

FREE
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Summer
2022



Campaign
for
Real Ale



PINTS WEST

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





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

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How are you reading Pints West?

Printed copy or online?

If you are reading a printed copy of *Pints West* and happen to have a smart phone (or tablet) with you, then whenever you see a QR code like the ones here, if you scan it with the phone's camera it should take you directly to the relevant website.



For instance, scanning this one should take you straight to the national CAMRA website (www.camra.org.uk).



And this one should take you straight to an online copy of *Pints West* (www.camrabristol.org.uk/pintswest.pdf).

If you are reading *Pints West* online, then whenever you see a web address or an email address, clicking on it should take you straight to the website or initiate an email. Furthermore, wherever you see a pub

name in blue in an article – or in some cases the picture of a pub – clicking on that should take you straight to the WhatPub entry for that pub.

For instance, clicking on this pub name – **Cornubia** – or on the photo should take you straight to its entry in WhatPub.



Love your local?

Make 2022 the Summer of Pub



CAMRA's 'Summer of Pub' campaign is back this year to get as many people as possible enjoying the season of good – or at least better – weather by heading down to their local for a pint.

We will be celebrating how our nation's pubs offer numerous benefits to people's mental and social well-being and play an instrumental role in the communities they serve. After two years of lockdowns, restrictions and unprecedented pub closures, this is a time to celebrate being able to return to our locals and to recognise everything they have done throughout the pandemic.

Campaigning to support Britain's pubs is something anyone can get involved in and can be as simple as stepping out the door and taking a stroll to a local. If you can encourage some friends or family to join you, then all the better. Drinking cheap supermarket booze at home does little to improve your life – but change that setting to the social environment of a pub and you can increase your happiness, make friends and connect with others in your local community, while still enjoying the tipple of your choice.

CAMRA's national chairman, Nik Antona, said a little while ago: "We are kicking off on 2nd May to coincide with the first bank holiday of the summer, and the celebrations will run until the last summer bank holiday on 29th August. This is the first time in two years that we've been able to come together and support pubs, clubs, brewers and cider makers in this way, and I urge everyone to make the most of this summer by joining in with Summer of Pub however they can."

"The financial aftershocks of the pandemic, combined with recent tax hikes mean that this is a difficult time for the trade. It is vital we

give them all the support we can, so that we can continue to enjoy everything that makes our nation's pubs so special for many summers to come. If your idea of a perfect summer involves a pint and a beer garden, then get involved, and start your Summer of Pub."

So head down to the pub, make friends and memories, and – most importantly – shout about how much you love your local this summer.

www.camra.org.uk/summerofpub



Cover photo: the magnificent view from the New Inn, Blagdon

CAMRA Bristol Beer Festival 2022?

We are not quite at the stage where we can publicly share the information, but in some exciting news for the branch it is looking hopeful that the CAMRA Bristol Beer Festival will return in November 2022.

Discussions with a venue have been positive and the first meeting of the beer festival organising committee has taken place and was in favour of proceeding.

However, the detail of the business plan is still coming together and CAMRA rules state that branches need to get the beer festival budget approved before venue bookings can be confirmed.

So fingers crossed that there are no unforeseen problems and it won't be too long before we can publicly announce the event and the details of the sessions and tickets.

Richard Brooks



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
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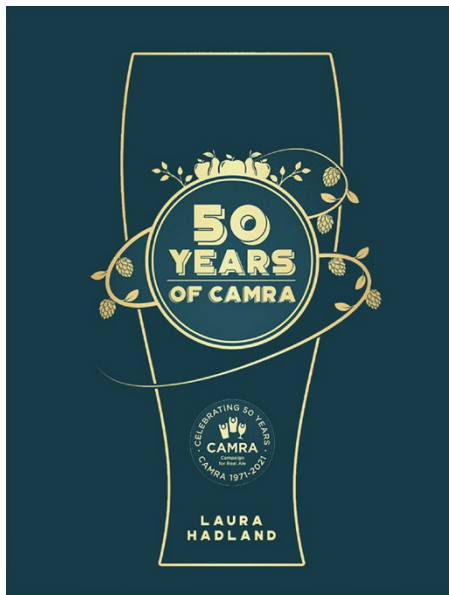


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Laura Hadland wins Gourmand 'Best Beer Book in the World' for CAMRA biography



Laura Hadland's book, *50 Years of CAMRA*, has been named 'Best Beer Book in the World' at the 2022 Gourmand Awards. The warts-and-all biography contains first-hand accounts from members and industry professionals, detailing the highs and lows of one of the world's most successful consumer organisations.



The awards, founded in 1995, celebrate food and drink books from 215 countries and regions each year. The ceremony took place in Umeå, Sweden, with Laura's book beating other finalists from Sweden, Canada and Argentina.

50 Years of CAMRA tells the living history of one of the UK's most colourful campaigns – from its roots, established by four young men from the North West keen to protect cask-conditioned ale, to the organisation that has changed the face of the beer industry today.

Told through the stories and memories of the people that made change happen, *50 Years of CAMRA* is the definitive biography of the organisation's growth. Laura includes the memories of mock funerals held for

breweries under threat of closure, mass rallies outside the Houses of Parliament, and unique tales such as a volunteer flyposting the city of Leeds in a daring midnight raid on a 650 Suzuki with 800 CAMRA festival posters.

Laura Hadland says: "I'm so proud to win this award. The problem with being a writer is that people expect you to have something clever to say at times like this – but I am speechless! To be told your first published book is the best in the world is really quite incredible and I have CAMRA to thank for trusting me with their precious biography."

Order your copy from the CAMRA shop at:

shop1.camra.org.uk

(enter "50 Years of CAMRA" in the search box) or scan the QR code below to go there directly.



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Shine on ... Old Market Street

Bristol residents know Old Market Street as the wide road that goes roughly east away from central Bristol, with an ever-changing selection of bus lanes and traffic priorities, and an eclectic mix of shops and local businesses.

Further afield, it is known as the site of an historic market place just outside the city walls on the 'original' road to and from London. To give you an idea of just how historic, it was already known as 'Old Market' by the time of Henry VIII.

These days there's a bohemian, relaxed atmosphere about Old Market Street. Popular with the LGBTQ+ community, it is unsurprisingly welcoming and inclusive, and a mini-oasis of good real ale so close to the shops of Cabot Circus.

*Please note all information here is based on a few visits in the spring of 2022. Please check **WhatPub** (web address whatpub.com) for the latest information we have on these and other pubs and, if you spot something that is wrong or out of date, **please** send us updates through the same website.*

The Stag & Hounds

74 Old Market Street, BS2 0EJ



The Stag & Hounds

Site of Bristol's *Pie Poudre* court – originally an impromptu open-air court that could be set up to settle disputes between market traders, merchants, etc. – the court was moved to the inn where it remained until it was formally dissolved in 1971 (though inactive for some hundred years by that point). The Grade-II listed building is characterized by the protruding first-floor atop Doric columns.

Inside, there is one bar, wooden floors and a few TVs showing live sports. Popular with locals as much as with those escaping the shopping centre, the Stag & Hounds also places a strong emphasis on live music. There is a good selection of real ales available, which often includes something from Bristol Beer Factory, as well as one or two guests from independent local breweries.

The Long Bar

70 Old Market Street, BS2 0EJ

Just a few doors along the street is the wonderfully evocative exterior of the Long Bar, a three and-a-half-storey building painted dark grey with the Courage cockerel still proudly surveying the comings and goings. Originally the Three Horseshoes, the single-gable Long Bar dates back to the mid 17th century. As the current name suggests, the pub stretches a long way back. There are little wooden booths for drinkers and a pool table at the rear. Sharp's Doom Bar and a good



The Long Bar

selection of ciders on offer here. Across the road (best look in both directions at all times as you cross) is:

The Punch Bowl Alehouse & Kitchen

23 Old Market Street, BS2 0HB

Although you can't really see it behind the Wickwar Wessex/Sky Sports banner hanging at the front of the building, the Punch Bowl still retains the lovely green-glazed brickwork and livery of Rogers Brewery. Rogers brewed in nearby Jacob Street before being taken over in 1935 by Simonds, themselves swallowed up by John Courage in 1960.

These days operated by Wickwar Wessex Pubs, the Punch Bowl is also a long narrow bar stretching back further than seems likely, but



The Punch Bowl

the décor has been given a more contemporary feel, with the kitchen visible at the far end, and a nice quiet patio area beyond.

Unsurprisingly, the Wickwar brand dominates the real ales available, with BOB, Falling Star and Cotswold Spring all on offer in recent weeks, plus I did spot Cheddar Ales' Crown & Glory as a guest too.

The Old Market Tavern

29-30 Old Market Street, BS2 OHB



The Old Market Tavern



Inside the Old Market Tavern

So, guess what? Another pub with a narrow frontage that seems to stretch back forever when you get inside. Actually, this pub is comprised of two original properties (hence the address) and is the fourth consecutive Grade II-listed building in this list. I confess I did not spot the 'rusticated pilasters to a plain parapet' that Historic England references.

It's very much a stripped-wood affair, with sport on the telly and a single bar reaching back towards the suntrap walled beer garden. On the left as you enter (so what used to be number 29 I guess), is a separate but linked drinking area with more soft furnishings and a lounge feel.

I believe this was a Wadworth pub on my first visit in the 1980s. But was delighted to find a range of Twisted Oak beers when I visited: Fallen Tree, Leveret and a real favourite of mine Spun Gold, a gorgeous golden beer that makes summer seem that little bit more 'summery'. The food menu here – and indeed Twisted Oak's cask ale – is vegan friendly.

The Elmer's Arms

53 Old Market Street, BS2 oER

Dating from the early 17th century, this is a timber-framed three-storey delight complete with the wonderful trap doors at the front so barrels of beer can be slid straight from the pavement to the cellar. It



The Elmer's Arms

also gives us five out of five Grade II-listed status (the four pubs above also have that honour).

Good local beers on keg and we understand that there are plans to add cask ales to go with the eclectic music offering here. Definitely one to keep an eye on.

Old Market Assembly

25 West Street, BS2 oDF



The Old Market Assembly

Technically not in Old Market Street, the Old Market Assembly is on the site of the former Empire Theatre which is rumoured to have counted, among others, Cary Grant as an employee. It is still host to the Wardrobe Theatre, and the bar itself often features live music from local bands.

Although on my visit the only real ale on offer was a very nice pint of Sharp's Atlantic IPA, they do try and feature more beers whenever they can, and have featured beers from Bristol Beer Factory strongly in the past.

In addition to the above, we – well, let's be honest, I – was unable to verify the current real ale offerings at the following pubs near, but not actually on, Old Market Street, but both have expressed a commitment to quality beer recently. We'd love to receive up-to-date information on these, and will pass any new information on via WhatPub and these pages.

Old Castle Green 46 Gloucester Lane, BS2 oDP

Ill Repute 16 West Street, BS2 oDF

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Inn and around Portishead

In these days of royal milestones, we beer drinkers can acknowledge one of our own. A *Daily Telegraph* reader who frequents the [Ship](#) in Portishead noticed a mention in that paper that someone in the UK could claim to have been continuously in situ as landlord at a public house longer than anyone else currently in the UK. The Ship regular, Matt Westley, promptly fired off a letter which featured in the *Telegraph's* letters page which pointed out that our own Vic Long could better that performance.

Vic opened the Ship on 8th November 1973 and has been at the helm since. Matt thought it probable that this means Vic is the longest serving landlord at the moment. As far as I know, no one else has since claimed to have bettered this achievement.

Such national fame was followed by *Radio Bristol* interviewing Vic in early May 2022 to ask young Victor to give a few details and this he did in his inimitable style, in particular pointing out that beer was 11 new pence a pint on opening day.

Victor James Long was born locally on 23rd July 1943 which means he will be 80 next year and will have been landlord at the Ship 49 years in November 2022 and 50 years will be up in November 2023. Vic shows little sign of slowing down.

Not known for adopting new fashions and trends, Vic has surprised many in the last few years by buying a cash register which adds up for him – he still adds up the total as he serves you out of habit. During the pandemic, he then went and bought a card machine so he can take card payments – still complaining sometimes that it takes longer



Long-serving landlord of the Ship, Vic Long

than cash. It is also possible that using a mobile phone in the pub is no longer a capital offence.

Us older drinkers will recall plenty of characterful landlords but few remain. So, check the hours on [WhatPub](#) before you visit because the Ship is not open all day but do go and experience our local legend and the draught beers that he is famous for, including the draught Bass which still features.

From the daddy of all landlords to new daddy. Andy Holian, who recently celebrated the third anniversary of opening the splendid [Siren's Calling](#) at Portishead Marina, became a father for the first time when his wife, Gemma, gave birth to daughter, Rhiannon Rose, in February.

Shortly afterwards the final of the third annual 'Bristol Brewery Challenge' was held at the Siren which featured the beers of Cheddar Ales and Moor Beer. For the final, both breweries fielded three different cask beers. For Cheddar these three were Gorge Best, Hardrock Pale and Lisa Likes Nelson, and Moor put forward Illumination, Nano Cask and Revival. All three of Cheddar's beers ran out just before all of Moor's so Cheddar prevailed.

As with previous years, there were 16 breweries in the challenge and four rounds of competition. The breweries invited by Andy to compete are all from the Bristol area. Names are drawn out of a hat to decide who "plays" whom. In rounds one and two, each brewery puts forward one of their beers against another brewery and the first brewery whose beer runs out from each pair goes through to the next round. In round three, two different beers are used and both have to run out to win the round. In the fourth and final round the two remaining breweries feature three different beers and the first one for whom all the beer runs out wins.



Andy Holian (left) of the Siren's Calling presenting the Bristol Brewery Challenge trophy to Jem Ham of Cheddar Ales

Neil Ravenscroft

BAD Ladies on the Trail and on the Hop

Bristol and District CAMRA Ladies Who Love Beer, aka BAD Ladies, are a group of CAMRA women who meet up once every couple of months to socialise, share a beer or cider, and learn more about brewing and the brewing community.

It's been a busy few months for us BAD Ladies, not least because the beer world has really opened up and got going again. In April a few of us joined with other branch members and travelled to the CAMRA **Chippenham Beer, Cider and Perry Festival**. This was a really friendly event, with a great selection of around 70 different real ales, including many darks and milds. Our favourites were the totally delicious Sarah Hughes brewery's Dark Ruby mild (6.0%), and Rusty Garage's Sump Oil (4.6%) milk stout.

This trip was closely followed by the **East Bristol Brewery Trail**. This event usually runs on the spring and summer bank holidays and is organised by the breweries in east Bristol, all of which open their doors for a couple of days. We started at Arbor Ales (Easton Road, BS5 0HQ), but spent a good deal of time around the corner at Dawkins Ales (Lawnwood Road, BS5 0EF) because we found more shelter from the poor weather, and were impressed with a range of real ales that we had not seen before. We particularly enjoyed Bob Chequer, a 5% extra special bitter, which had a nice malty sweet flavour, great mouth feel, and slow drinking. We also liked the East Bristol Session Porter (4.1%) that one of our group Jan described as having "a great flavour without being too heavy."

In June our 'Southville Hop' took us to pubs south of the harbour providing good-value real ale. Starting on the border between Bedminster and Southville at the **Coronation** on Dean Lane (BS3 1DD), we were surprised to see changes had happened over the pandemic, and the games that used to be a feature here have all gone (including the space invader/pac man table). The real ale is very good value (£2.50 to £3.20). Service is through QR codes and a table number. We thought Twisted brewery's Urban Legend (4.3%) was a super English pale ale, fresh and easy to drink, along with Bristol Beer Factory's Trail Breaker (5.0%) described as a Kveik IPA, which was light and citrusy, just right for a sunny afternoon. After some discussion about Wetherspoon, we moved on to the **Robert Fitzharding** (Cannon Street, BS3 1BN) and really enjoyed Greene King's Ruddles Best (3.7%) that was selling at 99p a pint (!), Inverlmond's Lia Fail (4.7%), a malty amber ale selling at £2.49 a pint, and Frome's Funky Monkey (4%), a pale ale at £2.10 a pint. We ended our trip in the lovely sunny garden at the **Spotted Cow** (139 North Street, BS3 1ES).

We welcome any women who would like to join us, CAMRA members or not. No need to book, just turn up. The full information about the BAD Ladies programme of events for the rest of the year can be found on the branch website at www.camrabristol.org.uk/ladies.html. Follow us on Twitter @CAMRA_BADLadies or call me, Bianca, on 07723 020 223 for more information. The dates of our next meetings are:

- August 13th: Weston-super-Mare explorer.
- October 8th: Gloucester Road gadabout.
- December 3rd: Enjoying pub firesides in Bath.



It's better by bike:
Two of the BAD Ladies arriving at Chippenham beer festival



Looking out over a busy
Chippenham beer festival



BAD Ladies at the Coronation



Enjoying one of the many dark beers at
Chippenham beer festival

Good Beer Guide selection and beer scoring

An appeal to CAMRA members

Now that 'Summer of Pub' is officially here, many CAMRA members have hopefully been able to get back to some form of normality and drink quality real ale in their local or other pubs. It is always good to hear how good the quality of real ale is in pubs, and which pubs should be considered for selection for the annual *Good Beer Guide* (GBG).

The way in which pubs are selected for the GBG involves, as a first stage, the analysis of beer scores recorded by CAMRA members on CAMRA's national database. A 'long list' is then prepared which includes pubs in the branch area which have met the criteria for inclusion in the GBG, i.e. they serve beer to a consistently good standard throughout the year, as rated by CAMRA members visiting these pubs and scoring the beers.

An annual selection meeting then takes place to agree on the top 63 pubs in the Bristol & District branch area (including the Weston-super-Mare sub-branch area) to be included in the GBG. A similar process happens in the Bath & Borders branch.

Understandably perhaps, fewer beer scores have been recorded in the last year than in the years before the pandemic, particularly in pubs outside of the city centre area. In order to ensure that the selection process for the GBG includes the whole of the branch area on a fair basis we need more beer scores for more pubs in suburban and rural areas. So please try to score your beers whenever you can.

This can be done quite easily via WhatPub on a smartphone or computer (web address whatpub.com) or the GBG app if you've downloaded it.

Martin Gray

Updating WhatPub

An appeal to

ALL readers

Thank you to everyone that has provided updates to details of pubs on WhatPub in the last year. Many pubs across the country had different opening times, beer ranges or facilities compared to how they traded before the pandemic. All updates submitted have been recorded in WhatPub, but there are still likely to be changes in some pubs that CAMRA WhatPub coordinators are not yet aware of.

So if you are drinking in your local or another pub somewhere in the branch area – or indeed anywhere in the country, for that matter – take a look at the pub's entry on WhatPub and if you notice that the details shown are incorrect, please submit an update to get the entry amended – just click on 'Submit Updates' and tell us what's changed.

Martin Gray



Cider campaigner scoops top CAMRA award

CAMRA's prestigious Campaigner of the Year award puts a face and a personality to campaigning for real ale, cider, perry, pubs or clubs and is given annually in recognition of exceptional and inspirational activism.

Gabe Cook, the 'Ciderologist', was awarded CAMRA's top campaigning award at the organisation's Members' Weekend and Conference in April for his activism supporting and promoting cider and cider-makers.

CAMRA's Campaigner of the Year award has never been awarded to a cider campaigner before, making this a first for CAMRA. Gabe's nomination spoke of his long list of achievements.

As well as being a CAMRA author, podcaster, and a regular on national television, Gabe has worked closely with cider specialists and CAMRA's Campaigns Team and volunteers to lobby government for a progressive system of taxation for small cider-makers, and for an increase in the minimum juice content for cider. In addition, his training of pommeliers (qualified cider tasters), online tastings, and work to champion cider and perry within the industry and to consumers mean that Gabe has been front and centre in cider campaigning.

Commenting, CAMRA Awards Director, Gary Timmins said: "It's a pleasure to formally recognise Gabe's hard work and dedication to the cider cause. He is a tireless campaigner and his endless enthusiasm



for cider and perry, and work throughout the last year, has been exceptional. He is a well-deserved winner of Campaigner of the Year and I know that both CAMRA staff and volunteers have found partnering with Gabe a fantastic experience, despite the difficult circumstances of the pandemic."

Perfection

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THE TASTE IS
IN THE NAME



Four must-visit Heritage Pubs

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. These guides can be found and purchased in the pub heritage section of CAMRA's online shop at shop1.camra.org.uk (search for "heritage").

This article follows on from one on heritage pubs of the South West which I wrote in *Pints West* issue 129 (winter 2021/22), highlighting some of my favourite heritage pubs that I have recently visited. My hope is that you will be inspired to visit them too.



The Fleece Inn, Bretforton

First up in this article is the [Fleece Inn](#) at Bretforton, a village pub owned by the National Trust on the edge of the Cotswolds. On our visit we secured a table in the room that was in the former brewhouse. This is a fantastically cosy room brimming with antiques, an inglenook fireplace and ancient wooden furniture. This renowned 15th-century pub, with stone flagged floors throughout, is probably the best example of an ancient historic inn I have seen on my travels. Visitors can explore the different rooms of the pub which were all very interesting. One of the rooms has a famous collection of antique pewter and another has an ancient inglenook fireplace adorned with 'witches circles' to prevent witches entering the building by coming down the chimney. It's like visiting a living museum. The village of Bretforton is also well worth a look as it contains many picturesque buildings in addition to the much photographed Fleece. The Fleece had a selection of six ales on our visit.

Back in October, I caught the train from Temple Meads station to Oxford to see the sights, visit some *Good Beer Guide* pubs and more importantly visit the three heritage pubs located in the city. All three are within walking distance of the station. My first stop was the [Rose & Crown](#) free house which is the only one of the three outside the city centre. I arrived as it was just opening, and thoroughly enjoyed a glass of Trinity by the Oxford Brewery. It was a great start to the many good ales I savoured that day. I explored the several small rooms of this cosy, traditional terrace pub. The highlight for me was the classic back bar. There was also a well-furnished beer garden to the rear with pub memorabilia



The Rose & Crown, Oxford



The Kings Arms, Oxford

adorning the walls. This is a very cosy pub that is traditional as a whole without having an area that particularly stands out.

A fifteen-minute walk will take you to the Georgian [Kings Arms](#) which is a Young's house. It is best to enter the pub from the Holywell Street entrance as this takes you directly into the historic interior surrounding the rear bar while the other entrance leads to the unremarkable modernised front bar. There is a glorious glazed wood partition that separates the rear bar from the corridor (see photo). Behind the glazed panel there are two traditional drinking areas that ooze tradition. There is extensive wood panelling on the walls with classic wooden tables and chairs to complete the scene. The bar also has some glazed serving hatches which are, these days, a rare sight. It was a joy to sit and admire the fine interior over lunch and a beer.



The Bear Inn, Oxford

My final heritage stop was the cosy [Bear Inn](#). This pub is owned by Fullers so I enjoyed a glass of London Pride, one of the four ales on sale on my visit including a guest beer. This pub is famous for its vast collection of ties that adorn its walls and ceilings. It is reputed to date back to the 13th century, has an extensive wooden panelled interior and vintage wooden furniture. I was pleased when I got the last free seat in the rear room which has the largest collection of ties in the pub. I spent some of the time amusing myself with reading what clubs and institutions some of the hundreds of ties represented. Of particular note is the inter-war panelling that goes from floor to ceiling in what is the largest of the small rooms in the pub. The pub only has seating for about two dozen inside but has a large covered outside seating area if desired.

All four pubs are well worth a visit to see different examples of traditional pub interiors.

David Weir

Bristol Pubs Group

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

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

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



Bristol Pubs Group battles on

You wouldn't know it from the current state of affairs, but Bristol City Council has better planning policies for pubs than many local authorities. Planning Policy DM6 states that to get change of use you must prove one of two things: either the pub isn't viable or that there is a sufficient diversity of pubs within reasonable walking distance to meet the needs of the whole community.

The policy goes on to advise applicants that, if they claim non-viability, they must complete a detailed assessment based on the CAMRA viability tool* and their submissions will be scrutinised by an independent expert at their expense.

Recently, Bristol's Head of Planning, Gary Collins, admitted in front of a Planning Committee** that they didn't do this – and never had. Bristol Pubs Group are attempting to ascertain how many pubs have been lost since the policy was enacted – in 2014 – where non-viability was the determining factor.

The current planning application for the **Merchants Arms** in Stapleton is going to appeal on the grounds of Bristol City Council's failure to determine the matter within a reasonable time. The applicant's detailed submissions have now been posted on the Council planning website, and for the first time we are privy to (much of) the correspondence between them and the case officer.

This reveals that applicants are wrongly advised that 'reasonable walking distance' to the nearest pub is 1,200 metres, not 800. Indeed, the inconsistencies between the advice given and the policy requirements are deeply disturbing and we will be raising this with the Council in the coming weeks.

The CAMRA Bristol Pubs Group has already met with Mr Collins who has promised to appoint suitable experts to evaluate viability claims and to prepare a planning 'practice note' to clarify walking distances for his officers – taking account of the briefing paper we provided him with.

We continue to try our best to defend Bristol pubs with mixed success. Recently, we helped persuade the Planning Committee to overturn previous change of use consent for the **Windmill** on Windmill Hill, Bedminster, only to have this reversed by the Planning Inspector.

We continue to support the '**Save the Rhubarb Tavern**' (Barton Hill) group and the owner has just withdrawn the latest application – although we don't know why. Unusually, the application is no longer available to view. We await a response from the case officer.

The future of the **Giant Goram** in Lawrence Weston is no closer to being settled despite assurances from Mr Collins for an update we've yet to receive. Despite winning a planning appeal over a year ago, a new application remains pending despite being many months overdue, hampering the community effort to buy it.

We will continue to fight for these and the other vital community assets under threat but sometimes it feels as though we're not just battling against the developers, but our Council as well. The stakes are high: there are increasingly large areas of the city without a pub within reasonable walking distance and we must stop the rot.

Chris Faulkner Gibson

* CAMRA's viability tool: a standard, objective test designed to assist planning decision-makers to make fair, open and informed judgements on the question of viability.

** It was Development Control Committee A, meeting on the 2nd February 2022, during discussion concerning the **Fulford House**.

The meeting was videoed and is available online at:

www.youtube.com/watch?v=TYBXsRs3LjU

The discussion regarding viability starts about 30 minutes in, immediately following the case officer's presentation.



The Windmill, Bedminster



The Giant Goram, Lawrence Weston



The Merchants Arms, Stapleton



The Rhubarb Tavern, Barton Hill

Pub News

In Kingswood, news reached us this spring about plans to reopen the **Rose & Crown** pub. This much-loved community pub closed just before the first Covid lockdown in 2020, but announced via its Facebook page plans to reopen this summer, with teasing pictures appearing online. As *Pints West* went to press in June, the reopening was imminent. We'll visit and report back in the next issue.

Further good news came in early April when we were informed the **Quinton House**, in Clifton, which was rumoured to be up for auction, continues to trade, with a correspondent enjoying a very nice pint of St Austell Tribute recently.

Also reopening around the time the last issue of *Pints West* came out was the **Pilgrim Inn** in Brislington, albeit with part of the original building now converted for residential use. This pub did spend a while as the 'Hollywood Tavern' before closing. Of particular interest to ale lovers may be the draught Bass served straight from the barrel.

Keeping the positives going, the **Kings Arms** in Brislington has also reopened. Brilliant to see this fine historic building once again thriving. St Austell Tribute, Courage Best, an occasional guest real ale as well as specialty ciders are on offer, as well as a suntrap 'yard'.

Down in Stokes Croft there's been a change of ownership at the **Bell** on Hillgrove Street. It is now in the hands of Sam Gregory who also has the **Bank Tavern** on John Street in central Bristol. Reassurance from Sam though that there are no plans for drastic changes to what is a popular old-fashioned community pub. There is some fantastic mural artwork in the garden, regular live music. We're keen to see whether the Butcombe ales will remain so please let us know if you visit.

On the harbourside, just opposite the SS Great Britain, the **Harbour Hub** has just opened where Spoke & Stringer used to be. Very much a foodie place, with a lovely suntrap outdoor seating area, they are also planning to offer Bath Ales Gem to the discerning drinker.

A new bowling and games bar has opened in Bristol's Union Street, called **Roxy Lanes** and part of a national chain. Live sport, batting cages, American pool and ice-free curling all on offer. Real ale is not expected to feature.

In Portland Square in central Bristol, the **Boot Factory** has opened its doors as a bar/café with an artists' theme. No real ale so far but an interesting venue nonetheless.

The lease on the **Rudgely Inn** at Easton-in-Gordano is available with agents Fleurets. Run by the same family for the past nine years, this pub is just a mile off the M5 and overlooks a cricket ground to the rear.

The **New Inn** at Keynsham has also reopened after a refurbishment and a change of management. Sports TV still very much a theme here. CAMRA members have reported a very nice pint of Timothy Taylor Landlord, as well as the ubiquitous Doom Bar.

Word reached us in May that the **Rose of Denmark** in Hotwells is again closed and seeking a new tenant. There has been quite a high turnover of management here in recent years, so we hope a period of stability is not too far away.

Also in May, we heard that the **Anchor** in Pill was on the market, offered by Stonegate Pub Partners. However, the pub remains open and as we went to press was advertising that the kitchen is about to reopen, and was looking to hire chefs and the like! Worth a visit for the lovely garden alone.

In Somerset, the historic yet innovative **Princes Motto** in Barrow Gurney has closed apparently owing to a dispute over rent levels. This pub, which has combined good beer with its own 'Glastonbury' style stage and even a record shop, is central to village life, so we hope it reopens soon.

Back in Bristol, the **Sidings** opposite Temple Meads station has reopened under enthusiastic new management. Food offerings have been added and there are plans to add to the current real ale offering of Bath Gem and Sharp's Atlantic IPA. Rumour has it the name of the **Reckless Engineer** may make a return in due course too.

A planning application has been submitted to create a new micropub in Bishopston, at 44 Gloucester Road. This is in the old art shop adjacent to the post office, on the corner of Raglan Road (so just a few shops up from the old Brewer's Droop shop).

A change of management down at the **Moorend Spout** in Nailsea, where Punch are advertising a 'Management Partnership'. The popular team of Sharon and Terry Beardshaw will be a hard act to follow.

The former **Red Lion** pub in Staple Hill is expected to reopen after extensive refurbishment as a 'neighbourhood' café bar called the **Forge & Fern**. Expect rooftop beehives, a living wall and a herb garden in this eco-friendly venture when it opens later in the summer.

*Duncan Shine
on behalf of Bristol Pubs Group*



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Pub Watch

Bristol Pubs Group likes to keep a watchful eye on pubs, taking particular interest in any that it considers could be in peril. Group member Ian Beckey is currently particularly concerned about the fate of two closed pubs in his neck of the woods, the **Old Tavern** in Stapleton and the **White Swan** in Downend. Both have been on the market for some time and are in desperate need of someone to take them on and breathe new life into them.



A new opportunity for the Old Tavern?

The battle to save the **Old Tavern** on Blackberry Hill, Stapleton has been highlighted in previous editions of *Pints West* (issues 113 and 122). The pub is currently in the ownership of the Wellington Pub Company. After a short period of closure, this historic Grade II listed pub reopened in mid-2017 under management of the licensee of the New Moon on Fishponds Road. Local residents and students from the nearby University of the West of England (UWE) Glenside campus kept it busy, there were regular events and a good food offering, and the licensee seemed optimistic about its long-term future.

Unfortunately, this optimism was short-lived and the pub closed again in December 2018. Since then, a lack of maintenance has left the building in a rundown condition.

Although not in a high street location, the pub is served by buses from Bristol City Centre to UWE Frenchay (48A) and to Downend via Stapleton Village (5). There are now no other pubs locally, following the closure of the Farriers Arms, Fishponds Tavern and the Cross Keys. Meanwhile, housing developments at Manor Park Hospital and Laundry Fields, Manor Road, have expanded the number of local residents considerably.

We at Bristol Pubs Group believe that the Old Tavern could have a sustainable long-term future once it's been given a suitable makeover. There is potential here for an enterprising landlord, a new pub company or perhaps a new microbrewery (Arbor Ales actually started brewing there in March 2007) to set up here to give the Old Tavern a new lease of life.

Fleurets, with sole letting rights, acknowledge that potential in marketing the pub: "Free-of-tie lease, two distinct trade areas, trade garden and car park, large owner's accommodation, popular residential suburb. The



premises have previously been operated under a lease therefore no accounts are available. The proximity to UWE Glenside presents the opportunity to target a specific demographic. The growth in residential development in the area provides further options to develop trade. There is the opportunity to introduce a food trade with the added benefit of an external trade areas car park to attract custom. Please note the Old Tavern is closed and in need of some renovation and redecoration. The freeholder will consider investment and incentives."

The Old Tavern should certainly be viewed as a potential business opportunity and not as a pub that has no future.

Who will come to the rescue of the White Swan?

In early 2022 the **White Swan** on North Street, Downend was put up for sale by the owners Admiral Taverns because, according to them, it did not have a "long-term sustainable future" following closure in February 2021. Previously it was under the ownership of the Hawthorn Pub Company until they were taken over by Admiral Taverns in 2021. Agents James A Baker are selling the White Swan for £295,000 with their advertising suggesting that the pub might be of interest to property developers and investors.

The pub is located opposite the Christchurch Medical Centre and Dental Surgery off of the A432 main road through Downend to Yate. Downend itself is an outer suburb of Bristol located approximately five miles north east of the city centre. It is surrounded by residential properties as well as being close to local shops, cafes, restaurants and local amenities. The nearest pubs to it are the **Duck & Willow** (formerly Beaufort Hunt), the **Foresters** and the **Horseshoe**, all in Downend. But Bristol Pubs Group strongly believes there should be a diversity of pubs in any area; all too often a pub loss is the start of a slippery slope to the loss of all pubs in an area.

The White Swan was a popular pub and its customers were provided with a range of events and facilities which included regular live music, DJs, jukebox, pool, darts and sports TV. One local Bristol Pubs Group member and former customer described it affectionately as a "proper boozer". You might assume from this that the pub would be profitable, however when the last licensee left in early 2021 the pub closed and has remained so ever since.

Needless to say, Bristol Pubs Group are extremely concerned over the closure of the White Swan, which is a pub which is at the heart of the



community, so we contacted a journalist at *Downend Voice*, a local free newspaper, to highlight its potential loss. Subsequently an article on the pub appeared in the June 2022 edition. In the article, former customers and concerned residents were asked to contact Bristol Pubs Group for help and advice to anyone who might want to submit an Asset of Community Value (ACV) application to save their pub.

Bristol Pubs Group will await further developments and see what any new owner intends to do with it, hopefully someone willing to save it and reopen it as a pub.

New CAMRA pocket guide Beer Breaks

Regular *Pints West* readers will recall the 'Going for a beer in ...' column covering beer breaks in European cities by best-selling beer writer and, until recently, Bristol resident, Tim Webb. Now these and more have been brought together in a new CAMRA book featuring 32 of 'Europe's best beer destinations', with a dedication acknowledging its *Pints West* roots (thanks Tim).

I might be biased, but it's a very good read, whether you're planning a city beer break or not. Accompanied by attractive photographs, the destinations are arranged in alphabetical order, from Amsterdam to Wrocław. In the UK, Edinburgh and our own city of Bristol are featured. Each city section has key facts and figures, main tourist attractions and an overview of the local beer scene. There are recommended venues for experiencing the widest selection of beers, and practical 'need to know' information on travel and accommodation, food and general hints and tips.

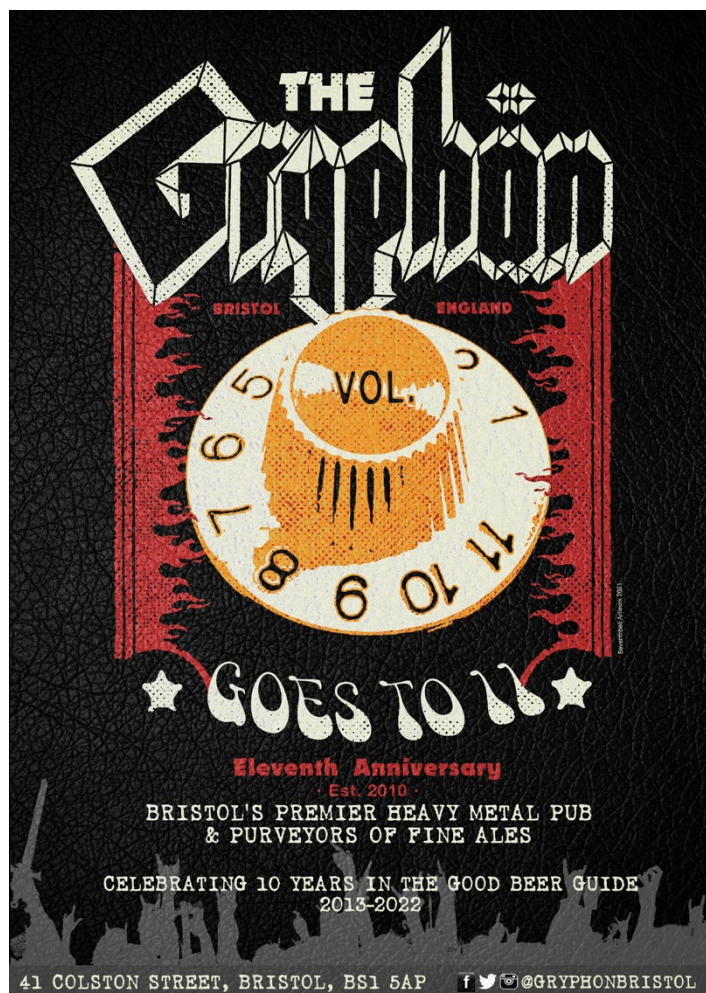
I can attest to the value of Tim's advice; in the years pre-COVID, we followed the 'Going for a beer in ...' guides to Brussels, Vienna, Madrid and Athens and were lucky enough to be able to use the newly-launched book on our May 2022 break in Rome. I therefore expected the book's destination pages to be useful and informative (as they are) but was pleasantly surprised at its overall coverage of the European beer scene: the first part of the book includes an overview of European brewing traditions, beer styles, a handy beer events calendar and a table showing how beer is taxed in different states. Tim's wry sense of humour and often irreverent perspective also make this an amusing as well as an interesting read.

Our postponed trips to Amsterdam, Berlin and Warsaw will hopefully take place in the next year, and the book will once again be our guide. CAMRA's *Beer Breaks* is an attractive and entertaining way to whet your appetite for a real or virtual city beer break, and a handy overview of all things beer in Europe.

Lesly Plumridge



Beer Breaks is available from the CAMRA shop at:
shop1.camra.org.uk/product/beer-breaks



A little dedication

For Steve and Lesly Plumridge, the long-serving editorial team behind *Pints West* in Bristol, holders of more CAMRA awards than can fit on any modern mantelpiece, who kindly agreed to host the column on which this book is based.

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News from Bath & Borders

Snippets from Bath

The Brunning & Price conversion of the old Garfunkel's restaurant on the ground floor of the former Empire Hotel in central Bath is nearing completion. The new venue is called the **Architect**, and, at the time of writing, it is billed to open at 5pm on Thursday 23 June. We understand



that there should be six cask beers available at what is expected to be a mainly food-led venue. The manager will have responsibility for the selection of beers and is likely to source these directly from local breweries. The website for this newest addition to Bath's real ale scene is www.brunningandprice.co.uk/architectbath.

Landlord and co-manager of the highly successful **Raven**, Tim Perry, has left the pub after 17 years. In that time the Raven has been Bath & Borders branch's Pub of the Year or City Pub of the Year on at least three occasions. We wish Tim well whatever he is planning to do in the future. Tim is a potter and has decided to go full time in his ceramics business, Perryspace Arts. Also in the city centre, **Sam Weller's** reopened following a fairly major refurbishment on Monday 2 May. It is now a wet-led pub with extended opening hours. Two cask beers were available during a visit soon after reopening: Butcombe Original, which is likely to become the regular beer, and Oakham Citra, a guest.

We have recently learned from Davin and James of **BeerCraft**, just along from Pulteney Bridge, that they have decided to shut up shop on Thursday 30 June. Beginning as an off-licence, BeerCraft had grown over the course of around five years to become a popular 'micropub', one of the first of its type in the city. It will be sadly missed.

Going out to the southern outskirts of the city, the freehold of the **King William IV** on Combe Down, which we believe has been closed since around the start of the pandemic, is on the market for a rather eye-watering £1 million.

In the wilds south of Bath

There is a planning application in with Bath & North East Somerset Council to convert the function room of the **King William Inn** at Tunley, which is midway along the road between Bath and Timsbury, into a four-bedroom private dwelling. The planning reference is **22/01240/FUL**.

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In and around Bradford-on-Avon

A planning application has been made to Wiltshire Council to convert the **Bear Inn** on Silver Street into flats. This town-centre pub was acquired by Usher's in the 1990s. Around ten years later it closed and was almost lost for good. An attempt to revive the pub by Blindman's Brewery effectively saved the pub from permanent closure at the time, although the brewery did not eventually take it on as part of its estate. In more recent years it has specialised in pies, and for a while it hosted an Indian restaurant in the courtyard, tucked away behind the main bar. It would be a shame to lose this pub; it would certainly detract from the variety of the pub scene in central Bradford-on-Avon. The deadline for objections was 20 May.

The **Cross Guns** at Avoncliff reopened on Friday 18 March, following a short period of closure for a revamp. Box Steam Tunnel Vision was the cask beer available on the day of reopening, but we understand that the landlords are intending to serve two beers on handpump on a regular basis. This late 17th-century, Grade II-listed pub, which overlooks the River Avon beside the imposing edifice of John Rennie's Avoncliff Aqueduct, which carries the Kennet & Avon canal over the river, will now be open daily (10-11 Monday to Saturday, and 10-8 on Sundays).

News from Warminster

Despite numerous objections, the planning application to convert the **Organ Inn** in Warminster into a private residence was agreed by Wiltshire Council on 18 March. Over its relatively short modern existence the Organ, which was forced to close by the exigencies of the pandemic, was one of the finest pubs in the entire Bath & Borders area, was made branch Pub of the Year in 2019, and was twice made 'Rural' Pub of the Year in previous years. It will be sorely missed; the Warminster pub scene will not be the same.

Prince of Wales in Dilton Marsh to reopen soon as the Weavers

The **Prince of Wales**, which closed in May 2020, looks set to reopen in the next few months. The pub was acquired by the local Fairfield Trust, which runs a long-established agricultural college for students with learning disabilities in the village. The college already provides many local amenities, including a coffee bar, shop and post office, garden centre and conference facilities. And now it has a pub and, as with the other amenities, the college aims to provide training in a pub setting for its students. The building has undergone a major renovation. Almost every part of the structure – roof, rendering, internal walls, ceilings, fireplace, bar, etc – has been either removed and replaced or remodelled. At the time of writing (early June) most of the external works seem to be nearing completion and the scaffolding removed. An advert has gone out for a pub manager. Meanwhile the name of the pub is to change to the **Weavers**, reflecting the common occupation of the villagers of a bygone era. In fact, there was a pub in Dilton Marsh called the Weavers, on Silver Street, at the Westbury end of the village, which closed sometime in the first half of the twentieth century. For a while, my great-great grandfather was landlord there.

Full Moon at Rudge reopens

The refurbishment of this large, multi-roomed, country pub has been completed. Much smartened up and looking very elegant, the **Full Moon** reopened on Friday 6 May. The pub is located around a mile off the A36, roughly mid-way between Frome and Westbury.

New Brewery in Westbury

We have learned that a new microbrewery should be opening in a commercial unit on Northacre Industrial Estate on the outskirts of Westbury. This is **True Story Brewing**. A licensing application has been made for an on licence at the brewery itself, which can be found at 7 Curtis Place, off Kingdom Avenue, whilst there are also plans to open an outlet in Bath.



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New owners for Electric Bear

Electric Bear brewery in the west of Bath is now under new ownership. Long-time Bath resident David Horner took over the reins in January, just over six years after Chris Lewis formed Electric Bear just off Brassmill Lane. David is keen to further develop the brewery, invest in new brewing equipment and consolidate the cask offering, making it a more common sighting in Bath pubs. Electric Bear have been regular sponsors of Bath & Borders CAMRA beer festival and we wish both David and Chris well in future endeavours.

Electric Bear is due to take part in 'Bathtoberfest' (bathtoberfest.co.uk), a roaming beer festival running from 30 September to 9 October across a number of independent Bath establishments, including the **Raven**, **Old Green Tree**, **Star Inn**, **Royal Oak** (Twerton), **Grapes**, **Kingsmead Street Bottle** and **Brewed Boy**.

Expansion of the Bath & Borders CAMRA branch area

CAMRA's Heart of Wessex branch, which was established in 1999 and straddled southwest Wiltshire, southeast Somerset and north Dorset, has recently been wound up. Its area is now being re-allocated to the adjacent branches, which includes Bath & Borders. In a sense we are getting back some of the pubs that used to be in our area before Heart of Wessex was formed. Discussions, which are being led by the West Dorset branch, are still ongoing, but it looks likely that Bath & Borders will take back Bruton and the villages around, such as Evercreech, Alhampton, Ditcheat, North and South Brewham, and Shepton Montague. Our pubs officer Hugh has already had a bit of tour of the area, and a first branch visit to two of our new pubs, the Alhampton Inn and the Manor House at Ditcheat took place on Thursday 9 June.

Steve Hunt

Bath & Borders Pub of the Year award presentations



The **Star Inn** on the Paragon is arguably Bath's most famous pub. First licensed in 1759, the historic interior, which was installed in 1928, is included in CAMRA's National Inventory of Historic Pub Interiors. It's also the winner of Bath & Borders CAMRA Pub of the Year 2022, receiving the certificate on 28th April.

The Star last won this accolade in 2001 and this year picked up the baton from previous (2020) and frequent winner, the **Royal Oak** on Lower Bristol Road.

James Honey, Bath & Borders branch chair, remarked: "There are many fantastic pubs in the area and stiff competition for this award so congratulations to the Star Inn on being awarded the best pub in the branch area." The certificate was accepted on behalf of the pub by a very pleased Jon Ingall, pub manager.

The Star is one of the principal outlets of the nearby Abbey Ales brewery. The pub's multi-room layout is made up of four drinking areas, the smallest of which consists of a single bench often occupied by older customers, and sometimes referred to as 'death row'. Snuff is available!

Both the Star Inn and the Royal Oak, along with other *Good Beer Guide* regulars the Raven and Old Green Tree, will be part of 'Bathtoberfest' (bathtoberfest.co.uk), a roaming beer festival running from 30 September to 9 October across a number of independent Bath pubs and bars.

Trevor Cromie



The Star Inn, Bath (photo by Martin Ansell)



Bath & Borders branch chair, James Honey, presented the Bath & Borders CAMRA Rural Pub of the Year 2022 certificate to the **Three Horseshoes** in Bradford-on-Avon on 5th May.

The 'Shoes has built a good reputation for well-kept beer and has featured in recent editions of CAMRA's *Good Beer Guide* but this is the first time they have won a branch Pub of the Year award.

The Three Horseshoes follows on from 2020 rural winner, the **Organ Inn** in Warminster. (There were awards in 2021 due to the pandemic.) Sadly the Organ is now closed with planning permission for change of use to residential recently granted.

James remarked: "Congratulations to the Three Horseshoes on being awarded the best rural pub in the branch, and keep up the good work."

The certificate was accepted on behalf of the pub by a clearly delighted licensee Shaun Dobson and Lynsey Jeffreys.

Trevor Cromie



The Three Horseshoes, Bradford-on-Avon (photo by Den Rahilly)

Ideas for beery days out from Bristol

Worcester

When contemplating a day trip to check out pubs elsewhere, Worcester may not immediately spring to mind, as it seems too far away and potentially expensive to get to, surely? But no, it takes only around 90 minutes by train and fares are unusually reasonable. Direct trains from Temple Meads to Worcester Foregate Street run around every two hours and the last two back are currently at 18.53 and 21.29. In addition there are others that involve two changes and a longer journey. Perhaps the most convenient out train is currently 10.41 from Temple Meads arriving at 12.17. The day return fare is a mere £15.60 reducing to only £10.40 with a railcard or by four people using Group Save.

To celebrate two friends' 60th birthdays (and their acquisition of senior railcards) a group of seven of us planned a Saturday day out in February. Unfortunately our date coincided with extensive storms and massive rail disruption. Despite that we were all very nearly on time with the exception of poor old Yug who took over four hours to get from Highbridge to Bristol and finally got to Worcester at 5pm, five hours late. Luckily he was one of five of us staying overnight so could salvage his day.

The other great advantage of Worcester is that the station is extremely close to the town centre and to almost all of our targeted pubs. All of the pubs that we visited were easily walked. If you prefer an overnight trip then the Travelodge is located perfectly – directly opposite the superb cathedral and very near the pubs. Booking early is recommended for best prices. I had the bonus of a superb view of the cathedral from my room.

So to the pubs – we turned right from the station and headed to the [Dragon Inn](#) at 51 The Tything, (open from 4pm, except Friday to Sunday all day from 12) less than five minutes' walk away. This is a long-time *Good Beer Guide* pub now run by the splendid Church End Brewery. With a full range of eight cask ales, mainly from Church End, we had to drag ourselves away after one pint. A superb starting point. We had planned to visit the [Sociable Beer Company](#), which brews a large number of cask and keg beers and has guests. It turned out to be literally just outside the rear of the Dragon, but it also turned out to be closed with no explanation outside. The barman at the Dragon advised that it is rarely open early on Saturdays, even though its website says it's open from noon. Instead we crossed the road to the [Saracens Head](#) (4 The Tything) a classic historic old pub. WhatPub suggested six beers but there only two on our visit (plus Sky Sports on TV).

On leaving the station earlier we had spotted a new craft bar a few yards away called imaginatively [Craft Inn](#). Most of us are not averse to a drop of keg/key-keg and were delighted by the selection on offer, most but not all of which were brewed by the owning Sommar Brewing Company in Birmingham – a new one on all of us. One of our number who is strictly cask only headed to the Wetherspoon pub, the [Postal Order](#), almost next door.

We then walked back past the station and turned right, heading towards another brewpub, the [Arch Rivals](#) micropub and brewery just off Infirmary Walk. Set in a railway arch this music-orientated micropub sells a range of interesting keg and cask, including its own (currently brewed elsewhere but planned on site).

Next we headed to the [Imperial Tavern](#) in St Nicholas Street just the other side of Foregate Street. This excellent Black Country Ales pub, open all day every day, sells three of their beers and up to six guests, most of us opting for Titanic Plum Porter on this occasion. From there it was a short walk to the [Oil Basin Brewhouse](#) in Copenhagen Street. This is the home of the tiny Wintrip brewery and also serves three guest ales and several keg beers. One of the very few pubs on this trip to do food, but way too busy to get a table on this occasion. It was time to bid farewell to the redoubtable Tim Proudman (one-time Bristol & District CAMRA social secretary), still defying adversity and joining in, but needing to get home. Literally next door was our next pub, the [TripleB Belgian Beer Café](#) (and to greet the long-suffering aforementioned Yug who had finally made it!). This is a cracking café



The Arch Rivals (photo by Phil Cummings)

bar specialising in draught and bottled Belgian beers and interesting bar snacks and cakes.

Next up was another brief walk to the [Plough](#) at 23 Fish St near the cathedral – a *Good Beer Guide* regular and Grade II-listed freehouse. Two regular and four guest beers feature, with outside seating and friendly service – a must-visit on this trip. Open all day every day but closes early Tuesdays. Local beers feature strongly. The most 'old-school' of the day's pubs. Sadly one of the group, Phil Cummings, now had to leave us due to work commitments on the Sunday, leaving just four of us all staying over. The cask-only man had disappeared and was not seen again!

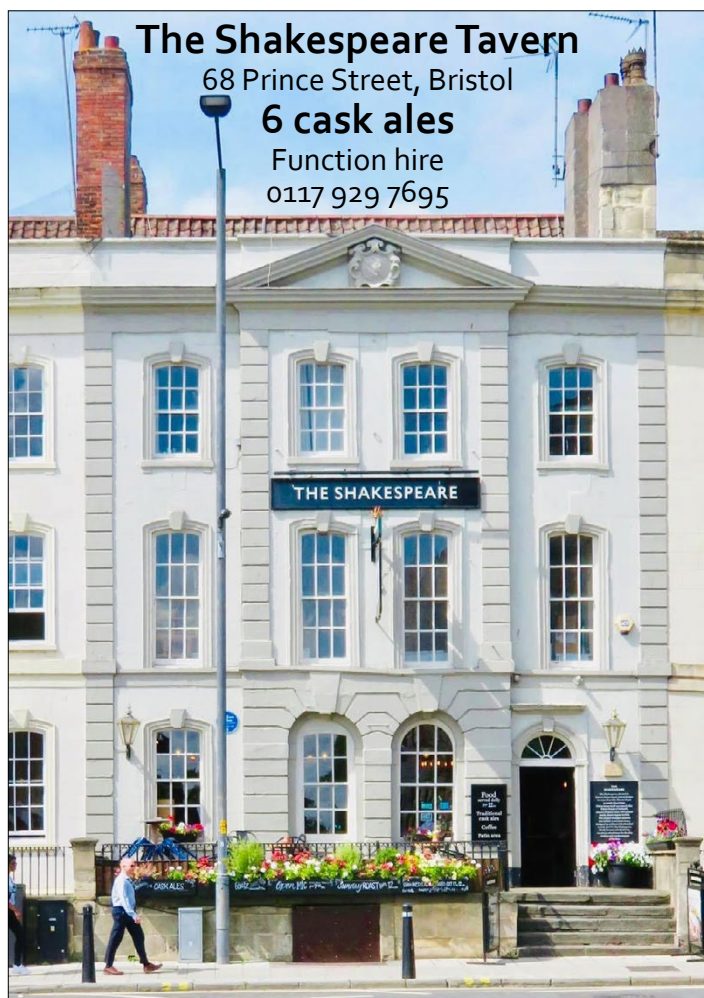
We headed out on the longest walk of the day (about 15 minutes) to the [Bull Baiters Inn](#) at 43-49 St Johns. A local chippy came in very handy en route too. The Bull Baiters started out as a micropub but relocated into a fantastic historic medieval building. Open from 5 to 9.30 pm, it serves a selection of up to six ever-changing cask ales and a big choice of ciders and perries. Really a must-do if you can fit it in. Worth a taxi fare if you don't fancy walking. We staggered back to town and headed to a couple of pubs in New Street, the historic [King Charles II](#) (run by Craddocks brewery of Kidderminster) and the [Swan](#). Details at this stage are understandably bleary and we realised that New Street is where all the younger people assemble on Saturday nights and was loud and crowded. Sensibly we called it a night.

To Sunday morning and more dire warnings of train disruptions, so some of the remaining group headed off early, leaving a couple of us at a loose end ... so breakfast at one Spoons, the [Crown](#), and a cheeky early beer at the other, the [Postal Order](#). We also called in on [Hop Lord's](#), a newish bottle shop and taproom in Pump Street near the cathedral. Not wanting to push our luck too far we decided to depart Worcester but break our journey at Gloucester, nearer home. A pleasant two hours later we headed off home.

Vince Murray

Note: Train timings and pub opening hours should not be relied upon and should be rechecked in advance.

Bristol & District CAMRA



In case you haven't already heard, the Bristol & District branch Pub of the Year 2022 is the **Shakespeare Tavern** (Prince Street, Bristol) and the runner-up is the **Cornubia** (Temple Street, Bristol). Very well done to both pubs.

There has been a lot of positive feedback about how much the **Shakespeare Tavern** has improved since Nick Ashby took over as manager. In particular his enthusiasm for expanding the beer range, improving the welcome and facilities of the pub (including opening a function room, which are few and far between in pubs these days) and indeed for supporting and promoting CAMRA.

Nick Ashby said: "The Shakespeare winning CAMRA Pub of the Year was such a surprise and me and the team were in shock! The competition this year was so strong and I feel everyone did so well after the COVID pandemic and I think this shows. Since taking over the Shakespeare I have wanted to make a pub that was traditional, comfortable, homely and welcoming for everyone with a strong beer

Pub of the Year awards



focus. All of my suppliers have been wonderful helping me get beer that people want and kept me up to date with new products coming out. I would like to thank my team and customers for making this happen and for helping me make the Shakespeare what it is today!"

The **Cornubia** is of course renowned for its range of real ale and many improvements have been made to the pub by Phil and Jacki, who have run it since 2010. This isn't their first CAMRA award as in 2003 they won the CAMRA National Pub of the Year for the **Crown & Thistle**, the pub they ran in Kent. Phil Bennet said: "We're all very thankful at the CORNUBIA!"

Presentation of the official CAMRA certificates took place on the evening of Wednesday 20 April.

Pictured are Nick Ashby of the Shakespeare Tavern (above left) and Phil Bennet of the Cornubia (above right) receiving their certificates from Bristol & District branch chair Richard Brooks supported by local CAMRA members – and a few other people too!

Richard Brooks

The Cornubia

142 Temple Street, Bristol BS1 6EN



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Phil & Jacki*

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'Watering Holes in the Desert'

Brought to you from Weston-super-Mare

In the last *Pints West*, I itemised all the known pub changes in the Weston area over the past couple of years. One omission was **Scallys** on Carlton Street, close to the seafront. This live music and biker-friendly pub, which always offered an ale or two, had been run by Dawn and Kevin Coupe since 1993. They have now retired and the pub has been sold, with a major makeover turning it into a "relaxed woodfired kitchen and cocktail bar" called **Otium**. This does not sell real ale but at least the premises have remained part of the local hospitality sector.

The **Fork 'n' Ale** on Walliscote Road has had its external facelift completed as part of the North Somerset Council's Heritage Action Zone Shopfront Enhancement Scheme (see the before and after picture they supplied). Also included in this project are the **Stage Door** at 134 High Street, along with the adjacent **Lamplighters**. As part of this project, the Lamplighters will be having a rebranding and will be renamed the **Albert**. Neither outlet currently sells real ale.

Good news! The **Duke of Oxford** is no longer up for sale as indicated in the last *Pints West*.

There will be Weston CAMRA socials visiting various festivals taking place in July, namely **Brews, Blues & BBQs** being held at Epic Beers brewery in Hewish on Saturday 2nd July (over by the time *Pints West* is out), the **Yeo Valley Lions Great Western Beers Festival** at Claverham Village Hall on Saturday 9th July, the **Weston Lions Beer Festival** (see advert) on the Beach Lawns on Friday 29th July (the festival runs through to Sunday 31st) and the **Crossways Inn Beer Festival**, Huntspill on Saturday 30th July. In a month jam-packed with festivals in the area, there is also the **Nailsea & Backwell Beer & Cider Festival**, being held at Nailsea Rugby Club from Friday 8th to Sunday 10th July. Wouldn't it be lovely if there was a way to spread these out a bit more? Then we could support more of them.



Information on Weston CAMRA's social events can be found at www.camrabristol.org.uk/diary.html or on the Campaign for Real Ale Weston-super-Mare Facebook page.

Tim Nickolls

Pinkers' new ventures

Pinkers Craft Brewery, says owner and brewer Scott Pinkstone, is having an extremely busy time of it at the moment, having had successful tap takeovers at various micropubs in the area recently and other tap takeovers that are due to take place at the **Brit Bar** in Weston-super-Mare (early July) and the **Nailsea MicroPub** (mid-July). Pinkers beers are regularly on tap (keg) and in cans at the **Vaults** on South Parade.

Pinkers will be well represented at the **Weston Lions Real Ale and Cider Festival** at the end of July, supplying nine casks (three each of Sea Breeze, a 4.7% amber ale; Funky Punch, a 4.7% American pale ale; and Weston Coast, a 4.5% IPA) to the festival.

Scott says that the planned new five-barrel fermenting vessel mentioned last time is on order but awaiting delivery from China.

A new venture for Pinkers is their new 'Brew Bike'. This is a brand new 500 cc single-cylinder Royal Enfield Himalaya, fully fitted with panniers and boxes designed to allow a quicker, more efficient and less polluting method of delivering beer orders locally. They are currently awaiting 'Pinkers' promotional decals to attach to the bike to complete the look.

Ventures for later in the year include the Whirligig Festival in September, an arts festival for which Pinkers will be doing a specially commissioned beer; Bay Café, which is to have a permanent position in the Tropicana and be providing beers, including Pinkers, all summer and into next year; and producing a special brew for the **Fallen Tree Micropub** in Clevedon, more of which in the future.

Find Pinkers Craft Brewery on Facebook or their web site at www.pinkerscraftbrewery.co.uk for more information.

Trevor Perks



A Good Friday to have a beer ... or two

Weston-super-Mare sub-branch were pleased to be able to resume social activities with a Good Friday crawl around Worle.

We met at the **Parish Pump** at 2.30 on a warm and sunny afternoon and, despite some transport issues, we had good turnout of two-legged and four-legged beer drinkers. To get the afternoon started, the pub offered a well-kept Butcombe Original and Sharp's Doom Bar.

Our next stop was the **Nut Tree**, where the group sat in the very pleasant beer garden; the beer range available was Bath Gem and St Austell Tribute and Proper Job, as well as Sharp's Doom Bar.

Leaving the Nut Tree, we faced the only uphill walk of the day. Fortunately there was a Sherpa dog available to assist and help make light of the hill for one lucky Mike! At the top of the hill we stopped at the **Old Kings Head**, a busy community local with another nice beer garden. Beers available were Sharp's Atlantic Pale Ale and St Austell Tribute.

Next it was downhill to the **Lamb** (where we sat inside and discovered the beer garden on our way out) serving Butcombe Original. The pub is a roomy traditional pub with welcoming staff and we sat in a large back room all together, which meant we could chat.

We had intended to finish at the **Golden Lion** but it was very busy and it appeared to be only offering one beer we had already had on that afternoon, so we called a halt at that point (other members have visited the Golden Lion since and enjoyed Box Steam Soul Train).

All of the pubs visited had beer gardens and were dog-friendly. A pleasant and sociable crawl taken at a leisurely pace. Cheers.

Liz Brady



Poppy offering Sherpa service to Mike



Busy at the Old Kings Head bar



Relaxing in the Lamb

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Epic Beers

(Pitchfork Ales & 3D Beer)

Epic Beers continue to recover well from the last few difficult years, with their two brands, 3D Beer and Pitchfork. The innovative 'Beer Drive Thru' offering collection or delivery from the brewery is still doing very well. Their **Fork 'n' Ale** pub in Weston-super-Mare has been undergoing an extensive external makeover which should be complete soon. By the time that you read this, their annual 'Brews, Blues and Barbecues' festival, featuring their full range of 12 to 15 beers and five live bands, will have occurred at the brewery. At the time of writing two weeks before the event over 75% of tickets were sold, so looking like a sell-out. Let's hope that the weather was kind!

The big recent news was a massively successful first entry into the SIBA (Society of Independent Brewers) South West awards since Epic brewery was launched in 2017. Epic won no less than five awards including two golds! The golds were for their **3D Ebon** (keg stout and porters category) and for **3D Craic On** (cask specialty amber to dark category). Both beers will now progress to the SIBA national judging. Three Pitchfork cask ales also won awards – bronze for **Old Slug Porter** and silvers for **Santa Fé** and **East Street Cream**. A tremendous haul of awards from their peers and very worthy of huge congratulations.



Dave Turner from the brewery is pictured (on the left) receiving one of the gold awards.

Epic continue to produce many one-off or occasional beers, recently including *Glorious* for the Platinum Jubilee. A barrel-aged version was produced in smaller quantities and sold exceedingly well. As I write, a few bottles are left via the 'Beer Drive Thru'. The last cask is provisionally lined up for the **Crossways Inn** (West Huntspill) beer festival in late July.

Vince Murray

A Round with Robin

On the day before Vernal Equinox, a fine sunny Saturday, I took the train to Swindon and strolled ten minutes from the station to the **Glue Pot** which for many years was an Archers pub but in more recent times has been a Hop Back Brewery pub. I visited this last July on the first day they reopened after Lockdown when rather disappointingly only three beers were on and only one was really ready. However, now they open at 11am on Saturdays (before it was 12 noon) and the pub had seven beers on handpumps including one from Downton Brewery. Remarkably, given the date, I was able to drink Hop Back's Summer Lightning and Winter Lightning on the same day. The two halves cost me £4. I followed with a pint of their Entire Stout (4.8%) for £3.90.

Breaking my return journey home at Chippenham, I walked through the crowded market to the **Three Crowns** pub which had a screen for the rugby and seven cask ales on including Pitchfork's **Santa Fé** (7.3%) which I had a half pint of, as also trying three other beers including two from Frome Brewery. On return to Bristol, I popped into the **Cornubia** for Hillfoot Best Bitter and Triple Hop, both from the Blue Bee Brewery in Sheffield.

Having only found out about the Wetherspoon beer festival in April, with only four days to go until it ended, I did manage to try 13 in thirds at the **Knights Templar** and the **Commercial Rooms** in Bristol. My two favourites were Sambrook Tomahawk (4.2%) and Mauldon Cherry Porter (4.8%).

I went with two other members of the Weston-super-Mare CAMRA sub-branch – also meeting up with one from Somerset branch – to the Newton Abbot beer festival, formerly at the Maltings, now in marquees opposite the Maltings. From 200 cask ales, 80 keg beers and nine ciders, I only had ten half-pints but they varied between 4.2% and 7.5%. Unusually the normally good programme was this time variable in the descriptions of the beers, more a description of the class of beer that a judging panel might use.

From there I returned to the **Brit Bar** in Weston-super-Mare for a fine pint of Bristol Beer Factory Blue Dot (4.4%) before playing skittles at the **White Hart**, getting a spare, and drinking Pitchfork St George's Bitter (4.1%).

On the second day of the **Brit Bar** beer festival in Weston-super-Mare I arrived an hour after it opened and Kaylie and Desni were outside the entrance wondering if I was going to arrive, when I walked in (both are full-time workers behind the bar). Joined by friends, it was warm enough to sit outside by the cask bar and drink beers from Bristol Beer Factory, Twisted Oak, 3D Beer, Burning Sky and Quantock.

One of the Quantock beers had been brewed especially for the festival (and as ten barrels were brewed it has turned up a few times since), named **Brit Me Baby One More Time**. Another I was pleased to see at the festival was one they'd had in the pub three weeks earlier, a collaboration brew by Thornbridge and Heist breweries, **Cocoa Wonderland**, a 6.8% porter.

On the Thursday of the Queen's Platinum Jubilee, Max French (a friend from the Somerset CAMRA branch) and I went by train via Exeter to the North Devon beer festival at Barnstaple Pannier Market which had been advertised at the Newton Abbot festival. It was 'hosted' by the Barum Brewery, but unfortunately there was no programme, nor was the type of beer readily classed as stout, porter, IPA, etc. There were some 20 or 30 casks, many ciders, gins, etc, with a G&T or a pint of beer for £4 and soft drinks £2. I tried five cask beers; all were from North Devon exclusively. Amongst the punters we met friends from the Somerset branch and Exeter too. Also new friends from Croydon and Croyde, the latter guiding us to the **Corner House** pub in Barnstaple for the Draught Bass which they and Max imbibed. I stuck with St Austell Tribute at £4.10 for a pint.

Max and I decided to try to get to the **Beer Engine** brewpub at Newton St Cyres, by a train that was timetabled to halt at the station by the pub. But this failed to stop due to animals on the line earlier in the day! However, we caught a taxi from Exeter there and had time for three pints of Ace (4.2%) which was a new beer from that brewery for me as most are named after railway themes. Fortunately, the train did stop there for our return journey to Exeter and home to North Somerset.

Robin E Wild



The Captain's Cabin

The seafront patio outside the [Captain's Cabin](#) on Birnbeck Road provides, in my opinion, the finest spot in Weston-super-Mare to enjoy a drink. Unfortunately the pub's location, 15 or so minutes walk from the town centre, can be off-putting to some visitors and even some Westonian ale drinkers. I shall attempt to persuade you that the trek up Birnbeck Road is worth the effort!

First things first – the beer. The pub has free reign to choose which real ales it stocks and has made a conscious decision to support the “local produce” agenda by sourcing all beers from Somerset breweries. There are three ever-changing ales, invariably including one from our local Epic Beers, with the likes of Parkway, Frome, Exmoor and Yeovil breweries also often featuring. Jack Biddle (pictured) is the joint-leaseholder, along with Andy Leahy, and Jack is a real ale fan himself – always handy for ensuring that the choice and quality is good. Another little attraction for some of my more “mature” friends is that you always get asked if you would like your beer in a straight glass or a jug.

Jack and Andy took the opportunity during the Covid lockdowns to carry out an internal and external redecoration – the interior had previously looked tired (Jack used a slightly stronger word) and is now hugely improved. The Cabin was able to withstand the Covid period better than many pubs, due to its sizeable indoor area and also, of course, the patio. They actually saw quite a lot of new faces during this period, when anxiety levels were high over being indoors or in close proximity to other people, with some people visiting them as an alternative to their more cramped normal watering holes. Some returned to their usual pubs when we got back to normal, but some stayed and their numbers have been boosted by other new customers, often encouraged by the reputation for good food and service.

There are four distinct areas to the pub, which have enabled it to become a place attractive to a wide range of people in the local community. At the front is a public bar-type area with a pool table and dart board. Past the bar it has more of a comfortable lounge feel, which is used by some for dining. Beyond this, in a totally separate area, is the restaurant with seating for over 50 people. If you get a table by the window you can enjoy a great view over the bay across to Brean Down. This room can be booked for functions. Downstairs from the restaurant is the large patio overlooking the sea. Unsurprisingly, this is very popular on fine days, particularly at weekends and bank holidays, when the patio bar is open. There are sometimes barbecues and live music on the patio. This area is also popular with families.

The Cabin is very strong on food and at reasonable prices. The good-quality standard menu is supported by three weekly specials. The kitchen here is very strong on seafood dishes and there is always one included in the weekly specials. On Thursdays you get a free pint (or alternative drink) when choosing a dish from the specials menu. I can vouch for the quality of the food, having sampled it on numerous occasions with friends. Food times are 12-3 and 6-9 Monday to Thursday, 12-9 Friday and Saturday, and 12-6 Sunday.



Jack says that he and his team are looking to create a family-friendly pub, offering good service, a friendly environment, live music and with a reputation for great home-cooked food. In my view they are doing a really good job and I would encourage people to have a stroll up Birnbeck Road and check them out.

Tim Nickolls



BADRAG

Bristol And District Rare Ales Group

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

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

See www.camrabristol.org.uk/badrag/RareAlePubs.html for over a hundred pubs that support BADRAG (currently under review).

BADRAG@camrabristol.org.uk

Good news for the BADRAG campaign

According to the Society of Independent Brewers (SIBA), stout and porter have replaced golden bitter as the most commonly produced beer styles, as was mentioned in the recent CAMRA members' magazine *BEER*. Furthermore, "Why traditional English mild ale is making a comeback" was the title of an article by well-known beer writer Adrian Tierney-Jones in the *Daily Telegraph* on the 9th of May.

BADRAG 'Gloucester Road' Trail

On Saturday 19th March, on a trail led by BADRAG member Mal Fuller, a group of 'Badraggers' (including one who came up from Taunton on the Falcon coach service) visited a number of pubs, starting with the [Inn on the Green](#) on Filton Road where we were able to enjoy some of the award-winning Bristol Beer Factory Milk Stout (4.5% ABV). From here we moved on to the [Annexe](#) on Seymour Road where more Badraggers joined us to enjoy Hanlons Port Stout (4.8%). Next was the [Lazy Dog](#) on Ashley Down Road where unfortunately no BADRAG-style cask ales were available; the Lazy Dog's cask bitters we tried were in fine form nevertheless, and your scribe had a fine keg Bristol Beer Factory Milk Stout. The final pub was the [Drapers Arms](#), the only one actually on Gloucester Road, which didn't disappoint with Frome Brewery's Zig-Zag Stout (4.5%).

Chippenham Beer Festival

The Saturday lunchtime session of this CAMRA beer festival is always popular with BADRAG supporters, however this year tickets for Saturday 30 April sold out a month before the event, so some regulars missed out!

Colin Postlethwaite led those who attended from Bristol & District branch and reported: "Chippenham never fails to please with yet another excellent beer festival. There were about 65 ales on, of which 16 were BADRAG styles, with three milds, eight stouts, three porters and two old ales. About eight Bristol CAMRA members were there that I knew (five Badraggers and three BAD Ladies) and the weather was dry and warm – all and all a great day out."

Badragger Heong Wai Tse added: "Chippenham beer festival was excellent this year; not only did we have glorious weather, the festival offered up about 20% of the beers as BADRAG-style ales. Several of them sold out mid Saturday afternoon session, such as Sarah Hughes Dark Ruby mild. Our local breweries Arbor and Moor both presented great stouts, with Arbor offering The Devil Made Me Brew It and Breakfast stout, and Moor with their Moor Stout. For me the stand-out beer was from Siren with their 6.5% Antidawn India Export Porter. I'll definitely be going back next year – probably try and get my ticket early next time."

And Tim Belsten added: "I enjoyed Chippenham Beer Festival very much. Good for a restart of beer festivals. (I would imagine branches holding them at present are taking a softly, softly approach on quantities.) This seemed to have all beers I wanted to try at the Saturday lunchtime session. Not always been the case in the past, as I recall.

"I visited two local pubs afterwards as well, the [Old Road Tavern](#) and the [Prince of Wales](#), the town's first micropub opened in 2018. I had attended the [Three Crowns](#) and the [Flying Monk](#) the day before, due to CAMRA beer festival tickets having sold out. I found the Three Crowns still had a few left, so secured some Saturday tickets whilst

there. I was pleased with the beers and ciders in all four pubs, which each had a good range. The Old Road Tavern is a great community pub, I feel, with a large beer garden. The Flying Monk deserves more recognition, I think. Not to say the others are to be neglected in any way. Chippenham is a nice place to visit. Found a very nice coffee shop a few doors from the Flying Monk as well, Sarah-Jayne's Café."

East Bristol Brewery Trail

On Sunday 1st May some who missed out on Chippenham Beer Festival tickets – and some who didn't – enjoyed the East Bristol Brewery Trail where there were few cask BADRAG-style ales but some keg versions. A selection of Badraggers' comments follow.

Mal Fuller: "Moor offered three cask ales and some bottled Cantillon lambic beer, which is my favourite lambic. The raspberry Cantillon was amazing and Moor's cask Illumination was one of the highlights of the trail. Another highlight came from the cask offerings of Good Chemistry and Left Handed Giant, the latter surprising me as I thought they only sold keg (*somebody hasn't been keeping up with Pints West – Ed*). I must seek it out in their pub as what I had was delightful... It was a great way to spend a Sunday afternoon; a lot of fun, good company and even the rain held off. After finishing the trail, we went to the [Barley Mow](#) to talk about the day before going our separate ways, and I have to say, for me, I had the best pint of the day in there, the Moor Stout."

Richard Aldridge: "This is an event I have wanted to attend for some years. Overall it was enjoyable, however I was a little disappointed at the ratio of keg to cask. The best pint of the day was at the [Barley Mow](#)."

Colin Postlethwaite: "It was great to see the East Bristol Brewery Trail back after two years of lockdown (the last one was 2019). Arbor and Dawkins had lots of keg and cask beers as well as cans. BADRAG-style beers on cask were Breakfast Stout (7.4%) from Arbor, and Foresters Black (4.8%) and East Bristol Session Porter (4.2%) from Dawkins."

Mild Month, Summer of Pub and BADRAG gathering

About a dozen members and mild ale fans enjoyed an early evening on Thursday 27th May in Nailsea where they were treated to Elephant Gun (3.5%) by Nottingham's Navigation Brewery, a quite sweet chocolate and salted caramel mild ale and, from Nottingham's Lenton Lane Brewery, Fierce, a 5% classic ruby mild. The other non-BADRAG-style ales on offer were also enjoyed by many.

This had to be an early evening event to cater for people travelling back to Bristol by bus, First Bus having just curtailed late evening buses after the 20.45, which is now the last bus on weekdays! Those travelling by train were able to stay later but with a 25-minute walk to the station.

Coming up

See www.camrabristol.org.uk/diary.html for future BADRAG events, including a BADRAG social at Weston-super-Mare Lions Festival, from 7.30pm Friday 29 July; and a BADRAG social at the Gryphon MetAle Festival, from 4pm on Thursday 1 September.

Laurie Gibney

CAMRA Summer of Pub walk of Kingsdown and Cotham

On a Saturday in the second half of June, members of Bristol & District CAMRA and a small number of others from outside the branch area embarked on a walk around some of the pubs in the Kingsdown and Cotham areas of Bristol.

The walk combined the CAMRA 'Summer of Pub' initiative which aims to support and promote pub-going throughout the summer and the local CAMRA BADRAG which seeks to campaign for bar space to be given to rarer styles of real ales that are harder to find, notably milds, stouts and porters.

All the pubs we visited on the day had agreed to stock either a cask porter or stout for us.

The pub walk was very well supported with the attendance count for the afternoon just short of 40 – an excellent turnout. The trail started around noon.

The first pub on the walk was the lovely [Highbury Vaults](#) which is situated on St Michael's Hill. This is a delightful pub full of dark wood and character. The pub has a small snug bar at the front – there are not many of those in the pubs of Bristol anymore. The Vaults also features a very pleasant beer garden to the rear and although the weather was mostly fine on the day, it did choose to rain extremely hard soon after most of us arrived at the pub preventing the chance of enjoying our



beer in the garden. It also resulted in a couple of latecomers getting a good drenching on their way to the pub.

Cask-conditioned beers available in the Vaults included Goff's Black Knight (5.3% ABV), St Austell Proper Job, Youngs London Original and St Austell Tribute. Many of group choose the Goff's Black Night which has won CAMRA awards including being declared the 2016 Gloucestershire CAMRA Champion in the Stout/Porter category. It was in excellent condition also!

The next pub on the walk was the [Robin Hood](#) also on St Michael's Hill. This Grade II-listed pub has a lovely arched-window frontage. Inside there are wood-panelled walls and others with murals by local artists and the pub has both a front-of-pub small outdoor area and another small outside drinking area to the rear of the pub.

The BADRAG-style beer here was Basement Beer's Lost Horizon coffee stout (5.9%), and Good Chemistry High Plains and Moor Illumination were also on sale. Again, the beer was in excellent condition.

A short climb back up the hill and through a side street to the [Green Man](#) next. Dawkins' Bristol Best, Foresters Black, Easton IPA and Bristol Cider were on the pumps here. I think the name of one of the beers will clue you to which was the BADRAG beer here. This is a small pub and the crowd of us just about filled the whole place. Again, this is a terrific pub – one of the several Dawkins pubs in Bristol, Grade II-listed and licensed since 1851 in a heritage listed street with many fine Georgian buildings.

A few minutes' walk took us to the [Hillgrove Porter Stores](#) on the corner of Hillgrove Street North – another of the Dawkins pubs. This pub always has a wide range of beers on; at the time of our visit these included a few Dawkins beers, Yeovil Posh IPA and Bristol Beer Factory Milk Stout, amongst others. The 4.5% ABV Milk Stout was the choice of many, being the BADRAG beer on offer. The pub interior is horseshoe shaped and features a patio drinking area to the side of the pub. This is one of the pubs that virtually always has a dark cask ale or two on offer.

Just a short walk along the road led us to the final pub of the trail the [Hare on the Hill](#). Quantock QPA, Moor Illumination and One Mile End Black Ink (extra dark stout) were on the pumps here. The pub features an attractive green tiled exterior and a warm and welcoming interior. This is a great little free house and appears to be going from strength to strength. The Black Ink Stout proved to be extremely popular.

This was a highly successful and sociable pub walk and everyone seemed to enjoy it very much. The Bristol & District CAMRA branch has many other events coming up in the future. Why not check out the branch diary and join us soon?

Pete Bridle

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Dawkins Ales: We're Still Beer

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in your indie bottleshop - at home direct from us
dawkinsales.com

DAWKINS
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#WERESTILLBEER

The Miner's Arms, St Werburghs BS2 9YQ
The Hillgrove Porter Stores, Kingsdown BS2 8LT
The Portcullis, Clifton Village BS8 4LE
The Victoria Ale House, Clifton BS8 2BH
The Green Man, Kingsdown BS2 8HD
The Brewery Tap & Shop, Easton BS5 0EF

Dawkins Ales is taking part in CAMRA's 'Summer of Pub' initiative by launching their own '**We're Still Beer**' campaign. Aimed at both the drinking public and trade, it's designed to remind their customers that small breweries and pubs (and Dawkins in particular) are fighting back post-Covid. The hashtag **#werestillbeer** will be prominent, highlighting beers and pub activities, plus competitions via social media, all designed in-house by Rosy at the brewery, who has also been busy redesigning the pump clips – as well as running a series of events at the **Dawkins Brewery Tap** in Easton.

Glen Dawkins says: "Sales are improving month-on-month, but in common with many in the industry trade the pubs and brewery aren't quite back to normal yet. As we all know, rising costs are a concern. Even a small street-corner pub can easily spend £20,000 on utilities and that will be more like £30-40,000 this year! Onerous business rates have made an unwelcome return too and most commercial rents go up every year by inflation ... we're lucky to have fantastic support from our regulars but there is no escaping that times are tough and we're doing whatever we can to encourage people to use their local. We've got some brilliant new beers on the way and look forward to spreading the word amongst the public, and encouraging publicans to try one of our beers on their taps.

"All the brewery team will be appearing in various guises online so look out for the beautiful faces of Paul, Dom, Dave, Pete, Rosy and, er, me! We'll also be roping in some well-known Dawkins landlords and free-trade customers over coming months!"

Brewery tours, hosted by Glen, are returning on a monthly basis and the **Brewery Tap** comes into its own on sunny summer days with its large suntrap courtyard. Private hire can be arranged, and the team have already started work on planning for August Bank Holiday's East Bristol Brewery Trail after the long-awaited return at Easter proved such a success.

Glen firmly believes that good pubs are the heart of their communities, but feels it is inescapable that lockdowns will have changed many people's drinking habits forever, so the brewery will continue delivering bottles and draught direct, plus a renewed focus on click & collect and the area's independent bottle shops for selling its wide range of bottle-conditioned beers.

Wookey Ale

Witch Way Home from Wookey Ale has been awarded the Gold medal at this year's European Beer Challenge. Thousands of samples from 39 countries fought head-to-head at the London County Hall.

The competition is judged by Europe's leading beer buyers who are all key decision makers at the largest beer importers and retailers. Winning a European Beer Challenge medal is regarded as *the* seal of approval for brewers wanting to increase sales and enter exciting new markets across Europe.

Sam Mills of Wookey Ale said, "We just shook up the highest level of the international beer industry! We're absolutely made up with this huge achievement of winning the Gold European Beer Challenge 2022 Medal!"

Wookey Ale is a very new brewing company and was first introduced to *Pints West* readers in this year's spring issue. To get such recognition in the short amount of time the company has been going is, as Sam says, quite an achievement.

As was mentioned in the last issue, Wookey Ale beers are currently brewed under contract, but Sam says that a brewery of their own is "on the horizon". They are looking to introduce a dark craft beer in cans which will be the final addition to their craft beer core collection.

Richard Aldridge



Incredible Brewing

The Incredible Brewing Company will be ten years old this year and takes pride in being one of the pioneers of small-batch craft brewing in the Bristol area.

Founder Stephen 'Mr Incredible' Hall gave us the latest news, as they start to put more of their beer into cans: "Our canning machine is up and running at last. We've put the first few brews into cans and are planning to release them very soon once we have a collection. The beer will be live and can-conditioned as we don't add carbon dioxide. It will also be naturally produced with no finings."

"Over the coming months we plan to put our more hop-forward and summer beers out in this format and as the new fermenters get up to speed there will be plenty of fresh beer to go round. The West Coast IPA at 6.2%, which is one of the flagship brews, will be the first, along with the Black IPA 5.6% and New England IPA at around 6%. Seasonable pales including the popular Mosaic at 4.2 will follow with Citra soon after, so keep a look out for our attractive new livery in good beer shops and bars."

Incredible's new website www.incrediblebrewingcompany.com is up and running and the online shop is open again now that they are returning to full production after a drop-off whilst the new equipment was being installed. Stephen says delivery is free in the local BS4 area

and there is only a very small charge in the Bristol area.

The new labels produced by Emily Mackwell are going down well with customers. Emily's unique style really complements Incredible's beers giving them a distinct eye-catching identity wherever they are sold.

As always Stephen is very busy on the food and drink festival circuit this year selling his beers so check out Incredible's the website to find out where he'll be.

Finally, Stephen reports that the brewery has outgrown its present home in Brislington so if any one knows of any good available spaces locally give Stephen a shout.

Mark Munday



Plenty to celebrate at Good Chemistry

There's again been plenty going on at Good Chemistry Brewing in St Philips, both in the brewery itself during working hours and at the taproom after hours. In the former, where brewers Dan and Oli will be celebrating their first anniversaries over the summer, a number of cask beers are being produced: *Time Lapse*, a 3.8% English bitter; *High Plains*, a 4.6% hoppy pale; and *Full Circle*, a 4.1% session pale. All are continuing to sell well across the pubs of Bristol, Weston-super-Mare, Swindon, Chippenham and beyond.

In the last month or so, you may have seen Good Chemistry's collaboration with Arbor Ales, *Close Proximity*, on the handpulls in Bristol – a 4% hazy pale ale that didn't last long. And coming soon to mark Good Chemistry's 400th brew will be *Gyle 400*, which is a one-off, limited edition 5% maple mild only available on cask.

On the keg and can side, *Kokomo Weekday* (4.3% session IPA) continues to be the most popular beer, with it now being triple-brewed into the brewery's biggest tanks and vessels to produce nearly 10,000 pints every time it's brewed. Aside from *Kokomo*, *Pure Optimism*, a 4.2% session IPA, continues to grow in popularity, and Good Chemistry's brand-new, gluten-free lager, called, memorably, *Lager*, can now be found at a number of Bristol's performing arts venues such as Bristol Old Vic, the Fleece and the Trinity Centre.

As well as *Gyle 400*, the summer will welcome three birthday beers, to celebrate Good Chemistry's seventh birthday – being celebrated at the taproom on Saturday 13th August – as well as the fifth and sixth birthdays in 2020 and 2021, respectively, that we all missed for obvious reasons. *Simcoe Swell*, the West Coast IPA, also makes a comeback this summer, with the new recipe offering more bitterness and a new yeast strain.

The taproom is open every Friday (17.00-21.00) and Saturday (12.00-20.00) throughout the summer, usually with Tomo (pictured) and Harry



behind the bar, as well as all weekend on August 27th and 28th for the tenth East Bristol Brewery Trail – hopefully continuing the success of the ninth one at the start of May, and the previous eight from pre-COVID times.

'She Drinks Beer' events – for women who enjoy beer – now take place once a month at the taproom on Friday evenings (July 24th being the next one after publication) as well as one Tuesday a month at Good Chemistry's pub, *The Good Measure* (TGM) in Redland. Also taking place at TGM in the coming months (and beyond) are quiz nights on Monday evenings and monthly tap takeovers and meet the brewer events – look out for the latest information on social media.

Stephen Edmonds

New faces at Three Engineers

I visited the Three Engineers tap room at Winterbourne Medieval Barn on a sunny June evening to catch up with their news. Sadly Keith Lewis has had to step away from the brewery due to poor health. However, stepping up to replace him is James Shorney, who's been involved with Three Engineers for some time and is now officially on board.

James is joined by his wife Felicity: between them they have both retail and customer service experience and are obviously enjoying the tap room's community atmosphere. It's become a local beer hub, with regulars dropping by to enjoy a pint while their dogs meet up to explore the courtyard. Cyclists also stop in to refresh themselves en route. While I was there *Beluga* wheat IPA and the triple-hopped *Mustang* were being served from hand pumps, and *Redwing* red ale directly from the cask.

Three Engineers are expanding their regular beer range, which now includes *Spruce Goose*, a 5.5% New England IPA, and *Vulcan*, a 6% strong bitter. The addition of a third fermenter has given them some extra capacity, and they're employing a brewer on an occasional day-by-day basis to increase production – both James and Dan Gillians, the remaining founder of Three Engineers, are still employed full time elsewhere.

Tap room hours are currently Wednesdays and Fridays 17.30 to 21.00, and Saturday 14.00 to 19.00, with the possibility of Sunday opening in future. They're planning to keep opening the tap room throughout



James and Felicity in the Three Engineers brewery tap room

the winter, being in the process of finalising arrangements with the barn management to use one of the nearby outbuildings to provide a second indoor seating area. I'm sure their loyal regulars will approve.

Bridget Andrews

Expansion at New Bristol Brewery

New Bristol Brewery is expanding with the addition of some new kit. Starting at the heart of the brewery, a new high-capacity mash tun and kettle have been installed. In addition to increasing the brewing capacity these bring practical benefits too; more beer can be brewed in one go meaning that multiple brewing shifts per day are no longer needed, less electricity is used, it's more sustainable and also avoids price rises! These will supply the additional three fermenting vessels which, as previously reported, were on order but have now been delivered and installed, bringing the total to fifteen.

Demand is good with the brewers currently brewing seven days a week but there is still time to work with others on collaboration brews. Recent 'collabs' include working with Unbarred Brewery from Brighton, Pipeline Brewing Company from Cornwall and Attic Brew Company from Birmingham. More locally they are releasing a collab called *We Heart Bristol* with Bristol Rovers FC.

And finally, for those who have always appreciated the New Bristol Brewery artwork featuring Albert the gorilla on pump clips, bottles and cans, now comes confirmation that you are not alone. The designer Tom Moore of Tom Moore Design has been announced as the winner of the 'Platinum Crushie' award in the 'Best Can Design – Best Beer Series' category at the 2022 Craft Beer Marketing Awards. The



Taking delivery of new brewing equipment

chronicles of Albert's travels have always added a Bristol flavour to the front of the bottles and cans to complement the varied and interesting flavours within.

Michael Bertagne

Brewery News

Moor Beer

Recently, Moor Beer have been focusing on the somewhat maligned beer style, 'British bitter', with their *Nano Cask* series bucking the current trend for all things hoppy and fruity. Originally meant primarily for cans (hence the name), it has proved so popular that it's been added to their permanent cask beer portfolio.

Moor's next three new releases focus on worldwide styles to complement their cask beer offerings. As well as having a love of British cask beer, Moor proprietor Justin Hawke is a lover of continental beer, and *Italian Pils* will feature a heritage Italian malt, bready and herbal flavours, and a light bitterness. It weighs in at 5.2%. *True Believer* is a return home to California for Justin, a 5.2% American West Coast pale ale in style. Expect piney, citrusy bitterness. And completing the trio is *American Strong Ale*, weighing in at a mighty 9.5%. Powerful malt and fruit flavours are matched by Columbus hops.

All three should be on at Moor's tap room and be available to the trade by the time you read this (attendees at Bristol Craft Beer Festival in June will have had a preview before the release dates).

Phil Cummings

Hop Union

Since the last edition of *Pints West*, Hop Union Brewery (formerly Great Weston Brewing or GWB) has fully moved all of its production across to its new site in Brislington. Unfortunately, due to increasing costs and reduced footfall, the shop at Hambrook closed its doors for good in May 2022. Their pub, the *Rising Sun* in Frampton Cotterell, however, will remain open for business and people will also be able to use it as a click & collect point.

The Brislington site is currently operating as a shop and is also open for click & collect. The brewery anticipates that the taproom will be ready to open at the end of July, providing everything goes to plan.

As well as their regular brews such as Hambrook Pale, Maiden Voyage, Old Higby, Moose River and Bloody Nora, Hop Union have also brought back their seasonal Summer Pale, as well as a slightly revamped version of Bees Knees (which I personally consider a very welcome return!).

As CAMRA's new brewery liaison officer (BLO) for Hop Union, I found Leanne Stone to be very approachable and helpful, and also very keen to share the brewery's news. I shall be keeping an eye out for updates over the coming weeks and will be sure give the taproom a visit when it opens!

Alex Nunns

Hop Union brewery and taproom (nearly ready) photos below by Phil Cummings

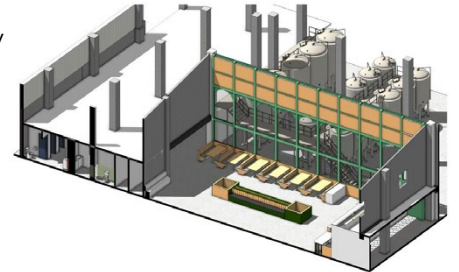


Wiper & True

The new brewery and taproom for Wiper & True opens with a bit of a bash on July 15th, with 22 lines of the freshest beer, including cask lines.

The new brewery site and tap is located in Old Market, just by the Trinity Centre.

There's a huge "flourishing, plant-filled oasis of a beer garden" and an accessible dropped bar, suitable for wheelchair users.



Wiper & True say: "We'll be opening with a huge selection of our core and seasonal releases; from Bristol favourites like Kaleidoscope and Sundance through to more recent releases, fruited sours, and more."

They also add: "St Werburghs crew, don't worry, we're not going anywhere. Our York Street taproom is staying firmly open."

Mark Munday

Cheddar Ales

Cheddar Ales say they are exceedingly proud to announce a plethora of awards at the recent SIBA South West Independent Beer Awards at Newton Abbot.

They entered seven different cask beers and managed to win either bronze, silver or gold for every single beer. A grand total of four bronzes, one silver and two golds were won for the respective beers in their different categories and the two category winners then went head to head against all the other various category gold medallists to determine a champion beer of the festival.

"Somehow we managed to scoop the Overall Champion Cask Beer award for our delicious session IPA Piney Sleight and not only that, we then won the Overall Runner-Up Cask Beer with our old favourite Totty Pot Porter."

So congratulations indeed to Cheddar Ales.



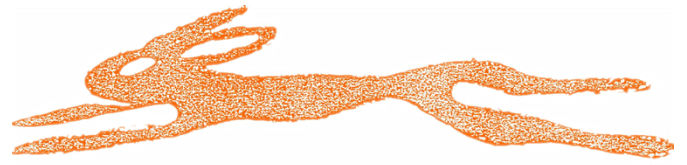
Bath Ales' increased brewing capacity

Bath Ales' Hare Brewery now has the capacity to produce more than 50,000 brewer's barrels of beer per year, the equivalent of over 14.5 million pints. According to Bath Ales' owner St Austell, it is now the South West's most sophisticated and technologically advanced brewery, and now with 16 fermenting vessels in place, it has doubled its available brewing capacity since opening in May 2018. The canning line is now fully operational and in full production for *Lansdown*, as well as having capacity to can some St Austell products.

Having already committed to green sustainability by eliminating plastic from packaging, installing solar panels on the roof of Hare Brewery, and adopting a 100% renewable and sustainable CO₂ supply, there is a focus this year on environmental aspirations with a number of projects in place: waste reduction, water monitoring looking for areas of potential reduced consumption, and reduction of electrical energy usage.

Bath Ales is now advertising for two apprentices for the brewing side of operations. As well as gaining hands-on experience in the brewery the apprentices will develop their technical knowledge by undertaking academically based training sessions at the International Centre for Brewing Science based at Nottingham University. They will complete an 18-to-24-month 'Level 4' qualification, which is the equivalent to the first year of a Bachelor's degree. This course, launched in February 2019, is the first of its kind in the UK. It has been facilitated by the British Beer & Pub Association in conjunction with a group of individuals who work in the UK brewing industry, including Bath Ales' and St Austell's brewing director Georgina Young. They are also advertising for a new brewer and an engineer. For full details of these opportunities, visit the Bath Ales website.

Roy Sanders



More awards for Zerodegrees

Zerodegrees Bristol beers have achieved more awards, this time at the recent SIBA South West event held at Tuckers Maltings in Newton Abbot.

Brewer Simon's *Cloud Waltz* Vienna lager again won the 'amber lager' category Gold award as well as Bronze for the 'overall keg beer' category. His *Bohemian* Pilsner also won a Gold award in the 'lager' category and *Downtown* was awarded a Bronze in the 'pale ale' category. Well done again, Simon!

Specials you can expect to see in the coming months at the brewpub in Colston Street are the ubiquitous *Cloud Waltz* 4.7% Vienna lager (surely to become a core beer soon?); one-time core beer *The Beast*, a 4.6% black lager; *Horizontal Update*, a 3.8% session IPA; *Tramonto Italiano*, a 5.3% Italian Pilsner; and *Transition Motion Control*, a 5.8% IPA.

Roy Sanders

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:
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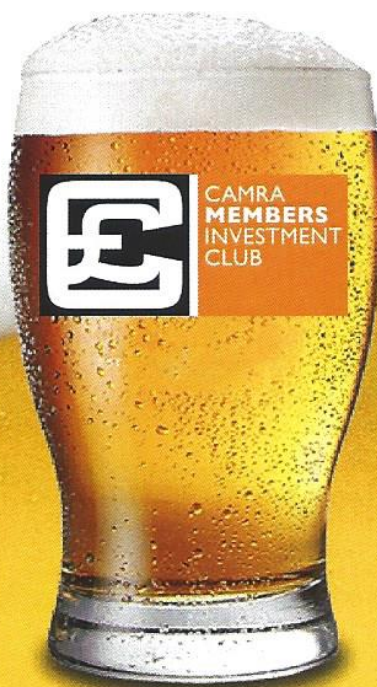
Please allow up to four weeks for delivery.



Prices, inclusive of postage and packaging, are:

T-shirt	£17.00 each
Polo shirt	£20.50 each
Sweat shirt	£22.50 each
Fleece	£26.50 each

A real asset in the fight for real ale



I have been drinking cask-conditioned beers for more years than I care to think about and can well remember some outstanding brands that have long since vanished from the scene, albeit that in some cases the name lingers on, but usually in a packaged format and bearing scant resemblance to the original. Boddington's Bitter, the 'Cream of Manchester', comes immediately to mind, a stunningly dry, hoppy and, at the time, unusually pale brew, which enjoyed a fine and deserved reputation for value and quality. It did not take Whitbread very long to put an end to all that once they had acquired the company.

Another victim of the Whitbread brewery steamroller was Wethered's of Marlow, whose traditional, malt-tinged tawny bitter enjoyed a similar reputation in the home counties, while Tetley Bitter, when brewed in its rightful home in Leeds, had managed to cultivate almost legendary status. Sadly, there were also far too many smaller breweries up and down the land who succumbed to predatory takeovers during the 1970s and 80s, with the consequent loss of more than a few highly respected, quality beers such as those from Higson's of Liverpool, Morland's of Abingdon, who had the splendid claim to be 'Artists in Brewing since 1711' and Webster's of Halifax. At the same time, most of the major breweries in this country had lost interest in real ale: keg was king, it was less demanding, benefited from a much longer shelf life and made life so much easier for those running the pubs. There would be no tapping and venting of barrels or worries about having to add finings to clarify the stuff, indeed all you probably needed to know was how to use a large spanner!

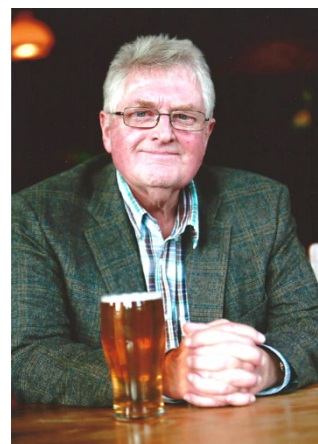
It was against this background that I joined CAMRA in its early days, keen to help try and reverse this trend and to maintain as much as possible of our brewing heritage. Over the coming years I took part in branch activities, joined protest marches and rallies, and even lobbied Parliament on more than one occasion, but I was still looking for some way to become more directly involved in the whole business of brewing and retailing beer and, in particular, real ale. I then discovered the existence of the CAMRA Members' Investment Club (CMIC), a group that maintains a low profile but is comprised entirely of CAMRA members who have effectively decided to put their money where their mouths are by contributing modest monthly sums towards a fund, which invests exclusively into businesses directly or indirectly involved in the production and/or distribution of cask-conditioned beer.

From its humble beginnings, the CMIC Fund has grown to a value well in excess of £20 million and is managed by a committee of twelve

elected Campaign members, who between them have a broad level of expertise in investment fund management, tax planning and the brewing industry itself. Sizeable holdings in major brewers such as Marstons, Heineken and Greene King, as well as pubcos including Youngs and M&B provide us with the right to attend AGMs and therefore the opportunity not only to ask searching questions of the board, but very often to also bend the ear of individual directors after formal business is complete. At the other end of the scale, we have also provided limited financial support to a small and very carefully chosen number of established microbreweries such as Loch Lomond, Nethergate, Bedlam and even a couple in Belgium! Needless to say, foremost in the committee's mind is that we are custodians of other people's money and the degree of investment risk in every decision made is always of paramount importance. On the social front, brewery visits both here and overseas are arranged from time to time and are usually over-subscribed, while the CMIC's own AGM is held every June and invariably at the splendid Victoria Hotel in Beeston (near Nottingham) and is one of the highlights of the year in many members' calendars. The buffet lunch has become almost legendary!

The Fund is run along the lines of a unit trust and CAMRA members can invest from as little as £5 per month up to a maximum of £166 (£2,000 per annum). All dividends are reinvested in order to enhance the overall investment performance, so no income is payable, but members can withdraw their own funds at any time without penalty. It must be remembered, however, that investment performance, although very creditable to date, cannot be guaranteed and that the value of any monies invested can go down as well as up. So, if you are a CAMRA member and fancy joining a sister wing of the Campaign that is able to campaign quietly behind the scenes through direct access to influential people within the brewing industry, combined with the very real possibility of turning a profit at the same time, why not find out more about us? Go to: www.cmik.uk.com

John Westlake
(CMIC Committee member)





CAMRA's Inclusivity, Diversity and Equality Review

Recent years have seen changes across the beer and brewing sector that are attempting to tackle discrimination and acknowledge the wider concerns in society about recognising and respecting different views and sensitivities. A case in point was the decision by CAMRA in 2018/19 to no longer promote beers with offensive and sexist names and labels (e.g. Leg-Spreader, Village Bike and Slack Alice). However, CAMRA as an organisation and as a membership body is often criticised for being "too male, pale and stale" and potentially unwelcoming or unsafe for members and visitors to CAMRA events. This prompted the launch last year of an Inclusivity, Diversity and Equality Review (camra.org.uk/inclusivity-diversity-and-equality-review). An email went out to all CAMRA members to ask for volunteers to join the Review Group. I applied and was lucky enough to be asked to join. We were chaired by national director Abigail Newton, and as a group we represented many of Britain's different communities, and had a wealth of professional and voluntary experience and expertise related to inclusivity, diversity and equality (IDE).

Over the course of six months, we met regularly on-line to complete a range of tasks including reading through all CAMRA's existing equality and diversity policies and processes to identify any gaps, weaknesses or improvements that could be made. We did the same around CAMRA's Volunteer Charter, and the complaints processes and policies to ensure nothing might be discouraging people from reporting and dealing with discrimination, harassment or abuse. We also considered CAMRA branding and use of images. Although, being honest, reviewing the "paperwork" was relatively laborious, I did feel it was worthwhile because it has contributed to improving the governance framework underpinning and guiding CAMRA as a national organisation as well as at branch and event level. If an organisation or business of any sort can't get the content and the tone of their policies and processes right, you can't expect things to work well in daily reality.

There were two other, for me, much more interesting tasks I contributed to. The first was helping to design and then interpret the results of a national survey, which collected data from members

and non-members about their experiences and any concerns around our key review themes. The second was running focus groups with different parts of CAMRA including with branch chairs and events organisers and volunteer coordinators. This wasn't only an interesting way to collect evidence of members' view points, it was really eye-opening to me to see how many different ways and just how many different kinds of people contribute to CAMRA across the country. There was also a real willingness from members to take part in the IDE review, and to engage in a learning and improving process.

One thing I hadn't expected was controversy. In the early part of this year, as the national survey was launched, some parts of the national media decided to run some strange stories about the review. It was an eye-opener to see how something I think should be viewed as a positive, being twisted into a very negative storyline about exclusion and intrusion.

We came to the end of the draft analysis, interpretation and synthesis of all the evidence in time for the CAMRA Members' Weekend, AGM & Conference in April this year (camra.org.uk/members-weekend-agm-conference). The conclusions and recommendations were well received and members voted to approve a motion calling for the national executive (the organisation's board of directors) to set equality and diversity targets and report back on progress annually. That is something that could encourage and drive forward change amongst the membership and at events.

We are just coming to the final weeks of the review group's time together around our original terms of reference as we make the final edits to the reporting. The results will then be available for sharing more widely.

The whole experience has for me been very positive, and I would encourage anybody to apply to volunteer to join these kinds of initiatives within the organisation; it is after all the members who will make the changes that keep CAMRA welcoming, well run and relevant to an ever-changing society and brewing industry.

Bianca Ambrose

Photo by Elevate on Unsplash (unsplash.com)

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 the companies that control many of our pubs. This is a series of articles, over a few editions of *Pints West*, 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.

The series comprises:

- Article 1: A potted history of the pubco (*in Pints West 129*)
- Article 2: The current pub company scene (*in Pints West 130*)
- Article 3: Pub operating models
- Article 4: How pubcos make money
- Article 5: The Pubs Code
- Article 6: Day-to-day management (*in a future edition*)
- Article 7: Rent reviews (*in a future edition*)
- Article 8: Dilapidations (*in a future edition*)
- Article 9: Associated bodies (*in a future edition*)

3. Pub Operating Models

According to the British Beer & Pub Association (BBPA), in 2019 there were 47,600 pubs in the UK. Of these, 22,750 were free houses, 15,650 were tenanted or leased and 9,200 were managed. In this article, we'll look at the latter two categories along with a newish 'hybrid' model which the BBPA probably counts as a form of tenancy.

Tenancies

As a tenant, you rent the pub premises from a pub company or brewery and acquire the right to occupy the pub for an agreed period, usually two to five years. You will generally be 'tied' for beer and other drinks, i.e. you can only purchase the stock from the owning company, though some companies offer partial or free-of-tie deals (but invariably demanding a higher rent for the privilege). You are self-employed and responsible for all the staff. Responsibility for building repairs will usually be confined to internal, non-structural work.

A big attraction of the tenancy is the relatively low cost of entry, though you still need around £15k to properly operate a start-up; a downside is that if you build the business up you may well get no reward from the pub company other than an increased rent. Indeed, the 'reward' might be a refusal to renew the tenancy because, for instance, the company wants to take the now successful pub into direct management.

The Pubs Code of 2016 was designed to give tenants and lessees greater protection by requiring fair and lawful dealing by pub companies and ensuring that tied tenants were no worse off than if they were free of tie. We'll have a close look at how the Code is working out in a future article.

Leases

Having a lease means you're entitled to occupy the pub and run your business for a fixed term, often between 10 and 25 years. You'll still usually be tied for beer and other products and will be responsible for repairs, maintenance, insurance and other running costs. Unlike with a tenancy, you have the option to sell the business, including a sum for goodwill.

Managed Houses

In this model, the pub is owned and operated by the pub company, who employ all the staff on the premises. The manager is likely to be eligible for performance-related bonuses in addition to their salary. Many managed pubs are branded, e.g. Hungry Horse, Ember Inns, Slug & Lettuce.

The obvious advantage to the company is their complete control over every aspect of the operation. On the other hand, they incur all the costs and accept all the risks, instead of sharing those with a tenant or lessee.

Companies whose pubs are all or nearly all managed include Wetherspoon, Mitchells & Butlers, Sam Smiths and Loungers. Many other companies have a mix of models though the overall growth trend is definitely in the managed direction, especially if you include the next arrangement.

Retail Agreements

This is the new kid on the block and goes by a variety of names, 'manchises' (management franchises) being an increasingly common term. The model was pioneered by Marstons but most of the bigger companies have now adopted it, each with their own brand name, e.g. Stonegate have Craft Union, Star Pubs & Bars have Just Add Talent and Greene King have Pub Ready. Unlike in conventional managed pubs, the licensee is supposedly self-employed. In most cases, their remuneration comes from a percentage (usually 18-20%) of the pub's net turnover. From this, as licensee, you pay yourself and all your staff plus incidentals like employer's liability insurance and Council Tax.

So, what freedom do you have to run your own business? In truth, not a lot. The pub company sets the opening hours and the prices, decides what products you sell, prescribes the menu for any food offer and provides all the equipment. You can also be chucked out at pretty short notice (immediately in the case of Just Add Talent). If there's a stock deficit then you're charged for it and these can be mysteriously large. The advantages for the licensee are the low ingoing costs (Pub Ready require £5,000), you get a roof over your head and have a prospect of making money. To do the last, though, you'd probably need to be taking over £10k a week. Urban, sports-oriented pubs seem to do best under this sort of regime. There are, though, many disgruntled ex-licensees who found the scheme a quick way to lose their dosh – try googling 'Sam Peeps Diary Marstons' for a flavour.

The current number of these agreements is unknown but they have certainly been growing rapidly. Many tenants have been effectively thrown out of their pubs so that the company can convert the pub to what, for them, are more lucrative arrangements.

You can see why the companies love this model. It frees them from the responsibility of employing staff whilst retaining full control over what the pub actually does. However, there's suddenly a cloud on their horizon. Early in 2021, the Supreme Court ruled that Uber drivers were definitely not self-employed. The parallels with Retail Agreement licensees are striking and Her Majesty's Revenues and Customs are known to be taking a keen interest. Given the amount of control that the companies exert, can they really argue that these licensees are self-employed? Watch this space.

Paul Ainsworth

(Details believed to be correct at the time of writing in 2021)

Pub Companies

4. How pubcos make money

Introduction

It goes without saying that pub companies are first and foremost businesses whose main objective is to make money. There is no reason, though, why companies cannot both be profitable and own pubs that offer customers great pub experiences, either directly or via their tenants/lessees. Also, pubs are not just businesses; they are an integral part of our social network so community responsibilities are attached to their ownership (and hence the protections afforded to pubs by the planning system). Some companies have been accused of putting short-term profit ahead of long-term commitment to their pub estates – and we'll return to this in a later article.

Managed Pubs

We saw in the previous article that pub companies are increasing the number of pubs they manage, either directly or through retail agreements. The advantage for them is control over every aspect of the pub operation – stock, pricing, staffing, opening hours, décor and so on. The bigger companies can use their buying power to command significant discounts from suppliers, including brewers. They can standardise elements of the customer offer, like menus, which also bring economies of scale. Efficient practices can be identified and then applied across every outlet.

The danger, of course, is that pubs become identikit and certainly some branded operations are pretty much the same wherever in the country you find them with choice and character being sacrificed to conformity. Other companies, though, take great care to ensure the individuality of their pubs, notably by the way they are designed and fitted out – so a balance can be achieved. It must also be said that many customers value consistency and like to know in advance what they can expect to get.

Tenanted/Leased Pubs

Companies derive income from their tenants/lessees in two main ways – 'dry' rent and 'wet' rent.

The dry rent is what you pay to occupy the building. Typically, there will be an initial deposit then a monthly rent, agreed for a three-to-five-year term. Pub companies claim that their rent levels will generally be lower than the market rent for an equivalent property and so represent a relatively low-cost entry to a business that also provides a roof over your head. In fact, surveys by the Association of Licensed Multiple Retailers show that rent as a proportion of turnover (the key figure) is on average higher for tied pubs than free-of-tie leased pubs. The rent will be reviewed at the end of the term; we'll come back to the issues that can arise in a future article.

The wet rent is what you pay the company for beer and other supplies. As a tenant, you'll normally be 'tied' to the company and obliged to buy the products they offer at the prices they ask. With beer, for instance, that price will usually be 50-100% higher than the free-trade price. The company, because of its bulk buying powers, will pay less than that price anyway so the profit for them from this income source is considerable – a minimum of £210 per barrel. Some companies offer free-of-tie tenancies and tenants can also try to use the Pubs Code (more later) to obtain freedom from the tie – but in both cases, the quid pro quo will often be a significant increase in the dry rent.

There are other ways in which companies can extract money from tenants/lessees but, again, we'll get onto these later.

Pub Disposals

Pubs often occupy attractive, well-located buildings. In many cases, particularly in villages, they are worth hugely more as houses than as pubs. Others are on large plots of land which make them attractive to developers. A little while ago, over a hundred pubs a year were being lost in conversions to convenience stores, mainly in suburban areas. The temptation for pub companies, therefore, has been to capitalise on their assets and flog off pubs to make a quick profit.

Fortunately, and thanks to campaigning by CAMRA and others, it's now more difficult to do this, in England at least (the planning laws are less helpful in the rest of the UK). Before 2017, planning permission wasn't needed to demolish a pub or convert it to a restaurant, a shop or most kinds of office. A change in the law means that consent is now required for any change of use or demolition. Pub losses have fallen greatly since then despite all the recent difficulties for the trade. Where a pub is clearly valued by the local community, CAMRA will always support objections to unwanted planning applications. On the other hand, it must be acknowledged that some pubs find themselves in the wrong place at the wrong time, because the previous clientele is no longer there or because of demographic changes in the area, and change of use in these circumstances would be reasonable and even welcome.

The Pandemic

The pandemic has, of course, hit both pub companies and their tenants/lessees hard. Stonegate, for instance, reported a loss of £74.6m for the year ending 27/9/2020. Some pub companies have been criticised for their attitude to rent reductions or payment holidays for their tenants. Others, like Admiral Taverns, behaved better, cancelling rents for three months during the crisis.

At the time of writing (August 2021), things were looking up for the trade generally and demand for pubs, both in the free trade and tenanted arenas, was reported to be healthy. Running pubs can (and should) be a profitable business but, as campaigners, we want all pub companies to appreciate that they are custodians of a much-loved British institution and to behave accordingly.

Paul Ainsworth

(Details believed to be correct at the time of writing in 2021)



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5. The Pubs Code

In the last article, we examined how pub companies make money from their tenanted/leased pubs, notably through operation of the tie, which requires tenants both to pay rent and to buy, at inflated prices, most products from the company. This arrangement has been a source of tension ever since the tied house system was introduced in the late 18th century but those tensions were exacerbated by the 1989 Beer Orders and the consequent rise of the pub companies.

Various attempts at self regulated controls were tried but the imbalance of power persisted. By 2013, the Business Secretary, Vince Cable, had concluded that statutory regulation was necessary. The result was the Pubs Code Regulations 2016, or Pubs Code for short. Sadly, it was decided that the Code would only apply to companies owning more than 500 tenanted/leased pubs.

The Code, which applies only in England and Wales, is based on two principles:

- fair and lawful dealing by pub owning businesses in their dealings with their tied tenants;
- tied tenants should be no worse off than if they were free of tie.

In pursuit of the second principle, the Code introduced the option for tied tenants to request a Market Rent Only (MRO) option. This provides for tenants to break free from the tie on beer and other products and simply pay a 'market rent' for the property. The Code specifies the rent assessment process to be followed.

A Pubs Code Adjudicator (PCA) was appointed to issue advice and guidance about the Code, arbitrate individual disputes and carry out regulatory functions, including a power to investigate suspected breaches of the Code. The PCA at the time of writing is Fiona Dickie.

The PCA office has mostly concentrated on the first two sets of responsibilities. However, in 2019 it launched an investigation into Star Pubs & Bars. The allegation was that the company was obliging tenants negotiating MRO to carry on stocking some of their products. The PCA found that Star had frustrated the principles of the Code and fined them £2m (an appeal is working its way through the courts).

In its first five years, the PCA received 536 arbitration referrals; of these, 272 related to Stonegate or its predecessor Ei, 116 to Star and just one to Admiral Taverns.

A Government review of the Code kicked off in 2019. The main points in CAMRA's submission to the review were that:

- the Code was not working as intended;
- pub companies were 'gaming' the Code, exploiting gaps in the regulations and failing to discharge their MRO duties;
- surveys of tenants revealed high levels of concern around the ineffectiveness of the Code and exploitative behaviour by companies;
- the PCA was under-resourced and lacked teeth;
- the playing field was unequal, with companies enjoying access to a much higher level of legal resource;
- changes were urgently needed to allow tenants to make a decent living and prevent them walking away from the trade.

The Government published its response to the consultation in November 2020. Although it accepted that the Code was not working as well as it should, it restricted its proposals for action to further consultations on a range of relatively minor matters where it felt there was room for improvement. Those consultations did not start until July 2021 so any resultant changes are some way off yet and may not amount to a great deal.

Interviewed that month, Fiona Dickie, the PCA, claimed to have done a lot both to improve the processes she had inherited and to encourage tenants to find out more about their rights. 'The MRO process is better,' she said, 'but it's not good enough and there's more to do.'

In August 2021, two academics, Dr Jed Meers and Dr Liz Hind, published a detailed study on 'The Pubs Code, Statutory arbitration and the tied lease'. They concluded that: '*There are a series of limitations with both the function of the Pubs Code Regulations and the "code adjudicator" model itself. In particular, our findings demonstrate the use of delaying tactics, the interaction of code adjudication with the parties' existing contractual relationships, and issues with the application of arbitration "burden of proof" standards to the exercise of duties under the statutory code.*' They note that the Scottish Parliament had recently agreed a similar system for Scotland but which seeks to "avoid problems experienced in implementing [the Code] in England and Wales."

To sum up, the Code clearly isn't working as intended. Consultation on improvements is underway but the scope is limited and the radical changes needed are not on the horizon. Nonetheless, CAMRA will continue to fight for proper reform of the Code and the rights of tied tenants across the UK.

Paul Ainsworth

(Details believed to be correct at the time of writing in 2021)

Make mine a pint!

CAMRA is asking the Government to use the return of the Crown mark and forthcoming changes to weights and measures legislation to ensure consumers always get a full pint of beer.

CAMRA is arguing that return of the Crown mark on pint glasses should be matched with a change in the law to make sure drinkers always get a full pint of beer at the bar.

Whilst the Department for Business, Energy and Industrial Strategy acknowledges that "the Crown stamp gave customers confidence that they were not being sold a short measure of beer", CAMRA wants the Government to use a recently announced consultation on changing the law on weights and measures – together with the reintroduction of the Crown mark – to make sure pub goers have a legal right to receive a pint that is 100% liquid.

At the moment a pint of beer isn't defined in law as 100% liquid meaning consumers could be short-changed every time they buy a pint – and don't have any recourse if a top-up is refused.

Reacting to the announcement on changing weights and measures laws, Nik Antona, CAMRA's national chairman said: "The Jubilee Bank Holiday was a brilliant success for pubs and social clubs across the UK, and it was great to see a decisive statement from the Government on fairness for consumers. However, while the Crown mark is a flagship signifier of the nation's favourite drink, it isn't enough to guarantee a full pint on its own.

"CAMRA has been calling for a pint of beer to be legally defined as 100% liquid for many years, to ensure that consumers are not short-changed at the bar. The Government now have a fantastic opportunity to give consumers the right to a full pint – defined as 100% liquid – as part of the new consultation on weights and measures.

"There is no better way to top off a fantastic weekend of celebrations than ensuring that consumers get what they pay for when they're at the bar."

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

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
& Hawkins Lane, Finzels Reach, Bristol, BS1 6EU
www.kingstreetbrewhouse.co.uk/brewery

Left Handed Giant

Unit 3, Wadehurst Industrial Park, St Philips Road, Bristol, BS2 0JE
www.lefthandedgiant.com

Little Martha

23 Oxford Street, St Phillips, Bristol, BS2 0QT
www.littlemarthabrewing.co.uk

Lost and Grounded

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

Moor Beer

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

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

On Point

Herbert Street, Bedminster, Bristol, BS3 1FJ
www.onpointbrewco.com

Pinkers

148 Quantock Road, Weston-super-Mare, BS23 4DP
www.pinkerscraftbrewery.co.uk

Portishead

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

Tapestry by PROPS

Unit B, Totterdown Bridge Industrial Estate, Totterdown, Bristol, BS2 0XH
www.propsbristol.org

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

Volunteer Tavern (brewpub: New Street Brewing)

9 New Street, St Judes, Bristol, BS2 9DX
www.volunteertavern.co.uk

Wiper & True

2-8 York Street, St Werburghs, Bristol, BS2 9XT
& Unit 11, City Business Park, Easton Road, Bristol, BS5 0SP
www.wiperandtrue.com

Wookey Ale

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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/brewery

Kettlesmith

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

Plain Ales

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

Ralph's Ruin

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

Three Daggers

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

True Story

Unit 7, Curtis Centre, Kingdom Avenue, Westbury, Wilts, BA13 4EW
truestorybrewing.com

Twisted

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

Wessex

Rye Hill Farm, Longbridge Deverill, Warminster, BA12 7DE

Wild Beer

Lower Westcombe Farm, Evercreech, Shepton Mallet, BA4 6ERs
www.wildbeerco.com

Verse

Chapter One Brewpub, 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

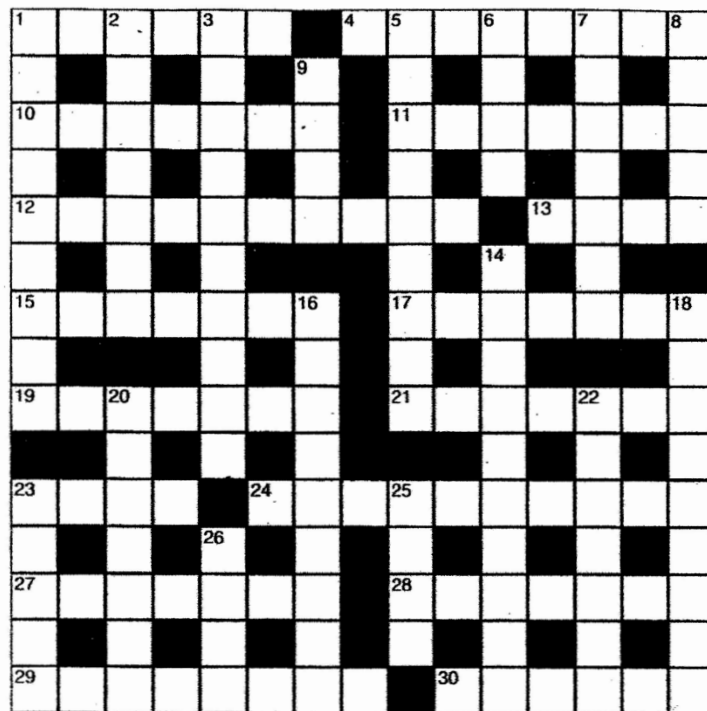
Compiled by Pete Taberner (solution on [page 42](#))

ACROSS:

1. Part-time soldiers on the booze I heard. They're banned! (6)
4. Cider pub found in Birmingham? (5, 3)
10. Rational soldier sitting in nearby pub (7)
11. Agent swallows cold odd drink at the Coronation Tap (7)
12. Disturb barrel with a short leak at the CAMRA pub (4, 3, 3)
13. Beer from Bath could be a ringer (4)
15. Sailor's tipsy sea duty date (7)
17. Inland Revenue collecting coins for the tooth fairy (7)
19. Hide worker at the Cornish Brewery (7)
21. Where's he been hiding? At an illicit drinking den! (7)
23. Fate of a Coor's beer at the bar (4)
24. Fuller's bitter, drinking it quickly, put colloquially (3, 7)
27. Wish Ali translated the language of SA (7)
28. Support for the Good Beer Guide (7)
29. Old boy given beer then watched carefully (8)
30. Tall glasses suitable for windy musicians (6)

DOWN:

1. Unfinished rotten ales upset stomachs (9)
2. Reserve first Guinness in years, in case (7)
3. Disturbing car horn din at Bristol cider pub (7, 3)
5. Intense pleasure induced by Loud Shirts psychedelic stout (9)
6. Uncommon quality of Bath's hare (4)
7. Fliers found in the Wellington for example (7)
8. Toast fit for a queen (5)
9. Down a Premium XB with bird from Coniston brewer
14. Noisy bird from Castle Rock brewery (7, 3)
16. Bitter County with many black sheep (9)



18. Rebels see danger in confusion (9)
20. Lines between pubs on the weather map? (7)
22. Accept some Gem in entering superior establishment (7)
23. Girl's brief company at the dance club (5)
25. Posh people are initially not only beer swillers (4)
26. Final means of transport for ale as I heard it (4)

Branch Diaries and Contacts

Bristol & District branch diary

- **Wed 13 July:** Committee meeting, [Shakespeare Tavern](#), 7.30pm.
- **Wed 20 July:** 'Summer of Pub' survey trip by minibus to South Gloucestershire – depart from [Cornubia](#), Temple Street, Bristol at 6.45pm.
- **Sat 23 July:** 'Summer of Pub' Fishponds pub walk, starting at the [Spotted Cow](#) on Lodge Causeway at 12.30, then a walk down to the [Golden Lion](#) on Fishponds Road, a short walk to the [Fishponds Tap](#), over the road to [Snuffy Jack's](#), and ending up at the [Cross Hands](#) near Straights Parade. All welcome.
- **Wed 27 July:** Branch meeting, open to all existing and prospective CAMRA members, at the [Inn on the Green](#), Horfield, 8pm.
- **Fri 29 July:** BADRAG social at Weston-super-Mare Lions Festival, from 7.30pm.
- **Thu 4 Aug:** Coach trip to Great British Beer Festival at Olympia, London – depart from [Cornubia](#), Temple Street, Bristol at 9.30am.
- **Wed 10 Aug:** Committee meeting, [Shakespeare Tavern](#), 7.30pm.
- **Sat 13 Aug:** 'Summer of Pub' Severn Beach Line rail trail, starting by taking the 11.46am train from Bristol Temple Meads to Shirehampton. All welcome.
- **Sat 13 Aug:** BAD Ladies Weston-super-Mare explorer.
- **Wed 24 Aug:** Branch AGM at the [Shakespeare Tavern](#), Prince Street, Bristol, 8pm. Open to all branch members – please bring CAMRA membership cards.
- **Thu 1 Sept:** BADRAG social at the MetAle Festival at the [Gryphon](#), Colston Street, Bristol from 4pm.
- **Wed 14 Sept:** Committee meeting, [Shakespeare Tavern](#), 7.30pm.
- **Wed 21 Sept:** Survey trip by minibus to North Somerset – depart from [Cornubia](#), Temple Street, Bristol at 6.45pm..
- **Wed 28 Sept:** Branch meeting, open to all existing and prospective CAMRA members, at the [Shakespeare Tavern](#), Prince Street, Bristol, 8pm.

There may well be other events organised so keep an eye on the diary on the branch website:

camrabristol.org.uk/diary.html



If you would like to receive no-obligation details of forthcoming Bristol & District branch events, simply go to the branch website www.camrabristol.org.uk then click on 'Contact Us' under the main menu. This takes you to the branch contacts page where you can enter your email address to subscribe.

Martin Gray

Bristol & District CAMRA

Web: www.camrabristol.org.uk

Twitter: [@CAMRABristol](https://twitter.com/CAMRABristol)

Facebook: [Camra-Bristol-District](#)

Facebook group: [CAMRA Bristol Chat](#)

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

Pints West contact: steve.plumridge.pintwest@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](#)

Contact: Tim Nickolls – tim.nickolls@outlook.com

Bath & Borders CAMRA

Web: www.bathandborderscamra.org.uk

Twitter: [@BathCAMRA](https://twitter.com/BathCAMRA)

Facebook: [Bath-Borders-CAMRA](#)

Branch socials contact: Denis Rahilly on 01225 791399 or 07486 884825 or email denis.rahilly@talktalk.net or

socials@bathandborderscamra.org.uk.

Contact for all non-social matters: James Honey on 01373 822794

Weston-super-Mare sub-branch diary

All events should be in the Bristol & District CAMRA diary at: camrabristol.org.uk/diary.html

Bath & Borders branch diary

Please check the online branch diary at:

bathandborders.camra.org.uk/diary



Solution to the cryptic crossword on page 41

Across: 1 Taboo, 4 Perry Bar, 10 Logical, 11 Scrumpy, 12 Real ale bar, 13 Bell, 15 Tuesday, 17 Incisor, 19 Skinner, 21 Shebeen, 23 Doom, 24 ESB necking, 27 Swahili, 28 Bookend, 29 Observer, 30 Flutes. Down: 1 Tolerates, 2 Baggage, 3 Orchard Inn, 5 Ecstasies, 6 Rare, 7 Bombers, 8 Royal, 9 Blue, 14 Screech Owl, 16 Yorkshire, 20 Isobars, 22 Eminent, 23 Disco, 25 Nobs, 26 Bier.



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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



Campaign
for
Real Ale



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.

[†]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.

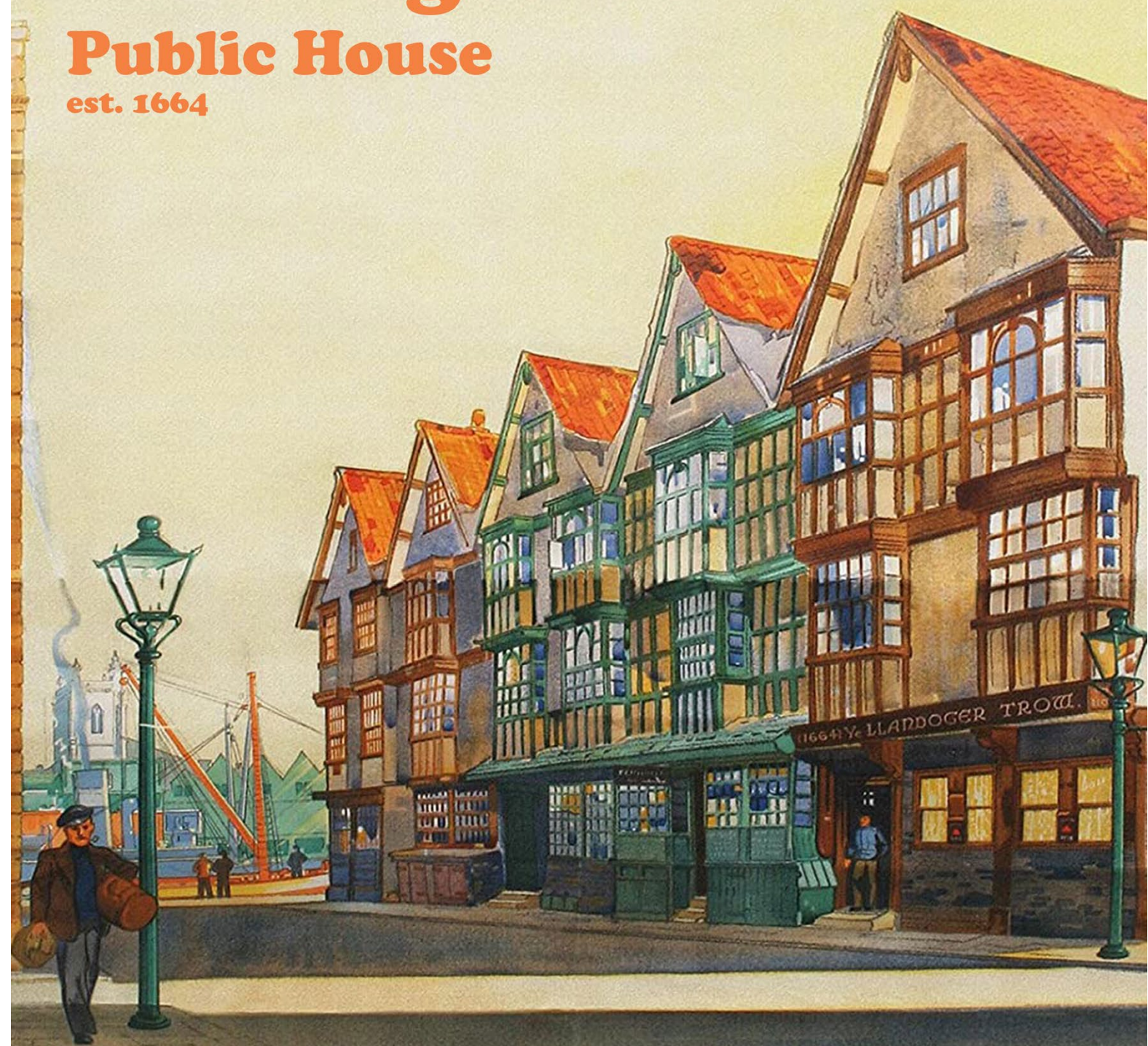
The Famous
Llandoger Trow
Public House
est. 1664

info@llandogertrow.co.uk

 @llandogerbristol

 @llandoger_trow

 @llandoger_trow



35 BEERS ON TAP

NOW OPEN

KING STREET, BRISTOL, BS1 4ER