

FREE
No. 129
Winter
2021/22



PINTS WEST

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

Beer brewed with sunlight





PINTS WEST

The multi-award-winning magazine of the Bristol & District branch of CAMRA, the Campaign for Real Ale, plus the Bath & Borders branch

Brought to you entirely by unpaid volunteers

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

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

Published by the Bristol & District Branch of CAMRA, the Campaign for Real Ale, December 2021 ©

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

Design & Layout by: Steve Plumridge

Next edition: March 2022 (maybe)

Printed by: JamPrint

Subscriptions: to be put on a mailing list to receive Pints Wests (for UK addresses) send **ten standard (not large) 1st class stamps** to the editor

CAMRA Good Beer Guide: suggestions for future entries, and comments on existing ones, can be made to our GBG coordinator, Martin Gray: marting1@sky.com

If you have any pub updates: please enter them via whatpub.com or email details to whatpub@camrabristol.org.uk

For further information on all aspects of CAMRA contact the Bristol & District branch secretary, Michael Bertagne:

m.bertagne@camrabristol.org.uk

Trading Standards: for problems such as consistent short measures, or price lists, call the Citizens Advice consumer helpline – they will assess your problem and pass it to Trading Standards if considered appropriate: 03454 040506 (Mon-Fri 9-5). See www.citizensadvice.org.uk/consumer/get-more-help/report-to-trading-standards



LETTERS: please email correspondence to the editor at

steve.plumridge.pintswest@gmail.com

or post it to **Pints West Editor, Steve Plumridge,**

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

ADVERTISE: to find out about advertising in Pints West, please email steve.plumridge.pintswest@gmail.com

CONTACTS: for further contact details and diaries see inside back page

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

Inclusion of an advertisement does not imply endorsement by CAMRA

Thanks to this issue's contributors:

Ali Bridle
Bianca Ambrose
Bridget Andrews
Chris Faulkner Gibson
Conor O'Neill
Dave Graham
Dave Weir
Denis Rahilly
Duncan Shine
Eddie Taberner
Henry Davies
Laurie Gibney

Lesly Plumridge
Mark Munday
Mark Steeds
Martin Gray
Marty Cummins
Michael Bertagne
Paul Ainsworth
Pete Bridle
Pete Taberner
Phil Cummings
Richard Brooks
Robin E Wild

Roy Sanders
Stephen Edmonds
Steve Hunt
Steve Plumridge
Tim Webb
Vince Murray

Contents

Page 9	BAD Ladies
Page 30	BADRAG (rare ales group)
Page 34	Bath & Borders pub news
Page 14	Bristol Pubs Group
Page 4	Celebrating 50 years of CAMRA
Page 28	Cider
Page 39	Cryptic crossword
Page 8	Good Beer Guide and beer scoring
Page 17	Heritage pubs
Page 10	Shine on a cask hunt
Page 24	Pub Companies
Page 38	Breweries directory
Page 31	Arbor Ales
Page 13	Bath Ales
Page 26	Basement
Page 19	Bristol Beer Factory
Page 25	Dawkins Ales
Page 32	Epic Beers
Page 27	Good Chemistry
Page 6	Hop Union (GWB)
Page 23	Incredible
Page 30	Left Handed Giant
Page 7	Little Martha (new)
Page 25	Moor Beer
Page 9	New Bristol
Page 7	On Point (coming soon)
Page 19	Twisted
Page 20	Twisted Oak
Page 31	Wiper & True
Page 31	Zerodegrees

And so much more...



Cover photo by Simon Gait of Twisted Oak Brewery in Wrington

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

Got some news? Email it to news@camrabristol.org.uk

Weston-super-Mare

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

Facebook: Campaign for Real Ale Weston-Super-Mare

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

Diary: In these uncertain times we are unable to provide a diary of future activities here, but please keep an eye on social media and the diary sections of the web sites for anything happening:

www.camrabristol.org.uk/diary.html

www.bathandborderscamra.org.uk/events



Campaign for Real Ale

Welcome to Pints West issue 129

The Pints West team is delighted to be able to bring back our multi-award-winning magazine in print for the first time since March 2020. Our three online-only issues were well-received, featuring providers of beer and cider during lockdowns, and the creativity of local pubs and breweries in adversity. We know that the pandemic is still taking its toll on many; however, being able to go back to the pub 'for real' – even with restrictions – was very exciting.

Indeed, some of us were so excited, we got engaged during our first post-lockdown pub visit with friends, and had a tiny Tier 3 wedding (with takeaways from our local, rather than the planned reception there). Lockdown 3 hit the industry hard again but, as we report in this *Pints West*, this didn't stop people looking forward, with refurbishments and even new brewery openings.

Now we have the excitement of seeing *Pints West* in print again. *Pints West* is brought to you entirely by a team of volunteers who produce, edit and lay out content and distribute the magazine to pubs and clubs across the Bristol & District and Bath & Borders region. Thank you to all of them! Do get in touch if you'd like to contribute.

We are very grateful to the pubs who act as distribution hubs – the Cornubia and the Lime Kiln in central Bristol, the Parish Pump in Worle, and the Royal Oak in Twerton, Bath – and to all those who hold and display copies for their customers to read. Our thanks go particularly to the pubs, breweries and others that have committed to advertising in this and future issues. We cannot print *Pints West* without their income – and while we grow advertising again, the magazine may have to comprise fewer pages. If you would like to advertise, we'd love to hear from you.

In the meantime, we hope you enjoy reading this issue and welcome its return to print as much as we do.

If you want to take a look back, the online-only lockdown editions of *Pints West* came out in June 2020 (first lockdown), November 2020 (second lockdown) and March 2021 (third lockdown). They remain available, along with all other editions, at: www.camrabristol.org.uk/pintswest.html

Lesly Plumridge (Pints West Advertising)
Steve Plumridge (Pints West Editor)

Bristol Beer Festival update

Due to COVID-19 it was necessary to cancel the 2020 CAMRA Bristol Beer Festival and it has not proved possible to organise one during 2021. It was hoped that the branch would have been able to hold a festival in March 2022 at our usual venue of Brunel's Old Station (the Passenger Shed) at Temple Meads, but the current situation is that the venue is not likely to start taking any bookings until at least January 2022, which will be nowhere near enough time to organise a festival for March.

So unfortunately we can now say with certainty that there will not be a CAMRA Bristol Beer Festival in March 2022.

Bristol has long suffered from a lack of venues that are suited to holding a large beer festival, however we are actively looking at other options to see whether they can be made to work, whilst also awaiting updates regarding Brunel's Old Station. The plan is that (assuming COVID-19 measures allow and a viable venue is available) we will aim to organise a beer festival later in 2022.

Richard Brooks

Chums Micro Pub
FREE HOUSE Est. 2016
22 Chandos Road, Redland
Bristol BS6 6PF
T. 0117 973 1498
Mobile: 0757 9770635
Web: www.chumsmicropub.co.uk
Email: chumsbristol@gmail.com

"Compliments of the Season"
from Mark and his Staff



 Winner
Bristol & District
Pub of the Year
2018



10 great reasons to join CAMRA

1 CAMPAIGN for great beer, cider and perry	2 Become a BEER EXPERT
3 Enjoy CAMRA BEER FESTIVALS in front of or behind the bar	4 GET INVOLVED and make new friends
5 Save YOUR LOCAL	6 Find the BEST PUBS IN BRITAIN
7 Get great VALUE FOR MONEY	8 DISCOVER pub heritage and the great outdoors
9 Enjoy great HEALTH BENEFITS (really!)	10 HAVE YOUR SAY

What's yours?
Discover your reason
and join the campaign today:
www.camra.org.uk/10reasons



CAMRA
Campaign
for
Real Ale

50 Years of CAMRA

Celebrating 50 years of campaigning for real ale



When four young friends went on a drinking holiday to Ireland in March 1971, they had no idea that their idle notion of starting a campaign to push for a better beer choice would capture the public mood and grow into what is now Europe's biggest single-issue consumer movement.

In CAMRA's landmark 50th year, this book celebrates how a growing army of beer lovers turned an industry on its head, saved Britain's unique beer style and became the voice of the beer, cider and perry consumer.

This is a full and honest biography of the Campaign for Real Ale featuring interviews with CAMRA's founders, its members past and present, and noted industry figures. It reflects on both how the organisation came to be and – with some commentators thinking that the original job is done – the challenges it faces in its future. This is a fascinating, humorous, and very personal story of the first 50 years of the Campaign for Real Ale.

Laura Hadland is a food and drink writer, photographer and blogger. She has written for a wide range of publications, including CAMRA's own *BEER*, *Reader's Digest* and *Pellicle* magazine, and is regularly asked to judge industry competitions.

Writing about beer has been an important part of her blog, 'Extreme Housewifery', since its inception in 2008. Laura enjoys working with breweries and pubs to put on tastings and other events, and she has been a regular volunteer at her local vineyard for more than five years.

She is still upset that her 2010 Guinness World Record for the largest toast mosaic has been broken.



Scan here with your phone's camera to order yours:

"CAMRA has created life-changing experiences for its members and advocated for beer drinkers for half a century. Its achievements are all the more remarkable when you consider that it is truly a grassroots organisation."

Available to order now from the CAMRA bookshop

50 Years of CAMRA

A celebration of the Campaign for Real Ale

by Laura Hadland



CAMRA member discount price ~~£14.00~~ now £13.00* (+p&p)

<https://shop1.camra.org.uk>

Or call our membership team on : 01727 337 855

*RRP ~~£16.99~~ now £15.00 (+p&p). CAMRA member discount available when logged in to the shop using membership details.

CAMRA: Campaigning for Pubs, Pints and People since 1971



CAMRA is one of the most successful consumer organisations across Europe. Founded by four real ale enthusiasts back in 1971, today we represent beer drinkers and pub-goers across the UK. Our vision is to have quality real ale, cider and perry and thriving pubs in every community.

A history of CAMRA

Some of the highlights from our 50 years of campaigning.

An idea

CAMRA was formed in March 1971 by Michael Hardman, Jim Makin, Bill Mellor and Graham Lees on a trip to Ireland. At the time, the 'Big Six' brewers (Allied, Bass, Courage, Scottish & Newcastle, Watneys and Whitbread) had monopolies on entire regions of the country, owning hundreds of pubs that could only sell their brews. They were pushing tasteless kegged beer onto consumers because it was easier to produce, store and serve, and as a result quality real ale was incredibly hard to find. In fact, there were just five bottle-conditioned beers being produced in the world.

Spreading the word

The early years were marked by the recruitment of members and setting up what would soon be Europe's largest consumer organisation. In 1972 *What's Brewing* newspaper was founded, followed shortly by the first edition of the *Good Beer Guide* in 1974 – originally a short pamphlet compared to the 'bible' produced 48 years later. These were some of the first beer/pub centric publications produced in the UK.

Birth of the modern beer festival

That same year the first ever beer festival in modern times took place in St Albans, boasting 26 different casks from 14 brewers. In 1975 the Great British Beer Festival was held at Covent Garden and was a roaring success. Volunteers worked flat out throughout the weekend to source more beer for the festival which kept running out.

Making an impact

It wasn't very long until CAMRA started to get noticed. The 'Big Six' started to respond to the calls for cask ale, and in 1976 Allied Brewing introduced Burton Ale, its first real ale ever produced. Watneys soon followed with a cask-conditioned beer, and Truman's came out with Truman's Tap – their first-cask conditioned brew in many years.

Fighting for ABVs

That same year, CAMRA took on the fight for beer strengths to be properly labelled at the point of dispense. It's hard to imagine, but at the time ABVs (alcohol by volume) were fiercely guarded secrets. CAMRA members collected beer samples from pubs around the country to test the original gravity of the beer, then publishing the findings in *What's Brewing* and the *Good Beer Guide*. This move forced brewers' hands to start sharing information on ABVs for the very first time.

Supporting breweries

Other CAMRA activity had significant impacts on brewers as well. In 1986, Bateman's Brewery was under threat of sale, and was saved as a brewery thanks to daily letters written by members. When their iconic XXXB bitter won the Champion Beer of Britain competition, investors came back on board to help save the brewery from closure.

The Government gets involved...

It wasn't long before CAMRA drew the Government's attention to the business of beer – highlighting the annual price increases from the Big Six and putting the monopoly situation firmly on their agenda. In the late 70s the Government recommended 'pub swapping' to encourage regional brewers to showcase other types of beers in their pubs.

1989 Beer Orders

In 1989 the Beer Orders was introduced. These wide-reaching reforms broke up the brewing cartel by restricting the number of pubs a brewer could own to just 2,000 pubs, resulting in the Big Six selling or freeing from tie over 11,000 pubs. The legislation also forced brewers to stock at least one competitor beer in their pubs, and thanks to CAMRA, that guest beer had to be a cask-conditioned beer. This enabled lessees to stock real ale from whomever they wished, resulting in an explosion of new breweries.

CAMRA expands

The huge success in CAMRA's campaigns to break up the brewing cartel led to it being taken on in different areas. In 1988 CAMRA took on the mantle of campaigning for real cider and perry under its 'APPLE' Committee. This also marked the beginning of the National Cider and Perry Championship competition to find the very best cider and perry in the UK, placing real cider and perry firmly on the side of real ale for the Campaign.

Good news spread

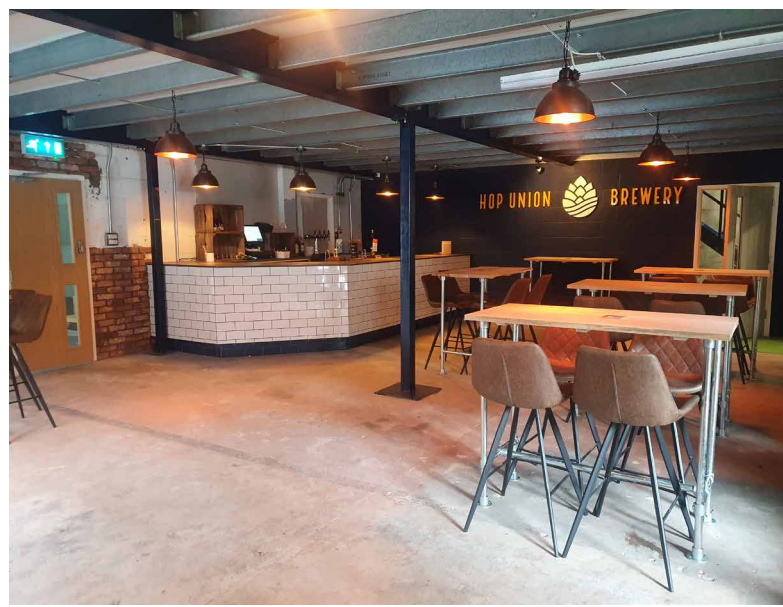
Further afield, the European Beer Consumer Union (EBCU) was created by CAMRA with similar national beer consumer groups from The Netherlands and Belgium to represent beer consumers across continental Europe. The move came at a time when the European Commission was attempting to ban the guest beer provision in the 1989 Beer Order. CAMRA not only managed to thwart the activity, but successfully lobbied for a bottle-conditioned beer to be added to national brewers' lessees as well.

CAMRA today

By now, CAMRA is well established as a powerful campaigning force within the beer and pub sector. Over the following three decades, it influenced a number of pieces of legislation aimed at supporting and improving the beer drinker's and pub-goer's experience. Over 200 branches have sprung up across the country, each of which run local beer festivals and awards to celebrate the industry. CAMRA Books publishes hundreds of titles about beer and pub campaigning, and our national awards and Great British Beer Festival draw the attention of the national media.



CAMRA's founders.
From left to right:
Michael Hardman,
Jim Makin,
Bill Mellor,
Graham Lees



GWB relocates and rebrands as Hop Union Brewery

Great Western Brewing (GWB) has expanded and rebranded to Hop Union Brewery (HUB). They moved some of their existing equipment from the former site in Hambrook to complement the new brew house in Brislington, and started brewing at the end of September 2021. They are looking to open a new brewery tap on site in early 2022.

Asked about the new developments, Leanne Stone, one of the family of owners, said: "We would firstly like to thank everyone who generously donated or purchased rewards during our crowdfunding campaign and, secondly, we wanted to give you all an update on the progress of Hop Union Brewery."

Their first brew at the new site was of **Hambrook Pale Ale**, followed by **Maiden Voyage**, **Old Higby** and **Moose River**. Leanne added that "brewing went smoothly and the newly installed equipment, which allows us to brew at a larger capacity, performed very well. The bigger premises and new equipment has allowed us to produce on a much bigger scale. The brewery layout has been designed to create an easy and efficient working area. If anyone visited our previous site at Hambrook they will know how difficult this was in a building built in the 1700s."

Previously GWB bottled and casked all of their ales in house. The new premises will allow expansion into other areas. New investment in a kegging machine means all ales can be kegged in house, and a new counter pressure canning machine, purchased from Wild Goose, should have arrived by the time you read this – the first one in the UK. Leanne promises that "we will have a range of new and exciting brews available in 2022 in cask, keg, bottle and can! Once we have officially opened the brewery tap, we will be having HUB parties and events throughout the year, and are looking forward to meeting and sharing the intimate space we have created."

Meanwhile, the brewery shop at Hambrook is still open every Friday from 10am until 5pm and Saturday from 10am until 2pm. They offer a click & collect service, or you can come into the brewery shop to have your choice of ale poured while you wait. Bag-in-box container sizes are five, ten and 20 litres. They can also fill your own clean two- or three-litre containers, or 500ml bottles are available in single bottles, six-bottle gift packs or 12-bottle boxes.

They are in the process of designing a new app which will allow customers to order for click & collect at either HUB Brislington, the Hambrook brewery shop or their pub, the Rising Sun in Frampton Cotterell. They are hoping to launch this in time for December 2021; keep an eye on their website for this and other updates.

Leanne concludes: "2021 hasn't been the easiest year for breweries; without the support from new and old customers the move would have been impossible, so thank you! We are all thoroughly looking forward to an exciting 2022!"

Lesly Plumridge

GWB Rebrands and moves to Hop Union Brewery

20 Bonville Road, Brislington, Bristol, BS4 5QH

Hambrook Shop
BS16 1RF

Open for takeaways
Friday 10am - 5pm
Saturday 10am - 2pm

Sleigh Rye'd 4.4%
back in stock for
Christmas 2021




Pictures of the new Brewery & Taproom







Introducing Little Martha

A new brewpub for Bristol



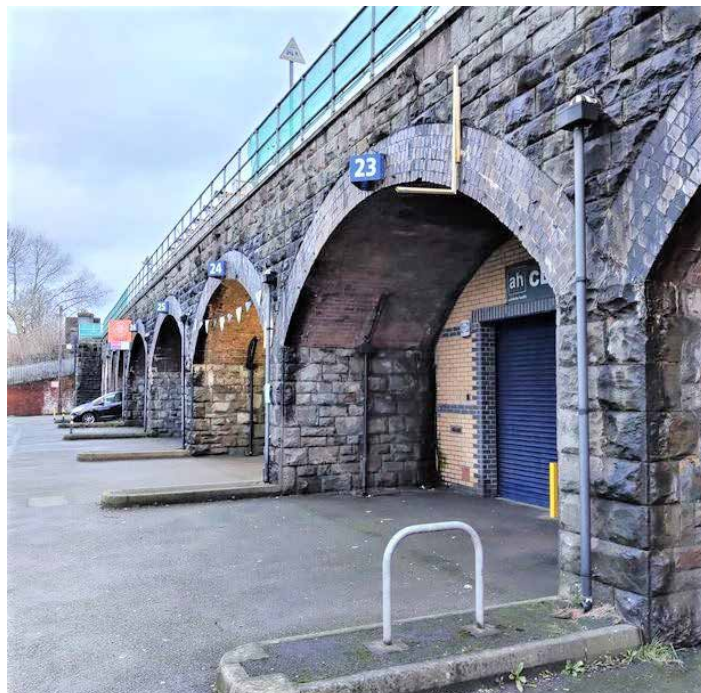
Little Martha Brewing is a new startup brewpub based in a railway arch in St Philip's, Bristol (23 Oxford Street, BS2 0QT). Ed Morgan says: "Dreamt up over years of daydreaming, we found our arch and planned the business during the pandemic. We'll be brewing and serving our own range of beers straight from tank alongside our favourite guest ales, wines and spirits. Beers from our nano-sized 1.5-barrel kit will focus on highly drinkable keg ales, with cask to follow when the time is right. Our opening night is planned for mid December 2021."

To start with, opening times will be Wednesday to Sunday, midday to 11pm, although their licence will allow opening to increase to seven days a week once established.

Ed confirmed that beers at launch will include: **Mysterious Intergalactic Object**, a 4.5% New Zealand hopped pale; **The Neighbour We Left Behind**, a 6% IPA with bergamot and citrus tea;



Little Martha Brewing team:
left to right are Ed Morgan, Pelin Morgan and George Mann



and their 5% **Stout**. They also plan to have a regular single-hop series showcasing different hops, and to expand the range further as time goes on so that there's always something new for customers to try.

The plan is to have the brewing area at the back of the arch, the bar in front, and the pub area in front of the arch. Ed adds: "We'll have serving tanks positioned above the bar and we've deliberately left the view from the bar through to the brewery open so that customers can see where their pint has come from."

For more information, they are on all the usual social media or see their website www.littlemarthabrewing.co.uk.

Lesly Plumridge

Coming soon ...

On Point Brew Company



Ollie and Ale (Alessandra) of On Point Brew Company (pictured) are storming ahead with construction work at their new site just off East Street in Bedminster.

They say: "On Point have a focus on session beers of various styles. Expect cask, bottle, keg and can. We hope to have beer going out in early February, but we have a long way to go before we make that happen. We're very pleased with how the brew house is coming together so far, it's starting to feel more like a brewery and we're having fun getting there."

Ollie Dent was previously with another local brewery, Fierce & Noble and, prior to that, several breweries in Wales. We look forward to hearing (and hopefully drinking) more by the next issue of *Pints West*.

Urgent appeal for beer scores and WhatPub updates

We had a successful launch of CAMRA's new (2022) *Good Beer Guide* (GBG) at the Cornubia in November and I hope that by now many readers will have bought the new guide either as a book or as an app for your mobile device. If not, copies are still available from the CAMRA shop at shop.camra.org.uk/books (scan the QR code below to go straight there), or via the App Store or Google Play if you want the app for your phone. I also have some copies available and I will continue to bring a few along to forthcoming branch social events.

The process for selecting pubs for inclusion in the 2023 *Good Beer Guide* has already begun and we need members from across the region to help us gather information about the beer quality in them, preferably by scoring their quality. This can be done via WhatPub on a smartphone or computer (web address whatpub.com) or the GBG app if you've downloaded it. Alternatively, feel free to feed back to me by email (marting1@sky.com).

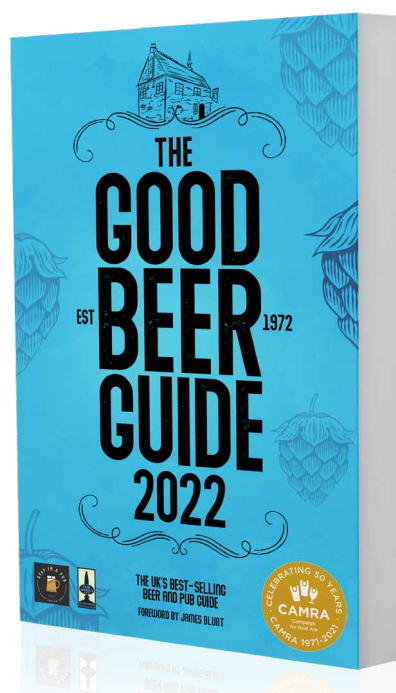
Understandably there have been fewer beer scores recorded in the last year than in previous years so this request is urgent – we need more beer scores for more pubs, particularly those in suburban areas, rural areas and Weston-super-Mare. It would be particularly useful to hear if there any pubs in some remote parts of the branch area that serve good quality beer consistently throughout the year, as we are currently unable to run organised coach trips to these areas as we did prior to the pandemic.

Another way in which you can get involved in GBG selection is to come along on some of the organised pub walks in the Bristol & District branch area. These walks are a social event where you get the chance to meet other CAMRA members and visit between four and six pubs in an evening or sometimes during the day at weekends. Look out for these events in the branch diary, or on the branch emails if you have signed up to receive these.

WhatPub updates

The other urgent request is for updates on any changes to pub details on WhatPub. Many pubs across the country have had to change opening times, beer ranges and other offerings over the last year or so, and it is a huge task for CAMRA branches to keep WhatPub as up to date as possible. Branches rely on local members and non-members submitting updates of any significant changes to details shown for a pub on WhatPub. So if you are drinking in your local or another pub somewhere in the branch area, or anywhere in the country, and you notice that the details shown for the pub on WhatPub are incorrect please submit an update via the pub's WhatPub page or send me an email (marting1@sky.com). Thank you.

Martin Gray



Beer Scores

As a reminder, 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, and remember that you should base your score on the **quality** of the beer, not whether it is a particular beer or beer style which you prefer.



CAMRA
CAMPAIGN
FOR
REAL ALE

WHAT?UB

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

BAD Ladies reunited

Bristol and District CAMRA Ladies Who Love Beer, aka BAD Ladies, are a group of women who meet up every couple of months or so to socialise and enjoy a beer (or cider) adventure together.

At long last! In September 2021 the BAD Ladies met up again IRL (In Real Life) for the first time since March 2020. Even though the group had kept going through the course of the pandemic with on-line meetings and a WhatsApp group, the return to real-world interaction was really welcome.

Our first trip in September started at the **Cadbury** (Richmond Road, BS6 5EW). We chose this venue as our opener not only for the beer but because there is a large comfortable garden. The range of beer on offer was slightly less varied compared to pre-Covid times, and most of the 15 of us who were there enjoyed *Illumination*, a 4.3% ABV bitter from Moor Beer. Eventually with our confidence buoyed, we moved on to the **New Bristol Brewery tap room** (Wilson Street, BS2 9HH) where we tried both cask and keg. The famous *Cinder Toffee Stout* (4%) was much loved by many of us.

In November we reconvened on a trip to some of the Welsh Back, King Street and Prince Street drinking establishments. Twenty of us met up in a very busy **King Street Brew House**. We tried a number of beers including *SESH* (4.1%), an IPA of which one of us said: "Hoppy but not overly so, slightly dry finish, will try again," plus *Hip Hops* (5.6%), an IPA of which was said: "A little bit goes a long way." A number of us also tried the bitter which we felt "probably goes well with food." We crossed over to the **Llandoger Trow** which has recently reopened under new management, and we were impressed by the large range of keg and cask beers available. The afternoon ended at the **Shakespeare Tavern** on Prince Street where we were able to enjoy CAMRA's 'Mild Month' as the pub was taking part.



BAD Ladies at the Cadbury



BAD Ladies at the New Bristol Brewery tap room

The programme of events for next year – that's assuming we will be able to continue meeting IRL – will be published soon on the BAD Ladies page on the Bristol & District branch website. Please check here: www.camrabristol.org.uk/ladies.html. You can also find out more by following @CAMRA_BADLadies.

Bianca Ambrose

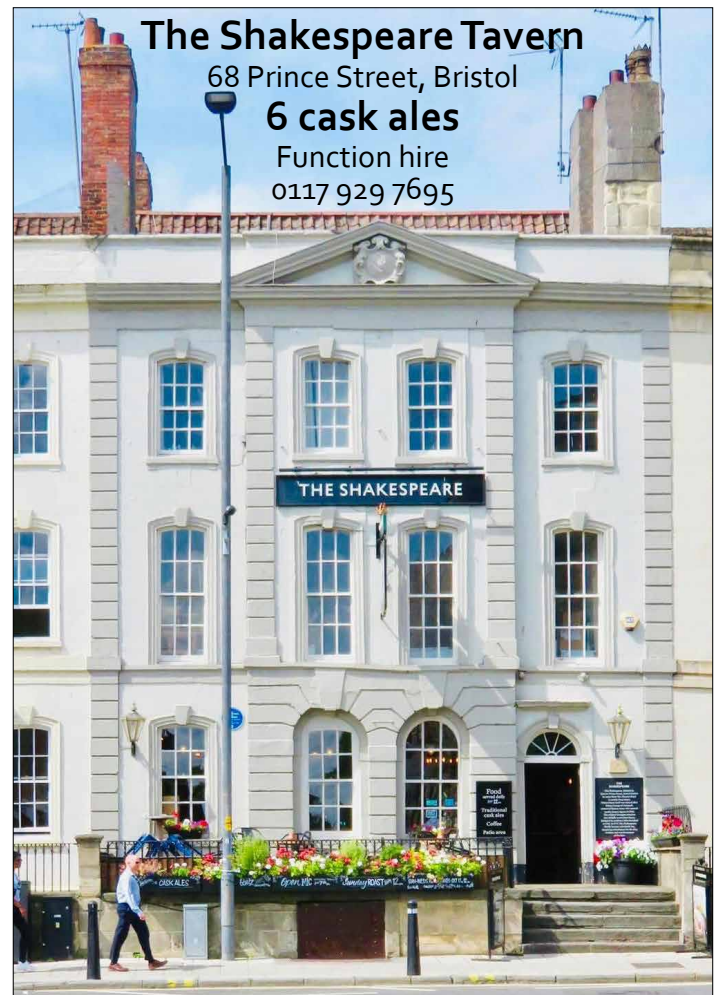
The New Bristol Brewery tap room

I recently spent a pleasant evening in the New Bristol Brewery tap room. As well as a few keg beers on tap, a cask was also on and my pint dispensed by gravity was, as expected, in top condition. The choice was further increased by a fridge full of cans available to drink on site or take away. The brewery tap is part of a working brewery and since my last visit some of the area around the sides is now taken up by stainless steel fermenters with more on order. There is still plenty of space inside for tables and there is also a comfortable 'nook' in the corner as well as covered tables outside.

Amongst the pallets of cans awaiting filling, the brewers explained how, in addition to healthy can sales, cask sales have recently been on the up with some additional brewing taking place. The varieties in demand are **Wonderland** New England IPA (4.1% ABV), **Joy of Sesh** (4.2%), as well as stouts such as **Cinder Toffee Stout** (4.0%).

The tap room opening days and times can be found on the New Bristol Brewery website and social media. From their location in Wilson Street on the edge of St Pauls, a couple of other tap rooms are not far away so with a short walk it's possible to make an evening of it.

Michael Bertagne



The Shakespeare Tavern

68 Prince Street, Bristol

6 cask ales

Function hire

0117 929 7695

Shine on a cask hunt

The current and ongoing COVID pandemic has of course had a massive effect on public health, on societal norms, on the economy and, of course, on families across the country. It has also seriously affected the availability of cask ales, which require care and a certain level of turnover to be at their best. But thankfully, many pubs are returning to offering a great selection of beers. So, for this edition of *Pints West*, I headed into the centre of Bristol to revisit some old haunts to remind myself of the great choice of beers available in the city.

Please note this selection is not meant to be definitive. Other pubs are of course offering great beer, so the below are just the ones I happened to visit one weekend in November. We will continue to try and publicise all pubs offering good beer through CAMRA's WhatPub (website address whatpub.com).

The Lime Kiln, 17 St George Road, BS1 5UU

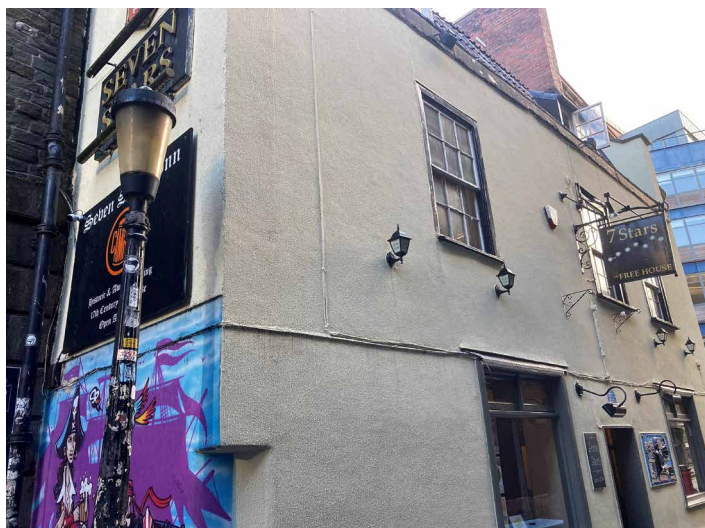
Tucked away behind the Council House, the former Horse & Groom had reinvented itself as a real ale oasis. I don't think there'll be any argument when I say it looks unobtrusive, maybe even scruffy from the outside, but this is a pub that does the basics very well indeed. It's a simply furnished two-room pub with tall wooden stools around the bar, a real fire in the corner and an emphasis on beer, quiet non-obtrusive music and conversation. You can sit by the picture window at the front, or at an eclectic mix of furniture throughout both rooms.



Beer selection on my visit: *Beowulf India Pale Ale* (7.2%) and *Strong Mild* (7.4%), Staffordshire; *Bristol Beer Factory Milk Stout* (4.5%), *Brass Castle India Pale Ale* (3.6%), Yorkshire; *Bluestone Red of Heaven* (4.2%), Pembrokeshire; *Mallinsons Huell Melon* (4.2%), Yorkshire.

The Seven Stars, 1 Thomas Lane, Redcliffe, BS1 6JG

So, this has been a pub since 1600 or thereabouts, and famously played host to abolitionist Thomas Clarkson, who interviewed people



involved in the slave trade here, and compiled all the evidence he'd gathered to put together a compelling case for slavery to be given the boot, which it was in the UK in 1807. There's a large blue plaque at the front of the pub commemorating Clarkson's links with the Seven Stars. Inside it's a good old-fashioned 'boozer'. Wooden floors and just the one bar (originally there were at least two). There is artwork all around the walls: old photographs, memorabilia, and numerous displays touching on the history of the place. Not just Clarkson, but replicas of old pub signs, and reminders of the pub's association with the original Bristol Porter Brewery, which was in Bath Street long before even Georges, let alone Courage.

Beer selection on my visit: *Goffs Jester Brew 14* (5.5%), Gloucestershire; *Mumbles Hop Kick* (4.0%), Swansea; *Glastonbury Thriller* (5.0%), Somerset; *Plain Ales Sheep Dip* (3.8%), Wiltshire; *Bristol Beer Factory Neotropic* (4.4%).

Cornubia, 142 Temple Street, Bristol BS1 6EN

The former marketing suite of the old Courage brewery, the Cornubia has for years been a great place to go for a wide range of beers and ciders. They 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. There is increased outdoor seating now, and the turtles (or was it terrapins?) have gone, but the old charm remains



Beer selection on my visit: *Beowulf Nordic Noir* (6.0%), Staffordshire; *Downlands Devil's Dyke Porter* (5.0%), Sussex; *Yeovil Pale Ale* (7.2%), Somerset; *Electric Bear Werrrd!* (4.2%), Bath; *Incredible Brewing Mild* (3.8%), Bristol; *Twisted Oak Cornubia SO* (3.8%), Somerset.

Shakespeare Tavern, 68 Prince Street, Bristol BS1 4QD

Originally a Georgian townhouse, the Shakespeare became a pub in the reign of George III. It's a Grade-II listed building with two wood-



panelled bars and a fantastic sweeping staircase. There's also a lovely old function room upstairs for some of the poshest meetings you could have in Bristol! These days the Shakespeare is operated by Greene King, with a strong emphasis on the range of guest real ales as well as the brewery's own beers.

Beer selection on my visit: *Box New Normal* (4.3%), Trowbridge; *Twisted Oak Slippery Slope* (5.3%), *Solstice* (4.7%), Somerset; *Gloucester Session IPA* (4.5%), Gloucestershire; *Greene King Abbot Ale* (5.0%), Suffolk.



Bridge Inn, 16 Passage Street, Bristol BS2 0JF

The magnificent Jimi Hendrix exterior to the Bridge is still there as a reminder of one of the many ways in which this CAMRA *Good Beer Guide* regular punches well above its size. I first visited in 1986 on a sneaky lunchtime visit from my office job in Temple Way. Although the tiny L-shaped bar area has no doubt been refreshed numerous times since then, it feels the same in all the important ways. It has a cosy, welcoming feel; a high shelf to pop your pint on while watching the world go by at one end, and comfortable bench seating around the corner at the other end. Posters on the wall hark back to concerts gone by (did Blondie really support Television at the old Colston Hall?), and the beer is as good as I remember when I drank Smiles and Hardingtons beers there in the 1980s and early 1990s.

Beer selection on my visit: *Quantock QPA* (4.0%), Somerset; *Brass Castle Christmas Kitty* (5.5%), Yorkshire; *Twisted Oak Wild Wood* (4.0%), Somerset; *Totally Brewed Slap In The Face* (4.0%), Nottingham.

Gryphon, 41 Colston Street, Bristol BS1 5AP

A triangular-shaped pub which is jointly devoted to dark beers and heavy rock music. It looks tiny from the outside but is actually split into three separate drinking areas with the bar facing the front and two separate seating areas behind. Music is more likely to be Mastodon and Triosphere than Ed Sheeran and Taylor Swift, but there's always a



warm welcome for drinkers and a great selection of beers, sometimes including rare and one-off brews.

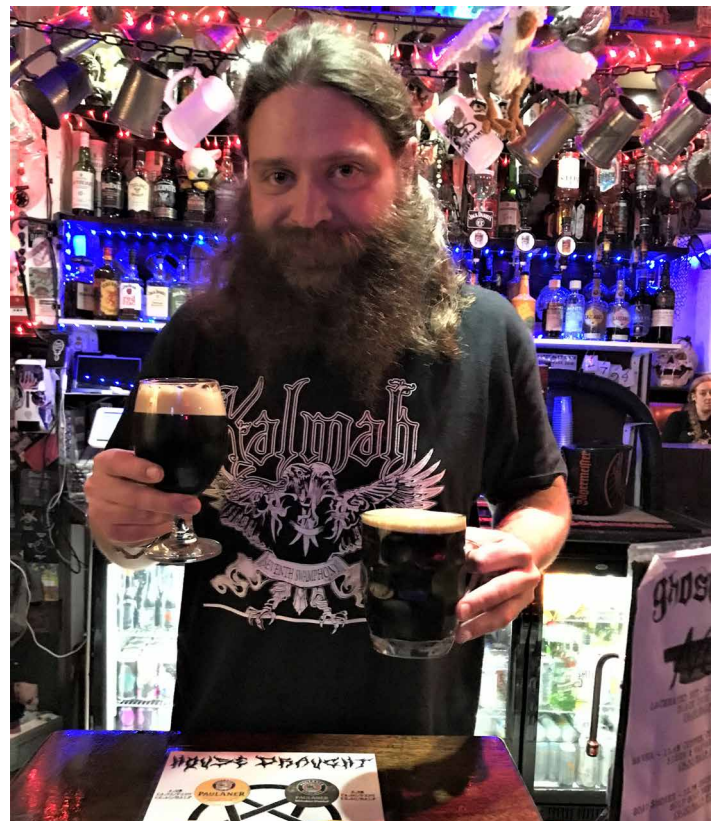
Beer Selection on my visit: *XT Animal* (4.6%), Buckinghamshire; *Good Chemistry High Plains* (4.6%), Bristol; *Moor Mild* (3.2%), Bristol; *Bluestone Chimney Stack* (4.3%), Newport.

These are just six of the pubs supporting cask ale and local breweries in Bristol. Of course there are others, with an excellent choice of ales. The *Good Beer Guide 2022* is a handy starting point, and many are featured in the pages of *Pints West* either online or on paper, and all can be found on WhatPub (whatpub.com). They are all worth seeking out, and they need our support more than ever.

Duncan Shine

CONSTANTLY CREATING INNOVATIVE FRESH
CONSISTENTLY AWESOME BEERS
DRINK WITH PALS AND REPEAT...

BRISTOL BEER FACTORY
A TASTE OF INDEPENDENCE
BRISTOLBEERFACTORY.CO.UK



John Ashby at the Gryphon serving up some excellent stout from Good Chemistry

Perfection

IS A RICH AROMA OF HOPS AND MALT

Enjoy a taste of the South West this Christmas



THE TASTE IS
IN THE NAME



Encouraging news from Bath Ales

Despite the up-and-down trading conditions, with positive signs due to the holiday factor, but uncertainty due to Covid spikes and iffy weather, over the year business has kept improving for Bath Ales. In general, orders from pubs and restaurants are strong, and there is good business from the off trade, the Hare Brewery shop, and online sales. Bottled *Gem* and *Wild Hare*, and *Lansdown* in bottle and can, did particularly well over the lockdowns.

Bath Ales also used the lockdown periods to fine tune production, with rearrangements of plant layout, and investment in new technology. An advanced automatic robot now lifts boxes of filled bottles from the bottling line and places them on pallets ready for transportation, saving time and the backs of those operatives who used to do the hard work. The robot will also be used with the latest investment, which will be a new super-sized, automated canning line, which should come into operation early in 2022. The old cool store has been replaced by a new kegging line, and the malt silos are due to be cladded. To keep all this rampant technology in check, Will Hartley, ex Wiper & True, has been employed as production manager.

The outlook is also positive, with the refreshed core range being *Gem* and *Prophecy* in cask, *Monterey* and *Cubic* in keg, *Gem* and *Wild Hare* in bottle, *Lansdown* in bottle and can, and *Gem* occasionally in microcask. No seasonals have appeared this year, however the ever-popular *Festivity* has been brewed for the Christmas period, and is now available in cask, bottle and microcask. Plans are already afoot for reintroducing seasonals in 2022, and *Bathos*, a new 4% West Coast IPA brewed on the Small Batch Brewery kit at St Austell, was trialled at the second 'Meet the Brewer Weekend' as a potential candidate.

Despite the atrocious weather, there was a good turnout for the first 'Meet the Brewer' experience held at Hare Brewery on 7th August. The day included brewery tours, drinks in the tap room and food tents on the brewery forecourt. The event has been scheduled to be repeated

every first Saturday of the month, and those following have continued to be very successful, with each one being busier than the previous one. Tickets can be ordered at www.bathales.com, or just turn up for drinks in the tap room.

Mentioned above, the Small Batch Brewery is designed to allow St Austell's, and now Bath Ales', teams of brewers to keep experimenting with new flavours and new beer styles, while developing their skills, using a smaller 'hands-on' brewing system. The special beers produced are distributed to a select band of pubs, referred to as the Small Batch Club. The **Albion** in Clifton and the **Salamander** in the centre of Bath have now joined the Club. So, if you want to experience something different in the world of beer, take a trip to the Albion or the Sally.

Despite the difficult past couple of years for the brewing industry, the awards circus was able to roll on and, true to form, Bath Ales picked up a couple of gongs. At the International Brewing & Cider Awards, founded in 1886 and self-proclaimed 'Oscars of the Brewing Industry', which took place this year at the National Brewery Centre in Burton-upon-Trent, *Monterey* received the Gold Award in the International Keg Ale class 1 (ABV 2.9% to 4.7%) category. Keeping it in the family, St Austell's *Proper Job* won the Silver Award in the International Cask Conditioned Beer Class 3 (ABV 4.4% to 4.8%) category. In the 25th anniversary of the International Beer Challenge, where blind tastings were conducted by Zoom, *Lansdown* won a Bronze Award in the Ales category.

You may remember that some time ago Bath Ales took on two apprentices, one for brewing and one for the packaging side. They have already finished their final assessments and have started their jobs at the brewery. To keep up the good work, two more apprentices have been taken on to replace them.

Roy Sanders



A CAMRA PODCAST

CAMRA
Campaign
for
Real Ale

PUBS. PINTS.
PEOPLE.

Catch up today by visiting:
<https://shows.acast.com/pubspintspeople/>

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

Spotify, Apple Podcasts, and Amazon Music logos.



CAMRA
Campaign
for
Real Ale

CAMRA
Gift
Membership

share the love

Share your love of beer & pubs
with CAMRA Membership,
a great gift for family and friends,
any time of the year!

CELEBRATING 50 YEARS
CAMRA
Campaign
for Real Ale
CAMRA 1971-2021

Give the gift of CAMRA Membership today
camra.org.uk/giftmembership

Help us to champion quality real ale, cider and perry, and to protect the nation's pubs.

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.

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.

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

Bristol Pub Group activities

Bristol Pubs Group has been very busy of late supporting five community campaign groups trying to save their local pubs.

The **Merchants Arms** in Stapleton, the **Rhubarb Tavern** in Barton Hill, the **Adam & Eve** in Hotwells, the **Giant Goram** in Lawrence Weston and the **Windmill** in Windmill Hill are all currently closed, with most the subject of planning applications for change of use, and there are others in the pipeline.

The Pubs Group recently wrote a personally addressed letter to every single one of Bristol's 70 councillors raising our concerns about pub closures and included this with a press release launched at a press event on the 2nd November. The story was picked up by several local media outlets, and featured in TV coverage on both the BBC Points West and ITV Regional News, on Radio Bristol and in other local news feeds such as Bristol 24/7.

The Mayor of Bristol, Marvin Rees has appointed his deputy, Councillor Craig Cheney, to continue the discussion we have initiated, and address such issues as excessive delays in determining applications, what we perceive as the often lack-lustre approach to upholding planning policies as they relate to pubs and ensure we are involved

in the review of Bristol's pub-related planning policies scheduled for 2022. One of our supportive Councillors, Marley Bennet, has agreed to lead a deputation of CAMRA members and local campaigners to hold detailed discussions on these points with the Mayor and Councillor Cheney. Compared to many local authorities, Bristol City Council has what appear to be robust planning policies designed to protect pubs from predatory developers but planners seldom hold applicants to the letter of these and the policies are due for review next year – we intend to campaign vigorously to ensure they are not watered down.

Earlier this year, the Pubs Group helped local campaigners to successfully fight off an attempt by developers to demolish the **Giant Goram** in Lawrence Weston. The refusal of consent for change of use was challenged and it went to appeal, at which we appeared and gave evidence. The Inspector upheld the refusal, which was hugely significant in that we now have a precedent for successfully defending Bristol pubs from hostile planning applications.

The **Windmill** has won a reprieve after Bristol City Council's planning committee unanimously rejected an application for change of use to residential at their meeting on 24th November. The refusal was based entirely on the applicant's failure to meet the requirements of policy DM6, Bristol's main pub-specific planning policy. I spoke on behalf of CAMRA and 16 local campaigners also passionately defended their beloved local. The Committee were unimpressed with the case officer's assertions regarding viability and alternative provision and fully accepted what CAMRA and the locals told them – that the pub could be viable and that there were no safe walking routes to the pubs listed by the case officer which were in any case beyond reasonable walking distance. It will still be many months before pints are again pulled in the Windmill though, as the owner now has six months in which to appeal to the Planning Inspectorate and appeals are currently taking several months to be heard – it may be over a year before the final decision is made but, come the appeal, CAMRA will be there fighting alongside the locals. On a sadder note, it was reported this week that builders had moved into the **Adam & Eve** to begin the conversion to flats.

Planners are seeking to chair a meeting between the owners of the **Merchants Arms** and the local campaign group who have established a Community Interest Company, triggered the full 'Right to Buy' moratorium and will be launching a community buy-out. Both parties have agreed to attend and this is the first time in five years we have had any positive signals from the owners.

The **Rhubarb Tavern** application is now some months overdue for a decision and the owner – an absentee landlord based in London – has rejected all offers from pub operators for either a long-term lease or buying out the freehold, preferring instead to hold on for the maximum profit with total disregard for the local community who are currently without a pub. Sadly, this is an all too familiar situation and one the Pubs Group is determined to fight.

The Bristol Pubs Group is always looking for new members. If you care about pubs and want to help in the fight to stop developers depriving communities of these vital and often historically important assets then please come and join us – we'd love to welcome you.

Chris Faulkner Gibson

CELEBRATING 50 YEARS
CAMRA
Campaign for Real Ale
CAMRA 1971-2021

CAMRA MEMBERSHIP COUNTS

“ CAMRA is great value for money. I receive a great publication and always know where I can find a good pint. ”

In CAMRA's 50th year,
let's celebrate together!

Encourage family and friends to
join.camra.org.uk

Pub News

Good news on the **Llandoger Trow** on King Street. With its gabled frontage, this 17th-century inn has been a staple for Bristol drinkers and diners for hundreds of years. The timber-framed building has been suggested as the pub that inspired the Admiral Benbow in Robert Louis Stevenson's Treasure Island. However, it had a chequered history in more recent times, serving as a Berni Inn in the 1960s, then went through a number of changes before it closed in 2019, seemingly with no sign of reopening. However, it was purchased in 2020 by the Bloomsbury Leisure Group and, after an extensive period of restoration, it reopened in the summer. Offering a range of up to four cask ales and a large number of craft keg beers, it's a discerning drinker's pub, and a fantastic return to the scene for one of Bristol's most historically significant buildings.

Another pub enjoying a new lease of life is the **Eastfield**, Henleaze. It has a huge beer garden, and a grand old frontage but had been a little under the weather before closing in the first lockdown. However, Zazu's Pub Company (the Westbury Park, the Greenbank, the Alma Tavern & Theatre, and the Knowle) took it over back in the spring of 2021. They spent time putting the pub and garden through a complete refurbishment and reopened towards the end of the summer with a fresh new look and feel. The skittle alley and conservatory have been retained, and there are likely to be up to five cask ales on offer, with guest beers from local breweries where possible.

The former **Warwick Arms** in Kingswood is undergoing a major refurbishment and at the time of writing was expected to reopen in early December 2021 as the **Cossham Inn**. There is already a social media presence for the pub, and we are looking forward to visiting before the next issue of *Pints West*.

In Bedminster, the **Luckwell** reopened on November 27th after an extensive refurbishment. Popular with Bristol City fans on match days, the pub was reopened by Robins legend Tommy Doherty. It's a project for the Proper Pubs Group and will retain its sports focus.

Elsewhere in Bedminster, on East Street, the bar formally known as the Assembly, Fussells and the Nelson has reopened under yet another new guise. **Cheekies Sports Bar** features multiple TV screens to watch the sport, as well as a pool table. From the exterior, you'd be forgiven for thinking it offered a more, er, adult-oriented experience, but we are assured it is just a fun sports bar and night club!

Graze Bar and Chophouse on the corner of Queen Square in central Bristol has closed and will reopen as the similar sounding **Cow and Sow Chophouse** in the New Year, while on the same subject, the tapas bar and restaurant **El Puerto** (formerly the Old Porthouse) in Prince Street has changed hands and identity, and is now trading as the **Harbourside Desi Kitchen and Bar**. It's a restaurant and takeaway but drinkers are welcome.

Another Bristol pub to have had new life breathed into it since the spring *Pints West* is the **Hatchet** in Frogmore Street. The 1606 pub, complete with its tales of doors made from human skin, reopened in the summer after a refurbishment. Traditionalists need not fret though, as this is a Grade-II listed building, no structural changes were permissible, but three pool tables have been installed upstairs and the operators are looking to offer two or three guest ales.

It's all change at the **Mason's Arms**, Winterbourne. This Admiral Taverns pub had had the

same manager for many years but – partly due to the pandemic and lockdowns – he gave up the lease earlier in 2021. The pub has reopened in November, as a family-run operation, with a view to building up local trade and continuing to offer cask ales.

Any pub that is closed for four or more years may seem to be beyond saving, especially if planning permission is sought to convert it to flats. But thanks to a committed local campaign, the planning permission was denied the **Tern Inn** in Chipping Sodbury and it reopened in July. The whole pub has been given a fresh new look, and I had a lovely pint of Great Western HPA when I visited not long after the reopening. A part of the site will be converted to a convenience store, but the pub appears to have survived.

Another pub that appears to have been saved from closure is the **Lifeboat** in Shirehampton. We heard back in May that a consortium of Shirehampton locals had taken over the pub and were involved in a refurbishment. Well, we're delighted to find that the Lifeboat reopened at the end of September with a fresh new look. There are a couple of ales and bag-in-a-box cider. Live music is very much a feature, and BT sport is also shown on the TV.

The **Nettle & Rye** in Clifton, formerly the Hophouse, has now closed and been replaced by a Japanese restaurant, Kibou (it is still possible to go in just for a drink though).

Over near the Downs, the **Coach & Horses** in Highland Square has reopened after struggling in the post-COVID world. It's been bought by a France-based businessman, with a view to slowly and steadily rebuilding the pub's fortunes. He's put a new kitchen in, hired a head chef and appointed a new manager. Sharp's Doom Bar and Exmoor Gold were on when I wandered in a couple of months back.

The **Crown** in Bristol's St Nicholas Market has changed hands, with the owner of the nearby Mother's Ruin taking it over from previous owners Mitchell & Butlers. Another Grade-II Listed building, this one owned by Bristol City Council, the Crown will feature a strong emphasis on live music in its cellar bar. Free of tie, the Crown will be offering ales from St Austell's range, as well as some local guests where possible.

Not so much pub news, but pub no-news next. There were rumours in the summer that the **Star Inn** at Tickenham was closed for the long term. Very happy to report, therefore, that it is indeed open and trading, so rumours of its demise were thankfully premature.

*Duncan Shine
For Bristol Pubs Group*



DARTMOOR'S FINEST

The UK's highest brewery at 1,465ft above sea level, Dartmoor Brewery creates handcrafted cask conditioned real ales with authentic Dartmoor character from its heartland in Princetown. Since its formation in 1994, Dartmoor Brewery has gone from strength to strength producing top quality ales using the finest local ingredients, which remain highly regarded across the South West by licensees and real ale drinkers.

JAIL ALE ALC 4.8%
DARTMOOR IPA ALC 4.0%
LEGEND CASK ALE ALC 4.4%
DARTMOOR BEST ALC 3.7%

Dartmoor Brewery Ltd, Station Road, Princetown, Devon PL20 6QX
Telephone: 01822 890789 Fax: 01822 890798 www.dartmoorbrewery.co.uk

DARTMOOR BREWERY

Don't let the Rhubarb crumble

Since 1997 Barton Hill has lost five more pubs, namely the Forgerman's Arms, Lord Nelson, Royal Table, Russell Arms and Swan Inn. The only one left is the Rhubarb Tavern, and that's under threat as well, with plans from a London developer to turn it into flats.

A pub with genuine historic credentials, the Rhubarb Tavern will forever be associated with Queen Anne's visit to Bristol in 1702. Queen Anne is reputed to have rested in Barton Hill on her famous 'progress' from Bath to Bristol. As proof of this the pub has a splendid and much loved Charles II fireplace dated 1672. The chimney piece is of particular note because Victorian historians insist that it came from Sir Thomas Day's country house (it has 'T.D.A.' above the date) in whose town house the Queen dined. Day's mansion was originally situated further along Queen Ann(e) Road.

It tickles me to think that a fireplace that once hosted the highest in the land has for ages now been enjoyed by the proud working class citizens of Bristol. I must confess to a soft spot for the Rhubarb as my grandfather was captain of the whist team there before the war. The pub takes its unique name from the rhubarb fields that used to lie behind it.

Originally part of Barton Regis and mentioned in the Domesday Book, Barton Hill proper became established after the creation of Bristol's Floating Harbour and the completion of the Feeder Canal in 1809. The area initially attracted industry because of its superb transport links; workers then followed to facilitate said industries. The largest of these was the Great Western Cotton Factory. Financed by slave owners' compensation money, it was a huge slap in the face to Bristol's abolitionists. The company arrived in the late 1830s.

Springing up alongside the new works were low-grade terraced houses, which promptly engulfed the former mansions and farmhouses that used to supply Bristol with food. Pubs followed hot on the heels of the houses and very soon the Beaufort Arms ('Top House'), Mechanics Arms ('Middle House') and Weavers Arms ('Bottom House') were purveying mostly Georges' ales to the growing populace.



The Lord Nelson soon joined them, specifically for the cotton workers. Ultimately 12,000 people would live in the area.

After the war, much of Barton Hill was scheduled for slum clearance and the three famous 'Houses' succumbed to the wrecking ball in the 1950s, along with a goodly portion of the early terraces. They were replaced by the hated high-rise flats we have to this day, 'Utopia' or 'Dystopia'? Barton Hill's strong community was shattered and broken up. Elderly people saw out their days in solitude, looking down on a desolate world. They had their memories though, and tales abound about the characters that used to frequent their favoured watering holes.

The 'Top House' for example used to have its own 'Judge & Jury Club' which used to raise money for local worthy causes. One of the star contributors was 'Hopper' Chinnock, a local rat-catcher, who used to dock puppy dogs' tails by biting them off for a tanner (six old pence) a time. Famously dressed in a hooded coat of rat pelts, another pub 'dare' was his predilection for biting off the heads of his victims. If you've ever seen the size of a rat's teeth that was some dare.

During wartime rationing the Lord Nelson kept several successive communal pigs with the locals each having a share; my dad said he ended up with the squeak once. Whether it was the antics of the pig or the landlord is up for debate, but the pub at the time had the nickname of the 'Turd & Trumpet'. The post-war landlord of the Swan had different issues, ex-boxer 'Rocky' James allegedly kept a double-barrelled 'pacifier' behind the bar for errant customers. On the musical front the Russell Arms hosted national music hall star Randolph 'On Mother Kelly's Doorstep' Sutton for one of his first ever gigs pre-First World War.

Opposite the Russell Arms stood the Morton House, which got demolished in about 1970, and the nearby Royal Table lost its famous oversized rooftop stone table in the 1960s prior to being demolished itself in the 2000s. Incidentally, the Royal Table took its name from the big house opposite which still stands, and is now a vicarage, although reduced in scale.

Finally, let's end with a story about the Rhubarb which I think says a lot about Barton Hill, its pubs, and its people. In June 1940 trains loaded with bedraggled troops returning from Dunkirk, were waiting on sidings above the Rhubarb for forward dispatch. They were given sustenance from locals with the assistance of the landlord. This was despite rationing; then as now those with least to give, give the most. Later that year the Nazis dropped their first high-explosive bomb on Bristol, narrowly missing the Rhubarb and taking out a nearby piggery (they were after the railway and gasometers).

If you would like to help try and save Barton Hill's last pub, please join the Save the Rhubarb Tavern campaigning group.

Mark Steeds
Bristol Pubs Group
(and landlord of the Beaufort Arms, Hawkesbury Upton)

Beaufort

Hawkesbury

From one "Top House"
to another...

27 continuous years in
CAMRA's Good Beer Guide



For pub details please go to
www.beaufortarms.com

or ring 01454 238217

Three Heritage Pubs of the South West

A heritage pub is defined by CAMRA as one which has an intact traditional interior or features and rooms of national importance. CAMRA produces several guides that enable the reader to seek out the best heritage pubs in Great Britain. The three I describe below were on day-trips that I undertook during the summer.



Luttrell Arms Hotel, Dunster

My first visit was to the **Luttrell Arms Hotel** in Dunster, which is not far from Minehead. The interior was very interesting with several comfortable rooms, some of which date from the 17th century. This is a great example of a traditional English pub with the highlight for me being the main bar which resembles a Tudor hunting lodge with oak beams, fine plaster work on the ceiling, beautiful wooden furniture and several sets of antlers on the wall. I also admired the very old stained glass windows. I would love to return in the winter months to revel in what must be a very cosy atmosphere when the log fires are roaring away. A fine view of Dunster's famous castle can be enjoyed from the very pleasant and sizable pub garden to the rear of the hotel. It is there where we sat in the sun and enjoyed the three beers available at the time: lovely pints of Quantock Pale Ale, Otter Amber and Exmoor Ale. This made for a great finish to a walk along the South West Coast Path.

The second pub visited was the **Haunch of Venison** in Salisbury. CAMRA's guide sums it up very well as "a pub of great antiquity and character" dating mainly from the 15th century. I have wanted to visit this historic pub for some time and was not disappointed. There is a snug to the right of the main entrance with wood-lined walls and pewter bar top. Two narrow swing doors lead to the main bar area which has a lovely black and white tiled floor and superb wooden fittings. It is the sort of room which oozes history. Up the stairs are more interesting and very historic rooms. The first is wood panelled with an inglenook fireplace. The other is a 16th-century wood panelled



Tuckers Grave Inn, Faulkland



Haunch of Venison, Salisbury

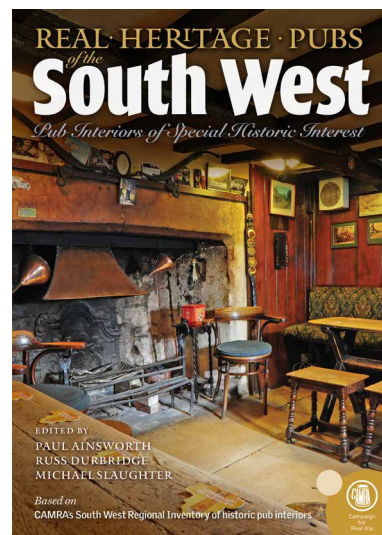
dining room where I treated myself, very appropriately, to a venison steak lunch which I ate under a stag's head. The beers were Wye Valley HPA, Exmoor Stag (can you see a theme developing here?) and Exmoor Gold on hand pumps, all of which were on good form. The pub used to sell Hop Back beers but I was told that it no longer stocks them.

The third and final pub visited was **Tuckers Grave Inn** at Faulkland, a few miles south of Bath. The pub is so called after Edwin Tucker who committed suicide in 1747 and was buried nearby. This 18th-century pub served about a dozen or so ciders on draught so I treated myself to a glass or two of them in preference to the solitary ale on sale, which was Butcombe Original. Drinks used to be served in the splendid public bar from barrels and bottles stacked against the walls and in the bay window. However, when I visited, the bar had been moved from this historic interior to a more modern side room with an outside-facing split stable door. This was due to COVID restrictions and facilitated sales to customers sitting outside. The landlady was not sure, at the time, if this arrangement would change. In addition to the public bar there is an unspoilt tap room and a third room that was a former living room.

All three pubs are well worth a visit to see different examples of what many pub interiors used to be like before they were modernised. The three pubs can all be found in CAMRA's publication *Real Heritage Pubs of the South West*. This would make an excellent Christmas present for any pub-lover and is available to purchase in the pub heritage section of CAMRA's online shop at shop1.camra.org.uk (search for "heritage"). Or scan the QR code below with your phone's camera to go there directly.

There are around ten heritage pubs in and around Bristol and over one hundred in the South West, so there are plenty to visit.

Dave Weir



Kings Head on a plate

Fancy the chance to run and own one of Bristol's most charismatic pubs? How about the Kings Head in Victoria Street? Currently on the market for £295,000, the pub offers a unique opportunity to secure a prime part of Bristol's past. The last surviving Bristol pub on CAMRA's **National Inventory of Historic Pub Interiors**, the Kings Head is an absolute treasure, complete with gas light fittings, immaculate signage, mirrors and galleries all bearing the hall marks of Parnall's, Bristol's premier bar and hotel shop fitting firm of the 1900s.

Built in the troubled 17th Century, out of the carnage of the English Civil War, the pub became something of a beacon in the hard-working area of Temple, surrounded by brewers, glass makers, potters, soap makers and weavers. In the following century the pub was one of over 50 in Temple Street. In the 1870s the pub survived early town planners when they ripped the medieval heart out of the area with the installation of Victoria Street. This major thoroughfare connected new-fangled Temple Meads Station with Bristol Bridge but the sacrifice was huge. It was also around this time that the inn got a 'free transfer' from Temple Street to Victoria Street itself, and ultimately became part of Ashton Gate Brewery's tied estate.

In the 1920s/30s the pub's original clientele faded away as local industry declined but then had to endure the worst the Luftwaffe could throw at it. After bombs narrowly missed the pub, post-war austerity followed and was compounded in the sixties and seventies by brutalist offices springing up all around and dwarfing the pub. Only a petition by pub regulars saved the Kings Head from being demolished and redeveloped. Just in the nick of time the pub gained a Grade-II listing, and the interior was then scheduled for "improving". A minor miracle was then performed and the interior was saved! A far-sighted manager from nearby Courage brewery in the 1980s saw the potential of the interior and had it restored. The restoration promptly made the pub a perfect refuge from all of those grotty modern office blocks. With its heaven-sent interior as the pub's unique selling point, surely the pub can thrive once again in the right hands.

Mark Steeds



THE GRYPHON
BRISTOL ENGLAND

VOL. 1 2 3 4 5 6 7 8 9 10 11

★ GOES TO 11 ★

Eleventh Anniversary
Est. 2010

BRISTOL'S PREMIER HEAVY METAL PUB
& PURVEYORS OF FINE ALES

GOOD BEER GUIDE: 2013/14/15/16/17/18/19/20/21

41 COLSTON STREET, BRISTOL, BS1 5AP

The Cornubia

142 Temple Street, Bristol BS1 6EN



In the CAMRA Good Beer Guide
for 11 years running

We are so proud of our team

We have consistently only ever sold
non-gas-assisted CASK ale from micro breweries

*Keeping the flag flying high in Bristol
And will continue to do so*

Wishing everyone a **MERRY Christmas**
and the most **PROSPEROUS** of New Years

Thank you for all the continued support
Phil & Jacki

Email: phil@thecornubia.co.uk Mobile: 07961796406

Twisted Brewing's continuing success with seasonal beers

Twisted Brewing, located in Westbury on the edge of West Wilts and North East Somerset counties, have landed a number of successful seasonal beers in the last quarter and this will continue with a Christmas ale that is ready to support the on-trade over the festive season.



Crafty Santa has been a real favourite in the last few years and was inspired by the Irish red ales that the brewer Andy Murray (pictured) used to serve in Northern Ireland. "Inspiration meant this beer had to convey a modern taste on an old style," says Andy. "We have used a classic blend of malts for the colour and sweetness and finished the beer with a UK grown Cascade hop for a floral finish. We think this year's batch will be a great beer to have on-sale during the winter." It's a session strength beer and has been available from late November.

Twisted Brewing, an authentic microbrewery producing real ale using open fermentation, continue to evolve their home delivery service which is available locally, providing bottle-conditioned beer and cask fresh mini casks to a loyal following.

"Cask conditioned real ale is everything to us and is glorious when served well. We are thrilled to be working with publicans who share our passion for providing the very best beer in their pubs," says Andy. "We'll continue into the New Year producing pints people want to drink."

Great British Beer Festival Winter cancelled

The Great British Beer Festival Winter (GBBFW), which was due to take place in Birmingham from the 9th to 12th February 2022, has been cancelled.

The organising committee said: "We were really excited to be bringing everyone back together to Birmingham in February for a physical Great British Beer Festival Winter. However, following consultation and concerns from volunteers and festival-goers alike, we have come to the difficult decision that this physical single-site event will no longer be taking place in 2022.

"That being said, we will still be celebrating GBBFW in other ways! Pubs continue to face a number of challenges and a long road to recovery. We are now working to reimagine our festival in a way that will allow real ale and cider lovers to support their locals and producers in a safe, comfortable way. More details will be released in the coming weeks."

**SLIGHTLY TWISTED
BEST BITTER**

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

Twisted Brewing Co.
ALE PIRATE
BEST BITTER

Twisted Brewing Co.
ALE PIRATE
BEST BITTER

Twisted Brewing Co.
ALE PIRATE
BEST BITTER

TEL: 01373 864441
orders@twisted-brewing.com

Bristol Beer Factory news

This winter the Bristol Beer Factory celebrates 10 years of *Independence*, their 4.6% US-style pale ale. It was originally brewed back in 2011 on the heels of their first US-hopped effort, *Southville Hop*, and since then has been in permanent production. *Indy* (as the brewery calls it) has grown to arguably be their most famous beer and to honour a decade of production they have brewed a one-off variant at 5.0% ABV using the same hops as *Independence* but in cryo form for more hop flavour while keeping bitterness relatively low. Look out for *Indy X*.

Launched a year ago, 0.5% 'alcohol-free' *Clear Head* ('mental health movement IPA') is a collaboration with Bristol charity Talk Club, whose first club started in the Bristol Beer Factory Taproom, since when the concept has been reproduced around the UK and even in other countries such as Australia and Singapore. The Talk Club team focus on mental fitness and engaging people unlikely to divulge their real feelings with the question 'How are you out of 10?' It was Talk Club's desire to have an alcohol-free beer to share and enjoy at their clubs that inspired the Bristol Beer Factory to brew up what they consider to be a balanced masterpiece in *Clear Head* with body, mouthfeel and flavour but very little alcohol.

Check out Talk Club and their work here:
www.wetalkclub.com

Richard Brooks



Twisted Oak Brewery

Vegan beer brewed with sunlight

Like with most small breweries the 'beer miles' travelled by Twisted Oak beers are very low. Most of their beer never goes more than 15 miles from the brewery, with a healthy supply travelling less than two miles to some of their favourite locals. "We love being small; we believe that small is beautiful and that by being small we can ensure that every pint of beer that leaves the brewery is perfect in every way," says director Simon Gait. "For instance, the head brewer never needs to argue with the finance director about the hop bill because the head brewer is the finance director."

Twisted Oak might be small, but they've got big ideas about sustainability. Check out their website www.twistedoakbrewery.co.uk to find out more and follow their sustainability journey. Meanwhile here's a few pointers:

Renewable energy: thanks to the solar panels on the brewery roof every drop of beer they've ever brewed has been brewed with 100% solar renewable energy. That's nearly 10 years of brewing and over 900 brews all brewed with sunlight.

LED lighting: brewery lighting has been switched to LEDs to save more energy.

Carbon reduction: they are one of the first breweries in the country to sign up to the SME Climate Hub declaration, committing themselves to significantly reduce their carbon footprint.

Water conservation: in addition to a variety of ways to reduce water use they also harvest rainwater to pressure wash casks with.

Vegan beer: a recent switch to vegan finings now means all of their beers are vegan friendly (except of course their milk stout *Ghost Town*).

Recyclable pump clips: these have now been switched from plastic to compostable cardboard pump clips.

Big plans for water treatment: the brewery now has an agreement in principle with their landlord to build a reed bed to deal with all of their



waste water and treat it on-site. Director Deb Hayles says, "We'll need to raise some funds for this to go ahead but the idea of being able to treat our waste water in such an environmentally friendly way is very exciting. A reed bed linked to the brewery would also help to increase the local biodiversity as well."

As well as working on sustainability, the brewery have been busy brewing and trying to get back to normal after recent events. One of the casualties of lockdown was their milk stout *Ghost Town* which was originally brewed to be launched at the cancelled 2020 CAMRA Bristol Beer Festival. "We've brewed it a couple of times but it's quite a strong brew so by its very nature it is always a very limited edition," says head brewer and director Keith Hayles. "Those that have been lucky enough to try it have always come back for more. We'll definitely be brewing it for their next festival, whenever that may be."

Vegan Beer Brewed with Sunlight



Every Pint of Beer we've ever Brewed has been Brewed with 100% on-site Renewable Energy

Twisted Oak Brewery
Yeowood Farm, Wrington BS40 5NU
01934 310515
www.twistedoakbrewery.co.uk

BRISTOL'S FIRST MICROPUB

REAL ALE & WINE

The Drapers Arms serves
5 to 7 cask ales every day

Over 1,000 different beers since opening in 2015

We're open from 5 to 9.30pm during the week,
4 to 9.30pm Friday, Saturday & Sunday

www.thedrapersarms.co.uk

447, GLOUCESTER ROAD, BISHOPSTON, BS7 8TZ

Popping up in Patchway

For a community who saw their last pub demolished around 11 years ago, it is pleasing to see the recent opening of the **Beer Patch** micropub on Rodway Road in Patchway.

Located in a former Indian restaurant, the Beer Patch opened its doors to customers at the end of October.

The pub comprises a main drinking area at the front end of the building with a separate area towards the rear. The real ales are served straight from casks on a gravity basis. Typically, five or six ales are on sale from small breweries, with the emphasis on local suppliers such as New Bristol Brewery, Cheddar Ales, Dawkins Ales and Bristol Beer Factory. Ales from further afield have included some from Marble Brewery in Manchester and Blue Monkey in Nottingham. A selection of ciders, lagers, wines, and spirits are also on sale.

Pleasingly, a dark ale is usually included in the beer range.



The initial plan is to "test the water" for levels of trade with the pub open until the end of the year; so residents of Patchway, Charlton Hayes and surrounding areas please get along there and support this exciting new venture.

The Beer Patch is open 5pm to 10pm Tuesday to Friday, and 2pm to 10pm Saturday and Sunday.

Buses running close to the pub are the number 12 (Stagecoach) stopping at Fire Station stop; 73 and M1 Highwood Road, Fire Station stop and 75, Patchway Roundabout stop (all First Bus).

Ali Bridle



OPENING TIMES:
MON & TUES FROM 4PM. WEDS-FRI FROM NOON. SAT & SUN FROM 1:00PM.
PASSAGE STREET, BRISTOL BS2 0JF

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

CAMPAIGN FOR REAL ALE DISCOUNT SCHEME

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

Cidergods on Denmark Street?

Hopped cider: it seemed a bit of an odd concept, and certainly not one I was familiar with, so before heading to the newly-opened **Beard & Sabre Hopped Cider Taphouse** in the centre of Bristol, I decided to do a bit of research. I learned that it's been around for a few years now in the US, born of collaborations between craft beer brewers and cidemakers, who started experimenting with dry hopping ciders to add flavours and aromas without additional bitterness. Some cidemakers in the UK soon followed suit, liking the options dry hopping gave them for being creative with their product. Beard & Sabre describe themselves as the first UK cidemakers to specialise in the style.

Armed with this new knowledge, I set out for the taphouse on Denmark Street, where I was welcomed by James, the bar manager, and his colleague Max. I'd been a little unnerved by their website's invitation to 'join us in our hall to honour the gods of cider', 'crewed by disciples of the ancient and mysterious ways of the cidergods', but what I found was a cheerful, no-frills friendly bar. Six keg taps deliver three Beard & Sabre ciders, two guest ciders and a lager (for those not afraid of angering the cidergods). One of the Beard & Sabre ciders was *Idunn*, their traditional non-hopped variety, but I was on a hopped cider mission so it was the other two I was interested in.

The first I tried was *Dolores*, a 4% medium sweet cider infused with Cascade hops. The hop effect was extremely subtle, striking me as more of a suggestion of fruit aromas than a distinctive hop taste. I ended up going for *Freya*, a 4% medium dry. All Beard & Sabre ciders are matured for two years – *Freya* then gets a month-long infusion of Summit hops. I found it very drinkable. I liked the way the hops produced a slightly different mouthfeel and a more complex taste. Their ciders are also available in bag-in-box; it would be interesting to compare these to the keg versions to see if the hop flavours come through differently. Bag-in-box wasn't available at the taphouse while I was there, but I'm told it has been occasionally. It can be ordered from their website, or in the taphouse, along with the rest of their range, and either delivered to your door or collected from the taphouse.

As well as the keg taps there's a well-stocked fridge with a changing selection, including their limited-edition premium *Blue Label* range. Mulled cider was available as a winter warmer. The taphouse hosts live music sessions and a weekly Friday quiz, and has a selection of board games. They don't serve meals, but they encourage customers to use Foodstuff, a company which delivers food from independent local restaurants. All in all it's an interesting addition to the Bristol cider scene.

Bridget Andrews



Wear Pints West

T-shirts, polo shirts, sweat shirts and fleeces are available to order with an embroidered Pints West logo on the left breast.

All are available in navy, black, bottle green, grey, red, dark royal, purple and burgundy, and in sizes S, M, L, XL and XXL.

All except the fleeces are also available in jade, sky blue, gold and white.

The best way to order yours is to send an email with your requirements, including your name and address, to:

clothes@camrabristol.org.uk

You will then be contacted with instructions on how to pay (preferably by bank transfer).

Alternatively, post your written order, including your name and address, plus either a contact email address or phone number, to:

**Pints West Clothing, 19 Willada Close,
Bedminster, Bristol BS3 5NG**

along with a cheque for the correct amount, made payable to:

CAMRA Bristol & District

Please allow up to four weeks for delivery.



Prices, inclusive of postage and packaging, are:

T-shirt	£16.00 each
Polo shirt	£19.50 each
Sweat shirt	£21.50 each
Fleece	£25.50 each

Beer for all seasons

Beer as a contemporary expression of tradition and place

The Incredible Brewing Company is a small independent craft brewery based in Brislington in south Bristol. Owned by Stephen Hall (pictured), Incredible has been championing real beer served in sustainable formats since 2013. The Incredible ethos is to combine the timeless methods of traditional brewing with modern ideas and experimental flavours to create fresh, bold, adventurous beers that are bursting with passion and flavour. The beers are naturally produced and use no additives or clearing agents so are suitable for a plant-based diet. Stephen continuously experiments with styles and recipes to produce a range of brews that push the boundaries of convention and keep authentic Craft Beer alive.

Sadly, many ideas to develop Incredible were forcibly put on hold by Covid over the past eighteen months or so.

However things are looking up, Incredible has recently installed two new fermentation vessels in the hope that more people will want to learn about this unique traditional product and support the ethos of this modern brewery.

With the extra volume of beer Incredible has begun to put beer into firkins (nine-gallon casks) again after a two-year break from this format and plans to keg 'real beer' next year.

Plans to can beer 'live', that were also put on hold due to Covid, are being revived and it is hoped to have a range of brews in this format available next year also.

Incredible are trying to find somewhere new to brew that will allow the option of adding a tap room but it has been hard to find a suitable space. It has long been clear that Incredible's present premises in Brislington are just too small for such an expansion.

Incredible has always brewed seasonally and Stephen claims this time of year as his favourite. As it offers a move away from hoppy pales to deeper darker and altogether more intriguing beers. The **Winter Warmer** is a popular example of the more malty brews that Stephen



helps to champion. This along with the **Honey Porter**, the **Dark Mild** and the **Milk Stout** will make rich and welcome companions through the winter months.

Incredible's beers are available in most good beer outlets but the full range can be best purchased from the brewery direct at www.incrediblebrewingcompany.com/shop-1. Local delivery is free.

Mark Munday



Nailsea MicroPub

Cask ales, real lager, real cider, bag in box and keg, craft cans and bottles, gins, wine, Prosecco, rums and a selection of soft drinks and snacks

CAMRA discount of 20p per pint on production of card (cask ale only)

Christmas Opening Hours

Monday 20th	CLOSED
Tuesday 21st	3pm - 11pm
Wednesday 22nd	3pm - 11pm
Thursday 23rd	3pm - 11pm
Christmas Eve (24th)	3pm - 11pm
Christmas Day (25th)	11:30am - 2pm
Boxing Day	CLOSED
Monday 27th	CLOSED
Tuesday 28th	3pm - 11pm
Wednesday 29th	3pm - 11pm
Thursday 30th	3pm - 11pm
New Year's Eve (31st)	12pm - 8pm
New Year's Day (1st Jan)	3pm - 11pm
Sunday 2nd Jan	To be confirmed
CLOSED Monday 3rd Jan - Wednesday 19th Jan	
RE-OPEN Thursday 20th @ 3pm	

Merry Christmas and a Happy New Year to all our wonderful customers

Please see Facebook and Instagram for further events and opening times

Mark and Carolyn – email: nailseamicropub@yahoo.com



A warm welcome awaits you on the East Sussex coast!

CAMRA's Members' Weekend, AGM & Conference will be hosted by our Sussex branches at the Winter Garden in Eastbourne from 8th to 10th April, 2022. After two years without a physical event, hundreds of members have already registered to attend, and to see what Sussex has to offer by way of great beer, cider and perry. The weekend is a chance to meet friends, make new ones, go on organised brewery trips and take part in activities.

It's free to attend and open to all CAMRA members. The weekend is staffed by volunteers, with a range of opportunities to help on offer.

All the information is on the event page, where you can register to attend, and maybe even sign up to help.

Just go to www.camra.org.uk/members-weekend-agm-conference (or email membersweekend@camra.org.uk).



Pub companies (pubcos)

Who are they and what do they do?

CAMRA's Pub and Club Campaigns Committee is seeking to raise awareness among members and drinkers generally about pub companies and the ways in which they operate.

'A potted history of the pubco' is the first in a series of articles that will provide the facts on pub company practices and operations, explaining in particular how their business models work and what this means for both licensees and, ultimately, us as customers. The aim is to let the facts speak for themselves so that people can make up their own minds about the positive or negative effects of these practices on our pubs and the folk who run them.

Future articles will cover topics such as the pub company business model (i.e. how they make their money); their operating models (tenancies, managed houses, retail agreements); the tie and how it operates; the Pubs Code; and areas of reported concern.

A potted history of the pubco

Fifty years ago, when CAMRA was formed, the pub landscape looked very different. For a start, there were many more of them – some 75,000 against around 47,500 now. The majority of pubs (52,000 or so) were owned by breweries. The 89 small and regional breweries had 13,800 of them and the rest were in the hands of the 'Big Six' – Bass Charrington, Allied, Whitbread, Scottish & Newcastle, Watney/Grand Metropolitan and Courage/Imperial.

Most of the other 23,000 pubs were free houses (in name anyway – many tied their beer supplies to a big brewer in return for loans and discounts). Companies that just owned pubs were few and far between – the likes of Sir John Fitzgerald in the North East and Heavitree in the South West (though they tied themselves to Bass).

Just about every pub-owning brewery rigorously imposed a supply tie on its own products. As late as the mid-1980s, I remember a Greene King Director recoiling in horror at my suggestion that they allow a few guest beers in their pubs. As a result, new breweries found outlets hard to come by and we customers were hardly spoiled for choice, as a glance at a *Good Beer Guide* of that era will reveal.

Then, in 1989, along came the Beer Orders. The story of this epochal legislation (for better or worse) is superbly told in Laura Hadland's recent *Fifty Years of CAMRA* book but, in essence, the government acknowledged the stranglehold on the industry exercised by the Big Six and, among other things, capped their pub ownership at 2,000.

By now, because of closures and sell-offs, the Big Six owned fewer pubs between them but the Orders still meant around 11,000 pubs coming onto the market. We, of course, dreamed of a new golden age of multi-handpumped free houses galore, but the reality was sadly

different. Companies were quickly established, usually with close links to the Big Six, to Hoover up these pubs in big batches then negotiate supply deals, invariably with the company who previously owned the place. Enterprise Inns, for instance, started off with the purchase of 368 pubs from Bass, and that's where they bought the beer from.

In the years that followed, wheeling and dealing saw companies variously grow, collapse, merge, acquire, dispose – it was very difficult to keep up with who owned what. Some companies concentrated on managed pubs, some on tenancies, a few on a mixed model. Behemoths emerged – by 2004, Punch Taverns and Enterprise each owned more than 8,000 pubs, though both had accumulated so much debt that they ran into trouble come the financial crash and subsequently retrenched. We'll have a closer look at the current pub company scene in the next article.

A brief history of Punch Taverns illustrates the volatility surrounding pubcos from the 1990s onwards. Punch formed in 1997, purchasing a tranche of pubs from Bass. Two years later, they bought Inn Business (mostly former Whitbread pubs) and then the rump of the Allied estate. The managed pubs were spun off into a separate division called Spirit. In 2003, they acquired their 3,100-strong rival Pubmaster plus a couple of smaller companies. Next, Scottish & Newcastle's managed pubs were snapped up and added to Spirit. By 2011 the impact of the crash was being felt, calling for a 'strategic review'. Spirit was demerged and, in 2015, sold to Greene King. Come 2016, a takeover bid totalling £403m (plus the taking on of a billion pounds of debt) was accepted; 1,900 pubs went to Heineken with the remaining 1,300 residing with Patron Capital, though the Punch brand has been retained.

In the meantime, the treatment of their tenants by many of the pubcos had become a major issue and, after years of campaigning, the Government was persuaded, in 2014, to announce a statutory Pubs Code aimed at regulating their practices and ensuring fair treatment for tenants. We'll return to the Code in a future article. In this context, though, it needs mentioning that the currently accepted definition of a pub company embraces breweries that own pubs – and nowadays most such companies have separate management structures for their pub and brewing operations.

Final comments. Pub companies are here to stay. There is nothing wrong with the basic model and, indeed, there are some excellent companies (mostly smaller ones) who treat their licensees well and clearly see their pubs as more than just property assets. It would, though, be difficult to argue that the ways in which some companies operate raise many issues around their custodianship of what aren't just piles of bricks and mortar but, in most cases, precious and valued community assets. We'll examine those issues in due course.

Paul Ainsworth

Dawkins Ales: do the trail

After 18 months it's great to be moving towards normality, even if there is still a way to go. That according to Glen Dawkins, owner of Dawkins Ales. And Glen had more to tell us...

The brewery has had to continually adapt and whilst it is lovely to continue to sell direct to the public with home deliveries (with an additional introduction of click & collect and a better nationwide service coming up) it is a relief that the opening up of pubs means we can serve the trade once again. From a slow start, momentum has been picking up and – from a real ale drinking point of view – cask is once again growing in popularity for Dawkins.

Like many breweries, Dawkins started concentrating on their core beers for draught but seasonal specials are making a comeback with recent brews such as the red **Embers** and wheat beer **French Eight** – anyone guess why that is so called? For CAMRA BADRAG Mild November **East Bristol Session Porter** fitted the bill, and hearty winter warmer **HoHoHo** will be out for Christmas.

October saw the release of the sixth annual green hop harvest brew **Easton Promise** which was made with 100% locally-grown hops from over a hundred amateur growers, members of the East Bristol Hop Co-operative. This beer is a highlight of the brewery calendar and this year was a bumper crop.

Brewery founder Glen Dawkins added: "Looking back to spring, our crowdfunding campaign not only exceeded our wildest dreams but it really did help us survive. It has been fantastic to greet so many of our supporters on the brewery tours I've been running, which were the most popular reward chosen by crowdfunders. Not only did they donate generous sums of money, some even laughed at my terrible jokes! I am looking forward to subjecting more members of the public to those with the resumption of regular tours next year as the business continues to succeed.

"Our pubs continue to build trade back up with many improvements behind and in front of the scenes during the fallow months across the board. Getting back to pulling pints has been the real reward though. It's what we're for!"

Autumn saw the launch of the Dawkins Trail, offering free membership of the Dawkins Beer Club once a Dawkins pint has been bought in each of the six Bristol bars – membership (usually £45) gives a free branded glass and discounts at the Brewery Tap and on home deliveries/

collections for a year. Drinkers have until the end of March 2022 to complete the Trail; and there is a bonus if they also visit the two Scottish pubs of their sister business Steel Coulson in Edinburgh!



DO THE TRAIL
UNTIL 31 MAR 2022

THE MINER'S ARMS St Werburghs
THE HILLGROVE PORTER STORES Kingsdown
THE VICTORIA ALE HOUSE Clifton
THE PORTCULLIS Clifton Village
THE GREEN MAN Kingsdown
BREWERY TAP & SHOP Easton

BUY ANY DAWKINS BRAND PINT IN
**ALL SIX BARS FOR
DAWKINS BEER CLUB
FREE MEMBERSHIP**
FOR ONE YEAR (USUALLY £45)

FREE BRANDED GLASS
10% OFF AT THE BREWERY TAP & SHOP
10% OFF ALL HOME DELIVERIES
SPECIAL OFFERS
E-NEWSLETTER

Pick up a collector card in any of our pubs
Get all six stamps for instant redemption at the Brewery Tap

#drinkdawkins dawkinsales.com

Moor Beer's Golden Award

On September 24th a group of CAMRA members gathered at Moor brewery to present a special Golden Award to owner Justin Hawke – another addition to the growing collection. To help celebrate CAMRA's 50th year, members were asked to nominate people, pubs and breweries which have done exceptional work in promoting real ale. Moor were one of only sixteen breweries in the country which received the award, and were also the youngest and smallest of the sixteen. A just recognition of the terrific work of Justin and his team at Moor.

November is now designated Bristol & District CAMRA's Mild Month, and hopefully many of you were able to sample the brewery's lovely traditional **Moor Mild**, at 3.2% a classic take on the style, which was brewed in collaboration with the terrific Marble brewery from Manchester.

Other new brews included a porter in October, and coming soon look out for a re-release of **Rebirth**, Moor's collaboration with Fuller's, and celebrating the 50th anniversary of Fuller's famous ESB (and also Justin Hawke's 50th birthday!) which will be available in cask and can. A further approaching anniversary in 2022 is Moor's 15th; look out for announcements about forthcoming events.

In other news, Moor features prominently in CAMRA's upcoming documentary series about many aspects of brewing, so keep an eye open for that. The brewery in Days Road has had solar panels added to the roof to further enhance the brewery's green credentials, and Moor



Branch chairman Richard Brooks presenting the award to Moor owner Justin Hawke (in the shorts)

Photo by Nigel Morris

will make its biggest ever contribution to cancer research charities after a bumper Halloween party at the Moor tap raised a record sum; and every can or pint of **Moor PMA** sold adds to the donation.

Phil Cummings

New look for the Old Bookshop

In the same way that many Bristol gig-goers have used Jeffrey “Big Jeff” Johns as a yardstick for band quality over the years – if Big Jeff’s there, this is the best gig in Bristol tonight – Laura Guest and Neil Hemus’s presence at Bristol beer events in the last few years has told you that you’ve picked the right beer night.

Now, five years after they moved down from their native Black Country, the place to go must therefore be the Old Bookshop on North Street, Bedminster, with Neil and Laura now appearing behind the bar as the new managers of this favourite of the Bedminster beer scene. Although Neil has worked for Kong’s, GWB, Small Bar and at Left Handed Giant’s brewery taproom, this is Laura’s first full-time role in beer, having previously worked as a project manager at the University of the West of England.

Opening in mid-August, Laura and Neil have been keen to give the Old Bookshop a European feel, based on their love of the German beer scene, and, had the pandemic not happened when it did, we may have had to travel to Berlin to experience their first venture, as the original plan was to open a bar in Germany, before COVID hit and Laura and Neil had to refocus their sights closer to home. For fans of bottled European beers, there are at least 50 German beers and around 20 Belgian beers in the new, well-stocked cold room that has now replaced the small stage in the pub, as well as eight keg lines serving beers and ciders from Bristol brewers such as Left Handed Giant (LHG), and German beers with styles such as dunkel, lager and weissbeer. One of the two cask lines will tend to offer a Bristol-brewed beer (recently it’s offered LHG’s Dark Mild or Red 5), while the other will have a seasonal beer brewed solely for the Old Bookshop by Tiley’s Brewery, based at the Salutation Inn in Ham, Gloucestershire. As well as bottled and draught beers and ciders, the Old Bookshop offers a wide range of natural wines and spirits, including 13 different types of mezcal.

The Old Bookshop’s food offer is from Hummusapiens, with a mix of pan-European-inspired small plates, larger flatbreads and loaded fries, all of which are fully plant-based. To fit in with the vegan philosophy, the taxidermy that previously adorned the walls of the pub has been removed, and is instead replaced with artwork from local artists James Yeo, Mr Penfold and Jayde Perkins, with Jayde also designing the branding for the glassware and beer mats.



Although originally not planned to open every day of the week, the Old Bookshop is now open Monday to Wednesday from 5pm till 11pm and Thursday to Sunday from noon till 11pm, with Monday evenings offering hospitality staff a 10% discount, Magic Malko performing close-up magic on the first and third Wednesday evenings of the month, and a 10% discount on sharing bottles of cider on Thursdays. However, whatever day of the week you head down to the Old Bookshop, you can expect a warm welcome, but fans of great Bristolian and European beer will be spoilt for choice as to what to drink first.

Stephen Edmonds

Follow the pub @bookshopbristol on Twitter or oldbookshopbristol on Instagram.

Basement rises in the Croft

It’s all change at 32 Upper York Street, Stokes Croft, with the takeover by Basement Beer of the former Croft Ales premises. Croft sadly fell victim to the coronavirus lockdowns, which made the business unviable despite a brief dalliance with home delivery. However, as proof of the old adage that one person’s misfortune is another’s opportunity, Ben Evans of Basement Beer – along with friend Kit from Lost Horizon coffee roasters – has moved in, having been based in Easton for a while after outgrowing the eponymous premises in the basement of the Robin Hood pub in Kingsdown.

Much of Ben’s summer was spent completely refitting the brewery and updating his 3.5-barrel plant. He has also refurbished the tap room, which now boasts a cool, airy and welcoming feel, by moving the bar; this has allowed Kit to install his coffee roastery, thereby ensuring that caffeine as well as beer fixes can be accommodated. Ben has continued to expand his recipe book by rolling out a continually innovative range of beers from sours to pales to stouts ... and somehow he still finds time to put a shift in at the Robin Hood.

So, to those beers. On my last visit the offerings ranged from refreshing *Strawberry Lemonade* (3.9%) – the soft fruit flavour coming from a judicious use of Bird & Blend strawberry tea – through subtle yet sumptuous chocolate and coconut stout *Snowball* (4.9%) to hazy and fruity big hitting IPA *Galaxy Hoppin’* (6.2%). While these firmly occupy craft keg category, Ben is keen to reintroduce cask beer as soon as market conditions make it viable to do so. In the meantime, you can sample Basement’s excellent wares at the Robin Hood, the Llandoger Trow on King Street, and of course the newly refreshed tap room, which is open from 5 to 10.30 on Fridays and 3 to 10.30 on Saturdays.

Marty Cummins



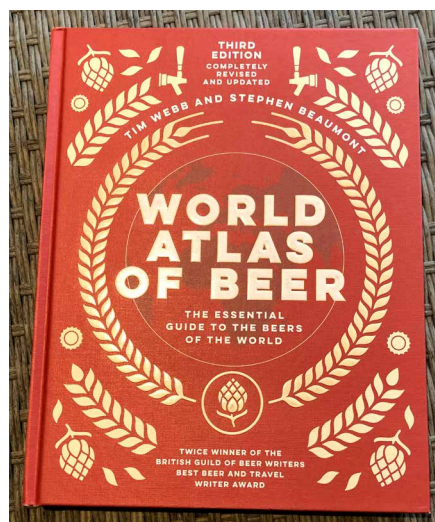
The World Atlas of Beer (third edition)

By Tim Webb and Stephen Beaumont

In their introductions to this book, authors Tim Webb and Stephen Beaumont – writing during the first lockdowns in the UK and Canada – question how many of the world’s breweries and beer outlets will “find the resources and guile necessary to survive” the global pandemic. They also ask which will have more success: the ‘big brand beers’, which were seen to ‘lose their shine’ in preceding years, or small-scale beers which were previously in the ascendancy. Well, who knows? COVID-19 is still with us, and the full impact may not be seen for years. However, as Stephen Beaumont says, “the global thirst for quality beer will never be slaked”, just one reason why this thought-provoking latest edition of the Atlas is relevant and worth gifting to beer-lovers you know (or, even, to yourself).

The authors muse and inform on “the global revival of beers brewed for flavour” in their usual lively and sometimes provocative manner. This edition reads at a fast pace; short articles make it easy to dip in and out, with enough detail to make it interesting to the general reader as well as the devotee. Side panels in each section allow the authors to pose challenging questions about the changing landscapes of beer production and consumption, including the impact of tax and duty regimes, government interventions or indifference, and social behaviour. Much of the content is forward-looking, but the history and contexts of beer and brewing in different countries is also well-covered.

Here is still everything you need to know about hops, yeast, breweries and the brewing process, and the vast range of beer styles brewed around the world. About two thirds of the Atlas’s geographic section is dedicated to the UK and Europe, with good sections on North America, Australasia, Asia and Africa. It’s a great companion for travel planning, with recommendations for places to drink as well as what you might



find to drink there. The accompanying photos and other illustrations (including some nicely-drawn maps) are well-balanced with the text.

I’ve travelled to and drunk beer in many of the places featured (assisted by previous editions) and, with hope for trips to Italy and Poland in 2022, I look forward to doing so again. But even if you’re not planning a beer odyssey any time soon, this latest edition of the World Atlas of Beer is an informative and enjoyable read.

Lesly Plumridge

The World Atlas of Beer – Third edition, completely revised and updated ISBN 978-1-78472-627-0 Available to order (in-store or on-line) from good bookshops such as Waterstones (or from Amazon)

All go at Good Chemistry

There have been plenty of changes that have happened at Good Chemistry Brewing since *Pints West* was last produced in print, but plenty’s been going on down in St Philips even since the last online issue, with the size of the team having doubled since the summer.

Two new brewers have joined Good Chemistry in the last few months, with Bob and Kelly welcoming Arbor’s former head brewer Dan, and Oli who’s moved from Brewhouse & Kitchen via Tiny Rebel. More recently, two new sales team members started in November, making ‘GCHQ’ a hive of activity, with beers being produced in can, cask and keg, including firm favourite **Kokomo Weekend** appearing again live in cans and on keg in pubs last month, and selling out immediately on release!

For cask lovers, the current offering you can find in your favourite pubs are: **Time Lapse**, a 3.8% British bitter; **Lunar Noon**, a 4.1% rich no-nonsense stout; **High Plains**, a 4.6% Amarillo-hopped hazy pale ale; **Extra Special**, a 5.6% award-winning ESB; and **Too Shy**, a 5% limited-edition full-bodied stout infused with toasted coconut.

The brewery taproom opened over the summer after 2020’s forced closure, and proved as popular as ever, with visitors enjoying Good Chemistry’s great beers alongside delicious snacks and meals served by a number of food partners.

With all of the above going on, is it any wonder that Good Chemistry had the amazing news in September that they had won the Bristol Life Awards award for Best Food & Drinks Producer?

It’s not just the brewery that’s seen staff changes, with Good Chemistry’s pub in Redland, The Good Measure, seeing an all-new team led by new manager, Colin. The Monday quiz continues to be popular and well-attended, and food is now available with Mr Noodle serving ramen on Thursdays, and Dead Wingers serving their chicken on Friday, Saturday and Sunday.



Kelly, Oli, Dan and Bob with their Bristol Life Award

November saw the launch of ‘She Drinks Beer’, which is a monthly event open to all, but with a focus on women meeting up to talk about and enjoy beer together in a welcoming environment. The next of these will be on January 11th, with more details available on social media. The team are also pleased to be featured in the 2022 *Good Beer Guide*, and to have had their 2020 Bristol & District CAMRA Runner-Up Pub of the Year title extended to cover 2021 too.

With so much happening at the pub and the brewery, there’s no excuse not to enjoy a couple of Good Chemistry beers with friends and family this winter – cheers to Bob and Kelly and the whole team.

Stephen Edmonds

Modern British Cider review

Modern British Cider by Gabe Cook (published by CAMRA Books) is a look at cider from all angles. Cider as it was, as it is, as it will be. It is composed of Cook's stories, opinions and campaigning vision. He even delves into the vocabulary around cider.

It's a book that covers a lot, and lets the reader choose how deep or shallow they go. Gabe's work moves the argument for artisanal craft cider on. A timely survey, a fascinating update, and a true rallying call to action.

Modern British Cider (MBC) celebrates the recent resurgence of artisanal craft cider, however, also argues that the drink is at a crossroads. Cider faces many challenges holding it back from achieving its full potential. It's resurgence achieved as traditional producers have been joined by a wave of new exciting producers, achieving an exciting celebration of styles, approaches and traditions.

As Cook says: "I hold that now is the most exciting time for cider in the last 400 years, since the 17th-century 'ciderists' were advocating cider as one of the finest drinks made on these shores. There is still a long way to go, however."

Since 2000 there has been a renaissance in artisan cider making all around Britain. The National Association of Cider Makers currently estimates a minimum of 480 active cider makers in the UK. Three quarters of these have started up in the last 10 years.

The large majority of producers of real cider (not from concentrate) are micro scale, smaller than even the smallest breweries, restricted to producing less than 7,000 litres a year by a restrictive duty system.

A small number of industrial producers dominate with 95 per cent of the market, making products where there is less juice than water and other ingredients. One producer commands just about half of all the cider sold in Britain. Cook calculates the total annual production of the micro cider makers equates to one day's production of Strongbow.

CAMRA campaigns to secure the long-term future of real cider and perry by increasing their quality, availability and popularity. This requires encouraging and supporting more producers to aspire to make high-quality and delicious drinks. It also requires removing some of the barriers which prevent further growth by producers of 'not from concentrate' cider and perry.

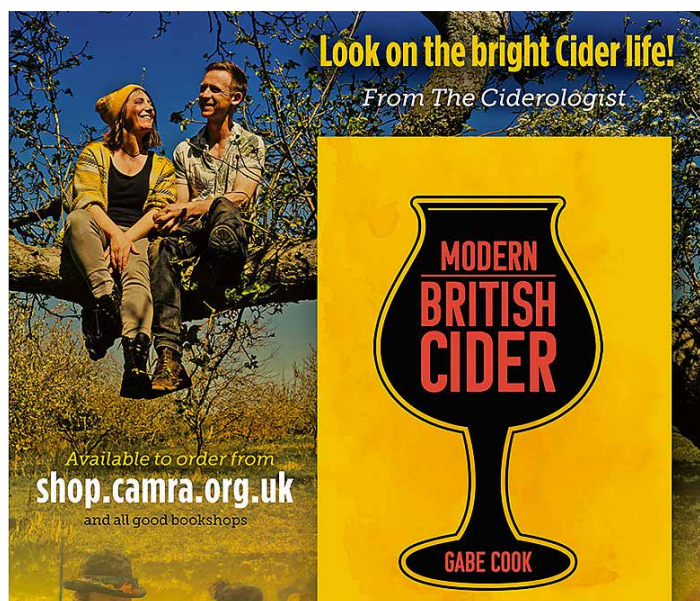
The book identifies three key areas for campaigning progress:

- The introduction of a progressive cider duty system. A sliding scale to allow the innovation and growth that encouraged the craft beer revolution two decades ago. CAMRA welcomed proposals in the October Budget for retention of the 70 hectolitre (12,000 pints) exemption for small cider producers and tapered sliding scale above. This new small producers relief for cider is potentially a game-changer for the growth of 'not from concentrate' producers.
- The current 35 per cent minimum juice content does not uphold the integrity of cider and serves the interests of industrial producers of cider from concentrate. An increase to where cider has more juice than other ingredients would be an important breakthrough. Again CAMRA welcomed the continuing discussions opened by the Alcohol Duty Review published on Budget day to review minimum juice content.
- Greater transparency. For consumers to make fully informed decisions, we need ingredients listing and the end of misleading marketing claims.

Launching this pathway into the future cider needs a set of descriptive terms and style guides to enable the media, drinks trade and consumer to be aware of the full breadth and diversity of cider. For that *Modern British Cider* and CAMRA's 'Learn and Discover' have created a lexicon and guide to the styles of cider and perry. For details visit: camra.org.uk/learn-discover/discover/cider-lexicon

Cider has always had a dedicated following, but most people never drink it, and many recall bad experiences of poor quality scrumpy while on holiday or overindulging at a teenage house party. Part of the challenge then is trying to change the perception of cider.

A positive sign for the future is that many in the younger generations



have developed new approaches to drinking. They are curious consumers. Rachel Hendry, from award-winning beer and drinks blog *The Burum Collective*, has coined the phrase "compound drinking" to capture this emergence of drinkers with a considerably greater knowledge and repertoire of, and openness to, a whole range of drinks across beer, wine and very much cider. For more see: www.burumcollective.com/opinion20/on-compound-drinking

Matthew Curtis in his own new book *Modern British Beer* (also published by CAMRA Books) confidently sets out a definition of modern British beer, but not so Gabe Cook, for modern British cider is still under construction. Curtis' confidence comes from two decades of the craft beer revolution, but while the small brewers relief introduced in 2002 was able to launch a rise in innovative craft brewers, artisanal cider faces a far bigger challenge. It is only now at that point in its history that beer was two decades ago.

Frequently loaded with preconceptions and negative connotations, cider is releasing itself from the shackles of what has come before, is finding its voice and showcasing its ability to be a high-value drink

Creating a positive image for cider and campaigning against the obstacles preventing cider achieving its full potential is one part of Cook's future modern cider – the other parts bear great similarity to Curtis' approach to modern beer.

The future of British cider is focused on ingredients, is invested in sustainability and the environment, is supportive of its local communities, is inclusive and searches for equality, and lastly, of course, is delicious.

Modern British Cider, priced £15.99, is published by CAMRA Books and available from the CAMRA shop: shop1.camra.org.uk/product/modern-british-cider



Somerset cider producer receives CAMRA Golden Award

As part of its anniversary celebrations throughout 2021, CAMRA has been recognising people, groups or businesses that have made a significant contribution to CAMRA's aims. Nominations for the Golden Awards were made by CAMRA members and overseen by its national Awards Committee.

West Croft Cider, a traditional cider-maker based in Highbridge, Somerset, just outside of the Bristol & District CAMRA branch area, was the recipient of one of only 50 such awards.

Commenting on the award, CAMRA's South West regional director, Peter Bridle, said, "West Croft have produced great farmhouse cider for many years and, in its 50th year, CAMRA is delighted to recognise this as a one of its Golden Award winners. West Croft has won the national CAMRA Champion Cider of Britain competition for its *Janet's Jungle Juice* on several occasions, which reflects its quality. It also produces several other excellent ciders. This award to West Croft Cider is for being a multiple national CAMRA award-winner and going above and beyond in delivering cider-making excellence over the years."

Members of Somerset CAMRA together with the South West regional director gave the presentation and handed over the Golden Award certificate at West Croft Cider on 16th November – and sampled a selection of their exceptionally fine ciders of course.



John Harris (left) of West Croft Cider receiving the award certificate from CAMRA's South West regional director Peter Bridle

Janet's Jungle Juice is normally available in Bristol at traditional street-corner pub, the Orchard in Hanover Place (BS1 6XT), along with a range of other ciders (and real ales) and occasionally other ciders from West Croft.



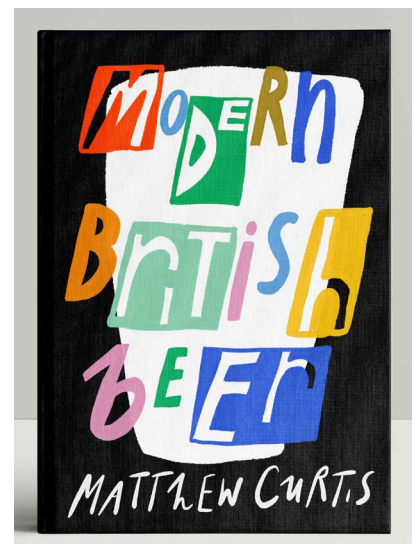
Modern British Beer by Matthew Curtis



Modern British Beer aims to highlight the cultural development of beer in the United Kingdom since the turn of the century, while also attempting to define what "modern" means in today's beer culture.

The first-person narrative is told through the stories of approximately 80 different beers and the brewers who make them, focussing on how their influence has directly affected our choice at the bar.

Modern British Beer, priced £15.99, is published by CAMRA Books and available from the CAMRA shop: shop1.camra.org.uk/product/modern-british-beer



BADRAG

Bristol And District Rare Ales Group

Mild Time, 19-28 November 2021

Mild is one of the most traditional beer styles, one 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. Its strength can vary from 0.5% to 6% or more. It's also my favourite beer style!

Mild Time in November is when BADRAG promotes this particular style by encouraging its brewing and sale.

We were delighted that over 20 licensees and four local breweries supported Mild Time 2021. Many thanks to them! CAMRA members became 'meeters and greeters' at participating pubs. Full details of the background and participating pubs are on:

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

BADRAG Events and Pub News

'Badraggers' will be meeting in January 2022 to set a plan of trails etc for the year.

As we came out of the third national lockdown in mid-2021, we expected pubs and breweries initially to focus on the most popular styles of beer, with the rarer styles perhaps having to wait. However, we were pleased to find several pubs post-lockdown offering BADRAG style beers which we have been able to enjoy in the past few months, both in city centre pubs and further afield.

These are just a few snapshots from the first few months post-lockdown, but many more pubs and breweries kept 'Badraggers' going with a variety of stouts, porters and milds as deliveries and takeaways, and we are seeing an increasing number of licensees choosing to offer darker beers in recent weeks.

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

In the city centre, the **Lime Kiln** has had at least one dark real ale on the bar since April. First served were Totally Brewed Salted Caramel Stout (4.5%) and Franklins Eclipse Dark Mild (4%), Little Ox Dark N' Seedy Stout (5.5%), Chantry Rebel Choc Stout (6.1%) and Wantsum Black Pig Baltic Porter (4.8%).

The **Old Castle Green** in Old Market had Titanic Plum Porter (4.9%) on the bar for several weeks in the immediate post-lockdown period. It proved popular, so hopefully they will do so again soon.

The **Shakespeare Tavern** also regularly featured dark beers, including Beowulf Finn's Hall Porter (4.7%) and Frome Morello Bordello (5.2% porter). The summer months saw the **Seven Stars** offer Mumbles Oystermouth Stout (4.4%) and Backyard Beers 1898 (a 4.9% dark mild), while the **Cornubia** had Peerless Oatmeal Stout (5%), Grain Slate (6%) and Iron Pier Old Ale (4.3%).

The **Bag Of Nails** in Hotwells had Vibrant Forest Black Forest Porter (4.9%).

Further afield, at the **Old Bank** in Keynsham we found S7N Chocolate Stout (4.3%). At the **Brit Bar** in Weston-super-Mare we had Twisted Oak's Ghost Town Milk Stout (5.7%) and their Slippery Slope porter (5.3%). The **Nailsea MicroPub** had Blue Monkey Chocolate Orange Stout (4.9%), Fine Tuned Twist & Stout (4.5%) and Bristol Beer Factory Milk Stout (4.5%), amongst a number of others.

On Gloucester Road, the **Draper Arms** is keeping up a supply of dark beer and has had Dark Forest (5.2%) from Forest Brewery, Gloucestershire, and Little Breakfast Stout (5.2%) from Tiley's – also Three Engineers' Mosquito Porter (5.1%), Blue Monkey Guerrilla Stout (4.9%) and Totty Pot Porter (4.5%) from Cheddar Ales.

Laurie Gibney

Cask is back at Left Handed Giant

Following the relaxation of COVID restrictions earlier in 2021, Left Handed Giant (LHG) have resumed production of cask beer to complement their extensive range of keg beers. Cask has always been in their DNA and it is pleasing to see it return to their portfolio, with two lines now pouring at their brewpub in Finzels Reach. The initial offering **Summer Bitter** (4.5%) has been followed by **Dark Mild** (4%), **Bitter** (4.5%) and **Export Porter** (6%), the latter being a collaboration with Tiley's brewery housed in a stable block behind the iconic Salutation Inn at Ham in Gloucestershire. Look out for **Red 5** in December, rebrewed after a hiatus of several years, and **Pale Ale** in the New Year. All their cask beers are unfiltered and vegan-friendly.

The recent COP26 climate summit has focussed attention on sustainability and the brewing industry, not natural bedfellows, and LHG are playing their part in contributing towards a greener future. During the summit itself, they hosted the inaugural meeting of the Brewers Climate Forum launched by Wiper & True – a vehicle for dialogue in the brewing community, initially in Bristol, on common issues and potential solutions. Subsequently they have completed installation of an array of solar panels on the roof of their St Philips

brewery thanks to support via a Green Business Grant from the West of England Combined Authority, which helps small and medium enterprises make energy-saving improvements to their buildings and business operations. The system they have installed is projected to provide an annual output of 32,000 kWh and save 8,000 kg of CO₂ each year.

Keep an eye on the LHG website and their social media for the latest news on their brews and sustainability initiatives.

Dave Graham



A sustainable new Wiper & True Brewery

After an extensive search around Bristol for additional premises, Wiper & True (W&T) have secured a site in Old Market with historic roots for their new brewery and taproom. The 28,000-square-foot industrial unit on City Business Park will provide them with over five times as much space as their site in St Werburghs, allowing them to double their current brewing capacity with installation of a custom-made, state-of-the-art, 4,000-litre brewkit built to their exact specification by German experts Bier-Know How. It will also provide space for a new top-of-the-range Leibinger canning line able to fill 5,000 cans an hour, a cold store, a sizable warehouse, and a purpose-built taproom. The site is located adjacent to the legendary Trinity Centre and a five-minute walk from Left Handed Giant and Newtown Park in St Philips. After signing for the unit, they discovered that it is just across the road from the site of the award-winning 19th-century Garton brewery led by Charles Garton.

Sustainability is already a big part of the W&T mission in St Werburghs with, for example, their can labels being printed on cornstarch rather than plastic, and the use of recyclable paper tape instead of plastic to seal the sustainably sourced cardboard boxes their cans are packaged into. During the recent COP26 climate change summit they launched the Brewers Climate Forum, initially Bristol-based with the inaugural meeting hosted by Left Handed Giant, to discuss with other breweries the main challenges they face and their potential solutions. The new site in Old Market now provides them with an opportunity to incorporate sustainability from the get-go and realise their goal of reaching net-zero CO₂ emissions by 2030. They are working with independent sustainability experts to develop a holistic action plan that considers all aspects of their environmental impact. Currently, they are exploring heat and water recovery systems, CO₂ capture and re-use loops, improving brewing efficiency to reduce energy requirements, and running parts of the brewkit on methane generated by brewing waste. The new unit comes with a lot of roof space and their aim is to cover this as much as possible with solar panels.



Opening of the new brewery and taproom in Old Market is planned for mid-2022 but keep an eye on the W&T website and their social media for the latest news as their ambitious plans come to fruition. Despite the much larger capacity the new site will provide for indoor and outside seating, there are exciting plans for development of the current York Street site in St Werburghs which will be retained to provide an additional space to enjoy W&T beers.

Work on plans for the new site has not deflected W&T from continued production of balanced and refined beers, both their core range and seasonal specials. At this time of year, it is pleasing to report that barrel-aged beers are back: **Plum Pudding Porter** (7.6%), their Christmas classic aged in cognac barrels; and **Hard Shake** (9.5%), their imperial milk stout aged in bourbon barrels. Rich and indulgent with complex, layered flavours, these beers make the perfect accompaniment to this colder weather.

Dave Graham

Arbor Ales: new beers and collaborations

As restrictions have been progressively eased during the past few months, a resurgence has taken place in demand for Arbor's cask and keg beer both locally and further afield, with more beer going to regional wholesalers, and exports to France and Italy.

Blue Sky Drinking (4.4% ABV), arguably the most traditional in style of Arbor's range, has been brewed for the first time in almost a year. **Talus in Wonderland** (4.8%), a US pale ale using a recently developed hop from Washington State, is available in keg and can, coming soon in cask. Other recent beers are **Galazacca** (6.2%), a New England IPA featuring Galaxy and Azacca hops, only available in cans or keg, and **All The Simcoe Ladies**, a 7.2% IPA. Two new beers are available in Marks & Spencer: 6% **Salted Caramel Billionaire Stout** and 5.5% **Raspberry Royale** pale ale.

I'm Bryan, a 10% imperial stout with Demerara sugar is a collaboration with Weird Beard Brew Company. Their founder Bryan Spooner and Arbor's Bryan Moorehead decided to get together and brew a "big boring black beer". Another collaboration – with Wiper & True – produced **Dreamwork** (7.2%), a Belgian-style sour blend matured in Calvados barrels. As a limited quantity brew, it is on sale in Wiper & True bottles. Arbor also collaborated recently with two Manchester breweries: first with Squawk Brewing for a 6% New England IPA featuring Simcoe, Amarillo and Mosaic hops; then, with Pomona Island for a 3.3% table beer with Sabroe hops.

At the brewery, a new roof and cladding on the warehouse includes 120 solar panels, intended to produce 15% of its annual power use. The brewery tap remains closed until further notice, but takeaway can sales should be available on site on Saturdays in December. Bryan Moorehead, who was responsible for the canning line, is now taking on more brewing and deliveryman Phill Randall is now full time. Charlie from the packaging team, has left for pastures new in London but founder Jon Comer's brother Paul has now joined the workforce.

Henry Davies

Zerodegrees are brewing up a storm

Although the core range of beers is somewhat reduced at Zerodegrees in central Bristol, specials are flying into the tanks, with a new policy of more specials more often. As soon as one special is nearing its end, a completely different one will already be in the brew process. Typical of brewer Simon's diversity, previous beers range from a strong West Coast IPA to an American Light Lager, via a Belgian style Saison and a Black Lager.

Business is good at Zerodegrees in all four brewpubs (the others being in London, Reading and Cardiff), and perhaps surprisingly Bristol is doing better than it was two years ago over the same period. Simon is also brewing at Reading, where an assistant brewer will be appointed in the near future. Another change for Zerodegrees brewpubs is that all malts will be sourced from the UK, to ensure consistency of supply and also as a cost-cutting measure. However, hops will be sourced from abroad, as well as from the UK, as there are no supply issues at the present time.

The core range for all brewpubs is now: *The Bohemian*, the ever-popular best-selling pilsner, *Downtown* pale ale and *Our Mango* fruit ale. The latest specials are a 6% IPA, a 6% California Common (a type of effervescent 'steam beer' brewed with lager yeast but fermented at ale fermentation temperatures, with a toasted/caramel malt flavour), and a 3.9% Best Bitter.

It's good to see that Zerodegrees have weathered the Covid storm, and are still brewing specials that are not the norm, interesting and full of flavour. Long may Simon, and Zerodegrees, continue this process.

Roy Sanders

A Round with Robin

Oh how I missed printed copies of *Pints West* and drinking draught beer during the lockdowns! I also missed skittles and singing in the church choir but that's for another magazine.

On 20th March 2020 I was with friends in the **Knights Templar** in Bristol; we were there as a few pubs had closed early and at 9pm the manager told us we had to go as no more drinking in pubs for the foreseeable future! However, as soon as our government had allowed up to five people to meet outside, the same group of drinkers who would normally meet at the **Seven Stars** or the **Cornubia** started to meet by Bathurst Basin, near the **Ostrich** pub (which of course was closed). We took our cans and bottles of beer and sometimes exchanged so as to have a varied range of beers. My favourite canned beer of the lockdown was Vocation Life & Death (6.5%) and my favourite bottled beer was Bristol Beer Factory Southville Hop (also 6.5%), both being available at four for £6 at Asda (Weston-super-Mare).

When pubs started to reopen, table service outside, we met up on the first available Friday starting at the **Seven Stars**, then the **Bridge Inn** and finally the **Barley Mow**; despite the rain we were glad to be able to drink draught beer again, and at the Barley Mow we were interviewed and filmed by student reporters (allegedly from the Bristol Beer Factory). Also, from that date we visited the **Ostrich** (once), the Lime Kiln, the Bristol Beer Factory tap and Tobacco Factory on an irregular basis.

In July 2020 when pubs were beginning to serve customers inside, though still only table service, I visited the **Crossways** at West Huntspill, once again Somerset's CAMRA pub of the year. Good choice of beers there with those from 3D Beer and Howling Hops being my choice.

Pubs in Weston-super-Mare reopened and most, especially the **Brit Bar**, **Criterion** and **Captain's Cabin**, made extra efforts to get a good range of draught beers.

In the first week of August 2020 I had a pint of Salcombe Birthday Boy bitter at the **Commercial Rooms** in Bristol to celebrate their 25th birthday, and we all hoped things would get back to normal by Christmas.

However, later came the second lockdown and the tier system. Despite Weston-super-Mare having very few cases of Covid-19 we were lumped in the same tier as Bristol. This was annoying as my brother

and I normally meet up in Taunton (at the Bank pub) for a pre-Christmas chat and exchange presents. This could not go ahead as I was in a higher tier than him! To make up for that disappointment I met up with Keith Shapland of Bristol Pubs Group for a chat in Bedminster Asda where we bought cans and bottles and drank them in Dame Emily Park where others were also meeting for alcoholic refreshments in the December sunshine.

Forward to 2021, when pubs were at last able to reopen, only to find that in Weston-super-Mare we had lost the **Cat and Badger** micropub, which had only just been recommended for the *Good Beer Guide* (GBG), as the property had been sold; that Wetherspoon's **Dragon Inn** which had been going for many years and was occasionally in the GBG had closed; and the **Bristol Hotel**, which had at times sold three draught beers, had also closed. The **Black Cat** micropub closed for a long time (to September) for reorganisational repairs, but has now reopened. However, the **Stage Door**, a small cafe adjacent to the Playhouse, started to sell Epic beers at £3 a pint!

The **Cornubia** in Bristol, also closed for reorganisation and redecorating, reopened in August 2021 with exceptional beers from Blue Bee (Sheffield), Redemption (London) and Franklins (Sussex).

In mid August I was invited to stay with a friend from school days and his wife in Norfolk, conditional on attending with them the East Folk Festival held at Glemham Hall near Snape in Suffolk. It was most enjoyable and from a beer point of view the organisers had one beer marquee with a 16-barrel beer festival with only Suffolk ales, many of which I'd not tried before. At £4 a pint this was a reasonable price for beers at any festival. As I was in Norfolk I took the opportunity of visiting seven Norwich pubs in one afternoon which gave me a good flavour of Norfolk ales. Regrettably many of the Norwich pubs were closed.

In September skittles and singing resumed so life was returning to normal, especially at the **Brit Bar** in Weston-super-Mare where many Bristol Beer Factory beers are available, at the **Regency** where St Austell's Proper Job and Bath Ales Prophecy are now regular beers, and at the **Bear Hotel** where you can often find a good selection of Otter ales at £3.20 (CAMRA discount). Also some Weston-super-Mare pubs now feature Pinkers beers, which are brewed in the town.

Robin E Wild

Epic Beers (Pitchfork Ales and 3D Beer)

Epic Beers are happy to report a recent sharp upturn in business, although they point out that they have a lot of catching up to do after the last 20 traumatic months. They are looking to capitalise on strong demand by producing no less than six new or returning beers for Christmas and the New Year.

They are, under the 'Pitchfork Ales' branding: **North Pole Nectar**, a returning 4.1% golden session beer; **Yulestarn**, a brand new traditional ruby ale; and **Santa Fé**, the regular and always popular Christmas, back at a mere 7.4% – buy it on sight as it always flies out.

Under the '3D Beer' branding they are: **Unholy Night**, a massive 7.5% warming IPA; and **Mashmakers**, which consists of two variants of their popular chocolate beers, one in chocolate mint and the other chocolate orange, both of which are 5% ABV and sound great.

Epic's innovative and popular 'Beer Drive Thru', introduced during lockdown, continues to do strong business even now that pubs are back. They have increased stillage and racking to make things even better. You can collect cask, keg or cans without leaving your car when

pre-booked at allotted times. Local deliveries have been extended to include all of Bristol each Friday – orders of £30 plus get free delivery. Overnight national deliveries including cask ale in innovative packaging that allows small quantities of multiple beers continue too. See BeerDriveThru.com for details.

Their **Fork 'n' Ale** pub in Weston-super-Mare continues to showcase Epic's beers alongside a fantastic food offering and live entertainment on occasions.

Like all businesses, Epic have experienced steep rises in multiple costs recently. They regret to advise that this will unavoidably lead to significant price rises in the near future, but are determined to limit this as much as possible.

I hope you agree that Epic have been one of the most dynamic and innovative brewers during the appalling last two years for the hospitality trade and deserve our praise and ongoing support.

Vince Murray



Brewers Droop expands

The Brewer's Droop / Beercosm home-brewing supplies and beer bottle shop on the Gloucester Road in Bishopston has moved into a larger shop (at number 123) just a few meters up and on the opposite side of the road, next to the Co-op.

I spoke with Lee about his new shop. Lee has been a home-brewer for 15 years, and a certified beer judge for five years. He pointed out that the shop started off in the market in town; it has now been a fixture on the Gloucester Road for 37 years! I understand that the home brewing supplies shop was originally just called Brewer's Droop; Beercosm is the bottle shop part which came along later and shared part of the shop. The two businesses are now more or less merged.

The shop has a wide range of brewing supplies, and lots of bottled and canned beers, and specialist meads are available. Coming very soon (hopefully in December), some hand pumps will be serving cask ale for drinking in the shop. Sometime in 2022 Lee will open up the small rear beer garden too, and will use the upstairs room as a brewing workshop, for nano-batch brewing bespoke beer and mead; people will also be able to use the kit to make their own custom recipes.



The shop has a new website (beercosm.co) which is currently a work in progress, but you will soon be able to use this to sign up to a mailing list for any future updates.

Conor O'Neill

Pubs in Lockdown

The Good the Bad and the Downright Wrong?

This is intended to represent my personal take on how our local pubs and brewers responded to the enormous challenges thrown up in 2020-21 by the pandemic. It is not for me to challenge business decisions taken under unprecedented pressure, so I do not intend to name any pubs or brewers that I am critical of. It is intended as a snapshot of my experiences as a potential customer when pubs were actually allowed to be open. I cannot offer an exhaustive list in each category but will give some examples of each.

The Good

I felt that it was fantastic how some pubs and brewers sought to maximise service and sales at all times in a constantly changing and utterly unpredictable situation. From doing take-out beers through arranging home deliveries to adjusting to table service, and even outdoor-only service for a while – the response in some cases was magnificent. Obviously those with severely limited space or lacking outside areas were completely hamstrung at times, but many sought to maximise every opportunity to keep beer flowing and achieve whatever cashflow was possible.

Some examples included (apologies to those not mentioned here) from personal experience:

The Lyons Den micropub in Kingswood which was an early pioneer of cask, keg and canned beer to collect from the door. They also adapted to table service when allowed but could do nothing about outdoor drinking.

Epic Beers in West Hewish near Weston-super-Mare quickly introduced a home-delivery service, including of cask beers (a real rarity) which later evolved into the now established 'Beer Drive Thru' and a national delivery service. They also came up with innovative packaging that allows you to buy two pints each of multiple beers, so you could have your own festival at home. They even arranged a hugely enjoyable 'Virtual Beer Festival' where you got to drink their beers whilst interacting live with them and watching live music arranged by them.

Arbor Ales were quick to expand and improve home deliveries, especially to local areas. Felt like a life saver in the first lockdown! Several other Bristol breweries did likewise.

The Bird In Hand Saltford offered high-quality food to take away and cask beer to wash it down. It did the same when outdoor service was allowed, even introducing new covered areas.

Others that I heard good things about included the Portcullis in Clifton, the Gryphon, Snuffy Jacks, Chums and the Bag Of Nails.

The Bad

As I said at the start, it was totally right that all businesses decided their own survival strategy. However some did seem to stay closed longer than felt necessary to me. I am talking mainly about those

owned by the larger companies, where 'bean counters' probably decided that the furlough money was more attractive than opening.

The other bad outcome for me was the inevitable reduction in beer ranges as I love trying lots of different ones. Of course this had to happen but sadly many places took the guest ales or those from smaller brewers off, leaving the predictable larger brands on. This took away most of the attraction for the likes of me.

Whilst totally understanding the need to reduce ranges, especially of more perishable cask beers, was it really necessary for several pubs to drop from four or five cask to none at all? One highly popular waterside pub did this despite seeming busy when open. In the most extreme example that I encountered a Clifton area pub actually removed all four hand pumps permanently, leaving a range of keg products at around £6 per pint. I've not returned there since.

The Downright Wrong?

I have pretty much stopped going to several places that I often frequented before the pandemic. There is one main reason for this – I deeply resent being told that the only way I can order a beer is to download a phone app, order on my phone and, especially, pay via my phone. I reluctantly accept that paying via contactless rather than cash is very beneficial especially to the business and its staff. But in several places even that was or still is not allowed. My objections are as follows. I do not wish to link my bank account to my phone. I don't enjoy squinting at a small screen for which I need reading glasses – many my age do. Many folk don't have a smart phone or if they do they struggle to use it in this way. Some don't have a mobile at all – particularly true of the older amongst us. This policy totally excludes them from such pubs.

It is my view that this type of policy is completely ageist and elitist and it alienates those unable or unwilling to comply. I cannot see how turning away our trade is good for the business either. As an example, I tried to visit a well known central 'craft beer bar' in late 2020. It was a place that I used often and had written complimentary articles about. There were four bored-looking staff outside and few customers. I said, "I only have 20 minutes before my bus – can I just order a quick beer, pay by card and use the loo?" I got a straight "no" and left. I've not been back since. A friend tried to have a beer there during table-only service and was refused as they didn't want solo drinkers using tables. Simply not acceptable in my view. A separate local brewery tap is still imposing these unnecessary rules.

I am perfectly capable of ordering and paying via phone but just don't want to. Others cannot comply. Let's oppose this discriminatory and ageist nonsense and demand fair access for all.

The best of luck to all pubs and brewers and let's hope for no more lockdowns.

Vince Murray

News from Bath & Borders

Tucker's Grave: Bath & Borders Cider Pub of the Year 2020

In the dimly remembered days before the first lockdown last year, we agreed to make Tucker's Grave our branch's Cider Pub of the Year. Finally, sixteen months later and on one of our first social events since the current easing of lockdown, we were able to present the award to landlady Jo Watts. Much has changed at the pub in the intervening period, including the construction of an entire new separate bar to the rear of the original building. The new bar could not be more different from the three unmodernised snug-like small rooms and bay-window serving area for which Tucker's Grave is so well-known, and which qualifies it for listing in CAMRA's National Inventory of Historic Pub Interiors. The new bar has a modern, light, airy, almost sort of social-club-like feel. It was here, on the evening of Wednesday 28 July, that branch chairman James Honey made the presentation to landlady Jo.

The pub is a well-known cider destination. Among its range of around ten ciders are traditional Somerset brands such as Rich's Farmhouse and Weston's Old Rosie alongside more modern, exotic varieties. Tucker's Grave seems to be doing well. The beer garden has been further opened up, whilst the on-site camping side of the business seems to be going from strength to strength. So, congratulations to Jo and her staff for a belated, but well-deserved accolade.



James Honey and Jo Watts (photo by Hugh Steele)

Kingsmead Street Bottle, a new craft beer micropub in Bath

A new micropub opened in the summer in Kingsmead Square in Bath. It's a sister business to the Palmer Street Bottle Shop in Frome. During an early visit a local member found nine craft beers on tap, which included three from Bristol brewers such as Left Handed Giant and Lost & Grounded, and other beers from all over. The range constantly changes and has included beers from local brewers such as Twisted and Kettlesmith. The new venue has been doing well since opening, especially as they have outside, as well as inside seating. Within it is light and airy with big windows; a good place to watch life going by in Kingsmead Square. Although closed Monday and Tuesday, the rest of the week the opening times are from between 11 and noon to between 10 and midnight.

A night club to become a pub?

A variation in an existing planning permission is being sought to turn a long-closed night club, the Nest, at 7 Bladud Buildings on the Paragon, to the northeast of the city centre, into a pub. The pub company behind this is the City Pub Group, who also own and manage the Bath Brew House. The Grade-II listed building shut its doors as a night club in 2019. There is a 12-month renewal limit on the use of the garden which, so long as it remains in force, makes it impractical to make the change to a pub within the existing planning consent viable. The condition does allow the external area to be used, but permission to do so has to be renewed each year. The variation seeks to make this permission unnecessary.

And another two possible new pubs in central Bath

Two licensing applications have been made for the ground floor of the former Empire Hotel in central Bath. One is by current operators the Restaurant Group, who are proposing to re-licence and "re-energise" the existing Garfunkels restaurant, whilst the other is by pub chain Brunning & Price to open a licensed bar. Both have been granted, despite the objections of the residents of the age-restricted flats on the floors above. Brunning & Price is proposing to open 8am until 11:30pm on Sundays to Wednesdays and from 8:30am to 12:30am Thursdays to Saturdays. Meanwhile Sam Smith's continues to pursue its aim of converting the old King Edward's school building on Broad Street into a pub.

Planning applications to close two pubs in west Bath and another pub closed

We were concerned, but not surprised, to learn of a planning application to Bath & North East Somerset Council to convert the long-closed and boarded-up **Weston** at Newbridge, on the western outskirts of Bath, into eight apartments (application ref. 21/03690/FUL). More recently there has been another application to convert the **King's Head**, Weston, into a bakery, café and restaurant (application ref. 21/05001/LBA). The **King William IV** at Combe Down has been closed for several months.

Prince of Wales, Peasedown St John

A planning application has been made to convert the closed Prince of Wales on Dunkerton Hill into three private dwellings (applications ref. 21/04882/FUL).

Crown Inn at Clapton under threat of permanent closure

A planning application has been made to Mendip District Council to convert this village pub to the southeast of Midsomer Norton into three private dwellings with the erection of two further homes in the grounds. The application (ref. 2021/1138/FUL) was received on 19 May and the period for objections ended on 22 June. An earlier application made in March 2018 to demolish the pub buildings and the building of six houses on the site was withdrawn in October 2019. A factor here was that the building was believed to be a Non-Designated Heritage Asset. In the light of this the new application aims to convert rather than demolish the building. The local authority also asked for a marketing strategy and report to be carried out to demonstrate that the Crown was no longer commercially viable as a public house. The marketing exercise was carried out with a quoting freehold price set at £595,000 in the summer of last year, at a time when the pub industry was in its most fragile state for years. This pub is clearly worth saving. The Crown is not only the only pub in the village, but in the whole of the surrounding rural area, with the next nearest pubs being in Midsomer Norton itself. It is not entirely clear what has happened since the application was made in the summer. There appeared to be no decision on it by mid-November, yet the applicant has now appealed to the planning inspectorate, possibly because no decision was made within the expected timescale.

Panborough Inn and Mermaid Inn, Wells

Remarkably a planning application to convert the Panborough Inn on the Somerset Levels west of Wells into a private house, which had been granted by Sedgemoor District Council, despite around 50 objections from members of the public and the local parish council, has been quashed by the courts. The Panborough Inn was an attractive, food-orientated, and well-used pub, however, it closed in 2014 and

was bought by the present owners in 2016. An earlier application for change of use to a private dwelling was made in August 2019 but later withdrawn due to concerns by the planning authority about the lack of marketing that had taken place to sell the premises as a going concern. The pub was re-marketed in late 2019 with a guide price of £485,000 but only attracted a small number of viewings.

Heavily involved in the action to challenge the planning permission was the current owner of the Mermaid in Wells, which itself is currently undergoing an extensive refurbishment and which, after years of closure, is to be reopened as a pub with letting rooms in the upstairs accommodation and former skittle alley. Alongside a business partner he has also recently bought and refurbished the Queen's at Chew Magna, which, having been closed for the previous 18 months, reopened on 22 June and has been trading successfully since then, despite Covid restrictions. He believes passionately in the social and community importance of pubs, and that pub owners should behave as custodians for future generations. He has successfully taken councils to court by Judicial Review in respect of two other pubs, the Yew Tree at Chew Stoke and the Windmill Inn in south Bristol.

Reading all the objections against the proposed conversion of the Panborough Inn that had been posted on to the council's planning portal, he saw the strength of feeling in favour of saving the pub. The Judicial Review was brought under several grounds, all of which the judge agreed with, and one of which was that the applicant did not adequately canvass the community on their views about the pub and its potential future use as required by Policy D35 of the Sedgemoor District Council Local Plan.

New owners at the Sheppey Inn at Lower Godney

Mark Hey and his partner Liz Chamberlain, who have owned the Sheppey Inn since 2010, have sold the pub to local freelance photographer Ben Costigan. This large and unique pub is situated in a remote spot on the Somerset Levels around half-way between Panborough and Glastonbury. Formally a 17th-century cider house on the banks of the river Sheppey, the pub was in a dilapidated state when Mark and Liz bought the property. Since then, they have renovated and extended the building into a fascinating, multi-roomed, environmentally friendly pub, which caters for a wide range of customers, showcases local producers and hosts music nights with artists from near and far. New owner Ben and partner Tamsin have pledged to keep the Sheppey the same pub that its regular customers have come to know and love.

King's Head in Wells reopens after years of closure

We've just learned that the King's Head, one of the oldest and most historic pubs in Wells, which had been closed for at least four years, reopened in late November. This follows a major refurbishment of around £560,000 by Star Pubs & Bars. Features include two back-to-back bars with a mid-section that can be used for live music, a big screen for major sporting events, a raised gallery furnished with tables and chairs, a sports area upstairs, and a courtyard with pergola and hanging lights. In addition, a new kitchen has been fitted out.

Major revamp of the Duke of Cumberland at Holcombe

A major refurbishment of the Duke of Cumberland on the Edford Hill road south of the village of Holcombe, around mid-way between Radstock and Shepton Mallet, was completed this summer. Toby Brett, who has owned the pub for the last ten years, has remodelled the large country pub into a combination of pub, farm shop and café to reflect the more modern needs of customers. The work was completed in around July and the pub appears to be doing good business on all fronts.

Seven Stars at Timsbury to be refurbished

This Punch Taverns-owned village pub is to close for refurbishment in the run up to Christmas. The pub had been under temporary management, but that contract ended recently.

Planning application for the Regional Inventory-listed Crown in Frome

A planning application has been made to Mendip District Council to internally refurbish the ground floor, install rooflights in a single-storey rear extension and to re-instate the first floor as bed and breakfast accommodation and a function room. The Crown is included in CAMRA's Regional Inventory of Historic Pub Interiors. We feared that these changes might threaten its Regional Inventory status, and our pub preservation officer has been in touch with locals after hearing that some of the 1960s décor has gone. On the other hand, an inglenook has been uncovered, and two extra rooms look as they are likely to be opened within the pub.

Concerns about the Horse & Groom, East Woodlands

The Horse & Groom is an attractive, idyllically situated and once very popular pub to the southwest of Frome, a mile or so off the Frome bypass. There are concerns about the future of this 17th-century free house. Currently closed, the pub sign has been taken down and the condition of the building, seen from the outside, seems to be deteriorating. East Woodlands is a small village, and, in the past, the pub has relied heavily on clientele from nearby Frome. Use of the pub, however, declined in the period before the first lockdown. The pub is owned by the Longleat Estate. Our pubs officer is trying to get in contact with Longleat Property Office to find out its plans for the future of the pub.

Castle in Bradford-on-Avon reopens

It's good to see that the Castle at the top of Masons Lane in Bradford-on-Avon has reopened. It had closed during the first lockdown and did not reopen during the easing of lockdown in the summer of last year. Recently it has reopened under new management, but with many of the original staff and with up to four cask beers on handpump. Internally the layout of the pub is the same as it was before, but it has been smartened up and given a polish. The garden is magnificent.

In and around Trowbridge

Steeple Ashton is an attractive, architecturally historic village around three or four miles to the east of Trowbridge which has recently been without its one and only pub, the **Longs Arms**. But the good news is that it should reopen and "bring you a new experience" in January 2022.

To the northeast of the town is the **Old Bear** at Staverton, a very successful former Wadworth pub, locally well-known for its food. We have recently learned that the freehold for this pub is up for sale. Bath-based firm James A Baker is the selling agent. The Old Bear has always been popular with villagers and townies alike. It's in a good location and should have a financially lucrative future as a pub.

In mid-July scaffolding started going up outside the long-closed **Crown Hotel** on Timbrell Street in Trowbridge. This large pub, just to the east of the town centre, closed many years ago. Sadly, it will not reopen as a pub. It gained planning permission to be converted into several private apartments a couple of years ago.

Continued on next page

In and around Westbury

Two hotels in Westbury, both of which have been closed for some time, look set to close permanently as the result of planning applications. An application to convert the long-closed historic **Lopes Arms** in the Market Place has been agreed with conditions, whilst a more recent application seeks change of use of the vacant **Chalford House Hotel**, formerly known as the **Cedars Hotel**, on the A350 on the southern edge of the town to part-day and part-residential education use. Meanwhile the **Royal Oak** in Hawkeridge, a small village slightly to the north of Westbury, which had seemed to be doing well but then suddenly closed in the summer, has thankfully reopened. Another reopening is that of what used to be the **Trojan Horse Bar** (and before that Charlie's) in the Market Place in Westbury. This venue has been acquired and given a refurbishment by Matthew Dean, the proprietor and landlord of the nearby **Angel** on the junction of Edward Street and Church Street, who also took on the **Rising Sun** in Bradford-on-Avon in the summer of 2020. He hopes to have reopened the Trojan under its new name of the **Market Tavern** around the end of November as essentially a craft beer house, which would make it the first such venue in the town.

At the currently closed **Prince of Wales**, Dilton Marsh, internal refurbishment work is underway. The whole pub has been virtually stripped bare. We gather that it is the intention of the new owners, the nearby Fairfield Farm College, to reopen the Prince, which has been closed since May of last year, as a pub. It was registered as an Asset of Community Value in early 2019. Unfortunately, this did not protect the pub's car park, where a new detached house, which gained planning permission only on appeal, is nearing completion. There's still just under half the old car park left for use by the pub, but it was not a particularly large car park in the first place.

Three Horseshoes at Chapmanslade to expand

Planning permission is being sought to adapt the Three Horseshoes, a popular food-orientated pub near Frome, in such a way to increase its appeal and attract more business. This is very much along similar lines as the Duke of Cumberland at Holcombe (see above), which is another of Toby Brett's pubs. The application is for a single-storey side extension to create a lobby leading off into a farm-shop area, and for rear two-level decking enclosing a single-storey pergola with bi-fold doors and a retractable roof. The application also includes internal alterations for theatre dining and a kitchen line and the creation of a cellar-store area.

George & Dragon, Erlestoke, reopened

Slightly outside the Bath & Borders branch area, this former Wadworth pub had been recently acquired by the Chaffinch Pub Company. Erlestoke is on A3098, which weaves its way out of Westbury under the escarpment of Salisbury Plain in a roughly north-easterly direction, with the George & Dragon the only pub in the village. It has reopened following an extensive refurbishment, following a period of around six to eight years of closure. The new owners and landlords are adopting a policy of stocking only local beers, though the pub will be mainly food orientated, with the aim of creating a "London style" experience.

Steve Hunt

Kettlesmith Brewing opens new micropub

Kettlesmith Brewing, based in Bradford-on-Avon, goes from strength to strength. As well as having a tap in the brewhouse, and a small craft beer outlet in the Free Range cafe in Trowbridge Town Hall, they have now opened their own micropub in Corsham, a few miles north of the brewery.

As with many plans over the last year or so, it has taken rather longer to come to fruition than was originally expected, first due to the Covid restrictions, and then the planners at Wiltshire County Council being overwhelmed by applications after they were lifted.

But on Thursday the 18th of November they opened **Kettlesmith's**, a delightful small pub, in what was, until recently, a bric-a-brac shop, just opposite the Methuen Arms, at the southern end of the High Street.

At present they are selling seven beers, four of their own live beers on key keg, plus three guests and a cider. Anthony, the owner and chief brewer, told me that they intend to sell their cask ales, served on



gravity, at some point, but space restrictions at the moment make this a bit difficult.

The pub has four or five small tables on the ground floor next to the window, opposite the bar, and upstairs, on the first floor, there is plenty more seating in two rooms plus a small alcove, all overlooking the rather handsome Pickwick Road. After a few pints, just be careful coming back down the old, original, stairs, as they are quite steep and winding. Note that the single loo (in true micropub style!) is right up on the second floor.

After losing some great pubs over the last decade or so, the arrival of Kettlesmith's is a great addition to the beer-drinking scene in Corsham and is a good sign that, beer-wise, things are getting back to normal.

Denis Rahilly



From our foreign correspondent

Since our last edition our regular travel columnist Tim Webb has been grounded, though he has managed to up sticks and relocate from Bristol to Devon, an experience he equates to moving abroad, to a land where the beer is only just beginning...

The COVID time was weird for me. It's a long story that can keep for another day but I ended up having to decide between buying a two-bedroom apartment with not so much as a window box, in one of Clifton's many Georgian townhouses, or for the same price, a large Georgian farmhouse with five acres of land and a hilltop view towards Dartmoor that has drawn spontaneous approval from most visitors. So of course, I moved, didn't I?

My rural retreat is five minutes from the M5 surrounded by forest and field. Seven minutes away is Tiverton Parkway, with direct trains to Aberdeen and elsewhere, including a dozen a day that reach Temple Meads in 40 minutes – as long as the morning commute from Clifton.

The area known as the Devon Gateway is home to Otter Ales, clotted cream and bountiful wholesomeness. No more city fumes for me. I am back in the lands where diesel impacts the environment less than petrol and buses are but a distant memory.

When I moved to Bristol in 2015 the plan had been to stay for six to twelve months. By the time the truly dreadful removals firm had hoicked the last of my possessions across the Suspension Bridge, my brief stay was close to completing its sixth year. Bristol's like that.

Scouting the scene

I have moved about a dozen times over the years and know that when I do, one of the first tasks is to find a decent local pub, a beer shop or two, and work out which locally made beers will impress visitors the most.

Serious research into the first of these was impeded by lockdown, though I did a little scouting. Down in the village, the smaller, foodier George was up for sale as a house, while the paintwork on the larger boozier Ostler suggested it could be teetering. Beyond it, and cut off from the rest of the world by Devon's road system, the Ashill Inn looked promising but was changing hands.

In the other direction, along the A38, the sign outside the all-singing-and-dancing Waterloo Cross roadhouse, described it as a Marstons Inn Zzzzzzzz. Their word, not mine. Burlescombe's Lamb Inn and Ayshford Arms had each closed years ago, without telling the OS map people, and the enticingly named 17th-Century Hotel & Events Venue (formerly the Poacher's Pocket) looked set soon to join them. Crossing the tracks to the cyclable village of Sampford Peverell showed one of its two pubs for sale as a residential home.

Not a great start but were we downhearted? Well, pretty much so, yes. Things could surely head only upwards.

The search expands

Pubs remained locked down for several weeks after the move, so my more immediate concern was to find a decent beer shop. Decades spent as an international beer hunter have honed my skills sharply in this pursuit, so the complete absence of any sign of one was worrying.

In Bristol I had got used to popping into Corks, Bottles & Books and, if feeling really flush, Two Belly. The idea that the best beer selection in the area was eight miles away at Morrisons in Tiverton, was alien. But never fear, I thought. With the ending of lockdown, a new normality would dawn in which the beer supply would blossom.

The beer likes of the 'staycationer'

Leaving out a few more bits of the story, the release of COVID's man-made throat grip, coincided here on the peninsula, with the summer's record onslaught of 'staycationers' from up-country, bringing with them their germs, their pets and children, and their strange ways.

Yet it turns out that the beers these creatures wanted to drink were dull, big-brand lagers, preferably in plastic cups, or for the daring, a small selection of 4% ABV and not very hoppy cask ales, which had several different names and two shades.

Why on Earth would anyone want to do that on holiday?

It dawned on me that I had left the beer nirvana of Bristol for a sort of pre-EU Neverland where the real British drink clear brown beer in straight glasses and couldn't tell a C hop from a lamb chop. This notion solidified when I finally discovered a potential local, a rural backwater steeped in atmosphere and conversation, only to be told it no longer sold beers from the Quantock brewery because its ale cognoscenti said they smelt of grapefruit.

Then, just before reaching for the Prozac, I remembered that when I moved to Bristol in 2015 it had just eight breweries, two of which – Crane and Towles – were soon to close. The other 15 or so that shine today are newcomers from the Webb years, not as though I had anything to do with their creation.

Time to show some initiative

So now I have a plan.

Most of the 50+ breweries in the four quarters of Devonshire have survived COVID, so the time has come to find those beers that have something to say for themselves, other than "I'm harmless" and make them better known.

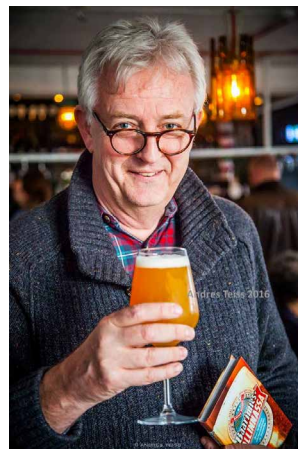
At the same time, I will try to get the word out to anyone who is looking to open a micropub that we in Devon have several hundred villages crying out for one.

And finally, I will try to find a visionary who wants to pump £20 million into converting the magnificent space that is the old Tucker's Maltings in Newton Abbot into a multi-brewery, beer-themed tourist attraction. It may sound daft but Cornwall turned a load of clay pits into the Eden Project and the Tamar Valley made an old arsenic mine into Morwellham Quay, and they didn't have a mainline railway station 100 metres up the road.

If fate and the editor's tolerance allow it, I will try to keep you abreast of progress. I have a feeling I am looking at the story of modern beer in the post-COVID, pre-climate-change-mitigation era.

Next time round; I will start suggesting a few "Best of" recommendations. For now, watch out for Powderkeg as the Devon brewery most likely to impact the national scene; be aware that the darker, stronger brews from Utopian Brewing are the classiest and most-authentic tasting UK-made lagers I have yet tried; note the names Crossed Anchors and Cottage Beer Project as wildcard start-up breweries making some already accomplished beers in, respectively, avant garde and classic styles, each of huge potential; and let me add Salcombe brewery's Island Street Porter as my favourite Devon beer so far.

Tim Webb (between lives)



Tim Webb is the author of *The World Atlas of Beer* and *Pocket Beer Book* (with Stephen Beaumont) and *Good Beer Guide Belgium* (CAMRA Books, with Joe Stange).

He no longer lives in Clifton. (Photo of Tim Webb by Andres Teiss.)

Solution to the cryptic crossword on p39

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

Directory of breweries in the Bristol & District CAMRA branch area

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 but hoping to resume soon.

Basement Beer

32 Upper York Street, Bristol, BS2 8QN
www.basementbeer.co.uk

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

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

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

Hop Union (rebranded from GWB)

20 Bonville Road, Brislington, Bristol, BS4 5QH
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 3, Wadehurst Industrial Park, St Philips Road, Bristol, BS2 0JE
www.lefthandedgiant.com

Little Martha

St Phillips, Bristol
www.littlemarthabrewing.co.uk

Lost and Grounded

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

Masquerade

Had been (but no longer?) based inside Fierce & Noble brewery.
www.masqueradebrewing.co

New Bristol

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

Newtown Park

Unit 8/9, Wadehurst Industrial Park, St Philips Road, Bristol, BS2 0JE
www.newtownparkbrewing.co

Moor Beer

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

On Point (*coming soon*)

East Street, Bedminster, Bristol

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
www.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

Wookey Ale

www.wookeyal.co.uk

Zerodegrees

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

Advertise in Pints West

Up to 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

Directory of breweries in the Bath & Borders CAMRA branch area

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

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

Cryptic Crossword

Compiled by Pete and Eddie Taberner
 (Solution on page 37)

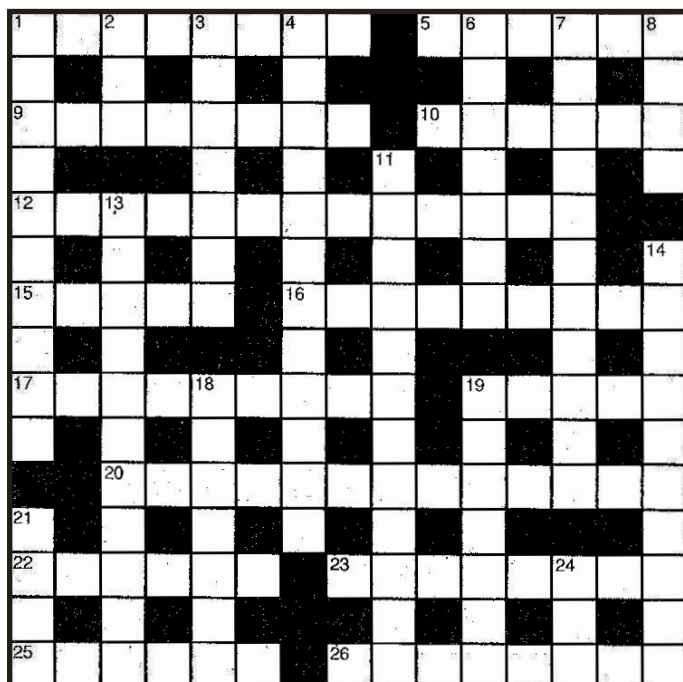
This crossword first appeared in *Pints West in Lockdown*, the June 2020 online-only edition.

ACROSS:

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

DOWN:

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



- Smash a Tango and spin on the floor (10)
- Red Barrel – the waste product of what neighs, as I heard it (7)
- The French after damaged crate of molasses (7)
- Motoring organisation carrying best bitter to the band (4)
- Old bird was even immoral (3)

Love beer?

Love pubs?



Campaign for Real Ale

From as little as **£28.50[†]** a year. That's less than a pint a month!

Includes **£30**** Real Ale Cider & Perry Vouchers

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

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

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

Your details:

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Address

.....

..... Postcode

Email address

Daytime Tel

Partner's Details (if Joint Membership)

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

	Direct Debit	Non DD
Single Membership (UK)	£28.50 <input type="checkbox"/>	£30.50 <input type="checkbox"/>
Under 26 Membership	£20.00 <input type="checkbox"/>	£22.00 <input type="checkbox"/>
Joint Membership (At the same address)	£36.50 <input type="checkbox"/>	£38.50 <input type="checkbox"/>
Joint Under 26 Membership	£22.00 <input type="checkbox"/>	£30.00 <input type="checkbox"/>

Please indicate whether you wish to receive *BEER* by email OR post: Email Post

I wish to Opt-in to General Communications Branch Communications

Concessionary rates are available only for Under 26 Memberships.

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

Signed

Date Applications will be processed within 21 days.

Direct Debit Instruction

Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd. 230 Hatfield Road, St. Albans, Herts AL1 4LW
 Email: membership@camra.org.uk Telephone: 01727 867201

Name(s) of Account Holder

Billing Address

Bank or Building Society Account Number

Branch Sort Code

Postcode

Payments will show as **CAMRA Membership** on your bank statement.

I understand that CAMRA has partnered with Stripe, who collects Direct Debits on behalf of CAMRA and confirm that I am the account holder and the only person required to authorize debits from this account.

Signature



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit, Stripe will notify you 2 working days in advance of your account being debited or as otherwise agreed. If you request Stripe to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit, by Stripe or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- If you receive a refund you are not entitled to, you must pay it back when Stripe asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us. Setup of Direct Debit Instruction with Stripe on behalf of CAMRA.



Campaign for Real Ale

[†]Price of single membership when paying by Direct Debit. ^{*}Calls from landlines charged at standard national rates, cost may vary from mobile phones. New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership. The data you provide will be processed in accordance with our privacy policy in accordance with the General Data Protection Regulations. ^{**}Joint members receive £40 worth of vouchers.