



Campaign
for
Real Ale



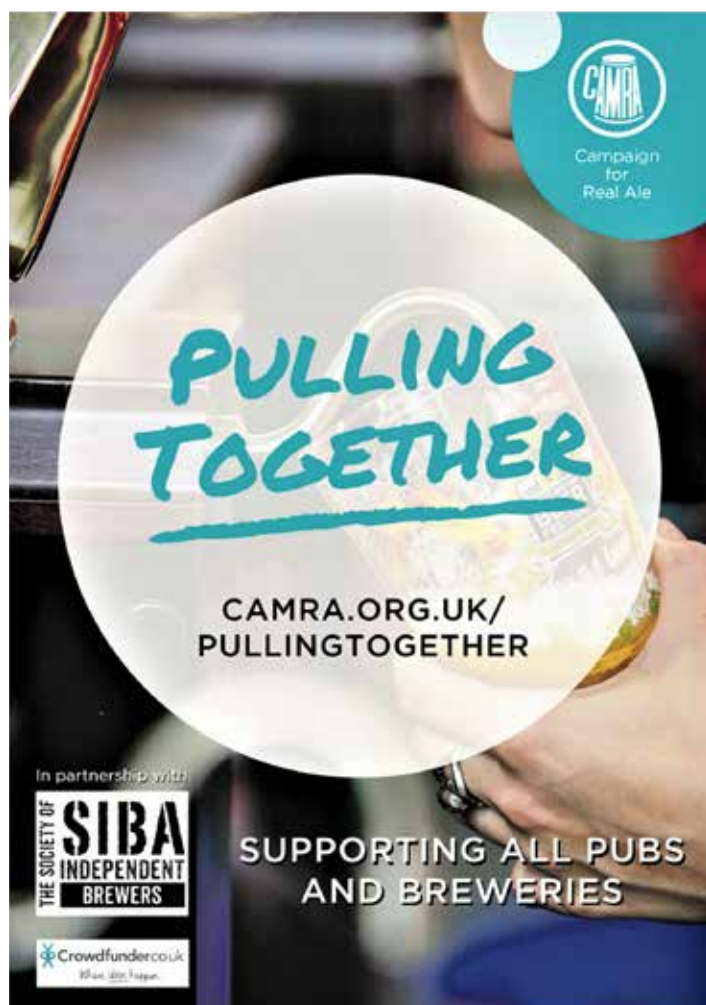
PINTS WEST

in Lockdown 2

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

Time for takeaways and home deliveries
from your local pubs and breweries





Click here: www.camra.org.uk/pullingtogether



Click here: <https://brew2you.co.uk>

PINTS WEST

Published by: the Bristol & District Branch of CAMRA, the Campaign for Real Ale, November 2020 ©

Editor: Steve Plumridge – steve.plumridge.pintswest@gmail.com

Design & Layout by: Steve Plumridge

Letters: Please email correspondence to the editor at the address above or post it to: Pints West Editor, Steve Plumridge, Garden Flat, 6 Royal York Villas, Clifton, Bristol, BS8 4JR.

Disclaimer: Views expressed in Pints West are those of the individual authors and not necessarily supported by CAMRA.

ADVERTISE

To find out about advertising in Pints West, please email the editor at the address above.

Bristol & District CAMRA

Web: www.camrabristol.org.uk

Twitter: @CAMRABristol

Facebook: Camra-Bristol-District

Facebook group: CAMRA Bristol Chat

Branch contact (Secretary): m.bertagne@camrabristol.org.uk

Pints West contact: steve.plumridge.pintswest@gmail.com

Weston-super-Mare CAMRA

Facebook: Campaign for Real Ale Weston-Super-Mare

Contact: tim.nickolls@outlook.com

Bath & Borders CAMRA

Web: www.bathandborderscamra.org.uk

Twitter: @BathCAMRA

Facebook: Bath-Borders-CAMRA

Contact: denis.rahilly@talktalk.net

or: James Honey on 01373 822794



PINTS WEST

in Lockdown 2

Welcome to another edition of *Pints West* published during a period of national lockdown. Once again this is available online only, with no copies being printed as we are unable to distribute them.

The last one (pictured right) came out in June during the first lockdown and remains available at www.camrabristol.org.uk/pintswest.html.

Production of this edition was started before the lockdown was announced, so please bear in mind that some articles reflect the situation more as it was then.

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. Several of Bristol's micropubs are doing takeaway – such as the Drapers Arms, Wooden Walls, Lyons Den, Chums, Nailsea MicroPub – as are many other pubs. The Good Measure, Portcullis in Clifton, Bag of Nails, Hare on the Hill, Bird in Hand at Salford, Globe at Frampton Cotterell ... these are just a few of the growing number that could be mentioned. Have you checked if your local is doing takeaway?

In the following pages you'll find details of breweries within the city of Bristol and what they are doing in terms of home deliveries, plus contact details for all the other breweries in our branch areas; check their web sites or social media to see if they are doing home deliveries too – many will be. Please support these local pubs and breweries whenever you can.

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

Pub of the Year

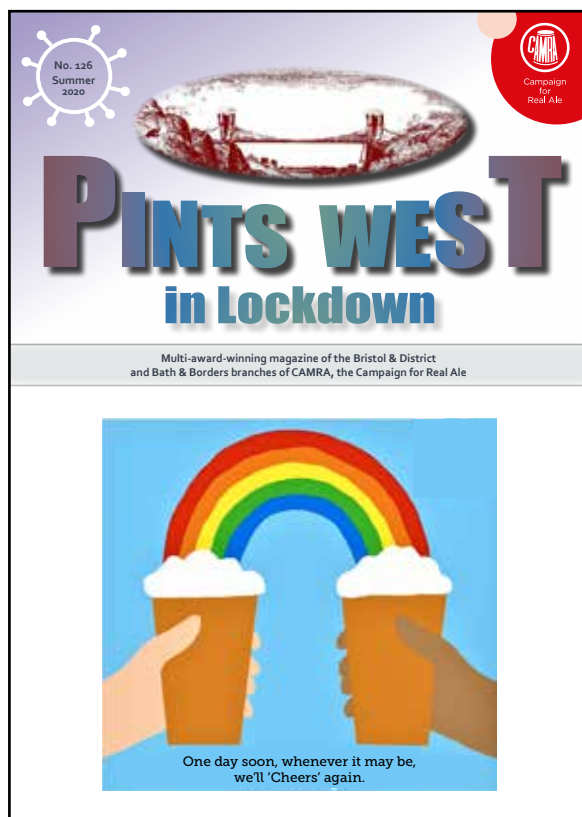
As reported in the last edition of *Pints West*, the winner of the Bristol & District branch Pub of the Year 2020 was **Snuffy Jack's Ale House** (Fishponds) and the runner-up was **The Good Measure** (Redland). Congratulations to them both once again!

Normally the winner of the branch stage would then go straight on to the regional and (potentially) national judging stages used to find the overall CAMRA Pub of the Year. However, due to the COVID-19 situation it has not been possible for CAMRA to progress this and the further judging stages of the 2020 competition have been cancelled.

Around this time of year Bristol & District branch members would usually be invited to submit their nominations to start the 2021 Pub of the Year competition. As it stands the situation is far from normal with the overall number of pub visits by members greatly reduced this year by lockdowns, etc. It is hoped that Pub of the Year judging will be resumed in 2021, but for now things are effectively on hold until guidance is issued to CAMRA branches about how the competition will proceed.

Our pubs need all the support and promotion they can get, so until you can visit your local again you might like to consider ordering beer and cider from those offering a take away or delivery service, either by contacting the pub directly or through CAMRA's **Brew2You** app.

Richard Brooks



Lockdown take-away success

The government announcement that a second lockdown was imminent for the whole of England included the surprise news of a ban on takeaway alcohol being sold by hospitality venues. Whatever your personal views on the pandemic, social distancing and lockdown measures, it made little sense for pubs, bars and brewery taps to be banned from selling takeaway alcohol (such as containers of real ale or cider) when no such restriction would apply to shops such as off licenses and supermarkets. Being able to sell takeaway alcohol was not only a lifeline for pubs and small breweries in particular during the first lockdown, but it also helped to prevent existing stock already sat in pub cellars from going to waste.

CAMRA and other organisations such as SIBA (Society of Independent Brewers) immediately sought to get this decision reviewed and CAMRA members were encouraged to email their MP to express their concern. Many thousands of people did so and this clearly made an impression as the government rapidly revised the rules to allow takeaway alcohol to be sold by pubs and breweries (although it does still need to be ordered in advance, so please check the arrangements with your pub or brewery before turning up to make a purchase).

A further positive development has been the subsequent announcement of an automatic extension to the terms of most premises licences that allow the sale of alcohol for consumption on the premises, to also allow the sale of alcohol for consumption off the premises. This will make it easier for licensed premises to sell alcohol to customers for consumption off the premises in England and Wales, which will allow businesses to trade and maintain social distancing. The extension is valid until 30 September 2021.

So well done everyone that contacted their MP or took action to support this campaign in any way.

If you want to find a pub or brewery that is selling takeaway alcohol during the current lockdown, be guided by the following pages (particularly for breweries), or you can search for such information on **WhatPub** (www.whatpub.com), or place an order via the CAMRA **Brew2You** app available on iOS and Android or online. Visit <https://brew2you.co.uk> to learn more.

Richard Brooks

Enjoying your beer? It could be under threat

The Government are set to raise the amount of tax paid by some small independent breweries in the UK, putting local beers at risk.



Sorry
not in use

**To protect small
breweries and
the beers they
make, sign the
petition here:**



<https://petition.parliament.uk/petitions/334066>

Petition by
**ANSPACH
& HOBDAY**
— LONDON —

THE SOCIETY OF
SIBA
INDEPENDENT
BREWERS



Campaign
for
Real Ale

For more information please visit
www.siba.co.uk/sbr and
www.camra.org.uk/sbr

Bristol brewers' beer delivery guide

November update

With the closure of pubs and restaurants, the future of Bristol's small independent breweries has once more come under strain. To support them during what would normally be their busiest time of year, or to familiarise yourself with why Bristol is often talked of as the UK's leading city for authentic beers, here are the City-based breweries that are currently delivering to homes within the city.

Around 130 different beers are currently available – an improvement since the earlier lockdown period.

Note that 13 of the 14 breweries that are active can also deliver throughout the UK mainland, with one, Moor Beer Company, able to deliver to the offshore parts of the UK too.

ARBOR: Order and pay on-line via www.arbor-ales-online-shop.myshopify.com. Free delivery to Bristol area on Wednesdays & Fridays, plus daily by courier to anywhere in mainland UK. 12-packs of 1-pint cans only. 14 different beers available.

BRISTOL BEER FACTORY: Order and pay on-line via www.bristolbeerfactory.co.uk. Pick-up from brewery tap room in Southville (Tu-Su from 12.00), or by courier to anywhere in mainland UK. 8- and 12-packs of 500 ml bottles and 8.5-pint Mini Tins. 11 different beers available.

CROFT: Order and pay on-line via www.thebeervan.com. Free next day delivery (Mo-Sa) within BS1-9 (min. £20); or by courier to anywhere in mainland UK (free over £50). Some 500 ml bottles; mostly 8-pint containers. Up to 4 different beers available.

DAWKINS: Order via www.dawkinsales.com. Free delivery to BS1-9 & BS13-16 (min. £25); and BS10-11, BS20-37, BS40-41 & BS48-49 (min. £50). Flat rate £6.00 by courier to anywhere in mainland UK (min 2 cases). Cask and keg beers available in 2-, 4- & 8.8-pint containers, 20-litre bag-in-box and 40-litre firkins; plus 12-packs of 500 ml bottles. 10 different beers available.

FIERCE & NOBLE: Order and pay on-line via www.fierceandnoblebrewery.myshopify.com. Free delivery to anywhere in mainland UK, in 5-litre mini-kegs, every Friday. Up to 5 different beers available.

GOOD CHEMISTRY: Order and pay on-line via www.goodchemistrybrewing.co.uk. £5.99 for next day delivery to anywhere in mainland UK, on orders received before 12.00. 12-pack cases of 440ml cans. 4 different beers available.

INCREDIBLE BREWING: Order and pay on-line via www.incrediblebrewingcompany.com. Free delivery within 10 miles of the brewery (BS4 5RG) Tuesday to Saturday; weekly despatch on Wednesday to anywhere in mainland UK for £8.00. 6- or 12-packs of 500 ml bottles. 11 different beers available.

LHG (LEFT HANDED GIANT): Order and pay on-line via www.lefthandedgiant.com. Delivery by courier to anywhere in mainland UK (free over £30). 5-litre mini-kegs and packs of 440 ml cans. 1-litre draught bottles for collection from brewpub in Finzels Reach (Fr & Sa 12.00-20.00). 18 different beers available.

LOST & GROUNDED: Order and pay on-line via www.lostandgrounded.co.uk. Free delivery to BS1-9, 13-16, 30-31. Delivery by courier to anywhere in mainland UK (free over £50). Cases of 12 x 440ml cans; 5-litre mini-kegs of Keller Pils. 11 different beers available.

MOOR: Order and pay on-line via www.moorbeer.co.uk. Free delivery (min. £25) to Bristol (excl. BS21-31, 39-41 & 48-49). Delivery by courier to anywhere in mainland UK (free over £60). 5-litre mini-kegs or can-conditioned beers. 12 different beers available.

NEW BRISTOL: Order and pay on-line via www.newbristolbrewery.myshopify.com. Free delivery to all Bristol postcodes; or by courier (£4.99) to anywhere in mainland UK. 6- and 12-packs of 440 ml cans. Up to 7 different beers available.

TAPESTRY: Order on-line via www.tapestrybrewery.com. Pick up from the brewery (Th-Sa 12.00-18.00), Bristol delivery including fresh-cooked sourdough pizza, and by courier (charged) to anywhere in mainland UK. 5-litre mini-kegs & 6-packs of 440ml cans. 1-litre containers of draught beer (Bristol only). Up to 7 different beers available.

WIPER & TRUE: Order and pay on-line via www.wiperandtrue.com. Pick up from the brewery (Fr 14.00-19.00; Sa 12.00-19.00; Su 12.00-17.00). Free delivery to most of Bristol area (min. £20), and by courier (charged) to anywhere in mainland UK. 12-packs of 440ml cans. 12 different beers available.

ZERODEGREES: Order and pay on-line via Deliveroo. Offering a food and beer delivery service using 5-litre mini-kegs.

Information believed to be correct as of 7th November 2020 – though the situation is changing on a daily basis.

Note: the King Street Brew House and Brewhouse & Kitchen brewpubs do not appear to be selling beer, and nor does Little Giant, a small brewery in the north of the City. We have no news of what is happening at the City's other brewery, Basement Beer. Great Western Brewery (GWB) in Hambrook, just outside the City boundary, is also delivering.

Tim Webb

A full list of all the breweries in the whole of the Bristol & District and Bath & Borders branch areas, with contact details, can be found in the pages that follow.

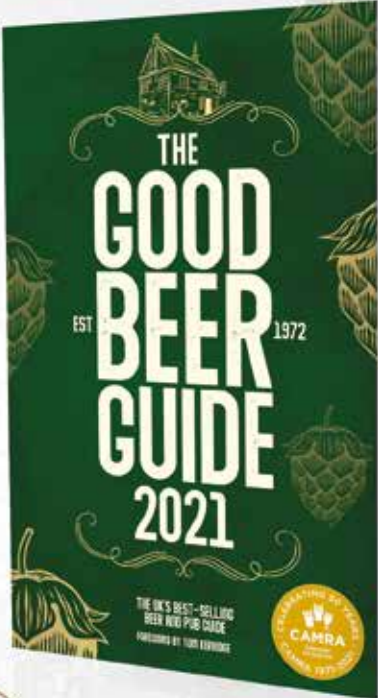
GREAT TASTING BEERS

Now available to order online for home delivery at www.arborales.co.uk








ARBOR

The Good Beer Guide 2021



THE GOOD BEER GUIDE 2021
HELPING YOU FIND THE BEST PUBS!

-  **The UK's best-selling beer and pub guide**
-  Detailed entries recommending **4,500 of the best real-ale pubs**, in rural and urban areas covering the entire UK (England, Wales, Scotland, Northern Ireland, Channel Islands & Isle of Man)
-  Unique Breweries section listing all operating UK real ale breweries and their regular beers including CAMRA tasting notes
-  Full-colour introduction, with consumer features and industry analysis including a **foreword by celebrity chef Tom Kerridge**
-  All pubs are independently selected and approved by **190K+ CAMRA members across the UK**

The latest (and 48th) edition of CAMRA's ever-popular *Good Beer Guide* (GBG) was published on 29th October, a little later than in previous years. It has been a difficult year for pubs across the country and they all need support, but sometimes, especially when in an unfamiliar area, you may need advice on where to buy quality real ale. The GBG is the only properly and independently researched guide to the best pubs for real ale and cider in the UK and a huge amount of dedicated research is put in by unpaid volunteers across the country in making sure that the pubs with the best kept real ale are included in this prestigious guide.

The book aims to identify the best 4500 pubs for real ale in Britain, including 63 chosen by our local branch, covering Bristol and parts of South Gloucestershire and North Somerset. Those 63 were the subject of many visits and much debate amongst local members over the last 12 months, and many more pubs were nominated than we have space for. As is the case every year the selection procedure was particularly close in our branch area and a number of pubs that serve quality real ale have narrowly missed out on inclusion. A place in the guide is much sought after by all licensees who are serious about keeping real ale, so commiserations to those pubs that are not included. It doesn't mean that you don't sell good quality beer, it's just that the competition continues to increase and we are restricted on numbers of pubs that can be included.

Nobody who enjoys a quality pint should be without this book – especially if you plan to travel around the UK on business or for pleasure, whenever and wherever this is possible to do of course! Or if you just decide to stay in the local area or nearby the guide will steer you towards some of the pubs with the best quality beer in that area, and you could always try other pubs nearby as well. All pubs selected for the 2021 GBG in our branch area reopened after the first national lockdown. Some opened immediately in July, but others took a little longer to prepare for reopening. Of course, at the time of writing all pubs are now closed again (though some are doing takeaway and/or delivery), but hopefully they will reopen in December. However, due to the likelihood of ongoing restrictions and local lockdowns taking place, please ensure that you check directly with pubs for the latest opening times and requirements before travelling.

In addition the *Good Beer Guide* aims to list all known real ale breweries and their regular beers (many thousands).

Many of these will also have tasting notes supplied to steer you towards your style of beer – it can be bewildering to see a large bank of handpumps and have no idea which one is for you. This list also comes in handy at beer festivals, whenever these are able to resume, or when buying beers in an off license or supermarket. There are also always numerous interesting beer-related articles to read.

In normal circumstances we would have held a local launch of the guide at a pub in central Bristol, but as you will appreciate this has unfortunately not been possible this year. However the book is available in main bookshops, or online from CAMRA at:

<https://shop1.camra.org.uk/product/the-good-beer-guide-2021/>

The book would make an ideal Christmas or birthday present for anyone who enjoys a pint. The guide is priced at £15.99, but the price for CAMRA members online is only £12.00 plus £2.50 postage. In addition there is a GBG app for download on both iOS and Android devices, available from here:

www.camra.org.uk/gbgapp

Martin Gray



WHAT? PUB
CAMRA CAMPAIGN FOR REAL ALE

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

Thousands of pubs at your fingertips!

- Over 96% of Britain's real ale pubs featured
- Information updated by thousands of CAMRA volunteers
- Created by CAMRA who produce the UK's best beer & pub guide

WhatPub: updates and beer scoring

An urgent appeal (for when the pubs are open again)

During these times of constantly changing restrictions, one way of checking if a pub is open is to go to WhatPub (www.whatpub.com) and search for the pub or the area it is in.

Aside from national lockdown, CAMRA branches are trying to keep any temporary changes to opening times, and any other temporary arrangements, up to date in a special box created on the pub's home page of WhatPub. The process of checking on changes for every pub is an enormous task and branches are reliant on local members and visitors submitting updates to any significant changes, whether temporary or permanent. So, once pubs are able to reopen again, whether you are a CAMRA member or not, please try to update WhatPub if you spot any changes to pubs in terms of opening hours or anything else that looks relevant. Local branch contacts will try to implement any changes as quickly as possible. You will also possibly be helping others avoid unnecessary journeys.

Beer scoring on the National Beer Scoring System (NBSS) is used as part of the selection process for the *Good Beer Guide*. After you have bought a copy of the 2021 GBG, and if you are member of CAMRA, you may want to contribute to the selection process for the 2022 guide by scoring beers you drink. This can be done via WhatPub (on smartphone or computer) or the GBG app if you've downloaded it.

The beer scores you can give are:

0. No draught real ale available.

1. Poor. Beer is anything from barely drinkable to drinkable with considerable reluctance. You may have been unlucky and were served the last pint in the barrel. If the beer is exchanged without a problem and taken off sale you may use your discretion and not score the beer at all.

2. Average. Competently kept, but the beer doesn't inspire in any way. It is drinkable, but you may decide to try a different beer in the pub or move on to another pub. Below what is expected for the GBG.

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

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

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

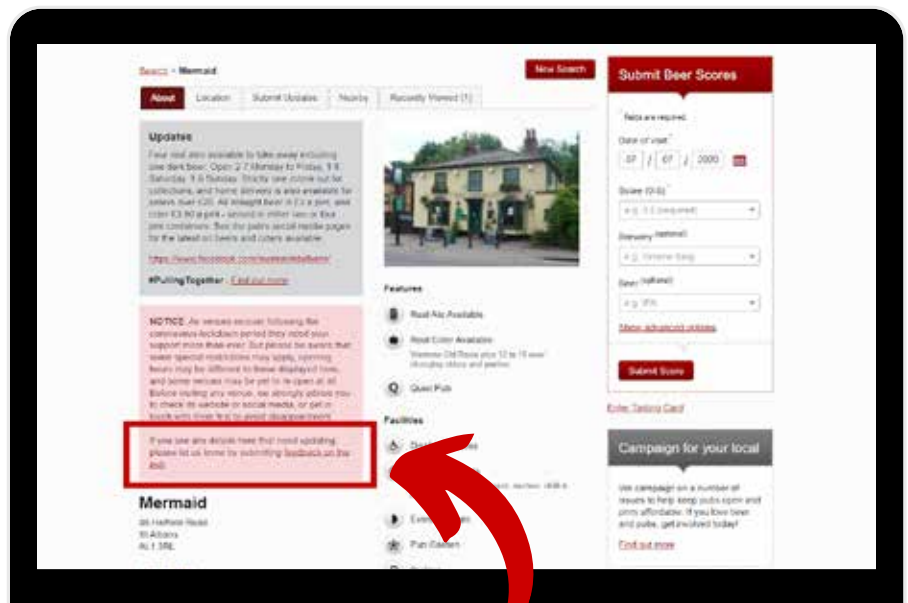
You also have the option to use half points if your opinion of the beer falls between two categories.

As you might expect the number of beer scores recorded in 2020 is significantly fewer than over the same period in 2019. In particular we have seen very few scores from rural pubs. In order that we are able to assess beer quality in pubs to be included in the 2022 GBG it would be extremely helpful if all members could score their beers whenever they visit a pub, once they reopen. Even if you are only visiting pubs close to where you live your scores are important. Your scores do make a difference, and your local may be somewhere that serves consistently good quality beer, and deserves a place in the GBG.

So, when it is possible again, please support your local pub in these difficult times, send in any updates to WhatPub and score the quality of the beers you drink. You will be personally helping in the selection process for the next GBG and by providing updates you will be helping others planning visits to pubs.

Martin Gray

Help us power WhatPub



Things are a little different right now. Help CAMRA keep WhatPub up to date by using the feedback form to let us know about any changes:
www.whatpub.com



All the breweries in the Bristol & District CAMRA branch area

Please support your local breweries, many of which will be doing home deliveries during lockdown, or pre-ordered takeaway from their brewery taps.

Arbor Ales

181 Easton Road, Easton, Bristol, BS5 0HQ
www.arborales.co.uk

Ashley Down

15 Wathen Road, St Andrew's, Bristol, BS6 5BY
Not currently brewing.

Basement Beer

6 Dalrymple Road, Bristol, BS2 8YJ?
www.facebook.com/Basement-Beer-101822034712241

Bath Ales

Hare House, Southway Drive, Warmley, Bristol, BS30 5LW
www.bathales.com

Brewhouse & Kitchen

31-35 Cotham Hill, Clifton, Bristol, BS6 6JY
www.brewhouseandkitchen.com/venue/bristol

Bristol Beer Factory

The Old Brewery, Durnford Street, Bristol, BS3 2AW
www.bristolbeerfactory.co.uk

Butcombe

Cox's Green, Wrington, Bristol, BS40 5PA
www.butcombe.com

Cheddar Ales

Winchester Farm, Draycott Road, Cheddar, Somerset, BS27 3RP
www.cheddarales.co.uk

Clevedon

Unit 1, Tweed Road Industrial Estate, Tweed Road, Clevedon, BS21 6RR
www.clevedonbrewery.co.uk

Croft Ales

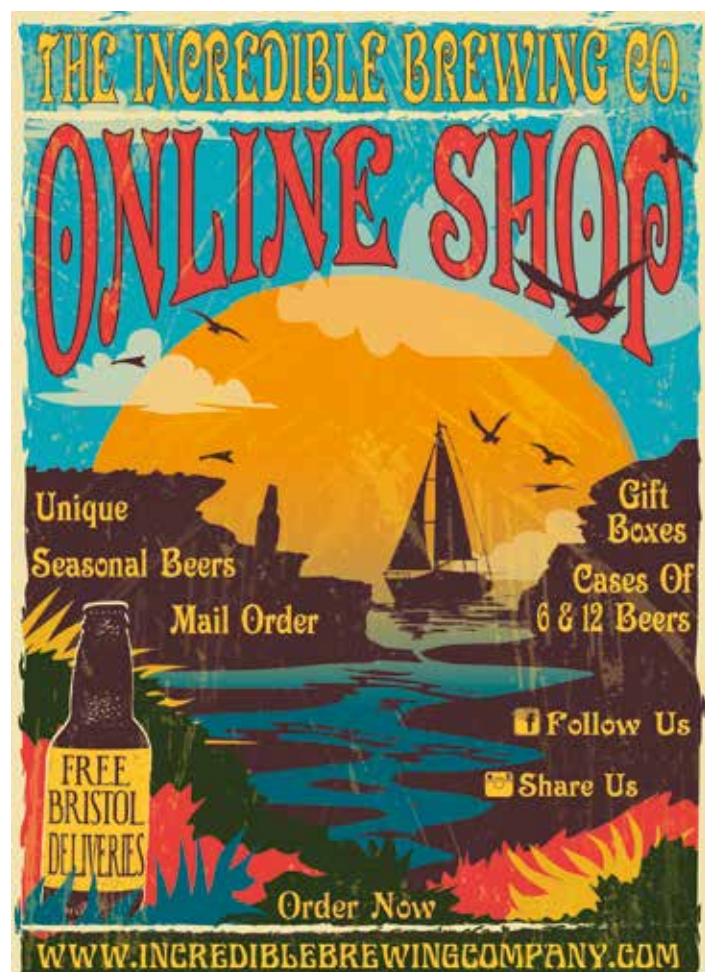
32 Upper York Street, Bristol, BS2 8QN
www.croftales.com

Dawkins Ales

Unit 2, Lawnwood Industrial Units, Lawnwood Road, Easton, Bristol, BS5 0EF (also has premises in Timsbury, Bath)
www.dawkins-ales.co.uk

Epic Beers (Pitchfork Ales & 3D Beer)

The Brewery, West Hewish, Weston-super-Mare, BS24 6RR
www.pitchforkales.com www.3d-beer.com



www.incrediblebrewingcompany.com/shop-1

CONSTANTLY CREATING INNOVATIVE FRESH
CONSISTENTLY AWESOME BEERS

DRINK WITH PALS AND REPEAT...

BRISTOL BEER FACTORY

A TASTE OF INDEPENDENCE

BRISTOLBEERFACTORY.CO.UK

www.bristolbeerfactory.co.uk/shop

Fierce & Noble

25 Mina Road, St Werburghs, Bristol, BS2 9TA
www.fierceandnoble.com

Good Chemistry

Unit 2, William Street, St Philips, Bristol, BS2 0RG
www.goodchemistrybrewing.co.uk

Great Western Brewing (GWB)

The Stream Bakery, Bristol Road, Hambrook, Bristol, BS16 1RF
www.gwbrewery.co.uk

Incredible Brewing Company

214-224 Broomhill Road, Brislington, Bristol, BS4 5RG
www.incrediblebrewingcompany.com

King Street Brew House

King Street, Welsh Back, Bristol, BS1 4RR
www.kingstreetbrewhouse.co.uk/brewery

Left Handed Giant

Unit 8 and 9, Wadehurst Industrial Park, St Philips Road, Bristol, BS2 0JE
www.lefthandedgiant.com

Little Giant

Unit 3, Stoke View Business Park, Fishponds, Bristol, BS16 3AE
www.littlegiantbrewery.co.uk

Lost and Grounded

91 Whitby Road, Brislington, Bristol, BS4 4AR
www.lostandgrounded.co.uk

Masquerade

Currently based inside Fierce & Noble brewery:
25 Mina Road, St Werburghs, Bristol, BS2 9TA
www.masqueradebrewing.co

New Bristol Brewery

20a Wilson Street, St Pauls, Bristol, BS2 9HH
www.newbristolbrewery.co.uk

Moor Beer

Days Road, St Philips, Bristol, BS2 0QS
www.moorbeer.co.uk



BRISTOL! 20% DISCOUNT FOR NHS WORKERS

ORDER BY 1PM FOR FREE SAME-DAY DELIVERY (MON-SAT)

UK MAINLAND - FREE NEXT-DAY DELIVERY ON ORDERS OVER £50 (MON-FRI)

LOSTANDGROUNDEDSTORE.CO.UK

www.lostandgroundedstore.co.uk

Pinkers

148 Quantock Road, Weston-super-Mare, BS23 4DP
www.facebook.com/pinkerscraftbrewery

Portishead

The Port Bar, The Precinct, High Street, Portishead, BS20 6AH
www.portisheadbrewing.com

Tapestry

Unit B, Totterdown Bridge Industrial Estate, Totterdown, Bristol, BS2 0XH
www.tapestrybrewery.com

Three Engineers

The Cow Byers, Winterbourne Medieval Barn, Church Lane, Winterbourne, BS36 1SE
beer@threeengineersbrewery.co.uk

Twisted Oak

The Brewery, Yeewood Farm, Iwood Lane, Wrington, BS40 5NU
www.twistedoakbrewery.co.uk

Wiper & True

2-8 York Street, St Werburghs, Bristol, BS2 9XT
www.wiperandtrue.com

Zerodegrees

53 Colston Street, Bristol, BS1 5BA
www.zerodegrees.co.uk

See page 32 for all the breweries in the Bath & Borders CAMRA branch area.



GWB
www.gwbrewery.co.uk

HOME DELIVERY

We are continuing to brew our award winning core range in draught.

- Hambrook Pale Ale 4.0% Light colour, floral and zesty citrus with a fresh hop finish.
- Maiden Voyage 4.0% Amber colour, nutty caramel subtle fruits with a bittersweet finish.
- Old Higby 4.8% Chestnut colour, Nutty caramel, berry fruits with a smooth bitter finish.
- Moose River 5.0% Golden colour, tropical fruits, zesty grapefruit with a fruity hop finish.

Our delivery service is available
Wednesday - Friday
Collections are available from the Brewery Shop
Friday - Saturday
10am - 12pm
visit www.gwbrewery.co.uk/beershop

LASTEST ADDITION

Our latest addition is our Christmas beer, returning once again after popular demand and with a fresh new look! Sleigh Rye'd 4.4% ABV

Medium darkness, this Rye beer has a nutty & fruity flavour with a slight hint of fresh citrus.

This will be available to buy online and in the Brewery Shop

Tel: 01179 572842

www.gwbrewery.co.uk/beershop

Moor Beer

In these strange times I was denied my usual pleasure of meeting up with Moor Beer owner Justin Hawke at the brewery's taproom, where we usually catch up over a beer in my case, and a coffee in his, so an exchange by email has had to suffice.

Like all of us, Justin is very concerned about the future of the things we love – pubs, breweries and cask beer. He commented: "I can tell you from the front lines that cask is struggling, massively. I even went to one regional brewer's pub which didn't have any cask ale on at all! If you want pubs to survive, and cask in particular, you must support them. The government is certainly not, nor could it ever compensate for the situation everyone is in. 'Use it or lose it' is not a slogan to make you feel guilty. This threat of cask extinction is very real. If you want cask to survive Covid, the only way is for you to go down to the pub and drink it in sufficient quantity (responsibly, of course) so that the publican doesn't lose money on it and that quality remains good."

Good news is that there will be a special event at the Moor Tap on Days Road in St Philips – initially scheduled for November 28th but, with lockdown, now provisionally changed to December 5th. A festive fair will take place with stalls for traders and food suppliers, and of course great beer. It will be possible to book tables for this event, so look out for more information on Moor's website and social media feeds.

Sadly the Moor Tap has been unable to open in the way which Moor would like due to the restrictions, and although ways of operating are constantly under review, this is not expected to change until next spring. The Tap is however open for takeaway sales 10-5 Monday to Friday and 12-6 Saturday for cans and a rotating range of mini casks. 'Click & collect' is also available from the Tap; when ordering from the Moor website just select C&C Bristol at the checkout. Delivery proved very efficient when I made use of it, and further enhancements are being planned to make 'click & collect' even better.

November sees the release of two beers in the new special limited-edition cans. The first of these will be the return of the 4.2% *Smoked Lager*, Justin's favourite from last year. Read all about it here:

www.moorbeer.co.uk/blogs/smoked-lager

This will be shortly followed by the release of a new beer, *Galaxy of Citra*. This will be the first time canning one of the 'Galaxy of...' series of beers, and it's expected that it will be much in demand.

And of course, with the nights closing in, it's time for warming dark ales. Few can match the mighty old ale, *Old Freddy Walker*, available in cans – my personal Christmas Day beer!

Phil Cummings



START A NEW BOX SET!
FREE SHIPPING ON ORDERS OF £25 - 2 x FREE CANS OF PMA FOR NHS WORKERS
ORDERS@MOORBEER.CO.UK

www.moorbeer.co.uk/shop



"Cask is struggling, massively."

"If you want pubs to survive, and cask in particular, you must support them."



Join the Butcombe Loyalty Club and enjoy 25% off food in our pubs every Wednesday. We'll even give you £5 to spend as a welcome gift:
<https://loyalty.butcombe.com>

Find your local:
www.butcombe.com/pubs-rooms



Good Chemistry gladdened by your support

Recent national news has been doubly-bittersweet for the team at Good Chemistry, as, not only has the wintry November lockdown affected the brewery, the four-week pub closure has meant **The Good Measure**, currently Bristol & District CAMRA's runner-up Pub of the Year, was only able to celebrate its inclusion in the *Good Beer Guide* with its loyal customers for one week before lockdown kicked in.

Back at the brewery, plenty has happened since the start of the first lockdown, with can sales in March being replaced by bag-in-box beer in time for what would have been East Bristol Brewery Trail weekend in May, and the launch of **Kokomo Weekday** five-litre mini-kegs in June.

Sales of takeaway beer were stopped later in the summer, but this temporary hiatus was due to the installation of the long-awaited canning equipment, and beer was soon flying off the canning line (and off the shelves of stockists) in mid-September, with **Business Casual** (4.1% contemporary saison), **Kokomo Weekday** (needs no introduction) and the brand new pale ale, **Pure Optimism**, the first three beers to be released.

October saw the canning range increase, with Good Chemistry's 5.6% ESB, **Extra Special**, joining the canning line alongside a new 6.5% IPA, **New Dawn**, and, from under the clouds of the Halloween government announcement, came an early November beam of light with the news



that **Morello Theory** would be relaunched on November 20th (with web-shop pre-orders available from November 9th).

For those who can't remember the one-off brew back in the middle of 2016, **Morello Theory** is the beer that Good Chemistry are asked about most, as those who were lucky enough to enjoy the dark beer brewed with 60 kg of morello cherries are unable to forget the taste. This time around, the beer is still strong, dark and malty, and fermented with Belgian yeast, but whole fruit has been replaced with sour morello cherry purée, which produces a crisper tang to the taste. The launch date of November 20th coincides with the fifth anniversary of the first ever brew at GCHQ (which was, as we all know, **Big Bang**), so there's double the reason to celebrate the relaunch from the comfort of our lockdown homes.

Good Chemistry, like other parts of the Bristol brewing community, have been gladdened by the support throughout the first lockdown, weird interregnum period and into the start of the November 'Lockdown 2', and want to take this opportunity to thank you for continuing to buy local, drink Bristol and support your local breweries. None of us knows what the next few months will hold, so do keep checking Good Chemistry's website and social media channels for news on the brewery and pub as restrictions change and are eased.

Stephen Edmonds

Update on Cheddar Ales

Cheddar Ales' Tap Room opened this year, albeit to muted celebrations given the lockdown restrictions. It has, nevertheless, proved a great success with on-site sales remaining strong. The brewery, just outside Cheddar, has also been providing outside seating and marquees, augmented by a 'wood-fired pizza' van during the summer months. Like most smaller breweries, sales focus has shifted to on-line sales, either for local pick-up or delivery by courier; bottles and three sizes of bag-in-box draught beer are always available. In addition to the core beers (**Potholer**, **Gorge Best** and **Crown & Glory**) the seasonal beers now available include: **Piney Sleight** (4% session IPA), **Frozen Deep** (4.5% pale ale) and the winter special, **Festive Totty** (4.7% dark porter with added port!).

Managing director and head brewer Jem Ham wishes "all our friends in the pub industry the very best of luck during the latest lockdown and hope that the Christmas period will give some respite to an awful year for the hospitality industry." I'm sure we'll all drink to that!

David Thomas

Update on Portishead Brewing

The Portishead Brewery Company is again operating a local delivery and collection service throughout lockdown from the Port Bar. They are serving their usual range of drinks and food, including coffee, waffles, beer and pizza. Their draught beer is available in 1-litre and 2-litre bottles. Contact the Port Bar on 07526 636167 or visit the website www.theportbar.uk to place your order.

Opening hours are Tuesday to Friday 09:00 to 12:00 and 17:00 to 21:00, Saturday and Sunday from 09:00 to 21:00.

The brewery has taken over the adjacent shop unit in the precinct. This will provide additional indoor seating where customers will be able to see the brewery through a glass wall.

Simon Beastall

The Cider Box

There are not many pubs that specialise in real cider in this branch's area so the opening in June of the Cider Box Tap Room is a welcome addition to the scene. Located in a deep archway in Silverthorne Lane, St. Philips, it can seat 32 people (with standing room for more in normal non-COVID19 times).

On my visit on the opening day there were ciders from Barleywood Orchard and Ganley & Naish (both of whom were presented in previous editions of *Pints West*), Hecks, plus Bushel & Peck and Tom Oliver, both from Gloucestershire. Since then, the range has expanded to some 20 or more ciders, some from quite local producers who were unknown to me. There is a plan to hold quiz nights and host bands also. While it is normally open only on Friday (5-8) and Saturday (12-9), it is available for private hire.

On selected Saturdays in October people could bring their own apples along to have the juice pressed out; this is planned to be a regular event in future Octobers.

The Orchard Box is more than just this bar; the company was founded in 2013 by Daniel Heath and supplies cider nationally via its web shop (www.theciderboxstore.com), to festivals, and also to various pubs in the Bristol area. The ethos is to promote small, independent cider-makers who are using only full juice (i.e. no concentrate) to make the cider. Like the author, they too have a distain for "fruit" ciders!

Further details can be found at www.facebook.com/ciderbox and www.theciderbox.com.

STOP PRESS: During lockdowns, the Cider Box will be repurposed as an essential goods store offering not only cider but also eggs, bread, vegetables, cheese plus beer, wine and mead. Check Facebook for details.

Martin Campling



Some of the Cider Box team.

Left to right: Dan Heath (the owner), Ralph Taylor, Emily Potter and Lewis Clarke



Jerry Fletcher RIP

CAMRA regrets to announce that one of its stalwarts, Jeremy (Jerry / Jezza) Fletcher has passed away to the big pub in the sky. Our thoughts are with his sister Vicky and family, also his colleagues at HMRC (Tax Office) in Bristol.

Jerry was a well known and liked character at CAMRA events and at pubs in Bristol city centre and Nailsea, where he preferred to stand at the bar or sit on a bar stool, so sitting at a table with table service recently must have seemed strange. He was a "researching" member of the Bristol Pubs Group team and at one time was the Bristol & District branch cider rep, with articles appearing in *Pints West*.

Jerry grew up in Nailsea where he lived with his late parents Bob and Esme. I moved from Bath to Nailsea in 1988 and bought a house four doors from theirs, meeting Jerry who was in his mid 20's at that time and socialising at the Mizzymeade Social Club near our homes. Jerry had an encyclopaedic knowledge and was a treasured member of any quiz team. In those days he was a lager drinker, but was soon converted to real ale and was introduced to CAMRA through which he seemed to enjoy the camaraderie of other real ale supporters. He moved from the family home into a bachelor flat in a Nailsea converted office block only two months before he died.

Rest in peace Jerry, you will be missed!

Laurie Gibney

Lockdown news from Wiper & True

Whilst writing this article at the end of October, the second lockdown in England has just been announced in response to the ongoing COVID-19 pandemic. Against this backdrop of continued uncertainty for the brewing and hospitality industry, I thought it best to focus on recent developments at Wiper & True.

The main activity during the past few months has been the release of the first beers from their Barrel Store; an additional unit in St Werburghs, close to their York Street brewery, which was acquired in January. Headed up by Will Davies (pictured), this unit has now been filled with reclaimed barrels, together with its own fermenting vessels and canning line. In addition to providing space for their barrel-ageing programme, this facility also allows them to produce mixed fermentation beers using wild yeast strains without the risk of cross-contamination at the main brewery. The base beer (wort) is brewed at York Street and then transferred to the Barrel Store, where the combination of brewer's yeast and wild yeast, such as *Brettanomyces* (Brett), can work their magic. Whereas cultivated yeasts generally behave in a predictable manner, it is the unpredictable nature of wild yeasts that excites brewers as the final beer can yield complex and multi-layered characteristics; with fruity and funky flavours being typical of the style.

The first mixed-fermentation beers released from the Barrel Store were **Narrow Seas** (a 5.6% saison) and **Hinterland** (a 7.3% IPA), which were launched in July. Subsequent releases have been **Ghost Notes** (a 5.2% pale ale) and **Backcountry** (an 8.7% double IPA). They also brewed **Festival Saison** (4.2%) for the Bristol Craft Beer Festival in September, which took place in a COVID-secure environment at Lloyds Amphitheatre on the harbourside. The next mixed-fermentation releases are planned to be a gose and a winter saison; whilst there should also be a couple of barrel-aged beers released soon.

Back at the main brewery, the core range of **Small Beer** (a 2.7% light pale ale), **Kaleidoscope** (a 4.2% pale ale), **Sundance** (a 5.6% IPA) and **Milk Shake** (a 5.6% milk stout) has recently been extended. They have now been joined by **York Street Helles** (a 4.7% Munich lager), developed by their German head brewer, Marvin Lindner.



At the time of publication, the can kiosk at the York Street brewery is open from Friday to Sunday for the purchase of takeaway beer, with home delivery, both locally and nationally, being available via their on-line shop. Keep an eye on their website (www.wiperandtrue.com) and social media for the latest news.

Dave Graham

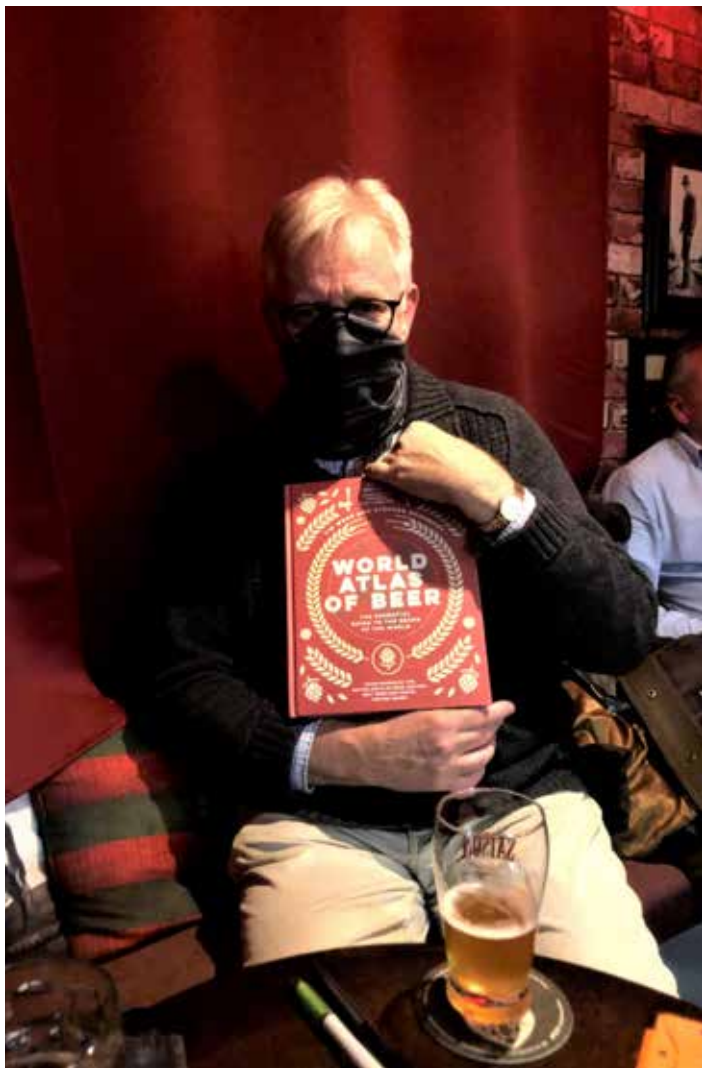


Book review

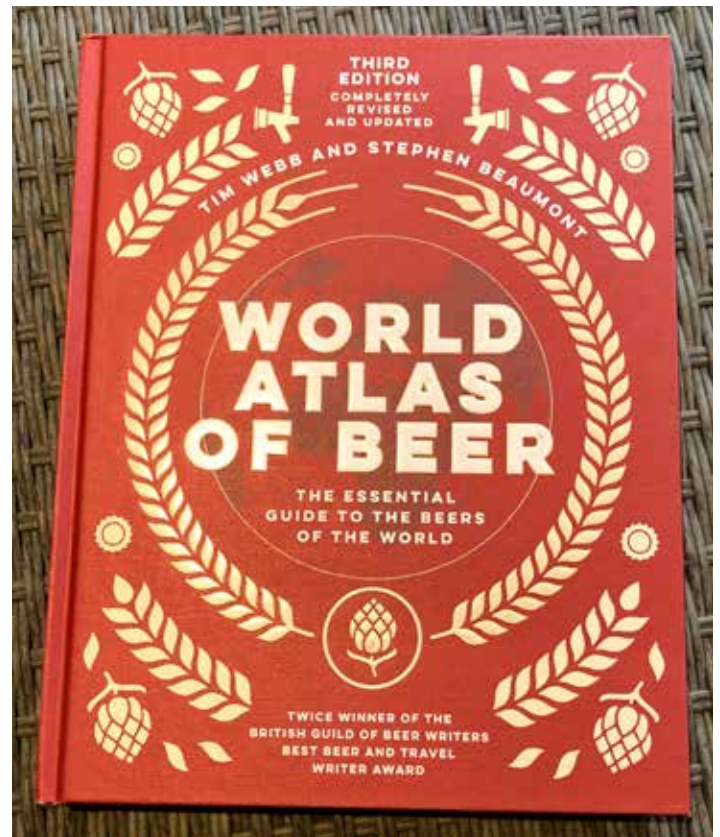
The World Atlas of Beer (third edition)

By Tim Webb
and Stephen Beaumont

What else to gift someone (including yourself) in a global pandemic than a global atlas of beer, with plentiful material for optimistic post-pandemic travel planning, an accompaniment to at-home beer tasting, or at least a year's worth of virtual pub quizzes? The attractive embossed hard-backed cover would look good on any coffee (or pub) table, but it's not just worth having for its looks. Authors Tim Webb and Stephen Beaumont bring us up to date with "the global revival of beers brewed for flavour" in their usual lively and sometimes provocative manner, acknowledging the oddness of doing so while their readers are "largely confined to home for the foreseeable future" because of COVID-19.



Tim Webb with a copy of the World Atlas of Beer



This edition 'reads' at a faster pace than previously, with shorter articles making it easy to dip in and out, picking up useful 'factoids' on the way. Here is still everything you need to know about hops, yeast, breweries and the brewing process, and enjoying the vast range of beer styles and places to drink around the world. About two thirds of the Atlas's geographic section is dedicated to Europe. As befits an Atlas, Great Britain coverage includes a Bristol Taphouse map and another of the Bermondsey Beer Mile. Other maps include: 'Top 10 Belgian hotels and restaurants for beer'; 'Native German beer styles and their places of origin'; 'Beer touring Barcelona'; 'Yakima Valley – America's hop heartland'; 'Guadalajara – Mexico's first city of beer' and a 'Tokyo beer tour map'.

Before writing about the book, I showed it to a few friends in our local. Comments included: "Heavy, isn't it?"; "Lovely pictures, really make you thirsty" and "The distance from Beverley Minster to 'Nellies' is wrong: it's at least eleven minutes' walk". Something to correct in the next edition then.

I've travelled to and drunk beer in many of the places featured (assisted by previous editions) and look forward to doing so in person again soon. In the meantime, I'll gen up on the latest trends and enjoy a good read with some good beer in a comfy armchair. I suggest you consider doing the same.

Lesley Huxley

£30
ISBN 978-1-78472-627-0

BAD Ladies – COVID secure

Making the most of virtual reality

The CAMRA Bristol and District branch ladies who love beer, *aka* BAD Ladies, are a group of women who meet once every couple of months to socialise and investigate the world of beers together.

The continuing COVID-19 restrictions mean that our meetings IRL (In Real Life) have not been able to go ahead as planned this year. We have instead made the most of a bad situation and kept everybody safe by swapping notes about our own individual pub experiences via a WhatsApp group, and by meeting virtually.

We have had two virtual meetings since the last issue of *Pints West*, both run on Google Meet which has turned out to be the most accessible and reliable platform. In September seven of us met and enjoyed beers with a fruity theme either using fruits in the brew, or with hops that imparted a fruity flavour. The selection folk chose to bring along were mostly craft and bottled beers available from supermarkets, not necessarily what CAMRA would class as a “real ale”.

Our collective view was probably that COVID-19 underscores the importance of continuing to support breweries however we can, particularly when the full range of beer drinking options is not open to us.

As well as swapping notes about our choices, we also had fun with a quiz about Europe including tests of our knowledge

about European beer brands. Thanks Simone and Kristina for organising!

In October we met again, this time to compare notes on German beers (or similar) to celebrate Oktoberfest, which, just as with our own CAMRA Bristol Beer Festival, had to be cancelled this year. The range of beer styles we tried included a pilsner, a dunkel (dark malty beer using Munich malts), a hefeweizen (cloudy top-fermented wheat beer), and a bock (a strong dark lager). These were mostly bottled beers, although subject to the German *Reinheitsgebot* or beer purity law introduced in 1516 by Duke Wilhelm IV of Bavaria. The quiz was about Germany and German beers – and who would have thought that beer from the oldest brewery, Weihenstephan, producing for more nearly 1,000 years (yes, that’s not a typo), is widely available in our local supermarkets?

So, although virtual reality is not the same as IRL, we are continuing our exploration of all things beer and brewing as best we can.

To find out more about the BAD Ladies events please look us up on the branch website www.camrabristol.org.uk/ladies.html, follow us on Twitter @CAMRA_BADLadies, or get in touch with me, Bianca, on 07723020223.

Bianca Ambrose



Your pubs need you. Both when lockdown is over, and now if doing takeaway (like the Gryphon and Chums are). Please support them.

ALL ABOARD THIS CRAZY TRAIN!
THROUGH THE GOOD TIMES, BAD TIMES,
WE KNOW LIFE'S BEEN GOOD.
JUST DON'T STOP BELIEVIN'.
AS RIDERS ON THE STORM THROUGH THIS
NOVEMBER RAIN, REMEMBER HOW WE
USED TO ROCK AND ROLL ALL NIGHT.

BEFORE WE ALL GET PARANOID, SHARE A
WHOLE LOTTA LOVE WITH EACH OTHER.

THE PUB IS MORE THAN A FEELING, AND
LIKE A RAINBOW IN THE DARK WE WILL
COME TOGETHER AGAIN.
LONG LIVE ROCK AND ROLL!


SORRY TO RAMBLE ON!

THE GRYPHON

BRISTOL'S PREMIER HEAVY METAL PUB & PURVEYORS OF PINE ALES
WINNER OF 2019 "BEST PUB" AWARD
GOOD BEER GUIDE 2013/14/15/16/17/18/19/20/21

41 COLSTON STREET, BRISTOL, BS1 5AP
f t i @GRYPHONBRISTOL

The BRIDGE/NN BRISTOL



OPENING TIMES: MON-SAT FROM 12PM. SUN FROM 1:30PM.
PASSAGE STREET, BRISTOL BS2 0JF

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

Chums would like to wish all of our
wonderful customers a
Happy Christmas and New Year,
-come what may!

Mark and all his staff
would also like to thank you all
for your custom,
-Past, Present and Future!



 Winner
Bristol & District
Pub of the Year
2018

OVER 30 DIFFERENT
CASK ALES
EVERY WEEK
(WHEN NOT IN LOCKDOWN)

SEVEN STARS

OPEN ALL DAY
EVERY DAY



www.7stars.co.uk
THOMAS LANE REDCLIFFE
BRISTOL BS1 6JG

How Bath Ales beat the lockdown blues

Still working on slightly reduced staffing levels, Bath Ales continued to see a steady rise in demand for cask and keg beer when the pubs finally reopened after the first lockdown. Bottled and canned beer sales have been performing way above expectation since that first lockdown began. As pubs were ramping up, alongside the higher levels of demand on bottled beer, it was a challenge scheduling all the brews.

Cask-wise it was Gem and Prophecy only, to maintain quality in the pubs. Keg-wise, the full range was back: Cubic, Darkside, Gem, Monterey and Sulis. Although no seasonal brews have appeared in the last few months, Bath Ales are working on restarting the programme for 2021. However, Festivity has been brewed and will be released and available to buy from early/mid-November, ordering from the Bath Ales website for home delivery, or collection from the Hare Brewery; check their website for details. Bottles will be available as well as some micro-casks; get your orders in early, before it runs out!

Although the Hare Brewery shop was open for a time, it is now closed for the second lockdown, as well as the tap room. Bottles available for order via the website are: Dark Side, Gem, Lansdown (also in cans) Sulis and the vegan-friendly Wild Hare. Gem is also available in five-litre micro-casks, and a 'Beer Advent Calendar' box of assorted Bath Ales and St Austell bottles can be ordered up to midday 26th November.

As part of Cask Ale Week in October, Bath Ales filled some additional micro-casks for home drinking: Gem, Prophecy and Lansdown were available in limited quantities, the latter two not normally available in micro-cask.

Following the untimely death of St Austell's director of brewing, Roger Ryman, the head brewer of Bath Ales, Georgina Young, was promoted to director of brewing, overseeing brewing and operations for both companies. She will continue to be based in Bath, ably assisted by Bath Ales brewing manager Darren James.

Roy Sanders



After the gloom, exciting specials are the way forward for Zerodegrees

Zerodegrees opened its doors again in late July with table service only, for meals and drinks or just drinks.

The revised beer core range was now **Bohemian** pilsner, **Downtown** American pale ale and **Our Mango** beer, all available from tank and also in mini-kegs for takeaway. New to Zerodegrees, a tasting flight of six beers was also available. Having started in August, discounted 'Eat Out to Help Out' continued to the end of October.

Brewer Simon once again began to brew exotic specials and the following upcoming menu should satisfy anyone's desire for something diverse and, well, special.

Cloud Waltz 4.7% *Hoppy Vienna lager*

Brewed with Vienna malt. Hoppy amber lager using aromatic German and Czech hops. Peppery and fresh notes of white fruits and fresh cut grass.

Pina Loco 3.8% *Pineapple beer*

Very easy-drinking sweet pineapple ale. Fruity ale with a tropical taste and aroma. A sunny cocktail in a beer glass.

Back on Track v2 4.6% *New England IPA*

Lots of American hops in a hazy and very hoppy beer. Loral and Simcoe hops give very subtle stone and tropical fruit notes.

Blanche de Bristol 4.9% *Belgian wheat beer*

A classic of its kind, brewed with coriander and orange peel. Spicy notes and refreshing citrus aroma.

Linus's Blanket 6.4% *Belgian dark ale*

Spicy, warm aroma, with hints of raisins and dried fruit. Malty, complex flavour. Fruity notes, mainly red apples. A perfect winter drink.

Scary Orange 4.3% *Orange pale ale*

A pale ale with fruity and citrusy American hops. Very refreshing and easy drinking.

The latest news is that all Zerodegrees microbrewery/restaurants will be closed for dining in, with no further brewing, until lockdown is over (2nd December, fingers crossed). However, Zerodegrees Bristol will continue to deliver food and drinks, including mini-kegs, using Deliveroo. Takeaway pints and food should also be available if pre-ordered via the website.

Roy Sanders



The Red Church

A welcome arrival for Redfield

For those of us who frequent Redfield and Church Road it's been clear for a year or two that the area has been gradually changing into a more upmarket district as young professionals make it their home – as the increasing number of interesting restaurants, delis and artisan bakeries bear witness to. But until now, the same could not be said for the beer offerings of the area, the Dark Horse aside.

So when I heard that the imposing former Lloyds Bank building on the junction of Church Road and Blackswarth Road had been sold with a view to creating a modern drinking and dining venue, my hopes rose. The original opening plan was dashed by the first lockdown, but by early October all was ready and the Red Church was warmly received by the public and press.

The Red Church is in the same stable as a couple of other notable establishments: the Christmas Steps in central Bristol and the Spotted Cow in Bedminster, both of which have good beer offerings.

My first visit here was in early October, and I was immediately taken by the very good range and quality of the cask beer offering. There were

five cask beers available: Crack Hops by Twisted Oak, which is the only permanent beer, and the other four hand pulls taken by local breweries which often include Arbor, Bristol Beer Factory, Dawkins, New Bristol and Box Steam. The quality and range has been maintained on subsequent visits.

The space on the ground floor is opened up, but there are comfortable booths on the right as you enter which give a little privacy. Above there is a mezzanine reached by a metal staircase. Much of the original brick around the servery has been exposed, and the ceiling has been left exposed lending an industrial look. There is a sophisticated sound system and DJ's feature regularly.

The Red Church is easily reached by the many buses which pass it on Church Road. Outside of lockdown, it is open from 10am daily (midday Sunday), and high quality breakfast, brunch, lunch and dinner is served.

It was hoped that during the second lockdown the popular sourdough pizzas will be available for takeaway, and I've just learned they are – 5-10pm daily.

Phil Cummings



Three Engineers are back home

It's been a long wait, through challenging times, but after cuckoo brewing at other Bristol breweries since the beginning of 2019, Three Engineers are finally back home at Winterbourne Medieval Barn. As part of the building works which have conserved and developed the whole site, the outbuildings which were once used as cow byres have been refurbished and now provide 'artisan workshops' for local micro-businesses. One of these is now the new brewery.

The new (well, new to the Engineers) brew plant and fermenters, were installed over the summer. In keeping with Three Engineers' usual ethos, the kit has been adapted and repurposed for the site, with help from a local firm of metal fabricators. The brewery is now fully operational and the team have been getting down to dialling in the recipes to the new kit. The beer lineup at the moment consists of old favourites *Gladiator* (4.4% best bitter) and *Mosquito Porter* (5.1%), with the winter special *Whisky Porter* next on the brew list. There's also a new addition: *Redwing*, a 5.1% red ale. Their hoppy range will reappear in the New Year.

What's being described as 'the smallest brewery tap room' in Bristol has opened for a couple of trial sessions so far, with extra space being provided by a marquee outside. There's also the option of additional temporary indoor space in another of the barn's outbuildings, which will be available for bigger events. Plans for regular opening are of course on hold at present, but in the meantime a significant portion of what's brewed is being diverted from cask to bottles and five-litre mini-kegs. The plan is to open for off-sales on Saturdays as more stock becomes available, and also to offer a click and collect service via their website (see below).

News and updates are regularly posted on their Facebook page. They're looking forward to a future in which they could invite CAMRA members over for beer, pizza and a brewery tour; let's all hope those days will come again.

Bridget Andrews

www.threeengineersbrewery.co.uk





Three Engineers Brewery

North Bristol's Nano Brewery

The Brewery has now moved back home to the
Winterbourne Medieval Barn

Coming soon:

- Regular tap bar open days
- Brewery tours
- Bottles and mini kegs

Regular updates on FB or on our website www.threeengineersbrewery.co.uk
Contact: beer@threeengineersbrewery.co.uk



'Watering Holes in the Desert'

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

Well, what a terrible time the past eight months have been for our pubs and their customers. Back when lockdown commenced in March, I was envisaging that by the summer life would be back to normal and we would be reviewing the period of lockdown with articles by licensees and customers about how it had been for them. This all sounds naïve, I know, but at the time the Prime Minister was telling us we'd have the virus licked in 10 weeks. Instead, at the time of writing this during the first week of November, pubs are once again closed in a second lockdown. This time we have been given a projected reopening date of 2nd December, but this will presumably be deferred if things don't improve on the Covid front to the Government's satisfaction. "Normal" feels like being an awfully long way off.

When pubs were given the all-clear to reopen on 4th July, many of us were impressed with how landlords and their staff had embraced the new requirements to make their venues safe. It was certainly a great feeling to be back in our pubs and see people again. Many people had commented to me during the lockdown that they hadn't bothered seeking out alternative drinking options such as buying beer direct from breweries, takeaways from pubs or getting bottled/canned beer from supermarkets, as to them the drinking experience is a shared one in a pub environment. Personally, I did enjoy bringing home beers from Epic Ales, ciders from Crossmans and having interesting ales from around the country delivered by the Black Cat (or rather his owner, Nick Smith).

Having said that, the pint of Tribute that I had in the **Criterion** on Monday 6th July was the most enjoyable pint that I had had since, well, the pint I had in the 'Cri' on Friday 20th March – an evening when there were tears being shed on both sides of the bar.

This was the culmination of a very surreal week. On the afternoon of Monday 16th March the Prime Minister made a speech saying that pubs could stay open but no one should go to them. Anthony and Karen, licensees of the Criterion, told me that in the immediate aftermath of the speech they saw a flood of customers come to the pub – people who would not normally come in on a Monday evening, clearly feeling the need to show some solidarity with *their* pub.

In my experience, everyone involved in running pubs had been doing their best to make their premises as safe but hospitable as possible and the new virus case figure linked to pubs proved to be very low. Feedback at the time was that the vast majority of regular customers returned, although naturally some of the particularly vulnerable customers had not felt up to returning.

During the new lockdown, beers will again be available for collection or delivery from **Epic Ales** in Hewish. Check out their Facebook page or email them at beer@pitchforkales.com.

And the **Black Cat** has sent the following information:

"We'll be doing a home delivery service every weekend. The menu will be published via Facebook and Instagram on Thursday, with deliveries on Friday, Saturday and Sunday afternoon/evenings. Prices start at £3 a pint for ale and cider, and will be available in 2 and 4 pint 'growlers', with a delivery charge of £2.50 on orders below £20. We shall also be delivering a variety of locally sourced smoked cheeses, and local free-range eggs. Takeaways of all product can be arranged.

"Find us on Facebook at the Black Cat micropub, email us at invertedfirkin@gmail.com, or text us on 07735 880573."

The Cat and Badger Alehouse on the Boulevard announced its closure before the new lockdown was announced and the doors closed on 31st October – Covid being blamed. This micropub only opened 18 months ago but quickly became a much-loved addition to the town's pub estate, offering something rather unique in terms of ambience, as well as a well-chosen range of beer styles and strengths, always served in excellent condition. At the time of writing its future appears uncertain.



Colin Hicks (left) of Off The Rails, and Tim Nickolls, pictured a couple of years ago

We were also very saddened to hear of the death of Colin Hicks in May. Colin was the owner and licensee of **Off The Rails** on Weston railway station for many years and was always a great champion of real ale. He was a great character and will be sorely missed by many. Off The Rails has remained closed, so its future is worryingly uncertain.

The local branch hopes to be able to hold some kind of event in his memory at some point in the future. In the meantime, here is a selection of tributes made on the Weston CAMRA Facebook page:

"Oh God. He was awesome."

"Cracking bloke, and although I'm not a fan of karaoke, he also had one hell of a voice so I didn't walk straight out of the door when he picked up the microphone."

"He was a legend. We'll miss him!"

"RIP Colin."

"More sad news for North Somerset. RIP Colin."

"Nice bloke ... always wanted a little chat."

"Colin was one of the town's great characters."

"He really does deserve a great send-off! I think people would want to celebrate his life and pay their respects."

Keep supporting your favourite pubs in these difficult times – if we don't, they may not still be there when we come out of the current crisis.

Tim Nickolls

Epic Beers (Pitchfork Ales and 3D Beer)

Epic have some new beers that are coming through around now, and they're all on the 3D Beer side (rather than the Pitchfork branded beers).

They are...

Crane Kick, a 4.5% golden American pale, crafted with hops originally derived from Japan and the addition of rice to the brew to help create a very easy drinking lighter beer.

Blood Shot, a 4.7% full-flavoured ruby red beer, each mouthful a strong shot of hoppy redness that perfectly compliments the initial sight of one of the most stunning colours a beer can be!

Beertlejuice, 5.0% silky smooth, scarily good bonfire toffee milk stout, just hellishly decadent and absolutely bursting with flavour.

They are available in cask and now in bottles. Other occasional or new beers continually pop up in addition to the regular ones under both Pitchfork and 3D brands.

The 'Beer Drive Thru' continues to do good business each week with national deliveries slowly increasing too. This has become a key part of the business with more focus on collections and delivery to customers.

The demand for bottles has seen Epic get **Pitchfork**, **Old Slug** and **East Street Cream** onto larger volume bottling runs meaning they can now supply the trade with their bottles too.

In common with all of hospitality, the brewery's only pub, the **Fork 'n' Ale** in Weston-super-Mare has had to adjust to operating at much lower than pre-lockdown business levels. Lockdown and the social distancing rules could not have come at a much crueler time, denying this new venture its first summer season in this popular resort. To rub salt in the wound, the season was blessed with lots of great weather which would have brought out the day trippers too. Undeterred the pub has pressed on, maintaining a full range of five or six cask ales and a full food service, albeit with slightly reduced hours. Having dined there twice recently, I can highly recommend the food and at very fair prices. You may need to suspend any pretence at dieting that day though as the menu is somewhat calorific! They have even found time to stock and promote beers from the new Pinkers' brewery in the town – mainly in bottles but with occasional casks too. In an innovative move, the pub is offering tables to people needing to work from home but lacking suitable space. The deal is something like £15 for a four-hour exclusive use between 12 and 4 on certain days, with a sandwich lunch and unlimited tea, coffee or soft drinks (exact details from the pub). You have to admire the innovation and enterprise that comes up with these ideas, remembering too that Epic were the first brewery to run a "virtual" beer and music festival back in April.

I have to say that Epic have adopted a genuine "can do" positive attitude throughout unprecedented obstacles and challenges in 2020. I would urge you to support them when possible – whether via their pub, their 'Beer Drive Thru' or home delivery.

Vince Murray

**THE EASIEST & SAFEST WAY
TO GET FRESHLY TAPPED
CASK ALE IN LOCKDOWN!**

CLICK → COLLECT OR DELIVER → ENJOY!

EVERYONE'S SAFETY FIRST!
**COVID-SECURE CONTACTLESS
COLLECTION & DELIVERIES**

BeerDriveThru.com

USE CODE 'BRISCAMRA-10' TO GET 10% OFF!
(CODE CAN ONLY BE USED ONCE BY EACH PERSON)



Pinkers Craft

After starting up the brewery during the last lockdown (as reported in the last *Pints West* – great timing!), the summer treated Pinkers well, it being embraced by local customers who were snapping up some local craft beers being produced by this small local microbrewery. It even started selling beers in cask at the Fork 'n' Ale and the Black Cat in Weston-super-Mare.

Pinkers produce six beers and currently have two new ones in production that will be released in time for Christmas. The biggest seller this summer was their Raspberry Milkshake IPA, which was selling out with pre-orders before it was made; it even found its way to Ireland to be chilled in a stream by one of their customers.

The sad fact is that as we are now in a second lockdown, not being able to sell to pubs is going to hurt, so here's hoping the home delivery side will stay strong over the festive season and into the New Year.

Pinkers Brewery are still taking orders through their Facebook page:
www.facebook.com/pinkerscraftbrewery

New Bristol Brewery: Yes we can!

The twists and turns of the New Bristol Brewery (NBB), based in St Paul's in central Bristol, during the last few months of uncertainty is a good demonstration that a 'can do' attitude will get you through the toughest of times.

Way back in March at the start of the lockdown they kept things going by rapidly setting up an online store and delivering fresh beer to customers throughout Bristol. Now in the latest development, their new canning line was successfully commissioned in September. This means that their canned brews are now available from their own online shop for delivery all over the UK, with free delivery in Bristol. They are also available in pubs and bottle shops.

First up to be canned were Fire Strata IPA (5%), We Are All Stardust IPA (5.1%) and Cinder Toffee Stout (4.0%). These all sold out in days so are now being brewed again. Their other beers are now making an appearance in cans including Mello Yello IPA (5.2%) and The Happy World Of Sabro IPA (4.5%), and a cask favourite Irish Cream Stout (7.0%) has also made the transition into cans.

Talking of casks, the pub trade has continued to go well for NBB too.



All this means that demand in the brewery has been rising so husband and wife team Noel and Maria have increased the staff to keep up by bringing in two new assistant brewers, Rob Gibson and Ollie Clothier, pictured. The premises have also been expanded; the floor size has doubled and a new chiller system and three new fermenters added.

The distinctive New Bristol Brewery branding with its eye-catching themes (incorporating gorilla) continues to attract attention on the website and in social media. Although there are still challenges ahead, it seems this gorilla is far from extinction!

Michael Bertagne





Clevedon Brewery an asset to the community

It has been a roller coaster and challenging year so far for Clevedon Brewery. The feedback of the new branding and 'new look' tap bar has been incredibly positive. However, no sooner had the owners drawn up their plans for 2021, the Covid-19 outbreak forced the directors to have a major rethink in operation and delivery of its beers, particularly with the temporary closure of the Tap Bar and bottle shop. Initially it was feared that the Covid lockdown could have been the end, but the response to the free delivery service proved it to be just the opposite!

The microbrewery is very much viewed by both owners and customers as a "community asset". Throughout lockdown the brewery was able to continue brewing on a weekly basis and offer free delivery to customers in and around Clevedon, with their core range of quality real ales and stouts. They have also teamed up with Ganley & Naish and deliver their range of delicious ciders too! Demand has fluctuated week on week, but the level has been both surprising and encouraging giving good cause for continued growth.

The head brewer and director, Adrian Carey, is planning to retire to Weymouth in December. The brewing operation will in future be carried out by a team of volunteers headed up by John, the assistant

brewer, to build on his twelve months of experience working with Adrian. The brewery vision is to continue the current aims of producing quality cask ales with the existing core ales.

More changes are on the horizon with the imminent departure next year of Julie and Alistair Braid. Fellow director, Les Turner, said: "Our plans for moving forward are taking shape and we are talking to a lot of people about how they can be involved in the future of the brewery. We hope to have a clearer idea of personnel soon. The business is in good shape and we are now looking to the future."

If anyone wants to get involved in any aspects of Clevedon Brewery, or simply want to find out more, they would love to hear from you.

Richard Aldridge

Then 'Lockdown 2' happened, about which they add: "In a change from last lockdown, takeaway must be pre-ordered; we cannot take your order at the door. People cannot enter the premises to collect (just knock on the door for attention, we will come to you). We will deliver Wednesday to Sunday – phone to order before 4pm for same day delivery, or collect between 4 and 7pm. Our number is 07907 583415. Stay safe in the coming month and we'll see you on the other side in December, all being well."

2020 CAMRA Bristol Beer Festival cancelled

It was originally intended that our annual branch beer festival would take place in March at Brunel's Old Station, Temple Meads, Bristol. However, due to the escalating COVID-19 situation and impending lockdown restrictions at the time it was rescheduled for Thursday 5th to Saturday 7th November 2020 at the same venue. Unfortunately as the new dates approached it looked increasingly unlikely that it would be possible for the festival to take place in November either, so the decision was taken to officially cancel the 2020 festival.

All ticket purchases were automatically refunded in full including the booking fee. England entered another period of lockdown from 5th November, thus confirming that taking the difficult step of cancelling the festival was indeed necessary.

The organisers certainly hope that circumstances improve and that we will be able to run a CAMRA Bristol Beer Festival in 2021. As ever the 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

Lockdown Heroes

Bristol & District branch members (including the Weston-super-Mare sub-branch) were invited to nominate outlets in our area that they thought had gone the extra mile during the very difficult circumstances caused by the COVID-19 pandemic. Please note that this is not an exhaustive list of every outlet that was open during the first lockdown and is in no way a negative reflection on any that were unable to trade, as there are numerous legitimate reasons why it was not viable for many to do so.

Branch members who completed the survey felt that the following should be recognised as being 'Lockdown Heroes' for staying open and supplying real ale (and more) for take away and/or delivery during the first national lockdown. CAMRA thanks you for your service!

Chums, Redland
Epic Beers, West Hewish
Green Man, Kingsdown
Gryphon, City Centre
Lyons Den, Kingswood
Nailsea MicroPub, Nailsea
Oxford, Totterdown
Portcullis, Clifton
Ring O' Bells, Hinton Blewett
Twisted Oak Brewery, Wrington
Wooden Walls, Staple Hill

Who would you have nominated?

Richard Brooks

My local: how it fared post-lockdown

After a successful summer the Westbury Park gears up for winter

The ex-Cock of the North / Kebab & Calculator* / Westbury Park Tavern was reborn two years ago as the Westbury Park Pub and Kitchen, but is now known to all as simply the Westbury Park.

When the pubs all had to shut, the Westbury Park started a food takeaway service including cut-price drinks. However, after a couple of weeks this became uneconomical and the service was discontinued.

After reopening on July 4th, the pub enjoyed a boom time, the manager telling me in early August that they were doing better over the previous few weeks than at the same time the previous year. He thought this was probably due to the good weather, having a reasonable size outdoors, neighbouring pubs not being open or only partly open, school holidays, people not going away for holidays and people working at home. And due to the 'Eat Out to Help Out' meal scheme, Mondays to Wednesdays were extremely busy.

Initially three real ales were on the bar, including the regular Thornbridge Jaipur as soon as it was available, and a reduced menu. However as custom gradually grew, a choice of five cask ales and a fuller menu were introduced. Extra socially-distanced tables and seating were added outside, complete with giant orange umbrellas/sunshades, with some seating under a canopy. Now that the season has changed, and colder, wetter weather is upon us, the Westbury Park has acquired a series of cabin-style outdoor booths, each



with their own heater, allowing families or 'bubbles' to isolate if the interior is full, as it often is at weekends.

Since Zazu's Kitchen took over the Westbury Park it has been developed into the pub that Westbury Park/Henleaze deserved; as a nearby resident, I'd say it's a pity it didn't happen 25 years ago!

Present manager, James Cooper, continues the tradition of serving interesting ales, courtesy of the Mitchells & Butlers guest beer policy, and always in good condition, so much so that the pub is in the 2021 edition of the *Good Beer Guide*. Similarly, the quality fresh food is locally-sourced and cooked in their own kitchen, leading to an interesting and diverse menu. Well worth a trip on the number 2 bus that stops practically outside in each direction!

Roy Sanders

**The pub was called the Kebab & Calculator when it featured in an episode of the Young Ones.*

STOP PRESS: Well, that was then. The good news is that, during the latest lockdown, the Westbury Park will continue as a pizza and drinks takeaway operation, Wednesday to Saturday, at least until the beers run out. So before getting on that bus give them a call on 0117 962 4235 from 3 pm onwards, for collections starting from 4 pm.



The Langton: a renewed local

Located in Langton Court Road in St Annes, an unassuming suburban road close to Nightingale Woods, this handsome and imposing Georgian pub comes as a surprise when you first come across it.

Reopened in 2019 after a major refurbishment, the Langton (formerly known as the Langton Court) is the only pub in the district after the 2015 demolition of the Bloomfield Inn. Owned by Star Inns (Heineken) the pub is in the same hands as the Colston Arms on St Michael's Hill (if it's still called that!)

Much larger than the usual 'local', it was a great relief to see that the refurb had enhanced rather than detracted from the core use of the pub. As you enter the long main bar area the drink serving is ahead of you, to the left there are rooms which attract diners and those after a quiet drink, and also the Little Langton local shop, while to the right of the bar is a dartboard, and then along a short passageway you pass on your left the entrance to the large covered outside area, after which you enter the capacious skittle alley and games room.

The beer offering is three or four cask ales, generally drawn from the Marston's portfolio but other national regional brews also



appear; recently I've enjoyed Timothy Taylor's Landlord and Wye Valley Butty Bach. These are complemented by three hand-pulled ciders, often including Thatcher's Cheddar Valley and Big Apple. Modern keg beers include offerings from Beavertown and Brixton.

A quality kitchen was installed during the refurb, meaning for the first time a proper food offering is available. Food is taken seriously and is of a very good quality. A recent welcome innovation is a high-quality breakfast served from 9am to 11.30am.

The welcome is warm, and the licensees are very keen that the Langton is a hub and a major feature for the local community, and there is a small shop and deli, and takeaway coffee is available. There is a 'Wellness Hub' in the club room upstairs, with events including yoga classes, courses and meet-ups, and there has been a repair cafe, where people bring damaged items to be fixed. Quizzes are popular, and children and dogs are welcome. The 36 bus runs nearby, and there is a car park.

So whether you want a quiet pint, a meal and a drink, to play darts or skittles or to watch sport on TV, the Langton is the pub for you. Finally I have a pub I'm happy to call my local.

Phil Cummings

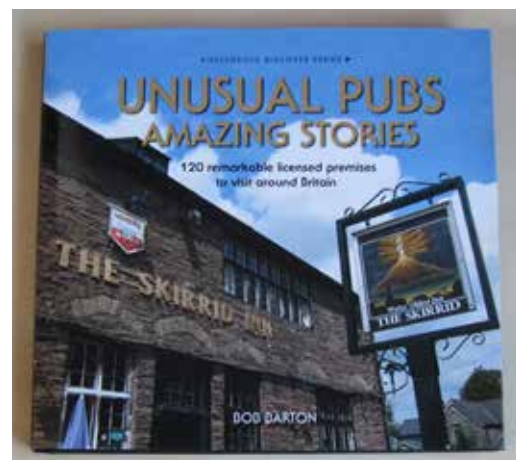
Written before the lockdown announcement

Unusual Pubs, Amazing Stories

A new book capitalises on the fact that most people love a good story, especially if it offers an excuse to go down the pub

If they could talk, what stories would pubs tell about themselves? That's the question CAMRA member Bob Barton attempts to answer in his book *Unusual Pubs, Amazing Stories* (Halsgrove, £16.99). The result is a pub guide with a difference, featuring 120 hostelrys you can visit all over Britain, Covid-19 lockdowns permitting, with an eclectic variety of tales. They range from John Lennon's student local to an inn where Henry VIII courted; one where Navy press gangs were outsmarted to another where a Russian czar breakfasted on quarts of brandy.

Information for pub-goers includes contact details for each entry, nearby attractions and examples of ales sampled. Researching this book provided the author with "...the perfect excuse to travel around



the country drinking real ale in remarkable establishments." The result is a love letter to the British boozier: "I love them as if they were something alive: capricious, protective, humorous, surprising. Let's use and savour them or risk losing them," he says.

144 pages hardback, fully illustrated with many of the author's own photos. Available from Waterstones and other good booksellers, or direct from the publisher, Halsgrove, £16.99. ISBN 978 0 85704 347 4.
www.halsgrove.com/proddetail.php?prod=9780857043474

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

The pub news featured here came in to us before the second lockdown was announced. We will try to keep **WhatPub** (www.whatpub.com) updated with any changes caused by the latest restrictions, but drinkers should double-check with the pubs.

BS2

The **Cornubia** in Redcliffe took advantage of 'Lockdown 1' to undergo a complete refurbishment before reopening in early September. It's a simple, less cluttered feel, but the same wide and varied range of ales and ciders is still available.

A new opening and a reopening in Old Market. First, **Ill Repute** on West Street describes itself as 'Home of the Hopeless, Dwelling of the Damned'. The principle is that those with the worst reputations have the best time, hence Ill Repute. Several craft beers, including a couple on cask, are on offer, as well as Tex-Mex style food.

Around the corner in Gloucester Street is the newly reopened **Old Castle Green**, a welcoming and friendly gay (but by no means exclusively) bar offering up to three real ales along with a good selection of food.

BS4

A return to its original name for the **Pilgrim** in Hollywood Road. For a while it was the Hollywood Tavern but now back to the name it had since the mid 19th century.

BS5

The former **Swan Inn** in Barton Hill is to reopen in January 2021 as a community centre with part of the property used for 'affordable housing'.

The **Three Blackbirds** in Easton is not planning to open after lockdown. Licensee Mama Cleo has decided the Covid-19 pandemic was the time to retire, and has sold the pub to a new owner, whose plans are not yet known.

Planning application has been submitted for the **Queens Head** in Eastville. This will cover the conversion of the first floor from residential use to become a 'guest house'. The pub area on the ground floor would remain, albeit altered to allow for a reception area and access to the guest house.

A new opening in Redfield is the **Red Church**, with the same owners as the Christmas Steps in the centre of Bristol and the Spotted Cow in Bedminster. The Red Church is on Church Road directly opposite the Fire Engine pub in what used to be a Lloyds bank. Offering up to four real ales during normal times, they are doing pizza and beverage takeaway during lockdown. You need to order on their website

BS7

The former Alchemy 198 bar on Gloucester Road has reopened as **Sidney & Eden**. There are up to 20 key-keg beers on offer as a rule. During Lockdown 2 takeaway coffee and beer is available, but you need to pre-order the beer by text.



Sydney & Eden

(photo by Dave Graham)

Up in Lockleaze, the **Golden Bottle** pub was demolished at the end of the summer to make way for five residential properties.

BS8

The former **Bundy's Bar** reopened on August 13th as the **Den & Terrace** in Clifton. No real ale available at the time of writing.

BS11

In Lawrence Weston, CAMRA members are supporting objections to a plan to demolish the **Giant Goram** to make way for seven residential properties. The initial application was refused, partly on heritage grounds, but is being appealed so the battle is far from over to save this pub.

BS13

The **Cross Hands** in Bedminster Down remains closed, boarded up and fenced off since owners Greene King announced in 2019 they had agreed to sell to an unknown party. No planning applications have been submitted to our knowledge.

BS15

Planning application submitted to demolish the **Old Flowerpot** in Kingswood to a nursery and some flats. The planning decision has not yet been made.

BS16

We learned in October that the **Old Tavern** in Stapleton, which had been closed since December 2018, is being marketed as a free-of-tie lease by the Wellington Pub Company.

Morrisons Supermarket have submitted plans to demolish the **Farriers Arms**, Fishponds. They state that as the pub has not traded in ten years, it detracts from the character of the area. Never mind the fact that it was Morrisons who bought it and then left it to rot for ten years... The proposal is to create a 'public realm' and some highway improvements.

Also in Fishponds, Star Pubs & Bars have tried to tempt a new tenant to take on the **Portcullis**, stating that the pub will be fully refurbished inside and out. The scheme aims to highlight the existing features of the building stripping back finishes, exposing the redundant fireplace and introduce new elements like timber wall cladding, tiling and quirky neon artwork. The mocked up artwork on their web site suggests the pub name would change to the **Tap In The Pond**.

In Staple Hill, the **Red Lion** has closed for a major revamp which could take a full year. The plans include a gin distillery, a herb garden and bee hives and will be a 'green-first' pub which will be more food-led than the traditional boozer the Red Lion has been up to now.

BS22

The **Woodspring** at Worle has had a planning application accepted to turn it to a nursery.

BS26

The **Crown** at Axbridge has closed for good. A planning application to convert the property to residential was approved in the autumn of 2020.

BS37

The **Cross Keys** at Yate, another long-closed pub, is being offered for lease by the Wellington Pub Company.

Potentially encouraging news about the **Tern Inn** in Chipping Sodbury. The local 'Save The Tern Inn' campaign heard on October 17th that a new tenant has taken over the pub from the owner. We don't yet have a date for the reopening after Lockdown 2 but there is plenty of committed local support to help make a success of the pub.

BS40

News reaches us from the **Ring O'Bells** at Compton Martin that Matt, Miles, Luca and Fiona, who have been running the pub since 2011, have handed the lease back to Butcombe Brewery with effect from January. The current tenants cite changes to the rental and business terms which have forced them to bow out.

BS48

The **Battleaxes** in Wraxall has seen its owner, Country Pub Group, go into administration. The pub has not yet reopened since the first lockdown. Its future is uncertain.

The **White Hart** in Nailsea reopened after the first lockdown under the management of Karen Allen. There's been a sensitive refurbishment, with the intent of reviving the pub as a focal point for locals. Three ales on offer before Lockdown 2.

BA2

The **Wheatsheaf** at **Corston** has been taken over by new owner Steffan Bock, a Bristolian with many years' experience running bars in the United States. He is looking to place a higher emphasis on the quality of the food.

*Duncan Shine
for Bristol Pubs Group*

Cryptic Crossword

COVID special

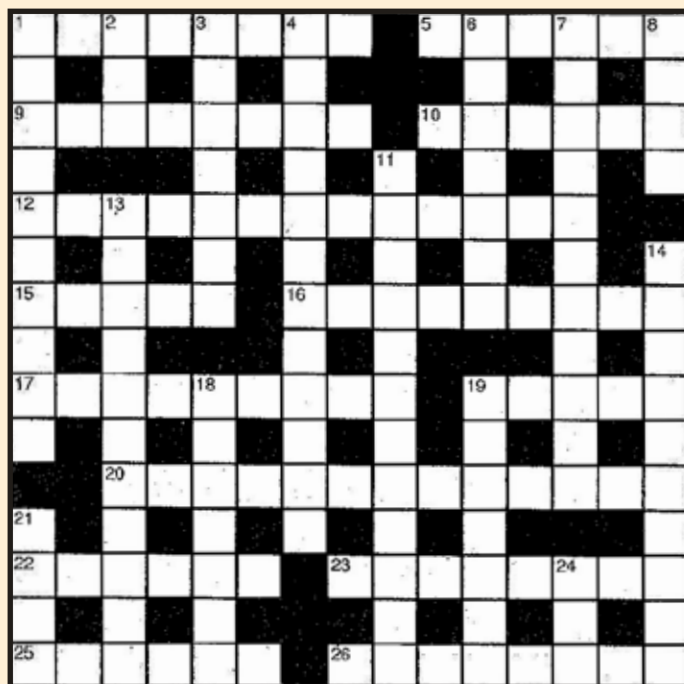
*Compiled by Pete and Eddie Taberner
(Solution on page 41)*

ACROSS:

1. See 21 dn.
5. Mexican beer has gone viral (6)
9. Jerry tucking into beer can is terrific (8)
10. *Double Top* beer for a handsome young man (6)
12. More stronger dark beer available on this? (5, 5, 3)
15. Serving A1 *Gem* is good for one's appearance (5)
16. & 24 dn. Harviestoun beer gelled onion I chopped up (3, 6, 3)
17. Sex pest at the testing place? (3, 6)
19. Sound tremulous at last of bright beer – I feel ill (5)
20. Bristol brewery arranges other disco gym (4, 9)
22. Disturbing 'Time' in EC – it's a sickener (6)
23. Plug PPE with the unknown consulting role like SAGE (8)
25. Ferret perhaps for something dry (6)
26. *Fifty Shades of Grey* and the *Good Beer Guide* are unsuitable for kids (5, 3)

DOWN:

1. Order cider and nibbles after empty bus leaves for Bristol brewery (10)
2. How freeholders occupy their pubs in the centre of towns (3)
3. To ease one's pain or thirst use a gas differently (7)
4. "Cheers to lockdown" drunk lacking direction, that's the therapy! (12)
6. Ex-public schoolboy left Ian for a Windsor brew (3, 4)
7. Hope & Lion, it's renovated by wine connoisseur (11)
8. Found in bar settings and on bar stools (4)



11. A stupid person first drinks below the foam (12)
13. City players reserve the booze tucked in with their kit (4, 3, 4)
14. Violent demo by the sound of it; actually, an Indian barley farmer (6, 4)
18. Braggart I got set to scramble (7)
19. I've endlessly got into test centre – it's nothing (7)
21. & 1 ac. Spoilt ale; less of it when one stays at home (4-8)
24. see 16 ac.

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

Mild Time 2020: 11-22 November

Establishing a campaign event to promote mild ale like this takes time; after last year's event was declared a success it was decided at the January meeting to repeat it this year, and an initial shot across the bows went out to pubs and drinkers to tell them it was on. COVID-19 then hit us, but in August we decided to go ahead but invite supporters to make *individual* – not group – visits to supporting pubs.

We were then hit by a complete November lockdown of pubs that initially was going to include banning takeaways, but after campaigning, that was changed to a situation where remotely ordered takeaways of alcohol from pubs was permitted, providing when the person collected they didn't enter the pub. Deliveries by pubs were OK!

Please support the pubs that, despite restrictions, had indicated their intention to participate in Mild Time 2020 by stocking mild ales, and get your email / phone / text orders in. At the time of writing, these are believed to be:

Horseshoe, Chipping Sodbury
Snuffy Jack's, Fishponds
Old Bank, Keynsham
Nailsea MicroPub, Nailsea
Lyons Den, Kingswood
Chums, Redland
Good Measure, Redland
Greenbank, Easton
Fork 'n' Ale, Weston-super-Mare
Red Lion, Mangotsfield

but check the BADRAG Mild Time web page here

www.camrabristol.org.uk/badrag/MildTime.html

for any changes, plus other pertinent information.

If you are quick enough you may be able to enjoy the likes of Timothy Taylor Dark Mild from the Horseshoe in Chipping Sodbury, two mild ales from Nottingham from the Nailsea MicroPub, a northern mild from the Old Bank in Keynsham, Hewish Mild from Pitchfork Brewery, and a Lucifer Brewhouse Mild Ale from Snuffy Jack's, amongst other mild delights. (I will circulate other details to 'Badraggers' by email as they come in.)

In case you didn't know, mild is one of the most traditional beer styles which is enjoying a revival in today's real ale market. Usually dark brown in colour – due to the use of well-roasted malts or barley – it is less hopped than bitters and often has a chocolatey character with nutty and burnt flavours. It's ABV can vary between 0.5% and 6%. It is also your scribe's favourite ale, hence his involvement in BADRAG!

Laurie Gibney

**MILD
TIME**

**Wednesday 11th
- Sunday 22nd
November 2020**

**Discover
Taste
Enjoy**

BADRAG
Bristol & District
Rare Ales Group

BADRAG Campaigns for bars to give space to rare styles of real ale, in particular dark beers such as mild ales, stouts and porters, plus the even rarer old ales and barley wines.
www.camrabristol.org.uk/badrag

CAMRA
Campaign
for
Real Ale

Thanks to Chris Griffiths of StroudPrint (www.stroudprint.co.uk) for the poster

Lockdown news from Left Handed Giant

Whilst writing this article at the end of October, the second lockdown in England has just been announced in response to the ongoing COVID-19 pandemic. Against this backdrop of continued uncertainty for the brewing and hospitality industry, I thought it best to focus on recent developments at Left Handed Giant.

The main activity during the past few months has been at their St Philips site in east Bristol, where they originally established the brewery and tap room in Units 8 and 9. When they acquired the larger Unit 3 in 2019, the long-term plan was to consolidate all of their St Philips operations, including brewing, into this space. In the short term, they relocated the cold store, barrel store and tap room into Unit 3 last year, and made use of the additional storage space to support operation of the brewpub at Finzels Reach in the city centre.

They have now completed the move into Unit 3, with the installation of a new 15-barrel brewhouse, together with eight 15-barrel fermenters and the canning line from the old site, plus two new 30-barrel fermenters. The new brewery is fully operational and the tap room (pictured) has been upgraded, with a large mezzanine above the cold store to provide additional storage space and seating overlooking the brewery. The relaunch of the tap room took place at the beginning of October, in a COVID-secure environment with pre-booked tables available from Thursday to Saturday.

Newtown Park brewery

Units 8 and 9 housing the old 15-barrel brewhouse, three 15-barrel fermenters, cold store and tap room have recently been acquired by Michael McKelvaney, an experienced local homebrewer with a



background in IT, to establish his Newtown Park brewery. The brewery takes its name from the adjacent park through which the Bristol & Bath Railway Path runs, an off-road route between the two cities for walkers and cyclists. Michael will be supported at the new brewery by his wife Lara and head brewer Virginia Casadio (from the nearby Moor brewery). He has also purchased the old canning line from Verdant in Falmouth, so look out for his modern, progressive, accessible beers in cask, keg and cans.

At the time of publication, the LHG brewpub is open from Friday to Saturday for takeaway beer using a click-and-collect service, with home delivery of cans, both locally and nationally, being available via their on-line shop.

Keep an eye on their website (www.lefthandedgiant.com) and social media for the latest news.

Dave Graham

welcome to your
local and you can
take it home

Brewery-fresh draught cask & keg beers in free 2 pint & 4 pint growlers, 5 litre Minikegs, Bag-in-Box and bottle-conditioned bottles

Collect from us

Pre-order online and contactless collection from the Brewery Tap - see web for details & book your slot today

Free Local Delivery

Often as fast as next day - see web for details & book online

Flat Rate National Shipping

Just £6 for two or more cases of bottles - see web

Our Pubs

Beer to drink-in (when allowed!) and to take home
The Green Man, Alfred Place, Kingsdown BS2 8HD
The Portcullis, Wellington Terrace, Clifton Village BS8 4LE
The Victoria Ale House, Southleigh Rd, Clifton BS8 2BH
The Miner's Arms, St Werburghs BS2 9YQ
The Hillgrove Porter Stores, Kingsdown BS2 8LT
Steel Coulson Leith, Henderson St, Edinburgh EH6 6BS
Coming soon...
Steel Coulson Southside, Causewayside, Edinburgh EH9 1PU

#drinkdawkins



DAWKINS
Brewery Tap

Lawnwood Road, Easton,
Bristol BS5 0EF beers@dawkinsales.com
www.dawkinsales.com



www.dawkinsales.com



News from Bath & Borders

Community buy-out news

Hop Pole, Limpley Stoke

An offer of £218,000 (including VAT) made by Limpley Stoke Parish Council to buy the freehold of this long-closed village pub has been rejected by owners Wellington. The chain has assured the parish council that it is their intention to market the pub, listed as an Asset of Community Value, as a "pub for renovation" and as a going-concern, rather than a development property. One positive is the Wellington have stated that they would put right major structural issues with the pub prior to sale with the aim of marketing the inn during the autumn. The parish still sees itself as possibly in the mix as a potential bidder and is looking for somebody with time to lead a fund-raising campaign.

Prince of Wales, Dilton Marsh

This village pub, listed as an Asset of Community Value in early 2019, closed in May with the departure of the previous landlord. The parish council debated whether to mount a community bid for the pub at a meeting in August but decided against doing this. The freehold is being auctioned and it is hoped that it will be bought by somebody who intends to reopen the pub.

Snippets of news from pubs in the area

Organ Inn at Warminster to close at Christmas – but watch this space

The wonderful **Organ Inn**, branch Pub of the Year 2019 and branch Rural Pub of the Year 2020 – in short, one of the best pubs in our branch area – is sadly due to close at the end of the year. Landlord Dan Keene has been running the pub as an off-licence since the start of lockdown and will continue to do so until Christmas Eve. The pub has been trading and supporting the town for 14 years. The decision to close the pub, though one that Dan and his team had really not wanted to make, has become inevitable owing the huge impact that the Covid restrictions have had on the business and the layout of the premises. There is some light at the end of the tunnel. Dan has applied for a premises licence and change of use for the nearby 9-10 George Street (formally a shop called a Touch of Tradition).

Bath & Borders branch Pub of the Year reopens

The **Royal Oak** on Lower Bristol Road reopened in September. A socially-distanced presentation of the award for branch Pub of the Year was held recently.

Three pubs in the south of Bath area reopen

The **Fleur de Lys** at Norton St Philip and the **Fromeway** at Radstock have emerged from lockdown and recently reopened. Meanwhile the **Seven Stars** at Timsbury has reopened under new management.

Pitcher pubs all reopened after lockdown

All six of the pubs owned by Chris Pitcher opened on 4 July with the easing of lockdown for public houses. This includes the former branch Pub of the Year (and twice Community Pub of the Year), the **Fox & Hounds**, Warminster. The other pubs in Chris's estate in the branch area are the nearby **Bell & Crown** in Warminster, the **Ludlow** and the **Bell** in Westbury and the recently acquired **Royal Oak** in Frome, all excellent community pubs. (The sixth pub is in Weymouth.)

Stallards, Trowbridge: reopened on Saturday 4 July under a new landlady who is strongly committed to not only keeping the business going but making improvements to the interior despite all the restrictions that have been imposed recently. The interior is much smartened up. An excellent quality St Austell Proper Job is the sole beer on offer.

In the Oldfield Park area of Bath, it is now looking sadly that the **Victoria Hotel** on Millmead Road will not reopen as a pub after all. Some 150 local residents had come together and succeeded in getting the long-closed pub listed as an Asset of Community Value, but there does not seem to have been a strong enough level of local interest in turning the Victoria into a community pub, co-working venue and café, nor, within the current restricted circumstances, has there been any interest commercially in renting the premises as a drinking

establishment. Plans are now being made to turn the building into nursery and community hub and to be shared with a dance studio.

The **Blathwayt Arms**, between the northern edge of Bath and the racecourse, is changing its name to the **Charlcombe Inn**. It also has plans to open ten guest bedrooms later this year as part of a three-quarter-of-a-million-pound investment in the future of this popular roadside pub. At the time of writing it was still awaiting planning permission for new signage. The origin of the pub name is unclear but there was a William Blathwayt, who was a Whig Member of Parliament for Bath between 1693 and 1710, and who was a promoter of the slave trade. Charlcombe is the name of the local parish.

Moorland Social, Bath: The leasehold of this corner bar in the Oldfield Park area of Bath is on the market.

Moorfields Inn, Bath: This reopened in October following an extensive refurbishment by the Bath Pub Company.

Castle Inn, Bradford-on-Avon: This pub has gone into administration. Mendip Inns, who took over the lease for this pub (along with two others) from Flatcappers, is completing a Creditor Voluntary Arrangement (CVA) which enables companies to divest themselves of debt and resume business, but it may be that the **Mendip Inn** itself will be the only pub left in the chain

Hungerford Arms, Farleigh Hungerford: The freehold of this long-closed pub has been sold, however, the selling agents Fleurets seem to be suggesting a potential change of use.

Full Moon, Rudge: This pub has re-opened. It has been refurbished and has a new owner.

Lopes Arms, Westbury: This town-centre former pub and hotel has been sold subject to contract. It's understood that the building will need extensive repair work to make it viable as a business again.

Sun, Catherine Street, Frome: This pub has reopened and has had some refurbishment.

The **Mendip Inn**, on the A37, west of Oakhill, near Shepton Mallet, has been bought out of administration. Now owned by Country Pub Group, the roadside inn is open and trading.

Three Wells at Polsham: This is up for auction on 11 November. This long-closed pub, mid-way between Wells and Glastonbury, is on the very edge of our branch area. Ominously it is being advertised as a "residential development opportunity". The guide price is £220,000.

Bath Arms, Crockerton: This has been sold subject to contract by selling agents Fleurets. This is the only pub in the village, which lies just off the A350 south of Warminster. The pub closed suddenly around two years ago.

Brewery news

Brotherhood

We have sadly lost one of our breweries due to the Coronavirus lockdown. We discovered in August that one of our newest breweries, Brotherhood of Westbury, has gone out of business. They were one of our most interesting and adventurous breweries and, in Joe Lewis, had a highly capable and knowledgeable head brewer. They will be sadly missed.

Twisted Brewing

Nearby Twisted Brewing is continuing to trade and, since the beginning of lockdown, expanding into home delivery. Normally six beers are available: Three & Sixpence (session ale), Pirate (malty best bitter), Canteen Cowboy (American pale ale), Gaucho (dark premium bitter), Urban Legend (golden ale) and WTF (pale ale with New Zealand hops).

Steve Hunt

Royal Oak, Bath & Borders Pub of the Year

Bath & Borders CAMRA social secretary, Denis Rahilly, presented the Bath & Borders CAMRA branch Pub of the Year certificate to the Royal Oak, Lower Bristol Road in Bath on 15th October. The Royal Oak was selected for this award back in the spring but had only recently reopened. During the lockdown the garden was revamped and the interior spruced up including the addition of two more craft keg lines.

The certificate was accepted on behalf of the pub by Chris Powell, the licensee and brewer for the on-site brewery, Ralph's Ruin (Ralph being the mischievous pub dog). Chris has been at the Royal Oak ever since it reopened in 2005 and the pub has quite a selection of CAMRA certificates, having won the branch Pub of the Year on three previous occasions. Chris has also won City Pub of the Year on numerous occasions, most recently in 2019, and is a regular entry in CAMRA's *Good Beer Guide*.

And so it was, as Denis said on the night: "Congratulations on again being awarded the best pub in the branch, and for keeping going in these difficult times."

Chris was clearly very pleased with the recognition and, despite lots of acceptance speech practise in such events, kept this speech to a heartfelt "Thank you CAMRA." On this occasion he was unable to dodge the camera man.

The Royal Oak was built in 1700's and was a pub at least as far back as 1840. It had an on-site brewery in the late 1800's and the pub closed briefly during Bath Blitz and then again between 1999 and 2005 when, under Moles ownership, there were plans to demolish it. However after extensive renovations it reopened in 2005 as part of the Four Counties stable (also the owner of 2019 pub of the year winner, the Organ in Warminster). Chris Powell began brewing in the old kitchen in 2017 and pre-covid typically sold two or three of his beers plus up to six guest ales, a selection of real ciders, and up to four keg beers. The real ale range is a little smaller during current restricted opening hours. The Royal Oak was well known for its live music events but these are of course more low key (boom boom) at present. The pub does not open on Mondays at present but check WhatPub for latest opening hours.

Trevor Cromie



Chris Powell (licensee and Sarah Ollis (bar manager)

**SLIGHTLY TWISTED
BEST BITTER**

TWISTED
Brewing Co.

WESTBURY
An authentic micro brewery producing handcrafted beers of awesomeness.
PLEASE DRINK RESPONSIBLY

ALE PIRATE
BEST BITTER

ALE PIRATE
BEST BITTER

ALE PIRATE
BEST BITTER

TEL: 01373 864441
orders@twisted-brewing.com

Pubs Closed, No Problem!

BEER IN A BOX

Enjoy 18 or 36 Glorious Pints
of our Award Winning
BELLRINGER at home!

Click & Collect from
Assembly

STOP PRESS!
FREE LOCAL DELIVERY
within 10 mile radius of Bath

FROM £36
DELIVERED

Abbey Ales
BREWED IN THE ♥ HEART OF BATH

BATH BELLRINGER
Our Original AMBER GOLD ALE with
a REFRESHINGLY HOPPY Finish
ABV 4.2%
www.abbeyales.co.uk

Telephone 01225 444437

* Order online now at www.abbeyales.co.uk

All the breweries in the Bath & Borders CAMRA branch area

Please support your local breweries, many of which will be doing home deliveries during lockdown, or pre-ordered takeaway from their brewery taps.

Abbey Ales

The Abbey Brewery, Camden Row, Bath, BA1 5LB
www.abbeyales.co.uk

Blindman's

Talbot Farm, Leighton, Nr Frome, Somerset, BA11 4PN
www.blindmansbrewery.co.uk

Box Steam

The Midlands, Holt, Nr Bradford on Avon, Wilts, BA14 6RU
www.boxsteambrewery.com

Dawkins Ales

Unit 7 Timsbury Workshop Estate, Hayeswood Road, Timsbury, Bath BA2 0HQ (also has premises in Easton, Bristol)
www.dawkins-ales.co.uk

Electric Bear

Unit 12, The Maltings, Brassmill Lane, Bath, BA1 3JL
www.electricbearbrewing.com

Frome (was Milk Street)

Unit L13, Marshall Way, Commerce Park, Frome, BA11 2FB
www.fromebrewingcompany.com

James Street

Bath Brew House, 14 James Street West, Bath, BA1 2BX
www.thebathbrewhouse.com

Kettlesmith

16, Greenwood Industrial Estate, Bradford-on-Avon, Wilts, BA15 2AU
www.kettlesmithbrewing.com

Plain Ales

Unit 17B/C, Deverill Road Trading Estate, Sutton Veny, Wilts, BA12 7BZ
www.plainales.co.uk

Ralph's Ruin

The Royal Oak, Lower Bristol Road, Twerton, Bath, BA2 3BW
www.ralphsruin.co.uk

Three Daggers

47 Westbury Road, Edington, Westbury, Wilts, BA13 4PG
www.threedaggers.co.uk

Twisted

9 Commerce Close, West Wilts Trading Estate, Westbury, BA13 4LS
www.twisted-brewing.com

Wessex

Longbridge Deverill, Wilts
www.quaffale.org.uk/php/brewery/348

Verse

Chapter One, 1a Piccadilly Place, London Road, Bath, BA1 6PL
www.chapteronebath.co.uk/verse

Yonder

The Workshop, Rookery Farm, Binegar, Somerset, BA3 4UL
www.brewyonder.co.uk



The graphic features a stylized, colorful background with a large yellow sun in the top left, a blue sky with white clouds, and a green field with yellow flowers. In the center, the text "ELECTRIC BEAR BREWING CO." is written in white. Below this, the words "NOW OPEN" are written in large, bold, white letters, followed by "ONLINE & COLLECTIONS" in smaller white letters. At the bottom, there is a brown cardboard box with a black silhouette of a bear on it. The website address "www.electricbearbrewing.com" is written in white at the very bottom.



The graphic shows a black and white advertisement for Frome Brewing Company. In the top left corner is a circular logo with a cow's face and the text "FROME BREWING COMPANY". To the right of the logo, the text "CANS & MINI KEGS AVAILABLE" is written in white, followed by "FROM BREW2YOU.CO.UK". Below this, there is a photograph of a glass of beer and a can of "FUNKY MONKEY" English Pale Ale. The can has a cow's face and the text "FROME", "FUNKY MONKEY", "ENGLISH PALE ALE", and "4.0% ABV 330ML". At the bottom, a paragraph of text reads: "FROME BREWING COMPANY IS A FAMILY RUN CRAFT BREWERY BASED IN FROME, SOMERSET. USING THE FINEST LOCAL INGREDIENTS WE HAVE BEEN BREWING UNIQUE AND MULTI AWARD WINNING BEERS SINCE 1999."

Can-can out of lockdown with Frome Brewing

Note: this article was written prior to the announcement of the second lockdown.

Frome Brewing found lockdown a difficult and uncertain time; in fact the uncertainty continues to this day with publicans very cautious in ordering quantities of cask ales in case there is another forced lockdown and pub closure and they are left with cellars full of beer which will end up going to waste.

Necessity being the mother of invention Frome Brewing invested in new equipment and new marketing techniques to help them get through the crisis. The brewery had been canning its beers for about four years using mobile canning units and latterly doing it manually themselves, but with lockdown they were galvanised into getting their own canning line which continues to be a great success for the brewery.

They also started an on-line shop so that cans of beer and mini-kegs could be sold direct to the general public. Originally this was an addition to their existing website but the success of the venture has meant investment in a brand-new web shop. Initially stocks of cans and packaging material were hard to come by and necessitated the increased purchase and storage of these commodities as a hedge against future shortages. At the start of the lockdown, a hundred percent of production was going into cans and mini-kegs. As the pubs reopened more cask beer was produced and now only 25% of production goes into mini-kegs and cans. Beer in cans can require a higher degree of carbonation than cask beer. At first canned and cask beer came from the same brews but publicans were finding the cask versions too lively and now cask and canned beers are brewed separately. Canned beer requires longer in the fermenter to increase the carbonation. To free up more time and space for brewing a new 15-barrel fermenter will shortly be arriving at the brewery.

One of the fortuitous side affects of lockdown and a decrease in beer production is that some of the "hard to get" hops are becoming more widely available. Head brewer Rik Lyall (pictured) has not been slow in snapping up these rarities and putting them to good use by introducing six new beers during lockdown. These beers are aimed at the can and 'craft' keg beer market but due to Rik's exceptional skill they make excellent cask beers. I can personally vouch for this. Keg beers may often be more hoppy than conventional cask beers and the acquisition of a reconditioned hop rocket, again another lockdown purchase, has helped impart more hop flavours to the new brews as well as being used to tweak some of the existing old favourites with outstanding results.

The new releases are as below (tasting notes supplied by the brewery).

Sunny Y, 4.6%

The oats in this beer give it a deep softness. The yuzu's flavours are tart and fragrant like a grapefruit with overtones of mandarin orange. This beer has been dry hopped with American Sultana, which is a monster of a hop plant; gigantic cones and a high total oil to boot. With pineapple, pine and bright citrus notes. Perfect for a sunny day.

Rise of the Independents IPA, 4.8%

New Zealand-grown Nelson Sauvignon makes all the running in this juicy, light amber-hued IPA. Named because the hop variety's characteristics are reminiscent of Sauvignon Blanc (so that's wine drinkers covered), it has made itself very comfortable in each glass of this intriguing IPA. It has light and lilting suggestions of gooseberry and lemon on the nose, while a similar fruitiness tantalises the palate, alongside a dash of white pepper followed by an arch of bitterness and dryness in the finish. Definitely *one hop to rule them all* as JRR Tolkien nearly wrote.

Prodigal Sun, 5.2%

Well this one is interesting – it tastes like sunshine in a glass. Brewers add all kinds of things to their beers that sometimes don't work (but mostly do). Here, the addition of basil to this 'not quite pale ale'



certainly works, alongside the American hop variety Amarillo. The result is a nose in which the sweet herbal aroma of basil (with its hints of anise) works in tandem with Amarillo's orange citrus character. The palate sees more basil and orange collaborating together like great pals, plus a crisp mouth feel before finishing with a spiciness, dryness and notable bitterness means you want to keep drinking this I-never-knew-this-could-work beer.

Hop Town and Z Boys Cali IPA, 6.8 %

Bail, bank or flip? Take yourself back to the carefree dream of 1970s California and let the clatter of skates and the devil-may-care coolness of skaters be the background to this amber-coloured Cali-IPA. It pulsates with tropical fruit and fresh pine on the nose, while the palate is a raucous skatepark of mango, guava, peppery hop and a chewy malt sweetness (thanks to the use of the classic barley variety Maris Otter). There is a robust bitterness on the finish. Gnarly, as they say in the world of skateboarding. Hops: Centennial, Simcoe, Citra, Columbus.

Galaxy Australian Pale Ale, 5.2%

This luscious Australian pale ale is named after a hop variety from down under, rather than a reference to the outer reaches of the solar system where C-beams glitter in the dark near the Tannhäuser Gate (so we're told). However, it is still a celestial glass of beer with its deep orange golden colour being the launch-pad for a vibrant nose of citrus, stone fruit (peach?), ripe mango, papaya and pine (a pine forest after a rain shower) followed by a more tropical fruit, ripe peach, white grape and biscuity malt on the palate before its bittersweet and tantalisingly dry finish.

There are also two new beers in the pipeline but these are still in development and details are still hush hush, but well worth watching and waiting for their appearance.

Although not a real ale Elderfizz, a wheat beer flavoured with elder flower, which was very popular in the early days of the Milk Street Brewery (which became Frome Brewery) is being tweaked and rereleased before Christmas. The brewery continues to brew its favourites with Zig Zag stout and Morello Bordello cherry porter being brewed this week as I spoke to the brewer.

Will George

Tasting notes written by well-known beer writer Adrian Tierney-Jones

Bath pub photo quiz

Bath has a wealth of pubs, many located in Georgian buildings. The older pubs and more modern establishments have distinctive architectural or quirky features which are the subject of this quiz.

The aim of this quiz is to identify pubs from photographs and cryptic captions. All the pubs are within a 15-minute walk from Bath Abbey except for one outlier. At the time of writing (1st November 2020) all the pubs were trading but a second lockdown was about to begin later in the week which may delay a visit to confirm the identity of the pub and enjoy a pint or two.

Martin Ansell



1. Paragon of virtue



2. Croaky corax



3. Drinking hole for desert warrior



4. Edward rules here



5. Make an exhibition of yourself



6. Sign up to shoot



7. A spider by name



8. Eco-brewery in French gardens



9. Don't mess with the hog



10. Son of Zebedee for the high jump



11. Meet here for a beer



12. A hat for a trip down the Avon



13. I turn once to the west



14. Playwright's haunt



15. Pickwick papers read here



16. Ring my donkey



17. Eat quiche in 1984



18. Stick up for Humulus lupulus



19. Mischievous creature turns wolf



20. Boozer for mediaeval monarchs

Solutions on page 41.

Mumbles Brewery

Supplier of award-winning ales to Bristol Free Houses – also available through our online shop:

www.mumblesbrewery.co.uk/shop

01792 792612

www.mumblesbrewery.co.uk

peter@mumblesbrewery.co.uk



Mumbles Brewery

Home delivery available in Thornbury, Almondsbury and Bradley Stoke areas.

01792 792612

www.mumblesbrewery.co.uk

Email: peter@mumblesbrewery.co.uk



THREE OF THE BEST

Enjoy three award-winning beers from Dartmoor.
With free home delivery!

8 bottles each of the famous Jail Ale, the satisfying Legend, and the golden Dartmoor IPA

24 bottles, £42.50, delivered
www.dartmoorbrewery.co.uk/shop
or call 01822 890789



Over 18's only.
Please drink responsibly.
Free delivery in mainland UK.



Dartmoor Brewery's award winning beers: free delivery direct to your door.
Dartmoor Brewery Ltd, Station Road, Princetown, Dartmoor PL20 6QX, www.dartmoorbrewery.co.uk

Free home delivery from Dartmoor Brewery

Dartmoor Brewery, England's highest brewery and home of the famous Jail Ale, are shipping their award-winning beers far and wide with a free home delivery offer.

The bottled selection includes the original Jail ale (4.8%), the smooth and full-flavoured Legend (4.4%), the classic golden IPA (4%) and a perfect winter beer, Dragon's Breath (4.4%), flavoured with black treacle.

All of these traditional beers are available for free home delivery when you order two or more 8-bottle packs.

Visit www.dartmoorbrewery.co.uk.



Make friends with an Otter



OTTER BREWERY



BAG YOURSELF SOME OTTER BEER
DELIVERED DIRECT TO YOUR DOORSTEP!
Visit www.otterbrewery.com/shop

Discover 300 years of brewing tradition with new Roger Protz title:

The Family Brewers of Britain

Award-winning beer writer Roger Protz charts 300 years of British brewing through the fascinating and sometimes fractious histories of the families still running them in his latest title, *The Family Brewers of Britain*.

Published by CAMRA, the Campaign for Real Ale, and in association with the Independent Family Brewers of Britain (IFBB), this lavishly illustrated book examines the contribution made to British brewing by its family brewers from the earliest days of commercial brewing through the Industrial Revolution and Victorian innovations, to the advent of the craft beer revolution.

With in-depth features and interviews from 30 family brewers, Protz examines the past, present and future of these great brewing companies. Readers will uncover some intriguing family rows, discover the pioneering female brewers, and of course examine some of the biggest threats faced by these British institutions over the centuries.

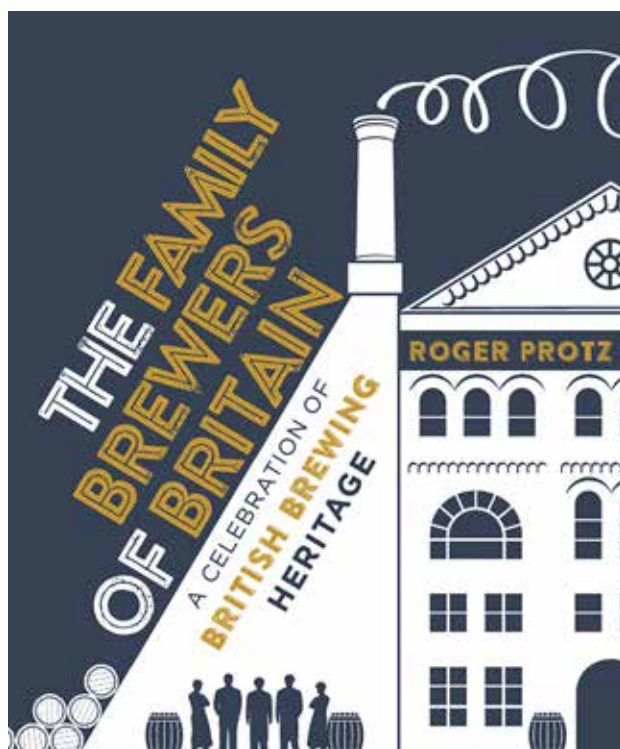
Author Roger Protz is a campaigner, broadcaster, and author of dozens of books about beer and brewing. He regularly appears in the media and has edited 24 editions of CAMRA's market-leading *Good Beer Guide*.

Protz says: "Our family brewers are often overlooked flag bearers for real ale and have fascinating stories to tell. Many have been around for hundreds of years, surviving wars, bomb damage, recession, threats of invasion, taxation and mergers and have come out the other side as the sturdy backbone of traditional beer in this country.

"Some of the brewers remain in buildings of great architectural importance with gleaming coppers and wooden fermenting vessels, and a few still deliver beer by horse-drawn drays and employ coopers to fashion casks made of oak. But they are not living in the past – they have faced the challenges of the modern beer-drinking world and still produce beers that meet the demands of today's consumers."

The Family Brewers of Britain is on sale from CAMRA Books retailing at £21.99. To find out more and get your copy, visit:

<https://shop1.camra.org.uk/product/the-family-brewers-of-britain/>



Roger Protz celebrates Britain's Family Brewers with a series of virtual tastings

Renowned author and beer expert Roger Protz is leading a series of virtual beer tastings featuring beers from his book, *The Family Brewers of Britain*.

Building on the success of the book, published by CAMRA in September, there will be three available dates for the tastings, focusing on six beers specially selected by Roger and sourced from some of Britain's historic family brewers. Alongside tasting the brews, Roger will explain the fascinating and sometimes fractious history of these brewers, and their impact on Britain's beer scene today. He will be joined by special guests representing some of the breweries that are featured in the book throughout the talk. Featured beers include:

- Tally Ho from Adnams
- Rosey Nosey from Batemans
- House Ale from Traquair
- India Pale Ale from Shepherd Neame
- Imperial Stout from Harvey's Brewery
- Old Tom from Robinsons Brewery

The tastings will be taking place via Zoom at 7pm on 27 November, 4 December and 11 December. Tickets are £35 for CAMRA members (£40 for non-members), with costs including the supply and delivery of the box of six beers. Due to popular demand, the first session on 27 November has already sold out.

Attendees can order a copy of *The Family Brewers of Britain* with their ticket at a special 30% discount. The book has been hailed as "beautifully done" and a "historical record" of UK brewing; it has sold over 1,300 copies and is set to be one of the defining books recording Britain's brewing history while looking towards the future.

Roger Protz is a campaigner, broadcaster, and author of dozens of books about beer and brewing. He regularly appears in the media and has edited 24 editions of CAMRA's market-leading *Good Beer Guide*. He says: "I am looking forward to bringing *The Family Brewers of Britain* to life via these tasting sessions, and participants the chance to try some staple brews from a few of the featured brewers.

"This country's family brewers are often overlooked flag bearers for real ale and have fascinating stories to tell. Many have been around for hundreds of years, surviving wars, bomb damage, recession, threats of invasion, taxation and mergers and have come out the other side as the sturdy backbone of traditional beer in this country.

"I am delighted that the book has been received so well, and I am excited to spend three evenings sampling, discussing and enjoying beers from just a few of the historic and iconic breweries featured in the book."

To learn more and purchase a ticket, please visit:

www.camra.org.uk/online-tastings-with-camra



The future of beer festivals?

In the dim and distant past of February 2020, Derby's CAMRA winter beer festival welcomed over 10,000 people through its doors, as one of the very last pre-COVID beer festivals. In the months that have followed, many long-standing festivals, including Bristol's own in March, have had to be postponed or cancelled as the demands of social distancing and local and/or national lockdown restrictions have proved incompatible with the logistics of running a festival.

However, in mid-October, the city of Derby again hosted a beer festival, albeit in a completely different form and with a much-reduced capacity and attendance, in a demonstration of how beer festivals may need to operate for the foreseeable future.

To encourage people back into the city centre, in July, Derby City Council converted the Market Place in the centre of the city into a 330-person-capacity meeting and eating space, with bookable cabins, outdoor tables (both for a maximum of six people each) and a stage for musical performance. As the summer turned into autumn, specific weekend 'sessions' were arranged in the space, such as folk music, jazz music, Hallowe'en, and, in mid-October, a beer festival, under the banner of the Beer Sessions.

The Beer Sessions ran from Thursday to Sunday of the weekend in question, with sessions running 12 till 5 and 6 till 10 on Thursday to Saturday, and 12 till 5 on the Sunday. Attendance tickets were sold in advance online, where specific cabins could be booked, but, as space allowed, customers could also pay on the door during a session. Each cabin had its own heater and speaker, with the latter relaying the live music that was performed on the stage at a number of the sessions – this ensured that attendees got the full effect of the local musicians' performance without having to leave their cabin.



Twenty different cask ales and four keg beers were ordered from nine local breweries, with two local cider producers supplying a number of local and national ciders, and a limited range of wine, gin & tonic and soft drinks were also available to cater for all tastes. The cask beer was stillaged within the large cabin that formed the bar, and managed throughout the week as would be done in a pub cellar or beer festival.

On arrival, customers were shown to their cabin (or outdoor table), and the ordering process was explained to them. Each cabin had a copy of the laminated beer list, with tasting notes, with beers all priced at the same value for a half-pint, regardless of strength or style. When a table was ready to order, they would attract the attention of a member of the serving staff (brightly painted wooden spoons were supplied for this purpose), and the server would take the order and payment (beer tokens could be bought online in advance or on the day, or physically from the Market Place's box office), the order would be taken to the bar, where drinks would be poured, and taken back to the cabin. This meant that customers would not need to leave their socially-distanced cabin other than to go to the toilet (contained in a separate part of



the Market Place) or to leave the venue, and, if customers wanted food, this could be ordered through the usual delivery methods (Just Eat, Deliveroo, etc.) and delivered straight to the numbered cabin. Due to local licencing restrictions, as well as requirements for COVID cleanliness and sanitisation, drinks were not able to be served in glass, and oversized half and pint plastic 'glasses' were used. However, these were recyclable plastic, and when serving staff collected the empties, these were placed in the appropriate recycling bins. Half an hour before the end of the session, "last orders" was called, leading to a flurry of wooden spoon waving, but all orders were taken and delivered within the fifteen minutes between "last orders" and "time at the bar", and the venue was cleared promptly at the end of each session, especially for the evening sessions to abide by the national 10 o'clock 'curfew' requirements.

All those who attended appeared to have a good time and found the ordering process simple and straight-forward, with the beer selection and condition being complimented in addition to the overall experience, and this new style of beer festival could be replicated for CAMRA branches in the near future. Festival organisers and volunteers would need to bear in mind that the role of volunteers would need to change, as the majority of staff are needed in 'mobile' roles such as ordering, serving and cleaning, rather than 'static' roles such as bar service, and that attendance is unlikely to equal capacity, as, due to the rule of six and 'bubble mixing', if a cabin is booked for a group of three or four, the remaining places can't be sold to another group. However, with the current climate limiting the options of how beer festivals can be run successfully, this is a workable model that could be adopted with the right infrastructure and local support in place.

Stephen Edmonds





Have a JOYFUL CHRISTMAS With CAMRA

SPREAD THE JOY,
GIVE CAMRA GIFT MEMBERSHIP THIS CHRISTMAS

A FULL YEAR'S CAMRA MEMBERSHIP INCLUDES:

A welcome pack
Campaigning opportunities
BEER magazine and
What's Brewing news
Learning resources
£30 worth of CAMRA
real ale vouchers



Discounts on pints at
3,500 participating pubs
Free or reduced entry
to beer festivals (2021 tbc)
Discounts on CAMRA Books
Social activities in the
member's local area
Exclusive member discounts

Give CAMRA Gift Membership today
www.camra.org.uk/xmas

Every CAMRA membership or gift purchase helps us champion quality real ale,
cider and perry, and protect the nation's pubs for all beer and pub lovers.

*£28.50 Single, £33.50 Joint & £20 Single Under 26, £25 Joint Under 26



Campaign
for
Real Ale

CAMRA press releases

CAMRA press release 07/10/2020

Learn about the renaissance of cider with CAMRA and Gabe Cook

CAMRA has launched a new video guide on its Learn & Discover platform detailing the 'renaissance of cider' that is changing the face of the industry.

"Cider, state of the nation" has been created by Gabe Cook (a.k.a. the Ciderologist), an international consultant, writer, broadcaster, and educator on all matters cider. This video guide will provide a review of the growth and changes in cider since the "Magner's effect" of 2006, focusing especially on the new wave of progressive cider thinking amongst makers, advocates and drinkers.

Gabe, who is also the resident cider expert for C4's Sunday Brunch, says: "Cider, in the UK and all over the globe, is undergoing a renaissance that is beginning to change the face of this industry. There is growing interest in cider beyond the largest mainstream brands from the public, and a wider knowledge and appreciation for the industry is beginning to gain traction.

"Despite approaching the end of a challenging year, which has been hard for everyone across the industry, I really do feel that cider is undergoing the most exciting period in its history. I hope our video guide helps viewers learn more about the cider industry and encourages them to try new ciders and take part in the cider revolution!"

CAMRA's online learning platform is home to lots of new content from writers, educators and experts. There will be new guides, articles, videos and audio content added every week exploring everything there is to know about beer, cider, perry and pubs.

Alex Metcalfe, CAMRA's Learn & Discover manager, says: "Gabe is truly leading the charge for a cider revolution, and I am delighted that he has brought his wealth of experience and knowledge to CAMRA's Learn & Discover platform. I hope this video guide will pique our audience's interest in cider and inform them about the UK cider industry here at the end of 2020."

All new content includes free intros and tasters so visitors to the site can get a feel for the full access enjoyed by CAMRA members. To access member-only content, CAMRA members simply need to sign in at the top of the web page with their membership number and password. Non-members can join the campaign for just £26.50 a year.

A CAMRA membership helps CAMRA's campaigning efforts to save pubs during this difficult time. You can join by visiting:

www.join.camra.org.uk

To check out Gabe's video, visit:

www.camra.org.uk/learn-discover/learn-more/learn-more-about-cider/cider-state-of-the-nation

CAMRA press release 13/10/2020

CAMRA crowdfunds for new title: Modern British Cider by Gabe Cook

Cider-lovers have a unique opportunity this Cider Month [October] to help fund a new project aimed at shining a light on the rise of craft cider and the incredible diversity that exists within cider in the UK today.

Modern British Cider, by the Ciderologist Gabe Cook, will look at how cider has formed an integral part of the UK's landscape with a heritage dating back at least 2,000 years. Today, cider faces a new change in the drinking landscape of Britain – the rise of craft and modern, discerning drinkers with different needs, habits and spending opportunities. *Modern British Cider* is a guide that celebrates the heritage, diversity and innovation within the wonderful world of British cider today.

The Campaign for Real Ale has launched a Kickstarter initiative to crowdfund for the new title – a first for CAMRA Books. Cider-lovers will be encouraged to pre-order the book for £15 to demonstrate interest in the subject, which will also give them the opportunity to take part in a personal online tasting, limited edition T-shirts and signed editions of the new title.

The team at CAMRA Books publishing says: "This is a unique opportunity for CAMRA books to gauge interest prior to a book's publication which can, in turn, allow us to offer a far wider selection of books in the future and

potentially increase our publishing portfolio. It's a low-risk option for readers as well – if the project goes ahead they get some great perks included in the price of the title, and if for any reason we are unable to fund the project, all pre-orders will be returned to the investors."

Ciderologist Gabe Cook says: "There has never been a better time than now for a book of this nature. Cider and perry have a long a rich tradition across rural UK and it's time to highlight its modern evolution. October is Cider Month, a unique opportunity to celebrate British cider and perry as harvest season kicks into full swing. What better way to get involved than to pre-order a copy today?"

To get involved in the initiative, simply visit:

www.kickstarter.com/projects/modernbritishcider/modern-british-cider-a-new-book-by-ciderologist-gabe-cook

Note: the goal for this was 9th November.



Under current trading restrictions many pubs, clubs and breweries will not last until Christmas, CAMRA warns

CAMRA calls on the Government to publish scientific evidence to support new pub restrictions

The Government must publish the evidence behind its decision to impose a curfew on pub opening and offer a new financial support package for affected businesses – or risk many pubs, clubs and breweries closing for good.

That's the message from the Campaign for Real Ale, which represents nearly 180,000 pub goers and beer drinkers across the UK.

In a letter to the Health Secretary Matt Hancock CAMRA questions why these restrictions, such as the 10 pm curfew that has led to worrying scenes of crowds outside venues, are being applied to pubs and not to other types of businesses.

It comes as CAMRA fears the Government's actions are reducing consumer confidence in pub-going, leading to renewed calls for an urgent package of financial support to protect jobs and keep pubs open and thriving in the months ahead.

CAMRA's National Chairman Nik Antona said:

"Publicans who have already spent thousands making their premises COVID-secure now face dwindling levels of trade as a result of these government decisions, which will undoubtedly lead to permanent closure.

"Not only would this see hundreds of thousands of people lose their jobs, but communities up and down the country would lose a vital part of their social fabric.

"Without seeing the evidence that was used to impose a curfew and other restrictions, the beer and pubs sector feels that it is being unfairly targeted without explanation, evidence or any financial help to compensate.

"Ministers must urgently publish the evidence on which their decisions have been taken and commit to a new financial support package for pubs whose trade has been hit – or else we risk losing many well-loved locals and breweries by Christmas."

Scapegoated pubs will need funding deal to survive PM's announcement

Responding to the Prime Minister's announcement of a three-tier local lockdown for England, CAMRA's Chief Executive Tom Stainer said:

"Pub-goers understand the need to tackle the virus, but today's announcement has exacerbated the feeling that pubs have become a scapegoat for the pandemic.

"In Merseyside, pubs are being forced to close whilst similar businesses like restaurants are allowed to stay open. This is despite the fact publicans have done everything asked of them to make their venues COVID-secure.

"In the rest of the country with medium and high alert levels, pubs face severely reduced trade as a result of the Government undermining consumer confidence.

"Whilst measures announced by the Chancellor last week to help pubs forced to close are necessary, those pubs that are allowed to stay open are at risk too. A quarter of pubs say they are at risk of going under by Christmas.

"That's why 180,000 CAMRA members across the country are being asked to email their MPs today to demand a financial support package to save pubs from extinction.

"This is a make or break moment for British beer and pubs as we know them. We desperately need a proper sector support package to help pubs and breweries at all alert levels with costs they are struggling to meet – or we risk losing our locals altogether."

Advertise in Pints West

Under normal circumstances...

10,000 copies printed quarterly and distributed to hundreds of pubs throughout the region

Also available on-line at

www.camrabristol.org.uk

Contact: steve.plumridge.pintswest@gmail.com

Solution to the cryptic crossword on p27

Across: 1. see 21 dn, 5. Corona, 9. Canister, 10. Adonis, 12. Extra stout tap, 15. Image, 16. & 24 dn Old Engine Oil, 17. Lab lecher, 19. Trill, 20. Good Chemistry, 22. Emetic, 23. Advisory, 25. Fursty, 26. Adult lit. **Down:** 1. Incredible, 2. Own, 3. Assuage, 4. Electroshock, 6. Old Eton, 7. Oenophilist, 8. Arse, 11. Dunderheaded, 13. Team bag beer, 14. Really ryot, 18. Egotist, 19. Trivial, 21. & 1 ac. Self-isolates, see 16 Ac.

Solution to Bath pub photo quiz on p34-5

1. The Star, 2. The Raven, 3. Saracen's Head, 4. King of Wessex, 5. Crystal Palace, 6. The Volunteer Rifleman's Arms, 7. Huntsman, 8. Green Park Brasserie, 9. Pig and Fiddle, 10. St. James Wine Vaults, 11. Assembly Inn, 12. Boater, 13. Centurion, 14. Garrick's Head, 15. Sam Wellers, 16. The Bell, 17. Flan O'Briens, 18. The Hop Pole, 19. The Black Fox, 20. Coeur de Lion.

Iconic Good Beer Guide issues stark COVID-19 warning, as brewery numbers decline for the first time in nearly two decades

- *The total number of UK breweries has declined for the first time since 2008*
- *Contributors warn of 'devastating impact' to British pub culture due to COVID-19*
- *Celebrity chef Tom Kerridge pens this year's foreword, urging Brits to 'stay supportive' of the Great British Pub*

The 48th edition of the Campaign for Real Ale's iconic *Good Beer Guide* warns of the devastating impact of COVID-19 on Britain's pub culture and highlights the first decline in the number of independent UK breweries in over a decade.

The *Good Beer Guide* is CAMRA's premier publication, featuring the very best pubs to find a great pint in the UK. Nationally, the 2021 guide has found the total number of independent UK breweries has dipped from 1,823 in 2019 to 1,816 in 2020 – the first time CAMRA's guide has recorded a decline in numbers since the explosion in UK breweries started in 2008. While 163 breweries have opened this year and are newly listed in the guide, many more have closed their doors, reducing net figures.

While most of the recorded decline will be from data captured pre-COVID-19, the trends in breweries no longer producing raises concerns the real impact of COVID has yet to be felt. CAMRA is currently calling on the Government to go further with its support package, arguing that it has not been able to mitigate the damage done to a sector that has been scarred by ongoing restrictions and curfews.

CAMRA's National Chairman, Nik Antona says: "Many pubs and breweries have fought hard and the majority have survived the first lockdown, but it's clear the industry was already in a vulnerable position when COVID-19 hit. Since then, breweries have all but been forgotten about, and may even be hit with higher taxes as the Government considers changes to Small Brewers Relief.

"This is a pivotal time that could make or break the industry. Our pubs and breweries are going to need significant long-term support and funding throughout the coming months to survive. Otherwise, I expect to see substantial closures in future editions of our Guide."

The *Good Beer Guide* has also warned of the impact of COVID-19 on pubs, with celebrity chef Tom Kerridge penning the foreword, urging the country to 'stay strong and stay positive' despite the ongoing challenges.

Kerridge says: "These figures are an early indication that all is not as it should be following a difficult year of lockdown restriction and social distancing measures. While every sector across the UK has felt the burden of COVID-19, brewers and pubs have most certainly taken the brunt of the impact."

He adds: "The one thing that I think we have all missed during lockdown is human connection and social interaction, which above all else, is everything that the Great British Pub provides – a warm, happy and friendly place for people to drink and eat. It is imperative that we continue to support our breweries and pubs to preserve them for generations to come."

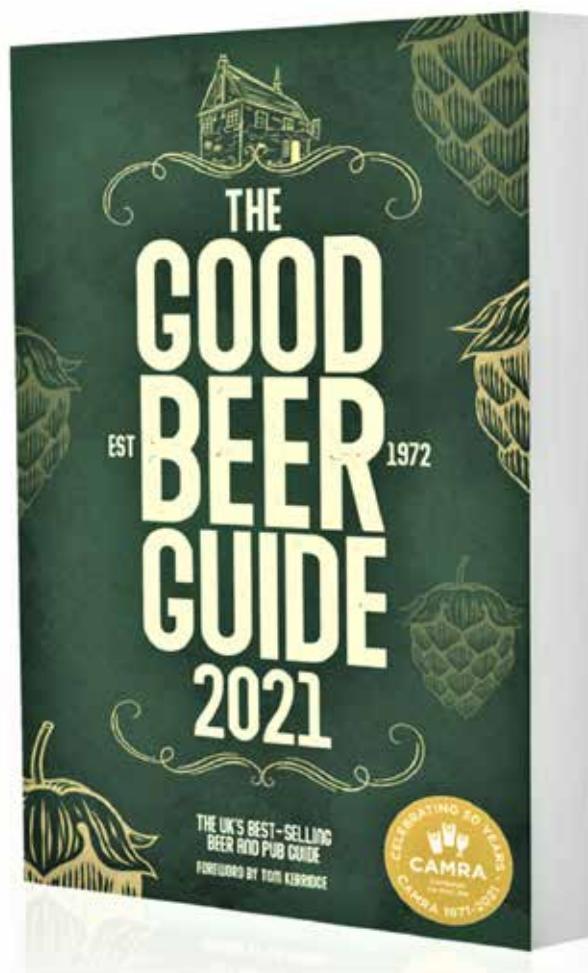
Drinks Writer Jessica Mason, known as the 'Drinks Maven', echoes Kerridge's sentiment, observing that COVID-19 reminds us why pub culture is still important and relevant.

Mason writes: "We knew lockdown kept our bodies safe. But what we didn't know was how much the pub meant to us. How closely it was connected to our wellbeing. We didn't know, because for so long beer and pubs have been highlighted as all that is wrong in the UK, never what is right. The eye contact. The greeting. The small unspoken geniality of being visible. The taste and the sounds connected to feeling a part of something. All these things happen in the pub. And when the pubs closed and the streets fell quiet, we lost some of our sparkle."

The guide, which surveys 4,500 pubs across the UK, is considered the definitive beer drinker's guide to the very best pints in the most picturesque and friendly pubs. Despite being hampered by a national lockdown and ongoing restrictions, thousands of independent volunteers have worked together to compile this year's entries, helping to identify significant trends and themes locally and nationally.

The *Good Beer Guide* 2021 is now available from the CAMRA shop at <https://shop1.camra.org.uk/product/the-good-beer-guide-2021> and there is an updated app version available for download on both iOS and Android device.

Every effort has been made by CAMRA volunteers to ensure the accuracy of the *Good Beer Guide* but due to the ongoing restrictions and lockdowns taking place, please ensure that you check directly with pubs for their latest opening times.



CAMRA releases a new season of the popular podcast 'Pubs. Pints. People.'



The Campaign for Real Ale has released a second season of the popular podcast 'Pubs. Pints. People.' which is available to download on Apple Podcast and Spotify.

Returning to the airwaves on 22 September, season two features fresh interviews, archive dives and beer recipes. Hosts Katie Wiles, Matt Bundy and Ant Fiorillo will be sitting down with leading experts in the industry such as Roger Protz, Jonny Garrett, Natalya Watson, James Finch and more.

It forms part of the organisation's new Learn & Discover offering to help beer lovers and pub-goers learn more about their favourite drinks and stay connected to the industry they love. It is free to access for members and non-members alike and has proved incredibly popular since its launch in April 2020.

The podcast released 20 episodes in its first season on topics ranging from eco-brewing to Belgian brews to pubs surviving lockdown. You can catch up today by visiting:

<https://shows.acast.com/pubspintpeople/>

Topics this season include:

- 22 September – Britain's Family Brewers featuring author Roger Protz and Stuart Bateman of Bateman's Brewery
- 6 October – Low/no alcohol beer, featuring Dry Drinker and Big Drop Brew Co.
- 20 October – Beer vs. Cider tasting, featuring Natalya Watson, James Finch and Neil Walker
- 3 November - Pubs & Mental Health, featuring Professor Robin Dunbar of Oxford University and Will Hawke
- 17 November – The Science of Beer, featuring Amy Booth at JW Lees and Luke Raven of Ilkley Brewery
- 1 December – Micropubs: COVID victim or survivor, featuring the Butcher's Arms and the Vessel
- 15 December – Christmas brews, featuring Jonny Garrett and Gospel Green cider

Podcast producer Katie Wiles says: "The new podcast has been a fantastic means of staying connected with our members and beer lovers, particularly during the difficult period of pub closures earlier this year. What's fantastic about beer and pubs is that it's a topic that gives us a huge amount of scope and material to chat about – from modern brewing methods to diving into CAMRA's rich 50-year archive. We've had some fantastic guests on the show to date and can't wait to chat with more in season two!"

To find out more, visit <https://camra.org.uk/podcast>

Note: previous episodes including season one are still available.

CAMRA slams proposed ban on takeaway beer sales for pubs and brewers

The Campaign for Real Ale has blasted the proposed ban on pubs and brewers selling takeaway beer during the impending lockdown in England, details of which were revealed over the weekend.

The Campaign has now written to the Cabinet Office, which is at the heart of the Government's coordination efforts to tackle COVID, to demand the removal of the unfair restriction.

In the letter, concerns are raised that the ban for hospitality venues is unprecedented, unexplained, and will only benefit supermarkets and off-sales retailers at the expense of community pubs and local brewers.

CAMRA National Chairman Nik Antona said: "Offering alcohol for takeaway was a lifeline for many pubs, and particularly breweries, during the first lockdown in England. It is a baffling and damaging decision to remove this option, particularly when other businesses such as supermarkets can continue to sell takeaway alcohol.

"Pubs and breweries were already reporting losses and the risk of closure before Christmas, and this will only add to the risk of permanent closures within the next few months. CAMRA and the entire pub and brewery industry are now urging the Government to reverse this bizarre decision and ensure the survival of our pubs and breweries.

"We are encouraging all concerned consumers to write to their MP and request the scrapping of the takeaway sales ban to give pubs and brewers in England a better chance of surviving the lockdown. This also needs to be accompanied with a sector-specific support package to avoid permanent closures, otherwise the damage to communities across the country will be irreparable."

CAMRA welcomes the decision to allow beer and cider takeaway sales during lockdown

Commenting on the publication of lockdown regulations which state that alcohol can be sold as takeaway or delivery if it is pre-ordered by phone or online, CAMRA's National Chairman Nik Antona said:

"I am delighted that the Government has listened to the concerns of thousands of CAMRA members, concerned pub-goers, and beer lovers who have emailed their MPs in the last 48 hours urging the Government to allow pubs and breweries to sell alcohol as takeaway during the second lockdown.

"This is a vital lifeline for local pubs and breweries across England over the coming four weeks, giving them a lifeline of income and allowing people to support local businesses.

"CAMRA continues to call on the Government to bring in a comprehensive, long-term financial support package to support all pubs and breweries through the lockdown and the tough months that will follow this winter. Without a sector-specific support package, we risk seeing thousands of pubs and breweries closing their doors for good."

Love beer? Love pubs? Join CAMRA

From
as little as
£26.50*
a year. That's less
than a pint a
month!

Includes
£30
Real Ale
Cider & Perry
Vouchers

Discover
why we joined.
[camra.org.uk/
10reasons](http://camra.org.uk/10reasons)



Join us, and together we can protect the traditions of great British pubs and everything that goes with them.

Become part of the CAMRA community today – enjoy discounted entry to beer festivals and exclusive member offers. Learn about brewing and beer and join like-minded people supporting our campaigns to save pubs, clubs, your pint and more.

Join the campaign today at
www.camra.org.uk/joinup

*Price for paying by Direct Debit and correct at April 2020. Concessionary rates available. Please visit camra.org.uk/membership-rates



Campaign
for
Real Ale