



# PINTS WEST

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







# PINTS WEST

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

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**Editor:** Steve Plumridge: [steve.plumridge.pintswest@gmail.com](mailto:steve.plumridge.pintswest@gmail.com)

**Design & Layout by:** Steve Plumridge

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

[m.bertagne@camrabristol.org.uk](mailto:m.bertagne@camrabristol.org.uk)

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**LETTERS:** please email correspondence to the editor at

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

or post it to Pints West Editor, Steve Plumridge,

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

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**Thanks to this issue's contributors:**

Alex Nunns  
Ali Bridle  
Ben Padfield  
Bianca Ambrose  
Bill Barnes  
Bridget Andrews  
Dave Weir  
David Thomas  
Den Rahilly  
Duncan Shine  
Hannah Wallace  
Ian Beckey

Laura Hadland  
Laurie Jackson  
Lesly Huxley  
Mark Munday  
Martin Campling  
Martin Gray  
Marty Cummins  
Michael Bertagne  
Neil Harrison  
Phil Cummings  
Richard Brooks  
Robin E Wild

Roy Sanders  
Stephen Edmonds  
Steve Hunt  
Steve Plumridge  
Steve Reed  
Steve Williams  
Tim Belsten  
Tim Webb  
Trevor Cromie  
Trevor Perks  
Vince Murray

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



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

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



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

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

## Contents

- Page 8 **BAD Ladies**
- Page 17 **BADRAG (rare ales group)**
- Page 42 **Bamberg**
- Page 32 **Bath & Borders branch news**
- Page 18 **Beer scoring**
- Page 31 **Beer styles**
- Page 35 **Book: Cask**
- Page 20 **Book: Desi Pubs**
- Page 44 **Breweries directory**
- Page 20 **Brewery news**
- Page 3 **Bristol Beer Festival 2023**
- Page 28 **Bristol Pubs Group**
- Page 46 **CAMRA contacts and diaries**
- Page 47 **CAMRA membership form**
- Page 12 **Cider**
- Page 34 **Cider Pub of the Year: Bath & Borders**
- Page 11 **Cider Pub of the Year: Bristol & District**
- Page 40 **Cryptic crossword**
- Page 41 **Dialling for a drink**
- Page 19 **Good Beer Guide 2024**
- Page 14 **Shine Ploughs on**
- Page 36 **Weston-super-Mare**
- Page 18 **WhatPub**

And so much more

Cover photo: **BAD Ladies on tour: Page 8**

# Bristol Beer Festival

The twenty-fourth CAMRA Bristol Beer Festival will run from Thursday 16th to Sunday 19th November 2023 at City Hall, College Green, Bristol. There will be a carefully chosen selection of around 80 different real ales on sale over the course of the festival as well as a range of around 30 ciders and perries.

## New session

This year there is a new 'exclusive' Friday lunchtime session limited to just a lucky 200 people, for which the tickets cost £17 each. Seating will be available in the main hall for this session.

Tickets for the other sessions are unchanged from last year with Thursday, Friday and Saturday costing £14 and tickets for the session on Sunday afternoon costing £11. Tickets for all sessions include £5 worth of beer festival tokens, which customers will receive on entry enabling them to go straight to the bar.

Also included are a festival programme and commemorative glass. Please note that as the branch still has a large stock of unused glasses that we had made for the 2020 beer festival (which was cancelled due to the COVID-19 pandemic) these will be used for this festival. On presentation of a current membership card when entering the festival, CAMRA members will also receive a voucher for a half pint of beer up to 5% ABV.

In light of customer feedback that at the peak of some sessions of the 2022 festival it felt a bit too crowded, the overall number of

tickets on sale per session has been reduced. The festival organisers are aware that some people prefer Brunel's Old Station at Temple Meads as a venue, however it is not currently available for hire.

When buying tickets please double check that you have entered your email address correctly.

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

## Trade session

In addition to the public sessions there will be a 'trade session' on Thursday 16th November which will start at 1pm and end at 4pm. The session is intended for brewers and the allied trades but we would also like to hear from publicans with an interest in real ale who may wish to attend. For more information or to register interest to attend please contact [tradesession@camrabristol.org.uk](mailto:tradesession@camrabristol.org.uk).

Richard Brooks

Please go to [www.camrabristol.org.uk](http://www.camrabristol.org.uk) for more information or scan the QR code below to go direct to the ticket sales site.



[tckty.camra.org.uk/e/171/camra-bristol-beer-festival-2023](http://tckty.camra.org.uk/e/171/camra-bristol-beer-festival-2023)

<u>Date</u>	<u>Session</u>	<u>Time</u>	<u>Price</u>
Thursday 16 Nov	Evening	6:30 - 11:00	£14 (incl £5 of tokens)
Friday 17 Nov	Lunchtime	11:30 - 4:00	£17 (incl £5 of tokens)
Friday 17 Nov	Evening	6:30 - 11:00	£14 (incl £5 of tokens)
Saturday 18 Nov	Lunchtime	11:30 - 4:00	£14 (incl £5 of tokens)
Saturday 18 Nov	Evening	6:30 - 11:00	£14 (incl £5 of tokens)
Sunday 19 Nov	Afternoon	12:00 - 5:00	£11 (incl £5 of tokens)





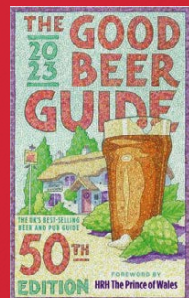
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# From Chums to Red Monkey

A much-loved micropub in Redland, **Chums**, which closed last year following the sad death of its owner Mark Farrell, reopened its doors in May. The pub has a new name, the **Red Monkey**, which apparently came about as a result of a visit to Vietnam. Chris Redmond, the new owner, got chatting to the owner of a bar out there who, coincidentally, hailed from Bristol. Upon introduction to the owner's Vietnamese partner, she mistook the name Redmond for 'Red Monkey', hence they all felt that if Chris's aspiration to run his own bar ever come to fruition, it would just have to be called 'Red Monkey'; plus the fact, of course, it has turned out to be located in *Redland*!

The pub, which was a CAMRA Bristol & District Pub of the Year winner in 2018, has been given a fresh coat of paint inside and out, plus a new pub sign, tables and banquette seating; otherwise the ethos and atmosphere remain the same – a place where locals and visitors alike can drop in for a pint and a chat.

Chris is pleased to be part of the Chandos Road community and whilst the pub will never be quite the same as Chums, he is keen to build on Mark's legacy of the place becoming a community hub, not just a pub.

Permanent real ales on offer are Wye Valley's HPA and Butty Bach plus up to three changing guest beers that will include a bitter, a pale and a dark, such as Cheddar Ales *Totty Pot* porter. Snacks such as pork pies and cheese and onion rolls are also available.

Most of the old regulars have returned, along with former barman Gareth; there are some new faces too. Live music is currently being trialled on the first Saturday of the month plus an acoustic evening every second Wednesday through until October. Whilst there are no plans for a Chandos Street festival this year, the **Red Monkey**, along with its neighbour **The Good Measure**, hope to run a joint beer festival later in the year.

The pub is closed on Mondays, otherwise it opens from 4pm on Tuesdays to Fridays and from 12 on Saturdays and Sundays.

*Ali Bridle*



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# CAMRA chairman's award for branch member

One of our Bristol & District branch members was recognised by CAMRA national chairman, Nic Antona, during the campaign's annual Members' Weekend (AGM and conference) in Sheffield earlier this year.



The chairman is entitled to make a special award to anyone – in or out of the campaign – for work that he feels deserves it, and this year he surprised those concerned by awarding it to the whole of the Inclusion Diversity and Equality (IDE) committee for the work they have done on the wide-ranging IDE review.

Bianca Ambrose, who runs the branch's women's group BAD Ladies (see page 8), is a member of the committee, and was happy to receive the honour in the form of an enamel badge.

Bianca wrote about her experiences of what that work entailed in the summer 2022 issue of *Pints West* (no. 131, page 36). The IDE review identified areas where CAMRA was doing well, and where it could improve its policies and processes as it continues to become a welcoming and safe space for beer and cider lovers from all backgrounds and relevant to an ever-changing society and brewing industry.

For more on the IDE review, visit:  
[camra.org.uk/inclusivity-diversity-and-equality-review](https://camra.org.uk/inclusivity-diversity-and-equality-review)



## CAMRA members: Could you be missing out?

As a CAMRA member, are you receiving updates and information about what's going on in your local branch area? Both Bristol & District and Bath & Borders CAMRA branches regularly send out emails with news of branch events, such as pub walks, bus tours, evening socials, local campaigns and branch meetings. If you're not receiving these, there could be a few reasons why.

### 1. Is the email address CAMRA has for you correct?

To check, go to [account.camra.org.uk](https://account.camra.org.uk) and log in to your CAMRA account.

Click **Personal Details** to check which, if any, email address is listed.

### 2. Have you opted out of marketing emails?

Many of us tend to opt out of receiving these when we sign up to a new site, but in this case it could mean you're not receiving our news.

To check, log in to your CAMRA account as above, and click **Marketing Preferences**.

Make sure the top email button for **Branch** communications ('I wish to be contacted by my local CAMRA branch on local events and activities') is green – and check down the list to see what other news is available from CAMRA HQ. (Please note that we don't currently send out any postal or SMS communications.)

### 3. Finally, if both of these are correct and you still think you're missing emails, don't forget to check your spam folders and any blocked senders.

If you have any questions, please contact [membership@camrabristol.org.uk](mailto:membership@camrabristol.org.uk) if a member of Bristol & District branch or [membership@bathandborders.camra.org.uk](mailto:membership@bathandborders.camra.org.uk) if a member of Bath & Borders branch.

Bridget Andrews

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# BAD Ladies

## visiting Weston-super-Mare, East Bristol and parts of the Harbour

The Bristol and District Ladies Who Love Beer, aka BAD Ladies, are a group of CAMRA women who enjoy getting together for a few hours once every couple of months through the year to enjoy real ale and real cider.

The spring and early summer of 2023 has been very busy with three quite different meetings. We have over the years heard good things from our members about a number of the pubs in Weston-super-Mare. It was a lovely sunny Saturday in April that we took the train (a short 30 minute or so journey time), and investigated four quite different pubs. We started off by walking down towards the end of the very busy seafront, and then took a right up and away from the tourists to reach the **Criterion** community pub on Upper Church Road. The pub was very busy but the staff there were really welcoming and found us chairs so that all 14 of us could sit together as a group in the bijou sunny alleyway beer garden. The pub felt like a really friendly local 'back-street boozer', with a mix of beers on offer. Most of us began our day gently with a perfectly kept golden-coloured pale ale *Anthem* (3.8%) by St Austell. One of our group, Deming, noted that it was "slightly fruity, definitely thirst quenching, and matching the mood of this sunny Saturday."

From the Criterion we then doubled back down into town to the **Black Cat** on High Street, well known as Weston's first micropub. We were thrilled to find an extensive range of real ales and ciders, served in a slightly quirky ambience generated by the wall paintings. Whilst we pondered the menu, Jess dived straight in as a "massive fan" of *Crown*



BAD Ladies in the beer garden at the Criterion, Weston-super-Mare



BAD Ladies at the Black Cat, Weston-super-Mare

& *Glory* (4.6%) by Cheddar Ales that was originally created in 2012 to celebrate the Queen's Diamond Jubilee and the London Olympics. Dark beer lover Jan went for the *Loco for Cocoa* chocolate stout (4.8%) from Quantock brewery, that she and Lou thought was "great quality, real cocoa powder flavour, long slightly bitter finish with an excellent creamy mouth feel." Becks, one of the real cider lovers amongst us, went for *Devon Red* (4.5%), a medium cider from Sanford Orchards which she described as "rightly applely, a bit tangy at the end." Amanda commented on *9 Gallon Rickman*, a 4.2% American pale ale from Electric Bear, believing it to be "a great session pale, and just right for an afternoon in Weston." To be honest we found it very hard to move on from the Black Cat, we were hosted so well, and there was just so much to choose from.

However, move on we did, further along High Street into the town centre to reach the **Brit Bar**, another Weston legend, and still offering that magical 10% CAMRA discount on its range of five real ales on that day. Sitting outside in the courtyard beer garden, we swapped notes on our choices, and many of us had gone for the *Brit Me With Your Rhythm Stick*, a 4% golden ale from Quantock Brewery brewed for the Brit Bar, which we found "full of gentle clean hoppy flavours and easy



BAD Ladies at the Fork 'n' Ale, Weston-super-Mare





**BAD Ladies at the entrance to the Brit Bar, Weston-super-Mare**

to drink as a session ale." The Brit Bar is also well known for its music, hosting music events of different kinds on weekends and most Fridays and Thursdays throughout the summer.

Our final stop on route back to the railway station was the **Fork 'n' Ale** on Walliscote Road. This pub opened November 2019 as the first pub venture from local brewery Epic Beers (based in West Hewish), owners of the Pitchfork Ales and 3D Beer brands, as a joint venture with well-known local publican Andrew Bidmead. Epic Beers sadly ended trading at the end of February this year. The pub was still going strong however and on our trip had three pumps on. Several of the group tried their flights of beers to sample them all.

We then rushed across and down the road for the train home, thoroughly impressed with what Weston had offered us, both in terms of pub ambience and service, and the range of local beers and ciders.

A couple of weeks later a group of eight went along to the East Bristol Brewery Trail. This is now a regular event on or around spring and summer bank holidays and provides folk with a chance to visit all the breweries in east Bristol, by following a map showing walking routes between the businesses. Always well attended, this



**BAD Ladies on the East Bristol Brewery Trail**



**BAD Ladies outside the Bridge Inn, Bristol**

year was no different with crowds of beer lovers at all the brewery taps. The one big piece of news was the loss of Dawkins, a fixture on the trail; they pulled out from taking part last minute, and subsequently announced they would cease trading, which they did in May. Beers noted as particularly enjoyable during the trail by members of the group, and commented on, included from Arbor Ales *ZZ Hops* at 4.2% ("good breakfast beer"), *Pico Mountain* at 3.7% ("the perfect session beer") and *Mini-Milk Stout* at 4.3% ("very smooth, easy drinking"), along with Left Handed Giant's *Early to the Party* at 5.3%, an apricot and passion fruit gose ("sweet and sticky, almost like a smoothie").

In June we planned a trip around the Bristol harbour, which on the day didn't go completely according to plan. We had a brilliant start with 11 of us meeting up at the **Kings Head** in Victoria Street, run now by Good Chemistry as part of their expanding business. This historic pub is small, but perfectly formed, with an amazing original interior, the only pub left in Bristol listed in CAMRA's National Inventory of Historic Pub Interiors (visit [pubheritage.camra.org.uk/pubs/32](http://pubheritage.camra.org.uk/pubs/32)). We tried Good Chemistry favourite *Kokomo Weekday* (4.3%) and some which were new to us, *Citra Smash* (4.8%) and *Endless Summer* (3.8%) – "refreshing, citrus notes with a long bitter finish."

We were intending to use the Bristol Ferry to move around further up into the harbour, but they were running a reduced timetable, which turned out to be no ferries for the public. All of the boats which passed us at the Castle Park landing within the 20 minutes we waited for the scheduled stop were booked out to private parties. We gave up. We turned round and visited the **Bridge Inn** in Passage Street. Our favourite here was *Regal Blonde* (5.2%) from Byatts Brewery – "lemony and fruity, some depth, verging almost on strawberry." From there we made a penultimate stop at the **Cornubia** in Temple Street. This pub, originally built in 1775, is tucked in between modern high-rise buildings in the redeveloped part of the city. We sat out in the beer garden (currently subject to a planning dispute; we do hope it isn't taken away from the pub!) enjoying house beer *Cornubia SO*, a 4% pale ale from Twisted Oak.

So, all in all, we enjoyed our early summer sunny days to the full with a great variety of beers, ciders and a whole range of different pubs.

The last two BAD Ladies trips of this year are listed below. No need to book, just come along if you want to join us.

- **Sat 16 Sep: Cardiff explorer.** Meet at Temple Meads for the 13:23 service (GWR timetable yet to be confirmed) to Cardiff Cathays (changing at Cardiff Central). We'll try the **Andrew Buchan** on Albany Road then the **Cathays Beer House** on Crwys Road before heading back into the centre to the **Flute & Tankard** on Windsor Place.

- **Sat 11 Nov: Kingsdown and St Michael's Hill.** Meet at 2pm at the **Green Man** in Alfred Place. We'll then move on to visit the **Kingsdown Vaults** and the **Highbury Vaults**, or the **Cotham Porter Stores**, or the **Robin Hood**, depending on the votes!

You can find out more by looking at the detailed programme on the BAD Ladies page of the Bristol & District branch website:

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

or by following @CAMRA\_BADLadies on Twitter or calling me, Bianca Ambrose, on 07723020223.

Bianca Ambrose



A man wearing a tan cap, glasses, a red t-shirt, and a brown apron is smiling broadly while holding a large, silver metal cask. He is standing in front of industrial equipment, possibly in a brewery or warehouse.

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# Orchard Inn

## Cider pub of the year 2023



The **Orchard Inn** has once again been voted Bristol & District CAMRA's Cider Pub of the Year. This traditional freehouse is a 'destination' for discerning cider and perry drinkers and, since 2018, it has been in the hands of husband and wife team Steph and Sam Marriott. From its corner location near Bristol Marina it has been providing refreshment to thirsty locals and visitors for nearly 200 years, and is no stranger to awards.

Local CAMRA branch chairman Richard Brooks presented this year's award to Sam and the team on a balmy May evening. The Orchard Inn was packed with its many regulars, supplemented by local CAMRA members who had come to offer congratulations, as acknowledged by the pub:

"A big thanks to those who came down to show their support and to Bristol & District CAMRA for the award; we're very proud that the Orchard is still recognised as the real cider institution it is after so many years ... WASSAIL!"

For those who don't know, the Orchard Inn offers 18 to 20 real ciders and perries at any one time, mostly sourced from the South West region, with a good range of styles and flavours to suit all tastes. You will usually also find one or more keg ciders on tap on the bar if your taste inclines to sparkling rather than still cider. Three or four real ales are also usually available, directly on gravity from the cask. They also do excellent, tangy cheese and onion rolls, amongst other bar food, and there are Irish Trad Folk sessions on the first Wednesday of the month.

This historic pub can be found at Hanover Place, a short walk from the Underfall Yard and the SS Great Britain, perfectly positioned for anyone walking along the harbourside, to or from the city centre. A pub since 1834, until the 1980s it was known as the White Horse, part of the Georges & Co. Brewery's estate.

There are a couple of tables and benches out the front, while inside there is a raised seating area on the left as you enter, and plenty more tables and chairs around the single room, with the bar directly in front of you.

A great place to while away a few hours enjoying some excellent cider and perry and good conversation, and a worthy winner of our Cider Pub of the Year 2023.

Lesly Huxley

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## Brake's Cider of Nailsea

### A welcome return

By the 1970s Leonard Brake, operating from a farm near Nailsea & Backwell station, had built up a thriving cider business, supplying 1,000 gallons a week to 60+ pubs in the Nailsea area and in Bristol. That's a lot of work when one considers that the pressing was done on primitive equipment like that shown in the picture, of which there were three in operation.



One of the old presses

Cider had been made on the farm for 100 years or more and was delivered in barrels of up to 18 gallons by horse and cart.

Redvers Coates, another well-known Nailsea cider-maker, thought it to be the best he'd had and it was also loved by the Wurzels. In the early 1970s Leonard decided to retire and cider production ceased. However, this is not the end of the story because his great nephew, Joe Brake, decided to bring the name of Brake's Cider back to life.

Joe uses six orchards and has even restored and now maintains an old orchard near Kingston Seymour. It's good that producers like Joe are helping to keep these remaining orchards going. Many of the original orchards have gone entirely or only exist in a much-reduced size with aging trees. The business is growing steadily and is now up to 18-24,000 litres per year, mostly in bottles, although things were hindered at an early stage by the arrival of COVID.

All fermentation is done on-site in banks of 1,000-litre tanks but, currently, help is enlisted for the collection of the apples, pressing, and bottling. The current range consists of *West End Tipple* (4.8%),



Leonard Brake with horse and cart

*Youngwood Tipple* (5.5%) and *The Hidden Orchard* (6%), all made from careful blends of a number of true cider apple varieties. They are very delicately sparkling, making them very easy to drink.

As a local rugby player, Joe has managed to get his cider into various rugby clubhouses. Other outlets include [Nailsea MicroPub](#), Tout's, Brockley Stores and Honey & Ginger café (Failand). Getting his cider into pubs is, as many a smaller-scale cider-maker has found, rather more difficult, although he has had some success. In the latter half of the 1900s many pubs became 'tied' and even a successful producer

CAMRA campaigns  
for real cider and perry



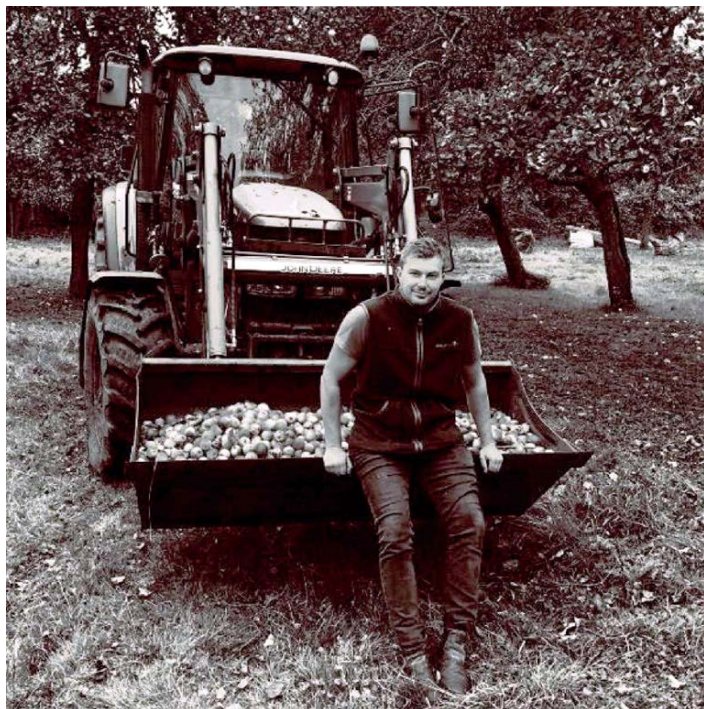
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# Cider



Joe Brake

like Len Brake was having issues getting his cider into pubs. Then, of course, the 'pubcos' arrived and made things even worse for purveyors of all drinks. Fortunately, there are a growing number of purveyors of quality drinks that are prepared to support the efforts made by the likes of Joe.

*Martin Campling*



## 10 great reasons to join CAMRA

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## A local cider award-winner

**A**vid readers of the cider section in this magazine will recall the interview with Andy Jenkins, owner of the Ganley & Naish cider company, in Pints West 122.

His hard work has been rewarded recently with the "Breakthrough Cider-Maker" award, an annual event organised by Sandford Orchards of Crediton, Devon. Well done Andy.

*Martin Campling*

For more info visit: [www.sandfordorchards.co.uk/cider-awards-results](http://www.sandfordorchards.co.uk/cider-awards-results)



Andy, left, being presented with his award.

*Photo courtesy of Sandford Orchards.*



# Shine Ploughs on

Usually in these pages we focus on pubs which have a locale or area in common: all the pubs in a given district, or on a certain road. This time, with an almost cavalier disregard for precedent, our esteemed editor suggested we do something different.

So, for this edition, we are looking at pubs with something else in common: their name.

**The Plough**, and variations on the word, is one of the most common pub names in Britain; in fact it is the fifth most common name for pubs featured on [WhatPub](#) (see page 18). Pubs in Britain have been linked with agriculture and farming for hundreds of years, so one of the most well-known implements used to work the land was a very recognisable image for farm workers in need of refreshment.

The area covered by the Bristol & District branch of CAMRA is a mix of urban and rural areas, but the name Plough has survived in half a dozen or so pubs across the branch. (NB: The [Seven Stars](#) in Redcliffe, named for the constellation known as the Plough, is not featured here, and will have to wait till we do pubs with numbers or heavenly bodies in their names.)

## The Plough 223 Easton Road, Easton BS5 0EG



Although Easton hardly seems prime farming territory these days, it was once a part of the Royal Forest of Kingswood, and the land here was farmed as far back as the 16th and 17th centuries. The Plough on the corner of Easton Road and Kilburn Street was featured on the census of 1881 and had been trading for some time by then.

These days it is a popular, lively one-bar pub with a thriving music scene (see the link to their Facebook page on WhatPub). As you enter, there is a pool table to the left of a colourfully decorated, almost bohemian drinking space. A very comfortable sofa is the best of an eclectic mix of furniture. Worth noting that the pub doesn't open till late afternoon during the week (early from Friday to Sunday).

In terms of beers, there are typically three or four changing cask ales on offer. The three pouring on my visit were Butcombe *Original*, which needs no introduction; Twisted Oak *Spun Gold*, a smooth golden single-malt ale which, at 4.5% ABV, belies its strength and goes down very well indeed; and New Bristol Brewery's *Joy of Sesh* – as the name suggests, this is a session beer (4.2%), an IPA really, with a definite citrus tang to it.

The other 'Ploughs' I visited were far more 'rural', so, in no particular order, here they are:

## The Plough Inn Pilning Street, Pilning BS35 4JJ

Although this pub is near to Pilning railway station, sadly Pilning has an extremely sparse service, and even that is only in the eastbound direction. Buses are not much more help, though the number 12 does run from Stoke Gifford out to Severn Beach periodically.



For those with a designated driver, however, this is a delightful rural pub with a range of small drinking areas, traditionally furnished and with flagstone floors. There is a marquee style tent to the rear for special events, and a large children's play area in the garden, plus a football pitch beyond! Popular for food all week, plus a very popular Sunday roast.

Beers come from the Wadworth Brewery in Devizes, Wiltshire, with *6X* and *Henry's IPA* on draught when I visited. Much less prevalent these days than it used to be, the *6X* was on top form when I visited, reminding me of my early years in Bristol in the 1980s, when it was an ale of choice for me across Bristol.

## The Plough 53 High Street, Portishead BS20 6AG



OK, somewhere between urban and rural this one, as it occupies pride of place set back a little way from the High Street. Most of what used to be the car park is now roped off so that people can sit outside and have a drink while watching the world go by. It's odd, but the ropes really do make you feel removed from the hustle and bustle of Portishead.

Inside there is one bar, forming a 'U' shape linked drinking area around it. Large screen TVs show sports events, and on my arrival things were just getting geared up for the forthcoming football season.

Only one real ale on offer, but what a pleasant surprise it was. Flack Manor *Romsey Gold*, named from the town where the brewery is situated. I confess this was one I had not come across before, but it was a cracking pint. A lovely 4.0% golden ale with a zippy-zesty flavour that I subsequently learned comes from English Cascade hops. The pint I had had just the right amount of naturally frothy head (not sparkler) and left a lacy pattern in the glass as I drank it. Beautiful.





### The Ploughboy Inn Green Ore BA5 3ET

OK, so not the farming machinery, rather the underage person using it in days of yore. This is a pub on the A39 a few miles north east of Wells. In a perfect location for exploring the Mendip Hills, it is a traditional roadside inn with a large car park to the rear.

In the same hands for well over 25 years, this is a pub offering studious courtesy and attention to detail. Have a seat at a table, even if you just want a drink, and it will be cheerfully brought to you.

Food is a very important part of the pub's offering, and there is a lovely little patio area to the rear, well-planted and with a few bench tables providing a modicum of outdoor privacy.

On my visit I had a pleasant pint of Morland *Old Speckled Hen*.

### The Plough Inn High Street, Wroughton BS40 5QA



Another traditional pub which long ago was converted from two bars to one. There are a few seats out to the front of the pub, and a much larger garden by the car park to the rear.

It's an L-shaped drinking area, with the section to your right creating a very well furnished snug or private bar feel, while the larger section to the left leads through to a dedicated dining area and direct access to the garden.

Butcombe *Original* was augmented by Fuller's *London Pride* and a thoroughly satisfying pint of *Moose River* from the Hop Union Brewery in Bristol. It's a 5% American pale ale, a sort of amber-gold colour with a flavour that feels like 'posh fruit', whatever that is. Delicious anyway.

Also a lovely 6% cider called *Barn Razer* from Somerset's Ganley & Naish.



### The Plough High Street, Congresbury, BS49 5JA

This is a lovely old pub full of character. Turn left at the Congresbury lights (travelling towards Weston) and a little way up on the left is this proper locals' boozer. A succession of different nooks and crannies for drinkers, with two serving hatches dispensing the ale, which is ranged across the back of the bar in barrels. There are loads of original features in this welcoming pub, with its flag stone floors, high stools and drinks shelves.

A great selection of beers too, with five real ales available from the barrels behind the bar: Cheddar Ales *Potholer* and *Goats Leap*, Twisted Oak *Fallen Tree*, St Austell *Tribute* and Exmoor *Islander*. This is a cracking pub on the best of form.

NB: Two others in the area, the [Plough](#) at Filton and the [Old Plough](#) between Kingswood and Hanham, did not serve real ale when I visited so don't feature this time around.

Duncan Shine



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# Pens in Pubs

## Hotwells does books, bands and beer!

Lovers of good pubs and great beer in Bristol will need no introduction to Hotwells. At the western-most point of the floating harbour, where an interlacing of roads, docks and locks gives way to the tidal river beyond, we have what could be the ultimate pub-lover's playground. From the post-industrial elegance of the [Pump House](#) to the gritty, down-to-Earth embraces of the [Bear](#) and the [Rose of Denmark](#), from the characterful [Nova Scotia](#) to the multi-award-winning [Merchants Arms](#) (runner-up Bristol & District CAMRA Pub of the Year 2023), Hotwells knows a thing or two about keeping, serving, respecting and enjoying real ale.

Surprisingly, it also knows a thing or two about celebrating language. From Friday 29th September to Sunday 1st October, Hotwells will be hosting its two-yearly festival of words and music, a celebration of local creative talent, quirky surroundings and the joy of getting together for a pint and a bit of entertainment. Obviously, non-drinkers are also most warmly welcome!



But maybe this shouldn't be so surprising; after all public houses, especially in cities, have always played host to those who live between the pen and the pint. Poets in particular, whose craft is famously unlucrative, have long endured a not-always-deserved reputation for spending what little they have on a tipples to ignite a creative flame, or to stave off the hardships of a life on the breadline. Pubs are full of stories. People meet in them to converse, to tell jokes, to share tall tales of territories they've travelled or the meaning of life or the weather, to lament lost loves and old flames and bitter regrets and narrow escapes.



In Bristol there are many pubs with claims to some writerly connection or another. Wordsworth and Coleridge spent time in the taverns of the old city whilst composing the *Lyrical Ballads* (1798), Daniel Defoe took inspiration from the characters he met in the [Llandoger Trow](#), which inspired *Robinson Crusoe* (1719), and the [Hole in the Wall](#) is thought to have been the model for the Spyglass



Inn in Robert Louis Stevenson's *Treasure Island* (1883). Then of course there's the odd pub that is just so atmospheric it seems the stories are somehow woven into the fabric of the place. The [Nova Scotia](#), for example, is a flagship pub of Bristol's harbourside. It is so redolent of the city's maritime heritage that just walking in the door calls forth adventure on the high seas, swashbuckling, piracy, storms and shipwrecks. The Nova has always supported the arts, as its patron Mark Walter recalls: "We've had a folk club here for over fifty years, and we offer up our function room as rehearsal space for local theatre groups." It certainly isn't without precedent that the publicans of Hotwells offer a roistering invite to revellers of a wordy ilk.

Reflecting on the last 'HotFest', Mike Wilkins, owner of the esteemed [Merchants Arms](#), says: "It was a chance for people who might not normally go to artistic events to come and experience something different in a relaxed environment. Just get a beer and sit in the sun listening to a band or going along to a poetry set or even a writing workshop. There's nothing hoity-toity about it, everybody enjoys themselves and I think small festivals like this are great for the community – certainly great for the pubs which always need to be more innovative to welcome new generations of customers."

Mike will be reprising his role as HotFest's 'publican laureate' by running the bar in the main stage marquee. He will be ably supported by his crew, including his son Matt who runs another of the festival venues – HotFest on the Hill – the [Eldon House](#) in Clifton. They also have events at the [Grain Barge](#), the View Art Gallery and the Holy Trinity Church.

They will be bringing this creative community out for a celebration of its own stories, and everyone from across the city and beyond is invited to join them. To see what's going on and when visit their website at: [www.hotwellsfestival.com](http://www.hotwellsfestival.com)

In the spirit of community, a portion of their proceeds will go to support the restoration of one of the harbour's most revered landmarks, the Underfall Yard, which was badly damaged by fire earlier in the year ... but that's another story!

Ben Padfield  
(Photos Ben Padfield and  
Jon Craig)





# 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](http://www.camrabristol.org.uk/badrag/RareAlePubs.html)

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

**A**lthough Laurie Gibney has retired from leading BADRAG (as reported in the last issue of *Pints West*), appetite amongst members for beers dark, mild and otherwise rare remains high. A number of people have picked up the baton to lead expeditions to seek out and taste BADRAG style beers in the past three months. Here are some highlights:

Despite disruption to buses from Bristol, around a dozen intrepid souls cycled or took longer bus routes to join Laurie at his local, the **Nailsea Micropub**, on Friday 26 May to enjoy a Blue Monkey Brewery tap takeover. The *Guerilla Stout* and the *Chocolate* version (both 4.9%) were particularly pleasing. A few days later, the pub also offered *Mild Monkey*, a 4% ruby mild, and in early June, a rare white mild – *Snow Leopard* (4.9%) – from Nuttycombe Brewery. The latter was also on offer the same week at the **Drapers Arms** on Gloucester Road in Bristol, and at the **Raven** in Bath. Mal Fuller described it as “light in malt, light in hops, it reminded me of an old fashioned Light Ale, a style of beer not often seen these days”. Perhaps not so rare in terms of availability, then, but certainly a rarely brewed style.

Next up in the BADRAG calendar was the Cotham and Kingsdown Trail on Saturday 17 June, researched and led by Pete and Alison Bridle and Dave Adams. The 34 people starting at the **Highbury Vaults** at the top of St Michael’s Hill found it was well worth the climb from the bus stop, as landlord Bradd Francis had put on two dark ales for the occasion: Cheddar Ales *Totty Pot* porter (4.5%), and Plain Ales *Incognito* (4.8%). The next stop, the **Robin Hood**, a little walk downhill, offered Arbor Ales’ *Mini Milk*, a 4.3% session milk stout, which Mal Fuller pronounced “the most exciting beer of the trail, my personal favourite”, a view echoed by Laurie Gibney. Bristol Beer Factory *Delray Beach* and *Fortitude* – neither rare nor dark but very tasty – were both enjoyed at the **Kingsdown Vaults** although some moved on to find more dark ales at the **Hare on the Hill** (including Good Chemistry’s *Cocoa Mild*) and the **Hillgrove Porter Stores** (Peerless *Oatmeal Stout*), where the final number on the trail had increased to 37 – an excellent turnout, and some excellent beers enjoyed throughout.

A few days later, Bridget Andrews spread the word that Elland Brewery’s *1872 Porter*, a 6.5% deep ruby beer, was available at the **Lime Kiln**. Tim Belsten pronounced it “in perfect condition, well-kept with nice cool temperature” and Pete Bridle summed it up as simply “outstanding!”. Landlord Paul Wratten perhaps had seen the future, as the beer was voted CAMRA’s Champion Beer of Britain at this year’s Great British Beer Festival in early August. It didn’t last long, but was soon replaced by Wily Fox *Rum Porter* and Plain Ales *Incognito* stout, both also rated “excellent”. For those who don’t know, the **Lime Kiln**, tucked away on St George’s Road, just off the bottom of Park Street, almost always has at least one dark beer available amongst the other half dozen regularly changing real ales on the bar.

Norman Spalding led a BADRAG trail in Cardiff on Saturday 15 July, with participants from Bristol, Cardiff, Exeter and Taunton! On the list were the **City Arms**, **Tiny Rebel**, **Aneurin Bevan**, **Old Arcade**, **Central Bar** and **Flute & Tankard**. Commenting on beers sampled, Nigel Morris noted that “all are absolutely superb ... not for lightweights”. Happily, despite the weather forecast, the rain held off, and it was declared a very successful trip by all involved.

A ‘Summer of Pub’ city centre crawl on Saturday 22 July was intended to put the spotlight on pubs with outside spaces. However, the Great British Summer weather had other ideas, meaning sheltering from the

rain in **No. 1 Harbourside** and the **Watershed Bar**. A quick ‘paddle’ through puddles brought us to the **Llandoger Trow** and the **Old Duke**. Some good beers were had, but a route diversion – to the **Gryphon** on Colston Street – provided the opportunity to dry out our clothes and wet our whistles with one of the best beers of the day, Wharf Brewery’s *Parkeston Porter* (4.5%). A final stop at the **Lime Kiln** offered Beowulf Brewery’s interesting *Black & Blueberry Dark Ale* (4.5%) and Small World Beers’ *Thunderbridge Stout* (5.2%).

The Weston-super-Mare Lions Beer & Cider Festival on the Beach Lawns over the last weekend of July featured Dynamite Valley Brewing’s *Black Charge*, a full-flavoured sweet oatmeal stout (5%), and the more familiar Cheddar Ales *Totty Pot* porter (4.5%) amongst the 37 cask ales on offer.

Thanks to all BADRAG members for leading and participating in organised trails and maintaining support for these styles and, once again, thanks to Laurie Gibney for his hard work and unfailing good humour in leading BADRAG for so long!

One more thing to mention. This year’s **Mild Time** is to run from 31 October to 10 November. Nothing specific had been arranged at the time of writing, so please keep an eye on social media and the branch online diary ([www.camrabristol.org.uk/diary.html](http://www.camrabristol.org.uk/diary.html)) for anything happening.

Lesley Huxley





# Good Beer Guide and beer scoring

The process for selecting pubs for inclusion in CAMRA's *Good Beer Guide* (GBG) is a continual process and we need members from across the region to help us gather information about the beer quality in them, preferably by scoring their beers.

Beer scores recorded on CAMRA's national database – via [WhatPub](http://WhatPub.com) (web address [whatpub.com](http://whatpub.com)) or the GBG app if you've downloaded it – are used to compile a shortlist of pubs eligible for consideration, and we need more beer scores for more pubs, particularly those in suburban and rural areas of the branch.

In order to help members with this, Bristol & District runs minibus trips – maybe one per month – to pubs in areas of the branch that are difficult to access by public transport. Many of these more remote pubs receive fewer beer scores than pubs in more populated areas – so we rely on these trips and your scores to help us decide which could be GBG contenders.

We also arrange pub walks and trips using public transport to areas closer to the centre of Bristol.

So take a look at the branch diary inside the back page to see what is currently arranged over the next few months, and come along if you can. As well as assessing beer quality, these events are a great way of socialising and visiting pubs you may not otherwise get to.

Equally, if you are drinking in your local or elsewhere in the country it would be helpful if you could remember to score beers you drink. Branches across the country use similar methods to select pubs, so you will be helping in the compilation of the next *Good Beer Guide*.

Martin Gray

GBG Coordinator, Bristol & District branch



## Why your beer scores count!



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](http://WhatPub.com) or the GBG App.

## Help us power WhatPub

### An appeal to ALL readers

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](http://WhatPub.com) and if you notice that the details shown are incorrect, please submit an update to get the entry amended. Anyone can do it – just click on 'Submit Updates' and tell us what's changed.

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# Good Beer Guide 2024

## Top guide hits right note with the help of music icon

CAMRA's *Good Beer Guide* is celebrating its 51st edition with a striking cover and a foreword supplied by Iron Maiden's Bruce Dickinson.

The UK's best-selling beer and pub guide, which showcases 4,500 of the best across the UK, is the definitive source for those seeking top ale and cider.

Dickinson's foreword shines a spotlight on the cultural tradition of pubs within the UK, the importance of protecting the heritage, charm and welcoming nature of locals, and not taking them for granted.

Pubs and clubs are a rite of passage for many bands and musicians starting out in the UK, and Iron Maiden themselves began their career almost 50 years ago playing in London locals. The conviviality of these venues creates the perfect atmosphere for burgeoning music scenes, and helps to drive footfall into pubs, especially after a challenging period for them brought on by the pandemic.

The cover of the *Good Beer Guide 2024* features Eddie, Iron Maiden's mascot and icon of the band's range of Trooper beers, brewed by Stockport brewery Robinsons. Trooper celebrates its 10th anniversary this year and has become one of the UK's most established ales in that period.

CAMRA national chairman Nik Antona said: "We're honoured to have Bruce Dickinson pen the foreword for the *Good Beer Guide 2024*. As we enter our second half century of producing the guide, there is no one better to introduce this year's edition and highlight what makes these institutions so worth visiting.

"The last few years have been an incredibly difficult time for the industry and we need more support than ever before to keep our nation's pubs open and thriving. I'd encourage everyone to use this year's guide to visit the very best pubs across the UK and support them for generations to come."

Nobody who enjoys a quality pint of ale should be without this book – especially if you plan to travel around the UK on business or leisure.

The guide will steer you towards the pubs with the best quality beer in that area, and you could always try other pubs nearby as well. Even if you bought the guide last year, the ever-changing pub industry means that a significant amount of it will now be out of date.

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

The guide is set to be published on 28 September and will be available from the CAMRA on-line shop. To order yours go to [shop1.camra.org.uk](http://shop1.camra.org.uk) and search for 'Good Beer Guide' – or scan the QR code to go straight there.

Alternatively, come along to the local launch and buy a discounted copy while you're there...



## GBG 2024 local launch

The Bristol & District branch of CAMRA will be having a local launch of the latest edition of the *Good Beer Guide* (GBG) at the end of September.

With 4,500 of the best pubs across the UK, the guide includes 64 pubs chosen by our local Bristol & District branch, covering Bristol and parts of South Gloucestershire and North Somerset. Those 64 pubs were the subject of many visits and much debate amongst local members over the last 12 months, and many more pubs were nominated than we have space for.

**As is the case every year the selection procedure was particularly close in our branch area and a number of pubs that serve quality real ale have narrowly missed out on inclusion. A place in the guide is much sought after by all licensees who are serious about keeping real ale, so commiserations to those pubs that are not included. It doesn't mean that you don't sell good quality beer, it's just that the competition continues to increase and we are restricted on numbers of pubs that can be included.**

The 2024 *Good Beer Guide* will be launched locally on Friday 29th September at the **Kings Head** on Victoria Street in the Redcliffe area of central Bristol, situated between Temple Meads station and Bristol Bridge. The event will run from noon until 6pm and copies of the Guide will be on hand to purchase.

Local GBG launch on  
**Friday 29 September**  
noon till 6pm  
at the  
**Kings Head**  
Victoria Street, Bristol BS1 6DE

The **Kings Head** reopened in November 2022 after having been closed for several years and is the only pub in the branch area that is recognised by CAMRA as having an interior of exceptional national historic importance. It is well worth a visit to admire the cosy interior and to sample the quality cask ales served – there are usually four cask ales available from local breweries and from small breweries further afield.

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

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

Martin Gray



# Brewery News

## Bath Ales and St Austell

Readers may recall I've mentioned Bath Ales' apprenticeship scheme in these pages before. It is still going strong.

Taken on as apprentices, Fionnbhar Price and Joshua Bonner have both passed their academic studies and hands-on work with distinction, and are now brewers. They also work in the Bath Ales packaging teams, since their training included everything from recipe design and planning to quality and beer dispense.

The next two apprentices are well into their studies, fitting in a recent visit to hop supplier Charles Faram, in between trips to Nottingham University and learning fermentation and processing in the brewery. Already Bath Ales is preparing for the following intake, and will be running an assessment day for new apprentices at the start of August.

Due to its results and popularity the apprenticeship scheme is obviously a great success, both for the brewery and the next generation of brewers. As Bath Ales' production manager, Will Hartley, enthusiastically puts it: "I think the apprenticeship scheme is a brilliant way for people to start their careers in brewing. It is great to see the popularity of the scheme pick up and I'm excited for what that next generation of young brewers will bring to the industry."

Will accompanied brewing director/head brewer for Bath Ales and St Austell, Georgina Young, on a trip last month to meet with the barley farmers who grow Maris Otter and Laureate for both breweries. As Will said, "It is a very special relationship we have with the farmers, maltsters and seed merchants, and the main focus for discussion amongst all of us was regenerative farming practices. It was fantastic



Will Hartley (fourth from left) and Georgina Young (third from right) with farmers in the barley field on a typical 2023 July summer's day!

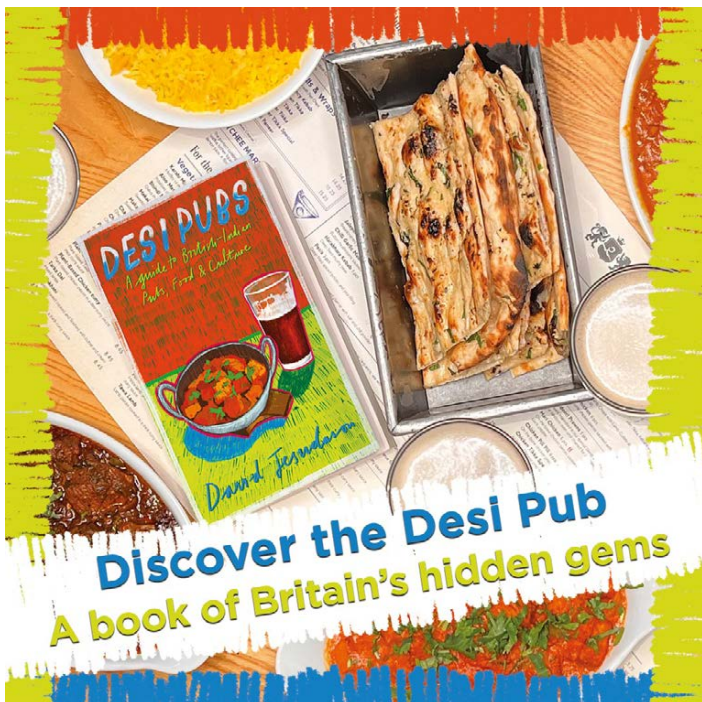
to see these practices in action out in the fields, and to talk with the farmers about the opportunities and challenges in front of them; they are doing some inspiring work!"

This highlights another example of the efforts Bath Ales/St Austell are making in their mission for green and sustainable brewing.

Roy Sanders

## Desi Pubs

### A guide to British-Indian pubs, food and culture



The 'desi pub' began as a story of resistance. First established in the 1960s to break the racist colour bar, which saw many non-white customers refused service, they have since evolved into a modern-day celebration of multiculturalism. This is how 'desis' – people with Indian heritage – saved failing pubs and turned them into a joyful festival of mixed grills, naans and curries all washed down with plenty of beer.

In this new book, the first of its kind, award-winning British-Asian journalist and beer writer David Jesudason travels the length and breadth of the country, visiting over 200 'desi pubs' run by British-Indian landlords who have stamped their unique identity on a beloved institution and helped to challenge our preconceptions of the pub customer: from rowdy cricket fans to vibrant bhangra nights via football supporters enjoying pre-match mixed grills and beers.

*Desi Pubs* will take you on a journey to parts of Britain that are seldom visited. This is a celebration of 2023 Britain and the forgotten people who created our modern multicultural country.

You can find out more and order a copy from the CAMRA shop:

[shop1.camra.org.uk/product/desi-pubs](https://shop1.camra.org.uk/product/desi-pubs)





# Brewery News

## Good Chemistry

With summer drawing to a close (notwithstanding the autumnal end to July) and the nights beginning earlier by the day, autumn will see Good Chemistry roll out its three popular cask bitters across Bristol & District and beyond. *Time Lapse*, the 3.4% classic English bitter brewed with Goldings hops remains Good Chemistry's flagship cask bitter, and will be joined in pubs by the return of *Bob's Best* (4.5%) and the award-winning 5.6% ESB, *Extra Special*. Alongside these favourites, expect to see a number of pale ales and more maltier beers, with the latter category covering stouts, porters, milds, reds and browns that you'll be able to find in the next few months.

Away from the cask offering, the new, alcohol-free pale, *Zero Gravity*, has proved popular since its launch in January, and can be found widely across Bristol and beyond.

At the time of writing, the shutters of the brewery (affectionately known as 'Good Chemistry HQ' or GCHQ) were once again about to be rolled up to the public for the East Bristol Brewery Trail over the August bank holiday weekend. Hopefully many people will have headed over to St Philips to try the big range of Good Chemistry keg and cask beers on offer.

Early September sees Good Chemistry make their debut at the Leeds International Beer Festival at the beautiful and historic Kirkstall Abbey, and October sees a special open brew day to mark the second anniversary of 'She Drinks Beer', the monthly event held at [The Good Measure](#) where women can spend the evening enjoying drinking and talking about beer and brewing. *All Welcome*, the 4.4% pale ale that was brewed around the same time last year will be brewed again on

October 3rd, and, if any women would like to join the brew day at GCHQ, please email [cheers@goodchemistrybrewing.com](mailto:cheers@goodchemistrybrewing.com).

As part of Elusive Brewing's 'Collabageddon' event on Friday 17th November, Good Chemistry will be welcoming a West Country brewery to GCHQ for one collaboration, and will be heading up north for another for the Collabageddon offering – look out on social media for the announcements of which breweries Good Chemistry will be collaborating with, and where in Bristol and across the country the launch events will be taking place.

Good Chemistry's two pubs will both be celebrating their birthdays this side of Christmas; the [Kings Head](#) will mark its first birthday since reopening in November, and it will be five years in December since [The Good Measure](#) made its first splash on the Bristol beer scene. The latter continues to host monthly tap-takeover and meet-the-brewer evenings, with the Kernel making an appearance at the end of July, and Utopian, Fyne Ales and Elusive all lined up between now and the end of 2023. In addition, [The Good Measure](#) will be welcoming David Jesudason on 1st November to talk with Boak & Bailey about his new book, *Desi Pubs*, published by CAMRA (see opposite). The [Kings Head](#) is also hosting regular 'Queer Beer Here' evenings.

For details about all this and more (such as weekly quizzes and monthly 'She Drinks Beer' events), please keep an eye out on the brewery's and pubs' social media accounts.

Although summer could be well and truly over by the time you read this, there's plenty of brightness in the calendar when it comes to Good Chemistry Brewing.

Stephen Edmonds



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**Tues 3<sup>rd</sup> Oct**  
**Tues 5<sup>th</sup> Dec**



## Cheddar Ales

Over on the sunny side of the Mendip Hills, [Cheddar Ales](#) continues to benefit from last year's investments in new plant. Somerset-based Six Process Design built a 35-hectolitre semi-automated brew house in July 2022 which has revolutionised the brewing processes and even further improved their already well known consistency.

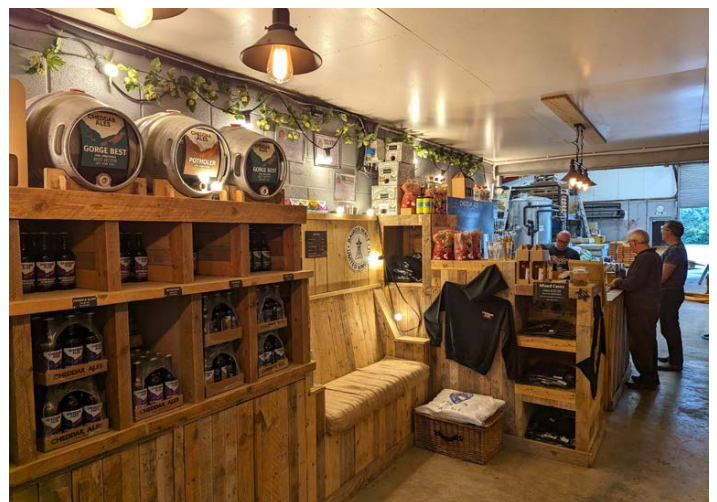
A reverse osmosis system was also installed to ensure water quality parameters remain predictable (previously water hardness varied dramatically throughout the year). This also gives Cheddar Ales the flexibility to brew a wide range of beer styles any time of the year.

The basic production plan remains to brew eight core range beers and eight or nine seasonal specials throughout the year, with a few small-batch brews being produced specifically for their tap room and not to be seen anywhere else. Next seasonal brew is *Lisa Likes Nelson*, a 5% NZ Pilsner. All cask and bottled beers are batch tested and certified gluten-free.

Last year also proved very successful on the award front, scooping the much coveted Overall Cask Champion Beer with *Piney Sleight* session IPA at the 2022 SIBA South West Tuckers Maltings Festival (and also picking up the Overall Cask Runner up with *Totty Pot* porter). Successes this year have been a little more muted albeit very gratefully received, with awards for *Gorge Best*, *Goat's Leap* IPA and *Ebboriginal* Aussie pale.

On sales at the brewery and tap room continue to grow with the tap room hosting three or four band nights in 2023 as well as having the occasional acoustic sets and DJ sessions. Still to come are the Funky Dillies on 23 September. The tap room serves a wide and ever-changing range of beers which, until the end of September, can be accompanied weekly by home-made sourdough pizzas.

David Thomas



## Tapestry by PROPS

Having opened the brewery and the taproom at its Albert Road premises in Totterdown last September, [Tapestry by PROPS](#) has been brewing a couple of beers there since then. But the production has been limited and only in sufficient quantity to meet the needs of the taproom.

The reason for this? In part, they have been testing the equipment and have ended up replacing some of it, but more importantly they have been taking the time to perfect the recipes. They feel they are nearly there now and soon hope to go out on general release to Bristol pubs in casks and kegs.

When I recently visited the taproom two of their beers were on: *New Inn*, a 4.5% pale ale; and *Jarrylo Meadow*, a 4.7% IPA. In addition, there were six other keg lines from other Bristol breweries, as well as locally sourced spirits and sustainable wines.

Events are planned on some weekends and these are listed on their Instagram page. If you do go to the taproom (it's open Thursday to Saturday) you may see some of their trainees there; the brewery is actually owned by PROPS, a Bristol-based charity which supports adults with learning disabilities and the brewery provides them the opportunities to gain work skills and put them into practice.

Michael Bertagne

## New Bristol Brewery

Following on from the rebuilding and the reopening of the [New Bristol Brewery Taproom](#) in Wilson Street in March, a different sort of building is now taking place. CAMRA believes that the pub, or the taproom for that matter, should be at the heart of the community; the brewery is now in the process of building those links with the local community. With the improvement of the facilities and the increase in space more events have been taking place. In addition to sports events shown on the big screen, the DJ sessions and quiz nights, the brewery now hosts comedy nights once a month, as well as craft markets, pottery workshops and brewery tours every Saturday at noon (email to book). The community was there in good numbers at the recent St Pauls Carnival street party with live performances and a great atmosphere at the brewery and a good time had by all.

But the brewery is still primarily a brewery and to that end some new staff have joined the team. Martyn Lewis has joined the expanding brew team as a production brewer; he has previous experience with Good Chemistry and Electric Bear and brings the brew team up to four. Also, Adam Odell has joined Tom as a sales assistant and is helping to get the beer out of the door.

On the brewing front the recently brewed special sour beer for the Craft Beer Festival went down well and sold out in a week. They have also brewed a collaboration with Alpha Delta from Newcastle called *Come In Alfred Delta*, a double IPA weighing in at 8.5%.

Michael Bertagne



## Basement Beer

Just in time for summer came the news that Basement had finally been successful in their bid to extend the opening hours of the [Basement Beer taproom](#). This has doubled the number of days you can pop down to Stokes Croft and enjoy Ben Evans' excellent, innovative beers. The taproom is now open Wednesday to Friday from 5 to 10.30pm, and on Saturdays from 3 to 10.30.

Naturally (or perhaps merely coincidentally), Basement have brewed up some new – and returning – beers to celebrate this long-awaited event. Hazy and fruity American pale ale *Destination Unknown* (4.8%) has had a welcome outing in cask, while new lager *Kellerbier* (4.5%) has been thirst-quenchingly popular. Fruity summery flavours are very much to the fore: tart, refreshing *Pineapple & Raspberry Sour* (5.6%) was brewed in collaboration with local brewery Little Martha, while in the 'returning' camp is splendidly bittersweet *Charlie Loves Mangos* (7.1%). No prizes for guessing the fruity ingredient there. A welcome new addition to the cask range is session strength *Little Citra* (3.4%), recently a popular choice at the [Robin Hood](#) in Kingsdown. Dark beer fans aren't left out though, as moreish coffee stout *Lost Horizon* (5.9%) remains a fixture on the beer list.

If you do run out of drinking time in the taproom, Basement's cans have had a stylish makeover, and there's always a fridge full to choose from to take home.

Marty Cummins



## Moor Beer

There are new beers aplenty in the pipeline at [Moor](#), with a wide variety of brews to suit differing tastes. Among the most intriguing is *Ladram Bay*, which is a best bitter brewed in collaboration with Dorset seaweed farmers Ebb Tide, using their sugar kelp seaweed and shitake mushrooms! Moor founder Justin Hawke says: "It may sound a little odd, but as with all of our beers the adjuncts were used in very modest proportions to enhance the richness of the beer without imparting too much discernible flavour. It is a fantastically drinkable best bitter with a great malt grist, enhanced slightly with gentle umami flavours that you wouldn't notice were there unless we told you."

Look out for *Live IPA*, a more classic easy-drinking IPA, originally brewed for the Italian market where it has proved successful. Meanwhile, if you're attending gigs in Bristol you may come across *Feedback*, a thirst-quenching light-coloured pale ale which is appearing at several venues across the city.

By contrast, *Juicy Jones Kveik Guava Edition* is brewed in collaboration with Mads, a Dane who relocated to Barcelona where he owns a

microbrewery and several bars. The brew features kveik yeast and a touch of guava puree; it should prove an ideal summer thirst quencher. In the autumn look out for *Shades of Red*, a hoppy red brewed together with the renowned Sussex brewers Burning Sky.

Harking back to the day when brewers' blends were a thing, look out for the *Mix Volume 1* – a blend of Moor's *Revival* and *Happiness*. More blends to follow! And making a comeback will be the delightful *Smoked Lager*, and *Festbier* will return appropriately for September and October.

Moor are heavily involved in the Bristol music scene, including gigs taking place at the Moor Tap in Days Road. Keep an eye on Moor's social feeds for details.

Moor are using October as Cancer Awareness Month, with several events booked throughout the month alongside a focus on their *PMA*, sales of which contribute to anti-cancer charities, so people should come out to have a great time and support a worthy cause.

Phil Cummings

## Hop Union

Hop Union (formerly GWB) report that they have been busy brewers over the last few months. They were included in the national Wetherspoon ale list, supplying 50 pallets of their *Moose River*, their 5.0% American pale ale, over a three-month period. They have also been supplying Wetherspoon pubs in the South West area with cans of their 4.7% blood orange IPA, *Bloody Nora*; the feedback, they say, has been very positive, so orders have been continuous.

As reported in the last *Pints West*, the keg version of *Bloody Nora* is a prize-winner, getting Gold in the 'speciality keg IPA' category in the national SIBA Independent Beer Awards. Hop Union say the beer "has been selling very well and we are very proud of our achievement; we all work hard and brewing is a passion, so it is great to be recognised by a prominent body such as SIBA as a quality brewer."

But as well as cans and keg, *Bloody Nora* is also available in cask; indeed casks of *Bloody Nora* were on sale at this year's Great British Beer Festival held in Olympia London at the beginning of August, where by all accounts it went down well.



Hop Union recently launched *Two Steppin'* which they describe as an Indian pale lager, "brewed like an ale, fermented like a lager ... the blend of lager and ale malts gives it a distinct flavour of ale, but the characteristics of a lager, appealing to both craft ale and lager drinkers." They say it is outselling the other lagers in their own pub, the [Rising Sun](#) in Frampton Cotterell.

The [Hop Union Taproom](#) in Brislington (pictured) has become more popular as the weeks go by, with various events at the weekends with, of course, a great selection of Hop Union beers to choose from.

Alex Nunns



## Pinkers Craft

The mayor on a motorbike – now could that be a first for Weston-super-Mare? Scott and Louisa Pinkstone recently welcomed Weston's new mayor and mayoress, Ciaran and Katherine Connolly, to their Pinkers Craft Brewery – along with their friend Oliver from Hildesheim in Germany.

As mentioned in the last edition of *Pints West*, this year Weston-super-Mare and Hildesheim are celebrating 40 years of twinning towns. To mark this occasion, in August Pinkers are travelling to the Hildesheim microbrewery to brew an anniversary beer. The beer being brewed in Germany will be Pinkers' *Funky Punch* American pale ale and, as it's apparently not available in Germany, Scott is taking some Maris Otter malt with him, the balance being made up of 50% Munich malt to add a Teutonic twist. The return brew in Weston during September will be a 5.5% Keller Pilsner.

### Taste of the West awards

What a day for Pinkers; they submitted three of their beers with the hope that they might get a bronze or silver. In fact they went on to receive a gold for all three of their beers at the 'Taste of the West' awards. As Scott says: "It makes all the very late nights and lost weekends brewing worth while. We may only be a compact and bijoux microbrewery but we can turn out some gold award-winning beers."

At the recent Weston Lions beer festival Pinkers were well represented having sent along 12 casks of four of their brews, those being *Weston Rocks*, *Raspberry Citra Milkshake*, *Weston Coast* and *Miami Twice*. The later is a new beer recently added to their range – a double dry-hopped tropical pale ale at 4.7%.



From the left: Kathrine Connolly (Mayoress), Scott Pinkstone, Ciaran Connolly (Mayor), Louisa Pinkstone, Oliver from Hildesheim

On the brewing front, Pinkers have a second new Unitank fermenter on order that should arrive in September and which will double capacity to 1,000 litres per brew. So expect to see more of their lovely beers around town.

Trevor Perks

## Arbor Ales

Recent festival appearances by Arbor Ales have included the Manchester Craft Beer Festival over the weekend of 20-21 July and the London equivalent on 11-12 August, at both of which Arbor had their own bar; and CAMRA's Great British Beer Festival at Olympia during the first week of August where the delicious iconic IPA *Yakima Valley* (7.0%) was available. Still to come at the time of writing was the ever popular East Bristol Brewery Trail during the late August bank holiday weekend, with Arbor one of half a dozen partaking brewers.

Collaborations with two breweries recently are, first, when head brewer James Pink visited Beartown of Congleton, Cheshire in June to brew a 5.2% West Coast IPA which when released in casks in late July sold out quickly; and second, when Brew By Numbers visited in early July and brewed *Lemon & Pomegranate Radler* (2.8%) for sale in 330-litre kegs and cans from late July. The Arbor team is due to return the favour by visiting Brew By Number's North Greenwich premises in late August (as *Pints West* is at the printers) for another interesting brew.

New indigenous creations are a session pale ale with the English hops Endeavour, Phoenix and Archer, on sale in cask only throughout the summer as *EPA* (4%), and a 'Fizzballs' series of fruited sour beers at 5.0%. Also new, Sainsbury's are now stocking Arbor standard size 440ml cans of *Yakima Valley* in their outlets.

Arbor have also collaborated again with Team Canteen CIC, launched in 2021 to combat food insecurity in Bristol. Fifty pence from every can sold of *One For The Team*, a 4.5% session IPA, will be donated to support their work, providing healthy meals to those in need.

A new house beer created by Arbor is now available exclusively at the *Raven* in Bath – a 6% IPA heavily hopped with Mosaic, Simcoe and Azacca.

Always environmentally aware – having already installed solar panels – Arbor are now installing a CO<sub>2</sub> recovery unit. This state-of-the-art



Left to right: director Megan Oliver, head brewer James Pink and warehouse assistant Cameron Earnshaw

technology, developed by Danish company Dalum, captures the gas produced in the fermenting vessels and recycles it in the production of their canned beers. Arbor's will be only the third such plant in the UK (Wiper & True also have it). For clarification: the canned beers are live unfiltered and unpasteurised. The blanket CO<sub>2</sub> is purely for the canning process, varying in quantity according to the individual characteristics of the brew; e.g. the lager needs hardly any as it still contains a high degree of natural condition whereas the stronger dark beers will have been fermented to the point where they need a fair amount of extra CO<sub>2</sub> to preserve them in cans. In short, Arbor cans contain live beer.

Staff news: the two latest recruits are Jed O'Connell from Wiper & True who joins the warehouse team and brewer Toby Ward from Brixton Brewery. Senior brewer Sean Anderson recently celebrated seven years employment with Arbor, and Cameron Earnshaw, who, last summer joined part time, has just finished university studies and has joined the warehouse staff full time. While enjoying life in the Devon countryside director Megan Oliver still commutes to work full time at Arbor.

Henry Davies



## The Three Engineers story

As *Pints West* went to press, the curious case of the barn and the brewery was rumbling on, with no end in sight to the dispute between Three Engineers Brewery (3EB) and their landlords, the Winterbourne Medieval Barn Trust. The disagreement surrounds the granting of a new lease from July 1st and the brewery's right to continue to occupy the refurbished cow byre which has been their home for the last few years. With no new lease agreed, brewing has ceased and their taproom served its last beers on Wednesday 28 June. Regular customers of the taproom organised a show of support for 3EB at the [Lamb Inn](#) in Iron Acton, turning out in their numbers sporting 'Save the Three Engineers' T-shirts.



The following week, on Wednesday 12 July, the [Drapers Arms](#) on Gloucester Road hosted an evening in support of the brewery which was well attended, with friends of the brewery, numerous local CAMRA members, cricket fans returning from watching England beat Australia in a women's ashes ODI and the Drapers' regulars joining together to pack out the venue, sign a supporting petition, buy raffle tickets, purchase brewery merchandise and 'pay what you like' to drink 3EB beers, with all money raised going towards legal fees to engage a solicitor to help resolve the dispute.

The Three Engineers story is similar to many other small breweries around the country; it started with some friends that were passionate about beer experimenting with home brewing, and grew from these

humble beginnings into a commercial nanobrewery and taproom. On the journey the engineers, who all worked in the aerospace industry, built their own brewing equipment, cobbling together a Heath Robinson affair that evolved over time and was adapted in the light of experience. As their skill base was honed and recipes developed they grew into the enterprise in Winterbourne that in recent times has been limited only by its capacity;



a maximum of 1.8 brewers' barrels per brew, and only brewing at weekends to fit around full-time jobs.

With always enough beer to have at least two and preferably three available in its own taproom, supplying a permanent pump in both the [Lamb Inn](#) in Iron Acton and the [Red Lion](#) in Mangotsfield, along with fulfilling regular orders from the [Drapers Arms](#) and recently the [Red Monkey](#) (formerly [Chums](#)) micropubs and occasional forays into the [Globe](#) in Frampton Cotterell, the brewery was in the strange position of having to turn down requests for one-off orders from other pubs as demand was outstripping supply. This led to a long list of potential customers waiting for their opportunity to get a firkin or two.

They always made room in their schedules to supply local beer festivals, including of course the CAMRA Bristol Beer Festival, and on a smaller scale the local rugby club festival in Frampton Cotterell and Long Ashton Beer & Cider Festival which is held annually and raises money for local charities. In amongst all this they also found time to supply locals with beer for private events and parties.

The brewery held regular events including quiz nights and pop-up food offerings from a local pizza company. They collaborated with events in the main heritage medieval barn and supported charity music evenings in association with the adjacent parish church to raise money for the St Michael Rooms in the village.

The taproom really took off from the summer of 2021, when after all Covid restrictions had finally been withdrawn an ever-increasing number of strangers from the surrounding area began to visit. Gradually friendships were formed, both human and canine, and as word spread about the friendly inclusive atmosphere in idyllic surroundings more and more people became regular visitors and a genuine community was created. There was no better place to meet friends or to make new ones and to have your day enriched by a spontaneous conversation with a stranger. The brewery was the glue that enabled this social cohesion and cemented the bonds that were forged over a glass or two of their artisan ales brewed on the premises.

It is a crying shame that the brewery has had to press pause on all activities whilst they try to resolve the current issues. We sincerely hope that an amicable resolution can be found to enable the community to get back together for their regular sociable evenings of camaraderie, and the brewery can continue to grow and serve their existing and potential new customers. If the barn door has been permanently closed and it proves impossible to reopen, we offer 3EB our very best wishes in finding a new location to continue their good work.

Andy Coston (photos courtesy of 3EB)



## Bristol Beer Factory



COMMITTED  
TO SERVING THE  
BRISTOL COMMUNITY



The Bristol Beer Factory say they wear the Bristol name as a badge of honour and that they are proud to announce a new community initiative. "We live, breathe, and brew this city and have always looked for ways to give back. In the past, we've supported the local community through ad hoc beer donations, sponsorships, and our collaboration with Talk Club. But we want to do more – please welcome **Brewed to Give**."

Brewed to Give is apparently a self-imposed tax of 2% on total brewery sales which Bristol Beer Factory say they are investing in community groups and charities uplifting people and places across the city. Over the next year they estimate that Brewed to Give will invest £80k through a mix of stock, space and direct support. With a little assistance and use of their event equipment, the brewery wants to help the community turn this investment into £250k+ of unrestricted funds.

If you, or a group you know, are offering services that uplift people or places across Bristol, you can request support via the website at [www.bristolbeerfactory.co.uk/b2g](http://www.bristolbeerfactory.co.uk/b2g) or Google 'Brewed to Give'.

In other news the Bristol Beer Factory has a number of new beers that should be available during this edition of *Pints West*, in cans or on draught: a Nectar-hopped session IPA; a Huell Melon and Amarillo (these are all names of hops, by the way) IPA at an elevated 5.5% ABV on cask; a pale northern bitter with UK and Euro hops; a New Zealand red with oats and wheat in the deepest of red hues; a special smoked porter called *This Side of Paradise*; a punchy IPA that's a paean to Idaho 7; and a Tango / HBC638 dual nation pale ale. Sorry, but we weren't supplied with the intended names for most of the above, so your challenge is to seek them out and identify them. No prizes though.

The brewery advises that these and many more Bristol Beer Factory beers will be available in the best independent pubs, bars, and bottle shops in and around Bristol. And, of course, at their own [Bristol Beer Factory Tap Room](#) on North Street in Bedminster.

Richard Brooks

## RCH beers live on ... at least in name

In the last edition of *Pints West*, it was my sad duty to report on the demise of Epic Beers, producers of the Pitchfork (previously RCH) and 3D Beer brands. The brewery at West Hewish closed its doors for the last time in March 2023. No more *Pitchfork*, *Old Slug Porter*, etc. Or so we thought!

In May 2022 Ross Nuttycombe, a local publican, opened Nuttycombe Brewery in Wiveliscombe in Somerset, on the former long-term site of the defunct Cotleigh brewery. Cotleigh closed in 2021. As well as producing new beers under the Nuttycombe label, he has attained the rights to the Cotleigh brands and relaunched beers such as Cotleigh *Tawny* and *Barn Owl*. Upon hearing of the Epic closure, Nuttycombe also obtained the rights to the Pitchfork brews. Several classic beers have been relaunched – back under the original RCH branding – so far. These are *Pitchfork* and *Old Slug* as "core beers" plus *East Street Cream* as a seasonal offering.

Whilst I obviously applaud this attempt to save these long-time classic brews, I can only hope that they can reach the same high standards of the originals. I am informed that several Epic employees transferred to Nuttycombe but none of those were brewers. In particular, the original RCH then Epic head brewer Graham Dunbavan did not, and no longer works in brewing. I have tried to contact him to see if he had any involvement in the relaunch, to no avail as yet.

Unfortunately I have not yet had a chance to try any Nuttycombe offerings under any of the brands but would welcome feedback (via *Pints West*) from those who have. Looking at the Nuttycombe website they offer detailed descriptions of each beer, and refer to previous awards won by them without really making it clear that these were won by others before they owned the brands.

I wish Nuttycombe all the best and genuinely hope that they can replicate such great beers, so that all is not lost after all.

Vince Murray

## Incredible Brewing

It has been an extremely busy time for the Brislington-based Incredible Brewing Company. As a relatively tiny producer in the 'real beer world' Incredible find running bars at festivals and events the best way to get a decent margin from their beers. This is time-consuming and hard work but it keeps the brewery ticking over as they plan for growth.

Incredible report that small pack is also going very well as they have accumulated many reliable stockists over the past decade. Take up of beer in cans is building steadily although Incredible do not intend to stop doing bottles. Bottles still remain a better seller for Incredible but they expect that this will change in the future due to market influences much bigger than they.

Incredible report that it's very difficult, almost impossible, for a small business like theirs to actively sell firkins (nine-gallon casks) into the local market with any hope of some profit. Incredible would like to but state that the price is a long way off the mark and has been for many years. Consequently it's something that Incredible don't really get involved in at present.

Incredible do however supply beer festivals all around the country, mainly as they don't quibble on price and return the empties. If there are any spares Incredible have a few excellent local pubs that gladly take the remainder.

Mark Munday



# Hop on board the sustainability train

I recently sipped a new pale ale from Bristol's **Wiper and True**. *Upside Down* (5.0% ABV) positively explodes with tropical and stone fruit flavours, balanced with a considered bitterness and hoppy, woody tones. An uncomplicated beer, I enjoyed its soft, mouth-filling body.

I was fascinated to read that it used the uncommon Slovenian hop, Styrian Dragon. The hop is so named because of its dramatic forked branches, likened to a dragon's tail. While hop choice is always an important decision, the brewery was at pains to stress that it had been searching for a more sustainable hop that didn't compromise on aroma and flavour in its bold beers.

The figures from Charles Faram's 2022 Sustainability Evaluation Report suggest the CO<sub>2</sub> emissions linked to the transportation of Slovenian hops to the UK are effectively half that of bringing over American varieties – one of Wiper and True's usual go-to producer locations.

Of course, it could choose to only use British hops and reduce its environmental impact further. And it does for certain beers like its recent cask mild. But it can't quite commit to British hops across the board because of the flavour profile that is a part of its signature style. American and New Zealand hops are likely to stay on its agenda for a while.

It isn't the only brewery which is thinking about the impact of its hop selection. Oakham Ales in Peterborough has arguably built its reputation on American hops, as it was the first UK brewery to brew a 100 per cent Citra beer and revisits the US hop farms each year to seek out the best. But even so, it is seeking to reduce food miles by balancing out its portfolio with British hops.

"We've always been known for our hop-forward beers, using hops from all over the world," says head brewer Mark Tetlow. "However, as we strive for a more sustainable business, we are looking closer to home. It's wonderful to see how much British hops have developed in flavour and intensity."

Oakham's recent *Woodston* IPA (5.2%) used six British varieties including the experimental C247. It was brewed in collaboration with Charles Faram, one of the leading lights in hop development. I'm looking forward to trying the *Ernest* amber ale (4.0%), a new beer developed for the Oakham 30th anniversary range. It promises New World characteristics in a single UK hop beer.

The Charles Faram team has been busy with collaborations of late. One of my favourite UK hops is Harlequin, which gives an aromatic explosion of passion fruit and peach. It has been used in a Charles Faram collab with Norfolk brewer Moongazer. Harlequin and Admiral sit alongside experimental varieties CF162 and CF325 in an attempt to mimic the soft, fruitiness of the New Zealand Motueka hops in its Pintail pale ale (3.9%).

"Almost everyone believed that it was impossible to grow UK hops with the same intensity and fruitiness as New World options," said Charles Faram MD Paul Corbett. "When our agronomist Peter Glendinning put some hops from his garden on my desk that smelled just like an American variety, I thought he was joking! These hops became our new variety, Jester, because I thought he was pulling my leg, and led us to embark on our Charles Faram hop variety development project. That was 2009 and we have since produced flavours that I didn't think were possible in our relatively mild climate."

"Our desire to reduce the environmental impact of shipping hops halfway around the world and produce flavoursome hops on local soil explains why we have invested so heavily in the project. The collaborations with our brewer friends are a vitally important part of the process and allow us to see the effect our new hops have on the flavour of a beer."

I am actively seeking out its latest addition, Harlequin, these days, so I have a long list of favourites to share with you. This includes another 30th-anniversary celebration beer, *Dirty Gertie* (5.5%), a refreshing pale ale from Shropshire brewer Hobsons. Sheffield brewing legend Abbeydale produced a Harlequin variant of its popular *UK Hop Heather*

pale (4.1%) which is delicious but hard to find these days. And of course, never ones to miss

the chance to experiment with flavour, Thornbridge of Derbyshire has released a Harlequin single-hopped beer as part of its *Quiet Storm* range which is truly excellent.

The London-based Small Beer Company is another interesting example. It used to focus on US and Czech hops until launching an *Organic IPA* in 2021 using 100% organic British hops and malt.

"Many so-called organic UK beers are produced using conventionally grown non-organic hops due to a derogation from DEFRA (Department for Environment Food and Rural Affairs) to address a shortage of UK farms committing to growing hops organically," Small Beer co-founder Felix James said. "We decided to turn that on its head and help generate the demand by buying up all of the UK-grown organic hops available on the open market to convince farmers to put more rhizomes in the ground."

"The beer was such a success that we have now moved all of our kettle hops to UK varieties and we are systematically moving the aroma hops in the same direction, one beer at a time. We have also gradually increased our use of organic malt so that all of the oats and a proportion of the barley in every beer we brew is now organic."

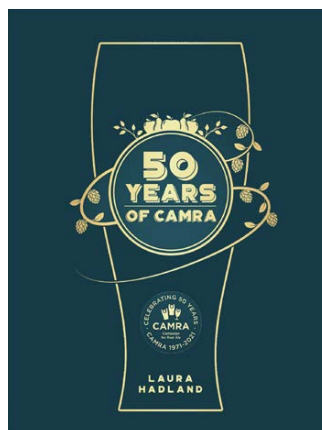
As our breweries experiment with more sustainable choices and still deliver bold flavours, we can support them by choosing to buy British at the bar. In the long run, increased demand will bolster UK hop growers, encourage R&D (research and development) and give us even more delicious ales to enjoy down the pub. Win-win, if you ask me.

Laura Hadland

Laura Hadland is an award-winning food and drink writer, photographer and blogger. She has written for a wide range of publications, including CAMRA's own *BEER* and *What's Brewing* (where the above article first appeared in June 2023).

She is also the author of the book *50 Years of CAMRA* – named 'Best Beer Book in the World' at the 2022 Gourmand Awards. Published in 2021, CAMRA's landmark 50th year, this book celebrates how a growing army of beer lovers turned an industry on its head, saved Britain's unique beer style and became the voice of the beer, cider and perry consumer. This is a full and honest biography of the Campaign for Real Ale featuring interviews with CAMRA's founders, its members past and present, and noted industry figures. It reflects on both how the organisation came to be and – with some commentators thinking that the original job is done – the challenges it faces in its future. This is a fascinating, humorous, and very personal story of the first 50 years of the Campaign for Real Ale.

Copies are still available to buy from the CAMRA shop at [shop1.camra.org.uk](https://shop1.camra.org.uk) (enter "50 Years of CAMRA" in the search box) or scan the QR code below to go there directly.





# 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.

Website: [www.camrabristol.org.uk/pubsgroup](http://www.camrabristol.org.uk/pubsgroup)

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.**

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

**T**he Bristol Pubs Group (or the Bristol & District CAMRA Pubs Campaigning Group to give it its full title) is made up entirely of volunteers from the area.

We are a part of Bristol & District CAMRA, but the group welcomes non-members and representatives from the licensed trade, community groups, etc – in fact any like-minded campaigners and organisations. All of us have one thing in common: a love of the British pub.

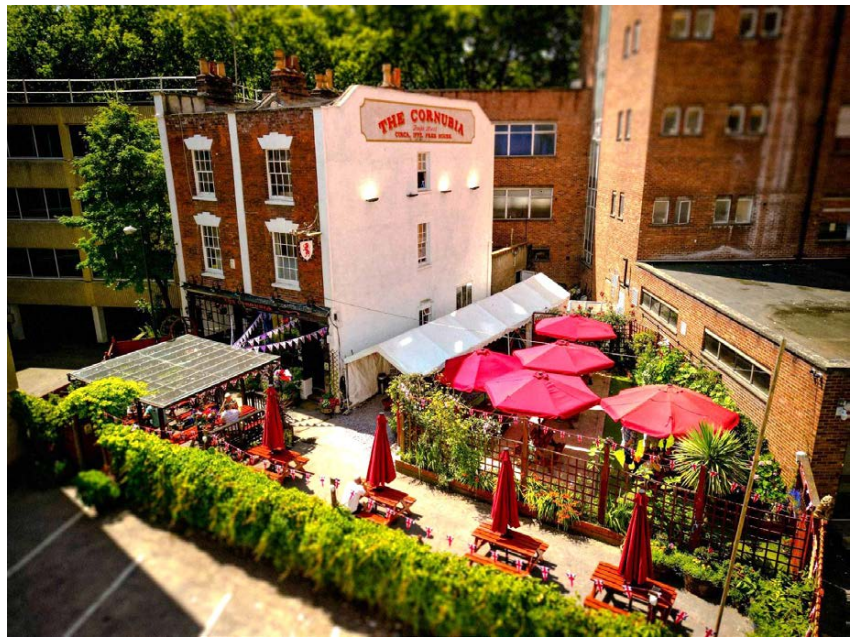
We usually meet monthly on a Monday evening – in a pub – and hold occasional socials.

We promote pub-going and work with local communities to try and save what we believe to be viable pubs when they are under threat of closure. This group would very much like to see new members and if you are interested, please do get in touch by email:

[bristolpubsgroup@camrabristol.co.uk](mailto:bristolpubsgroup@camrabristol.co.uk)

## We're still worried for the Cornubia

**F**or readers who are unaware, the **Cornubia** in Bristol is under threat of losing most of its beer garden (something we've discussed in the last two issues of *Pints West*). Boulton Brooks (Victoria Street) Ltd submitted two planning applications (ref. 22/05268/F and 23/00128/LA). One was to demolish and rebuild the office block surrounding the beer garden; the other was for removing the pub's toilets plus its beer storage and waste area, placing them inside the office block when rebuilt. The beer garden is threatened by having a public walkway from Victoria Street to Temple Street where an old road (Long Row) used to be – adjacent to the side of the pub where a marquee stands. This will take away that whole side area of the beer garden. Interestingly, a photo in the pub shows how narrow this lane actually was, compared to the garden space under threat.



The applicants (who own the freehold of the pub) invited members of the public to another meeting at the pub on 7th June 2023. There was a good turnout of people dissatisfied over losing so much of the beer garden. The applicants were suggesting what they seemed to view as a compromise. Dozens of people including Bristol Pubs Group and Historic England had sent in objections to Bristol City Council (BCC).

The new proposal (yet to be submitted to BCC) is to have a small tapered extension forward of the beer garden to the pub's front. Proposed revised plans shown to those present looked very cramped for seating. In addition, some form of fencing for privacy of customers would be erected to run in line with the pub's side wall.

People present were still not happy with the amount of outdoor space to be lost. Some went away and formed a campaigning group, **Friends of the Cornubia**, with its own Facebook page.

The applicants stated that day that Historic England and City Design (part of BCC) had insisted Long Row be reinstated. We enquired with BCC, who said the footway where Long Row used to be had been proposed by the applicants. BCC consider this to be a positive step.

Bristol Pubs Group has heard from another source that Historic England has denied their having insisted on a reinstatement of Long Row. We spoke to them and asked how they would feel over the

footway being elsewhere, such as outside the current beer garden. They said although not the best in heritage terms, if plans were shown to them, they would consider it.

Both parties seem to feel a footway will bring more customers in and this heritage building will attract more visitors to the area. Where would customers sit if seating space has been removed, though? Walking adjacent to the pub, just a very plain wall would be visible from eye level. If outside the beer garden (where the offices to be demolished currently stand), the whole height of the building would be visible. This beer garden is the only one in central Bristol with plants, landscaping and wildlife.

Further planning documents have been submitted. An extension to a decision has been agreed to allow for more. We encourage readers with any concerns for this pub to visit [www.bristol.gov.uk](http://www.bristol.gov.uk) and follow links to find the applications – or if it's easier just go directly to here: [pa.bristol.gov.uk/online-applications/search.do?action=simple](http://pa.bristol.gov.uk/online-applications/search.do?action=simple) then search for references 23/00128/LA and 22/05268/F or for 'Cornubia' ... and submit a comment.

*Tim Belsten, for Bristol Pubs Group*



# Pub news from Bristol Pubs Group

**BS1:** The [King William Ale House](#) on King Street in central Bristol reopened earlier this year after a six-month hiatus. The Grade-II Listed Samuel Smith's pub has been very sympathetically refurbished. Also on King Street, the [Beer Emporium](#) has had a new cask stillage installed with the potential to offer – if the demand builds up – six to eight real ales dispensed by gravity straight from the cask. We do hope it takes off. Sadly, the [Beard & Sabre Taphouse](#) on Denmark Street is no more, as the business has been wound up. Word reaches us that a new owner has been found for the long-closed [Colosseum](#) in Redcliffe. The same people who currently have the [Mother's Ruin](#) and the [Crown Inn](#) in St Nicholas Market have given it an extensive overhaul, and hope to reopen later this year. Up in Stokes Croft, it has been announced the Left Handed Giant brewery will be opening a new venue in the old Carriage Works building, an exciting addition to a thriving area. We also believe a new Crafty Egg venue will open in the same complex. A change of management at the [Seven Stars](#) in Redcliffe, with Charlotte Fletcher taking over. All signs are that all that is good about the Stars will be retained!

**BS2:** The [Crown Tavern](#) in Lawfords Gate, St Philips is currently closed after the long-term landlord retired (see article on page 30). Just round the corner the [Coach & Horses](#) has also closed, with a 'To Let' sign appearing in early August. The [Robin Hood](#) on St Michael's Hill is also up for sale. The pub continues to trade and, as estate agents say, benefits from its popularity with the student population.

**BS5:** The former [Three Blackbirds](#) in Easton has been the subject of a successful planning application to turn the property into a 20-bedroom hotel.

**BS6:** Confirmation of the sad news that, after 40 years, Patsy Higgins has retired and closed the [Beaufort](#) in Montpelier for the final time. She will be very much missed. The future of the premises is uncertain.

**BS7:** Very late news has reached us that at 44 Gloucester Road, Bishopston, a new micropub called the [Bottle & Jug](#) has opened. We will certainly be exploring and will bring more news in the next *Pints West*. In the meantime, check [WhatPub](#) for updates.

**BS8:** The [Clifton](#) on Regent Street in Clifton Village closed at the end of May for refurbishment and has now opened its doors again as one of a small chain of gastropubs. Real ale will continue to be offered and the other pubs in the chain have a good beer reputation so things look hopeful here. Over at the top of Whiteladies Road, the [Port of Call](#) in York Street is now offering as many as six real ales at any one time, and was due to hold a small cider and ale festival soon after this *Pints West* went to press. A real traditional boozer that is well worth a revisit.

**BS15:** A welcome addition in Kingswood real ale is that the [Kings Head](#) on Two Mile Hill now offers St Austell Tribute on cask.

**BS16:** The [Horseshoe](#) in Downend has reopened after its refurbishment. The rear garden is looking very snazzy these days, and there are still four real ales available including a couple of rotating guests. We heard at the end of May of a change of management at the [Masons Arms](#) in Stapleton. Beers from Butcombe, Otter and Exmoor likely to be on offer, plus guests from local breweries. A planning application was published in July to turn the [Old Tavern](#), Blackberry Hill into student accommodation. The planning reference is 23/02680/F if you were minded to object. After the sudden closure of the [Cossham Inn](#), Kingswood, some months ago, we were delighted to see that it has reopened under new management. My colleague Ian Beckey reports that it is family- and dog-friendly, with Sky and TNT Sports on the tellys. No real ale at present.

**BS20:** Towards the end of July, the [Royal Inn](#) in Portishead reopened after several months behind locked doors. Owner Chef & Brewer have poured a fair bit of cash into it, and it looks great. Expect Greene King beers here. There is a campaign to save the long-closed [White Hart](#) in Weston in Gordano and get it open again as a community pub. See [www.savethewhitehart.com](http://www.savethewhitehart.com) for details.

**BS25:** The [Star Inn](#) in Winscombe also reopened in the spring under new ownership. There is a small restaurant and function room to the rear, and three changing guest ales.



The Cossham Inn, Kingswood

**BS31:** The [Crown Inn](#) in Keynsham is another pub that was put up for sale in July. Being marketed as a pub so fingers crossed this community pub will continue to operate.

**BS34:** In May, another long-closed pub reopened. The [Plough](#) at Filton has long been popular with the aeronautics business next to the old Filton airfield, so it's great to have it back. No real ale at present.

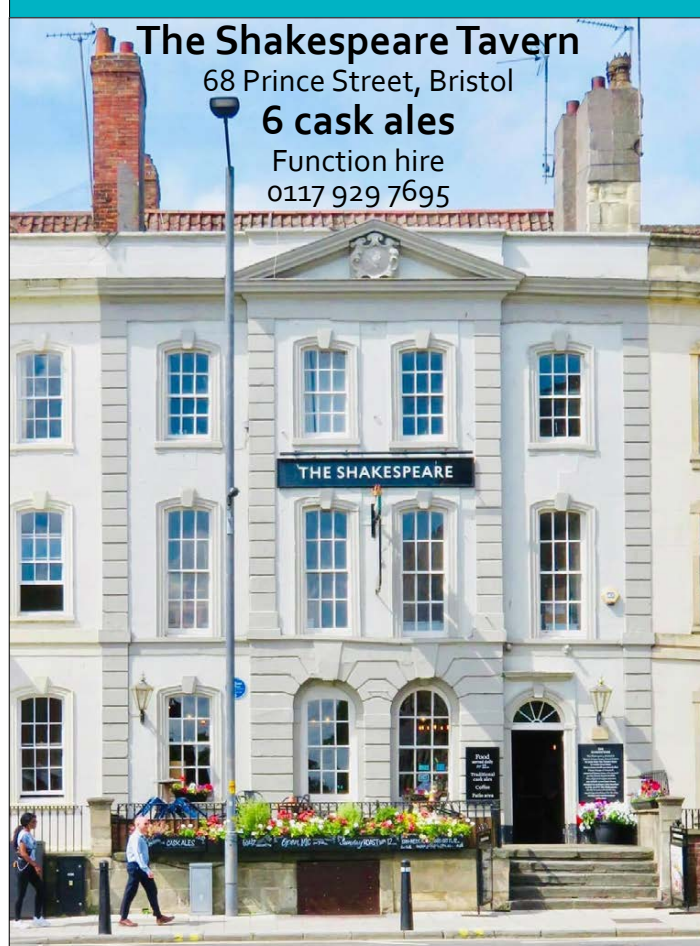
**BS39:** New licensees at the [Star Inn](#) in High Littleton, along with new website and social media presence. A great place to watch live football if that is your thing, with new food menus due any minute now. Sharp's *Doom Bar* on offer.

**BS40:** The [Crown](#) in Winford – or is it Regil? – is reported to have reopened in July after a period lying dormant. We'd love to hear reports from this one!

**BS48:** The freehold for the [Jubilee Inn](#) in Flax Bourton is up for sale with Fleurets. It is very much being marketed as a pub, so we hope it will be safe from redevelopment.

Duncan Shine

## Bristol & District CAMRA Pub of the Year 2022





# Bristol Pubs Group

## Can the Crown Tavern regain its regal splendour ?



The **Crown Tavern** on Lawfords Gate in St Philips, close to the historic Old Market and Stapleton Road in Bristol, was one of the last pubs left in what was once an early 18th-century planned suburb developed by the landowner Nathaniel Wade (a supporter of the Duke of Monmouth during the Monmouth Rebellion against King James II in 1685). Over time many pubs in the area have been lost due to slum clearances and a decline in the area. When the landlords of the Crown Tavern retired and couldn't find anyone else to take it on, the pub was forced to close in April this year.

This is a sad loss because the Crown Tavern is an imposing ornate three-story pub with many interesting architectural features and it is quite apparent that this is a building of some quality.

Before closure, the Crown Tavern was a popular local community pub with many of its clientele coming from nearby social housing. It was a place for families and friends to meet up and socialise in a lively and welcoming environment with a traditional ambience, plenty of entertainments, and a reputation for reasonably priced beers – in particular the Draught Bass.

The Bristol Pubs Group were made aware of the pub's planned closure beforehand but are hoping that it will reopen before too long – currently, it appears that there are no planning applications for a change of use in the pipeline. With future plans for redevelopment in the area around St Judes, we are hoping that an ambitious local brewery or other interested party will consider taking the Crown Tavern on because it is an absolute gem of a pub which should have a viable future.

Since the Covid pandemic, permanent pub closures in the South West of England have been a major concern to the Bristol Pubs Group because the accelerated rate of closures has affected local communities, often leaving them without any community pubs. For future long-term community cohesion and wellbeing it is essential that people can visit a local pub like the Crown Tavern in order to meet and socialise in a safe and welcoming environment.



The Bristol Pubs Group would oppose any planning application by developers to convert the Crown Tavern into flats or other alternative uses and urges former customers and local residents to contact them (email [bristolpubsgroup@camrabristol.org.uk](mailto:bristolpubsgroup@camrabristol.org.uk)) for advice and

information on ways they could organise a community campaign to save their local. This could include the local community registering the pub as an Asset of Community Value (ACV) which provides some protection against converting the pub to an alternative use. It gives them an opportunity to submit a 'community right to bid' application to buy and run the pub themselves, or alternatively they can employ an experienced manager to manage it on their behalf.

Bristol Pubs Group are happy to support any local community initiative aimed at saving the Crown Tavern as a pub for the benefit of local residents and would like to see it restored to its rightful place on the high street as a much valued community hub.

*Ian Beckey*

# DARTMOOR'S FINEST

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

**JAIL ALE**  
BREWED ON DARTMOOR  
ALC 4.8%

**DARTMOOR IPA**  
BREWED ON DARTMOOR  
ALC 4.0%

**LEGEND CASK ALE**  
BREWED ON DARTMOOR  
ALC 4.4%

**DARTMOOR BEST**  
BREWED ON DARTMOOR  
ALC 3.7%

Dartmoor Brewery Ltd, Station Road, Princetown, Devon PL20 6QX  
Telephone: 01822 890789 Fax: 01822 890798 [www.dartmoorbrewery.co.uk](http://www.dartmoorbrewery.co.uk)



# An end to imposter syndrome ... or how to boost your beer knowledge in one easy website

**T**he problem with trying to understand beer is that comes in so many different types. Wine is hard enough, with its whites, reds and rosés, different grapes, this and that region or vintage, and the elusive 'terroir', but beer is way more complicated. Not that you would know that from the way it is sold.

At the core of understanding beer is the question of beer styles, and for those willing to give understanding a go, a major new consumer guide has just appeared – and it's free!

Taking three years to compile, and with input from beer lovers in seventeen different countries, EBCU's *The Beer Styles of Europe and Beyond* ([beer-styles.ebcu.org](http://beer-styles.ebcu.org)) has hit the ground running.

## EBCU

EBCU (the European Beer Consumers' Union) was founded in May 1990, by CAMRA and the two other national beer consumer groups of the time, Belgium's OBP and the Dutch group PINT (rhymes with 'mint'). Steadily over three decades its influence with brewers, regulators and politicians has grown, as has its membership, which now sits at 19 member organisations and countries, within and outside the EU.

It is committed to campaign in three areas: keeping the cost of beer reasonable, improving the quality of information about beer, and protecting the diversity of beer. *The Beer Styles of Europe and Beyond* is a major move forward for the latter two, being the first ever free-to-use guide to the world's major beer styles that is compiled with the consumer in mind, and with a perspective from this side of the Atlantic.

## Changes over time

It doesn't take a Poirot to discover that I have skin in this particular game, as the style guide's chief author, and a continuing interest as its curator.

This is a living document, and changes will inevitably need to be made on a fairly regular basis, because all beer styles evolve with time. Take "Bitter" for example. Let down by its name, as a malt-driven style usually of only subtle bitterness, its time as the UK's favourite beer style was only ever short-lived, taking over from the much-altered "Mild" in the 1960s, and giving way to brand name industrial lagers by the 1990s.

A present-day Bitter would likely be unrecognisable to a Victorian drinker, for its low strength, lowish hopping and the absence of tertiary fermentation from wild yeast. Equally, the styles of beer that were the favourites of late 19th century drinkers would be alien to us today, with their darker colours, being blended from different oak tuns before leaving the brewery, or else being mixed at the bar.



## The point of beer styles

For a brewer, the main point of ascribing a beer style to a beer is to win prizes, which in turn point others to the classics of their kind. For the consumer, learning about beer styles helps with understanding what is out there in an increasingly diverse beer world. At heart, beer styles help mutual understanding.

**A beer style is an informal agreement between a brewer and a customer, expressed through a name on a label, by which the former gives the latter a rough idea of what they are about to buy.**

*The Beer Styles of Europe and Beyond* outlines over 150 distinctly different styles of beer under six major headings – industrial lagers; authentic lagers; ales (divided into session-, sampling- and sipping-strengths); specific styles clusters (e.g. stouts & porters, wheat beers, lambics, and others); regional specialties; and flavoured beers.

The style descriptions are not nit-picking. Rather they are a rough guide to how the style is constructed, where it came from, and where it fits into the world of beer.

## Polite feedback requested

It is not intended to be a comprehensive listing. In an era of experimentation, comprehensive would be impossible as well as being of doubtful value. Just because some imaginative brewer adds coconut powder to a deliberately soured porter does not mean the world has gained an exciting new beer style, or even something worth noting.

Where the website does try to include everything is in describing the styles that have stood the test of time, or seem set to do so.

I hope you will find it a great source of high-quality information and I welcome all feedback – provided it's polite.

Tim Webb

To access the style guide please visit:  
[beer-styles.ebcu.org](http://beer-styles.ebcu.org)

or scan the QR code below.

Please email any feedback to:  
[beerstyles@ebcu.org](mailto:beerstyles@ebcu.org)



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





# Bath & Borders branch news

## Graze becomes Ludo

Nestled beside Bath Spa railway station, Bath Ales' **Graze** has undergone a major revamp and a complete rebrand. The former restaurant, pub and erstwhile brewery was transformed – by St Austell (owners of Bath Ales) and the ETM Group – in the spring to become a much more sports-themed venue with up to around 20 large high-definition screens. The brewing equipment, which had not been used for many years, was removed. The former Graze reopened as **Ludo Sports Bar & Kitchen** mid-May. In its new guise the venue has been described as the ultimate combination of dining and high energy sports.

## An exciting new bar at Sovereign Point

In July we learned of plans for a completely new bar in a new commercial and residential development on the south bank of the river Avon. Sovereign Point lies immediately to the west of Elizabeth Parade and east of the old gas works. Andy Holian, who owns the **Siren's Calling** in Portishead, currently Bristol & District branch's Pub of the Year, is moving ahead on plans to open a similar bar in Bath towards the end of this year. As it is an entirely new business, it is still dependent on planning and licensing being agreed, but we're already looking forward to Bath having its own version of **Siren's Calling**.

## Further news from Bath

The **Belvoir Castle** on Lower Bristol Road closed on Sunday 28 May. We understand that this may have been caused by the spiralling costs of running the pub. Its future is uncertain. We've also learned that a planning application has been made to convert the **Full Moon** in the Twerton area of Bath into a private dwelling.

## Bear in Bradford-on-Avon closes

Sadly, the **Bear Inn** on Silver Street has closed. In early July a local member noticed the all the chalkboards about pies and karaoke had gone and been replaced with small, scribbled note saying "closed". This was not unexpected. A planning application had been made as far back as the spring of 2022 to convert this imposing building into private dwellings, which was agreed with conditions.

## Lamb on the Strand reopens

After a long period of closure and uncertainty about its future, we were relieved to learn that this locally well-known roadside pub, the **Lamb on the Strand** in Semington, reopened towards the end of May, although the opening times did appear to be limited at the time of writing (July). The pub is an 18th-century Grade II-listed former farmhouse, situated on The Strand (which is part of the A361), mid-way between Trowbridge and Devizes. It built a strong reputation for its food over several decades and became very popular as a dining and real ale pub.

## Alhampton Inn saved from closure

Remarkably, less than nine months after closing, the **Alhampton Inn** is, at the time of writing, set to reopen as a community-run pub (probably open by the time you read this). Located in rural Somerset, near to Bruton and Castle Cary, the Alhampton is a beautiful, authentic, locals' pub with a strong emphasis on community in the picturesque village of the same name, the sort of place to unwind and enjoy local food and drink. The campaign to save the pub has required a huge team effort. With the help of the Plunkett Foundation, plans were made to create and register a not-for-profit Community Benefit Society, develop a business plan, and raise funds necessary to sign a 15-year lease with the new freehold owners. More than a hundred people have invested and over £100,000 raised, providing sufficient funds to launch the business and sustain operations. On top of this, around 30 volunteers, a significant portion of the local population, have been involved in preparations for the pub's reopening. We wish them well for the future and look forward to visiting the Alhampton in the near future.

## Unicorn at Bayford

The **Unicorn**, like the Alhampton, is one of the many pubs that Bath & Borders CAMRA 'took over' from the now defunct Heart of Wessex branch last year. And it's one of the interesting ones. Three regularly changing and often unusual beers, and a selection of real ciders, with a landlord who is a keen supporter of the campaign. The Unicorn was champion Cider Pub of the Year in 2016 and was made an Asset of Community Value last year. It is one of the branch's southernmost pubs, lying to the east of Wincanton in south Somerset, and well worth a visit. The landlord has put in planning applications to reduce the unused floor space of the bar and kitchen and to convert the first and second floor and other ancillary accommodation into residential dwellings, with the aim of raising capital to fund improvements to the pub.

## Wells pub to reopen after years closed

Located on the corner of Tucker Street and Portway, a short walk away from the city centre, the long-closed **Mermaid Inn** looks set to reopen as the **Ship & Penguin**. The building has been given a major revamp and, once open, the ground floor will operate as a pub, with bed-and-breakfast accommodation above. An alcohol licence has been granted but, at the time of writing, the opening date was not yet known, though it seems likely to be sometime this summer.

## Bath Arms at Crockerton reopens

The long-closed **Bath Arms** reopened in July following a huge refurbishment, which involved restoring as much of the pub's historic look as possible, and which has taken years to complete. There is almost no element of the pub's architecture, features or decor that has not in some way been renovated, revamped or restored. The small village of Crockerton is just off the A350, south of Warminster, and near to Lake Shearwater, a popular local feature on the Longleat estate.



**THE STAR INN**

**Bath CAMRA 2022 Pub of the Year!**

**The Star Inn 23 Vineyards, Bath BA1 5NA**  
[www.abbeyales.co.uk](http://www.abbeyales.co.uk)



The imposing ancient village pub was acquired by Chaffinch Pubs, who have also successfully renovated and reopened the [George & Dragon](#) at Erlestoke, around two or three years ago. The opening was initially by special invitation to locals; the pub opened to the general public on Monday 24 July.

## Plans to close the Angel at Heytesbury

As one pub in the rural area south of Warminster reopens, another finds itself in existential peril. The [Angel Inn](#), one of two pubs in the village, closed in April, with the freehold going on the market with Sidney Phillips. In early July a planning application was lodged with Wiltshire Council to convert the pub into a private residence. The Angel began life as a 17th-century coaching inn. In recent years it had become a popular venue for diners. There are two applications: one for the change of use (planning reference PL/2023/05436) and one for the alterations needed to facilitate the conversion of a listed building (PL/2023/05667).

## News just in

We've just received excellent news on two pubs that had closed and seemed for a while to be in a state of limbo, along with some exciting changes at a third. Firstly, we have recently learned that the [Somerset Arms](#) in Semington, mid-way between Trowbridge and Melksham, has been acquired by a new owner or lessee and that it should reopen soon. This beautiful old village pub closed at the end of March and, at the time, the future of the pub seemed very much up in the air.



**The Angel at Heytesbury** (photo by Hugh Steele)

Secondly, at the top of the hill in Bradford-on-Avon, the [Rising Sun](#), which closed last November, looks set to reopen in late August, so maybe open by the time you read this. The pub has been acquired by a young former engineer, Josh Noble, who, along with pub manager Lee Turner were (at the time of writing) undertaking a major internal refurbishment. Improvements have already been made to the beer garden.

Thirdly, the [Hope & Anchor](#) in Midford has been "welcomed into the pub family" of the nearby [Wheelwrights Arms](#) at Monkton Combe. Both pubs lie in the hill country to the south of Bath. We understand that there are to be new hours of operation, an enhanced menu and drinks range, regular live music, and a charity cycle ride through the Twin Tunnels (the route of the former Somerset & Dorset Joint Railway, now a cycle way, runs between the Hope & Anchor and its car park).

*Steve Hunt*

# Kettlesmith's new micropub

Bath now has a new micropub, [Kettlesmith's Walcot](#), a bar opened by the Kettlesmith brewery based in Bradford-on-Avon. It opened on the 7th of June this year, and is in what was the [Brewed Boy](#) bar premises, right at the top of Walcot Street, opposite Alice Park.

This is their second micropub; a couple of years ago they opened the [Kettlesmith's](#) bar in Corsham, which has just won an award as the best bar in Wiltshire from Muddy Stilettos (an 'urban guide to the countryside').

In the Walcot bar there are nine taps, selling at least four or five of their own beers, plus guest beers and a cider. As well as the beers and cider on tap, there is a good range of cans available, from other brewers as well as Kettlesmith's own range, and even their own gin made for the brewery in Bath. Takeaway beer can also be had in five-litre mini-kegs or two-litre growlers. A small range of good quality snacks is also available.

Inside it is light and airy, with lovely wall and window paintings, created by one of the younger members of the brewery gang. There is seating for around 20 or so, with benches and some chairs, and while they've managed to extend the seating slightly, from when it was Brewed Boy, it is very much a true micro. Outside, at the front, when the sun's out, they have two tables and chairs.



On Wednesdays between 5 and 7pm there is a 'happy hour', giving you 20% off all Kettlesmith products, for both drinking in and taking away.

*Den Rahilly*







# Bath Beer Festival 2024

We trust our customers enjoyed the 2023 Bath & Borders beer festival and the branch have just started planning a 2024 festival, once again to be held in Widcombe Social Club. Subject to the necessary approvals the event will be held on **Friday 16th and Saturday 17th February**.

Further details will be added to branch website below when known, as well as being reported in a future *Pints West*.

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

Trevor Cromie

## Bath & Borders Pub of the Year

The Bath & Borders branch of CAMRA currently covers an area stretching from just north of Bath to Westbury in the east, just south of Wells in the west, and down to Wincanton in the south. Every year it selects a city pub of the year and a rural pub of the year, one of those becoming the overall branch pub of the year.

In the last edition of *Pints West* we reported on the presentation of the awards to the **Raven** in Bath, this year's Bath & Borders

city – and overall – pub of the year, and the **Fox & Hounds** in Warminster, the branch's rural pub of the year.

We also mentioned that the **Royal Oak** at Twerton, Bath, had been declared cider pub of the year, but at the time the presentation of the award had yet to take place.

Hannah Wallace, Bath & Borders branch's new cider representative, reports below...

## How do you like them apples? Bath & Borders awards the Royal Oak Cider Pub of the Year



CAMRA's Bath & Borders branch presented its Cider Pub of the Year certificate to the **Royal Oak** on Lower Bristol Road in Bath on the evening of Thursday 1st June.

The Royal Oak is a regular entry in CAMRA's *Good Beer Guide*, having achieved six pub of the year awards between 2000 and 2022. The pub typically offers around ten ciders and eight real ales, including three or four brewed on site.

Real cider is hard to come by in the local area, and the general diversity of cider styles being served is limited, so it's great to have pubs like the Royal Oak showing some genuine passion in this area.

The Royal Oak has consistently been an outlet for real cider in Bath, offering a range for different tastes and preferences. They're also a commendable supporter of the local music scene and have a fantastic team of staff. What more could you want?

Congratulations and keep up the good work.

Hannah Wallace  
Photo by Trevor Cromie



Hannah Wallace, Bath & Borders branch cider rep,  
and Sam Melbourne, Royal Oak bar manager



# Real ale at its best

Discover why cask needs your support and why we still need to campaign to ensure its prominence in the British beer industry, in a new book by Des de Moor.

## Finally, a book about CASK!

Since its inception, the Campaign for Real Ale has stood firmly behind one thing, real ale. The membership and the organisation has evolved and diversified over the years – adapting to changes in technology, society, and the economy – but the fundamental message remains the same. Real ale lies at the heart of our campaign, and now, more than ever, it needs our support.

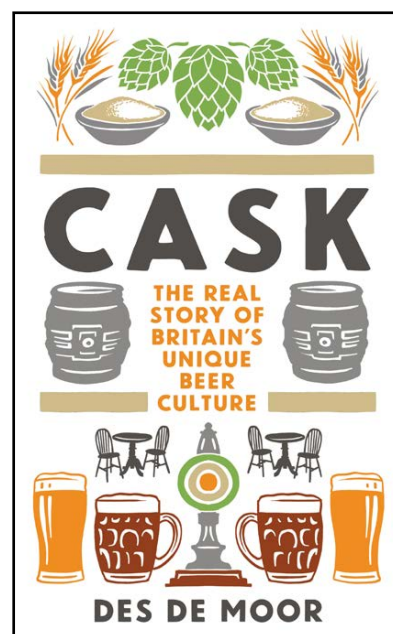
The usage of the word cask is synonymous with real ale, and although real ale can be served through various means, by bottle, can and even key-keg, the origins and nature of cask dispense makes it truly unique in the beer world and it is most commonly associated with the UK.

Real ale is still facing numerous challenges. Sales have declined, attitudes have shifted, and the rise of the 'craft' movement has only added to the confusion surrounding what real ale truly is.

That's why, for the first time ever, we've produced a ground-breaking book that addresses the very core of our campaign. This book has the potential to reset the balance and reignite a passion for real ale, placing it firmly at the centre of the pub and brewing industry.

Join us on a journey that explores the rich history and heritage of real ale. Discover the craftsmanship behind every pint, uncovering the traditional brewing methods that set real ale apart. From malting to conditioning and everything in between, this book will provide a comprehensive understanding of the brewing process and much more!

We also address the challenges that real ale faces in the modern world. Learn about the changing landscape of the beer industry and how it affects the accessibility and perception of real ale. Through insightful



analysis and expert opinions, we aim to dispel any confusion and shed light on what makes real ale truly special.

By establishing real ale at the heart of the pub and brewing industry, we can ensure its survival and future growth.

Written by award-winning author Des de Moor – an advocate for real ale and writer of *London's Best Beer Pubs and Bars* – and published on 1st August, this book serves as a tool to empower both consumers and industry professionals, equipping them with the knowledge and understanding necessary to champion real ale.

You can order your copy from the CAMRA shop at:

[shop1.camra.ork.uk](http://shop1.camra.ork.uk)

(search for "cask") – or scan the QR code above to go straight there.

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# 'Watering Holes in the Desert'

Brought to you from Weston-super-Mare

Back in May the **Brit Bar** in Weston-super-Mare had its beer festival and, like the one last year, they'd had Quantock Brewery produce a special beer for the pub with a musical title, this one named after Ian Drury's hit – *Brit me with your Rhythm Stick*. The festival started on Thursday and ran through to the bank holiday Monday. Too many good beers to mention (as that pub always has good beers on) but a favourite, and one to look out for again, was the Tiny Rebel *Very Cherry Amaretto Stout* – and all beers were the usual price of £4.70 a pint (with 10% discount for CAMRA members).

In June, Tim Nickolls announced that he would be leaving Weston-super-Mare and moving to Glastonbury. Tim was one of the four members of CAMRA responsible for setting up the sub-branch in 1999 (there had been a WsM branch in the 1970s but that is a story for another day). So, on Saturday 18th June, CAMRA friends were invited to the **Brit Bar** for a farewell drink with Tim and Bev and their daughter Abby. By 5pm, some 15 members enjoyed the company and beers – including two new Bristol Beer Factory beers, *Disco Park* (4.2%) and *Symphony* (4.8%), as well as beer from Quantock and 360° (*Sussex Bluebell*).

Also in June, regular *Pints West* contributor Robin E Wild was asked by friends in Bristol to lead them on a pub crawl in Weston-super-Mare. He decided not to take them just to the established *Good Beer Guide* pubs but to include a more local 'tour' of other WsM pubs. Meeting at the railway station they first went to the **Red Admiral** in Locking Road where Butcombe *Original* was £3.30 a pint and, as it was sunny, people sat outside. The next pub was the **George & Dragon** in Orchard Street where we ordered a pint of the one real ale, *St Austell Tribute*, which looked in perfect condition but the landlord thought it might not be too good as it was near the end of the barrel. He was correct and refunded the price paid as unfortunately the lines had to be cleaned. Next stop was the **White Hart** in Palmer Row where they were selling Severn *Best Bitter* at £4 a pint which was quite acceptable and the visitors were shown the 'hidden' skittle alley. Although the Bristolians had been to the **Brit Bar** before it was exactly a year ago and, not surprisingly, the beers were different, the range including the aforementioned *Brit me with your Rhythm Stick*. Then up the hill to the **Criterion** for a London *Pride* or *Courage Directors* and back along the sea front (the tide was in though receding) to the **Fork 'n' Ale** for a Twisted Oak or Pinkers beer before returning to Bristol by train.

This year only a couple of CAMRA members from Weston-super-Mare attended the Saturday afternoon session of the Yeo Valley Lions Beer Festival at Claverham, as now not served by buses, with both walking from Yatton station. However, they did meet up with others from Bristol and Congresbury. 25 beers and seven ciders were on offer at £1.80 a half pint, with no admission charge and two free tokens in the glass for CAMRA members. All the beers were from the South West with good tasting notes in the programme. It was pleasing to see the Bristol Beer Factory *Delray Beach* on sale; regrettably this was the first to sell out but two others deserve a mention: the Hop Kettle *Nexus*, a 6.3% IPA made with only English hops; and the Twisted Oak *Ultra*, an American-style IPA dry hopped with Simcoe.

The intended crawl of Taunton on 8th July, due to be led by our Robin, had to be postponed due mainly to the ASLEF work to rule on the railways. This was a pity as earlier Robin did a recce of pubs as he'd not been there since Covid restrictions, and this is how his recce went. Catching the train from Weston at 11.24 the first pub visited was a mere five minutes from Taunton station; formerly known as the **Royal Mail**, it is now the **Ale House** with hand pumps selling, on the day, Marston's *Wainwright*, *Draught Bass*, Ringwood *Razorback* and a cider. Next pub was the **Kings Arms**, about ten minutes' stroll away – a big red-brick pub with many screens showing sports. Four hand pumps, two selling *Hobgoblin Gold* and *Hop Union Hambrook*; Sharp's *Doom Bar* had run out and one pump was spare. Big food menu, similar prices to Wetherspoon. Unfortunately, this pub closed temporarily in June due to a fire – hoping to reopen before too long if it has not already done so. The next pub was to be the *Good Beer Guide*-listed **Bank** but this pub only does table service and Robin wasn't sure table service really lent itself to a pub crawl. Not far from there, the **Racehorse Inn** used to be a regular in the *Good Beer Guide* (GBG) but is now closed with signs on the windows. The Wetherspoon **Perkin Warbeck**

was having a bar take-over by Glastonbury Ales (six on including *Lovemaking* at £2.46 a pint). Very crowded, but in July the garden would've been open. A large pub in the High Street is the **Cricketers** with bar service and five hand pumps which were selling *Dark Star Hophead*, Sharp's *Doom Bar*, *Hobgoblin Gold*, Timothy Taylor *Landlord* and *St Austell Tribute*. Many large screens for sporting events, food menu, but very loud music. The next pub, the **Pen & Quill**, was closed. The former GBG entry, the **Coal Orchard**, formerly a Wetherspoon, was under new ownership and had two Greene King beers on at this time. The **Hideout**, previously known as the **Castle Green Inn**, had just *Old Speckled Hen* on, although other pumps did have Greene King beers which had sold out. The **Plough Inn** on this occasion only had an Exmoor beer and several ciders, and two pubs north of the station are now closed.

From Robin's above recce a Taunton crawl was to be planned. But due to the train difficulties mentioned, instead we had a Weston-super-Mare social crawl starting at noon at the **Brit Bar** (with beers including Twisted Oak *Sheriff Fatman*, Quantock *Brit me with your Rhythm Stick* and *Torrside High Horse* mild) then visiting other pubs in Weston, including the **Black Cat** (*Cheddar Totty Pot* and *Piney Sleight*), the **Criterion** (*St Austell Tribute*, *Anthem* and *Hicks*), and the regular *Courage Directors*, with Tiny Rebel *Cwtch* due next), **Fork 'n' Ale** (with beers from Nuttyscombe and VOG breweries) and finally the **Duke of Oxford** (*Twisted Oak Eternal Spring*). Some ten members made an appearance, sampling a range of ales for a very convivial afternoon despite some rain.

On Friday 21 July the sub-branch held a social gathering at the annual Yeo Valley Lions Summer Beer & Cider Festival (which went on until the Sunday). A wide and varied selection of real ales and ciders were available, from UK brewers including Dynamite Valley, Flying Monk, Salopian, South Hams, Hop Back, Nothing Bound, as well as more local Butcombe, Cheddar, Nuttyscombe and Quantock. Cider suppliers were Bucks, Celtic Marches (13!), Kewstoke, Rich's, Thatchers and Westcroft.

Bill Barnes, Robin E Wild and Laurie Jackson

## Be part of the CAMRA story

Real ale is just the start...

Our story is your story. So join us in supporting everything from pubs and drinkers rights, to licensees and breweries, uniting us in the story we all love.

To thank you for being a hero in our story, you receive great membership benefits, such as **£30 of beer vouchers**, quarterly **BEER magazine**, access to the online news platform **What's Brewing**, partner **benefits and discounts**... just a few perks of joining us.

Join the CAMRA story  
[camra.org.uk/join](https://camra.org.uk/join)



Campaign  
for  
Real Ale

Real stories, real people, real ale



# Fat Head – a new brewery for Weston-super-Mare

With approval to brew at 127 High Street, Weston-super-Mare, Sam Cureton (ex RPM Brewery) and Tom Adams expect to open for business in September, with their new Fat Head Brewery.

So, you could be reading this issue of *Pints West* while supping one or more of the Fat Head exceedingly good (no doubt) pints in the integral tap room.

Alongside what's expected to be a broad range of their own real ales, Sam and Tom plan to offer a range of keg beers from local breweries, together with locally produced wines, cider and soft drinks.

Sam obtained his brewing kit from Husk Brewery in Woolwich, East London, which is expanding. Brewing capacity is 2.5 brewer's barrels (400 litres), about half that of Twisted Oak, which means up to six casks should be available seven days a week.



Opening hours are planned to be: Monday to Thursday 2pm to 10pm; Friday and Saturday noon to 11pm; Sunday noon to 10pm.

We'll cover Fat Head in a lot more detail in the next *Pints West*, once it's properly established.

Laurie Jackson

## A Round with Robin

I hadn't been to the [Llandoger Trow](#) in Bristol since before the Covid restrictions but friends had told me the cask ales were good and their prices were very reasonable for King Street. So when I heard they were having a beer festival, and swayed by their advert on the back page of *Pints West*, I went on both the Friday and the Saturday. I started with two different beers from Bristol Beer Factory, one from Arbor, a Brew by Numbers pale ale, and finished with a Redemption *Little Chief* on the Friday. On the Saturday with two friends, I returned to the Redemption, this time with their *ESB*, a 6.7% beer that was £2.50 a half pint; after that an Allsopp's *India Pale Ale*, a Vibrant Forest and a pale ale from Kernel of Bermondsey in South London. We finished the day at the [Cornubia](#) drinking Beowulf *Zwodder* and Iron Pier *Porter*.

Last year when I visited the Tuckers Maltings Beer Festival in Newton Abbot, I wrote in *Pints West* how bad the programme was; none of the punters I spoke to could make head nor tail of it. However, this year the Maltingsfest (as it is now called) programme was as good as the Bristol Beer Festival programme, with good descriptions of the beer, style, colour and type and even taste e.g. 'Spicy Pepper Floral', as well as if unfined, vegan or gluten-free. Once again it was held in huge marquees as the Maltings are being redeveloped. 177 cask ales, 103 keg beers, five still ciders and seven keg ciders, with a pound off entry for CAMRA members, and all beers were £2 a half pint. The weakest beer I tried was Stone Daisy *Cow Down* 'social pale ale' at 3.8% and the strongest Moor *Old Freddy Walker* at 7.3%, though the range for keg beers was 0.5% to 8.9%.

As I am planning a pub tour of Bath and Twerton this summer I visited them earlier to get an idea of timings between pubs. Starting at the crowded Wetherspoon [King of Wessex](#), I then visited the [Star Inn](#), the [Coeur de Lion](#) and the [Raven](#) (now in its extended premises) before getting the train to Oldfield Park and walking down the hill to the [Royal Oak](#) in Twerton. As usual there I tried a beer from Ralph's *Ruin* (brewed at the pub), namely *Bob*, which was a hefty 5.7% beer at £3.70 a pint. It set me thinking about other beers I've had named Bob; the most common around Bristol used to be Wickwar *Bob*, but a favourite of mine was *Wobbly Bob* from Phoenix Brewery, a 5% beer named after a three-legged cat at their Ellesmere Port brewery.

On the weekend of the King's coronation the Brandon Hill Beer Festival took place. In the main organised by Paul Wratten at the [Lime Kiln](#),

it also included the [Three Tuns](#) and the [Bag of Nails](#) (and nominally the [Eldon House](#) and [Hope & Anchor](#)). On the Friday the Bag was superb, with a choice of eight cask ales; I was able to enjoy pints of Beowulf *Dragon Smoke* at £4.30 and Wild Weather *SSB* at £3.80. When we visited the [Lime Kiln](#), I settled for a pint of collaboration beer from Bristol Beer Factory and Ossett: *Belgian Milk Stout* at £4.80. On the Saturday, I'd hoped to get to the [Coronation](#) – not the Westminster event but the Southville pub – but I was early and they didn't open until noon so I popped into Bristol Cathedral to watch the King being oiled and crowned and then made my way to the [Bag of Nails](#) just after they'd opened. Here I had three half pints, including the Broadtown *Dubbel Deckerbus* (6.9%) before visiting the [Lime Kiln](#) for four more half pints, best of which was Elland *1872 Porter* (recently crowned Champion Beer of Britain 2023). Two half pints in the [Three Tuns](#) from Moor and Powderkeg breweries and back to Weston-super-Mare by train (via the [Cornubia](#) for a pint of Twisted Oak's Mosaic and Simcoe hops creation, *Creation*).

Talking of the [Cornubia](#), I was fortunate enough to be in there when they had two beers from the Redemption Brewery in Tottenham, London (one of my favourite breweries not in Bristol or Yorkshire), *Fellowship Porter* and *Hopspur Bitter*, both very acceptable. Towards the end of May I was able to get to the [Coronation](#) in Southville where the prices were very reasonable; Bristol Beer Factory *Outer Limits* (5%) was £3.70, St Austell *Proper Job* £3.50 and Bristol Beer Factory *Notorious* £3.20. This may be why this pub can get very crowded, especially at weekends.

Following on from Richard Brooks' Bristol Beer Factory article in the last *Pints West*, it was predictable that I should get to go to their new pub, the [Junction](#) on Wapping Wharf. It was very easy to find; just walk past the front of the M Shed Museum and keep on going and the pub is on your left. Good air-conditioning is virtually a must in these days of hot summers (at the time of writing, anyway) and the Junction certainly met that, although some drinkers preferred to stand outside in the sun. We drank the new Bristol Beer Factory *Back to Cali* with Cascade, Chinook, Mosaic and Simcoe hops – a delightful 4.2% session IPA.

Robin E Wild





# Here, there and everywhere (part two)

What makes the perfect pub for some? Could it be the friendly staff and welcoming locals, great atmosphere, cheap prices? Maybe it serves good food, shows sport and presents live music. Perhaps, ticking a box, in the West Country at least, the place has a skittles team with its own alley! The list is almost endless.

Fine quality ale should be top of the discerning beer drinker's list, well kept and served, but of course everyone has their own idea of the 'perfect' pub. It's completely subjective. For my wife and I, the following establishments included below all encompass the three most important qualities we value in the pubs we seek out – and return to: quality ale, a friendly welcome, plus a great atmosphere.

So, without further preamble, let's start with this Mendip Hills legend.

## Hunters Lodge, Priddy

Step back to a time when Michael Eavis (of Glastonbury festival fame) was a lad. Yes, rest assured this unassuming centuries-old Mendip Hills hostelry on the crossroads of the Old Bristol Road and Wells Road hasn't changed since then!

Generally serving just two regular ales from local producers Butcombe and Cheddar Ales on gravity, this is a must-visit for anyone who cherishes quintessential Somerset life. A pub with caving heritage (just ask), landlord Roger with his family have been at the helm for decades and kept things just as they were in the 1960s. As such, the pub is now listed as one of exceptional national historic importance.

Don't be put off by its somewhat austere appearance from the outside. Visit either on a Mendip ramble, perhaps on two wheels, or visit by car, order an ale or cider, maybe a ham roll or bread with a ginormous chunk of cheese and enjoy the rural charms of this place. Also, where else would you be able to sample faggots and peas on a lunchtime? Just go there ... you know you want to!



Serving a lovely pint of Cheddar Ales Potholer at the Hunters Lodge, an aptly named beer considering the location

Finally, just to complete the 'period' feel, make sure you bring cash, as cards are absolutely not accepted and there ain't no cash points around for miles! (Oh, and we're told Michael Eavis still visits a couple of times a year with a friend.)

## The Gardener's Arms, Lewes

For a town in East Sussex, celebrated by cognoscenti beer lovers as the home of Harvey's Brewery, of course this pub has to feature their celebrated Sussex Best Bitter, ubiquitous in this part of the world. It would almost be sacrilege not to!

We first visited this pub 14 years ago and in fact on exactly the day it was announced that Michael Jackson (the singer, not the renowned beer writer) had passed away.

Having returned again recently at the end of June it appeared nothing's changed, not least the friendly, vibrant atmosphere along with an excellent choice of ales, many not seen round these 'ere parts. Lovely.



Exterior view of the Gardener's Arms on a late summer's evening

## The Merchants Arms, Bristol

Well before being recognised by Bristol & District CAMRA as runner-up Pub of the Year, this well-established traditional local, at the west end of Hotwells, has long since been my favourite Bristol drinking hole – amongst some very stiff competition, it has to be said. The reason why? Just look again at the three things I said I most cherish about a pub in the introduction.

Following an excellent award-winning remodelling some years back, for which it was rightly acclaimed, this Victorian pub has changed from being part of the old Bath Ales pub portfolio to being privately owned by the Wilkins family. Headed by patriarch and landlord Mike, the man clearly knows a thing or two about how to run a cracking pub using the savvy he has gained from much previous experience in the beer industry.

Regular readers of *Pints West*, and Bristol beer drinkers in particular, won't need me to bang on much more about this pub, suffice to say if you've never been just go visit and experience the place for yourselves and try one of the regularly changing beers or ciders on handpump. One word of advice however for Rovers fans – this is very much a City pub on match day!



My rare-as-hens'-teeth T-shirt produced by the Merchants soon after a car's late night encounter with the pub's frontage some years back. It was very nearly another remodelling they hadn't bargained on carrying out!

## The Plough, Worcester

There's currently an excellent choice of pubs in Worcester but, for me, this ticks the most boxes. Almost directly opposite Worcester Cathedral, this unassuming Grade II-listed street-corner ale house serves a choice to suit most tastes, including something for those who fancy a quality Belgian beer.

There was bags of atmosphere once again after visiting recently on a Friday night, full of regulars that clearly love the place. After our numerous visits in the last couple of years, before heading up north, we can clearly see why.

What's not to like? Always a changing range of four regional ales on offer that generally includes a stout or porter. This two-roomed local with an outside patio area just bristles with the sort of conversations that just begs you join in!





The Plough custodians, Matt and Cath, behind the bar

## The Fallen Tree, Clevedon

If micropubs are all about conviviality, conversation and all the old-school pub values of bygone days we ale drinking traditionalists crave, then this place should be the model. Without a doubt, the 'bestest' micropub we have the good fortune to visit regularly – end of!

Originally opened by Wrigton's Twisted Oak Brewery and subsequently reopened as an independent after the pandemic by former employee, Pete Dommett, this fabulous addition to the local ale scene has since gone from strength to strength. Master of ceremonies Pete and wife Kate, ably assisted by a select crew of amiable bar staff, have engendered the kind of community spirit that must be the envy of most drinking establishments for miles around.

It's regularly packed during its five, carefully managed, opening days, where a new 'parklet' has recently been installed just outside. Added to the street scene by the Council as part of a new initiative, creating cafe-culture style al-fresco drinking, this bijou boozer can now accommodate even more thirsty customers – albeit with regulation plastic glasses outside. Boo!

At least four constantly changing ales are served on gravity from the stillage behind the bar, all of which are sourced from local suppliers and neighbouring counties (including those in Wales) and as far south as Cornwall. Chilled sour beers in cans are frequently available from the fridge under the bar for those that like to try something different from the craft beer scene.



Finally, check out the 'beer garden' with water feature too. It's an essential visit at least once, for those who stay for a while. It might surprise you.

Yes, we really must move to Clevedon!

## The Queens Head, Chepstow

If only this place was more local. What a cracking micro this is.

On a recent Sunday afternoon visit we arrived only minutes after opening time at 3pm to find someone already sitting at the bar, chatting to the landlord. By the time we left, just two hours later, there were as many as 30 people enjoying the crackling, friendly atmosphere along with a good few very well-behaved dogs too, ever hopeful that a crisp or peanut might 'accidentally' get dropped.

Multiple local pub of the year awards have descended upon this venue since its reincarnation around eight years ago as the epitome of the small micropub refurb. It had just one tiny room and a loo. Since the pandemic, following a knock-through on the back wall, another room has appeared through a stone archway, increasing capacity somewhat and creating a space where larger groups for friends and families can sit all together.

But what about the ales you ask? Well on this last visit we tried them all via a couple of beer 'tapas' pallets. Every 'third' was in tiptop nick, but we were very confident we'd be leaving the best till last, for another ale we were yet to try, and how right we were – Loch Lomond's *Siren Stout*. Blimey how good was that? Another pint and a half please Glen!



The Queen's Head licensee, Glen Ellis

## The White Hart, Cross

Now here's an example of how to resurrect a pub that in the past has, by some, been considered second-best to the New Inn just down the road, in itself a well considered watering hole on the junction of the A38 Turnpike and Old Coach Roads. Whilst the New Inn attracts customers and tourists from far and wide, largely for its extensive food menu, the White Hart seems like a true local.

Taken on by Mike and Gina just over four years ago, you will always be treated to the friendliest of welcomes here that's up there with the best. They are truly "putting the heart back into the Hart" of this two-room former coaching inn and free house.

In general the Hart serves a minimum of two changing real ales, often one from the St Austell portfolio and others closer to home from various smaller West Country breweries, plus a range of keg ciders. On a sunny day, don't miss an opportunity to visit the extensive and lovely terraced garden at the rear of the pub which almost takes you up to the peak of the Mendips. Yes, it really does keep going on and on.

There's great pub grub here too, so don't dilly dally on the way – make the effort to visit if you're nearby.



Steve Reed (part one appeared in the last Pints West)

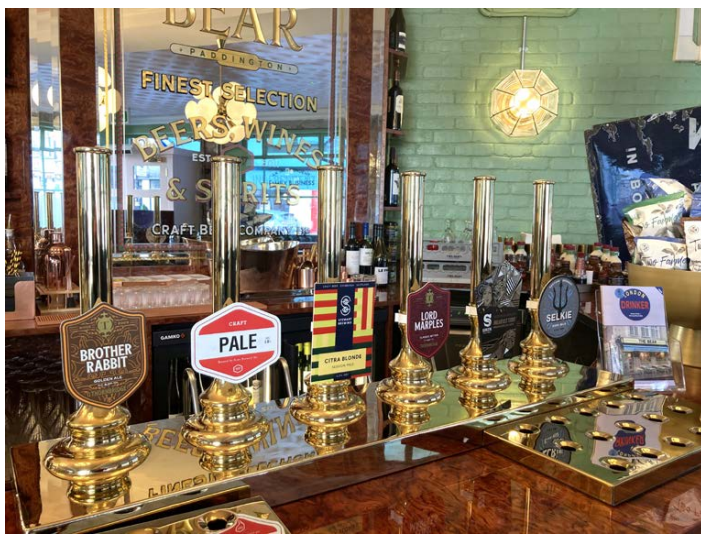


# Being stuck in London just got better – thanks to Paddington Bear

It is rare for me to rave about the opening of one new pub – but this one fills a nagging gap. The **Bear** in Spring Street is a new pub, completely independent of brewery tie, lighting up the dreary-beer-only area around Paddington station that particularly afflicts the West Country and South Wales train traveller.

Looked at one way, this is a street corner boozier, aimed firmly at its local population. However, as these locals are a mix of young professionals able to afford small and expensive apartments in a fashionable area of inner West London, and even better-heeled near neighbours, their demands are different.

This is the eighth pub run by operators Craft Beer Co, and true to style it is a beer emporium that ticks every box with its beer choices – half a dozen handpulls, just short of 30 other draughts, a handpicked range of imports – topped out by dealing only with independent breweries. AND it is just a three-minute walk from platform 9 of Paddington station.



Of course, it comes with London prices – so the cheapest pints are around a fiver and the burgers start at £13.75 – but that comes with the area. As far as I am concerned, anywhere that ends the mundanity of the Paddington beer scene earns a lot of forgiveness.

Tim Webb

The Bear, 29 Spring Street, London W2 1JA [www.thebearpaddington.com](http://www.thebearpaddington.com)

## Cryptic Crossword

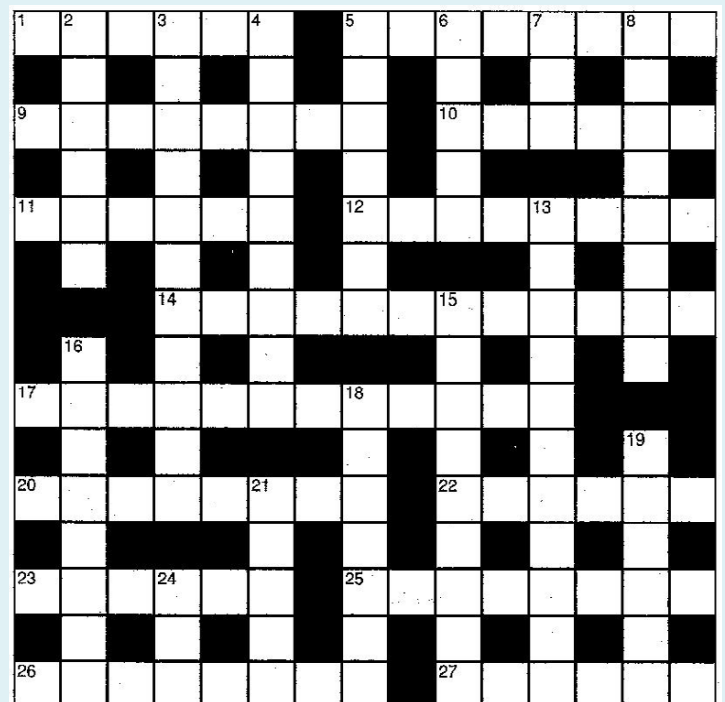
Compiled by Pete Taberner (solution on page 45)

### ACROSS:

1. A beer for the old queen from *The Birthday Party* playwright (6)
5. Publican orders silence before start of Euros (8)
9. Can Rev. with a short advert provide a crowd funder? (8)
10. A brewery that might use a 3dn. (6)
11. Source of intoxicating liquor that thrives in the desert (4)
12. Departures with the ullage (8)
14. Wan beer from the US or Green Duck (8, 4)
17. Drink! Australian beer that isn't lager (4, 4, 3)
20. Online means of accessing a virtual pub (8)
22. Dawkins beer atones when drunk (6)
23. Lincoln Green's bitter archer (6)
25. Mythical beasts inspiring a beer from Robinson's (8)
26. Old English Southwold brewery develops benign tumours (8)
27. Harvey's wild hop for the duchess from Lewes (6)

### DOWN:

2. Endlessly dine in a lively curry house (6)
3. Nitrates are dispersed in a brewing device (3, 8)
4. Celebrity chef with a beer mug? (4, 5)
5. Mythical source of Ayr's Siren Song (7)
6. The artic tipped over American hops (5)
7. Mad head on a brown ale (3)
8. First garden beer is precious (4, 4)
13. Prim session brew produces sensations (11)
15. Pointless second fellows likely in university bar (9)
16. The way to Wickwar? (8)



18. Ophthalmic devices to watch small drinking vessels (7)
19. Bar where you can stretch out and relax (6)
21. Brewery in 26ac. cut short (5)
24. Some monumental beer for the blokes (3)



# Dialling for a drink

Ever used an app to order drinks in a pub? These became popular (if that's the right word) during COVID restrictions; they are still being used in a number of establishments. But the idea is not new. Sixty years ago something similar was tried. Steve Williams of the Pub History Society tells its story.

In some pubs around the country you can occasionally spot a remnant left over from when pub society moved at a more leisurely pace. I am of course referring to the apparatus known as the 'bell push', a device used to summon a waiter in the more select rooms of a public house. The system was simple and probably worked without too much fuss for several generations but in 1963 a pub in Bromley Cross in Bolton decided that something more sophisticated could be employed. The **Flag Inn** had no doubt been approached by the proprietor of a local firm called Millington & Boardman of Darwen who was keen to showcase the latest in a long line of innovative plastic products. The pub, as far as we know, was the only one in the country to adopt the 'Genie' drink ordering system; quite for how long it remained is not clear but it seems obvious that it wasn't a great seller!



Landlord John Dobson serving drinks to his wife and daughter Joan who have just used the Genie to order



## How it worked

At every table in the lounge a special selector unit fitted with a telephone dial would be placed. All of the items on the drinks menu such as beers, spirits, cigarettes and cigars were given a two-digit code; for instance if you fancied a shandy, 75 would be dialled and if your preferred tippie was a Babycham then dialling 17 would ensure you got it.

The information was relayed back to a control box behind the bar and a printout was produced in the form of a ticket showing table number, list of items and price for each. When the order was completed the machine automatically totalled the price. If anyone required something not on the menu then 00 was dialled; this would then call the waiter and the item could be ordered 'manually'.

The manufacturers obviously saw the Genie as the future of drink dispensing but it just didn't catch on for whatever reason. I suspect that the apparatus had its faults and from my experience of working with electromechanical telephone systems there was probably a high maintenance factor; it probably made a bit of noise as well.

If anyone knows of other curious drink dispensing equipment or if any other occurrences of the Genie have come to light we'd love to know about them.

Steve Williams

Steve Williams is secretary and treasurer of the **Pub History Society** – [www.pubhistorysociety.co.uk](http://www.pubhistorysociety.co.uk) – which was founded in 2001 by a small group of like-minded pub history enthusiasts, with a mission to 'promote the heritage of British pubs and the people connected with them.'

The above article first appeared in the Pub History Society's magazine and on its website.

Photos provided by the Pub History Society – courtesy of Joan (née Dobson) Smith, the young woman in the photo.

Steve also runs the **Thirsty Giraffe** micropub in Deeping St James near Peterborough.

OCT. 1965

Millington & Boardman (Controls) LIMITED

Darwen

PRESENT

## GENIE

at the Flag Hotel, Bromley Cross

How "GENIE" works.

ONLY when the Right Hand Panel is lit is the instrument available.

Then:

1. Press Button.
2. Dial First Drink Number.
3. Wait for the Left Hand Light (DIAL NOW)
4. Dial Second Drink Number.

Repeat operations 3 and 4 for additional drinks. WAITING FOR THE "DIAL NOW" LIGHT each time.

NOTE—A maximum interval of 15 seconds is permissible between each drink number dialled otherwise "GENIE" considers the order to be complete.

in conjunction with Dutton's Blackburn Brewery Ltd., and Mr. J. Dobson (Licensee)

Cigarettes		
70	10 Senior Service	2/3
71	10 Embassy Tipped	1/1
72	10 Capstan	2/3
74	10 Players	2/3
76	10 Benson & Hedges Tipped	2/3
77	Panastellas	1/6
78	10 Nelson	1/1
79	10 Gold Leaf	1/1

FOR ITEMS NOT LISTED DIAL 00 FOR WATER
DO NOT DIAL UNTIL LEFT-HAND PANEL IS ILLUMINATED (RED)

	Draught & Bottled Beer	Price		Spirits	Price
Dial	01 Half Pint Light Mild	8d.	Dial	41 Whisky	2/4
	02 Pint Light Mild	1/4		42 Whisky (Rye)	2/4
Both	03 Half Pint Dark Mild	8d.		43 Whisky and Water	2/4
	04 Pint Dark Mild	1/4		44 Whisky All In	2/6
	05 Half Pint Bitter	10d.		45 Whisky and Orange	2/6
	06 Pint Bitter	1/4		46 Whisky and Mac	2/9
	07 Pint Mixed	1/4		47 Gin	2/4
	08 Pint Shandy	1/8		48 Gin and Lime	2/6
	09 Special Export	1/5		49 Gin and Orange	2/6
	10 Pale Ale (D.P.A.)	1/2		50 Gin All In	2/6
	11 Light	1/2		51 Gin and Italian Vermouth	2/9
	12 Brown	1/2		52 Brandy	3/0
	13 Forest Brown	1/5		53 Vodka	3/0
	14 Mackeson	1/7		54 Vodka and Lime	3/2
	15 Guinness	1/7		55 Vodka and Orange	3/2
	16 Skol Lager with Lime and Ice	2/2			
	<b>Soft Drinks</b>			<b>Wines and Liqueurs</b>	
22	Grapefruit Juice	1/1	16	Cider	1/1
23	Orange Juice	1/1	17	Babycham	1/7
24	Pineapple Juice	1/1	18	Babycham (Dressed)	1/9
25	Tomato Juice	1/1	19	Baby Bubbly	1/7
26	Tonic	8d.	20	Pink Lady	1/7
27	Bitter	8d.	21	Cherry "B"	2/9
28	Dry Ginger	8d.	56	Advocat	3/0
29	Canada Dry	8d.	57	Cherry Brandy	3/0
30	America Dry	8d.	58	Apricot Brandy	3/0
31	Orangeade	9d.	59	Drumhale	3/0
32	Lemonade	9d.	60	Tia Maria	3/0
33	Orange and Soda	1/0	61	Crème de Menthe	3/0
34			62	Period '45	3/0
	<b>Spirits</b>		63	Chartreuse	3/0
35	Rum	2/4	64	Colntrous	3/0
36	Rum All In	2/6	65	Port	2/0
37	Rum and Mac	2/6	66	Port and Lemon	2/0
38	Rum and Peppermint	2/6	67	Light Sherry	2/0
39	Rum and Black	2/6	68	Brown Sherry	2/0
40	Rum and Orange	2/6	69	Sherry and Lime	2/2

For CIGARETTES, see page 4



# Smoking Pints

## Bamberg: German beer paradise

There are many reasons to visit Bamberg, not least the smoked beer (rauchbier) which is the unique speciality of several of its breweries. Other reasons include around a dozen breweries in the city and another 60 in the surrounding area, producing many different beer styles. The local tourist office claims this is the highest density of breweries worldwide. It also describes Bamberg as a 'vibrant beer city' and, after the many different beers we drank during our visit, I can certainly vouch for that. Bamberg is also listed as a UNESCO world heritage site due to its well preserved medieval architecture, so we did plenty of sightseeing as well as indulging ourselves in its famous beer culture.



Schlenkerla Brauerei dining room

When we arrived in Bamberg our first visit was to the most famous of the rauchbier breweries, [Schlenkerla Brauerei](#), which has been brewing since 1405 and has won numerous international awards for its beer. It is located in the old city and is situated within a beautiful half-timbered building. We entered the brewery tap and noted that the smaller of the two available rooms was nearly full – this was at 11.30am! The other room was mainly for dining and tended to get busier towards the evening. The decor of both rooms was a very agreeable combination of scrubbed wooden-topped tables, half-timbered ceilings and oak-panelled walls. The smaller room had an impressive enamel-tiled stove. This was typical of the many brewery taps we visited. Unfortunately, the cold weather meant the beer garden at the back was closed. We sat down and immediately ordered two half litres of *Marzen Rauchbier*. This is a fabulous and distinctive



Schlenkerla Brauerei server

dark brown beer. The first thing that strikes you is the smoky aroma which can take some getting used to on a first encounter. The taste is malty and smooth with hints of fruit – all balanced by a unique smoky flavour. We were extremely impressed by this beer which was served by gravity from one of two wooden casks sitting on the bar top. Such was the demand from the drinkers in the bar that the casks had to be frequently replaced by ones full with beer fresh from the brewery. The price was very reasonable at just under 4 euros (£3.50) for a half litre. This price was typical for nearly all bars we visited in Bamberg. Our journey had also made us very hungry so we ordered hearty German fare of pork knuckle, sauerkraut and dumplings – delicious and a great



Breakfast at Schlenkerla Brauerei

accompaniment to the beer. So we were not surprised to find that the brewery's restaurant has been ranked among the top places in the world to have a beer by *All About Beer* magazine. Such was our delight with both our Schlenkerla brewery tap experience and its various rauchbiers that we returned there several times during our stay. Their *Marzen Rauchbier* was the favourite beer of our tour by some distance. We finished our trip by returning there to enjoy a traditional Bavarian breakfast of white sausage (weisswurst), sweet mustard, pretzel and a half litre of beer – delicious! By the way, the bar was full of locals doing the same at 10am (see photo).

Most pubs we visited in the city of Bamberg had two or three draught beers which were typically a Helles, a Weizen (wheat) and a Pils. All had a very good range of bottled beer from different local breweries. We particularly enjoyed the rauchbiers and food in [Brauerei Spezial](#) and [Brauerei Klosterbrau](#). Both establishments were very traditional



Brauerei Klosterbrau





**Mahrs Brau**

in their decor and very cosy and welcoming places in which to drink. Their rauchbiers were not as assertive in their smokiness as those from [Schlenkerla](#) but they were very pleasing all the same. We visited most of the brewery taps in Bamberg but did not find any further different examples of rauchbier. Nevertheless, we enjoyed drinking many different styles of German beer, especially the unfiltered beer in [Mahrs Brau](#) which was served by gravity from wooden casks on the bar servery. The beer is called simply 'U' which is the shortest name for a beer I have ever encountered.

One day we hired bikes to cycle the 20 miles to Forchheim so we could call in at some of the many small brewery taps between there and Bamberg. Unfortunately, several of them only opened on weekends so our lack of planning meant that our itinerary constantly evolved as our journey progressed. One memorable microbrewery – [Brauerei Witzgall](#) in the small village of Hallendorf – was like a time warp with formica tables and a seventies-style bar servery. One of the customers

made use of a 'beer warmer' to get his Helles Bier to be 'off chill'. We loved the place and were amazed to find that the beer was a mere 2.5 euros (£2.15) per half litre! This was by far the cheapest beer of our trip. Indeed, we found that beer prices in the rural areas were usually cheaper than in the towns. It was in [Brauerei Kraus](#) in Hirschald that we encountered the only waitress on our trip who dressed in a dirndl. She was extremely unimpressed that we ordered a coffee rather than a beer (it was just after 11am and we were suffering beer fatigue from the night before). By the time we left at just after noon the place was heaving with local workers enjoying the hearty food and half litres of Pils. It was great to see the Germans still have traditional beery lunches. We did note that you could buy 20 half-litre bottles from their list of nine different Kraus beers for around 15 euros (£13) – regrettably our bikes were not up to carrying that amount!

One characteristic of most pubs in and around Bamberg was the large enamel tiled stoves that we found in various shapes and sizes. You can see two examples in the photos accompanying this article. It would have been great to see them in operation and experience the cosy atmosphere that they would no doubt create during colder weather. Other ubiquitous features of the bars were crucifixes and antlers!

Overall it was a fantastic trip with superb beer, splendid food and very friendly people. The beer scene in Bamberg and the surrounding area is very much alive – not surprising given the very interesting places to drink in, the numerous breweries and beer styles and the very reasonable price for the beer. The Bamberg tourist office website – [en.bamberg.info/prospekte](http://en.bamberg.info/prospekte) – is full of useful information, not least a brochure dedicated to beer and breweries in Bamberg County which can be downloaded from there.

You can buy Schlenkerla Rauchbier from several quality off licences in Bristol. Please be aware that smoked beer is the Marmite of the beer world – some drinkers love it while others hate it. And those that love it always regret not finding out about it earlier, so why not give it a try and expose yourself to a whole new world of beer?

*Dave Weir*

## Your shout

Please address letters to the editor,  
details on page 2

**A**s a devotee of micropubs and other small, clubbable, independent, even quirky establishments, ones which promote conversation – in particularly the micropub near my house, the [Wooden Walls](#) in Staple Hill – I always like to seek out such pubs when on my travels elsewhere in the country.

Where to go? Wrexham (Wrecsam) of course, not because they are currently football famous (I'm a rugby devotee), but because, as I found out, the city (I stayed in a lovely B&B out of town in the hills) is a great location for travelling around.

My June tour included the outstanding Clwydian mountains, Bala Lake (Llyn Tegid), Llangollen, and the fascinating National Trust house at Erddig with its amazing collection of objects built up over time. Ah yes, but beer! A quick online search found a number of establishments, but best of all as far as I was concerned, the [Magic Dragon Brewery Tap](#). I caught a bus into town, found the brewery tap and, well, I had an absolutely lovely time. The four pints of Magic Dragon *Burning Gold*, a hoppy, refreshing beer ideal for the warm weather, certainly helped.

Amy and Seren behind the bar (pictured) were helpful, genuinely warm and friendly, and the locals, a mix of ages, probably mostly a younger crowd, were exceptionally welcoming to this old stranger from Bristol. I think I counted six hand pumps, including a session bitter and a dark IPA. There was a mild listed on the wall but not on tap ... never mind. Amongst the other offerings were Welsh gins and whiskies, local cider



from the box and German lagers on keg. They are happy for you to take food in to enjoy with your beer.

If you are in Wrexham I commend this jewel of an independent brewery tap to you.

*Neil Harrison*



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

## Arbor Ales

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

## Ashley Down

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

## Basement Beer

32 Upper York Street, Bristol, BS2 8QN  
[www.basementbeer.co.uk](http://www.basementbeer.co.uk)

## Bath Ales

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

## Brewhouse & Kitchen

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

## Bristol Beer Factory

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

## Bruhaha

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

## Butcombe

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

## Cheddar Ales

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

## Clevedon

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

## Dawkins Ales

Unit 2, Lawnwood Industrial Units, Lawnwood Road, Easton, Bristol, BS5 0EF (also has premises in Timsbury, Bath)  
[www.dawkins-ales.co.uk](http://www.dawkins-ales.co.uk)  
*Closed May 2023*

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

The Brewery, West Hewish, Weston-super-Mare, BS24 6RR  
*Closed – company went into liquidation 1st March 2023*  
*Some of the brands now made by Nuttycombe Brewery*

## Fat Head

127 High Street, Weston-super-Mare, BS23 1HP  
*Brand new brewery*

## Fierce & Noble

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

## Good Chemistry

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

## 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.hopunionbrewery.co.uk](http://www.hopunionbrewery.co.uk)

## Incredible Brewing Company

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

## King Street Brew House

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

## Left Handed Giant

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

## Little Martha

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

## Lost and Grounded

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

## Moor Beer

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

## New Bristol

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

## On Point

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

## Pinkers

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

## Portishead

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

## Tapestry by PROPS

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

## Three Engineers

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

## Twisted Oak

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

## Volunteer Tavern (brewpub: New Street Brewing)

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

## Wiper & True

2-8 York Street, St Werburghs, Bristol, BS2 9XT & Unit 11, City Business Park, Easton Road, Bristol, BS5 0SP  
[www.wiperandtrue.com](http://www.wiperandtrue.com)

## Wookey Ale

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

## Zerodegrees

53 Colston Street, Bristol, BS1 5BA  
[www.zerodegrees.co.uk](http://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](http://www.abbeyales.co.uk)

## Bath Brew House

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

## Blindmans

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

## Dawkins Ales

Unit 7 Timsbury Workshop Estate, Hayeswood Road, Timsbury, Bath BA2 0HQ (also has premises in Easton, Bristol)  
[www.dawkins-ales.co.uk](http://www.dawkins-ales.co.uk)  
*Closed May 2023*

## Electric Bear

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

## Frome (previously Milk Street)

Unit 13, Marshall Way, Commerce Park, Frome, BA11 2FB  
[www.fromebrewingcompany.com](http://www.fromebrewingcompany.com)

## Golden River

Coronation Avenue, Bath, BA2 2JR  
[goldenriverbrewery.com](http://goldenriverbrewery.com)

## Kettlesmith

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

## Plain Ales

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

## Ralph's Ruin

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

## Three Daggers

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

## True Story

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

## Twisted

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

## Wessex

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

## Yonder

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

## Advertise in Pints West

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

Also available on-line at

[www.camrabristol.org.uk](http://www.camrabristol.org.uk)

Contact: [steve.plumridge.pintswest@gmail.com](mailto:steve.plumridge.pintswest@gmail.com)

## Solution to the cryptic crossword on page 40

Across: 1 Pinter, 5 Licensee, 9 Advancer, 10 Telly, 11 Cactus, 12 Leavings, 14 American Pale, 17 Down under ale, 20 Username, 22 Easton, 23 Bowman, 25 Unicorns, 26 Adenomas, 27 Sussex. Down: 2 Indian, 3 Tea strainer, 4 Rick Stein, 5 Lorelei, 6 Citra, 7 Nut, 8 Eden Gold, 13 Impressions, 15 Academics, 16 Cotswold, 18 Eyecups, 19 Lounge, 21 Adam, 24 Men.

## Wear Pints West

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

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

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

The best way to order yours is to send an email with your requirements to: [clothes@camrabristol.org.uk](mailto:clothes@camrabristol.org.uk) – you will then be contacted with instructions on how to pay (preferably by bank transfer).

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

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

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

**CAMRA Bristol & District**

Please allow up to four weeks for delivery.



Prices, inclusive of postage and packaging, are:

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



# Branch Diaries and Contacts

## Bristol & District branch diary

- **Thu 31 Aug:** Bedminster pub walk – starting at approximately 6.30pm at [Bristol Beer Factory Taproom](#) (no. 24 bus), then walking back towards the city centre via a few pubs on North Street and nearby. All welcome.
- **Wed 13 Sep:** Branch committee meeting at the [Llandoger Trow](#), King Street, Bristol at 7.30pm.
- **Sat 16 Sep:** BAD Ladies Cardiff Explorer. Meet at Temple Meads for the 13:23 service (GWR timetable yet to be confirmed) to Cardiff Cathays (changing at Cardiff Central). We'll try the [Andrew Buchan](#) on Albany Road then the [Cathays Beer House](#) on Crwys Road before heading back into the centre to the [Flute & Tankard](#) on Windsor Place.
- **Wed 20 Sep:** Pub survey trip by minibus to pubs in rural South Gloucestershire area, leaving the [Cornubia](#), Temple Street, Bristol at 6.45pm. Price is £12 for CAMRA members. Please email [marting1@sky.com](mailto:marting1@sky.com) to reserve a seat on the minibus.
- **Sat 23 Sep:** St Werburghs and Montpellier pub walk – starting at approximately 1.30pm at the [Farm](#), Hopetoun Road before moving on to other pubs in St Werburghs and Montpellier before finishing on the Gloucester Road. The 70 bus from Temple Meads and City Centre to UWE Frenchay stops on Ashley Down Road near the first pub.
- **Wed 27 Sep:** Branch AGM at the [Shakespeare Tavern](#), Prince Street, Bristol at 8pm. Open to all branch members – please bring CAMRA membership cards.
- **Fri 29 Sep:** Local launch of the 2024 *Good Beer Guide* from 12 noon until 6pm at the [Kings Head](#), Victoria Street, Bristol (see article on page 19). Come along and buy your discounted copy.
- **Sat 7 Oct:** City Centre pub walk – starting 4pm at the [Llandoger Trow](#), King Street, Bristol, before moving on to a few other pubs on the route towards Temple Meads station.
- **Wed 11 Oct:** Branch committee meeting at [Hatchet Inn](#), Frogmore Street, Bristol at 7.30pm.
- **Tue 17 Oct:** Pub survey trip by minibus to pubs in Mid Mendips area, leaving the [Cornubia](#), Temple Street, Bristol at 6.45pm. Price is £12 for CAMRA members. Please email [marting1@sky.com](mailto:marting1@sky.com) to reserve a seat.
- **Sat 21 Oct:** CAMRA South West Regional meeting in Bristol at 12 noon at a venue to be confirmed.
- **Wed 25 Oct:** Branch 'meet and greet' event in Chandos Road, Redland: first at the [Red Monkey](#) from 7.30pm, then [The Good Measure](#) from around 8.45. Chandos Road is a 10-minute walk from Clifton Down station on Whiteladies Road, where buses 1, 2, 3 and 4 stop. All welcome, CAMRA members or not.
- **Tue 31 Oct to Fri 10 Nov:** BADRAG Mild Time. Nothing specific arranged at the time of publication, so keep an eye on social media and the online branch diary (see below).
- **Wed 8 Nov:** Branch committee meeting at the [Shakespeare Tavern](#), Prince Street, Bristol at 7.30pm (tbc).
- **Sat 11 Nov:** BAD Ladies Kingsdown and St Michael's Hill pub walk. Meet at 2pm at the [Green Man](#) in Alfred Place. We'll then move on to visit the [Kingsdown Vaults](#) and the [Highbury Vaults](#), or the [Cotham Porter Stores](#), or the [Robin Hood](#), to be decided on the day.
- **Thu 16 to Sun 19 Nov:** Bristol Beer Festival at City Hall (see article on page 3).
- **Wed 22 Nov:** Branch 'meet and greet' event in Kingswood at the [Lyons Den](#) on Regent Street from 7.30pm, then the [Kings Arms](#) on High Street at 8.45pm. Buses 6, 42 and 43 from Bristol, 17 from Southmead Hospital and Keynsham, or 19 from Bath and Bristol Parkway. All welcome, CAMRA members or not.
- **Thu 30 Nov:** Pub survey trip by minibus to pubs in North Somerset area, leaving the [Cornubia](#), Temple Street, Bristol at 6.45pm. Price is £12 for CAMRA members. Please email [marting1@sky.com](mailto:marting1@sky.com) to reserve a seat.

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

Martin Gray



## Bristol & District CAMRA

Web: [www.camrabristol.org.uk](http://www.camrabristol.org.uk)

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

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

Facebook group: [CAMRA Bristol Chat](#)

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

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

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

## Weston-super-Mare

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

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

Contact: Laurie Jackson – [glenfern13@icloud.com](mailto:glenfern13@icloud.com)

## Bath & Borders CAMRA

Web: [www.bathandborderscamra.org.uk](http://www.bathandborderscamra.org.uk)

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

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

Branch socials contact: Denis Rahilly on 01225 791399 or

07486 884825 or email [denis.rahilly@talktalk.net](mailto:denis.rahilly@talktalk.net).

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

## Weston-super-Mare sub-branch diary

- **Fri 7 Oct:** Taunton crawl by train leaving WsM at 11:24 (Worle at 11:16) arriving Taunton at 11:53 subject to timetable changes. Aim is to visit six pubs, returning to WsM by 7pm. (Note: this is the crawl originally planned for 24 June.)
- **Sep, Oct, Nov:** Local crawls are being planned to include Bleadon, Milton, Uphill and Worle, and further afield to Bristol and Swindon.

Crawls outside Weston-super-Mare town centre are dependent on public transport. All events are posted, regularly reviewed and updated in the Bristol & District CAMRA diary at:

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

so keep an eye on that and also the sub-branch Facebook page – and note the WsM contact, Laurie Jackson, above.

## Bath & Borders branch diary

- **Thu 7 Sep:** Social at the [Bell Inn](#) in Westbury from 7.30pm.
- **Thu 14 Sep:** Social at the [Three Horseshoes Inn](#), Batcombe from 7.30pm.
- **Thu 21 Sep:** Social at the [Claremont](#), Camden, Bath from 7.30pm.
- **Thu 28 Sep:** Branch meeting at the [Fox & Hounds](#), Warminster from 7.30pm.
- **Thu 5 Oct:** Social at the [Bath Cider House](#) from 7.30pm.
- **Thu 12 Oct:** Social at the [King's Arms](#) in Stratton-on-the-Foss from 7.30pm.
- **Thu 19 Oct:** Social at the [Wiltshire Yeoman](#) in Trowbridge from 7.30pm.
- **Thu 26 Oct:** Branch meeting at the [Raven](#) in Bath from 7.30pm.
- **Fri 16 & Sat 17 Feb:** Save the date – Bath Beer Festival 2024.

For further events, or any updates to the above, please check the online branch diary at:

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





# Love beer?

# Love pubs?



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Real Ale

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month!

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

## Your details:

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

## Partner's Details (if Joint Membership)

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

## Direct Debit

## Non DD

<b>Single Membership (UK)</b>	£30.50 <input type="checkbox"/>	£32.50 <input type="checkbox"/>
Under 26 Membership	£22.00 <input type="checkbox"/>	£24.00 <input type="checkbox"/>
<b>Joint Membership</b>		
(At the same address)	£38.50 <input type="checkbox"/>	£40.50 <input type="checkbox"/>
Joint Under 26 Membership	£30.00 <input type="checkbox"/>	£32.00 <input type="checkbox"/>

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

I wish to Opt-in to ☐ General Communications ☐ Branch Communications

Concessionary rates are available only for Under 26 Memberships.

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

Signed .....

Date ..... Applications will be processed within 21 days.

## Direct Debit Instruction

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

### Name(s) of Account Holder

### Billing Address

### Bank or Building Society Account Number

### Branch Sort Code

Postcode .....

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

☐ I understand that CAMRA has partnered with Stripe, who collects Direct Debits on  
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- If an error is made in the payment of your Direct Debit, by Stripe or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.
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- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us. Setup of Direct Debit Instruction with Stripe on behalf of CAMRA.

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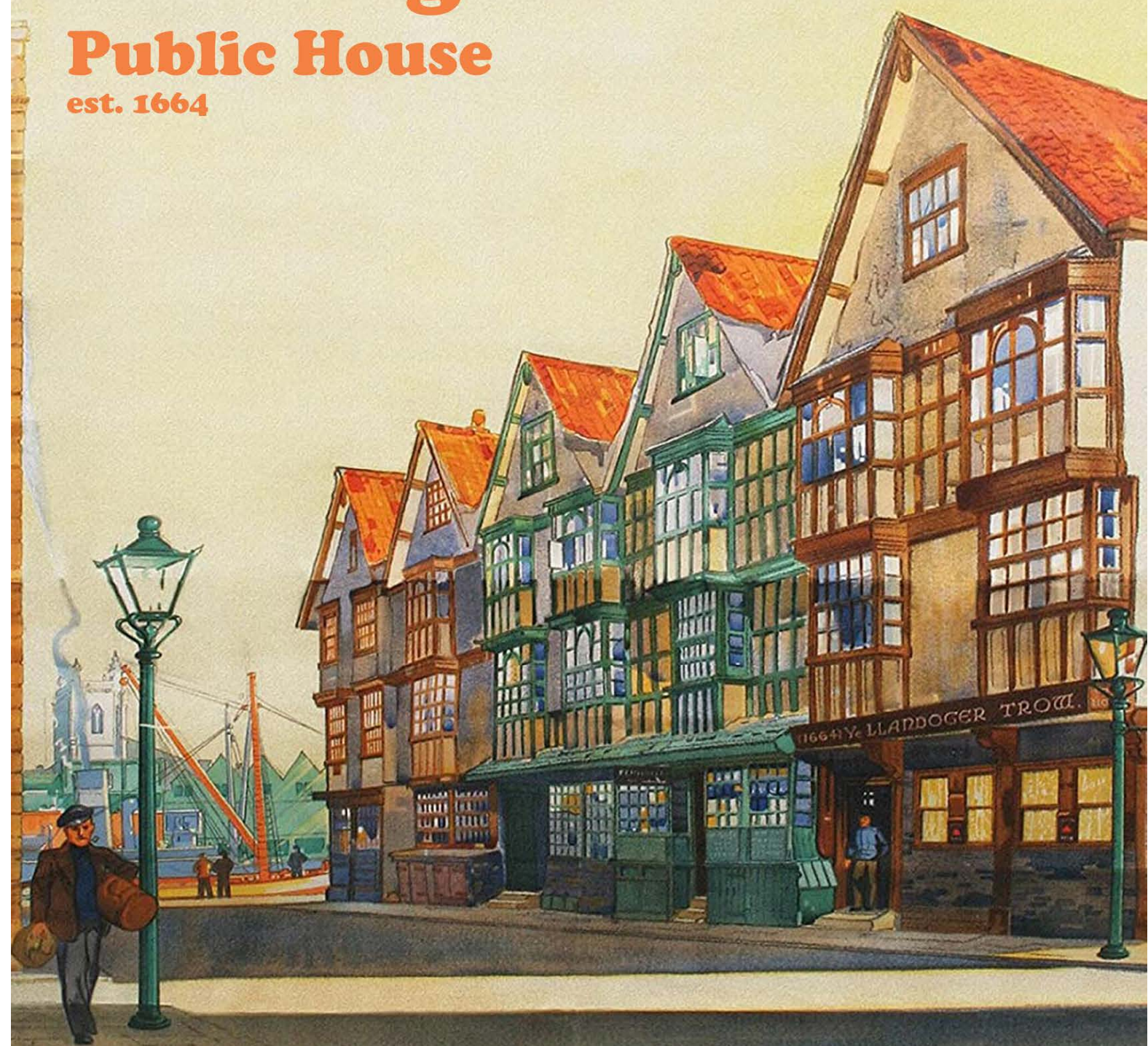
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