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Campaign  
for  
Real Ale



# PINTS WEST

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







# PINTS WEST

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

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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

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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 – **Shakespeare** – or on the photo should take you straight to its entry in WhatPub.

# Bristol Beer Festival

The twenty-third CAMRA Bristol Beer Festival will run from Thursday 17th November to Sunday 20th November at City Hall, College Green, Bristol. There will be a carefully chosen selection of around 90 different beers on sale over the course of the festival plus a range of around 30 ciders and perries.

Tickets for all sessions are now on sale online. Please go to [www.camrabristol.org.uk](http://www.camrabristol.org.uk) for more information or scan the QR code below to go direct to the ticket sales site.

The 2020 Bristol Beer Festival had to be cancelled at the last minute due to COVID-19 and our usual venue of Brunel's Old Station at Temple Meads has not reopened.

Since the removal of the relevant social distancing restrictions, the branch has been searching for a venue to host our beer festival and we have ended up back at our original home of the Council House (now City Hall) on College Green, Bristol. There is a lot of enthusiasm to get on and hold a beer festival as soon as possible, so rather than wait until next year we are going ahead in November.

Tickets for the Thursday, Friday and Saturday sessions cost £14 and tickets for the new Sunday afternoon session cost £11. All tickets include £5 worth of beer festival tokens, which customers will receive on entry enabling them to go straight to the bar. Also included are

a festival programme and a commemorative half-pint glass, marked for third- and half-pint measures.

As we already have thousands of glasses and sheets of beer tokens that were made for the cancelled 2020 festival, it seemed very wasteful to destroy them and get new ones made. So the branch is taking the more environmentally responsible approach of using the 2020 branded glasses and tokens for this festival.

Please note that due to the requirements of the venue we are not able to run a Friday lunchtime session for this festival. We have however added the new Sunday afternoon session so please consider giving that a go!

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

*Richard Brooks*



[tckty.camra.org.uk/e/95/camra-bristol-beer-festival-2022](http://tckty.camra.org.uk/e/95/camra-bristol-beer-festival-2022)

<u>Date</u>	<u>Session</u>	<u>Time</u>	<u>Price</u>
Thursday 17 Nov	Evening	6:30 - 11pm	£14 (incl £5 of tokens)
Friday 18 Nov	Evening	6:30 - 11pm	£14 (incl £5 of tokens)
Saturday 19 Nov	Lunchtime	11:30 - 4pm	£14 (incl £5 of tokens)
Saturday 19 Nov	Evening	6:30 - 11pm	£14 (incl £5 of tokens)
Sunday 20 Nov	Afternoon	12:00 - 5pm	£11 (incl £5 of tokens)

## Cover photo



Cover photograph by Bob Holder-White (*Bob Holder-White Photography* [bobhw2016@gmail.com](mailto:bobhw2016@gmail.com)) of the end King Street in central Bristol, showing the **Llandoger Trow** on the right, the **Old Duke** on the left, and just beyond that the **King Street Brew House**.



Photo above from the last time the Bristol Beer Festival was held in the Council House (as it was then known) back in 2003. Photo below from the last one at the Brunel Passenger Shed, 2019. *Richard Brooks*





# Beer and pubs and the mini budget

CAMRA has been lobbying Government on a number of issues in the weeks leading up to the mini budget and other Government announcements that were made in the second half of September.

In recent times, the challenges facing many pubs have been significant and varied. Pubs were already experiencing testing times before the pandemic struck and Covid-19 certainly exacerbated these challenges, with pubs being forced to close for weeks, people only being able to go for a drink if they also had a substantial meal, etc. And all the while many of the overheads and liabilities continued to pile on the significant financial pressure on pubs with many running up debts.

Now we have the cost-of-living crisis. Costs have soared for pubs including the supply chain – for example, breweries, by the nature of beer production, will have had to pay hugely increased utility bills and the cost of the raw ingredients is getting ever more expensive. Pubs have the added challenges of such issues as working from home or hybrid working which has impacted on footfall into pubs. If people who, for example, work in an office in a town or city centre choose to have at least one day working from home, I have little doubt that many will opt for a Friday. Some years ago, it was not uncommon for city workers to visit a pub of a lunchtime and some evenings after work. Not so now. So, the habits for many in recent years was to visit the pub with colleagues on a Friday. If a sizeable portion of the workforce are now working from home on a Friday, that cohort of people are lost from the pub trade to a degree.

So, increased supplier costs, a reduction in footfall, a material increase in utility costs and other overheads add up to something of a perfect storm facing many of our beloved pubs.

Against this backdrop and other issues facing pubs and real ale, CAMRA has been lobbying to effect some positive outcomes from the Government.

## So, what was announced?

We saw positive steps on a number of our core campaigning asks. The new Government will:

- Introduce energy bill support for businesses for at least six months – with a review to determine whether some industries (hopefully pubs) should be supported for longer.
- Implement Alcohol Duty Review reforms from August 2023, with the new draught duty rate applying to containers of 20 litres and above. This should result in lower beer duty rates for draught beer sold in pubs.
- The Treasury will consult on changes to the definition of cider for tax purposes – something CAMRA has been calling for and a great opportunity to make sure the tax system reflects, and supports, the UK's growing real cider sector.

## What was not announced?

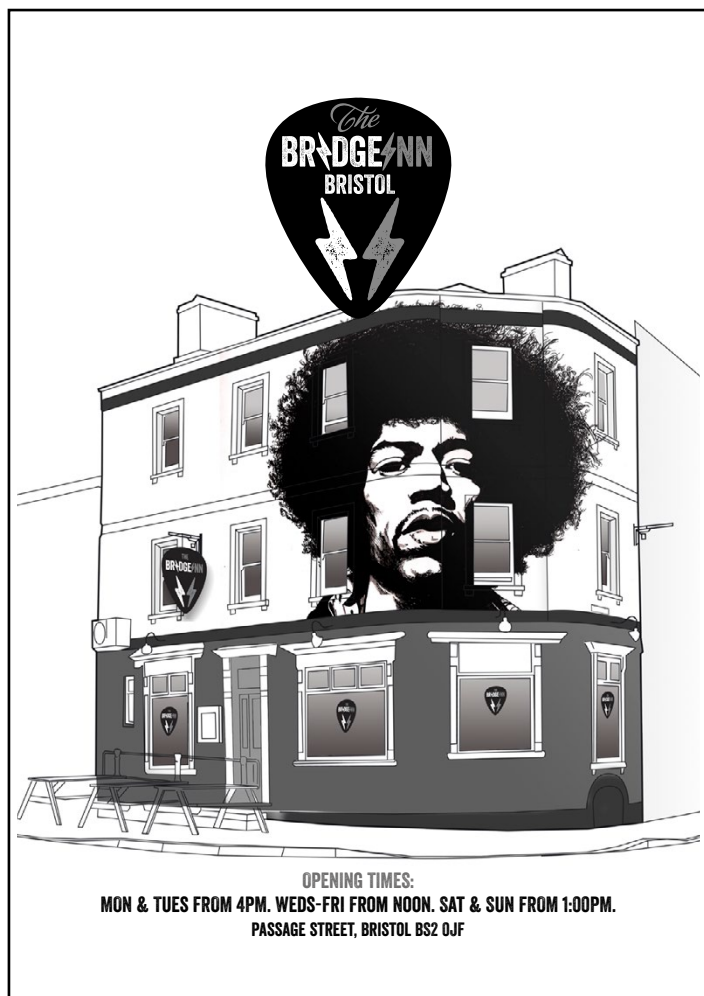
CAMRA called for other measures to be taken that were not included in the mini-budget:

- A cut on VAT for on-trade (pubs included) food and alcohol.
- Reform of the business rates system in England, with funding for governments in Northern Ireland, Scotland and Wales, to remove the unfair burden on pubs throughout the whole of the UK.

CAMRA will continue to call for change on these issues ahead of the Chancellor's first full budget, so keep an eye out for ways you can get involved and campaign to support pubs, clubs, brewers and cider makers in the future.

In the meantime, if you can, please support pubs – many need your backing like never before. It is one of the best places to meet up with colleagues, friends and family – and hopefully enjoy a great beer.

*Pete Bridle*



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# Ideas for beery days out from Bristol

## Portishead

Having found ourselves unexpectedly free on a Saturday in mid September, three of us decided to revisit Portishead for a few beers. Given that the much vaunted reopening of the rail line seems still years off, bus is the only option. Two of us caught the half-hourly X4 from Bristol bus station / centre, whilst the third got the hourly X5 from Weston, joining by Worle station (last return currently about 19.30). The top deck of the X4 offers pleasing glimpses of Brunel's SS Great Britain and Clifton Suspension Bridge, and even (on a clear day) the Severn bridges, so who needs to pay a fortune for the open-top tours? I have to say that the bus system within Portishead takes a bit of mastering so I suggest you follow the way we did things.



The Ship

Our first port of call had to be the [Ship](#) up on Redcliffe Bay, as it still follows somewhat old-fashioned limited opening hours – basically 11.30-2.30 and 5.30-10.00 most days including Saturday. The X4 goes within about 200 metres if you disembark at the first stop after the junction of Down Road and Nore Road. Stay on board when it reaches the High Street and about 10 stops from there, uphill all the way. Get off at top of Nore Road and turn right along Down Road behind you. The Ship is perched on a cliff overlooking the Severn Estuary. Built by local man Vic Long around 1973, you will remarkably still be served by him and his wife almost 50 years on! They must be contenders for the longest serving licensees anywhere. (Indeed – see 'Inn and Around Portishead' by Neil Ravenscroft on page 9 of [Pints West 131](#). Ed.) We were blessed with a sunny day making the views from the lovely garden fantastic. The beer range rarely changes, and is currently Otter Bitter, Sharp's Doom Bar and the now rarely seen Draught Bass which is served in the very old traditional way. We agreed that the Bass and Otter were in absolutely perfect condition, as they always are here. A simple range of hot dishes for under a tenner are served lunchtimes, with hot pasties at most times too. A thoroughly enjoyable short visit and a must-do pub if you haven't been.



The Windmill Inn

From the Ship it is critical that you walk back to the same stop that you got off on the same side – ignoring the various deceptive stops that look live but we think are no longer served by buses. The X4 runs half-



Inside the Port

hourly back into Portishead and on to Bristol from there (hourly after about 7pm). Join the next X4 and travel about six stops to the [Windmill Inn](#) at the bottom end of Nore Road. This former free house has been owned by Fuller's for some years now. In a superb location overlooking the estuary, it is very popular for food and with families. There are two levels inside and a large stepped garden outside. There are usually up to five beers on, mainly from the Fuller's expanded stable. We all chose Fuller's Hop Tropic at 4.5% on this occasion.

Next up was to be the relatively new [Port](#) in the Precinct just off the High Street. Once again you return to the stop that you got off at, right next to the Windmill, and take the X4 into town – about seven or eight stops. The Port is both a popular coffee house/cafe and the home of Portishead Brewing Company. Although no cask beer is sold, there are a large number of keg/key-keg taps selling around eight house beers in all styles plus several guests. On our visit these were Moor Stout and Yonder Raspberry Gose. Since our last visit two years ago the place has doubled in size and seems to be thriving. We enjoyed our visit.

Whilst it is possible to get fairly close to our final planned stop using the X4 or X5, we decided that a nice 15-minute walk along the Marina would be better. This took us to the [Siren's Calling](#) pub right on the Marina, where we knew that the best local range of cask and key-keg beer was likely to await us. On our visit the cask ales were Arbor Motueka, Bristol Beer Factory Fortitude, Electric Bear Spurlock and a classic retro-style malty bitter from Iron Pier brewery. Four or five quality keg offerings too.



Inside the Siren's Calling

To get home, it's a short walk to the stops in Harbour Road almost next to the Wetherspoon pub, the [Possett Cup](#). The X5 back towards Weston was due but the two of us going back to Bristol had 25 minutes to spare so enjoyed an economically priced pint of Twisted Oak Slippery Slope in there.

There are of course plenty of other decent pubs to be enjoyed in Portishead, all of which can be found by searching [WhatPub](#).

All in all a very pleasant afternoon spent with great pubs, beer and views. We recommend it to you.

Vince Murray (photos by Vince Murray and Phil Cummings)



# Shine on ... his home turf

(or Hambrook, Winterbourne Down, Winterbourne and Frampton Cotterell)

One of the joys of the summer just coming to an end was just how much good weather there was. I know droughts aren't good for everybody, but for me it was just a stream of warm sunny evenings in which to stroll to the pub and put the world to rights.

Which set me thinking. I wondered how many pubs there were that were actually within comfortable walking distance from home. So, using my home village of Winterbourne as my base, and with the flimsy excuse that the exercise would do me good, I put my sturdy walking shoes on and set off...

## The White Horse

Bristol Road, Hambrook, BS16 1RY



To the south of the village, and reached via a lovely walk along the Frome Valley Walkway, the White Horse is the only surviving pub in Hambrook. Both the Crown Inn and the Hambrook have sadly both been converted to residential use. But the White Horse underwent something of a renaissance a few years back, changing from a frankly rather jaded old coaching inn to a destination eatery. Very busy at times, the pub has made use of the barn to the rear as an event and function space. The garden provides a lovely peaceful space to watch the Bradley Brook babbling by. Real ale is still a feature, however, with Otter Bitter and Hop Union Hambrook Pale Ale typical of the changing fare on offer.

## The Golden Heart

Down Road, Winterbourne Down, BS36 1AU



To the east of the village, just off the Badminton Road, and also reachable via the Frome Valley Walkway, sits the Golden Heart. Surrounded by large gardens – and with a resident Shetland pony just

the other side of a fence – the pub combines the tight cosiness of the original building with a later extension to the rear that is popular with diners. As with so many rural pubs, food is a vital part of the offering, with a variety of menus available throughout the week. Ask the bar staff to flex their arms and Sharp's Doom Bar and Butcombe Original may be forthcoming.

## The Cross Hands

85 Down Road, Winterbourne Down, BS36 1BZ



Follow Down Road in towards the village – up a bit of a hill if you're walking – and you'll come across the Cross Hands at the foot of Harcombe Hill. A pretty, free-of-tie pub with a 'hidden' garden to the rear. With the previous licensee having retired after many years behind the bar, the Cross Hands is now under new management (as of July). It's a one-bar pub with distinct drinking sections ranged around it. It has quite a refined feel, with ornate carpeting, and various pictures and artefacts about the place. The real ale range has been narrowed for now, with Sharp's Doom Bar and Wadworth 6X available.

## The George & Dragon

High Street, Winterbourne, BS36 1JW



If you are on foot, the walk further up the Down Road towards the village centre is quite a climb. But it leads to the small village green, complete with its changing display of flags. Proudly overlooking the green is the George & Dragon. Very much a traditional village pub, with Sky Sports football matches on the telly, and a busy pool table. Food is often provided by visiting 'pop-up' providers, and there are occasional music nights and other entertainments. Typically, you can expect one or two real ales from the St Austell brewery, with the eminently quaffable Cornish Best on offer on my last visit.



## The Swan

114 High Street, Winterbourne, BS36 1RE



North up the High Street, past the former Wheatsheaf pub (now also an Indian restaurant) to reach the Swan. Full disclosure: this is my 'local' pub, so my view of it may be influenced by the colourful, friendly regulars in here with whom I have on many occasions put the world to rights. Important, then, to maintain objectivity here. Originally a 17th-century coaching inn, these days there is a central saloon bar, with a pool table and dart board up some steps. Beyond that is the garden area with plenty of seating including a covered area. On the other side is the restaurant area, food is offered from Friday to Sunday, and the space is also used for functions and quiz nights. Largely a cider-drinkers' pub, but the ubiquitous Sharp's Doom Bar is now proving very popular.

To editorialise for a moment. Of course CAMRA is, by definition, committed to campaigning for and promoting pubs with a great real ale offering. However, pubs offer so much more than beer, and the sense of community provided by pubs like the Swan (and the others featured in this article) should be cherished and protected whether there is an array of handpumps and barrels or not.

## The Masons Arms

41 North Road, Watleys End, Winterbourne, BS36 1PT



A pub that you won't see unless you are specifically looking for it is the Mason's Arms in the Watleys End village.

Landlord Carlos has only recently taken over here, and is looking to build on the pub's popularity with locals without alienating his regular clientele. The saloon bar to the right is a real throwback to traditional boozers with a small bar in the corner, bare wood floors and an emphasis on conversation. Sports matches are shown on TVs in both bars, and there is a garden and large car park. The increasingly rare Courage Best is on offer along with Butcombe Original and a guest, Wye Valley Butty Bach being one of the most recent visitors.

## The Globe Inn

366 Church Road, Frampton Cotterell, BS36 2AB



From Winterbourne, a walk across the Crossbow playing fields and along the River Frome brings you to Frampton Cotterell's Globe Inn. It's a prominent landmark opposite St Peter's Church. A frequent *Good Beer Guide* entry, this is a single-bar pub with a prodigious amount of outdoor seating in the garden, which is accessed via a big old-fashioned wooden door. Fuller's London Pride and a couple of beers from the St Austell brewery are usually on tap, along with an additional guest from breweries such as Otter or Uley. A cracking pub for the beer enthusiast. As is...

## The Rising Sun

43 Ryecroft Road, Frampton Cotterell, BS36 2HN



Reached from Winterbourne via a walk through the 'Hilly Fields', the Rising Sun has long been the brewery tap for the Great Western Brewery – now rebranded as Hop Union. An unusual layout. As you enter, the single bar is ahead of you, but separated by slate pillars from the drinking area which feels almost like a separate room. A village local with cosy log-burning stove. There is a single bar, carpeted areas at the front, then through three archways past the slate pillars to the bar. There is also additional seating up the stairs to the left. There's a conservatory off to the left, which captures the sun beautifully. Food from light lunchtime snacks to substantial evening meals available. Another *Good Beer Guide* regular, there are usually five or so real ales on offer, displayed on a blackboard behind the bar. Hop Union beers such as Maiden Voyage, Moose River and Hambrook Pale are always on offer, plus seasonal brews from the same brewery and a guest from further afield.

Duncan Shine



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# Somerset Heritage Pub

## Rose & Crown (Eli's)

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](http://shop1.camra.org.uk) (search for "heritage").

We are very fortunate to have quite a few of these pubs within a reasonable travelling distance from Bristol, so my hope is that this and previous articles will inspire you to visit them, enjoy their interiors and drink a pint or two.

I recently visited the [Rose & Crown](#) in the village of Huish Episcopi (the pub known locally as Eli's) which is located about 15 miles west of Taunton. It is about one hour's drive from Bristol via the M5. It can also be reached by a combination of train and bus from either Bridgwater or Taunton, but check pub opening times before you set out. I called in while cycling from South Petherton, a few miles south of Huish.

The Rose & Crown has been in the same family for over one hundred years and is now run by the grandson of Eli Scott, who became landlord in 1920 – hence the alternative pub name of Eli's. This pub has no counter, bar nor serving hatch through which the beer is served, making it one of only eight pubs in the country like this. The [Tucker's Grave](#) in Falkland, which featured in one of my previous articles, is also one of this illustrious group of pubs. Eli's reopened recently after a period of renovation and redecoration both inside and out so I thought I would visit and see how the pub had been changed by this work. The answer was very little; the character of the pub has emerged rejuvenated but thankfully unchanged after the work.



The pub is on the main road running through Huish Episcopi – not easy to say after a few pints! The exterior is very photogenic being made of local stone, sporting Gothic windows and topped with a thatched roof into which the word "Eli's" is cut. The pub sign displays its more formal name of Rose & Crown. There are two rooms on either side as you enter through the front door; the one on the right is more interesting as it contains an old range and is stone-flagged as are most of the several rooms in the pub. The rooms are all different in character, each tastefully



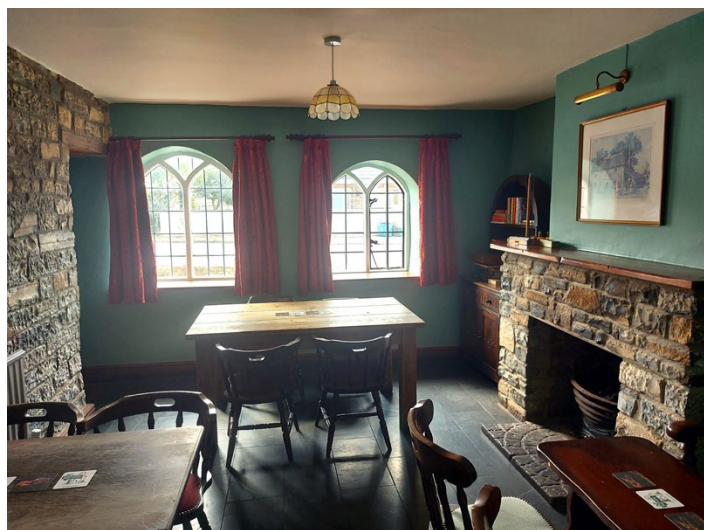
fitted out in a style that complements the age of the pub. The room at the centre of the building is the *pièce de résistance* of Eli's – this is where the drinks are served. Ancient flagstones cover the floor, while the beer and other drinks are stored on one side of the room so that the bar person has their back to you as they pour your pint. It was here that I chatted with the current landlord who told me about the recent renovation and his family history at the pub.

The regular beer in Eli's is Teignworthy Reel Ale which was in splendid form when I visited, served through one of two very rare 'signal lever' handpumps. Two guest beers, which change regularly, are served from 'normal' hand pumps. When I was there the guest beers were Jail Bird from Parkway Brewery and Right Side of the Pond from Pathfinder Brewery. They also serve cider from the nearby Harry's cider farm.

Eli's is just down the road from the [Halfway House](#) at Pitney so I remounted my bike and cycled the two miles there. The Halfway House is not a heritage pub but it is still well worth a visit as it has been in the *Good Beer Guide* for over 25 years, serving very good food and beer. I then breezed back to South Petherton on my bike suitably refreshed by cheesy chips and a glass of very tasty Quantock QPA.

A visit to these two pubs would make an enjoyable trip for most beer and pub lovers. The picturesque villages in this area are also an attraction.

Dave Weir





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# Real Cider and Perry

**R**eal cider and perry are long-established traditional drinks, which in certain parts of the country were supplied as part of the payment for farm labour up until 1887. Traditional cider and perry are completely natural products, unlike most of the fizzy commercial products we are used to seeing, which are far from the real thing. CAMRA has recently reviewed its definition of real cider and perry; read on to find out more.

Real cider and perry are produced naturally from apples (cider) and pears (perry) and are not normally carbonated or pasteurised. The harvesting of the fruit normally happens around October, although this can vary depending on the weather throughout the growing season. The basics of traditional cider and perry production remain unchanged: simply pick, wash, mill and press the fruit; place into a suitable container (often in oak barrels in earlier times); allow to ferment; and enjoy. A number of producers do use separate yeast rather than that which naturally occurs on the skin of the fruit. Either way, production uses virtually no energy at all, from picking of the fruit to the product being ready for sale, meaning that the process is very environmentally friendly. Many of these natural ciders and perries tend to be dry as they have fully fermented largely using the natural sugar within the fruit. Some of them are sweetened by the addition of fresh apple juice, sugar or other sweetener, and perry tends to be naturally sweeter than cider.

The popularity of real cider and perry is rising as more people discover how deliciously mellow and aromatic the flavours of these naturally-produced drinks can be. A glass of real cider or perry represents generations of production dating back hundreds of years. There are also many new producers who are using the traditional process, albeit with more modern equipment in some cases, which still produces the traditional product.

Real cider was traditionally made from cider apples, which are different from eating or cooking apples in that they have high levels of tannin, which leads to a very bitter taste. There are many varieties of cider apple, having different characteristics and varying in levels of tannin and acid. They tended to grow in the Three Counties (Gloucestershire, Herefordshire and Worcestershire) as well as the West Country, especially Devon and Somerset. Cider is also made in many parts of the country using eating or cooking apples instead, which leads to a different taste profile. Similarly perry pears are different to dessert pears in that they are smaller in size and are high in tannin which tends to give an astringent taste rather than the bitterness found in cider apples. They tend to dominate in the Three Counties which is where the majority of real perry is produced.

Unfortunately the same cannot be said for many of the well-known ciders and perries sold in the UK which are not made from the fruit using the natural process. These have been produced artificially using concentrated juice, chaptalised juice or syrup, some involving many processes prior to being ready for sale, which makes them far less environmentally friendly than the traditional product. Concentrated juice is where the fruit has been pressed and then a lot of the water content removed to reduce the volume for transportation. It is then rehydrated prior to starting the fermentation process. Chaptalised juice is where the fruit has been pressed and then large amounts of sugar are added to the juice. This is then fermented to a very unnaturally high alcohol level, so it can be stored prior to being diluted with water in order to achieve the desired alcohol content for sale.

The use of these methods, plus the changing methods of dispense for traditional cider and perry, (changing mainly from polypins to bag-in-boxes), led CAMRA to review its definition for real cider and perry:

'CAMRA defines real cider or perry as being fermented from the whole juice of fresh pressed apples or pears, without the use of concentrated or chaptalised juices.'

The definition document also includes a number of pointers to best practice which identify the preferred options for cider and perry. These identify fruit or flavoured ciders as a separate category, as they are for

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comprehensive list of  
real cider and perry  
in the UK

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Visit [camra.org.uk/cider](https://camra.org.uk/cider)

HMRC purposes, ensuring that any added fruit or flavouring are pure and not from concentrates, extracts or essences. A full copy of this document can be found at [www1-camra.s3.eu-west-1.amazonaws.com/wp-content/uploads/2021/05/26114428/Cider-definition-May-2021-final.pdf](https://www1-camra.s3.eu-west-1.amazonaws.com/wp-content/uploads/2021/05/26114428/Cider-definition-May-2021-final.pdf).

CAMRA contacted as many cider and perry producers as possible in order to confirm whether their production processes complied with the new definition. Results were analysed and a list of producers complying with the definition was generated and converted into a map showing cider and perry producers around the country. An additional map shows producers of fruit and flavoured ciders and perries. These are available to view on the CAMRA website at [camra.org.uk/cider](https://camra.org.uk/cider). They are living documents and are updated on a regular basis as new information becomes available. Also, they can be downloaded as a list.

In the last year, CAMRA has also provided information for people who are keen to learn more about cider and perry through the 'Learn & Discover' area of the national website (at [camra.org.uk/learn-discover](https://camra.org.uk/learn-discover)). It has sections for beginners ('The Basics'), for enthusiasts ('Learn More') and for connoisseurs ('Discover'), although some of the more detailed content is only available for CAMRA members. You can learn about what is real cider and perry, where to find it, introduction to tasting cider and perry, cider and perry styles, cider terminology, how cider and perry is made, food pairing, cider apple and perry pear varieties and much more, so if you are keen on learning more about the product then have a look.

Enjoy drinking and supporting real cider and perry and discover a wide range of tastes and flavours.

Cheers and wassail.

Ian Packham

# The biggest challenge for brewers in the mid-2020s?

I have been around beer for over 40 years and have watched as better-tasting beer moved from near obliteration by 1975 to a sizeable global presence in 2020.

Nowhere in the UK is independent brewing more resourceful than Bristol, but for the first time this century, I see brewers facing a challenge that might prove too big. It's not COVID, or the rise of anti-alcohol lobbyists dressed as health campaigners, it's the impact of climate change and the measures needed to mitigate it.

## The nature of climate change

In 2012, on holiday in Latin America, I spent a memorable evening in conversation with an American environmentalist called Lester Brown, who happened to be staying at my hotel. He had impressive eyebrows. Concern about global warming was becoming a thing and he told me that so far, he had put the case for its existence and the threats it brings to five US Presidents – so I tried to listen well.

I remember his answer to a lazy question, "Is there an easy way to avoid catastrophic climate change?" "Yes," he said, "be over 50." That was ten years ago.

The principle is simple. The so-called greenhouse gases, mainly carbon dioxide, trap heat in the atmosphere. This warms the Earth's surface, which alters the climate. The effect is now so great that if we do not reverse – not simply reduce – emissions within X years, the grandchildren of today's young adults will need to find homes on another planet, or die trying. It might be that X is thirty, though it may be just ten.

This is no longer in doubt. Around 98% of climate change scientists now back this view.

## The environmental impact of beer making

Making and distributing beer mostly impacts the environment in two ways. It produces a lot of carbon dioxide (CO<sub>2</sub>) and it consumes much fresh water. Water is complex but pretty much remediable. The carbon (dioxide) footprint is more difficult.

Here in Europe the extent to which the beer trade creates carbon dioxide is roughly thus:

- |  |        |
|--|--------|
| • Growing, preparing and delivering ingredients    | ±25%   |
| • Brewing fermenting and conditioning the beer     | ±10%   |
| • Delivering beer from the brewery to the glass    | 20-25% |
| • Making and recycling beer containers (packaging) | 30-35% |
| • Disposal of waste products                       | 5-10%  |

The numbers need some explaining. For example, the ingredients figure includes the cost of transporting them, sometimes half way across the globe; and half to two-thirds of the delivery figure relates to keeping beer cold on route, then serving it even colder.

## How are brewers intending to adapt?

In the UK around 85% of the beer trade is controlled by five companies, namely AB-InBev (ABI), Molson-Coors, Heineken, Carlsberg and Asahi. The last three have already made huge public commitments to make major changes to their operations, which should increase the chance of them happening. Asahi's appear in fine detail on the group's global website, including many specific, measurable targets – worth a peek.

ABI is quieter but intends to source all the energy used in production from renewable sources by 2025, and pledges impressively not to use offset schemes to reach "Net Zero", presumably because these rely on planting trees that must not be chopped down for 50 years, a target based on hope not expectation.

Where it gets interesting, but not perhaps surprising, is where the large brewers' focus for action lies. A lot is made of their brewing operations becoming carbon neutral, even though this attacks only a small part of the problem. They have less to say about the packaging issues, which are much greater, reducing the massive supply chains they need since closing most local breweries, or the impact of serving beer icy cold.

## The art of the possible

The priorities are not accidental of course. A large-scale brewery using simple automated processes is easier to make carbon neutral than a smaller one with a more hands-on approach. It is also easy to find impactful pictures of breweries that make them look energy intense, while images of frosted beers simply don't have a fear factor.

Dominant business practice since the 1960s has been to gain efficiency by concentrating production in a few large factories run by a handful of staff. In practice in the UK, most brew 95% of their beers in no more than a couple of breweries apiece, trucking the product vast distances to a network of regional distribution hubs.

This is not to say that smaller brewers can duck the challenge of becoming greener. Rather, their challenge is to find better tailored solutions, while at the same time looking out for any opportunities climate change mitigation might bring. For example, it is inevitable their local delivery networks will have advantages when it comes to reducing carbon miles, regardless of how many lightweight returnable bottles, recyclable cases, re-usable heavy duty plastic kegs and hydrogen-powered pantechicons the big firms deploy.

## The frozen wastes

Refrigeration is more of a headache. Maintaining a continuous and reliable cold chain from the brewery to the bar or store is essential to maintaining beer quality. Ideally the liquid's temperature should remain below 12° C – some would say lower.

But how about the serving temperature? Several generations of lager drinker have been conditioned to expect their beers to be ice cold, a habit that is rarely questioned but makes little sense. Depending on its style, a beer will start to display its full flavour between 8° and 15° C. At least, this is the range in which a sound grain base and well-matched hop recipe start to shine – any lower and some flavours get hidden.





However, for exactly the same reason, most industrial lagers and some of the newer styles of hazy beer are served ice cold to avoid flavours full of flaws, coming from rapid production methods in the first instance and inadequate filtering in the second. To wean drinkers onto the idea that beer should be drunk cool not cold, for environmental reasons, would mean having to iron out the flavour flaws, and that might be an ask too far.

## Greenwashing the truth

We are all familiar with the doubtful claims attached to many foodstuffs, suggesting that they are “good for you”, when the evidence is at best slender. A rising tide of similarly insincere claims, already affecting a wider range of consumer goods, suggests that they are “greener”.

For the consumer, making green choices is not made any easier by the fact that genuinely helpful breakthroughs, aimed at improving carbon efficiency, are arriving literally every week. So what to do? For me, the big challenge for concerned brewers, licensees and consumers, is to try to make changes necessary for climate change mitigation that work to create better beers. If that sounds unrealistic, let me float a few practical suggestions.

First, pushing on an open door created by the effects of Brexit on international hop trading, and of the Ukraine war on grain shipments, brewers need to consider using more UK ingredients.

Second, there need to be imaginative and mutually beneficial partnership deals done between the global companies and local brewers, by which the latter get to develop and grow their businesses while helping the former to run lower-carbon supply chains to local markets made more open to all. I feel sure that Lost & Grounded could improve most international brand lagers and I would love to see a Moor version of Lagunitas IPA.

More radically perhaps, why not set a target that, by 2030, 50% of the beer sold in any outlet, be it bar or store, must be brewed within 50 miles of its front door, with a few exceptions made for more remote areas.

Finally, someone is going to have to bite the bullet and start explaining to big brand lager drinkers that the reason their favourite one tastes bad as it gets warmer is that this is what it actually tastes like. I know this last idea will not be popular, but then the truth is often uncomfortable, is it not?

Discuss.

Tim Webb



Tim Webb is a UK-based international beer writer whose books include *The World Atlas of Beer* (Octopus: 3rd edition 2020 UK, 2021 US), co-written with Stephen Beaumont, and *Beer Breaks* (CAMRA Books: May 2022).  
(Photo of Tim Webb by Andres Teiss.)

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## Dawkins Ales

**D**awkins celebrates twenty years this November, having opened their first pub in 2002. A double anniversary in fact – Dawkins started brewing eight years later, so they are both 20 and 12 years old this year.

The **Miner's Arms** in St Werburghs was their first pub. Founder Glen Dawkins remembers his first visit: "Net curtains, lino floors and fluorescent striplights, all national keg beers on tap BUT that indefinable thing – atmosphere and character. Great local customers."

The first thing to do there was to install real ales, then the pub was soon refurbished in what has become the house (though by no means identikit) style with many original features that were lost in the Courage brewery's 1970s refit. Hard to believe now that Victorian pitch pine panelling and etched glass doors were hidden.

The **Hillgrove Porter Stores** in Kingsdown followed the next year, then the **Portcullis** and **Victoria** in Clifton soon after, and the Green Man in Kingsdown a few years later. They are all still going strong despite the travails over the years. As Glen says: "It has not been easy, isn't easy now for sure, but I am proud that most of our pubs were closed when we took them on and with great staff and community support came back to life, unlike so many others."

Brewing under the Dawkins name started in 2010 in Timsbury near Bath; it's still brewing there with the second base in Easton, Bristol opening five years ago. They now supply widely across the region and as far as Scotland with Glen's two 'Steel Coulson' brand pubs in

Edinburgh taking regular deliveries of draught and bottled beers by the pallet. About two thirds of production is to the free trade and although the proportion of craft keg has grown recently it is pleasing to see cask sales rebounding strongly of late.

Head brewer Paul is currently working on a special recipe, as yet unnamed, to mark the twin anniversary and which will be out in November.

In the meantime, Dawkins have just brewed the latest vintage of their *Easton Promise* green-hop beer using hops from over a hundred local amateur growers. This year was a very healthy crop and, at the time of writing, the brewers are looking forward to the release in October. Commercial hops are supplied dried to preserve the volatile oils that give the aromas and give shelf-life but these freshly-picked hops need to be used immediately. The brewery had a big hop collection day with brewing taking place the next day. As usual, there will be a growers' party at the **Brewery Tap** in Easton, but there will be a few casks left over for the trade plus kegs and bottles.

Like the Dawkins pubs, the brewery itself is a blend of the traditional and modern and with a nod to the former they will be brewing a true cask mild for BADRAG's 'Mild Time' in November to a brand new recipe. A small run of the strong *Albion* barley wine will be out for Christmas too. Interesting contrasts to the hop-forward blonde beers that, in common with most microbreweries, have become the dominant style.

The **Brewery Tap** has been a very popular space for events as well as its usual weekend opening; the recent East Bristol Brewery Trail was a great success and hugely enjoyable.

Glen remarks: "It is brilliant to have these events coming back and we're really looking forward in particular to the upcoming CAMRA Bristol Beer Festival; it will be great to get involved!"

We're Still Beer  
for you in your local; in your local Dawkins pub;  
in your indie bottleshop; at home direct from us  
dawkinsales.com

IT'S OUR 20<sup>TH</sup> ANNIVERSARY  
LOOK OUT FOR OUR CELEBRATORY BEER

**DAWKINS**  
*Bristol Beers*

**#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

## Zerodegrees

**Z**erodegrees brewer Simon invited Tiley's iconic brewer Floz to join him in brewing a decoction bock. Traditional bock is a sweet, relatively strong (6.3 to 7.6% ABV), lightly hopped lager, originally from Germany, but growing in popularity with brewers in this country.

Decoction mashing is a traditional technique for brewing beer by removing some of the mash, boiling it, and mixing it back in the mash tun to raise the temperature of the mash. Boiling caramelizes the malt, adding colour and a rich malt flavour to the beer. This brew is now fermenting (at the time of writing) and with an expected ABV of 6.6% is definitely one to look forward to.

Joining the ever-growing number of brewers catching the canning train, Zerodegrees Bristol is trialling *The Bohemian* Czech Pilsner, and *Our Mango Beer*, in 330 ml cans.

Expect the following specials, in the coming months at their brewpub on the corner of Colston Street and Perry Road: the long-running and award-winning *Cloud Waltz*, a 4.7% Vienna lager; *West Highway Curve*, a 4.5% session IPA; *Standard Embarrassment*, a 5.1% English lager; *Reasonable Explosion*, a 5.1 American IPA; and *El Tiburon*, a 5.9% Spanish lager.

Roy Sanders



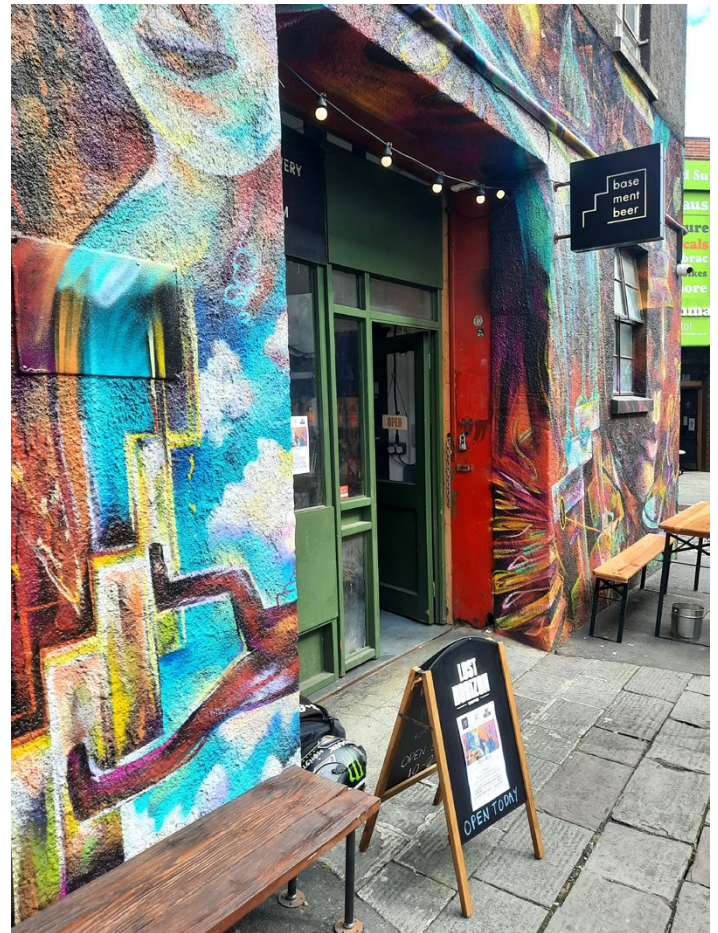
## Basement

They say a week is a long time in politics, but a year in brewing has positively flashed by for Basement Beer. Having thrown open the doors to his new premises in Stokes Croft with a big party last September, it was only fitting that Ben Evans should repeat the trick for his first birthday. I caught up with a slightly hungover Ben the morning (well, lunchtime) after the night before. "We've had a really good year – I think the two parties were probably the highlights, but I've been really pleased with how the quality of the beer has stepped up a level in the last couple of months", he said.

Although Basement may well have the smallest brewery tap in Bristol, the sheer variety of beers that Ben produces means that no two visits will ever be the same. Party-goers were lucky enough to sample a test run of new Japanese rice beer *Koji Birru* (5.6%), pale and slightly farmhousy, almost like a Belgian saison, beautifully rounded with a citric tang yet sweet mouthfeel and long, fruity finish. Ben has also turned his hand to a *Vienna Pale* (4.1%) and a juicy sessionable IPA *Destination Unknown* (4.8%). Fruity favourite *Strawberry Lemonade* (3.9%) continues on tap in expectation of an Indian summer, as does moreish New England IPA *Galaxy Hopping* (6.2%), but as the nights draw in, some new dark beers are promised shortly to complement the excellent *Lost Horizon* (5.9%). This distinctive, silky stout is brewed with a variety of roasted malts, and single-origin coffee from Ben's fellow occupant at 32 Upper York Street, Kit Nisbet of the *Lost Horizon* roastery – Kit was also on hand to mix that perfect party pick-me-up, espresso Martinis.

Changes are afoot at the diminutive brewery at the back of the tap room. Some nifty wheeling and dealing with fermenters has resulted in brewing capacity about to be doubled, which will allow Ben to experiment even more. This will also mean a significant expansion in his ability to brew cask beer, which at the moment makes up a relatively small proportion of Basement's output.

Currently, in addition to the taproom which will continue to be open on Fridays and Saturdays throughout the autumn and winter months, you can find Basement beers always available at the [Robin Hood](#) in Kingsdown, as well as other nearby pubs at a similar elevation, the



[Hare on the Hill](#) and the [Hillgrove Porter Stores](#). Ben hopes that the increase in brewing capacity will allow him stretch his wings into other city free houses shortly. And then before you know it, party time will be around again.

Marty Cummins

## Electric Bear

I remember writing an article about this new brewery, Electric Bear, that had just opened in Bath. Well, hard for me to believe, but it seems that was seven years ago, as they celebrated their seventh birthday with an event at the [Electric Bear Brewery Tap](#) on Saturday 10 September. The weather was kind and the Bears and catering staff (from Magu gourmet burger business on nearby Moorland Road) were certainly kept on their toes.

That wasn't the only recent celebration as two Electric Bear beers won gold awards at the recent Taste of the West competition, namely *Mixtape*, a 4.6% gluten-free helles lager, and *Werrrd!*, a 4.2% American pale ale. Congratulations to Ian Morris and his brewing team.

Electric Bear cask ale is now more frequently seen in Bath pubs, typically *Rift* (a 3.8% pale ale), *Glitch* (a 4.6% pale ale) and *Spurlock* (a 3.9% pale ale).

The new owners of Electric Bear (see the last *Pints West*) are planning another fairly major expansion of brewing capacity. This should be finished by the time the next *Pints West* is out, so more details then.

Trevor Cromie





## Good Chemistry

Now that the nights are drawing in and we're thinking more about drinking in warm places, the shutters have come down on the [Good Chemistry Taproom](#) for the winter, with Saturday 1st October being the last time of 2022 that people were able to enjoy Good Chemistry beers where they were brewed, with the second East Bristol Brewery Trail of 2022 at the end of August ending the summer on a high.

August also saw Good Chemistry's 7th birthday, which was celebrated across Bristol at the taproom, [The Good Measure](#), the Tobacco Factory tap takeover and numerous venues throughout the city and beyond. Three birthday beers were brewed, to celebrate the two birthdays 'missed' during Covid, as well as this year's.

Although the taproom shutters have been closed for the winter, there are still plenty of beers being brewed at Good Chemistry HQ, even as Oli leaves GCHQ for a new role with Bath Ales, with his replacement due to start in October.

Long-standing favourites on the brewsheets include: *Full Circle*, a 4.1% hazy pale ale; *High Plains*, a 4.6% hoppy pale; *Time Lapse*, a 3.8% English bitter; *Kokomo Weekday*, a 4.3% tropical session-strength IPA; *Pure Optimism*, a 4.2% session-strength IPA; *Good Lager*, a 4.5% gluten-free lager; *ESB*, a 5.6% extra special bitter; and *Kokomo Weekend*, a 7% tropical IPA.

In addition to the popular favourites, there'll be a range of new beers for Good Chemistry fans to look out for across Bristol and beyond, in cask, keg and/or can: *Now Then*, a 4.5% best bitter (cask); *Cross Fade*, a 4.4% hoppy pale ale (cask), which was launched and proved very popular at the East Bristol Brewery Trail; *Square Edge*, a 4% pale ale (cask); *Maple Mild*, a 4.2% mild (cask); *Blackcurrant Porter*, a 5.2% porter (keg and can); *Cold Snap*, a 7% cold IPA, which means using lager



Kelly on the Good Chemistry canning line

yeast and brewing techniques to create a clean base for the heavy hop-rate of an IPA (keg and can); and to celebrate one year of 'She Drinks Beer' evenings at The Good Measure in early November, a 4.4% pale ale called *All Welcome* (keg and can).

'She Drinks Beer' evenings will continue at The Good Measure once a month, and the Monday night quiz night joins those on the pub's calendar over the winter, along with the monthly tap takeovers – check out Good Chemistry's social media channels for more details, and, before you know it, it'll be April and the taproom will be back open for the summer. As ever the teams at Good Chemistry and The Good Measure would like to thank all their customers for their continued support.

Stephen Edmonds

## Pinkers Craft Brewery

As mentioned in the previous *Pints West*, a new venture for the Pinkers Craft Brewery, based in Weston-super-Mare, is their new 'Brew Bike', 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 were at the time awaiting 'Pinkers' promotional decals to attach to the bike to complete the look. Well I can report that the 'Brew Bike' is now fully decorated with the brewery logos and is already being pressed into use.

The long-awaited new larger fermenting vessel (also mentioned in a previous *Pints West*) is due to be delivered imminently, more on which in the next issue.

Pinkers Craft Brewery was well represented at the Weston-super-Mare Lions beer festival and was one of the first to sell out. A recent tap takeover at the [Brit Bar](#) also went down extremely well.

Pinkers are producing a bespoke beer called *Lazy Susan Budgie Blonde* for an anniversary of the [Fallen Tree Micropub](#) in Clevedon. This will be a 4.5% pale ale. Alongside this they are in collaboration with the Dimpsey Somerset Gin company to produce a raspberry and rose flavoured gin.

Trevor Perks





## Ashley Down

When I popped round to Ashley Down Brewery (ADB) to catch up with owner Vince Crocker (the brewery being housed in the garage at the back of his house) the hops growing up the back wall looked beautiful – papery and ready for harvest. When squeezed they were sticky with resin and had a lovely grassy/fruity aroma. Vince said they would be going into a green-hop brew later in the week. He may also be able to pick some wild hops on nearby Concorde Way and from around the St Michael's & All Angels church, which he has done previously, for other green hop brews.

Vince is no longer able to source his distinctive plywood pump clips, which has given him an opportunity to review his branding. He said he'd been approached by consultants who wanted to help. They suggested that Vince should focus more on ADB's image and presentation, like some of the more 'progressive' breweries. They told Vince he wasn't optimising social media potential and that he needed click-bait content to improve awareness among ADB's target demographics and increase audience awareness and feed greater authenticity perception. Vince's wife, on the other hand, said he needed to pull his finger out and get on with brewing some beer, adding that he'd become a burden on resources and a drain on household finances.

Even back at the start of Ashley Down Brewery (when he thought of calling it St Andrews Garage Brewery), Vince was toying with having ceramic pumpclips, and it is once again on his mind. How extensive and affordable the rebranding will be remains to be seen.

Vince admits that he didn't really pick up the brewing pace during the summer but numerous brews of his *Pale Ale* (4.3% ABV) were readily snapped up by the trade. The hot weather didn't help and Vince had



Clay pumpclip prototypes.

Right, a very early one saying: **Another lovely St Andrews Garage Brewery Beer! Vanguard "Nice Beer" 4.0 ABV Yummy.**

Left, a recent one saying: **Another lovely beer Pale Session Bitter 3.8% abv Ashley Down.**

the distraction of helping to run a staff bar at the Glastonbury Festival, which was exhausting.

As well as a green-hop beer Vince hopes to brew a mild for November. When I asked if he planned to brew some old favourites this autumn, like *Red Stoot* (5.2%), *Plum Porter* (5.2%) and *Extra Stout* (7.4%), he answered maybe. Well I for one hope so and agree with his wife's sentiments – come on Vince, pull yer finger out.

Tony Durbin

## Twisted Oak: 10 years and 1,000 brews

Twisted Oak Brewery are celebrating a decade of brewing this autumn. They'll also be doing their 1,000th brew. To mark the twin celebration they'll be brewing a special birthday beer which should be in pubs hot on the heels of this issue of *Pints West*. We caught up with head brewer Keith Hayles recently to find out more and to ask a few questions.

### Can you remember your first brew with Twisted Oak Brewery?

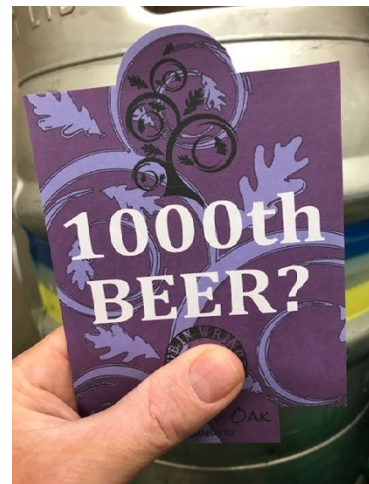
"I don't remember the beer but according to the brewery records it was *Fallen Tree* first time around. The thing I remember most about it was the sleepless nights as I lay awake thinking, oh my God, what have I done? I've bought a brewery!"

### 10 years later and you've obviously been successful at brewing good beer. How does it feel a decade in the brewing trade?

"It's flown by to be honest but I definitely feel 10 years older. We love what we do though and over the years we've developed some really good relationships and friendships with pubs, publicans and some really great loyal customers."

### What's in store for the 1,000th brew then?

"It's going to be a surprise; we're planning something a bit different for us so you'll have to keep an eye on our social media posts to see what emerges."



### How would you sum up Twisted Oak Brewery?

"We're small and proud of it. We don't have any plans for world domination, it's just about brewing top quality beers for local beer fans. Apart from the beers themselves we're also very proud of the fact that every beer we've ever produced has been brewed using renewable solar energy. Thanks to the brewery's emphasis on sustainability we've recently been shortlisted for a Smart Living award. We're up against some well respected local producers so the competition is tough but it's great to be recognised locally for what we do."



## Arbor Ales

Having missed the deadline for the summer *Pints West*, due to a misunderstanding, we have five months of news to recount. Regarding the brewery hardware, a new 'Microcan' canning line for 568ml (pint) and the occasional 440ml can has recently been installed, together with another fermenting vessel bringing the total to 16. It is gratifying to report that sales of cask ales have recovered to their pre-Covid level, and remain at approximately 30% of total sales. Key-kegs and cans account for the rest of Arbor's output. A direct consequence of Brexit has been the loss of accounts with the smaller European outlets – only the largest buyers, mainly in Italy and France, are able to absorb the increased expense involved; in spite of this there has been recent interest from Spain too.

This year's first East Bristol Brewery Trail, held over the holiday weekend of 7th to 9th May, was a huge success; a repeat of the event took place over the August bank Holiday, 27th to 28th, and was equally, if not more, successful. This time as many as eight breweries were involved including the relatively recently established Newtown Park brewery. The previous weekend (20th to 21st) had seen Arbor at Thornbridge Brewery's festival in Bakewell, Derbyshire.

Recent collaborations with other brewers have been with Liquid Light of Nottingham, with whom double IPA *Sunset Vista* (8.4% ABV) was brewed at the Arbor premises, and with Shiny, who are based in Little Eaton, Derbyshire, with whom New England IPA *Space is the Place* (6%) was produced: both these ales were made available in outlets from mid September. At the time of writing, intended for release in October will probably be a lemon/sour version of *Faked Alaska* brewed with Belgian-style sour beer specialist, Yonder of Binegar, Somerset.



On the personnel front, head brewer Elliott Murphy left Arbor Ales on 26th August, James Pink having taken his place. Bryan Moorehead, head of the packaging team, is now also a trainee assistant brewer. Two new recruits, both trained at Bath Ales/St Austell, are Mick Tucker, lead packager assistant, and Ella Jones, brewer. Finally, Cameron Earnshaw did a summer work placement with Arbor before the final year of his degree at Bristol University.

Henry Davies



## Moor Beer

Moor's programme of seasonal beers is now back under way, and during the summer I enjoyed cans of their *Italian Pils*, *True Believer*, an American west coast pale ale, and *Auroch Digitale*, the latter brewed in partnership with renowned Bristol game-maker Auroch Digital.

Moor features in Auroch's new game *Brewmaster*, in which it is said you can: "Discover, learn, and master the art of homebrewing in the ultimate celebration of craft beer. From perfecting authentic, chemistry-driven brewing techniques to bottling and labelling, and entering competitions, become an ultimate brewmaster in the first ever realistic beer brewing game." And Moor say: "This beer will enable you to taste in real life one of the beers you'll brew in your digital world. The homebrew kit in the game even looks like Justin's (Moor's owner) first homebrew kit. You can't get more authentic than that!"

Recent new brews include a table beer, *Little Love*, at 2.5%, and *Hear Me Roar*, an intriguing cross between an American west coast and east coast IPA. To come are two German style brews (a festbier and a hefeweizen) and the long-awaited return of *So'Hop*. Perhaps the stand-out new brew is *Extra Oak Barley Wine*, which has been matured in oak barrels for two years at Moor's vaults in Bermondsey. Bottle-conditioned, it will continue to develop in the bottle, and should be well worth seeking out. October will see *Envy*, a green-hop beer, and another brew which founder Justin Hawke assures me will interest the BADRAG crowd!

Meanwhile, Moor's special events at the tap have featured Degenerate (music) fest, Oktoberfest, and Cantillon Zwanze Day, and Moor continues to be involved in the local music scene. Moor also feature in *Beer Revolution*, a graphic novel to be released in October. And finally, Justin reports that 2023 will see Moor feature in a global TV show, more of which will be revealed in the New Year. Exciting times ahead!

Phil Cummings



# National brewing museum to close

Britain's brewing heritage has been dealt a savage blow by the decision of global giant Molson Coors to close the National Brewery Centre (NBC) in Burton upon Trent.

The centre has a series of displays over several floors that trace the history of brewing in Burton. It also houses the Heritage Brewery that recreates old Bass beers. The brewer, Martin Hodson, has been made redundant. Molson Coors says the National Brewery Heritage Trust's archive will be moved to a new Burton Heritage Centre on the High Street but it's unclear what will happen to the displays in the museum, including old brewery vehicles and locomotives.

The museum is closing as a result of Molson Coors selling its current head office in Burton to East Staffordshire Borough Council for £5.7m. It will rehouse its 500 staff in the museum buildings. Molson Coors is a Canadian-American corporation that produces mainly Carling lager in Burton along with packaged versions of Doom Bar. It owns large amounts of property in Burton that were originally part of the Bass estate, and it could house its staff in any of those buildings.

Molson Coors took over the former Bass Museum, founded in 1977, in 2000 when Bass left brewing. At its peak, the museum attracted 120,000 visitors a year but without any promotion numbers declined and Coors, as it was known before the merger with Molson, closed it in 2008. This led to a major campaign to save the site. It was led by the then MP Janet Dean and was supported by CAMRA, the British Guild of Beer Writers, the Burton Civic Society, Burton Chamber of Commerce and the borough and county councils. More than 400 people marched through the town demanding the museum be saved.

In 2010 Molson Coors agreed to lease the museum to Planning Solutions, an events company that owns the Conkers visitor attraction in the National Forest and a number of restaurants. The NBC flourished and it became a popular venue for weddings, receptions, dinners and music events as well as attracting people interested in the history and heritage of brewing.

Steve Wellington, a vastly experienced brewer who spent most of his working life with Bass, moved the small William Worthington brewery into the new museum and created, with new kit, the Heritage brewery. The beers he created included a draught version of Worthington's White Shield called Masterpiece, Charrington IPA and a cask version of Worthington E, one of the leading keg beers of the 1970s and 1980s. When Steve retired, the brewery was run by Martin Hodson and Caroline Horrabin.

The NBC had one central weakness: the land on which it stands is owned by Molson Coors, which has now given Planning Solutions notice to terminate the lease on the site. Planning Solutions owns the brand name Heritage Brewery and the brewing kit. This means the brewery could survive if erected elsewhere or sold. Worthington's White Shield is owned and brewed by Molson Coors in its main brewery so should survive, although it receives no support or promotion.

CAMRA has called on Molson Coors to keep the museum open. National Executive member Gillian Hough says the closure will be "a devastating loss not only to Burton upon Trent but also to the nation's brewing history. While we can see the benefit of relocating the archive to a site where they can be properly stored and maintained, a limited display of material in a new location is not an adequate replacement for the only museum in the UK focussed solely on our brewing heritage. As one of the largest brewers in the world, Molson Coors has a responsibility to safeguard historic and educational facilities that are under its care. It is extremely concerning that Molson Coors is putting profits over protecting Burton's place in global brewing history. CAMRA urges Molson Coors to reverse its decision, invest in the centre in its current location and ensure its collections are open and accessible to the public. CAMRA is ready to be part of a new campaign to save the NBC and preserve the collections for generations to come."

The archive material is run by a charity, the National Brewery Heritage Trust, chaired by Dr Harry White. It contains documents going back more than 250 years that trace the history of brewing in the town. There are around 500,000 items in the archive, of which only a small proportion can be put on display at any one time. It's proposed to move the archive to the new Burton Heritage Centre on the High Street. This is made up of two former buildings, the Town House and Bass House. It will form a spacious site but will not be big enough to house the displays and artefacts at the NBC. Dr White says he is happy the archive will be moved



to the new Heritage Centre but not all the trust's members agree and argue the archive should remain at the brewery centre. And some East Staffs borough councillors are also unhappy about the closure of the NBC and tabled a motion for debate at their next council meeting.

In 2008, when Coors announced the closure of the museum, Janet Dean MP arranged a meeting with Margaret Hodge MP, a minister in the Department of Culture, Media and Sport. As a result, Mrs Hodge sent a letter to all British brewers urging them to put pressure on Coors to keep the museum open. It's not known whether the current Department of Culture will take similar action.

A petition has been set up: "Save the National Brewery Centre in Burton on Trent from closure." To sign it, visit:

[www.change.org/p/save-burton-s-national-brewery-centre](http://www.change.org/p/save-burton-s-national-brewery-centre)

Roger Protz  
Taken from What's Brewing

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# News from Bath & Borders

## Bath

**Abbey Ales** has won gold awards at the recent Taste of the West competition. These were for *Bath Pale Ale* (4.3%) and *Bath Star* (4.5%). Congratulations to Martin Langham, Abbey's head brewer. Martin also recently brewed *Bath Red IPA Ale*, a 4.6% red beer, mainly in bottles for their shop next to the **Coeur de Lion** on Northumberland Place, but a few casks were also distributed to the brewery's own pubs. Trevor Cromie, the Abbey brewery liaison officer (BLO), reports that it went down well during a recent visit to the **Star Inn** in Bath, and we hope we will see it again. After a spate of burglaries, all three Abbey pubs, the **Coeur de Lion**, **Assembly Inn** and the **Star Inn**, this year's branch Pub of the Year, have gone cashless.

In the city centre the **Raven** has expanded, extending sideways into the adjacent former estate agents. This has made this fine, award-winning pub immediately more spacious and it now offers up to 10 real ales with eight of those changing.

The **Old Crown** at Weston has been taken on by landlords Daniel and Simona Matica, following a joint investment of £165,000 with Greene King Pub Partners. The husband-and-wife couple have 30 years of experience of the pub industry and have been successfully running the **Claremont** (formerly the **Rising Sun**) in northern Bath for the last few years. There are two pubs called the Old Crown in Bath. This one is at 1 Crown Hill, Weston, on the western edge of Bath. (The other one is in Twerton.) The building has been thoroughly refurbished internally and externally. New features include new bathroom facilities, improved lighting, and upgraded accommodation, whilst a new kitchen is being installed. The pub will serve a rotating range of three cask beers.

In Combe Down, on the southern edge of the city, a local campaign is being mounted to save the **King William IV**, which closed during the pandemic and remains shut. The venue is up for sale, and whilst it is being marketed as a pub, locals fear that it may close permanently and end up as a private dwelling. The campaign's mission is to raise awareness in the community that the future of the pub hangs in the balance and gather support for returning the King William to being a successful pub, research the options that best enable the pub to have a viable future whilst serving the best interests of the community, and to see if there is sufficient local interest in making a bid for community ownership. Information on the King William IV Combe Down Community Group can be found at [www.kingwilliamcombedown.co.uk](http://www.kingwilliamcombedown.co.uk).

## Frome and the Mendips

The **Cross Keys** at Blatchbridge, on the southern tip of Frome, looks set to reopen in the near future with a new landlord. The lease of the **Mendip Inn**, a smart, food-orientated pub with guest rooms, on the A37 north of Shepton Mallet, near Oakhill, is up for sale free of tie.

## Bradford-on-Avon

Following a brief and somewhat mysterious period of closure, the **Dandy Lion** in the centre of town reopened in late June for drinks only, but equally mysteriously closed again a few weeks later. At the top of town, the leasehold of the **George** on Woolley Street, a food-orientated pub, has come onto the market with a guide price of £150,000.

## Pub acquisitions by Red Oak Taverns

Red Oak Taverns, which has a growing presence in the South West, appear to have acquired three new pubs from the Liberation Group. One of these, the **Wiltshire Yeoman** in Trowbridge, is in the Bath & Borders branch area and another, the **Old Station** at Hallatrow, is just over the border among the villages south of Bristol. The third pub is the **Podymore Inn**, near the Fleet Air Arm Museum, north of Yeovilton Airfield.

## Mill at Rode reopens

The picturesque **Mill** at Rode reopened on Thursday 25 August following a long period of closure. Formerly a grain and cloth factory, located among mill races, the centuries-old brick building still housing its water wheel, the **Mill** had been an attractive and popular food-orientated pub in the recent past. It does not currently open on Tuesdays, but otherwise the opening times are 12 to 10 each day. On a recent visit by a local member, two cask beers were available, Butcombe Original and Butcombe Chinook. Food was, at the time, being served from a vintage horse box in the car park, whilst the opening of the kitchen and an autumn menu were being planned for late September.

## Warminster

A planning application has been made to convert the **Weymouth Arms** in Warminster, a beautiful and architecturally important pub,



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into two private dwellings. This was for many years a popular food-orientated pub, possessed of an attractive and historic ambience. The pub is located on a tucked-away street of handsome old town houses but is equally no great distance from the town centre. Over the last few months, the Weymouth has been run purely as a guest house, but it clearly has the potential to be what it once was, a splendid pub in a lovely area of the town. It has all the features which, in the right hands, would make it an excellent pub, among them a Tudor fireplace, historic arches and a secluded courtyard to the rear. Over the long number of years that it was a food-pub, with usually a selection of two or three cask beers in good condition, the Weymouth had real charm. We are, of course, objecting to this planning application. The deadline for objections will have passed by the time this edition of *Pints West* is published, though we will probably not know, by then, the decision.

The **Old Bell Inn** in Warminster, a handsome old pub on the main shopping street, has reopened under the same management, Wiltshire Inns, as the **Swan Hotel** in Bradford-on-Avon. It has 16 en-suite bedrooms. Food, which includes pub classics and Thai cuisine, is available at most times except on Sundays and, on Mondays, only in the evening. The pub had long been part of the Wadworth's estate and the beer range still seems to reflect this.

It looks like the award-winning **Organ Inn** in Warminster has been saved. Planning permission had recently been allowed for conversion to a private residence, but in August we learned from the Heart of Warminster's Facebook page that the premises had been acquired by new owners, who plan to reopen the Organ. On the page it says that the pub will be offering food: a light lunch menu with afternoon teas, toasties, salads, with an evening menu of more substantial meals; the interior will have a relaxing atmosphere with background music from the sixties, though there will be no jukebox or fruit machines; the "conference rooms" will be available for hire for meetings and quiz nights; and the new owners intend to have an exhibition space available for the display of art work. This would make the pub somewhat different to how it was before, under the excellent landlordship of Dan Keene, but this is nonetheless great news. Opening times are yet to be confirmed. The target date for reopening is November.

## A new brewery in Westbury and other Westbury news

**True Story Brewing Company** opened its doors to the public on Saturday 16 July. The new brewery brings the total number in the Bath & Borders branch area to 17 (see the directory of breweries towards the back of *Pints West*).

Set up by Will Jenkins and Ben Hancock, True Story largely sells its beer online, but has also been running a tap room at the brewhouse, located on the Curtis Centre off Kingdom Avenue on Westbury's Northacre Industrial Estate, on Saturday afternoons. Will and Ben's longer-term objective is to open a permanent bar.

Four beers are in production, of which the flagship is *Hazy Plan* (3.8%), a juicy hazed pale, made with new world hops to give a tropical aroma. *If You Say So* is a 4.1% wheat beer infused with coriander and blends the styles of Belgian and German wheats. *City Boiz* (5.1%) is an American pale ale with a floral aroma with a tangerine and stone fruit palette. *Freshly Squeezed* is a 6.8% New England IPA with flavours of tropical pineapple and ripe honey dew melon. We wish this new brewing enterprise every success in the future.

Meanwhile the **Royal Oak** at Hawkrigge, a mile or so to the north of Westbury, has reopened following a short period of closure. Two beers were available during a recent visit by a local CAMRA member, Butcombe Original and Sharp's Doom Bar. And a quick update on the **Prince of Wales**, to be renamed the **Weavers**, in Dilton Marsh, which has been undergoing large scale structural renovation and a complete internal refurbishment. At the time of writing, mid-September, it had not reopened, but this happy event cannot be that far off now.

## Crown in Frome on the market

The **Crown Inn**, in the Keyford area of Frome, is on the market. It had reopened last year following an extensive refurbishment as a very food-focussed pub, which did not sell cask-conditioned beer. The selling agent is Sydney Phillips and the asking price for the freehold is £595,000. We understand that locals are looking at registering the pub as an Asset of Community Value and the potential viability of a community buy-out.

Steve Hunt

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Gaucho	Premium Ale	4.6%
Rider	Amber Ale	4.0%
Pirate	Best Bitter	4.2%
Three and Sixpence	Session Ale	3.6%
Canteen Cowboy	American Pale Ale	4.5%

**TWISTED Brewing Co.**

# The return of the Bath beer festival

After a Covid-driven pause of two years, the Bath & Borders branch of CAMRA are planning a 2023 Winter Ales Festival, once again in Widcombe Social Club.

Subject to the necessary approvals the event will be held on Friday 17th and Saturday 18th February 2023.

Further details will be added to branch website at [bathandborders.camra.org.uk](http://bathandborders.camra.org.uk) when known, as well as being reported in a future *Pints West*.

Trevor Cromie



# Bristol Pubs Group

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

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

Web: [www.camrabristol.org.uk/pubsgroup](http://www.camrabristol.org.uk/pubsgroup) Email: [bristolpubsgroup@camrabristol.org.uk](mailto:bristolpubsgroup@camrabristol.org.uk)



## Our concerns regarding development plans around the Cornubia

Some readers may have heard about a consultation website for a proposed redevelopment of the site next to the **Cornubia** public house. We fear this redevelopment would be a threat to the pub's trade and viability. For those not familiar with the Cornubia, it is a three-storey historic pub with an interesting well-preserved interior, built in the late 18th century. It is fairly hidden away as it is well set back from Temple Street opposite a fire station based behind Victoria Street. In recent years, a comfortable-sized beer garden containing a good number of picnic benches, a marquee and decorations all surrounded by a fence marking its boundary has arisen. This stands partly at the front but the majority is to the side of the pub. It was previously just an open space. The beer garden was a key attraction as pubs reopened after the pandemic, when distancing and outdoor drinking was a requirement.

Land Registry documents show the developers Boulton Brooks (Victoria St 2) Limited bought the freehold of the Cornubia in September 2020. The proposal is to demolish a neighbouring office block – Canningford House – and replace it with a larger one nine storeys high, extended up to the pavement of Temple Street. Immediately to the side of the pub running through the larger area of the beer garden, a modern version of Long Row is intended to be reinstated as a passageway from Victoria Street to Temple Street. This will become public right of way for passers-by within the current boundary to the side of the pub. An entrance to a courtyard within the new building is proposed for the passing public. The current beer garden to the side of the pub will be totally lost by the pub, leaving space for only the four existing picnic tables at the front. Control over people drifting through this public area and not stopping for drinks will be difficult.

Space equal to the garden at the side needs to be added to the pub at the front for current customers. In fact, if the reopening of Long Row does attract more customers as the developers claim, an increase on that is needed. Protection of the beer garden during the development is also needed, to retain the welcoming of current customers. Not only the loss of outdoor controlled drinking space, but the dusty work if this goes ahead, will threaten the viability of the pub.

The idea of the passageway is said to be to attract people to Temple Street – yet there is no attraction there at present other than the pub. Proposals to later have facilities like cafes and restaurants maybe in the proposed courtyard, have been mentioned. The road junctions at each end of this stretch of Temple Street are no long distance away, though.

With the L-shaped office block being built right up to the roadside, the pub will be even more hidden from the roadside than at present. Although the proposed ground plans are not clear on it, artist's impressions look as though the passageway may be attached to part of the side of the Cornubia with offices above that. This could make the banner name painted on the pub unnoticeable. Barely any sunlight



will be available on what little will remain of the garden to the north of the land. A right of way the pub has (used for storage, loading and unloading of beer casks) will also be lost.

Circa 1790, 142 Temple Street was occupied by a victualler James Clark. That was the right-hand side of the current Cornubia as you face it. An entrance doorway from Long Row and a staircase existed then. Bristol brewery Georges & Co moved in about 1894. The pub was sold to the brewery on 8/2/1923 for £2,000. On 8/9/1931, plans were approved to combine the pub and the house (left-hand side) into one pub, lengthening the serving, removing a staircase and moving the rear smoke room (to become a private bar), to the left-hand side.

In February 1960, permission was granted to Georges to close off Long Row. On 31/10/1983, the Council approved plans to knock an archway between the two current bar areas. The following year, an application was approved for a replica style window at the front (as now in place).

This Grade II-listed pub has much more history (including its name) to it. Having become more and more popular in recent years due to its attractive garden space and social atmosphere, it must not lose this. Development work could cause a deterioration in some trade. The loss of about three-quarters of its beer garden will reduce drinking space and cause a loss of more customers and thus trade and viability. Its closure could then occur, leading to deterioration or conversion. We see no need for a modern Long Row; it will not be reinstating the lane – there will be no historic appearance or remains to reveal.

Tim Belsten

For and on behalf of Bristol Pubs Group



# Pub News

First mention in *Pub News* for **Lyde Green**, as planning permission was submitted earlier this year for a restaurant and micropub in this residential development just across the ring road from Emersons Green and Downend. The hope is to establish a small micropub as well as a larger restaurant just around the corner from the Sainsbury's Local there. Plans have been adjusted during the summer to take account of some residents' concerns, and the effect of the development on the environment. A planning decision is expected between now and the end of the year.

In Westbury-on-Trym, the **White Horse** reopened again in the summer. This historic pub, known to locals of a certain age as the Hole in the Wall, has been through some privations over the past few years, stretching back before the pandemic, so it is great to see it open again. The emphasis is very much on their food service, but a very nice pint of St Austell Tribute was on offer when I popped in.

Another historic pub, the 17th-century **White Lion** in Yate, has sadly been closed for a couple of years now. Unfortunately, a proposed sale of the building to the Stonegate pub group fell through earlier this year, but the pub has now been sold subject to certain conditions. As we go to press, no planning applications have been submitted regarding this property, and we very much hope to see it reopen as a going concern.

The future of the **King William IV** in Hallen remains uncertain. The most recent application to convert the pub into flats was refused in August, but we're not sure whether the freehold owners will reopen the pub, or seek to submit a further planning application. There are rumours of it being taken over as a going concern so fingers crossed.

As presaged in the summer edition of *Pints West*, the former **Red Lion** in Staple Hill has reopened as the **Forge & Fern**, a café bar and restaurant extensively refurbished from the old pub layout. Emphasis is on the food, speciality coffees and 'curated' drinks.

Planning permission is under consideration for a potential new micropub in Bishopston. Just across the road from the **Gloucester Road Ale House**, this would be a new venue in an already thriving area.

Over in Kingswood, delighted to report that, as we reported in the last issue, the **Rose & Crown** reopened with a fresh look and feel in July of this year. The garden has already proved very popular, as have the changing two guest ales, always from local breweries.

Another pub that has suffered numerous closures is the **Rose of Denmark** in Hotwells. Named for the wife of Edward VII, who visited the city around the beginning of the 20th century, it is a landmark pub visible from the raised section of Cumberland Basin. Delighted to say it has reopened, and was offering a very nice pint of Bath Ales Gem when we visited.

Another threatened pub, the **Cross Hands** in Bedminster Down, appears to be getting a reprieve. Planning permission was granted in August to renovate the pub as a going concern, and it is expected to reopen in the early months of 2023.

The **White Bear** at the top of St Michael's Hill in Kingsdown closed in August. Sadly, the stewardship of this pub has changed so often in recent years that there's barely been a need to take down the 'under new management' signs. Hopefully it will reopen and find its place in the community again.



Inside the Kings Head in Victoria Street, Bristol

Work is ongoing at another of Bristol's landmark historic pubs, the **Kings Head** on Victoria Street. An application (approved subject to conditions) by a company set up by some local brewers has gone in to renovate and refurbish the pub with a view to it reopening maybe in the autumn. The pub is on the CAMRA National Heritage list so we are sure its magnificent interior will be preserved.

Wiper & True Brewery have opened their **Old Market Taproom** on the Easton Road. As well as a range of keg beers they are also offering two cask ales. It's deceptively spacious, light and airy inside. A real addition to the beer scene.

Sad to hear that the **Crown** at Regil, Winford has closed down. Its future is currently uncertain, but we hope there's a resurrection ahead for this destination rural pub.

The **Maes Knoll** Toby Carvery in Whitchurch has now reverted to the pub's original name of the **Black Lion**.

We've received reports of a few pubs which have had to cease serving cask ale, including ones that had previously been well known for their extensive real ale offerings. Instead some of them are only offering craft keg beers at the moment. Moving in the other direction, though, is the **Old Market Assembly**. In an article about Old Market in the last issue of *Pints West* I had to report that the real ale provision had dropped to only one beer, and that only available sporadically. Happily, however, recent visitors are reporting a return to three ales being on offer.

Duncan Shine – for 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 three closed pubs, the **Downend Tavern** and the **Greyhound** in Fishponds, and the **Carpenters Arms** in Wick.

## Carpenters Arms, Wick

**Can the Wick Community Pub Group save the Carpenters Arms?** The **Carpenters Arms** (10 Church Road, Wick, on the A420 Bristol-Chippenham road) closed in September 2018. Bristol Pubs Group is concerned about the circumstances surrounding the original closure of this pub at the heart of the community, and hopes that the Wick Community Pub Group's efforts to see it reopen succeed.

We have undertaken considerable research into the various planning applications and viability assessments relating to the pub, and are also concerned at the way planning approval was given to reduce the ACV-registered pub's footprint, and the amount of time it has taken to convert part of the building into a micropub.

The Carpenters Arms was originally constructed as a two-storey building with freestone facings, a clay pantile pitch roof, three brick chimney stacks, four tripartite one-up one-down sash windows and twin ground-floor canted bays with tripartite fenestrated one-up one-down sash windows (possibly from a Georgian style popular in the 1760s). A slightly smaller pitched roof extension appears to have been added at a later date. Its registration as an Asset of Community Value (ACV) expires in April 2023.

Chewton Place Development Ltd (later Chewton Keynsham Ltd) purchased the site after the pub's closure, wanting to convert it into a private dwelling and build housing in a field to the rear. An assessment at that time considered that the Carpenters Arms was not viable as a pub. In June 2019 the developers submitted a planning application (P19/7800/F) to South Gloucestershire Council to subdivide the existing public house into a dwelling and public house with a flat above, to erect three detached dwellings, a detached garage, to create access and associated works, and to build a public house car park.

The Valuer's report in support commented that: "The operating costs involved in running the proposed pub would be significantly less than the existing pub and it is likely to be more viable as a public house in today's market." Given that the pub had been closed for two years, officers also felt that: "Overall, the proposal will retain a pub use in the building to serve the community and whilst some of the comments received during consultation doubt it will be viable others are pleased to see it used and look forward to visiting."

## Greyhound, Fishponds

**Are all bets off at the Greyhound or can an enterprising landlord make it a bookie's favourite?**

The **Greyhound** (80-82 Lodge Causeway) is located off the A432 Fishponds Road, close to the Bristol-Bath railway path. The Greyhound traded successfully for five years on a free-of-tie self-maintenance lease from the Wellington Pub Company, but was closed without warning earlier this year.

It was recently put on the market by agents Fleurets with a 'free of tie' lease. Previous tenants invested in a major refurbishment of the property, redecorating throughout, putting in new bar fittings including pumps, new seating, a covered outside stage area in the garden, as well as adding displays of Whitehall Rugby Club memorabilia and greyhound-themed paintings. Pre-Covid, there was potential to reopen the skittle alley, make the upstairs function room available for community use, provide live music on Saturday nights and an early evening disco on a Sunday. Like many others, the pub suffered losses during the pandemic, but the Greyhound was able to weather the storm thanks in part to its two Monday night Darts League teams which generated sufficient income to help long term viability. Pub



In 2021, after gaining planning permission for the scheme (June 2020), a Discharge of Planning Conditions note (DOC22/00011) was attached to the application, but objections were raised by Morton Candy of the Wick Community Pub Group, supported by Gaive Golding (also a member of the group and a Wick and Abson Parish Councillor): "This attempt to further reduce the size of the ACV is clearly made to maximize profits and I feel that it is another step in the 'designed to fail' plan for the micropub itself. Without the second storey, not only would there be no accommodation for a manager but also, from the last design put forward to the group, no beer cellar which was planned to be above the kitchen. We feel that the rest of the ACV should remain in place until the whole of the bar, kitchen and upstairs flat are completed to second fix, as was set out in the original planning conditions."

The community are determined to save and reopen the pub and intend to renew the ACV in 2023. In early 2021 the owner submitted notice of intent to make relevant disposal, and Wick Community Pub Ltd notified South Gloucestershire Council of their intent to submit a bid for the property, but no agreement was reached. Recently, the owner submitted another notice of intent to make relevant disposal (six-week initial moratorium period expired 12th September 2022) and Wick Community Pub Ltd again notified the council of their intent to submit a bid for property (full six-months moratorium period initiated).

Bristol Pubs Group will await further developments and hope that the Wick Community Pub Group is successful in their bid to save the pub.



games, the pool table, a Christmas raffle and a McMillan Cancer Care campaign (which raised £3,800) reflected the pub's community spirit.

The drinks offer was focused on locals' preference for lager and cider, although real ale could be reintroduced if demand was there. We would like to think that the pub could have a sustainable long-term future in the right hands, and hopefully CAMRA members (and others) passing through Fishponds will again be able to sample its traditional pub atmosphere and friendly environment.



# Downend Tavern, Fishponds

## Can the Downend Tavern make a full post-Covid recovery?

The **Downend Tavern** was a lively community pub popular with Bristol Rovers fans and anyone who liked live music (it hosted the Bristol Blues Club), but closed at short notice in November 2020 due to the pandemic. Up to then, both the landlord and Wickwar Wessex Brewing Company had invested thousands of pounds to improve the pub decor. It is now owned by the Wellington Pub Company, and is on the market via agents Fleurets with a free-of-tie lease.

We would be greatly concerned if the Downend Tavern was lost; former customers and local residents are asked to contact Bristol Pubs Group for help and advice if they are interested in submitting an Asset of Community Value (ACV) application to save their pub in the long term. There are plenty of reasons why an enthusiastic and experienced tenant could bring the pub back to life.

Housed in an attractive late-19th-century two-storey building at 125 Downend Road (on the main A432 Bristol-Yate road), it has a wooden-



floored open-plan bar interlinking the L-shaped trade area and the main bar. There is space for 45 covers, and another 30-40 by means of a function room/skittle alley at the rear. There is also an enclosed pub garden accessible from Cassell Road. Surrounding housing and good transport links should ensure local and wider trade.

Further details of the pub and application process can be had from Fleurets West & South Wales office on 0117 9238090 or email [Bristol@fleurets.com](mailto:Bristol@fleurets.com).

# Beers and heritage pubs go together well

In the first week of August I attended the Great British Beer Festival. Whenever I do, I also like to visit London's heritage pubs (those which have retained their internal fabric and features over several decades, if not centuries).

During the Friday session I picked up a copy of the *London Drinker* magazine, the London CAMRA branches' equivalent of *Pints West*. I already had intention of visiting National Inventory pub, **Ye Olde Mitre** at Hatton Garden, the following day. Coincidentally, in the magazine I saw an advert for the pub mentioning an annual cellar tour was on that day and a 'beer in the wood' (those stored in and served from traditional wooden casks) would be available that weekend. I made that my first stop for the day.

Hidden in an alleyway between two roads, this pub has a beautiful timber-framed shopfront as a rebuild in the 18th century. Inside, it has a small bar at the front, a lounge at the rear, with a snug-room to the left-hand side of that. Timber panelling is nearly up to the ceiling, all very well-preserved.

Although a Fuller's pub, there were a number of guest beers on (as is usual). After having just used the London Underground on a hot day, I chose a pale ale from Five Points Brewery first, which was very refreshing with some fruitiness so not too bitter. I told the bar staff I wanted to be on the tour and was given a ticket. I was first for the next tour due 15 minutes later, by which time about seven of us were shown around. It was nice and cool downstairs.

The landlady Judith explained to us about tapping and venting beers and let us each have a go. (The casks had been filled with water for the exercise.) Managing the beers by leaving the casks to settle and breathe and different methods of cooling for cask ales as opposed to keg beers were part of the talk.

Judith mentioned her being a member of the Society for the Preservation of Beers from the Wood ([www.spbw.beer](http://www.spbw.beer)) and that stocking such a beer twice a month was normal for her pub. The one in the wooden cask that day was also available in an aluminium cask and served from separate beer pumps at the bar for comparison. It was Siren's Broken Dream at 6.5% ABV, described as a breakfast stout! Always one of my favourites. I thought the one from the wooden cask had more of a taste of liquorice. Most enjoyable.



While I was there, in the rear lounge there was a 'meet the brewer' session with a representative of Five Points Brewery. We were offered good tasters of their pale ale and the bitter which were available. I preferred the pale ale, myself. The whole session was very social, I found, and am very grateful to the pub for laying on what was a very interesting and enjoyable afternoon.

If you are interested in the types of pub to be found in CAMRA's National Inventory of Historic Pub Interiors (see [pubheritage.camra.org.uk](http://pubheritage.camra.org.uk)), this is an excellent area for a tour, with the **Black Friar**, **Cittie of Yorke**, **Princess Louise**, **Viaduct Tavern**, **Olde Cheshire Cheese** and the **Hand & Shears** just for starters, all within reasonable walking distance.

Tim Belsten



# 'Watering Holes in the Desert'

Brought to you from Weston-super-Mare

## The Brit Bar

For the best part of a decade the **Brit Bar** on the High Street has been many people's idea of the best real ale pub in Weston-super-Mare – certainly the one where most high-quality and diverse real ale has been drunk over that period. Tom and Kaylie Conibear took over the lease of the pub from Sam Cureton in March 2018 and they have been continually improving the Brit, making it a firm favourite with locals and visitors alike.

It has certainly not always been an easy ride for them. The disastrous impact of Covid in the spring of 2020 put the Conibears in the same unenviable position as all other business owners. Tom says that it was very stressful in the early days, when they were having to decide whether to pay their staff's wages or pay the bills. Happily the arrival of the Government's grant and furlough schemes eased their worries and they used the periods of lockdown to carry out a range of maintenance and improvement projects around the premises, including upgrades to the cellar, bar and courtyard. The latter was invaluable when lockdowns were gradually eased and table service had to be introduced.

Tom reports that they are now busier than in pre-Covid days, although he acknowledges that this has, in part, been caused by numerous pub closures in the area over the past two years. Since taking over, Tom has had to almost double staff numbers to 14. Partly due to the increase in business and also due to the Conibears "new additions" to the family, they have taken on Joe Morgan as general manager of the pub. He has brought lots of useful knowledge and experience to the team from previous jobs. Optimism coming out of Covid enabled Tom to sign a new five-year lease in March 2021.

The Brit has a formal relationship with Marstons. This covers the provision of most of their keg products and spirits. Initially, Marstons also wanted their arrangement to cover the five real ales offered at the Brit. However, Tom was able to convince them that this area was best left to the pub, as they had a better understanding of their customers and the types of ales that sell well in the pub. This was agreed (and also for the pub's solitary 'craft keg' tap), so we have continued to see a wide range of beer styles – largely from the many excellent local breweries that we have and also with occasional treats from across the UK. There is almost always a dark beer on. Many landlords report that their customers don't like dark beers during the summer months – happily the Brit's ale-drinking clientele don't run with that strange idea. The Brit is also good for cider. Tom reports that there seems to be an increasing demand for real cider and he has recently added two from Rich's Cider, based locally in Watchfield, to the Brit's range with normally around six available.

Prior to taking on the Brit Tom admits he had limited knowledge about real ale, but he has certainly thrown himself into this area with gusto. He has familiarised himself with the brewing process and ingredients and has developed a particular liking for Simcoe and Cascade hops. He even had a bash at designing and brewing his own one-off beer for the Brit, working with Quantock Brewery on the production of 'Brit Me Baby One More Time' which went down very well in the pub.

Other initiatives have been numerous 'meet the brewer' evenings and tap takeovers, which have included Weston's very own Pinkers Brewery. The pub continues with its 'Bitcoin Ale Miles' loyalty card scheme, which is available for everyone, not just CAMRA members. Beers are £4 a pint and the seventh pint is free, which equates to a very appealing £3.43 a pint.

The Brit remains very much a live music venue, with acts on every Friday, Saturday and Sunday evenings. Music nights can get very busy, so it should go without saying that these are not the best times to visit if you just want to have a quiet read or chat with friends. The middle of September saw the second 'Yardi Gras' music festival – a four-day event featuring almost 30 acts. The most startling name in the line-up



for me was the Blockheads – quite a coup for Weston, even without the much-missed Ian Dury.

In addition to Yardi Gras and the annual beer festival in May, another major event in the pub's calendar is the 'Brit Awards' – their version held at the same time in February as the national music awards ceremony of the same name. The Brit's version is a lot more fun. Among the 25 or so categories this year included beery awards such as brewery of the year, beer of the year and best session pale; music awards including gig of the year and best covers band; and some customer awards including best dressed and life of the party.

2023 will see the Conibears reach five years running the Brit and five years in the *Good Beer Guide*. The pub also attracted some votes for this year's Bristol & District CAMRA pub of the year award – all testament to the great job they have been doing in running the Brit with their excellent team, for which their large band of loyal customers are very grateful.

I'll close with something Tom said when I met with him to discuss this article: "A pub is a vessel for everyone to come together." I'll drink to that.

Tim Nickolls



Tom Conibear at the Brit Bar

# A Round with Robin

As an opsimath I have found that beer festivals are an excellent way of avoiding unnecessary travel by letting the beer come to you, rather than travelling in search of good ale. So, it was a shame (for me personally) that two of the four I went to this summer restricted the beers to the South West.

The first one was the 19th Yeo Valley Lions Beer & Cider Festival held as usual at Claverham Village Hall. I walked there from Yatton railway station; it took 25 minutes there and 35 minutes back! There were 24 beers from Cornwall, Devon, Dorset, Somerset and Wiltshire on offer, and seven still ciders. No keg beer except from the bar which is always open to the public – worth noting as Cleeve has lost the [Lord Nelson](#) not far away (a historic pub demolished in March 2021 to make way for a petrol station and shop). The beer price was five half-pint tokens for £8 (£3.20 a pint) or £3.50 a pint if only two tokens were bought. It is worth pointing out that this is one of the only festivals not organised by CAMRA where, should you be in possession of an up-to-date CAMRA card, you will be offered a free pint (two tokens). As entry to the festival on Saturday afternoon is free, how can you not be happy? I met Richard Cobb and a Bristol BADRAG friend from Chipping Sodbury there and later we were joined by Graham Teague from Weston-super-Mare sub-branch. Richard's favourite beer was Ghost Town from Twisted Oak (5.7%) whereas I preferred Palmer's Tally Ho! (5.5%) or American Pale Ale (4.6%) from Platform 5 brewery in Torquay.

I had intended to go to the beer, cider and music festival at the [Crossways Inn](#), West Huntspill, on Saturday 30th July but, as a train strike would have prevented me going to Highbridge and walking the 20 minutes or so to the pub, I decided to go on the opening day, Friday 29th, which clashed with the Weston Lions 13th Real Ale & Cider Festival where the Weston sub-branch normally has its summer social on Friday night. So, I caught a train to Highbridge and got to the Crossways Inn soon after opening time of noon. 30 beers were on offer including six keg beers and 20 still ciders. Prices varied, mostly depending on strength of beer or availability but beers I had were from £1.75 a half pint for Skinners Chapel Rock (4%) to £2.20 a half pint of Pitchfork Santa Fé (8-8.5%) which had been cask aged for nine months. Another unusual Pitchfork beer was Glorious (5.5%) aged in sherry and whiskey barrels. Whilst many of the beers came from the South West, five came from London, two from Newcastle, and ten from elsewhere in England and Wales. Admission was free but on Friday afternoon there was no music which didn't worry me as I could talk to people who wanted to talk to me.

On Friday evening I went to the Weston Lions Festival and was greeted like a long-lost friend by one of the original organisers who, as I had given my time and expertise to the early days of the festival, rewarded me with free admission and some free beer tokens. Most kind. The entry price after 5pm was £5 and all the beers were £4 a pint. 29 of the 39 beers were from Somerset, three from Bristol (Hop Union) and six

from Devon; two of the beers were keg. There were also 20 still ciders and three keg ciders. There were many people there of all ages and plenty of seating and room at tables both inside and outside the large marquee. My favourite beer (and I love the name) was Flat Out Like A Lizard Drinking from 3D Beer (part of the Epic Beers company), a 5% Australian and American hopped pale ale which incidentally I had on the Sunday afternoon when I returned to the festival as I had some spare beer tokens to use up.



The fourth beer festival I went to was the Great British Beer Festival at Olympia in London. I'd been bought a ticket and had agreed to meet up with the donor and Bristol friends at the entrance as I travelled on an earlier train from Weston-super-Mare. Knowing I'd be at least 90 minutes in front of them I decided to walk from Paddington to Kensington which really isn't far, especially if you cut through Hyde Park which I needed to do as it was a hot day and I was seeking shade as much as possible. Despite it being the last day of the festival (6th August) there were plenty of beers to choose from and only occasionally were we disappointed to find, for example, that there was no New Bristol Brewery's Espresso Cider Toffee Stout (7%) for us to imbibe. Also, it was very obvious that the American and European bars had been very popular with only one beer left on the American bar at 2pm. I was deliberately restraining myself to only have 4½ pints there so as not to miss the last train back to Weston-super-Mare but of course, as it was the last day, we were all getting very generous measures in our pint glasses for a half pint! I had two beers from Bedlam in Sussex, two beers from Lord's Brewery in West Yorkshire, Mosaic Pale Ale from the Adnams bar at only £1.90 a half pint (my friend Mike had a pint of this as it was so good), Harvey's Wharf IPA at £2.80 a half pint, a Redemption Fellowship Porter (5.1%) from Tottenham and a Robin Stout from Barsham in Norfolk. We left just before 7pm as it was shutting down and were lucky with a bus that stopped outside Olympia that went direct, via a roundabout route, to Paddington. With an hour to fill before my train I allowed myself to be taken to the [Victoria](#) pub in Strathearn Place where we drank Dark Star APA (4.7%) and I caught the train home with ten minutes to spare!

By the by, as if I don't mention it no one else will, when we had an official sub-branch meeting to discuss a future programme at the [Brit Bar](#) pool room, I was very happy to be able to try two new (to me) Bristol Beer Factory beers, Showdown (4%) and Around the World (5%), the latter with four hops (to give it its name). I have to admit to being a great fan of BBF beers and have yet to try one of their hoppier brews that I didn't like.

*Robin E Wild*

## Your shout

Send your letters to  
[steve.plumridge.pintswest@gmail.com](mailto:steve.plumridge.pintswest@gmail.com)

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

We've been CAMRA members for 25+ years and regular *Pints West* readers. In your Spring 2022 issue, Robin E Wild mentions in the article 'A Round With Robin' that, on a trip to Exeter, from the Thatched House Inn at Exwick he "found a much easier route back to St David's railway station which passed the Great Western Hotel." As regular visitors to Exeter ourselves, is there any chance he could let us know this route?

Thanking you,  
Chris Maggs.

Robin replies:

From the pub take Exwick Road (the main road) north to a crossroads with traffic lights; Station Road is on your right. Take that and you will soon come to a very wide level crossing which is just north of Exeter St David's. At the junction with Cowley Bridge Road turn right and the next left is the station approach.



# What future for pubs?

## A look at the situation in the North Somerset area

With energy costs soaring I am sure that fellow CAMRA members – and indeed readers generally – are as alarmed as I am over recent reports that up to 70% of pubs may be at risk of going out of business during the coming winter months. Of course, this does not just affect pubs but also all the hospitality industry plus many other small business enterprises. Domestic consumers of energy are protected by a price cap, albeit a very high one that many will not be able to afford. There will be help for business but there are not many details yet at the time of writing. High energy prices combined with the aftereffects of Covid and Brexit mean an oncoming perfect storm for businesses everywhere.

This got me thinking about the number of pubs that have closed in the North Somerset area where I live. Three pubs in the Nailsea area have closed in recent years, the **Friendship**, the **Old Barn** and the **Battleaxes** in Wraxall. The **Friendship** has been converted into flats with new houses built in the former car park. The **Old Barn** was a particular favourite of mine and just stands empty as far as I know as it is on private land. It was closed because the owners apparently lost interest. The **Battleaxes** was a casualty of the first lockdown and its future is uncertain but I am sure it will never reopen as a pub again. Nailsea now has less than ten pubs most of which are predominately food orientated. On the plus side, however, the relatively new **Nailsea MicroPub**, located in a former optician in the middle of the High Street, celebrated its third anniversary in September.

The **New Inn** in Backwell has gone the same way as the **Friendship** in that the pub building has been converted into two houses with more houses having been built in the former car park. Opposite the site of the former **New Inn** is the **Rising Sun** which has been extensively modernized recently and is now owned by Butcombe. There is only one other pub in Backwell, the **George**, but the nearby **Backwell Village Club** serves several real ales. Both remaining pubs in Backwell are food orientated and have accommodation. Another nearby pub that is still open to mention is the **Jubilee Inn** on the A370 at Flax Bourton. It was renamed to the **Dew Drop Inn** several years ago but has now reverted to its previous name and is now owned by Marstons.

Moving along the A370, the **Lord Nelson** at Cleeve has now been demolished and the site is now occupied by a petrol station, food store and various other premises. A bit further along the **Star** on the brow of Rodyate Hill is still open but again is very much food orientated.

The next village, Congresbury, has lost several pubs over the years. There are only three left now, the **Old Inn** on Paul's Causeway, the **Plough Inn** (three times Bristol & District CAMRA pub of the year) at the end of the High Street at the junction with Brinsea Road, and the **Congresbury Arms**, formerly the **Ship & Castle**, at the junction with the High Street. According to its web site, it is a restaurant with accommodation but I have ascertained that it does have a public bar serving two local real ales at the time of writing.

Of the closures, the site of the **Bell** (aka **Cromwells**) on the A370 near the junction with the road to Yatton is now a Tesco Express and new housing. Further along the A370 towards Weston, the **Prince of Wales**, became a Greek restaurant more than 20 years ago. It was called Sousta and then Mediteranivm (sic) but closed altogether in 2022. The **Spotted Horse** was on Brinsea Road about 250 meters in the Langford direction from the **Plough Inn**. I am not sure when it closed but it was demolished in 1999 and the site has been redeveloped for housing.



Still thriving: the Old Inn, Congresbury

So in a relatively small area just to the south-west of Bristol I have identified eight pubs that have closed in the last thirty years or so (though a new one, the **Nailsea MicroPub**, did open three years ago). The concern is that many more could be added to that list in the very near future. This will only be to the further detriment of the communities in which they reside.

*Richard Harman*



A sign at the Plough Inn, Congresbury



The Nailsea MicroPub opened in September 2019

# 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.

For a list of pubs that support BADRAG please visit:  
[www.camrabristol.org.uk/badrag/RareAlePubs.html](http://www.camrabristol.org.uk/badrag/RareAlePubs.html)

Email: [BADRAG@camrabristol.org.uk](mailto:BADRAG@camrabristol.org.uk)

## BADRAG supporters

The list of pubs that support the BADRAG campaign has recently been updated with seventy-plus mentioned that regularly or occasionally serve cask milds, stouts, porters or other rare ale styles.

The updated list can be found on the Bristol & District CAMRA website here: [www.camrabristol.org.uk/badrag/RareAlePubs.html](http://www.camrabristol.org.uk/badrag/RareAlePubs.html)

Pre-pandemic we had over one hundred pubs on the list. If you are at a place that sells any of these rare styles of real ale – in particular dark beers such as milds, stouts and porters, plus the even rarer old ales and barley wines – and it isn't on the list please email us at [badrag@camrabristol.org.uk](mailto:badrag@camrabristol.org.uk) with details to enable Badraggers to support that pub.

## Mild Time

BADRAG is again running its mild ale promotion, 'Mild Time', from Tuesday 1st to Friday 11th November.

Mild ale is a rare style of ale once very common in the UK, including the South West. It is low in bitterness, often malty, nutty and very easy drinking. There is a myth that it always has a low alcoholic strength; stronger mild ales, such as Sarah Hughes Ruby at 6% ABV, sell very well. Often the word 'mild' is omitted from the name on the pump clip, so ask the bar staff which is the mild ale.

While encouraging the local trade to support CAMRA's national 'Mild Month' in May, we discovered from them that as soon as the sun comes out, much of the trade find it difficult to sell dark beers, hence our own local Mild Time campaign during the autumn months. Please support the pubs which will be fielding mild ales.

At the time of going to press, pubs that have said they will be dispensing mild ales during Mild Time include the [Bank Tavern](#) (central Bristol), [Chums](#) (Redland), [Commercial Rooms](#) (central Bristol), [Dawkins Brewery Tap](#) (Easton), [Drapers Arms](#) (Horfield), [Duke of York](#) (St Werburghs), [Good Measure](#) (Redland), [Green Man](#) (Kingsdown), [Horseshoe](#) (Chipping Sodbury), [Kings Arms](#) (Kingswood), [Kingswood Colliers](#) (Kingswood), [Lime Kiln](#) (central Bristol), [Llandoger Trow](#) (central Bristol), [Nailsea MicroPub](#) (Nailsea), [Old Bank](#) (Keynsham), [Old Bookshop](#) (Bedminster), [Shakespeare Tavern](#) (central Bristol), [Siren's Calling](#) (Portishead), [Thorn's Farm](#) (Yate) and [Van Dyck Forum](#) (Fishponds). Others may join the list as we get nearer the time. Local breweries that have so far said they will be brewing a mild ale for Mild Time include Dawkins, Good Chemistry, Pitchfork Ales (part of Epic Beers), and possibly Ashley Down.

A couple of events we can be specific about at the time of writing are Mild Time 'meet & greet' events at the [Siren's Calling](#) in Portishead between 2pm and 5pm on **Friday 4th November** and at the [Nailsea Micropub](#) between 5pm and 7.30pm on **Saturday 5th November**. All welcome, of course.



## Reporting on BADRAG socials and ales at beer festivals

### Yeo Valley Lions Claverham Beer Festival

Several CAMRA members attended the 19th festival at Claverham Village Hall on the afternoon of Saturday 9th July. It was very well organised with 24 cask ales, seven ciders and a gin bar. The theme for the ales was 'Great Western Beers', however, there were some local brewers not represented due to the use of purchasing via wholesalers. Entry included a free plastic 'glass', however participants could use their own glass if preferred. BADRAG style ales were well represented, including Palmers Tally Ho!, Summerskills Indiana's Bones and Twisted Oak Ghost Town. The cooling system in operation ensured the beers were in good condition. Very much family orientated with children's entertainment, live music and food available.

### Nailsea & Backwell Beer and Cider Festival

CAMRA members Mark Ashman of Nailsea MicroPub and Steve Lewis, a local deliverer of *Pints West*, attended on sponsors evening. BADRAG-style ales available included Ossett Voodoo, a 5% stout sponsored by the Nailsea Micropub, Elland 1872 Porter (6.5%), Bank Top Dark Mild (4%), Coach House Gunpowder Mild (3.8%), Lancaster Black (4.5%), a classic traditional stout, JW Lees Moonraker (6.3%), Pitchfork Old Slug Porter (5.5%), Titanic Plum Porter (4.9%), Rudgate Ruby Mild (4.4%) and York Chocolate Stout (5%).

Ciders, wine and gin were also available as well as a kids' village and live music. The festival has raised over £150,000 for various charities including the Children's Hospice South West, Great Western Air Ambulance and Ukraine. A free bus service linked Backwell, the railway station, Clevedon and all parts of Nailsea. This is one of the largest such festivals in the South West.

### Sunshine Beer & Cider Festival, Teignmouth

This event was organised by South Devon CAMRA and was held at the rugby ground. A free shuttle bus operated from the railway station. There was a good range of mainly locally-sourced beers of different styles from the light to the dark. The 15 ciders on offer included an unusual one made with quinces. Of the 38 beers on offer there were

*Continued on next page*



# BADRAG

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*Continued from previous page*

a number of stouts and porters and a mild. All rather encouraging as these are more difficult to source at this time of the year. Padstow Pilot, a 4% porter, was voted beer of the festival! A particular BADRAG favourite was Teignmouth 1846 Stout (6.2%), and a number enjoyed meeting the brewer during the afternoon. A great event and one to be noted in next year's diary.

### Weston Lions Real Ale & Cider Festival

This festival was held on the Beach Lawns at Weston-super-Mare from 29th to 31st July. It was very well organised with 37 cask ales, two keg ales, 23 ciders and a gin bar. The ales were mainly from local breweries but there were some from further afield, and the programme gave a good description of each. Admission was a very reasonable £3 and drinks were £4 per pint. Live music was provided and food was available.

BADRAG scheduled a social there for the evening of Friday 29th July. BADRAG-style ales included Old Slug Porter (4.5%), East Street Cream and Santa Fé (7.3%), all from Pitchfork Ales, Totty Pot (4.5%) from Cheddar Ales and Port Stout (4.8%) from Hanlons. All sampled were excellent quality and it was considered an excellent event.

### Gryphon MetAle Festival

BADRAG members met for a social at noon on Thursday 1st September, the first day of the **Gryphon's** 21st MetaAle Festival. We had a good old turn out; I wasn't counting, but there were a dozen or so of us there with more joining and some leaving as the afternoon progressed. For those unfamiliar with the **Gryphon**, it is a heavy metal themed pub, with tongue-in-cheek Gothic decor, and with mainly 1980s and 2000s styles of heavy metal music playing pretty well non-stop on the sound system, which if you are not into this style of music, is remarkably easy to filter out, to the point that after 20 minutes or so, you don't notice it anymore. The locals are friendly and there's a fun atmosphere about the place. As a pub it is different and is worth checking out.

Beer-wise, there were 11 cask ales on, some at the downstairs bar, and the rest upstairs gravity drawn straight from the casks; and all in excellent condition. The three dark ales were: Rees' (yes, with the apostrophe), a peanut butter milk stout at 5.5% from Shiny Brewery in Derby; Into The Portal, a porter at 5.8% from Totally Brewed in Nottingham; and from Nottingham; and Birthday Stay Puft, a marshmallow and salted caramel porter at 10% from Tiny Rebel in Newport, Wales.



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**THE Gryphon**  
BRISTOL ENGLAND  
VOL. 11  
GOES TO 11  
Eleventh Anniversary  
Est. 2010  
BRISTOL'S PREMIER HEAVY METAL PUB  
& PURVEYORS OF FINE ALES  
CELEBRATING 10 YEARS IN THE GOOD BEER GUIDE  
2013-2022  
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The Rees' was indeed very peanut buttery, which at first I found overwhelming, but it settled down with familiarity and I began to taste and appreciate the smooth malty body underneath. Eventually I reached a point where the shock and awe of the peanut butter was replaced with the deliciousness of a very good sweet milk stout. I believe Rees' has a big brother called Big Rees' at over 7%, which I imagine, having a more robust body, would be better able to cope with the peanut butter and provide a better balance. The Rees' was different, enjoyable, and worth checking out if you see it.

A lot of people in my experience either love or hate Tiny Rebel beers. They are often so over the top with their weird and some would say wonderful flavours that they divide the audience; kipper and Custard milks stout anyone? I'm only joking ... or am I? The extremeness of their Birthday Stay Puft porter did Tiny Rebel's philosophy proud. I think it was only sold in halves because of its strength (10%), but it could have been because of its flavour. It was so intense, so sweet, so salted caramel, I ended up sharing my half with a fellow Badragger to get through it. Then something wonderful happened, with the pressure removed to finish this impossible half, and forced to sip it slowly, I ended up enjoying it. This is very much a speciality brew, I'm not sure if the Gryphon will have managed to sell a whole cask of it, but good for them for putting it on and giving us a chance to try it.

Other cask beers available included, from Bristol, Arbor's Okemo at 4.4%, Left Handed Giant's Bitter at 4.5%, one of the stars of the show, and Moor's Hear Me Roar at 6%, the beer of the festival for me.

So, a great beer festival, with some lovely beers. I had a great time, and as I was the BADRAG 'meet and greet' guy for the day, I can say that everyone I spoke to had a great time as well.

## Factoberfest at the Tobacco Factory

A BADRAG social was held at the Factoberfest in the **Tobacco Factory** in Bedminster on Sunday 4th September. The Tobacco Factory is a gastropub, theatre, and generally all-round friendly, relaxed community-orientated place to go. There is a tarmac beer garden that wraps itself around the large red-brick buildings, with covered and open areas and lots of seating. There were stalls, pop-up food kitchens, a drum band, and a Dixieland jazz band playing 1920s and 1930s

classics and movie songs. It's very children- and dog-friendly, and at least half attending were families with young children.

The beer was in superb condition and at £1.50 a half it was great value for money. There were 22 cask beers on in the beer garden and a few more inside. It was a rare chance to try many Bristol beers we don't normally get the chance to try in their cask real ale state.

For me, the beer of the festival was the Arbor Smokescreen, a 5.5% heavily smoked porter with loads of chocolate and dark malt; second was Thornbridge Pollards milk stout (5%), full of rich creamy coffee; and in joint third place was the Thornbridge Windle (6.2%), a strong New World pale ale with a fruity hint of Kiwi, and Saltaire Cascade (4.8%), an American pale ale, citrus and very bitter. There were so many other quality beers on as well, most coming from Bristol, such as Wiper & True Dawn Chorus (4.6%), Left Handed Giant Bitter (4.5%), Good Chemistry Cross Fade (4.4%), Fierce & Noble Brizzle Pale (3.8%), Bristol Beer Factory Satisfaction IPA (5%), New Bristol Brewery Mavericks (4.9%), and from Bath, Electric Bear Getting to Know You (4.2%). Bristol breweries are on fire at the moment producing some of the best beers in the country in my opinion.

The beer flowed, the rain held off, and the bands played on. What a great little festival the Factoberfest is. Check it out if you have the chance next year; I highly recommend it.

## Chums Beer Festival

On Friday 23rd September an impressive turnout of about 25 Badraggers enjoyed a social from mid afternoon, and stretching into the evening, at the beer festival put on by **Chums**, the micropub in Chandos Road, Redland.

Some excellent BADRAG-style ales here included Cheddar Ales Totty Pot Porter, Timothy Taylor Dark Mild (with their Golden Best, a light mild, due to come on later) and Hop Back Entire Stout. Other beers on offer during that session included Timothy Taylor Landlord and, from Wye Valley, Copper Hop, Bitter, HPA and Butty Bach – again with others ready to come on as these ran out over the weekend (Sunday's session coinciding with the Chandos Road festival).

On the way home some found a delicious smoked porter at the **Brewhouse & Kitchen** brewpub at Clifton Down, one of their own brews.

## Future BADRAG activities

See the branch diary inside the back page and the online diary on the branch website at: [camrabristol.org.uk/diary.html](http://camrabristol.org.uk/diary.html)

*BADRAG contributions by Laurie Gibney, Mal Fuller, Richard Aldridge, Peter Bennetts*

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**email: [chumsbristol@gmail.com](mailto:chumsbristol@gmail.com)**

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# Good Beer Guide 2023

## 50th anniversary edition

### Local launch: your first chance to buy

2023 is only a few months away and as usual CAMRA will be launching the latest edition of its ever-popular *Good Beer Guide* in October – the only properly and independently researched guide to the best pubs for real ale and cider in the UK. As usual a huge amount of dedicated research is put in by unpaid volunteers across the country in making sure that the pubs with the best-kept real ale are included in this prestigious guide.

This year will be very special as it is the 50th anniversary edition and the new *Good Beer Guide* has been made much more user-friendly and accessible. It features regional entries introduced by the award-winning writer of the book *50 Years of CAMRA*, Laura Hadland, and it brings together pub and brewery information for the first time, making it easier to find your new favourite local ale.

As usual the book aims to identify the best 4,500 pubs for real ale in UK, including 71 chosen by our local Bristol & District branch, covering Bristol and parts of South Gloucestershire and North Somerset ... and of course the pubs chosen by the Bath & Borders branch. Those selected were the subject of many visits and much debate amongst local members over the last 12 months, and many more pubs were nominated than we have space for.

As is the case every year the selection procedure was particularly close in our branch area and a number of pubs that serve quality real ale have narrowly missed out on inclusion.

A place in the *Good Beer Guide* is much sought after by all licensees who are serious about keeping real ale, so commiserations to those pubs that are not included. It doesn't mean that you don't sell good quality beer, it's just that the competition continues to increase and we are restricted on numbers of pubs that can be included.

**T**he Good Beer Guide 2023 will be launched locally in Bristol on Friday 28th October at the [Llandoger Trow](#) in King Street (BS1 4ER). The event will run from noon until 6pm and copies of the guide will be on hand to purchase. The Llandoger Trow is an architecturally important and impressive historic pub which reopened in June 2021 after being closed for over two years. It has been reinvented as an alehouse whilst retaining its dignified charm with distinct drinking areas. It is situated at the end of King Street and is close to the City Centre. There are usually five cask ales available of varying styles, plus several keg beers, as well as two real ciders and an interesting selection of German beers.

**N**obody who enjoys a quality pint of ale should be without this book – especially if you plan to travel around the UK on business or leisure. The guide will steer you towards the pubs with the best quality beer in that area, and you could always try other pubs nearby as well. Even if you bought the guide last year, the ever-changing pub industry means that a significant amount of it will now be out of date.

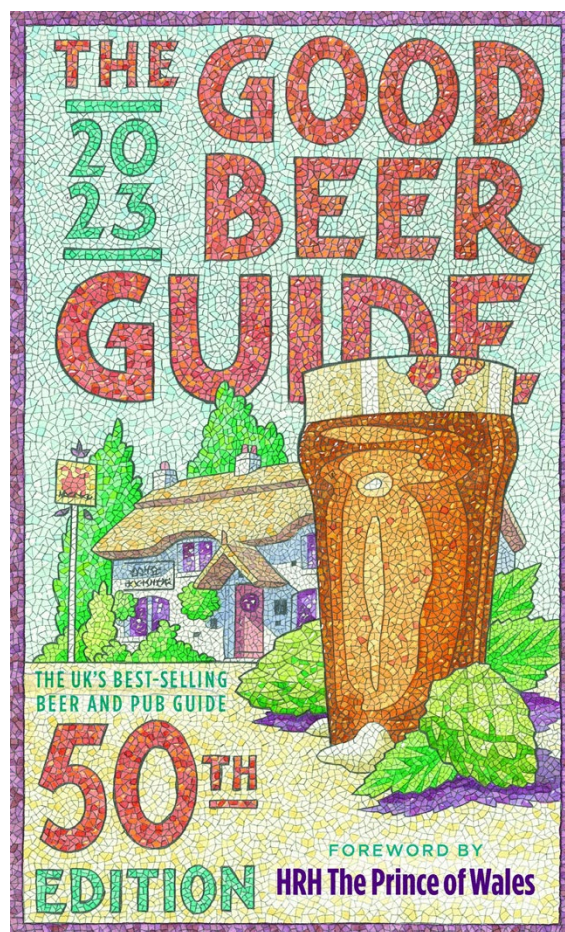
In addition the *Good Beer Guide* aims to list all known real ale breweries and their regular beers (many thousands). Many of these will also have tasting notes supplied to steer you towards your style of beer – it can be bewildering to see a large bank of handpumps and have no idea which one is for you. This list also comes in handy at beer festivals or when buying beers in an off license or supermarket. There are also always numerous interesting beer-related articles to read.

The book will be available in main bookshops, or online from CAMRA, from the end of October and makes an ideal Christmas or birthday present for anyone who enjoys a pint. However, we are offering the chance to buy it in person at our annual launch event from some of the volunteers who helped write it.

The cover price is £16.99 but for this day only it will be available at the bargain price of £15, or just £12 to card-carrying CAMRA members.

We look forward to seeing as many of you as possible at the event.

Martin Gray  
(GBG Coordinator, Bristol & District CAMRA)



## And don't forget to score your beers

**B**eer scoring on CAMRA's national database is used as part of the selection process. After you have bought a copy of the 2023 *Good Beer Guide*, and if you are member of CAMRA, you may want to contribute to the selection process for the 2024 guide by scoring beers you drink.

This can be done quite easily via [WhatPub](#), on a smartphone or computer, or the GBG app if you have downloaded it.

Remember, you could make a difference to the entries in the 2024 *Good Beer Guide*!

Martin Gray

# Help us power WhatPub



## An appeal to ALL readers

**T**hank 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*



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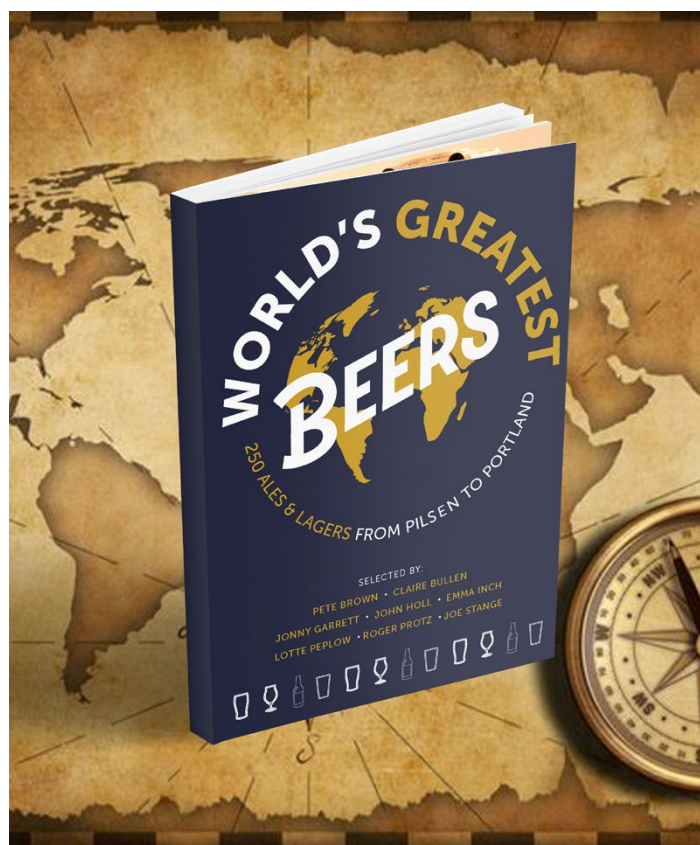
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Illustrated in full colour throughout, with details on individual beers chosen by the experts, this book is a must-have for all self-respecting beer lovers.

Available to purchase from the CAMRA online bookshop at [shop1.camra.org.uk](https://shop1.camra.org.uk) (scan the QR code to go straight to it).





## 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 (*in Pints West 131*)
- Article 4: How pubcos make money (*in Pints West 131*)
- Article 5: The Pubs Code (*in Pints West 131*)
- Article 6: Day-to-day management
- Article 7: Rent reviews
- Article 8: Dilapidations (*in a future edition*)
- Article 9: Associated bodies (*in a future edition*)

## 6. Day-to-day Management

Like all businesses, pub companies need a management structure and, for the larger companies, that structure can be quite complex. Whatever the company's size, though, the management practices and priorities will have a major impact on the people actually running the pubs and therefore on us, the customers.

With managed pubs, the issues are simple. The folk working in the pubs are employees and though pub managers will have varying degrees of leeway, the operation will be pretty strictly controlled from the top. Tenanted/leased pubs and, to a lesser extent, retail agreements, are a different matter. Tenants are their own boss and how they run the pub is primarily down to them. You'd think it would always be in the company's interests for them to do well, and keep doing well, as that means more money all round – though, as we'll see, it's not always like that. In any event, a carefully and positively managed relationship between the tenant and the company from whom they rent the building and buy many products ought to be in the interests of both parties – but again the reality can be different.

In a typical large pub company, the most visible senior person is the regional manager. Reporting to them will be business development managers (sometimes called operations managers) who each cover a 'patch' and are the key links between the company and its tenants. Other high-profile staff include property managers, licensed trade valuers and lettings managers.

The main areas of responsibility for a business development manager (BDM) are dealing with:

- rent assessments and proposals;
- repairs to pub premises;
- tenant recruitment;
- providing information about the Pubs Code;
- matters relating to a tenant's current/future business plans.

The last of these ought to be especially important, with BDMs using their experience and knowledge to support tenants, especially new ones, in developing a successful business. The Pubs Code requires BDMs to take appropriate notes of discussions with tenants and provide them with these records within 14 days.

At the end of the day, the main loyalty of BDMs lies with their employer, the company. Issues are therefore bound to arise where the company adopts policies and strategies that, in some cases,

run counter to the interests of tenants. As an example, a sad but unarguable fact is that many pubs, particularly in rural areas, are worth much more as houses than as working pubs. Companies are often keen to cash in on these assets and therefore might task BDMs with effecting the removal of sitting tenants. Fortunately, the tightening up of the planning laws in recent years has made it more difficult to obtain change of use but the practice does still happen. A more worrying trend, though, is something we mentioned in an earlier article – the movement by many companies away from the tenanted/leased model towards pubs that are either directly managed or put on retail agreements. The BDM will invariably be a key player in attempts, one way or another, to dislodge tenants.

There are, of course, good BDMs who genuinely see mentoring and advising as key elements of their job and who build up great relationships with tenants whilst still keeping the company happy. They will provide the necessary links with other parts of the company like accountants, surveyors, property staff, lawyers and so on. Perhaps above all, they will have excellent problem-solving skills, drawing on their training, networks and experience to help tenants overcome the obstacles they inevitably encounter.

Unfortunately, many tenants have less than positive things to say about their BDMs. A common complaint is that they hardly ever see them and when they do it's only to hear bad news. Others find the quality of business advice questionable and see the BDM as a company lackey who interferes rather than helps.

The Forum of British Pubs recently conducted a series of interviews with a former BDM of a major pub company and they make for fascinating viewing ([www.forumofbritishpubs.com/confessions-of-a-bdm-recruitment](http://www.forumofbritishpubs.com/confessions-of-a-bdm-recruitment)). The topics covered include tenant recruitment, the Pubs Code, retail agreements, rent assessments and dilapidations.

We'll cover some of these topics in the next article when we look at areas which commonly cause to tenants and which give rise to disputes with their pub company.

Paul Ainsworth

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

## 7. Rent Reviews

As noted in a previous article, tenants and lessees will periodically have their rents reviewed – typically every five years. In some circumstances, tenants/lessees who come under the Pubs Code can request a review at another time e.g. if there has been a significant increase in the price they have to pay for tied products.

The basis for the review will be set out in the tenancy or lease and will assume that the tenant has complied with their obligations and that the property is in good order.

To start the process, the pub company will send the tenant a rent assessment proposal which must be carried out in accordance with the Royal Institute of Chartered Surveyors guidance (known as the 'Red Book') and take into account any authorised improvements made by tenants at their own expense. The proposed rent should be based on 'fair maintainable trade' (FMT) – basically an estimate of the levels of turnover and operating profit that a 'reasonably efficient operator' (REO) – i.e. a good-to-average retailer – would be expected to achieve. If the business development manager (BDM) has been doing their job, the proposed amount should not come as a surprise. For instance, if the FMT is higher than the tenant has been achieving, this should have been tackled at the regular meetings the tenant is supposed to have with the BDM.

Unless the proposed rent is acceptable to the tenant, negotiations will then begin. For tenants who come under the Pubs Code, the review is an opportunity to request a 'market rent only' (MRO) option and that procedure would then kick in – see the earlier Pubs Code article in [Pints West 131](#)).

Not surprisingly, many tenants will regard the asked-for rent as too high. Large increases are often seen as a penalty for improving the business and boosting trade. They might also point to the fact that rent assessments are carried out by valuers, assisted by BDMs. However, pretty much all valuers and many BDMs will never have run a pub or personally have the experience to qualify as an REO. Many valuer assessments are based on comparisons with physically 'similar' pubs but arguably fail to take into account how different pubs are from one another in terms of trading area, staff availability, competition, etc.

Tenants often engage the services of licensed trade surveyors or valuers to assist with negotiations. Such expert help is invariably very useful though it obviously comes at a cost.

Should agreement not be reached, then the Pubs Independent Rent Review Scheme (PIRRS) offers a 'low cost' dispute resolution service. An independent expert valuer will be appointed and both parties will agree to be bound by the valuation delivered.

Rent reviews often coincide with tenancy/lease renewals and, recently, there has been an increase in pub companies declining to renew agreements. The Landlord & Tenant Act 1954 establishes the grounds on which companies can oppose grant of a new lease, one of which is that they intend to occupy the premises as 'a business to be carried out by them', i.e. take it into management. This seems to happen most often when a tenant has indicated that they plan to use the rent review 'trigger' to pursue an MRO option. In other instances, the tenant has built up a successful business and the suspicion is that the company wishes to capitalise on this success by taking direct control. We've seen in an earlier article how some companies have been increasing their managed operations, either through traditional managed pubs or the new-style Retail Agreements. In these circumstances, the tenant is entitled to compensation though this usually does not amount to a great deal.

Another ground for rejecting renewal under the Act is that the company intends to either redevelop or substantially alter the premises and cannot do so with the tenant in occupation. A recent court case made clear that the intention must be 'settled, firm and unconditional', i.e. it would have been carried out anyway if the tenant had left of their own free will.

Other grounds for rejection include persistent delays in paying rent, failure to undertake repairs for which the tenant is responsible and other substantial breaches by the tenant. The second of these is an issue that regularly arises and we'll cover 'dilapidations' in the next article.

Finally, it's interesting to note that one regional brewery, Hall & Woodhouse, scrapped rent reviews altogether in 2010. Instead, they have three-year renewable Partnership Agreements in which rent rises are linked purely to inflation.

Paul Ainsworth

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

## 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 to: [clothes@camrabristol.org.uk](mailto: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:

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# Directory of breweries in the Bristol & District CAMRA branch area

## Arbor Ales

181 Easton Road, Easton, Bristol, BS5 0HQ  
[www.arborales.co.uk](http://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](http://www.basementbeer.co.uk)

## Bath Ales

Hare House, Southway Drive, Warmley, Bristol, BS30 5LW  
[www.bathales.com](http://www.bathales.com)

## Brewhouse & Kitchen

31-35 Cotham Hill, Clifton, Bristol, BS6 6JY  
[www.brewhouseandkitchen.com/venue/bristol](http://www.brewhouseandkitchen.com/venue/bristol)

## Bristol Beer Factory

The Old Brewery, Durnford Street, Bristol, BS3 2AW  
[www.bristolbeerfactory.co.uk](http://www.bristolbeerfactory.co.uk)

## Bristol Bruhaha

Windmill Hill City Farm, Philip Street, Bedminster, Bristol, BS3 4EA  
[www.bruhaha.beer](http://www.bruhaha.beer)

## Butcombe

Cox's Green, Wrington, Bristol, BS40 5PA  
[www.butcombe.com](http://www.butcombe.com)

## Cheddar Ales

Winchester Farm, Draycott Road, Cheddar, Somerset, BS27 3RP  
[www.cheddarales.co.uk](http://www.cheddarales.co.uk)

## Clevedon

Unit 1, Tweed Road Industrial Estate, Tweed Road, Clevedon, BS21 6RR  
[www.clevedonbrewery.co.uk](http://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](http://www.dawkins-ales.co.uk)

## Epic Beers (Pitchfork Ales & 3D Beer)

The Brewery, West Hewish, Weston-super-Mare, BS24 6RR  
[www.pitchforkales.com](http://www.pitchforkales.com) [www.3d-beer.com](http://www.3d-beer.com)

## Fierce & Noble

25 Mina Road, St Werburghs, Bristol, BS2 9TA  
[www.fierceandnoble.com](http://www.fierceandnoble.com)

## Good Chemistry

Unit 2, William Street, St Philips, Bristol, BS2 0RG  
[www.goodchemistrybrewing.co.uk](http://www.goodchemistrybrewing.co.uk)

## Hop Union (previously GWB)

20 Bonville Road, Brislington, Bristol, BS4 5QH  
[www.gwbrewery.co.uk](http://www.gwbrewery.co.uk)

## Incredible Brewing Company

214-224 Broomhill Road, Brislington, Bristol, BS4 5RG  
[www.incrediblebrewingcompany.com](http://www.incrediblebrewingcompany.com)

## King Street Brew House

King Street, Welsh Back, Bristol, BS1 4RR  
[www.kingstreetbrewhouse.co.uk/brewery](http://www.kingstreetbrewhouse.co.uk/brewery)

## Left Handed Giant

Unit 3, Wadehurst Industrial Park, St Philips Road, Bristol, BS2 0JE  
& Hawkins Lane, Finzels Reach, Bristol, BS1 6EU  
[www.lefthandedgiant.com](http://www.lefthandedgiant.com)

## Little Martha

23 Oxford Street, St Phillips, Bristol, BS2 0QT  
[www.littlemarthabrewing.co.uk](http://www.littlemarthabrewing.co.uk)

## Lost and Grounded

91 Whitby Road, Brislington, Bristol, BS4 4AR  
[www.lostandgrounded.co.uk](http://www.lostandgrounded.co.uk)

## Moor Beer

Days Road, St Philips, Bristol, BS2 0QS  
[www.moorbeer.co.uk](http://www.moorbeer.co.uk)

## New Bristol

20a Wilson Street, St Pauls, Bristol, BS2 9HH  
[www.newbristolbrewery.co.uk](http://www.newbristolbrewery.co.uk)

## Newtown Park

Unit 8/9, Wadehurst Industrial Park, St Philips Road, Bristol, BS2 0JE  
[www.newtownparkbrewing.co](http://www.newtownparkbrewing.co)

## On Point

Herbert Street, Bedminster, Bristol, BS3 1FJ  
[www.onpointbrewco.com](http://www.onpointbrewco.com)

## Pinkers

148 Quantock Road, Weston-super-Mare, BS23 4DP  
[www.pinkerscraftbrewery.co.uk](http://www.pinkerscraftbrewery.co.uk)

## Portishead

The Port Bar, The Precinct, High Street, Portishead, BS20 6AH  
[www.portisheadbrewing.com](http://www.portisheadbrewing.com)

## Tapestry by PROPS

Unit B, Totterdown Bridge Industrial Estate, Totterdown, Bristol, BS2 0XH  
[www.propsbristol.org](http://www.propsbristol.org)

## Three Engineers

The Cow Byers, Winterbourne Medieval Barn, Church Lane, Winterbourne, BS36 1SE  
[www.threeengineersbrewery.co.uk](http://www.threeengineersbrewery.co.uk)

## Twisted Oak

The Brewery, Yeewood Farm, Iwood Lane, Wrington, BS40 5NU  
[www.twistedoakbrewery.co.uk](http://www.twistedoakbrewery.co.uk)

## Volunteer Tavern (brewpub: New Street Brewing)

9 New Street, St Judes, Bristol, BS2 9DX  
[www.volunteertavern.co.uk](http://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](http://www.wiperandtrue.com)

## Wookey Ale

[www.wookeyle.co.uk](http://www.wookeyle.co.uk)

## Zerodegrees

53 Colston Street, Bristol, BS1 5BA  
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# Directory of breweries in the Bath & Borders CAMRA branch area

## Abbey Ales

The Abbey Brewery, Camden Row, Bath, BA1 5LB  
[www.abbeyales.co.uk](http://www.abbeyales.co.uk)

## Bath Brew House (previously James Street)

14 James Street West, Bath, BA1 2BX  
[www.thebathbrewhouse.com/brewery](http://www.thebathbrewhouse.com/brewery)

## Blindmans

Talbot Farm, Leighton, Nr Frome, Somerset, BA11 4PN  
[www.blindmansbrewery.co.uk](http://www.blindmansbrewery.co.uk)

## Box Steam

The Midlands, Holt, Nr Bradford on Avon, Wilts, BA14 6RU  
[www.boxsteambrewery.com](http://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](http://www.dawkins-ales.co.uk)

## Electric Bear

Unit 12, The Maltings, Brassmill Lane, Bath, BA1 3JL  
[www.electricbearbrewing.com](http://www.electricbearbrewing.com)

## Frome (previously Milk Street)

Unit L13, Marshall Way, Commerce Park, Frome, BA11 2FB  
[www.fromebrewingcompany.com](http://www.fromebrewingcompany.com)

## Kettlesmith

16, Greenwood Industrial Estate, Bradford-on-Avon, Wilts, BA15 2AU  
[www.kettlesmithbrewing.com](http://www.kettlesmithbrewing.com)

## Plain Ales

Unit 17B/C, Deverill Road Trading Estate, Sutton Veny, Wilts, BA12 7BZ  
[www.plainales.co.uk](http://www.plainales.co.uk)

## Ralph's Ruin

The Royal Oak, Lower Bristol Road, Twerton, Bath, BA2 3BW  
[www.ralphsruin.co.uk](http://www.ralphsruin.co.uk)

## Three Daggers

47 Westbury Road, Edington, Westbury, Wilts, BA13 4PG  
[www.threedaggers.co.uk](http://www.threedaggers.co.uk)

## True Story

Unit 7, Curtis Centre, Kingdom Avenue, Westbury, Wilts, BA13 4EW  
[truestorybrewing.com](http://truestorybrewing.com)

## Twisted

9 Commerce Close, West Wilts Trading Estate, Westbury, BA13 4LS  
[www.twisted-brewing.com](http://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](http://www.wildbeerco.com)

## Verse

Chapter One Brewpub, 1a Piccadilly Place, London Road, Bath, BA1 6PL  
[www.chapteronebath.co.uk](http://www.chapteronebath.co.uk)

## Yonder

The Workshop, Rookery Farm, Binegar, Somerset, BA3 4UL  
[www.brewyonder.co.uk](http://www.brewyonder.co.uk)

# Cryptic Crossword

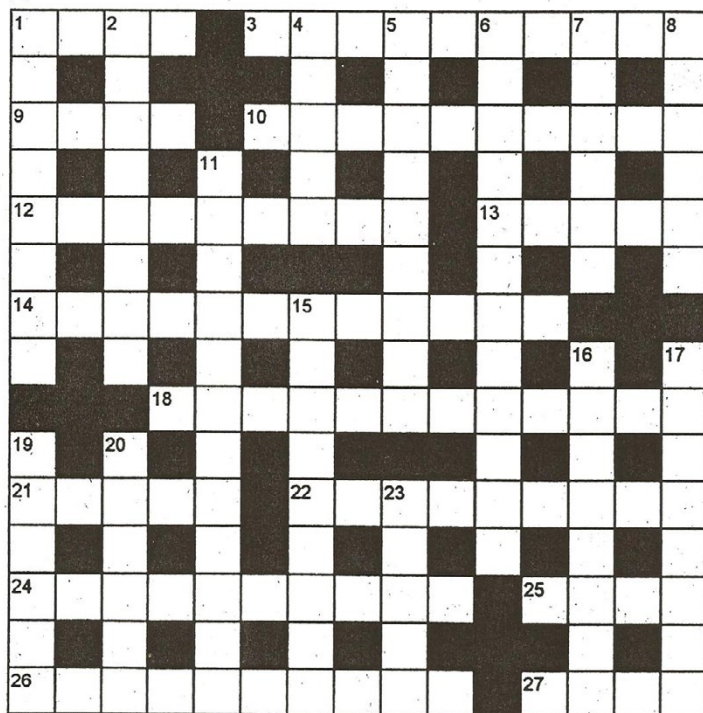
Compiled by Pete Taberner (solution on page 38)

### ACROSS:

1. A part of an animal to add body to the beer (4)
3. Surely the house band of the North Somerset Brewery (10)
9. Take some Poacher's Trout Tickler when receiving bad defeat (4)
10. Pub gets prolonged applause for its enterprise (10)
12. Guest airs worries over inferior paper towel... (6, 3)
13. ... and customer bums steaks (5)
14. American-style bars celebrated by Dvorak? (3, 5, 4)
18. Odd Scottish child found confused in bar (7, 5)
21. Some drink at one pub to make amends (5)
22. Signal to get ready to go for this ale (5, 4)
24. Filling glasses in the beer garden? Could be a major issue (10)
25. Pale beast found at central Bristol watering hole (4)
26. Tipsy in net dress showing contemporary fashion (10)
27. One of the bees' from Hop Union (4)

### DOWN:

1. Smart son creates large brewery (8)
2. Praises Cotleigh's\* tawny beer (5, 3)
4. Depressing event doesn't begin for non-tenant landlord (5)
5. Eating greedily with a Pig on the Wall? (9)
6. Watering holes on the edge of Weston (8, 4)
7. Mystery beer from late-lamented Ad Hop (6)
8. Dynamite produced at Stonehenge could take the bacon! (6)
11. The condition of cask ale is now clear (3, 2, 3, 4)
15. Protective clothing needed for bartender serving Wolf's Atom Splitter? (4, 5)
16. Neil consuming milk shake in Bristol pub (4, 4)



17. Charm your way into a pub... (8)
19. ...and make an eccentric exit (3, 3)
20. Courage Directors can be found in here (6)
23. Barrels providing bribes (5)

\* Sadly Cotleigh brewery is no more. Ed.



# Branch Diaries and Contacts

## Bristol & District branch diary

- **Mon 17 Oct:** BADRAG Bedminster trail, starting at the [Bristol Beer Factory Tap Room](#) at 7pm, moving on through Bedminster, and ending at the [Coronation](#) in Dean Lane. All welcome.
- **Wed 19 Oct:** minibus trip to South Gloucestershire area, departing from [Cornubia](#), Temple Street, Bristol 6.45pm.
- **Wed 26 Oct:** a meet & greet / social event (instead of a formal branch meeting) at the [Merchants Arms](#), Hotwells, from 8pm. All welcome.
- **Sat 29 Oct:** BADRAG Bristol city centre trail, starting at the [Bridge Inn](#) in Passage Street from 12 noon. All welcome.
- **Tue 1 - Fri 11 Nov:** BADRAG 'Mild Time' promotion (see BADRAG article on page 29 for participating pubs) – including a meet & greet at the [Siren's Calling](#) in Portishead between 2pm and 5pm on **Fri 4 Nov** and another at the [Nailsea MicroPub](#) between 5pm and 7.30pm on **Sat 5 Nov**. All welcome.
- **Thu 17 - Sun 20 Nov:** Bristol Beer Festival at City Hall (Council House), College Green, Bristol. See article on page 3.
- **Wed 23 Nov:** a meet & greet / social event (instead of a formal branch meeting) at the [Gryphon](#), Colston Street, Bristol, from 8pm. All welcome.
- **Wed 30 Nov:** minibus trip to Mendips area, departing from [Cornubia](#), Temple Street, Bristol 6.45pm.
- **Sat 3 Dec:** Possible Severn Beach rail line trip (to be confirmed).
- **Tue 6 Dec:** Gloucester Road pre-Christmas pub walk, 6.30pm start at the [Crafty Cow](#). All welcome.
- **Sun 11 Dec:** Christmas social at branch pub of the year, the [Shakespeare](#) in Prince Street, Bristol from 7pm. All CAMRA branch members welcome.
- **Sat 7 Jan:** BADRAG review gathering at the [Gryphon](#), Colston Street, Bristol, from 1.30pm.

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

[camrabristol.org.uk/diary.html](http://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](http://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](http://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](mailto:m.bertagne@camrabristol.org.uk)

Pints West contact: [steve.plumridge.pintswest@gmail.com](mailto:steve.plumridge.pintswest@gmail.com)

Got some news? Email it to [news@camrabristol.org.uk](mailto: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](mailto:tim.nickolls@outlook.com)

## Bath & Borders CAMRA

Web: [www.bathandborderscamra.org.uk](http://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](mailto:denis.rahilly@talktalk.net) or [socials@bathandborderscamra.org.uk](mailto:socials@bathandborderscamra.org.uk)

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

## Weston-super-Mare sub-branch diary

- **Sat 15 Oct:** Autumn Amble – start 12 o'clock at [Captain's Cabin](#) then [Criterion](#), [Regency](#), [Black Cat](#) and [Brit Bar](#).
- **Sat 12 Nov:** Milton Crawl – start 12 o'clock at [Bristol House](#) then [Windsor Castle](#) and [Borough Arms](#).
- **Wed 30 Nov:** [Parish Pump](#), Worle – start 8pm: farewell to Paul at sub-branch focal point for *Pints West* delivery.
- **Thu 15 Dec:** Seasonal Ales Crawl – start 8pm at [Waverley](#) then [Bear Inn](#), [Fork 'n' Ale](#) and [Duke of Oxford](#).

All events should be in the Bristol & District CAMRA diary at:

[camrabristol.org.uk/diary.html](http://camrabristol.org.uk/diary.html)

so keep an eye on that and also the sub-branch Facebook page.

## Bath & Borders branch diary

Please check the online branch diary at:

[bathandborders.camra.org.uk/diary](http://bathandborders.camra.org.uk/diary)



### Solution to the cryptic crossword on page 37

Across: 1 Malt, 3 Portishhead, 9 Rout, 10 Innovation, 12 Tissue rag, 13 Rumps, 14 Newworld Inns, 18 Strange bain, 21 Atone, 22 Amber beer, 24 Outpouring, 25 Lion, 26 Trendiness, 27 Knee. Down: 1 Marston's, 2 Lauds Owl, 4 Owner, 5 Troughing, 6 Seafront bars, 7 Enigma, 8 Danish, 11 Out of the wood, 15 Lead apron, 16 Lime Kiln, 17 Entrance, 19 Way out, 20 Bottle, 23 Bungs.



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**01727 798440**. \* All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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Date of Birth (dd/mm/yyyy) .....  
Address .....  
.....  
..... Postcode .....  
Email address .....  
Daytime Tel .....

## Partner's Details (if Joint Membership)

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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](mailto:membership@camra.org.uk) Telephone: 01727 867201

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<sup>†</sup>Price of single membership when paying by Direct Debit. <sup>\*</sup>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.  
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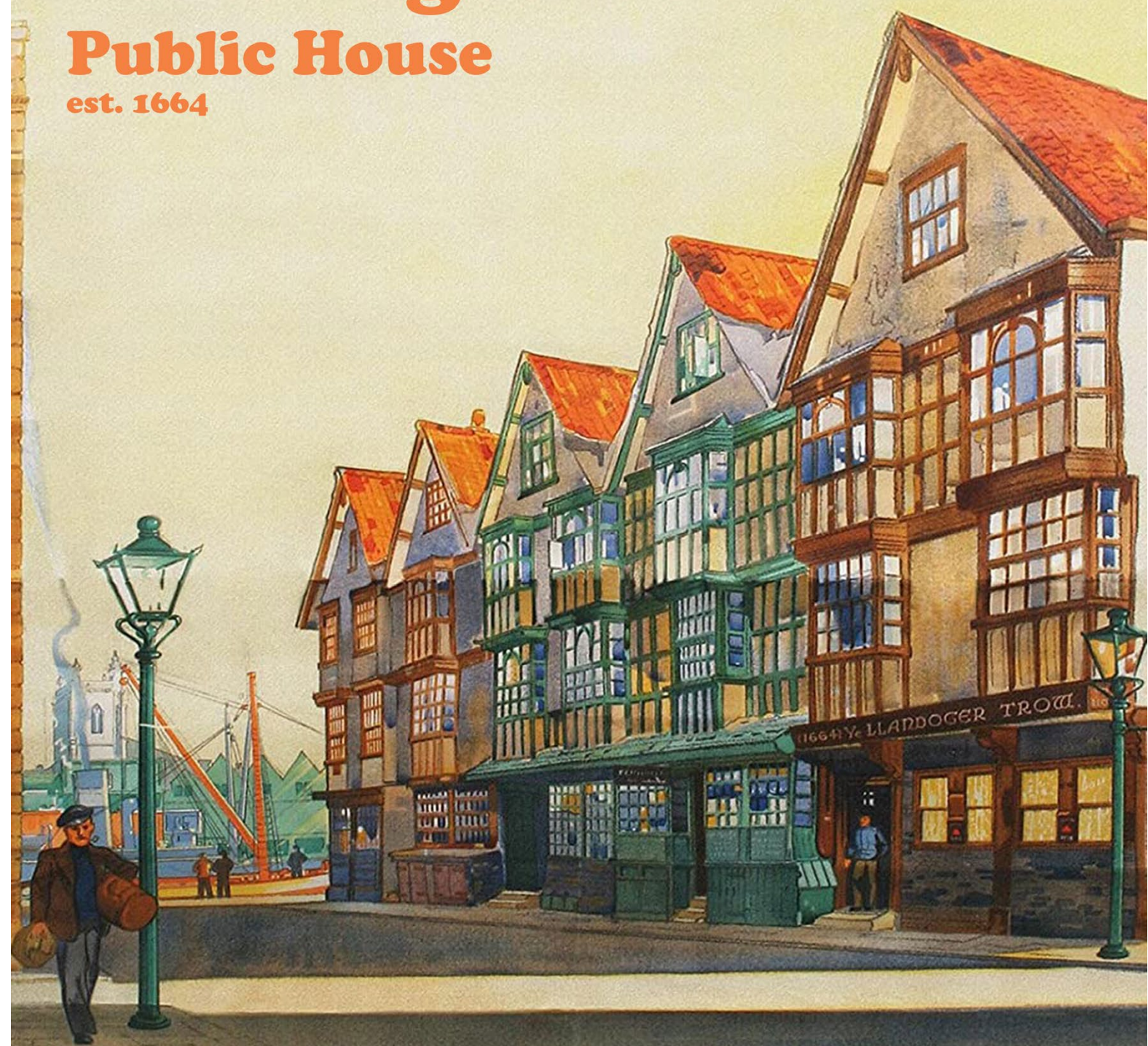
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