

Free
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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



The King's Head: one of the 'Real Heritage Pubs of the South West'

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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(cover photo by Lesly Huxley)

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and so much more...



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Campaign for Real Ale



Campaign for Real Ale



Bristol Beer Festival

The twenty-third annual CAMRA Bristol Beer Festival will run from Thursday 19th to Saturday 21st March 2020 at Brunel's Old Station, Temple Meads, Bristol. This is the largest real ale dedicated event in our area and there will be a carefully chosen selection of around 140 different beers on sale over the course of the festival plus a good range of cider and perry. There will also be a variety of food available at all sessions.

Tickets for all sessions will be sold online (as has been the case for the last few years) with the option of purchasing tickets by telephone by calling 0333 666 3366. This is a telephone box office service for which there is an additional charge to process and post the tickets. It only has access to the same information as customers booking online and is not a beer festival help line. It is open from 9am to 7pm Monday to Friday and from 9am to 5pm on Saturday.

Tickets will go on sale to CAMRA members at 12 noon on **Thursday 30th January** and then on general sale the following day on **Friday 31st January**. Details including the link to buy the tickets will appear at www.camrabristol.org.uk.

Please note that ticket purchases on Thursday 30th January will be limited to a maximum of 4 tickets per CAMRA member.

IMPORTANT: If you are not a member of the CAMRA Bristol & District branch and you want to buy tickets on the member sales day, you will need to register in advance by following the instructions on the beer festival page at www.camrabristol.org.uk.

Tickets cost £12.50 and include £5 worth of beer festival tokens, which customers will receive on entry enabling them to go straight to the bar. Also included are a festival programme and a commemorative half-pint glass, marked for third- and half-pint measures.

We strongly advise keeping an eye on our website at www.camrabristol.org.uk as this will feature further beer festival information including updates about ticket availability and the beer and cider lists as they become available.

Richard Brooks

Date	Session	Time	Cost
Thursday 19 March	Evening	6.30pm - 11pm	£12.50 (incl £5 of tokens)
Friday 20 March	Lunchtime	11.30am - 4pm	£12.50 (incl £5 of tokens)
Friday 20 March	Evening	6.30pm - 11pm	£12.50 (incl £5 of tokens)
Saturday 21 March	Lunchtime	11.30am - 4pm	£12.50 (incl £5 of tokens)
Saturday 21 March	Evening	6.30pm - 11pm	£12.50 (incl £5 of tokens)



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News from Bath Ales

Down a Rabbit Hole with Hare Brewery

Lots of new beers

But let's start with an old favourite: **Festivity** is back on tap, hurray! Alas winter is on the horizon...

Which also means Bath Ales have been doing their thing for the Celtic Beer Festival, the annual event held the last weekend of November at the St Austell Brewery. (For those that don't know, St Austell owns Bath Ales.) Five diverse ales were brewed by five brewers, using the kit at Graze Bath.

Sabro – Nah Bro! (don't ask) brewed by Will, is a 5.5% hoppy, tropical and full-bodied ultra-pale ale, double dry hopped with US and Slovenian hops, to give big juicy bitterness. **Heavy Duty** is a 7.4% big, rich and powerfully malty beer in the style of a Scottish 'Wee Heavy' brewed by Stuart. **Intergalactic Pale** brewed by Alex, is a 4.4% session pale ale, with citrus and spice dominating from its Comet hops and a floral finish coming from additional Cascade hops. And from the bosses, **Golden Glow**, a 5.1% rich sweet and malty golden beer with a gentle hint of smoke was brewed by senior brewer Darren. **Tangerine Porter**, a 5.4% rich dark ale brewed with orange peel giving citrusy notes to offset the brown and chocolate malts, and a splash of hop oil to give the impression of drinking a chocolate orange(!) was brewed by head brewer George. With a bit of luck, you might also find some of these locally for a short period of time; if you do, please let me know where!

In a scoop for *Pints West* you can now read all about next year's Bath Ales seasonals. As it will be the 25th anniversary of the founding of the brewery (many congratulations to all involved, past and present) in a new departure for Bath Ales these specials will be brewed and named to a theme – drum roll, big intake of breath: Lewis Carroll's Alice's Adventures in Wonderland! So here we go falling down that rabbit hole. January: **White Rabbit**, a 3.6% white IPA; March: **Mad Hare**, a 3.8% New Zealand pale ale; May: **Cheshire Cat**: the 4.0% pale ale previously brewed in collaboration with Charles Wells; July: **Mad Hatter**, a 3.9% golden ale; September: **Queen of Hearts**, a 4.3% fruit beer; and November: **King of Hearts**, a 5.0% special bitter. Festivity will also be brewed as usual in November, and as an additional celebratory offering, a special anniversary version of **Rare Hare** will be brewed to tie in with next year's Hare Fest 2 beer festival (Saturday June 13th – put it in your diary), and other birthday celebrations to be held in June.

Above ground

For the third year running Bath Ales are at the Bath Christmas Market (28th November to 15th December) partnering with Framptons Café Bar and Kitchen in the Lodge in Stall Street. At the bar there you will find a glass of mulled wine or cider, or a selection of Bath Ales beers, ranging from Sulis to Festivity. In Abbey Churchyard Bath Ales will also run a chalet stocking a wide selection of Bath Ales bottles, mini-casks and gift packs, as well as beer-matched chocolate, and quality merchandise suitable for presents and stocking fillers.

The Rising Sun at Pensford has been taken over by St Austell Brewery and will be serving Bath Ales beers.

A new kegging line is in the process of installation and commissioning at Hare Brewery, to replace the existing labour-intensive kit. The new system was supplied by the Belgian company Lambrechts, is fully automated and will clean and fill kegs at the rate of 60 an hour. Not to be outdone, operators on the new bottling line manage to fill 100 brewer's barrels worth of beer in six hours. That's over 16,000 litres equating to 32,000 bottles loaded onto 30 pallets. Pretty impressive! The plans for reassembling the ex-Beerd pilot kit in Hare House are still bubbling under and could happen next year.

Ella Jones and Rob Alder overcame serious competition to land their roles on the two-year apprenticeship scheme mentioned in the previous issue of our multi-award-winning magazine. They report to George who said: "We're delighted to be welcoming Rob and Ella



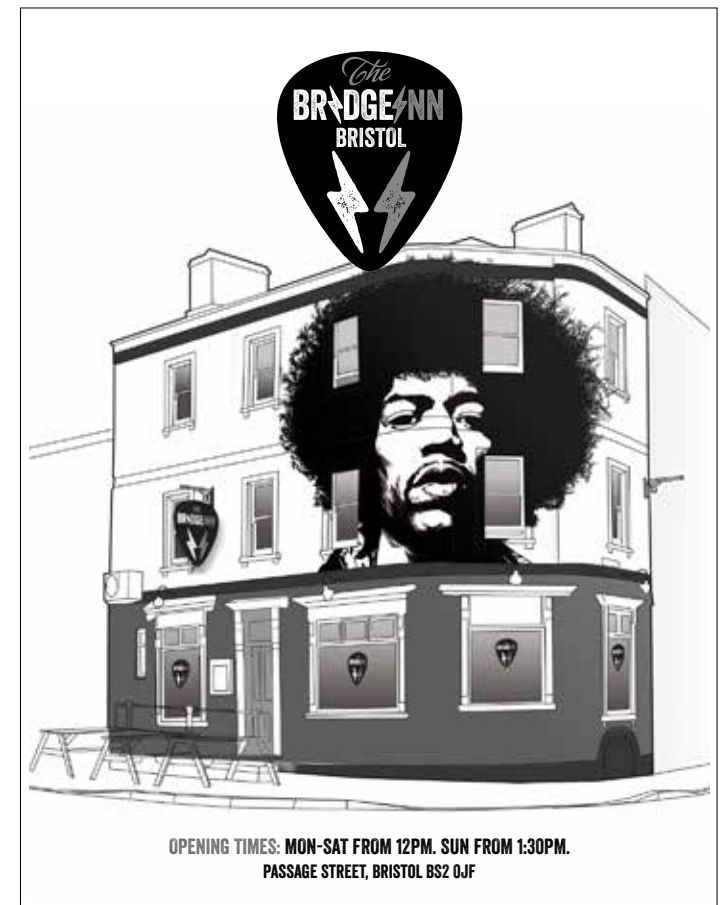
Ella Jones and Rob Alder, Bath Ales' first Brewing Apprentices

to our team. It's so important that we offer high-quality training opportunities and look to nurture the next generation of talent within the beer industry. Apprenticeships are a great foot in the door for people wanting to work in brewing, so we're really happy to be able to offer this opportunity here at Bath Ales."

They will be gaining hands-on experience in the brewery, and are about to start their academic phase at Nottingham University. Another apprentice has also started, this time working and studying for a Level 2 in Food Processing.

For those of you who are inclined towards social media and want to keep up with Bath Ales' news and activities but think Facebook is so passé, I understand the Instagram tag @bathales is the way to go.

Roy Sanders



A new micropub for Nailsea

Nailsea's first micropub had its 'grand opening' on Friday September 27. Simply named Nailsea MicroPub, it is located in a former optician in the middle of the High Street, conveniently close to a free car park and bus stop.

New owner Mark Ashman (pictured) has almost two decades' experience working in pubs and clubs across the West Country. Having worked with various breweries and businesses, he's decided to set up his own pub with partner Carolyn.

Following in the vein of similar ventures the aim is to keep it small and simple with seating for about 30 patrons plus standing room. The stillage at the rear features eight cask ales plus a further selection of cider and wine and a variety of six gins.



The offerings are a variety of cask ales and ciders usually from local breweries with the aim to have at least one dark style beer in the line-up.

On 'Terrific Tuesday' the price is £3 a pint. CAMRA members discount is available, but not on the already discounted Tuesday price. If you wish to sample all or some of the ales, third-pint flights are available.

The breweries featured are regularly updated and can be viewed by the Real Ale Finder app.

This local and friendly establishment is certainly worth a visit. Fridays tend to be the most popular.

Rich Aldridge

New direction for the Swan With Two Necks

This amazing little pub on Little Ann Street in St Jude's, Bristol, is a definite hidden gem, just a short stroll around the back of Old Market Street and Lamb Street. The pub has always been called the Swan With Two Necks and is one of the very few original buildings remaining in this area, dating from when St Jude's was built as Bristol's first planned suburb at the start of the nineteenth century.

The pub reopened this September under new management. Jamie Ashley, the new landlord, is actually well known for being the

proprietor of the Hillgrove Porter Stores on Dove Street, high above Stokes Croft. The success of that pub rests on a serving good beer to a local beer-loving clientele, and Jamie has a similar vision for the Swan With Two Necks. He aims to provide Bristol beer-lovers in this part of town with a very wide range of tempting local real and craft ales. The night we visited there were five cask beers on offer, and 14 keg lines, so the beer menu was pretty extensive. The majority of the beers that night were also unfined and classified as vegan.

The atmosphere in the Swan was very laid back. The small one-room dimensions give it a cosy micropub kind of feeling. However, a point of difference is the music which Jamie supplies in the form of playing vinyl, and he says he even takes record requests from customers.

Oh, and what about the origin of that pub name? Well it seems that the derivation is a 'swan with two nicks' from a time when the beaks of swans belonging to the Worshipful Company of Vitners were given two nicks to mark their ownership.

Looks like this fine old pub is about to be given a new lease of life.

Bianca Ambrose



Incredible Brewing

Stephen "Mr Incredible" Hall has been spreading his wings in the last few months, appearing at a number of festivals and events with his Incredible brews, at locations as varied as National Trust sites at Knightshayes and Lacock, and winter markets at Gloucester Quays and Portishead.

In contrast, October saw the annual brewery open day, where a number of people came to Incredible Brewing Company in Brislington, giving Stephen the chance to talk about his beers at source.

As well as bottles being available at markets, events and bottle shops, sales of Incredible cask beers continue to increase, and you should be able to enjoy a Ruby Mild (3.8%), Porter (5.4%), Rye Beer (5.2%) and Milk Stout (4.6%) over the winter months.

Wishing you an Incredible winter.

Stephen Edmonds

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Stephen Hall pouring traditional ale in 18th century brewhouse at Lacock Abbey



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Inn and around Portishead

Introducing the Portishead Brewing Company

There have been quite a few changes in the area in the last few months. To start with, in the shopping precinct underneath Somerset Hall, **Portishead Brewing Company** opened the **Port** brewpub for business in September.

I visited the Port recently and met couple Ira and Yav Kostadinchev who are originally from Bulgaria but have been settled in Portishead for the last four years. The brewery's beers had previously been brewed in the Netherlands and only available in bottles. The beer list behind the bar showed that 12 ales are available, half of them brewed on the premises and the other six from guest breweries – most of them local but one of them was from Bulgaria when I visited. Yav explained that all of the beers offered are in keg form as he believes Portishead happens to be well served with its choice of cask ales.

Yav and his business partner, Alex Grigorev, have designed the Port to be something between a pub and a bistro. All ages are catered for and it is dog- and child-friendly. The bar is accessible for the disabled but there is no designated disabled toilet. Beers are served in third, half, two-thirds and pint measures, and on my visit prices started at £4 and went up to £6.40 for a pint.

For the beers brewed on the premises, they have a capacity of 360 litres per brew, and with these relatively low volumes all the beers produced in kegs are drunk on the premises. Wines and soft drinks are available and the Port serves coffee from Clifton Coffee Company. The food offering features homemade stone-baked pizzas along with cured meats and cheeses. A selection of croissants and cakes are available from opening time. The Port is open daily except Mondays from 9am and shuts at 10pm (midnight on Fridays and Saturdays).

Nick and Jane Evans, landlords at the **Black Horse**, Clapton in Gordano, have moved on after 27 years. If you have yet to visit, the Black Horse is an unspoilt 14th-century pub with a large log fire and flagstone floors set in a village two miles outside Portishead. Nick and Jane have kept the pub as a traditional village pub. It has continued to be the heart of the village whilst welcoming locals from Portishead, Clevedon and Nailsea and from further afield. Above all Nick and Jane have maintained the integrity of this great village pub. I am pleased to say that the new landlords are locals who were regular customers and who are motivated to maintain the pub as it is.

New Bristol Brewery serves up beer from the wood

Following on from the success in previous years of barrel-ageing **Super Deluxe Stout** and **Shergal Farkey**, New Bristol Brewery are planning to do the more of the same. Delivery has been taken a number of whisky barrels from the Speyside Cooperage in Aberdeen. First up will be **Big Cinder Toffee Stout** at 6.5% ABV. This is an imperial version of the multi-award-winning session **Cinder Toffee Stout** at 4.0%, the one, they say, that keeps getting asked for. The 'big' version will still feature the characteristics described as liquidised Crunchie bars in a stout. It's a beautifully smooth, jet black stout with delicious blow-torched honeycomb added in to the mix.

Another beer making a popular return is **Creme Brulee Stout** at 7.0%. So as to be able to keep up with demand the brewers are brewing nearly every day now. An additional fermenter has also been added now making eight in total.

The taproom bar has been opening on a Friday evening from 5pm to 9pm and will continue to do so. Now manning the bar is new staff member Harry who pours from the seven cask and keg lines (soft drinks, local cider and wine are available too). The rest of the time he is overseeing pop-up food vendors and events in the taproom as well as the distribution of the beers.

Events to look forward to include a tap takeover on Thursday 5th December at the Hillgrove Porter Stores in Kingsdown (though *Pints*



Ethan, Yav and Ira behind the bar at the Port

Back in Portishead, the 2020 *Good Beer Guide* features two of the town's drinking establishments. Vic Long at the **Ship** on the coast road to Clevedon was delighted to learn the pub he opened in 1973 was included. Interestingly, Vic recalls earning an inclusion once before in the mid 70s. I wouldn't be surprised if this means Vic has the honour of the longest gap of an entry for a landlord at the same pub. Down at the marina, the **Siren's Calling** only opened at the end of May 2018 and owner Andy Holian has been rewarded for bringing an interesting choice of cask ales to the marina along with his amazing choice of bottled beers. He has been ably supported by all his bar staff including the two bar managers, Peter Davies and Ben Davis, who have unfortunately both recently left the bar. The new bar manager, Josh, shares Andy's passion for beers. November saw the return of the 'Bristol Beer Challenge' when this time 17 local breweries go head to head. Details of the breweries and the dates of this event (which goes on till after Christmas) can be found on the Siren's Calling's Facebook page.

Neil Ravenscroft



New man Harry with Steve, Noel and Ed

West may not be out in advance of that). On Saturday 14th December there will be a FoodFireEarth pop-up session cooking Spanish pintxos over a fire with best-selling author of cook book *Charred*, Genevieve Taylor; tickets available online. Finally, the New Bristol Brewery Christmas party will take place at the brewery on Saturday 21st December from 2pm to 9pm.

Michael Bertagne

Good Chemistry

As some of you may have seen, Good Chemistry beers are back in cans, with the new range bigger and better than ever, and available in a large number of stockists across Bristol. For many, the most exciting small-pack offering is **Kokomo Weekend**, one of the most popular of Good Chemistry's beers that's been in aestivation for a while, but is now back with a bang. Alongside Kokomo Weekend, see if you can get the full set of **Kokomo Weekday**, **Pocket Calculator**, **Dark Energy**, **White Light** (a 6.7% white IPA, with lots of wheat and a Belgian yeast), **Becoming North**, **Game Theory** and **Extra Special**.



Alongside the can range, there's plenty of Good Chemistry beers on draught on offer in the coming months, with the current cask range being: **Time Lapse**, the popular 3.8% traditional bitter; **Extra Special**, the 5.6% ESB that won the silver medal at CAMRA's Bristol Beer Festival in March; **Becoming North**, the 6% Baltic porter that's making a return for this winter; **Storms Pass**, a new 4.3% English brown ale, with its ingredients and brew researched from historic recipes; and **Common Thread**, a new 4.2% pale ale with different hops used in each brew.

On keg, you'll be able to find: **Kokomo Weekday**, which continues to be Good Chemistry's most popular beer; **Pocket Calculator**, the 5% German-style wheat beer; **Game Theory**, a low ABV hoppy pale ale; **Shadow Future**, a 4.2% dry rye stout; **Dark Energy**, a new limited-edition 7% black IPA, which was first seen at the Tobacco Factory tap takeover at the end of October; and an as-yet unnamed new IPA coming just in time for Christmas.

As well as new beers, there's a new face at GCHQ (Good Chemistry headquarters), with Liam having joined the team in early October. Liam's made a great impression already, and is sharing the dray runs with Dan and helping Fergus on the brew floor with packaging (Liam is pictured at work in the brewery).

A few weeks after their tap takeover at the Tobacco Factory, Good Chemistry's beers took over the taps one November evening at a

News from GWB

Great Western Brewing (GWB) continue to cater for both those that hanker for the familiar and those that like to try something new and different. The onward march of time means that the black IPA **Eclipse** has gone into hibernation, hopefully to emerge again next September. I had an excellent pint (or two) of this in the Masons Arms, Stapleton.

GWB beers available this winter are the well-established core range comprising **Maiden Voyage** (4.0%), **Hambrook** (4.0%), **Old Higby** (4.8%) and **Moose River** (5.0%), plus **Black Flower Vanilla Stout** (4.6%) and the seasonal special **Sleigh Rye'd** (4.4%), an amber beer with added malted rye. The Hambrook recipe has been tweaked slightly to accentuate the tropical fruits from the Simcoe hops.

After a visit to Belgium, Ashley Stone, head brewer, wanted to brew a Belgian style ale, so GWB propagated their own special yeast to create an improved **Black Strap** (7.0%), a beer to be treated with respect being a dark and rich Belgian dubbel, bursting with dark roasted malts and copious amounts of dark muscovado sugar which gives it an almost brandy-like taste. It comes in bottle and cask.

New to the range is **Mr Macchiato** (6.0%), available in cask and keg, brewed with decaf coffee and a large bill of roasted malts and oats. The addition of English and German hops, Magnum and Sovereign, creates a smooth balanced breakfast stout.

Finally, if you hate the prospect of X*** shopping as much as I do, rather than braving the mayhem at Cabot Circus or Cribbs Causeway (and assuming your loved ones are all beer drinkers), why not visit the brewery shop in Hambrook to browse, or pick up pre-orders via phone or internet. They even have a loyalty card scheme (see their web site www.gwbrewery.co.uk for more details).

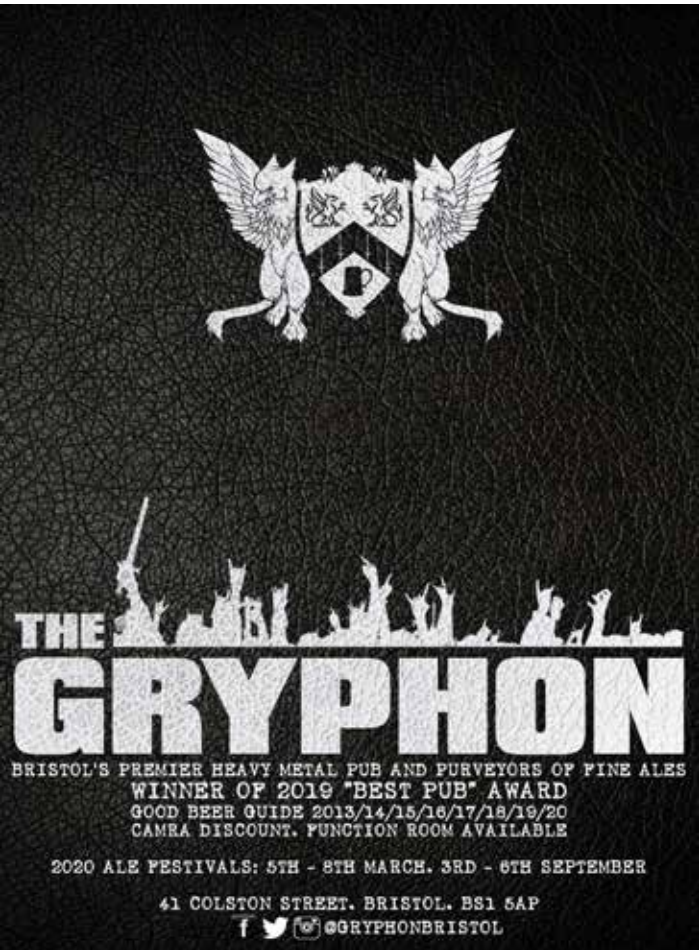
John Farmer



packed-out Famous Royal Navy Volunteer on King Street, with a very special whisky barrel-aged **Becoming North** and **Kokomo Weekday** in cask proving the most popular.

At the time of writing, it's almost a year since Good Chemistry's pub on Chandos Road in Redland, **The Good Measure**, opened its doors, and, to celebrate its first birthday, there'll be "a tap takeover of all the tap takeovers held in the past year" on Thursday 12th December, which is probably the best place and way to spend election night – it's certainly got my vote.

Stephen Edmonds



First a word from the man himself, Glen Dawkins: "It was a proud moment to read the new CAMRA *Good Beer Guide 2020* and find that four of our pubs are in this prestigious publication. Four cheers to the **Miner's Arms, Hillgrove Porter Stores, Portcullis** and **Victoria Ale House!**"

'Tis the season for hearty dark beers and the brewery has produced the mild-lover-friendly 4.1% ABV **East Bristol Session Porter** and malty 5% ABV **Cacascadia's Ghost**. Multiple-award-winning oat smoked milk stout **Forester's Black** is very nearly a permanent beer (and would be so if space on the brewing schedule permitted) and after a short break this 4.8% beer makes a welcome reappearance.

Gift packs, gift vouchers and merchandise can be bought at the Brewery Tap which now sports three cask ales in addition to the eight kegs, with beer to take home in cartons and bottles. It is open to the public 4pm to 8pm Fridays and Saturdays. Party beers in 70-odd-pint firkins or 35-pint bag-in-boxes can also be ordered and collected a few days later from the brewery or at any Dawkins pub. Customers can also book a brewery tour there or online – held the first Saturday of every month at 2pm.

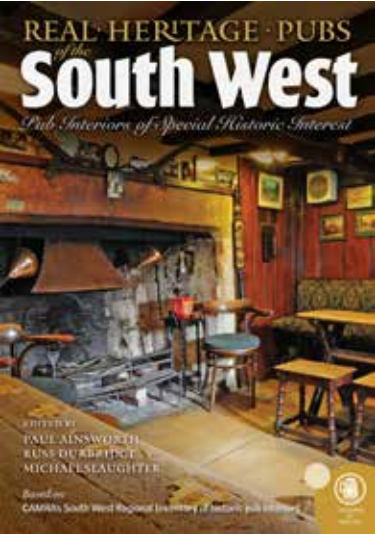
Shortlisted for the Tobacco Factory Theatres' Scriptspace Award, *Horses! Horses!* was first developed through Bristol Old Vic Ferment. Wassail and Theatre Orchard will be touring this show into pubs across Somerset and the South West of England. See the advert for details.

PINTS WEST 11

Real Heritage Pubs of the South West

Bristol Pubs Group takes a tour

On August 1st *Real Heritage Pubs of the South West*, published by CAMRA Books, was officially launched at the King's Head in Victoria Street, Bristol (as featured in the last *Pints West*, issue 123). Taking inspiration from the book, Bristol Pubs Group recently organised a coach tour of six of the pubs featured, an event which attracted around 35 people.



It's true to say that many of our pub buildings are over 100 years old, but those that have retained their old interior features of particular historical merit – enough to be listed in CAMRA's Regional Inventory of Historic Pub Interiors – are relatively few in number nationally. Only a dozen remain open in the area covered by the book's 'Gloucestershire and Bristol' section. The tour offered a chance to examine some of these pubs' historic interiors at close hand, as well as celebrate their retention with a social beer in each. Tim Belsten of the Bristol Pubs Group gave a short,

informative talk at each stop, and here summarises points of interest from each of the pubs visited.

The Mason's Arms, Winterbourne: An 1880s pub which has two front entrances, with an old one now part of a bay window. A main bar exists, having been extended into a store room in the 1950s, and has a bar back which is mirrored. A smaller drinking room to the right-hand side of the pub has a small bar counter at the end of the servery. Bright red timberwork on the walls features, with some fixed seating.



The Mason's Arms

The Bridge Inn, Shortwood: Just off an old railway line, this has an old U-bar, with traditional central heating for the drinker's feet to rest on



The Bridge Inn

after coming in from the cold. Radiators are connected, mounted on the bar front. Although once two separate rooms, a wall was removed in the 1980s and there is now just one large drinking area. What has now been put to use as a storage area as part of the servery was once a tiny wet-led drinking area in a lobby, possibly an 'off-sales' area in the past. Also see 'Shine on the Bristol-Bath Railway Path' in *Pints West* issue 123.

The Highbury Vaults, upper Kingsdown: Built around 1840 - 1855, the pub originally only had one serving area – the snug room at the front which, with its green timberwork, remains virtually intact. The counter here is rather grand, with golden consoles on the bar front. Although boxed up, a tiny serving hatch still remains just inside the lobby. Where the main bar now is, with its cosy, dark brown wood panelled seating areas, there used to be a smoke room. Plans from 1930s show the outdoor area at the back having been open air then, as a courtyard where the basement is.



The Highbury Vaults



The Nova Scotia circa 1900 (courtesy of Steve Lawrence)



The Nova Scotia

The Nova Scotia, Hotwells: Built around 1811, it was merged with an adjoining pub – the Docks Tavern – plus a home, and is quite large. Inside, a feature is the frosted glass in the doorway between the 'Mess Deck' and the small 'Captain's Cabin' – rather rare in Bristol, now. The bar back is impressive with its woodwork and mirrors and was made by George Parnall & Son, who often made such fittings for ships. (See also *Pints West* issue 100).

The Avon Packet, Coronation Road, Southville: Built in the early 19th century as a coach house, and later an expanded in 1873, this became four rooms with a passageway along which was a partly enclosed 'jug and bottle'. Now two rooms, with a drinking area behind the bar, a sill acts as a seat where once a front door was. Bright red is the theme for panelling and seating at the front, green in the rear. There remains a fireplace nicely decorated in what was the 'parlour' and another to the rear which is rather grand in size with a timber surround.



The Avon Packet

The King's Head, Victoria Street: This is the only pub in Bristol which also features in CAMRA's *National Inventory of Historic Pub Interiors*, retaining as it does a 'top-notch' heritage interior. This is a narrow building with the bar to your right as you enter. Facing you is a glazed screen for the 'tramcar bar' to the rear. The mirrored main bar back is



The King's Head

arched along the length of the pub; above each arch are brass plates advertising various drinks. The bar front has consoles, which are golden in colour. The 'tramcar' is a snug which is unique with its vertical timber screen, fixed seating and bell-pushes (for service, though not in operation), the latter now a rarity in pubs in the south of the country, possibly with the exception of London.



For more information on these and other such pubs' heritage features, buy the book! For opening times and facilities, check WhatPub for details.

Regional Heritage Pubs of the South West, edited by Paul Ainsworth, Russ Durbridge and Michael Slaughter, is available online from the CAMRA shop at shop1.camra.org.uk (type in "heritage pubs" and press Search) at just £5.99.

Tim Belsten (photos by Lesley Huxley and Tim Belsten)

Bristol Beer Factory and the future of cask

The team at the Bristol Beer Factory (BBF) have a passion for coming up with new and interesting beers (30 new cask ale recipes in 2019 alone) and they have been speculating about the future of cask beer. The four new beers of the Re/Adventure Series (available November to December) are apparently an attempt to show a BBF vision of the future of cask, by brewing two classic traditional styles rarely made by modern breweries and then following them with two modern variants.

Beer 1: Classic - FUTURE PROOF - Mild, 3.3%

Between amber and a porter in colour, partially inspired by Hobson's Mild and intended as a classic mild and session beer. A simple honest beer, low in alcohol, gently biscuity, malty, honey with some sweetness and ultimate smoothness. This beer has low bitterness and is described as being a "pure session dream".

Beer 2: Classic - VALLEY OF EDEN - Northern Bitter, 4.2%

Best bitters in the North have tended to be paler and with a balance of high bitterness and complementary sweetness. There is apparently serious debate in the brewery as to whether this is the favourite beer they have ever brewed!

Beer 3: Future - TRICK OF THE LIGHT - Hoppy Amber, 4.6%

Rich amber in colour, this beer uses a traditional malt bill similar to of beers such as Hoff (Steam Beer) or Fortitude and has most in common with Future Proof mild in its deep nutty malty base. However, this is the future side of the series and the addition of Citra and Mosaic lifts this beer into an entirely new style: a hoppy amber. Apparently flavours of caramel and malt lead to a thump of hops with flavours of tropical and citrus fruits, bubblegum and blueberry.

Beer 4: Future - PARADISE LOST - Cryo Hop Pale Ale, 4.4%
Cryo hops are the epitome of the future of brewing. First there were whole hops, then pellets, then hop oils, and now the cutting edge of dry-hopping is apparently in Cryo Hops: an intense powder of hops that allows brewers to get the same amount of flavour, bittering and aroma with a fraction of the volume. The pale malt bill of this modern pale ale is essentially traditional, with the change coming from modern hops. So compared to the traditional Valley Of Eden, Paradise Lost uses Cryo Ekuanot and Cryo Azacca, American tropical hops providing a tropical hit of hop flavour. Promising a more intense taste and

aroma, BBF say they are super excited to see what the future of hops brings.

In other beer news, even more new BBF cask beers will be available in independent pubs around the area during this winter issue of *Pints West*:

White Desert, 4.3%, cask.

Uber pale ale with Chinook and Simcoe hops. Claimed to be the palest beer they have ever brewed.

Raspberry Valhalla, 4.7%, cask. Kölsch meets raspberries in a cask lager. This combines the smooth, crisp lager perfection of a German Kölsch with 300 kg of raspberries!

Rockstar Breakfast, 5.0%, keg. New Zealand IPA with lactose and oats. It starts with a pale malty base and then some naked oats for creaminess and mouth feel. Add tropical stone fruits, some orange and lime citrus on the side and top it off with sweet lactose. Not an actual breakfast, this is a 5% lactose keg with Kiwi hops apparently giving some amazing fruity flavour.

Also, what the BBF consider to be their undisputed beer of 2018 is back, namely **White Milk Stout**. Looks like a pale ale, tastes like milk stout and is available in December.

Brewery open day

The annual brewery open day is moving from December to become a summer party. December is a hectic time and the BBF feel it is time for a few new touches and a change of date. Keep an eye on future editions of *Pints West* and the Bristol Beer Factory website and social media for details.

Richard Brooks



News from King Street Brew House

The King Street Brew House (KSBH) is an urban style city-centre pub with its own on-site microbrewery. It is part of a small chain of brew houses, each with its own brewer and a degree of autonomy to produce its own brews to meet local demand. The brewers are encouraged to be innovative, as well as to continue to produce local favourites.

Situated just behind the bar, you can see some of the brewing kit which is used to create the range of cask and keg beers. The remainder of the kit, the 'Tank Room', is downstairs in the basement. This range of in-house beers is complemented by an ever-changing array of guest craft brews from the local area, the rest of the UK and even the USA.

The second half of 2019 has been particularly busy for the KSBH, supporting collaborations and entering into joint ventures. Many of these events had a charitable theme, and have seen significant sums of money raised to support the various local causes.

In early November, Simon, the head brewer at the Brew House, collaborated with the Tiny Rebel brewery in Newport, Wales, to produce a 5,000-litre limited-edition **Brew Crew Pale**. This was a 4.3% session IPA, brewed with Comet hops and a hint of peach. Unusually for the KSBH beers, this beer was also sold in 12 City Pub Group pubs across the country.

KSBH embraced 'Movember' seriously, with themed events through the month. The standard pub quiz was used to support the charity, but KSBH was probably one of the few pubs in the country to host a 'Drag Queen BingMo!' Proceeds from all these events, including 40p per pint of their ever-popular house IPA, **White Tache**, went to the Movember Foundation.

Another charitable link saw the brewing of **Cask Aid** 4.0% pale ale. 20p from each pint sale goes to Bristol charities. A different local charity is chosen to be supported each quarter. So far, the Brew House has raised over £800 for Caring in Bristol.

A late summer collaboration with the KSBH's sister pub in Bath (the Bath Brew House), saw the development of an American pale ale to recognize the 40th anniversary of the opening of the Bristol-Bath Cycle Path. The beer was named **Route 4**, after the official name of this Sustrans route which, in its entirety, runs the 430 miles from London to Fishguard.



Simon Perrett (left) from King Street Brew House with Matt Lander from Tiny Rebel

During the last quarter, Simon brewed his 300th beer – a 6.3% IPA. He also ensured that KSBH had mild beer on offer to support the BADRAG 'Mild Time' campaign. **Mild Mild West** was a 3.6% ruby mild, malty, nutty and very easy-drinking.

You will often find surprise beers on offer if you wander into the KSBH. Simon tries to keep at least three of his five core ales on sale at all times. However, as well as certain guest beers, these are complemented by up to 10 of Simon's own more unusual brews. Over the last few months you might have found a 5.9% chocolate/raspberry stout; a 4.3% fruit sour, **Get Schwifty**, including hints of mango, peach and passion fruit; a spiced ruby ale at 4.5%; and a dry Irish stout, **McKenna**, at 4.3%.

You should always be able to find at least one gluten-free beer on sale. **Putin Free** (4.3%) is usually on, together with an alternative seasonal offering.

Looking forward, Simon has been planning his Christmas beers for some time. There will be some lower ABV beers for the Christmas party season, and **Figgie Smalls**, a spiced ruby winter ale.

Whether you want your old favourite, or are looking for something out of the ordinary to try, remember to take your CAMRA membership card to get a discount on the in-house brews.

Paul Gregory

News from Butcombe

Pub news

The large beer garden at the **Ostrich** on the Harbourside has been busy during the summer, but now perhaps it's time to come indoors. Butcombe are pleased to announce that the second phase of the Ostrich pub conversion will be commencing in the New Year. The second floor of the pub, which is currently a kitchen and office space, will be turned into more seating area and an extra bar so the Harbourside can be enjoyed from the warmth and comfort of the pub.

I was pleased to find that some Butcombe pubs will be open for drinks and dinner on Christmas day (a good way of getting out of the cooking and washing up). In Bristol the **Cottage** on Baltic Wharf is open but advance booking will be required for dinner. Other pubs such as the **Ring o'Bells** in Compton Martin and the **Lamb** at Axbridge are also open.

Beer news

Butcombe say they are really looking forward to 2020 and have a number of exciting projects in the pipeline. First and foremost, there will be an update the look and feel of some of the beer brands. This will be a big project for Butcombe, and the updates should be launched by March 2020.

Chris Moose is back again this Christmas – with a revamped pump clip to make it even more festive – so keep an eye out for it as it hits the pubs. The beer is described as a real winter warmer, with flavours of Christmas pudding. As well as the festive Moose, Butcombe are also doing a small run of **Dark and Stormy**, a rum and ginger inspired brown ale coming in at 4.1% ABV and packing a load of flavour.

After a reported strong customer feedback, **Haka**, their 4.5% New Zealand pale ale, will be back in February. It was also bottled for the first time this autumn and was widely available in Morrison's across the UK. Haka will be followed by a new beer, **Citra Blonde**, which, as suggested by the name, is a light 4.0% blonde ale full of Citra hops.

Butcombe will also be doing a number of smaller runs of more modern beers. With the success of **Nubble Light**, a hazy NEIPA (New England IPA) which was one of their highest rated beers on Untappd, they'll be bringing it back, along with a number of new ones including a nitro IPA, a milkshake IPA and an American pale, some of which should be out before the next issue of *Pints West*.

Nigel Morris

From Cocksure to Tapestry

Cocksure Brewing Company has been renamed Tapestry Brewery, as of the 1st of September, and their beer range has been rebranded as well. My understanding is that their premises, brewkit, workforce, and ownership remain the same, with the cofounders Dan Snow and Calum Douch still at the helm.

Their current line-up of beers is: **Propeller Pale Ale** (4.2%), **Swingball Session IPA** (4.8%), **Raconteur Amber Session** (3.9%), **Topline IPA** (6.5%), **Night Ride Cold Brew Stout** (5.0%), **Latest Haze NEIPA** (5.2%), **African Series Hibiscus + Honey Golden Ale** (4.2%), and **African Series Mango + Orange Pale Ale** (5.0%).

Business is going very well, with the brewery running close to capacity at the moment, and they regularly produce unusual specials for tap takeovers or their brewery taproom in Totterdown (winter hours are 4-10pm Friday and 12-9pm Saturday), including melomels (essentially beer-strength fruited meads, so far they have made three – mango, cherry, and ginger), and a recent cask-only special, **Sunday Best**, a 4.0% best bitter, as well as a more sessionable (keg) version of **Latest Haze**, called **Little Latest Haze**, at 3.6%. Unfortunately I've always managed to time my visits to miss these, so I can't report on their flavour.

As per usual, all their beers are produced unfiltered and unfiltered (and thus vegan-friendly, except the **Hibiscus + Honey** if one is being strict, due to the bees), and are available in cask, keg and bottle-conditioned – the latter are available at five for £10 for takeaways from the brewery.

Tapestry have maintained their support of UK charity Send a Cow, to help transform the lives of people living in sub-Saharan Africa.



At the relaunch party, with (from left to right): Stuart King (taproom), Calum Douch (co-founder), Ruth Flavell (taproom manager/sales), Daniel Snow (co-founder) and Luke Clark (taproom)

"The focus of our partnership is on farming and families, resulting in confident people in control of their own land and their own futures. Tapestry donate £1 from every cask and keg (and 50p from every case) sold to support their amazing work."

Much more information can be found at their new website www.tapestrybrewery.com.

Mike Evans

News of the brews: Arbor Ales

The first change one notices on arrival at the Arbor Ales brewery is a new, more conveniently sited, office building on the left-hand side of the yard, adjacent to the brewery tap. Jon, Meg, Marco and Jamie were all there to give me an update. Two more 40-barrel tanks are due to be delivered before Christmas – these will bring the fermenting capacity to one million litres per annum. Jon related some interesting statistics; of total sales by volume, cask is still, just, the largest at 36%, followed by cans at 34%, leaving keg-conditioned at 30%. Like it or not, this reflects the current demand within the brewing industry.

Events involving Arbor include a series of friendly contests taking place on the fourth Friday in the month at the Bicycle Shed in Oxford under the title 'Battle of the Brewers'. The first of these was held

on 25th October and featured Arbor and Wild Beer and the next, on 22nd November, pitted Arbor against Norwegian micro Lervig. The 'winner' of the contest is decided by votes from the customers. The last weekend in November saw Arbor Ales represented at the second Vessel Beer Festival held in the Guildhall, Plymouth, by two keg-conditioned beers, **Faked Alaska** (6% ABV) and **Cryohazard**, of which more later.

A collaboration with Catalan brewery Segarreta back in July resulted in a wheat-based sour beer with eight hops, matured in oak red wine casks for three months, following which local Sumoll grapes were added to the fermentation. Bottling was planned for November-December. Arbor's share of the 500-litre brew should be on sale in Britain in the new year. A further collaboration, with Tiny Rebel of Newport this time, is in the pipeline.

New products, available in kegs and cans, include the previously mentioned and rather special **Cryohazard** (8.5%) double IPA, double dry-hopped with Azacca, Citra, Mosaic and Sabro Cryo varieties. Because of the Portman Group Code the contents of single-serve containers are limited to the equivalent of four units of alcohol. Thus the regular one-pint Arbor cans of this beer, containing 4.8 units, are, following the theme, labelled as two half-pint double-serving sharing cans. Also new are **My Little Sabrony** (5%) single hop American pale ale, **A Big Boy DDH'd It And Ran Away** (4.5% – DDH'd means double hopped) session IPA, also available in cask, and **Glucan Get It If You Really Want** (5%) New England pale ale including Amarillo, Citra, Mosaic and Simcoe hops.

Bryan Moorehead has joined the staff to work in the packaging department. He brings the number on the payroll to twelve. Another new recruit, James Pink, replaces Will Dowling as brewer. Will has joined Yakima Chief Hops as technical sales consultant.

Henry Davies

Brewhouse & Kitchen

If you wander along Cotham Hill to Brewhouse & Kitchen (B&K) in December, you're likely to find four new beers on offer, as Oli Chilvers, head brewer, has been busy at the brewpub creating new recipes, in some instances with a little help from his friends.

For the second year running, in early November, B&K hosted a veterans' brew day for current and former member of the Armed Forces. This year, the fruits of their labours were a 4.7% California common-style ale with Chinook hops. The California common is also known as steam beer, and uses lager yeast but ferments at higher ale temperatures. This interesting and enjoyable beer has been named **Woka Woka**, which is military slang for the Chinook helicopter.

For fans of more traditional and recognisable styles, **Jonesy** is a new 3.6% session IPA on cask, which uses four different hops and a grain bill that produces plenty of body for the strength.

Deception may be a name that long-standing fans of B&K may remember, and Oli has brought the name back for a 6% black IPA, which, as one would expect for the style, is heavily hopped but still with a subtle hint of roasted malt.

Finally, the last new beer is so new that it's still to be named at the time of writing, but is a 7% Belgian-style IPA that brings together New World hops with fruity Belgian yeast to produce something that promises to be a new favourite in the run up to Christmas.

Stephen Edmonds

Three Engineers

It's been a busy planning time for the Three Engineers. Work on the renovations and improvements to their premises at Winterbourne Medieval Barn is cracking on, so they're currently on schedule to move back in during the first quarter of 2020. It'll be a much bigger brewery than their previous quarters, so they're in the process of sourcing the necessary kit. Engineering creativity is in play: a contact told them about some 400-litre conical tanks tucked away at the back of a barn, and after a conversation with the owner, who liked the idea, they were purchased for not much more than scrap value, sent away for a few necessary modifications, fitted with a cooling system and are now new fermenters.

The Fishponds Brewery at the Star pub in Fishponds has been kind enough to let the Engineers brew on their kit, which has given them the opportunity to scale up their recipes to fit with their future capacity. As well as continuing to supply regular customers such as the Drapers Arms and the Lyons Den micropubs, they were invited to take part in the 'cask-off' challenge at the Siren's Calling in Portishead, where they put up a good fight with their **Corsair** American pale ale against last year's semi-finalists GWB.

To round off 2019, they have a Christmas offering of a whisky porter in the fermenter, which will be available on a first-come, first-served basis to customers from December 21st: check their Facebook page if you'd like to try it out.

Bridget Andrews

Bath Winter Ales Festival

Organised by the Bath & Borders branch of CAMRA, the Campaign for Real Ale

The fourth Bath CAMRA Winter Ales Festival is to be held on Friday 7 and Saturday 8 February 2020. Once again we are hosted in the club house of the Widcombe Social Club, but a different time of year due to venue availability and cost considerations.

This event is the fourth winter ales themed festival organised by the Bath & Borders branch of CAMRA and the fifth overall to be hosted by Widcombe Social Club (located near the bottom of Widcombe Hill, just a five-minute walk from Bath Spa station).

We are again running two public sessions, a Friday evening one from 5pm to 11pm and a Saturday lunchtime-into-early-evening session running from 11am to 7pm. For Six Nations fans the Ireland v Wales and Scotland v England games will be shown on at least one TV in the ground-floor bar on the Saturday afternoon. That bar will remain open to beer festival customers after the festival itself closes (which should be just after final whistle).

We aim to have at least 30 cask beers from near and far and four or five ciders/perries and a range of hot and cold food. Typically four or five beers sell out sometime during Saturday leaving at least twenty-five to choose from throughout the entire festival.

The admission charge for each session is once again unchanged at £8 and this includes £2 worth of beer tokens to all customers. Card-carrying CAMRA members are entitled to a further £2 worth of beer tokens, but please note that these are claimed at the event itself – the full price must be paid when purchasing tickets in advance. We do recommend that people buy tickets in advance and e-tickets are available now from www.bathandbordercamra.org.uk. By the time this *Pints West* hits the streets paper tickets should also be available from the Old Green Tree in Bath, or from the Stumble Inn in Bradford-on-Avon. This year's nominated charity is Dorothy House hospice.

The venue can be accessed from Bath Spa railway station and the Bath bus station via the Halfpenny Bridge over the River Avon, from where a short stroll down Widcombe High Street takes you to the club slightly up the hill from the Co-op corner store. Widcombe Social Club and Bath & Borders CAMRA look forward to welcoming you to the festival in this great venue which enjoys magnificent views across Bath.

Trevor Cromie



Bath CAMRA 4th Winter Ales Festival 2020



Friday 7th February, 5pm to 11pm
Saturday 8th February, 11am to 7pm

Widcombe Social Club
near the bottom of Widcombe Hill,
Bath, BA2 6AA

Featuring at least 30 cask beers
plus traditional ciders and food

Admission £8 for each session

Includes £2 worth of beer tokens for all customers
plus a further £2 worth of beer tokens for
card-carrying CAMRA members on entry

Advance tickets can be ordered online from
www.bathandbordercamra.org.uk

Tickets will also be available from
the **Old Green Tree**, Green Street, Bath, BA1 2JZ
and the **Stumble Inn**, 29 Market Street, Bradford-on-Avon, BA15 1LL

Pub news from Bath & Borders

Plans for the Fairfield Arms?

We have been surprised to learn of a planning application – seemingly out of the blue – to demolish the Fairfield Arms in the Fairfield Park area of Bath and to erect three private dwellings on the site. The application was lodged with Bath & North East Somerset Council on 29 October. A decision is expected by the end of the year. The application has been made by Red Oak Taverns, who have owned the pub since 2015. The company has said that it is willing to keep the pub going and that the planning application is a back-up plan should, in future, the pub fail to be successful as a business. There has been a high turn-over of tenants, at least five since in the last four years.

The Fairfield Arms is one of only a small number of pubs serving the northern part of the city. The application had already attracted over 70 local objections by 11 November and is strongly opposed by Bath & Borders CAMRA who found, during a visit in the summer, the pub to be smart, well-run and well-used, and with an interesting beer range.



Fairfield Arms (photo by Hugh Steele)

New tenants took over the Fairfield Arms in early November. The pub closed for a few days for a quick refurbishment and reopened on Wednesday 13 November. The new landlords, Chris and John, have lightened up the interior by replacing the previous dark furniture with tables made from scaffolding boards, but have also installed cosy booths. They are setting up to offer food, hopefully from early in the new year, consisting of simple pub grub (burgers, basket meals, jacket potatoes, etc) in the expectation that this should draw in more customers. Chris and John, who are from Gillingham, have experience in terms of food, but the Fairfield Arms, which is free of tie, will be their first pub. We wish them every success for the future.

More from the Bath pub scene

The **Grapes** in Westgate Street reopened in August following a major refurbishment. The two regular beers are Three Daggers Blonde and, from the same brewery, a rebadged beer named 'The Grapes'. On the third handpump is a regularly changing guest – it was Anarchy Brewing Company Smash in early September. We understand that Bradford-on-Avon brewery Kettlesmith have established a regular presence in the pub. On the fourth is Honey's Midford Cider. The newly opened and much-smartened-up Grapes makes a welcome addition to the Bath pub scene. Slightly out of the centre the **Curfew** reopened in late September under new landlord David Moss. The Wadworth-owned pub at the junction of Bathwick Street and London Road is David's first pub, which he is running with the help of Joe Thompson. The interior has been smartened up and now has an attractive cosy and homely feel to it. The **Raven** in Queen Street, central Bath, has held the latest in its regular series of quarterly beer festivals, this one starting on Friday 25 October, with 50 beers on offer over the course of the week.

BrewDog looks set to open its first bar in Bath following a search of several months for suitable city-centre premises. We understand that the chain, who now have over 40 bars across the UK, have agreed to take over the lease on 8 Saw Close (roughly opposite the Theatre Royal) subject to gaining the necessary planning consents. The premises had been on course to become a Byron Burger bar but, following apparent financial difficulties, the firm pulled out leaving the site vacant for the last few months.

STOP PRESS: BrewDog have apparently withdrawn their planning application.

Slightly out of the centre the **Thief** (formerly the King's Arms) on Monmouth Place is closed for refurbishment. We understand that the Ei Group-owned pub has been closed for some time. We have no real information at the time of writing on what the future holds for this potentially attractive pub, which encloses a front courtyard on two sides.

The **Claremont** on Camden Road, north-east of the city centre, has two house-branded beers as its regulars. These are Claremont Bitter and Claremont Pale Ale. We understand that these are Twisted Brewing's Pirate and Three-and-Sixpence. Meanwhile the **Royal Oak** on Pulteney Road in the Widcombe area of Bath is seeking a tenant according to the Ei website.

Richmond Arms reopens

The Grade II-listed Richmond Arms on Richmond Place in northern Bath, pictured below, has reopened with a launch party held on Saturday 5 October. It was well attended with a large queue for the bar. New landlady Catherine Merriman is aiming to make the unusual Georgian mid-terrace pub an independent outlet serving the local community. At the time of the opening no handpumps had been installed and beer was being dispensed from five-litre mini-casks or mini-pins. The pub's limited opening times may be the reason for using this type of dispense for the time being. We understand that beers are being sourced from the South West whilst there is also a range of craft keg beers and a fridge offering a wide selection of bottled beer. The building dates from 1791 and has been licensed since the 1850s. In recent years it has been the victim of a succession of closures and reopenings with the local community mobilising to save the pub, one of only a very few serving northern Bath, from permanent closure. The Richmond has been given an extensive but sympathetic refurbishment. A wood burner has been installed in the main bar whilst new hand-crafted benches adorn the 'front-of-house' beer garden. Dogs are welcome. An open-plan kitchen-dining room is being planned for the rear of the pub. Opening hours at the time of writing are Thursday and Friday 3.30-11, Saturday 12-11, and Sunday 12-7. Catherine is, however, hoping to expand on these times.



Wells and Shepton Mallet

An encouraging piece of news on the historic **King's Head** in the city centre, which has been closed for at least three years. The empty pub should soon be undergoing a major £540,000 investment by owners Star Pubs and Bars to create what the company describes as "a traditional pub experience". We understand that work should begin in mid-2020 on a major refurbishment of the premises. A spokesman for Star Pubs and Bars said: "The pub will be run on a low risk, low cost turnover and profit share model, called Just Add Talent. Under the agreement operators run the business but only fund their and their staff costs. Star Pubs and Bars pays for all other expenses including electricity, heating, rates, food, beer and maintenance costs. The revenue and profit are shared between both parties with no limit on what operators can earn."

The **Wells Conservative Club** on the Market Place (near the cathedral) has recently reopened following a major refurbishment.

Also hot of the press we have learned from a local online newspaper that the currently closed **Prestleigh Inn** on the A371 south of Shepton Mallet has recently been bought with the intention of refurbishing the premises and re-opening it as a pub

Panborough Inn threat

A planning application that had been recently made to Sedgemoor District Council to convert the Panborough Inn to the west of Wells into a private dwelling has been withdrawn. We learned that the pub, the only one in the village of the same name, had been bought by a large family a few years back and, since then, has not been active as a public house. It had previously been a thriving business with its distinctive outdoor area, a raised platform made from decking, to the side of the building, and a focal point of the local community with skittles and darts teams, a local folk club, and providing a venue for live music at weekends, flower shows and a meeting place for various groups, including the local amateur dramatics society. The pub had also been a popular go-to place for diners from Wedmore, Cheddar, Wells and further afield. It would be an enormous shame for this pub to be lost permanently, so we are relieved the planning application has been withdrawn. The branch had lodged an objection to the application, to which there was strong local objection.

Fire at the Hungerford Arms

A fire broke out at this disused pub in Farleigh Hungerford during the summer. Five fire crews and a hazardous materials and environmental protection officer were called out to tackle the blaze on the ground floor of the building in the early hours of Monday 19 August. Police meanwhile closed the A366 Trowbridge Radstock road while the fire crews tackled the blaze. Nobody was injured in the incident. This attractive stone-built pub, which overlooks the remains of Farleigh Castle, has been mostly closed for several years. Occasionally it has reopened but nearly always on a short-term basis. The lease of this Wellington Inns-owned pub is currently up for sale free-of-tie with Fleurets.

News from Trowbridge

The **Courthouse** on Castle Street has reopened following a long period of closure. The town-centre pub was refurbished a few years back following an earlier period of closure but, after a few months of trading, it was once again closed with the last few years spent in limbo, so it is good to see it back in business. The look of the pub is much as it was the previous time it was open. The beer range on a recent visit was Wadworth's 6X and Marston's EPA. Across town a planning application has been agreed to convert the long-closed **Ship Inn** on Frome Road into eight self-contained flats. The application includes major alterations and extensions to the building, which stands on the corner or Frome Road and Newtown, around half a mile west of the town centre. The pub has been operationally closed for years and, given the dilapidated state of the building, it was inevitable that such a planning application would come along sooner or later.

There's some good news from the south of the town centre. In the village of North Bradley the **Rising Sun** has reopened. The previously long-closed Ei Group pub has been smartened up and opened its doors

to the public at 4pm on Friday 25 October. The pub is now safely in the hands of local and experienced landlords Andy and Lynette Hobbs, who previously have run the Duke at Bratton and the Somerset Arms at Maiden Bradley. Finally, right on the very opposite side of town, an application has been made to extend an existing single-storey extension and to carry out a full internal refurbishment of the Grade II-listed **King's Arms** in Hilperton Marsh.

In and around Frome

A planning application has been made for to convert the **Ring o'Bells** (75 Broadway) on the northern outskirts of Frome, to a private dwelling. The pub has been closed and boarded up for around six years and the state of the building has deteriorated significantly in that time. The premises have been marketed as a pub for over twelve months but with little interest. This is the third application for change of use. With the recently saved **Royal Oak** just up the road there is a likelihood that this application will go through.

On a much more positive note the **White Hart** at Corsley, situated on the Warminster to Frome road near to Longleat Safari Park, reopened on Saturday 31 August. The new landlords are Steve Ellis and Adelle Gill. The beer range consists of Sharp's Doom Bar and a guest. There are ciders from Thatcher's and Lilley's and food is available.

The Fox at Tytherington

An announcement has appeared on the website of the Fox at Tytherington, a tiny hamlet immediately to the south of Frome, stating that "...from the end of September 2019 the Fox will be closing its doors as a restaurant. We have a huge set of projects ahead of us, where over the next few years we will be adding more holiday accommodation to the property and are looking to build ourselves up as a take-away." The Fox, following a major refurbishment several years ago which saw the removal of the bar, had been operating essentially as a restaurant. It was possible to go in a have only a drink, but beer was only available in bottles.

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Twisted Brewing update

The Westbury-based Twisted Brewing Company, now in its sixth year of production, re-released its premium special ruby ale **Fly Half** (4.6%) to coincide with the Rugby World Cup. Alongside this an entirely new beer, **Liberty** (4.0%), was introduced in September. It's a vibrant amber ale with a dominant hoppy character; it has a fruity flavour over a nutty background. Twisted's regular autumn ale, **Veteran** (4.2%), has also been available. The brewery donates 5p for every pint sold of this modern brown ale to the Royal British Legion. Their usual winter ale is Piper (4.5%), of which they say: "A solid amber ale built on a complex malt base that includes patent black malt, kilned to char the barley black and crushed to release colour and an acrid flavour. Hopped to balance the malt sweetness and provide a fruity layered taste." This is available from late December each year and makes a great partner to **Crafty Santa** (4.2%), their Christmas beer. Of this one, they say: "Built on a solid base of crystal malts to provide some sweetness and a lovely red hue, this ale is a popular choice every year – no gimmicky spices or turkey in this beer – we expect that to be on your plate not in your glass! Balanced with European hops to give a mellow, spicy, woody finish, this ale is exceptionally easy to drink."

And at nearby Brotherhood

The Brotherhood Brewery in Rode is doing well and keeping very busy. The brothers are introducing their first dark beer in cask and keg. This is **Devil's Piano**, a 6.6% fudge porter described as a "beast of a beer".

Steve Hunt

Beer on the Kennet and Avon Canal from Bath to Bradford on Avon

The towpath along the Kennet and Avon Canal is an attractive route for walking or cycling from Bath to Bradford on Avon and there are opportunities to break your journey at very attractive canal-side pubs. The distance from Bath Spa station to the most distant pub on this route is slightly less than ten miles and walkers can conveniently take the train or bus back to Bath from Bradford on Avon.

Our journey along the Kennet and Avon canal begins where it joins the River Avon in Widcombe village close to Bath Spa station. It is a delightful two-and-a-half-mile walk or ride, passing through historic Sydney Gardens and autumnal scenery, to our first pub, the **George Inn** at Bathampton. The George has been a pub since 1840 and was most likely constructed in the late 17th century. The Chef and Brewer establishment nestles directly against the canal bank and is well known for its varied menus. On the immaculately presented bar, decorated for Christmas, Morland Old Spooked Hen (4.5% ABV), Belhaven Barn Dancer brown ale (4.5%) and Greene King IPA (3.6%) were on draught. The IPA is a permanent offering along with Abbot Ale (5%) about to be dispensed at the time of my visit.



The George Inn

It is six long miles of towpath through delightful landscapes to the next pub, the **Cross Guns** at Avoncliff dating from the 1490s (already featured in *Pints West 114*). The pub backs onto the canal with a glorious view to the front over the River Avon and the Avoncliff Aqueduct. Box Steam Tunnel Vision (4.2%), Piston Broke (4.5%) and Bara Biku (3.8%) were on the bar.



The Cross Guns

A mile and a half further down the towpath on the outskirts of Bradford on Avon you pass the historic 14th century Tithe Barn and a cluster of four establishments is reached, all serving beer. The first is the **Canal Tavern**, a Wadworth pub fronting onto the Frome Road with the rear garden a short stone's throw from the Kennet and Avon and dating from the mid-1800s. Here you may find 6X (4.1%), Horizon (4%) and the rum-infused Swordfish (5%) which I enjoyed.



The Canal Tavern

Immediately opposite the towpath the excellent **Lock Inn** is situated bordering the canal. The inside of the small building is a hive of activity with a wide range of food available for hungry walkers and cyclists. Skinners Betty Stogs (4%), St Austell Tribute Extra (5.2%) and Iford Somerset Sahara dry cider (6%) were on the bar. Food and drink can be consumed inside but there are heated sheds and a small barge on the canal outside, together with a covered area of picnic tables thronged with customers in the summer months.



The dining barge of the Lock Inn

A very short walk up the Frome Road to the canal road bridge lies the Bradford Wharf, occupied by many colourful narrowboats, a dry dock and boat builders. The **Kennet and Avon Trust Licensed Café and Garden** offers refreshments and very local bottled Kettlesmith beer with relaxing views over the wharf.

On the opposite canal bank lies the beer garden of the **Barge Inn** where Plain Ales Grafters (3.8%) and Crafty One (4%) plus Sharp's Doom Bar (4.0%) could be tried. An attractive range of food is served in the pub's light and airy bar areas. Indeed, all the places in this tour offer good food choices.

Now we are 4

No not another boy band, rather the news that Electric Bear Brewing in Bath marked their fourth birthday with a celebration at their brewery tap on Saturday 7 September.

One of the highlights of the birthday bash was the official launch of **Breakfast Epiphanies** (11% ABV), a meaty imperial breakfast stout.

I must admit that I misheard head brewer Ian Morris when he first explained this brew. "So you are launching an 11.5% stout in late summer?" I pondered.

Ian quickly put me right: "An 11.5% stout this time of year would be crazy! It's 11.0%." Glad that was cleared up!

As well as the regular street food (on this occasion from JC's Kitchen) and DJ set, Electric Bear hosted a cake sale in aid of Forever Friends Appeal, raising £100 for this charity, the principal fundraiser for the nearby Royal United Hospital.

Away from the celebrations Electric Bear brewed **Werrrd Up!**, a 7.4% big brother of the ever popular **Werrrd!** Yummy, now tell your brother, your sister and your mamma too!

The brewery tap is now operating winter opening hours, which means closed on Sundays, but these are subject to change especially around Christmas and New Year – check the website just in case. Note that the Bears now only accept cards – no cash.

Trevor Cromie



The Kennet and Avon Trust Licensed Café and Garden

Back on the bike, a short ride in the direction of Trowbridge takes you to the **Boathouse** located directly on the edge of the Bradford on Avon Marina. Box Steam Tunnel Vision (4.2%), Doom Bar (4.0%) and Lilley's Bee Sting Still Perry (6.8%) were featured here. The outside patio garden to the rear offers a canal lover's view of a myriad becalmed narrowboats.



The Boathouse



The Barge Inn (canal, beer garden and pub)

The next canal-side pub, the **Barge Inn** at Seend Cleeve, is beyond the limit of the Bath and Borders CAMRA area so here our journey ends. Cyclists are now faced with a ten-mile journey back to Bath but walkers can take the train or bus. Two-wheeled travellers are recommended to avoid the journey after rain as my very muddy bike and clothing required an extensive hose down on reaching home!

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 good news for Weston ale drinkers just keeps on coming. Having had two micropubs open in the past 12 months, we now have the opening of Epic Beers' first-ever pub. **The Fork 'n' Ale Taproom and Kitchen** on Walliscote Road (opposite the Odeon cinema) opened at the start of November and it is fantastic to see the town's nearest brewery, based in Hewish, open a pub in the town. Please see the associated article from Vince Murray for further information on the opening of this exciting new venture.

In September the Weston sub-branch celebrated its 20th birthday. We did this back at the place where we were founded in 1999 – at the **Woolpack** in St Georges. We had a good turnout of nearly twenty members and enjoyed an excellent Sunday roast carvery, accompanied by Butcombe Original and Gold.

We were particularly pleased that Graham Dunbavan and his wife Pam were able to join us. Graham has been producing terrific, award-winning beer since 1983, firstly as head brewer at RCH and now Epic Beers. For many years, sightings of RCH beers in Weston were as rare as hens' teeth. Happily, Graham's beers are now available for Weston ale connoisseurs every day at the **Fork 'n' Ale**.

Graham came along to our first advertised meeting back in 1999, offering his help from his previous experience as chairman of CAMRA's Somerset branch and has continued to attend some of our socials every year since then.

After lunch we had a fascinating trawl through some old local CAMRA archive material from the 1970s. Of particular interest were two huge homemade posters produced by local members for display at a beer festival held at the Grand Atlantic Hotel in September 1977. These informed visitors of locations in and around town where people could get real ale, along with the beers and whether they were served through handpump (H), gravity (G) or electric pump (E). There were 11 pubs listed as stocking real ale in town. These were the Bristol & Exeter (Ushers beers G), Britannia (Courage H), Cardiff Arms (Courage G), Clipper (Hall & Woodhouse H), Criterion (Courage H), Grand Atlantic Hotel (Bass H), Jack's Bar (Courage H), Hansom Cab & Tudor Bar (Whitbread H), Market House (Bass E), Silver Jubilee (Wadworth G) and Windsor Castle (Bass H).

Of the 11, seven have either changed their name or no longer exist. There was no mention of any of the pubs having a "guest" beer – maybe such a thing did not exist in Weston back in 1977.

The **Regency** on Lower Church Road (or the Silver Jubilee as it was known back in 1977) has been gradually changing its range over the past year or so. The five permanent beers are now Timothy Taylor Landlord, Butcombe Original, Bass, Dark Star Hophead and Courage Best. There is also a changing guest beer. Amongst the many attractions at the Regency is their Wednesday curry night, when you can have a curry and a pint of any ale for a mere £7.95. We would be delighted if 'Dry January' refuseniks would join us for a social at the Regency on **Wednesday 8th January** for some good food and a nice pint.

The **Cat and Badger** does not normally open on Wednesdays. However, on Wednesday 5th February the pub will be opening for the Weston CAMRA sub-branch to hold a meeting for members. If you are a CAMRA member who has perhaps never got involved locally and would like to know more about what we get up to, this would be an ideal opportunity to find out and to let us know the kind of social activities that you would like to see us run. As usual there will be four real ales on offer, straight from the cask, with a CAMRA member's discount.

Well done to Henry Woodsford, a journalist at the *Weston Mercury*, for delivering a fantastic high-profile feature on North Somerset's 2020 *Good Beer Guide* pubs in the paper's October 31st



edition. Aside from a prominent picture and headline on the front cover ("Weston's best pubs earned coveted status"), the paper contained a double-page spread on the Guide. The main focus was on the five town pubs that have gained entry, with pictures of each bar and its licensees, accompanied by quotes from each. The five are the **Bear Inn, Criterion, Regency, Brit Bar and Black Cat**. The 2019 entry **Off The Rails** was unlucky to miss out but, along with several other pubs in Weston, it recently received a commendation for the consistency of its beer quality as measured by customer scoring on WhatPub. With these pubs and numerous others in town putting a strong focus on their real ale offering, plus the addition this year of the above-mentioned **Cat and Badger** and **Fork 'n' Ale**, I only hope that there are enough ale drinkers in town to enable all these pubs to keep their beer quality high and to be viable businesses!

We have a great line-up of social events over the next few weeks. See the inside back cover for details and please try to come along to as many as you can.

Tim Nickolls (photos by Liz Brady)

Fork 'n' Ale – Weston's Epic new pub

Weston-super-Mare – jokingly referred to as the 'Desert' in this publication – is going to need a new nickname. This was a reference to a perceived lack of interesting quality real ale in the late 1990s and early 2000s, and was probably well deserved. I think it was a quip by me that led to its nickname all those years ago. In the last few years Weston has gained two micropubs and seen several other pubs up their game in terms of selling quality ale. And now Epic Beers (owners of the Pitchfork Ales and 3D Beer brands) have come to the party in a big way with their fantastic first pub venture – the **Fork 'n' Ale Taproom and Kitchen** at 18 Walliscote Road, right in the town centre.

Perfectly situated only a couple of hundred metres from the railway station and equally close to the sea front or main shopping areas, this was most recently the failed Bonds Wine Bar and before that the Town Crier pub. Even further back it was once the Bristol & Exeter pub. Epic have joined forces with Andrew Bidmead, former manager of the nearby Duke of Oxford pub and also involved with the Black Cat micropub in recent times. Andrew will be running the pub, leaving Epic to focus on producing their expanding beer range. Epic advise that Andrew has been largely responsible for designing the stylish interior, and also been very hands on in leading a small team in kitting out and refurbishing the place.

The pub is of a decent size, with a modern fresh feel. Comfortable chairs are supplanted with a number of even comfier couches. Plenty of wood, bare brick and steel feature. The bar, at one end of the main room, showcases six pristine hand pumps, plus a range of keg fonts. The plan is to serve four or five constantly changing Epic beers plus either one or two guest beers. The keg fonts include Weihenstephan German weiss beer, Asahi Super Dry from Japan, and Epic's brand new Ebon, a keg stout that knocks spots off certain massive rival brands. By the time that you read this a launch party will have taken place to celebrate the return of the excellent high-strength Santa Fé beer – not brewed for over three years. You can expect to find it at the pub and in some free houses over the December and January period.



The kitchen was not quite ready for opening day but was expected to be up and running by the end of November. The menu will include a variety of burgers, sharing plates and smaller dishes, plus desserts. Vegetarian options also feature. There are plans for occasional live music and mini versions of Epic's 'Brews, Blues and Barbecues' annual event. Coffee and hot drinks will also be available. Food service hours are planned to be 9.30am to 9pm Monday to Wednesday, 9.30am to 10pm Thursday to Saturday, and 12.30 to 8.30pm Sunday.

There is an additional small seating area upstairs, which is also where the toilets are to be found, making it not ideal for those with serious mobility issues. Your well-behaved dog is welcome to join you for a beer here. Children are welcome until 9pm.

Pub opening hours are 9.30am to 11pm Monday to Wednesday, 9.30am to midnight Thursday to Saturday, and noon to 10.30pm Sunday.

Prior to opening, Epic hosted two invite-only events to introduce the pub. These were well attended and well received. The beers those nights were Pitchfork, Goldbine and Puxton Cross from the Pitchfork brand, plus Cisco Steam, Bierfest and Clockwork (orange stout) from 3D. Live music and free food added to the party mood.

It is to be hoped that the good folk of Weston will flock to support this bold and deserving new venture through the long winter months, and that tourists will quickly take to it when summer finally comes. Weston also has a perfectly viable pub crawl for those fancying a beery day out from Bristol and other local areas. Perhaps the 'Desert' should be renamed the 'Sea of Plenty' now!

Vince Murray



Weston real cider social

On Saturday 19th October, the Weston sub-branch held its first-ever dedicated cider crawl. We had considered this in the past but abandoned the idea mainly due to the lack of enough pubs offering real cider. Happily the nation's collective taste buds seem to have become far more imaginative over the past 10 to 15 years and the huge expansion of real ale and 'craft keg' beer styles being produced, along with gins, etc, seems to have also borne fruit in the world of cider with a large number of new producers and far more pubs including at least one real cider in their drinks offering.

Given the above, we embarked on our first crawl with lots of enthusiasm and even had the luxury of deciding which pubs we wouldn't be able to visit on this occasion. My only slight concern was that many cider producers have adopted the new fad/trend/gimmick/innovation (delete as appropriate) of putting a wide variety of weird and wonderful ingredients into their products. This can occasionally make you wonder whether what you are drinking is actually cider. I have always regarded cider as being an apple-based drink and the vast majority of definitions available define it as such, for instance at www.ciderandperry.co.uk: "In the UK, the term cider always refers to an alcoholic drink made by fermenting the juice of apples." However, this is not strictly accurate and there are some (newer?) definitions that simply regard using any crushed fruit (as long as there is at least some apple?) as being appropriate to be called cider – presumably to the satisfaction of many drinks producers and Trading Standards. I had cause to ponder on this on a couple of occasions during our jaunt around Weston town centre.

It was pleasing to see a very healthy turnout of Weston CAMRA members for the event and our starting point was the **Black Cat** micropub on the High Street. As with most micropubs, the Black Cat always has some real ciders to choose from. On our visit there were two from Pulpt – cider producers based in nearby Hewish. Helpfully, their pump clips give an indication of the type of drink you are going to get, alongside the usual alcohol by volume (ABV). The Level was a very nice dry/medium offering, coming in at 5.4%. The Union was much drier, strong on tannin and a heftier 6.4%. I am not an expert on ciders



but this seemed very impressive to me and went down very well with the nibbles provided by the pub.

One minute walk and we were in the **Brit Bar**. This normally has a very good selection but, surprisingly, our greeting from the helpful barmaid was apologetic, saying that there was not a big choice. This didn't seem a problem as we could see three boxes on the back of the bar. Unfortunately, the box of Thatcher's (Sandford) Stan's Big Apple only contained about a pint and the Lilley's (Frome) Mango cider less than a half and both tasted a bit like you would expect from the very last drops from a container, i.e. a bit listless and not at their best. This meant that for most of the group the only option was Lilley's Pineapple. This was an incredibly pale drink that just tasted like a slightly alcoholic pineapple juice and, understandably, many of the group were seduced into deviating over to one of the Brit's usual excellent selection of real ales.

Better luck at the next stop, the **Cat and Badger Ale House** (pictured), a couple of minutes' walk away on the Boulevard. They were certainly expecting us, as they had expanded their normal choice of three ciders to a mighty five. The Cat and Badger always puts the style and strength of each of their ciders on their chalk-board. They also keep their ciders refrigerated. Quite a lot of pubs that use beer boxes keep them on the bar. I guess some people prefer their cider at room temperature while others like them colder. Chilling at this pub certainly seemed to go down well with our gathering and we stayed longer than planned sitting outside enjoying the rare October sunshine with our excellent drinks. I sampled Crossman's (Hewish) Mayfield Red, a 5.8% medium dry orange-coloured cider that proved to be my favourite of the day. The others were Crossman's Dry, Thatcher's Big Apple and Weston's (Ledbury) Rosie's Pig Cloudy Rhubarb, plus a perry (made with pears rather than apples), Lilley's Perry – all were sampled by our group and all got the thumbs up.

The longest walk of the day was the seven or eight minutes across the town centre to the **Duke of Oxford**, where the two hand-pumped ciders were the aforementioned Lilley's Mango and also Rhubarb from Lilley's. These were both okay but, as someone remarked on the rhubarb option, "It's nice, but doesn't taste like drinking cider." We agreed that we would like to end our cider crawl with something that tasted more of apples so finished the afternoon at the nearby **Dragon Inn**. There we were greeted with four options. Most people went for Broadoak (Clutton) Moonshine, an incredibly pale drink, weighing at a hefty 7.5%. We were amused to see a box of Black Dragon cider behind the bar with its plastic bag hanging out of the front with the murky dregs on show – not too appealing for potential customers!

This was an excellent afternoon of cider-imbibing and it was great to encounter ciders from no less than five different local/Somerset producers. Definitely an event to be repeated in 2020!

Tim Nickolls

Fe Fi Fo Fum, Little Giant beer tasting in their tap room

On a pleasant evening in September, eight members of the CAMRA Bristol & District Tasting Panel met up at Little Giant's tap room at their Fishponds brewery to sample their ales and write tasting notes that will subsequently appear in the *Good Beer Guide*. We received a warm welcome from managing director Paul Mayer and brewing manager Simon Pickstock before getting down to the serious business of beer tasting. We worked our way through a range of five different beers in strength of taste order, trying to ensure our palates were not dulled at the first hurdle by powerful flavours.

Starting with **Fo** (4.1%), which the brewery itself describes as a hoppy pale ale, we found it to be a "refreshing balanced beer, after the initial hop aroma some light biscuit malt and background bitterness on the palate is overlaid with soft fruit and crisp hop flavours leading to a moreish dry bitter aftertaste." We then tried one of their brand new beers, **Golden Gosling** (3.6%) which we considered to have "citrus and pine hop on the nose followed by pronounced bitterness on the palate with grapefruit and pineapple flavours cutting through the resinous hoppiness before a bitter hoppy ending."

We then moved on to **Fe** (5%), the giant bitter which we described as having a "malty nose with spiced fruit that expands into fruit cake flavours with added hints of caramel cutting across the background bitterness and malt leaving a long lasting satisfying finish." The **Fum** (5%) was next to be sampled; this new-recipe sweet milk stout had a "deep roasted malt aroma, complex yet deeply satisfying flavours combining rich chocolate and coffee with treacle and dark fruit before a slightly sweet roasty finish that lingers in the aftertaste." Finally, we



Tasting Panel visit to Little Giant

sampled the West Coast-inspired American-style IPA **Golden Goose** (5.5%): "powerfully hopped aroma with zesty and tropical fruit flavours balancing the resinous hop bitterness which continues through the prolonged ending."

After a very enjoyable tasting session sampling some fine and flavoursome ales, we thanked our hosts for their hospitality and headed off into the night to wend our weary ways homeward.

The Tasting Panel meet regularly throughout the year on every fourth Thursday evening. For further details contact me, Andy Coston, by emailing andycoston@btinternet.com.

Andy Coston

From shoes to booze

In other news from Little Giant, Sadie Cording has joined the team at the brewery, initially on a part time basis, to concentrate on sales and marketing. Hot on the heels of her previous role marketing shoes, she now has sole responsibility for growing the brewery's brand awareness, and getting tongues wagging on social media about Little Giants beers.

Since the last update in *Pints West*, two new beers have been introduced to the core range. **Golden Goose** is a 5.5% West Coast inspired American style IPA, and it's baby brother **Golden Goose** a 3.6% American pale ale. Also, the **Fum** has been reinvented as a 5% sweet milk stout.

With a new distributor on board, Little Giant beers are starting to appear across a wider area with the Waverley and Criterion in Weston-super-Mare, the Strand in Cheltenham and the Bay Horse in Totnes all recently stocking Little Giant ales as part of their guest range, and CAMRA beer festivals at Chappel and York both taking casks in the summer. Back in Bristol, the Famous Royal Navy Volunteer, Nettle and Rye, Drapers Arms and Greenbank all continue to rotate Little Giant beers with those from other local breweries.

The bottled versions of their beers are all conditioned in the bottle, and brewer Simon Pickstock is intending to apply for CAMRA accreditation in the near future to have these beers tested for viable live yeast content at packaging and to prove that the viable yeast continues to work on the residual fermentable material to reduce the gravity and condition the beer in the bottle. Assuming the sample bottles pass the test, this will enable the accreditation to be granted and Little Giant can then use the "CAMRA says this is Real Ale" logo on the packaging and marketing materials.

These bottle-conditioned beers are currently available from Lye Cross Farm Shop in Redhill, Easter Compton Farm Shop, Little Tipple in Long Ashton and Southville Deli, as well as from the brewery itself.

Finally, Simon is currently experimenting with brewing an as yet unnamed lager. Whilst it is intended that this will be primarily be distributed in keg format, it is likely that a bottle-conditioned version will be released to complement the other bottles in the Little Giant range.

Andy Coston



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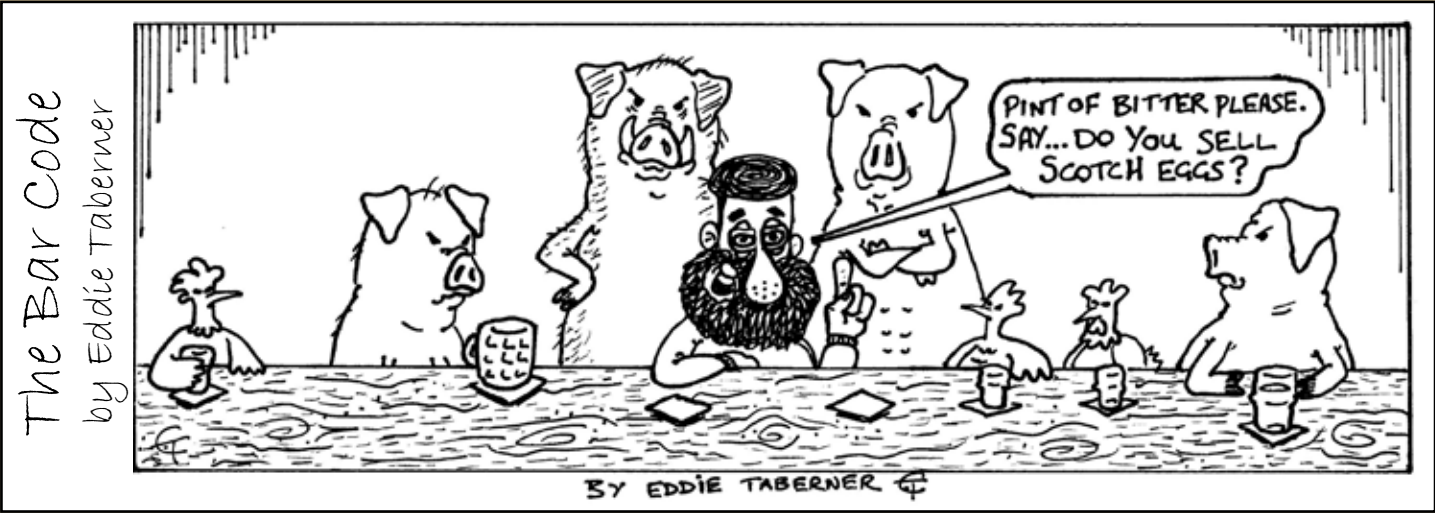
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Bristol Pubs Group

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

When the festivities are over it might seem like a good idea to dry out in January. But what about your local pub? You don't have to avoid the pub for 31 long dark days. Pubs do offer low- or non-alcohol drinks, their kitchens are open, quiz nights are on, sport is still showing on their televisions, and given these reasons alone, your friends and family can still be there. So make a point of meeting up in a pub in January, we can ill afford to see yet more pub businesses suffer reduced sales at this crucial time. By making responsible choices, **going to the pub is good for you**, and for the people that need your interaction and conversation.

A new **Bocabar** opened at Finzels Reach on 28th November with four handpumps on the bar, adding another forward-looking enterprise to this dynamic site. Also at Finzels Reach (Left Handed Giant) LHG Brewpub is now serving two cask ales. In St Jude's, the **Swan With Two Necks** is being run by Jamie Ashley who is also still the licensee of the **Hillgrove Porter Stores** in Kingsdown. It offers up to five ales on cask, plus a number of craft keg. All of the beers are mainly from local breweries (Moor, Good Chemistry, Arbor, Bristol Beer Factory) and there were two from Tapstone on cask during a recent visit. The long-standing staple, gravity-fed Draught Bass, however, has now gone. At the **Criterion** in St Pauls a planning application that wanted part demolition of the pub with retention of the facade plus construction of a four-storey building to provide seven flats with retail unit has been refused by Bristol City planners for various reasons not least that the loss of the existing public house would create a shortfall in the provision and quality of such uses within the locality, and that insufficient evidence has been provided to demonstrate that the pub is no longer economically viable. On Easton's St Marks Road the **Sugar Loaf** is currently going strong with Martin Donlin at the helm, but his wishes to take on a new lease has been a slow process due to no fault of his making. If you're able to support the pub under Martin's stewardship then please do so; it's a pleasant community experience.

The **Colosseum** on Redcliffe Hill has had a real ale on the bar; hopefully this will stay as a permanent feature, so make sure you go in and ask for cask. The **Bell** on Prewitt Street has a planning application pending to demolish it and the adjacent auction rooms to prepare the site for 32 residential apartments. Over the river the **Little Grosvenor** has reopened after a few months closed.

In Montpellier the landlady of the **Beaufort** has put out a stark warning that we should 'use it or lose it'. She is suffering from reduced custom but this fine traditional pub with its immaculate interior and friendly custom is the sort of pub that is a community gem. At least take a look and hopefully you will see its benefit. In Bishopston the **Urban Standard** on Gloucester Road has been converted into a fish restaurant and bar, and on the same road in Horfield, JD Wetherspoon is persisting with plans to convert a former supermarket into a superpub amid plenty of local opposition. On Ashley Down Road the **Foresters Arms** reopened in October while the closed **Golden Bottle** in Lockleaze has a planning application for demolition in favour of erecting housing on the site.

Word from the Colston Estate Community Association in Stapleton is that local MP Kerry McCarthy uncovered that the owner of the **Merchants Arms** had recently been given incorrect advice by the Planning Enforcement Team, namely that the premises could be changed from Public House to Restaurant without planning consent under permitted development rights. This is, of course, no longer the case – since May 2017 any change from A4 (public house) requires full planning consent, so the now extensively refurbished premises cannot



The Merchants Arms

reopen as anything other than a pub unless consent is given, to which the community group, and many others, will strongly object. This will be a major setback for the developer who has previously stated his belief that there is no place for drinking establishments in residential areas.

We reported last time that a buyer had been found for Wetherspoon's **St Georges Hall** in Redfield; however it turned out that the expected sale did not complete. Instead we now understand Wetherspoon is planning on keeping the pub! Just along the road at **190 Church Road** building work has started at the former bank to add an extra floor as part of the project to create a licensed premises. Meanwhile planning permission has been granted to convert the **Three Crowns** on Blackswarth Road into residential properties while retaining the historic bar fittings as a feature in the foyer of the new development. The madness is that the bar fittings are part of the main reason why this pub features in CAMRA's *Real Heritage Pubs of the South West* guide but in this decision, they will be shrouded out of sight inside a space without public access. This is a sad outcome for all pub-goers and historians but particularly for Save the Three Crowns community group who fought firm and fair by consistently making strong cases for retention of this Asset of Community Value-listed pub. In Barton Hill's Morley Street the **Swan** is rumoured to be targeted for conversion into a non-pub community facility following a local consultation. If it happened this would be the end of yet another community pub in this inner-city suburb.

In Bedminster the **White Hart** reopened in October under the Cask Union banner, and the **Leveret** (formerly Hare and Full Moon) has been changed into a wine bar and deli called **Kask**. Media site Big 7 Travel voted two Bedminster pubs in their UK top 50 for the best Sunday roasts – the overall winner was the **Victoria Park** in Raymend Road with the **Spotted Cow** in North Street also appearing on the chart. The owner of the **Windmill** has expressed a wish to sell but locals are still hopeful that a buyer can turn the fortunes around for this popular pub. The *Bristol Post* reported on Greene King's disposal of the **Cross Hands** in Bedminster Down and the fear is that the new owner may not be planning to reopen it as a community pub. It is currently closed with work clearly going on behind fencing. In Bishopsworth the **Elm Tree** has reopened under the new name of **Tythings** as a community/family-friendly pub with high aspirations to offer a wholesome pub experience.

The **Scotchman & His Pack** on St Michael's Hill remains closed following several years in the same state. Questions have been asked about the building being used as residential which is not in its use classification. We would dearly like to see the place sorted and reopened as a part of the city centre-to-Kingsdown pub scene. The **Cotham Arms**, also on St Michael's Hill, briefly reopened in September but then promptly closed in October behind a display of signs informing of a "Beerd pintsize pub and function room coming soon." A



The Scotchman and his Pack

planning application seeks to convert the **Adam and Eve** in Hotwells into four flats where a local campaign has emerged to combat this loss and hoping the developer may be amenable to retaining a pub and flats on the same site. The **Hare on the Hill** in Kingsdown continues trading despite being for sale; we look forward to a new owner maintaining this great asset that the people running this pub and its customers have created over the years. The **Blackboy Inn** on Whiteladies Road has an application hanging over it to change use from A4 drinking establishment with associated residential to flexible ground-floor uses of A1, A2, A3 or D1 and a *sui generis* house in multiple occupation with associated partial demolition, internal and external alterations, refuse and cycle storage. In Clifton proper, the **Somerset House** closed early September when the leaseholder moved on, but owners Star Pubs & Bars say they are looking for a new operator to reopen it if it hasn't done so already. Nearby in Queen's Road the **Clifton Wine Bar** also closed in September and is for sale.

The sale of the **Giant Goram**, the last pub in Lawrence Weston and another pub in CAMRA's *Real Heritage Pubs of the South West* guide, sees it now closed with rumours of it being demolished so the site can become a residential development. The campaign to save it had a lot of coverage in the media when chairman of Bristol Pubs Group, Peter Bridle, as well as local pub users, gave convincing interviews with *Radio Bristol* and *Western Daily Press*, among others, on the reasons to keep this important community facility. We await the next news on this Asset of Community Value lister.

Cheswick Village has a new bar, **Bessell Scotts Barber Lounge**, which provides "cuts for men and women" before becoming a wine bar in the evening. In Frampton Cotterell the **Live and Let Live** has closed following the departure of the landlady who has taken on the **Victoria** in Chock Lane, Westbury-on-Trym. Following several years as a service space for the adjacent Tudor Raj restaurant, experienced publican Sam Jackson and partner Tracy Player have opened the **Grapes** on Rounceval Street in Chipping Sodbury. Trade has been very good since opening in September, featuring a Tuesday quiz night with plans to increase the food offerings. At the moment the benefit of the adjacent restaurant kitchen and menu can bolster the options. There are four ales, two permanent good-sellers from Sharp's and two changing guests, as well as keg lagers and ciders, and there was upwards of 20 gins on the bar back on a recent visit to this friendly community pub, which also welcomes your dog. Also in Sodbury the **Tern Inn** saga stays at stalemate with the pub doors firmly shut and no apparent activity.

Where the north-east of our branch area extends into the Cotswolds, the **Cross House** at Doynton reopened in September after a couple of years closed. It had looked like it would be another lost pub statistic but following an extensive refurbishment by its new owner and the addition of an impressive new restaurant, this pub has certainly made its mark right from the start. Locals rub shoulders with destination diners in a relaxed atmosphere where the staff are welcoming and well humoured. The three cask ales on the bar come from the likes of Butcombe, Bristol Beer Factory and Bass, plus others. There is also garden seating and a well-finished car park. This investment in this village pub can expect to take it forward to a bright future. In Kingswood the **Old Flowerpot** remains closed and on along the A420 the **Wick Micro-pub** idea is pending a planning application to



The Grapes, Chipping Sodbury

incorporate a smaller pub on the site of the **Carpenters Arms** along with a new residential development.

The **Rising Sun** at Pensford has been acquired by St Austell Brewery, while in the North Somerset town of Portishead, Portishead Brewing Company has opened a new craft bar called **Port**, with 12 keg taps, in an old fish and chip shop on the Precinct. The **Nailsea MicroPub** was opened in September by owner Mark Ashman, serving up to eight cask ales plus real cider and bar snacks. Elsewhere in the town the **White Lion** has closed, hopefully temporarily so it could be open by the time you read this. The **Butchers Arms** in Banwell has had £100k spent on a full internal and external redecoration, new signage and lighting, and new furnishings which claims to offer a more modern feel whilst maintaining all of the pub's existing tradition and charm.

At Cleve, an appeal against North Somerset Council's decision to refuse planning permission has been lodged by the developer. However, the Friends Nelson Group are strongly opposed to Tout Ltd's intent to convert the **Lord Nelson** into a multi-use site which would see the demolition of this local landmark that since 1935 has retained its entire frontage unaltered along with the original skittle alley and function room. Local campaigners claim the pub is a well-built, distinctive entity in Cleve and is ripe for sympathetic conversion to include a village pub business and other community interests such as a shop. The Bristol Pubs Group are fully supportive of that view.

Two pubs have come on the market in Cheddar. The **Galleries** has its freehold for sale at £375,000 and the **Gardeners Arms** is offered at £340,000. In Weston-super-Mare Epic Beers (Pitchfork Ales and 3D Beer) has opened its first pub venture **Fork 'n' Ale Taphouse and Kitchen** in the former Bonds Wine Bar / Bristol & Exeter on Walliscote Road. This modern pub within an attractive traditional structure has up to six cask ales and food presented as 'small plates' with plans to offer a larger food menu and coffee during extended opening hours.

National brewer and pub owner Marston's sold 137 of its pubs in the autumn to Admiral Taverns and the **Boar's Head** at Aust was reportedly one of the pubs included in the sale.

Don't forget to check WhatPub (web site whatpub.com) before you travel, and remember to use your pub through these winter months so that it's there for you to enjoy year-round.

If you want to come along to a Bristol Pubs Group meeting, or join the Group, then check the branch diary at the back of this issue. Contact us first if you have an item you want to bring to our attention so that it can be considered for the agenda.

Happy pubbin'.

Mike Jackson, for Bristol Pubs Group

A threat to the Criterion

The Criterion public house on Ashley Road in St Pauls, Bristol, is in a main road location close to the mini roundabout at Sussex Place and the M32 motorway. Built in the 1930s it serves a local cosmopolitan community under the management of landlady Ann White and her partner Luke.

Of some interest is the fact that this one-bar pub retains a number of original 1930s Art Deco features including a wooden glass-panelled entrance porch, a wooden bar and bar shelving, wooden seating around the walls and coloured glass panels in the front-elevation window top lights.

On a recent Sunday evening visit in early November, I found the pub was serving a range of beers, ciders and lagers, though no real ales. Pub facilities included a dart board, pool table and sports TV, with reggae or soul evenings at weekends. During my visit it soon became apparent what a thriving community hub this pub was, with customers coming in for a quick early Sunday evening drink, or folk getting ready to play dominoes, and in addition a DJ's deck was set up ready for entertainment later on.

With all the activities which are helping it to thrive within the local community you would assume that the pub was not under any possible

threat of closure or redevelopment. However, this is not the case because in July a planning application (Ref: 19/03566/F) was submitted to part demolish the pub and construct a four-storey building to provide seven self-contained flats with retail unit on the ground floor. When I mentioned the planning application to the girl serving behind the bar, she seemed unaware of the proposals and it is quite possible that the customers didn't know either. Luckily, some local heritage and community groups had been able to object to the proposals and the application was refused by the Bristol City Council planning officers for reasons which included the lack of alternative pub facilities and the effect on community wellbeing.

Following recent events it is clear to the Bristol Pubs Group that steps need to be taken to protect the Criterion from any unwelcome planning applications in the future which seek to deprive the local community of this valuable facility, and therefore it is vital that an ACV (Asset of Community Value) is submitted by a local organisation as this pub would meet all the criteria for a successful nomination.

Ian Beckey



Saving the Adam and Eve

The Adam and Eve pub has been part of the community in Hotwells for at least 250 years. Left Handed Giant, a local brewery, was the last tenant to run it as a pub. But it didn't last beyond 2016 because, apparently, the freeholder was demanding too much rent and investment from them to make it affordable in the long term. A group of members of the community who have enjoyed the warm atmosphere of this historic building in the past have got together with the intention of reopening it as a community pub, café and meeting space for local residents and groups.

A spokesperson for the group, who have called themselves simply 'Save the Adam and Eve Pub', said: "We have very much missed having a local meeting point and the community has suffered over the last four years. The closure of the pub has brought home to us how important it is for any community to have somewhere to meet, eat and drink within an easy walking distance. We used to just pop over to the pub for a drink or a meal, but at present, we have to head down and navigate three separate pedestrian crossings to go to the Rose of Denmark or the Merchants Arms, or struggle up the steep hill to the Portcullis. Many of our older residents simply cannot manage this journey and as a result we have not been meeting regularly. The Hotwells Panto has had to decamp to another pub for its post-rehearsal social meetings. Other groups of friends have simply dispersed. We as a community believe that the pub can be brought back into viable use, provided that it is not beholden to a freeholder who has only profit in mind. For that reason we have objected to the current planning application and intend to buy the pub back from the would-be developer. We believe that it could be an important 'Asset of Community Value'. We hope that local and more distant Bristol residents will support our campaign."

The current planning application envisages that the Council should change the current use designation from licensed premises to residential use and the developer would then want to convert it to four two-bedroomed flats. Obviously this would cause its own issues, with over-development in an already crowded area, quite apart from the loss of this lovely meeting point for local residents. Many will remember the most recent landlord, who began Bristol's first vegan pub/restaurant and ran it successfully for a significant period of time, but others will have fond memories of former landlords. In the past 20 years many have passed through its doors, all of them defeated by the high rent charged and the lack of repairs carried out by the freeholder.

A spokesperson for the Bristol Pubs Group said, "The Hotwells area has lost a few pubs over the years including the Spring Garden and Plume of Feathers not too long ago. We believe, like the 'Save the Adam and

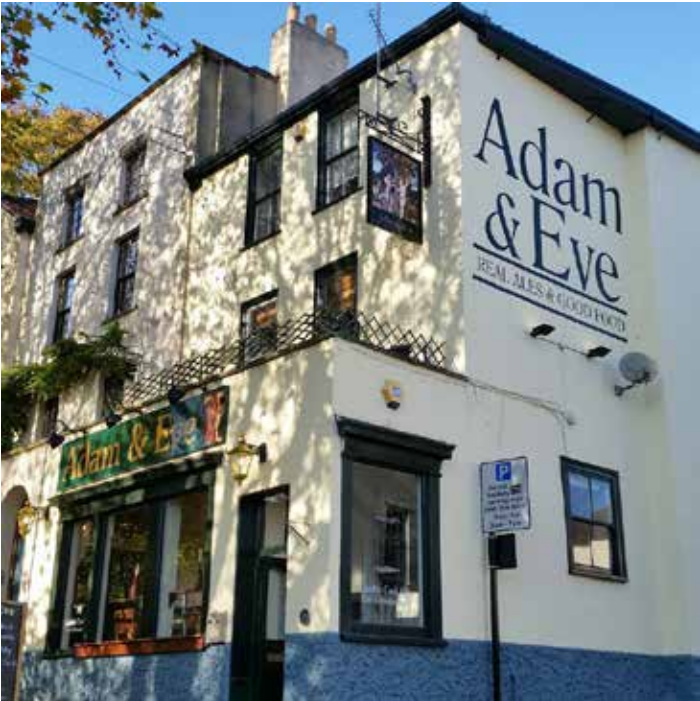


Photo by Matt Wickham from when LHG ran the pub

Eve Pub' group, that this pub can be viable if run as a free-of-tie house without the overheads of being run by a pub chain. There have been many examples of pubs being purchased and run by local communities and we are not aware of any of them failing as a business. The local residents and people for the wider area deserve to keep the Adam and Eve as a pub."

The community group would like to hear from anyone who has enjoyed this venerable institution either in the recent or more distant past; please send an email to savetheadamandeveasapub@gmail.com. If you feel that you may be prepared to get involved financially and to invest in the future of the pub, please do not hesitate to say so. They would also like to point people towards the current planning application. Although it is due for decision very shortly, the council will still consider representations from people who would like to see it remain a pub. The application number is 19/04796/F.

Fingers crossed for the future of this pub!

Iain Wightwick and Pete Bridle

It's in the can at Wiper & True

Further to the news in the last edition of *Pints West* regarding Wiper & True (W&T) deciding to switch their small-pack from bottles to cans and the launch event at the brewery in September, it is pleasing to report that the launch was a major success. The brewers are pleased with the quality of the beer in cans, with freshness improved compared with bottles, and each batch has sold out in record time. Both the 330ml and 440ml formats are proving popular, with the distinctive house branding transferring well from glass to metal.

Although their iconic branding has served them well since the brewery was launch back in 2012, installation of a canning line and revamping the core range of beers (see below) provided an opportunity for a refresh. For example, the non-PC performing elephant icon associated with Pale Ale has been gracefully retired and is replaced by a hop-carrying elephant for **Kaleidoscope**. The opportunity has also been taken to introduce some new icons such as a jellyfish for **Bristol Crush** and a boat for the new beer **Sundance**.



Cask beer is now a regular feature of their portfolio, with the seasonal **Blackberry Porter** being the latest release. The annual favourite **Plum Pudding Porter** with its festive branding has recently been brewed for a third time this year and this batch went into cask at the end of November.

Returning to their core range of beers, this has been updated following Marvin Lindner taking over as head brewer earlier this year and undertaking a review of their processes and the associated quality control arrangements. It was decided to make **Quintet** a seasonal offering and replace it with **Sundance** in the W&T core range, thus joining **Small Beer**, **Kaleidoscope** and **Milkshake** in the ranks. The thinking behind this decision was the ever-changing mix of five hops used in **Quintet** was better suited to a seasonal beer whereas **Sundance** will consistently use the same hop varieties form batch-to-batch and thus will exhibit the consistency to be expected in a core IPA.

Last of the summer beers at Croft

The ever-changing nature of the seasons was emphasised on a recent visit to Croft where I was just in time to sample the final batches of two well-received summer offerings that did well to hang in until November: **Citrusy Breeze**, a 3.8% session pale made with quenching American hops; and the tangy and refreshing **Zestopia** (4.2%) which boasts fresh orange peel added to the brewing kettle. Complementing these lighter beers was the final cask (for now, and unless they discover yet another one lurking in a corner of the brewery) of the excellent heavyweight IPA **Dusk til Dawn** (7%), which they modestly describe as "the best IPA in Stokes Croft".

In September, Croft participated in the popular Bristol Breweries Open Doors day, where their standout offering – especially for seekers of the unusual – was a beautifully judged Hefeweizen named **Space Schaum** (5%), with all traditional banana and clove flavours duly present.

Since then, the brewing roster has settled principally on the core range – pale ales **BS2** (4%) and **Westide** (4.5%), and best bitter with a Bristolian twist **Beast** (4.2%). Like all Croft's beers, these are unfinned and unfiltered, making them suitable for vegetarians and

News from the tap room is that it remains open each weekend throughout the winter months on Friday (5-10), Saturday (1-10) and Sunday (12-5) for all things beery: a range of their finest draft beers, take-out cans and merchandise. They now have heaters and blankets, so there is no excuse for not going at this time of year.

Looking forward, the annual W&T tap take-over at the Famous Royal Navy Volunteer on King Street in the city centre has now become a Christmas institution. This year the event takes place on Thursday 12th December, with W&T taking over most of the Volley's cask and keg taps (wearing a Christmas jumper is optional but would be appreciated).



Finally, please welcome Joe Baldwin (pictured) as the sales manager and thus the main man representing W&T out there on the streets, who started his career in craft beer as an intern at Beers52 (who deliver hand-selected, small-batch craft beer to your door). He then moved on to Stewart Brewing in Edinburgh where he became a brewer and sat his brewing exams before moving back into a sales role. Joe's first introduction to the beers from W&T whilst living in Edinburgh was **Milkshake**, which remains his favourite, and he has fond memories of finding a rare pint of **Kaleidoscope** on cask in Newcastle.

Dave Graham

vegans. There is also a small trade in 'house' beers for a couple of local restaurants, and on that subject, Beast can now be found on tap at harbourside pizza favourite The Stable, holding its own alongside the impressive range of several dozen ciders and perries.

For the winter, brewer Emanuel's aim is to split production 50/50 between cask and keg beer, but unfortunately a litany of distribution woes has resulted in a temporary cask shortage tilting the balance in favour of keg. Nevertheless, Croft's casks have enjoyed several stints in local micropubs such as the Drapers Arms, Snuffy Jack's and the eponymous Nailsea one, as well as regular outings to the Hare on the Hill, Robin Hood and Bag Of Nails.

Croft's tap room on Upper York Street continues to trade steadily with the odd – sometimes very odd – event popping up from time to time. (Current opening hours are 3pm to 10pm on Fridays and Saturdays). By way of example, a recent innovation has been a monthly 'homebrew' session – a thinly disguised excuse for a party based around a mystery beer offering, with DJs, live music and late opening ... but no actual home brewing. It's a Stokes Croft thing, I think.

Marty Cummins

Cask launch at the Left Handed Giant brewpub

The site of the Left Handed Giant (LHG) brewpub at Finzels Reach near Bristol Bridge in the city centre overlooking the floating harbour has a rich tradition in Bristol's brewing history dating back over 300 years. It is believed that some of the first ale brewed here was in 1702 when the Mayor of Bristol, Sir John Hawkins, made a special brew for a visit to the city by Queen Anne. Nearly 30 years later, the site was bought by slave trader Isaac Hobhouse and his nephews, who built the Bristol Porter Brewery that forms the basis of the current complex of buildings located on the former site of a sugar refinery (that have now been redeveloped into flats, offices, leisure and retail outlets). The business passed in 1788 to maltster Philip George who, with six other Bristol merchants, set up as the Philip George Bristol brewery. By the beginning of the 19th century, Georges brewery was acquiring other small brewery businesses and in 1878 they bought 70 licensed houses. By the turn of this century there was only one big local rival left, Bristol United Breweries, which merged with Georges in 1952. Then in 1961, Georges brewery itself and an estate of several hundred pubs was taken over by the Courage empire. When the decision was taken in 1999 to close the Courage brewery due to "declining sales of real ale" and move production of Best and Directors to Tadcaster, the site had become the largest plant in the world to produce only real ale.

Twenty years on, that rich tradition of brewing cask real ale on the site is now being maintained by LHG who launched the first cask beer produced at their brewpub at the beginning of November. Since it opened in June, cask beer has always been part of the intended offering at the brewpub and so it has finally come to pass (the delay being due primarily to the difficulty of finding a convenient slot in the brewing schedule for it). As LHG produce modern, progressive craft beers, the first cask offering from the brewpub came with a couple of twists. Firstly, it was brewed as a collaboration beer with New York craft beer legends Finback brewery, who were here in England in October for the Independent Manchester Beer Convention. As they had never brewed a cask beer before and they love drinking real ale in a traditional pub when they visit the UK, they were really up for this brew. The result, **This is Us**, a 4% session pale launched at the beginning of November, was brewed using kveik yeast, the latest on-trend yeast strain, generally ester-driven, exhibiting fruity aromas and flavours, with tropical and citrus fruit being common. Secondly, it features copious quantities of modern hops (Citra, Ekuanot and Sabro); thus, it packs a big punch for a session beer. Overall, this represents an exciting new chapter in the history of brewing real ale on this site. There will be a new cask release each month from LHG – mainly collaborations with other like-minded brewers such as Cloudwater, DEYA and Verdant – with the brew day being completed with a ticketed guided tasting and meet-the-brewer event upstairs in the

event space overlooking the brewery and a full tap take-over at Small Bar on King Street in the city centre.

Having already name-checked the fabulous Finback brewery from Queens in New York, it would be remiss of me not to also mention the equally fabulous Other Half brewery from Brooklyn in New York who were also over in England back in October. They too paid a visit to their beery friends at LHG to brew some beer and have a tap take-over. Thus, in the space of just a week, two of the most awesome brewers of hazy IPAs and DIPAs from across the pond had a range of their kegs and cans available on my doorstep at the LHG brewpub; craft beer heaven for me and other like-minded beer geeks! Many thanks to Bruce Gray and Jack Granger at LHG for making this happen.

Other news from LHG is that brewery tours are now available on Saturday afternoons at the brewpub, at 12.30 and 15.30, which include a tour of the new brewhouse and a guided tasting upstairs in the event space.

Over at Left Handed Giant's St Philips site, the tap room has returned to the winter opening hours of 17.00-22.00 on the first Friday of each month (except in December, when it will be open on all three Fridays in the run-up to Christmas).

Finally, please welcome Lily Doble as the digital marketing manager at LHG, and sign up to their newsletter via the website for the latest on all their beery happenings!

Dave Graham



Brews from Zerodegrees

As usual Bristol Zerodegrees brewer Simon has been busy producing specials as well as the core beer range. Following **Pumpkin Ale**, a 4.6% spicy amber ale, came **Blowback**, a 5.3% IPA using US hops as well as Nelson Sauvin to produce a sessionable version of this 'on trend' variety. Hitting the other end of the spectrum, and in the Bristol style, is **Funky Milkman**, a 4.4% silky milk stout. Not exactly sessionable, unless you want to fall over at the end of the night, is **California Resin**, a 7.5% West Coast style double IPA brewed with lots of Chinook, Columbus and Comet hops to give that piney, citrusy aroma and taste of the original US DIPA. Well worth climbing Colston Street for a sup.

Specials from the other Zerodegrees branches finding their way to Bristol include **Amaryello**, a 4.7% 'toast ale' rye IPA (using unwanted baker's bread in the mash), and **Clockwork**, a 4.4% blood orange IPA from Cardiff, as well as **Le Chat Sauvage**, a 6.8% Belgian saison from London. Some, or all, of the above beers could be still available when you read this.

As ever Simon is planning to brew something a bit different for this year's **Christmas Ale**: a 5.5% German IPA using a Spundapparat. This is a device put on tanks, usually in Germany, to allow the carbon dioxide produced by the yeast to naturally carbonate the beer (varying the valve can regulate the pressure to produce different types of beer, greater pressure producing a more carbonated beer). An IPA with a big foaming head anybody?

Or how about a Sunday roast dinner pizza to go with it – this is now offered by Zerodegrees Bristol complete with a gravy boat? Esposito will be turning in his grave!

On a more serious note, after three years of hard study outside of his day job, Simon has gained the Diploma in Brewing awarded by the UK Institute of Brewing and Distilling. This qualification is described as the industry benchmark for the advanced technical brewer. Many congratulations to Simon, a solid achievement to back up his practical expertise.

Roy Sanders

Moor Beer

On my recent visit to the Moor Beer brewery and tap I was pleased to hand over two CAMRA certificates to owner Justin Hawke and Tom Scrancher. These were South West Regional Champion Beer of Britain awards – for **Old Freddy Walker** the bronze in the barley wines and strong ales category, and for **Nor'Hop** the gold in the golden ales category.

Changes were being made at the Moor Tap in November to put cask beer front and centre of the beer offering. Pins (4.5 gallons) have been ordered so that a greater range of cask beer can be offered, and there will be a new eye-catching dispense area for the casks, and their new position will ensure they are at cellar temperature.

At the Tap (and also the Moor Beer Vaults in Bermondsey, London) a new feature is 'Community Cask Thursday', where those who work for their community get 25% off cask beer throughout the day. The offer applies to members of the services, health workers, teachers, in fact all those who contribute.

And still going at both tap rooms are 'Sour Sundays' – in Bristol the offering consists of three draught beers plus bottles.

Justin Hawke is more than an advocate for Moor Beer, he's also a strong advocate for Bristol – recently speaking in favour of our city and cooperation between breweries at the World Food Travel Association Innovation held in London, where Bristol emerged top amongst twenty-five nominated cities from around the world.

As always with Moor, innovation and action are rife at the brewery. **History Repeats**, the imperial stout brewed this summer in collaboration with Thornbridge brewery, is now available, and tasting very smooth and chocolaty. Easy drinking at 9.5% ABV! Some has been put aside for barrel-ageing and should be available in spring next year.

Meanwhile, the excellent barrel-aged **Double Stout** and **Wee Heavy** have been canned and will be available before Christmas. And look out for **Jedi.P.A.**, a brand new 9% red rye IPA beer available in time for the latest Star Wars film release. Look out also for a launch event at the Moor Tap on Sunday 15th December (the film is released on 19th December).

Coming soon will be the return of **Confidence**, Moor's hoppy red ale, and a new brew, **Galaxy of Mosaic**, a 4.7% pale ale. No prizes for guessing which hops will be used in this brew. Also making a debut soon is the aptly named **Porter**. At 4.5% its the same strength as Moor's current **Amoor** porter, but brewed with a different yeast strain (Bedford ale yeast). I'm looking forward to comparing the two. There will be gift packs of cans available for the festive season, a perfect present, along with jars of Old Freddy Walker cranberry sauce, just right for your turkey!

Phil Cummings



Presenting the award certificates to Justin Hawke (right) and Tom Scrancher (left)

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	Price each	Quantity	Size	Colour
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Prices include postage & packing. If your order is for a selection of items more complex than this form can accommodate, please print your exact requirements on a separate sheet of paper.

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BADRAG

Bristol And District Rare Ales Group

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

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

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

BADRAG@camrabristol.org.uk

BADRAG 'Mild Time' launch

The CAMRA national 'Mild Month' is May each year and, while we encourage 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. And so, as promoted in the last couple of issues of *Pints West*, we in BADRAG decided to launch 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.

Many breweries and pubs in our branch area have come on board for Mild Time. Just as *Pints West* was about to go to press a number of Mild Time events were getting underway, and these will be reported on in the next issue. In the meantime, below are some other things BADRAG has been getting up to.

BADRAG Bedminster & Harbourside Dark Ales Trail

After a not so good response from North Street pubs last year for dark ales, this year's trail leader (Phil Luxton) decided to run the trail towards those nearer to the city centre and harbourside. The **Robert Fitzharding** (Bemmie Spoons) in Cannon Street was our starting point for the two dozen ale trailers on the afternoon of the last Saturday in September, where John and his team kindly provided hot nibbles to get us going. The dark ale on tap was Nethergate Old Growler (5.0% ABV), an old dark favourite of many. Although not dark but classified as an old ale (a BADRAG-supported style of beer), also tried was the Naylor's Old Ale (5.9%). This certainly tasted its strength with a fruity apricot taste along with a malty backbone – very nice.

A quick hop across the road took us to the **Steam Crane** where Rowan had laid on both Animal Crow (4.5%), a dry-hopped stout from the XT brewery, and Moor Stout (5.0%). The Animal beer had been enjoyed at the Bristol CAMRA branch meeting there three days before, and was still in good condition, as was the newly-tapped Moor.

After another short walk, we arrived at the **Coronation** in Dean Lane, a recent inclusion in the *Good Beer Guide*. Here, Ben had Bristol Beer Factory Milk Stout (4.5%) specially laid on for us, as most of his core beers tend to be pale. Whilst enjoying the excellent beer, there was an interesting pottery class going on in one corner of the pub which some trailers marvelled at.

A longer walk across the cut took us to the **Shakespeare Tavern** in Prince Street. Although a Greene King pub, the manager Nick has a free reign to order beer outside the company range. To our delight, on tap were Gloucester Six Malt Porter (4.5%), previously enjoyed

by many at the CAMRA function two nights before, and a Cocksure/Greene King collaboration Treacle Stout (4%). Both beers were in good condition with the Gloucester standing up to its malty label whilst the Cocksure had only a slight sweetness.

Our next visit was to a very busy **King Street Brew House** where Rich had laid on both Mild Mild West (3.8%), a very typical mild especially brewed to support BADRAG's 'Mild Time', and a slightly hoppy American Porter (4.2%), both good beers.

Although not on the advertised route, a few trailers decided to continue to the **Seven Stars** (Thomas Lane) where Darren and James had Ramsbury Milk Stout (4.8%) and Stroller (4.6%), an oatmeal stout from Southbourne Ales. As one would expect, both beers were very good. By the time you read this both Darren and James would have moved on to pastures new so we'd like to say thanks to them whilst wishing new manager Shaun best wishes in his new position.

To sum up, the trail was a big success, thanks to John, Rowan, Ben, Nick, Rich, Darren and James laying on a dark ale for us – thank you all!

BADRAG socials at beer festivals

A small group of 'Badraggers' visited some of the pubs taking part in the Brandon Hill Beer Festival (which ran from Thursday 24 to Sunday 27 October). Stamps Rum Porter (4.6%) from Liverpool was the BADRAG beer of choice at the **Three Tuns**, one of the participating pubs. And at the **Lime Kiln** were two stouts: Downton Fudgemental, a 5% fudge stout, and By The Horns Rambull On, a 7% oatmeal stout which was very intense in flavour, especially liquorice.

Some Badraggers attended the **Great Welsh Beer & Cider Festival** held at the National Cricket Training Centre in Sophia Gardens, Cardiff. Over 130 real ales were available with the emphasis on breweries from around Wales. This included a good selection of over 20 dark ales. The pick of the bunch was Tiny Rebel's excellent Stay Puft Porter (5.2%), Boss Black (5% stout) and Cold Black's Brecon Mind Bleach (10% double black IPA). Key keg ales included the White Hag Black Pig (4.2% nitro Irish dry stout), whilst the foreign bar included craft ales from Spain, Italy and the Netherlands. A selection of cider and perry as well as a gin bar was also available. A note for your diaries – this event will be held 22-25 April 2020 at the same venue.

Next up was the 33rd **Swindon Beer Festival** at the Steam Museum which offered more than 100 real ales with 26 darks. An interesting twist at the festival was a small number of the same beers on offer as key kegs and from the cask if you wished to carry out your own taste comparison. Breweries represented were from across the country. Personal ratings of your scribe (Rich Aldridge) were Summerskills Plymouth Porter, Mauldons Blackberry Porter and Hop Kettle Space Cowboy Milk Stout. The dates for the 2020 Swindon Beer Festival are 22-24 October, once again at the Steam Museum.

Cheltenham Real Ale Festival (1-2 November) was represented by 80 cask beers including 12 vegan from all corners of the country. Again the proportion of dark ales was high with a dozen stouts and porters, but no milds. Moor Old Freddy Walker and Milton Marcus Aurelius were the strongest brews to savour.

BADRAG City Centre Trail

This central Bristol trail took place on 19 October, with more than 20 intrepid Badraggers taking part. We began at the **Bridge Inn** enjoying Quantock Plastered Pheasant (4.8%) and Exmoor Exile Barista (4.2%). Moving on to the **Volunteer Tavern** we enjoyed Daggers Black, a 4.8% stout from the Three Daggers brewery in Edington. The **Swan With Two Necks** was next on the list, a traditional back-street boozer but with an updated beer offering, on this occasion including the 5% Moor Stout. It will be interesting to see how the Swan fares in the future having left behind all things Bass. Some people then visited the nearby **Phoenix**, though they did not have any dark ale on cask that day. Then on to the **Bank Tavern** where there was a 5.2% stout by Croft Ales, Black Books, perceived by some as more of a black IPA, before finishing at the **Gryphon** where our nightcap was Salopian's 4.8% Beatific stout, widely considered to be the best beer of the trail.

Future BADRAG events

Here are some events at which you may enjoy some BADRAG style ales (see www.camrabristol.org.uk/diary.html for any late changes).

- **Sat 18 Jan:** BADRAG annual review gathering, Shakespeare, Prince Street, Bristol, 2pm to 4.30pm.
- **Tue 4 Feb:** BADRAG visit to Great British Beer Festival Winter at the New Bingley Hall, Birmingham. Transport by National Express coach from Bristol bus and coach station 8.30am. Coach and festival entry tickets need to be purchased in advance. For more info contact Richard Aldridge 07771 342845.
- **Fri 7 Feb:** BADRAG visit to Bath Winter Ales Festival, Widcombe Social Club, Bath. Depart Temple Meads 4.30pm. For more info contact Laurie Gibney 07504 336404.
- **Sat 22 Feb:** BADRAG visit to the Old Bank Winter Ales Festival, Keynsham. For more info contact Laurie Gibney 07504 336404.

Phil Luxton, Mal Fuller, Richard Aldridge, Mark Munday, Laurie Gibney

Clevedon's community brewery

You've heard of community pubs. Now we have a community brewery. Since Howard and Dawn Tucker opened Glede (formerly Red Kite) Brewery in Clevedon's Tweed Road Industrial Estate early in 2017 they have built up a membership scheme of close to 200 local people proud to be associated with the first Clevedon brewery for many years. So, when the Tuckers decided that they were moving away from the area, they gave members the first option to buy the brewery and carry the business forward. As a result, half a dozen of the members took up the challenge and one of their first decisions was to confirm the brewery's local connections and gave the business the name of Clevedon Brewery.

One of the new owners, Adrian Carey, had already joined the brewery and had been busily learning the ropes from Howard. Indeed, this is as friendly a takeover as you can imagine. Adrian will now be the main contact point at the brewery (adrian@gledebrewing.com) if you are interested in ordering boxes of draught beers for parties or indeed if you are looking to buy casks of ale or have any other enquiries.

The opening hours of the brewery's dog- and child-friendly Tap Bar are Thursday, Friday, Saturday and Sunday afternoons from 1pm through to 6pm (7.30pm on Fridays and Saturdays). The intention is that there will be music in the Tap Bar on the first Sunday of each month. The prices of the draught ale remain very competitive and discounts are available for CAMRA members and for members of the brewery's membership scheme.

I am pleased to say that brewing traditional cask ales remains the heartbeat of this brewery. Howard Tucker had been reviewing which ales to continue to offer in the future and the new owners have completed that review and gone on to rename most of the ales. The membership has a great love for one of the mainstays of the beer list, Percy's Porter, and the new owners are delighted to continue to sell the beer under this name. I personally believe it is one of the best easy-drinking porters in the South West. Howard has left the brewery a strong legacy with this beer alone.

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Howard Tucker (centre) surrounded by the new owners of Clevedon Brewery

With the renaming of the brewery and of most of the beers, new pump clips will be on display and the new line-up of the core beers will be as follows: **Gold** (3.9% ABV), a pale golden session beer; **BS21** (4.1%), a pale ale; **Percy's Porter** (4.4%), a dark-easy drinking porter; **Blonde** (5.2%), a triple-hopped blonde ale, which will alternate with **IPA** (5.0%), a speciality IPA.

In addition to the core range, the following are on sale on a seasonal basis: **Mild Mannered** (3.8%), a traditional mild brewed for BADRAG's 'Mild Time' this autumn, and which will continue to be available through this winter; and **Weston's Grand Bier** (4.1%), a wheat beer available in summer months.

As a final point, I have to report that Howard's father, Percy, who was the inspiration for the brewery, died this October, aged 95. His memory will live on in the name of Percy's Porter.

Neil Ravenscroft

BAD Ladies

Foreign Shores and Fishponds

BAD Ladies are the CAMRA Bristol and District branch ladies who love beer. We meet every couple of months to share adventures in beer and brewing. During the last days of August a select few BAD Ladies went to Spain to attend the Milanito beer festival, because this year it was devoted to women in brewing. The festival is organised by the Milana artisanal brewery in Montemayor De Pililla (see separate article opposite), a village two hours drive from Madrid. The festival has become a regular favourite on the regional artisanal beer calendar.

After a cheap flight to Madrid on a Thursday evening, we negotiated the metro from the airport eager to get into town. The Madrid real ale and craft beer scene is growing rapidly. We had five brew-pubs recommended to us in the vicinity of Puerta del Sol, the area of Madrid our hotel was in. After a very relaxed dinner we set out to find the brew-pubs. By this time it was well after 11pm but we thought, "We'll be fine – this is Spain, everything happens at night."

First up was **The Stuyck** (33 Calle Corredera Alta de San Pablo, thestuyckco.com), but unfortunately this one was already closed. They must have been having a quiet night we thought! On we went to **La Pirata Malasaña** (20 Calle de Manuela Malasaña, [@piratamalasaña](http://piratamalasaña.com)), a small but perfectly formed beer bar belonging to the Cervezas

La Pirata brewery of Barcelona (cerveزالapirata.com). Decorated all in red with the skull pirate logo prominent, there were 15 taps offering their own beers along with others from the UK, Germany and the Netherlands. The staff were friendly and gave us and help to choose. We were probably most impressed with Hard Decision, an oatmeal bourbon stout at 9% ABV from La Pirata, which gave us the boost we needed to carry on to the next stop. A stone's throw away is **La Tape** (88 Calle San Bernardo, www.latape.com) but by the time we arrived they too were closing up. It seems that bars close by midnight or soon after on weekdays, and it's Friday and over the weekend when they stay open until the small hours. In any case

we had reached the point where we were too tired from traveling to go and check out the other recommendations, **Brew Wild** (23 Calle Echegaray, www.brewwildpizzabar.com/en/en-home/) and **Chinaski** (38 Calle Salitre/19 Calle Fe, chinaskilavapies.com). Next time though!

The following day, after a breakfast with the best fresh orange juice we had probably ever tasted, we made our way to the beer festival. **El Milanito** festival takes place over three days and nights in a shady tree-filled local park and mixes music and artisanal food along with the beer offer. There were over 100 beers to choose from, representing breweries from around Spain. The beer was all delivered via key-keg or keg. We decided that we would use a dice as the way to select our beers over the three days, and this also helped us try beers that might not have been our usual choices. What we noticed about the beers on offer was a lot of creativity in the flavour combinations, the popularity of strong beers, and a freedom in the beer styles on offer – nobody through it at all unusual to be drinking stout in the heat of the summer.

Around half of the breweries at the festival showcased female brewers. The brewsters we spoke with had similar stories about the level of innovation and creative thinking required to set up a brewery in a country that does not have a strong traditional beer culture. Quality ingredients are hard to access, so buying collectives are an answer



The Milanito beer festival venue

particularly for organic ingredients as is the case with Bailandera, the five woman brewster collective from Bustarviejo, Madrid (cervezabailandera.es). 'Nomadic brewing', which is finding a space and borrowing kit in other commercial breweries, was a common model for getting the beer made. A lady called Mar, the brewster and owner of La Txika de la Cerveza from Bilbao (latxikadelacerveza.es), also explained how costs are kept as low as possible, which for her includes delivery of stock to retailers by bicycle. Maybe, one half of the couple who established the Althaia brewery in Alicante (althaiartesana.com), explained that they are one of the very few breweries in the south of the country, and that the epicentre of the new beer culture is around Madrid and Barcelona where sales and distribution of real and craft ales is a far easier prospect.

Also at the festival were the Pink Boots Society who describe themselves as the "female movers and shakers in the beer industry", and who explained their mission as one of education amongst brewsters to support improvements to their beers, and education of women drinkers around the fantastic offer beer is! We certainly enjoyed our beer adventure here and felt the journey of so many miles from Bristol was well worth the effort.



BAD Lady Kristina with Bailandera at the festival

In September the BAD Ladies met on more familiar territory to take in the delights of Fishponds. We began at the **Star** (539 Fishponds Rd, BS16 3AF) where we made the most of the very warm Saturday sitting out in the lovely beer garden. The beers we seemed to enjoy most on this occasion were Dawkins El Dorado (4.5% ABV), which was a golden hazy hoppy ale that one of our group, Louise, felt "you just can't go wrong with", and Blue Grass (4%) by Otter Brewery which was a well rounded brown ale with bitter finish.

From the Star, we strolled along the road up to **Snuffy Jack's** (800 Fishponds Rd, BS16 3TE), the now well known third Bristol micropub. As ever there was a very convivial atmosphere here and we enjoyed a selection of beers from Bristol breweries as well as Admiral, a 4.3% stout from Irving Brewers of Portsmouth which we found to be a well balanced classic dark beer.

We then walked on about 15 minutes to reach the fourth Bristol micropub, the **Wooden Walls** (Staple Hill, BS16 5NU). This is an ex-carpet shop and the interior is decorated as the name suggests with wooden planks, and a few photos and prints. We found a mix of cask



Out and about in Fishponds

and keg on offer here and chose a selection between us to take into the small beer garden out back to make the most of the late summer evening. When we reached the end of our evening, it was really easy to find buses from the stops just along from the pub with routes reaching south and west of Bristol.

Bianca Ambrose, Kristina Burke and Simone Burke



The BAD Ladies programme of events for the start of 2020 are listed below. For more information please check the branch website www.cambristol.org.uk/ladies.html.

● **January 11th: post Christmas pick-up. Stokes Croft stroll, 2pm-6pm.** Meet at the Bell, 18 Hillgrove Street, Bristol, BS2 8JT.

● **February 8th: Bath CAMRA Winter Ales Festival.** Meet at Temple Meads to catch the

13.45 service to Bath Spa. Please organise your own beer festival ticket through bathandborders.camra.org.uk/34th-camra-bath-beer-festival.

● **March:** please check the branch website for details of **International Women's Day** beer and brewing events which are normally announced in February.

Milana: artisanal Spanish brewery

I've known Ismael (or Isma) since I moved to Madrid in 2006. He was always smiling, always friendly and always ready for some mischief. I never asked what he did professionally. It came as a surprise to realize he was a high flying chief financial officer.

I left Madrid five years later and shortly after I settled in London, I received an email from Isma. He was asking all his friends to complete a survey ... about beer. Actually, craft beer. He was thinking of starting his own brewery. This lifted my spirits, as I had just started to get into the London real ale scene myself. Fast forward couple of years, change of scenery and I am in Barcelona, meeting with Isma, who came over for a flying visit to the Barcelona Craft Beer festival ... with his own beer. Not long after, me and couple of friends headed to central Spain, to a tiny sleepy village of Montemayor de Pililla, to enjoy our first Milanito craft beer festival. So how does one give up an obviously shiny career, company car and a savings account I could only dream of, in exchange for 18-hour working days, minimal profit and uncertainty over one's future?

"I was successful, I was earning good money and I thought that was what I wanted from life. But my mind and my body insisted I wasn't happy. I was stressed and anxious. I assumed it was my job, or the company. So I accepted a job offer from the competitors. It was very generous. I was there, sitting in a room with a contract in front of me, ready to sign it. And I couldn't. Suddenly I felt sick and I had to excuse myself and leave the room. I didn't sign any contract that day. I went home and had the best sleep ever. Next day, I called my new almost employer and apologised for the wasted time. I was a free man."

Craft beer had its revolution in Spain 10 or 15 years ago, mainly in big cities, such as Madrid or Barcelona. Imported by expats and adapted by young entrepreneurs, it is an eclectic mix of tastes and strength. Due to the high temperatures, brewers prefer to keg or bottle the beers. Most of the customers also prefer to drink half pints, or canas. Young people in the cities do like to experiment and the brewing scene is still growing. The volumes are significantly smaller to the UK production for a simple fact. It is hot. It is hot most of the time and the choice of drink in the bars outside of big cities are still the commercially brewed lagers, such as Estrella, Mahou or San Miguel. This limits the expanding potential and influences the price per pint, or half pint – which as a ripple effect, influences how many half pints a customer drinks. Spanish brewers need to be very inventive with their marketing strategies or stay content.

Isma is the former. He and his brother Marcos not only run the brewery, they also acquired a taproom in the city of Valladolid, a bar in Montemayor, and organise and run the El Milanito festival.

"Outside of the big cities, Spain is still very traditional. Small craft breweries can hardly compete with the likes of Estrella or Mahou. This reflects on the prices we sell our beer for and that reflects on the volumes we are able to sell. I have spent a lot of time during my first couple of years as a brewer, travelling to different craft beer festivals here and abroad. I made sure Milana is visible and well represented



BAD Ladies at the Milana Brewery.
Left to right: Simone Burke, Kristina Burke, Laura Coombs, Bianca Ambrose, and Ismael Gomez De Pablo (brewer).

and this effort started to bear some fruit. Craft beer is very popular in Asia and Latin America and I managed to find customers in places I never dreamt of."

And not only that. As craft brewers, Isma and Marcos do not have the facilities to brew lagers, but they did develop a recipe for La Milana Lager and outsourced the brewing of this delicious summer drink to facilities where they can produce it. They also offer the brewery to nomadic brewers.

"It is a lot of work, but I am happy. I had amazing support from my family and local community. My brother Marcos gave up his job in construction and joined me from the start. We created some work for local lads and people from village who only want or can come once or twice a week to do bottling or small jobs."

La Milana is a family business. Apart from Isma and Marcos running it, their mum, dad, uncles and of course partners are involved one way or another. And what does Isma think about CAMRA and BAD Ladies?

"You are amazing. There is so much we still need to learn, and progress at and the fact the UK has an organization that is defending the local and national beer production, promoting responsible drinking and educating about the impact of breweries and public houses on the community is something extraordinary. Come to Milanito, again and again. We want to show the world how great this community is, whether here in Spain or anywhere else in the world."

Kristina Burke

National Pubs of the Year

A tour of (almost) all of them! (part one)

A few years ago I took a look at the list of all pubs that had won the most coveted award of all – the CAMRA National Pub of the Year title. I realised that I had only been to a handful of them and vowed to try and get to them all – or at least to those that are still trading and serving at least one real ale.

The award was first made in 1988 and has been awarded 31 times. However as three pubs have won it twice each I was left with a total of up to 28 pubs to visit, spread out all over Britain. No mean challenge that! One of the pubs has been closed for a number of years and another no longer serves cask ale which left me with 26. I have somehow got to 24 of those and have plans to make it to the final two by February 2020.

In this article I intend to give a brief snapshot of my impression of each pub. I will offer my opinion (purely my own view and not necessarily representative of CAMRA views) on why it won the award, what it is like now and how highly I would recommend it now. Of course in many cases ownership or management will have changed and many changes will have occurred since winning. I will take the pubs in the order that they won, so here we go.

1988: Boars Head Inn, Kinmuck, Aberdeenshire

The first ever winner is sadly the one that no longer sells real ale and has not done so in some years. Seems incredible to make that decision but there you go! Saved me a long tricky journey though.

1989: Cap and Feathers, Tillingham, Essex

One of the two that I'm yet to get to. No longer in the *Good Beer Guide* but still dispensing real ale.

1990: Bell Inn, Aldworth, Berkshire

Visited by me in July this year, when I realised I had been there previously about 18 years ago. Clear to see why this classic village institution won and is still massively popular. In the same family for more than 130 years, it has an interior of National Heritage importance and a lovely secluded garden. Up to five ales from independent, mainly local brewers and several ciders are dispensed from a serving hatch along with legendary simple hot and cold food (rolls and soup plus desserts). Indeed is one of four finalists in the running to win in 2019. Recommended highly.



The Bell Inn

1991: Great Western, Wolverhampton, West Midlands

I have visited several times – around the time it won and most recently around five years ago. I remember this place as one of the pioneer real ale pubs always with a warm welcome. Close to the main railway station, it is a big supporter of Midlands breweries and has good home-

cooked local dishes. Seemingly still going as strongly as ever and I recommend a visit.

1992: None

For reasons that I have been unable to ascertain no award was made in that year.

1993: Three Kings, Hanley Castle, Worcestershire Fisherman's Tavern, Broughty Ferry, nr Dundee

Conversely this time the award was shared by two pubs, the Three Kings at Hanley Castle and the Fisherman's Tavern, Broughty Ferry.



The Three Kings

I have visited the Three Kings on three or four occasions in the last 10 years. It is an unspoilt old gem dating from the 15th century and in the same family for 120 years. The interior is another deemed of national importance by CAMRA, with various nooks and crannies and a serving hatch rather than bar. Five or six real ales and a real cider are a welcome sight. Still in the *Good Beer Guide* and a must-visit pub for those who care about history – but I did feel on my most recent visit that the place needed a bit of sensitive TLC.



The Fisherman's Tavern

My longest journey on this quest was to the east coast of Scotland and the Fisherman's Tavern – a short train ride from Dundee. Arriving shortly after opening time on a blustery Wednesday in May this year, I was given the warmest of welcomes, offered tasters of the beers and was immediately impressed. Although owned by Belhaven / Greene King now it had on a good range of Scottish independent beers. I imagine it to be pretty much unchanged from 1993 – except perhaps the addition of several Sky Sports TVs? (As a sports nut I'm fine with that.) I loved this place and recommend it to you.

1994: Beamish Mary Inn, Stanley, County Durham

This is the other that I am yet to get to. I have formed a plan to spend my 60th birthday here in February 2020 and will report back in part two.

1995: Coalbrookdale Inn, Coalbrookdale, Shropshire

I snatched a brief 20-minute visit here in September 2018 whilst driving home from Lancashire. Very close to the beautiful Ironbridge Gorge area, this place impressed me greatly, but I need to go back for a proper visit. Regrettably I had to eschew the wonderful Sarah Hughes Ruby Mild (not driving beer) which is always on amongst up to 10 well chosen beers. Lots of community activities take place and it is clear why it won and why it is clearly worth a visit. One word of warning – access is via a fairly steep flight of steps.



The Coalbrookdale Inn

1996: Halfway House, Pitney, Somerset

Our first West Country winner was a pub that was fairly well known to me from four or five visits around that time. I've not been back for about 10 years and really must put that right soon. In the *Good Beer Guide* for 25 plus years, I am reliably informed that little has changed – why would it? Up to nine or ten predominantly West Country beers dispensed by gravity, three real fires, home-cooked food, plus the recently added accommodation, all make this a must-visit.

1997: Sair Inn, Linthwaite, West Yorkshire

The first of my three or four visits here was around 1991 – a truly unspoilt gem on a steep hillside near Huddersfield. It's all about the beer here – in fact it's all brewed here too! Home to the Linfit brewery since 1982, up to ten home-brewed beers are on offer, including no less than three dark ones. Expect locals, banter, dogs and real fires. The founder sadly passed on some years ago but the pub and brewery carry on his legacy. A classic.

1998: Fat Cat, Norwich

The first of two wins for this pub – it won again in 2004. I discovered this pub in around 1994 and made half a dozen pilgrimages to it over the next ten years. I've only been back a couple times since and am long overdue a visit. This amazing pub, in a largely residential area, is the wettest of "wet led" pubs and was a true pioneer in putting around 20 real ales on at once. Not to mention lots of Belgian and German beers. Its own brewery and two sister pubs followed. Food is limited to filled rolls and pork pies. A whole host of imitation pubs sprang up all over Norwich since, making it the beer destination city that it has become. I am advised that the beer count is up around 30 now. Hugely recommended.

1999: Rising Sun, Tipton, West Midlands

This one somehow eluded me until September this year, but I finally made it. It was made nationally famous by the award and thrived for a while before falling into decline. In 2013 it was rescued from closure by Black Country Ales who specialise in rejuvenating pubs like this. It now



The Rising Sun

serves three of their own beers and seven guest beers sourced both locally and nationally. On our visit we were made to feel very welcome by staff and locals alike. I cannot really comment on what it was like when it won, but it's very good indeed now.

2000: Blisland Inn, Blisland, Cornwall

Despite this being relatively local, I have only managed a single visit here – in 2003. A second attempt three years ago was thwarted by some dreadful roadworks that pretty much cut the village completely off! On the edge of Bodmin Moor, it has served over 3,000 different ales so it sounds like nothing much has changed! It also specialises in real ciders, including rare ones. Good food also features, so well worth a visit if heading to Cornwall.

2001: Nursery Inn, Heaton Norris, Greater Manchester

I managed to get to this impressive old 1930s building, tucked away on a housing estate near Stockport, in September 2017, long after it won the award. However, looking back at the *Good Beer Guide* for 2001 it sounds exactly as I found it! A tied Hyde's brewery pub with four of their beers on, it is a large building of several rooms with food prominent in one and a more basic public bar. Not being a massive fan of Hyde's I felt a little surprised at this being a national winner – just my opinion of course! I notice that it has not featured in any recent *Good Beer Guide* (2016 being the latest) so guess that it has simply been overtaken during the great boom in beer range and quality that we are all enjoying! It probably faced a lot less competition back then.



The Nursery Inn

To be continued...

Vince Murray

Good Beer Guide selection

Your chance to get involved

The long process for selecting pubs for inclusion in the *Good Beer Guide* (GBG) never really stops, and there are several ways in which you too can get involved in selecting pubs to be included. There are around 700 pubs in the Bristol & District branch area (including the Weston-super-Mare sub-branch), as well as around 275 in the Bath & Borders branch area, and we need members from across the region to help us gather information about the beer quality in them.

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

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

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

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

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

Come along on explorer trips

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

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

The beer scores are you can give are:

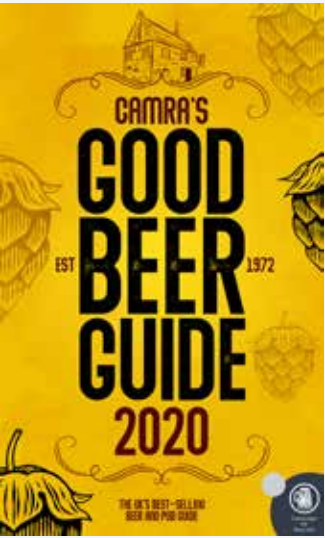
o. No draught real ale available.

1. **Poor.** *Beer is anything from barely drinkable to drinkable with considerable reluctance. You may have been unlucky and were served the last pint in the barrel. If the beer is exchanged without a problem and taken off sale you may use your discretion and not score the beer at all.*
2. **Average.** *Competently kept, but the beer doesn't inspire in any way. It is drinkable, but you may decide to try a different beer in the pub or move on to another pub. Below what is expected for the GBG.*
3. **Good.** *Good beer in good form. A GBG user would not be disappointed with it. You may decide to seek out the beer again in the same session and visit this pub again.*
4. **Very Good.** *Excellent beer in excellent condition. Exceeds expectations.*
5. **Perfect.** *Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.*

You also have the option to use half points if your opinion of the beer falls between two categories, and remember that you should base your score on the **quality** of the beer, not whether it is a particular beer or beer style which you prefer. Don't give a pint a score of 4 or 5 just because it's (say) Doom Bar and you happen to like Doom Bar. Think: in your experience is this beer in front of you a really good example of a Doom Bar, or a pretty poor one? And don't give a pint a score of 1 because it's a stout and you happen to dislike stouts. If in doubt, don't score, or maybe ask a friend what they think. Most people can tell the difference between a beer that just happens to have a flavour that "isn't for them" and a beer with actual defects.

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

Martin Gray



Good Beer Guide 2020 launch

The 47th edition of CAMRA's ever-popular *Good Beer Guide* was published in September, and a very successful local launch of this 2020 guide to the best 4,500 pubs for real ale in Britain took place this year at the Cornubia, on Temple Street, Bristol.

The Cornubia is a "hidden gem" of a pub, in a historic 18th-century building, situated not far from the city centre and Temple Meads railway station, and has featured regularly in the *Good Beer Guide* for many years under the ownership of Phil and Jacki, who took over the pub in 2010 after moving to Bristol from Kent. There are usually eight constantly-changing cask ales available of varying styles, including some dark ones, as well as real ciders. CAMRA discount is offered on pints of cask ale and cider, which are always served in tip-top condition.

The building dates from 1775 when it was built as a shop for wig makers and, now hemmed in by tall modern buildings, it is the only building in the area that survived the heavy bombing during the Second World War. It became a pub in 1859 and was once the brewery tap for Georges brewery and later a hospitality pub for Courage brewery which was situated nearby at Finzels Reach.

The pub consists of two linked rooms adorned with patriotic memorabilia in support of the UK armed forces and associated charities, and the walls and ceiling are adorned with hundreds of pump clips revealing the huge range of beers that have been sold in the pub over the years. A wide range of board games and books is available and there is regular live music including occasional jazz sessions. The outside area has been partially enclosed, developed and expanded in recent years, with boules played, and barbecues in summer, weather permitting. Traditional bar snacks including filled rolls, pasties and pork pies are usually available at the bar. Dogs on a lead are welcome and there is a real fire and a fish tank with turtles. The large screen is only used to show major events on terrestrial TV such as the Five Nations Rugby internationals.

The Cornubia is open from midday to 11pm every day except Sundays and bank holidays when it closes at 6pm. If you haven't visited this pub before I would highly recommend it for its friendly atmosphere, and particularly if you enjoy sampling a beer you may not have had before, or even to spot a pump clip that brings back memories of a long forgotten favourite!



The Cornubia is also one of four pubs in the local branch areas that are good enough to store *Pints West* for the branch each quarter, during the period when the army of local volunteers collect their supplies of the magazine to deliver to pubs across the branch area.

Pints West is also kindly stored by the **Lime Kiln**, St Georges Road, Bristol (at the back of City Hall), the **Parish Pump** in Worle (North Worle Shopping Centre) near Weston-super-Mare, and the **Royal Oak**, Lower Bristol Road in Twerton, Bath. All these pubs are well worth a visit if you are in the areas.

The branch is very grateful to the Cornubia, the Lime Kiln, the Parish Pump and the Royal Oak for their continued support in ensuring that *Pints West* can continue to be distributed to pubs across our branch areas.

Martin Gray (photo by Tony Durbin)

WhatPub updates: an appeal to all readers

whatpub.com
Featuring over 35,000 real ale pubs

Thousands of pubs
at your fingertips!

Over 96% of Britain's real ale pubs featured

Information updated by thousands of CAMRA volunteers

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

Many readers will find WhatPub to be an invaluable tool for locating a convenient real ale pub to drink and/or eat in when out and about. Created by CAMRA, and accessible to everybody, members or not, it contains details of almost all the pubs in the land, with all information entered by volunteers.

However, the information contained on WhatPub can only be kept up to date by volunteers who provide feedback on pubs they visit. You don't even need to be a CAMRA member. So this is an appeal to everyone reading this magazine: next time you are in a pub (maybe your local or even your own pub), check if anything has changed – maybe there are new opening times, or the regular cask ales are different from that shown, or maybe the pub has now started (or stopped) serving a guest ale, real cider or food.

It's easy to do. Simply find the pub, click on 'Submit Updates', enter the information, and send it off. Thank you.

It's the most wonderful time for a beer...



Give your beer or pub lover a whole year's worth of enjoyment with CAMRA membership

Visit camra.org.uk/gift-membership

Membership includes†: £30 Real Ale vouchers • Discounts on pints at over 3,500 pubs nationwide • Exclusive monthly *What's Brewing* newspaper and quarterly *BEER* magazine • Special offers on over 180 beer festivals • Beer and brewing learning resources • Discounts in the CAMRA Shop

†For full T&Cs please visit the website for more details.



Campaign
for
Real Ale

Going for a beer ... in Paris

Capital cities usually lead beer revolutions. Not so Paris – it's way to edgy-cool for that kind of thing. Until recently the beer specialty here was expensive – then all of a sudden malt became the way to go and *la bière artisanale*, preferably *rustique*, was accepted as a normal part of life.

This is a young person's city, where oldies will notice the absence of escalators and lifts. Anything famous, like Gustav Eiffel's Tower, the Louvre, the Pompidou Centre or the Quai d'Orsay, will have a queue. Walking down the banks of the Seine at river level is still free, easy and emboldening, the more so since Notre Dame had a hole burned in it.

Put anything intended for the stomach into the hands of a French creative and they will play with it to make it better, or at least more memorable. So it is nowadays with brewing and beer menus.

The mainstay of the average beer bar is the now-universal styles like wheat beers, IPAs and sour beers, with a large dollop of heavy stouts and brews with stuff added – like whisky, tropical fruit and spices, among others. The latest trend is Czech lagers from small independent Bohemian breweries.

Need to know

The French like to speak French, though many have English if there is money in it. However, it helps to understand that the relationship between the patron of a decent French bar or restaurant and those who seek to patronise it is one of mutual respect, with the customer starting one step down.

To begin at the top find **La Fine Mousse** (*Avenue Jean Aicard – Metro line / M3 Rue St Maur*). Its street-level cellar bar at no. 6 (*daily 17.00-02.00*) sports 100+ examples of post-modern French ales, while its must-reserve restaurant on the opposite side of the street (*daily from 19.00 or Sa-Su 12.00-14.30*) serves a short but excellent menu that brings out the best in a swanky list of special beers.

Between M3 Ourcq and M7 Crimée, on a canal bank in a reclaimed part of the inner city, **Atalante** (*26 Quai de la Marne – Mo-We from 17.00; Th-Fr from 11.00; Sa-Su from 10.00*) does cool bistro with crafty drinks till roughly 01.30, with 18 international taps, half French, and a few dozen bottles.

Express de Lyon (*1 Rue de Lyon – Sa from 11.00; Su from 15.00; others from 09.00*) is a beery take on a classic French institution – the station bar. These specialist speedy-food-and-beer establishments are often found back-to-back opposite the entrance to any train station, some operating 24/7. The difference at this one is a clever list of great French beers supported by a few Belgians.

A five-minute walk from M4/M10 Odéon, **La Robe et La Mousse** (*3 Rue Monsieur le Prince – daily from 16.00*) is for my money the most sophisticated and expensive of the bars here, the prices partially justified by the amount of thought that goes into choosing the list of 40 featured beers. The dry sausage and cheeses are also the best.

Still in central Paris but at its outer reaches, near M4 Simplon or M12 Jules Joffrin, **Supercoin** (*3 Rue Baudelique – daily from 17.00*) is a neighbourhood bar that sells only beers from small independent brewers, typically 40 or more from a couple of dozen small breweries, typically French – at 40% off other places.

Travel tips

Flights: Easyjet flies Bristol-Paris Charles de Gaulle airport once or twice a day. The best way to and from the city is on RER line B. Trains go every few minutes to Gare du Nord, cost €9.75 each way and take 35 minutes. Allow €60 for a taxi, which will take longer.

Hotels: Prices vary with the season but not as much as with location. Anywhere central will easily set you back €150 a night for somewhere decent. To reduce the cost find a decent neighbourhood on the outskirts but connected by metro. Good deals can also be found in tightly packed rooms around the Gare du Nord and other arrival stops.

Getting around: The Metro is such an easy way to get around that we have used it to define our bar locations. Tickets also cover RER trains and the bus network.

Food: Mon dieu! Every third shop is a restaurant and cooking styles now cover the whole gamut from Japanese to Russian. Old hands go for entrecôte frites, innumerable things done with offal and anything projected as of regional origin.

Knowledge: In bars, restaurants and taxis service is included but topping up is appreciated. On the downside, street crime is rife, especially on the Metro – keep your bags close and closed, and carry wallets and purses inside your clothing.

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.)

Your shout

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

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

Butcher's Hook

I note in the summer edition of *Pints West* the assertion that the Butcher's Hook is "... the first new pub to open in Thornbury in the last 150 years." Please note that this is not correct, as the Black Horse pub opened in 1965. It is therefore the first Thornbury pub to open in 53 years.

Note that the Black Horse was built to replace an earlier pub, however that stood in what is the pub's car park, so there can be no doubt that the 'current' pub was 'new'.

You may be interested in the following link: www.thornburyroots.co.uk/gillingstool/black-horse.

Happy drinking,
Mark Tombs MRTPI,
Henleaze,
Bristol.

Georges Bristol Brewery

Ref. your recent article on LHG Brew Pub, where you mentioned in passing Courage Brewery: for 200 years Georges Brewery employed hundreds of people and became the largest brewer in the South West, with an estate of 200 pubs and large free-trade sales. In

the seventies, I employed a young man whose father was the manager of the Brewery Tap, which was in the brewery.

When Courage took over, I recall they killed any Georges products and introduced their own. A fate that befell Ushers of Trowbridge who were taken over by Watneys, who did the same, pushing the "vile" (as people referred to it then) Watneys Red Barrel.

A friend of mine was the master cooper there, and when he worked his notice, was made to saw the wooden barrels in half for Watneys to sell to garden centres. He felt his life's work gone for greed.

A similar fate befell Fry's Chocolate when they were taken over by Cadbury.

Yours grumpily,
Steve Billett,
Wells, Somerset.

Book review: The Naked Guide to Bristol

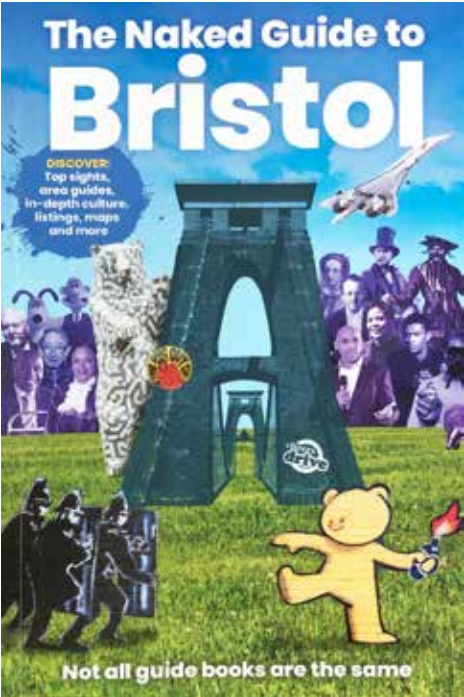
The cover of this 2019 edition says ‘not all guide books are the same’ and this collection of facts and opinions certainly offers a different and often irreverent perspective on Bristol past and present. At over 300 pages, the guide is clearly structured and has attractive illustrations, listings and well-drawn maps. The wide range of contributors (including some famous guests) cover much of the city’s top sights, famous Bristolians and claims to fame (artistic, architectural, media-related, musical, festive, sporting, political, even criminal), with detailed area guides from BS1 to BS8. The sections covering a brief history of Bristol and famous Bristolians are full of interesting facts and trivia well worth dipping into.

No Bristol city guide would be complete without a section on its wide range of pubs and bars. Here the ‘drinking’ listings cover nearly 20 pages and include: real ale and cider pubs in the city and nearby countryside, an account of Bristol’s ‘craft beer’ scene, breweries and bars. Categories include: ‘favourite traditional pubs’, ‘gastropubs’, ‘pubs with music’ and a section by Mark Steeds (landlord of the Beaufort Arms in Hawkesbury Upton, local historian, and occasional *Pints West* contributor) on historic pubs. In the ‘up close’ section on Bristol music, there is a nicely illustrated four-page spread on the Star & Garter in St Pauls, recently reopened as a ‘living museum’ of significant moments and people in Bristol’s African-Caribbean community, after it was saved from being turned into flats.

I have lived in Bristol for nearly 40 years, but there is much here about the city that I didn’t know or had forgotten. At a handy pocket size, it’s a good companion for planning a trip to the pub and, once there, for you and your and fellow drinkers to add to your knowledge of all things Bristol.

Lesly Huxley

The Naked Guide to Bristol (7th edition, 2019) is published by Tangent Books (www.tangentbooks.co.uk) and priced at £12.99.



CAMRA pub discounts

- **Air Balloon**, Gloucester Rd North, Filton, Bristol
- **Albion**, Boyces Avenue, Clifton Village, Bristol
- **Albion**, Bristol Rd, Portishead
- **Anchor**, Gloucester Rd, Bishopston, Bristol
- **Anchor Inn**, Gloucester Rd, Lower Morton, Thornbury
- **Annexe Inn**, Seymour Rd, Bishopston, Bristol
- **Bank Tavern**, John St, Bristol
- **Bay Horse**, Lewins Mead, Broadmead, Bristol
- **Bath Brew House**, James St West, Bath
- **Bear Inn**, Walliscote Rd, Weston-super-Mare
- **Beaufort Arms**, North Rd, Stoke Gifford
- **Beehive**, Wellington Hill West, Henleaze, Bristol
- **Beer Emporium**, King St, Bristol
- **Bell**, Badminton Rd, Old Sodbury
- **Bishops Tavern**, Cheltenham Rd, Cotham, Bristol
- **Black Castle**, St Philips Causeway, Brislington, Bristol
- **Black Cat**, High St, Weston-super-Mare
- **Boardroom**, St Nicholas St, Old City, Bristol
- **Borough Arms**, Locking Rd, Worle, Weston-super-Mare
- **Brassmill**, Avon Mill Lane, Keynsham
- **Brewhouse & Kitchen**, Cotham Hill, Bristol
- **Brit Bar**, High St, Weston-super-Mare
- **Red Admiral**, Alexandra Parade, Weston-super-Mare
- **Cat and Badger**, Boulevard, Weston-super-Mare
- **Channings**, Pembroke Rd, Clifton, Bristol
- **Cider Press**, Gloucester Rd, Bristol
- **Christmas Steps**, bottom of Christmas Steps, Bristol (city centre)
- **Chums**, Chandos Rd, Redland, Bristol
- **Cornubia**, Temple St, Bristol
- **Cotham Porter Stores**, Cotham Rd South, Kingsdown, Bristol
- **Crofters Rights**, Stokes Croft, Bristol
- **Cross Hands**, Bridgwater Road, Bedminster Down, Bristol
- **Cross Hands**, Staple Hill Rd, Fishponds, Bristol
- **Cross Hands Hotel**, Tetbury Rd, Old Sodbury
- **Dawkins Brewery Tap**, Lawnwood Rd, Easton, Bristol
- **Drapers Arms**, Gloucester Rd, Horfield, Bristol

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

- **Drawbridge**, St Augustines Parade, Bristol (next to Hippodrome)
- **Duke of Oxford**, Oxford St, Weston-super-Mare
- **Eastfield Inn**, Henleaze Rd, Henleaze, Bristol
- **Fallen Tree**, Hill Rd, Clevedon
- **Famous Royal Navy Volunteer**, King St, Bristol
- **Fork ‘n’ Ale**, Walliscote Rd, Weston-super-Mare
- **George**, Mill Lane, Bathampton, Bath
- **George Hotel**, Broad St, Chipping Sodbury
- **Glede Brewery Tap Bar**, Tweed Rd Industrial Estate, Clevedon
- **Globe Inn**, Church Rd, Frampton Cotterell
- **Gloucester Old Spot**, Kellaway Avenue, Horfield, Bristol
- **Golden Guinea**, Guinea St, Redcliffe, Bristol
- **Griffin**, London Rd, Bridgegate, Bristol
- **Griffin**, Milk St, Frome
- **Gryphon**, Colston St, Bristol (up from Colston Hall)
- **Hare on the Hill**, Thomas St North, Kingsdown, Bristol
- **Hawkes House**, St Mary Street, Thornbury
- **Hope & Anchor**, Jacobs Wells Rd, Clifton, Bristol
- **Horseshoe**, Downend Rd, Downend, Bristol
- **Horseshoe**, High St, Chipping Sodbury
- **Inn on the Green**, Filton Rd, Horfield, Bristol
- **Just Ales**, Market St, Wells
- **Just Ales**, Stony St, Frome
- **King Street Brew House**, King St, Bristol
- **Lamplighters**, Station Rd, Shirehampton
- **Lime Kiln**, St George’s Rd, Bristol (behind City Hall)
- **Lodekka**, Tramway Rd, Brislington, Bristol
- **Lyons Den**, Regent St, Kingswood, Bristol
- **Mill House**, Emerson Way, Emersons Green, Bristol
- **Nailsea MicroPub**, Ivy Court, High St, Nailsea
- **Nettle & Rye**, Kings Rd, Clifton Village, Bristol
- **New Inn**, Badminton Rd, Mayhill
- **Old Globe**, East St, Bedminster, Bristol
- **Old Post Office**, Fishponds Rd, Fishponds, Bristol
- **Old Stillage**, Church Rd, Redfield, Bristol
- **Orchard Inn**, Hanover Place, Bristol
- **Organ Inn**, High St, Warminster
- **Penny**, Whiteladies Rd, Bristol (opposite Clifton Down shopping centre)
- **Phoenix**, Champion Square, Bristol (opposite Cabot Circus)

- Circus)
- **Prince of Wales**, Gloucester Rd, Bristol
- **Red Admiral**, Alexandra Parade, Weston-super-Mare
- **Robin Hood**, St Michael’s Hill, Kingsdown, Bristol
- **Rising Sun**, Alfred Rd, Windmill Hill, Bristol
- **Rose & Crown**, Stallard St, Trowbridge
- **Rose & Crown**, High St, Wick
- **Royal Oak**, High St, Nailsea
- **Royal Oak**, Lower Bristol Rd, Twerton, Bath
- **Sandringham**, Quaker’s Rd, Bromley Heath
- **Saracens Head**, Broad St, Bath
- **Seven Stars**, Thomas Lane, Redcliffe, Bristol
- **Shakespeare Tavern**, Prince St, Bristol
- **Ship Inn**, Lower Park Row, Bristol
- **Ship Inn**, Thornbury Rd, Alveston
- **Smoke and Mirrors**, Denmark St, Bristol (near Hippodrome)
- **Snuffy Jack’s**, Fishponds Rod, Fishponds, Bristol
- **Star**, Bristol Rd, Congresbury
- **Steam**, Whiteladies Gate, Bristol (by Clifton Down railway station)
- **Steam Crane**, North St, Bedminster, Bristol
- **Swan With Two Necks**, Little Anne St, St Judes, Bristol
- **Three Brooks**, Bradley Stoke District Centre, Bradley Stoke
- **Victoria**, Southleigh Rd, Clifton, Bristol
- **Volunteer Tavern**, New St, St Judes, Bristol (near Cabot Circus)
- **Wheatsheaf**, Chapel St, Thornbury
- **White Lion**, Quay Head, Colston Avenue, Bristol (city centre)
- **White Hart**, High St, Iron Acton
- **White Lion**, Passage Rd, Westbury-on-Trym
- **White Lion**, Frenchay Common, Frenchay
- **Wooden Walls**, Broad St, Staple Hill, Bristol
- **Zerodegrees**, Colston St, 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 Dec**: Branch Christmas social at the Shakespeare Tavern, Prince Street, Bristol from 6pm.
- **Wed 11 Dec**: Committee meeting, Gryphon, 8pm.
- **Tue 17 Dec**: Gloucester Road Christmas crawl. Start Inn on the Green 6.30pm. Then Wellington, Drapers, Bottles & Books, Anchor and Annexe. Contact on the day Pete Bridle 07973 201307.
- **Sat 28 Dec**: Cotham & Clifton walking trip. Start Brewhouse & Kitchen on Cotham Hill 1pm.

- **Sun 5 Jan**: Westbury Wobble. Visiting Mouse and Victoria 12 - 1.15pm, then RAFA Club 1.20pm, Post Office Tavern 2.30pm, Black Swan and Prince of Wales from around 3.45pm, then White Horse and White Lion from about 5.15pm. Contact on the day Andy Gray 07710 396015.
- **Mon 6 Jan**: Bristol Beer Festival organising meeting, Gryphon, 8pm.
- **Wed 8 Jan**: Committee meeting, Gryphon, 8pm.
- **Thu 9 Jan**: Bristol Pubs Group meeting, Robin Hood, St Michael’s Hill, 7pm.
- **Sat 11 Jan**: BAD Ladies post Christmas pick-up. Stokes Croft stroll. *See page 35.*
- **Wed 15 Jan**: Explorer trip, north of Bristol. Depart Cornubia 6.45pm.
- **Sat 18 Jan**: BADRAG annual review gathering, Shakespeare Tavern, Prince Street, Bristol, 2pm to 4.30pm. *See page 33.*
- **Wed 22 Jan**: Branch meeting, King Street Brew House, Welsh Back, 8pm.
- **Sun 26 Jan**: Cider social at the Orchard Inn, Hanover Place, Harbourside, 2pm-5pm. Contact is cidercamrabristol@gmail.com.

- **Tue 4 Feb**: BADRAG visit to Great British Beer Festival Winter. *See page 33.*
- **Mon 3 Feb**: Bristol Beer Festival organising meeting, Gryphon, 8pm.
- **Wed 5 Feb**: Explorer trip, East Mendips. Depart Cornubia 6.45pm.
- **Fri 7 Feb**: BADRAG visit to Bath Winter Ales Festival. *See page 33.*
- **Sat 8 Feb**: BAD Ladies visit to Bath Winter Ales Festival. *See page 35.*
- **Wed 12 Feb**: Committee meeting, Gryphon, 8pm.
- **Sat 15 Feb**: Trip to Lilley’s Bath Cider Festival 2020 at Bath Pavilion for the 11am-4pm session. Tickets available in advance from lilleyscider.co.uk. Other cider makers’ products will be available. Meet at Temple Meads or at the festival: details available nearer the time from cidercamrabristol@gmail.com.
- **Tue 18 Feb**: Explorer trip, east Bristol. Depart Cornubia 6.45pm.
- **Sat 22 Feb**: BADRAG visit to the Old Bank Winter Ales Festival, Keynsham. *See page 33.*
- **Wed 26 Feb**: Branch meeting, Inn on the Green, Horfield, 8pm.

- **Sun 1 Mar**: GBG 2021 selection meeting, Famous Royal Navy Volunteer, King Street, Bristol, 12.15pm **prompt** start. Membership cards required. Please arrive in time to get a beer before start time.
- **Mon 2 Mar**: Bristol Beer Festival organising meeting, Gryphon, 8pm.

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 10

Across: 1 Velvet, 4 Victoria, 10 Levered, 11 Tribute, 12 Air Balloon, 13 Pint, 15 Enticer, 17 Unlaced, 19 Singles, 21 Eclipse, 22 Snuffy Jack, 27 Squirrels, 28 Ill-bred, 29 Shelterland, 30. Esteem. Down: 1 Villagers, 2 Leveret, 3 Earn a scalp, 5 Introduce, 6 Trip, 7 Rousing, 8 Alibi, 9 Idol, 14 Scilly Isles, 16 Rising Sun, 18 Sheikhdome, 20 Neptune, 22 Prairie, 23 Hosts, 26 Ural.

Bristol & District CAMRA

Web: www.camrabristol.org.uk
Twitter: [@CAMRABristol](#)
Facebook: [Camra-Bristol-District](#)
Facebook group: [CAMRA Bristol Chat](#)
Got some news?
Email it to news@camrabristol.org.uk

Bath & Borders CAMRA

Web: www.bathandborderscamra.org.uk
Twitter: [@BathCAMRA](#)
Facebook: [Bath-Borders-CAMRA](#)

Weston sub-branch

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

- **Fri 13 Dec**: Seasonal Ales Crawl. To commence at Captain’s Cabin at 7.00. Next two pubs will be Criterion and Regency. Remainder of venues to be decided on night.
- **Thu 19 Dec**: Christmas social including optional meal at the Bristol House, Milton Road. 7.45 start. Please contact Tim Nickolls (below) if you plan to dine, as a table will be reserved for us.
- **Wed 8 Jan**: Beer & Curry Night at the Regency. A curry and a choice of any one their five real ales for only £7.95!
- **Sat 25 Jan**: Daytime 126 bus trip visiting primarily *Good Beer Guide* pubs. Start at Cider Barn Draycott, then pubs in Cheddar, Axbridge and Cross. One day bus pass and timetable enables this to work well – leave WsM at midday, back at 6.00. According to bus company’s website there is a group day pass costing £14 for up to five people! Full details to be published nearer the time. Contact Tim Nickolls if you are interested.
- **Wed 5 Feb**: Sub-branch Meeting. This is to be held at the Cat & Badger Ale House. The pub is normally closed on Wednesdays but is opening for our meeting (only CAMRA members being admitted). Pub open from 7.30, meeting to start at 8.00.
- **Fri 14 Feb**: Mendip Minibus Trip. Visiting five *Good Beer Guide* pubs, starting at the Hunter’s Lodge, Priddy, and finishing at the Crown, Churchill. We leave Weston station (outside Off The Rails) at 6.45, returning there at 11.00. Cost £7.50. Booking and payment in advance essential. Contact Tim below to book your place on what will be a great night visiting some classic pubs.
- **Sun 23 Feb**: 2021 *Good Beer Guide* voting meeting. 2.00 start. Venue to be confirmed.
- **Sat 29 Feb**: Afternoon trip to Nailsea, visiting new micropub and three or four other pubs in Nailsea. Further details to be published at the start of Feb.

All events should be on the Bristol CAMRA diary www.camrabristol.org.uk/diary.html. Please check it for 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](#)

Bath & Borders branch

- **Tue 10 Dec, 8pm**: The GBG planning meeting and social at the Fromeway, Radstock.
- **Thu 19 Dec, 8pm**: A Christmas social at the Bath Brew House.
- **Thu 9 Jan, 8pm**: A social at the Griffin Inn, Milk Street, Frome.
- **Tue 14 Jan, 8pm**: A social at the Castle Inn, Bradford-on-Avon.
- **Thu 23 Jan, 8pm**: A social at Chapter One, London Road, Bath.
- **Tue 28 Jan, 8pm**: A social at Tuckers Grave, Faulkland.

See www.bathandborderscamra.org.uk/events for further dates.
Branch socials contact: Denis Rahilly on 01225 791399 or 07486 884825, or email denis.rahilly@talktalk.net or socials@bathandborderscamra.org.uk.
Contact for all non-social matters: James Honey on 01373 822794



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