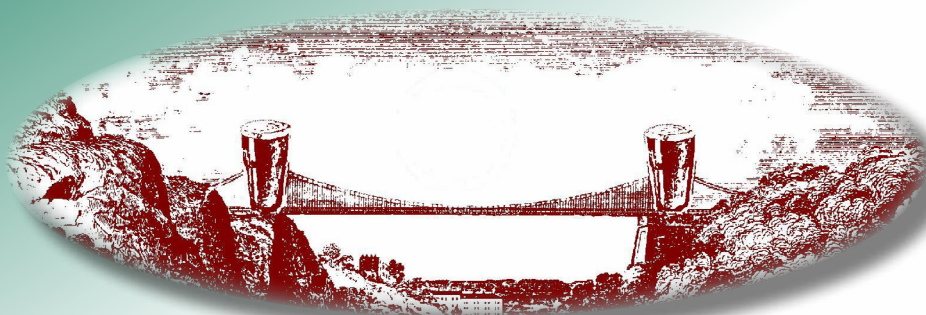


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PINTS WEST

Multi-award-winning magazine of the Bristol & District
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PINTS WEST

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

Brought to you entirely by unpaid volunteers

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

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Published by the Bristol & District Branch of CAMRA, the Campaign for Real Ale, January 2023 ©

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

Design & Layout by: Steve Plumridge

Next edition: April 2023 (probably)

Printed by: JamPrint

Subscriptions: to be put on a mailing list to receive Pints Wests (for UK addresses) send nine standard 1st class stamps to the editor at the address below

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

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For instance, clicking on this pub name – [Shakespeare](#) – or on the photo should take you straight to its entry in WhatPub.

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And so much more

Cover photo of Bob Cary and Kelly Sidgwick outside reopened Kings Head by Dan Wilkinson

The Kings Head in Victoria Street reigns on!

Readers may be aware of the [Kings Head](#) in Victoria Street, central Bristol, having been bought by a local brewery – Good Chemistry Brewing. This is a 17th-century, Grade II-listed, National Inventory pub which had closed during the pandemic then later put up for sale.

CAMRA (and Bristol Pubs Group in particular) is always concerned about a pub's future upon its closure – the Kings Head perhaps more than any other, as this is the only pub left in Bristol listed in CAMRA's National Inventory of Historic Pub Interiors. Would it remain a pub and retain all its internal features for the public to admire?

Well, being Grade II-listed, Good Chemistry Brewing had to submit planning applications to the Council both for repairs to the roof and render plus some refurbishing of the inside of the pub. Those all sounded very sympathetic to the pub. After the work was carried out, the pub reopened in November 2022.

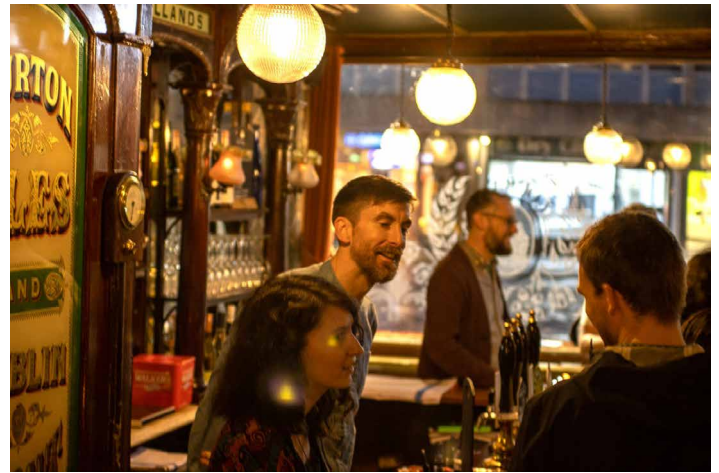
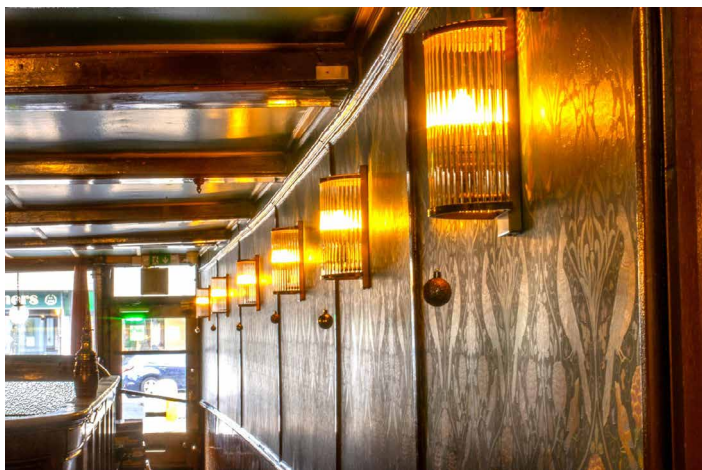
To many people's relief, changes are little more than a smartening up where permitted. Entering from the rear entrance, the inner door of the lobby still shows 'BAR' etched on its glazing. Inside, the first sign of change are the ceiling panels – now a dark green to blend with the colour of some patterning on the bar back. The ceiling lights have more energy-efficient bulbs inside their newly-replaced shades, but there seems no change to the old gas lamps on the wall. The pub's famous 'tramcar bar' still remains, of course.

Along the gangway towards the bar, the carpet has been removed. Personally, I like the floorboards showing there – they are in good condition and, without a carpet, emphasise the pub's age. The wallpaper above the panelling of the gangway has been replaced with what has a green background.



Conditions in the planning approval limited what level of work could be carried out. The panelling still shows its age in contrast to the wallpaper – particularly at the front entrance. I have found in the past that, if the pub has been crowded, entry through the front doorway has been a squeeze, which can lead to wear there.

The magnificent bar back and its features remains (phew!). If you have not visited and seen this before, do pop in for a drink. It bears similar features to that of the [Nova Scotia](#) in Hotwells, which was made by Parnall & Sons.



The only other changes are barely noticeable – apart from the beers on offer. With regard to the cask beers, the regular theme seems to be two Good Chemistry beers and two changing guests, which on my visits so far have included some porters and stouts. I understand such darker beers may only be for the colder seasons of the year – I am keeping my hopes high though. There are also seven keg beers available. All beers I have tried have been very much to my satisfaction in terms of quality, choice and price.

The facade at the front (as with the rear) has been repainted with two tones of green. The pub is part of a terrace of old buildings all with pitched roofs and aligned with how Temple Street once ran (the pub was originally in Temple Street before the streets were rearranged). The pub's dimensions are those of a narrow, long building. Historic photos indicate a number of other pubs being within only yards of this one. Although built in the seventeenth century, it is unknown when it first became a pub, and it is thought some parts of the cellar may be from the twelfth century. Over the centuries, some changes have taken place, but these are few and far between. If you are curious about historic pubs, pay this one a visit – you'll fall in love with it!

The statue of Neptune stood outside for decades, in the middle of the junction of Victoria Street and Temple Street. I wonder if Neptune ever popped in the Kings Head?

Tim Belsten
Photos by Dan Wilkinson



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Brewing is back in Bemmy: On Point, Bruhaha and Grain Alchemist

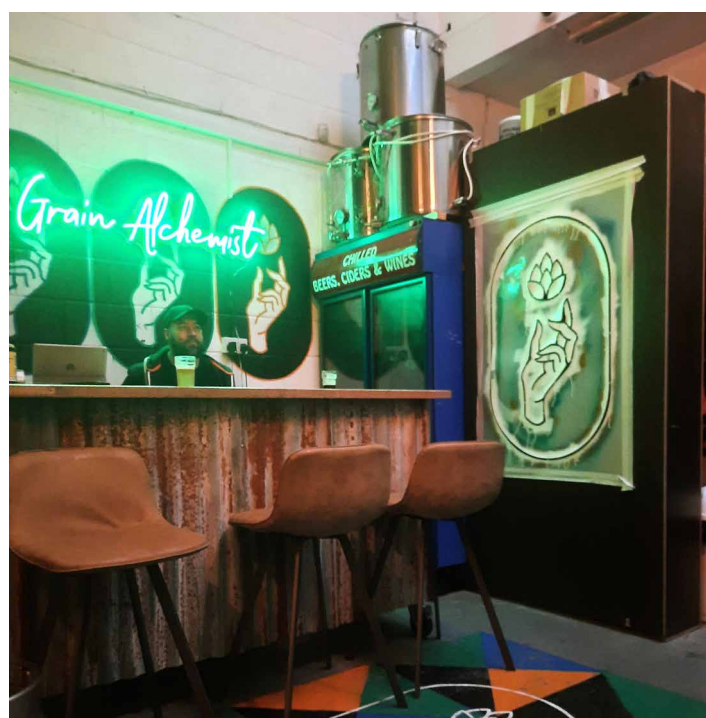
Typical isn't it? You wait 25 years for a brewery in Bedminster then three come along at once.

It was back in 1997 that Hardington's, for several years a valued challenger to the Courage hegemony alongside Smiles, closed the doors to its almost unfindable premises just off Dean Lane. Since then it's all been quiet on the Bedminster brewing front, although admittedly for the last 18 years we've been able to enjoy the many excellent ales on offer from the Bristol Beer Factory in adjacent Southville.

But all of a sudden the Bedminster brewing scene has exploded into action, with the arrival of three breweries in the space of a few short months.

First out of the blocks last spring was [On Point Brew Co](#), based in a small unit on Herbert Street and founded by former Fierce & Noble brewer Ollie Dent. They wasted no time in throwing open their doors for the first Bedminster Beer Trail in early June, showcasing their range of pale and sessionable ales in cask and keg to queues of thirsty BS3 drinkers. On cask, session IPA *Sun Up* (4.5%) also featured at the first Llandoger Trow beer festival, where it sold out in a day, and golden ale *Sun Set* (4.5%) has also made regular cask appearances, including flying the flag for south Bristol at Hackney's Pig's Ear beer festival in December. More locally, *State of Play*, a 4.2% session pale has been going down well at the Farm in St Werburghs and Redfield's George & Dragon, but for the full range of their current offerings you can enjoy On Point on site in their tap room on Friday evenings.

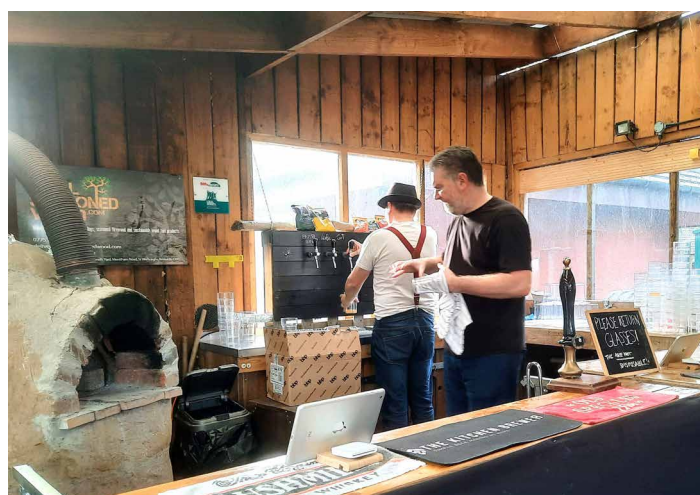
Farmhouse brewing may be a familiar concept in Belgium but you can also enjoy its delights in inner city Bristol, thanks to Windmill Hill City Farm. [Bruhaha](#) started off here as a home-brew project, but has grown into a fully fledged brewery (or nano-brewery as they describe it) with an impressively adventurous recipe book that often uses ingredients grown or foraged on the farm itself to keep food miles to a minimum. Over the past few months these have included *Rosehipster Saison* (6.4%), a classic saison featuring wild rosehips sourced on site and *Windmiller Weisse* (3.4%), based on the Berliner style and using lemon verbena grown on the farm. Many of their beers use kveik yeast cultures which truly bring that rural farmhouse taste to urban Bedminster. After their winter break, Bruhaha's 'pop-up' tap room will be open again on Friday evenings and Saturdays from February 3rd, and if you're lucky your visit will coincide with one of their ales being dispensed fresh by handpump.



Grain Alchemist



On Point Brew Co



Bruhaha

Barely a goat's leap from the farm is the newest of Bedminster's brewing triumvirate, [Grain Alchemist](#), tucked away in the Windmill Farm business centre on Bartley Street, just off Philip Street. Arno Rohlandt and Mitch Du Venage started brewing here last summer, specialising in hop-forward beers at the stronger end of the spectrum. While cask is not on the agenda presently, their tap room (also open Friday evenings and Saturdays, to facilitate one of the easiest taproom crawls imaginable) hosts a regularly changing array of their own beers – on my visit an enjoyable IPA, *Golden Goose* (5%) – as well as guest beers from other notable Bristol breweries.

But arguably the place that kick-started Bedminster's modern beer revolution is not a brewery at all. Mike and Emily, formerly of Left Handed Giant, opened the [Alpha Bottle Shop and Tap](#) in a former hairdressers in Imperial Arcade at the bottom end of East Street in May 2021. Dispensing four always adventurous beers on tap from some of Britain's best breweries including the likes of Verdant, Deya and Utopian, as well as three fridges full of beery goodies from near and far, Alpha has gone from strength to strength. Highlights have included the opening of a surprisingly cosy beer garden just in time for the autumn rains, and branching out into cask with the occasional barrel appearing on the bar at the weekend; a pin of soon-to-be-missed Newtown Park's *Internal Monologue* stout (5%) disappeared in a day.

And with the excellent newly *Good Beer Guide*-listed [Old Bookshop](#) just a few minutes' walk up the road, Bedminster is fast becoming a beer destination in its own right. Breweries, tap rooms, excellent pubs? Move over St Philip's – Bemmy's arrived!

Marty Cummins

Ideas for beery days out from Bristol Swindon

Struggling to think of another town to visit for this series of articles, I hadn't really considered Swindon. This was based on several visits many years ago when I'd felt underwhelmed at the choice of pubs and beer at that time. Then I realised that I hadn't been for around 25 years so it made sense to look at the *Good Beer Guide*, combined with [WhatPub](#) to see what might be new there! Half an hour later I realised that Swindon appears to have had its own beer boom with 10 to 12 pubs looking to be of interest. We needed to go there asap! The day-return fare from Bristol is £18.10 which drops to £12 with a railcard or with three or more using Groupsave tickets. Trains are every half hour at most times. You can also break your journey in Chippenham or Bath should you wish.

We went on a midweek day making it important to double-check opening hours in advance. I do this by checking [WhatPub](#) (web address [whatpub.com](#)), but then also following the links to the pub's own website or social media pages thinking they might be more up to date. (*WhatPub relies on volunteers updating details and can sometimes be slightly out of date – absolutely anyone can submit updates, so please do so if you see anything that's not correct. Ed.*) All the pubs that we visited open all day most days except two of the ones in Devizes Road which open at 4 or 5pm but all day at weekends.

Happily for visitors like us, the pubs that we chose are in two distinct clusters – three within a short walk of the station and five within about 200 metres of each other in and around Devizes Road, a 20-minute walk towards the Old Town area (gently uphill out and downhill back). As all three near the station are open all day we started there.



The Glue Pot

First pub of the day at 12 noon was the only pub that any of us had visited before, the [Blue Pot](#) in Emlyn Square. It was great to see it still going strong after so many years and even better to see a full bank of eight hand pulls dispensing seven Hop Back and one Downton beer despite it being mid week. All three beers tried were in superb condition. The landlord said he'd be happy to knock up some rolls or pasties, but we were on a mission so had to move on!

Second stop was an intriguing relative newcomer, the [Drink Valley](#) in Fleet Square, about 400 metres towards the main shopping area. We were served by the genial owner and brewer of the in-house beers. He is a former head brewer of Ramsbury brewery who has struck out on his own with this bold brewpub venture, which also offers authentic Asian food. Three of his own beers were available on cask plus a small



The Drink Valley



Inside the Drink Valley

range of quality keg beers at unusually low prices from other brewers. We enjoyed the cask beers before moving on around 300 metres to the [Wyvern Tavern](#) in Bridge Street. This is a converted large Yates's chain pub that is now free to choose its own real ales. Impressively these included beers from Bristol Beer Factory and Arbor on that day, at fair prices especially when they offered CAMRA discount without us asking.



The Tuppenny

It was now time to make the longest walk of the day to Devizes Road for some great-sounding pubs. First up we made a stop at [Tuppenny](#), a cosy lounge-style bar that operates as a cafe in the morning. Two cask ales from West Berkshire brewery were available but we all opted for the tempting range of key keg / craft beers also on offer.

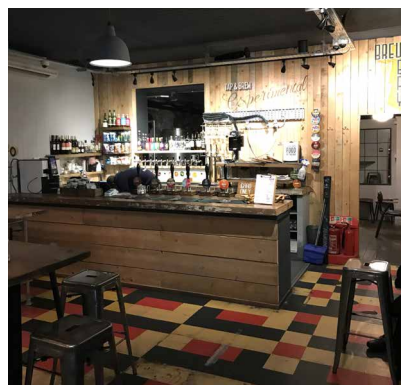
A few yards away we visited the [Hop Inn](#), a great free house with a range of eight ever-changing cask beers and a good selection of keg



The Hop Inn



The Tap & Brew



Inside the Tap & Brew

Literally across the road came the **Little Hop**, open from 4pm Tuesday to Thursday, 12 noon Friday and Saturday, and 2pm Sunday, but closed Mondays. I was surprised to learn when researching that this pub is part owned by our own Arbor Ales. The Hop Inn was sited in this

too. It was now 4pm so two more pubs within 100 metres had just opened!

The **Tap & Brew** is one of two taprooms in Swindon owned and run by Hop Kettle brewery and had the full range of their beers on both cask and keg – impressive for a fairly small pub. Opens 4pm Wednesday to Friday and from 1pm weekends, but closed Monday and Tuesday.



The Little Hop

one-time sex shop before moving to its current larger location. The Little Hop had a cracking range of beers on from Arbor, Tiny Rebel and others. We really enjoyed our visit.

The plan was to visit the last of the five Devizes Road pubs, the **Eternal Optimist**, when (according to its own Facebook page) it opened at 5pm. At 5.30pm it was not open and looked like it wasn't likely to. A nearby restaurant owner said it didn't open Wednesdays usually. One of my biggest pet hates is pubs that don't update their websites or social media when things change.

With time to spare and getting hungry we headed back to the **Drink Valley** to enjoy a superb curry dinner washed down with good beer. A great decision.

I should mention that there are several other recent *Good Beer Guide* recommended pubs that we couldn't fit in on the day: the **Beehive**, **Goddard Arms** and **Blunsdon Arms**. All are likely to be worth a visit too. All in all, the Swindon beer scene was a great revelation to me and I'll be heading back soon.

Vince Murray

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BAD Ladies

Gloucester Road bumble, into Bath and 2023

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

Everybody was so busy in the last quarter of 2022, seemingly catching up on visits and events previously held back by the pandemic. Nonetheless BAD Ladies continued to attract a dozen or more women to their last two meet-ups of the year, a gad-about along Gloucester Road in October and a trip into Bath in December, hoping to visit pubs with firesides.

The Gloucester Road route started at the [Crafty Cow](#) and ended right the way down at the [Gloucester Road Alehouse & Kitchen](#). On the way we stopped in at the [Drapers Arms](#) (it's much too hard to give it a miss) and, new to most of us, [Beercosm](#) (a homebrew shop now expanded to add a taproom and a garden to the rear). It was probably the latter we enjoyed the most as there was an interesting selection of unusual canned and draught beers to try, including Good Chemistry Blackcurrant Porter (5.2%) which we thought well balanced yet tangy, and a brilliantly coloured but not so well liked sour from Yonder, their Raspberry Gose at (4%), which had some of us pulling faces.

At the start of December we set off for what turned out to be not such a well-timed trip into Bath. The Bath Christmas Market was on, as were World Cup football matches, which all meant that the trains were busy, the streets were packed and the pubs full to bursting. We began at the [Bell](#) in Walcot Street, a community pub which is run as a cooperative. At the time it was purchased in 2013, this was the largest pub-buyout project in Britain. Known for its music as well as its cosy fireside nook and convivial atmosphere, we tried a variety of beers whilst listening to the DJ's choice of vinyl. White Knights (4.7%) by Goffs Brewery Chris thought was "a bit soapy" but Paula described simply as "tasty". Others tried the Cornish Best (3.4%) from St Austell which was a nice low-ABV to start our trip.

Moving on from the Bell, we weren't able to get into any of our planned pubs with firesides that we had hoped to visit simply because of the volume of people that prevented us from even getting into our original choices. We ended up at the [Raven](#) in Queen Street, largely because there was outdoor seating. However, the Raven didn't disappoint. There was a super range of real ale and cider on offer. We really enjoyed Chocolate Santa (4.5 %) by Pitchfork Ales which Naomi reacted to by saying, "It's beginning to taste a bit like Christmas, it's an advent calendar mix of booze and chocolate." Also appreciated was a brown ale Mystik (4.5 %) by Stonehenge Ales which we agreed had a great balanced bitterness with good taste of hops and a sweet edge, and Raven's Gold (4%) brewed exclusively for the pub by Blindmans



BAD Ladies outside the Raven



BAD Ladies at the Drapers Arms



BAD Ladies in the garden of Beercosm

Brewery, a golden ale described by Ali as providing balanced malt and hops flavours with a clean finish. We ended the trip at the [Bath Brew House](#) on James Street West where some lighter pale ales were preferred as the final choices including Emperor (4.4%) and Lupulus (4.5%).

During the Bath trip we discussed our programme of events for 2023. These will take place, with the odd exception, on Saturday afternoons from around 2pm to 6pm. If you'd like to join us, just turn up. No need to book. The first of these planned events are:

- **Feb 11:** Bedminster 'newbies' explorer. Meet 2pm at [On Point Brewing](#) (Herbert Street) to go on and visit other new micro-breweries in Bemmy, [Grain Alchemist](#) (Bartley Street) and [Bruhaha](#) (Philip Street).
- **Mar 8:** International Women's (Brew) Day. Watch out for more information about events we might be invited to nearer to the time.
- **Apr 15:** Weston-super-Mare. Meet at Temple Meads for the 13:26 service (GWR timetable tbc), to start our visit at the [Criterion](#) (Upper Church Road).

You can find out more by looking at the detailed programme on the BAD Ladies page on the Bristol & District CAMRA branch website: www.camrabristol.org.uk/ladies.html.

You can also find out more by following @CAMRA_BADLadies on Twitter.

Bianca Ambrose

Pub and brewery news from Bath & Borders

Golden River: a new brewery in Bath

Golden River, one of the branch's newest and smallest breweries, has recently been licensed to go into commercial production. Operating out of the conservatory of branch member and long-time home-brewer Dave Harbourn, Golden River is a 25-litre-brew-length nanobrewery. Dave is aiming for a specific market: offering real ale in small quantities to small pubs, with the aim being to make it more feasible for pubs with a relatively low turnover of real ale to continue to sell it in good condition. Dave's beer comes in 20-litre boxes and he says it has a two-week life from opening.

When asked about the beer, Dave explained: "The beer is definitely real ale. The ingredients are malts, hops, water and yeast, plus a little bit of seaweed to help with clarity and head retention. The beer is not pasteurised or filtered after fermentation and should be crystal clear (unlike some other unfiltered beer which can look like it's the end of the brewing tank). The publican buys the 20-litre box containing the beer and at the end of its life both the cardboard box and plastic liner are recyclable. The problems of cask storage and return don't exist."

We are hopeful that Golden River will be ready in time so that we can showcase Dave's beer at the Bath Beer Festival, our first in three years, at Widcombe Social Club on Friday 17th and Saturday 18th February.

A new city-centre pub

Bath can look forward to a brand-new pub opening in the city centre. Greene King has acquired the premises of the former Loch Fyne fish restaurant with the aim of converting the huge Grade II-listed building into a gastro-pub. Bath & Northeast Somerset Council granted planning permission for the change of use in October. Greene King is now waiting for approval to be granted for its construction plan. The aim is for the premises to be ready for opening by around mid-March. The national pub chain envisages that the pub will be mainly dining-focused, but there will be an area for drinkers. This will become Greene King's fourth pub in Bath: it already operates the [West Gate](#) and the [Saracens Head](#) (both city-centre pubs) and the [Bear Inn](#) on Bear Flat (to the south of the river).

Fire at the Rising Sun in Bath

A disastrous fire has led to the closure of the [Rising Sun](#) on Grove Street near the centre of Bath. The blaze broke out on an upper floor in the early hours of Wednesday 21 September. At its height 40 firefighters were at the scene whilst police closed the nearby Pulteney Bridge to traffic. The pub operated as a B&B. The upper floor letting rooms have been destroyed. At the time of writing the future of the pub is unknown.

Further news from Bath

The city has a new specialist cider venue. [Bath Cider House](#) on the Paragon, near to the [Star Inn](#), has opened in what used to be a night club. It describes itself as "an iconic new late-night bar with an array of classic keg ciders, farmhouse boxed ciders and our own weird and wonderful on-site fermentations ... and monster pizzas." Two Bristol Beer Factory beers were also seen to be available among all the cider offerings.

Going west of the city centre, it was good to see the [Hop Pole](#) on Upper Bristol Road reopen (in around November) following a short period of closure. Inside it seems little changed.

We have also learned from the local press that the [Livingstone](#) in Oldfield Park is up for sale and, rather alarmingly, has been described as "ripe for development".

The [Royal Oak](#) at Widcombe closed suddenly in mid-November, its future also uncertain.

The craft beer bars of Bath seem to have taken quite a hit in 2022. Earlier in the year we lost [Beercraft](#) just up from Pulteney Bridge. (We have heard that there are plans to convert the former premises into a Japanese restaurant.) We have also recently learned that [Brewed Boy](#) has closed its bar opposite the roundabout at the top of Walcot Street (as well as its original bar on Cork Street in Frome), and that [Chapter One](#) on London Road closed 1 January.

Hop Pole at Limpley Stoke gains award to finance refurb

The [Hop Pole](#) is to be granted £300,000 from the Community Ownership Fund to finance the refurbishment of the premises. Confirmation was received shortly before the end of last year and has massively boosted confidence among its new owners in getting the pub reopened at last. Whilst the award represents a game-changing sum, the pub's owners' fundraising work remains ongoing. It's reckoned that a further £300,000 would need to be raised to complete the refurbishment project. The Hop Pole is the fourth pub in the Bath & Borders branch to have been bought out by the local community.



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200,000 pints of King George the Thirst sold at the George Inn at Croscombe

A celebration was held on the evening of Thursday 8 December to celebrate the selling of 200,000 pints of Blindman's *King George the Thirst*, a beer that has been exclusively brewed, since around 2004, for the [George Inn](#) in Croscombe, which lies midway between Shepton Mallet and Wells.

There was a good turn-out, including many from the Bath & Borders CAMRA branch. The evening included a 'meet the brewer', with Lloyd from Blindmans on hand to give a friendly and informative chat about the brewery, afterwards presenting Peter, the landlord, with a brand new pewter tankard. The *King George* beer itself was free(!) on this particular evening, and there was live music to add to the happy atmosphere.

Blindmans Brewery, around eight miles from the [George Inn](#), was set up at Talbot Farm in the village of Leighton, mid-way between Frome and Shepton Mallet, in 2002. The brewery was acquired by school friends Paul Edney and Lloyd Chamberlain in 2004 after the founder and original owner moved to France. *King George the Thirst* is an excellent, well-balanced session beer. The brewery also produces other exclusive beers for the pub, such as *George and Dragon*, a lighter, more hoppy beer, as well as an occasional stronger stout.

Blindmans also produces exclusive beers for the [Raven](#) and the [Old Green Tree](#) in Bath.

The [George](#) is a truly excellent pub, and a former branch pub of the year. Since Peter and Vryan Graham bought the pub around 20 or more years ago, it has become a genuine hub of the community, and is now also serving as the village shop.

*Steve Hunt and Den Rahilly
(photo by Den Rahilly)*



Peter the George landlord, left, and Lloyd the Blindmans brewer.
You may notice Peter is holding two tankards. The older one was presented to him back in 2014, or thereabouts, when the pub had sold the first 100,000 pints.

Wild Beer goes into administration

The Somerset craft ale brewery [Wild Beer](#) has called in the administrators. The brewery is based at Westcombe Dairy Farm, east of Evercreech, and has outlets in Bristol and Cheltenham. Soaring costs, particularly for energy and carbon dioxide, along with the effects of Covid, the loss of export sales and increased interest rates, have been cited as the main reasons for the company's current financial difficulties. Wild Beer was set up in 2012 by Andrew Cooper and Brett Ellis and its beers gained widespread popularity in supermarket chains, such as Waitrose and Morrison's, bottle shops and off-licenses. According to an official statement from the Wild Beer team a decision has been taken to cease trading whilst the administrators attempt to find potential buyers for the business. We are hopeful that a rescue package can be put in place as to lose the brewery would be a major loss to the local independent beer scene.

Late news: It has been reported that Curious Brewery in Ashford, Kent has bought the beer brands and intellectual property of Wild Beer Co but not the brewery or production facilities.

Planning permission to convert Crown Inn at Clapton into private residences refused

There have been long-standing planning applications to convert the relatively isolated pub, the [Crown Inn](#) at Clapton, into three private dwellings. It seems to have taken a long time for the application to be considered, but it finally went before Mendip District Council's planning board at its meeting on Wednesday 23 November, where these applications were refused.

Change of hands at the Poplars at Wingfield

After 21 years of being run by the same family, the [Poplars](#) is changing hands. The former landlords pulled their last pint on Friday 30 September. New tenants Alin and Corina Onofrei took over the running of the pub on Friday 7 October. The Poplars is a well-used Wadsworth-owned pub to the west of Trowbridge, which succeeds in being both a community pub at the heart of Wingfield village life – no doubt helped by being right next door to the village cricket ground – and a popular food destination. We wish the new tenants every success for the future.

Box Steam Brewery closes

One of the larger breweries in our branch area, [Box Steam](#), has shut up shop. The brewery began life in the mid-1990s, and in those early days production was based at a remote industrial unit near the village of Colerne in north-west Wiltshire, but subsequently it underwent a major expansion and moved to larger premises in the village of Holt, around mid-way between Bradford-on-Avon and Melksham. Box Steam did get into financial difficulties before the pandemic but managed to get itself back in business through a Pre-pack Administration. We understand that Box Steam closed in September or October, again due to financial difficulties.

(Continued on next page)

Pub and brewery news from Bath & Borders

(Continued from previous page)

Twisted Brewing

Westbury's [Twisted Brewing](#) created a special beer for the Football World Cup. Three Lions was a 4% pale ale, made with US and European hops, and was available throughout the whole tournament. Meanwhile its Christmas Beer, Crafty Santa (4.2%), became available in early December. This beer, an Irish red ale, made with chocolate malt and a fair combination of English hops, is produced each year, but is tweaked to include the hops that are performing at their best.

On Wednesday 7 December proprietor and head brewer Andy Murray hosted a visit by the local CAMRA Tasting Panel, who had mostly come down from Bristol, and our own social secretary Denis Rahilly. Following this Andy was apparently inspired to make some range changes and is currently working on some new brews. He commented: "As a small batch producer, Twisted Brewing have only a limited capacity to taste test their beers. To have a trained tasting panel at our disposal was an opportunity to get them in front of our core beers and really drill down on flavour, aroma and quality of the beers we produce. They have produced some in-depth analysis which will provide some of the business direction going forward in terms of range make-up and flavour profiles. We'd like to thank the panel for taking the train out to us on a cold December evening and being subjected to my music choice."

More news from Westbury

The *Good Beer Guide*-listed [Horse & Groom](#) is on the market with selling agents Christie & Co. This well-run seventeenth-century pub has two bars, five en-suite guest rooms, a function room, a large outbuilding which incorporates a skittle alley, and a large car park. Since the mid-2010s the pub has also run a successful annual Saturday Oktoberfest. The asking price for the freehold is £575,000.

Weavers, Dilton Marsh reopens

The [Weavers](#), formerly the [Prince of Wales](#), reopened on Friday 7 October. As the Prince the pub closed in May 2020, at the height of the first lockdown, and for a while its future seemed uncertain. Fortunately, the freehold was bought by the local Fairfield College, which also runs the village shop and post office, a coffee bar, garden centre, and conference facilities within its campus at the top end of the village. Since then, the new owners have undertaken a major renovation of the pub and building and grounds and a complete internal refurbishment. The Weavers has undergone a major transformation: lighter and much more open plan, with a smaller bar, and a far greater emphasis on food. The pub is classier, and the external renovation makes it seem more inviting. There are two cask beers on: Dark Star Hophead is a regular and on the second handpump have been various beers, including Butcombe Original, Fuller's London Pride, and beers from the local Twisted Brewing.

News from Bradford-on-Avon

We were shocked to hear that the [Rising Sun](#) on Winsley Road, a popular and traditional two-bar non-food pub at the top of town, had closed. The freehold is on the market for £330,000. We understand that a long-term lease had been agreed but the new tenant pulled out because of concerns about the decline in the pub industry and the current economic downturn. Worryingly the blurb on the selling agent's website describes the Rising Sun, which has been a pub since around 1870, as having "potential for alternative use". The pub is currently owned by Wellington and has been managed by Criterion Asset Management. A petition to save the pub has already been signed (at the time of writing) by over 140 locals and regulars.

News from Trowbridge

The [Wiltshire Yeoman](#), a pub established in an old farmhouse in the middle of a 1980s housing estate just off the Bradford Road, has been under new management since September. We have heard from a local that the beer range now consists of three or four regularly changing beers. We look forward to investigating the pub soon.

A new planning application has been submitted for a development at the long-closed [Ship Inn](#) on the corner of Frome Road and Newtown. The pub itself has been empty and derelict for years. In 2016 a planning application (with a deadline of three years) was granted to convert the building to residential use. It's not obvious that anything has happened to the premises since then. The new application, however, is to erect six dwellings in one building on the large area of land to the rear of the pub.

News from in and around Warminster

Following a relatively quick refurbishment, the [Organ Inn](#) reopened to the public on Wednesday 30 November. It is good to see this pub has been saved, despite the premises having already been granted planning permission for conversion to a private dwelling. It is, however, a very different type of pub to what it had been before. The layout has changed, and the emphasis is (or will be) more on food. At the time of writing in December opening hours were limited and no cask beer was yet available. The aim is for the pub to offer food with a light lunch menu in the afternoons and more substantial meals in the evenings.

In Crockerton, south of Warminster, the [Bath Arms](#), which has been undergoing a major renovation of the last couple of years, should be reopening shortly (if it hasn't already done so).

A update on the [King's Head](#) in Chitterne, an isolated pub in an isolated village on Salisbury Plain (which is technically just outside our branch area). The planning application to convert this closed pub into a private dwelling has been turned down, whilst the local community has succeeded in registering the pub as an Asset of Community Value, which will remain in force until February 2027. The villagers have come together to form the Chitterne Community Pub Group, with the aim of buying and running the King's Head for the village or support any purchaser who intends to run it as a pub. The group had already made three offers on the freehold of the pub during 2021, each time matching the selling agent's asking price, only for these to be rejected and the asking price subsequently increased.

In the south of the branch area

A major refurbishment of the [Crown](#) at Pilton has been completed. This large eighteenth-century coaching inn, situated on the A361 between Shepton Mallet and Glastonbury, and close to Worthy Farm, the site of the Glastonbury Festival, was taken over by a local couple in 2020 during one of the lockdowns, and since then has been undergoing extensive renovation, fully opening in November 2022. A new restaurant, traditional-style bar area and games room have been created, whilst the large garden features a stage for live music and a children's play area. Upstairs there is a large function room available for hire, along with two hotel rooms. The interior features art works, decorations and ceramics contributed by many local artists.

Two other pubs in the extensive rural area to the south of Shepton Mallet have come on to the market. Both are among the pubs taken on by Bath & Borders following the demise of the Heart of Wessex branch. The freehold of the [Manor House Inn](#) at Ditchat is up for sale with an asking price of £750,000. The selling agent is Christie & Co. Ditchat is a quiet rural idyll, some way off the beaten track, in an area famed



Bath Beer Festival 2023

The Bath Beer Festival – organised by the Bath & Borders branch of CAMRA – is back for 2023.

Tickets are now on sale for the 2023 Bath Beer Festival, once again held in the **Widcombe Social Club** (Widcombe Hill, BA2 6AA). As in previous years there are two sessions: Friday 17th February from 4pm to 11pm and Saturday 18th from 11am to 7pm.

Tickets are available online (tckty.camra.org.uk/e/g8/bath-beer-festival-2023#ticket-tab-2023-02-17) or you can scan the QR code in the advert below) and at the time of writing there are a few Saturday tickets left and good availability for Friday.

Each session costs £9 and that includes £3 worth of beer tokens, a programme and a festival glass. Please note: a substantial number of 2023 commemorative glasses will be available at both sessions on a first-come-first-served basis, but depending on 2023 attendance, some visitors may be offered glassware from earlier festivals instead.

Card-carrying CAMRA members will receive an additional £2 worth of beer tokens at the event.

There will be up to 30 real ales, some local, some not so local, together with a small selection of real ciders.

Note that the community-owned venue, a few minutes from Bath Spa railway station, now has a wider range and scale of food available than at previous festivals and it is not necessary to bring your own food.

Further updates will be available at on the Bath & Borders CAMRA website (www.bathandborders.camra.org.uk) nearer the time.

Trevor Cromie



BATH BEER FESTIVAL

17-18 FEBRUARY 2023

Widcombe Social Club, Bath, BA2 6AA

Friday 17th February 4pm-11pm

Saturday 18th February 11am-7pm



TICKETS £9



Includes Glass and £3 Beer Tokens

www.bathandborders.camra.org.uk



tckty.camra.org.uk/e/g8/bath-beer-festival-2023#ticket-tab-2023-02-17

for its racehorse training stables, and the pub an old, large, beautifully restored building, with residential rooms in a long single-storey side-annexe.

Closer in towards Shepton Mallet, the freehold of the **Natterjack** at Evercreech is also on the market, again with Christie & Co, with an asking price of £1,150,000. Within the curtilage of this large, nineteenth-century pub are two stone-built cottages, which are used for self-catering bed-and-breakfast accommodation, this being in addition to the seven letting rooms in the main pub building itself. The site also includes a car park for up to 35 vehicles and a huge beer garden. The buildings were extensively refurbished during lockdown. The pub is situated close to the site of Evercreech Junction station on the old Somerset & Dorset Railway, where trains have not run since the mid-sixties.

Wadworth unveil images of how its new brewery will look

The famous **Wadworth Brewery** in Devizes is entering the final phase of an historic move to a new, modern facility on Folly Road, which is in an industrial area in the north-east outskirts of town. Plans for the move were announced in November 2021, and a year on images have been unveiled to the public showing what the new brewhouse will look like. The aim is for the move to have been completed during the second half of 2023. The new site is only a few minutes away from Wadworth's current Northgate tower brewery, which has become a landmark of the town centre, and where beer has been produced since 1875. Inevitably production has outstripped the capacity of the old brewhouse, making the move to a modern premises almost inevitable. Among the features of the new facility will be using water from boreholes rather than the town's water supply.

Steve Hunt

Good Beer Guide: Bath 50 not out

Readers of *Pints West* will no doubt be familiar with CAMRA's *Good Beer Guide* and probably aware that the 2023 edition is the 50th formal edition. The first proper* CAMRA *Good Beer Guide* was published in 1974, contained 96 pages and featured eleven Bath pubs. The 1974 edition cost 75p and according to *Statistical Handbook of the British Beer & Pub Association 2003* the average price of a pint of bitter in 1974 was 15p so the guide equated to the cost of five pints. In common with the rest of the country Bath has lost a lot of pubs in the last 50 years but despite that ten of the eleven are still open, albeit some have been renamed at least once in the meantime. The eleven 1974 entries were:

- **Broadleys**, Saw Close (was *Gascoyne Place*, then became *Olé Tapas restaurant*)
- **Coeur de Lion**, Northumberland Place
- **County Wine Vaults**, Westgate Street (was *Mulligans' now Flan O'Briens*)
- **Curfew**, Cleveland Place West
- **Garrick's Head**, Saw Close
- **Saracen's Head**, Walcot Street (there is also an entrance on Broad Street)
- **Smith Bros & Co Ltd**, Westgate Buildings (now *the Cork*)
- **Star**, Vineyards
- **Trinity Brewery**, James Street West
- **Volunteer Rifleman's Arms**, New Bond Street Place
- **York Street Wine Vaults**, York Street (now *the Ale House*)

As well as pubs, that guide listed breweries, taking up all of two (quite small) pages. Small wasn't necessarily beautiful and the first draft did ruffle a few feathers recommending that readers avoid Watney "like the plague". After some legal advice the wording was amended to "avoid at all costs". I can't imagine that Watney were over the moon about the new wording either.

Fast forward to the fiftieth edition and the guide has grown to 946 pages, is much more polite regarding its 1,900 brewery entries, costs £16.99 (discounted for CAMRA members) and includes thirteen Bath pubs (including one of the original 1974 entries). Good luck getting five decent pints in Bath for £16.99 these days! In total sixty different Bath pubs have featured in at least one edition of the guide. Many Bath pubs have full entries in over half the guides including well-known pubs such as the **Star Inn** (45 entries in total), the **Old Green Tree** (32 entries including 26 consecutive entries from 1998 to 2023), the **Coeur de Lion** (32 entries), the **Bell** (31 entries including 27 consecutive entries), the **Raven** (both as the *Raven* and as *Hatchetts*), the **Pulteney Arms**, the

Bath Brew House (both as *Bath Brew House* and as the *Midland*) and the sadly departed **Olde Farmhouse**.

But it's not just the "usual suspects". Seven Bath pubs have appeared in just one edition; perhaps surprisingly these "one hit wonders" include two that featured in the 1974 edition and haven't featured since – maybe next year?

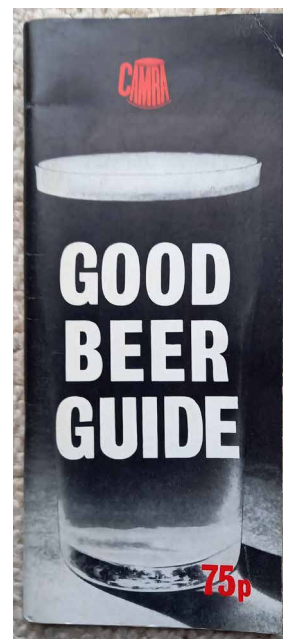
Although 45 of the 60 Bath entries are still open as pubs, albeit maybe under a new name, sadly some entries are permanently or currently closed, or no longer operating as a pub. These include (in entry order) the **Olde Farmhouse** (26 editions), **King William** (London Road), **Belvedere Wine Vaults**, **Bladud Arms**, **Porter Butt**, **Railway Brewery Inn**, **Broadley's**, **Rummer**, **Victoria Hotel**, **Windsor Castle**, **Kings Arms**, **King William IV** (Combe Down), **Rose & Laurel** (my old local), **Brains Surgery** and **Rising Sun** (Grove Street).

The Bath & Borders branch boundary has changed a number of times in the last 50 years (most recently in 2022) so it's quite tricky to map out all the "Borders" entries over that period, but frequent inclusions in the Bath & Borders patch are **Tucker's Grave** (Faulkland) with a chart-topping 46 entries, with **Old Down Inn** (Emborough) and **Seymour Arms** (Witham Friary) both being in over half the GBG editions.

Many thanks to Max Brown, Hugh Steele, Graham Walker, Andrew Swift and the Star Inn and Coeur de Lion for their assistance whilst researching this article. The 51st edition should be out in autumn 2023!

* The fledgling CAMRA organisation released an 18-page listing of real ales pubs produced on a typewriter, and selling for 25p in late 1972. I haven't been able to see a copy but understand there were no Bath or Bristol pubs in that preliminary guide. If anyone has a copy I'd love to see it.

Trevor Cromie
Chair, Bath & Borders CAMRA
Email: Chair@bathandborders.camra.org.uk



The Good Beer Yearbook 2023

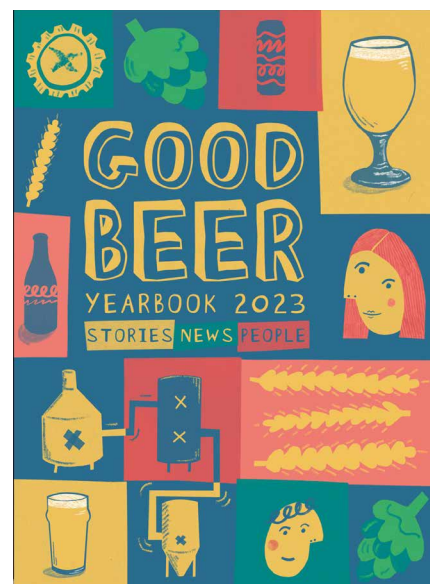
The *Good Beer Year Book* is a must-read for anyone interested in beer, brewing and more in the UK. With entries curated by leading beer writer Emma Inch, this is a round-up of all of the current news, stories, events, awards, festivals and more from 2022. This book is also looking at innovations, influencers and the people to look out for in the months ahead.

With articles covering:

- **Top 10 beers of the year**
- **Alco-free & 'functional' beers – what's the future?** – Pete Brown
- **Milds – not just for May** – Matthew Curtis
- **Reckoning in the industry** – Melissa Cole
- **Colour bar: a racial segregation** – David Jesudason
- **Sustainability – the move to carbon zero** – Hollie Stephens
- **Why pubs are the best places to drink** – Jess Mason

and more from, Jonny Garrett, Jane Peyton, Laura Hadland, Adrian Tierney-Jones, Roger Protz, Tim Webb, Andy Parker.

You can find out more and order your copy from the CAMRA shop: shop1.camra.org.uk/product/the-good-beer-year-book-2023



2022: A tasty year for CAMRA panel

The local CAMRA Tasting Panel meet regularly on the first Wednesday evening of each month, visiting different locations each time in and around Bristol and Bath. The objective is to sample as many different beers as possible that are regularly brewed by local breweries, and then compile tasting notes for the brewery section of the *Good Beer Guide*. We also recommend the best local beers that we taste each year for inclusion in the annual Champion Beer of Britain (CBOB) competition.

During 2022 we were invited to two breweries, Three Engineers in Winterbourne where brewer Dan Gillians put on three beers for us to sample, and Twisted Brewing in Westbury where owner and head brewer Andy Murray (pictured extreme right) provided all six of his regular beers for us to sample. We also visited four pubs in Bath and fourteen in Bristol, officially tasting a total of 31 beers. Of all the beers sampled during the year, eleven were nominated for inclusion in the South West regional heats of CBOB.

In November, rather than our usual Wednesday evening get-together we enjoyed two judging sessions at the welcome return of the Bristol Beer Festival to select the overall Beer of the Festival, and we hosted a regional heat of CBOB, with the South West winners going forward to the national final which will be held at the 2023 Great British Beer Festival.

We welcome anyone who is interested in and enjoys drinking beer to join us. Everyone has a subtly different palate, so a diverse range of participants enhances the overall effectiveness of the panel. Training is available where appropriate, which helps to pinpoint the specific aromas and flavours present in each beer; an art that definitely becomes easier the more you practice!

Further information is available from me, chair of the panel:
andycoston@btinternet.com

Andy Coston

"We welcome anyone who is interested in and enjoys drinking beer to join us."



Bristol Beer Festival

The twenty-third CAMRA Bristol Beer Festival took place at City Hall, College Green, Bristol from 17th to 20th November 2022. This is where the festival was held for the first few years before moving to the larger venue of Brunel's Old Station at Temple Meads. It was also our first branch beer festival since 2019 (the 2020 event was cancelled due to the COVID-19 pandemic) and it was great to be back!

Due to moving back to a smaller venue (Brunel's Old Station no longer being available) some compromises were necessary, such as the number of food vendors and not having a separate LocAle bar. But overall the festival went well and was a great team effort, with lots of unpaid CAMRA volunteers pitching in at fairly short notice to make it happen. Very well done everyone!



Sponsorship deals help to balance the festival budget and keep prices down for customers, so a big thank-you to the main sponsors Arbor Ales and Exeter Brewery and all the other pubs and breweries that took out adverts in the programme or sponsored sections of the stillage.

Some judging sessions were organised by the branch tasting panel and the cider team, and the results of their deliberations were as follows.

Beer of the festival: 1st Bank Top *Dark Mild*, 2nd Elland 1872 *Porter*, 3rd Fyne *Avalanche*, 4th Moorhouses *Pendle Witches Brew*.

Cider/perry of the festival: 1st Dorset Nectar *Sweet Maiden*, 2nd Sandford Orchards *The General*.

Richard Brooks

Intelligence report: **Where beer stood in 2022**

And so we come to the time of year when the statisticians take over from the dream makers and we find out what's what, in the real world of beer.

One of the tasks for any beer writer seeking to inform the consumer is to wade through the annual albums of data that come out at the end of each year, some reporting numbers straight off the racking line, though most having matured in the cellar for a while.

Morning Advertiser's Top Ten lists 2022

Each year since 2018, the publican's paper, the *Morning Advertiser*, has published Top Ten lists, reporting the brands that sold best in their category in the 12 months to October. 2022 was year four, no data having appeared for pandemic year 2020.

For cask ale, the headline news was that 2022 sales doubled when compared to 2021. On the bigger question of whether they were back to 2019 levels, they were not.

Top seller Doom Bar, along with Greene King's IPA and Abbot, saw its 2022 volume down one-third on 2019, with Marston's Pedigree and Wainwright each 20% down. A few did better. St Austell Tribute held steady at around 40,000 hl (hectolitres), moving from 8th to 6th place, while Taylor's Landlord increased by an impressive 63%, from 63,600 to 103,600 hl, up from 5th to 2nd despite being the third most expensive on the list – a triumph of distinctiveness over price.

More puzzling was the fact that in cask, Greene King IPA (3.6% ABV) at £3.71 costs 22 pence more per pint than their Abbot (5%) at £3.49.

The Top Ten list of craft beers was remarkable for a different reason, which is that seven were made by or for global brewers. In North America and most of Europe these would not have qualified, as over there, craft beer is defined as coming from an independent brewery. In the UK a debate about the nature of craft beer for marketing purposes was never joined, leaving the UK consumer hoodwinked.

BBPA Statistical Handbook 2022

The British Beer & Pub Association (BBPA) is unique among national brewers' organisations for including part of the on-sales beer trade in its membership. The official reason for this obvious conflict of interests is that "the pub" is seen as a uniquely British institution, though those who have drunk beer in northern or central Europe will know this is nonsense. In truth it reflects the monopolistic tendencies that are at the heart of the UK beer trade.

Also, BBPA's pub data has form. CAMRA and the Office for National Statistics believe there are roughly 40,000 pubs in the UK, while BBPA sticks to a working total of around 46,000. The difference is accounted for by premises with full licenses that will not allow customers to buy a drink without becoming a member, sitting down to eat, or staying overnight. In other words, they are not pubs.

That said, all agree that pub numbers have been falling by an average of 1% per year for over thirty years and that as few as 8,000 of them are now owned by brewers – of which nearly 5,000 belong to Heineken or CKAH (the Chinese property company that owns Greene King). Fewer than 2,000 are owned by independent brewers established before 1971, and with the exception of BrewDog's 75 bars, newer breweries make little impact. Meanwhile, four of the country's five largest breweries, AB-InBev (Budweiser), Carlsberg, Molson Coors, and Asahi, own none, preferring to nail down their sales by different means.

Forty UK's pub companies own more than 30 pubs apiece, with the largest, Stonegate owning 4,500. Between them they own around 15,000 pubs, with the remainder belonging to smaller companies, many of which lease just one or two from larger property companies. The owner-landlord who runs a true "free house" is a rare breed.

The movement from grain to grape

The *Statistical Handbook* is a mine of information. I particularly like the data on the UK's alcohol consumption per capita, compared with other countries, over the last 50 years.

I have always assumed, given the permanently hysterical posturing of health campaigners, that UK drinking was quietly spiralling out of control. However, this turns out to be untrue. Alcohol consumption did rise significantly in the 1970s from 5.3 to 7.3 litres per head per annum, following the legalisation of alcohol sales in supermarkets, but peaked at 7.7 litres around 2000. Since then it has been gradually declining, to reach 7.2 litres in 2019 and 2020. The big change is in the relative contributions of beer, wines and spirits to that total.

In 1970, spirits accounted for 17% of the alcohol consumed, rising to 25% by 1980 and holding there until COVID in 2020, when this rose to 29%.

The figures for wine and beer cite litres of beverage rather than neat alcohol. However, if wine's average strength is assumed to be 11% ABV in 1970 and 12% ABV in 2020, the proportion of alcohol consumption it accounts for rose in that time from 8% to 35%.

While beer sales also benefitted initially from supermarket sales, rising from 103 litres / 181 pints per head in 1970, to 118 / 208 in 1980, they then fell steadily for three decades to reach 68.5 / 121 in 2010. While sales rose marginally in the years before COVID, they then dipped in 2020 to a 70-year low of 60.9 / 107, the lowest in northern Europe.

If we take UK beer's average strength to be 3.8% ABV in 1980 and 4.2% in 2019, beer's share of the alcohol market fell from 61% to 39% in that time, with the 2020 figure a mere 34% – smaller than that for wine.

Brewers of Europe: Beer Trends 2022

The BBPA Handbook notes that HM Revenue & Customs tax take on beer, made up from Excise Duty plus VAT, was £6.75 billion in tax year 2021-22, which was a rise of 38% on 2020-21 and back to pre-pandemic levels.

My favourite annual data splurge, from Brewers of Europe, the organisation that speaks for all European producers, confirms a significant revival, quoting UK beer production and beer consumption levels that were within 3% of those in 2019. However, it is striking how much of this was dependent on off-sales.

Since the 1980s, in the UK, beer consumption has been steadily shifting away from on-licenses (mostly pubs) to home, via supermarkets and shops. The trend has averaged 1% per year, from a split of roughly 80:20 in 1985, to 45:55 in 2019. As expected with lockdown, the 2020 figure lurched to 24:76. The shock news is that in 2021 it only revived to 26:74.

The bottom line

Data is essential to sizing a problem but says little or nothing about its causes.

- Is the massive loss of pubs in our communities a symptom of the UK's loss of interest in beer, or a cause of it?
- Did wine become more available because people started to drink it, or did they start to drink it because it became more available?
- Did a quarter of the UK's alcohol consumption shift from beer to wine between 1980 and 2010 because beer became dull, or because wine was more interesting?

My own personal view, for what it is worth, is this.

In the past 40 years, larger brewers have disregarded variety and promoted own brands of a small range of dull beer styles, losing a sizable part of the alcohol market; pub companies have reduced the pub sector to a narrow range of venues, most with a limited range of stock, and have lost a sizable portion of the leisure market; and CAMRA has concentrated its efforts on supporting one type of beer, making it an unappealing home for some younger beer lovers.

My New Year wish for 2023 is that in order to get both beer and pubs back on their feet, all parties should apply a major rethink to their approach, this time driven by intelligence.

Discuss.

Tim Webb

Tapestry by PROPS

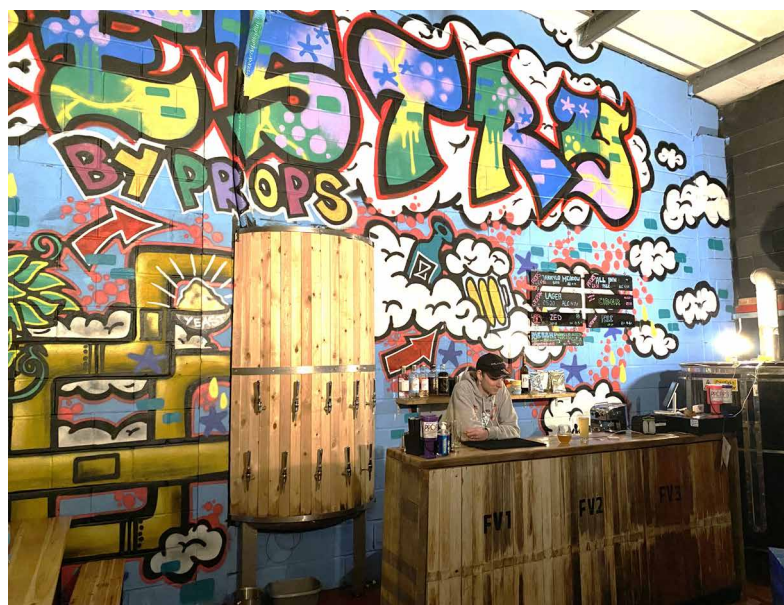
The **Tapestry Brewery and Taproom** reopened in September after it was bought out by PROPS*, a Bristol-based charity that specialises in supporting adults with learning difficulties by providing training, work and creative opportunities.

Tapestry was taken over from liquidation in May of 2022, after the now brewery manager Tom had done collaborations for PROPS with various Bristol breweries including Tapestry before. He had been exploring the possibility of a brewery for PROPS already while working for them so took the opportunity when news of Tapestry's entering administration reached him. Cal (pictured) came aboard in June/July, initially as a volunteer and then signed up as taproom manager. They, PROPS trainees, and many other volunteers put in some long hours over the summer to get the taproom remodelled and redecorated, the brewing equipment moved, and ready to reopen on time, and Cal and Tom would like to express thanks to everyone who generously gave their time and expertise to get it done.

The taproom is open on Thursday and Friday from 4 to 10pm, and on Saturday from 12 noon to 10pm. They host a regular quiz on Thursday at 7pm, and there will be occasional events, especially in summer when the weather is better!

At present all the beer available at the taproom is keg (albeit live and unfiltered – so 'real'), although if they are hosting an event that weekend they will often put cask on as well. Guest beers including a (very tasty) alcohol-free option were also available when I visited. All guest beers are sourced from independent craft breweries.

While there I tried the *All Inn* (4.5%), a very easy-drinking pale ale brewed with Californian hops and British malt, and the *Jarrylo Meadow* (4.7%), which is made with New Zealand hops including Motueka,



Rakau, and (unsurprisingly) Jarrylo, and which was fruity without being cloying – a very well-balanced modern-style session IPA.

Tom and Cal also told me of their next planned brews: an American amber ale (aimed at 4.5 to 5%) and *Boombox* (intended as a "punchy, fruity IPA made with Californian hops" at 5 to 5.5%). All their beer is brewed unfiltered and unfiltered, to be available on cask, keg, and in 750ml bottles.

* PROPS is Providing Opportunity and Support for adults with learning disabilities. They have found that owning their own businesses is the most sustainable and effective way of achieving their aims, as well as bringing in funds. More detail on PROPS' praiseworthy work can be found at www.propsbristol.org.

Mike Evans

Lost and Grounded

Lost and Grounded were delighted to win two prizes at the recent Brewers Choice Awards. Their *Helles* (unfiltered lager, 4.4%) was awarded 'Beer of the Year' and they were also crowned 'Brewery of the Year 2022'!

The ceremony was held in London at the Business Design Centre in December as part of the exhibitions and talks of the annual Brewers Congress. The awards recognise and celebrate the hard work of breweries throughout the year, across a range of categories, and is sponsored by leading brewery manufacturers and suppliers.

When asked about winning the award for Brewery of the Year, Annie Clements, co-founder of Lost and Grounded with Alex Troncoso, said: "We are incredibly proud of our team. We're so pleased to share these awards with them and we look forward to raising a glass to celebrate with them all!"

Lost and Grounded produce unfiltered and vegan-friendly beers mainly for keg and can (live beer), but do occasionally produce cask beers, such as their *Autumn Protagonist*, a 4.4% light amber bitter recently seen in local pubs.

SP

Find out more at camra.org.uk/agm

Epic Beers

Epic Beers – based in West Huish just outside Weston-super-Mare and producers of the Pitchfork Ales and 3D Beer brands – report that whilst the Christmas period provided a welcome boost to all parts of the business, overall trading has been down year on year.

They blame this on the problems caused by the economic situation and cost of living crisis, especially spiralling energy and ingredient costs. They would like to issue an appeal – on behalf of themselves and all other small brewers – asking everyone to “whenever possible, or however possible, support your local brewers and other local businesses.” If we don’t who knows how long we’ll have small businesses to enjoy?

Epic brought out a series of seasonal beers for the Christmas period including *North Pole Nectar*, *Chocolate Santa* and *Grinch Beer*, the latter being a green ale – yes, actually green in colour – and described as “utterly ridiculous green IPA”! These seem to have gone down well. *Santa Fé* strong ale also returned.

One of the two founding directors (and previously of RCH brewery), Mark Davey, has left amicably to pursue other directions. We wish him well in whatever he decides to do. The brewery is now run by head brewer Graham Dunbavan and Dave Turner. As an aside, Dave has recently raised an impressive £900 for cancer research by training for and taking part in an MMA (mixed martial arts) public contest, having had no previous experience of it. Sixteen tough training sessions, where he frequently ended up battered and bruised (his own words), was surely a great effort Dave!

Epic say that they intend to ensure that they survive by constantly looking for ways of evolving. The start of this is to hold more events at the brewery and they have obtained a premises license to facilitate this. Readers are invited to suggest events that could be held there – any sent in via the editor will be passed on to the brewery.

Vince Murray

New Bristol Brewery

A review of the Seven Stouts of Christmas

What is familiar about the number seven? Is it the Seven Deadly Sins, Cristiano Ronaldo’s no. 7 shirt, the Seven Sisters on Durdham Down or more notably the Seven Stars pub? Well, in this case it’s about the spirit of innovation crashing head on with the spirit of Christmas and out of it coming seven stouts in seven weeks in collaboration with seven breweries. New Bristol Brewery is no stranger to series brews or to collaboration brews but to do this in the run up to Christmas took creativity, planning and organisation, making it well worthwhile to take a look back and see how it all worked out.

The first brew at the end of October was *Salted Caramel Espresso Martini Stout* at 7% ABV. It was brewed in collaboration with Left Handed Giant from Bristol and the tasting notes talked of salted caramel and coffee beans combining to give a smooth, creamy and superbly decadent liquid indulgence.

This was followed by *Ferrero Rocher Stout*, also at 7% ABV, brewed with Attic Brew Co. from Birmingham. This was a repeat of one of the most asked for stouts from last year’s series. Hazelnut, chocolate and crispy wafer flavours come to the fore in this stout.

The third was *Maple Syrup & Pecan Stout*, again 7.5% ABV. Coming all the way from Derbyshire, the Pentrich Brewing Co. brought along maple syrup, toasted pecan and a touch of salt.

With the strength ticking up, it was *Salted Caramel Popcorn Stout* up next, at 9.5% ABV. Brewed with Fallen Acorn Brewing Co. from Southampton, toffee and caramel notes were complimented with the addition of popped corn which added a salty dimension.

Now hitting peak strength was the big one, *Christmas Pudding & Clotted Cream Imperial Stout* at 13% ABV. Brewed with Wander Beyond Brewing from Manchester, it was a festive stout that encompassed all the flavours of the season: warming spices, orange peel, blow-torched brown sugar, juicy raisins, black cherries and a scoop of vanilla clotted cream to finish.

Then it was *Toblerone Stout* at 7% ABV, a collaboration with the Drop Project Brewing Company from South London. Loaded with chocolate, sweet honey and toasted almond, another dark and indulgent stout.

Finally, and a great way to finish, *Dark Chocolate & Crystallized Ginger Biscuit Stout*, 6.5% ABV. Brewed with Double-Barrelled Brewery from Reading, featuring crystallized ginger and dark chocolate, the perfect balance of sweetness and spice.

Sales of all of these had been very good with many selling out quite quickly. Just in case anyone missed out or wanted a repeat, the whole show was put on the road. In the first week of December all seven stouts were made available at six carefully selected locations around the country. They were the [Llandoger Trow](#) in Bristol, the [Euston Tap](#) in London, the [Piccadilly Tap](#) in Manchester, the [Meat & Barrel](#) in Portsmouth, the [Dreadnought](#) in Edinburgh and the [Plasterers Arms](#) in Norwich.

The feedback on social media has been really good, so even though it has been a lot of hard work it’s already been decided that it will all be done again in a similar way next year.

And while all this was going on, work on the new, improved [New Bristol Brewery Tap Room](#) on Wilson Street in St Paul’s was continuing and it is planned to be opening early in the year. Keep an eye on social media for full details.

Michael Bertagne



Brewery News

Pinkers Craft

Pinkers is a small-batch microbrewery based in Weston-super-Mare. It was launched by Scott Pinkstone in 2020, three days before the first Covid lockdown. Since then they have gained a loyal following and produced an impressive range of beers including such delights as *Pinkers IPA*, *Funky Punch*, *Pub Tropicana* and *Weston Coast IPA*. An exciting new beer for 2023 is *Old Red Eyes is Back*.

This new addition is a red ale at 4.5% ABV, endorsed by Paul Heaton, singer-songwriter formerly of the Housemartins and Beautiful South, and is to be branded as "Old Red Eyes is Back, brewed in the 'Beautiful South' West." Quite a coup! Future plans for 2023 will also be to brew a Belgian Leffe-style beer and a saison. Further details to come.

The shiny new and much-awaited 500-litre fermenting vessel (pictured, and mentioned in previous editions) has finally arrived and has already been pressed into use. This will substantially increase Pinkers' brewing capacity, so in conjunction with the existing two smaller fermenters means the brewery has a capacity of 800 litres a time or is able to brew three different beers simultaneously.

The collaboration with Dimpsey Somerset Gin to produce a raspberry and rose flavoured gin proved to be very successful and all 60 limited-edition bottles sold out within 24 hours. Pinkers' involvement was to provide the flavour profile for the gin based on their *Raspberry Citra Milkshake IPA*.

And finally I'll just mention that whilst I was there gathering information, we sampled a lovely pint of freshly tapped *Weston Coast IPA*. The joys of being a BLO (brewery liaison officer). Cheers Scott!

Trevor Perks



Good Chemistry

The biggest news for Good Chemistry Brewing since the last issue of *Pints West* has been the exciting announcement that GCB have become the latest custodians of the **Kings Head** in Victoria Street, central Bristol. When the news broke in the autumn, the entire beer community of Bristol were delighted to hear that this unique and historic pub was to reopen to showcase Good Chemistry's beers alongside beers from some of the best breweries from across the country.

Up in Redland, Good Chemistry's other pub, **The Good Measure**, continues to do well, with its monthly meet-the-brewer and tap-takeover events welcoming Siren in November, with Manchester's Pomona Island following at the end of January and Lewes' Burning Sky in February. Weekly quiz nights are held every Monday, with Mr Noodle serving food every Thursday evening. 'She Drinks Beer', the monthly welcoming event for women who are interested in beer, continues into 2023, with a big event planned in March to coincide with International Women's Day.

There are now eight people working at the brewery in St Phillips, Good Chemistry HQ, following the recruitment of brewer Martyn from Electric Bear, and, while 2022 has been a difficult year for all involved in the brewing and wider hospitality industry, Good Chemistry are starting 2023 feeling positive about their position, with a wide range of beers on offer through a variety of dispense methods, all of which are suitable for vegans. In cask they are: *Extra Special*, the 5.6% award-winning ESB; *Glowing Embers*, a 5% ruby ale; *Bob's Best*, a 4.5% best bitter; *Time Lapse*, a 3.8% English bitter; and *High Plains*, a 4.6% hoppy pale ale. In keg and cans they are: *Fresh Pots*, a new 6% coffee stout; *Flashdance Feeling*, the new 7% IPA; *Zero Gravity*, a 0.5% pale ale; *Kokomo Weekday*, the very popular



Pictured are the whole team at Good Chemistry Brewing: Kelly, Bob, Martyn, Liam, Ruth, Dan the Brew, Lorin, Dan1 (sic)

4.3% tropical session-strength IPA; *Pure Optimism*, the 4.2% session-strength IPA; *Good Lager*, a 4.5% gluten-free lager; and (in keg only) *Shadow Future*, the 4.2% dry stout.

Whether you enjoy a Good Chemistry beer in one of their two pubs, in another pub across Bristol or beyond, or at home with friends, here's to a happy and prosperous 2023.

Stephen Edmonds

Ashley Down



I reported in the last *Pints West* that Vince Crocker, owner of Ashley Down (one-man brewery in the garage at the back of his house), was toying with the idea of using ceramic pump clips and that his wife had been telling him to pull his finger out and get on with some brewing. Well, I am pleased to report progress on both fronts, though apparently it's been to the detriment of finishing the tiling in the bathroom.

The picture shows some of his new pump clips (for recent brews) made from clay and fired by a local friendly potter in St Werburghs. Recently you may have come across his *Plum Porter* (5.2% ABV), a dark beauty with loads of roast, chocolate, brown and smoked malt and a glug of ruby port in every cask.

Also *Mild Oats* (4.3%), an old Ashley Down dark mild recipe with the addition of oats (mellow, good body and very smooth) brewed especially for our BADRAG 'Mild Time' promotion in November.

He's also been "experimenting" (what!) with a couple of single-hop beers (double what!!). *First Gold* (4.2%) is a crisp pale ale, brewed using English First Gold hops, both early on in the process for bitterness and later for flavour and aroma. *Boudical* (4.3%) is another pale using English Boadicea hops (again, up front and back end). Both beers may still be out and about by the time you read this, as will *Red Stoat* (5.2%). And *December* (4.6%) should be out again at the end of February!

Sounds like the brewing is back on track but, to maintain that work-wife balance, maybe the ceramics in the bathroom should take priority over the ceramics for the beer?

Tony Durbin

Electric Bear



2022 was another busy year for Electric Bear, which included supplying cans of their beer *You Call That Dancing?* to Marks and Spencer, bedding in under new ownership, a rebrand and (yet another) expansion of brewing capacity. The headline is that brewing capacity has increased by 33% to 40 hectolitres (about 24.4 BBL) but that only tells a small part of the story; doubling mash tun capacity, more than trebling fermentation tank capacity and increasing conditioning tank capacity creates potential for massive increase in beer output. Those familiar with the [Electric Bear Taproom](#) layout will no doubt have noticed lots of shiny new tanks – looks quite different from my first visits in 2015. To help sell all that extra beer Electric Bear have recruited additional sales staff.

Readers may be pleased to hear that cask now represents about 25% of output – a significant increase on pre-Covid levels – and there are generally three ever-changing cask offerings available. Bath residents will probably have noticed that Electric Bear cask beer is now a much more common sight. Electric Bear customers will also have noticed the new logo, and a new creature dubbed the 'Guardian of Creativity', that now adorn cans, pump clips, glassware and merchandise.

The canning line was one of the few pieces of equipment not to benefit from a 2022 upgrade. That continues to smoothly fill up to 1,500 440ml cans per hour – liquid poetry in motion.

By the time you read this the taproom will be operating spring opening hours (after well-earned rest round the turn of the year) with the usual range of taproom events – live 6 Nations rugby on TV, DJ sets, street food events and quiz nights. There is usually one cask beer available and up to ten keg lines.

Trevor Cromie

Bath Ales (St Austell)

Bath Ales has more than survived this tough year for brewers, in part by rationalising its product range and brewing and canning St Austell *Tribute* and *Korev*. The core beers are now *Gem* in cask, bottle and occasional minikeg; *Monterey* in keg; and *Gem*, *Lansdown* and *Wild Hare* in bottle. No seasonals or specials are currently brewed, although a small batch of last year's *Festivity* was aged for a year on French oak chips and cacao nibs to become *Festivity Vintage*, adding a chocolate aroma and notes of stewed fruit layers to the porter we all know and love. Although it was released on the 1st of December, it was so popular the bottles and minikegs never made it out of the Hare Brewery shop onto the website, and unfortunately a lot of people were disappointed, including me.

Bath Ales has been affected, like all brewers large and small, by the huge rises in energy costs, although their exposure to CO₂ shortages and increased costs has been avoided by their decision to go green, and get their quota from a supplier providing 100% renewable and sustainable CO₂, obtained from the anaerobic digestion process.

Georgina Young, Brewing Director of Bath Ales and St Austell, summarises her view for 2023 as follows: "Bath Ales is doing really well and going from strength to strength under the banner of St Austell. *Gem*, *Wild Hare* and *Lansdown* all continue to thrive in bottle from sales in major supermarkets. *Gem* in cask is also available more locally, but faces similar issues to all cask beer, so we are focusing our energies on education and training retailers."

Roy Sanders

Brewery News

Hop Union

Hop Union opened their new on-site **Taproom** in Brislington in December, through till Christmas, and had a little party to celebrate; Pizza Adore supplied the fresh pizzas and Stacey Charles sang a mixture of songs to get everyone dancing. The feedback was that it was a fantastic night. There will be many more to come, so the brewery is hoping to see some new faces!

The brewery's first Christmas was busier than they anticipated. With the on-site taproom and shop being open at Brislington, they had lots of online pre-orders and visiting customers buying beer for presents and home consumption, as well as people from local businesses enjoying a pint or two after work in the run-up to Christmas.

Hop Union's New Year has started off with the brewery having a new roof fitted: the old one needed to be replaced as the brewery is having solar panels fitted. Their aim is to improve sustainability and lower their carbon footprint over the next couple of years: the brewery already uses its borehole water for brewing, their packaging has changed from wrapped bottle and can pallets to cardboard box containers, and spent malt and hops are used by local farmers. On the brewing front, the ales are selling well on and off trade, and the brewery would like to thank their new sales lady, Sarah, who has brought another level to the team.

The brewery's pilot kit should be up and running any time now so the team can experiment with small-batch brews, which will be ready to sample at the taproom shortly after. This will offer more scope to develop the brewery's range and style of ales and lagers.

The brewery is also very pleased to say that Wetherspoon now sell cans of *Bloody Nora* in their South West pubs: they have even been spotted in Bournemouth and St Ives! This coming year will see the brewery's calendar of core, special and monthly ales which will give their customers a variety of tastes and styles throughout the year.

Once spring is here, Hop Union will reopen the taproom and have the new outside seating area ready for customers to enjoy an *al fresco* drinking experience. The taproom shop will be open from Tuesday to Friday 10am to 5pm. The plans for the rest of the year are to provide regular brewery tours and tastings, hold private social functions in the taproom, and organise regular live music.

Alex Nunns

Zerodegrees

Another *Pints West*, another award for brewer Simon at **Zerodegrees** Bristol. This time it's a bronze for *Downtown* in the 'Bottle & Can Pale Ale' category at the SIBA South West Independent Beer Awards held in December. For the event Simon bottled a small run of *Downtown*, one of the three Zerodegrees core beers, which also include *The Bohemian* pilsner and *Our Mango Beer*.

The trial of *The Bohemian* and *Our Mango Beer* in 330-ml cans has obviously been a success, as they continue to be available. Mini kegs are also available to be filled from whatever beer is in the tanks at the time.

Specials this time around are *The Boys are Back in Town*, a 6.6% amber bock bier (very tasty!); *Overwhelming Influencer*, a 5.4% IPA; and *Trouble Down Under*, a 4.6% Australian pale ale brewed with Galaxy hops. Don't you just love those names?

Roy Sanders

Newtown Park

The sad news is that Newtown Park has halted production at their brewery. The following was posted on Newtown Park's Facebook page on 13th December:

"The Tide Has Turned. Not the name of our new beer, but an unfortunate position we find ourselves in. Like many other breweries, we have been facing some difficult trading conditions and as the entire industry faces huge price increases, we have some significant challenges ahead. We are working hard to protect a future for Newtown Park, but to do so means making some tough decisions, so sadly today will be our last day of production at the brewery. We're so proud of the brand that we've built in the last two years and hope that we can use partnerships to continue releasing beer that you all love so much. We'd like to thank our amazing staff for all of their hard work & wish them a successful future. Our taproom will remain open for now, so please continue to support us and all other local breweries and businesses in what is going to be a brutal time for trading."

Hopefully they will come through this difficult time and we see them once more producing the excellent beers so many have come to appreciate. There have been so many good reports about their *Internal Monologue* stout seen on cask in a number of local pubs, it would be such a shame not to see the like again.

SP

Fierce & Noble's Tap Room

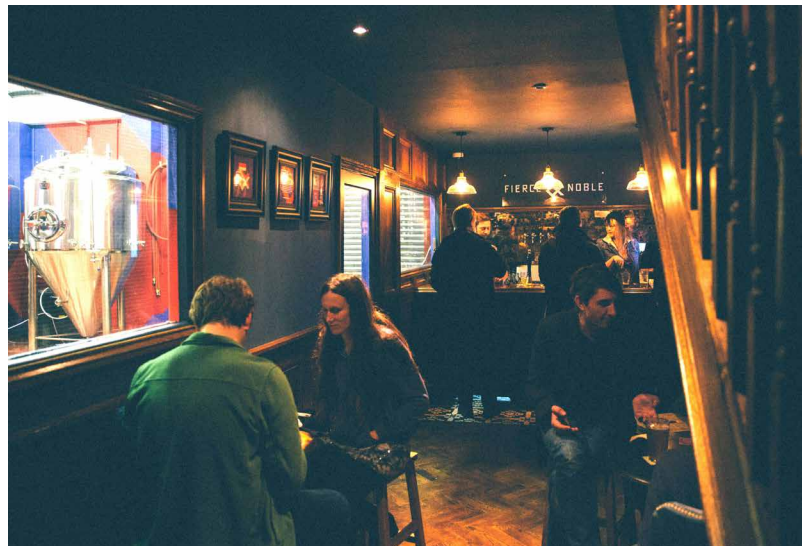
My favourite thing about the **Fierce & Noble Tap Room** (Mina Road, St Werburghs) isn't even the beer, although that's reason to go there alone. The bar is a cosy little wooden-panelled pub. "A space that reflects the heritage and history of the craft beer industry – which steers Fierce & Noble's whole operation and everything they create."

Upstairs is a little balcony overlooking the tanks and giving you a nice view of the screen when the rugby is on. Outside there is ample seating that is covered in bad weather. Also, Danny's burgers – UK Best Burger 2022 – is in residency. Better than all of this (sorry Danny) is the growing wall of pictures of their furry Fierce & Noble friends. It is a great place to do some dog-spotting.

Bring your floop along for some dog appreciation and one of Fierce & Noble's own range of dog treats made from their spent brewing grain while you enjoy modern and seasonal beers, with styles ranging across the entire spectrum of beer.

Fierce & Noble's Tap Room opening hours are Wednesday and Thursday 4-10pm, Friday 2-10pm, Saturday 12-10pm, Sunday 1-6pm.

Simone Burke



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**.

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

Email: BADRAG@camrabristol.org.uk

BADRAG is the award-winning Bristol & District Rare Ales Group, a sub-group within the local branch of CAMRA promoting the rarer styles of real ale, in particular dark beers such as milds, stouts and porters. The Group has been campaigning for well over a decade now, firstly for local breweries to brew such ales, secondly for local pubs to stock them, and thirdly for people go out and drink them. These wonderful beer styles cannot be allowed to die out.

One of the things that the Group does is to arrange socials at – and trails taking in – pubs that support such ales. And one of the biggest campaigns of the year is 'Mild Time' which is organised each autumn to promote mild ales in particular.

What follows gives a flavour of what BADRAG is all about.

ABADRAG social at the **Lime Kiln** for its festival at the end of September was well supported by about twenty 'Badraggers' who enjoyed these cask BADRAG-style ales: *Parabellum*, a classic milk stout from the beautiful Gun brewery located on a farm in the Sussex Weald; *Slippery Slope*, a smooth roasted porter from Twisted Oak, an environmentally-sustainable microbrewery based just outside Wrington in North Somerset; *Tally Ho!*, a rich fruity stout from Palmers in Dorset; *Chase Porter*, an earthy porter from Beowulf in Staffordshire; and a 9% *Roman Imperial Stout* from Downton brewery in Wiltshire. There were also seven other beers for those wanting something paler. Your scribe's favourite was the very distinctive *Chase Porter*.

The **BADRAG Bedminster Trail** on Monday 17th October was led by Mark Munday and enjoyed by around fifteen Badraggers, plus one David Marsh, a North London CAMRA branch officer who came especially for this "out of town" trail (staying overnight at the **Rock 'n' Bowl** near the **Bank Tavern** in the city centre, for a very good price).

The BADRAG-style ale at the **Bristol Beer Factory Tap Room** and the **Hen and Chicken** was Bristol Beer Factory's *Milk Stout* on keg. The **Tobacco Factory** had the same plus Wiper & True's *Milkshake* milk stout, also on keg. The **Spotted Cow** had an interesting cask ale not seen before, a rye beer by Hop Union called *Samu-Rye Selfie*, which was enjoyed by some of us. All of these pubs also had a selection of pale and bitter cask beers.

For some, it was their first visit to the **Old Bookshop**, a delightful little newly listed *Good Beer Guide* pub on North Street, with nooks and crannies everywhere. On offer there was one cask ale in the form of Left Handed Giant's *XPA*, which was very easy drinking. There are usually two cask beers on here, often from Tiley's and LHG; Good Chemistry's wonderful *Maple Mild* also made a recent appearance. The final stop was the **Robert Fitzharding** in Cannon Street, which as part of Wetherspoon's autumn festival had cask Exmoor *Oatmeal Stout*.

The **BADRAG City Centre Trail** on Saturday 29th October was supported by about twenty people. Starting at the **Bridge Inn** in Passage Street (pictured), we enjoyed Good Chemistry's *Maple Mild* and Electric Bear's *Inspector Remorse*, a dark porter with chocolate and biscuit malt. We moved on to the **Cornubia**, which catered for us Badraggers well with Blue Bee's *Export Stout*, Elgood's *Plum Porter* and also Settle's *Plum Porter*.

These were followed by the **Seven Stars** for *Charrington Oatmeal Stout* from the Heritage Brewing Company, a pumpkin spiced porter from Plain Ales called *Shake Dem Bones*, and *Slippery Slope* porter from Twisted Oak. Then to the **Bank Tavern** for Teignworthy's *Martha's Mild*, and finally the **Commercial Rooms** which had Exmoor *Oatmeal Stout*.

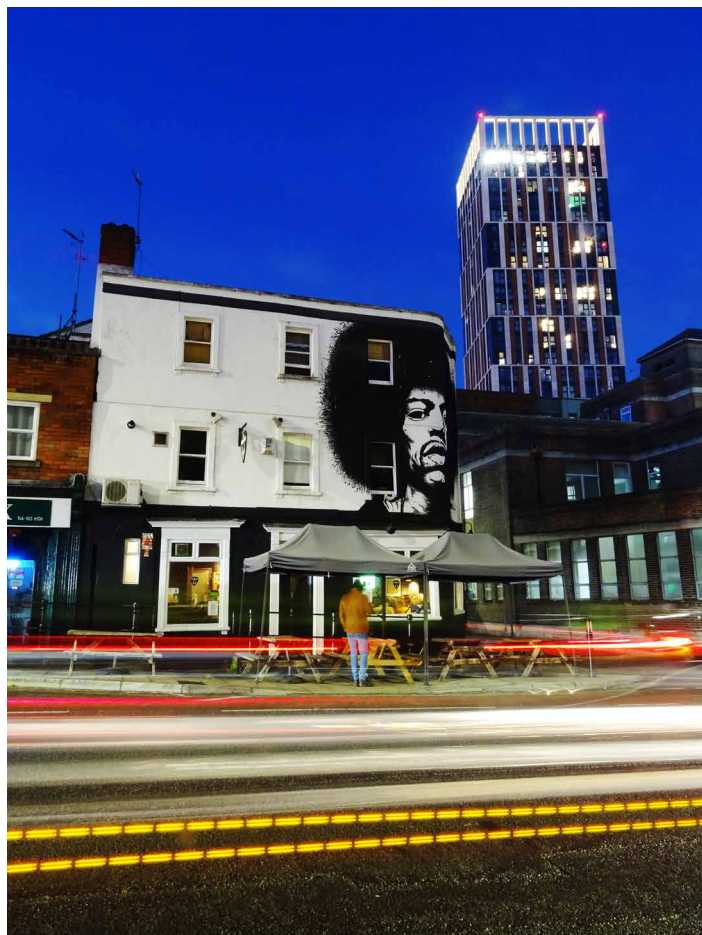
Mild Time

BADRAG ran its mild ale promotion campaign, Mild Time, from Tuesday 1st to Friday 11 November, which was mostly regarded as a success, with over thirty pubs selling a good variety of mild ales during that period. (For a list of the participating pubs please see www.camrabristol.org.uk/badrag/MildTime.html).

Mild Time feedback from some of the trade

Philo at the **Green Man** in Kingsdown reported: "During Mild Time we had three different mild beers on tap, Dawkins *St Marks Mild*, Good Chemistry *Maple Mild* and Left Handed Giant *Dark Mild*. All three were very popular and sold out quickly. More mature customers were surprised to see an 'old-fashioned' mild on tap and after a taste they lapped it up. The young students and regulars were also big fans, as were our younger team members. Otto, behind the bar, said he loved Mild Time and can't wait till next year! We will definitely endeavour to have mild beer on again next season."

Pete at **Dawkins Brewery Tap** said at the time: "Our *St Marks Mild* sold very well (in fact we are planning a second brew of this which should be ready to go out to trade again in early December). We at Dawkins do love the Mild Time and all that this does to highlight some of the darker and very flavoursome brews, not hop orientated. Thank you for all the work BADRAG puts in and we cannot wait for 2023 Mild Time."



The Bridge Inn at night

By Bob Holder-White (Bob Holder-White Photography bobhw2016@gmail.com)

Garvan and Zee at the **Drapers Arms** on Gloucester Road reported: "The Mild Time campaign was a great success here. We featured four milds over the period: the *Mild Side* from Lucifer Brewhouse, *Oscar Wilde Mild* from Mighty Oak, *Maple Mild* from Good Chemistry and *St Marks Mild* from Dawkins."

The last two beers were featured in a special Mild Time event. The *St Marks Mild* was served from a wooden cask that the beer had been maturing in for the previous two months. The **Drapers Arms** has had this cask – made from the staves of an oak wine barrel from California – for the past six years. They pass it around local breweries, where it's only steam cleaned (no chemicals) and each brewery, in turn, puts in one of its best beers to condition for some weeks ... and then it's served up on one nominated night. Each beer adds to the seasoning of the cask and – along with the oak and the original wine it had stored in it for seven years – it adds to the subtle flavours that affects all subsequent beers used. The pub has featured 38 different beers in this special cask since 2017.

The particular Mild Time event mentioned was on Wednesday 9th November. There was a very healthy turnout and many Badraggers and regular CAMRA members were in attendance. The two milds were served side by side, with the *Maple Mild* shading the *St Mark's Mild* in sales on the night. In all, over 120 pints of mild were consumed on one session – definitely a first for a Wednesday in the **Drapers Arms**. All in all it was a great success and only reinforces the pub's ongoing commitment to mild, which is regularly featured on the stillage there, and they will definitely be part of next year's campaign.

BADRAG also ran a number of 'meet and greet' socials during Mild Time, including at the **Siren's Calling** in Portishead and **Backwell Village Club**. Many mild ales were reported to be available at a great many pubs during Mild Time, in fact too many to name either the beers or the pubs here.

BADRAG at Siren's Calling Winter Beer Festival

Fourteen Badraggers enjoyed a Friday afternoon and evening visit to the beer festival at the **Siren's Calling**, featuring twelve cask ales of which no less than nine were considered BADRAG-style ales.

These included Ashley Down *Plum Porter*; Bristol Beer Factory *This Side of Paradise*, a lightly smoked dark wintery porter; Moor *Steady Walker*; Ossett *Dark Materials*, a 9.6% Belgian Dubbel-style ale matured for six months in bourbon casks; Neptune *Banda*, a nutmeg brown ale; Redwillow *Toasted Oatmeal Stout*; Salopian *Labyrinth* stout; Squawk *Skua*, a porter more akin to a mild ale; and Wilde Child *Gimme S'More*, a very pleasant ale using marshmallow, cocoa, biscuit and lactose.

There were also five keg beers with strengths up to 10%, plus New Bristol Brewery's *Christmas Pudding & Clotted Cream Stout* with a bold 13% ABV!

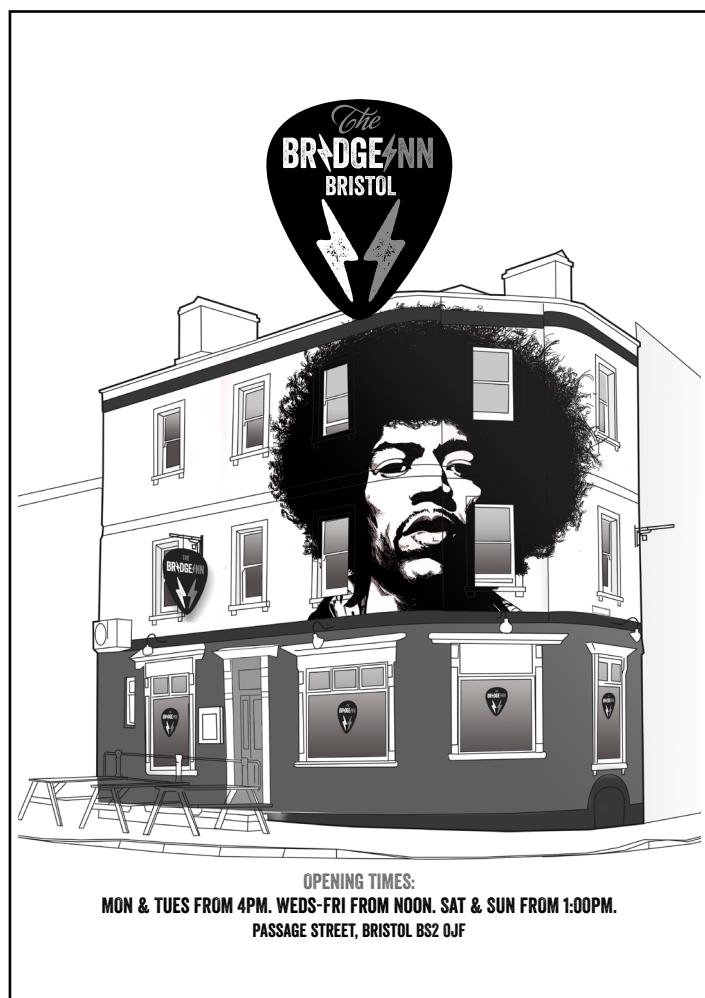
There have been plenty of other BADRAG activities of late. It almost goes without saying that plenty of Badraggers supported the Bristol Beer Festival which took place 17th to 20th November and which featured very many stouts, porters and milds. There was also the Bristol & District CAMRA branch social on 23rd November at the **Gryphon**, always a great place for dark beers (with some attendees visiting the recently reopened **Kings Head** in Victoria Street first).

December was a busy month with these activities: a Severn Beach rail line trip on the 3rd, finding BADRAG-style ales at the **Highbury Vaults** in Kingsdown (a shortish stroll from the station at Clifton Down) and **Duke of York** in St Werburghs; a Gloucester Road pre-Christmas pub walk on the 6th, with some BADRAG-style ales at the **Crafty Cow** and **Drapers Arms**; the **Lime Kiln**'s beer festival on the 9th with no less than six BADRAG-style ales; a visit to the **Llandoger Trow** on the 16th (it having had a beer festival that week) with four out of the five cask beers that day being BADRAG-style ales including Ashley Down's *Mild Oats*; and a BADRAG Christmas social at the **Nailsea MicroPub** on Tuesday 20th. The BADRAG-style ale on cask was Wilde Child *Over Indulgence*, an Irish cream milkshake stout, alongside some bottle-conditioned dark ales.

BADRAG future events

For future events, including a central Gloucester Road trail on Saturday 11th March, plus other Bristol & District CAMRA activities, keep an eye on the branch diary at: www.camrabristol.org.uk/diary.html

Laurie Gibney



Bristol Pubs Group

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

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

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



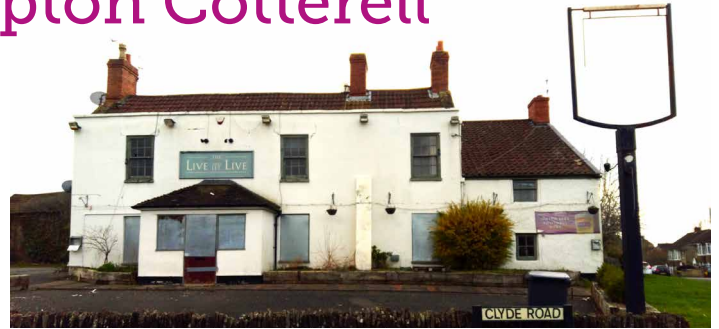
Live and Let Live, Frampton Cotterell

Hey! Co-op, leave our pub alone. Let the Live and Let Live in Frampton Cotterell live again.

The **Live and Let Live** on Clyde Road in Frampton Cotterell is a substantial locally listed late Georgian public house, currently closed and being marketed by agents Savills. Until closure in November 2019, this popular pub had served the community for over 100 years but after Covid-19 restrictions were lifted, it failed to reopen. Then in December 2021 Bristol Pubs Group became aware of a planning application by the Co-op which wanted to convert the pub into a house, and build a retail store with three flats above and a new detached house.

When Bristol Pubs Group examined the Savills Live and Let Live viability report, their evidence on the pub's ability to trade seemed to lack credibility and was potentially misleading. Although the CAMRA 'Pub Viability Test' was mentioned in passing, with them suggesting some hypothetical costings and business projections, they didn't complete the viability test itself which is a useful yardstick for assessing a pub's trading potential. There were no trading figures to indicate that the business was failing before closure and they made vague assumptions about its future viability. Also, to provide supporting evidence for the planning application, a market research consultation survey to gauge the level of support in the community for a new retail store was carried out on behalf of the Co-op. However, when Bristol Pubs Group looked at the survey questions, they appeared to be structured in such a way that there was no option given for allowing the pub to be reopened again.

To highlight the threat to the pub, CAMRA submitted a letter to *Frome Valley Voice* newspaper (published in the November 2022 edition)



encouraging local residents to go onto the South Gloucestershire Council planning website (searching for ref. P21/08109/F) and submit objections regarding the potential loss of the pub and how this would affect the community. As a result, a number of objections have been submitted (and perhaps there will still be time to add yours) which will all have to be taken into consideration by the case officer involved in the planning application process.

There is also a current change.org petition trying to save the pub (www.change.org/p/save-the-live-and-let-live-in-frampton-cotterell) with over 230 signatures at the time of writing. Readers are urged to sign if they can. Also, the petition organisers are welcome to contact us about submitting a potential Asset of Community Value (ACV) application to help them save their pub.

We welcome the opportunity to work with former Live and Let Live customers and local residents to help them fight the Co-op planning application and bring this valued community pub back to life again.

Ian Beckey

Traveller's Rest, Patchway

Can a community campaign to save the Traveller's Rest in Patchway stop developers from laying it to rest?

The **Traveller's Rest** (owned by Greene King as part of the Hungry Horse chain) is located six miles northbound from Bristol city centre on the A38 trunk road close to the Aztec West roundabout and the M4/M5 motorway interchange at Almondsbury. Unfortunately, following the first Covid-19 lockdown in 2020, the pub closed ... and has remained so ever since.

Members of the Bristol Pubs Group have been monitoring the situation for some time to see if the pub would eventually reopen. However, it now appears that Greene King are marketing the pub as a potential leasehold/freehold development opportunity via their agents James A Baker.

The pub is a detached two-storey property, incorporating some outbuildings, surrounded by ample car parking and on a prominent roadside location. Before closure, the pub was popular with families (due to its affordable all-day food menu) and local office workers who often came in for weekday lunches. It also provided nightly entertainment including rock & roll, bingo, karaoke and pool.

But the pub is currently up for sale. No planning application for a change of use has been submitted (as yet). Interestingly, Bromford Housing Association carried out a limited public consultation in early 2022 on proposed plans to develop the site for social housing but have since withdrawn their interest.

Permanent pub closures in the South West are of major concern to Bristol Pubs Group because they affect local communities and can, in some cases, leave them without any community pubs. The potential loss of the Travellers Rest might come into this category because



it is the last surviving pub in Patchway itself. The long-term future community cohesion and wellbeing of Patchway residents depends on being able to visit a facility like the Travellers Rest where they can meet and socialise in a safe, welcoming environment.

Therefore, CAMRA will oppose any planning application by a developer who wants to convert the Travellers Rest into an alternative non-pub use and urge former pub customers and local Patchway residents to contact them (email bristolpubsgroup@camrabristol.org.uk) for advice and information on ways to organise a community campaign to save their local pub. One way of doing this would be for the community to register the Travellers Rest as an Asset of Community Value (ACV), which can be considered as a material consideration in assessing any planning applications and can help campaigners to persuade the planners to refuse. Eligible community organisations can invoke a moratorium on any sale and submit a bid, although the owners can refuse to sell to them.

Bristol Pubs Group would be happy to support any local community initiative aimed at saving the Travellers Rest and thus stop any potential developers who might be tempted to give the pub its last rites.

Ian Beckey

A majestic return for the King William IV

Popular community pub the **King William IV** in Hallen is located on Severn Road, close to both the M5 and M49 motorways and the National Trust-owned Blaise Hamlet in Bristol. However, during the summer of 2022 the pub closed unexpectedly despite trading profitably up until then. It was the last survivor of three pubs that once existed in the village so Bristol Pubs Group were very concerned when rumours began circulating about a potential new planning application to convert the pub into flats.

As a result a small group of Bristol Pubs Group members visited the village to make some enquiries with local people and distributed copies of *Pints West* to highlight the role that CAMRA plays in supporting communities fighting to save their pubs. We were also able to make contact with Almondsbury Parish Councillor Philip Hall who happened to be aware of the situation after being approached by a number of local residents who were determined to do something about saving their pub. There have been two previous planning applications to convert parts of the pub into dwellings but both were refused by South Gloucestershire Council planners and recently Almondsbury Parish Council successfully registered the King William IV as an Asset of Community Value (ACV).

The pub has now reopened once again and just requires a few finishing touches such as updating the kitchen to bring it up to a suitable standard. The lounge at the front has been smartly redecorated and there is a bar at the back where the skittle alley used to be. Currently, the pub has two regular beers on pump, Draught Bass and Doom Bar.

The pub has also been locally listed by South Gloucestershire Council due to the interesting history attached to it. It was one of the first buildings in the village according to an 1840s Gloucestershire Enclosure map, and according to the 1871 census the innkeeper was a Thomas H Sandell proving that the King William IV has served the local community well for over 150 years. Stokes Brewery was established on the site in 1892 and its three-storey brewery building still survives today. In addition, it is understood that a malting house also existed on site, although no satisfactory evidence has been found to prove it to allow this to be included as part of the local listing. Other breweries



including the Ashton Gate Brewery owned the pub later on.

At one time there were two blacksmiths in the village next to the pub who no doubt would have picked up business from local farmers and anyone passing through taking their horse-drawn waggons or carriages to or from the Beachley to Aust steam ferry (the original project sponsor being the Duke of Beaufort). The ferry services began in 1827 and continued to operate in one form or another until the opening of the Severn Bridge in 1966 so you can well imagine that customers waiting for waggon repairs, or a farrier to shoe their horses, being tempted to visit the pub for a drink or two.

With a supportive local community behind it and the pub's historical background, Bristol Pubs Group will be hoping that the King William IV will be in fine fettle and remain at the heart of the community for many years to come.

Tim Belsten and Ian Beckey

**Bristol & District CAMRA Pub of the Year
runner-up 2022**

The Cornubia

142 Temple Street, Bristol BS1 6EN



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for 11 years running**

We are so proud of our team

**We have consistently only ever sold
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*Keeping the flag flying high in Bristol
And will continue to do so*

*Thank you for all the continued support
Phil & Jacki*

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

Bristol & District CAMRA Pub of the Year 2022

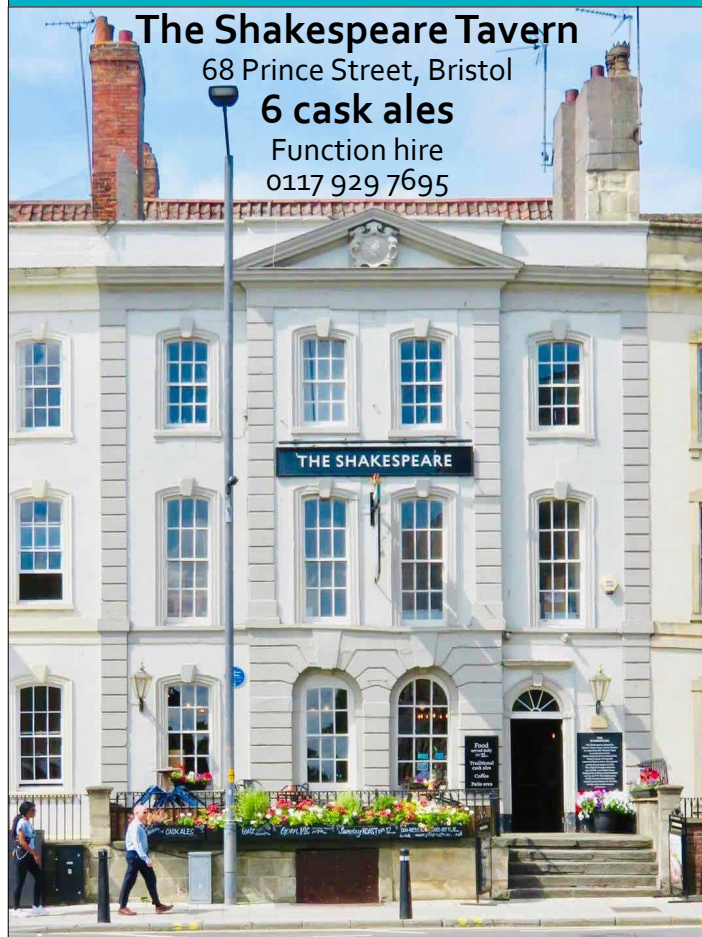
The Shakespeare Tavern

68 Prince Street, Bristol

6 cask ales

Function hire

0117 929 7695



Pub News

Firstly, a plea. As pubs, and indeed people start trying to return to post-Covid normality, we are seeing the slow return of more real ales to the handpumps of Bristol and District. We saw that many pubs had to severely restrict their real ale choice, so if you notice that your local has added back one or more real ales to their offering, please do let us know via that pub's entry on [WhatPub](#), and we'll try and feature them in future Pub News too.

In Old Market, news reaches us that the [Long Bar](#) reopened in late 2022 after a refurbishment. Part of the same 'stable' now as the [Whitehall Tavern](#) in Whitehall and [Mardyke](#) in Hotwells, the [Long Bar](#) was offering a nice pint of Bath Gem or Butcombe Original when *Pints West* last popped in.

In Lyde Green, we mentioned last time that plans had been submitted to South Gloucestershire Council for a new 'micropub' to be built near the Sainsbury's Local. Confirmation has now reached us that the planning was approved, so hopefully a new real ale pub will be opening in 2023 to support this large housing development. Rumour is that it will be called the [Lamb & Lark](#), reviving a pub name last seen in Speedwell.

Happy to confirm that [Little Martha Brewing](#) in a railway arch in St Phillips is offering a wide range of beers, including cask-conditioned ales, not just keg as I had wrongly thought. My apologies for not having featured the place in Pub News before!

I'm never sure if the long-closed [Downend Tavern](#) is actually in Downend or whether it counts as Fishponds. Either way, after a couple of false starts, it remains on the market with Fleurets so hopefully there will be good news to share soon.

[Tapestry by PROPS](#), a Bristol brewery dedicated to promoting accessibility, and staffed by adults with learning disabilities, has opened its taproom doors at the Totterdown Bridge Industrial Estate.

Just after the last *Pints West* went to press we heard that the [Little Harp](#) in Clevedon was reopening in October. It's a Greene King pub so we expect their beers to be on offer.

Also in Clevedon, plans have been submitted to build a few houses in what is currently the beer garden of the [Bristol Inn](#). As far as we can ascertain, the pub is intended to remain open.

The [Star Inn](#) at Tickenham sadly closed its doors in October, with its future again shrouded in doubt.

Still in Somerset, the [Plough Inn](#) at Wrington had, on my last visit, Timothy Taylor Dark Mild as a regular beer. Pubs offering a cask mild

are sadly few and far between these days, so this was a welcome surprise. Usually a changing guest on offer too.

Delighted to see that the [Alpha Bottle Shop & Tap](#) in Bedminster was offering cask ale before Christmas. Worth checking their social media before visiting if that's what you're looking for, but a very welcome development.

Atop St Michael's Hill in Kingsdown, the [White Bear](#) has reopened for what seems like the umpteenth time. It's had a complete refurb inside and out, but the magnificent eponymous beast still stands guard over the local clientele.

In Winterbourne, the current tenant of the [Swan](#) is due to hand back the keys in March. No new incumbents have yet been identified for this popular former coaching inn, so its future remains uncertain.

Out in Littleton-upon-Severn, the [White Hart](#) has returned to full opening hours. This is a lovely 16th-century inn that is well worth the journey out into 'the sticks'.

The Wetherspoon pub in Hanham, the [Jolly Sailor](#), is one of those put up for sale by the chain in the autumn. It is still trading, but for how long?

In Portishead, the [Royal](#) has closed for some significant work to be done. The planning application (approved last year) outlines an enlarged premises with more parking and a better staff area and kitchen, so we hope this will be good news when the work is complete.

Down beneath the gorge at Cheddar, the [Riverside Inn](#) has seen changes aplenty. Now open all day and serving food throughout, the commitment to real ale remains. I have had many a good pint of Cheddar Potholer there, so will visit again with some optimism.

An application to turn the [Mechanics Arms](#) in St George into housing has been refused, but its future is of course uncertain.

Perhaps unsurprisingly, the new mini-golf bar in Millenium Promenade, Harbourside, [Par 59 Bristol](#), is not offering real ales. We did hear that the [Broken Dock Kitchen & Bar](#), also in Millenium Promenade, was closed for the winter with the intent to reopen in the spring. The same appears to be true of the [Congresbury Arms](#) in Congresbury. Since this issue of *Pints West* will cover the beginning of spring, it may be worth checking to see if/when these two are open again.

As ever, Pub News is only as good as the information provided to us by CAMRA members, volunteers, pub-goers and licensees, so please let us know if you have any pub news to share and we'll see if we can include it next time.

Duncan Shine (for Bristol Pubs Group)

DARTMOOR'S FINEST

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ALC. 4.8%

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ALC. 4.0%

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BREWED ON DARTMOOR
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DARTMOOR
BREWERY

Welcome back to the Kings Arms

Well before the first lockdown in 2020, Mike Evans, the genial owner and licensee of the [Kings Arms](#) on the High Street in Kingswood, Bristol, had been long talking of giving the pub a major renovation. So when lockdown came he decided that now was the time to get things done. Little did he or any of us know that it would be two years and nine months before he would manage to reopen!

This historic Grade II-listed pub (featured in several editions of CAMRA's *Good Beer Guide*) was very much in need of some TLC. The project was always going to be a long one but it became a whole lot tougher due to a series of unforeseen setbacks, particularly one relating to the pub's water supply.

Mike was frequently seen in the very nearby [Lyons Den](#) micropub and was quizzed about when he'd reopen. He was always unable to give a date but kept saying that it would be "soon". To be honest I wasn't alone in wondering if it would ever really happen. But then in early December 2022 Mike quietly threw the doors open and welcomed us all back in! No trumpets or fanfare, just an open door.

The pub doesn't look any different from the outside, but has been utterly transformed inside. All new walls and chequerboard tiled flooring, and a new wooden dogleg-shaped bar catch the eye as soon as you walk in. There are two pool tables, one to the side of the bar and another in a back room. The toilets have been totally modernised to a high standard too. To complete the picture the lovely Emma is back behind the bar, having spent the last two and a half years at the [Lyons Den](#). She is now splitting her time between the two pubs.

Real ale fans could be forgiven for peering through the window or door, seeing no hand pumps and moving swiftly on. That would be a mistake though as there are always two and often three quality cask ales fetched direct from a cool room behind the bar. These are listed on a small blackboard by the till which is easily overlooked. I would urge Mike to consider ramping up the visibility of the ales to avoid the unaware missing the availability and not coming in.

Cheddar Ales Gorge Best bitter is the permanent ale with two changing guests. One is almost always a dark beer – porter, stout or mild – and



the other often a pale. Recent sightings have been Cheddar Ales Festive Totty porter, Newtown Park Internal Monologue stout, Wiper & True Joyful Day and Plum Pudding Porter, and several one-offs from Bristol Beer Factory. On my second recent visit the pub was noticeably busier with a lot of familiar faces from pre-closure returning. The pub is open all day every day and well behaved children and dogs are allowed in. There is no food beyond bar snacks but you may be able to bring in a take-away.

There is now a viable real ale pub crawl in Kingswood, comprising the [Kings Arms](#) together with the [Lyons Den](#) and the also reopened [Rose & Crown](#) on Two Mile Hill (Butcombe and a changing Bristol Beer Factory beer) plus the [Kingswood Colliers](#) (Wetherspoon) for those who enjoy their fare. (Other pubs are available.)

So the King has got his arms back, and thanks to Good Chemistry his head too (see article elsewhere in this edition). Just need legs and a torso now!

Vince Murray

Forty years at the Rising Sun

The Stone family has owned the [Rising Sun](#) at Frampton Cotterell for the past 40 years, not a claim many in the industry can make. Roger and Pauline Stone bought the pub in 1982; at the time they were tenants of what was then the [Half Moon](#) (now the [Badminton Arms](#)) in Coalpit Heath and so their son Kevin, nervously at first, initially ran it alone. That same year, Kevin met Sandra, now his wife, who several months later joined him and his parents to run the pub together.

The team built the pub up to become the life and soul of the village, attracting clientele from a wide age range matching their own. A skittle alley was added and many friends made over the years – some, with their own children, still drinking there today.

Roger and Pauline retired in 1998, moving into a bungalow close by, leaving Kevin, Sandra and their children Ashley and Leanne to move in to the pub. Over the next few years, a new dining conservatory and toilets were built and the kitchen extended, without compromising the traditional pub feel.

In 2007 Kevin and Sandra established [Great Western Brewery](#) in Hambrook with Ashley and Leanne, who are now head of brewing and sales. The Rising Sun became, and still is, effectively the brewery tap – *Maiden Voyage*, *Hambrook Pale* (now *Bonville Pale*) and many more are regularly available there. With less time for the pub, they are now happy to have Ed and Olivia as managers. Previously working as kitchen porters through to bar staff and then assistant managers, they know every aspect of the business.



Great Western was rebranded and relocated last year, Brislington now being host to [Hop Union Brewery and Taproom](#). The quality and consistency remains, but a few beer names have changed. A collection and delivery service supplies the previous Hambrook site's regular customers. Olivia and Ed are now the face of the Rising Sun, and the Stones are very proud of them. Roger, Pauline, Kevin, Sandra, Ashley and Leanne have built the reputation and success of the Rising Sun over the past 40 years to what it is today.

"We love our pub and all we want to see is our customers, old and new, enjoying themselves, meeting friends and being part of the Rising Sun; after all, they are what makes a good pub great!"

Lesley Plumridge

'Watering Holes in the Desert'

Brought to you from Weston-super-Mare

As with the rest of the country, recent years have been very turbulent in the pub trade in Weston-super-Mare. Many pubs have been lost and, at any given time, there are several others with "for sale" signs outside. However, this same period has also seen a great upsurge in the number of high-quality beers available across the town, with many drinkers throwing off their shackles and developing a new-found enthusiasm for a wide variety of styles and challenges to their taste buds. Around 20 years ago, if I felt brave enough to ask a landlord whether he/she had thought about putting a

stout or mild on, I would be told, "You can't sell dark beer in Weston" (other than Guinness of course). Not sure what those people would have said if I had asked for the kind of beers now seen in town, such as a "Blackcurrant Choc Chip Waffle Sour" beer – probably called for the men in white coats to take me away. In recent times, we have had two exciting additions to the local pub scene and I recently visited Andy Bidmead at the [Fork 'n' Ale Taproom & Kitchen](#) and Nick Smith at the [Black Cat](#) micropub for an update on how their ventures are going (below and right).

Tim Nickolls

Fork 'n' Ale

The [Fork 'n' Ale Taproom & Kitchen](#) – on the corner of Walliscote Road and Oxford Street, close to the Odeon Cinema – opened in October 2019, a joint venture/partnership between Epic Beers (the brewery with the Pitchfork Ales and 3D Beer brands, based in West Huish) and Andy Bidmead.

Andy's roles include owner, operator, chef and pretty much everything involved with running the business. He had worked in a few ale-focussed pubs previously so knew the town and saw this as the business opportunity he had been looking for. But ... the business plan developed little more than three years ago has been totally blown out of the water by events, both global and local. March 2020 saw the arrival of Covid and its devastating impact on all areas of society. Even after the end of the lockdowns, Andy says that much of the lunchtime trade never returned, with many of the more "senior" customers no longer venturing back into pubs. 2022 saw the Russian invasion of Ukraine and our domestic political turmoil and chaos all helping to fuel the current cost-of-living crisis, with many people having to consider whether they can still afford pub visits. Covid also resulted in the cessation of several local regeneration projects close to the Fork. The refurbishment of the exterior of the pub as part of a local authority heritage project did go ahead, but this resulted in scaffolding outside the building for several months, making the building look temporarily very unattractive and some people thinking it was closed. The road outside being closed as part of a major local traffic management scheme added to the woes.

Despite all the hindrances, Andy and his team have been busy beaver away to develop what has been a fantastic addition to the local pub scene. Firstly, the all-important drinks. As you would expect, there is a strong focus on real ales. There are normally five handpumps in operation from Thursdays until the end of the weekend, with sometimes one or two less during the earlier, quieter days of the week. You can expect three or four excellent beers from Epic. Some of these are often old favourites from the brewery's previous incarnation as RCH brewery, under the Pitchfork Ales banner, such as PG Steam, Old Slug Porter and East Street Cream. There may be one or two of the 3D Beer brand, where head brewer Graham Dunbavan gets to produce some more innovative and experimental beers. There is usually a high-quality guest beer. Good Chemistry brewery from Bristol have appeared a lot recently – their 5.6% Extra Special, containing seven different malts and which I drank on my visit for this article, certainly lived up to its name. The local Pinkers brewery also make regular appearances. Andy is keen to support local producers and says, "Pinkers make excellent, quality beers with interesting flavours. They are also great people."

The Fork's ambition is to offer a wide-range of interesting products and this stretches across the entire range of drinks. There are three "craft keg" beers from Meantime and Pinkers, the keg ciders are from Hawkstone and Cornish Orchards, even the lagers are interesting, supplemented by a dark Bavarian wheat beer from Weihestephaner, supposedly the oldest brewery in the world (1040 since you ask). Even the keg stout is really good – Ebon brewed in West Huish under the 3D Beer label and "much better than Guinness" claim various reliable sources – not just me. Their selection of spirits includes a house gin from Dimpsey, made in Lympham!



The pub has established a great reputation for its food. In January 2022, the *Somerset County Gazette* reported that, according to Trip Advisor, the Fork offers the best pub Sunday roast in Somerset. They regularly serve 60 to 70 Sunday lunches and I can certainly vouch for its high quality. You need to book in advance for these. Trip Advisor has also given the Fork recognition for being in its top 10 restaurants worldwide. There is regular live music and as with every aspect of the pub, this covers an interesting and eclectic range – blues, jazz, swing, open mic nights – and on the third Wednesday of each month they host the local Steepholmers shanty band. There are a variety of pub games, including some very quirky ones, such as air hockey. Oh and the coffee and cake are really good too.

The bar has three different areas – sofas to the far right as you enter, a few high tables in front of the bar and an elevated area which diners tend to use. There is also a function/meeting room upstairs with seating for around 10 people.

Despite the various factors outlined above that have hindered progress, the Fork has established a great reputation within the town and beyond – they have a monthly visit from regulars at the Turks Head pub in Gloucester, as well as regular visitors from Stroud, Cheltenham and, of course, Bristol.

Andy is clear that their progress has been facilitated by having an excellent team, who have stuck by him in his pursuit of high standards in all aspects of the business. Sean Cummings, Andy's general manager, has been key in helping to drive the business forwards.

Asked to sum up what he is striving to deliver at the Fork, Andy said that the aim is to provide a comfortable environment, providing a wide range of high-quality interesting drinks, and be highly regarded for its food and entertainment. He wants it to be seen as a pub for all occasions, with people feeling that they have had an experience that they will remember, not just another pub visit. Andy is delighted that they have plenty of female customers, as he says he has always been told that it is the mark of a safe and comfortable pub if ladies feel they can venture in by themselves. He summed up with, "We want to get people talking about the place."

I feel that Andy and his excellent team are certainly delivering a great product and hope that it will see growing support from the local community in the coming year.

Tim Nickolls

Black Cat

Westonian Nick Smith has worked in a few pubs in the town so knows the trade and certainly knows his beer. Opening the **Black Cat** micropub (High Street, almost opposite Weston Playhouse) in November 2018 was real "living the dream" stuff.

The first year went reasonably well for a brand new business and they created a very nice environment in the pub, which proved popular with many – a rather unique feel to it for Weston, helped by the installation of the wonderful black cat mural along one wall. Come March 2020, come the Covid. This was a nightmare time for everyone running a customer-facing business that exists by offering a welcoming, relaxed, convivial atmosphere. Difficult to achieve when your premises are either closed or operating under largely ludicrous rules and regulations making the experience for visitors something of an endurance. During this time Nick and his partner Claire seriously considered folding the business. However, they eventually decided to give it a further go and gamble on trying to improve every aspect of the business. An internal refurbishment took place, resulting in the bar being relocated, a bit more space for customers and additional space being created at the rear of the premises for the beers and ciders, complete with cooling equipment (keeping the ales at the right temperature had previously been difficult during periods of hot weather).

They also decided to make some strategic changes to the business. Recognising that there was a real gap in the market locally for a pub showcasing the blossoming "craft keg" scene, they decided to make the Black Cat the number one player in town for this market, offering six to eight beers of widely diverse styles and strengths. These beers are constantly changing, with Butcombe's Bohemia Lager the only regular fixture. Nick still wanted a strong presence for real ales but reduced the number from the previous six or seven (often difficult to sustain) down to a more manageable four. These are normally from Somerset breweries such as Cheddar Ales or Quantock. The new layout and cooling system also enabled them to massively increase the real cider offer, with up to 20 now available, which has certainly rekindled my own personal passion for cider. On top of this, they decided to go for interesting "artisan" gins, rums, vodkas and well-chosen wines, along with unusual bar snacks. "We won't compromise on quality" is one of Nick's mantras. Across the 11 beers and 20 ciders it would seem inconceivable that anyone could not find something that they would like to drink!

Nick is always looking for something new and interesting to offer and uses on-line beer-lover forums such as Untapped to see what beers are being highly-rated and which he feels will work in his pub. There have certainly been some interesting tasting experiences in recent times, such as New Bristol Brewery's Irish Coffee & Vanilla Ice Cream Affogato Stout which was fantastic and received many on-line plaudits from delighted customers. Vault City's Blackberry Mango Coconut Dreamcake (9% thick smoothie sour) also took some taste buds to places they may not have been before.

Nick says that he gets a lot of satisfaction from running a pub where the vast majority of the customers are discerning and genuinely interested in what they are going to buy and both he and his right-hand man Alistair display a very good level of knowledge on the products that they are selling. Feedback indicates that customers appreciate the level of expertise they encounter.

During my visit for this article, Nick was having to break off from answering my questions to serve customers. Initially I was finding this a bit irritating but actually the times when Nick was serving customers were an absolutely fascinating eye-opener and it hit home to me how different the drinking experience is here compared with pretty much any other pub in town. The majority of customers on this busy evening had visited before but, without exception, every person at the bar was either asking Nick a question about the drinks and what might suit them or showing their own knowledge of what they were purchasing. Some examples: "I like dark beers." (This led to a recommendation of either Thornbridge Cocoa Wonderland or Cheddar Ales Totty Pot porter); "Can I have another pint of the Blackberry Lemon Meringue



Drizzle? It's fantastic."; "I like IPAs, but not too strong, what would you suggest I go for?"; "Vault City are one of my favourite breweries."; "I'd like a cider that's not too dry."

It's heartening to see people taking a real interest in what they are drinking – pubs aren't a cheap hobby these days, so why wouldn't you? It's all far removed from the "pint of lager/bitter please" days, although there have been the occasional grumbles from new visitors here disappointed not to find Fosters or John Smiths or Guinness. Someone even complained on-line that the bar staff were too enthusiastic!

The Cat is closed Mondays and Tuesdays, open from 1pm till 11pm Wednesdays to Sundays. It is a cashless venue.

Times are difficult and won't be getting easier any time soon but I hope that people will continue to support this excellent part of the local pub and beer scene.

*Tim Nickolls
(photo by Scott Tate)*



10 great reasons to join CAMRA

- | | |
|--|--|
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for great beer, cider and perry | 2 Become a BEER EXPERT |
| 3 Enjoy CAMRA BEER FESTIVALS
in front of or behind the bar | 4 GET INVOLVED
and make new friends |
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pub heritage and the great outdoors |
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Weston Whispers

Recent Activities

On Saturday 15th October the Weston-super-Mare sub-branch's **Autumn Amble** started at the **Captain's Cabin** where Frome *Funky Monkey* and Pitchfork *Prickly Geezer* were the well-served beers. The **Criterion** followed with Courage *Directors* (4.8% and marketed as 'superior ale'), previously brewed at the Courage Brewery in Alton, now by Marstons at the Eagle Brewery which us old-timers remember as Charles Wells Brewery at Bedford. Then on to the **Cabot Court** for Hogs Back *Harvest Ale* (4%), finishing at the **Brit Bar** for Fine Tuned *Twist and Stout* (4.5%). Some 14 members took part in this venture.

On Saturday 12th November the sub-branch's **Milton Crawl** started at the **Bristol House** where Butcombe *Original* and *Haka* were on the pumps, but when the *Haka* ran out we were pleased that Hanlons *Port Stout* was put on at the same price of £2.90 a pint. Cutting through Ashcombe Park, making the uphill climb to the **Windsor Castle** more gradual and traffic free, we had the back bar to ourselves for the only beer they had which was St Austell *Tribute*. Finally, downhill to the **Borough Arms** where the beers were cask Bath *Gem* or keg *Neck Oil*.

Winter Seasonal Ales Crawl: in the past we've started at the north-west end of town (**Captain's Cabin/Criterion**) but this year we worked from the south, meeting first at the **Waverley**. Unfortunately, though often with three real ales, there was no seasonal ale for us. The next pub was the **Bear Inn** which had two seasonal ales and the usual Otter; these were Otter *Claus* (5%) and Nuttycombe *Snow Leopard*, a mild at 4.9%. The pub no longer gives CAMRA discount but the price is good at £3.80 a pint. Some 15 members were there, but more joined us at the **Fork 'n' Ale** where Pitchfork *Yulestern*, a 4.2% spicy Christmas ale, was served. Some then went to the **Duke of Oxford**; some got a drink, but others were too late to get served as the pub closed early. On that evening none of the other town-centre pubs had a seasonal ale, but later in the week the **Regency** had Butcombe *Chris Moose* (4.1%) and the **Brit Bar** had Pitchfork *Chocolate Santa stout* (4.5%) and Brass Castle *Christmas Kitty* (5.5%).

A Round with Robin

Thank you, dear reader, for the encouragement you give me to continue to write this column for *Pints West*. I'm always amazed when strangers approach me to say that they always read 'A Round with Robin' in the magazine, most recently in the **Bristol Beer Factory Tap Room** in Bedminster.

At the end of September the **Lime Kiln** in Bristol had a small beer festival with 12 cask and three keg beers, with a range of strengths from 2.8% to 9%. The choice was so good I revisited on the first Sunday in October too. I saw no option, if I was going to try the 9% Downton *Imperial*, other than to have a half of that and a half of the 2.8% Little Ox *Infinite Session* at the same time, though not in the same glass! My favourite beers were both from the Gun Brewery in the Sussex Weald, the *Parabellum* 4.1% milk stout and the *Zamzama* 6.5% IPA.

It is no secret that one of my favourite pubs is the **Brit Bar** in Weston-super-Mare, but normally I only go there once a week, so it was unusual in that at the beginning of October that I went there three times in one week, all for to taste the wonderful New Bristol Brewery (NBB) *Cinder Toffee Stout* (4%). There have been stronger versions of their stouts but 4% was ideal if one had to go to the **Regency** to play skittles afterwards (with a choice of another five real ales including St Austell *Anthem*). On the third occasion I was able to mix the *Cinder Toffee Stout* with the hoppy NBB *Joy of Sesh* (5.2%) – but the Crunchie bar flavour won through the hops.

For the Wetherspoon's beer festival, the **Commercial Rooms** in Bristol came up with a different take on things – having all the 30 beers on twice, a week apart, so that if you missed a beer in the first week you could try it fresh in the second week. So, although the beers were on from a Wednesday, I visited on the Thursday with different friends on each occasion. I also tried some at two other Wetherspoon pubs, the **Knights Templar** in Bristol and the **Cabot Court Hotel** in Weston-super-Mare. My favourite beer was Lancaster *Kaleidoscope*, a 4.7% intensely hoppy bitter which I had at all three named pubs.

At the end of October I was spending a long weekend in Sussex and unusually didn't visit a single pub for Harvey's or any other good Sussex ales. However, one day my friends drove me to the **Long Man**

Pub News

As many will know, management of the **Parish Pump** in Worle – the essential depot for *Pints West* distribution in the Weston-super-Mare area – has changed, with Abdul 'Prince George' Mannan (who is also in charge of the **Queen Adelaide** in Blagdon) now at the helm following the departure of Paul Renhard to pastures new. We are very grateful to Paul for his support of CAMRA during his five years at the Pump and wish Abdul every success in this popular 'local' pub. Abdul intends to offer a range of unusual dishes and has started impressively.

'Community pub' sector: Many of the Weston-super-Mare pubs have made sterling efforts during the recent difficult times, especially in response to the cost-of-living crisis. Two examples are:

The **Criterion**, which always tries to be an active part of the local community, e.g. raising money this year for a guide Dog and holding events to raise funds for Weston Hospicecare. During the recent cold weather, the 'Cri' has offered free fireside seats and wi-fi, as well as hot drinks to any locals needing warmth and company while the cold weather lasts, between noon and 2pm when the pub is quiet (space being needed after 2pm for regular customers in this busy pub).

And the **Lamb** in Worle which, supported by donations from regulars and local businesses, cooked Christmas meals for 48 people who were spending Christmas in temporary accommodation. Landlord Mandi Dexter expressed thanks for monetary donations from customers and local businesses including L Stacey Development Services Ltd, adding: "We have been humbled by the generosity of our catering providers, Brakes and Booker Ltd, who have provided vegetables and groceries."

Laurie Jackson

Brewery tasting room at Litlington, a few miles from the Long Man of Wilmington from where it takes its name and logo. Four of their beers were on draught, plus two on keg, and I tried half pints of *Old Man* old ale (4.3%) and *Rising Giant* American pale ale (4.8%), both of which were very acceptable. On the subject of bonfires, on Guy Fawkes Night the Brit Bar had 3D Beer (Epic Beers) *Bonfire Toffee Milk Stout* (5%) which was a good smokey stout, but not as exceptional as the aforementioned NBB *Cinder Toffee Stout*.

About this time the **Seven Stars** in Bristol had a new beer from the Bradford-on-Avon brewery Kettlesmith, *Golden Fall* (4.5%); good to see the brewery expanding its repertoire. In December the nearby **Cornubia** went to town with its amazing Christmas decorations which luckily did not detract from the excellent ales on sale, especially from First Chop in Eccles and Chantry in Rotherham, not forgetting Iron Pier from landlord Phil's neck of the woods in Gravesend, Kent, whose *Cast Iron Stout* seems to be a regular there.

The second weekend in December brought us another **Lime Kiln** beer festival, again of 12 casks and three kegs, and it was good to see Arbor beers *All the Simcoe Ladies* and *Breakfast Stout* amongst the country-wide selection. Here I tried six beers, all good of course, and it was interesting to compare the Mallinson's 3.9% *Simcoe* with the Arbor 7.2% *Simcoe Ladies*; not much difference except for the intensity of the Arbor. On the way back to the train I called in at the **Cornubia** for one of my favourite London beers, the Five Points *Derail Porter* (5.5%).

On the final Friday of 2022 I met up with some of my Bristol friends at the **Barley Mow**, St Philips, which is a favourite watering hole not just for the Bristol Beer Factory (BBF) beers but often other local brews. On this particular night as well as BBF *Between Ferns* (4.2%) we tried Moor *Steady Walker* (4.8%) that had the unmistakable flavour of Old Freddy Walker but obviously not as alcoholic, plus a BBF/Left Handed Giant collaboration beer *1816 Porter* (6%) which was a very complex brew but coffee and chocolate shone through.

Robin E Wild



Good Beer Guide and beer scoring

We had a successful launch of the 2023 *Good Beer Guide* (GBG) at the [Llandoger Trow](#) in King Street, Bristol in October. This is the 50th anniversary edition of the GBG and all copies that were ordered were sold either at the launch or at the CAMRA Bristol Beer Festival in November. If you have not yet managed to buy a copy of the guide copies are still available via the CAMRA website (shop.camra.org.uk/books) or via the App Store or Google Play if you want the GBG app for your phone.

Even though we are only just into 2023 the process for selecting pubs for inclusion in the 2024 GBG has already begun and we urgently need CAMRA members from across the region to help us gather information about the beer quality in them, preferably by scoring their quality on CAMRA's national database. Any beer scores recorded are used to compile a short-list of pubs that are eligible to be considered for the GBG and we need more beer scores for more pubs, particularly those in suburban areas and rural areas of the branch.

Beer scoring can be done quite easily via [WhatPub](#) on a smartphone or computer, or the GBG app if you have downloaded it. So whenever possible, please score the quality of the beers you drink on the scale below:

0. No draught real ale available.

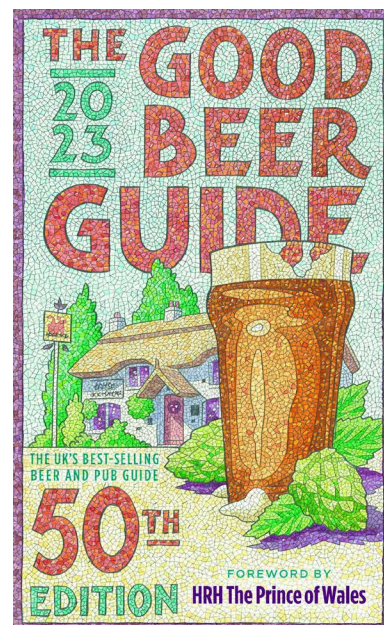
- 1. Poor.** *Beer is anything from barely drinkable to drinkable with considerable reluctance. You may have been unlucky and were served the last pint in the barrel. If the beer is exchanged without a problem and taken off sale you may use your discretion and not score the beer at all.*
- 2. Average.** *Competently kept, but the beer doesn't inspire in any way. It is drinkable, but you may decide to try a different beer in the pub or move on to another pub. Below what is expected for the GBG.*
- 3. Good.** *Good beer in good form. A GBG user would not be disappointed with it. You may decide to seek out the beer again in the same session and visit this pub again.*
- 4. Very Good.** *Excellent beer in excellent condition. Exceeds expectations.*
- 5. Perfect.** *Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.*

You also have the option to use half points if your opinion of the beer falls between two categories, and remember that you should base your score on the **quality** of the beer, not whether it is a particular beer or beer style which you prefer. Thank you.

Martin Gray
GBG Coordinator, Bristol & District CAMRA



[shop1.camra.org.uk/
product/the-good-beer-
guide-2023](http://shop1.camra.org.uk/product/the-good-beer-guide-2023)



Why your beer scores count!



Not enough scores
Not enough scorers
NOT a GBG candidate



Enough scores
Enough scorers
A GBG candidate



Your pub
Needs
Your beer scores

Your beer scores help decide which pubs go into the Good Beer Guide (GBG) and ultimately affects which pubs go onto the Pub of the Year candidate list.

Enter your scores in [WhatPub](#) or the GBG App.

Help us power WhatPub

An appeal to ALL readers

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

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





whatpub.com
Featuring over 35,000 real ale pubs

Thousands of pubs
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Over 96% of Britain's real ale pubs featured

Information updated by thousands of CAMRA volunteers

Created by CAMRA who produce the UK's best beer & pub guide

Martin Gray

Local Pub History

A Rum do at the Rummer

News that the historic [Rummer](#) in High Street in central Bristol may be turned into a boutique hotel has sent shivers down the spine of many a pub lover. Not only pub lovers but anyone interested in the story of Bristol and the impact the Rummer has had on the history of this country. Firstly, when the Rummer became the country's first coaching inn when it took part in John Palmer's pioneering mail coach run of August 1784, slashing the time between London and here to just 16 hours, 22 hours off the former time, and revolutionising the postal service and travel throughout Britain. The next nearly brought Britain to revolution when Samuel Taylor Coleridge published his 1796 radical newssheet *The Watchman* here, and finally in 1956 when Berni's acquired the inn and revolutionised dining out in austere post-war Britain, offering a two-course steak and chips dinner for just 9^s/6^d (nine shillings and sixpence)...

An inn has been on the site of the Rummer since at least 1241, when it held another first, Bristol's drink licence number one. Known then as 'Ye Greene Lattis', or derivations thereof, it had been given to the Church of All Saints in 1241 by its owner Alice Hayle, in the hope that prayers would be said for "the repose of her soul". Berni's said it was called 'Le Ropeseld' in 1378. Another name change came in 1440 when the vicar and churchwardens borrowed £100 to rebuild it. Churchwarden Thomas Abyndon, who occupied the house as innkeeper, then gave it his name. By the sixteenth century it was referred to as the Green Lattis and the Abyndon. The confusion of names was perpetuated in 1565 when the nearby Jonas Inn was rebuilt and the Green Lattis incorporated into it; the combined inn was then called the "New Inn, alias Jonas, alias Green Lattis..."! Of the fourteen inns authorised by Bristol's Corporation on March 1st 1606, this is the only survivor. A 1647 deed refers to the Greene Lattis in the occupation of Sheriff Francis Glead.

When exactly the inn became the Rummer is lost to antiquity. A recent Civic Society blue plaque honours the pub's role as host to a Masonic lodge, the Rummer Lodge, in November 1735, while another plaque proclaims 1742. 'Rummer' is an Anglicised version of 'Roemer', a Dutch/German glass drinking vessel popular from the 15th century on. Of distinctive shape, a Roemer is a wine glass with a globular top and cylindrical bottom, supported by a conical foot – ultra fashionable in its day. Pevsner's 2004 *Architectural Guide to Bristol* describes the inn thus: "At the S end of All Saints Lane, E side, the decaying Market Tavern, by John Wood the Elder, 1744-5,



a rebuilding of the medieval Rummer Inn. Internally the Market Tavern connects with a C16-C17 building eastward." The Civic Society contradicts this by saying that the inn wasn't rebuilt as much as remodelled. The spur for architect John Wood the Elder's intervention was the establishment of the nearby Exchange in Corn Street, Bristol's earliest and largest example of town planning. In 1936, the Rummer's whole High Street facade was refaced in Art Deco style, by architects Alec French.



What future for pubs?

A look at the situation in the North Somerset area - Part 2

Following on from my article on pub closures in North Somerset in [Pints West 132](#) (page 28) – which I hope readers found interesting – I have received some feedback from David Robinson of Congresbury that is worth adding for further interest.

The fondness of people for the much missed [Old Barn](#) in Wraxall never ceases to amaze me and David is yet another. I include his response below, shortened, but otherwise more or less as I received it:

Just thought I'd drop you a note following your article in the recent *Pints West*. I used to live in Backwell and am now in Congresbury, so am always interested in any North Somerset news. Anyway, just to add a couple of points to what you have said:

I very much agree with your sentiments on the [Old Barn](#), that was a favourite of mine too. I had hoped when the previous owners left, somebody else would take it on, but sadly not it seems. The [Courtyard Wine Bar](#) has also gone, although you could of course argue that this wasn't a proper pub to start with.

You said the [Lord Nelson](#) in Cleve has gone, which is true of course, but it has been replaced with something called the [Maple](#). Much more of a cafe/bar sort of outlet than your traditional pub, but you can nonetheless just go in and get a pint. No cask, but they did have Neck Oil, Butcombe and Gem on keg.

You said the [Old Inn](#) in Congresbury is still thriving, but it's customer demographic has certainly changed. There was a couple running it, but when Young's sold their pub estate to Punch, they decided it was unsustainable. The person who has taken it on has changed the focus and it now feels very different from when we moved here about three years ago.

The [Congresbury Arms](#) is currently closed for their "winter recess" – apparently until March! Even prior to that, opening times were limited to just a couple of hours at lunchtime and a couple in the evening.

There is, as you say, still the [Plough](#), which is as excellent as ever. I just wish he'd open on a Saturday and Sunday afternoon!

Extending your coverage area slightly to the west would also include Yatton where the [Prince of Orange](#) closed a few years back.

I would like to thank David for his most informative response. There is much detail in there that I was not aware of. If other readers have any further comments then I would be more than happy to receive them (via the editor).

Richard Harman
(and David Robinson)

The Rummer became Bristol's first mail coaching inn in 1784 when the Postmaster General signed a contract with John Palmer to carry mail between London and Bristol – making the existing post-boy service redundant. The coaching inn faced onto High Street and extended backwards to All Saints Lane with stables and large inn yard. To facilitate the coaching trade the Rummer acquired an adjacent building in High Street to establish a Coach Office. The trade prospered and in Shiercliff's Guide of 1809, there were nine coaching inns listed in Bristol. With the advent of the railways though, the Rummer saw its last four-horse coach leave for London in October 1843.

After the French Revolution and in response to the spread of Republican ideas PM William Pitt the Younger suspended Habeas Corpus in 1794, whereby the government could arrest anyone on suspicion of committing a crime and detain them indefinitely without charge. It was in light of this that Coleridge published *The Watchman* in the Rummer in 1796. It lasted for ten issues and helped set him on the road to riches. It contained reports on seditious radical orators and writers, Parliamentary debates, essays, poems, news stories, and book reviews – plus an extract from Coleridge's lecture 'On the Slave Trade'.

By the time of Bristol's 'Slavery Election' of August 1830, the city had succumbed to over one hundred years of electoral violence, intimidation, bribery, lack of representation, blackmail, gerrymandering, corruption and mismanagement. The turbulent 1830s led to Parliamentary reform, Municipal Corporation reform and emancipation. The Bush in Corn Street was anti-slavery Protheroe's Whig headquarters, pro-slavery Tory Davis used the White Lion in Broad Street, and the Rummer was pro-slavery Baillie's HQ – another Whig. All three pubs, centred on the Bush, were within a 100-metre radius of one another and focal points for violence and damage. During an eve of poll meeting at the Bush, a wooden missile struck Protheroe on the head knocking him unconscious. Baillie addressed a large crowd at the Rummer and his agent Claxton then harangued them "in a very inflammatory manner", justifying the slave system. In the ensuing affray, Baillie's opponents retaliated by smashing the shutters off, breaking the door frames and part of the Rummer itself. This was just a taster; in October 1831, Reform Riots swept the city and an estimated 500 people were killed or wounded...

125 years and two world wars later, Bristol hosted another revolution, that of dining out; in June 1956 the Rummer became the first-ever Berni Inn. Britain finally came off rationing in 1954 and Aldo and Frank Berni came up with a winning formula, Argentinian steak and

schooners of sherry. The company went public in 1962 and a stylised 'rummer' became the Berni company logo. The chain offered slick service and value for money, and quickly expanded, first throughout Bristol (acquiring the [Llandoger Trow](#) and [Hole in the Wall](#)) and across the country.

Former Rummer manager Bob Hyde recalls his period there from 1978 to 1980: "The pub was very busy with a 40-seater restaurant on the High Street and upstairs a 75-seater restaurant overlooking All Saints Lane. The pub used to serve 1,200 covers a week and this was only a medium-sized Berni! Market traders were the main clients for the bars accessed from the Market and their alcoholic consumption was legendary. Serious drinkers were knocking on the door at 10.30am. Shoppers and office workers made up the bulk of the clientele for the restaurants. For beer drinkers, 36-gallon barrels of 'flat' Draught Bass and Worthington Best Bitter were the norm. For sherry drinkers there were ten different sorts served in flower vase-sized schooners and sold by the barrel. Behind barrels in the cellar a doorway led to a passage under High Street and on to the Bank of England building in Wine Street. The pub was proud of its famous Commonwealth Clock and oversize 'rummer' made out of copper, 15 inches high and 15 inches in diameter." Bob also said the building's ancient beams were still intact and survived the Art Deco makeover in the High Street.

The Berni brothers sold out for millions to Grand Metropolitan in 1970, but maintained an interest, before Grand Met was gobbled up by Whitbread in 1995. Whitbread merged the chain into their Beefeater brand, but the concept slowly went out of fashion with the Rummer being sold off.

Thereafter the venerable inn went into decline with a brief sojourn as the Market Tavern before the tragic decision was taken to divide the old building into two. The Market Tavern survived in All Saints Lane but the High Street elevation was boarded up. Salvation came for the All Saints half in 2005 after returning to its Rummer name; it's now billed as "The Rummer pub and Micro Distillery" where it's thriving. Unfortunately, the High Street half has gone from being a squat to a spell as the Looking Glass pub, before becoming a squat again. It now looks like the latter's status as a pub will be lost forever and a huge tranche of the country's history lost along with it. Why on earth were the two halves of this historic pub prevented from reuniting? Surely the Rummer deserves to be whole again!

Mark Steeds

Cryptic Crossword

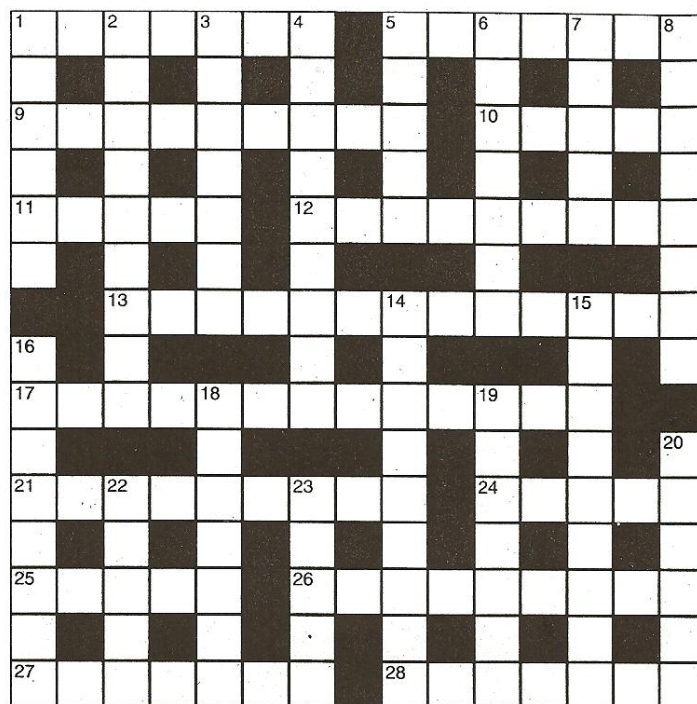
Compiled by Pete Taberner (solution on page 38)

ACROSS:

1. Pubco's properties could become housing (7)
5. Confused reps collecting nil European-style beer (7)
9. Fill punts for Dr Spooner's ideal pub measures (4, 5)
10. In the Llandoger Trow editor had an argument (5)
11. Roots around for something with body (5)
12. Mysterious bitter from the GT brewery could be a winner (4, 5)
13. Often repeated call for pub to stop serving (4, 5, 4)
17. Leadmill's brewing vessel producing session beer (4, 3, 6)
21. Ideal example to follow of 5 dn. (4, 5)
24. Starts on very old drink known as potato spirit (5)
25. Permit to depart after last orders (5)
26. Alternative small beer for the wife or husband (5, 4)
27. Upset bartender with excessive gratuity (7)
28. Cricketers once sponsored by tobacco company? (7)

DOWN:

1. Starts extra fine festival, becomes exhausted (6)
2. Unfinished rotten ales upset stomachs (9)
3. Brewery bar with plumbing on show (7)
4. Drink down and empty the glass. Down the plughole! (4, 5)
5. Exhibitionist in the pub quiz? (5)
6. Dog that might appear drunk (7)
7. Some New Era beer looking more fresh (5)
8. Showed embarrassment at appearance of ruby ale (8)
14. Brunswick's blond beer includes 16 dn. plus more (6, 3)
15. Shed light when I tread air drunkenly (9)
16. Do you know the way to this American hop variety? (8)



18. Bosun's beer, inspired by Shakespeare's play? (7)
19. Old pub a possible Greek bar (7)
20. Social blunders involving fags (6)
22. Landlord's rental agreement doesn't start to satisfy (5)
23. Brewer's slump due to too much beer (5)

Mark Farrell RIP

Mark Farrell, a well-known Bristol publican, passed away on 27th October 2022 at the Bristol Royal Infirmary. The pubs he ran included the [Plume of Feathers](#) (Hotwell Road), the [Three Tuns](#) (St George's Road) and the [Red Lion](#) (Baydon, Wilts). But he is perhaps most closely associated with [Chums](#), Bristol's second micropub in Chandos Road, that he opened in April 2016. Before establishing himself as a publican in England he had experience of running pubs in Ireland and Austria.

What many loved about Mark was his infectious optimism about everything: he was definitely a 'pint half full' sort of man. Whatever problems presented themselves for friends, for neighbours, or others in the community, he would always be looking for solutions. If something needed doing, then usually Mark would either do it or know somebody who could assist. This bright and vibrant optimism continued until near the end; in the last conversation that I had with him, we were talking about the timing of retirement and he said to me: "Do you know what Chart, when the lease for Chums comes up for renewal in three years' time, I think I'll renew it for one more time as I will only be 69." Even in hospital with comorbidities he expected to recover.

Why was Mark so good at being a publican? First, because he loved beer, but perhaps more than that, he loved bringing people together to enjoy each other's company in a convivial way. He remembered people's faces, their names, what they drank, their interests and any stories about them. Mark was a man of the spoken word: he loved to talk and was a very good conversationalist partly because he could also listen. He was a good judge of character and set certain standards of behaviour in his pubs. Mark always had the time of day to talk and listen: an asset that serves any landlord so well; when more and more people encounter loneliness and difficulty in their lives, his pubs became oases of sociability: a home from home. They frequently hosted live music sessions, especially Irish music, pub quizzes and encouraged the display of artwork by local artists. They offered discounts for CAMRA members and for nurses.

Apart from being a publican Mark had completed his training as an electrician in Ireland. After his sojourn at the Three Tuns he returned to this trade by taking on a maintenance job at Clifton High School. Maybe because of the solitary nature of this work as compared with being a pub landlord, before long he returned to his true vocation by deciding to open a micropub. Much time has been spent debating the meaning of 'micropub'; some might agree that it is a repurposed commercial location specialising in real ales rather than food, and where the focus is on conversation and talk. To this end there are no screens or piped music; in its early purist phase Chums even forbade mobile phones! After a lot of research into location, he applied for a licence for the former Spar grocery on Chandos Road.

But why was it called Chums? The name originated from a group of Bristol friends who supplemented their interest in beer drinking with



Mark Farrell when he ran the Three Tuns back in 2009

a new 'career' as walkers. One evening after a few beers and some rather good light-hearted conversation, Geoff Roberts looked around and said: "We're really just a group of Chums aren't we?" There was general acceptance of this name, and, like a seed it sank into the soil of the collective unconscious and developed its own subtle rhizomes in the deep dark soil of Bristol pub culture. We soon started to refer to our walking group as 'The Chums' and there were many overnight trips to various locations around the country. I think that Chums became a sort of family for Mark and indeed the origin of the word is in the late 17th century as Oxford University slang, meaning *chamber-fellow*. The most recent of these trips was to Sedbergh in May 2022 where a few of us celebrated his 66th birthday.

Chums pub was without doubt his greatest legacy and the achievement of which he was most proud. Mark was a larger-than-life character, and his departure will leave a larger than usual gap in the lives of many of us here. The big man, with a big heart, the Mark who has truly left his mark and real ale drinkers look forward to the possibility of Chums reopening in 2023.

Jonathan Charteris-Black



Mark Farrell when Chums was made Bristol & District CAMRA branch Pub of the Year in 2018

As well as the local community in Redland, members of the Bristol & District CAMRA branch were greatly saddened to hear of Mark's passing.

Following the opening of Chums about six years ago, branch members enjoyed the welcoming pub environment and the convivial vibe which Mark created. Chums also offered a range of good quality real ales and other drinks and was popular with the local community and beyond.

Such was the high quality of the reasonably priced real ales, the friendly welcome and general ambience of the pub, it won the Bristol & District CAMRA Pub of the Year in 2018, two years after it first opened. Chums has also featured in CAMRA's *Good Beer Guide* for the last few years.

Mark Farrell was a much liked and respected licensee in Bristol for many years who was always up for a friendly chat with his customers and the many comments on social media reflect how much he will be missed.

Pete Bridle

Pub companies (pubcos)

Pub companies: 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.

8. Dilapidations

Pub tenancy and lease agreements will include requirements to keep the property in good condition and the agreement will (or should) make clear who is responsible for what. At the end of the tenancy or lease, the pub company may claim for 'dilapidations', i.e. for the cost of carrying out repairs that should have been done by the licensee. As might be imagined, this is an area where disputes are rife.

Dilapidations are covered by the Landlord and Tenant Act 1927. This states that a landlord can only claim for any diminution in the capital value of the property that stems from repair obligations not having been undertaken. The Act also disallows the landlord from charging for work where they intend making alterations that would render the work valueless, e.g. repairing an internal wall which will then be removed as part of a renovation scheme.

Most tenancies these days are what's called 'put and keep agreements'. This means that if something is in disrepair, you take on the responsibility to put it right. Some pub companies have used this to claim the cost of rectifying very long-standing structural faults so tenants need to take great care before signing the agreement, including getting their own structural survey. They should then negotiate some kind of discount to compensate for the work that both parties agree needs to be carried out. An agreed schedule of condition at the start of the tenancy will limit both liability and the scope for later argument.

Pub companies are required to provide a schedule of dilapidations either six months before the tenancy ends or within two months of notice being served on or by the tenant. (However, a wise tenant will start negotiations well before this. They could, for instance, insist on an annual 'want and repair' schedule documenting any potential issues, thus making unexpected final demands easier to challenge.) The company will employ a surveyor to inspect the property though the tenant will have to meet the cost (around £800). The outcome will be a schedule setting out all the alleged breaches of repair liability along with a bill payable to the company to carry out those repairs – although the tenant can choose to arrange the repairs themselves which might turn out cheaper.

Should the tenant not accept the report then they can appoint their own surveyor (albeit at a cost). The parties then need to negotiate agreement on a fair bill – easier said than done in many cases. If no progress can be made then the Royal Institute of Chartered Surveyors offers a Dilapidations Dispute Resolution Scheme which levels the playing field by having an independent surveyor produce a report. Outcomes can be revealing, e.g. in one case the company's surveyor costed repairs at £168k while the independent's figure was £25k.

Tenants and tenant campaigners regularly accuse pub companies of 'trying it on' with dilapidations, using them both as an income stream and a deterrent to pursuing the Market Rent Only option. They also have evidence that where the costs of dilapidation are charged to outgoing tenants, the work is rarely if ever done and therefore inherited by the new people. The Pubs Code Adjudicator acknowledged the difficulties that often arise and arranged establishment of a working group, led by the British Beer and Pub Association (BBPA), to investigate what could be done to address the

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 (*in Pints West 132*)
- Article 7: Rent reviews (*in Pints West 132*)
- Article 8: Dilapidations
- Article 9: Associated bodies (*in the next issue*)

issues. The final guidance was due to be published 'by the end of 2019' – nothing has yet materialised (at the time of writing) but the BBPA were 'hopeful' that it would be by the end of 2021.

A tenant who does their homework, looks after the pub and knows their legal rights ought to have little to fear but messy disputes still arise far too often. We'll finish off with one such story.

In 2005, a couple took on a pub company pub in the Peak District on a one year Tenancy at Will basis. Before doing so they sensibly had surveyors carry out a full structural survey. During the first year they spent around £50k of their own money on refurbishing the interior (which was in a terrible state). They then began negotiations on a 21-year lease. The survey had revealed some substantial structural defects, notably an eroded and bowed external wall (a very long-standing issue) and rampant woodworm. The company agreed to treat the latter but refused to repair the former, threatening to withdraw the lease offer if the couple didn't sign it. Faced with losing the money they had invested and with nowhere else to live, they felt obliged to sign.

Over the next 14 years, they worked hard and built a strong business, investing a further £120k of their own money. The wall problem was raised many times with the company who continued to do nothing. At the most recent rent review, the couple decided to pursue a Market Rent Only (MRO) option under the Pubs Code. The company, which up to then had never produced a dilapidations schedule, suddenly presented one demanding that the wall be fixed at a cost of £78k. The couple are clear in their own mind that the two events were closely linked and that this was bullying behaviour by the company – for whom they have made a great deal of money over the years. However, given the longer-term advantages of going MRO, they decided they had no option but to pay up.

Paul Ainsworth

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

Your shout

Please address letters to the editor,
details on page 2

Pints West compliment

I'm new to the area and picked up the autumn *Pints West* recently. I'd like to congratulate you for a visually appealing and interesting magazine. I like a beer but I'm no expert, but even so I found much of it really interesting and well written and edited. I live in Portishead so I think the piece on Portishead pubs did the town's pub offer justice. Interesting series on pub companies too. I can see that you do most of the production work Steve, so I thought you'd appreciate the feedback.

Alistair Smith, Portishead.

Directory of breweries in the Bristol & District CAMRA branch area

Arbor Ales

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

Ashley Down

15 Wathen Road, St Andrew's, Bristol, BS6 5BY

Basement Beer

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

Bath Ales

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

Brewhouse & Kitchen

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

Bristol Beer Factory

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

Bruhaha

Windmill Hill City Farm, Philip Street, Bedminster, Bristol, BS3 4EA
www.bruhaha.beer

Butcombe

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

Cheddar Ales

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

Clevedon

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

Dawkins Ales

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

Epic Beers (Pitchfork Ales & 3D Beer)

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

Fierce & Noble

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

Good Chemistry

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

Grain Alchemist

Unit 4, Windmill Farm Business Centre, Bartley Street, Bedminster, Bristol, BS3 4DB

Hop Union (previously GWB)

20 Bonville Road, Brislington, Bristol, BS4 5QH
www.gwbrewery.co.uk

Incredible Brewing Company

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

King Street Brew House

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

Left Handed Giant

Unit 3, Wadehurst Industrial Park, St Philips Road, Bristol, BS2 0JE & Hawkins Lane, Finzels Reach, Bristol, BS1 6EU
www.lefthandedgiant.com

Little Martha

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

Lost and Grounded

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

Moor Beer

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

New Bristol

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

Newtown Park

Unit 8/9, Wadehurst Industrial Park, St Philips Road, Bristol, BS2 0JE
Ceased production at the brewery December 2022
www.newtownparkbrewing.co

On Point

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

Pinkers

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

Portishead

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

Tapestry by PROPS

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

Three Engineers

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

Twisted Oak

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

Volunteer Tavern (brewpub: New Street Brewing)

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

Wiper & True

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

Wookey Ale

www.wookeale.co.uk

Zerodegrees

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

Directory of breweries in the Bath & Borders CAMRA branch area

Abbey Ales

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

Bath Brew House (previously James Street)

14 James Street West, Bath, BA1 2BX
www.thebathbrewhouse.com/brewery

Blindmans

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

Box Steam

The Midlands, Holt, Nr Bradford on Avon, Wilts, BA14 6RU
Collapsed in October 2022
www.boxsteambrewery.com

Dawkins Ales

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

Electric Bear

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

Frome (previously Milk Street)

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

Golden River

Just starting up

Kettlesmith

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

Plain Ales

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

Ralph's Ruin

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

Three Daggers

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

True Story

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

Twisted

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

Verse

Chapter One Brewpub, 1a Piccadilly Place, London Road, Bath, BA1 6PL
Chapter One closed down end of 2022
www.chapteronebath.co.uk

Wessex

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

Wild Beer

Lower Westcombe Farm, Evercreech, Shepton Mallet, BA4 6ER
Entered into administration December 2022 – brands bought by Curious Brewery in Ashford, Kent January 2023
www.wildbeerco.com

Yonder

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

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Bedminster, Bristol BS3 5NG**

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Fleece	£26.50	each

Branch Diaries and Contacts

Bristol & District branch diary

- **Thu 2 Feb:** BADRAG visit to Kingswood for three-pub trail starting 4pm at the [Kingswood Colliers](#).
- **Sat 4 Feb:** CAMRA South West regional meeting at the [Hop Inn](#), Devizes Road, Old Town, Swindon, 12 noon. All CAMRA members welcome.
- **Wed 8 Feb:** Branch committee meeting at the [Shakespeare Tavern](#) (tbc), 7.30pm.
- **Thu 9 Feb:** West Mendips pub survey trip by minibus, departing from the [Cornubia](#), Temple Street, Bristol 6.45pm.
- **Sat 11 Feb:** BAD Ladies visit to new microbrewery taps in Bedminster. Meet at [On Point](#), Herbert Street, then on to [Grain Alchemist](#), Bartley Street, and [Bruhaha](#), Philip Street.
- **Wed 15 Feb:** Branch 'meet & greet' social in Staple Hill – [Wooden Walls](#) from 8pm then [Staple Hill Oak](#) from about 9.15pm. All welcome (whether CAMRA members or not).
- **Fri 17 Feb:** BADRAG visit to Bath Beer Festival 4pm.
- **Tue 21 Feb:** Mid Mendips pub survey trip by minibus, departing from the [Cornubia](#), Temple Street, Bristol 6.45pm.
- **Sun 5 Mar:** GBG selection meeting at the [Shakespeare Tavern](#) in Prince Street, central Bristol (tbc), 12 noon prompt. Bring CAMRA membership cards.
- **Wed 8 Mar:** Branch committee meeting at the [Shakespeare Tavern](#) (tbc), 7.30pm.
- **Wed 8 Mar:** BAD Ladies and International Women's (Brew) Day. Details tbc.
- **Sat 11 Mar:** BADRAG Gloucester Road trail starting at 12 noon at the [Inn on the Green](#).
- **Wed 22 Mar:** Branch 'meet & greet' social in Bedminster – [Old Bookshop](#) from 8pm then [Robert Fitzharding](#) from about 9.15pm. All welcome (whether CAMRA members or not).
- **Wed 12 Apr:** Branch committee meeting at the [Shakespeare Tavern](#) (tbc), 7.30pm.
- **Sat 15 Apr:** BAD Ladies visit to Weston-super-Mare. Meet at Temple Meads for the 13:26 service (GWR timetable tbc), to start our visit at the [Criterion](#) in Upper Church Road.
- **Wed 26 Apr:** Branch meeting the [Shakespeare Tavern](#) in Prince Street, central Bristol (tbc), 8pm.

There may be other events organised – or updates to one or two of the above – so keep an eye on the diary on the branch website:

camrabristol.org.uk/diary.html



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

Martin Gray

Bristol & District CAMRA

Web: www.camrabristol.org.uk

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

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

Facebook group: [CAMRA Bristol Chat](#)

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

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

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

Weston-super-Mare

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

Facebook: [Campaign for Real Ale Weston-Super-Mare](#)

Contact: Laurie Jackson – glenfern13@icloud.com

Bath & Borders CAMRA

Web: www.bathandborderscamra.org.uk

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

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

Branch socials contact: Denis Rahilly on 01225 791399 or

07486 884825 or email denis.rahilly@talktalk.net or

socials@bathandborderscamra.org.uk.

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

Weston-super-Mare sub-branch diary

- **Thu 9 Feb:** Visit to [Bear](#), 7pm, then [Fork 'n' Ale](#) and [Duke of Oxford](#).
- **Thu 23 Feb:** Visit to [White Hart](#), 7pm, then [Black Cat](#) and [Brit Bar](#).
- **Sat 4 Mar:** Visit to outlying pubs by car. Meet WsM railway station 11:30am. Frank and Paul/Liz have volunteered to chauffeur up to seven people to visit pubs in Axbridge, Cross, Bleadon and Hutton.
- **Sat 1 Apr:** Nailsea by train (there is no longer a bus to Nailsea), tbc.
- **Sat 6 May:** Taunton by train, tbc.

All events are posted, regularly reviewed and updated on the WsM Google calendar and located in the Bristol & District CAMRA diary at:

camrabristol.org.uk/diary.html

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

Bath & Borders branch diary

- **Thu 2 Feb:** branch meeting at the [Fromeway](#) in Radstock, 7.30pm.
- **Thu 9 Feb:** a social at the [Seymour Arms](#) in Witham Friary, near Frome, 7.30pm..
- **Fri 17 & Sat 18 Feb:** Bath Beer Festival, once again in [Widcombe Social Club](#).
- **Thu 23 Feb:** a small survey crawl, starting at the [Angel](#) in Westbury, 7.30pm, and down to the [Duke](#) in Bratton, a short drive away.
- **Thu 2 Mar:** the 2024 GBG selection meeting held upstairs in the [Bath Brew House](#), 7.30pm.
- **Sat 4 Mar:** a Saturday afternoon crawl of the pubs of Warminster. We'll be starting at the [TAPHouse](#) on George Street at 2pm, and then onward to other pubs in the town centre.
- **Sat 1 Apr:** A Saturday lunchtime trip to the Chippenham Beer Festival.

For further events please check the online branch diary at:

bathandborders.camra.org.uk/diary



Solution to the cryptic crossword on page 33

Across: 1 Estates, 5 Pilsner, 9 Full pints, 10 Rowed, 11 Torso, 12 Dark horse, 13 Time after time, 17 Mash Tun Bitter, 21 Role model, 24 Vodka, 25 Leave, 26 Other half, 27 Overtip, 28 Players. Down: 1 Effete, 2 Tolerates, 3 Taproom, 4 Sink drain, 5 Poser, 6 Lurcher, 7 Newer, 8 Reddened, 14 Triple hop, 15 Irradiate, 16 Amarillo, 18 Tempest, 19 Taverna, 20 Gaffes, 22 Lease, 23 Droop.

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..... Postcode
Email address
Daytime Tel

Partner's Details (if Joint Membership)

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)

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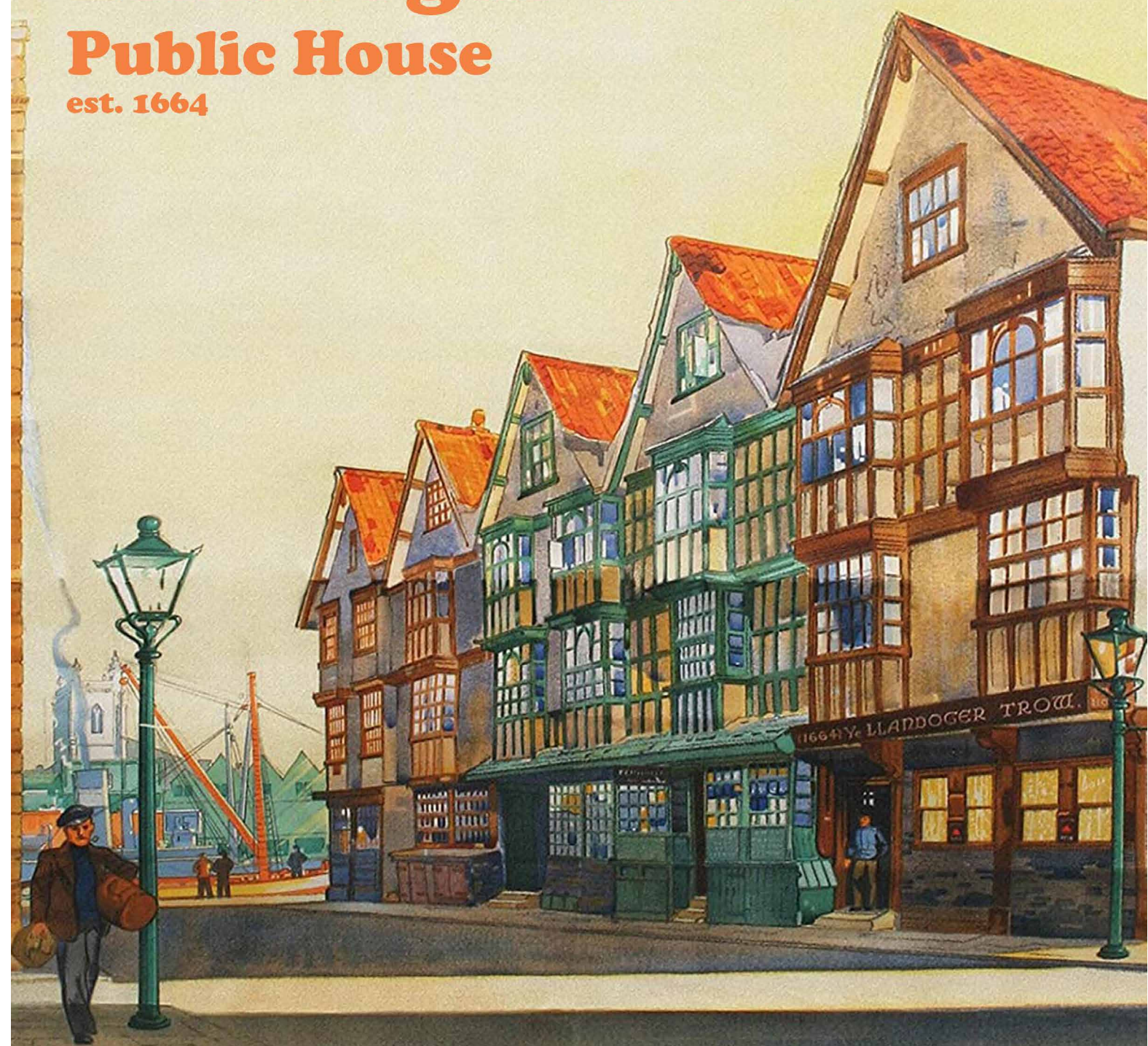
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