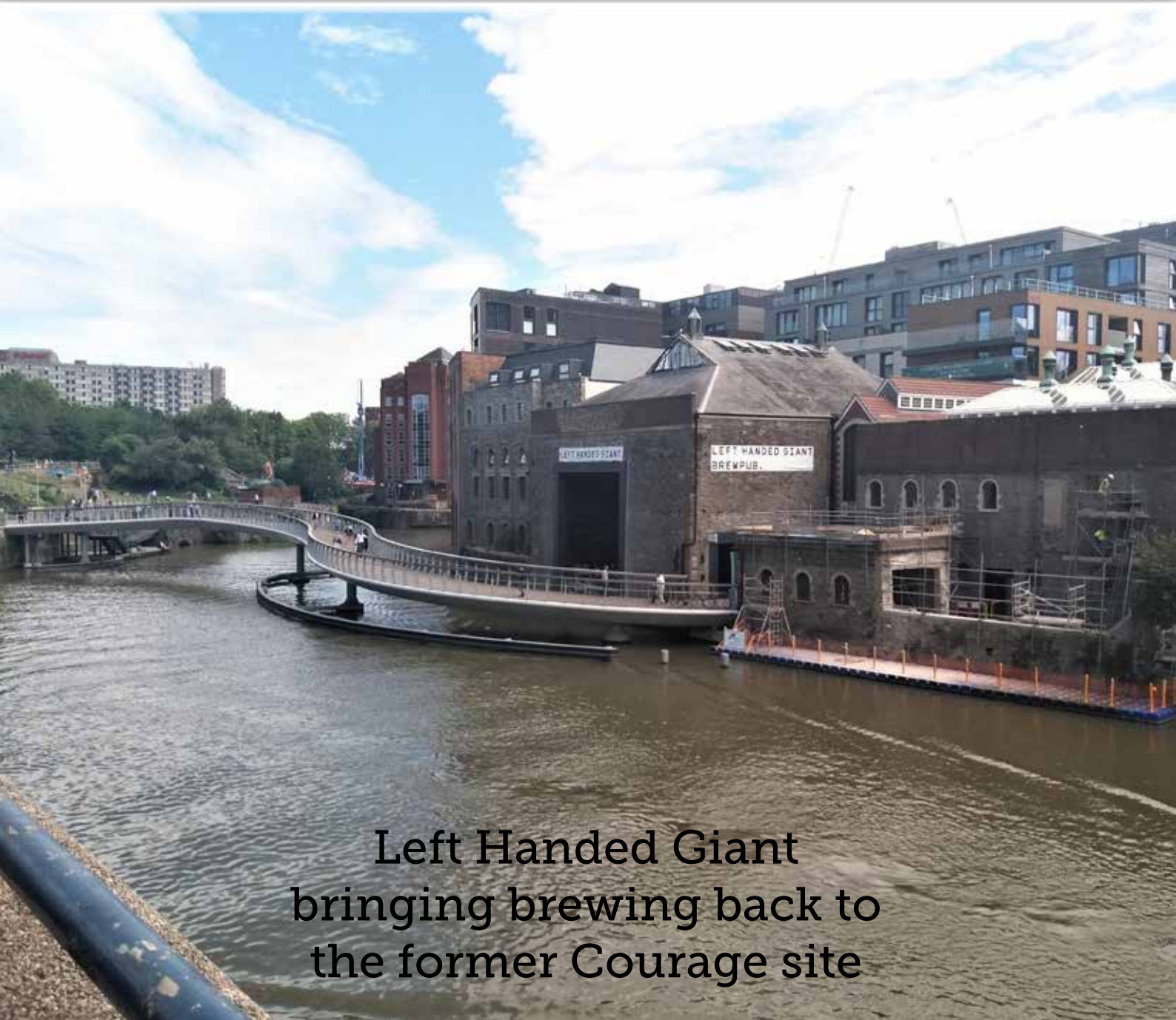


Campaign
for
Real Ale



PINTS WEST

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



Left Handed Giant
bringing brewing back to
the former Courage site

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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Contents

Page 9	BAD Ladies
Page 28	BADRAQ (rare ales group)
Page 18	Bath & Borders pub news
Page 20	Bath riverside pubs
Page 24	Bristol Pubs Group
Page 39	CAMRA diaries & contacts
Page 30	CAMRA Good Beer Guide 2020
Page 32	Champion Beer of Britain 2019
Page 13	Chandos Road pubs
Page 8	Cider
Page 34	Devon and Cornwall
Page 36	English sour beer
Page 37	Going for a beer in Budapest
Page 3	Heritage Pubs book launch
Page 5	LHG brewpub now open (cover photo)
Page 14	Shine on Bristol-Bath railway path pubs
Page 31	South Gloucestershire pubs by bus
Page 22	Weston-super-Mare news
Page 32	Volunteer Tavern brewery planned

Brewery news:

Page 16	Arbor Ales	Page 29	Glede
Page 7	Bath Ales	Page 27	Good Chemistry
Page 19	Bath Brew House	Page 17	GWB
Page 17	Brewhouse & Kitchen	Page 25	Incredible
Page 4	Bristol Beer Factory	Page 5	Left Handed Giant
Page 23	Butcombe	Page 33	Moor Beer
Page 27	Cocksure	Page 16	New Bristol
Page 11	Dawkins Ales	Page 12	Wiper & True
Page 23	Epic Beers	Page 33	Zerodegrees

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Campaign for Real Ale



Campaign for Real Ale

Real Heritage Pubs of the South West Book launch at the King's Head, Bristol

On August 1st *Real Heritage Pubs of the South West* published by CAMRA Books was officially launched at the King's Head, Victoria Street, Bristol. The pub was filled to capacity for the occasion with Katie Button (managing editor of CAMRA Books), the book's editorial team of Paul Ainsworth, Russ Durbridge and Michael Slaughter, plus Geoff Brandwood, editor of *Britain's Best Heritage Pubs*, all in attendance.



Left to right: Geoff Brandwood, Paul Ainsworth, Russ Durbridge and Michael Slaughter (photo by Katie Button)

More importantly there was a good turnout of members from Bristol & District and Bath & Borders branches of CAMRA, as well as people coming from as far afield as London, Cardiff and Brighton. One fool even made it all the way from west of Penzance but enough about me!

The King's Head which is the jewel in the crown of Bristol heritage pubs was perfect for the occasion and did us proud with four or five excellent hand-pulled ales on sale. To enter is to step back in time to an era of beautiful craftsmanship and the long narrow layout of the pub almost has the feel of the buffet carriage of the Orient Express. The magnificent marble-shelved bar-back is the second oldest in the country, dating from 1865 and has a series of high-level arches with ornate lettering advertising various drinks and other offerings. The back half of the pub comprises the wonderful (and named because of its shape) "Tramcar Bar" which forms a large snug. This is given away as a later addition, probably early 1900's, as the bar-back continues down the side of it. Remaining but no longer used in the Tramcar Bar are a number of bell pushes which would have been used to summon table service. Prior to its arrival the pub was almost certainly a "stand up" drinking establishment with the counter running the length of the building. At the end of the of the pub are possibly the cosiest toilets found in any boozer anywhere and note the "Ladies only" glass door panel.

Paul Ainsworth gave a talk about the what was involved in compiling the guide which covers Bristol/Gloucestershire, Wiltshire, Somerset, Dorset, Devon and Cornwall. This was followed by Geoff Brandwood discussing CAMRA's Pub Heritage Project and commenting on what



Photo by Tim Belsten

makes a heritage pub as well as pointing out some of the outstanding features of our hosting hostelry. Thereafter the guide was officially on sale with somewhere between 60 and 80 copies being snapped up while

the editorial team busily autographed.

The book is the ninth and penultimate guide in a series that covers all of Great Britain; work on the final one, the South East, has already started while the other guides cover East Anglia, Scotland, Wales, London, The Midlands, Yorkshire, The North East, and The North West. These compliment the *Britain's Best Real Heritage Pubs* book, whilst widening the goalposts and describing not only the regions' pubs that are of national importance but those of regional or some regional interest. To be placed on the 'National Inventory' (NI), which is very much the premier league of pub heritage, a pub must have outstanding attributes; either a high degree of internal intactness, or some truly exceptional features or rooms. Less is expected of pubs that make the 'Regional Inventory' (RI) although they must retain a significant amount of genuine historic features. Pubs of 'Some Regional Importance' (SRI) will have suffered even more change but still have retained rooms or features worthy of acknowledgement.

Sadly, we have to finish on a sobering thought. When CAMRA was established in 1971 beer was generally rubbish (or shall we say not of the quality it used to be). Our successful campaign now means that real draught beer has possibly never been better in any terms you care to name, be it quality, availability or choice. Back in 1971 my guess is that more than half of the then pub stock of some 60,000 would have been of what today we would call "heritage" standard. Presently in the six counties of the South West we only have just over 100 pubs of that standard. Luckily the resurrection of beer quality was, if not easy, at least possible; one genie that could be put back in the bottle (pun intended). Once the interior of an unspoilt traditional pub has been destroyed it is gone for good! Please use the regional and national guides to discover and visit these rare and precious treasures. The more custom we give them the more viable they are! May the King's Head in Bristol and the rest of the pubs in the guide remain as they are for generations to come.

The guide to these very special pubs is available online from the CAMRA shop at shop1.camra.org.uk (type in "heritage pubs" and press Search) at just £5.99. *Britain's Best Real Heritage Pubs* is £9.99 and prices vary on the other regional guides.

Russ Durbridge

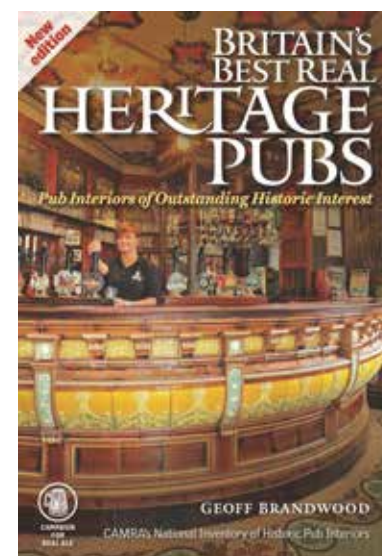


Photo by Tim Belsten

Bristol Beer Factory's new Origin Series

Six cask beers, three stages

This autumn sees the launch of the Bristol Beer Factory's new **Origin Series** which comprises six cask beers coming in three stages. This new seasonal series takes inspiration from the origin stories and connections between some of the world's most exciting hops as the brewery seeks to "show the joy, art and science of hop usage in modern cask beer in three distinct stages: Derivation, Evolution, Celebration." The Bristol Beer Factory (BBF) believes that it is a beautiful hoppy world out there and they wanted to deeply explore and showcase it.

The stages and the beers of the Origin Series are below, explained largely in their own words.

Stage 1 – Derivation Stage – Two beers derived from the same hop (Cascade), grown 5,200 miles apart.

The two Derivation Stage beers are the embodiment of how climate affects the character of hops. First released in 1972, Cascade has become the most popular hop variety in craft brewing, making up 10% of all hops grown in the US. The hop is grown in both the US and the UK and the difference in flavour profile between these two derivations is marked. BBF have allowed each hop to shine in what they consider to be its most appropriate style:

Beer 1 – Rebel Rebel. Cascade grown in the UK has been used as the single hop to produce a golden-coloured English pale ale where the hop brings bitterness and mostly spicy and floral notes with a touch of citrus.

Beer 2 – Watchtower. Cascade grown in the US has been used as the single hop to produce an uber-pale American pale ale where the hop displays major floral notes and a citrus kick often described as closest to grapefruit.

Stage 2 – Evolution Stage – Two dual-hop beers featuring one base hop and a second hop that has 'evolved' directly from it.

The two Evolution Stage beers show two deeply related hops working in harmony. In each case BBF have chosen a classic or intriguing base hop and paired it with a second hop that has 'evolved' directly from it. The two different hops in each beer share characteristics but where the 'evolved' hop has heightened and additional characteristics.

Beer 3 – Legacy. Czech Saaz is the legendary centrepiece hop for Czech lagers with its unique, mild earthy and herbal character. When bred in New Zealand, the ensuing hop became known as Motueka and brings lemon-lime, sweet, resinous and citrus flavours to the beer. They come together in this Czech / New Zealand pale ale.

Beer 4 – Wild Ones. This beer is pushing right at the forefront of hops, hop evolution and cask inventiveness. Almost every hop in the world is derived from hops originally grown in Europe. Not so with the hops in this beer; Neomexicanus is a genetically distinct sub-species of the hop family that has been growing wild in the mountains of New Mexico for the past million years (give or take). BBF have brewed a 4.2% uber-pale ale featuring the most sought-after modern New Mexico hop, Sabro. It has been paired with some wild hops, unnamed as grown wild in New Mexico and not commercially cultivated. They come together in this new and exciting beer, Wild Ones.



Scene from a previous Factoberfest

Stage 3 – Celebration Stage – Two beers that each utilise hops and yeast produced in a single nation.

The Celebration Stage represents the culmination of the Origin Series, where BBF will finish this hop-focused journey by celebrating what can be achieved by augmenting great hops from Belgium and the US with the perfect accompanying yeast and/or malt from the same producer country. Keep an eye out for a 5.2% US IPA and a sweet 4.6% mini Belgian Tripel.

Other beer news

Independence reached the final judging for Champion Beer of Britain at the Great British Beer Festival for the second year in succession. It didn't win, but the brewery was heartened to see such continued recognition for their flagship American pale ale. Two beers that debuted in 2019 (**Delray Beach** and **Entourage**) have earned repeat brewing and will both return during the life of this issue of *Pints West*. Delray is a particularly juicy and tropical beer that remains crystal clear on cask, brewed with Azacca, Citra, Bitter Gold and Simcoe hops. Entourage is a paeen to the joy that is the Citra hop in the shape of a single-hop 5.0% Citra IPA.

Factoberfest

Bristol Beer Factory and the Tobacco factory wish to invite everyone to their independent party of a beer festival: Factoberfest 2019! This year's festival takes place once again at the Tobacco Factory in North Street, Bedminster, commencing at 5pm on Friday 6th September and running until the evening of Sunday 8th September. The event will include live music, DJs, food trucks and a total of 70 beers on draught with 20 from Bristol, 40 of the "best of the rest of the UK" and 10 from elsewhere across Europe. This includes 24 cask beers featuring Wylam (Newcastle), Burning Sky (Sussex), Tiley's (Gloucestershire), brand new Bristol Beer Factory specials and many more. Plus a range of international-standard keg beers featuring Chorlton sours, Track (Manchester) pales, Left Handed Giant (Bristol) IPAs, Northern Monk (Manchester) magic, Troubador (Belgium) trouble, Oedipus (Amsterdam) issues and more. Plus a six-tap lager bar and a five-tap cider bar.

Richard Brooks

Left Handed Giant brewpub now open

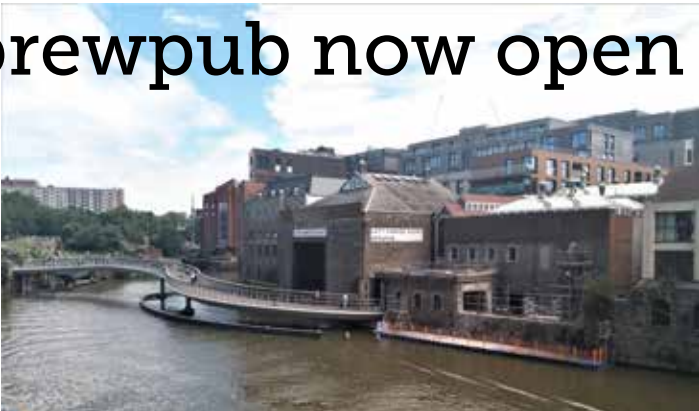
At the time of writing this article (mid-August), the iconic Left handed Giant (LHG) brewpub in the centre of Bristol has now been open for approximately two months and the first beer has just been brewed in the new 15-barrel brewery; maintaining a tradition of over 250 years of brewing on the site. Located in the Compressor Building of the former Courage brewery that now forms part of the Finzels Reach development, overlooking the floating harbour with views across to Castle Park and the preserved ruins of St Peter's Church, this project was funded by an ambitious crowdfunding campaign last year which raised over £1 million. The brewpub will operate in tandem with their existing 15-barrel brewery and tap room located at Wadehurst Industrial Park in St Philips and alongside Small Bar on King Street.



In keeping with its heritage, the interior of the renovated building has been brought back to life with exposed stonework and contemporary industrial décor. There is plenty of seating available inside on the ground floor, mainly at high wooden tables, with additional seating available on the first floor together with the toilets (disabled toilet on the ground floor) and an event space (with its own bar) on the second floor. Entrance to the building is via a covered courtyard featuring more seating at wooden tables and open views across the floating harbour. Built as mezzanine levels, the first and second floors feel connected to the rest of the space, with open views from each floor to the bar and brewery below, and waterside views.

Having entered through the courtyard, the bar is on your left and separated from the brewery located behind it via tall glass panels. There are nine serving tanks (six of 500 litres and three of 1,000 litres) for serving tank-fresh LHG beer from their core range. The bar features 30 taps for pouring both LHG and guest beers, with the beers listed on chalk boards above the bar, identifying the type of beer (pale, dark/ stout, sour, lager, etc) and method of dispense (tank, keg, key-keg, etc). Tank beer has 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 brought into service at the brewpub, one of which will dispense a bespoke LHG cask beer and the other a rotating guest beer. Beers are served in measures of a third, half or two-thirds of a pint and payment is by card only.

The food offering at the brewpub is 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 St Philips brewery back in 2016, as well as proving popular with beer-drinkers at various events across the South West. In order to support the transition from a mobile street-food operation to a permanent restaurant, Mission Pizza raised the funds necessary to install a fully equipped wood-fired pizza kitchen in the brewpub via their own successful crowdfunding campaign earlier this year.

Having first seen the potential of the Compressor Building at Finzels Reach over two years ago, finally opening the doors of their iconic brewpub to the public came with a mixture of extreme pride and a sense of relief for LHG – and the response so far has been very positive. So, a big "well done" to all concerned. The current opening hours are 12-12 seven days a week, with Mission Pizza providing food service all week too (12-3 and 5-10 during the week and 12-10 at the weekend). Counterslip Coffee, based in the courtyard, serve coffee and pastries from Monday to Saturday (8-3). Going forward, look out for brewery tours and other events.



Over at the St Philips site, LHG have recently taken over Unit 3 on Wadehurst Industrial Park and relocated their cold store, barrel store and tap room into it from Unit 8, with the original 15-barrel brewery remaining in Unit 9. The increased size of Unit 3 will enable the storage of up to 150 wooden barrels, for barrel-ageing and blending, and a much bigger tap room.

Finally, following the update on the International Rainbow Project in the last edition of *Pints West*, LHG have recently brewed their "blue" collaboration beer with Alesong brewery from the US. The seven colour-coded UK/US collaboration beers, and an additional collaboration featuring the seven UK breweries, will be launched at Small Bar on Friday 20th September, during Bristol Beer Week, and other select locations across the UK.

Dave Graham
(Photos by Steve Plumridge and Dave Graham)



The Bar Code
by Eddie Taberner



Perfection

is a rich aroma of hops and malt.
Taste for yourself to see why it's called Gem



THE TASTE IS
IN THE NAME



News from the Hare Brewery (Bath Ales)

Profile of Georgina Young

George, as she likes to be known, is engaging and easy to talk to, and was happy to give me an insight into her illustrious career. As mentioned in the previous issue of our again-award-winning publication, she is now head brewer overseeing all aspects of the brewing and packaging operations of Bath Ales' brands, reporting to St Austell and Bath Ales brewing director, Roger Ryman. Since May, George was commuting from London, where she lived with her husband and two children who are still at school, but at the time of writing she has been lucky enough to find, and move into, a new family home in Bath.

After her own schooling, George studied Biochemistry at King's College London then, like so many of today's brewers, discovered she liked spending time in pubs and drinking beer as much as, if not more than, studying. The next logical step was to learn the theory and practice of brewing at Heriot Watt University in Edinburgh and after completing the course she graduated with a Masters in Brewing and Distilling. Her first steps in the industry proper were taken with the Smiles Brewing Company after their move from Bells Diner in Montpelier to what is now the Bristol Yard in Colston Street. It was very much a period of paying her dues doing the physical labour in a non-user-friendly brewhouse during 1992 and 1993. In order to find out about all the other aspects of brewing, and its constituent components and processes, George then worked for six years at Brewing Research International in Surrey, where she ran the pilot brewery assessing new hop and barley varieties, and equipment, and assisted organisations creating new products

Now armed with the theoretical, physical and chemical knowledge necessary to be a super-brewer George started her first stint with Fuller's as a production brewer from 1999 to 2006 where she worked in all areas of the brewery. When children came along, George took a break from the industry and became a secondary school teacher for five years, specialising in physics, chemistry and biology. After the hard graft of those days it must have seemed like a good idea to return to Fuller's, where she was to stay for another six years, achieving the post of head brewer for the last two. When the company was bought out by Asahi, George thought that it was a good time to move on and find new challenges, but she has many good words to say about her time there.

George is excited to be at Bath Ales, both from the challenge of the new environment, and also because she was born and grew up in the South West and has many fond memories of living here. Looking forward she thinks that there will be a lot of consolidation in the brewing industry, much more than we are seeing now. Like most brewers today, she thinks that cask ale is sold too cheaply, especially if you want to use top-quality ingredients, and although there is a decline in cask ale sales, she thinks it is only temporary. When asked about favourite brewers she is too diplomatic to name any but says there are many good ones, but does say that a good best bitter is her favourite style. In terms of what it feels like to be a woman in a predominately male preserve, she says that she has always been accepted and if you pull your weight you will progress, which is illustrated not only by her, but by today's steady increase of brewsters (today's hip term for women brewers). The arrival of George is a big coup for Bath Ales/St Austell, and we wish her all the best in her new endeavours.



Hare Fest

Well I took my own advice and cycled to Hare Brewery along the Bristol Bath cycleway – and got soaked! It was not the ideal day to hold a, mainly, outdoor festival but Bath Ales made the best of it. Sixteen beers and a cider were on offer, which included all the Bath Ales core range with a seasonal and a special; a Bath Ales collaboration ale with Wells & Co (ex-Charles Wells); and five guests from St Austell. An old favourite of mine, **Rare Hare**, was good to see and even better to taste, and was selling very quickly. I enjoyed the **Copy Cat Pale Ale** collaboration ale, as well as the rejuvenated **Cubic** and **Monterey**, both previously Beerd and now Bath Ales. The St Austell contribution included a gooseberry and lime pale ale, a hibiscus flower infused ale and a **Salted Cara-Mild! Big Job** was the heavyweight on the block. A lot of the Hare Brewery staff were there helping behind the bar, including George and senior brewer Darren who was behind the revival of Rare Hare. Luckily the bar was under shelter with enough room for most of the punters. Not so lucky were those wishing to see and hear the nine musical acts, playing stoically from midday to 9pm, as they were standing in the open air. However, sustenance was provided by a pizza company, a pork barbecue and an ice cream seller, and face painters were on hand to entertain the children. Happily, the rain eased off in the afternoon which made for a jollier atmosphere, and more milling around outside; and made the ride home bearable, suitably fortified by the fine ales tasted! Although I wasn't there to enjoy it, 'Cheers to Beer' was celebrated at 7pm by those that were (pictured below). As a bonus £1 from each ticket sold was donated to St Austell's Charitable Trust, which raises money for local organisations and individuals in need. A note for your diaries: the next Hare Fest has been programmed for 13th June 2020.



Beers and awards

Sulis, Bath Ales' lager, continues to enjoy strong sales as did **Summer's Hare**, the summer seasonal which had been tweaked for this year by the addition of Chinook and Waimea New Zealand hops. **Monterey**, with its Californian summer themed pump clip and matching glass, is also doing well. **Forest Hare**, the copper coloured, and berry fruit aroma autumn ale should be in the usual venues as you read this, having also been tweaked with NZ hops in the blend, this time Pacific Jade and Motueka. As ever, bottled **Gem** is flying off the shelves. Wells & Co have been brewing a number of different collaboration beers around the country while their new brewery is being completed, and due to the success of **Copy Cat**, they have requested that they repeat the collaboration with Bath Ales early in 2020.

Bottled **Wild Hare**, now certified by Coeliac UK and released as gluten-free, was awarded a Gold in the 5% to 5.9% ale category in the British Bottlers Institute annual competition, and bottled **Lansdown** won Gold in the 4% to 5.4% IPA category. **Gem** was awarded a Bronze medal at the International Beer Challenge (IBC) in the ale below 5% category. "The IBC is widely regarded as the world's most prestigious beer competition and it is now in its 23rd year," so they say themselves. Bath Ales are already planning next year's seasonal programme, and will soon be working on the specials to be brewed for this year's Celtic Beer Festival, held at St Austell's brewery on the last weekend in November. Incidentally St Austell Brewery has brewed a one-off beer in support of Long Live the Local, the campaign to save the Great British pub. The beer, **Long Live the Local**, will be used at events to campaign for petition signatures, calling the government to relieve pubs of rising tax pressures at the upcoming budget. The IPA's red hue is inspired by the Chancellor's iconic red Budget box.

Expansion already

Just over a year in the new premises and already the brewing capacity has been increased! Since the last **Pints West**, four new fermenting vessels (FVs) have been commissioned, fabricated and installed, and are due to enter production by the time you read this. Each FV can hold 32,000 litres and so is twice as big as each of the original FVs, giving in total 16 more brews or an increase of, give or take, 60% capacity. Bath Ales have also taken on two brewing apprentices who will follow an accredited course, including block release at Nottingham University, leading to a Level 4 Apprenticeship Qualification which includes a Certificate in Brewing.

Taking a look at the local
cider-making scene

Cider in Wrington

Many reading this will know of Wrington, to the south-west of Bristol airport, because of the nearby presences of the Butcombe and Twisted Oak breweries. Less well known is the fact that it is also the home of the Barley Wood cidery. This cider and apple juice-making operation is part of the Barley Wood Walled Garden complex, which also includes the Ethicurean Restaurant, a café and an assortment of artists (walledgarden.co.uk). The cidery is run by Mike Atkins and Isy Schulz. Mike is a mathematician and has a PhD in particle physics. Isy is a chef and also runs a catering business.

They use the 60 or so varieties of apples present in the garden, all unsprayed with chemicals, plus apples from older orchards and donations from people in the surrounding area to produce a number of blends of both juice and cider. The varieties of apples include some classics such as Yarlington Mill, Dabinett, Harry Masters Jersey, Tom Putt, Browns, Somerset Redstreak, Chisel Jersey and Porters Perfection among others. The cidery has been set up in a large round log cabin which reduces extremes of temperature owing to its natural insulation. The press is a large manual affair, with the cog mechanism at the top dating back 200 years or so. It will take about half a tonne of pulp and produces about 300 litres of juice per pressing. In total, slightly less than 7,000 litres is produced. The cider is fermented using the natural yeasts present in the juice and no sulphites are used.

Apple trees can be rather inconsistent in cropping so there isn't a "standard" blend. Rather, the blending is done after pressing in order to get the desired characteristics. Some of the product goes out in the form of bag-in-box but a lot is also bottled, some bottle-conditioned. Bottling enables entry into shops and restaurants, an increasingly important market in the cider world.

Mike and Isy are very welcoming and they have set up tables outside so that people can come and relax over a pint or two of cider, either bottled or sparkling draught. They have been opening on weekend afternoons during the summer (Saturdays 1 to 8pm, Sundays 1 to 6pm), and they say they will also be open most of the week during the autumn when they are busy picking and pressing apples. It may be worth checking first though. Their web site is barleywoodorchard.co.uk and their Facebook page can be found by searching for "Barley Wood Orchard". They can also be contacted by phone on 07503 213 774.

Martin Campling



Mike and the cidery



Isy levelling the apple pulp prior to pressing

BAD Ladies Rail Ale Ramble along the Severn Beach line

Bristol and District (BAD) Ladies are a group of women CAMRA members who love beer and who meet once every couple of months or so to socialise and discover the world of beer (or occasionally cider) together.

Our day out in June used the Severn Beach railway line to discover pubs from the far west to the centre of Bristol. After spending the grand sum of £3 for a return ticket that allows you to get on and off at stations along the route, our first stop was Shirehampton station where we walked for a couple of minutes to reach the **Lamplighters** (Station Road, BS11 9XA). The pub was acquired by St Austell in January and saw a change in management due to retirement in March, so we were interested to see what the pub was like now.

On the Saturday afternoon we visited there was a lot going on outside as both the front and back gardens were being refurbished. Inside the beer offer was limited to St Austell/Bath Ales choices and, surprisingly, we seemed to finish off their barrels for them quite quickly! The two stand out-choices were *Liquid Sunshine* (3.9%), St Austell's seasonal early summer golden ale, and *Gem Gold* (4.1%), Bath Ales' limited edition offering.

The trains run along this line every 40 minutes or so, so after a sedate pint and cheeky half, we got back on the train and to reach our next destination, Clifton Down station. The original station building is now **Steam** (Whiteladies Gate, BS8 2PN), a bar that is known to be popular with students (and of course others). We were all pleasantly surprised at the six pumps providing a great range of beers and the comfortable surroundings. There was enough beer style choice to satisfy those of us who only drink cask as well as those who enjoy craft keg. Sat outside under a canopy on a set of squishy sofas, the surprise beer and main talking point was *Sweet Mary Jane* (3.5%), described as a milkshake pale from Ilkley in collaboration with Tiny Rebel. Comments ranged from "well it isn't horrible" to "I really like this, not too sweet, with a really interesting cinnamon flavour" to a considered "mmm ... well balanced, there seems to be milk, vanilla, cinnamon and citrus to lift it". We also enjoyed *Ekuant Another GF Beer* (5%), a gluten-free beer from Arbor Ales which we thought was "easy drinking, not overly hoppy, not overly distinguished" and *Session IPA* (4.8%) from Cocksure.

Back on the train our last station hop of the day was to Montpelier where we found a short-cut footpath that took us to the **Cadbury** (Richmond Road, BS6 5EW). This pub has existed since the 1880's, an attractive half-timbered building; we really loved the garden here. Our final beer comparison rated *YuLu* by Siren, a 3.6% American pale ale, Bristol Beer Factory's *Sub Tropic* (4.4%) and Good Chemistry's *Fools Mate* (3.8%), an easy-drinking English pale ale.

For those of us who wanted just a bit more excitement, we wandered



round the block to the recently reopened **Star and Garter** (Brook Road, BS6 5LR). The pub is stuffed full of community memorabilia including DJ Derek's waistcoat and music case. It was a trip down memory lane and a welcome return for this important local. We finished off our trip here with a refreshing stalwart from Arbor Ales, *Mosaic*, a 6.8% IPA.



If you'd like to join in with us, then our remaining events for 2019 are listed below. The events take place on Saturday afternoons. There is no need to book these – just come along. To find out more please contact me, Bianca, on 0772 302 0223, or check out the branch web page www.camrabristol.org.uk/ladies.html, or follow us on Twitter @CAMRA_BADLadies.

September 14th. 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 30th. Historic Bristol The Centre. 14:00-18:00. Meet at the Christmas Steps, Christmas Steps, BS1 5BS.

Bianca Ambrose



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The Shakespeare, Prince Street



Want an ale house with tons of history and near the city centre? The Shakespeare Tavern in Prince Street, central Bristol is ready to serve you.

The Shakespeare was first built as a quayside mansion in the 17th century, and in 1766 it became an inn. Many of the original features are still visible to this day, from the coving in the snug bar to the panelling and grand staircase and the old wood flooring that gives the pub its vintage charm.

The Shakespeare is close to the M Shed and Queen Square and is made up of two appealing rooms. At the front of the pub there is a pleasant outside drinking area with bench seating. The plot of land to the rear of the pub, just off the Floating Harbour, is understood to be owned by another brewery so cannot be used by customers of the Shakespeare.

We are led to believe that the Shakespeare is the longest continuous serving ale house in Bristol (as it says so on the wall as you walk in) due to no license breaks, and has one of Bristol's grandest facades. John Strahan was the architect who also designed Redland High School and Frampton Court at Frampton on Seven in Gloucestershire. The pub is steeped in history and apparently once had an alley entrance that was named 'knicker alley' where ladies of the night supposedly met sailors after a long day's work. The Shakespeare hasn't had many licensees in its time with only around 30 in its long history. One tenant, according to historian Leonard Mott, stayed there for an impressive 42 years. A few historical items have recently been found whilst refurbishing areas of the pub, from Victorian boots in the eaves to shackles in the cellar behind the walls.

Nick Ashby took over in November 2018 and has since diversified the range of real ales and ensured the ales are of top quality. Having managed sites up and down the country for Greene King he has used his knowledge to almost double the Shakespeare's real ale take making it account for 35% of weekly sales, up from only 20% when he took over.

At 25 Nick is one of the youngest managers in the company and is a real ale enthusiast. This is one of the reasons he decided to take on this busy site. He has a new team that are passionate about ales and always want to 'sample' the newest additions before selling. On my visits the staff have always been polite and friendly and happy to talk about the beers on offer.



Nick has used local brewers like Dawkins, Box Steam and GWB, to name but a few. Nick frequently asks his customers what ale they like to see on the bar and if they can get it into the pub they will. Previous casks have also included Hanlons Port Stout (brewed outside of Exeter). The Shakespeare has seven real ale pumps and normally stocks Greene King IPA, Abbot Ale and St Austell Tribute as constants. The four remaining sticks are used to rotate guest beers and can feature anything from within a 100-mile region. He has since added a porter or stout to the range due to popular demand and these are Nick's personal favourites; recently Plain Ales Inncognito featured.

Ales are now a big focus at the Shakespeare and, due to Nick's keen aspirations, there are many events coming up. In October they are hosting a real ale festival that will feature a range of ales per week. They will provide customers with booklets to write notes and beer scores in. There will be competitions and prizes for those who aim to try them all. Four meet-the-brewer nights will be hosted on Thursdays for you to come and sample the beers as well as take the opportunity to cross a couple off in the book.

The main aim for the pub is to really reestablish itself as a place to have fantastic local real ales as well as a great atmosphere and simple pub food. Nick has made great strides at the pub. I don't suppose Nick will stay at the Shakespeare for 42 years but I hope he does stay around for the long term.

Pete Bridle



AWARD-WINNING BREWERS

DAWKINS PUBS

The Miner's Arms, Mina Road, St Werburghs, BS2 9YQ

The Hillgrove Porter Stores, Hillgrove St North, Kingsdown, BS2 8LT

The Victoria Ale House, Southleigh Road, Clifton, BS8 2BH

The Portcullis, Wellington Terrace, Clifton Village, BS8 4LE

The Green Man, Alfred Place, Kingsdown, BS2 8HD

The Brewery Tap, Lawnwood Rd, Easton, BS5 0EF (Fri 4-8 & Sat 4-8)

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News from Dawkins Ales

For the first time the brewery hosted a stand at CAMRA's Great British Beer Festival at Olympia in August showcasing four cask beers including **Foresters Black** – the stout that was not only beer of the festival here in Bristol last year but voted the same at Salisbury BeerX this year. The beers were very well received (**Bristol Blonde** being the first to sell out by the Friday) and Glen Dawkins said it was amazing to be part of the hurly-burly of this iconic event.

By the time you're reading this the eighth East Bristol Brewery Trail will have been and gone. Held twice a year over the May and August Bank Holiday weekends, this – the brainchild of Good Chemistry Brewing in St Phillips – is a family-friendly celebration of malt and hops with five independent microbreweries rolling up their shutters to the public with music, food and of course beer! This summer Arbor Ales were having some work done at their site so they were hosting a pop-up bar for them in near-neighbours Dawkins brewery grounds. The Dawkins tap itself continues to open Fridays and Saturdays 4pm to 8pm.

New Dawkins head brewer Will is enjoying getting to grips with his new domain. A New Zealander (so expect to see more of their amazing hops in future!) he was assistant to previous brewer Dave for 18 months so is well versed. After several great years Dave himself is off to new adventures with sour beer specialists Yonder Brewing and Dawkins wishes him well. To keep things easy there is a 'new Dave' at the brewery – new recruit Dave to assist the small brewery team.

One of Will's first new brews is the latest version of **Friese-Greene**, the beer brewed in association with their friends at local movie society 'South West Silents'. William Friese-Greene was a Bristolian early pioneer of film. The launch of the beer is on his birthday, 7th September at the Victoria Ale House in Clifton, a stone's throw from his studio near the Victoria Rooms. This one uses new UK Olicana hops bred to have New World-style fruit characteristics.

19th to 29th September sees national Cask Ale Week and the time for the brewery's annual green hop beer **Easton Promise**. For the fourth year over a hundred local amateur hop growers forming the East Bristol Hops collective will crop their harvests in the second

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Ale Celebration at the Watershed

For the fourth year running, the Watershed on Bristol's Harbourside will be having an 'Ale Celebration' from Monday 2 September until Sunday 24 November, which they describe as "a showcase of some of the South West's finest local brewers as we savour the delights of all things ale."

It kicks off on Wednesday 4 September with a tasting event in the bar from 7pm to 8pm featuring brewers Dawkins, Stroud, Butcombe, Twisted, and St Austell and Bath Ales, who will all be bringing in free samples for people to try (with 20% off ales from behind the bar for the rest of the evening). There will also be representatives from all the breweries who'll be around ready to answer any questions about their products or just to have a chat about all things ale.

And over the coming months there will be offerings from **Stroud Brewery** (Monday 9 to Sunday 15 September), **Butcombe** (Monday 23 to Sunday 29 September), **Dawkins** (Monday 7 to Sunday 13 October), **Twisted** (Monday 21 to Sunday 27 October), **Bath Ales** and **St Austell** (Monday 4 to Sunday 10 November), who will all be having their own tap takeover weeks, during which they'll take over all five of the Watershed's ale taps.



Glen Dawkins pulling pints at the Great British Beer Festival

weekend of the month with a collection get-together at the brewery in Easton. As the hops (in past years yields per grower have ranged from thimbles-worth to kilos!) are wet the beer has to be brewed within days before they wilt and the volatile aromas dissipate.

Commercial hops are dried at source so provide stability and measurements of alpha acids, etc, but as with anything processing can take out some flavours – even if as a brewer one is unsure how it will turn out. Easton Promise varies each year – that's part of the excitement – but expect a mid-strength golden, fruity beer, with a limited-edition run launched during Cask Ale Week and a small number of bottles a few weeks later.

Finally, there will be a Dawkins tap takeover at the Watershed on Bristol's Harbourside from Monday 7 to Sunday 13 October as part of the Watershed's annual 'Ale Celebration'.

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Wiper & True adopt a can-do approach

After careful consideration of the various issues surrounding the glass vs metal (or bottle vs can) debate concerning how best to package their small-pack beer, Wiper & True (W&T) have taken the major decision to switch from bottles to cans. Their final bottling run took place at the beginning of August and, following the installation of a canning line, canned beer will be available from mid-September in both 330ml and 440ml formats. Bottles will still be used occasionally in the future for special releases.

You can hardly have failed to notice the recent proliferation of craft beer in cans in the fridges of local pubs/bars and “bottle shops” such as Bottles & Books (Gloucester Road, Horfield), Corks of North Street (Bedminster) and the Beer Necessities (Cargo 2, Wapping Wharf). Although cans have some distinct advantages over bottles as a portable package for beer, they have long been associated with mass-market, mainstream brands stacked high and sold low in supermarkets. However, technical developments in the cans themselves and canning equipment have now opened up this packaging option for smaller breweries like W&T. As with many developments in the craft beer industry, the US brewers have led the way in this area; Oskar Blues brewery in the US is credited with being the first to package craft beer in cans in the early 2000s with their Dale’s Pale Ale. Following the resounding success of this approach across the pond, the UK has followed suit in recent years and many of our favourite craft beers are now widely available in their full metal jacket.

Aluminium cans are superior to crown-capped glass bottles for maintaining the quality of beer as they are opaque, thus preventing degradation from harmful UV light, and they are hermetically sealed, thus preventing oxidation due to air ingress. Provided they are held in refrigerated storage, cans provide the best means of ensuring that small-pack beer is as fresh as the brewer intended, this being particularly true for hoppy beers as “hops fade fast”. In addition to beer quality, another strong argument for aluminium cans over glass bottles is from a sustainability perspective due to their cumulative environmental impact; they are approximately 50% lighter to transport, which greatly reduces their carbon footprint, and aluminium is 100% and infinitely recyclable. Finally, the long-held perception that canned beer will take on a metallic flavour may have been true in the past but modern production techniques, such as a coating the inside of the can with a water-based polymer lining, ensures the beer never comes in contact with the aluminium. As with bottled beer, canned beer is best enjoyed when lovingly poured into a glass so you can fully appreciate its appearance and aroma ... and avoid your mouth coming in contact with the can.

You can also not have failed to notice the eye-catching designs on many craft beer cans, with the package format providing a 360° canvas for brewers to display artwork that wraps around the whole can. In a rapidly growing market, standing out from the crowd on the fridge

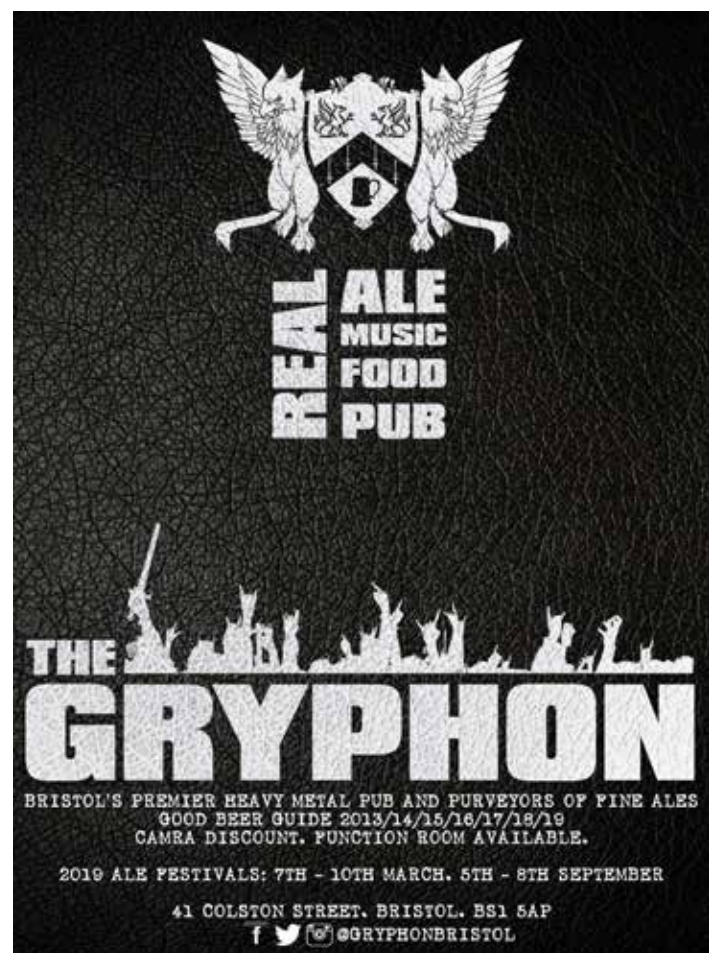
shelves is important. Although they will be the new kids on the block as far as canned beer is concerned, the distinctive branding W&T have used on their bottles since 2012 will transfer well to the can format. The front of each label features the brewery name in large black letters above one of a series of illustrations (icons) in gold, one for each type of beer depicting an example of how mankind has harnessed nature for its own gain, the concept originating from the fact that fermentation is a natural process that we have harnessed from as early as the Neolithic period. Although their iconic branding has served them well to date, it will be getting a bit of a refresh alongside the can launch, so look out for some new icons.

Talking of the can launch, this will take place at the brewery in St Werburghs on Saturday 14th September to coincide with the second Bristol Breweries Open Doors Day. This will also mark the beginning of the latest Bristol Beer Week.

Other news from W&T is that the tap room at the brewery is now open every Sunday (12-5), when you can purchase a take-away meat or vegetarian Sunday lunch at Popti & Beast, located just around the corner from the brewery, to eat at the tap room. This is in addition to the regular Friday (5-10) and Saturday (1-10) opening.

Finally, following the departure earlier this year of former head brewer Will Hartley (pictured), as reported in the last edition of *Pints West*, he has recently taken on the role of head brewer at Bedlam brewery, a solar-powered brewery located on a farm near Brighton. Good luck to Will in his new role.

Dave Graham



A street festival with a beer festival at each end!

For those who don't know the annual event held in Chandos Road in Redland, this year's extravaganza on Sunday 22nd September promises to be a great discovery for those who like street festivals. In addition to the numerous and diverse stalls, as well as entertainment, two beer festivals are being staged by the two pubs located at each end of the street. The street itself will be closed from 8am to 8pm with the festival starting at 12 noon and ending at 6pm.

Some 25 stalls will include arts and crafts (pottery, drawing, prints), vintage and customised clothing, and bric-a-brac, as well as food. Nourishment will also be available from the many cafés, bars and restaurants located on the street. Entertainment will be prolific, ranging from six bands playing on the main music stage at the bottom of the street, an acoustic stage halfway up the street and a DJ event at the top end, to activities for children including a puppet show, face painting and games.

Closest to the main music stage Chums micropub, CAMRA pub of the year in 2018, will be holding its fourth annual beer festival. In fact, this will start on Friday 20th September from 12 noon to 11pm, continue through Saturday at the same times, and end on the street festival day, opening from 12 noon until 9pm. Eighteen ales and ten ciders will be available mostly from local brewers, with sustenance provided by landlord Mark Farrell's famous cheese rolls and ham rolls. A large selection of gins is always available, as well as a choice of wines. Mark will be donating 10p from each pint sold to the West of England MS Therapy Centre.

A quick stagger towards Hampton Road on the same side of the street leads to **The Good Measure** who will be holding their first beer festival, having opened after last year's street festival was held. On festival day they will have an outside bar, complete with table and chairs, selling owner brewery **Good Chemistry's** beer and lager. In the garage opposite a DJ will be spinning the grooves (or whatever the latest hip phrase is) should anybody wish to get up and go dancing in the street. Inside will be a selection of ales, all from Bristol breweries. Food will be available from Liam, chef at the Hillgrove Porter Stores, who will be introducing a new menu at The Good Measure from 12th September, coinciding with a tap takeover by Verdant Brewery.

Although the vibe in each of the above pubs is very different, both ascribe to selling good quality beer as a basis for customer satisfaction and community involvement. They are both thriving, open every day of the week, and holding activities such as a weekly quiz in the case of The Good Measure, while Chums alternates a quiz with live music every week. Chums also puts on live music at weekends whereas The



Good Measure holds regular tap takeovers, with Burning Sky following on 25th October, as well as events such as the successful 'Women in Beer' evening organised by Kelly Sedgwick, Good Chemistry's co-owner.

I thoroughly recommend the street festival as a must-do event, and now that there are three festivals in one, it's choose your own phrase from the following: a bit of an imperative, a no-brainer, what's not to like!

Roy Sanders

Some other beer festivals

The **Gryphon** in Colston Street, central Bristol (just up from the Colston Hall), is having another of its biannual beer festivals from Thursday 5 to Sunday 8 September. This, their 18th '**MetAle Festival**', will be showcasing 12 cask ales across the handpumps and stillage, five keg beers, and a plethora of dark beers in bottles and cans.

Factoberfest takes place once again at the **Tobacco Factory** in North Street, Bedminster, from Friday 6 to Sunday 8 September, featuring 24 cask beers and lots of keg ales, lagers and ciders.

The 17th **Chew Valley Beer & Cider Festival** takes place on Friday 20 and Saturday 21 September in Ubley Parish Hall. See www.chewvalleybeerfestival.co.uk.

The 19th **Wedmore Real Ale Festival** takes place Friday 20 to Sunday 22 September, opposite the village hall carpark in Glebe Field, Manor Lane, Wedmore. See wedmoreale.co.uk.

The **Civic Trowbridge** (located in St Stephen's Place) are having their second annual **Beer & Cider Festival** on September 28. See thecivictrowbridge.co.uk/tc-events/the-civic-beer-cider-festival-2019.

Great Welsh Beer & Cider Festival at the National Cricket Training Centre, Sophia Gardens, Cardiff. Wednesday 16 October trade and CAMRA members only evening. Thursday 17 to Saturday 19 October open to all. See gwbcf.info.

Cheltenham Real Ale Festival will be returning to the magnificent surroundings of the Princess Hall at Cheltenham Ladies' College on Friday 1 and Saturday 2 November. See cheltenhamcamra.org.uk/craf.



Shine on the Bristol-Bath Railway Path

Bristol promotes itself as very much 'A Cycling City', with cycle lanes on many major roads in and around the city and miles of dedicated cycle tracks elsewhere.

One of the most famous is the Bristol-Bath Railway Path. A 13-mile off-road route, it begins in the middle of Bristol, and heads north towards Fishponds. Through the Staple Hill tunnel and you find yourself in South Gloucestershire, and then into rural Bath & North East Somerset towards Saltford and eventually on to Newbridge in Bath.

The path has stop-off points throughout its length so there is no shortage of places to rest up for a beer. This is where the *Whatpub* website (whatpub.com) and *CAMRA Good Beer Guide* mobile app come in handy. Wherever you feel like stopping, just use one of these to find the nearest pub to where you are, filtered by whatever you look for in a pub. But here are some pubs I enjoy visiting.

We should be clear here that cycling under the influence of alcohol or drugs is an offence, so please drink responsibly when saddling up. The below pubs are not intended to be visited as a 'crawl'.

The path officially begins at St Philips Road, not far from Old Market but also about a three-minute cycle from ...

The Barley Mow - 39 Barton Road, St Philips, BS2 0LF



Also only a three-minute ride from Temple Meads station if you are combining cycling with public transport, this is a great pub to meet at before setting off. A Georges Brewery pub before Queen Victoria came to the throne, this was the Duke of York for over 150 years before being renamed. Now, it's a Bristol Beer Factory pub that retains much of its old charm, but with a modern twist. It's family friendly, and there's a garden to the rear. Food is very popular here including a lovely Sunday roast, and there are usually six to eight real ales on at a given time – three or more from Bristol Beer Factory, plus a variety of guest beers. There are also numerous keg beers. This pub is a real find; it has been popular with CAMRA members for many years now, and is the current Bristol & District pub of the year.

Turn left into Midland Road then right into St Philips Road and you're off and riding. Through Newtown Park and under St Philips Causeway and on past Lawrence Hill and Whitehall to Fishponds, where you can slip on to New Station Road just before the Royal Mail Delivery Office. Take New Station Road a hundred yards north and on your left you'll see ...

The Railway Tavern - Station Road, Fishponds, BS16 3SG

Unsurprisingly, both the pub and its address are a throwback to the railway path, as Fish Ponds (yep, two words) station was just before where you just left the cycle path. Nowadays it's a rambling local pub with a garden and plenty of room to rest your bike. Food is available during the day, and the place is explicitly family-friendly up until around 6pm. They usually have the football on if you are planning to pause a Sunday ride to watch the match. Usually three of four real ales



on here, including Bath Ales Gem and St Austell Tribute and, when I visited, Young's Bitter and Wickwar BOB as guests.

From Fishponds, the railway path heads due east through the old Staple Hill Railway Tunnel and into South Gloucestershire. With Rodway Common up to your left, the cycle path comes to the remains of Mangotsfield Station.

Here, the path forks. To the right is the route to Bath, and to the left is the path of the old Midland Railway which once went all the way to Birmingham. We'll take the diversion, but only as far as Shortwood. The cycle path actually runs on the West Side of the ring road (the railway was on the east side), but you can hop up onto the bridge at Shortwood and across to ...

The Bridge Inn - Main Road, Shortwood, BS16 9NG



Thought to have been built late in the 19th century to house workers on the Midland railway – remnants of Mangotsfield North station are visible at the bottom of the hill – this is a cracking locals' boozier that is nonetheless very welcoming of cyclists, joggers and other groups. There's a picturesque porch at the front, and garden areas to the side and rear. Again, ample room to rest the velocipede. The Bridge has been known for many years as a cider pub, and usually you'll find Thatcher's Stan's Cheddar Valley and Traditional as well as Taunton Traditional on offer. There are also two real ales on tap, usually Bass and one from the Sharp's Brewery. No food other than snacks but children welcome.

Head back the way you came to Mangotsfield station, and then turn sharp right to head out towards Bath. The cycle path will take you up over the ring road before you head on past the old Warmley Station (be careful as you do have to cross the A420 here). A little further, and seek out the exit to Thirlmere Court on your left, then go via Windermere Way and Poplar Road and before you know it you're at ...



The Hollybush - 29 Bath Road, Bridgegate, BS30 5JP

A Victorian roadside inn that reopened in 2014 after a really long period closed, derelict and endangered. These days it's a very popular pub among diners and drinkers alike. Plenty of room for your bike to the side, and lots of outdoor seating. There's a dedicated dining area in the conservatory to the right, and a welcoming bar with wooden floors and high tables at which to perch.

Typically you'll be offered Thatcher's Stan's Big Apple traditional cider as well as a guest, and three to four real ales, one of which is almost always Butcombe Original. But a good selection of guests here on my visit were Prescott Pit Stop, Box Brewery's Paddler Ale, and Crocodile Tears from the Parkway Brewery down in Somerton.

Wind your way back to the cycle path, and head south past the old Oldland Common Railway Station and the Avon Valley Railway at Bitton and then you're on the most beautiful section of the path as you traverse the countryside over the River Boyd and the meandering Avon until you reach Saltford, and two fine pubs indeed.

The Bird in Hand - 58 High Street, Saltford, BS31 3EJ



Clearly visible from the path, this is perhaps the most popular stop-off for cyclists, as the rear garden of the pub is directly accessible from the path and there are railings set aside for bicycles. There are also petanque pistes and a terraced rear garden.

Food is available throughout the day, and there is a sheltered conservatory with lovely views of the hills north of the river. There's usually a traditional cider on, as well as four real ales. Butcombe Original and Doom Bar are always available, but the guest ales change frequently, with Parkway's Session IPA and Electric Bear Werrrd! on tap when I visited.

It's also worth heading under the cycle path and along the side of the river to ...



The Jolly Sailor - Mead Lane, Saltford, BS31 3ER

This is a gorgeous building which for a while seemed like it would be permanently converted to a restaurant but is thankfully now thriving in as a riverside pub. There are racks for your bike at the front and you can sit in the rear garden or even walk across the lock gates and relax on an island in the middle of the river. It's a Wadworth pub so expect three or four beers from their stable. Swordfish, Horizon, IPA and 6X were all on tap when I visited. Food is available till 9pm.



From the path at Saltford you can head off into Bath, whose riverside pubs are covered far more eruditely than I could manage in Martin Ansell's piece elsewhere in this issue.

Duncan Shine



News from Arbor Ales

Arbor Ales is in the throes of a major reorganisation; new brewing equipment is still being delivered, and the canning and labelling plant has been moved from the brewhouse into the warehouse to make room for it. A large machine for palettising cans, at present in kit form in the brewhouse, will be set up in the cool room. Customers have been told that, during the ongoing expansion work, stocks are currently limited but, once completed, the new set-up will offer greatly improved service.

Recent events included an exhibition of paintings, by local graffiti artist Rich T, held in a pop-up gallery to which Arbor supplied beer.

GREAT TASTING BEERS BREWED RIGHT HERE IN BRISTOL



New Bristol Brewery

Following on from research carried by husband and wife team Noel and Maria in Mexico, New Bristol Brewery released their Summer Salsa Series during the summer months, some of which may be amongst their greatest hits!

Most successful has been their **Macho Mucho IPA** (6.0%) which won the beer of the festival at the West Somerset Railway/Somerset CAMRA Real Ale & Cider Festival, the big 'Macho' flavour coming not only from the 'Mucho' hops but from seven other varieties as well.

Also popular was a collaboration with Arbor Ales, **Whose Lime Is It Anyway?** Described as a creamy, tangy key lime pie PA, it weighed in at 6.0 % ABV.

Keeping with the holiday theme, another one which did well was **Flesh & Blood**, a 4.6% Sicilian blood orange IPA. This juicy, fruity IPA was brewed with over 50 kg of fresh blood orange puree delivered direct from Sicily and had a colour reminiscent of a tropical sunset!

The brewery tap in Wilson Street in St Pauls has been opening for the 'Friday sessions at the brewery' with around eight beers available including one served fresh straight from the tank, these complemented by local pop-up food vendors.

Looking to the future there will be a tap takeover at the Sirens Calling in Portishead on Wednesday September 4th (though *Pints West* may still be at the printers then) and then following that, with the Rugby World Cup starting, the brewery tap will be showing the England match in the morning on Sunday September 22nd, with bacon butties and veggie breakfasts available.

Michael Bertagne

This, his first solo show in ten years, took place from 1st to the 4th of August. As a gesture of thanks, Rich T is painting a mural in the Arbor Taproom. At the end of June, in collaboration with New Bristol Brewery, Arbor brewed a 'milkshake IPA' with lactose and lime. **Whose Lime is it Anyway** (6% ABV) was sold in cans. Arbor Ales sent two ales to 'SteamFest 19', held at Steam, adjacent to Clifton Down station, as part of the Bristol Jazz and Blues Festival on Sunday 18th August.

The eighth East Bristol Brewery Trail (the second this year) was scheduled for the weekend of 24th and 25th August. Because of the present disruption at the brewery, Arbor's outlet was set up in the nearby Dawkins brewery. Four cask and four keg-conditioned ales, including a raspberry-infused version of **Faked Alaska** (6% ABV), were being made available.

The next brewing collaboration will take place at New Bristol Brewery's premises in September. On the beer front – a new double IPA, as yet unnamed, is to replace **Tiny the Welder**.

Little Hop micropub

Further afield, the proprietors of the Hop Inn micropub in Devizes Road, Swindon have recently moved into the Pig on the Hill a few doors away, transferring their Hop Inn name to it.

The original micropub has been reborn in association with Arbor Ales and renamed the Little Hop. In partnership with Jason, the manager of the Little Hop, Arbor have installed five cask lines as well as two keg lines and plenty of cans in the fridge. The regular cask beers here are now Arbor's **Blue Sky Drinking** and **Shangri La**, with other changing beers making an appearance.

Henry Davies



New Bristol Brewery and Arbor Ales team members in collaboration



News from Great Western Brewing (GWB)

At the time of writing our British 'summer' is in full swing, so it was no surprise that the balloon festival and a lot of other local events had to be cancelled due to high winds and torrential rain!

Luckily the weather was better for GWB's 10th soul and reggae Sunfest. Held on the first weekend in August at the brewery's own Rising Sun pub in Frampton Cotterell it raised almost £1,700 for Help for Heroes and they say it was the busiest to date. I attended on the Friday night and thoroughly enjoyed the beers, music and all round ambience.

GWB have also been busy over summer fulfilling a Wetherspoon contract for **Moose River**, their 5.0% American pale ale. This contract has now finished but hopefully you had the opportunity to try what I rate as one of the best examples of this particular beer style, and it's not just me that thinks this, it was also well received at this year's Great British Beer Festival.

Beers being put on for autumn include:

Exhibitionist, 4.5% – an American red ale, brewed with centennial hops. GWB claim the darker malts give it a nutty, caramel complexity and the Centennial fuse creates a tropical fruit hoppiness.

Eclipse, 4.5% – a black IPA with hints of chocolate malts and with a punchy undertone provided by Simcoe hops.

And brewed for the Rugby World Cup:

Flyin' Try, 4.3% – with Munich and toasted wheat malt giving a nice golden colour, Jester hops are the backbone of the bitterness and Citra follows up with a dosage of dry hopping.

Finally the keg range has expanded to include the well established **Maiden Voyage** 4.0% best bitter.

John Farmer

Hambrook, Bristol, BS16 1RF

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Exhibitionist is now available. Same delicious recipe as last year with the addition of a cheeky Dry Hop, Centennial. Adding a nice fresh hop undertone to the current taste of soft fruits and roasted malts.

Available in Autumn 2019

Brewhouse & Kitchen

Brewhouse & Kitchen's new head brewer, Oli Chilvers (pictured), has hit the ground running, and has been hard at work brewing a number of new beers that will be released at the brew-pub on Cotham Hill in the coming weeks.

Charlatan, a 5.5% saison, will be launched at a tapping party on Thursday 5th September (the same evening as a whisky and beer tasting event run by Corks at Brewhouse & Kitchen), and promises to be a refreshing, dry and highly carbonated beer with a spicy citrus flavour delivered by the farmhouse yeast.

To mark the start of Oktoberfest in late September, Oli has brewed a new 5% quaffable, amber, malty lager, the launch of which will coincide with a German-inspired menu, featuring such Teutonic delights as bratwurst, sauerkraut and pork knuckle.

Proving that he can turn his hand to more than just European-style beers, Oli has also brewed a 'California Common', which is an interesting hybrid style where a lager yeast is used at ale fermentation

temperatures to create a clean, crisp, easy drinking beer with classic American hops on the nose.

In the coming months, Oli is also planning to brew a 'milkshake' beer, and will be running a poll on B&K's Facebook page to determine what flavour the brew will be.

For those of you interested in seeing Oli in action, B&K are celebrating Cask Ale Week by running an open brewing session on Thursday 19th September, where all are welcome to come along and get involved in the brewing process.

If you're looking for an excuse to try all of these great brews, B&K will be opening early for breakfast for all of England's Rugby World Cup games in September and October, with beers being served from 11.00, and the games will be replayed at 19.00 on match days too, so don't give the result away.

Stephen Edmonds



Pub news from Bath & Borders

Planning applications in Bath

There are some interesting proposals on the Bath pub and club scene being considered by Bath & North East Somerset Council’s planning department. These include a rear ground-floor extension at the **Bath Brew House** to accommodate more internal seating, internal alterations to the **Grapes** in the city centre, which is due to reopen this summer, to create a new bar, seating areas and toilets, whilst in Twerton there is the redevelopment of the **Bath City Football Club** stand and some adjoining land to encompass a variety of uses, including potentially licensed premises. Plans to convert the now-closed Garfunkel’s restaurant on the ground floor of the iconic former Empire Hotel on Grand Parade into a Brunning and Price pub have been refused planning permission following a multitude of complaints from the residents who live above. The Brunning and Price group, however, are hopeful that they will still be able to reopen the premises under its banner, though this is now looking a long way off.

Grapes reopens

At the time of writing the Grapes on Westgate Street looks set to reopen any day now. The city-centre pub, which had closed around two years ago, is undergoing a major internal refurbishment. The building itself dates back to 1317 and has operated a pub since at the latest 1831, having previously been a wine merchant’s. Listed building consent was needed and the new managers have been working closely with Bath & North East Somerset Council’s conservation department and local architect Mitchell Eley Gould to completely renovate the interior and open as much of the building to the public as possible. The downstairs bar area has been gutted, new woodwork and flooring installed, electrical work undertaken, drains unblocked and a gully to the rear of the pub cleared. One of our local members dropped by recently and spoke to the new landlady Ellie and learned that her partner John has chosen the beers. There were four handpumps installed on the bar, two of them already mounted with badges from Three Daggers brewery (which is based at the pub of the same name in Edington, near Westbury), Dagger’s Blonde and a house beer named Nash Street Ale. A third handpump carried a Honey’s Midford Cider badge whilst the fourth remained bare.

Goings on in Widcombe

The **Royal Oak** on Pulteney Road has a new landlord. Anthony Blake, formerly of the Saracen’s Head in the city centre, took over the large Ei Group-owned Widcombe pub around the end of June. The plan is to have three real ales on, Doom Bar, Timothy Taylor Landlord and a guest. The pub is open from midday to eleven daily.

The **Ram** in Widcombe closed temporarily over the last weekend of June following a dispute over the rent review of this popular Ei Group-owned pub. The owners had been seeking in a rent increase from £37,000 per annum to £88,000 (and this, after 14 months of appeals, negotiations, arbitration and adjudications; the original proposal was an increase to £132,000 per year!). Loyal customers rushed to the support of landlords Mick and Liz Dempsey. Shortly before, on Tuesday 2 July, the **Ring o’Bells**, a gastro-pub almost directly opposite the Ram on Widcombe High Street, closed abruptly following the sudden departure of its previous landlord. Mick and Liz have agreed to rescue the pub. By early July the Ram had reopened with Mick still at the bar and seemingly quite cheerful. Since then the Ring o’Bells has also reopened under Mick and Liz’s management. During a recent visit by a local member the range was found to consists of four beers: Bass, Butcombe Original, Bath Ales Gem and St Austell Proper Job.

King’s Head, Weston, reopens

The King’s Head on the western outskirts of Bath reopened on Friday 9 August flowing a light refurbishment. The once popular pub on Weston High Street had closed in December 2018. Owners Punch Taverns have leased the pub to Paul Clifford and his business partner Peter James, both from Bristol, who are intent on bringing the King’s Arms back to life as a community-led local. On the ground the new manager is Chris Lawrence from Pensford, who has had ten years’ experience of working in pubs, customer service and catering. The King’s Arms will be the first he has managed on his own. The pub has initially reopened as a drinks-only establishment, but there are plans for extending to food in the future.

Faulkland Inn reopens

We’re pleased to report that this rural gem, situated in the quiet village of Faulkland to the east of Radstock, reopened in around early June. The pub has been bought and is set to be revived by highly experienced pub and hotel manager Tina Paradise and her husband Andy Machen. The Grade II-listed Faulkland Inn, which has operated as a pub since the 1760s, closed in April 2017. The premises consist of a bar and a restaurant and has three en-suite guest rooms. In a recent local newspaper article Tina said that she wanted to recreate the typical village pub, with dartboards, shove-ha’penny, games and comfy sofas and to go back to doing traditional pub-grub lunches such as chicken in a basket and sausage and chips to tap into the local daytime trade, keeping the gastro-style cuisine for the evening times only. As at late June there was only one beer on handpump, 6X, but Andy Machen has said that he is hoping to increase the range as custom picks up.

News from Westbury

We understand that the **Angel**, which closed earlier this year, has been saved and looks to have a secure future. The town-centre pub, situated between the historic swimming pool and the Morrison’s, has been taken over by the former landlord of the Duke of York in Salisbury, and is being given a much-needed internal refurbishment. Hopefully the Angel will have reopened by the time this edition of *Pints West* is published.

Dilton Marsh Social Club hosts second beer festival

On Saturday 20 July Dilton Marsh Social Club hosted its second beer festival (the first having been held in September 2018). Stepping up in terms of ambition this second event was both a beer and gin festival. Held both inside and outside the club building over the course of the afternoon and evening of a cool summer’s day, there was a convivial and relaxed atmosphere to this small but well attended event, designed to promote the club within the village. Eight beers were showcased, mostly from very local breweries such as Westbury-based Twisted, Plain Ales from Sutton Veny and Three Daggers from Edington.

Dilton Marsh Social Club opened on 14 February 1948 and was originally known as the Dilton Services Social Club. At the end of the Second World War a group of ex-servicemen and Home Guards from the village formed a committee and agreed to set up a social club on land just off Petticoat Lane donated by local Home Guard brigade leader Mr Shepherd. A Nissen hut from an American army transit camp at the nearby hamlet of Hisomley was donated and the committee raised money to build the foundations to erect it. Finally the hut was transported in pieces from Hisomley to Dilton Marsh using various tractors and carts. Early activities included table tennis, snooker and skittles, and regular social events such as dances and an annual flower show. The flower show was a well attended and very competitive event with flowers, vegetables and all sorts of handicraft on display, including a men’s cake competition. Over the years there have been many changes, but the most significant was the building of a new outer skin in the 1990s and the removal of the Nissen hut from inside. This forms the building as it is seen today.

Twisted Brewing update

A few tweaks have been made to one of the brewery’s most long-standing regular beers, **Rider** (4.0%). The hop character has been amplified, without going to extremes, by using extra Chinook hops and shortening the final gravity. This gives the popular amber pale ale a little extra dryness to the palate.

Steve Hunt

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Bath Brew House

In the last two issues of *Pints West*, a contributor (Martin Ansell) described his search for stronger beers in Bath, lamenting that there wasn’t a huge choice. There was one strong beer at the Bath Brew House (BBH) on James Street West at the time of his visit, but that was disappearing fast. Whilst it is true that there is no guarantee that a very strong beer is always available, Max Cadman (pictured), head brewer at the BBH, does keep a wide range of brews in stock, from session beers under 4.0% to much stronger beers and porters. If you want to try something out of the ordinary then a trip to brew houses such as this may well bring unexpected surprises.

In fact, this is the way in which the small on-site microbrewers can show points of differentiation from larger brewers. Max will always have some regular brews available, such as his **Gladiator** (3.8% biscuity and fruity bitter), **Emperor** (4.4% hoppy best bitter), **Carpe Noctem** (most recently an Irish stout), and **Lupulus** (now on version 13, where ABV varies as does style, with a 3.8% mango/peach IPA being a recent variety). These regular beers are available all year round.

Most of the beers on offer at BBH are brewed in the small brewing area which can be seen from the bar downstairs, but there are also one or two interesting guest beers to complement the range. There is soon to be a fourth tank installed to increase the capacity of in-house brewing and allow an even wider range to be on offer.

Last winter, to celebrate BBH’s fifth birthday, Max produced a double IPA containing five hops at a tasty 8%. This September the sixth birthday will fall with a 6.5% barrel-aged stout coming on tap.

In the last three months Max has produced summer seasonal beers as varied as **Blanche de Bath** (3.8% Belgian session wheat beer), a **Jam Sesh** (3.6% raspberry ale), and **Waimea** (6.3% New Zealand IPA). With such a wide range on offer there should be something available to suit most palates.

Autumn plans include some rugby-themed beers brewed specially for the World Cup. These will tend to be sessional, early-start beers along with a breakfast stout (to fit in with the fact that Japan is eight



Photo by Daniel Tanner

hours ahead of BST). Look on the website (or social media) to find out exactly what is on offer in any month.

Behind the pub there is a hidden gem of a beer garden – one of the largest for a city-centre pub. Further development is planned to make it even more comfortable for summer and winter drinking.

The BBH is always looking to work with local businesses and/or charities to brew collaborative beers (a honey beer with the Mayor of Bath was described in last winter’s issue), or support good causes. BBH is collaborating with Sustrans, a registered charity which looks after the national cycle network. Max is brewing a pale ale to celebrate 40 years of the Bristol to Bath cycle path.

The brewery also offers short brewery tours which include an introduction to the brewing process, fascinating facts about the history of beer and, best of all, a tutored tasting of beers. If you want to go a stage further you can book a ‘Brewery Experience Day’ and spend a whole day with Max, learning about the brewing process and getting stuck in yourself.

Although all ales will not necessarily always be available, you should be able to find a good range and something which will appeal (remember to bring your card to get your CAMRA discount on the in-house beers). And if you’re there in normal office hours, Max will be pleased to talk to you about his ales and receive any constructive feedback you may have.

Paul Gregory

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Bath riverside pubs and bars

The River Avon rises close to the village of Acton Turville in South Gloucestershire and flows via Chippenham, Lacock, Melksham and Bradford on Avon to Bath, Bristol and Avonmouth. The river is navigable from Bristol, via the Floating Harbour and the Feeder Canal, until Pulteney Weir and the entrance to the Kennet and Avon canal are reached in Bath. Much of the Avon riverside in Bath was developed for trade and industry, including the milling of brass, the manufacture of cranes and the transportation of stone. There are surprisingly few pubs on the Bath riverside as a result of the decline and abandonment of this industrial heritage.

In this article the Avon is followed from Newbridge, Bath to Batheaston visiting pubs and bars en route. It is most rewarding to travel by bike and all establishments could be visited in one day. We start at the **Boathouse** country pub, located immediately next to the Newbridge Park and Ride and the New Bridge itself, which carries the



The Boathouse at Newbridge

A4 to Bristol. Hall and Woodhouse refurbished the pub in 2017 to a high standard and there is extensive outdoor seating on the riverbank. Inside the pub there are historic photographs of rowing on the river and the Bath Minerva Rowing Club is located next door. On the bar Tangle Foot (4.7% ABV), Badger Best (3.7%), Fursty Ferret (4.1%) and Brewer's Bee (4.4%) were available all in cask, plus the Wicked Wyvern (5.0%) IPA in keg. The Boathouse is an idyllic place to while away a summer's day with a very good selection of beer.

Taking a path through an arch beneath the New Bridge, the Avon can be followed passed Bath Marina and Rotork to the junction of Brassmill Lane and Locksbrook Road where the Bristol and Bath Railway Path join the riverside path. (Duncan Shine's account of pubs along the Bristol and Bath Railway Path up to the Bird in Hand and Jolly Sailor at Salford can be found elsewhere in this issue.) The **Locksbrook Inn** (previously the Dolphin) is billed as a gastropub and serves cask ale and



The Locksbrook Inn with canal-side garden

a decent menu of pub grub. On offer were Butcombe Original (4.0%), Bristol Beer Factory Gold Nation (4.3%) and Three Daggers Blonde (3.6%). The pub is strictly speaking located on the Weston Cut, a short length of canal with a lock which bypasses a weir on the Avon and runs behind the bus depot on Weston Island, formerly the site of mediaeval mills for milling corn and working brass. The pub garden is a mecca for cyclists in good weather.

Continuing down the river path, a variety of industrial, residential and retail areas are passed including the Lidl supermarket, the Western Riverside housing development, built on the long closed Stothert and Pitt site, and Sainsbury's supermarket. The moribund Bath Quays site is reached next to Avon Street car park, billed to be "an inspiring and vibrant quarter for Bath's flourishing businesses" according to BANES and surely the location for a decent riverside pub! It is not until we reach Churchill Bridge where the path crosses to the other side of the river that our next pub comes into sight. **Graze** has a grandstand view of the river from its terrace garden, located between Bath Spa station platform 2 and the pub/restaurant, but is not strictly riverside. Graze is accessed by staircase or lift from the piazza on Dorchester Street and is a Bath Ales/St Austell establishment. Bath Ales Prophecy (3.8%) and Gem (4.1%) were accompanied by St Austell Tribute (4.2%) all in cask.



View from Graze terrace with the river path below



Returning to the river path the entrance to the Kennet and Avon Canal is soon reached but continuing further along the Avon the opportunity arises to drink beer on the river itself. The **Avon Pride**, formerly Penny Lane and before that the Pride of Bath, is moored just before North



The Avon Pride by North Parade Bridge

Parade Bridge and from the deck there is a superb view through the arch towards Pulteney Bridge. Cask ale is not sold and beer is restricted to keg Guinness and lager.

Passing the Bath Rugby ground, Pulteney Weir and Bridge are reached with the **Boater** pub garden on the right. The Fuller's pub is advertised as having a "spectacular river view" and "Bath's biggest beer garden".



The Boater's beer garden

However, encroaching trees and some distance conspire to severely limit the view of the river, weir and ferry boats from the garden. Fuller's London Pride (4.1%) and Electric Bear Werrrd! (4.2%) were available in cask form plus several keg offerings.

At this point the ferry at Pulteney Weir can be taken to Bathampton Weir where the boat trip and this article terminates. However if you are on foot or bike, continue on the roadway under Pulteney Bridge to Grove Street which continues as St John's Road to Cleveland Bridge. Cross the bridge and turn right down London Road using the cycle path and pavement on the right side of the road. When you reach Morrisons supermarket go to the furthest south east corner of the car park where a footpath takes you onto the river path. Immediately opposite lies the **Bathwick Boatman Riverside Restaurant** and the historic Boating



The Bathwick Boatman Riverside Restaurant

Station with beautiful lawns down to the river. The restaurant is sited in the old rowing clubhouse and offers locally brewed bottled beers with lunch and dinner. Access is via Forester Road from the A36 on the north side of Sydney Gardens.

Following the glimpse of the Bathwick Boatman continue along the bank of the Avon on the path through shrubbery until Grosvenor footbridge is reached. Cross the bridge and take a left turn before the tunnel under the railway onto a meadow. Follow a well-worn path parallel to the railway and then deviate left to pass under the Batheaston bypass. The path continues past New Leaf Farm until Mill Lane is met in Bathampton. A short distance to the left takes you to the **Bathampton Mill** just before Batheaston Toll Bridge. The Mill has a large garden and car park but curiously only restricted view of the broad expanse of river and weir. It is necessary to walk behind the pub to reach the landing stage for the ferry to experience the delightful view. Inside this very busy pub the only cask offerings were Sharp's Doom Bar (4.0%) and Bath Ales Gem (4.1%).

Crossing the toll bridge to our final destination on the Batheaston side, the **Old Mill Hotel** is accessed by doubling back sharply to the right after the toll house. The hotel has a large ground-floor bar with access to the riverside garden. Keg versions of Bath Ales Gem (4.1%) and Wadworth 6X (4.1%) were on tap at hotel prices! However, the garden is a delight set on several levels and there is a working water wheel



The Bathampton Mill garden and view of weir and toll bridge across the Avon



with timber blades. By walking under an arch of the toll bridge onto a small lawn there is a splendid view of the weir and the Bathampton Mill in the distance. There are facilities for rowing and paddle boarding from the garden.



The Old Mill Hotel, river and garden



The Bathampton Mill seen from the Old Mill garden

To conclude, there are many delights in store when exploring the Bath Avon. CAMRA members may be disappointed by the beer menu encountered in some of the riverside establishments reviewed here but the scenery is a huge bonus. There is clearly scope for creating more riverside bars on the Avon, particularly in the centre of Bath, for the benefit of locals and tourists alike.

Martin Ansell

‘Watering Holes in the Desert’

brought to you from Weston-super-Mare

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

The past few weeks have seen several beer festivals for us to enjoy in Weston. Firstly, the annual May festival at the **Brit Bar**, which unfortunately overlapped with the annual **Weston Cricket Club** festival (with its best-ever choice of breweries this year in my opinion); the Brews, Blues & Barbecues day at **Pitchfork Ales**, which featured no less than 16 Epic (Pitchfork and 3D) beers to sample; and finally the Weston Lions festival on the Beach Lawns. There was also a beer festival at the **Ebdon Arms** but unfortunately we could not support this as we only found out about it after the event! (Memo to all pub landlords reading this – if you are running a beer festival or doing anything else on the ale front that you think we might be interested in please get in touch).

As ever, there seems to be many changes going on across the local pub estate. There are new licensees at the **Lamb** in Worle and the **Queens Arms** in Bleadon where, we are told, “locals are flocking back” which sounds very positive. The **Windsor Castle** seems to be in temporary hands. The **London Inn** remains closed but across the road the **Market Tavern** has reopened. The **Bristol Hotel** has also reopened. There are also new people running the **Woolpack** in St Georges. The Woolpack is where the Weston CAMRA sub-branch was founded back in 1999 and to celebrate our 20th anniversary we will be holding a social there on the afternoon of Sunday 22 September from 2pm. All welcome.

You will also see in the diary section (inside back page) that we are holding a cider crawl in October. This is the first time we have planned such an event. This partly reflects that there are now a good number of pubs in the town centre that offer real cider, i.e. not the fizzy stuff. We hope that members (and non-members) who enjoy real cider will join us.

Tim Nickolls

Weston CAMRA – 20 years old

I moved to Weston-super-Mare from London in the summer of 1998. I had been a CAMRA member for about 15 years but was never particularly “active” when in London. I probably didn’t have much by way of expectations beer-wise in Weston, as the *Good Beer Guide* at the time only featured one pub in Weston – the Dragon Inn (Wetherspoon) – and this was described as a welcome haven in “a renowned beer desert.”

At some point towards the end of the summer of 1999 I must have come across a copy of *Pints West* edition 44. I was intrigued to see in the diary section that the Bristol CAMRA branch were holding their September branch meeting at the Woolpack, St Georges, on the outskirts of town close to the M5. The ad for the event said, “CAMRA members from the Weston area are particularly urged to turn up.” At that point the Bristol branch did not have many links with Weston (they had made an evening trip “*Targeting Weston-super-Mare*” on 2nd September to distribute copies of *Pints West*) and the branch was keen to try and help establish a sub-branch in the town. Happily I was not the only one to see the ad and seven local CAMRA members turned up for the meeting on Wednesday 22nd September. The seven included Pete Sampson, the landlord of the Woolpack at that time.

It was clear that quite a few of us were delighted to discover that there were other people in our town enthusiastic about real ale and four of us quickly decided to arrange a follow-up meeting with a view to establishing ourselves as a proper, organised sub-branch. This follow-up event took place back at the Woolpack a fortnight later. From that point on we held a social event on a monthly basis and did a mailshot to the 70 or so CAMRA members in Weston at that time to let them know about our existence and to encourage them to come along to an event.

In February 2000 we held an official launch event at the Regency. This was hosted by landlord Mark Short who, happily, is still at the helm there. The event got good publicity in the *Weston Mercury*, *Weston & Worle News* and *Bristol Evening Post* (as it was then known) and helped us attract a few new faces.

One unexpected bonus from the publicity was that I was contacted by a gentleman called Jeff Willingham. Jeff was the chairman of a Weston CAMRA branch in the 1970s – something that we did not know existed. Jeff sent me a package containing various local ale guides from the time, lists of Weston pubs (many now long-closed) with the beers they were selling and various publicity materials including the beer list for a two-day beer festival held at the Grand Atlantic Hotel in 1977. Some fascinating material.

Much has happened over the past 20 years both in terms of the sub-branch and the local pub and ale scene. At that time there were 70 CAMRA members in and around Weston – there are now over 250. We had our first dedicated Weston section in *Pints West* in the Spring 2000 edition (number 46) and have reported the latest news and events in every edition since then. We decided to embrace our “beer desert” reputation and called our section “Watering Holes in the Desert.” The sub-branch quickly got organised around *Pints West* distribution and our ten-strong distribution team delivers around 700 copies of the magazine to over 60 pubs and clubs in and around Weston.

The “beer desert” tag is now long-since redundant. When we were formed the Dragon, Regency and Off The Rails were the only three pubs in town that were reliable for good quality ale. Now there is a great choice of pubs and beers available. To illustrate this the Bristol & District Rare Ales Group (aka BADRAG) are holding a seven-pub social in the town centre on 9th November – this would have been unthinkable five years ago, let alone 20 years ago. It is also now a struggle for a local pub selling good ale to get into the *Good Beer Guide*. This year’s edition has five entries in town – the Brit Bar, Criterion, Regency, Bear Inn and Off The Rails. Since the guide came out we have seen the opening of two micropubs in town – the Black Cat and the Cat and Badger – which have further enhanced the strength of the local ale scene. Little wonder that we frequently have visits from CAMRA branches from other parts of the country making day-trips to enjoy some of our many pubs worth visiting.

Over the years we have continued to have socials at least once a month and have made many trips to beer festivals far-and-wide. There have also been some memorable trips to various parts of Belgium, Bamberg in Germany (the home of smoked beer) and Prague. Slightly closer to home has also seen great weekends in Sheffield and Norwich and we also attended a CAMRA Members’ Weekend (national AGM and conference) in Cardiff.

To celebrate our 20th birthday we will, once again, be meeting at the Woolpack on the 22nd of September. This will not be a formal meeting – just a relaxed afternoon social, hopefully sitting outside in the sunshine. The fascinating archive material from the 70’s will be there for viewing.

If you are one of the local CAMRA members who has never been along to a social (or maybe a non-member who is considering joining) then perhaps, like myself 20 years ago, now is the time to take the plunge and come along to meet some like-minded people and maybe make some new friends.

Tim Nickolls

A Round with Robin

Following from the last edition of *Pints West* when I gave examples of pubs where you can get a quality beer for a very reasonable price (i.e. £3 or less a pint), I acknowledge that I did not include many well known Bristol or Weston-super-Mare pubs that fall into that category. So now here are a selection of those missed out. In Bristol there are the **Mardyke** in Hotwells, **Coronation** in Dean Lane, Southville, the **Crown Tavern**, Lawfords Gate, and the **Swan with Two Necks** in Little Ann Street. In Weston-super-Mare there are the **Bristol House** in Milton and the **Bear Inn** near the Tropicana. And of course, all over this area are Wetherspoon pubs, some better than others naturally, but I generally find a beer to suit me or a cider at less than £3 a pint without having to use a precious voucher.

In May, when at the 7th Gloucester Beer Festival held in the historic confines of the Blackfriars Priory (where besides excellent beer I had the driest perry I’ve had so far in my life, the 6% Orchard Revival Gosling from North Nibley), I picked up a copy of the current *London Drinker*. Now this is not a patch on *Pints West* in my opinion, but it does have a section on new pubs, pubs closed or those changing from no real ale to real ale and vice versa. In that section I found that a micropub had opened in the suburb of Selsdon, south of Croydon, which is where I spent my formative years (see *Pints West* 54 for more on that). So on Bank Holiday Monday, some nine days later, I set off for Selsdon, going the cheap but pretty way on the train via Salisbury and Clapham Junction and was in Selsdon in under four hours from Weston-super-Mare. The **Golden Ark** micropub was not open, but at least the sign on the door read ‘open every day 12-11’, so I amused myself visiting old haunts for an hour. It is a typical ex-shop micropub with four beers on cask at £3.50 a pint and five kegs/key-kegs priced £3.60 to £4, which is quite a good price for south London pubs. I started with a collaboration ale from Northern Academy with Coal Orchard (3.7%) on cask and then a pint of key-keg Selsdon Gold IPA (5.5%) cuckoo brewed at Bermondsey Brewery by the landlord’s wife, at £3.80.

I had time for one more pint so chose Animal (XT) Camel (4.6%) before getting the bus back to Croydon and train to Clapham Junction where

I only had to wait a few minutes for a train to Salisbury. So I caught that but missed the connection to Bristol by five minutes. Alas, I couldn’t resist a stroll into the city but was waylaid by a pint of Acorn Admiral IPA (5%) for £2.15 at the Wetherspoon by the river path.

More recently I went on a friend’s birthday crawl by minibus to South Gloucestershire pubs, namely the **Beaufort Arms**, Hawkesbury Upton; the **Fleece**, Hillesley; **Falcon Hotel** and **Star Inn** in Wotton-under-Edge; **Old Spot**, Dursley; **Salutation**, Ham; **Pear Tree Inn** and **Plough Inn**, Charfield; and finally the **Butcher’s Hook** in Thornbury.

I found the Weston Lions beer festival a bit disappointing this year – maybe it was the warmth of the beer and the price, but there were some more unusual beers for the collectors to try out. However, the day after, at the **Crossways Inn**, West Huntspill, the Somerset pub of the year again, the beers were kept at a good temperature by means of jackets replenished from the freezer at intervals. Attentive staff and a CAMRA discount of 40p a pint meant that most beers came in at £3.20 a pint. The two strong beers were £1.90 a half with discount; these were Great Heck Yakima IPA (7.4%) and Cheddar Bigger Bully (7.5-8%), a barrel of which, brewed for Tuckers Malting Festival (see *A Round with Robin* in the last *Pints West*) had been bought by the Crossways and stored since then.

Finally, a beer I’d recommend – Church End’s A Sinner’s Prayer (4.3%), a good hoppy beer which the **Seven Stars** in Thomas Lane, Bristol have had four barrels of recently. This was to coincide with a book launch of the same name by an author who set the book in Bristol and whose favourite brewery is Church End. Fortunately, the **White Hart** in Weston-super-Mare got a barrel of it too!

Robin E Wild

Butcombe brews

To celebrate the start of the football season Butcombe is bringing out a new beer called **Two Halves**, described as “a traditional English pale ale brewed with the finest local English ingredients: Maris Otter malted barley, Fuggles hops and Mendip Hills spring water to give a light refreshing ale.”

In September there is a welcome return of an old favourite, **Haka**, a 4.5% New Zealand pale ale made using Nelson Sauvin hops. It is described as having “aromas of tropical fruits that give way to a unique grapefruit sharpness in the taste – a malty, smooth, full-flavoured, well-balanced pale ale.” As well as being available in cask, this will also be available in bottles from the Butcombe brewery shop and in some supermarkets.

In Butcombe pub news, the **Pelican** in South Parade, Chew Magna has just undergone a refurbishment and has ample outside seating. A revised menu featuring three courses and lighter options is available. Wood-fired pizza is available on Sunday evenings. The barn has been restored and offers an ideal place for birthdays, functions, meetings and receptions.

The Butcombe brewery shop opening hours have now returned back to usual longer opening times and more days each week. The times are now Monday to Wednesday 10-4, Thursday and Friday 10-5, and Saturday 9-12. Brewery tours are available this year; contact the brewery for group bookings.

Nigel Morris



Bristol Pubs Group

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

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

Our aims are simple. Bristol Pubs Group will: **Promote the use of community pubs. Campaign against closure of pubs that could be viable. Campaign against insensitive alterations.**



Pub news

Before I start on the pub news here's an invitation to you all. The Bristol Pubs Group are looking to recruit members. You don't have to be a CAMRA member; you don't have to drink real ale. All you need to have is a passion for pubs, particularly the community pub that brings us all together. The group promotes the use of pubs and their place in the community, we campaign against the closure of pubs that could be viable, and we campaign against insensitive alterations. We also enjoy social time together – in pubs! If this is for you then contact us on the email address above.



In this column in the last issue of *Pints West* we reported that the **Sugar Loaf** in St Marks Road in Easton was under the ownership of Zazu's Kitchen but this was not correct. Martin Donlin at the Sugar Loaf contacted us to say that he is in fact leasing the pub and owns the business, and hopes to secure a longer lease on it from now on. Martin invited me to the Loaf to get an update of what is going on. A short train journey dropped me next door at Stapleton Road station where I found a friendly pub with a strong focus on the community. Martin has been there since last September and has steadily made improvements encouraging local trades-persons to carry out the work. There are traditional pub games, local artwork mounted on the walls, and the garden has been tidied to let more light in while retaining its privacy. The garden has allocation for the community to grow herbs and vegetables for sharing amongst the pub users. Inside the pub table football, two pool tables and two dartboards keep sports fans active, while the Sky package on three screens satisfies more sedentary sports observers. There is also live and DJ music at this all-welcoming community hub. Real ales offered are Timothy Taylor Landlord alongside St Austell Tribute, Bath Gem and/or Wickwar BOB. A keg beer is also on the bar but can vary and cider is restricted to keg, with fresh rolls also available. Sunday roasts are a new offering between noon and 5pm.

Left Handed Giant have opened a brewpub on Finzels Reach on the site of 250 years of brewing heritage by Georges and latterly Courage. In Bristol's centre, the **Shakespeare Tavern** on Prince Street has an ambitious new manager who is presenting a range of local ales alongside those from parent company Greene King. Rab Clarke left the **Eldon House** at the end of August; the pub is now being run by Matt and Mike Wilkins of the **Merchants Arms** in Hotwells, though Mike will

continue to run the Merchants. Also in Hotwells the **Rose of Denmark** closed its doors on 27th July but has since reopened.

We have received notice from the owner of the Bass-offering **Swan with Two Necks** in St Judes that this popular pub is for sale. The **Star & Garter** on Brook Road in St Pauls is now under new ownership. This community pub reopened in July following a stylish refurbishment championing the social history of the area which includes a shrine to the infamous Bamboo Reggae Club, and social memorabilia including DJ Derek's waistcoat and music case. You can even listen to some of the DJ legend's music on the 1940s juke box. The new bar's design includes built-in speakers as the pub hosts reggae and dub nights on Fridays and Saturdays. Three changing guest ales, usually from Dawkins and Bath Ales, are on sale.

Fleurets are offering the freehold of the ever-popular community real ale pub, the **Hare on the Hill** in Kingsdown, for £395k. Historically the Mason's Arms, this pub has served the Kingsdown community faithfully for many years, gaining new recognition under Bath Ales some years back. The **White Bear** on St Michael's Hill has its lease offered by pub company Ei Group (formerly Enterprise Inns), and just along the road, the **Cotham Arms** has closed while Ei advertise the lease. According to reports the closed **Black Boy** on Whiteladies Road in Redland has been sold but to whom and for what purpose we don't yet know. **Brendan's Brewtique**, a beer shop and bar on Queen's Road in Clifton, closed its doors in July less than a year after opening, the business sadly having gone into liquidation.

Reported to us is the news that JD Wetherspoon has sold **St George's Hall** in Redfield. The **Three Crowns** on Blackswarth Road in St George has an application pending for total conversion to residential use. In response CAMRA put out a press release in July asking for consideration to retain a community pub on this sizable site. We were



The Star & Garter



The Hare on the Hill



The Cotham Arms

Incredible Brewing

Fans of Incredible will have been pleased to see its **Coriander and Lime** appearing at August's Great British Beer Festival for the second year in a row, which is a very impressive achievement for such a new and small brewery.

The Coriander and Lime is part of the summer range of Incredible ales, sitting alongside a number of IPAs and hop-forward pales, but, with the longest day now just a distant memory, one can expect to see Incredible's autumn range of **Ruby Mild** (3.8%), **Milk Stout** (4.6%), award-winning **Rye Beer** (5.2%, hopped with Citra) and **Porter** (6.0% – stronger than previous years) on the shelves and bars soon. Stephen "Mr Incredible" Hall will be taking this opportunity of new beers to sell to use a distributor for the first time, allowing Stephen to concentrate on the brewing side of the business, hopefully with an assistant brewer alongside him soon enough.

In the brewery, new processing equipment has arrived, and will be up and running in the next few months, along with new labelling and marketing tools, and the possibility of canning as well as bottling. In addition, a new cold room has been installed in the brewery too, allowing stock to be kept chilled and fresh for longer. The brew-house will soon be opening more regularly, featuring a tasting room for on and off sales, but, until then, Incredible fans are invited to attend by appointment – get in touch through the website: www.incrediblebrewingcompany.com.

Stephen Edmonds



contacted recently by someone who has plans for the reopening of the new look **Redfield** on Church Road. This pub has been closed for several years and looked set to be lost to conversion at one time but we now look forward to a rebirth.

The **Merchants Arms** in Stapleton remains closed and is in something of a stalemate, with the owner not appearing intent on reopening this Asset of Community Value (ACV) as a pub.

Fire affected a couple of closed pubs in the middle of the summer; the building that contained the **Gainsborough** on the square in Lockleaze burned out one night while the **Bell** in Redcliffe suffered a similar fate within days.

On Bedminster Parade the **White Hart** has closed but the **Little Grosvenor** on Coronation Road has been redecorated, hopefully in preparation for a reopening. **Lost & Grounded** have opened their taproom at their brewery in Whitby Road in St Anne's, opening on Friday and Saturday only. Historic pub, the **Kings Arms** in Brislington, has its lease offered by owner Ei, and nearby the **Good Intent**, which is closed, is also for lease by Ei. The **Elm Tree** in Bishopsworth could reopen as a family-friendly community pub with a competitive food offering if proposals by Star Pubs & Bars for a £478k refurbishment come to fruition for this ACV; similarly but in a slightly more advanced state, the **Whitchurch** reopened on Oatlands Avenue in July after a refurbishment that sees it become a Greene King Flaming Grill.

Following the withdrawal of a planning application earlier this year at the **Red Lion** at Staple Hill, the applicant, Premium Abodes, has now been refused by South Gloucestershire planners a revised application to demolish existing extensions and ancillary buildings, with alterations to the public house, in order to build new housing, while retaining a public house on the site.



At Wick a proposal to create a smaller trading area as a public house is being debated. When the **Carpenters Arms** closed last year the forecast was that it would be lost to a housing development, but it is claimed by Chewton Keynsham Ltd that **The Micro Pub Wick** proposal could be its saviour. The developer says, "The

proposal is to convert the Carpenters Arms to create an economically viable public house, and to form a separate dwelling in the remainder of the building. This will enable much needed refurbishment of the whole building. In addition, it is intended to construct three detached dwellings on land at the side of the building which fronts onto High Street." Bristol Pubs Group has reservations as such a small trading space has many limitations to adapt to changing future customer demands. What is expected to be a much-improved **Cross House** at Doynton is set to reopen any time now, and in Bridgegate the **White Harte** reopened in July following a refurbishment during a five-month closure.

At the **Tern Inn** at Chipping Sodbury the developer is still not indicating when the pub may be returned to its community. Out of our branch area but within South Gloucestershire, the **Crown** in Marshfield is undergoing conversion into residential.

The threat to the **Lord Nelson** at Cleve continues although there has been no new news of late, with the pub apparently not earmarked for any sort of reopening at present. It was reported in the *North Somerset Times* recently that a planning application has been submitted for a change of use of a premises in Nailsea, to become a micropub. The **Warwick Arms** at Clutton is for sale, the **Galleries Inn** at Cheddar is open, and the **Bristol House** in Weston-super-Mare reopened in June.

Just as *Pints West* was about to go to press, a note appeared in the window of the **Leveret** on North Street in Bedminster saying: "Leveret has closed. But don't panic! Something new and exciting will be opening here soon..." We shall have to wait and see what it is.

On 1st August CAMRA's new guide, *Real Heritage Pubs of the South West*, was launched at one of the guide's star pubs, the **King's Head** in Victoria Street. The guide contains 109 heritage pubs and is a treasure trove of pub styles from old world village watering holes to Victorian city stalwarts to untouched 1960's gems. The book is available from CAMRA Books.



Mike Jackson
for the Bristol Pubs Group

The Elm Tree, Bishopsworth

Can the local community help the Elm Tree grow firm roots for the future?

The Elm Tree public house on Queen’s Road, Bishopsworth, Bristol is located in an area of 1930’s suburban housing close to Highridge Common served by the 75 Showcase bus route from Cribbs Causeway to Hengrove. This imposing pub built in the c1870’s in a rustic farmhouse style has lias limestone main elevations, two mock-Tudor gabled wings, dressed freestone window and door surrounds, a veranda at first-floor level above the front entrance, two brick chimney stacks on the main building and one on the annex. It has extensive window fenestration on the main elevation, an annex to the rear with another mock-Tudor gabled roof together with a smaller side entrance. There is also a pub garden and play area to the rear.

With its surrounding adult population of around 18,000 people you would assume that the pub would be a profitable business in this affluent Bristol suburb, however anti-social behaviour problems caused it to close in February 2018 following a Bristol City Council premises license review under Section 53A of the Licensing Act 2003 on the grounds that “in the opinion of a senior police officer of Avon and Somerset Constabulary that the premises are associated with serious crime or serious disorder or both.”

This potential loss of this pub was a further blow to local customers who have already seen a number of closures including the Rising Sun, Bishopsworth, the Harriers, Red Hart and Gatcombe House (all in nearby Hartcliffe) leaving just the Queen’s Head, Bishopsworth as the only nearby alternative. It was even more unfortunate because at the time Star Pubs & Bars were planning to refurbish the Elm Tree in a major investment project which they said would “target a number of customer segments within the local population” including “families looking for a good value food with outdoor space for everyone to enjoy ... couples looking for a good quality pub to enjoy an evening out ... pub-goers looking for a good quality pint and a venue to watch sport and play pub games like pool and darts”. The lounge was intended to be used for karaoke, quiz nights or other evening entertainment with the function room and skittle alley being available for private parties, a meeting room or as a space for community groups to meet.

Bristol Pubs Group became aware of the situation and on recent site visit it appeared that little had changed since closure in 2018 with the building still being plated up and garden/play area looking very overgrown. When pubs are closed down by the licensing authorities, unfortunately innocent pub goers suffer due to problems caused by people who might not necessarily live in the immediate area. Due to numerous pub closures it is often the case that the anti-social behaviour problems move to the few that still survive in the area and it is worth noting that in the whole of the Bristol region only Patchway and Keynsham are covered by a National Pubwatch public safety scheme.

Recently, despite the loss of the previous premises license, Star Pubs & Bars announced new plans for a major £478,000 refurbishment to give the Elm Tree an entirely new identity, similar to the previous ones but with a vision to offer food for up to 60 covers, based on pub classics with a focus on quality and provenance.

In June 2019 news of the proposed refurbishment appeared in a *Bristol Post* article under the headline, “Residents’ horror as pub shut down



after stabbings and brawls could reopen.” Bishopsworth Conservative councillor Richard Eddy was quoted as saying that he was “vehemently opposed to the Queen’s Road pub having its alcohol licence renewed.”

This was not the sort of publicity that the Star Pubs & Bars were wanting at a crucial stage before starting refurbishment work, so in an attempt to find a solution to the problem it appears, from a recent article in the *Bristol Post*, that representatives from the Edinburgh-based company had met with community representatives, councillors Richard Eddy and Helen Holland, and MP Karin Smyth to listen to their concerns and go through the plans with them. As well as reassuring them about the future management of the pub, Star Pubs & Bars business development manager, Barrie Campbell, said: “It was a very constructive meeting and I believe went some way to allay concerns about the future direction of the Elm Tree, which will be completely different to before.”

A public meeting with Cllr Eddy present was held at the Elm Tree on 7th August to seek feedback on the proposals from local residents and to address any concerns they had. Generally, residents appeared to support the pub reopening as long as it was well managed, addressed any noise and anti-social behaviour issues and had acceptable agreement with residents on opening hours. During the meeting pub closures were highlighted as a problem as this tended to drive troublemakers to the Elm Tree because they had nowhere else to go and with budget cuts in neighbourhood policing it left the area with insufficient cover. The issues of door security and the high turnover of pub managers leaving the pub badly run were also raised. There was also support for a stakeholder group involving residents, councillors and the pub company (and possibly CAMRA). There was a promise to deal with the issues raised and encourage past customers back to the reopened pub to make it a success.

Hopefully, for those regulars or other pub users who have been unable to use their local for over a year now, the customer experience will be far better in future from that which existed before.

What makes this situation quite ironic is the fact that Bristol Pubs Group helped the Elm Tree win ACV (Asset of Community Value) status in 2017 which at the time recognised the pub’s importance to the local community and was intended to give the pub protection from conversion to non-community uses including housing or supermarkets.

Bristol Pubs Group are hopeful that the Elm Tree, armed with a new premises license, a high-quality management team and local resident support, will prove the cynics wrong and go on to grow firm roots within the community and branch out to develop for the benefit of everyone in Bishopsworth and thus remove any threat of permanent closure.

Ian Beckey

Good Chemistry

After **Kokomo Weekday** took the Great British Beer Festival (GBBF) by storm in 2018, Good Chemistry were invited back this August, where **Time Lapse**, the 3.8% bitter brewed in the open-top fermenter, and **Boundless Sky**, the 4.8% abundantly-hopped hazy pale ale, were on offer at Ben’s Bar in Olympia. The Good Chemistry gang weren’t in attendance themselves at GBBF, but were to be found elsewhere in London that weekend, as they appeared at the London Craft Beer Festival for the first time, which was a great success for the brewery.

Sales of cask ale showed no signs of slowing down over the summer, with Bob and Fergus brewing as much as they can to keep up with demand, and there’s a plan to introduce a new cask ale to Good Chemistry’s line-up in the autumn, in addition to a new style IPA that is brewed new each time.

Mid-August saw the delivery of a new 4,000-litre fermenter, which is double the size of the rest of the tanks at ‘GCHQ’, and towers over the brewers, as the picture shows. This additional capacity will allow Bob and Fergus to keep up with demand for cask and keg beers, as well as the reintroduction of canning in the autumn.

Yes – canning. When Good Chemistry’s distinctive 660ml bottles stopped being manufactured, last year, the team at GCHQ took the opportunity to take stock of the small-pack offering, and will now be releasing a few of their great beers in 440ml cans in September, which will soon be found for sale on the shelves and beer lists of Bristol’s great bottle shops, delis, restaurants and bars. Look out for the launch event at the brewery tap, and let the GCHQ team know what you think once you’ve tried the newly-canned beers.

The brewery tap continues to be open every Friday and Saturday throughout the rest of the summer and until the first weekend of October, when Dan is planning a closing party. The first Saturday of September sees the second outing of the Good Chemistry Cycling Club. On the inaugural event in July, around 40 people cycled to Electric Bear’s summer open day in Bath, and this time the tour will be heading to the brand new Hare Brewery (Bath Ales) in Warmley. On arrival, Bath Ales will be hosting a special brewery tour for the intrepid cyclists, and, after a few drinks, the group will be mounting their velocipedes to head back to the brewery tap at GCHQ. Details of all Good Chemistry events can be found on the website and social media.



In October, Good Chemistry will be their distributor’s (Pig’s Ears Beer, based in Gloucester and Surrey) ‘Keg of the Month’ with **Game Theory** – the low-ABV pale with Citra and Amarillo hops – and ‘Cask of the Month’ with the traditional bitter **Time Lapse**. The hope is that this initiative, recently undertaken by both Moor and Wiper & True, should be a real boost for the brewery this autumn, getting the great beer that the people of Bristol know and love out to lots of new pubs and existing customers across the distributor’s wide catchment area.

Stephen Edmonds

Cocksure Brewing

Cocksure brewery is settling nicely into Totterdown, brewing their African range of speciality beers with slightly unusual ingredients, as well as a core range of modern-style ales. All their beers are unfiltered and unfiltered in all formats, and all are available in cask and bottle-conditioned, as well as widely in keg. The brewery has been expanding production, and the brewing team now consists of cofounder Dan Snow plus Mark Faulkner and Paul Murray, who joined most recently at the end of June. The other cofounder, Calum Douch, is currently focused more on the sales side of the business, including finding stockists in London.

The brewery’s cooling system has been rebuilt to improve beer quality during brewing and conditioning, and they have added one more to their core range, a New England IPA called **Latest Haze** (5.2% ABV). It’s a good example of the style, very cloudy, light in colour and led by fruity hops, without a great deal of bitterness.

Their on-site tap room is now open on Friday from 12 noon till 10pm, and Saturday 12 noon till 9pm, and the brewery is open for takeaway bottles from Monday to Thursday, 10am to 5pm. They do not usually open on Sundays, excepting the East Bristol Brewery Trail and occasional Bank Holiday weekends. Cask is unfortunately rarely available at the taproom, although all their beer is available bottle-conditioned for takeaways.

Dan told me they were intending to start brewing specials, including one-offs, which may start to be available by the time of going to press.



At the time of my most recent visit, the brewery also had two extra guest brewers, Andrew Traynor and Arran McHugh (pictured), who are launching their own range of Flowerhorn beers on the 31st of August in Portland House in Cardiff. They are just starting production, having previously been home-brewers and beer enthusiasts, intending in the medium term to find premises over the bridge in Cardiff, but are getting used to brewing at a commercial scale with the help of Cocksure.

Mike Evans

BADRAG

Bristol And District Rare Ales Group

BADRAG 'Mild Time'

As mentioned in the last issue of *Pints West*, BADRAG is to launch a mild ale promotion campaign, running from Wednesday 20th until Sunday 24th November.

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 from lunch a bit tipsy. Stronger mild ales, such as Sarah Hughes Dark Ruby at 6% ABV, sell very well and 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, or look out for the CAMRA mild pump crowner.

At the time of writing, 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 26 pubs have also expressed an interest in taking part. Please do give these your support. See the list of pubs below, and keep an eye on www.camrabristol.org.uk/badrag/MildTime.html for any additions to the list.

Mild Time supporting pubs

Robert Fitzharding Boardroom	Bedminster
Commercial Rooms	Bristol City Centre
Cornubia	Bristol City Centre
Gryphon	Bristol City Centre
King Street Brew House	Bristol City Centre
White Lion	Bristol City Centre
Horseshoe	Chipping Sodbury
Glede Brewery Tap	Clevedon
Victoria Ale House	Clifton
Greenbank	Easton
Snuffly Jack's	Fishponds
Drapers Arms	Horfield
Old Bank	Keynsham
Kings Arms	Kingswood
Lyons Den	Kingswood
Coates House	Nailsea
Sirens Calling	Portishead
Chums	Redland
Good Measure	Redland
Wooden Walls	Staple Hill
Theoc House	Tewkesbury
Hawkes House	Thornbury
Duke of Oxford	Weston-super-Mare
Black Cat	Weston-super-Mare
Cat and Badger	Weston-super-Mare

See www.camrabristol.org.uk/badrag/MildTime.html for updates.

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.

See www.camrabristol.org.uk/badrag/RareAlePubs.html for over a hundred pubs that support BADRAG.

BADRAG@camrabristol.org.uk

At the time of going to press two Mild Time trail events were scheduled for November (see the ones in blue in the diary below). It is hoped that volunteers will come forward to meet in each pub at some time during Mild Time for a 'meet & greet' with anyone who wants to join them to enjoy a mild ale and chat. For up to date information see www.camrabristol.org.uk/diary.html.

BADRAG socials at beer festivals

Simon Sherwell, landlord of the **Old Bank** at Keynsham, puts on a winter ales festival each year in support of the BADRAG campaign. Attending this back in February, we were able to enjoy the likes of Severn Ruby Porter (4.8% ABV), Pitchfork Old Slug Porter (4.5%) and, from Coastal Brewery, Erosian (7.5%), St Pirians Porter 6% and Pier Porter (4.3%). We look forward to the next winter ales festival at the Old Bank on Saturday 22 February 2020.

At the CAMRA Bristol Beer Festival in March there were twelve stouts, nine porters, nine speciality ales, six mild ales, three old ales, one barley wine and a black IPA – a total of thirty-two ales to quench Badraggers' thirsts. The mild ales were being judged for national awards and included Branscombe Vale Mild (3.7%), Driftwood Blackhead Mild (3.8%), Exe Valley Darkest Devon (3.9%), Holsworthy Mine's a Mild (3.5%), Orkney Dark Island (4.6%), and Sarah Hughes Dark Ruby Mild (6.0%), your scribe's all-time favourite ale.

The CAMRA Chippenham Beer, Cider and Perry Festival was visited by more than twenty BADRAG supporters on Saturday 27th April, most getting there early enough to sit at a table together. There was a fair selection for us dark beer lovers, with seven stouts, four porters, two mild ales and two old ales. Your scribe's beer of the festival was Hal's Mick's Mild (3.8%) followed closely by BAD Co's Dark Necessities (a 5.5% rich milk stout) and Moorhouse's Black Cat Mild (3.4%). Sadly, the award-winning Siren Broken Dream (6.5% breakfast stout) had sold out the previous night!

BADRAG Kingsdown and Cotham Trail

To help clear the stage for Mild Time events in November, this year the Kingsdown and Cotham trail was moved to Thursday 18th July. Led by Pete Bridle, it attracted almost 40 people on the pub walk and was a very enjoyable and successful evening.

We began at the **Hillgrove Porter Stores**. Jamie got us off to an excellent start with New Bristol Brewery's Maple Syrup Stout (7% ABV) which had been conditioning in the cellar for nine months so was pretty special. Other beers included Electric Bear's Inspector Remorse, a 4.7% porter, and Great Heck's Dunkell Weiss (4.5%).

We then moved on to the **Hare on the Hill** which had Hop Kettle Evening Star Porter (5.5%), the **Green Man** which had Cocksure Cold Press Stout, the **Robin Hood** with New Bristol Brewery's Irish Cream Stout (LocAle of the Festival winner at the 2019 CAMRA Bristol Beer Festival), the **Gryphon** where we had St Peter's Plum Porter (4.6%) and Stealth Brew's Banoffee Spy (a 4.4% milk stout), ending the evening at the **Bank Tavern** to enjoy Cheddar Ales Velvet Bottom (a 4.7% chocolate oatmeal stout).

Glede champion cask and support BADRAG's Mild Time

A tour of brewery taps of inner Bristol one Friday evening this summer led to the discovery that there were no cask beers offered amongst a total of 15 or so keg beers I encountered. I can't complain that the keg beers I tried were not tasty – they were – but I personally prefer the taste of cask ales. This leads to me reminding you that all of the draught beers to be found at the Glede Brewery Tap Bar are in cask form. Brewer, Howard Tucker, is a traditionalist and believes that cask is best. You will usually find four of Glede's ales on offer if you visit their Tap Bar in the Tweed Road industrial estate, Clevedon.

If you do visit the brewery's dog- and child-friendly Tap Bar, which is open Thursday, Friday and Saturday afternoons (and now also Sunday afternoons) from 1pm through to 6pm, you will find the prices of the draught ale very competitive and discounts are available for CAMRA

members. If you have any enquiries about brewery tours or orders for supplies of ales you can contact Glede by email on tuckers@gledebrewing.com.

As mentioned in the previous edition of *Pints West*, Glede agreed to the approach from our CAMRA colleagues in Bristol and District Rare Ales Group (BADRAG) to produce Glede's first ever mild ale for the BADRAG Mild Time promotion this autumn. In liaison with Glede member, Adrian Carey (pictured), three test brews were produced for members of Glede's membership club and BADRAG supporters to choose from at a members' evening on Wednesday, 31st July. I attended along with a number of BADRAG



Glede club members and BADRAG supporters trying out the Glede mild test brews

supporters including their spiritual father, Laurie Gibney. Glede now has approaching 200 in their membership scheme and many of them turned up to choose brew number two. The vote was so overwhelming that not many tweakings of the recipe are expected before the new mild is ready by October 2019. The new "baby" has yet to be named but has been described by Howard Tucker as a traditional brown mild with a smoky, nutty, malty flavour and an expected ABV of 3.6%. The best I can do to recommend the new mild is to pass on Mr Gibney's assertion that he "could drink it all night." Laurie went on to prove this by – with Howard's blessing – joining some Glede members by drinking pints of it such that the container was all but drained by the time I left and Laurie was adjusting his travel plans.

One other piece of good news is that Glede have successfully obtained accreditation to be part of SIBA's distribution system so that their sales to pub companies across the country can be expected to increase. As a result, the aforementioned Adrian Carey has joined Glede on a full-time basis from 1st August and he will concentrate on helping Howard on the brewing side.

Neil Ravenscroft

Future BADRAG events

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

● **Sat 28 Sep:** BADRAG Bedminster Trail. Starting at the Robert Fitzharding noon, then Leveret (uncertain), Steam Crane and Coronation, heading then towards the city centre to take in the Shakespeare on Prince Street, and ending at the King Street Brew House. *Trail leader Phil Luxton 07780 873786.*

● **Sat 19 Oct:** BADRAG City Centre Trail. Starting noon at the Bridge Inn, Passage Street, and moving on to other pubs yet to be decided. *Trail leader Denise Swain 07821 157655.*

● **Sat 9 Nov:** BADRAG Weston-super-Mare Trail. Catch the 11.26 all-stations train from Bristol Temple Meads, arriving 12.00 at Weston for a short walk to the Bear (BS23 1ED) to start at 12.15. Moving on to other BADRAG supporting pubs, the Duke of Oxford, Dragon, Cabot Court, Brit Bar, Black Cat, and Cat & Badger. *Trail leader Rich Aldridge 07771 342845.*

● **Fri 15 Nov:** BADRAG social at the Backwell Village Club beer festival, from 2pm. *Led by Laurie Gibney 07504 336404.*

Mild Time:

● **Wed 20 to Sun 24 Nov: BADRAG Mild Time** – a promotion to support real mild ale. For a list of pubs and breweries supporting this campaign see www.camrabristol.org.uk/badrag/MildTime.html. For 'meet & greet' socials at pubs during Mild Time see www.camrabristol.org.uk/diary.html.

● **Sat 23 Nov: BADRAG Mild Time Number 17 Bus Trail.** 12.00 at the Lyons Den and Kings Arms, Kingswood; 14.05 Wooden Walls, Staple Hill; 15.20 Snuffly Jack's, Fishponds; 17.10 Drapers Arms, Horfield. Feel free to join Laurie Gibney (07504 336404) for a Mild Time breakfast at about 10am in the Commercial Rooms in Corn Street (a Mild Time supporting pub) before catching the bus to Kingswood. *Trail Leader Mal Fuller 07580 840685.*

● **Sat 23 Nov: BADRAG City Centre Mild Time Trail.** Starting after the CAMRA Regional Meeting at the Old Market Assembly at about 4pm, visiting the Cornubia, King Street Brew House, Boardroom, Commercial Rooms, White Lion and Gryphon. *Trail Leader Laurie Gibney 07504 336404.*

Dates for your 2020 diary

- Sat 18 Jan, 2pm: BADRAG Review Gathering at the Shakespeare Tavern, Prince Street, Bristol, 2pm.
- Sat 22 Feb, 12 noon: BADRAG at Old Bank Winter Ales Festival
- Sat 7 Mar, 12 noon: BADRAG Gloucester Road Trail.

Laurie Gibney

Good Beer Guide 2020 launch

First chance to buy

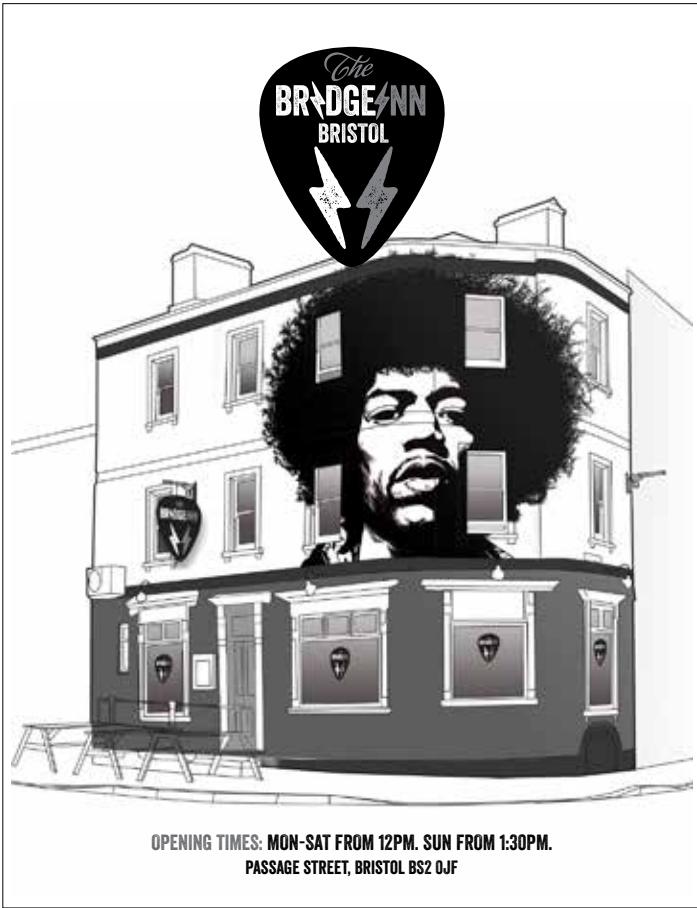
2020 is only a few months away and in September CAMRA will be launching the latest (and 47th) edition of its ever-popular *Good Beer Guide* – the only properly and independently researched guide to the best pubs for real ale and cider in the UK. A huge amount of dedicated research is put in by unpaid volunteers across the country in making sure that the pubs with the best kept real ale are included in this prestigious guide.

The book aims to identify some of the best 4,500 pubs for real ale in Britain, including 63 chosen by our local branch, covering Bristol and parts of South Gloucestershire and North Somerset. Those 63 were the subject of many visits and much debate amongst local members over the last 12 months, and many more pubs were nominated than we have space for. As is the case every year the selection procedure was particularly close in our branch area and a number of pubs that serve quality real ale have narrowly missed out on inclusion. A place in the guide is much sought after by all licensees who are serious about keeping real ale, so commiserations to those pubs that are not included. It doesn't mean that you don't sell good quality beer, it's just that the competition continues to increase and we are restricted on numbers of pubs that can be included.

The *Good Beer Guide 2020* will be launched locally on Friday 13th September 2019 at the **Cornubia** in central Bristol (Temple Street, BS1 6EN). The event will run from noon until 7pm and copies of the guide will be on hand to purchase. The Cornubia is a "hidden gem" of a pub, situated not far from the city centre and Temple Meads railway station. There are usually eight cask ales available of varying styles including some dark ones, as well as a real cider. Traditional bar snacks are available and there is outside seating, including a covered area, at the front of the pub.

Nobody who enjoys a quality pint of ale should be without this book – especially if you plan to travel around the UK on business or for pleasure. The guide will steer you towards pubs with the best quality beer in that area, and you could always try other pubs nearby as well.

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



own area almost a quarter of the pubs featured this year will be different from last year, and a similar story is likely to be true in most other areas too.

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

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

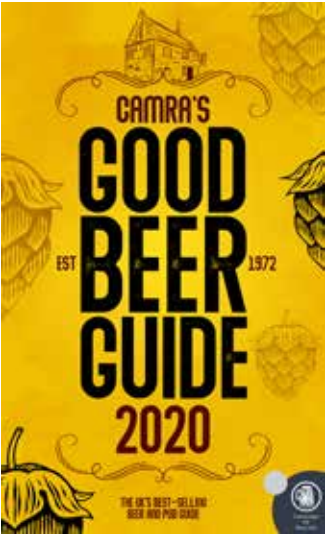
The cover price is £15.99 but for this day only it will be available at the bargain price of £14, or just £11 to card-carrying CAMRA members.

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

And don't forget to score your beers

Beer scoring is used as part of the selection process. After you have bought a copy of the 2020 *Good Beer Guide*, if you are member of CAMRA you may want to contribute to the selection process for the 2021 guide by scoring beers you drink. This can be done within either WhatPub or the GBG app. Remember, you could make a difference to the entries in the 2021 *Good Beer Guide*!

Martin Gray
(GBG co-ordinator, Bristol & District CAMRA)



Two beery days out in South Gloucestershire by bus

This will be my last article as the Bristol & District branch's public transport officer, as I have now left the post. It details two possible days out in the South Gloucestershire area of our branch – one that I have recently done, and one that I am contemplating doing in the future.

Trip one – Thornbury

This bus day out takes you to the town of Thornbury using First Bus services T1 and T2, which have made the town a whole lot more accessible for a visit. As with all of my bus crawls, you are strongly advised to buy a ticket for the whole day on or before boarding your first bus from home. In this case you need the Outer Zone ticket also known as a 'First South West'. This costs £7 on board or (at the time of writing) £6 via the app on your phone or smartcard at a metrobus stop.

The T1 is by far the faster route as it goes from Colston Street in the centre of Bristol via Bond Street on to the M32. It leaves the motorway at junction 1 and goes via Harry Stoke on to Bradley Stoke then up the A38. The T2 goes from the bus station up Gloucester Road, then diverts to Cribbs Causeway before rejoining the A38 and on to Thornbury. It takes about 30 minutes longer. Unfortunately the T1 service stops in the early evening so you are likely to be on a T2 home unless you leave before then.

We chose the four pubs that we consider currently offer some of the best beer. Three are open all day every day but the **Butchers Hook** is 4pm to 10pm Sunday to Friday but noon to 10pm on Saturdays. We were looking forward to that pub the most so left it until last. The T1 stops almost outside but we stayed on board as we had learnt that it continues to do a circuit around the outskirts of Thornbury, and stops outside of the **Anchor Inn** on Gloucester Road, our first venue, about 10 minutes later.

The Anchor is a long-standing real ale pub with a popular food offering too. The only permanent beer is Draught Bass but up to seven guest beers and a real cider also feature. The beers usually include several local ones plus a couple of relatively well known brands, plus the odd surprise. The pub is open 11am to 11pm and lunch and dinner are served. A small public bar and very pleasant beer garden offer escapes from the popular food-dominated lounge at busy times.

From the Anchor, you can either catch the next T1 from the same stop and in the same direction or take a 10 to 15 minute stroll into the town centre. The other three pubs are pleasingly close together.

We got off at the Butchers Hook but wandered left into the small arcade of shops and cafes around St Mary Street, where we found the **Hawkes House** pub/bistro. This is open from 8.30am until 11pm and serves food all day until 10pm. Three hand pumps dispense a changing selection of local beers and they aim to keep a range of styles on. On our visit Moor Dark Alliance (a black IPA) and Wickwar Falling Star were on.

Exiting to the rear of the pub and crossing the main car park into Chapel Street you will find the **Wheatsheaf**. This traditional large pub is open 11am to 11pm all week, shows Sky Sports, serves lunch and dinner, and offers three real ales – Fuller's London Pride, St Austell Tribute and Sharp's Doom Bar. A separate pool room and large garden with boules piste also feature.

Turn left out of the pub and right on to the High Street and you are back at the **Butchers Hook**, where we stayed for a couple of hours. Opened in 2018 by the same people who own the multi-award-winning (including national CAMRA pub of the year in 2014) Salutation at Ham and its in-house Tiley's brewery. The pub is in a Grade II-listed ex-butcher's shop and features three rooms with period features. There are usually two or three beers from Tiley's plus up to six well chosen guests from quality brewers from far and wide. These are supplemented by five real ciders and several keg beers. Food consists of pork pies and locally produced cheese boards, which I can recommend.

Your bus home departs from directly opposite (last T1 is around 20.24 weekdays, 19.13 Saturdays, 17.05 Sundays, last T2 around 22.49 all days).



The Butchers Hook, Thornbury



Trip two – into the Cotswolds

This is the trip that I am yet to actually do and is one for the more adventurous amongst you. It looks possible to spend an afternoon visiting the Beaufort at Hawkesbury Upton, Fleece at Hillesley (Gloucestershire CAMRA pub of the year) and two micropubs in the village of Charfield! You can even finish up at the excellent Horseshoe in Chipping Sodbury.

Ticketing is a bit more complicated as the necessary bus is run by Stagecoach not First Bus and starts from Yate. Therefore you will need to get to Yate by bus or train then buy a day ticket on the Stagecoach bus that will currently cost £5.20 in addition to your travel costs to and from Yate.

Stagecoach run two circular routes from Yate (Stover Road then shopping centre) – the 85 goes one way round and the 84 the other. The buses run Monday to Saturday with the last ones getting back to Yate around 19.43.

Here is a possible agenda. Due to limited opening hours at the Charfield pubs I recommend doing the trip from Thursday to Saturday rather than other days. Please recheck timings as they could change.

Catch the number 85 from Yate at 11.35 (Stover Road) or 11.42 Yate shopping centre.

Alight at Hawkesbury Upton at 12.03 to visit the excellent **Beaufort Arms** in the High Street just as it opens. Always a great selection of mainly local beers and good food here. Nice beer garden too. The next bus is not until 13.43 so you may want to also drop in on the **Fox Inn** a few hundred yards back which offers three changing beers and is also open all day every day.

Be sure not to miss the 13.43 number 85 for the short run through country lanes to the village of Hillesley and the **Fleece Inn**. This pub was saved from closure by the villagers a couple of years or so ago and is thriving to the point where it is now the Gloucestershire CAMRA pub of the year. Closed until 4.30 on Mondays and Tuesdays. Two regular beers are joined by four or more well chosen guests from quality independent breweries.

Your next 85 bus to definitely NOT miss is at 15.28 and goes to Wotton-under-Edge then on to Charfield at 15.54. In this village two of the former larger pubs have been converted into micropubs with a selection of four real ales each. Both pubs are located on Wotton Road. The **Pear Tree** opens at 5pm Monday to Wednesday and 2pm Thursday to Saturday (midday Sunday) and the **Plough** opens at 4pm each day (midday Sunday), so which you do first will depend on which day you travel. I am yet to visit either so cannot offer more detail.

Your final 85 bus leaves Charfield at 17.34 (there is one more at 19.13) arriving at Yate at 18.03, unless you prefer to get off at Chipping Sodbury at 18.00 and visit the excellent **Horseshoe** with its seven or eight changing beers and upstairs gin bar.

Then it's back onto First Bus or the train from Yate home.

Vince Murray

Champion Beer of Britain 2019



A brewery located in the heart of the Surrey Hills Area of Outstanding Natural Beauty has come out top in a competition to name the best beer in Britain.

The Champion Beer of Britain 2019 competition is one of the most prestigious and well-recognised beer awards. The final judging took place on the opening day of CAMRA's Great British Beer Festival (6th August) held at Olympia in London, the culmination of almost a year of local tasting panels and regional heats, recognising the very best in British beer.

Shere Drop is a former winner in two different categories and took home bronze in 2010. Described as pale in colour with a subtle hint of grapefruit and lemon in the aroma, the wonderful hop bitterness is complemented by a balanced malt flavour.

Ross Hunter, director of Surrey Hills Brewery, said: "I am absolutely elated. We have reached the final a number of times, which is most important as it means we are consistently producing quality beers – which is our top goal! To win the gold overall is a fantastic achievement. I am just speechless!"

Nik Antona, CAMRA's national chairman, said: "Congratulations to Surrey Hills Brewery for winning the Champion Beer of Britain award for its Shere Drop, which is the highest beer accolade in the country. The judges were particularly impressed with the malty flavour and long finish. A very worthy winner."

Bronze place in the Champion Beer of Britain competition was taken by Oakham Ales, based in Peterborough, for their session IPA **Citra**. Oakham are regulars in the Champion Beer of Britain competition and took home the silver award in 2014, 2009 and 1999 as well as gold in 2001.

Silver place was won by Grey Trees Brewery's **Afghan IPA**, a previous winner of the Strong Bitters category, taking first place in 2017. Grey Trees is based in Aberdare in South Wales.

Supreme Champion

Gold: Shere Drop, Surrey Hills Brewery

Silver: Afghan Pale, Grey Trees Brewery

Bronze: Citra, Oakham Ales

Mild category

Gold: Gravediggers, Church End Brewery

Silver: Malt Shovel Mild, Fernandes Brewery

Bronze: Maggs Magnificent Mild, West Berkshire Brewery

Bitter category

Gold: Ay Up, Dancing Duck Brewery

Silver: Hobby Horse, Rhymney Brewery

Bronze: Edith Cavell, Wolf Brewery

Bronze: Laughing Gravy, Ulverston Brewing Company

Best Bitter category

Gold: Shere Drop, Surrey Hills Brewery

Silver: Trawler Boys, Green Jack Brewery

Bronze: Preservation Fine Ale, Castle Rock Brewery

Bronze: Darwin's Origin, Salopian Brewery

Strong Bitter category

Gold: Afghan IPA, Grey Trees Brewery

Silver: Iron Duke, Irving Brewery

Bronze: Fallen Angel, Church End Brewery

Golden category

Gold: Citra, Oakham Ales

Silver: Pale, Five Points Brewing

Bronze: Heart & Soul, Vocation Brewery

Bronze: Prince Bishop Ale, Big Lamp Brewery

Speciality category

Gold: Vanilla Stout, Bingham's Brewery

Silver: Chocolate Guerilla, Blue Monkey Brewery

Bronze: Brazilian Coffee & Vanilla Porter, Colchester Brewery

Moor Beer

When I visited Moor brewery people were just about getting over the epic Arrogant Sour UK festival, which was held at the brewery in mid July. This remarkable event started in Italy in 2013, and was the brainchild of Alessandro Belli, publican at the Arrogant pub in the town of Reggio Emilia, located between Parma and Modena in northern Italy. It has become the largest sour beer festival in Italy and one of the largest in Europe. For the festival's first visit to the UK there was an astonishing range of well over 100 sour beers available, both on draught and in bottles, from all over the world, including Australia, Sweden, Italy, Belgium (of course) and the UK, notably from Thornbridge and Burning Sky breweries. Plus there were workshops, DJ's and live music. And the merry band of Italians who came over to assist were a joy and an entertainment in themselves!

At the aforementioned sour festival somehow time was found to do a collaborative brew. Moor owner Justin Hawke was joined by the redoubtable Dom from Thornbridge and Nidaba, one of the heroes of the Italian craft beer revolution. The result will be **History Repeats**, a historic recreation of a Russian imperial stout, brewed at 9.5%.

As always, there's no standing still at Moor though, and owner Justin was in good form, enthusiastic as ever about what's coming soon. A recently acquired pilot brewing kit, which has a 100-litre brew length (a bit short of three brewer's barrels), which will add flexibility to the brewing process, giving the opportunity of tweaking some recipes and experimenting with new ingredients and new brews. Look out for small-batch beers from this new kit at the two Moor tap rooms, at Days Road at the brewery and the Moor Vaults on Enid Street in Bermondsey, London.

August sees the return of an old favourite, **JJJ**. This massive 9% triple IPA has been brewed for the first time using their new 'hopinator' and I'm looking forward to tasting the result! This will be followed by an 11% imperial stout! Another new sight on the bar will be **Green 5**, an experimental hoppy 5% pale ale.

Moor will also be taking a guest spot at the mighty Dutch brewery De Molen's Borefts beer festival. To mark the occasion, Moor have brewed a special batch of their famous **Old Freddy Walker**, except with some Brett yeast included, which should lend a sour edge, producing a result similar to the aged porters of old. Should be fascinating. As always, look out for all these special beers at Moor's tap rooms.

For the second consecutive year the Moor Tap will again be hosting the prestigious Zwanze day on Saturday, 28th September, one of only six venues in the UK to be included, and the only one in the South West. This is when Cantillon, the famous Brussels based sour beer



Some of the Arrogant Sour Festival crowd at Moor Beer

brewery, issue a custom brew around the world. This year's brew has been described as consisting of a smoked lambic (sour beer) which incorporates classic pilsner malt, which was brewed on 1st March 2016. The result is said to be "a fine gueuze with the classic notes of a Cantillon, complemented by an elegant smokiness in the nose and on the palate." Tickets will be in demand!

In other news, Moor have updated their merchandise range, including a smart new lager glass. As always, follow Moor on social media to find out news and about events, which include 'punk rock bingo' on Wednesday evenings and 'Sour Sunday' on, naturally, Sundays!

Phil Cummings

Elmer's Arms

'Good Beer, Good Spirits, Good Music, Good People.' That's the message that appears on the front widows of the Elmer's Arms in Old Market. This is certainly a fun pub to visit and no more so than when the beer is flowing, the music is playing, and the people are dancing. Elmer is the archetypal genial host who knows his beers, spirits and music, and is very happy to discuss each or all of them with his customers. The ten keg beers are mostly sourced locally from the likes of Cocksure, Croft Ales, Lost & Grounded and Moor, with the odd German and Norwegian breweries appearing, always with a dark beer and usually a sour. Moor regularly sends Elmer a special, sometimes one of the strong ones.

Plans and a location for hand pumps are in place for when business is sustainable, so the more you drink at Elmer's the quicker cask will appear!

Elmer is a stylish guy in attire being a fan of smart suits, and also transport, owning a rare 1968 Vespa scooter and being the previous owner of a much-customised Harley Davidson. The only time off he gets is every Sunday and Monday when the pub is closed, then he might take a busman's holiday trip to the Lime Kiln or the Three Tuns.

In a previous life Elmer was a tiler and the pub interior shows colourful signs of his handiwork. A copper feature behind the fonts has been treated to give subtle colours, and little cut-outs in the walls have eerie lit-up images. Tables and chairs are provided outside, the next project being to lay out some AstroTurf beneath them! Old Market is the perfect location for this pub, still slightly edgy with something interesting always going on despite the creeping gentrification, which Elmer thinks might take a couple more years to kick in fully. There is a good community spirit among the traders on the street who work together and help each other out, especially the Punch Bowl and To the Moon, and the Old Market Assembly to a certain extent.

Live music twice a month might feature genres like blues, Hammond organ, rockabilly, or rock and roll, with Elmer DJing. Tuesday nights is Soul Syndicate DJ night, when members bring their new acquisitions and play them to each other to decide which ones will work in the venues. Other nights customers can choose vinyl albums from Elmer's great, in size and content, collection, for him to put on the turntables. On free nights the room can be hired with Elmer as the DJ, and food can be provided or brought in. On a quiet night there is always the '60s juke box to marvel over, and if you enjoy good beer with music of a certain era or genre, this is the perfect place to be.

Roy Sanders

Volunteer Tavern

New brewery planned

The Volunteer Tavern, which is situated close to Cabot Circus in central Bristol, has recently acquired two overgrown and unused plots of land. The first one lies outside their garden entrance and they have installed benches for customers to sit in the sun and enjoy a beer.

The second plot of land sits adjacent to the pub. This plot of land is intended to be used to extend the pub into a brewhouse and increase seating, bar and cellar space. There will also be some residential units planned. Owner Peter Gibbs is working with architects to bring a design to planning that "creates a positive impact on the area and a landmark for Bristol". Before the end of the year they will be organising funding, with equity investment available for the people of Bristol.

Pints West will bring you more information regarding the changes to the pub and the intended brewery operation in future editions.

The Volunteer Tavern, which dates from the 17th century, is a former Bristol & District CAMRA pub of the year. A free house, the small



wood-panelled interior makes for a cosy and intimate vibe while the beer garden is also a groovy place to drink your ales – with some cover should the weather turn inclement.

Anyone interested in funding opportunities can 'like' the Facebook page 'Volunteer Tavern Brewhouse' or email brewhouse@volunteertavern.co.uk.

Pete Bridle

A world award for Bristol Zerodegrees

Brewer Simon Gueneau's version of a Vienna lager, **Cloud Waltz**, has been awarded a Bronze at the World Beer Awards competition, in the 'Hoppy Pils' category. The World Beer Awards are: *'Global awards selecting the very best internationally recognised beer styles. The annual tasting selects, awards and promotes the "World's Best Beers" to consumers and the trade throughout the world'*. Cloud Waltz is one of the core beers at Zerodegrees Bristol, available all year round, and well worth a try.

Unlike the Bristol Oktoberfest which starts on 11 October, the original Oktoberfest traditionally starts on 21 September, and in good time for this Simon has brewed his version of an Oktoberfest ale. **Too Fest, Too Furious** is based on the original German recipe for the 5.3% festival beer with a hint of caramel, which uses a technique called decoction to give it its foaming head retention. Another special brewed by Simon, in collaboration with Croft Ales, is **Space Schaum**, a 5% Hefeweizen.

Other specials to look out for in the next couple of months are **Old Tales**, a 4.6% Kentucky Common style brown ale from London Zerodegrees, **Citrus Summer**, a grapefruit wheat ale from Cardiff, and a **Blueberry Kölsch** from Reading.

Roy Sanders

Days out in Devon and Cornwall

Whilst it's hard to drag ourselves away from all that Bristol has to offer, just occasionally it's good to have a trip away for a day or two. The summer months saw a few Bristol and District CAMRA members heading to Devon and Cornwall (see below). If you plan on following in their footsteps, note that these are trips that can mostly be made by public transport (train then bus or on foot). However, a friendly designated driver or taxi firm and an overnight stay could certainly help in parts of East Cornwall

East Cornwall

The **White Hart** at Chilsworthy was named Kernow pub of the year 2019, and I was pleased to visit this and several other pubs in the wider area on a (long) day out in May.



I took the 07.37 train from Yatton via Taunton to Plymouth. From there, a local train up the Tamar Valley line took me and local CAMRA members to Gunnislake station. As this was an organized trip for the award presentation, road transport was laid on to take us to the **White Hart** (not on a bus route). I understand



that the current team has been in place for only 18 months and in this limited time have established a very friendly, welcoming atmosphere twinned with high-quality

where buses only run every one or two hours and don't necessarily integrate well with the train timetable. A quick look at **WhatPub** and the *Good Beer Guide* will show that many other pubs are available in both areas for an extended stay. Do check up-to-date timings before travel!

The Tamar Valley is also prime country for keen walkers. Check out **iWalkCornwall** (including a circular Gunnislake to Chilsworthy walk: www.iwalkcornwall.co.uk/walk/gunnislake_to_chilsworthy).

ales and food. Five ales were on offer and I had time to sample three: Beer Engine Piston Bitter (4%), a classic English bitter; Teignworthy Martha's Mild (5.3%); and Coastal Brewery Hopsicle (4.3%), a very light English pale ale.

The position of the pub lends itself to splendid views of the Tamar Valley from the rear balcony area.

After the pub of the year presentation (pictured left), we were transported to two further pubs in the area. Both of these can be reached directly from Gunnislake railway station by the 79 (Plymouth Citybus) service.

The **Tamar Inn** at Calstock is situated right by the river Tamar, with fantastic views of the



historic Victorian viaduct. At the time of my visit, available beers included Black Sheep Special Ale (4.4%), Hanlons Summer Breeze (3.4%), an amber session bitter, and Tintagel Arthur's Ale (4.4%), an English bitter, in addition to Sharp's Doom Bar and St Austell Tribute.

A short climb uphill from the Tamar Inn is the **Boot Inn**, a 17th century pub that was derelict before being rescued by the current owners. It is not normally open until 6pm (which



may make reaching it by public transport difficult unless you are staying overnight in the area), but on this occasion had opened specially for our visit. Across the road from the rear entrance is a small seating area with recycled paving from elsewhere in the village. The interior is fairly dark and furnishings are somewhat eclectic, including a number of sewing machines. Here were two ales from Exeter Brewery: Ferryman, (4.3%), a copper-coloured best bitter; and Darkness (5.1%) – as its name suggests, a very dark chocolate stout.

Our final destination was the **Carpenters Arms** at Metherell (again, on the 79 bus route). The ales on offer here were Sharp's



Doom Bar, Timothy Taylor Landlord and Dartmoor Legend.

On return to the **White Hart**, I was able to sample two further ales: Penzance Brewery Mild (3.8%) and Uley Bitter (4%).

After an excellent day out sampling a number of fine ales in good company and in a beautiful part of the country, it was time to catch the train from Gunnislake back to Plymouth, arriving in Yatton just after 10pm.

Malcolm Fisher

Exeter Central to St Davids

The Cheltenham branch of CAMRA organize regular 'ale ambles', taking in a selection of pubs in a chosen area, usually beyond the branch's boundaries. I was one of three Bristol and District members to join their amble to Exeter in July, taking the 10.45 from Bristol Temple Meads (with a change at Exeter St Davids) to Exeter Central, arriving at 12.19. Our itinerary was to take us via a number of excellent pubs en route back to Exeter St Davids for the 18.24 train back to Bristol.

The **Old Fire House** is just a few minutes' walk from the station and has a sunny courtyard garden at the front. The real ales here are served straight from cooled casks,



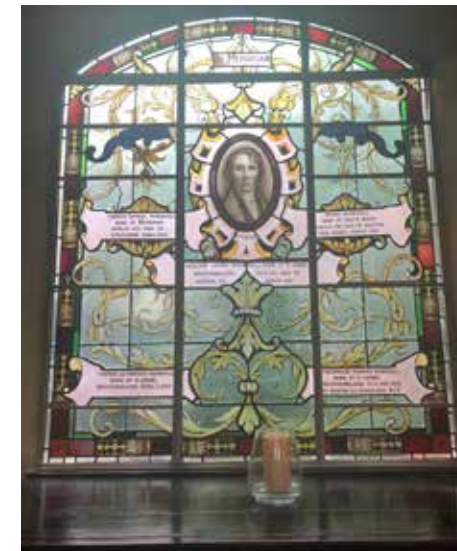
and included offerings from Hanlons and Bays (at other times you might find Otter and Teignworthy beers). A number of real ciders were also available in boxes behind the bar. This is a lovely old building with lots of character inside and out, and is a regular host to live music, and festivals at bank holidays.

The **Pursuit of Hoppiness** is a short walk through the shopping area and is itself housed in what looks like a former shop or office. It is a small one-room bar (a micropub) focused on cask and keg beers, ciders and wines. Ales on offer included two from Vibrant Forest, Black Forest Porter (4.9%) and Metamorph (5.5%); Kettlesmith Skyline (5.6%); Salopian Darwin's Origin (4.3%); and Northern Monk Powerhouse 001 (3.3%).



Seating is at bespoke wooden benches and tables and the general feel is 'industrial chic'.

The **George's Meeting House** is one of two Wetherspoons in Exeter, a splendid converted 18th century Unitarian chapel complete with stained-glass windows, pulpit and balcony seating. Five 'guest' ales included Oakham



White Dwarf (4.3%), JDW Coronado West Coast Session IPA (5%) and the Beer Studio Heatwave (4.3%).

Directly opposite stands the **White Hart**, an inn dating back to the 15th century, with a pub, restaurant and hotel in a labyrinth



of rooms with beams, dark wood, nooks and crannies, and a secret garden. Now a Marston's house, there were three ales available on handpump on our visit, including a couple of Ringwood beers.

A short walk back towards the cathedral brings you to the **Beer Cellar**, a small, modern



bar with limited seating inside and out, but plenty of real ale and keg beers on offer, lots of bottled beers, and, like all the pubs on this visit, friendly and knowledgeable service.

We encountered more history on the way to the **Iron Bridge**, crossing a raised road with iron railings that spans a deep cutting and built in 1834. The pub is housed in another historic building, with several rooms and levels, and a small outside drinking area.



It reopened at the end of 2017 after being closed for several years. Five or six ales were available on handpump for us to choose from, including one from the New Bristol Brewery.

We finished our day with a final beer in the 'loco bar' of the **Great Western Hotel** close to Exeter St Davids station, where several ales were available on handpump. If you were thinking of making a weekend or overnight stay to sample these and more pubs in Exeter, the Great Western or the White Hart could make good places to stay.

Lesly Huxley

Traditionally brewed English sour beer

My cousin and I have a keen interest in lambic and geuze style sour beers brewed by spontaneous fermentation and wondered if there was a UK brewery doing anything similar to the traditional lambic brewers in Belgium. After a bit of research we found that Elgood’s of Wisbech, Cambridgeshire uses Belgian lambic methods to brew their sour beer – and so off we went to visit!

Their sour beer tasted so good and it was such an interesting visit that I wrote this article to increase the awareness of traditionally brewed and fermented sour beer which take at least one year to produce. Some sour beers sold in the UK use additives to give the beer its sour taste which removes the need for long secondary fermentation periods.

We met with the head brewer Alan Pateman in the brewery shop who gave us a tour of the traditional brewery which was built in 1795. Elgood’s has a ‘double coolship’ (pictured) that is used to cool the fresh wort overnight – these are two wide and shallow copper-lined tanks which expose the beer to wild yeasts in the air that start the primary fermentation. Slats in the walls also expose the beer to wild yeasts from outside the brewery. This is in contrast to traditional brewing where everything possible is done to keep the wild yeasts away from the beer. We noted that the coolships looked very similar and just as old as those we saw at the lambic breweries in Belgium. Once the beer is cooled it is added to fermenting tanks containing oak wood which exposes the beer to further wild yeasts to start the natural secondary spontaneous fermentation of the beer. This usually takes one to three years.

Stepping into the next room we saw several tanks of sour beer of various ages maturing. Alan very kindly gave us tastings of his sour beer from various vintages. The beers were superb and a match for anything we tasted from Belgian breweries. It was very interesting to taste how the older beers became more complex and attenuated as their age increased. The younger beers of around one year old were not very sour and quite full-bodied while the one that was ‘at least three years old’ had matured beautifully. It was dry and complex with a superb balance of fruit and sharpness. The sharpness was a cross between the sourness of a Belgian lambic and that of the Flemish



Rodenbach Grand Cru. Beer from different fermenting tanks of the same vintage also tasted different due to the vagaries of the wild yeasts.

We were not surprised to hear that Elgood’s sour beer had won a silver award at the International Speciality Beer Competition in 2015 – even beating some Belgian lambic producers. Currently, the beer is blended (equivalent to a Belgian oude geuze) and sold in bottles as ‘Coolship Sour Ale’ while some is also blended with fruit syrup to produce sweeter beers. Alan informed us that he is willing to consider requests from other breweries who may want to purchase his sour beer to produce their own blend (email info@elgoods-brewery.co.uk) – I hope some of our local brewers will take advantage of this.

As a post script, at the beginning of August, about three weeks after our trip to Elgood’s, the Somerset-based Wild Beer Company released their own Coolship beer for sale. This is also produced using traditional lambic type methods. It is great to see a local brewery get in on the act too. Are there any others in our area producing, or planning to produce, such beers I wonder...

Dave Weir

Cryptic Crossword

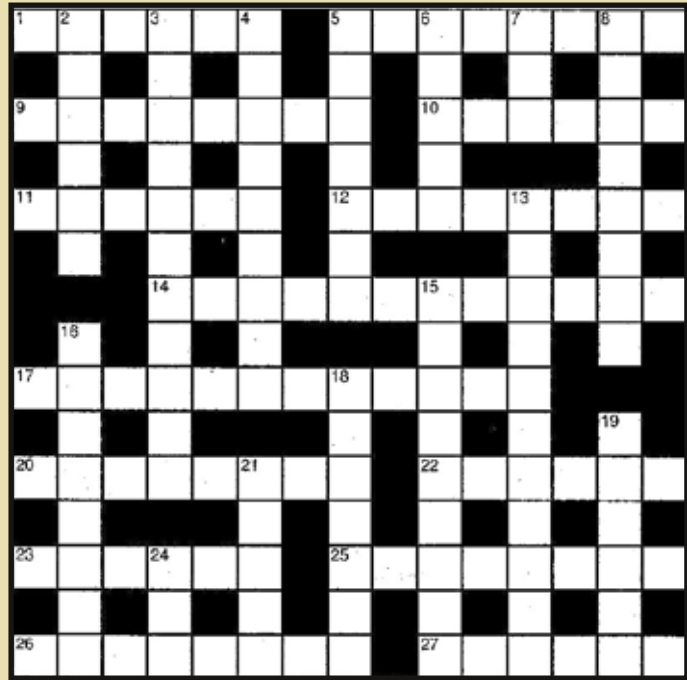
Compiled by Pete and Eddie Taberner
(Solution on page 39)

ACROSS:

- 1. Topless lookalike takes head off beer; drinks excessively (6)
- 5. Old thing found outside pub in France for example (8)
- 9. Dancing in Cuba or at a Bristol CAMRA pub (8)
- 10. A pint of *Cwrw Eyn* initially used trickery to entice (6)
- 11. Nice real ale containing wheat (6)
- 12. Sounds like a jolly beer for the drinker of 7dn. (8)
- 14. Temporary crossing to get an Irish coffee and a Burton bitter (6, 6)
- 17. Don’t properly feed unhurried son getting drunk (12)
- 20. Stress breaks arse rest (8)
- 22. Bad pint served in the ale garden (6)
- 23. Beer vat can be very heavy (6)
- 25. Immediately called after “last orders” – or not at all? (2, 2, 4)
- 26. Reach the front – with a foaming pint (3, 5)
- 27. Stage of hop production employing stylists’ equipment – excepting her (3-3)

DOWN:

- 2. When in the chair one drink is pressed upon (6)
- 3. Redheads swallowing ale go pop! (6, 5)
- 4. Marlow brewery showing signs of rising up (9)
- 5. Campaign to support genuinely odd allies (4, 3)
- 6. Former head of enterprise is getting stick (5)
- 7. First beer usually drunk in the USA (3)
- 8. Overheard pub price. Situation of Directors for example (2, 6)
- 13. Dog Hibernian crossword compiler (5, 6)
- 15. Brits leading lady worked in a tin bar (9)



- 16. Ripped short dungarees might be worn by illicit drinker (4-3)
- 18. Disturbed tun, possibly dire contents, not yet tasted (7)
- 19. Hop grower whose crop might turn blonde, gold or stout (6)
- 21. Home of Yorkshire brewery producing beers for the pale and bald (5)
- 24. Regularly display a very hoppy beer (3)

Going for a beer ... in Budapest

The Hungarian capital famously straddles the Danube, the river showcasing architecture from the height of the Austro-Hungarian Empire to make one of the most striking inland waterfronts in the world.

Historically divided equally between beer, wine and spirits drinking, Hungary’s beer scene is both young and old. One of the all-time brewing greats, Anton Dreher, opened a fully-formed lager brewery in the city in the 1880s, bringing larger-scale production brewing to a country previously content with robust fine wines of vineyards making Tokay and Bulls Blood, or knocking back some seriously adventurous spirits – do not leave Budapest without trying Unicum.

In modern terms craft beer started late but is catching up rapidly. There are no indigenous Hungarian beer styles, but the scene is equally influenced by older Czech and modern American brewing and, as with much of central Europe in recent years, is emerging purposefully.

The Danube must be cruised, the castle and its catacombs explored, and the waters of the Széchenyi Medicinal Baths taken.

Need to know

The Hungarian language is impenetrable, so research your destinations in advance, and their relationship to the well-designed public transport network. The city now has over 100 bars with a good range of beers, dividing into distinct sub-types. Here are a few suggestions.

To get the Czech influence, compare and contrast the typical Czech-style beer hall **Hrabel** (11 *Rákóczi útca – Fr-Sa 14.00-01.00; others 14.00-24.00*), not far from Astoria metro, and its neighbouring satellite **Hetedik Lépcső** (13 *Rákóczi útca – shut Mo-Tu; others 12.00-22.00*), the first pub in Budapest to showcase the best of the Czech new-wave lagers and ales.

To glimpse the future of beer dispense and the present state of top-flight Hungarian craft brewing try the minimalist psychedelia of **Hedon** (25 *Sas útca – Th-Sa 12.00-24.00; others 15.00-23.00*), pictured below, where you pour your own measures on an automatic tab from one of 30 taps, staying fuelled with light bites and pizza.



In Budapest, as in many parts of the world, the early pioneers of quality beer relied on Belgium for their inspiration and supplies. On the Buda side of the Danube, at riverside level, **Henri** (12 *Bem Rakpart – daily 12.00-24.00*) and **Pater Marcus** (1 *Apor Péter útca – daily 12.00-24.00*) still ply their trade in reliable staples, liquid and solid, twenty years on.

If Budapest has a bar style all its own it is the ruin bar. Typically laced round the insides of a disused factory or warehouse, with distressed furnishings and all manner of junk on the walls, many of these have eclectic beer offerings, none better than at **Élesztő** (22 *Tűzoltó útca – Su 15.00-24.00; others 15.00-03.00*), quite simply one of my favourite bars in Europe, a slovenly junk heap with enough space to feel comfortable.

Saving the best till last, **Csak a Jó Sör** (42 *Kertész útca – shut Su; others 14.00-21.00*) translates as Only Good Beer and is as good as its word. This 1000+ bottle off license, slightly off the beaten track, is where you stock up with take-home beer, though you can take your time as it has a nicely furnished, almost homely tasting area likely to be housing local beer appreciators of all ages, speaking little English but fluent in international beer signing.

Travel tips

Flights: Ryanair flies Bristol-Budapest’s Franz Liszt airport on Tuesday and Friday. The airport shuttle bus costs 900 HUF each and taxis cost around 8000 HUF for trip that takes 45 minutes.

Hotels: Seasons vary but Booking.com or Trivago should get you a double room somewhere efficient from £40 a night, comfortable from £60, or splurge from £100, with offers available on either side of the river. There are many good deals on apartments too.

Getting around: A single 24-hour travelcard costs 1650 HUF (forint or florins) and 72-hour 4150, but 7-day is just 4950. Up to five people can travel on a 24-hour group card for 3300 HUF. Includes everything except boats, heritage lines and the airport shuttle.

Food: The focus on goulasch is over-stated but good ones abound. Roast goose is special. The central European staples in pork and cabbage gain paprika and other spices, supplemented by pepper-tomato-aubergine-courgette concoctions. Smoked freshwater fish is an acquired taste.

Knowledge: Tipping at 10% is standard for bars, restaurants and taxis. Don’t rely on pedestrian crossing signs for personal safety.

Tim Webb



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.)

Gibraltar revisited

It is strange but true that the highest number of hits on this column was for last year’s rather disparaging report on Gibraltar. It didn’t so much go viral as a bit pimply. Still accessible from Bristol via EasyJet, a forced revisit recently suggests that not for the first time *Pints West* has changed the course of world beer history.

Someone on the Rock obviously read my piece, since when the beer scene has transformed – slightly. In the run-up to Brexit this anachronistic outpost of empire has had to adapt to modern Britain’s ambitions. Historically dependent on Britannia’s determination to rule the waves, with a lucrative folksy side line in smuggling cigarettes into Spain, the UK’s democratic effort to detach itself from the global economy has led to an expansion in opportunistic notions of making huge killings in the offshore tax avoidance “industry”.

Thus, a small legion of ex-pat British hopefuls, driven by anywhere-but-Britain-right-now has arrived, taking jobs in variants on IT, market transformation, opportunity management and all that. They have also duly rented apartments and respectfully demanded that someone stocks some decent beer.

In 2018 the prize for most interesting beer in the colony was luke-warmly disputed between London Pride in a keg, a finely filtered bottled ale commissioned from Bushey’s on the Isle of Man and a brave but misguided attempt to brew Slovakian lagers using desalinated water. As beer cultures go, Gibraltar scored like a passionate English ballad at the Eurovision Song Contest.

In June 2019, back at the bar on Ocean Marina that was formerly the Gib Gun brewery, they now serve 15 beers from Tiny Rebel, Five Points, Roosters and the inevitable BrewDog, the tables at the far end of the floating bar being a comfortable distance from the unfortunate music. No cheese or dry sausage yet but hey.

Still nothing from Moor, Wiper & True or Lost & Grounded but elsewhere in the town restaurants and bars manage to source O’Hara’s Irish Stout from Carlow Brewing Co., the blessed Duvel, Sierra Nevada and, at Las Iguanas restaurant, even a few “soul-crafted” (but nonetheless quietly impressive) beers from Chilean brewer Rothhammer.

Give it another year or two this will be King Street on the Med I reckon.

Tim Webb



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- Air Balloon, Gloucester Road North, Filton, Bristol
- Albion, Boyces Avenue, Clifton Village, 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 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
- 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
- Griffin, Milk Street, Frome
- Gryphon, Colston Street, Bristol (just up from Colston Hall)
- Hare on the Hill, Thomas Street North, Kingsdown, Bristol
- Hawkes House, St Mary Street, Thornbury
- 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)
- Wheatshaf, 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

- Sun 8 Sep: Severn Vale & South Glos Explorer Trip. Depart Cornubia 12.30pm.
- Wed 11 Sep: Committee Meeting, Gryphon 8pm.
- Fri 13 Sep: Good Beer Guide 2020 Launch, Cornubia 12-7pm.
- Sat 14 Sep: BAD Ladies Fishponds Foray 2-6pm. Meet 2pm at the Star, Fishponds Road.
- Wed 18 Sep: Explorer Trip, North Somerset. Depart Cornubia 6.45pm.
- Wed 25 Sep: Branch Meeting, Steam Crane, Bedminster, 8pm.
- Sat 28 Sep: BADRAG Bedminster Trail. See page 29.
- Tue 1 Oct: Explorer Trip, WsM Fringes. Depart Cornubia 6.45pm.
- Wed 9 Oct: Committee Meeting, Gryphon 8pm.
- Thu 10 Oct: Clifton Pub Walk Explorer – start 6.30pm. Contact on day Martin Gray 07971 004257.
- Wed 16 Oct: Explorer Trip, Cross City North. Depart Cornubia 6.45pm.
- Sat 19 Oct: BADRAG City Centre Trail. See page 29.
- Wed 23 Oct: Branch Meeting, Boardroom, St Nicholas Street, 8pm.
- Sat 2 Nov: WsM Explorer by Train – Meet Temple Meads 12.30pm for 12.53pm train. Contact on day Martin Gray 07971 004257.
- Wed 6 Nov: Explorer Trip – East Bristol. Depart Cornubia 6.45pm.
- Sat 9 Nov: BADRAG Weston-super-Mare Trail. See page 29.
- Wed 13 Nov: Committee Meeting, Gryphon 8pm.
- Fri 15 Nov: BADRAG at Backwell Village Club Festival. See page 29.
- Tue 19 Nov: Explorer Trip – Mendips. Depart Cornubia 6.45pm.
- Wed 20 to Sun 24 Nov: BADRAG Mild Time. See page 29.
- Sat 23 Nov: Regional Meeting – Wardrobe Theatre, the Old Market Assembly, West Street, BS2 0DF. 12.30-3.30pm.
- Sat 23 Nov: BADRAG Mild Time Number 17 Bus Trail. See page 29.
- Sat 23 Nov: BADRAG City Centre Mild Time Trail. See page 29.
- Wed 27 Nov: Branch Meeting, Wheatsheaf, Thornbury, 8pm. Coach from Cornubia 6.45pm.
- Sat 30 Nov: BAD Ladies Historic Central Bristol Pub Walk 2-6pm. Meet 2pm at the Christmas Steps.

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 36

Across: 1 Binger, 5 Republic, 9 Cornubia, 10 Seduce, 11 Cereal, 12 American, 14 Bailey bridge, 17 Undernourish, 20 Reassess, 22 Alegra, 23 Tuxing, 25 In no time, 26 Get ahead, 27 Air-dry. Down: 2 Ironed, 3 Ginger beers, 4 Rebellion, 5 Real ale, 6 Paste, 7 Bud, 8 In charge, 13 Irish setter, 15 Britannia, 16 Under-age, 18 Unltd, 19 Farmer, 21 Eagle, 24 IPA.

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.



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Got some news?

Email it to news@camrabristol.org.uk

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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.

- Wed 4 Sep: Two-pub social. Duke of Oxford 8.00 (with optional meal), then one other town-centre pub.
- Sun 22 Sep: Weston CAMRA 20th Anniversary Social at the Woolpack. 2.00 onwards. Optional Sunday lunch/carvery.
- Sat 19 Oct: Real Cider Social. Visiting pubs in town centre selling real cider. Start 2.00 at Black Cat, then visiting Brit Bar, Cat & Badger, Duke of Oxford and potentially others.
- Sat 9 Nov: Bristol & District Rare Ales Group visit to Weston. Crawl sampling BADRAG-style beers. Starting at the Bear 12.15. (See separate BADRAG article.)
- Thu 21 Nov: Mild Evening. Duke of Oxford 8.00, Cat & Badger 9.00, Black Cat 10.00.

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

- Thu 5 Sep, 8pm: A mini crawl in Frome, starting at the Three Swans and then on to Just Ales 2.
- Sat 7 Sep, from 11am: The Organ, Warminster, beer festival.
- Tue 10 Sep, 8pm: A social at the Moon at Rudge, near Frome.
- Sat 14 Sep, from 12 noon: Bristol micropubs crawl, details tbc.
- Thu 19 Sep, 8pm: A social at the Ring O'Bells, Widcombe, Bath.
- Tue 24 Sep, 8pm: A social at the Packhorse in Southstoke.
- Sat 12 Oct, from 11.30am: Chippenham pubs crawl, details tbc.

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

Pints West Clothing Order Form

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

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Cider & Perry
Vouchers

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

Or enter your details and complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and save £2 on your membership subscription

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

Your details:

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)
Address
.....
Postcode
Email address
Daytime Tel

Single Membership (UK)

Direct Debit

Non DD

Under 26 Membership

£26.50

£28.50

£18

£20

Joint Membership

(At the same address)

£31.50

£33.50

Joint Under 26 Membership

£23

£25

Please indicate whether you wish to receive *What's Brewing* and *BEER* by email OR post:

What's Brewing
By Email ☐ By Post ☐

BEER
By Email ☐ By Post ☐

Concessionary rates are available only for Under 26 Memberships.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association which can be found on our website.

Signed

Date

Applications will be processed within 21 days.

Partner's Details (if Joint Membership)

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

Instruction to your Bank or Building Society to pay by Direct Debit	
Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd. 230 Hatfield Road St. Albans, Herts AL1 4LW	
Name and full postal address of your Bank or Building Society	Service User Number
To the Manager Bank or Building Society	9 2 6 1 2 9
Address	
Postcode	
Name(s) of Account Holder	
Bank or Building Society Account Number	
Branch Sort Code	
Reference	
FOR CAMRA OFFICIAL USE ONLY	
This is not part of the instruction to your Bank or Building Society	
Membership Number	
Name	
Postcode	
Instructions to your Bank or Building Society	
Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so, will be passed electronically to my Bank/ Building Society.	
Signature(s)	
Date	

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

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