



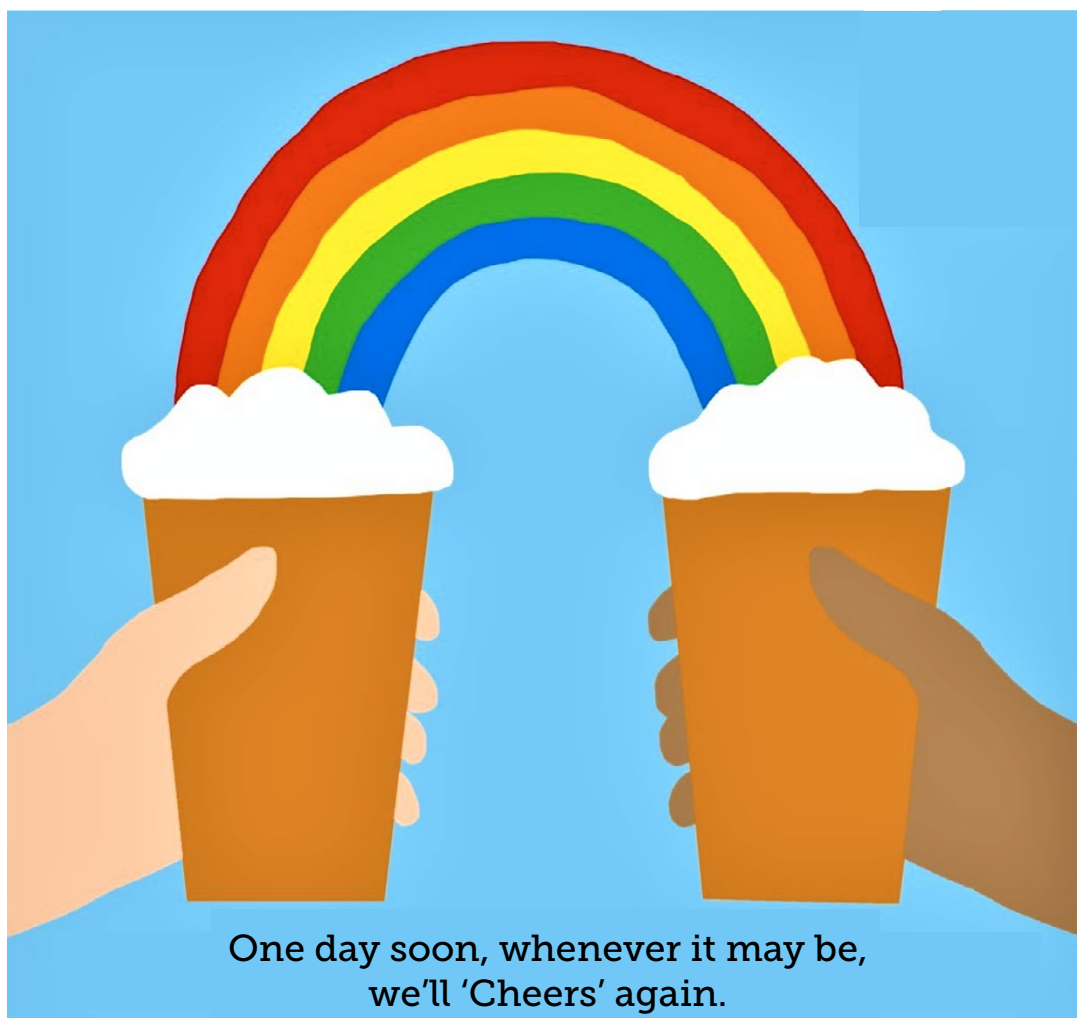
Campaign
for
Real Ale



PINTS WEST

in Lockdown

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



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PINTS WEST

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PINTS WEST

in Lockdown

Note: Clickable links

If you are indeed reading this edition of *Pints West* online, and not as a physical copy someone has printed out, then most website addresses you see should be clickable – taking you directly to the website if you click on them, or tap them on a touch screen (that's the idea, anyway). Try it with this link to the national CAMRA website: www.camra.org.uk

Welcome to the first edition of *Pints West* since lockdown began. The last printed edition came out early March, about three weeks before the pubs were all ordered to close. We hope most of you managed to pick up a nice shiny copy.

With the pubs now closed we have nowhere for hard copies of *Pints West* to go. The pubs that, between them, kindly accept the boxes (containing 10,000 copies) from the printers and store them for us – the **Cornubia** and **Lime Kiln** in Bristol, the **Royal Oak** in Twerton, Bath, and the **Parish Pump** in Worle – are closed. And the band of volunteers that then collect and distribute copies to hundreds of pubs in the Bristol & District and Bath & Borders branch areas have nowhere to take them. And so this online edition.

Just because the pubs are shut and people are staying at home doesn't mean CAMRA activities have stopped. We've produced a *Pints West* for a start. And the message that Nik Antona, CAMRA's national chairman, issued less than two weeks into lockdown (reproduced below) illustrates that well.

It may not be possible to go to the pub for a beer as normal, but fortunately we seem quite well blessed with breweries and pubs offering takeaway and delivery options. The pages that follow highlight plenty of examples.

Statement from CAMRA's National chairman, Nik Antona, issued on 1st April

I want to keep you updated on how the current situation is impacting our campaigning work and the ongoing activity of CAMRA as a whole. Our campaigning team has been working hard, often unsung and behind the scenes, to lobby the government to protect the hospitality sector, brewers and producers during this period. Some of this activity has been on our own, but in many cases, we've joined a unified lobbying effort across the industry. This industry-wide effort has successfully secured a package of measures to protect staff working in hospitality and hopefully put pubs and clubs in a position where they can reopen when restrictions are lifted.

We are now turning our campaigning attention to ensuring the brewing industry is similarly supported through this crisis so that it can find ways to generate revenue through this period and can provide great beer and cider to our pubs when we come out the other side of the crisis. To give immediate help to pubs and breweries, we quickly launched our **#PullingTogether** initiative, which helps customers find pubs and breweries close to them who can deliver beer, food and other community services. You can visit www.camra.org.uk/pullingtogether to find out more details, or search for pubs near you on **WhatPub** (www.whatpub.com).

Meanwhile our staff team and volunteers across the country have been working hard to connect members with one another who are stuck in their homes and unable to go to the pub. We've launched a CAMRA virtual pub, the **Red (On)Lion**, where you can virtually meet and chat with friends and other members. We're opening the pub's doors to all, but members will get special exclusive features. While a virtual pub will never be able to replace the local we all know and love, we hope that by creating virtual meeting spaces we will be able to help tackle loneliness and isolation during this unprecedented period.

We're also planning to make more Learning & Discovery content available online, some exclusively for members, so you can use the lock-in to pick up a new skill and learn more about beer and pubs.

One way to find which pubs and breweries are operating in one form or another is by using the new search facility on **WhatPub** (website www.whatpub.com), which shows, as of mid June, getting on for 70 such outlets for the Bristol & District CAMRA branch area. There are also three for the Weston-super-Mare sub-branch area, including the recently opened Pinkers Craft Brewery. And in the Bath & Borders CAMRA branch area there are more than 20.

Another option is to use the new CAMRA **Brew2You** facility (website www.brew2you.co.uk and also available from there as downloadable app) to search for local beer, cider and perry available to order by delivery and/or collection.

Help support the industry by shopping local. Keep tabs on who is doing what using WhatPub, Brew2You or the CAMRA and SIBA initiative **PullingTogether** by visiting the website at www.camra.org.uk/pullingtogether.

Keep safe, keep well, and when confused about the message from the government, err on the side of caution!

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The Emergency Bristol Beer Guide

Compiled by Tim Webb

Whatever else is happening to the brewing industry during the COVID-19 response, it seems clear that only about one-third of the UK's independent breweries are functioning currently, which makes those based in the City of Bristol particular heroes, as all bar one of our 14 production breweries have stayed in the game.

Indeed, ten of the City's brewers are supplying beer to the whole of the UK mainland, so this might be an opportune time to send beer packages to friends, relations and fellow beer geeks in less well served parts of the country. Put your mind to it, and you could even send them just shy of 100 different Bristol-brewed ales. Here's how.

ARBOR: Selling 11 different beers cases of 12 x 1-pint cans. Free delivery within 3 miles of the brewery (BS5 0HQ), or by courier to the rest of mainland UK. Order and pay online via www.arbor-ales-online-shop.myshopify.com.

BRISTOL BEER FACTORY: Selling 8.5-pint "mini-tins" of 4 different cask-conditioned ales, plus 4 other ales in 12-packs of 500 ml bottles. Pick-up from brewery tap room (Tu-Sa 12.00-18.00) or delivery by courier to all of mainland UK. The cask ales can also be ordered in 36-pint bag-in-boxes for pick-up only. Order and pay online via www.bristolbeerfactory.co.uk.

CROFT: Selling five ales in 500 ml bottles, 440 ml cans or 8-pint tins. Also selling beers from other City of Bristol breweries. Free delivery on orders over £20 to BS1-9; or on orders over £20 to the rest of mainland UK. Order and pay online via www.thebeervan.com.

DAWKINS: Selling 13 beers in all, 2 cask-conditioned and 7 others in 2-pint, 4-pint and 5-litre containers, plus 8 bottle-conditioned beers in 12 x 500 ml cases. Also 20-litre bag-in-box and 40-litre firkins on request. Free delivery within Bristol on orders of £25 or £50 depending on location, or by courier to the rest of the UK mainland. Order and pay via www.dawkinsales.com.

FIERCE & NOBLE: Stocks are low but they are set to brew again. Mostly selling 1-litre glass re-usable growlers and 500 ml cans. Free delivery within Bristol and courier delivery to the rest of the UK mainland. Order and pay online via www.fierceandnoblebrewery.myshopify.com.

GOOD CHEMISTRY: Selling 5 ales, 3 in 5-litre bag-in-a-box, 1 in 5-litre mini-keg and a stock of Baltic Porter in 12 x 440-ml cans. Delivery on Friday to BS1-BS8 (Clifton only); or pick-up orders from the brewery (Th 12.00-14.00) or their pub (Th 14.00-17.00). Order and pay online via www.goodchemistrybrewing.co.uk.

INCREDIBLE: Selling 7 different beers in 6 or 12 x 500 ml cases, mixed. Free delivery within 10 miles of the brewery (BS4 5RG), including Bath; and weekly despatch to UK mainland for £8. 6 or 12 x 500 ml bottles. Order and pay online via www.incrediblebrewingcompany.com.

LEFT HANDED GIANT: Selling 5 beers in 4 x 440 ml cans and 6 others in 5-litre mini-kegs. Pick up orders from the brewery (Fr-Sa 12.00-20.00). Free delivery to Bristol (min. £20), or by courier to all mainland UK (min. £30). Order and pay online via www.lefthandedgiant.com.

LOST & GROUNDED: Selling 6 beers, mostly in 12 x 440 ml cans, with one also in 5-litre mini-kegs. Free delivery to parts of Bristol; and (min. order £50) by courier to the rest of mainland UK. Order and pay online via www.lostandgrounded.co.uk.

MOOR: Selling around 12 different beers, mostly conditioned in 330 ml cans, 4 in 5-litre mini-kegs. Collection from the brewery (Mo-Fr 09.00-17.00; Sa 11.00-18.00). Free delivery (min. order £25) to most parts of Bristol, or (min £50) by courier to the rest of mainland UK. Order and pay online via www.moorbeer.co.uk.

NEW BRISTOL: Selling up to 8 tank or cask beers in 3.5-pint containers. Local delivery only. Order and pay online via www.newbristolbrewery.myshopify.com.

TAPESTRY: Selling 5 beers in 1-litre containers or 5-litre mini-casks. Collection from the brewery (We-Th 16.00-21.45; Fr-Sa 12.00-21.45); or free delivery to parts of Bristol (Th-Fr). Also beer and fresh-cooked sourdough pizza via Deliveroo (We-Sa 16.00-21.45). Order online via www.tapestrybrewery.com.

WIPER & TRUE: Up to 6 different beers available, mostly cases of 12 x 440ml cans, with some 5-litre mini-kegs. Free delivery to most of Bristol area, or by courier to all mainland UK. Order and pay online via www.wiperandtrue.com.

The three stand-alone brewpubs appear to be out of action for the duration – **Brewhouse & Kitchen**, **King Street Brew House** and **Zerodegrees** (although the former has traded occasionally). Of the production breweries, only **Little Giant** is not supplying, its website suggesting it sees itself more as a marketing platform for a specific design of nanobrewery.

Tim Webb

*The is one other we could mention: **Basement Beer**. This was introduced as a new brewing venture in the last edition of Pints West, but we have been unable to bring you any news of it for this edition. Ed.*

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The above is the situation as it was believed to be about a week or two into June. It is of course subject to change, so check with each brewery for availability.

The above is also just a reflection of the breweries in the City of Bristol. There are plenty of others operating in the wider Bristol & District CAMRA branch area, including Weston-super-Mare, and the Bath & Borders area.

More details about many of these breweries, both within the City and further afield, can be found in the pages that follow, as well as of some of the pubs that are open for takeaway of their beers.

How to find pubs and breweries offering delivery or takeaway services using WhatPub

It couldn't be easier! First access WhatPub at www.whatpub.com.

In the search box start typing in the area you are interested in, such as the name of a town or city, leaving ticked the new box labelled "Only show venues offering takeaway or other additional services during closure period."

To find all such pubs and breweries in one of our CAMRA branch or sub-branch areas, type in "Bristol & District (CAMRA)", "Weston-super-Mare" or "Bath & Borders (CAMRA)". As you start typing, suggestions come up which you can click on, so you may not have to type the whole thing. You can of course search for pubs and breweries in any part of the country.

All the pubs and breweries found will then be displayed, any of which can then be selected and looked at in more detail.

Although subject to change, below are the places (as at mid June) you are likely to find when performing the above searches.

Your help would be appreciated

Please help keep WhatPub accurate by submitting any updates or extra information of which you become aware, particularly regarding any pubs or breweries offering delivery or takeaway services that are not yet listed (or indeed any that have been listed incorrectly). You can



do this through the WhatPub website www.whatpub.com (look for "Submit Updates" in any given pub or brewery's entry) or by emailing the information to whatpub@camrabristol.org.uk.

Bristol & District (CAMRA)

Apple, Welsh Back, Bristol
Arbor Ales, Easton Road, Easton, Bristol
Bag Of Nails, St Georges Road, Hotwells, Bristol
Bath Ales, Hare House, Southway Drive, Warmley
Beer Emporium, King Street, Bristol
Beerd Bristol, St Michael's Hill, Kingsdown, Bristol
Bottles & Books, Gloucester Road, Horfield, Bristol
Bridge Inn, Passage Street, Bristol
Bristol Beer Factory Tap Room, North Street, Bedminster, Bristol
Butcombe Brewery, Cox's Green, Wrington
Cheddar Ales, Winchester Farm, Draycott Road, Cheddar
Chums, Chandos Road, Redland, Bristol
Clevedon Brewery, Tweed Road Industrial Estate, Clevedon
Croft Ales, Upper York Street, Stokes Croft, Bristol
Crown Inn, Bristol Road, Keynsham
Dawkins Brewery, Lawnwood Road, Easton, Bristol
Drapers Arms, Gloucester Road, Horfield, Bristol
Fierce & Noble, Mina Road, St Werburghs, Bristol
Good Chemistry, William Street, St Phillips, Bristol
Good Measure, Chandos Road, Redland, Bristol
Great Western Brewing, Bristol Road, Hambrook
Green Man, Alfred Place, Kingsdown, Bristol
Gryphon, Colston Street, Bristol
Hare On The Hill, Thomas Street North, Kingsdown, Bristol
Horseshoe, High Street, Chipping Sodbury
Incredible Brewing Company, Broomhill Road, Brislington, Bristol
Kask, North Street, Bedminster, Bristol
Kings Arms, St Georges Hill, Easton-In-Gordano
Langton, Langton Court Road, St Annes, Bristol
Left Handed Giant, Wadehurst Industrial Park, St Philips, Bristol
LHG Brewpub, Compressor Building, Hawkins Lane, Bristol
Lost & Grounded, Whitby Road, St Annes, Bristol
Lyons Den, Regent Street, Kingswood
Merchants Arms, Merchants Road, Hotwells, Bristol
Moor Beer, Days Road, Bristol
Moorend Spout, Union Street, Nailsea
Nailsea MicroPub, Ivy Court, High Street, Nailsea
New Bristol Brewery, Wilson Street, St Pauls, Bristol
Old Bank, High Street, Keynsham
Olde Inne, Westerleigh Road, Westerleigh
Orchard Inn, Hanover Place, Spike Island, Bristol
Oxford, Oxford Street, Totterdown, Bristol
Plough, High Street, Congresbury
Port, The Precinct, Portishead
Portcullis, Wellington Terrace, Clifton Village, Bristol
Pump House, Merchants Road, Hotwells, Bristol
Railway, Station Road, Clutton
Ring O' Bells, The Street, Compton Martin

Ring O' Bells, Upper Road, Hinton Blewett
Robin Hood, St Michael's Hill, Kingsdown, Bristol
Rose & Crown, Wotton Road, Rangeworthy
Rose Of Denmark, Dowry Place, Hotwells, Bristol
Seamus O'Donnells, St Nicholas Street, Old City, Bristol
Seymour Arms, Bath Road, Blagdon
Shakespeare, Henry Street, Totterdown, Bristol
Siren's Calling, Newfoundland Way, Portishead Marina, Portishead
Small Bar, King Street, Bristol
Snuffy Jack's, Fishponds Road, Fishponds, Bristol
Swan, High Street, Winterbourne
Tapestry Brewery, Totterdown Bridge Industrial Estate, Bristol
Two Belly, Whiteladies Road, Clifton, Bristol
Victoria Ale House, Southleigh Road, Clifton, Bristol
White Horse, Bristol Road, Hambrook
White Lion, Church Road, Yate
Wiper & True, York Street, St Werburghs, Bristol
Wooden Walls, Broad Street, Staple Hill

Weston-super-Mare

Black Cat, High Street, Weston-super-Mare
Epic Beers (Pitchfork Ales & 3D Beer), Wick Road, West Hewish
Pinkers Craft Brewery, Oxford Street, Weston-super-Mare

Bath & Borders (CAMRA)

Abbey Ales, Camden Row, Bath
Beercraft, Argyle Street, Pulteney Bridge, Bath
Claremont, Claremont Terrace, Camden, Bath
Duke of Cumberland, Edford Hill, Holcombe, Radstock
Electric Bear, The Maltings, Locksbrook Road, Newbridge, Bath
Griffin, Milk Street, Frome
Hollies, Westbury Leigh, Westbury
Horse & Groom, Alfred Street, Westbury
Kettlesmith Brewery, Greenwood Industrial Estate, Bradford-on-Avon
King William IV, Tunley, Radstock
Masons Arms, Marston Gate, Frome
Mill, Rode, Frome
Old Ham Tree, Ham Green, Holt, Trowbridge
Packhorse, Old School Hill, South Stoke, Bath
Redan, Fry's Well, Chilcompton, Radstock
Richmond Arms, Richmond Place, Lansdown, Bath
Ring o'Bells, Widcombe Parade, Widcombe, Bath
Rising Sun, Grove Street, Bath
Seven Stars, Bradford Road, Winsley, Bradford-on-Avon
Stag Inn, High Street, Hinton Charterhouse
Swan Hotel, Church Street, Bradford-on-Avon
Twisted Brewery, Commerce Close, Westbury
Wheatsheaf, Combe Hay
White Hart, Lane End, Corsley

WhatPub and the Good Beer Guide

March 2020 was an eventful month for everyone in many respects, very little of which was positive. In terms of the beer and pubs, the month started with the selection meeting to choose the branch's entries for the 2021 *Good Beer Guide* and ended with all pubs across the country closed for the foreseeable future. At the time of writing there is no definite date on which pubs will be able to reopen their doors to customers, but there is hope that some pubs at least will be able to reopen early in July. Maybe it will only be pubs with outdoor facilities to begin with, but eventually we will see some return to normality, even if it is a so-called "new normal" with some social distancing in place, reduced capacities and increased hygiene provisions.

During the current crisis a number of pubs and breweries across the country have found ways to supply thirsty customers with beer either by a delivery service or by safely social-distanced take-away facilities. Many of these pubs and breweries have been able to supply beer in draught format, thus enabling those who prefer not to buy their beer in supermarkets to obtain draught beer throughout this difficult period. CAMRA was very quick to enable pubs and breweries who were able and willing to provide additional facilities to be flagged as such on **WhatPub** (web address www.whatpub.com). These additional facilities can include anything from operation as a local shop to the supply of take-away beer and other drinks, or a delivery service of some description. At present when you search on WhatPub for pubs in a particular area the default is to search only for those pubs that are providing some facilities, although you can still search for all pubs by unticking the "only show pubs offering takeaway or other additional services during closure period" box on WhatPub's front page.

To date there are getting on for 90 pubs and breweries in the Bristol & District and Bath & Borders areas that have been flagged as providing additional services, brief details of which are shown on the outlet's WhatPub entry. Hopefully there will be at least one close to where you live, or at least one that is able to deliver to you. If you haven't already found somewhere to buy some draught beer have a look at WhatPub and support a local pub or brewery in these difficult times for them. We are relying on pubs and breweries and customers to let us know if they are providing additional services, and there may well be some we don't know about. So if you do know of a pub or brewery that is operating in some format during the current pandemic, and it is not already featured on WhatPub, please let us know by filling in the feedback option on the pub's WhatPub page or by emailing a message to whatpub@camrabristol.co.uk and we will update the pub's details.

When pubs are able to reopen the maintenance of the WhatPub database will be a considerable task and every branch across the country will be relying on CAMRA members and non-members who

visit pubs to provide information to local branches who will be responsible for keeping the information up to date. So please continue to send in updates when happier days return and you are finally allowed to drink in (or at least outside) your favourite pubs again.

In terms of the 2021 *Good Beer Guide* (GBG) which I mentioned at the start, the usual publication date of September has been pushed back to 29th October 2020, although this date is being kept under review and will depend on the timetable of when pubs reopen. Of

course there is a chance that some of the pubs selected for the 2021 GBG will sadly not reopen, or they reopen with different opening and closing times, or with changes to facilities or beer range. As soon as pubs do start to reopen, please could all members who kindly provided me with a survey of a pub's WhatPub entry for the GBG selection process try to check with the pub(s) that they surveyed if there are any changes to report, particularly in terms of hours of operation and beer range. This will give us a chance to submit reserves if some pubs do not reopen and to ensure that each pub's GBG entry is accurate. You can email any changes to me at marting1@sky.com. When the 2021 GBG is published we will arrange a local launch as usual in a pub, so keep a look out for details of this launch.

In the meantime enjoy your beer deliveries and take-aways and I hope to see you at a pub in the not too distant future.

Martin Gray
Good Beer Guide coordinator



My top lockdown beers

One of the great things about having a bunch of local breweries that refused to bow to COVID is that, despite lockdown, it has been possible to sample more than 100 locally made beers. In fact I reckon that personally I have sampled more Bristol-brewed beers in the last three months than I would normally try in a year or two.

I had my first light, hoppy and hazy beers from **Tapestry**, delivered with a freshly baked sourdough pizza and nodded approval.

Then there is **Pinkers** of Weston-super-Mare, possibly the only brewery in the UK to launch during lockdown, whose oddly named *Funky Punch* (4.7% ABV) is neither punchy nor full of funk, thank God, but shows remarkable promise as a sound, hoppy-enough, malt-driven pale ale that improves with keeping – always a good sign.

From **Moor**, which has rebranded its canned beers during the lockdown as "Live Beer", ahead of the curve as ever, it was good to see the *Hoppiness* (6.5%) back, which has to be one of the best UK-slanted American IPAs in the business, and to enjoy their relatively restrained but all-bases-covered *Stout* (5%).

I have written about the gravity version of **Lost & Grounded's Keller Pils** elsewhere (see 'Going for a beer ... at home' on page 45) and notice that a lot of local brewers are using this form of dispense in their new, nationwide home-delivery services.

However, the real eye-opener was the excellence of **Good Chemistry's Common Thread** (4.2%) pale ale when served from a bag-in-box, keeping it spritzy but with a cask-conditioned edge. I might even have dubbed this the beer of the lockdown had it not been for *Becoming North* (6%), their beautifully balanced yet assertive Baltic porter, despite its incongruously pink-labelled can. Ignore the sell-by date, its quality is such that it should stay good till the New Year at the earliest.

The other beer that just plain cheered me up was **Left Handed Giant's** pale ale brewed with Nelson Sauvin hops from New Zealand, which I will be sure to buy in once more when it is back on their list.

Having balanced my favours as evenly as I can, next on my list of try-outs will be **Incredible Brewing** and **New Bristol**, both of which have clearly been busting a gut to stay around during these maddening times.

Tim Webb

Bristol & District Pub Of The Year



The wider events relating to COVID-19 have made this a rather strange time when it comes to branch Pub Of The Year. Normally a high profile announcement would have been made in March after the conclusion of the judging phase, however as all pubs were closing for the foreseeable future, doing it then seemed a bit of a wasted opportunity for the winners. The lockdown has at least started to ease and fortunately the branch winner and runner-up have at least partly opened for off sales, so we are pleased to now be able to announce the results. The winner of Bristol & District branch Pub Of The Year 2020 is Snuffy Jack's Ale House (Fishponds) and the runner-up is The Good Measure (Redland). Congratulations to them both on their success in what has unfortunately turned out to be exceptionally difficult days for the pub trade. Please drop by and give them your support when possible!

Winner: Snuffy Jack's Ale House

Leanne Jones of Snuffy Jack's said: "I was absolutely floored by news that Snuffy Jack's Ale House has been voted Bristol & District's POTY. We'll be missing out on our annual beer festival for Snuffy's third birthday mid-June, so this award gives us something else to celebrate once we may return to the pub! One of the reasons why Snuffy's is so unique is that no day is ever the same. In addition to the constantly changing beer menu I work really hard to create a welcoming and inclusive atmosphere. It's true that beer really does bring people together and this is something that we've been able to continue, even though the pub is temporarily closed, through a WhatsApp group for banter and two weekly Zoom calls. I grew up in a small town in Shropshire with a population of 1000 people; there were six pubs



Pre-lockdown crowds at Snuffy Jack's Ale House

(photo by Richard Brooks)



and two breweries so it goes without saying that beer has always been a passion! Massive thanks to Johnny Fallon and Dave Sibley for bringing Snuffy's to BS16 and rekindling that love of beer, taking me on as manager, then presenting the opportunity to buy the business. To receive such an award within 12 months is amazing and I must also extend thanks to the team, especially my secret weapon Liz! This year has presented some challenges, but we're thrilled to be open once more for a few hours on Thursday evenings for your weekend beer needs. In the coming months we will be making some small changes to seat people more comfortably and works have started to improve the toilet area. Cheers for everyone that voted for us; we look forward to raising a glass with you soon!"

Runner-up: The Good Measure

On receiving the news that The Good Measure is branch runner-up Kelly Sidgwick of Good Chemistry Brewing said: "Wow! We're so excited that The Good Measure has been voted runner-up Pub Of The Year! We worked really hard to open the kind of pub all of us would want to hang out in, and thanks to Will, Martyn and Dave for building a great local community, running some brilliant, inclusive and fun events, and of course keeping excellent beer; it looks like we've achieved that! Thank you to all our customers; we can't wait to welcome you back as soon as we're allowed – a pub is nothing without the people inside it. And thank you so much to all the CAMRA members who nominated us in the first place, and then gave us strong scores in the voting round. There are some great pubs in Bristol, so to be amongst the finalists in only our first year of pouring pints is a real achievement, and testament to the great work our experienced team put in to make The Good Measure what it is. Thanks again and we look forward to being able to celebrate properly soon!"



Will Kidner at The Good Measure

Holding presentation events and other gatherings is not really possible yet. However when the situation does improve sufficiently for them to be allowed, the branch will arrange to visit for a beer and to present certificates to both pubs.

Richard Brooks

The Orchard Inn

providing great cider during lockdown

The Orchard Inn, located in Hanover Place near the Harbourside, has long been considered one of the best pubs in Bristol for cider, and has even been crowned CAMRA's cider pub of the year. It does good beer as well, mind. It is run by Stephanie Iles and Sam Marriott. Stephanie tells us how they've been faring during lockdown.

"We have been offering our farmhouse ciders and a select few keg (mainly Arbor) and cask beers for takeaways (at a discounted price compared to when we were open) along with locally sourced cheddar cheese and snacks.

"We have also been offering delivery twice a week to postcode areas BS1 to BS10. We've enjoyed being able to continue providing the service for our community and still having that interaction with our customers during these strange and for many lonely times. We have donated the proceeds of two casks of real ale to Urgent COVID-19 appeal launched by NHS Charities Together. Sam and I are now very much looking forward to reopening the doors, getting back up and running and looking to the future.

"We've had quite a range of ciders available, rotating them weekly. Lots from Hecks, Harrys, Tricky, Iford, Wilkins, Rich's, Worleys and Pulpit. We've had a couple of perries from Hecks too.

"The cider-makers have been really supportive of what we have been doing here, continuing to deliver to us and keep us stocked up!



"We also did an Instagram live chat with Gabe Cook the 'Ciderologist' to talk about the pub and how we have been keeping things going during lockdown.

"The cider community has always been a friendly and inclusive place, but it has especially pulled together doing this uncertain time and we are grateful to be a part of it."

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News and views from Bath Ales

Strange times, strange days, strange nights – where will it all end? Who would have thought that this edition of our illustrious multi-award-winning magazine would be an online-only version? Not only that, some of you may not have had a chance to pick up a shiny copy of the Spring edition; if not I hope you have been able to dial up the online version via the branch website.

However, life goes on at Bath Ales where brewing continues, albeit in a reduced capacity, but beer is available from the online shop at bathales.com and supermarkets. They are still brewing and bottling, but on a single shift each day, so approximately 500 barrels of beer a week are produced. The range is *Dark Side*, *Gem*, *Lansdown* and *Wild Hare*. Cask *Gem*, available in five-litre micro-casks, is also available to order while stocks last. The online shop has been very busy with sales up 200%, and pick-up from the brewery is possible, as well as home deliveries. Bath Ales are not supplying on-trade, but continue to supply *Gem*, *Lansdown* and *Wild Hare* to Morrisons, Sainsbury, Tesco and Waitrose.

Head brewer, Georgina Young, hosted a virtual 'meet the brewer' event on Wednesday 27th May at 7pm, comprising an interactive, guided beer-tasting live on the Bath Ales Facebook page. See the separate article for my impressions.

Like many other organisations Bath Ales has launched an initiative enabling its customers to say 'thanks' to those who deserve it most, by gifting them a pint. Anyone who wants to thank a key worker, or a local hero who has helped them in these difficult times, can now buy them a pint voucher, which can be redeemed as soon as pubs reopen. Check the website for details. And for every pint bought, St Austell Brewery's Charitable Trust, which includes Bath Ales, will also match and donate £4.50 to NHS Charities Together.

For those of you who were looking forward to this year's celebratory Harefest this month (June), for obvious reasons it has been postponed until at least September, perhaps later.

In the last issue of *Pints West* I mentioned a charity collaboration between Bath Ales and Blackpit Brewery of Buckingham to brew a special limited-edition pale ale, in support of Brewgooder's Global Gathering campaign. The result was *Good Hare Day*, a 4% pale ale,

with refreshing orange and citrus notes, and a long hoppy finish. Unfortunately, the actual tap room launch of 'Good Hare Day' on Friday 20th March, as with all subsequent similar events in the UK, had to be cancelled. All the proceeds raised from Global Gathering Days across the world were due to go directly to the Brewgooder Foundation to provide access to a safe source of clean water for thousands of Malawians.



Many of you will have heard of the untimely death of St Austell brewing director Roger Ryman (pictured), the man behind *Tribute* and *Proper Job*, beers which put St Austell brewery firmly on the map. In this issue you can read glowing tributes to him from St Austell and our own Tim Webb. I first met Roger during the takeover of Bath Ales by St Austell in 2016, when he had the foresight to allow Bath Ales to continue brewing in their own way and grow successfully. He also spent quite a bit of time in Hare House for the next two years, where he was instrumental in overseeing the installation and commissioning of the new brewery. I found him a friendly person with a calm and unassuming manner, ready to talk about beers and breweries to anyone, and as well as that, a like-minded, keen cyclist. He will be missed not only by the people at St Austell and Bath Ales, but also the greater brewing community.

Roy Sanders

View the Brewer

In an increasing trend across the business, Bath Ales head brewer, Georgina Young (known as George), invited viewers to tune in to the Bath Ales Facebook site for an informal sip-along session of four of Bath Ales' core range. Even though I am not a Facebook member/friend/slave, I was able to get access after a couple of false starts. Apparently the session got off to a dodgy beginning, but I missed that and caught the tail end of the potted history of Bath Ales, now in its 25th year. The hour-long session was very enjoyable and George came over very well, passionate about beer with an emphasis on cask. Although the beer samples came from bottles (the session was filmed from George's Bath home) the tasting notes were very informative, and a lot of new and surprising additional information was forthcoming. For instance, all Bath Ales' bottles contain gluten-free beer, due to the enzyme treatment employed after fermentation.

Wild Hare was the first beer to be sampled, the popular bottled pale ale brewed with First Gold hops and pale malts. *Wild Hare* is the only Bath Ales beer actually accredited gluten-free by Coeliac UK, because the accreditation process is intensive and very expensive. Next up was the award-winning flagship brew *Gem*. (As mentioned in the last issue, *Gem* was awarded Silver in the best bitters category of the South West regional Champion Beer of Britain judging.) During the *Gem* tasting, George included detecting flavours such as sherbet and cut grass. Personally, I have to say I didn't get any of that. Food matching tips were also suggested, and for *Gem* it was wild chicken, stews and barbecued meat.

George also touched on the new(ish) brewery, designed by the late Roger Ryman, director of brewing at St Austell (see elsewhere in this

magazine for tributes to him). Darren James, senior brewer at Bath Ales, was also involved from the start. When everything is back to normal, the potential output of the brewery is 50,000 barrels a year.

Lansdown, Bath Ales' take on a West Coast IPA, came next, this favourite of mine being conceived by senior brewer, Darren James. The additives of crystal rye, wheat and oats, and a medley of Mosaic, Simcoe, Sultana and Styrian Dragon hops create a complex and tasty IPA. Suggested food matching was Thai food and curries.

The last beer to be tasted and dissected was *Dark Side*, born as *Dark Hare* in 2008, again designed by Darren. As befits a stout, lots of malts (roasted, chocolate and some crystal) together with Fuggles and Willamette hops, and additives of roasted barley and cocoa nibs, make for a satisfying dark beer, especially popular with many CAMRA members when found in cask (*Dark Side* is usually found as keg, but every now and then it appears in cask, such as for festivals, pub special occasions, etc). And that was it, an informative and fun programme given by someone with a lot of brewing and tasting experience, frank comments, good humour, and who is a natural in front of camera (no pun intended).

Roy Sanders



St Austell Brewery pays Tribute to Roger Ryman

St Austell Brewery is sad to announce that its brewing director, Roger Ryman, passed away peacefully recently, aged 52, following a brave battle with cancer.

Roger, who led St Austell's brewing team for over two decades, played a leading role in the company's growth and success. Since joining the brewery, he had been responsible for transforming the family brewery's portfolio of brands – including its three flagship beers, Tribute Pale Ale, Proper Job IPA and Korev Cornish Lager.

Roger's first original brew when starting at the brewery in 1999 was Daylight Robbery – a short-term seasonal beer to celebrate the upcoming total eclipse of the sun. Due to its phenomenal popularity, it went on to be relaunched as Tribute – the brewery's first truly national beer and long-standing flagship brand.

Kevin Georgel, chief executive at St Austell Brewery, said: "We're devastated to have lost Roger – a much-loved friend, and highly respected colleague. All of our thoughts are with Roger's wife Toni, his father, two sisters and wider family, at this terribly sad time.

He continued: "Roger was a world-class brewer and a leader in his field, who we were incredibly lucky to work alongside. Passionate about people, he played a huge role in nurturing and developing young talent, both in our business and throughout the brewing industry. The growing reputation and quality of our beers, since Roger joined St Austell Brewery in 1999, is testimony to his hard work, leadership and passion. He will be sorely missed by all who knew him and worked with him."

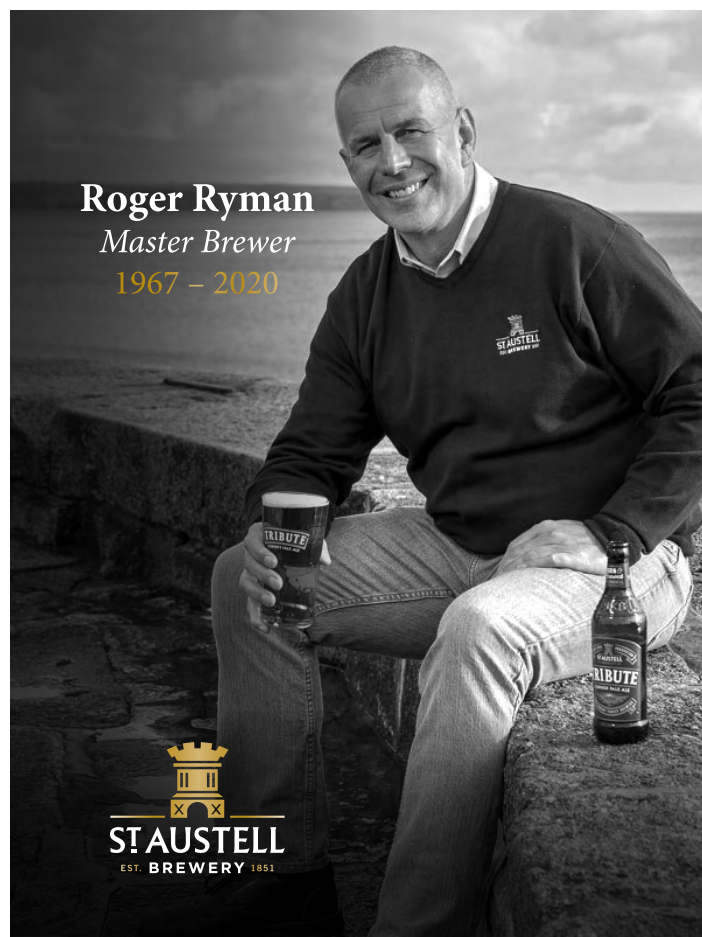
James Staughton, president of St Austell Brewery, who worked with Roger for 20 years, said: "I recruited Roger in April 1999, and he immediately wowed all of us with his passion for beer and brewing within minutes of his interview starting. The job of head brewer was already effectively his, right there and then – we need not have seen anyone else. He was the breath of fresh air our brewery so desperately needed at the time.

"He has left us all with a legacy that we will nurture and build on, as a mark of our respect for Roger and in remembrance of him. A brilliant, talented brewer and a great friend."

Before his days at St Austell Brewery, Roger had formerly worked at Maclay & Co in Scotland and Newcastle Breweries. He was twice awarded Brewer of the Year, by the British Guild of Beer Writers in 2006 and the All Party Parliamentary Beer Group in 2009. Roger held the IBD

Master Brewer qualification, and was elected a Fellow of the Institute in 2014.

In addition to his role in Cornwall, Roger also oversaw production at Bath Ales' Hare Brewery, which St Austell acquired in 2016. He oversaw the complex project of building a new state-of-the-art brewery. Hare Brewery, which opened its doors in 2018, is home to some of the most sophisticated and technologically advanced brewing and packaging facilities in the south west, putting Bath Ales on the map.



Roger Ryman RIP *by Tim Webb*

The death of Roger Ryman is a great loss to British brewing. Roger was only 52 and had much more to offer the world. He was one of a small handful of brewers who had made it to the Board of their brewery, and was one I would count as a friend, not simply an occasional drinking companion, or work contact.

He was a huge influence at St Austell, moving its brewing forward forty years and helping the business become the Adnams of the West, before going on to be perhaps the best heritage brewery in the country.

To create a crisp, assertive "Cornish IPA" in the county more famed for what he termed the "something and nothing beer" Doom Bar was not just brave, it was a sign of clear strategic thinking. The evolution of Tribute involved asking St Austell's then regular malt supplier, Tucker's, to prepare a malt differently from any other at the time. The fact that they did so, because Roger thought it was right, was a huge mark of respect.

Back in 2012, when Stephen Beaumont and I wrote the first edition of *The World Atlas of Beer* it was Roger I approached to help populate the all-important "brewers' decisions" part of the "From Grain to Glass"

figure, illustrating the common themes and differences across the brewing process, for breweries of all sizes.

When we launched that edition in the US, I told him I needed a beer to take to a tasting at an influential New York radio show, to illustrate modern UK brewing prowess, knowing that American beer critics at the time considered British beer to be kind-hearted but simple. He gave me a 75cl bottle of Smugglers Grand Cru, an experimental barley wine created recently in the pocket-sized in-house kit he had been gifted to try out new ideas. At 13% ABV, its multi-layered complexity silenced a sceptical tasting panel, one suggesting it was something ancient and Belgian I had taken from my cellar at home and relabelled.

The last proper conversation we had was after we met accidentally at a pub-hotel in Charlestown, where I was staying on business. By coincidence he was hosting a dinner for a dozen Cornish barley farmers, who he had persuaded not just to contract with their local brewery but to agree to display field-side signs, each indicating that theirs was a farm that grew the barley for St Austell beer. The nicest of nice touches.

The UK beer business will be smaller for his passing.

Lockdown news from LHG

Left Handed Giant (LHG) supremo Bruce Gray has posted two illuminating blog posts on their website during the COVID-19 pandemic: the first one, about a month into the lockdown, detailed the initial financial hit they had taken; the second one, about a month later, provided an update on the financial situation and an initial indication of their plans for the future. I will not dwell on financial matters here, other than to say that they have had to adapt rapidly to find new revenue streams to mitigate the loss of income associated with the closure of their bars (the LHG Brewpub at Finzels Reach and Small Bar on King Street) and the disappearance of most of their trade custom.

With the national closure of bars/pubs, the focus has been on direct sales of packaged beer in cans and mini-kegs via their on-line shop; with their loyal (and thirsty) customer base in Bristol being the main target. Initially they established a bicycle courier service to provide free local deliveries, but it soon became clear that they could not keep up with demand; so, they moved over to using their own vans. Free local delivery is available from Wednesday to Saturday for a minimum order of £20, with same-day delivery for orders placed before 2pm. National delivery, via Parcelforce, is free for orders of £30 or over.

During the first two months of the lockdown, brewing/packaging operations have continued at the St Philips brewery, whilst the Finzels Reach brewery has been closed. With the possibility of initial reopening of bars/pubs in July, consideration is currently being given to increasing production to cater for this by recommencing brewing at Finzels Reach. Small Bar reopened at the beginning of June for take-away beer on Thursday, Friday and Saturday from noon until 9pm, with Wings Diner in attendance to provide their Asian fried chicken via a 'cluck-and-collect' service. The iconic Brewpub has also just reopened for take-away beer on Friday and Saturday between noon and 9pm, almost a year to the day since they first opened, with Mission Pizza in attendance for the collection of pre-ordered pizza.

Despite these uncertain times, LHG are still looking to the future and they have recently announced plans to consolidate all their operations at the St Philips site into the larger Unit 3, which currently houses the



barrel store, cold store and tap room. They are looking to sell the original brewery in the smaller Unit 8/9 to another brewer needing premises in Bristol and install a new brewery in Unit 3.

Dave Graham



Lockdown news from Wiper & True

Despite the national closure of bars/pubs due to the COVID-19 pandemic, Wiper & True (W&T) have managed to keep brewing at nominal full capacity, primarily to supply their loyal (and thirsty) customer base in Bristol. Following the decision to close the tap room, their initial response was to open a can kiosk at the brewery for take-away beers. This was quickly replaced by an on-line shop to order cans and mini-kegs for free local delivery, which has subsequently extended to provide a national delivery service. They have just reopened the can kiosk, so take-away cans can now be purchased at the brewery from noon until 7pm on Saturday and Sunday in addition to ordering on-line for free local delivery.

As well as brewing their core range, W&T have carried on experimenting during the lockdown and launched their Hop Garden Series; a new range of beers celebrating the beauty of hops. The first release back in April was **Sabro**, a 4.3% pale ale featuring this relatively new hop variety that has taken the beer world by storm,



with this maverick hop bringing pronounced flavours of coconut, lime and pineapple to the party. The second release from the Hop Garden Series, **Idaho 7 & Loral**, a 5.2% pale ale featuring a duo of multifaceted hops, has just been launched; expect flavours of juicy tropical and stone fruit supported by resinous pine from Idaho 7, and herbal, floral and spicy notes from Loral. In addition, their new seasonal beer **Huckleberry**, a 4.8% amber ale, was released last month, featuring notes of blueberry and citrus orange supported by a rich, caramel biscuit base, with balanced bitterness.

W&T took possession of an additional unit in St Werburghs earlier this year, close to the brewery, that is dedicated to barrel-ageing and mixed fermentation. The first two releases from the Barrel Store, a saison and an IPA, are about to be launched, so keep an eye on their social media for further news on this exciting event.

Dave Graham





Good Chemistry remaining positive

Like everyone else in the world, Good Chemistry Brewing's plans for 2020 have had to be ripped up and started again, but Bob, Kelly and the team are trying to remain positive and make the best of the hand we've all been dealt.

At the very start of lockdown, the brewery in St Phillips became a take-away can shop and distribution centre for web orders, but, thanks to the great support of Good Chemistry fans in Bristol and further afield, stocks of canned beer soon sold out, and the shutters were drawn on the brewery and at **The Good Measure**, their pub on Chandos Road in Redland, which briefly became a pick-up point for can orders. Although a mobile canning company had been arranged to visit the brewery at the end of March before the extent of the dangers of COVID-19 became apparent, the hard (but correct) decision was made to cancel the opportunity to put more sought-after Good Chemistry beer into cans, and the brewery and pub staff have been on furlough since the end of March.

The May Day/VE Day bank holiday weekend saw another popular event fall by the wayside, with East Bristol Brewery Trail (EBBT) not taking place for the first time since its inception in 2016. However, not wanting to let COVID-19 completely ruin their fun, many EBBT fans came together on social media under #EBBTathome, enjoying Good Chemistry's new offering of their beer in 'bag in box' (polypin) format. Three beers usually found in cask were available for purchase, which gave everyone the chance to enjoy a pint of draught Good Chemistry beer for the first time in over a month (but what felt like much longer).

If Good Chemistry 'bag in box' wasn't enough, early June saw the arrival of *Kokomo Weekday*, the brewery's most popular beer, in five-litre mini-kegs, allowing fans to enjoy almost nine pints of this session-strength tropical pale ale just in time for the height of summer. *Kokomo Weekday* can be ordered online alongside the 'bag in box' beers, and can be collected at the brewery or The Good Measure, or delivered to most addresses in postcode areas BS1 to BS8 (Clifton only) – see <http://goodchemistrybrewing.co.uk/where-to-buy/>.

But the monthly innovation doesn't stop there, as July will see the installation of their own canning line at GCHQ, as it's clear that packaged beer that people can drink at home is going to be a vital product for any brewery from now on, and it's great news that Good

Chemistry have been able to bring forward their plans to purchase a canning machine of their own. How they're going to be able to follow this with something more exciting in August remains to be seen...

In anticipation of government rules, guidelines and guidance changing as the current situation changes, Bob and Kelly are working on plans to reopen The Good Measure and brewery tap in one shape or form, so, to keep up to date with this news and to find out what great beers you are able to buy and enjoy at home, please check the Good Chemistry website and social media feeds.

Stephen Edmonds

Read Good Chemistry's blog 'Time for a rethink' here:

<http://goodchemistrybrewing.co.uk/2020/06/06/time-for-a-rethink/>

Website: <http://goodchemistrybrewing.co.uk>

Facebook: [goodchemistrybrewing](https://www.facebook.com/goodchemistrybrewing)

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On the road with Croft

While Croft have not been brewing since the onset of Covid-19, and the brewery and tap room remain closed to customers, there is enough stock in the brewery to have made a home delivery service a worthwhile and viable option to keep sales ticking over.

Repurposing the delivery van into The Beer Van (see www.thebeervan.com), brewer Emanuel has been kept busy providing thirsty Bristol drinkers with continuing supplies of Croft ales.

Bottling and canning has continued apace with cans of summer beers *Citrusy Breeze* (3.8%) and *Zestopia* (4.2%) proving particularly popular during the largely sunny spring lockdown. In 500ml bottles, stocks of excellent Belgian-style winter ale *Dark Matter* (5.2%) and best-selling session pale ale *BS2* (4.0%) have also been available.

But of greatest interest to beer lovers pining for their pub pint is 'Cask of the Week'; a freshly tapped cask is decanted into innovative lightweight polyethylene containers, complete with a tap, and loaded aboard the beer van to bring welcome refreshment to home drinkers, often within hours of the order. Offerings have ranged from the aforementioned *BS2*, through American pale ale *Westide* (4.5%) to the sumptuous all-British IPA *Dusk till Dawn* (7%) – a bargain at £12.50 for a five-pint container. Generously making use of the commodious beer van, Croft are also delivering a range of other esteemed Bristol breweries' beers, including Moor and Lost & Grounded, alongside their own. Delivery is free to many Bristol postcodes, with a minimum order of £20, or further afield with a £50 order. And there's a 20% discount for NHS workers. I'll drink to that!

Marty Cummins



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Cheddar Ales

Jem Ham, owner of Cheddar Ales, tells us what he's been doing recently:

"Like many other breweries we have been trading solely on retail and online business since the March lockdown. Luckily we have had a fantastic response from our local community and also had a lot of new customers trying our beers from around the UK. As a result we have managed to trade at around 50% of our normal turnover level or about 35% in volume terms.

"We are opening from 2 to 4pm for collections from the brewery and can't wait for restrictions to be lifted further so we can have a soft opening of our Tap Room that was originally scheduled for April 4th. Tickets originally purchased for the opening can be redeemed against shop purchases or held until our grand launch in the future when safe for us to do so.

"We wish all our fellow brewers a safe and happy return to the new normal whatever and whenever that may be."

A later Facebook post on June 7th had this to say:

"Hey lovely people of Cheddar and surrounding villages, counties, etc – in fact hey to everyone who knows us. Thanks for your continued support through these tricky times and hopefully our beers have brought you some cheer to brighten up your days.

"We are hoping pubs will be open before too long, but until then we are well positioned to keep up the online sales and to receive visitors to our takeaway at the brewery too. We have eight different bottled beers now and usually four or five on draught too.

"We salute each and every one of you who have bought beer from us and supported us during the pandemic. If you haven't bought from us yet, why not? You can even buy gift vouchers for loved ones on top of some fab, local beers.

"Think local, think independent, think sustainable, think simply gorgeous. Think Cheddar Ales."

To visit the online shop, go to www.cheddarales.co.uk.



Dawkins Ales still busy

Owner of Dawkins Ales, Glen Dawkins, reports that both brewery premises (the original in Timsbury near Bath and the more recent one in Easton, Bristol) are busy, and he says he has been amazed at the public response to their home delivery service: "Huge credit to head brewer Will, Paul, Dave, Pete and Faye for putting together a whole new way of working within days of lockdown. We were soon back to producing as much beer as ever, the main difference now being with much more of it going in bottles – a very hands-on process especially with our single-manning safe-working protocols in place. Everyone in the brewing business is fully employed and we've started opening the Brewery Tap (in Easton) for pre-ordered, contactless collections Thursday to Saturday afternoons. Local deliveries can include real draught beer too – we all miss the pub but this is perhaps the closest you'll get for now!"

Glen goes on to report the following...

The brewery has just started delivering nationally via courier at a flat shipping rate of just £6 for two or more cases of bottles which is already proving very popular.

The initial plan was to just brew the core beers but as time has gone on Will has been able to continue innovating with a new recipe version of the *Freebird American Rye*, now stronger and richer in taste with more pronounced hop character, just out in bottles as well as on tap at the brewery. Also being bottled for the first time is the *East Bristol Session Porter*, a rounded, malty 4.1% ABV dark beer. By contrast, the second dark beer now in bottles is *Cascadia's Ghost*, a hopped porter at 5.7%. The name is a reference to the ghost town in Oregon which was the birthplace of the Cascade hop, which many say kicked off the hoppy/blonde phenomenon. Used in a dark beer it provides an intriguing contrast to the roasty malts.

Just before lockdown we attended the annual trade show, BeerX in Liverpool where we were chuffed to win five regional and two national

prizes in the awards held by our trade body SIBA – blind tasting competitions judged by our peers. Testament to our great brewing team. Head brewer Will is due a few weeks well-earned paternity leave and in that time brewing will be in the capable hands of Paul who has been recently promoted to 'Second Brewer'.

Of the Dawkins pubs, it is obviously a wrench to be currently closed for on-trade after nearly twenty years building the business. The **Miner's Arms** and the **Hillgrove Porter Stores** are shuttered, with landlords Donnie and Jamie taking the opportunity to undertake many behind-the-scenes jobs that are so hard to do when open. Recently, the latter's kitchen permanent pop-up Kansai Kitchen has reopened to sell-out weekend orders.

Philo and Suzi at the **Green Man** have had great success by ingenious use of a side window to provide socially-distanced draught beer for customers to take home and even launched a 'Take it Home Cider Festival' on 5th June.



At the **Portcullis** in Clifton Village Paul & Dee are open daily from noon to 6pm for takeouts of draught beer and cider, bottled Belgian beers, bottles of wine and snacks, and keeping very busy.

And elsewhere in Clifton Deacs at the **Victoria Ale House** has been busy on his pushbike delivering real ale to his loyal regulars!

A little far out for most *Pints West* readers, but Glen Dawkins has been isolated up in Edinburgh and has gone 'back to the future' in turning **Steel Coulson Tap**, his pub up there, into a craft beer off-licence. He says, "This is where I started in the drinks trade thirty years ago with the late lamented Bottoms Up chain – I left just before it went Belly Up! – though click & collect was hardly a thing in those dial-up modem internet days! I cannot wait to get back to being a publican but it is just good to 'do what I do' for now; and in selling a surprising amount of draught beer my wee pub/shop has become the biggest customer of the brewery side with regular deliveries by pallet. Offloading those and the extensive refurbishment I'm undertaking here is keeping me fit. Well, that's the theory!"

For both sides of the Dawkins business planning is starting for eventual return to the new-normal. Glen says, "Things will be strange for some time, I think, especially with social-distancing. How will the two-metre rule work? Especially in small pubs like most of ours. We've been through recessions and many pub closures all around us over the years. We've weathered all that and intend to be around for many years yet. Pubs and brewing are in my DNA!"

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The Portcullis, Wellington Terrace, Clifton Village BS8 4LE
The Victoria Ale House, Southleigh Rd, Clifton BS8 2BH
Steel Coulson Tap, Henderson St, Leith, Edinburgh EH6 6BS

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St Werburghs BS2 9YQ

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Love your local – not just in lockdown

The Portcullis in Clifton Village has been our local pub of choice for the past ten years or so. Under five minutes' walk from home, tucked into a Georgian two-level pavement (no. 3 Wellington Terrace), we used to visit this *Good Beer Guide*-listed pub two or three times per week. We felt deeply bereft of good beer, wine and conversation (and the *Times* Quick Cryptic crossword) when it closed for lockdown. Thankfully, licensees Paul and Dee Tanner (pictured) were quick off the mark and have served the community well, keeping the pub open from 12 noon to 6pm daily for takeaways of cask and bottled beers, ciders and more.

After the first tentative week or so, it was clear that demand was high, with some beers often selling out within a day. Prior to lockdown, the pub was usually selling two or three Dawkins beers (*Blonde* and *Best*, and occasionally *Gold*) and a changing range of two or more guests. Draught Belgian beers – *Leffe*, *Delirium Tremens* and *Chouffe* – were also served. Since lockdown, beer sourcing has focused on local breweries and the cask offer has – dare I say it – been even more interesting than usual, still with a choice of three or four real ales at any one time.

Alongside a couple of Dawkins beers, the past ten or twelve weeks have seen beers from breweries including: Moor (several, including their lovely *Stout* early on, and *Nor'Hop* more recently); New Bristol Brewery (*Joy of Sesh* and *Wonderland* standing out); Tiley's from the Salutation at Ham, a treat rarely seen in Bristol; Bristol Beer Factory *Talisman*, *Open Up* and *Fortitude*, and a range of others from Quantock, Exeter, Otter, Fallen Tree, Cheddar Ales and Twisted. All have been on sale at £2.50 a pint.

I have particularly enjoyed the Dawkins still cider, which I'd not tried before and which complements the bottled or canned ciders available. I have always enjoyed the range of Belgian bottled beers on offer, and have taken the opportunity to peruse the regularly updated beer lists on their Facebook page and try some less familiar ones. Petrus Aged Red sour (8.5%) has become my Belgian 'beer of lockdown'.

Takeaways of cask beers and cider are offered in two- and four-pint containers, although customers can also bring their own. There are also cans of Moor beers, bottles of wine and snacks. Queues have often been long, snaking around the terrace at suitable intervals. The narrow entrance has been arranged to support social distancing and contactless payments. In addition to their regulars, Paul and Dee have seen a host of new customers attracted by the takeaway offer; many have said they are keen to come to drink inside the pub when it reopens, which is potentially great for future business.



When open, the pub has a welcoming downstairs bar entered at road level. There is a sunny, narrow front terrace on the raised pavement above with a further cosy seating area inside, and a small rear garden which also catches the afternoon sun. There's often quite a crowd upstairs and down, with regular quizzes, food and film nights. On 20th March (the last open evening before lockdown), we and half a dozen others spread ourselves out, but that's not really a viable model post-lockdown.

The Portcullis will not be alone in facing the challenges of reopening; many Bristol pubs are equally compact and without large gardens, so some will likely open before others, potentially phased over several months. Do please continue to support your local – whether it's a long-standing one, or one you've discovered through innovative takeaway or delivery services – now and while they adjust to the 'new normal'.

We are extremely grateful for the friendship and support Paul and Dee have provided to their regulars and their new devotees; they have even cut out the *Times* Quick Cryptic for us to takeaway with our beers! We will definitely continue to support our local in whatever form they feel able to offer, takeaway or open. We're a bit rusty on silly conversation, but I'm sure we'll soon pick it up again!

Lesly Huxley

Photos are of the last night before lockdown, showing social distancing even then, but illustrating how small the space is.



Butcombe Brewery

making the most of online sales

Bruce Rowland, head of marketing for the Liberation Group and Butcombe Brewery, tells us how things have been going for them during lockdown (for those that don't know the Liberation Group based in the Channel Islands is the owner of Butcombe):

"Online sales have been a really positive thing for Butcombe Brewery. We've been blown away by the local support we've had. As a result, in an effort to support people local to us, we've been offering free delivery on orders of £50 or over to anyone with a BS or TA6 to 9 postcode (see www.butcombe.com/shop). We've received so many lovely comments and pictures of people enjoying themselves. With about 90% of our team furloughed it's only down to our loyal customers that we've managed to keep on brewing so much.

"Our mini-tins (pictured) have proven to be quite successful as well, bringing the pub to your door with real fresh cask ale.

"We've also been rolling out some 'new-look creative'. All our range has had a refresh to give it a more modern feel, link to our Bristol roots and make the bottles stand out. Ranging from clips, bottles, glasses and point-of-sale material.

"*Stateside Session IPA* has been a new edition to the Butcombe family in 330ml bottles and has flown out the door.

"Our bottling plant in Polden has been doing amazing work on a skeleton crew. We've managed to hit a few records with over 100,000 bottles in a week. We've been really lucky to help out quite a number of other brewers with their bottling requirements as well.

"Liberation Brewery has also got a new look and we are just bottling their IPA down in Polden this week.

"We are opening up pubs in the Channel Islands from June 15th so we've been busy brewing to support them including getting all our new point-of-sale material sent over. Also we are seeing things starting to kick in in the UK with a real upturn in interest for pubs reopening. We will be looking to open some sites from next month."

To order your Butcombe beers, go to www.butcombe.com.



Fierce & Noble

'absolutely hectic'

Fierce & Noble – the brewery with the boldly coloured premises which opened in St Werburghs in 2017 – are still brewing.

Operations manager Thomas Rooke reports that things have been absolutely hectic and that they have produced loads of beer and equally sold out of loads of beer! "We have geared the brewery back up to maximum capacity due to the demand of fresh growler fills and cans."

Asked if they had found new markets, he said, "Yes we have begun to distribute direct and further afield.

"We also have three new beers dropping, plus mini-kegs, and we are now also preparing our beer garden so that we can open up safely and fully when the lockdown closes."

Head over to www.fierceandnoble.com for loads of products and info on what's going on with the brewery.



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A few words from Justin Hawke of Moor Beer



Justin Hawke was awarded Brewer of the Year in 2017 by the British Guild of Beer Writers

As people may know we have been brewing and trading through this as best we can. Civilisation was founded because people settled down to grow crops to brew beer, or at least that's what one theory is. Beer was of course also essential as the only safe beverage to drink until modern times. I'm glad we were able to continue operating as an essential service, and give all credit to my team for persevering through scary and uncertain times to not only continue brewing, but to start our home delivery service, which has become truly essential for some. We've also kept the shops open in Bristol and London. Brewing has continued at around 80% of what we were doing to fulfil our online customer orders and to prepare for our brand evolution (more on that below). Thankfully we had all of that work lined up before lockdown.

All of this has been done at great expense and by carefully managing risk. Let's not lose sight of the fact that the vast majority of our trade was selling draught beer to pub customers and importers around the world – all of which ground to a dramatic halt in March. The easy decision would have been to shutter everything, but long term that would be fatal to the business and to our purpose as human beings. As the late, great Neil Peart [drummer and primary lyricist of the rock band Rush] wrote in one of his songs, "Is this living or just existence?" We chose to conquer our fears and go the distance. We have also been extending our charity support by offering *PMA* to NHS workers, who we are proud to pay tribute to.

We are incredibly sad to see pubs shut every day, and really feel for all of the people involved in the industry who have had the ability to decide their fates taken away from them. We very much look forward to pubs reopening again. For those pubs still continuing to offer take away and delivery service we have continued to supply them with casks, kegs and cans. They all need your support, as do we, so thanks for continuing to provide it!

As all of our beer is 'Naturally Conditioned Live Beer', it continues to develop over time and is much more stable than dead, force-carbonated beer. To further extend the freshness, we reduced the storage temperature of the beers we prefer serving freshest. Normally they would be stored at cellar temperature, but we have reduced that to lager temperature post secondary fermentation. This will effectively put the beers to sleep and keep them even fresher for much longer. And takes up a lot of space and costs a lot of money!

Because things have been very unpredictable and because pubs are still not open we have held off on releasing new beers for the past couple of months apart from barrel-aged beers which have come into condition (namely *Scotch Whisky Barrel Aged Double Stout*). A couple other barrel-aged beers are also in the works. However, we have been working very hard on our brand evolution, a project which started last autumn and was due to go live at the beginning of June.

Our cans had a really iconic look and feel to them (which has been much copied recently!). We didn't want to lose any of that, but wanted to make them more clear, striking and impactful. Our great friend and designer (and Bristol based) Ben King from *ichbinben.com* outdid himself as always. You'll easily be able to see that they are Moor Beer, along with the key information about brand name, beer style and ABV. For some reason it is really hard to find that information on many cans these days, not sure why. Our new cans also make a big feature of being 'Naturally Carbonated Live Beer', as well as being vegan friendly. Our philosophy of 'Live Beer' is what we pioneered in the UK 13 years ago. We've now distilled it into an easy and fun concept that people can engage with more than they could with technical terms like unfiltered and secondary conditioning. And as we've always been closely associated with live music and living life to the full through fun events, we feel now is the time to rally around that. We'll be talking about 'Live Beer' much more ongoing!

Another great thing with the new cans is that you can easily distinguish our core range (*All Dayer, Lager, Nor'Hop, Raw, Claudia, Distortion, Stout, PMA, Hoppiness, Old Freddy Walker*) from our limited edition beers, which will start coming out monthly from around August or September. We won't spoil the surprise, but the difference will be very noticeable, yet still cohesive. Once pubs are open properly we'll release our new pump clips and keg badges, which very closely resemble the cans. One thing I slipped in there was our forthcoming beer, *Distortion*, which is a 4.7% session IPA. It is the culmination of our project that started with Alpha and then Beta. Alpha was only about 50% of what we were looking for. Beta got it to about 85%. *Distortion* is the final version, which we're really looking forward to cracking open in July.

The other things you can now crack into are our new mini-kegs. We're starting with a small range (or I should say small for us as there will be four or five to choose from) but will extend it over time to include other core and limited edition beers. As always, we invested in equipment and time so that they are all properly filled. It's important to me that people buy the right product for the right purpose. Whilst there is a bit of theatre and fun to drinking from a mini-keg, and a small economy of scale, they are designed to be drunk within ideally 24 hours of opening because of the way they let air in like a cask. So if you're having a legal gathering where you're likely to consume five litres on a night, then mini-kegs may be the choice for you. If you're stocking up for a long weekend or doing your weekly shopping, then personally I still think cans are best because you can open them as you need them.

Please keep a regular eye on social media @drinkmoorbeer and our website www.moorbeer.co.uk. As things develop we will post updates there. We very much look forward to pubs opening again, and welcoming you back to drink at the Tap. In the interim, enjoy the new cans and mini-kegs. Live life, drink Live!

Online shop: www.moorbeer.co.uk/shop

Lyons Den – still roaring in lockdown

The Lyons Den micropub in Kingswood has refused to give in during lockdown, and endeavoured to maintain a supply of fresh from the tap beer right from the start. Owner Sam Powell has frustratingly had to furlough his manager Steve Parkin and team, but was determined to still offer a service. He was one of the first to offer a beer takeaway service – initially on Friday afternoons only, but recently extended to Saturday afternoons also. The original plan was to sell through existing stock, but demand was strong enough for him to seek out more supplies of fresh beer. Once it became clear that this would be possible, the Friday “sessions” became well established.

This is how it works. In midweek Sam will post a list of available beers on Facebook (like and follow the pub's page to receive notifications). The offering is now usually up to about seven or eight beers – a mix of cask and keg offerings, roughly half and half. There is normally a real cider too, most often Brain Twister from nearby Brislington. You have to buy four pints of any beer that you want in a container supplied by the pub for takeaway only. Strict social distancing applies with a maximum of two customers inside at one time and a queue outside when busy. So far the weather has been more than kind. If it does rain then Sam has ideas on how he might amend the system. Typical prices are £14.50 for cask beers and £17 to £19 for keg. Payment is strictly by card – contactless whenever possible. A small range of canned beer from breweries such as Tiny Rebel, Electric Bear, Lost & Grounded and Good Chemistry are normally available to purchase too.

In the short time that the Lyons Den has been open (the planned first birthday party in early May had to be postponed) Sam has developed a great relationship with the wonderful Tiny Rebel brewery in Newport, South Wales. They have delivered throughout lockdown, resulting in several of their beers featuring every week at the Lyons Den. They have supplied old favourites plus some rare beers, including a genuine one-off “Cake or Die” for the first anniversary of the pub. Sadly, Tiny Rebel have recently decided to temporarily switch all



A first-time customer at the Lyons Den. (Appearances can be deceptive; rest assured minimum distancing was observed.)

production to cans, so these beers will only be around for a short while. Not to despair as Sam will continue to offer beers from the likes of Staggeringly Good, Siren Craft, Bristol Beer Factory, Good Chemistry and Crossed Anchors. Whilst pales and IPAs are extremely popular and dominate the range, other styles including stouts and traditional ales also feature when available.

After some trial and error, Sam is fairly settled on the following opening hours but you are advised to check the Facebook page in advance each week: Fridays 3-6pm, Saturdays 12-3pm.

The picture shows Sam serving a chap who appeared to have stumbled across the service for the first time, and bought eight pints and four cans! Nice one Sam!

As for the future, all small pubs face very serious challenges once allowed to reopen. Sam is likely to maintain some kind of takeaway service but is also working on a few ingenious ideas as to how they might adapt to offer inside drinking. Watch this space! It is this flexible approach and willingness to try so many beer styles that make the Lyons Den stand out (in my opinion) as perhaps the best of a very good group of micropubs that Bristol enjoys having so much. And I live nearby of course! Cheers Sam and thanks.

Vince Murray

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Branch nomination for CAMRA Campaigner of the Year

For those of you who read *What's Brewing* (the monthly newspaper for all CAMRA members) you will have seen in the June edition that Mark Haslam of the Herefordshire branch was awarded the accolade of national Campaigner of the Year, but you may also have noticed that our own Laurie Gibney was one of the small group of finalists.

The branch has long benefited from Laurie's activities and felt the time was right to nominate him for the award. I am sure I speak for many as I offer congratulations on reaching the final!

Laurie's activities are well known to many but as further recognition of his efforts here is an extract of the nomination that the branch submitted which explains his work for 'Mild Time' and BADRAG.

Mild Time took place in CAMRA's Bristol & District branch between the 20th and 24th of November 2019. It was supported by five local breweries who specifically brewed a mild ale and twenty-six pubs who agreed to stock a mild ale. Six pub-based events took place including socials, pub walks and bus trails. Mild Time was publicised with a press release, branch magazine articles, posters, pumpclip crowners and the CAMRA Comms tool to ensure wide participation. It was enjoyed by hundreds of people in and around Bristol. Work started in October 2018 and involved the branch committee and local volunteers as well as breweries and pubs. Around 1,000 emails were sent in the process.

But Mild Time was not a one-off event; it was the culmination of over a decade of similar work undertaken by Laurie as the founder and leader of BADRAG, the Bristol And District Rare Ales Group. Each year there has been a similar level of organisation, events and participation. Laurie's motivation is that mild ale is his favourite beer style. Unfortunately, the mild style has taken a knock nationally with the increase in American-style hoppy beers. Laurie formed BADRAG as a gathering of like-minded people to publicise and seek out mild ales but also kept the wider perspective by promoting all rare styles such as stouts, porters, old ales and barley wines. BADRAG 'membership' runs into hundreds and over one hundred BADRAG supporting-pubs are listed on the branch website as selling rare ales in Bristol.

BADRAG has of course supported CAMRA's Mild Month of May, however many pubs said it was hard to sell dark beers when the sun



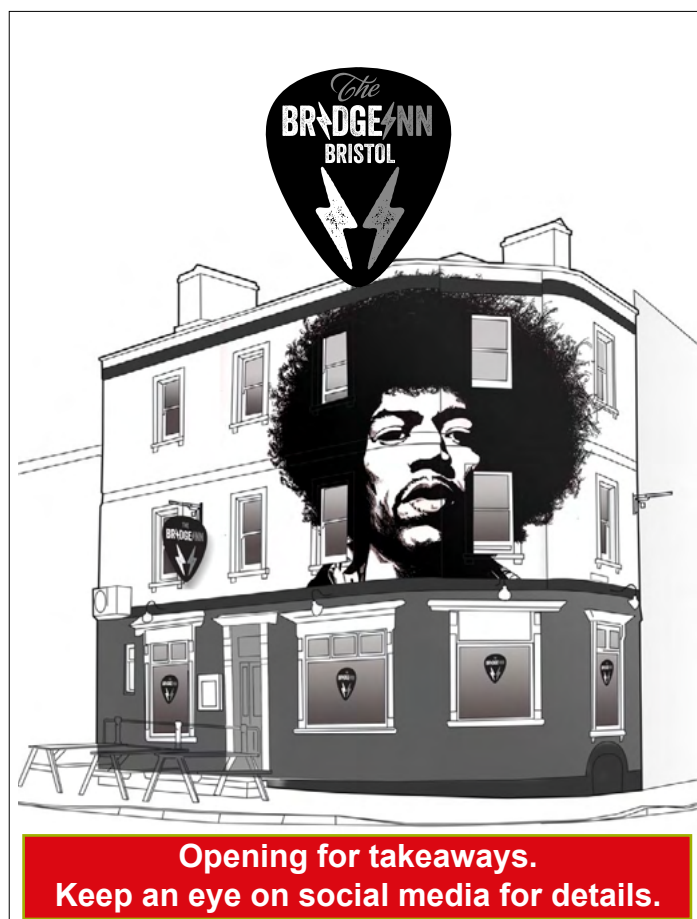
Cheers! Laurie Gibney says he is "very grateful to all the licensees, breweries and drinkers who have supported the BADRAG campaign and particularly the Mild Time campaign last November."



Laurie Gibney (left) enjoying a pint of mild, accompanied by Pete Bridle, himself a one-time Campaigner of the Year for his role in the Bristol Pubs Group

comes out. Laurie and the branch attempted to get National Mild Month moved from May to the autumn with a conference motion without luck, but Laurie pursued the idea of campaigning for mild ales in the winter by conceiving this year's highly successful Mild Time campaign.

Michael Bertagne (Bristol & District Branch Secretary)



John Ashby: ten years at the Gryphon

John Ashby has been running the Gryphon in central Bristol (just up from the Colston Hall) for almost ten years now. In that time it has developed a great reputation for both its beer, which often features dark stouts, milds and porters, and for its heavy metal music.

But how's it been faring during lockdown? John Ashby explains:

"In regards to the pub, I am offering limited deliveries at the moment on a first come first served basis, once a week, providing fresh cask/keg beers for the weekend, as well as a limited amount of bottled/canned beers.

"I finally got through all 'pre-lockdown' stock, and I've started talking to breweries again for new stock. The cellar is currently empty, but over the next couple of weeks I hope to have a couple of new beers every week to tide us over.

"Deliveries have been successful, and I have even been able to get beer to customers I haven't seen for a long time.

"It by no means covers our usual turnover, but provides some income to at least cover furloughed staff, and basic utilities for the time being.

"Despite actually being covered for closure by covid, as clearly indicated in my insurance policy, my insurers have refused to payout for business interruption based on questionable phrasing in my policy.

"Unfortunately, like the majority of others, I am left with a considerable shortfall in income to cover ongoing costs. Inevitably, I will be resorting to crowdsourcing in the next few weeks to see us through the coming months.



A youthful John Ashby circa 2015

"I have been fortunate that my landlords have been very reasonable, and the government grants have been made available promptly.

"However, they only provide short term relief, so crowdsourcing will be the only option. As a grassroots music venue, I will be using the platform provided by the Music Venue Trust.

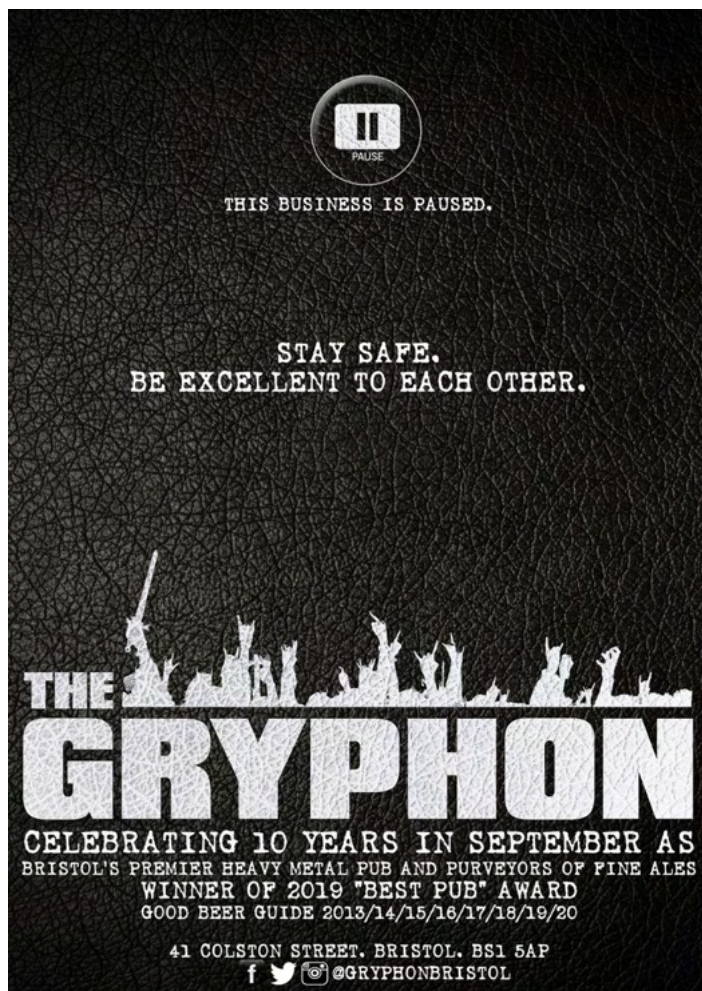
"Whilst it is a frustrating time for everyone, and many businesses are eager to start trading as soon as possible, or risk permanent closure, I feel it is still far too soon to be welcoming back the general public (re: late June/July openings). The risks are still high, and I am not comfortable subjecting my staff, my partner, or myself to unnecessary contact to this deadly virus we still know little about.

"Social distancing in most pubs across Bristol is going to be a logistical nightmare, simply because these properties are too small, and have no outdoor space.

"With distancing in place, I could probably accommodate 22-25 people in the pub, instead of the usual 100-150 on a weekend.

"How do you police it? Do you set time limits? Do you have drink limits? How do you decide who comes in? Passing footfall will definitely be a no-go.

"Regardless of the ongoing existential dread, I do remain optimistic that I will be able to continue trading as we approach the Gryphon's tenth anniversary. Tentatively late September/October is the goal, but even then, things won't be as they were."



Nailsea MicroPub: life during lockdown

Nailsea MicroPub opened on Friday 27th September 2019. It has been well received on Nailsea High Street, with its popularity growing week by week. "It was clear to see the people of Nailsea wanted a good real ale pub," says owner Mark Ashman.

"As soon as the lockdown happened on 20th March we had to act quickly and put a plan into place," says Mark. "Initially we thought about take-outs. Then we thought, if breweries were happy to deliver casks to us, then we could deliver great tasting ales straight to people's doors. Our loyal customers loved the idea, and as days and weeks went by we gained lots of new customers as well."

"We've been selling cask ale and traditional cider in two- and four-pint recyclable and reusable containers, as well as some wines, soft drinks and snacks."

"Customers have enjoyed the deliveries and the contact with myself, particularly due to some being under guidance not to leave their



homes. We have had requests for special deliveries (birthdays, anniversaries, etc) from as far north as Bishop Auckland and as far West as Carmarthen for relatives in Nailsea.

"So far we've had getting on for 50 real ales and some very popular real ciders during lockdown."

"Thank you to all the breweries that have delivered casks to Nailsea."

To place an order, email nailseamicropub@yahoo.com – and keep an eye on the Nailsea MicroPub Facebook page to see the constantly changing beer list.

It's worth mentioning that Mark is doing some take-outs from the pub, but these are by request only and with an arranged time for him to be at the pub.

Twisted Oak ticking over!


Twisted Oak Brewery in Wrrington has been gently "ticking over" during the enforced lockdown, according to co-director and head brewer, Keith Hayles.

"We've been running a weekly home delivery service in the local area, with a selection of our favourite beers on offer plus guest ales that were originally destined for our micropub," said Keith. "We've also been continuing to supply bottled beer to shops."

Keith was also pleased to announce that his brewing schedule has restarted in earnest. "In anticipation of pubs being allowed to reopen at some point soon, we've begun brewing again so that our core range of beers will be available to those places that are able to open up."

The brewery's own pub, the **Fallen Tree** in Clevedon's Hill Road, will also hopefully be reopening in some form in the near future. Pub manager, Pete Dommett, said: "Many of our regular customers have been buying beer through the home delivery service every week. Their support for the brewery during this difficult time has been both heart-warming and much appreciated. I look forward to opening the Fallen Tree's doors again soon and pouring the first post-lockdown pint!"

You can follow both Twisted Oak and the Fallen Tree Micropub on Facebook and Instagram.



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Pinkers Craft Brewery

launching into lockdown

Pinkers Craft Brewery, the first such brewery located right in the heart of Weston-super-Mare, has been in development since Scott Pinkstone (pictured), a lover of craft beers, began the process of learning how to brew and honing his skills in 2015. After gaining his brewer's licence and undertaking all the necessary authorisation required to launch a small business, Pinkers Craft Brewery was finally ready to launch in Spring 2020 – just as we went into lockdown and all pubs and restaurants were ordered to close.

What initially seemed like disastrous timing has in fact turned into a positive for the small-batch craft brewery, with a swift change of plan to focus on the local home-delivery market in Weston-super-Mare.

"We are a small business, operating from our home-based microbrewery," said Scott. "We focus on quality ingredients for our single batch beers so our capacity isn't massive currently. We have been absolutely overwhelmed and humbled by the level of support and positive feedback that we have received from our customers."

"Our beers to date, which include Pink IPA, Pub Tropicana, Cabin Fever and Funky Punch, have all sold out immediately, to the extent that we are now operating a pre-order list so that customers don't miss out!"

Pinkers' style is very much about the combination of flavours, using judicious amounts of hops for a tropical, floral taste or natural cinnamon sticks and vanilla for a smooth finish on the latest release, a delicious Birnbeck Vanilla Porter. All Pinkers' beers are vegetarian, and the majority are vegan, and the brewery is aiming to be as sustainable as possible, encouraging customers to return bottles for reuse, switching to 100% green energy and using suppliers from the local region where possible – even the waste malt is used at a local smallholding as animal feed.

For more information and to place an order, check out Pinkers Craft Brewery on Facebook and Instagram or email Scott directly at pinkerscraftbrewery@gmail.com.



Pinkers beer at home: an early batch of Funky Punch

The Black Cat micropub delivers

Nick Smith, owner of the Black Cat micropub in Weston-super-Mare, offers three different real ales each weekend. There is always a variety of styles and strengths.

Breweries featured in recent weeks include Cotswold Lion, Hop Kettle, Great Heck, Twisted Oak and Quantock.

Beers come in four-pint 'growlers' for £12 plus £2.50 for delivery – this reduces to £1 for orders over £20.

The weekend's beers are communicated on the 'Black Cat Micropub' Facebook page on a Thursday evening.

Tim Nickolls

Epic Beers (Pitchfork Ales and 3D Beer)

I am pleased to report that Epic Beers have been amongst the most active breweries during lockdown. They have continued to supply fresh cask ale when many others have transferred production to bottles and cans for carrier delivery. In addition they ran the first ever 'Armchair Beer Festival' on VE day (see separate article). They have inevitably had to postpone their popular 'Brews, Blues and Barbecues' event that was planned for mid July. I will allow the brewery to outline current activity and plans in their own words below.

Dave Turner says: "A week or so after the lockdown period commenced we launched our 'Beer Drive Thru', which can be found at www.BeerDriveThru.com. We set up a web shop that allows customers to select their beers and then specify a *click 'n' collect* slot. By doing this we minimise the amount of time a customer is on site and we can ensure that all collections are completely contactless and therefore 'Covid-Secure'. This has been building up to a not insignificant amount of business. We've been truly blown away and are extremely grateful for all of the support local beer-lovers have shown for us and our beers by continuing to support us, including Bristol and Weston CAMRA branches. We regularly get about 80% repeat custom and vary the beers each week, having also recently introduced ciders.

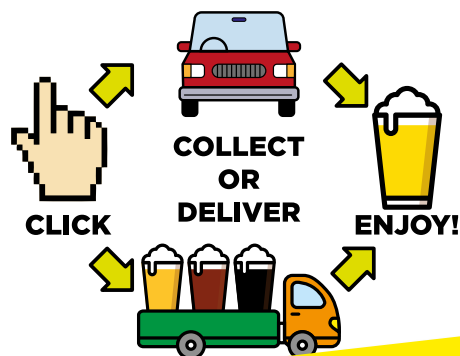
"Alongside the *click 'n' collect* we also offer local deliveries to BS22, BS23 and BS24 postcodes and have added national delivery now, which is slowly increasing; we've been sending our beer to every corner of the country as a result.

"Deliveries to pubs offering takeout are set to recommence by the time people read this. Plans are for the 'drive thru' to continue even when lockdown restrictions are lifted. As a thank-you to CAMRA Bristol members, discount code 'BRISCAMRA-10' will give each member 10% off an order up to the end of June for either collection or delivery. Just go to www.BeerDriveThru.com to use the code."

It is clear that Epic have been very proactive in adapting to lockdown and in maintaining supplies of real ale to those who miss it so badly in pubs. They deserve our congratulations and thanks for doing so.

Vince Murray

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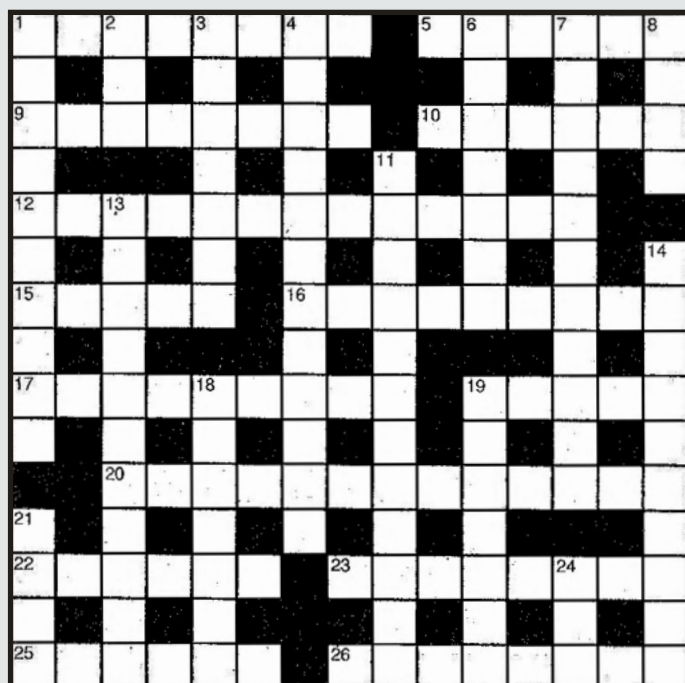
Compiled by Pete and Eddie Taberner
(Solution on page 45)

ACROSS:

1. The current graphic progress of Covid-19 may be displayed in pubs (3, 5)
5. Resort to abstruse language when your beer glass has been taken? (6)
9. Call Golf Club brewery for an *Old Thumper* (8)
10. Lag back for just a half of *London Pride*. Make that eight pints (6)
12. Brewer's waste – love it or hate it! (7, 2, 4)
15. Some company or sharp operator has got hold of *Doom Bar* (5)
16. Old family servant gains right to a further educator (9)
17. NW beer and ale create green energy (9)
19. Small crown top (5)
20. The road driver, drunk, possibly had a bit too much (6, 7)
22. Pester for Hall & Woodhouse beer (6)
23. *Why Kick A Moo Cow?* This farm worker might! (8)
25. Resting with a drink half seen (2, 4)
26. Head of brewery always has time for a drink (8)

DOWN:

1. Old measure or the brewer's starting material (10)
2. Managed some *Grand Prix* ale (3)
3. They get around who dash about on elephants (7)
4. Yorkshire brewery's product seen around the hen house (8, 4)
6. At a Camra event. Right off. It's all become a desert (7)
7. Precious drinking vessel for Wylam brewery beer (4, 7)
8. Make that one more for 10ac. to get tipsy (4)
11. Where the crown top goes at opening time for the non-drinker (3, 6)



13. *Jaipur IPA* from a needle game? (11)
14. Smash a Tango and spin on the floor (10)
18. Red Barrel – the waste product of what neighs, as I heard it (7)
19. The French after damaged crate of molasses (7)
21. Motoring organisation carrying best bitter to the band (4)
24. Old bird was even immoral (3)

An Epic armchair beer festival

In response to the cancellation of beer festivals, Epic Beers (which has the Pitchfork Ales and 3D Beer brands) promoted the first cask ale virtual beer festival dubbed the "Armchair Beer Festival" to coincide with VE 75 celebrations on 8th May. A choice of 12 beers and ciders could be ordered for delivery to anywhere in the UK or collected from the brewery at West Hewish, near Weston-super-Mare.

The choice of beers, covering a range of styles and strengths, included the following from the 3D brand: *Black Bunny*, *Blame it on the Boogie*, *Captain Scarlet*, *See EU Later!* and *Sheridans*, plus ciders *Mangogo* and *Rhubie*; and the following from the Pitchfork brand: *Bullion Bronze*, *East Street Cream*, *Goldbine*, *Late Crusader*, *Old Slug Porter*, *PG Steam*, *Pitchfork*, *Santa Fé*, *Santa Fé Bourbon Barrel Aged* and *Single Header*, plus *Scrumpy Cider*.

Beers and ciders were supplied in two-pint pouches with taps which made for easy dispensing. The more you ordered the bigger the discount. There was also a souvenir festival glass and baseball caps provided and a discount voucher for the **Fork 'n' Ale** (their pub in Weston-super-Mare) for free if you bought enough beer. For larger orders, a free ticket to the next "Brews, Blues and Barbecues" event (worth £11) was also included. The fixed delivery charge of £8 was more than reasonable too.

Live entertainment was streamed via a YouTube link from 7pm, hosted by Dave Turner, one of the directors of Epic Beers. First up was a beer chat between head brewer Graham Dunbavan and well-known beer writer Adrian Tierney-Jones about the beers at the festival. This was followed by live music from three different artists each performing solo from their homes, Dan Burnett, Senna Weeks and Manny Fizzotti, each with a 50-minute slot. The artists were chosen by attendees from a list of 18 played on Facebook in the days leading up to the event.

This innovative event, believed to be the first of its kind, was a runaway success. In all over 3,000 pints were sent out to addresses ranging from Scotland to Cornwall. Over 200 people tuned in to the live stream and on-screen comments seemed unanimously positive. The event was blessed with great weather which enabled some of us to watch from the comfort of our gardens, whilst quaffing a range of Epic Beers in great condition thanks to the ingenious pouches. It was a particular joy to get to try the one-off barrel-aged *Santa Fé*, originally intended for the cancelled Bristol Beer Festival and the brewery's own Fork 'n' Ale pub only. One



Watching musical act Senna Weeks (who was very good) on screen with pint of barrel aged Santa Fé

aspect that seemed a little baffling was the apparent low level of take up from relatively local drinkers. If the event is ever repeated we would heartily advise you to join in.

Huge amounts of praise were heaped on the brewery after the event, which gave all those that "attended" a welcome break from lockdown. An enormous amount of work went into putting it on and all at Epic should be congratulated on a brilliant idea executed perfectly.

Bill Barnes and Vince Murray



New Bristol Brewery making me happy

A couple of days before writing this, the big white New Bristol Brewery van pulled up outside my house; Harry the driver jumped out, placed a container of beer outside my front door, rang the doorbell, retreated two meters and then drove away. I was happy for two reasons. First of all I had just taken delivery of a freshly poured batch of the award-winning *Wonderland* (a 4.1% ABV New England IPA), and secondly New Bristol Brewery were still in business.

Rewind several weeks and in a similar situation I was not so happy. The place was the Brunel Passenger Shed at Temple Meads station, home of the 2020 CAMRA Bristol Beer Festival. The same big white van pulled up at the loading bay; head brewer Noel Jumped out and rolled out two eighteen-gallon kils of beer. There followed a huddle and then with some reluctance the barrels were loaded back into the van and off they went. The date was Monday the 16th of March. It was the first setup day of the beer festival and the decision had just been taken to cancel it. This was the time of maximum fear, uncertainty and doubt surrounding the pandemic and I really wondered whether I would see that van again, or drink the *Cinder Toffee Stout* or the *Super Deluxe Stout* again.

Between then and now a few things happened. New Bristol Brewery are commercially quite savvy and they started up an email home delivery service within a few days for "tank fresh beer ... delivered straight to your door." A web-based beer catalogue, ordering and payment system soon followed (check it out at <https://newbristolbrewery.myshopify.com/>). They hit their followers on social media and their mailing list, their details were included in CAMRA's PullingTogether and WhatPub websites and they appeared in print in *What's Brewing*. The beer is at 'pub prices' but they also offer a 50% discount for NHS staff. All told it has been well supported and has worked really well. On some days they were delivering 350 pints and by mid April all the brewery stock had sold out with no wastage and they were brewing again, albeit at around one quarter of normal capacity.

Chums open for takeaway

Mark Farrell, owner of Chums micropub on Chandos Road in Redland, says:

"We at the Chums have been very busy with take-outs of ales, ciders, lagers and wines. I took up the chance to do off-sales as our license allows us to do so.

"We open each day from 5pm to 8pm. We use containers that hold four pints for take-outs.

"I would like to thank all our customers in Redland and wider Bristol for their support."



No social distancing when Chums won Pub of the Year back in 2018



Their web catalogue features around ten of their regular beers. It includes keg and cask beers and stouts. They have 33 delivery slots a day with beer able to be delivered next day or later upon selection. The next step will be canning with the machinery just having been installed and due to roll out soon with delivery possible all over the UK.

I for one am happy that they have made the best of the bad situation. Never has it felt so rewarding to do one's bit by drinking fresh beer!

Michael Bertagne

Chums Micro Pub

FREE HOUSE Est. 2016
22 Chandos Road, Redland
Bristol BS6 6PF
T. 0117 973 1498

www.chumsmicropub.co.uk
email: chumsbristol@gmail.com

While we are closed as a Pub during lockdown,
we are open for take-away ale, keg beer & lager, cider
and wine...
seven days a week 5-8pm.
2 & 4 pint containers are
available.



Winner
Bristol & District
Pub of the Year
2018





Clevedon Brewery serving the community

Clevedon Brewery – now being community owned as reported in *Pints West* no. 124 – is very much a “local community” brewery and is ensuring it is still supporting its area, following the lockdown. Although the Tap Bar is temporarily closed the brewery is currently open for collection Wednesday to Saturday 4 till 7pm and Sundays 12 till 3pm. Bottled beers and 2L, 5L, 10L and 20L containers are available. They aim to offer a range of different sizes (examples above) but due to demand and stock levels these change daily. They can also fill customers’ own containers.

They also offer to have orders delivered for free within Clevedon. If you phone (07907 583415) before 5pm on Wednesday to Saturday, or 2pm Sunday, they should be able to deliver to you the same day.

They have also teamed up with Ganley & Naish and are delivering their range of delicious ciders!

Adrian Carey, brewer and one of the owners, said, “The customers of the brewery have enthusiastically supported the venture. The support

from our community has been fantastic and we’ve been surprised at how much business we’re doing and how quickly we adapt to the new circumstances.

Although we may naturally regard local beer as ‘essential’, we aren’t convinced the government would agree; indeed we hope that as many pubs and brewers as possible can and are doing likewise.”

Since November last year the new owners have been busy not only following the brewing footsteps of Howard Tucker but also putting their own stamp on the business. A further rebranding has taken place to confirm the brewery’s local connections and the new pump clips and labels will feature the iconic Clevedon Pier.

Looking ahead Adrian is aiming to produce a number of small capacity craft fruit beers including raspberry, strawberry and mango variants. The style of hops determines the flavour of the beer and with over 150 varieties of hop Adrian has plenty to choose from. All will be blended with English malts.

Richard Aldridge



Wooden Walls open for takeaway

Dave Sibley, owner of the Wooden Walls micropub on Broad Street in Staple Hill, says:

“I would just like to mention that we are open for takeaway beer.

“Hours are 3pm to 6pm Tuesday to Thursday, 2pm to 6pm Friday and Saturday, and 12 noon to 3pm Sunday (closed Monday).

“Feel free to bring your own containers, otherwise we can provide you with 2- or 4-pint containers.”



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@camrabristol.org.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

This Bristol Pubs Group update is, like everything else, assuming society returns to gathering with family, friends and strangers in our favourite institution – the Great British pub. So it is written with that in mind, with little reference to 'what might happen' or whether we'll be able to buy each other pints of ale while laughing and joking at the bar. We patiently live in hope.



Llandoger Trow, King Street

The Bristol landmark that is the **Llandoger Trow** on the city's normally lively King Street has been marketed by Christie & Co as a 'long lease' for the significant sum of £1m. But we have become aware of an interested party being in advanced talks with the current lease holder, who is planning a well overdue refurbishment for the historic property, likely with a large selection of beers in more of a pub setting. We hope this develops into a very welcome reopening for this 14-months-closed Bristol pub.

The **Scotchman and His Pack** on St Michael's Hill remains just the same – closed after several years. But this well-placed location is just right for a reopening by a forward-looking publican as it enjoys an ideal location as a link between the hubbub of the city centre and Kingsdown's finest.

Brisco, formerly Dutch and Retreat on Old Market's West Street, closed completely after Christmas after being sporadic for a while but seems to be under refurbishment again (quite smartly an observer has said) ready for another pub incarnation we hope.

As we are supporters of the campaign to save the **Windmill** in Windmill Hill, Bedminster, the latest we have is that the Steering Group are continuing with virtual meetings while unable to conduct public meetings, so please keep checking their Facebook page and website for updates. If we were a campaigning group for saving symmetrically fronted pubs with fine wrought entrance archways the **Princess of Wales** on Bedminster's Westbourne Grove would be top of our list, but our main concern is for a planning application for its proposed partial demolition and redevelopment to provide flats, thus kissing goodbye to its life as a community pub. **Beeses Bar & Tea Gardens** on the bank of the River Avon in Brislington has an application for works to the first floor including renovation/rebuild of structure, with roof changes, and

balcony, which should provide an improved customer experience.

We have seen many pubs enjoying external improvements and maintenance during this lockdown, and a lot of them have been boarded up for security reasons. The **King's Head** in Whitehall is one that has apparently had an external facelift. It's always difficult to know what is behind the scenes during our detachments forced by Coronavirus but the newly appointed **Redfield** on Church Road is another pub that will hopefully seize the benefit of a new dawn and open when the time is right with its brand-new presentation and interior space.

At the end of February, the freehold of the **Merchants Arms** at Stapleton came to the market place with agent James A Baker. This large pub of Art Deco style sits in a busy residential and retail influenced suburb of Bristol. Local campaigners worked tirelessly with CAMRA to make a case for retaining the fine building as a public house during which they gained an Asset of Community Value (ACV) listing for the pub itself. Failed attempts by the owner to convert into mainly residential appear to have led to its freehold being placed on the market. With a spacious multi-roomed interior and 20 car parking places it offers flexibility to a pub operator with a desire to create a profitable pub business in this busy location.



Golden Bottle at Lockleaze

If you're one of the 12,000 people that live in Lockleaze and you want to use a community pub we're afraid to say that you are going to have to travel. Several years ago the Gainsborough closed and more recently was further insulted by a significant fire. Now the suburb's other pub from its creation in the 1950s, the **Golden Bottle**, has had any hopes of reincarnation dashed by the approval of an outline planning application for its demolition and the erection of seven three-bedroom houses, one five-bedroom flat and one self-contained three-bedroom flat, all with associated works and parking.

Bristol Pubs Group submitted an objection to change the use of the historic **Black Boy Inn** on Whiteladies Road but the application has been approved by Bristol City Council for the recategorisation of use and associated works. Lawrence Weston's last pub, the plain but intact **Giant Goram**, is still under threat. Following a change of owner in 2019, Planning Developments Limited submitted an application for the "proposed demolition of the former Giant Goram public house and the development of seven dwellings with associated private amenity space and parking." But the application was refused by Bristol City Council

because it says, in part, the application fails to respect the historic and social value of the building and would harm the character and local distinctiveness of the area. Also, there was no evidence that the public house is no longer economically viable and no case against a need to retain the community use. Bristol Pubs Group and the local community strongly objected to the plans for the loss of this dignified, simply fitted out 1959 build, which features on CAMRA's Regional Inventory of Historic Pub Interiors, the South-West publication of which was launched at the Kings Head on Victoria Street last August.

In South Gloucestershire, Kingswood's hopefully temporary loss of the **Old Flowerpot** is causing agitation. In recent times nearby pub losses include the **Highwayman**, **Tennis Court Inn**, **Anchor Made Forever**, **Royal Archer** and the **Shant**. Although closed for a while the hope always was that this pub would reopen for the strong customer base that has voiced support for its reopening.

Just before lockdown one of our members saw Doom Bar and Hobgoblin handpumps on the bar at the **Portcullis** at Staple Hill. This pub had a major decoration and a fresh new opening earlier this year but the introduction of real ale was made just before the mass closure so we've not had chance to get in and try it yet. Just along Broad Street at the **Red Lion**, planning application P20/06288/F proposes demolition of existing extensions and ancillary outbuildings including the skittle alley. Installation of hip-to gable extension to facilitate the sub-division of existing first floor flat to two flats. Erection of a part single, part two storey side extension to form additional public house floor space and seven flats, with associated landscaping and works. This would involve creating a new primary entrance, remodelling the bar counter and interior doorways, and creating a new garden area at the east end of the pub.

In terms of the **Carpenters Arms** at Wick, this is our current understanding: An ACV nominated by Wick and Abson Parish Council was originally in force from 12 April 2018 to 12 April 2023 and the owner submitted an intention to dispose of the property and an intention to bid was received. The moratorium period ended on 22 May 2019. There is a planning application (P19/7800/F), which is awaiting decision to reduce the size of the pub (to become the Wick micropub) and add a residential flat above plus houses on adjacent land. If the pub is sold the ACV lapses. If it is not sold then the ACV should still be in force. In terms of the planning application this is still awaiting decision.



Fleur de Lis at Pucklechurch

A planning application on the **Fleur de Lis** at Pucklechurch proposes demolition of a rear extension, along with car parking space losses, to create space for nine new dwellings. This would leave eight parking spaces for the pub. Yes eight. We don't know of any destination dining pubs that have so few parking spaces, especially if the staff are expected to use them as well as customers. And if the spaces get used by visitors of the nine dwellings...! There are many objectors, many of which are rightly concerned for their village pub. No change at Chipping Sodbury's Birds estate where the **Tern Inn** saga continues as reported in the last few issues.

The **Fox** at Easter Compton has had its roof-mounted dovecote and weather vane removed as part of a necessary roof renovation. We have good news from a villager and CAMRA member at Aust to say that the **Boar's Head**, following concern by the villagers, has the two Rich's agreeing a 10-year lease with Admiral Taverns. This should see their passion spill into the fabric of this community pub.



Wishful thinking?

We were shocked and bitterly disappointed to be told by North Somerset Council of their decision to approve the demolition of the **Lord Nelson** at Cleve following an appeal. Planning permission is now granted for the demolition of the former Lord Nelson public house and the mixed-use redevelopment, incorporating petrol filling station with associated retail store and air/water facilities, replacement lounge bar/restaurant, hair and beauty salon and owner's office accommodation in accordance with the terms of the application reference 17/P/5406/FUL, subject to the conditions set out in the schedule. We have seen the removal of several significant pub buildings, local landmarks and well supported community facilities in our time but this decision did surprise us – is nothing sacrosanct?

The **Claremont Wine Vaults** on Birnbeck Road in Weston-super-Mare was spotted displaying an agent's board advertising it for sale by auction; David Plaister was the agent.

The freehold on the fabulous **Crown Inn** at Churchill is offered for sale. In February we were told the premises are for sale with an asking price of £950,000 with a sitting tenant who has only recently renewed the lease. The field in front of the pub is thought to have the building of 48 dwellings planned thus potentially increasing footfall. CAMRA describes the pub as a long-time *Good Beer Guide* regular and winner of many CAMRA awards, a classic unchanged old pub. It is tucked away down a small lane yet close to the village centre. Several small rooms with stone-flagged floors are warmed by two log fires, and offer an assortment of seating. Excellent food is provided at lunchtimes only using local ingredients. Up to eight beers, usually local, are served on gravity. Outside drinking areas to the front and rear. Families welcome away from the bar itself. Cash only accepted – no cards. Heaven!

Before the lockdown the press reported that Stonegate Pub Company has completed its acquisition of Ei Group. The deal sees Stonegate buy the circa 4,000-strong Ei Group making it the UK's largest pub-owning company.

More recently we saw the merger of Marston's and Carlsberg UK. For the full story check out Marston's web site but the main points are that Carlsberg UK and Marston's PLC have announced a proposed transaction to form a new, joint venture beer company, Carlsberg Marston's Brewing Company. Under the terms of the transaction, Carlsberg Marston's Brewing Company will also have access to Marston's pub estate for its beer portfolio which is enshrined through a strategic, long-term supply and distribution agreement. Marston's has an estate of around 1,400 managed, franchised and leased pubs.

Whatever the forever-changing behaviours we must adopt, support your pub as best you can while respecting one another and the premises we visit. Check WhatPub (whatpub.com) for pubs that are offering takeaway and delivery services and for general updates. Most of all, stay safe!

*Mike Jackson
for Bristol Pubs Group*

Some pubs likely to reopen early July

Can you support our campaign to help them get back on their feet?

At the time of writing, despite a recent suggestion that some pubs might be allowed to reopen in June, it now appears that the earliest any pubs can reopen is the 4th of July.

I think all social drinkers, and those that enjoy a quiet pint, are missing their visits to pubs around the local area and so the prospect of being able to enjoy a drink and the whole pub experience in one of our favourite watering holes again will be very welcomed.

Details of what pubs will be allowed to reopen and under what conditions are not yet known. However, it seems most likely that those with extensive outside areas, and possibly larger interiors where there can be social distancing (however that is to be applied), are probably going to be the first to be given the green light to start trading again.

Many pubs have closed in recent years - more than 25% since the turn of this century. Many of those that have survived have been trading in very challenging conditions and the recent forced closure of pubs has put considerable additional pressures on many of them and there is an existential threat to many of our favourite locals.

Bristol Pubs Group (a part of Bristol & District CAMRA) is therefore working on a campaign to try and support and promote pubs and encourage people to visit them where possible.

It is fully recognised that visiting pubs may not currently be an option for many people. Bristol & District CAMRA would not wish to encourage anyone who falls within a higher risk category, or lives with someone in such a category, or is showing symptoms or lives with someone who is showing symptoms of COVID-19, to attend one of the events that we are planning.

The same applies if you have been contacted as part of the Government's Track and Trace campaign.

If you, or someone you live with, do fall within one of the at-risk categories, you might want to consider supporting our local breweries by ordering beer on-line. There is certainly plenty to choose from and obviously, we hope to see you back in pubs when it is safe for you to return.

However, if you, or someone you live with, are not in one of the at-risk categories, and want to help get our local pubs back on their feet, we need some volunteers.

This is where you might like to come in...

We are looking for volunteers to lead local pub socials around our branch area. The exact nature of these events will depend, to an extent, on the next steps from the Government regarding which pubs can reopen and under what trading conditions.

So at this stage, if you are willing to step up and can help organise simple locally (in your own area) based socials please let us know.

We are hoping to be able to set up some small teams of say four to six CAMRA members to lead these socials. As we might want to plan events (not all at once) over a period of time, by having a cluster of leaders, it means we should hopefully always have at least two to lead each event.

In light of the likely restrictions on numbers of pub visitors, it is probable that we would keep it simple and small in the early weeks until restrictions are lifted and when we can possibly look to hold social events with larger numbers.

So, in the early days for example, if say four to six CAMRA members in the Bedminster and Southville area (BS3) would volunteer, then the main branch committee can email all members in that postcode area to advise what events are being planned - for example a pub walk of North Street. We would then need to manage numbers and liaise with the pubs in advance.

So, please advise if you would like to help our pubs and your local CAMRA branch - all we want is people to express an interest at this stage.

Further details and guidance will be issued once we know how pubs are reopening and when. But this should not be an onerous task - we just want to help pubs through these very difficult times.

Please drop an email to bristolpubsgroup@yahoo.co.uk.

Pete Bridle



**One day soon, whenever it may be,
we'll 'Cheers' again.**



Thoughts from the Drapers Arms

The Drapers Arms, Bristol's first micropub which opened in 2015 on the Gloucester Road, is, as of mid June, currently open seven nights a week between 5 and 8pm for off sales. If customers bring any suitable receptacle which, apparently, has so far included hot water bottles and jerry cans, they will fill it with one of their regularly changing cask beers. They also have some two-litre containers for sale for 50p.

The Drapers Arms reopened for takeaways on Monday the 1st June and – according to Garvan Hickey, the co-owner along with Vince Crocker – “so far so good.”

Below, Garvan reflects on the background on how they and other bars find themselves in this situation – and what the future might hold.

“This isn't the forum to debate the rights and wrongs of the big Covid-19 story but we, like the rest of the beer Industry, were very apprehensive for our business's future after Boris Johnson's announcement on Monday 16th March. His wide ranging instructions included 'avoid pubs, bars and restaurants' and we thought this might be the kiss of death for us. Immediately, we had to deal with our half dozen open casks and a number of unopened ones, so we decided to stop on-sales, then discount and sell off all our beer, in takeaway containers only.

“In some way we were too successful(!) – customers were so supportive, often refusing any reductions and insisting on paying full price – so we actually had to buy more beer. During that week we were busy; the Government published guidance to support pubs to operate as off-licences, so we announced that Friday, as we'd nearly cleared our residual stock, we were going to continue with off-sales – at normal prices for the foreseeable future. All went



Photo by Tony Durbin

Zee and Alice and two socially distancing customers

very well and it looked like we might just tick over, albeit in a much reduced format.

“Then, on Monday (March 23rd) after we had placed more orders for more beer, the Government announced all pubs were to close completely – and the legislation published on Tuesday 24th did not include any exemption for off-sales. We were told the Council had confirmed we couldn't open at all so we cancelled all orders and closed that night. The next morning the Government legislation was amended and it was announced that off-sales could actually continue – so we reopened on the Wednesday and Thursday nights, sold nearly all of what we had left, then packed it in completely.

“With the rapidly changing guidelines, restrictions about 'essential shopping' and the possibility of things getting much worse before getting better, we decided to mothball the business. We all know these restrictions will be lifted gradually – with pubs the very last of businesses to be 'freed'. What everyone wants to know is, when can we reopen in some form and when can we go back to normal? People just want to do what has always seemed unremarkable – just to sit in a pub with their mates for a pint and a chat

“There's endless speculation, opinions, suggestions on how best this can happen; pubs reopening in any format is dependent on a range of factors, e.g. scientific advice, second waves, partitions, face masks, one/two metre rules, 'R' rates, etc. However, we can't see how we can operate as anything like our normal micropub with very severe restrictions in place. We certainly can't manage socially distancing easily for our staff in the eight-square-metre serving area we operate from; if people from different households can't sit together at one of our (three, maybe four?) 'two metre distant' tables, if you need to order beers on an app to be delivered to your table and we need traffic lights to manage the toilets we're not going to be able to manage. Even if we could do all that, would it be any fun?

“When are pubs going back to normal? Who knows? We'll wait for updates on second waves, vaccines, cures – see what the Government advice is and decide what to do then. However, none of us will forget these strange and unprecedented times; a good few pubs have closed their doors for the last time, some will be changed forever, some will come back different but better and stronger. Some publicans are fearful that after 10 weeks of homebrew and drinking cans indoors some customers won't darken their doors again. I'm the opposite. I think people will really appreciate the return of pubs and are gagging to go out for a pint. I'm with Joni Mitchell here: *'Don't it always seem to go, that you don't know what you've got till it's gone.'*

“We'll be back.”

News from Bath & Borders

Bath pub scene

Despite the lockdown there is still some pub news we can bring you.

We understand that the **Thief**, formerly the **King's Arms**, on Monmouth Place has been sold through local selling agents James A Baker. The future of this pub, which has been closed for over a year, is uncertain.

At the **Victoria Hotel** in the Oldfield Park area of Bath, which has been closed for some time, there had been a second planning application for change of use with a deadline for comments passing on 9 April. Around 120 objections were lodged with the planning department of Bath & North East Somerset Council and the application has since been withdrawn. In the meantime, following the advice of Tom Chapman, our Pub Preservation Officer, a local group has started looking into making the pub an Asset of Community Value (ACV) with a view to mixed community use of the building whilst keeping it as a pub. Two of the members of the group have been putting a great deal of time into this. Most communication is via the Facebook page 'Victoria Community Group'. They have been in the *Bath Chronicle*, are in the process of applying for ACV status for the Victoria, and have set up a petition.

In Batheaston the lease on the **White Lion** is up for sale with agents Sydney Phillips. The current lease expires this year. The free-of-tie lease agreement for this Wellington-owned pub is being offered with an initial guide rent of £20,000 per annum with reviews every five years.

Abbey Ales

Although the Abbey Ales-operated pubs in Bath (Star, Coeur de Lion, Assembly and Trinity) are all closed, Abbey are still brewing occasionally and supplying fresh real ale in a box with free local delivery and courier-based nationwide delivery. Beer can be ordered from their online shop at www.abbeyales.co.uk or via Brew2You.

Cross Guns at Avoncliff

One of our members has spotted that the Cross Guns at Avoncliff, a popular pub on the Kennet & Avon canal west of Bradford-on-Avon, seems to have reopened purely for takeaway food and bottled drinks. The pub closed unexpectedly in around January, before the lockdown, so it is good to see that it has reopened after a fashion, although there appears to be nothing about this on the web or Facebook. It's also worth knowing that the outside toilets are open with paper and soap: handy for walkers and boaters in the area.

Wells area

A fresh planning application has been submitted to build houses at the rear of the long-closed **Mermaid**, just to the north of the centre of Wells. A previous, similar application was turned down due to the proximity of the pub building, which the application envisages could be reopened as a pub. The Mermaid has been closed for around a decade.

The Lamb-on-the-Strand for sale

The freehold of this previously successful roadside pub, situated on the A361 around mid-way between the villages of Semington and Seend, is up for sale with agents Sydney Phillips with an asking price of

£395,000. The pub has long been food-orientated. The current owners acquired the Lamb in 2011 and carried out a sympathetic restoration and for a while were able to achieve a turnover in the region of £450,000. The most recent landlord, however, ceased trading and left the pub last December.

News from the Westbury area...

After seven-and-a-half years running the **Prince of Wales** in Dilton Marsh, landlord Stephen Greatwood has left for pastures new. His departure took place quietly in early May, during the lockdown. The pub effectively closed to customers on Saturday 21 March when the government ordered all pubs to close their doors. During the following six weeks Stephen continued to sell beer and cider on a takeaway basis as well as his popular Sunday lunches. At the time of writing (May) there is no word of any new landlord-in-waiting to take over the Four County Inns-owned pub, which was made an Asset of Community Value in early 2019.

Twisted Brewing is operating and running a home delivery service. By using initially temporary events licenses and then applying for and gaining a premises licence Twisted have been able to offer an extensive home delivery service to both pubs, which themselves are offering off-sales, and to the public, selling beer in five litre containers. Twisted continue to brew and (at the time of writing) were offering a range of six beers: Three & Sixpence (3.6%), WTF (3.8%), Pirate (4.2%), Urban Legend (4.2%), Canteen Cowboy and Gaucho (4.6%).

At the other end of Westbury Trading Estate **Brotherhood Brewery** has closed until the pubs reopen. We also understand that the **Three Dagers Brewery**, which operates out of the Three Dagers pub and farm shop in Edington, has been closed (along with both farm shop and pub) since the start of the lockdown.

...and the Frome brewing and pub scene

Frome Brewing (formerly known as **Milk Street**) is continuing to brew at a reduced rate and is offering online beer sales in cans and mini-kegs by mail order or through free home deliveries.

In the town the **Griffin** is doing take away food and cans of beer, etc, either by collection or by local home delivery. The pub is open Wednesday to Saturday for collections.

In the town centre the **Three Swans** is offering takeaway beer and other drinks plus snacks and are open for takeaway on Fridays (2pm to 5pm) and Saturday (midday to 3pm) whilst **Palmer Street Bottle Shop** are offering takeaway beers, other drinks and cheese on Fridays and Saturdays (midday to 3pm) along with local deliveries on Friday afternoons.

Update on the Full Moon at Rudge

A planning application has been made for what look like minor internal alterations to this large multi-roomed pub, which is around mid-way between Westbury and Frome and about a mile off the A36. The new owner Sally Jeffrey is making the investment and trying to maintain the character of the building as a traditional country pub. The external work includes renovating doors and windows, raising the roof at the rear of the building and the removal of a chimney.

Steve Hunt



Twisted Brewing still brewing

Twisted Brewing (on the edge of West Wiltshire and North East Somerset) started a home delivery service providing five-litre mini-casks direct to front doors in the BA12, 13, 14 and 15 postcode areas, within around 10 miles of the brewhouse on Westbury Trading Estate. Twisted say they chose to go with these five-litre containers as it provides the product as close as possible to cask-conditioned. And they report that it has been massively successful.

Twisted Brewing have also been an early adopter of the CAMRA **Brew2You** web-shop, accepting orders and delivering direct to those customers supporting that portal. "We have loved the communication we have had from SIBA – what a super response there has been from our umbrella organisation," says Twisted's Andy Murray.

Whilst the majority of pubs closed, some changed their proposition to takeaway beer and sometimes food, and Twisted has been supporting

them with fresh cask beer – cask beer being the differentiator to beer available in any supermarket – a massive plus for any customer longing for a fresh pint to take home with their pub grub.

Twisted continue to evolve, having been granted a premises licence, supporting its customers and developing its offer into the rest of 2020. "I look at what we can do better, how we can improve and what will make a difference to our customers," says Andy Murray. "Taking the time to improve ourselves, our processes and our product is key to feeling we have used our time wisely during this enforced closure. Stay safe everyone."

So, Twisted continue to brew for both home delivery and pub off-sales, and at the time of writing were offering a range of six beers: *Three & Sixpence* (3.6%), *WTF* (3.8%), *Pirate* (4.2%), *Urban Legend* (4.2%), *Canteen Cowboy* (4.5%) and *Gaucha* (4.6%).

Steve Hunt

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Mapping the location of historic Bath and Bristol malthouses and breweries

This online edition of *Pints West* is an ideal vehicle for discovering the location of breweries and malthouses, mostly lost to history, through the medium of maps. Mapoholics may already be aware of the extraordinary resource of maps provided by the National Library of Scotland (NLS). For those who don't, the aim of this article is to explore this resource in the context of locations of malthouses and breweries in Bath and Bristol with a few examples. A number of clickable links follow. At each stage you can follow the instructions given here, or simply click on the link provided to go directly to the particular web page. We start with the NLS map images home page:

<https://maps.nls.uk/>

There are many options in the left hand menu but click on the link for Ordnance Survey maps (or the link below):

<https://maps.nls.uk/os/>

Links to a wealth of Ordnance Survey maps from the 1840s to the 1960s are listed. Scrolling down to "Map series – England, Wales and Great Britain", select "Ordnance Survey, 25 inch, England and Wales – 1841-1952" where 89,818 sheets are available (or click the link below):

<https://maps.nls.uk/os/25inch-england-and-wales/>

Click on the first link "As individual sheets using a zoomable map of England and Wales" (or on this):

<https://tinyurl.com/ycym79cy>

One is immediately confronted by a "Find by Place – help" window which can be skipped by clicking the cross at the top right-hand corner. Now the fun begins! Type in 'Bath', 'Bristol' or any other location in the top menu box "Type a place name". From the drop-down list select 'Bath (Bath and North East Somerset)'. The map zooms into the OS 25 inch sheets for central Bath. Click in the appropriate area of interest marked with a bright blue surround or choose and click on an adjacent sheet. For central Bath, four maps are available for the period 1882 to 1936, providing detailed information at this very large scale. Click on a map from the right-hand window (with scroll bar) according to the published date of interest. After deleting the irritating copyright notice, a map will appear which is fully zoomable, for example the 1888 sheet for central Bath:

<https://maps.nls.uk/view/106019255>

At this scale, individual properties, tramlines and the names of roads are visible but there are no contours. Near the Old Bridge, north of Broad Quay, one of many malthouses is located. South of the Old Bridge, the Holloway follows the course of a Roman

road past the Holloway Brewery. Reaching the corner of the Wells Road (Bear Flat), the Bear Brewery and Inn are marked, well before the Poet's Corner streets up behind Beechen Cliff were developed. A full history of the Bear Brewery and Inn with images can be found at:

<https://tinyurl.com/y7frmpyv>

In 1942 the buildings were destroyed during the Bath Blitz and the current pub minus the brewery is imaged below:



The Bear pub and hotel on the Wells Road, Bear Flat

On the 1936 revision of this map the Poet's Corner houses on Beechen Cliff have been built and tramlines have reached the Wells Road outside the Bear:

<https://maps.nls.uk/view/106019264>

On the 1888 map the canal towpath on the Kennet and Avon Canal passes an old malthouse, now offices, just south of George Street at the bottom of Bathwick Hill:

<https://maps.nls.uk/view/122161046>



The Old Malthouse located between Sydney Buildings and the Kennet and Avon Canal

Following the canal northwards there is another malthouse on Sydney Wharf and references to "leaden coffins and coins" found nearby.

Finally, for those living in Bristol, there is an opportunity for hours of mapping pleasure following evidence of the brewing history of this fine city. At the bottom right-hand corner of the following 1885 map, the Old Porter Brewery is marked, east of Bristol Bridge on a site where the Left Handed Giant Brewpub is now located:

<https://maps.nls.uk/view/109729702>

On the other side of the river the old city centre is seen before its major destruction during the Second World War.

Only the surface of the NLS resource has been scratched in this short article but I am sure the reader will be inspired to explore their own neck of the woods and to discover more of our brewing and malting past.

Martin Ansell

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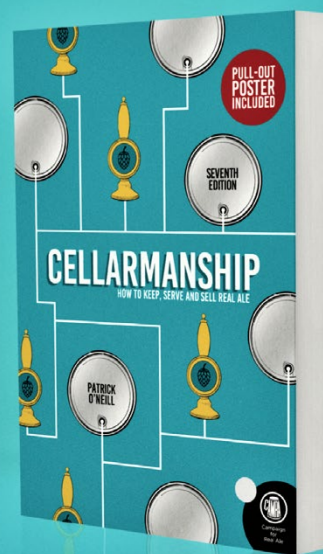
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Awards in the Bath & Borders area

Among other things, the national lockdown has caused the postponement of four award presentations in the Bath & Borders CAMRA branch area, perhaps the most prestigious of which is the national bronze medal in the *Stouts* category of the *Champion Winter Beer of Britain* competition, which has been awarded to Plain Ales for their superb beer *Inncognito*. We had arranged for a presentation of the certificate, which is currently residing at my house, to James Timoney of the Sutton Veny-based brewery on Tuesday 7 April at the **Organ Inn** in Warminster.

At the same time and in the same venue we had planned also to present landlord Dan Keene the award for the branch *Rural Pub of the Year*. The Organ has won this award once before and, last year, carried off the title of overall branch *Pub of the Year*.

This year the *Pub of the Year* award has gone to the **Royal Oak** in Twerton, which was last year's *City Pub of the Year*. Congratulations to Chris Powell and the team for running such an excellent pub (and now brewery as well).

Meanwhile the branch had decided, for the first time in many years to enter a pub into the *Cider Pub of the Year* award, choosing the architecturally unique **Tucker's Grave**, near Faulkland, as our nomination. We had planned a presentation there on Thursday 16 April.

Hopefully, when the lockdown is over and life is back to pub-going normality, we'll be able to reschedule all of these.

Steve Hunt

Kettlesmith battles on

Kettlesmith Brewing, based in Bradford-on-Avon, is battling its way through the Covid-19 lockdown, still brewing and selling, both online via their web-based shop, and at the brewery itself.

As well as the 'poly-pouches', their beers are also available in 500ml bottles, five-litre mini-kegs, and two-litre reusable growlers. Free delivery is available to Bradford-on-Avon, Trowbridge, Bath, Westbury and Frome, plus the villages close to them. The brewery is open for sales on Wednesday evenings between 6pm and 8pm, and Saturday lunchtime between 12 and 3pm.

And, I'm delighted to say, things are going well. Quite often when I've been into the online shop, they've run out of what I was looking for, but they normally have an excellent choice. I've just finished an excellent three-litre poly-pouch of their latest *White Label* Hefeweizen,

and it was delivered to me for the princely sum of £18. Great value, and keeps me cheerful in these strange times. Looking just now, it seems they have plenty for sale.

See www.kettlesmithbrewing.com/collections/shop-now.

Their latest beer is *Frontline* pale ale, a special edition of their *Faultline* ale, and proceeds go to our local NHS hospital, the RUH, in Bath. Have a look at www.kettlesmithbrewing.com/collections/shop-beers/products/frontline-pale-ale.

Support your local brewers and support our fantastic NHS workers, all in one fell swoop!

Cheers to you all.

Denis Rahilly

Electric Bear

In common with other breweries the demand for Electric Bear cask and keg beer collapsed when pubs, including their brewery tap, were ordered to close. Conversely demand for canned beers increased.

Electric Bear already canned on the premises and had an online shop so didn't feel the need to use CAMRA's new Brew2You portal. They reconfigured production, packaging and staff roles to focus on rapid expansion of this part of the business and continue to employ almost all of their pre-lockdown staff.

Brewing has continued throughout, with the brewing team isolating on the premises at times to keep the show on the road. The Bears have continued to experiment with a stream of new brews for their online shop and also fulfilled a significant order from Marks & Spencer for *Drifting*, a 4.4% American pale ale, and, at time of writing, are in the midst of a small expansion of brewing capacity.

The Bears provide a click and collect service, deliver within the Bath area and use couriers for further afield including much of mainland Europe. The brewery seems well placed to survive the lockdown and ramp up cask production when demand (hopefully) returns.

Trevor Cromie



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Mumbles: delivering your way

Peter Turner tells what it's been like for them at Mumbles Brewery since lockdown and how they've been managing:

"Life has certainly been strange these past weeks. As we went into lockdown we had a large trade order cancelled so we were holding higher than normal stock levels, but at least the beer was fresh. Our trade business went off a cliff so we immediately started to repack our products into small packs (bottles, mini-casks and polypins).

"We then started to market home deliveries in our local area and we joined the CAMRA/SIBA **Brew2You** scheme. This has provided a few extra orders; we are dispatching nationally through the scheme, but we have only listed cases of our bottled beer.

"Sales from our website have grown and the home delivery service is working well locally. We have also supplied a small number of small establishments providing takeaway services.

"Turnover is well down but the transaction levels are far higher; we are working more and harder for a smaller turnover, but at least we are trading and keeping active!

"We really missed the Bristol Beer Festival this year, hopefully it will be back soon!"

Mumbles Brewery began in 2013 and is owned by brothers Peter and Rob Turner, who are both Bristolians, hence the affinity to Bristol.

Peter explains: "Rob lives in Mumbles but I live just north of Thornbury and I often deliver into the Bristol area on my way home. I can easily deliver to households in the Thornbury, Almondsbury and Bradley Stoke areas.

"People in these areas can order from me personally by phone or email, then the delivery charges can be bypassed. If I have an email address I can add individuals to my weekly mailing list; each Sunday I send an email with availability and delivery for the week ahead. I have a small number of regulars in Thornbury and a bigger cluster in Chepstow."


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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

Remember the good old days when you could walk into a pub, order a beer, sit down at a table, and socialise with fellow beer-lovers? Well BADRAG does, and here's a reminder of what things were like back then, recalling a couple of socials 'Badraggers' were able to enjoy.

BADRAG social at Old Bank Winter Ales Festival (recalled by Graham Watson)

Sometimes the only problem with winter ales is that you have to drink them outside in the winter! However, this problem was solved (for a short while) on the heated outside patio at the Old Bank in Keynsham, on a Saturday afternoon in February, where about 25 Badraggers were attending its fourth annual festival put on in support of BADRAG.

Friendly landlord Simon Sherwell once again offered a good choice of beer at £3.50 per pint including New Bristol Brewery's *Super Deluxe Stout* (barrel aged, 7% ABV) and *Cinder Toffee Stout* (6.5%). I can confirm both were indeed super. Simon also provided a few bottles of Bristol Beer Factory's *Imperial Russian Stout* (10%) to keep the cold out and these quickly sold out. Other beers extensively sampled were Otter *Reggae*, a dark ale (4%), Palmers *Tally Ho!*, a strong dark ale (5.5%), Quantock's *Stout* (4.5%) and Exeter Brewery's chocolate stout *Darkness* (5.1%). Many had their favourite beers of course but I noted that they all had "very close seconds" indicating the quality of beer available. Incidentally the brewer describes the *Cinder Toffee Stout* above as liquidised Crunchie Bar and a perfect session beer for the colder months – how very prophetic!

It is worth repeating here that, as I have written previously, this event was a textbook example of how a consumer group like CAMRA's BADRAG and a retailer (like Simon) can work together to generate profitable business. I hope other landlords will read this and follow this successful example in all of Bristol's suburban pubs. If any pub would like to arrange a similar event in future years please send an email to badrag@camrabristol.org.uk.

BADRAG Gloucester Road Trail (recalled by Mal Fuller)

A BADRAG trail was held on Saturday 7th March to celebrate and promote the rare dark beer styles. The seven pubs involved in this annual event (visiting some of the pubs on the Gloucester Road and streets nearby) were the Good Measure and Chums on Chandos Road, the Prince of Wales and the Gloucester Road Ale House on Gloucester Road itself, the Annexe on Seymour Road, the Lazy Dog on Ashley Down Road, and the Drapers Arms back on Gloucester Road. All were keen to lay on dark ales for us and supported the BADRAG strategy that if a dark ale is put on, people will give it a go and come back for more. During the course of setting this trail up I was struck by the enthusiasm of the pub managers to support this trail again. More than 20 of us met in the Good Measure around noon, including some very welcome members from Weston-super-Mare and the Exeter and East Devon branch, and we finished in the Drapers Arms around 6pm.

The Good Measure is a smallish pub selling a range of beverages including cask and keg beers, but for our trail they did us proud with three lovely dark ales. The Five Points Brewing Company's *Brick Field Brown* (5.4%) had a remarkable flavour for a brown ale – a style I confess to having spent most of my life avoiding, but this was by far the best I have had. The Brick Brewery's *Black Horse* (4.9%) was smooth and sweet as befits a milk stout, light in body and malt, with a gentle bitterness in the aftertaste. The Wylam *Macchiato* (6.5% hazelnut praline coffee porter) I've had before and it remains a favourite with its strong coffee

and nut flavour and hints of Bailey's Irish Cream and Werther's Original sweets. Many didn't want to leave, but we all did eventually, setting off on that arduous 50-metre journey to Chums, a few doors down.

Chums micropub is now well established and comes with a well-earned reputation for good beer. Unlike many of the micropubs in Bristol it sells a wide range of beverages including lager, cider, and keg beers, and it hosts live music. It's a place to go with friends and family where all tastes can be accommodated. They put two beers on for us, Exeter *Darkness* ("The Prince of Ales", 5.1%) and Palmers *Tally Ho!* (5.5%). I love Palmers beer and the *Tally Ho!* was superb; it was one of my favourites of the day (along with the beers from Good Measure and the Drapers). I found the *Darkness* a bit too light in hop, mild in malt, and thin in body to be a stout. It was still nice, but I would describe it as a strong but refreshing mild. Again, many didn't want to leave, especially the late-comers, so some groups followed on. I think the consensus was next year we should spend longer in the meeting-up pubs of Good Measure and Chums. We set off on a gentle 20-minute stroll to the Prince of Wales, and the sun came out!

The Prince of Wales put Cotleigh *Barn Owl* (4.5%) on for us. It's a dark copper-coloured beer, malty, slightly fruity, bit of caramel, bit of chocolate, robust but very drinkable. The trail was divided on this one though; some felt it wasn't really a 'dark beer', some, including me, felt it was. I went back a couple of days later to ask if they'd be happy to put a black beer on for us next year. They said they had planned to put one on this year in addition to the *Barn Owl*, namely a cask of Bristol Beer Factory *Milk Stout*, but it wasn't ready. However, it was ready when I popped in to get this feedback, and oh boy was it superb, having that 'just opened freshness X-factor'. In a sense this was a BADRAG success; as a result of our trail, there was now a black beer on a handpump in the PoW for others to check out, realise what they have been missing all these years, and come back for more. Nearly everyone I spoke with enjoyed the Cotleigh for what it was and we set off for the Gloucester Road Ale House 50 metres up the road.

The Gloucester Road Ale House is a smart pub with a well furnished modern interior of wood and glass, with fancy lights and a cool staircase giving access to additional seating upstairs. There's a TV in the corner as well for sports fans. The dark beer on offer today was Mumbles *Oystermouth Stout* (4.4%), a highly drinkable, quality, session stout. With the sun still shining, we set off for another gentle 20-minute stroll up Gloucester Road, down Nevill Road and round the corner to Seymour Road to the Annexe Inn.

The Annexe Inn is easily missed if you don't know where to look. It's a long narrow single-storey brick building situated in what looks like the Sportsman's beer garden/courtyard on Seymour Road. Inside it has TVs playing sport and is split into a main drinking area and two booth-like areas for smaller groups. It has an old-fashioned snug bar feel to it. It's a well-established pub with a reputation for good beer and a regular crowd that call it their local. On offer today was the Dawkins *Foresters Black* (4.8%), a very nice session stout, not too much of anything, but just enough of what's needed, and balanced perfectly. It's a pint of creamy darkness. On to the Lazy Dog.

The Lazy Dog is a smart, shabby chic, dog-friendly pub with funky greeny bluey decor and chunky wood panelling. It's a lively little local with friendly staff and young clientele, often with babies, and nice toilets. They put Dawkins *East Bristol Session Porter* (4.1%) on for us today and I thought it was delightful. Not what I would describe as a porter, more a mild bitter, full of delicate flavours, mildly malty, mildly fruity with a hint of nuts; the hops were not really bitter, but they

definitively had a sting in the tail. By now the trail had split into several smaller groups, some ahead of us, some behind, but sure enough, we all met up again in the Drapers to end the trail.

The Drapers Arms is a real traditional micropub that normally has six to eight beers on, all gravity drawn, no lager or keg beer, no spirits except gin, no music or TV, and no food except crisps, rolls and pickled eggs. They do sell wine. It's a small converted drapers shop that can get a bit cramped on busy nights. In addition to the casks they get from the breweries, they also have their own wooden cask they get filled. This means they can go to a brewery that doesn't normally sell real ale except on special occasions, and get them to fill it up. This is what they did for us when they put on a cask of Wiper & True *Milkshake Stout* (5.6%), normally only found as keg or in cans, or rarely as cask ale at beer festivals. This was the best beer of the day for me; it was stunning.

The Drapers Arms was the last stop on the trail and as the crowd drifted away, the unanimous conclusion was it had been a glorious day, and hopefully we may see a few more dark beers on the Gloucester Road in the autumn. See you on next year's trail.

Feedback from the aforementioned participating pubs a day or two later...

The Good Measure: The Wylam *Macchiato* and Brick Brewery *Blackhorse* stout had sold out and they were now on the second cask of Macchiato which was still selling well; the Five Points Brick Field Brown had almost gone. They sold more dark ales that day than everything

else put together. Putting up their own 'Welcome to BADRAG' poster on the door prompted many customers to ask about the trail and try the beer. They were very keen to do it again next year.

Chums: Palmers *Tally Ho!* sold out on the day, with a little under half a cask of Exeter *Darkness* left but they expected to sell that easily as they normally have a dark beer on anyway.

Prince of Wales: They were asked by several people if they had anything darker than the Cotleigh *Barn Owl*, but unfortunately they didn't as the Bristol Beer Factory *Milk Stout* didn't come on until another day. They had sold about half the Cotleigh and said they enjoyed supporting the trail and would be happy to do it again, and put a black beer on next time.

Gloucester Road Ale House: It was all good and something different. They expected to sell the Mumbles *Oystermouth Stout* in the following two to three days. They said they would definitely do it again.

Annexe: Locals were not all used to dark ales but most were willing to try it. It went well. The Forester's *Black* had nearly gone, and was expecting to finish in the next day or two.

Lazy Dog: The Dawkins *East Brisol Session Porter* had nearly gone and they expected it to sell out very shortly. They said they enjoyed supporting CAMRA and would be up for doing it next year.

Drapers Arms: The Wiper & True *Milkshake* sold out on the day, and they are always keen to support the Gloucester Road Trail.

Arbor Ales quickly adapt

Jon Comer and Meg Oliver tell us what things have been like for them at Arbor Ales since lockdown began and how they had to adapt very quickly.

"When circumstances changed in March, with the market for cask and keg sales disappearing overnight, we made a decision to get our online shop up and running as quickly as possible.

"Hats off to Kevin Johnston, formerly of Crane Beer, and one of our brewers, James Pink, who managed to build the whole thing and get it online in two days. We took our first web order on 19th March, just before the PM announced the closure of pubs the following day. We'd like to say a massive thank you to everyone that's supported us by buying our beers over the last three months. Though it's been very far from business as usual at Arbor, we've all been kept pretty busy.

"Like many breweries, we had a lot of cask and keg beers in stock when the pubs closed. Some pubs have been keeping themselves busy by offering home deliveries or takeaways, so we've since sold some of this to them. Inevitably though, we have had to dispose of a large volume of beer. This, combined with the fact that many of our accounts have been unable to settle outstanding invoices going back to before the lockdown, means it's been a challenging time all round. The online sales, along with increased demand for cans from shops and off licenses, have been a real lifeline as they've enabled us to keep paying our staff and suppliers.

"Moving forward, it's difficult to know what will happen over the rest of the summer. We're starting to get a lot of enquiries from pubs and distributors, for fresh cask beers in particular. As we've been packaging everything into cans for the last three months, we're very much looking forward to a return to something resembling normal in the coming weeks.

"In other news, we have a new addition to the sales team as Sarah Thomas has joined Meg and Jamie in the office. Initially, Sarah will be mostly looking after online sales, but will be our main point of contact for trade sales when things return to some kind of normal.

"The online shop can be found at www.arborales.co.uk. Next working day delivery is offered on all orders, subject to courier service best efforts. We're also now offering a click and collect service at the brewery on Friday evenings and Saturday afternoons.

"Cheers, Jon & Meg."

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ARBOR



Bristol Beer Festival

The 2020 CAMRA Bristol Beer Festival was due to take place in March, but due to COVID-19 it was provisionally rescheduled for Thursday 5th to Saturday 7th November 2020 at the same venue, Brunel's Old Station, Temple Meads, Bristol.

However, we're not sure the venue will actually be available then, and so it is now looking unlikely that the festival will be able to take place there in November, even if lockdown and social distancing restrictions have been sufficiently relaxed to allow such an event to take place.

Once the situation is confirmed the festival organisers will take a view as to the best way forward and ticket holders will be contacted in due course.

If a move to a new venue is required then it is likely that the realistic option would be to do this in 2021.

As ever the Bristol Beer Festival can only take place due to the work put in by unpaid volunteers to organise and run the event, so a big thank you to everyone involved for their efforts in these particularly trying times.

Richard Brooks



BADRAG in lockdown some tips for the future

Several pubs and breweries in the Bristol & District CAMRA area have been providing home deliveries and takeaway collection services since the pubs closed in March due to Covid-19. At the beginning of April they numbered about 30, but that number has been gradually rising to about 70 by early June.

CAMRA and the trade were quick to use social media, the new **Brew2You** app (now also a website), **PullingTogether** (camra.org.uk/pullingtogether) and updates in **WhatPub** to spread the word (and the beer), and a number of local 'Badraggers' have reported on the BADRAG style beers they've enjoyed in lockdown – from cask, bottles and cans. Remember, they aren't just for lockdown – think of this as a checklist for the future! Do double-check the relevant websites and apps for up-to-date details.

Martin Farrimond obtained supplies from **Severn Brewing** of their 4.3% Chocolate Stout and North Cotswold's Hung, Drawn and Portered 5% porter. He also reported that **Wickwar** had reintroduced Station Porter (6.1%) in a five-litre bag in box, with £5 from each sale being donated to the NHS.

David Thomas used the **Pitchfork Ales** drive through facility to obtain Sheridans Irish Coffee Milk Stout (5%), Black Bunny (4.5%) and some Captain Scarlet (4.7% Ruby).

Martin Gray found **Frome** Zig Zag Stout (4.5%) at the **Wooden Walls** to take away. This has a rich malt flavour with a coffee aroma.

Mark Munday took advantage of home deliveries in four-pint 'jerrycans' from the **Gryphon**, including Iron Pier (5.3%), a lovely chocolate porter with a hint of berry; Neddy Stout (4.3%) from Donkeystone Brewing Co, and Severn Circles porter (4.7%) from Salopian Brewery.

A quick trawl through Facebook also found BADRAG style cask ales (amongst others) for takeaway or home delivery including: the **Old Bank at Keynsham** – Palmers Tally Ho! (5.5%), a prize-winning dark strong old ale and Twisted Oak Ghost Town milk stout; **Clevedon Brewery Tap** – dark and smooth Percy's Porter (4.4%) for collection or delivery in Clevedon; **Croft Ales** – Black Book easy-drinking Irish Stout (5.2%); **Lyons Den** – Beartown Polar Eclipse (4.8%), a black treacle and burnt toffee stout, and Tiny Rebel Stay Puft Marshmallow Porter (5.2%). **Oxford, Totterdown** – Flack Manor Brewery's Black Jack Porter, a 4.6% dark ruby ale; the **Wooden Walls** – Tiley's Stout (4.5%) and GWB Black Flower vanilla stout (4.6%); and the **Portcullis**, Clifton

– Moor Stout (5%), a highly drinkable black beer, and they also have a wide range of dark and amber bottled Belgian beers, including Hercule Stout (9%).

I have been enjoying cask ales from **Nailsea MicroPub**, including: Croft Ales Black Book (5.2%), a smooth classic Irish Stout, roasty, malty with coffee and chocolate in the taste and not too dry; Boss Black (5%), a smoky, dark, chocolaty, roasted coffee, treacly velvet stout, more like a strong mild ale; Milestone's Rich Ruby (4.5%) an easy drinking brown ale; 3D Black Bunny, a black dry, dark and hoppy IPA; Quantock Sunraker (4.2%), a blonde/straw coloured ale lightly hopped, a little too bitter for a "light mild" but a close cousin.

I have also enjoyed bottled beer from various sources including: Robinson's Old Tom (8.5%), one of the oldest old ales that celebrated its 120th birthday recently; Fine Tuned Twist and Stout (4.5%), a very smooth ale with notes of coffee; the vegan-friendly Quantock Plastered Pheasant (4.8%), a rich classic dark ale with tastes of coffee and chocolate; and Hatherwood Purple Panther No 5, a 5% smooth porter from Lidl.

Others have also found BADRAG beers in bottles and cans:

Bridget Andrews took deliveries from **Wiper & True** in cans of their Milk Shake milk stout (5.6%) and bottles of GWB's Black Strap Belgian Dubbel (7%).

Phil Luxton told us he was living off bottles of Sainsbury's London Porter and Theakstons Old Peculier. He also bought from B&M at Ashton Gate bottles of Sadlers Mud City Stout (chocolate and vanilla 6%) and Wickwar Station Porter (6.1%).

Mike Jackson found, in his local independent shops, bottles of GWB Black Strap and Black Flower, and also Guinness Foreign Extra, while *Tony Gazzard* found some interesting BADRAG style ales in bottles including: Thornbridge Cocoa Wonderland Chocolate Porter (6.8%), with sweet milk chocolate taste and roasted coffee bitterness; Meantime Chocolate Porter (6.5%), a rich dark beer with four different roasted malts, and Moncada Impy Custard (10.4%) a vanilla custard imperial stout!

The above are just a few examples to show you what has been available despite lockdown. No doubt others will have found more.

Laurie Gibney

Great Western Brewing (GWB)

Leanne Stone from the Great Western Brewing Company in Hambrook, tells us how things have been going for them since lockdown.

"GWB has found the past few months very different, with the closure of our pub, the Rising Sun in Frampton Cotterell, following the lockdown announcement back in March. It has felt very strange and unnerving, as we are sure most publicans can relate to. The Rising Sun has never been closed in the last 37 years of ownership. It is very sad to see all these pubs and restaurants closed and we hope that they can make it through this testing time.

"During the last few months, however, we have used this opportunity to give the pub some much needed TLC to make it ready for when we can reopen.

"The brewery has continued to brew throughout, but on a smaller scale. Having our own bottling machine has been a huge asset, with online bottle sales rocketing; it has meant we can keep up with demand all within the brewery.

"We have continued to offer our 'Bag in Box' ale – draught ale is available in 5, 10 and 20 litres, almost bringing the pub home!

"We have kept our core range going, which comprises *Maiden Voyage* (4.0%), *Hambrook Pale Ale* (4.0%), *Old Higby* (4.8%) and *Moose River* (5.0%). *Bloody Nora* (4.7%) and *Black Strap* (7.0%) will also be on offer soon, due to popular demand.

"All orders can be placed online for delivery; we have also opened our brewery shop on Saturday mornings from 10am until 12 noon for pre-paid collections.

"We have been lucky enough to be able to turn our business around and move most of our sales over to online shopping, providing contactless delivery whilst keeping both our employees and customers safe.

"The local support we have received has been incredible. We cannot thank each and every one of you enough – it is all of you who have kept GWB alive!



A home delivery of a mixed case of GWB bottled beers

"It has been a tough few months for us all. The future is unknown and we do not know what the new normal will look like, but supporting the small and local businesses means so much and we hope the local support continues so we can all stay strong together."

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The Incredible Brewing Co.

Stephen ('Mr Incredible') Hall, owner of the Incredible Brewing Company based in Brislington, tells us what's been happening in these incredible times.

"It has been a tumultuous time for Bristol breweries as we have all adapted keep 'real beer alive'. At the Incredible Brewing Company we have endeavoured to keep the beer flowing to customers mainly through online sales offering a free local delivery service. We also ship out to mainland UK.

"Our unique selection of seasonal beers offer a sophisticated modern take on traditional methods and our progressive beer styles are designed to accompany good food.

"As we head into summer our favourite beers have already been prepared. For those of you lucky enough to have discovered the **Coriander and Lime** beer at 5.4% the wait is over. The first batch of the season is ready and waiting for delivery. The **Grapefruit IPA** at 5.6% is also a firm favourite for the warmer months blending fresh American hops with citrus fruit notes.

"All of the hoppy core beers are available in 500ml bottles as we begin to tentatively cask up the brews again in anticipation. We will also begin natural carbonation kegging to offer a longer life at the bar. Order at www.incrediblebrewingcompany.com.

"Slogan: 'Our beer is a modern expression of place and tradition. A gift from time honoured cultures.'

"Plus ... it's not me that's incredible ... I'm merely a vessel of this fantastic product ... it's beer that's incredible."



Bristol Beer Factory

The Bristol Beer Factory say that across their brewery, taproom and two pubs (Barley Mow and Grain Barge) they have shared the frustrations and financial implications of the lockdown

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endured by so many great pubs and eager pub-goers. However, they are still here and they are ready to go!

Due to the talented and dedicated team at the brewery and loyal beer loving customers in Bristol and beyond, they enjoyed a record-setting three-year period for the brewery prior to lockdown. This hard-won success left them with enough reserves to allow (at the time of writing) all brewery staff to be kept on, ready to attack post-lockdown brewing with gusto. They want to focus more than ever on working with what they consider to be the best pubs and bars in Bristol, to help each other through the oncoming period of uncertainty.

Brewing recommenced in early June and they will be back up and running fully in time for when pubs reopen and aim to have everything available that might be wanted in cask, keg and bottle.

Whilst we wait for pub opening to return to something a little more normal, the **Bristol Beer Factory Tap Room** is open Tuesday through to Saturday from 12 noon to 6pm for off sales and collections. Give them a call on 0117 9471298 if you want to check opening times before travelling or what beers are available.

New beer

Infinity will be the Bristol Beer Factory's first permanent lager, available on keg and in cans and designed to be crystal clear and infinitely sessionable. An authentic pale-golden Helles with delicate underlying malt sweetness and a dry finish, *Infinity* is intended to offer far more character than bland international lagers, whilst retaining all-night drinkability. Helles is a style that requires finesse and the finest quality ingredients. For *Infinity* they use a simple recipe of authentic German ingredients with just two malts (German Pilsner and Vienna) and two noble German hops (Tettnang and Spalter) to create a balanced lager. The brewery advises that it captures the crisp, refreshing nature of its more famous cousin, Pilsner, whilst softening the bitterness and lowering the extreme dryness of the finish. *Infinity*, true to the Helles style, brings a slightly deeper colour from its German malt for an element of sweetness to accompany the bitterness and dry finish of a lager, creating a more rounded and satisfying pint of lager.

Richard Brooks

www.bristolbeerfactory.co.uk

Devon breweries still supplying

Dartmoor

At the Dartmoor Brewery they are concentrating on bottle sales online. It's going really well and proving very popular. Managing director Ian Cobham said: "The range of our drinkers is far and wide, which is very heart-warming, from Scotland down to Plymouth. We offer free delivery for two cases of our ales, anywhere in mainland UK. Dartmoor Brewery would like to thank all of our customers, far and wide, for their support during this pandemic. It is this support that is keeping us going. We are a small company and really appreciate it."

He also reported that they are supplying casks of their **Jail Ale** to over 30 pubs in their local area for takeaway. Just head on over to <https://dartmoor-brewery.myshopify.com/> to order yours.



Chris, brewery operations manager, making some more Jail Ale

Otter

The family-run Otter Brewery in Devon is still operating during this period of lockdown. And if you want to enjoy some of their award-winning beers at home, you can order them from their online shop at www.otterbrewery.com/shop. Otter beers in 'bag in box' are apparently flying out of the brewery. That's 18 pints to your front door for less than £1.90 a pint. Bottled beers and other merchandise are also available.

When asked if they were still distributing to pubs, Patrick McCaig said: "Yes, we are supplying a number of pubs who are doing take-outs, notably the Brewers Arms in South Petherton and the Black Swan in Langport."



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BAD Ladies in Lockdown

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.

We never would have thought that 2020 would be the year of an 'unbeer festival' in March, and a spring and summer without being able to visit pubs and socialise together. Our planned series of events for the year was obviously impacted by the COVID-19 restrictions, but we did look for virtual alternatives.

We set up a WhatsApp group just prior to lockdown which proved a great way for those of us who joined to keep in touch and spread news about what was happening about brewery and pub takeaway sales and home deliveries.

Information about the best offers and new releases spread quickly and, amongst our number, through the period of lockdown, we managed to get hold of some great cask beer in a box, including a stout from Wiper & True – Milk Stout (5.6%); Great Western Brewing supplied many of us with Moose River American IPA (5.0%), Hambrook Pale (4.3%) and Old Higby strong bitter (4.8%); and the aptly named Storms Pass (4.3%) came from Good Chemistry (that was stored in the bathroom to get close to cellar temperature). We also received deliveries from Nailsea MicroPub, and picked up takeaways from the Bag of Nails and other outlets.

The range of home bar set-ups and views of full fridges proved that beer was an important part of our lockdown, and we did our bit to support our local breweries.

Our planned meeting on 18th April, instead of being a trip to Weston-super-Mare, transmogrified into a virtual meeting. We arranged to meet in CAMRA's online pub, the Red (On)Lion, but a couple of us had connectivity issues and we transferred to Google Hangouts, where 11 of us shared our lockdown stories and swapped notes on the beers we had been able to get hold of for the occasion. It wasn't quite the same as being together in a physical space, but it kept the social connections between us going, and the chance to share a beer with conversation is always welcome.

Our programme for the rest of the year will take account of the current COVID-19 restrictions, so please check in to the branch website to find out more (www.camrabristol.org.uk/ladies.html), or call Bianca on 0772 302 0223.

Bianca Ambrose



Beer – an essential food item!



The joy of taking home deliveries



Going for a beer ... at home

At the start of the lockdown I was frantically trying to finish the manuscript of a new book for CAMRA, based broadly on my *Pints West* column, "Going for a beer in ...", and putting the finishing touches to the manuscript for the next edition of *The World Atlas of Beer*, which should be out in October.

Spending a couple of months finishing off two books about the current state of the world of brewing and how to discover Europe's best by hitting top beer spots, when you can't go much further than Ashton Court is a disconcerting experience.

My agenda for 2021 is now overflowing and much as I love being in Bristol, a lot of next year is going to be spent on the road. Near the top of my list will be a trip to Franconia, where the pubs and breweries have already reopened.

In April I should have been in Bamberg, known the world over for its smoked *Märzen* beers, or *Rauchbier*, such as Aecht Schlenkerla from the Heller-Trum brewery, or those from Spezial and Greifenklau. While that UNESCO-protected city is a must for any beer-lover's bucket list, I would have been sure to have made it out into the surrounding region of Oberfranken (Upper Franconia), to sample a much more significant, primitive style of lager, currently trending like no other, called *Kellerbier*.

In the world of beer, as everywhere else, language matters, no more so than in translation. The German word *Keller*, for example, is easily translated as 'cellar'. However, the concept of a cellar is not the same across cultures. If you translate the same word as 'cave', its meaning becomes clearer.

In the days before affordable large-scale refrigeration and sealed fermentation vessels transformed the process of cold conditioning, essential to making an authentic lager, brewing across much of Europe would close down between late April and late September, as the combination of beer in open fermenters and insect life seeking to proliferate did unhelpful things together.

Brewers would typically store beer in sealed casks through the summer and in parts of Bavaria, Austria and Bohemia would use underground caves, located in the vicinity of the brewery, to keep the beer cold. Experience over time led brewers to conclude that this not only preserved the beer but, in many ways, improved it.

Kellerbier is the historical remnant of this type of beer and Oberfranken is its home region. Around two hundred, mostly small independent family-run breweries continue to make their own versions, though no longer in caves. A classic *Kellerbier* is of session strength, comes in any colour from straw to dark amber, and any style from Pilsner to *Dunkel*, fermented with lager yeast and conditioned for a few weeks, finishing earthier and less refined than a typical lager.

The best way to sample it is at its simplest, racked unfiltered into a vertical cask (or *Holzfaß*), a vertical, stand-alone cask from which it drops directly without the addition of carbon dioxide, and finished on



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.)

the day the vessel was broached. When it comes as *Ungespundet* or *Ungespundetes*, containing live yeast and with low carbonation, it is in effect cask ale's closest cousin.

Here in Bristol, Moor Brewery's occasional festivals of Franconian *Kellerbier*, many imported direct in authentic containers, was threatening to become an annual event had COVID-19 not come along. Indeed I have been waiting to see whether either Moor or Lost & Grounded, whose Keller Pils has a pretty authentic flavour, would have a go at making their own *Ungespundet* version, if only to see what dyed-in-the-wool cask ale drinkers would make of it.

Those who have tried it will know that L&G's Keller Pils does not taste at all like an industrial lager. This is because it is based on the blond, unfiltered *Kellerbier* style. It gets some of its distinctive flavour from older varieties of German hop, Perle and Mittelfruh, with Magnum used for bittering. The brewhouse also possesses a traditional German lactifier, which is used to adjust the pH of the wort, a well-worn technique for dealing with alkaline water. The final twist is to seal the tank during the last 10% of fermentation to create higher natural carbonation in a similar way to bottle- or can-conditioning but on a grand scale.

At packaging the Keller Pils has around 0.3-0.5 million live yeast cells per ml, which is comfortably above the CAMRA threshold for being a "living beer". What lockdown has brought for the first time is Keller Pils in mini-kegs, designed for gravity dispense at home, mimicking a small metal version of a Franconian *Holzfaß*, with a somewhat longer shelf life, ending a hair's breadth from traditional cask-conditioned beer.

It would be interesting to see how a UK-brewed *Ungespundetes Kellerbier* would play in a pub, or a beer festival, willing to try selling a whole Franconian *Holzfaß* in a day. Who knows, maybe next year?

Speaking of which, once travel restrictions are lifted, the easiest one-stop way to discover the breadth and depth of *Kellerbier* in its homeland is to visit the town of Forchheim, a short train ride from Bamberg, and spend a day wandering up and down the Kellerwald, a hillside cluster of taverns from two dozen different breweries. Go with friends though, as measures are half-litre and during the official opening months between April to October, there could be as many as 50 different beers to try.

Normally nicely populated, for a fortnight in the latter half of July the Kellerwald hosts the Annafest folk festival, which traditionally brings swarms of visitors.

You remember crowds, they used to be a thing.



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CAMRA press releases

The following national press releases were put out by CAMRA at the end of May

Cask beer essential to pubs post-lockdown

CAMRA surveys 22,000 pub-goers on drinking habits post-lockdown

A survey conducted by the Campaign for Real Ale (CAMRA) reveals that UK pub-goers are missing cask beer during lockdown and would be much less likely to return to pubs that stop stocking beer from independent, local breweries once they reopen.

The survey of 22,000 pub-goers found:

- Two-thirds (63%) are most looking forward to a pint of cask beer once pubs can reopen, even more than meeting with friends or having a meal
- 68% won't, or are less likely to, return to a pub that has stopped stocking beer from small or local breweries

CAMRA's latest figures follow on from a SIBA survey which found that 65% of independent breweries have stopped beer production during lockdown and that there's been an 82% drop in beer consumption since pubs closed – which means there is likely to be less cask and guest ale options when pubs reopen.

CAMRA has been calling on beer drinkers to support independent breweries, cider makers and pubs by purchasing beer and cider locally during lockdown. The campaign has produced a map of nearly 3,000 pubs and breweries operating takeaway or delivery services during lockdown and has launched its Brew2You app, which allows customers to search for and purchase local brews in one place generating over £25K in sales for the industry in just three weeks.

CAMRA is also petitioning government to introduce a 'second wave' financial support package for pubs and breweries, which will continue to be hard-hit months and years after lockdown restrictions are lifted.

CAMRA's National Chairman Nik Antona commented on the figures, saying:

"Our survey of tens of thousands of pub goers shows how intrinsic a pint of quality cask ale is to our pub culture. Unfortunately, it's likely that cask beer will be the first expense cut from a struggling pub trying to reopen with social distancing measures in place.

"The majority of consumers want to see their pub continue to stock a range of ales from small, local and independent brewers when they reopen, which is why we are calling on greater Government support to ensure this takes place. We also want to see pub companies support and stock real ales from small and local brewers once their pubs reopen, which includes allowing tied pubs to stock a greater range of locally-brewed beers to help get the brewing industry back on its feet.

"Not only is this the right thing to do to help independent breweries to recover from lockdown restrictions, it will also help pubs to attract more customers who are looking for a decent range of high-quality, locally-produced beers."

Call to slash rents to ensure pubs survive reopening

CAMRA calls for rent bills to be dramatically reduced for tied pubs when they reopen under social distancing restrictions

Large pub company bosses need to scrap or dramatically reduce rent payments to help save pubs survive the rest of the year. That's the message from the Campaign for Real Ale, which represents nearly 190,000 beer drinkers and pub goers across the UK.

CAMRA has written to bosses at some of the country's largest pub companies urging them to scrap, or dramatically reduce, rents for tied pub tenants when pubs reopen.

Whilst the UK Government has said pubs in England are set to be allowed to reopen from early July, pubs won't be able to operate to the same level of business they did before lockdown, as they'll be complying with social distancing measures.

With pubs set to trade at much reduced levels, CAMRA believes it isn't fair for tied licensees to be charged full rent payments from pub companies.

Pub company Greene King recently announced they would be giving their tenants a 90% reduction in rent for eight weeks as of 11th June, followed by a 50% reduction for the following four weeks.

The Campaign has now written to big pub companies Marston's, Star Pubs and Bars, El Group/Stonewall and Punch Taverns to ask them to announce similar rent reductions for pubs that are reopening.

The organisation also wants help for pubs that can't reopen because their premises are unsuitable and can't be used safely under social distancing rules. Tied pub licensees in Scotland and Wales will also need more help with rents once the Scottish and Welsh governments lift restrictions and allow pubs to reopen.

CAMRA National Chairman Nik Antona explained:

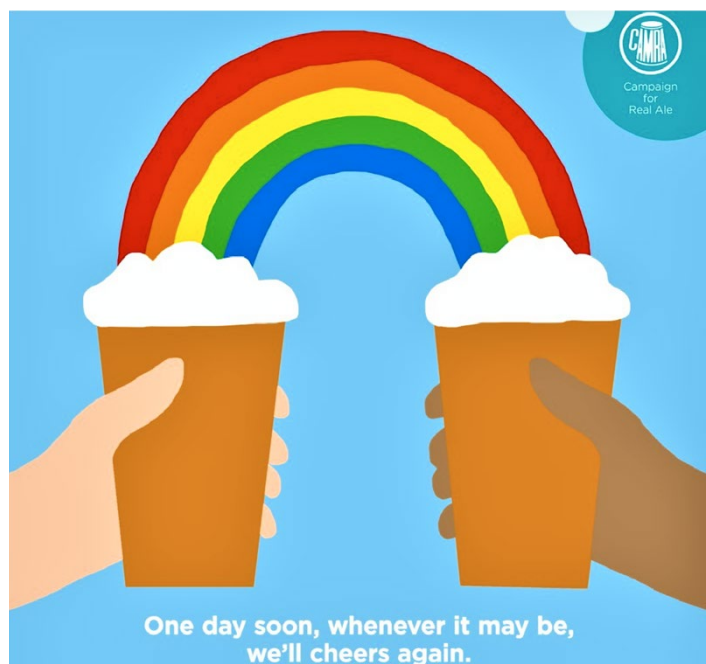
"Pub tenants desperately need help with their rent bills. Greene King's announcement is a small step in the right direction – tenants will need rent support for the rest of the year to help their pubs stay viable. That's why we have written to other large pub companies and challenged them to announce more rent support for their tenants.

"Lockdown has made people realise just how much they value their local pubs. It is essential they are given the help they need to survive not just the lockdown, but also the social distancing measures when they reopen.

"This is vital if these pubs are to make it through the next few months with social distancing measures in place. Pubs will be operating at reduced turnover so won't be able to cope with rent arrears and other debts accruing if they are being charged full rent.

"CAMRA members across the country stand ready to support pubs to make sure they survive and thrive in the months ahead – but if many tied pubs are to avoid permanent closure they will need continuing help with rent payments."

Public reminded that “we’ll cheers again” at the local



The Campaign for Real Ale (CAMRA) is reminding beer drinkers that we will ‘cheers’ again at the local by sharing positive messages about pub reopenings with new social artwork.

The aim is to raise awareness of the pubs we all know and love and share positive stories about locals on social media – whether it be people’s fondest pub memory, or a positive message of a pub acting as a ‘lockdown hero’ in the communities.

Publicans can also print the rainbow image for sharing in their windows, to remind their regulars that their pub is waiting for them once lockdown is over. They might also be used to advertise delivery or takeaway services, and encourage locals to keep supporting their pub.

The distinctive artwork was produced by London-based art director and ale-enthusiast Calum Ray, who wanted the image to offer a glimmer of hope to pubs and drinkers that they will soon be able to say ‘Cheers’ over a pint again.

It supports the launch of CAMRA’s Pulling Together campaign, which highlights over 3,000 pubs, breweries and cider producers currently offering takeaway or delivery services, as well as the new Brew2You app which helps people to search for and order beer in one place.

Ben Wilkinson, CAMRA’s Pub Campaigns Chair, said: “We hope people will use these assets to share some joy in these uncertain times, whether to locals seeing the rainbow in their pub’s windows or by sharing their happy, fun pub memories across social media.

“People across the nation will no doubt be missing the social interaction of their local pub during this crisis. Pubs are a staple of life for many, a place to have a drink and find a friendly face for a chat. We all have our fingers crossed that circumstances will enable us to be reunited at the pub for a pint and a ‘cheers’ again soon!”

Artist Calum Ray said: “Pubs are such an important part of our social culture. Hopefully this visual can act as a symbol of hope for both people that are separated from their friends and family, and the pubs that are closed with no real end in sight. We’ll cheers again.”

Furlough scheme announcement could spell death knell for pubs

Responding to the announcement by the Chancellor of the Exchequer that under the furlough scheme businesses will be asked to contribute national insurance and pension contributions from August, 10% of wages in September and 20% of wages in October, CAMRA Chief Executive Tom Stainer said:

“The lockdown has brought home just how important local pubs are to communities and in tackling loneliness and social isolation. It is vital that we give pubs the support they need to be able to survive and thrive in the months and years ahead.

“The introduction of flexibility in the furlough scheme that will allow people to work part time is welcome news for pubs and their staff. However, the harsh reality of this announcement is that many pubs just won’t be able to pay towards wages, National Insurance and pension contributions on top of existing costs and during periods of reduced trade due to social distancing measures reducing capacity.

“Those smaller pubs that are unsuitable for social distancing, as well as those in Northern Ireland, Scotland and Wales that might not be able to reopen until much later in the year, won’t have any income at all to pay these extra staff costs.

“This will leave pubs with an impossible choice between taking on more debt, letting staff go, or calling it a day and closing down their businesses for good.

“The Government should look again at this announcement and consider applying a flexible furlough arrangement for pubs until later in the year, helping them survive restricted reopenings. Otherwise I fear we will see many jobs lost and pubs not being able to survive and having to close for good.”

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Solution to the crossword on page 24

Across: 1 Bar chart, 5 Jargon, 9 Ringwood, 10 Gallon, 12 Extract of malt, 15 Coors, 16 Retriever, 17 Renewable, 19 Tiara, 20 Rather overdid, 22 Badger, 23 Stockman, 25. At ease, 26. Beverage. Down: 1 Barleycorn, 2 Ran, 3 Howdahs, 4. Rooster's beer, 6 Atacama, 7 Gold tankard, 8 Nine, 11 Off the bottle, 13 Thornbridge, 14 Breakdance, 18 Watneys, 19 Treacle, 21 Abba, 24 Moa.



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