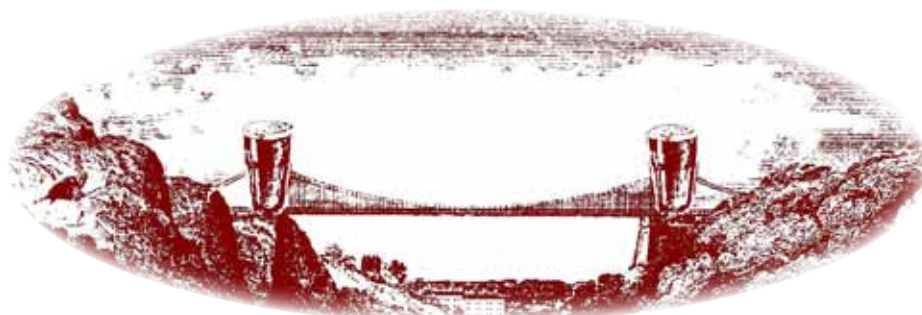




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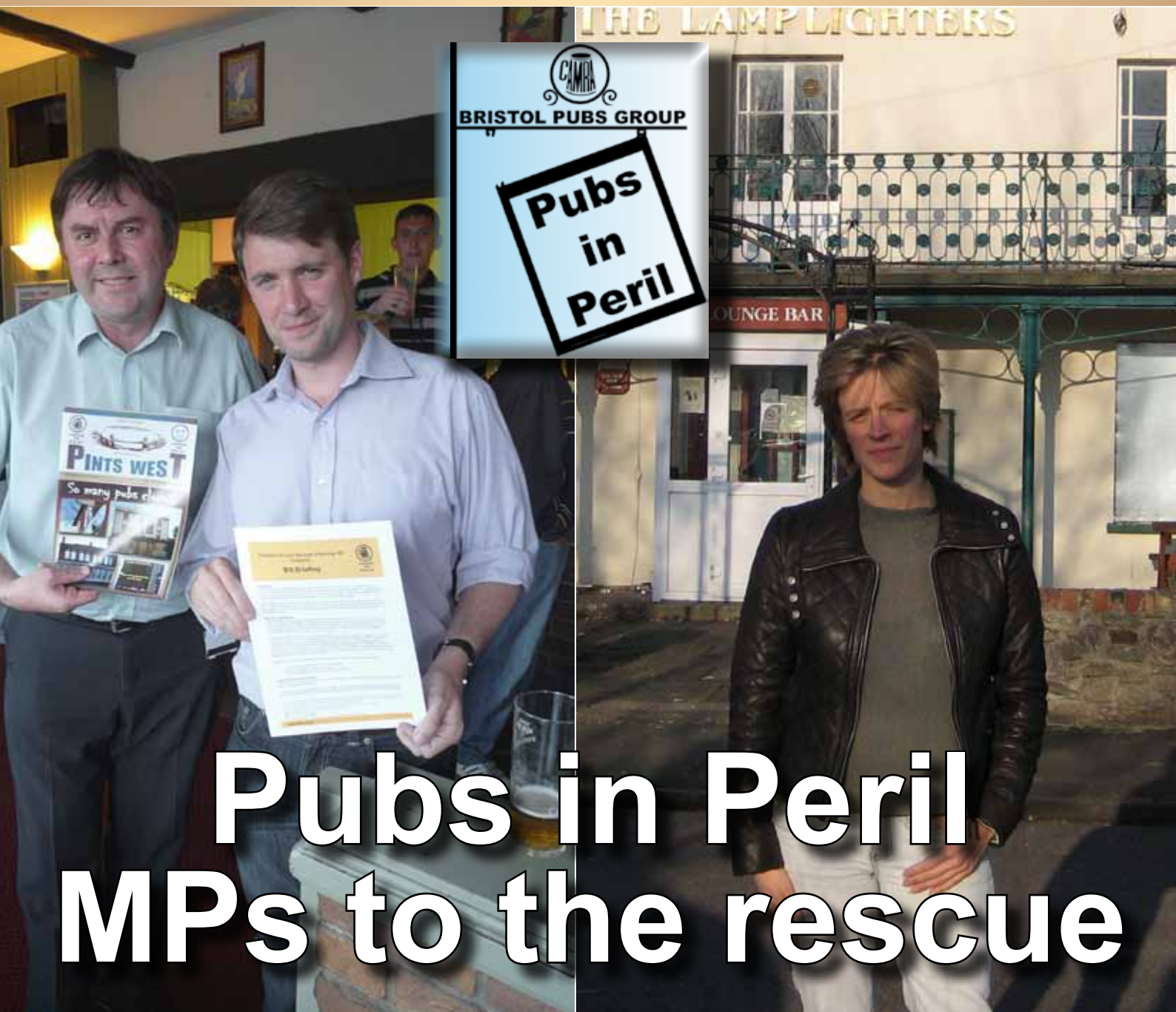
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(incorporating the Bath & Borders Branch)



Pubs in Peril MPs to the rescue

Champion Beer of Britain 2010



Nottingham brewer crowned king of the Castle!

After a year of local tasting panels and regional heats leading up to the finals, CAMRA, the Campaign for Real Ale, is proud to announce that Castle Rock brewery's Harvest Pale has been crowned the 'Best Beer' in Britain at the Great British Beer Festival, Earls Court, London.

Harvest Pale, which has an ABV of 3.8%, is described in CAMRA's Good Beer Guide as 'blonde and refreshing with distinctive citrus hop.'

The Nottingham-brewed real ale was judged the Supreme Champion over a host of other finalists in seven different beer categories, including beers from both small microbrewers and large regional brewers.

Roger Protz, of the final judging panel, praised the winner. He said: "Against intense competition from eight other brilliant finalists, Castle Rock Harvest Pale stood out and was the unanimous choice of all the judges for its great blend of tangy hop and juicy malt. A wonderfully refreshing and complex beer."

A delighted Chris Holmes, Castle Rock brewery chairman, on hearing the results, said: "We've won dozens of awards over the past five to six years, but the best moments have been since our new brewer, Adrian Redgrove, who started four years ago, began producing high quality, consistent beer. The last 18 months we've been brewing at capacity because of the success and popularity of Harvest Pale, which has led to the opening of a new brew house which will treble our capacity."

With Castle Rock brewery securing the Gold award for 2010, this year's Silver went to Timothy Taylor brewery's Landlord, whilst the Bronze award went to Surrey Hills brewery's Hammer Mild.

On a more local level, it's great to see RCH brewery, based just outside Weston-super-Mare, recognised for their excellent PG Steam which took the Gold award in the Bitter category, and Moor brewery of Pitney, Somerset which took the Silver with Revival.

The results in full

Champion Beer of Britain: Castle Rock, Harvest Pale (3.8% ABV, Nottingham)

Second: Timothy Taylor, Landlord (4.3% ABV, Keighley, West Yorkshire)

Third: Surrey Hills, Hammer Mild (3.8% ABV, Guildford, Surrey)

Category winners

Mild category

Gold: Surrey Hills, Hammer Mild (3.8%, Guildford, Surrey)

Silver: Greene King, XX Mild (3%, Bury St Edmunds, Suffolk)

Joint Bronze: Golcar, Dark Mild (3.4%, Huddersfield, West Yorkshire)

Joint Bronze: Nottingham, Rock Ale Mild (3.8% ABV, Nottingham)

Bitter category

Gold: RCH, PG Steam (3.9%, Weston-super-Mare, Somerset)

Silver: Moor, Revival (3.8%, Pitney, Somerset)

Joint Bronze: Orkney, Raven (3.8%, Stromness, Orkney)

Joint Bronze: Purple Moose, Snowdonia Ale (3.6%, Portmadog, Gwynedd)

Best Bitter category

Gold: Timothy Taylor, Landlord (4.3%, Keighley, West Yorkshire)

Silver: St Austell, Tribute (4.2%, St Austell, Cornwall)

Joint Bronze: Evan Evans, Cwrw (4.2%, Llandeilo, Carmarthenshire)

Joint Bronze: Great Oakley, Gobble (4.5%, Great Oakley, Northamptonshire)

Golden Ale category

Gold: Castle Rock, Harvest Pale (3.8%, Nottingham)

Silver: Marble, Manchester Bitter (4.2%, Manchester)

Bronze: St Austell, Proper Job (4.5%, St Austell, Cornwall)

Strong Bitter category

Gold: Thornbridge, Jaipur IPA (5.9%, Bakewell, Derbyshire)

Silver: Fuller's, Gales HSB (4.8%, Chiswick, London)

Bronze: Beckstones, Rev Rob (4.6%, Millom, Cumbria)

Speciality Beer category

Gold: Amber, Chocolate Orange Stout (4%, Ripley, Derbyshire)

Silver: O'Hanlon's, Port Stout (4.8%, Whimble, Devon)

Bronze: Breconshire, Ysbrid y Ddraig (6.5%, Brecon, Powys)

Winter Beer of Britain winner (announced in January 2010)

Elland, 1872 Porter (6.5% ABV, Elland, West Yorkshire)

Bottled Beer of Britain winners (sponsored by Travelodge)

Gold: St Austell, Admiral's Ale (5% ABV, St Austell, Cornwall)

Silver: Pitfield, 1850 London Porter (5%, Epping, Essex)

Bronze: Great Oakley, Delapre Dark (4.6%, Great Oakley, Northamptonshire)

Cover pictures: Chris Skidmore MP at the Lamb, Cadbury Heath and Charlotte Leslie MP at the Lamplighters, Shirehampton

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The case of the MP, the Pubs Group and the Lamplighters

Bristol Pubs Group and local MP unite to call for landmark pub to be saved

The 31st of July 2010 proved a significant day for the Bristol & District CAMRA Pubs Campaigning Group (Bristol Pubs Group for short) and the MP for Bristol North West, Charlotte Leslie. The concern was the future of the Lamplighters Inn in Shirehampton, owned by Enterprise Inns, the UK's second largest pub company.

Meeting at the MP's surgery, they agreed they shared many common concerns over the declining number of pubs. The MP supported the Bristol Pubs Group's aims on many issues and promised to act on these to support the future of community pubs.



Charlotte Leslie MP meeting with Bristol Pubs Group members Glen Dawkins, Peter Bridle and Tim Belsten

The Lamplighters, formerly known as Lamplighter's Hall, has been a viable pub over many years. Situated where it is, this pub has proved itself ideal for families, with a spacious interior, beer garden and nearby play area.

Having closed in January this year, there had been claims Enterprise Inns would be refurbishing the pub. Mention was made of a licensee stepping in to keep it running. Nothing has evolved, other than a sign for the freehold being up for sale and some vandalism.

The Bristol Pubs Group and local MP Charlotte Leslie have written to Enterprise Inns Head Office to demand that the Lamplighters pub is saved for the local community.

Commenting on the pub's plight, Pubs Group chairman Peter Bridle said: "The Lamplighters is no ordinary pub; it has massive potential. It is set in a fantastic location on the riverside in quiet surroundings within a minute's walk of the railway station and close to a park-and-ride bus service. The pub has extensive premises, located over three storeys, which has potential for commercial functions, wedding receptions, parties and other events within the pub. Additionally, the pub can cater for everyday casual drinkers and has space for a separate dining area. It also has a car park and a fantastic garden fronting onto the river. I have no doubt that the pub can be a very successful and viable business serving the local community. The local area is not blessed with many pubs and the Lamplighters has the capacity to cater for the whole community, including families.

"It is good to know that we have the 100% backing of the local MP in support of this important campaign. We are appealing to Enterprise Inns to ensure that they either reopen the place themselves or offer it at a realistic price to a third party who will ensure that it remains as a

community pub."

Bridle continued: "The pub needs to be maintained as there already appears to have been a few acts of vandalism against the building. We urge Enterprise Inns to act quickly, as clearly there are many people in the local area who are missing their local."

Local Bristol North West MP Charlotte Leslie said: "CAMRA do fantastic work in supporting our beleaguered local pubs, and I am delighted we are joining forces. The historic Lamplighters pub is not only much needed and valued by the local community, but the pub, with its beautiful settings, new playground next door, and great access, is also an almighty success story waiting to happen for anyone with the vision and capital to do it. It would be a travesty and a tragedy if what should be a jewel in the crown of Bristol pubs was snatched from the local community for the sake of a sale and a quick buck. I will be doing everything I can with CAMRA, Enterprise Inns and the local community to ensure that doesn't happen, and that the historic Lamplighters lives up to its name to become a 'beacon' of Bristol's pubs."



The Bristol Pubs Group along with Charlotte Leslie are also contacting local businesses and residents to see if there is interest in setting up a consortium to run the pub. Peter Bridle said: "In the short period of time Charlotte and I were outside the Lamplighters, we were approached by a local resident who would consider buying the pub. However, given the condition of the building, we do believe that the selling price does need to be reduced from the current £400,000 to allow for this. Another local also spoke to us to say how much he was missing the Lamplighters."

A petition set up by Charlotte Leslie also reflects the fact that many local residents are missing the pub and want to see it reopen. Maybe you would like to consider supporting the e-petition on Charlotte Leslie's website at www.savethelamplighterspub.charlotteleslie.com.

RCH brewery wins top national award

I am delighted to report that our local RCH brewery has won a Gold Medal at the Champion Beer of Britain (CBOB) awards held in early August at the Great British Beer Festival at Earls Court.

Their superb PG Steam was named as the Champion Bitter of Britain – in a category open to all lower strength “session” bitters. This



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delightful brew packs an impressive amount of character and flavour into its mere 3.9% ABV. This is something that we have known locally for some time but the secret is obviously now out nationally too!

The CBOB awards are arguably the most cherished and sought after awards in the UK beer industry, so this is no mean achievement for RCH. An exhaustive short-listing process takes place throughout the year before the finalists are judged in a blind tasting by a mixed panel of drinkers, made up of industry experts and the general public.

Congratulations are certainly due to head brewer Graham Dunbavan and all at RCH – the award is a great reward for many years of excellence. Managing director Paul Davey (a man not given to expansive public statements!) simply says, “The award means a great deal to us at RCH and shows that all the dedication and hard work put in by the team has paid off.” I say that you are being much too modest, Paul!

Despite being a local brew, PG Steam can be frustratingly hard to find locally, especially in Bristol – perhaps a few more local pubs will give it a chance now? Some regular outlets include the Crown at Churchill, the Old Inn at Hutton, and Off the Rails and the Criterion both in Weston-super-Mare. Keep an eye out for it and make sure you encourage your local licensees to give it a try.

Two other RCH beers should be seen soon in all local Wether- spoon’s pubs. The wonderful dark Old Slug Porter at 4.4% is on the forthcoming JDW guest beer list. A one-off brew Strawberry Fields at 5%, brewed with real Cheddar strawberries, is also planned for the next JDW beer festival in October.

Just a quick word too for another fairly local brewer – the runner-up to PG Steam was Revival from the excellent Moor brewery in Pitney, Somerset – well done to Justin too. We obviously have the best brewers of lower-gravity bitters here in the West Country!

Vince Murray

The King’s Arms, Kingsdown

The King’s Arms is in the middle of High Kingsdown just off St Michael’s Hill. However the pub long predates the 1970’s development surrounding it. There has been a pub here since at least 1820 and probably since 1809. The description on the pub says that the current building dates from “circa 1862”, but there have been alterations since. It used to be one of the few Bass Brewery-owned pubs in Bristol.

The King’s Arms has potential as a lot of single young people live in the surrounding areas. However this potential hasn’t been fully realised in recent years for various reasons.



The pub has been closed since February this year and has now been sold. The new owners have plans to redevelop the pub as residential accommodation. However a planning application for change of use has not yet been made.

The Bristol Pubs Group contacted CAMRA headquarters about this pub, as the developer’s agent’s web site said that there was a covenant restricting the future use of the King’s Arms, basically preventing it from ever being used as a pub again. CAMRA HQ emailed Enterprise who confirmed that they do not and will not apply covenants on any pubs that are in the process of being sold or will be sold in future. (Enterprise have applied such restrictive covenants in the past but ceased such practices following campaigns from CAMRA and other bodies. Ed.) Enterprise said that they will contact the developer about this. We look forward to the outcome.

Les Cooper



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Lamb saved from slaughter?

The Lamb in Cadbury Heath has been under threat of closure recently. Proposals for a future supermarket on the site had triggered concerns as to whether the pub would remain a pub. A campaign to save the pub was launched by the local MP for the area, Chris Skidmore. In fact, he launched the campaign before he was elected.

The Lamb was owned by the UK's largest pub company, Punch Taverns. They put the place on the market and it was sold to a Mr Paul Pressland.

In recent times, the pub has seen a revival of its fortunes under the stewardship of temporary landlord Dave Smith. Dave has done a fantastic job and, from visits to the pub (see separate article), it is clear that his work and personality are much appreciated by the locals.

A public meeting held at the Lamb on 3rd



Chris Skidmore MP (right) and Pete Bridle

In addition to campaigning to help save the Lamb, Bristol Pubs Group took the opportunity to ask Chris Skidmore MP to support the Private Members Bill being proposed in parliament by Nigel Adams MP to give pubs greater planning protection.

Nigel Adams, new Conservative MP for Selby and Ainsty, was recently selected by a ballot in Parliament to bring forward legislation on a subject of his choice. He decided to use this opportunity to give local services such as pubs greater protection from demolition or change of use.

The Bill would give English councils the power to close loopholes in planning policy and has potential to 'empower local communities' threatened with loss of local pubs or other local services.

CAMRA, the Campaign for Real Ale, has strongly supported the introduction of a new Parliamentary Bill which will help protect valued community pubs. This is an issue that CAMRA has been campaigning on since early 2009, and was a central proposal in CAMRA's recent Beer Drinkers and Pub Goers Charter which has the support of over 150 MPs in Parliament.

When launching the proposed Bill, Nigel Adams MP said: "For too long, community buildings have been able to be demolished despite the wishes of local people. It is crucial that we stand up for them. Local services and especially pubs are at the very centre of our communities, providing employment, contributing to the local economy and to community well-being. It is time that they were protected. My Bill will allow local councils to opt in where there is a need within their communities and require that developers seek planning permission before demolishing our pubs and other valued local service."

CAMRA fully supports this Bill and believes it will empower local communities and offer a much-needed lifeline to community pubs and other local services. Pubs are in crisis, with 39 closing every single week. A third of these pubs are then demolished without giving local communities a chance to save them. Both councils and communities are powerless to act as valued and viable pubs are destroyed.

August addressed the future viability of the pub. Owner Paul Pressland had travelled from London to address the concerns of the locals and their fears of losing this local asset.

The meeting was chaired by Chris Skidmore and the locals were free to make their opinions known. Members of Bristol Pubs Group also attended to offer the local community their support. Pub regulars at the meeting came up with many suggestions as to the way forward for the pub. Running the pub as a family one, with children's facilities, was suggested by a local mother and was well supported by others.

Paul Pressland, though not denying his being a businessman, said he was happy to consider ideas suggested by the locals. The possibility of flats upstairs was mentioned, in order to cover costs of maintenance. The possibility of a shop being built on part of the plot and still maintaining a pub was also considered as a possibility. Chris Skidmore said he would leave a suggestions box for people's ideas.

There is clearly a large amount of support for the retention of a pub on the site and the vibe from the meeting was encouraging. With a landlord like Dave running the place and the support of the local community, there is no reason why it should not continue as a local pub for the foreseeable future.

Tim Belsten and Peter Bridle

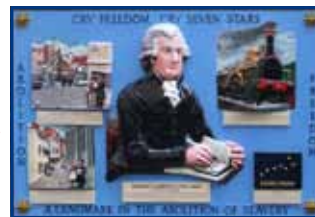


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To the Lamb, Cadbury Heath and beyond

A group from Bristol & District CAMRA visited the **Lamb in Cadbury Heath** and a couple of other pubs by private hire minibus in late June 2010.

We had a number of pleasant surprises at the Lamb, which has been under threat of closure for some months. It's a typical 20th century estate pub, with quite a bit of space, a skittle alley, some car parking and a couple of lawned areas outside. Two real ales were on sale in good condition, namely Sharp's Doom Bar and a real lager from Cotswold Spring called "It's Coming Home" (a reference to the football World Cup which had become ironic by this time, as England had been knocked out a couple of days earlier).

The landlord Dave Smith told us that the pub was now free of tie and the immediate threat of closure had receded as a new owner had bought the pub from its previous owners Punch Taverns. Taunton Traditional cider was also on sale on handpump and was outselling the beer. The pub has been through troubled times in recent years but now in Dave's capable hands it seems to be on the road to a better future. If you have had bad experiences there in the past or have passed it by because of its reputation, it's definitely worth another look.

The next port of call was the **Crown & Horseshoe at Oldland Common**. This is a fine old building with several separate drinking areas including a very pleasant snug at the front, a former skittle alley which can be used as a function room, a large roughly L-shaped main bar, a large flat lawned garden and car park. The three real ales on sale, all in good condition, were Courage Best, Bath Gem and the ever-present Sharp's Doom Bar.

Third on the list, and another pub whose future seemed recently to be in doubt, was the **Queen's Head at Willsbridge**. This is the most historic building of the evening by some distance, with a central corridor and rooms off, flagstone floors, parts that date back to the 17th century and a number of old and interesting features. It also has a long lawned sloping garden which merges into countryside at the back. Real ales on sale, again in good condition, were Cheddar Gorge Best and Courage Directors. A third beer, Moor brewery's Revival, had finished a day or two earlier. Taunton cider was again available on handpull and is very popular with regular customers.

After this we headed back into Bristol, stopping at the **Old Stillage** in Church Road, St. George for some locally brewed Arbor Ales in dependably good condition. This pub acts as the brewery tap for Arbor Ales so there are always some wonderful beers to be had here. Guest beers from other breweries also feature.



Pete Bridle (chair of the CAMRA Bristol Pubs Group) raises a glass to Dave Smith, landlord of the Lamb at Cadbury Heath (photo by Lesly Huxley)

Should you the reader wish to repeat this trip, the First Group No. 44/45 service terminates at the Lamb, while the 44A continues past it and also passes the Crown & Horseshoe on its way to Bitton (Cherry Garden Road) from where the Queen's Head is no more than a ten-minute walk along the A431 back towards Bristol. The No. 332 between Bristol and Bath also passes the Queen's Head. In the evenings the 322 only runs between Bath and Aspects Leisure Centre at Longwell Green, but all is not lost: you can catch a 44/45 back to Bristol from the Queen's Head by returning to Bitton (Cherry Garden Road) (hourly until 22:38). Alternatively you can walk towards Bristol on the A431 for about fifteen minutes and catch the same service or a 45 at Cadbury Heath (Newton Road shops). This offers two buses an hour until 22:44 (or later if you are only going as far as Lawrence Hill).

All the above Bristol-bound buses go past the Old Stillage (except the ones that terminate at Longwell Green, of course).
Norman Spalding

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News from Arbor Ales

THE main news from Arbor Ales is the addition of a fourth fermenting vessel, which will increase capacity and also be used to brew a lager which is planned for the coming months.

Their newest beer is **Transpacific Pale Ale**, a 4.5% golden beer made with large amounts of American and New Zealand hops. Brewer Jon Comer said, "It was meant to be a one-off, brewed as a tongue-in-cheek response to comments from a visitor to Bristol who claimed there were no hoppy beers brewed here. It proved to be very popular though, so has been added to the ever lengthening list of occasionals."

Fantastic cider pubs!

Two Bristol pubs have achieved a fantastic showing in the 2010 Regional CAMRA Cider & Perry Pub of the Year Awards. The **Orchard** in Hanover Square has come first and the **Bristol Cider House** in Surrey Street has come third.

The Cider & Perry Pub of the Year award is for the best pubs in Britain that promote and encourage sales of quality real cider and perry.

For the **Orchard**, being named as the best real cider and perry pub in the whole South West region for 2010 follows their triumph of winning the title of overall National Cider Pub of Britain in 2009. The presentation of the 2010 regional award to landlord Stuart Marshall took place on Friday 20th August.

On receiving the award, Stuart said, "I would like to thank all my staff for their hard work and for getting to grips with knowledge about cider and my customers for their loyal and enthusiastic cider drinking. Without them I wouldn't go out on my weekly cider forages."

The Orchard provides up to 24 'real' ciders at most times, and Stuart spends much time researching them and collecting them from different parts of the country, including trips down to Cornwall.

The atmosphere in the Orchard buzzes with both local and passing trade, and good, hearty food accompanies the vast array of ciders, including hot meals such as rabbit stew in cider, daily specials, and rolls, locally reared pork pies and scotch eggs, and rolls and other pies at all times except when they run out! Expect the odd gig as well for music fans. The Orchard is a worthy winner of the award and will progress to the National Cider Pub award again.

The **Bristol Cider House** is still quite new, having been various other incarnations over the years, but deserves its award for up to nine excellent 'real' ciders, and quality rustic homemade food, including their 'Gert Big Baps'. You can order cider from them directly and they have shown good business sense by holding a cider festival on the same days as St Pauls Carnival – truly inspirational thinking!



Photos by Richard Brooks



Stuart Marshall (left) of the Orchard receives the award from local CAMRA member Richard Walters

CAMRA, the Campaign for Real Ale, also supports real cider and perry. For the uninitiated, real cider is a long-established traditional drink which is produced naturally from apples and is neither carbonated or pasteurised. However, real cider is in a similar situation to that which faced real ale some 30 years ago, with the overall number of outlets for real cider having diminished, even in the West Country. The situation with perry (which is made from pears) is even worse, as it is rarely available away from the farm gate.

It is unfortunate that many of the most well known ciders in the UK are cold, fizzy keg products which have been produced artificially rather than naturally. It is well worth tracking down some real ciders and perries and more and more people are discovering for themselves how deliciously mellow, aromatic and intoxicating the flavours of naturally produced real cider can be. Although real cider and perry are under threat, clearly Bristol is a great place to try some!

Richard Walters & Richard Brooks

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Severn Beach Line trip

Our annual trip along the Severn Beach Line was held on a dry and warm Saturday at the end of July. A group of us started at Temple Meads just after noon while others, including myself joined on route, making about a dozen people in total.



The Miles Arms, Avonmouth

This year, due to the closure of Lamplighters in Shirehampton, we decided to try Avonmouth for the first time. Some scouting prior to the trip had identified the **Miles Arms** as possibly the best destination for choice and we were not disappointed. They had Fuller's London Pride and St Austell Tribute in very good condition and on at their special deal price. They admitted that Avonmouth was mainly a lager and cider area but they should be applauded for promoting real ale, though it's best to check availability before making a special visit.

We then caught the 13.15 back and alighted at Clifton Down for a two-hour stop. We split up to cover the numerous pubs available within a 15-minute walk or a short bus journey (for those with Day Riders or Diamond Cards) from the station. The pubs visited, in the area of Black-boy Hill, were the **Coach & Horses**, **Port of Call**, **Beaufort Arms** and the **Jersey Lily**. Very near the station were the **Penny Farthing** (a Wadworth pub) and the **Vittoria**, and in Southleigh Road the **Victoria** (a Dawkins pub). There were about 23 different beers available across these pubs, but it was nice to see dark beers available at the Jersey Lily and the Victoria.

At 15.31 we caught the train for Montpellier, though two of our party



The Beaufort Arms near the Downs

thought they'd see if it was quicker to get off at Redland, as our first stop was the **Cat & Wheel** (Moles) by the railway arches on Cheltenham Road. They did not make it there first, though it was close, and if they'd found the exit from the station quicker, who knows? As well as the four beers on offer here there was Back Rat cider and Black Rat perry. I tried the perry (7.5%) and found it very morish. Next a short walk took us to the **Old England** (Wadworth) in Montpellier where some of our party rekindled their youth in the cricket nets behind the pub.



The Cat & Wheel, Cheltenham Road

Next we caught the 16.52 to Stapleton Road and it was straight into the **Sugar Loaf** where three beers were available. It was at this point that the group broke up and went their separate ways. Some caught the train back to Temple Meads and went for a drink in the **Reckless Engineer**, some continued on to **Chelsea** in Easton and to the **Old Stillage** (Arbor Ales) in Redfield. Three of us, including myself, walked back into St Werburghs and went to the **Duke of York** and the **Miners Arms** (Dawkins) on the way home.

I think it is safe say to say we had a extremely enjoyable day and



The Old England, Montpellier

very good value on the train with the £3 zone return ticket – £2 each for a group of three and only £1.50 each for a group of four all travelling together. The vast majority of the beer tasted was of high quality, which is good considering we were paying, in the city, around £3 a pint.

Tony Durbin



The Sugar Loaf, Easton

Bag O'Nails closed

Ten years after winning the branch pub of the year award we have the sad sight of the Bag O'Nails in St Georges Road, Hotwells closed and boarded up.

Paul and licensee Manda had been looking for a buyer for some months, partly due to a health scare for Paul and partly the current tough trading conditions. Unfortunately no buyer came forward and they decided it was time to close up, finishing on the busy weekend of the harbour festival to go out on a high.

It is now believed that there is a buyer lined up that hopes to reopen the pub in the not too distant future.

Paul and Manda would like to thank all their customers for supporting them over the last three years and also Helen Perry for all her hard work behind the bar over many more years.

Richard Brooks



CAMRA's petition to the Government:

"WE the undersigned petition the Prime Minister to reject proposals from the British Medical Association to vastly increase taxes on alcohol and restrict pub opening hours; and to protect the interests of the responsible, sensible majority of moderate drinkers."

"The British Medical Association's (BMA) recent *Under the Influence Report* proposes a draconian clampdown on pubs and alcohol. As a consumer organisation CAMRA, the Campaign for Real Ale, is appalled that the BMA are seeking changes that will harm all responsible drinkers and pub goes rather than focusing on targeted measures to address the behaviour of the small minority who abuse alcohol.

"BMA proposals to increase duty on alcohol above inflation in addition to a new alcohol levy would significantly increase pub prices and price many of us out of going to the pub on a regular basis. Many thousands of well-run community pubs could be forced to close as a result of these two ideas alone, on top of the growing pressures that community pubs already face. The BMA however wish to go further

in their campaign against responsible drinkers and strictly control pub opening hours, which could mean a return to a uniform 11pm, or earlier, closing time."

By the deadline of 23 December 2009 there were 2,828 signatures.

Government's response:

"The Government is committed to tackle alcohol-related problems without hurting the responsible, sensible majority of drinkers. In his Budget speech, the Chancellor confirmed that the Government would review alcohol taxation and pricing to ensure that it tackles binge drinking without unfairly penalising responsible drinkers, pubs or important local industries. This review will report in the autumn.

"The Government will overhaul the Licensing Act to give local authorities and the police stronger powers to remove licences from, or refuse to grant licences to, any premises that are causing problems. Local councils will be allowed to charge more for late-night licences to pay for additional policing, and stronger penalties will be available in the case of shops or bars persistently selling to children. These reforms will be introduced in the autumn as part of the Police Reform and Social Responsibility Bill."

Why a pint of real beer in a pub is the best drink in the world

One of the things I love most about a pint of real beer in my local pub is the thought that I'm drinking the best in the world, served in the ideal setting. Not 'probably the best' in the coy marketing speak of a certain lager, whose makers are surely taking the pee as well as making it. But the actual best of its type in the world, made with the finest ingredients and served best in a proper pub.

Imagine you fancy a glass of the world's finest wine served in its best possible setting. A glass of Chablis Grand Cru in the grounds of a chateau perhaps? A Cabernet Sauvignon in a Napa Valley vineyard? Whatever you choose, if you want the best you're going to have to pay dearly and travel widely.

But back to beer and just down the road (if you're lucky like me) your humble local is serving the best beer in the world in its perfect setting. And if you're really lucky you can still pay less than £3 a pint for it!

If by some terrible oversight you don't live near a good pub, or you just fancy a change, there are loads of lovely 'locals' waiting to be discovered along Bristol's suburban railways.

The best beer in the world, served in the best possible environment, ten minutes away by train. What more could you ask for? (Apart from a local train service that runs a bit later!)

Matt Redmond

Happy hours

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brought to you from Weston-super-Mare

Weston CAMRA Summer Saunter

This year, it was decided to have our annual "Summer Saunter" based around the annual late May Bank Holiday beer festival at the **Culm Valley Inn**, Culmstock. Although the weather in the run-up was good and also afterwards, the actual day contained a mix of sunshine and showers.

We began by catching the 9.32 train to Taunton. Arriving shortly after 10.00, we had an hour to kill before catching the bus to Uffculme. Some passed the time having a Wetherspoon's breakfast at the **Perkin Walbeck**, currently one of the best Wetherspoon's in the Bristol/Somerset area. As ever, and despite the early hour, it was very busy. Others opted for an early morning sharpener at the Good Beer Guide-listed **Castle Green**, a pub that has quickly established itself as a firm favourite with local ale connoisseurs under its current management.

The 11.15 bus got us to Culmstock shortly before midday. Thanks to the benefits of group travel on the train and unusually reasonable bus fares, the return trip to Culmstock from Weston cost less than £7.

It had been agreed that before visiting the beer festival, we would undertake the sauntering part of the day. Most complied with this apart from a small number who shall remain nameless, who decided that the 50-yard walk from the bus stop to the Culm Valley Inn was quite enough exercise.

The three-mile walk along the River Culm was very pleasant and picturesque, despite the frequent drenchings that we had to put up with. We were happy to finally arrive in Uffculme at about 1.15 and enter the **Ostler Arms** now, sadly, the only pub left in Uffculme. The beers on offer were O'Hanlons Yellowhammer and Cotleigh Tawny. Both were in excellent condition and very reasonably priced at £2.40.

Braving the elements we left the Ostler and walked to the nearby water mill, then headed back to Culmstock. For the return journey we undertook a different route, which took us past the long-closed Furze's Steam Brewery on the corner of High Street and East Street in Uffculme.

This impressive and imposing Grade 2 listed building was built by William Furze in 1858. I am not certain when the brewery closed but the internet advises that "since the 1980s the building has been used for a variety of community and business purposes."

We arrived at the Culm Valley Inn at around 4.00. Most of us were ravenous and were dismayed that, bizarrely, there was no food available despite there being a beer festival on. We tried (and failed) to persuade the staff to rustle us up some cheese rolls, advertised at £4 each. All that was on offer were a basket of duck eggs that a local had left on the bar. Happily, we were allowed to bring in food from a nearby



The old Furzes Steam Brewery

delicatessen to line our stomachs for the beery treats. Over the course of the weekend's festival there would be 30 beers, mainly from Cornish micro-breweries, with around 12 available at any given time. The Coastal brewery based in Redruth had no less than an amazing 13 beers represented at the festival. I tend to go along with the view that brewing large numbers of different beers is a bit gimmicky and rarely produces great beers. However, all agreed that the three on during our visit were excellent – I can personally vouch for the Seafarer and Golden Sands. The range of beers were top-notch, with everything from golden beers through to the very-wonderful Port Stout from O'Hanlon's. I enjoyed everything I tried, with the pick of the bunch being Piskie's Cove from the Penzance brewery. I can heartily recommend this Good Beer Guide-listed pub, which I am assured is still well worth visiting even outside of beer festival time.



The journey home again provided an hour to kill in Taunton. We opted for a visit to the **Plough**, near the train station. Interestingly most people opted for one of their range of ciders and perries as a change from ale.

A very good day out, much enjoyed by all – seven miles walked and some great beers sampled. Some people's spirits were so high that on our return to Weston they participated in the karaoke in **Off The Rails**.

Tim Nickolls

Weston diary

- **Wednesday 15 September** – Two-pub town social. The Criterion 8.00, Raglan 9.30.
- **Wednesday 20 October** – The Dragon, 8.00 onwards.
- **Wednesday 27 October** – Bristol & District Branch Meeting. Weston Cricket Club, Devonshire Road. 7.45 onwards.
- **Wednesday 17 November** – Uphill social. The Ship 8.00. The Dolphin 9.15.

Non-members welcome at all of the above events.

Weston contact

Tim Nickolls: 01934 644925 (evenings)
or email tim.nickolls@postoffice.co.uk

From The Cottage Brewing Company
Old Cheese Dairy in use more fine
Not in Hastings Castle but Castle Cary
Comes Norman's Conquest 7% ABV barley wine

One that Roger Protz listed in
"300 Beers to Try Before You Die"
And on at Weston's Dragon Inn
At £1.55 a pint to buy

With a Wetherspoon Voucher you see
Perhaps a record or has it
Been on at 78, 45 or 33 1/3p
In the past elsewhere for a bit?

Dr John

Weston Whispers

July was a real month of festivals in our area with one each weekend. The first weekend saw the annual **Claverham Beer Festival** held in Claverham Village Hall. This was as good as ever. Unfortunately I could not get there until the Sunday afternoon, which meant that the vast majority of the beers had already been devoured. This year's theme was "35 beers from within 35 miles" – a self-explanatory description which meant beers from all the best local and regional breweries. The village hall incorporates a very nice bar area which is open to the public every evening and the array of past pumpclips indicates that this is well worth a visit.

The following weekend saw the latest in the series of **Regency** mini-festivals, this one coinciding with the annual two-day music and dance festival in nearby Grove Park. Beers were enjoyed from the Adnams, Skinners, York, Thwaites and Old Mill breweries.

Next up was a festival held over the weekend of the 10th/11th at **Uphill Cricket Club**. A variety of events took place over the weekend, some cricket-related, plus a live band Saturday evening and a barbecue. Nine beers were on offer that provided a nice range of strengths and styles. Happily, just as I turned up Sunday teatime the price of a pint had dropped to a mere £1, which meant I particularly enjoyed sipping my Hop Back Summer Lightning and Castle Rock Harvest Ale – both ideal for a warm summer's afternoon.

Finally, the third Real Ale and Cider Festival organised by the **Weston Lions** and held on Beach Lawns. This event has quickly become a real highlight of the year for Weston ale drinkers. The beer order had been drastically increased (after last year's experience, when it was practically sold-out by Saturday teatime) but, even so, when I made my visit on Saturday evening around 40 casks had already been drunk dry. Happily a contingency plan was in place with RCH brewery to ship in emergency supplies to ensure that there were beers on offer until the end of the festival. The theme was predominantly South West breweries with a few "outsiders" from other parts of the UK thrown in for good measure. Excellent organization by the Lions, including a wide-ranging and effective advertising campaign, resulted in another roaring success. Aside from satisfying the thirsty hordes, the event also raised around £12,000 for Help for Heroes. Here's to next year.

Weston Cricket Club on Devonshire Road remains one of the best clubs in the area for real ale. Current steward Kevin Court has

been at the helm since May 2009 and has continued the club's tradition of offering good beers in good condition. In recent months Timothy Taylor Landlord has become something of a permanent fixture. The ex Champion Beer of Britain was originally put on as a guest beer, but its popularity has meant that it is invariably available. A beer from Butcombe can also be expected or a guest from a range of breweries. On recent visits, Moorhouse Premium Bitter and Jennings Cumberland have been on. The bar is open from 7 to 11 Mondays to Fridays and midday to 11 Saturdays and Sundays, even in the non-cricket months. There is a large screen for Sky Sports, a pool table, darts and a comfortable lounge area that is ideal for either watching the cricket or reading one of the cricket magazines available. Card-carrying CAMRA members can gain admission – so yet another good reason to join CAMRA. Otherwise, social membership of the club is £23 a year.

If you would like to find out more about CAMRA, the Bristol & District Branch is holding its monthly branch meeting at the club on Wednesday 27 October. This provides an ideal opportunity to hear the latest news on national and local campaigns, as well as local brewery and pub news. For this particular evening, non-members of CAMRA and the cricket club are welcome. The meeting will commence at 7.45 and Kevin has promised some good beer!

Tim Nickolls



The Grand Bier for the Grand Pier

Weston-super-Mare's Grand Pier is to have its own badged real ale. The beer, which has been christened 'The Grand Bier' will be available on draught and also in bottles.

The beer is being brewed by the Bristol Beer Factory and is a golden ale with an alcohol content of 4.4% (*sounds like Sunrise - Ed.*). It will be sold in Captain Jack's bar on the Grand Pier and it will also be available for sale in souvenir presentation boxes, which visitors will be able to purchase in the gift shops on the Pier.

Special labels have been designed by Grand Pier staff, featuring an image of the Pier and the Grand Pier logo. The design will go onto souvenir bottles and beer hand pumps.



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A Round with Robin

This has been a quarter of deliciously tasting ales, some fine local beer festivals, and some surprises in unlooked-for places. To start with, I'd like to congratulate both the **Seven Stars** and the **Cornubia** in Bristol for taking the trouble to source such splendid ales as they've served recently and their friendly rivalry makes it a pleasure to visit them both. Amongst the beers that both pubs had, *Innocence* and *Inndulgence* from *Plain Ales*, and *Hazelnut Porter* and *Triplechocoholic* from *Saltaire* have been superb. Note should also be made of the fine range of *Arbor*, *Country Life* and *Summer Wine* brews at both pubs, and for once I was able to compare, to my delight, the *Arbor* single hop varieties *Motaeka* and *Ahtanum* at the same time at the Cornubia. I'd also like to say that for extreme comparison, the time in the Seven Stars when I had *Great Newsome Holderness Dark* (4.3%) and *Brewdog Punk IPA* (6%) was memorable, as well as more recently *Country Life Black Boar* (5%) and *Naylors Bradford Lad* (7.2%).

In Weston-super-Mare, one of the **Regency** guest beers, *Adnams Regatta*, was tasty, being an old favourite of mine, and there have been other interesting beers, some more common, but no less well served. The **Criterion** has had a good range of changing beers with *RCH*, *Moor*, and *Courage* dominating and the Tuesday night quiz has been continuing successfully. The **Raglan Arms** has hosted some exceptional live bands amongst which Emily Breeze, the *Alfresco Trio* (in the style of *Hot Club of Paris*), and the debut of *So Dance Samba* stand out in my opinion. They also had a band *Flipron*, which has both press and punters wondering how to describe their sort of music – I can only try by quoting *Unpeeled* (album of the month) "...music that Paul McCartney might have made if Linda had let him stay on the acid". All these bands have been accompanied by some fine beers and ciders at reasonable prices, amongst which *Arbor Hunny Beer*, *RCH Steam Lover* and *Pitchfork*, and *Rudgate Viking* were impressive. The **Old Colonial** on the sea front recently became a Marston's hotel, so consequently they now sell *Marston's Pedigree* and *Wychwood Hobgoblin* on draught. This place is worth visiting as they have no TV screens but a view of the sea and the new pier. At **Off The Rails** Colin had some bad luck with dodgy barrels recently but has still managed to have a varied selection of fine ales. The **Red Admiral** keeps up the variety for Weston by having *Ringwood*, *Butcombe* and guest ales from time to time. The **White Hart** go their own peculiar way with beers from all over the place, *Cheddar Bully Bitter* (3.8%) being the best here, and the **Old Kings Head** in Worle had excellent *Newman's Castle*.

Whilst out Morris dancing this summer I have been struck by the difference in pricing. At a pub in Cossington, Somerset I had to pay £3.20 for a pint of *Cottage Terrier* (4.2%) whilst a day later I had a pint of *Bass* in the **Swan with Two Necks** in Bristol for £2.30! The difference between beer and cider is most markedly shown at a pub in Winscombe where the *Butcombe Bitter* is £3 a pint and the *Thatchers Traditional* £2 a pint (both very good I hasten to add). While referring to Somerset pubs I should say that the **Crossways** at Huntspill, the **George** in Wedmore, and the **Coopers Arms** in Highbridge have all had a change of ownership quite recently and are much the better for it. I also hear, as I write, that the **Royal Artillery Arms** in East Huntspill will be up and running again. The **Barton Inn** at Barton St David continues to please with *Glastonbury Excalibur* (4%) and the *Teignworthy Neap Tide* (3.8%) both on gravity serve last time I was there.

This brings you nicely to the beer festivals in Somerset which were many and varied and to which I couldn't attend all. At the same time as the New Inn at Cross was having a beer festival with 19 varieties, I attended the **Brewers Arms** at South Petherton for their 16th beer festival with 26 beers and four ciders. Despite having the *Saltaire Triplechocoholic* 4.8%) and the ever tasty and hoppy *Thornbridge Jaipur* (5.9%), my favourite here was the *Abbeydale Restoration* (4.2%). The following Monday, the Bank holiday, I went to the **Golden Lion** beer festival at Wrington; 12 beers and three ciders on the menu here, all with beer miles shown.

I should explain that beer miles are the distance it has to travel from brewery to pub, and so the nearest, Butcombe, was 0.5 miles, and Doom Bar was 136.1 miles, etc. My favourite was *Bath Ales Summer's Hare* at 3.9% (18.8 miles). The next festival I went to wasn't until mid June, when three of us visited the **Ashcott Inn** which had 21 beers and was supporting the local BIBIC charity. I'd not been to this pub for over 20 years, so as the owner has only been here for a short while, it was a surprise to find the pub so full of Art Nouveau and Art Deco bits and pieces, and loads of board games, which kept us amused as we sampled some of the beers.

Here I had for the first time *Milk Street Paradise Feast* (4.1%), but my preference was for the *Isle of Avalon Sunrise IPA* (5%).

A few days after that I went to Exeter for the day to try out some new pubs and the best I found and would recommend is the **Farmers Union**, near the Clock tower at the top of St David's Hill. This is owned by the *Bridgetown Brewery* at Totnes, who also own the *Albert Inn* there. They always have one of their three beers on draught, *Albert Ale*, *Realale-ativity* (after Einstein's theory) or *Rockfish Oyster Stout*, plus guest ales. It is quietest at lunchtime as, with quite reasonable prices, it gets full of students in the evening.

The third of July was a very full day with two beer festivals, **Claverham** in early afternoon and the **Three Tuns** from early evening. The Mendip Morris Men performed at the first and it was good to be part of the audience for a change. The Lions had put on 35 beers from within 35 miles of the village, so nothing new here, but all the beers I tried had quality and the *Bath Ales Wild Hare* was my favourite. The **Three Tuns** was a contrast with some ale from faraway places, most that I'd never tried before. I loved the *Three Tuns* brewery's *Old Scrooge* (6.5%), *1642* (3.8%), *Tim Taylor's Ram Tam* (4.3%), *Tring Fanny Ebbs* (3.9%), but easy winner was the *Derventio Emperor's Whim* (4.2%), a pale summer session beer with oomph!

The next week I went to **White Horse** at Twerton for their fourth summer beer festival. Of 21 listed beers, my best one was *Ossett Excelsior* (5.2%), plus unlisted *Abbeydale Leviticus* (4.2%) which I liked and *Milk Street Whoops-a-daisy* (which wasn't ready), but as it was a really hot day and we spent most of the afternoon on the boules piste, I soon turned to the *Old Bristolian* cider followed by the *Mango* cider. The 16th July saw me "camping outside" the **Star Inn** at Bath awaiting opening time for the seventh Cornish beer festival which had good programme notes, but you had to try to match each to another beer. The *Wheal Maiden Grandma's Weapons Grade Ginger Beer* (5.5%) was just the answer to a *Blue Anchor Spingo Special* of (6.7%). This was followed by a fast walk to the **Royal Oak** at Twerton for the Folk & Ale Fest 2010. Here, from a huge list, I had five good new ones, especially liking *Corvedale Farmer Ray's* 4.5% vanilla beer. On my return to Bristol I popped into the **Seven Stars** for a refreshing *Arbor Transpacific IPA*. The following day I returned with a party from Weston to the Royal Oak but as it wasn't open at noon, we went up the road to the lovely **Charmbury Arms**, as mentioned on page 21 of *Pints West* 86. Not only is the pub full of character, but it has the weirdest skittle alley I'd ever seen, so we settled down to play two games on it, while I had each of their three beers, including the *Abbey Bellringer* 4.2% best at £2.50 a pint, which is cheap for Bath. Then we went to the Royal Oak for a continuation of their fest with that afternoon my favourite beer being *Fuzzy Duck Feathers* (4%).

The Weston-super-Mare beach lawns festival hosted by the Lions had 49 beers plus a few really good ones held in reserve for Sunday. Friday and Saturday were well organised and it got very busy in the evenings. There was a problem with the seafront toilets being so inaccessible this year that one wonders if there shouldn't be toilets on site for festival goers to use. Also on the Sunday, as the beers were running out fast and as punters were still coming in at 3pm and buying 10 tokens, there was outrage that they called time at 4pm whereas on the programme it said it was due to finish at 6pm. This aside, the beers were mostly excellent with 40 being from Somerset breweries and nine from elsewhere. The *Isle of Avalon Lumberjack* (5%) was by far and away the champion ale for me, but the *Oakham Oblivion* (5.7%) beer was a superbly complex creation, which alas sold out on Friday night. I believe that 104 firkins plus a great deal of cider were consumed over the weekend, which should make it a success for the Lions' charities.

On my birthday this July I went on the Colyton to Seaton tramway and visited a few Good Beer Guide pubs in the locality. I especially liked the **Lamb Inn** at Axminster where *Art Brew Art Nouveau* (3.9%), *Yeovil BST* (4.5%) and *Branscombe Vale Branoc* (3.8%) decorated the bar. As I'm off for a pub and beer exploration to Manchester and Liverpool soon I should have something to write about in *Pints West* 88!

Robin E Wild



News from Bath Ales

News from the brewery

As part of the *Local Food & Drink Festival*, organised by *Taste South Gloucestershire*, Bath Ales is opening their doors to the public again on **Saturday 2nd October** from 10am to 2pm. Everyone is welcome to visit and have a tour of the brewery, where you will learn how award-winning ales such as Gem, Barnstormer and the organic Wild Hare are brewed. There will of course be ample opportunity to sample the beers and browse the shop. You can call the brewery to reserve a place on 0117 9474797.

Summer's Hare has been and almost gone and, as we move into Autumn, Bath Ales are launching a new product – an alcoholic ginger beer called **Ginger Hare**. They describe Ginger Hare as “brewed using a measured mix of root ginger, hops and malt to create a full-bodied beer with a lovely lingering spiciness.” Brewed to a strength of 3.9% ABV, it will be available in cask for a limited time but in bottle all year round.

Another development at the brewery is Bath Ales' own answer to the health lobby. **Gem Solo** is brewed to just 2.0% ABV, which translates into just one “unit” of alcohol per pint (“Solo” – “so low” – geddit?). They say, “It still has the same great flavour as Gem but with lower strength, a feat of brewing brilliance indeed. It will be made available in bottle only and has already really got the interest of the country's major retailers.”

Gem is still as popular as ever and is on promotion over the coming months with Wetherspoon's, Punch Taverns and Greene King.

News from the pubs

Graze Bar and Chophouse in the centre of Bristol is hosting a “Wine Maker's Dinner” and wine tasting in co-operation with Great Western Wines. The wines will be provided by Carlos Pulenta from the Tomero Estate in Mendoza, Argentina. It will be held on Thursday 16th September. As booking is essential, please contact Graze direct for the menu to reserve a table on 0117 9276706.

The **Salamander** in Bath is relaunching the ever popular pop quiz on Sunday 5th September – pop along to check out the new quiz masters and your chance to win cash prizes.

You know...



... don't you!

“He was the man who had everything, except *Theakstons* OLD PECULIER”

We'd been muçkers at school. Then he went into property and made so many millions they ran out of multi's to describe them. Some years later and here I was in the Med, a guest aboard this floating testament to his wealth.

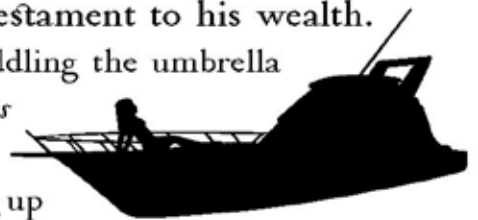
“Aye, I've got plenty of ACKERS,” grumbled my friend, twiddling the umbrella in his coçktail, “but no bloomin' pub and no bloomin' *Theakstons* Old Peculier, that's for sure.” “Why don't you jußt go home and get

some?” I asked. He snorted, glancing at his trophy wife soaking up

the rays beside him, “It's the missus, won't go anywhere it rains.” “Ah, I see.” I replied, wondering how the leggy Latino lovely liked being referred to as the MISSUS. Then, wistfully, I thought

of my very own special rain-spattered corner of Yorkshire. The lady I loved would be there now, behind her bar serving pint after pint of *Theakstons* Old Peculier, dark, rich, and deliciously strong. With my return ticket burning a hole in my pocket, I turned to my mate in exile.

“Fancy another Pina Colada?” I enquired, smugly.

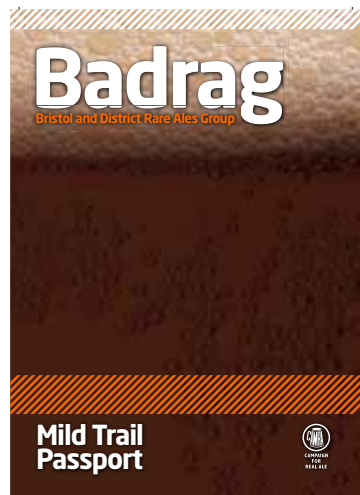


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BADRAG - Bristol and District Rare Ales Group

The Mild Trail Passport Scheme

BADRAG, the Bristol & District Rare Ales Group, had a terrific mild promotion recently. Due to popular demand, what was previously billed as "Mild Month" was spread over two months this year. No less than eight organised mild trails attracted over two hundred participants in all, visiting forty-seven pubs stocking between them well over thirty different milds.



Support for this mild promotion has increased so well since BADRAG was formed four years ago that seven of those pubs and a local brewery volunteered to provide over £1,000 sponsorship to run a passport scheme this year and many pubs stocked mild throughout the campaign.

Reports on most of the mild trails appeared in the last Pints West, but as it went to press there were two trails not yet completed, one in the Kingsdown area of Bristol and one in South Gloucestershire.

Kingsdown Trail

The penultimate mild trail was in the Kingsdown area of Bristol and led by Professor David Jane, and well-supported. It started at the **Hillgrove Porter Stores** where landlady Doreen had *Cheddar Ales Mild Cheddar* waiting for us – an excellent and rare light-coloured mild – alongside *Marston's Merry Monk* and *Three Castles Mad Spring Mild*. Next stop was the **Green Man** where Helen Nathan had *Dawkins Mild* and *Arbor Festival Mild* to tempt us. Bradd Francis at the **Highbury Vaults** had put on *Teignworthy Marthas Mild* and *Arbor Mild West* for us. Our final stop of the evening was the Wetherspoon pub at the top of Park Street, the **Berkeley**, where we enjoyed *Otter Mild* and *Rudgate Ruby Mild*, the Supreme Champion Beer of Britain 2009!

South Gloucestershire Trail

The final trail of 2010 was a very enjoyable excursion by coach, led by Laurie Gibney and supported by twenty-seven people. The **Cornubia** opened especially early for our 11.45am departure and, although not on the official trail of the day, many of the party could not resist a sample of their *Arbor Mild West* to set them up for the day. (There was also a nice drop of *Arbor Oyster Stout* and *Saltire Tripple Chocolate Stout* available, while others stuck to coffee.)

We travelled to Winterbourne Down where landlord Pete Hughes greeted us at the **Cross Hands** with cheese and nibbles on the bar washed down with some *Otter Mild* and *Arbor Mild West*. A number of the group that hadn't visited before were very impressed by the pub, its garden and Pete's welcome. On then to the **New Inn** at Mayhill for a lunch-time food stop where landlord Dave McKillop had *RCH Hewish Mild* and *Arbor Festival Mild*. Dave also gave us tasters of a Brewdog beer *Sink the Bismark* at 41% ABV, believed to be the world's current strongest beer and based on a strong IPA.

Next stop was the **Lamb Inn** at Iron Acton which unfortunately had no mild on, but *It's Coming Home* from Cotswold Spring Brewery was enjoyed instead. It is a very light-coloured ale brewed with lager malts and lightly hopped, having some characteristics of a light mild. On then to the **Beaufort Arms** at Hawkesbury Upton, with its vast collection of breweriana and where landlord Mark Steeds greeted us with *Severn Vale Monumentale* and *Old Sodbury Mild*, the Gold Medal Mild winner at the SIBA Wales & West Beer Competition 2010.

Next was a journey across some beautiful countryside to the **Salutation Inn** at Ham, near Berkeley (Gloucestershire CAMRA Pub of the Year 2010) where Don Dunbabin welcomed us with *Goff's Black Knight* and *Cotswold Spring Old Sodbury Mild* as well as some delicious filled rolls. The final stop on the trail was the **Inn on the Green** at Horfield where *Hydes Owd Oak* was the mild ale on offer, with eight other real ales to choose from. Some left the coach there, while others continued back to Bristol at about 7pm. All together a great day out.

Laurie Gibney

BADRAG, the Bristol & District Rare Ales Group, is a campaigning group within the local branch of CAMRA, the Campaign for Real Ale. Its aim is to promote the rarer styles of ale such as stouts, porters, old ales, strong milds, barley wines, milds, low-alcohol session ales, wheat beers, brown ales and traditional strength IPAs.

(www.badrag.co.uk)

Some comments from the trade

"We were amazed at the extra interest the passport scheme generated, having seven different milds on during the period of the promotion, some such as *Cotswold Springs Old Sodbury Mild* making several repeat visits as we were near to running out of mild ale on occasions. It was nice to have a chance to go on some of the trails this year and meet other enthusiastic trade colleagues."

Dave McKillop at the New Inn, Mayhill

"I had four casks of mild during the promotion period and had no trouble selling them, despite the numbers who turned out on the dockside trail evening being a little less than expected."

Mark Farrell at the Three Tuns in St Georges Road, Bristol

"Having mild as a guest proved to be more popular than regular beers, and will be featuring more often in the future."

Bradd Francis at the Highbury Vaults in Kingsdown

"Being huge supporters of rare ale styles, the Bristol Mild Trail was yet another great excuse for us to force liquid diversity on our customers. The beer flew out of the pumps. I think we managed to sell 15 casks of mild over the month or so ... there really is no more an awesome feeling as a publican than seeing forty people in your pub all drinking dark beers. 'Big Up' for the BADRAG team, Laurie and Ed in particular."

Ned Clarke at the Portcullis in Clifton

"The Mild Trail Scheme was a huge success with 15 casks of mild drunk over the six-week period. We kept *Jennings Dark Mild* on the whole time and supplemented it with one or two others. On the evening of the East Bristol trail we sported five milds of every style from light to dark. Although faced with stiff competition, most notably from *Arbor Ales' Festival Mild*, *Jennings* was again the most consistently popular during the period and we continued to sell it well into June. Top marks to all involved with promotion and support and we'll look forward to next year!"

Keith Hewitt at the the Chelsea Inn, Easton

"I think that milds sell better in colder weather. We had quite a hot May this year. Improvements for next year's trail could include some form of beer suggestion list for the BADRAG trails (with first choices to tied pubs please). This list should encourage pubs on the trails to stock different milds."

Donnie Taylor at the Miners Arms, St Werburgh's, Bristol

"Being a Gloucestershire pub, it was a real pleasure to be included in a Bristol CAMRA event. Hope we can participate in future trails. Thanks a lot."

Don and Sue Dunbabin of the Salutation Inn at Ham

"The Mild Month of May was a huge success from the beginning of the month with many coming in to try the milds we had on offer. Towards the end of the month it did trail off as the weather did get warmer. Altogether though we got through nine firkins throughout the time of the passport scheme. The turnout for the Kingsdown trail was also a huge success with higher numbers than expected turning up. It is nice to be able to offer a more rare style of ale and we will be aiming to achieve this throughout the year here at the Green Man."

Helen Nathan at the Green Man, Kingsdown

"We weren't really prepared for the demand this year and ran out of Mild West in the first week of May. Most of the second brew was spoken for before I'd even brewed it!"

Jon Comer of Arbor Ales

"It turns out we had a 'Mild Month of April', rather than May as the promotion intends, because it just flew out the door as soon as it was ready."

John Magill of Cheddar Ales

News from the Bristol Beer Factory

Things appear to be going from strength to strength at the Bristol Beer Factory. Having passed the milestone of brewing their two millionth pint they ordered extra fermenting vessels to double their capacity.

Following their successful 'home brew' competition the BBF put a brew of the winner, *Mountain Goat IPA*, out into the trade. Plans now include a session hoppy ale called *Acer* and a German-style wheat beer called *Bristol Hefe*. Later beers will include Southville Hop (a strong American-style ale with masses of American hops) and an imperial stout named *Ultimate Stout*. They have a rebranded bottle label for their whole bottled beer range and have launched an online shop to sell the new bottles.

The BBF like to hold tasting events (often in association with local cheese producer Trethowan's Dairy and also Mark's Bread) and there are more to come. Some of these have been in novel locations such as on a wooden ship during the harbour festival and one in St Thomas the Martyr Church (the new home of Trethowan's Dairy) on 24 August.

The BBF have also won yet another accolade for their *Milk Stout* with it being given Gold status at the Taste of the West Awards. It once again reiterates what a fabulous beer *Milk Stout* is, after winning CAMRA's Stout of the Year in 2009 and twice winning Champion Beer of Bristol at the Bristol Beer Festival.

The prestigious Taste of the West Awards is one of the most highly respected in the food and drink industry, established seventeen years ago. The awards highlight successful and high quality businesses across food and drink production, hospitality and food retail.

BBF also won three bronze awards for some of its newest bottled beers. *Exhibition*, *Bristol Hefe* and *Southville Hop* are beers that push the boundaries at the brewery. These are stronger beers with distinctive flavours and aromas from the large amount of aromatic hops used.

To celebrate its Gold award, head brewer Chris Kay will be brewing an extra brew of *Milk Stout* to send out in casks in September. "It is normally only available in bottles, so this is a great chance for the public to try *Milk Stout* from the cask," he said. *Milk Stout* is the recreation of a beer brewed by the Ashton Gate Brewery on the same site as the BBF over 100 years ago.

Richard Brooks

Other BADRAG news

IN June we held our only committee meeting of the year to review the year past and plan for the year ahead. Suggestions for the future included not scheduling our trails on Friday and Saturday nights to avoid the pub crowds; having a Sunday trail, maybe on a Bank Holiday weekend; doing the Harbourside Trail at a weekend; re-thinking the Weston-super-Mare trail where a couple of licensees said they had to throw away some mild ale; running the mild promotion from Easter until the end of May instead of on into June; and running a coach towards the end of April to the SIBA Tuckers Maltings Festival where a number of mild ales are available. Please let any BADRAG member have your thoughts on these subjects or email them to BADRAG@camrabristol.org.uk.

July saw about fifteen BADRAG supporters crowded into the front snug bar at the Highbury Vaults where Bradd had Bristol Beer Factory beers available for us in the form of Bristol Exhibition, a dark almost old ale style of ale, and Mountain Goat IPA a 5% beer, heavily hopped with five different hop varieties from America, New Zealand and England, brewed by their recent home-brew competition winner Richard Poole.

Future BADRAG social gatherings include:

Thursday September 9th - 7.30 for 8pm at the Old Stillage, Redfield.

Thursday October 14th - 7.30 for 8pm at the Hen & Chicken, Bedminster.

Thursday November 11th - 7.30 for 8pm at the Barley Mow, St Philips.

Laurie Gibney has been the main driving force behind BADRAG for the past four years and is to take a back seat. Colin Postlethwaite has taken over the role of BADRAG coordinator and will be assisted by Laurie in planning activities. Colin may be contacted by emailing BADRAG@camrabristol.org.uk or writing to 19 Willada Close, Bedminster, Bristol BS3 5NG.



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Shine goes off the rails

(part 2)

In the last issue of Pints West, we visited the railway stations of central Bristol, seeking out delightful watering holes offering a decent pint of beer within walking distance of the Iron Road. Of course, it is important to set some parameters around what constitutes 'within walking distance'. For the likes of Sir Ian 'Beefy' Botham, 'walking distance' constitutes anywhere between Land's End and John O'Groats, but I'm not sure that would work. As you step out of the station at Lawrence Hill turn left and walk 428 miles north to Falkirk, and stop at the Callendar Arms just on your right. Whereas for some people, "within walking distance" means no further than you would expect a particularly lethargic glacier to progress in the time it takes Steve Coppell to walk out on his employer.

So we need a happy medium. Fortunately, I found one smiling contentedly at a séance in Bishopston and she suggested anywhere less than half a mile away from the station would be fine.

So, with the stations of central Bristol covered, this time let's go further afield to the railway stations across the rest of our beautiful little corner of England.

WESTON-SUPER-MARE RAILWAY STATION



Off The Rails

bar area is much more traditionally furnished. Regularly changing guest ales included PG Steam Bitter from the nearby RCH Brewery, and an utterly gorgeous pint of Shingle Bay from the Quercus Brewery in South Devon. There's also Taunton Traditional Cider on handpump.

WESTON MILTON RAILWAY STATION



Borough Arms

wash outside. When I popped in, there were no fewer than four real ales on offer. Sharp's Doom Bar and Courage Best as well as two not so common beers in our region, Theakston Old Peculier and Shepherd Neame Spitfire. I went for the Old Peculier because I have been called both, and it was right on form.

WORLE RAILWAY STATION

Next along the line is Worle. If ever there was a locale whose name cried out to be pronounced in a Somerset accent this is it. *Where are you from?* Worle! *No need to growl at me, I was only asking.* Again, you just have to step outside the station and you, along with the **Summerhouse** pub, are on Park Way. This is a typical Marston's eatery, with much

emphasis on the value of the food but – as is refreshingly common these days – a decent choice of beers. Unsurprisingly all from the broader Marston's stable, there is Banks's Bitter, Pedigree and my choice, a crisp and summery English Pale Ale.

YATTON RAILWAY STATION

Six minutes or so into the countryside is Yatton. Two pubs worth a visit here. First, and just a car park away from the platform, is the **Railway**. Another attractive and imposing post-Victorian building with grand entrance but an informal and friendly welcome inside. I confess I can see a danger here. How easy must it be to pop in while you wait for your train, and then get so absorbed in your pint of Butcombe Bitter or Doom Bar that you miss your train? Then, since it is the best part of a half-hour till the next one, you have a pint of the Thatcher's Traditional cider that is also on offer and so it goes on...

Up the slipway and turn left into North End Road, and you will soon reach the **Market Inn**. This is a proper village pub, still with separate bar and lounge areas and the sense that, although most of the people in there live in the village, strangers are very welcome too. A good pint of Butcombe to be had here, as well as Otter Ale and St Austell Tribute.

Right, quick change at Bristol Temple Meads and out to some more outlying stations around the periphery of Bristol.

PILNING RAILWAY STATION

Now, I'm not saying trains that actually stop at Pilning are rare, but when I visited there was a chap on the platform with a long beard who told me he had seen Halley's Comet twice while waiting for a train to Patchway. I offered him a lift but he reassured me that, since he was fictitious, that wouldn't be necessary.

However, if you are on the 14:07 from Taunton to Cardiff train on a Saturday, or the 14:30 in the other direction on the same day, you will arrive at Pilning at 15:40. Take a stroll out of the station and turn left into Pilning Street. A couple of hundred yards on the right is the **Plough**. The Plough is a pretty little pub with a large back garden and quite an emphasis on food. However, as a Wadworth house it has all the usual suspects, including Henry's IPA, 6X and, on my visit, the delightful but sadly all-too-rare Farmer's Glory. If you do go there by train, no need to rush your pint: you've got a week to catch the train back.

PATCHWAY RAILWAY STATION

One stop back towards Bristol, and with a more regular service (about once an hour in either direction) is Patchway Station. As you leave the station, keep the railway line on your right and head back to Gipsy Patch Lane. You should be able to see **Stokers** across the road to your left. A classic 60s estate pub formerly called the Magpies, this is the sort of community pub that really deserves to be supported. Although the choice of Bass and Courage Best may not be the most imaginative, both are popular brews.



Summerhouse



Railway



Market Inn



Stokers



King George VI



Charmbury Arms

FILTON ABBEY WOOD RAILWAY STATION

A newish (1996) station created to service the huge new MOD Procurement complex, this station offers direct trains through to Exeter, Cardiff, Portsmouth, Brighton and Gloucester. As for pubs, at the bottom of Emma-Chris Way is the **King George VI**, an imposing and, from the main road, bizarrely symmetrical building with a lively interior. Sharp's Doom Bar and more Courage Best on offer here.

BRISTOL PARKWAY STATION

One of Bristol's biggest commuter stations, and blessed with a surprising gem of a real ale pub right in the doorstep. Previously a *Harvester*, and still with a strong emphasis on food, the **Beaufort Arms** in North Road now offers an impressive and eclectic range of six real ales at any one time.



Beaufort Arms

There are outdoor seating areas to the front and side, so you can see the train you just missed go past. On my visit, the range was Sharp's Doom Bar, Butcombe Bitter, Adnam's Broadside, Hancock's HB, Wadworth 6X and the guest ale, Sovereign Smuggler from the Ringwood

Brewery. I had the Sovereign Smuggler – a lovely golden, blonde almost, ale which was in tippety tip top nick.

Across town now to join the Bristol to Bath line for our final three stations...

KEYNSHAM RAILWAY STATION

Two choices here as you exit the station. If you turn right, head down and across the River Avon until you reach the **Lock Keeper**



Lock Keeper

on your right. A well-established Young's pub with dark-wood interior and an airy conservatory as well as extensive riverside garden. Young's Bitter, Special and Wag-gledance all on tap on my visit, and there are often seasonal beers to add to the mix.

Alternatively, head from the station up into Keynsham and, when you get to the mini-roundabout, look ahead and to the left to the **Old Bank**, a simple spit and sawdust (I didn't see any of either, but you know what I mean) type of pub, formerly run by the defunct Nursery Brewery, but still proud of the quality of the beer. Sharp's Doom Bar seems a regular, and there are usually one or two guest beers on tap. I had



Old Bank

Palmer's Dorset IPA and found it delightful.

OLDFIELD PARK RAILWAY STATION

Another suburban railway station serving a large residential area, Oldfield Park is lucky to have not one but two excellent real ale pubs. The first you reach as you walk down Brook Road to the A36 is the **Charmbury Arms**.

Tucked into the terrace of houses and, from what I can gather, a Wadworth house for years and years, this is now an excellent real ale and cider haunt which deserves to be more widely known. Bellringer and White Friar from the Abbey Ales brewery in Bath both on offer, as well as Butcombe and traditional Moles Black Rat Cider. I confess I got chatting and sampled all of the above before declaring a man with a white beard 'my best mate' and wobbling down to the **Royal Oak**. Often lauded in these pages in recent times, the Royal Oak is a no-nonsense drinkers' pub on the Lower Bristol Road offering brews from John and Becky Whinnerah's Art Brew brewery down in deepest Dorset. On my visit there was Monkey IPA (a 6.4% IPA! Lovely), Tempest Stout, and Renaissance as well as Sahara from the Blindman's brewery not far from Frome. Add to these the Bee Sting Perry and Rich's Farmhouse Cider and you have everything the discerning drinker could want.



Royal Oak

BATH SPA RAILWAY STATION

No apology for not featuring all the excellent real ale pubs within walking distance of the station. They are far better covered by the Bath pages of *Pints West*, and I would strongly recommend checking out CAMRA's Good Beer Guide 2011 (out from mid September) which



Garrick's Head

features several pubs near the station. For my beer, I sought out the **Garrick's Head**, in St John's Place, not far from the Theatre Royal. A widely respected dining pub (booking recommended at busy times) it nonetheless offers a great set of ales and a blackboard boasting a bewildering array of ciders.

Sunrise from the Bristol Beer Factory, along with Yeovil BST and Palmer's Best Bitter on handpump, as well as the dangerously tongue-twisting Pheasant Plucker cider from Broadoak.

Full details and photographs of all the pubs mentioned can be found on the www.britishpubguide.com web site. Landlords and regulars in these pubs are welcome to update the information on the website whenever they like.

Duncan Shine

FOSBEER

Your guide to the pubs along Bristol's Suburban Railways

It's worth mentioning here that the Friends of Bristol Suburban Railways (FOSBR) have produced a leaflet giving a flavour of some of the pubs that can be reached taking the Severn Beach Line. Details can be found on the web at fosbr.org.uk (see also bit.ly/fosbeer).

BATH & BORDERS BRANCH

BATH and SURROUNDING VILLAGES

Green Park Tavern, 45 Lower Bristol Road, Bath

The lease of this pub is up for sale by James A Baker.

Hall & Woodhouse, 1 Old King Street, Bath

A new pub has opened on the site of the former Bonham's auction house. This is a major and architecturally interesting investment by the Hall & Woodhouse brewery to create a large pub-cum-restaurant over three storeys. The window space has been increased to give a light and modern ambience whilst the top floor, essentially a roof terrace, has an al-fresco feel.



Hall and Woodhouse, Bath

King William, 36 Thomas Street, London Road, Bath

This compact Good Beer Guide-listed free house, which serves an

interesting and varying range of four beers and has won awards for its cuisine, is on the market by James A Baker for £385,000.

One Beaufort (formerly Filos), 1 Beaufort West, London Road, Bath

This former pub, which with the name change became a restaurant, is now on the market again. The freehold is being offered by Christie & Co for £495,000.

Rose & Laurel, 118 Rush Hill, Bath

The freehold of this prominent roadside pub, situated in the Odd Down area of Bath, is on the market by James A Baker for £285,000.

Star Inn, 23 Vineyards, Bath

The two flats above this famous Good Beer Guide-listed pub are up for sale.

Victoria Works (formerly Belvoir Castle), 32-33 Victoria Buildings, Lower Bristol Road, Bath

This pub, which, following a long period of closure, re-opened in November 2009, has once again closed. The pub had been extensively refurbished by the last lessees. The lease is now back on the market. Christie & Co are the selling agents.

Northend Inn, 41 Northend, Batheaston, Bath

The freehold of this pub, which re-opened last autumn, is now on the market by Christie & Co for £600,000.

EAST SOMERSET

Foresters Arms, 58 Goose Street, Beckington

This tucked-away attractive village locals' pub, thoroughly refurbished around two and a half years ago, is on the market by James A Baker for £250,000.

Inn at Freshford, The Hill, Freshford

A new landlord has taken over at this idyllically situated sixteenth-century village inn.

Archangel, formerly Angel, 1 King Street, Frome

This town centre pub, originally a medieval coaching inn, closed suddenly around three years ago. It has recently undergone a major refurbishment and re-opened as a hotel and restaurant with bar. The various public areas include a large restaurant, tapas bar, coffee lounge, bar and a large garden. The bar serves Butcombe Bitter and a second beer.



King William, Bath



Inn at Freshford



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Old Globe Inn, 31 Vallis Way, Frome

This roadside locals' pub, located to the south of the town centre, has recently closed. We understand that the freehold is up for sale.

Weaver, 6 The Butts, Frome

This pub, which has been closed for eighteen months and is currently boarded up, is facing the possibility of demolition. The owner, Frome Reclamation, is seeking planning permission to demolish the existing building and build ten two-bedroom flats on the site with new access and on-street parking.

Duke of Cumberland, Edford Hill, Holcombe

This pub, which had been closed for some time, has re-opened under a new and enthusiastic landlord.



Duke of Cumberland, Holcombe

Dolphin, 25 West Road, Midsomer Norton

This freehold of this pub is on the market by Fleurets estate agents for £160,000.

King's Arms, Chilcompton Road, Midsomer Norton

The freehold of this pub is for sale by Fleurets for £160,000

Ship Inn, Oldford, near Frome

The freehold of this attractively situated roadside pub remains up for sale. James A Baker, the selling agents, are advertising the pub for £325,000. The pub has been closed for around two years.



Wine Vaults, Shepton Mallet

Wine Vaults (also known as Spirit Vaults), High Street, Shepton Mallet

We understand that this town-centre pub has a new landlord. The freehold has been on the market for £310,000.

Full Moon, Southover, Wells

The freehold of this cosy two-bar pub, just off the city centre, is up for sale for by James A Baker for £325,000.



Beehive, Bradford on Avon

WEST WILTSHIRE

Bear, 26 Silver Street, Bradford-on-Avon

Local micro-brewery Blindman's are investing in a major refurbishment of this long-closed town-centre pub. Work seems to be nearing completion.

Beef & Barge, The Marina, Widbrook, Bradford-on-Avon

This very large modern canal-side pub-cum-restaurant, situated on the south-eastern edge of Bradford-on-Avon, is up for sale by Fleurets estate agents for £750,000.

Beehive, 263 Trowbridge Road, Bradford-on-Avon

This attractive near-canal-side pub, which has been closed since around September 2008, is now under threat of permanent closure. The Beehive was on the market as a pub for around eighteen months but recently the "for sale" signs were removed and a planning application for conversion to residential use lodged in June with a deadline for consultation of 9 July. This

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BATH & BORDERS BRANCH

(Continued from previous page)

is a development that had long been feared. There was always a temptation that, given the pub's relatively idyllic location on the southern edge of the town, it would be sold off ultimately as a residential development. At the time of writing the town council had recommended refusal of the application. It will now need to go before the Wiltshire planning committee.

King's Arms, 24 Coppice Hill, Bradford-on-Avon

Following a recent refurbishment this pub has re-opened and been re-launched.

Plough, Bradford Leigh, near Bradford-on-Avon

Both the freehold and lease on this attractive roadside pub are on the market. The selling agents are Christie & Co who, according to their website, are willing to consider all offers.

Prince of Wales, 94 High Street, Dilton Marsh, near Westbury

The freehold of this pub has been on the market since around April or May. Landlords Alan and Lynne Packman, however, continue to run a popular free house, which is in constant use by local skittles teams, crib leagues and other local groups. Following the closure in around 2002 of the King's Arms further along the High Street, the Prince is now the only pub in the quite large village of Dilton Marsh.

Fox & Hounds, Farleigh Wick, near Bradford-on-Avon

The lease of this large roadside pub, on the A363 north of Bradford-on-Avon, is up for sale. The selling agents are Christie & Co.

Old Bear Inn and Samuel's Restaurant, Staverton, near Trowbridge

This cosy food-oriented pub closed suddenly in mid-July. Its future is as yet unknown.

King's Arms, 5 Castle Street, Trowbridge

This town-centre pub has been closed for several months and is currently undergoing a fairly major refurbishment. Work appears to be nearing completion.

Ship, Frome Road, Trowbridge

This pub, situated on the junction of Frome Road with Newtown, was, at the time of writing, covered entirely with scaffolding for what is presumed to be an external refurbishment but still open.

Stallards Inn, 15-16 Stallard Street, Trowbridge

This pub re-opened on Friday 30 July following a long period of closure and a major refurbishment. The 210-year-old pub was bought by Four County Inns and has been taken on by Milk Street. The pub's exterior has been re-painted and new pub signs erected. The interior has been thoroughly refurbished and smartened up. Meanwhile an outdoor patio area has been opened up at the rear of the pub. The re-opening night, which featured live music and a buffet, was exceptionally well attended and seems to have been an outstanding success in its own right. Three beers from the Milk Street brewery were available on the night.

Prince Leopold, Upton Lovell, near Warminster

This tucked-away pub, just off the A36 south of Warminster, was visited by local members recently. It is under new ownership. At the time of writing (mid-July) it was closed and undergoing refurbishment. A note in the window said that it would re-open shortly.

Steve Hunt

Photos supplied by Andrew Swift

Bath & Borders diary

- **Thursday 9th Sept 8:30pm.** A mini-crawl of Holt, near Bradford on Avon, starting at the Old Ham Tree and then on to the Tollgate Inn. Two excellent village pubs a couple of minutes walk from each other.
- **Tuesday 14th Sept 8:30pm.** A social at the Hall and Woodhouse, just off Queen's Square, Bath. A brand new pub but the reports are good!
- **Thursday 23rd Sept 8:30pm.** A mini-crawl starting at the Lamb Inn in Clandown and then down the hill to the Fromeway in Radstock.
- **Tuesday 28th Sept 8:30pm.** The Branch Meeting at the Prince of Wales in Dilton Marsh.
- **Thursday 7th Oct 8:30pm.** A social at the Stallards Inn, Trowbridge. Completely refurbished by the Milk Street Brewery and stocking a fine selection of their beers, this looks like being a great addition to our pub scene.

Bath & Borders contacts

Branch socials contact: Denis Rahilly on 01225 791399 or 07711 004501, email denis.rahilly@talktalk.net.


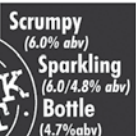
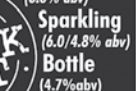
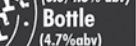

Contact for all non-social matters: James Honey on 01373 822794.

Rucking Mole joins the pack!



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Molennium 4.5%abv Deep amber coloured premium ale	Molegrip 4.3%abv Rich ruby red, Autumn brew
Rucking Mole 4.5%abv Clean, dry & malty golden bitter	Moel Moel 6.0%abv Warming Winter ale
Landlord's Choice 4.5%abv Dark, strong and smooth hoppy bitter	
Molecatcher 5.0%abv Copper coloured ale with spicy hop aroma	

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Stallards of Trowbridge

With so much gloom and despair about the pub trade at the moment and with pubs closing left right and centre, it's a pleasure to report good news. Back in the winter my friend Justin, who resides in Trowbridge, excitedly reported that Stallards, a pub which had been closed since November 2007, was due to reopen. It had been procured by Frome-based micro-brewery Milk Street, thus becoming their third pub. The first was the Griffin in Frome, the current Bath & Borders CAMRA pub of the year, and the second was the Brewhouse in Poole, another CAMRA award winner.

Sited on a roadside location on Stallard Street, and only two minutes' walk from the railway station (and Justin's house!) Stallards dates back to the 1790's and is Grade II listed.

Considerable work to the pub had taken place, modernising the pub whilst respecting its venerable age and listing. A plus is the creation of a raised seating area behind the bar from what was formerly the landlord's private kitchen. A theft of original Victorian bar fittings in January did not help the works. Some of the more quaint local customs however had to be dropped, including having a cauldron of vegetable stew over an open fire which you could help yourself to!

So on a pleasant Friday evening in July, I headed over to Trowbridge to see what the fuss was all about. Trowbridge hasn't been fortunate with quality real ale pubs down the years – in fact, a review of my collection of Good Beer Guides which stretches back to 1999 failed to identify a single entry. A thirst to try somewhere new, serving independent local real ale, may have been a factor in what turned out to be an astonishingly busy reopening, which had actually taken place at

6pm. Meeting Justin's friend Julie, we arrived at 7.45pm and found people queuing to get in. However, this was apparently nothing to what it was like at 6pm, when there were sixty people waiting outside! The main bar area, the raised section to the rear of the bar and the rear sun-trap terrace to the rear were all standing room only. Although under pressure, the staff displayed a good humour. Three Milk Street beers were available: *Funky Monkey*, a 4% moreish dry bitter; *The Usual*, at 4.4% a copper coloured best bitter; and *Beer!*, a 5% dangerously drinkable, hoppy blond beer.

We stayed until late, enjoying the atmosphere and the beer outside as the evening sun turned to darkness. Since the opening sales continue to be buoyant, and up to five real ales are now being served. The plan is to keep Stallards as a traditional pub, very much led by drinks sales rather than food. Opening times are 4 to 11 Monday to Friday, and 12 to 11 weekends. I'm rather looking forward to going back!

Phil Cummings



Stallards Inn, Trowbridge

Butcombe look to the future

Butcombe have recently launched a cloudy traditional cider called *Ashton Still* with an ABV of 5% to complement their existing *Ashton Press* keg version. The latter has proved to be a great success so let's hope that this will be equally so. It will be available at most of their pubs including the four Bristol ones, and in many free trade outlets in the South West.

Their flagship *Butcombe Bitter* will be available in bottles from September. It will have an ABV of 4.5%, a little higher than the well-known and well-loved cask version and will be available in Asda supermarkets in the South West, with other stores to follow.

The brewery's programme of featuring a guest 'Brewer of the Month' continues with Castle Rock from Nottingham in September and Tring from Hertfordshire in October. Beers available from Castle Rock will be *Harvest Pale* (3.8%), *Preservation* (4.4%), *Elsie Mo* (4.7%) and *Screech Owl* (5.5%). From Tring will be *Side Pocket for a Toad* (3.6%), *Ridgeway* (4%), *Jack o'Legs* (4.2%) and *Colley's Dog* (5.2%). What wonderful names brewers dream up!

November will feature beers from the Wells & Young stable.

Another addition to the Butcombe portfolio of drinks from September, will be *Maisel's Weisse* (wheat) beer (5.2%), *weisse* meaning white, a term often applied to wheat beers with their very pale colour. The Maisel brewery is situated in Bayreuth (Northern Bavaria), a state well served with breweries.

Next year will see some changes and exciting new additions to the Butcombe brewing programme. Their *Bitter* and *Gold* will be available all year round, but January, February and March will see the appearance of the first really dark beer from Butcombe, a porter, ABV 4.7%, to be named *Old Vic Bristol Porter*. April, May and June will see another new (spring) beer called *Mendip Spring* with an ABV of 3.8%. Their *Blond* beer will be available in July and August with *Brunel IPA* appearing in September, October and November. The year will finish with the seasonal *Christmas Steps* in December.

The **Ring o' Bells** in Compton Martin now has two B&B luxury en-suite rooms providing a really good base from which to explore the whole Mendip area. CAMRA members wishing to stay are offered a 10% discount.

Rose and Steve, managers of the **Woolpack** in Weston-super-Mare, have reached the final of the Morning Advertiser (trade newspaper) 'Managed pub of the Year competition'.

Finally, to round up the latest news from Butcombe, a new on-site warehouse is expected to be completed in September, providing more storage, along with more car parking spaces.

Margaret Evett



To sample perfectly kept Butcombe Bitter, Gold and Blond, plus numerous guest beers, why not visit a Butcombe pub...

RED TILE

Cossington, near Bridgwater
01278 722333

THE SWAN

Rowberrow (off A38 south of Churchill)
01934 852371

RING O'BELLS

Compton Martin (A368 between Blagdon & West Harptree) 01761 221284

THE BELL

Hillgrove Street, Bristol
0117 9096612

PRINCE OF WALES

Stoke Lane, Westbury-on-Trym
0117 9623715

THE LAMB

The Square, Axbridge
01934 732253

QUEEN'S ARMS

Celtic Way, Bleadon, near Weston-super-Mare 01934 812080

RING O'BELLS

Upper Road, Hinton Blewitt
01761 452239

WOOLPACK INN

St George's, near Weston-super-Mare 01934 521670

CROSS KEYS

High Street, Rode, Frome
01373 830900

ROSE AND CROWN

High Street, Hinton Charterhouse
01225 722153

MALT SHOVEL

Bradley Green, Cannington, Near Bridgwater 01278 653432

QUEEN VICTORIA INN

Pelting Drove, Priddy 01749 676385

OLD CROWN

Kelston, near Bath 01225 423032

COLSTON YARD

Colston Street, Bristol 0117 3763232

COTTAGE INN

Baltic Wharf, 0117 9215256

Great Beer / Great Food / Great Wine / Great Company
BUTCOMBE BREWERY 01934 863963 www.butcombe.com
PRIDE IN EVERYTHING WE BREW

Bath Pavilion Beer Festival

This September, one of Bath's best-known buildings celebrates its centenary. A few weeks later, it's the venue for an event that's been held there annually for the last 33 years – and the chances are, if you're reading this, you'll have been to it.

Bath Pavilion, home for the last third of a century to the Bath Beer Festival, started life, somewhat bizarrely, as a roller-skating rink. Roller skating was all the rage in 1910. There were already two other rinks in town, but they couldn't cope with demand, and so it was decided to build a third.

No expense was spared. It was on the grand scale, built of Bath stone and designed by a London architect with a west front inspired by John Wood the Younger's Assembly Rooms. Its floor was rock maple, and when it opened, as the County Rink, on 17 September 1910, it soon became the only place to go for the serious skater.

There were three sessions a day, all accompanied by music, as well as 'dainty refreshments' and regular demonstrations of 'fancy skating' by Miss Merry Martha, 'the only skater in the world who dances the sailor's hornpipe on skates'.

As the largest hall in the city, it was also used for other events. In November 1911, for example, Lloyd George addressed a Liberal rally there. In March 1915, 350 soldiers of the 12th Hants Regiment, sent to Bath for training before going to the Western Front, were billeted at the County Rink. Later in the war, when cabinet-making firms in the city



The County Rink - now Bath Pavilion - shortly after it opened in 1910

switched to the manufacture of aeroplanes, the planes were assembled at the County Rink.

In 1930, the council bought the County Rink for £5,000 and re-named it the Pavilion. At the opening ceremony, the Mayor, T Sturge-Cotterell, told the audience that, 'for the first time in history, the city possesses a large hall likely to meet all future requirements'.

In the early days of the Bath Festival, with the Assembly Rooms out of action after being bombed in 1942, it was the principal venue for the Bath Festival. It was also famous for the wrestling bouts staged there. Perhaps its most glorious decade, though, was the 1960s, when the Beatles, Jimi Hendrix, the Who, the Rolling Stones and many other legendary names played there.

Although the building has changed and been extended over the last 100 years, the west front has hardly changed at all. Even the massive lamp that ensured those Edwardian skaters didn't fall down the steps still lights the way a century later.

It may be difficult, walking into the Pavilion today, to imagine the swathes of roller-skaters that rumbled noisily around the room, with the occasional novice coming unstuck and careering off into the crowd, while Merry Martha danced the hornpipe and the band played on.

Some traditions, though, are still going strong.

The Bath Beer Festival is not only one of the city's oldest festivals, but also one of its most enjoyable. What better way to celebrate the centenary of one of Bath's best-known buildings than by drinking its health at the 33rd Bath Beer Festival – a third of a century old (almost) itself?

The 33rd Bath Beer Festival is at Bath Pavilion on Friday 15 October (6pm-11pm) and Saturday 16 October (11am-3.30pm & 6pm-11pm)

Andrew Swift

33RD BATH BEER FESTIVAL



BATH PAVILION 1910 - 2010

AT THE PAVILION, NORTH PARADE ROAD

Friday 15th October: 6-11pm

Saturday 16th October: 11am-3.30pm & 6-11pm

OVER 60 REAL ALES

Plus traditional cider, foreign beers and hot food.



CAMPAIGN
FOR
REAL ALE

Admission: £6 Friday evening,
£5 Saturday lunchtime, £6 Saturday evening.

Advance tickets available from Martin Ansell, 38 Maple Gardens, Bath, BA2 3AG. Please state session(s) required and send cheque made payable to Bath & Borders CAMRA with sae. Book early to avoid disappointment!

£2 discount is available to card-carrying CAMRA members at each session but please note that this discount is claimed at the event itself. The full price must be paid when ordering tickets in advance.

Pavilion drawing used by kind permission of the Bath Record Office



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brewery**

Award-Winning Real Ales Brewed with Natural Spring Water

Buff 3.6%	Golden Spring 4.0%
Mine Beer 4.2%	Icarus 4.5%
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www.blindmansbrewery.co.uk

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Renovated to an exceptional standard The Lamb is steeped in brewing history.
8 hand-pumps serving a selection of hand crafted real ales, fine wines, and a selection of home cooked meals served daily in a warm relaxing atmosphere.
7 en-suite B&B rooms with private parking. Conference facilities.

A walk from the Centre to the pubs in and around Hotwells

St George's Road, which passes behind Bristol's Council House, is an escape route from the city centre. This is like a gateway which takes you on a route opening avenues of a wide choice of pub tours – all thanks to a couple of pubs which have recently re-opened.

First, you have the **Horse & Groom** which re-opened on 11th May, run by Jason and Delle. Now a free-of-tie house, and with new cellar coolers installed, more choice of beers is becoming available. Cheddar Potholer, GWB Maiden Voyage and Sharp's Doom Bar were on when I visited recently.



The recently-reopened Horse & Groom behind the Council House

ales you would like to see on offer. An interesting new feature upstairs is a sheltered smoking balcony, rather like the one the Three Tuns has.

From here, you could cross the road and head up some steps to visit the **Lion** in Cliftonwood, before venturing further uphill and dropping in at the **Lansdown** in Clifton. Assuming you want to stay in Hotwells, continue along the road adjacent to the docks for a choice of pubs.

Those wishing to prove their fitness can head, via the **Bear Inn**, a short way up Hope Chapel Hill to the **Adam & Eve**, and then a steep climb to the **Portcullis**, on route to the Clifton Suspension Bridge.

Another choice would be to turn left and drop in the **Merchants Arms**, regarded by some as Bath Ales' finest pub. A choice then kicks in, of either heading to the **Nova Scotia** for a pleasant tour of the harbour-side and heading to Butcombe's **Cottage** and to the **Orchard Inn**, or a detour to the **Rose of Denmark**.

If you live on the western outskirts of Bristol, you can zoom into Hotwells by bus (902 Park & Ride along the Port-way). Drink your way through Hotwells to the city centre, then be beamed up by a nightflyer back home!

Tim Belsten



The Three Tuns – doing well since reopening last year

Some festivals to look out for

Sept 3-4 : George Hotel, Crewkerne, TA18 7LP

Contact name: Mike Ford Tel: 01460 73650

Email: georgecrewkerne@btconnect.com

Sept 3-5 : Beeses Riverside Bar & Tea Gardens, BS4 4SX

Contact name: Phil & Lindy Leahy Tel: 0117 9777412

Email: info@beeses.co.uk Web: www.beeses.co.uk

Sept 3-10 : Raven, Bath

Tel: 01225 425045 Email: enquiries@theravenofbath.co.uk

Web: www.theravenofbath.co.uk

Sept 10-11 : Chew Valley, Ubley, Village Hall

Contact name: Steve Blanchard Tel: 01761 462468

Email: shblanchard@aol.com

Web: www.chewvalleybeerfestival.co.uk

Sept 11-12 : Somerset CAMRA, WSR, Minehead

Contact name: Alan Walker Tel: 01823 330364

Web: www.wsr.org.uk/camra2009.htm

Sept 17-19 : Wedmore, Village Hall, BS28 4EQ

Contact name: Trevor Prideaux Tel: 01934 710004

Email: trevorprideaux@hotmail.com

Web: www.wedmorealeale.co.uk

Sept 18 : Barley Mow, St Philips, Bristol

Tel: 0117 9304709 Email: bm@bristolbeerfactory.co.uk

Sept 23-27 : Green Man, Kingsdown, Bristol

Tel: 0117 9304824 Web: www.dawkins-ales.co.uk

Sept 24-25 : Bird in Hand, Saltford

Contact name: Nicki Coll Tel: 01225 873335

Email: enquiry@birdinhandsaltford.co.uk

Web: www.birdinhandsaltford.co.uk

Sept 24-26 : Royal British Legion, Keynsham

Oct 1-2 : Weymouth Octoberfest, Brewers Quay

Tel: 01305 772286 Web: www.camradorset.org.uk

Oct 7-11 : Portcullis, Clifton, Bristol

Tel: 0117 9085536 Web: www.dawkins-ales.co.uk

Oct 15-16 : Bath Beer Festival, Pavilion, North Parade Rd

Contact name: Martin Ansell, 38 Maple Gardens, Bath BA2 3AG

Oct 28-31 : The George, Croscombe, Wells

Contact name: Peter Tel: 01749 342306

Email: pg@thegeorgeinn.co.uk

Oct 29-30 : The Three Tuns, St George's Rd, Bristol

Contact name: Mark Farrell Tel: 0781 2201844

Collated by Trevor Prideaux and SP



The recently-reopened Plume of Feathers in Hotwells

Readers' Letters

Readers are welcome to send letters to Pints West Editor, Steve Plumridge, Garden Flat, 6 Royal York Villas, Clifton, Bristol BS8 4JR
steve.plumridge@bristol.ac.uk

Pill pub closures

Steve,

In the recent Pints West pub news section, the King's Head and Railway Inn, both in Pill, were mentioned. The King's Head has now reopened with Martin and Jackie Hart at the helm, previously at the Duke of Cornwall and the King's Arms in Easton in Gordano. I am sure they will make a success of this popular village pub.

I understand that the Railway Inn has been sold to a developer and can't see this reopening as a pub again.

Regards,
 Bob Wring
 (by email).

Pub failures – causes and possible solutions

Please accept our personal ideas, in bullet point form, of why so many pubs are suffering, and a few ideas (however far reached they might seem) of how the issue may start to be rectified.

Causes:

- Bad relationship between pubco/landlord and licensee/tenant. Much more common with the major pubcos than smaller pubcos or breweries. Why? It is possible they become

too large to look after their estate properly or too large to care about the individuals running their pubs. It is also possible that being so large they have racked up their own debts and are in a situation where they need to be money-driven therefore they place large demands on the licensee many of which cannot give what they demand.

- Short-sightedness – the money-driven situation and high demands placed on the licensee means the licensee cannot stay as the business is not viable. This attitude creates a high turnover of licensees, consumers feel pubs are less stable and reliable and may choose to drink or dine elsewhere. Fewer licensees taking on lease agreements due to greater awareness of the way pubcos behave, and although prospectively interested in the pub trade, are unable to afford or secure funding to obtain a freehold. This leaves the pubco pubs with no choice but to shut the door until they can find someone else, which seems to be what is happening.

- Poorly trained and short-sighted business development managers (BDMs) who are willing to take monies from prospective newcomers who know little if any of the trade only to fall flat on their face in six months. Some losing all their life savings on a pipe dream conjured up by the BDM.

- There appears to be great fears of challenging pubcos. Pubcos such as Enterprise are well protected with a substantial legal team producing complex legal documents. The broke licensee cannot afford to challenge the pubco, therefore many bad situations remain unheard of, nobody is willing to represent the licensee and his story for fear of being sued, and the pubcos continue to act badly.

- The pubcos seem to produce very complex legal documents for everything which the

licensee must sign. These documents protect the pubco, and there appear to be clauses for everything. We must remember that most of the time the licensees sign because they feel they have no choice, if they sign they get beer for another week, if they do not, they have nothing to sell and still have to pay the rent. It is almost like legal covert blackmail.

- Closure of depots. Due to poor cash flow, it was common for Enterprise licensees to rely on the customer collect facility. They may not have been able to afford a large weekly beer order of say £3000, as they had not taken £3000 in the previous week. The customers collect allowed licensees to buy beer by the 9G or 11G barrel, so if they made £300 one day, they could buy a barrel or two the next day. But the closure of the Avonmouth depot in May 2010 meant many licensees had to rely on one delivery per week. They had to order enough beer to last a week, even if they could not afford to. This led to many relying on the pubcos discretion of credit and getting into debt with the pubco this way until eventually they could get no more credit or opted out.

- Licensees who lack experience and knowledge.

Possible solutions:

- A lot boils down to how much the pubcos are willing to change their ways, and how much they want to do to encourage licensees to take on their pubs. We have seen recent pledges in trade magazines where pubcos such as Enterprise have been advertising new free-of-tie leases available from July 2010, open to new and existing licensees. However these are still not available (at the time of writing), and when mentioned to our BDM, he said it is off-set by a high rent as if to put us off. He did not manage to pinpoint any time soon when these new leases would be available. A better way of

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Monday Night is Quiz Night
 You can also enjoy various promotions
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Open Lunchtimes & Evenings
 All day Saturday, Sunday & Bank Holidays



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 Bristol
 BS8 2LY
 Tel: 0117 330 9414



SIX CASK ALES AVAILABLE

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 Come along and tap your toes to the best jazz in Clifton

"Cask Ale" Tuesday

Collect five loyalty points and redeem them for a pint of cask of your choice (one point per pint).

Thursday Quiz & Curry Night.

£1 a person, winning team takes all, plus other prizes

Free food at half time

{grey matter preferred, not i phones}.

New menu available including the

"House Special"

8oz British Sirloin Steak with chips or salad
for £7.00, a bargain!

Food served from noon
 {camra discount available}

Some of the guest breweries featuring over the autumn will be:
 Hydes, Wychwood, Theakston, Wells & Young, Brains, Holts,
 Jennings, Caledonian & Webster's.

trading would be to profit share. It would then be in the interest on both pubco and licensee to do well but I can't see the pubcos agreeing to this.

- It has also been publicised that pubcos will and are striving to offer greater transparency. This again is a must but I cannot see any progress being made practically.

- Contracts and legally binding documents need to be clearer, and not so focused on protecting the pubco, but also protecting the licensee.

- The pubcos should have been much better and fairer at absorbing the costs of the down turn. Simple processes such as reducing the price of the beer or not putting the prices up would help. They are after all making an extortionate profit on beer, so they have plenty of room to adjust in this area, if it means keeping doors open.

- More BDMs recruited by pubcos to manage and maintain the pubs within the estate. Our BDM is run so ragged it appears he struggles to arrange meetings with us (and keep them) and give us the time a smaller brewery landlord may be able to. It may be a reason why licensees and smaller breweries get on better in general. One man to 60 pubs might mean less wages but I feel it compromises the services offered by the landlord and the BDM alike. Such action would make a more personal relationship and it would mean more contact, communication and problems solved a lot quicker.

- Like any other job, the pubcos should look at a CV of some sort when licensees apply, not just a business plan with a focus on figures and capital investment.

Kirsty Nash and Tony Vile,
Coach & Horses,
Clifton.

Pub of the Year 2010



As reported in the last issue of Pints West, the winner of the Bristol & District CAMRA branch Pub of the Year 2010 is the Seven Stars in Thomas Lane, Redcliffe and the runner-up is the Portcullis in Wellington Terrace, Clifton.

However, the official presentation of the award to the Portcullis was not made until July, after the last Pints West was published. Pictured above are branch chairman Richard Brooks on the right presenting the certificate to Ned and Natz (Edward and Natalie-Jayne) Clarke, centre.

News from Dawkins

News from the Dawkins brewery

Dawkins are looking to expand their brewing kit this Autumn to keep up with demand. They say it has been tricky to fit everything in the brewing schedules as their *Brass Knocker*, *Bob Wall*, and *Green Barrel* have been joined by the 4.2% golden *TTT* and 5% *Double Dawkins*, never mind all the specials that they want to do.

Coming up is *Bath's Ale of Britain*, a traditional 5% copper beer for Battle of Britain Day, 15th September. 10p a pint will be donated to a Forces charity.

Brewery manager Ned has been filling in for Alex whilst he has been on paternity leave (he brewed the 4.5% mahogany coloured *Iris Hill* to wet the baby's head) and created the extraordinary, dark, hoppy *Scorpio* (7%) which is on sale as Pints West is going to press. And he is ably assisted by his friend James, who devised the 5% 3G, made with three grains including oats for a soft, silky taste. Future "extreme" brews, as they refer to them (I feel they are getting inspiration from Brewdog), will be *Ale-X*, the *Dog Delusion* and "more insanity".

News from the Dawkins pubs

At the **Hillgrove** Jamie, who has run the pub alongside his mum Doreen these past two years, has taken over completely along with partner Elizabeth. Jamie and Elizabeth kicked off with a highly successful 'New Moon Beer Festival' featuring beers with a celestial theme.

Natz at the **Portcullis** hosted a big cider festival to coincide with the nearby Balloon Fiesta, with over thirty real ciders and perries on offer. Next up is a 'Hopfest' on 7th to 11th October with around 20 hoppy beers.

The **Green Man** is holding a Westcountry Harvest Beer Festival from 23rd to 27th September with beers from across our region. Chef Krishna is expanding his offer of office or party buffets with the pub available for daytime hire. Gourmet delights as usual in the evenings. The pub and teeny beer garden are being given a makeover too.

Rumours are that Paul will finally get his dream of cooking up a storm at the **Victoria** this autumn as the kitchen refit is completed.

And negotiations continue with Punch at the **Miner's Arms** to free up the handpulls for more local (and Dawkins' own) beers.

DAWKINS ALES

Hand Made Somerset beers, seasonal specials
01761 472242 www.dawkins-ales.co.uk

**BRASS KNOCKER
BLONDE**
2.8% abv pale gold, hoppy
citrusy and quenching

**GREEN BARREL
BEST BITTER**
4.0% abv amber, clean
pure brewed and fresh

BOB WALL
4.2% abv mahogany, rich
body, resins best bitter

**CLUB
30P OFF**
DAWKINS PINTS AT
OUR PUBS 84 9PM
JOIN AT PUB/WEBSITE

Enjoy at great freehouses across the West and at Dawkins pubs

WEST COUNTRY HARVEST BEER FESTIVAL

23RD - 27TH SEPT 2010
THE GREEN MAN
Alfred Pl, Kingsdown, Bristol BS2 8HD 9304824

THE HILLGROVE
CAMRA BRISTOL PUB OF THE YEAR 2007
Dove St, Kingsdown, Bristol BS2 8LT 9249818

THE VICTORIA
VENUE BRISTOL PUB OF THE YEAR 2009
Southleigh Rd, Clifton, Bristol BS8 2BH 9745675

THE PORTCULLIS
CAMRA BRISTOL PUB OF THE YEAR 2010 RUNNER UP
Wellington Ter, Clifton Village, BS8 4LE 9085536

**OUR OWN ALES COMING LATER THIS YEAR TO
THE MINER'S ARMS**
Mina Road, St Werburghs, BS2 9YQ 9079874

Good Beer Guide 2011 is launched - your chance to buy

Yes, 2011 is not that far away and as normal we at CAMRA will be launching the latest edition of our ever-popular Good Beer Guide in September – the only properly and independently researched guide to the best pubs for real ale in the Britain.

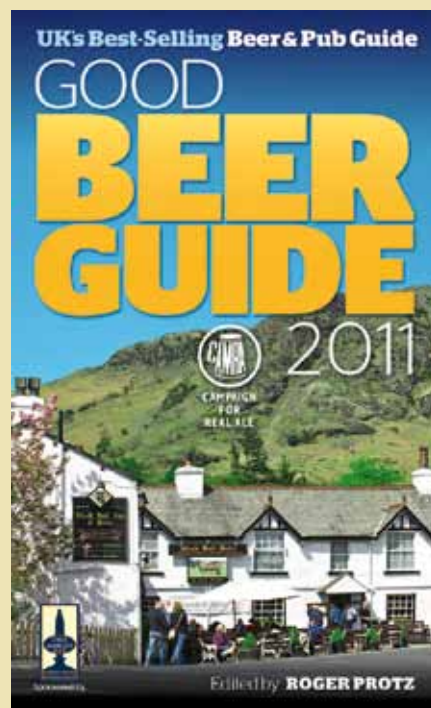
As local co-ordinator for many years, I can vouch for the amount of legwork and dedication put in by our local unpaid volunteers in making sure that only the best ale pubs make it into this prestigious guide. It was hard work but we were thirsty enough to do it! The book aims to identify the best 4,500 pubs in Britain, including 64 chosen by our local branch covering Bristol and parts of South Gloucestershire and North Somerset. Those 64 were the subject of many visits and much debate amongst us over the last 12 months, and many more were nominated than we have space for! A place in the Guide is much sought after by all licensees who are serious about keeping real ale.

Nobody who enjoys a quality pint of ale should be without one, especially if you plan to travel around the UK on business or leisure. With the price of a pint nowadays, why risk drinking poor beer, when the book can steer you towards the best pubs wherever you are?

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 our own area around 30% of the pubs featured this year will be different from last year, and a similar story will be true in most other areas too.

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

The book will be available in main book shops, or online from CAMRA, from mid 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 from some of the volunteers who helped write



it at our annual launch event.

The Good Beer Guide 2011 will be launched on Friday September 17th at the **Bridge Inn**, Passage Street, Bristol, close to the former Courage brewery and near the fire and ambulance stations. The event will run from noon to 7pm and copies of the Guide will be on hand.

The cover price is £15.99 but for this day only it will be available at the bargain price of £12.50, or just £10 to card-carrying CAMRA members.

Also during the period from noon to 7pm, the Bridge will be offering all real ale at £2 per pint for valid card-carrying CAMRA members only.

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

Vince Murray
GBG Co-ordinator
Bristol & District Branch



The Bridge Inn

Probably the smallest and friendliest pub in Bristol

**4 Real ales - 2 changing guests
REAL ALE MONDAY, £2 a pint**

Food served Mon-Fri, 12-3pm

**Sunday Lunch
Last Sunday of the month, 12-3pm**

**16 Passage Street, Bristol BS2 0JF
TEL: 0117 9290 942**

The Good Beer Guide is the long-established pub guide which is beloved by beer enthusiasts. The Guide contains 4,500 of the top real ale pubs in the UK including details of which beers they serve, opening hours and address and additional information on food, amenities for families and atmosphere. As well as being a pub guide, the book contains details on all the country's breweries from the largest companies to the smallest microbreweries. It also includes tasting notes for the vast majority of beers brewed in the UK.

This Guide is indispensable for beer lovers and includes a selection of features on beer, brewing and pubs. Special features include: *The Battered Pub* - why CAMRA supports the family brewers' tie. *The pub fights back* - how pubs can thrive if they attract customers with a wide range of real ales and regular beer festivals. *Pub of the Year* - featuring this year's winning pub and three runners-up. *The demanding life of a pub landlord* - how Cask Marque supports pubs to make sure they serve real ale in the best condition.

NEW!

Find the best pubs on your mobile phone.

CAMRA has launched a new mobile phone service to help you track down the best real ale pubs from the Good Beer Guide. This new service features full contact details, pub descriptions and maps sent direct to your phone. The application is also available on i-phones.

A new satellite navigation service is also available featuring Good Beer Guide pubs for TomTom devices.

Further information at www.camra.org.uk/gbg.

Perry different

If I were to suggest that porter and golden ale were the same style of beer, you might understandably reach the conclusion that I have finally lost my marbles. And yet a similar piece of nonsense is being conducted in the cider and perry industry, with the arrival of a drink branded 'pear cider'.

The perpetrators of this nonsense are not, of course, the makers of genuine cider and perry, but the mass producers of industrial yellow fizz. The craze for keg cider – made from imported Chinese apple concentrate – has collapsed like a bad soufflé. The cider giants are desperate to replace lost sales and have come up with pear cider, a title that is not only an insult to drinkers but also to history.

Cider and perry are similar in the sense that they are both fruit wines. But the differences are profound. Perry making reached England courtesy of the Romans and the Norman French. The drink took root in such areas as Gloucestershire and Worcestershire as perry pear trees could flourish in soil that was not suitable for apple trees. A divide occurred, with perry dominating some regions, cider others, just as grapes for wine making differ markedly from region to region, depending on soil and climate.

Perry pear trees are remarkably hardy and grow to great heights. But it also takes several years for the pears to develop and become suitable for making perry. I recall visiting Ivor Dunkerton in Herefordshire many

years ago when he was a fledgling cider maker and he showed me pear trees he had planted in his orchards. They would eventually grow to 30 feet but back then they were scarcely more than saplings and Ivor said he would get no fruit for at least three years. Like malt whisky, a lot of capital is tied up in perry before it can be sold.

Perry pears are high in tannins. The tannins have to be reduced otherwise the perry would be uncomfortably dry.

Production of perry has much in common with wine making – and I'm talking about real wine made in the traditional country manner, not the stuff churned out from steel vats in city centres. When the perry pears are crushed, the pulp is called pomace and this is left to stand for some time in order to reduce the tannins.

When production starts, the juice undergoes a primary fermentation that is followed by a natural, organic secondary malolactic fermentation. The second fermentation reduces the level of acid in the fruit and – again – is similar to wine making, where producers are keen to reduce the acidity of the grapes.

Not all sugars present in perry pears can be fermented into alcohol. Just as in brewing, where maltose sugar is highly fermentable but dextrose is not, a type of sugar present in perry pears, sorbitol, is hard to ferment. Sorbitol leaves a residual sweetness in the finished drink that balances the tannins.

Perry is a highly complex drink. The balance of tannins and acidity gives it an astringent character that is quite different to cider. I've found a herbal, almost minty not in some perries that I find both delicious and palate-cleansing.

Perry pears have splendid names full of bucolic richness: there are Huffcap, Merrylegs and Stinking Bishop. The last two are references to the dangers of over-consumption, with Stinking Bishop in honour of a man of the cloth who partook too deeply.

I doubt there is much Stinking Bishop in industrial 'pear ciders' that defame the drink's proud history, but the very term pear cider stinks to high heaven.

Roger Protz

This article first appeared in CAMRA's 'BEER' magazine

Pub News

- The **Bell** in Stapleton has now been given the go ahead to be converted into flats. Sad to see it go, but further up the road there is a good community pub, the **Masons**.
- The **Bird in Hand** in Saltford is having a beer and cider festival on 24th and 25th September from 1pm to 8pm. They will be offering ten local beers from the South West and four different ciders in their marquee in the pub garden, plus a barbecue.
- There will be a beer festival at the **Barley Mow** on Saturday 18th September from noon to midnight. Located centrally behind Temple Meads in 'The Dings', this Bristol Beer Factory pub is a lovely, friendly little boozer which has been growing from strength to strength since its refurbishment two years ago. The road outside the pub will be closed for the event and there will be bands, a barbecue (including a "chilli cook-off" using vegetables grown in the pub's courtyard garden) and, of course, beer and cider.
- **Humpers Off Licence** in Soundwell Road, Staple Hill, is expanding its range of ciders due to extremely high demand, and owner Michelle Murray intends to use more of the shop space to incorporate this. CAMRA members are welcome to suggest guest ciders and she will do her best to get them, at the normal very reasonable prices.
- The **Three Tuns** in St Georges Road, just along from College Green in central Bristol, is to have another beer festival following on from the success of their last one at the beginning of July. The date has been set for 29th and 30th October. By the way, the licensee here is Mark Farrell who ran the Plume of Feathers a few years back. He leases the Three Tuns from owner John Holden. It is John Holden who has bought and reopened the Plume of Feathers, not Mark Farrell as many people have mistakenly believed.
- The **Royal British Legion** at Keynsham are having a beer festival again this year on September 24th, 25th and 26th. It will be accompanied by a disco on the Friday evening, a youth band on Saturday afternoon, followed by 'Race Night' in the evening, then a blues band Sunday afternoon.
- The **Raven** in Bath is having a Coastal Beer Festival, starting 3rd September for a week, featuring 30 or more beers from breweries around the coast of the UK.



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Award for Clevedon's Royal oak

The Royal Oak in Clevedon has been voted 'Best Beer Pub in the South West' in a competition run by the pub company, Punch Taverns.



Royal Oak licensees Charlie and Linda Richards at the bar with their award

Royal Oak licensees Charlie and Linda Richards said they were delighted to have been recognised with the award. "The whole team here are really pleased to have won this award. We pride ourselves on providing the finest choice of the highest quality beers and offering an excellent service to our customers," said Charlie.

The Royal Oak is located in a residential street just yards from the seafront. It is popular with the local community and prides itself on its traditional atmosphere. "There are no jukeboxes and fruit machines and we rely on the conversation from our patrons for atmosphere. There are also two fantastic open fires which draw the crowds in winter," said Charlie.

The pub was nominated by Punch's regional operations manager,

Clive Greene, who said: "There is a great range of real ales on offer, the cellar standards and lines are impeccable and there's always a warm welcome!"

Prior to taking on the Royal Oak, Charlie was assistant operations manager at Wessex Water and Linda spent ten years at Avon & Somerset police as a police community support officer.

Nailsea news

The 2010 Nailsea Beer and Cider Festival in July fielded 106 beers and ciders, probably the second biggest festival in the Bristol & District Branch area after CAMRA's own Bristol Beer Festival.

There were beers from well known breweries, as well as those less well known such as the All Gates, Anglo Dutch, Blue Monkey, Brentwood, Loddon, North Curry, Spectrum and Taunton breweries, thanks to sourcing through RCH. Ciders and perries were from Broadoak, Gwynt Y Draig, Hecks, Richs, Thatchers, Wilkins and Wye Valley.

The festival is held in marquees in a rugby field and there is lots to do for all the family. Friday night is 'quiet night' without music when the serious drinkers come to taste the beers and ciders. CAMRA member Nick Williams, who is on the organising committee, said, "We sold our last drop of beer at five to six on the Sunday. Anglo Dutch Tabatha The Knackered (6% ABV) was the first to go, shortly followed by the Theakston's Old Peculier (5.6%) which wasn't even on for Friday evening. Thanks to the thousands of people who supported the event and particularly to our many sponsors. We'll raise will into five figures for our charities, which this year are Help For Heroes and the Nailsea Army Cadets whose hut burnt down last year." (For further details see www.applefest.co.uk or www.nailseapeople.co.uk.)

The **Sawyers Arms** at Nailsea was re-opened on 31st May by Toni and Martyn Clarke who both went to school in Nailsea, so they are truly local licensees! They have five real ales in the form of Courage Best, Butcombe Bitter, Otter Ale, Sharp's Doom Bar, and St Austell Tribute, plus one real cider, Thatcher's Traditional. A major clearance of the garden has revealed much more space and Martyn has built a smoking shelter himself. Further renovations are anticipated, including the installation of children's play equipment. Music and beer festivals are planned. Food-wise, rolls are available on the bar and plated food is expected to be available soon. An electronic juke box has been installed with thousands of tunes available. Fortunately it usually doesn't drown out conversation, which is an essential reason for going to this community pub.

Toni and Martyn managed the New Inn at Backwell for some time before he and Toni took the license of their other pub, the Ship Inn at Redcliffe in Bristol, where Courage Best, Bath Ales Gem and Butcombe Bitter are the real ales. A function room and skittle alley are available there (01179 264885 for bookings). Both pubs are owned by Enterprise Inns.

The **Friendship** in Nailsea, a Punch Tavern in a historic building with a patio at the front, was taken over on the 15th March, refurbished and re-opened on 19th April by Russ as licensee and Tash as manager. Real ales are Fuller's London Pride or Sharp's Doom Bar and a guest ale from the Punch Taverns lists. Suggestions for guest real ales are welcome at the pub. Ciders are available, with the real cider being Thatcher's Cheddar Valley. The electronic juke box potentially plays 70,000 tracks. There is free internet access, Nintendo Wii, darts and a pool table. The full events programme includes a team in the Pill & Portishead district darts league, a quiz night, a cocktails and shooters night, poker, live rock music with local bands, and pool and Wii tournaments. Food on Sunday is 'fry up time' from noon to 5pm, and at lunchtimes on Mondays to Fridays baguettes, salads, fries, pizzas, soup and nacho dishes are available. Russ hails from Surrey where he was licensee of various licensed premises. He also runs an accountancy, stocktaking and consultancy service to the licensed trade, further details of which may be found on www.greenlighthospitality or phone 01935 824257.

Laurie Gibney



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REFRESHINGLY HOPPY BEERS

Severn Vale CAMRA

Thornbury social

On Friday the 13th of August, members of the Severn Vale sub-branch of CAMRA surveyed the pubs in Thornbury town centre. It's hard work, but someone's got to do it!

Starting at **Mezze at the Royal George** on The Plain revealed two handpumps serving Sharp's Doom Bar and Bath Ales Gem, both in good condition. This is good news as it was feared that there would be no real ale following the pub's earlier closure and conversion to what is now mostly a restaurant. (The food is good too!)

A short walk to the **Plough** revealed what we had feared – two handpumps, but no sign of them being in use.

On to the **Barrel**: Wickwar BOB, Sharp's Doom Bar and karaoke.

Next up the **Swan** on the High Street which was serving BOB from a severely defective handpump.

Across the road, the **Lion** was firing up its Friday night disco for the youngish clientele. We stuck to Marston's Pedigree.

On to the **Knot of Rope**. Again, the Friday night music, but not so loud you couldn't escape. Three real ales on offer: Marston's Bitter and Pedigree, and Jennings Lakeland Summer (the guest beer). A definitely vinegary bitter was immediately replaced without question, and the cask changed. Following the cask change, all three beers were found to be in good condition.

Finally, the **Wheatsheaf** (and in my opinion a Good Beer Guide contender). Regulars Greene King IPA and Draught Bass were accompanied by the guests, St Austell Tribute and Wadworth Farmers Glory. The GK wasn't sampled, but the others were in fine condition.

Unfortunately, we didn't make it to the **Black Horse** on Gillingstool, or the **Anchor** on Old Gloucester Road, but it's good to leave something in reserve and we'll be visiting these soon.

We hope to have a web page soon on Bristol CAMRA's website, so look out there for details of up-coming events, or contact me, Martin Farrimond, on 07813 604248 – and check the diary in each issue of Pints West.

Martin Farrimond

During the early months of this year there has been a surge in membership of CAMRA in the area to the north of Bristol locally recognised as the Severn Vale. The members there, though, felt a bit remote from the main membership of the Bristol & District branch and set in train a request for a sub-branch to cover this area, so that their enthusiasm and energies could be directed to a more local area, avoiding the need for travelling long distances to meetings and events.

The sub-branch comprises roughly the area bounded by Thornbury in the north, Severn Beach in the south, the River Severn in the west and the M5 in the east.

The Bristol & District branch agreed to this request and, at a meeting in Thornbury, Neil Halsall was elected chair and Dave Cox the secretary of this new sub-branch. The first proper meeting of the new Severn Vale sub-branch was held on 19th May at the Anchor in Thornbury.

Severn Vale diary

- **Wednesday 15 September** - Sub-branch meeting at the Anchor, Thornbury, 8pm.
- **Wednesday 20 October** - Sub-branch meeting at the White Hart, Littleton on Severn, 8pm.
- **Wednesday 17 November** - Sub-branch meeting at the Cross Hands, Alveston (tbc).
- **Wednesday 15 December** - Sub-branch meeting at the Anchor, Thornbury, 8pm.

Non-members welcome at the above events.



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Severn Vale contact

Neil Halsall (chair): Neil.Halsall@southglos.gov.uk
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CAMRA, the Campaign for Real Ale

The Campaign for Real Ale is Europe's largest single-issue consumer body, campaigning for increased availability and quality of real ale in the UK. CAMRA was founded in 1973 and has grown to around 120,000 members whilst remaining entirely independent.

Its main aims are to:

- ◆ **Protect and improve consumer rights**
- ◆ **Promote quality, choice and value for money**
- ◆ **Support the public house as a focus of community life**
- ◆ **Campaign for greater appreciation of traditional beers, ciders and perries as part of our national heritage and culture**
- ◆ **Seek improvements in all licensed premises and throughout the brewing industry**

CAMRA membership costs just £20 per year and entitles to you a number of exclusive benefits such as access to branch activities, a monthly subscription to our newspaper What's Brewing and reduced for free entry to over 150 beer festivals across the country.

CAMRA pub discounts

An extra benefit of CAMRA membership is that a number of pubs are now offering discounts on the price of real ale to card-carrying CAMRA members. Some examples from the Bristol & District branch area follow.

The **Seven Stars**, Thomas Lane, Bristol offers a discount that varies slightly depending on the beer, but typically works out at 50p per pint.

The **Cornubia**, Temple Street, Bristol offers real ales of 4% ABV or under at £2.00 and those between 4% and 5% at £2.50 (please note this only applies to pints, there is no discount for halves).

The **New Inn** at Mayshill offers CAMRA members real ale at £1.95 per pint on Sunday and Monday evenings from 6pm.

The **Old Stillage**, Redfield offers a discount of 10% off the price of a pint of real ale (no discount for halves).

The **Bank**, John Street, Bristol offers all real ales at £2.10 Monday to Friday from 4pm to 7pm for CAMRA members. Please note that the Bank have requested that CAMRA members show their card when ordering, not after the transaction has been put into the till.

The **Anchor** in Thornbury offers a discount of 10p per pint and 5p per half for CAMRA members.

Please note that these details show our current understanding of the discounts offered, however they are all at the discretion of the pubs and may be subject to change.

Richard Brooks

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Cryptic Crossword

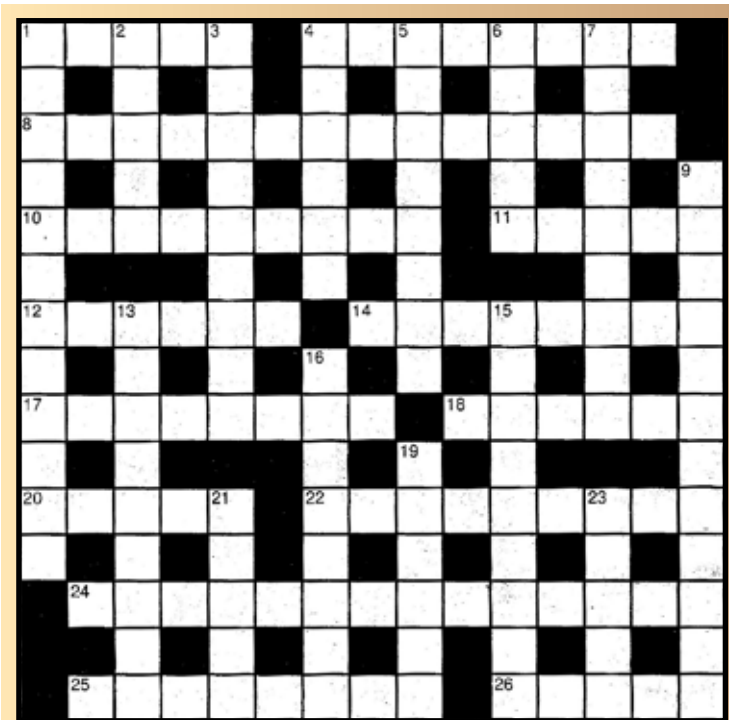
ACROSS

1. So, short measure of beer leaves you stone cold (5)
4. Somerset CID turning puce right after too much of this (5, 3)
8. One over the eight. Blokes take car to play an ancient pub game (4, 4, 6)
10. A Lancashire bitter for a frigid female (3, 6)
11. Princely drinker of IPA at his local (5)
12. Landlord, half cut, in G & S production that is revealing mammaries (6)
14. Fuller's brew for the sailor (8)
17. The quickest way to swim from the ship to the Kelham Island Tavern? (3, 5)
18. Watney's unloved barrel dropping into Greek Island defies beliefs (6)
20. Tender way to make a pint last, needing sex appeal (5)
22. Business has dropped, must buy cheaper booze (5, 4)
24. Grab means of getting soft drinks as a last resort (6, 2, 6)
25. Strong ale for the Hebridean (8)
26. A pulled pint that could be pinched! (5)

DOWN

1. Literally downing a glass of Titanic (7, 1, 4)
2. Definition of some clubbing excess (5)
3. Violent robber who attacks Young's old London brewery (3, 6)
4. Country's mixer implies that they're all teetotal (6)
5. First Sid, then I, mooned disgracefully for basic pub entertainment (8)
6. A hare that is harder to find (5)
7. Drunken Jude run in while he's still intact (9)
9. Animals created a big hit at this public house (3, 6, 3)
13. So a barrel rolled around the local brewery (5, 4)
15. Caused a stir when brewed (9)
16. A bit of a twit Cheddar Ales jumped at (8)
19. A small sip for the BADRAG beer critic (6)
21. Hopshackle's special bitter that gives you more (5)
23. The president orders first: ordinary bitter followed by a mild ale (5)

Crossword set by Pete Taberner
(answers on page 32)



Solution to the prize crossword in the last issue

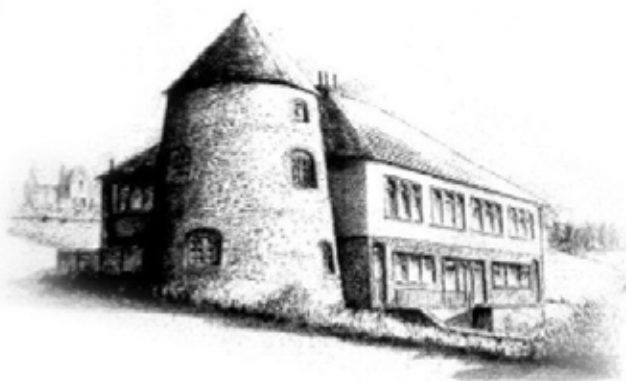
Across: 1 Brains, 5 Dark Hare, 9 Snack bar, 10 BADRAG, 11 Orange, 12 Nonhuman, 14 India pale ale, 17 Mixed doubles, 20 Shetland, 22 Ginger, 23 Scampi, 25 Intrigue, 26 Sparging, 27 Relief.

Down: 2 Run dry, 3 Incontinent, 4 Subtended, 5 Deronda, 6 Robin, 7 Hod, 8 Readable, 13 Unessential, 15 Alligator, 16 Nightcap, 18 Undoing, 19 De luxe, 21 Alibi, 24 Mar.

Congratulations to Clive Lovell of Keynsham who won a copy of the book *Thornbury Pubs* by George Ford.

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The Lost Pubs of Lower Ashley Road



Florence Norris outside the Old Ship around 1919.



The Bridge Inn, which stood next to the bridge over the River Frome, was demolished in the 1960s.
(Photo courtesy Martin Gibson)



The Cornwallis Inn, at the east of end of Lower Ashley Road, closed in the 1950s. Millpond Primary School now stands on the site. *(Photo courtesy Martin Gibson)*

Most people will not be too familiar with Lower Ashley Road. Much of it was demolished to make way for a roundabout when the M32 was built and it has been many years since there have been any pubs along it. At one time, though, it was one of the city's liveliest thoroughfares, with eight pubs.

My interest in Lower Ashley Road began when I acquired a postcard of a pub called the Old Ship, kept by Florence Norris and selling ales and stouts from the Anglo Brewery. I guessed it was probably in Bristol, partly from the look of the building but also because a Florence Norris had been landlady of the Merchants Arms in Hotwells. However, only one Old Ship was recorded in Bristol – on Lower Ashley Road. The building had long gone, I had no other photographs of the street to compare it with and there was no record of Florence Norris having been at the Old Ship on that comprehensive website of the city's pubs and licensees, *Bristol's Lost Pubs*.


As far as dating the card went, I could pin it down to between 1914 – when the Anglo-Bavarian Brewery of Shepton Mallet

bowed to anti-German sentiment and became the Anglo Brewery – and 1921, when it ceased trading.

Armed with this information, I eventually tracked down Florence Norris as the licensee of the Old Ship in a 1919 directory for the city. From the information on the *Bristol Lost Pubs* website, it seems that she may have been its last licensee. It had been opened around 1841 by William Martin, a cabinet maker and furniture broker, who supplemented his income by selling beer – a common enough practice at the time. The last licensee recorded on the website was Mary Joll, who was there till 1917. Thousands of pubs were closing around this time as a result of

a government crackdown on drinking, and it seems likely that the Old Ship was one of the casualties.

Not that Lower Ashley Road's drinkers would have been stuck for choice when it did close. Turning again to the 1919 directory, no less than eight other pubs were recorded. Starting at the Ashley Road end and going along the north side, there was the Lord Nelson at No 1, the White Horse at No 49, the Old Ship at No 123, the Lion (or the White Lion) at No 135, the Artizan Tavern at No 149, and the Cornwallis Inn at No 191. Coming back along the south side of the street there was the Duke of Cambridge at No 158, the Bridge Inn at No 72, and an unnamed beerhouse at No 62.



Although all the pubs have closed, three of the buildings survive. The Lord Nelson, on the corner of Magdalene Place, which closed in the 1960s, is now part of George Jones' plumbers' merchants. The White Horse, on the corner of Conduit Road has also survived, as has the Duke of Cambridge on the corner of Seymour Road.

But it is a sobering thought that a street along which you could once have embarked on a fairly respectable pub crawl now boasts not a single pub.



The White Lion, on the corner of Millpond Street, closed and was demolished in the 1960s. *(Photo courtesy Martin Gibson)*



Looking east along Lower Ashley Road, with the Lord Nelson – now Osborne's plumbers' merchants – on the left



The Duke of Cambridge on the corner of Seymour Road has also survived, although it is no longer a pub.

Andrew Swift

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Solution to this issue's cryptic crossword

Across: 1 Sobor; 4 Cider cup; 8 Nine Mens Morris; 10 Ice Maiden; 11 Rajah; 12 Gladstones; 14 Seafarer; 17 Pub crawl; 18 Credos; 20 Nurse; 22 Trade down; 24 Clutch
 at straws; 25 Islander; 26 Dream; Down: 1 Sinking a pint; 2 Binge; 3 Ram raider;
 4 Canada; 5 Dominoes; 6 Rarer; 7 Uninjured; 9 The Rising Sun; 15 Fermented; 16
 Twiched; 19 Taster; 21 Extra; 23 Obama.

Pub news

There has been a lot of good pub news stories in the last year with the re-opening of some long-closed pubs such as the **Lazy Dog** (previously known as the Ashley Arms), the **Three Tuns** in Hotwells and the **Quinton House** in Clifton, as well as significant improvements to the **Royal Oak** on Gloucester Road, the **Vittoria** on Whiteladies Road and the **Golden Guinea** at Redcliffe. But there's no room for complacency.

The **Happy Landings** in Hengrove is under reconstruction to convert it into a restaurant with flats above. The Bristol Pubs Group understand that the **King's Arms** in High Kingsdown has been sold with a restrictive covenant that prevents it being used as a pub by future owners and are investigating this alleged anti-competitive move by its former owner. Even one of Bristol's top real ale pubs, the **Bag O'Nails** in Hotwells has closed and is looking for a new tenant. The **White Hart** at Brislington has permission to convert to a dance school for the



White Hart at Brislington

Bristol School of Performing Arts though listed-building consent had not been finalised at the time this went to press. Closed and boarded up, with its freehold for sale, is the **Standard of England** in the heart of Southmead – how many more community pubs can we afford to lose? The **Lamplighter's** at Shirehampton is also closed and is for sale at £400,000. Bristol Pubs Group believes that this puts this large site in grave danger of being purchased by a developer, hence the reason why they and the local MP are working together to secure the right buyer.

Outside of Bristol, in Filton the **Horseshoe** remains closed and the **Lord Rodney** in Kingswood is closed and boarded up and is in danger of conversion into a convenience store. This is a real blow because it joins two other pubs, the **Prince Albert** and the **Bell**, to make it three-in-a-row closed on this thoroughfare. If that isn't bad enough the **Chequers** in Lodge Road is boarded up in a pocket of Kingswood that has few immediate pubs. Elsewhere in Kingswood the **Tennis Court**



Tennis Court Inn at Kingswood

Inn and the **Highwayman** have their freeholds for sale. Nearby the **Crown** in Staple Hill has a planning application pending for conversion into flats while the **Lamb** in Cadbury Heath has been sold by Punch Taverns to a businessman who says he wants to retain part of the pub and possibly convert the rest of the site for other purposes. Again, Bristol Pubs Group is working closely with the local MP, the community and pub locals to ensure the best result is achieved. The **Swan** at Winterbourne has its leasehold for sale, as does the **Star** at nearby



Swan at Winterbourne

Frampton Cotterell, though both of these pubs are presently open.

This list is only a sample of threatened pubs in our branch area, and it can change by the day. If you are concerned about our local pub scene and the threats that exist then contact the Bristol and District CAMRA Pubs Campaigning Group (Bristol Pubs Group for short) at bpgcommittee@yahoo.co.uk.

On a brighter note, local pub company Flatcappers has taken the lease of the **Battle Axes** in Wraxall. Following the company's successful ventures with pubs in Somerset and Wiltshire an upturn in fortunes are expected for this once popular pub. The **Glasshouse** in Nailsea, closed for some time, has been bought by Wetherspoon who plan to open it before Christmas; it will be their second pub in North Somerset, the other one being the **Dragon** in Weston-super-Mare. The **Plume of Feathers** in Hotwells has re-opened after a closure period that exceeded two years, whilst the **Palace Hotel** in Old Market has gained planning permission to have its roof finished off – 140 years after the almost-completion of the building first time around!

Mike Jackson
Bristol Pubs Group

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(previously Landlord of
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Join CAMRA today...

Complete the Direct Debit form below and you will receive three months membership free and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Address

Postcode

Email address

Tel No (s)

Partner's Details (if Joint Membership)

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)



**CAMPAIGN
FOR
REAL ALE**



Please state which CAMRA newsletter you found this form in. *PINTS WEST (Bristol & District) - edition 87*

	Direct Debit	Non DD
Single Membership		
Single membership (UK and EU)	£20 <input type="checkbox"/>	£22 <input type="checkbox"/>
Under 26 and over 60 single membership	£14 <input type="checkbox"/>	£16 <input type="checkbox"/>
Joint Membership		
Partner at the same address	add £5 <input type="checkbox"/>	add £5 <input type="checkbox"/>
Partner at the same address (both either under 26 or over 60)	add £3 <input type="checkbox"/>	add £3 <input type="checkbox"/>

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

I enclose a cheque for

Signed Date

Applications will be processed within 21 days

Mem Form 0108



Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the form and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St. Albans, Herts AL1 4LW



Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

Address

Postcode

Name(s) of Account Holder (s)

Bank or Building Society Account Number

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Branch Sort Code

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Reference Number

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Originators Identification Number

9	2	6	1	2	9
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This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

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detached and retained this section

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

Branch diary

Diary of the Bristol & District branch of CAMRA

- **Wed Sept 1st** – Colston Yard, Bristol. Butcombe relaunch of Brunel Ale and official launch of Ashton Still traditional cider, 6-8pm.
- **Wed Sept 8th** – Committee meeting, Cornubia, 8pm.
- **Thurs Sept 9th** – BADRAG gathering, Old Stillage, Church Road, Redfield, 7.30 for 8pm.
- **Sat Sept 11th** – Minehead Beer Festival. Special coach will depart from the Cornubia around 10am (final timings subject to confirmation). Free to Bristol beer festival workers who did not go on the GBBF trip, otherwise £10. Limited seat availability remains for non-working members, £10, and non-CAMRA members, £15.
- **Fri Sept 17th** – Local launch of the 2011 CAMRA Good Beer Guide.
- **Sat Sept 18th** – A special coach to the Wedmore beer & cider festival is planned, subject to numbers, departing from the Cornubia at 10.30 and returning by 19.30. Price to be confirmed.
- **Tues Sep 21st** – Cider explorer trip. Coach leaves Cornubia 7pm, visiting Black Horse at Clapton in Gordano, Star at Tickenham, Blue Flame at Nailsea, and Miners Arms at Long Ashton.
- **Wed Sept 22nd** – Branch meeting upstairs at Horts, 7.45 for 8pm.
- **Tues Sept 28th** – Surveying trip to West Mendips. Coach leaves Cornubia 6.45pm, cost £6. Likely to visit pubs in Cheddar, Cross, Rowberrow, Churchill, Wrington and Sandford.
- **Thurs Sept 30th** – Pubs Group meeting, Cornubia, 7pm.
- **Wed Oct 6th** – Visit to Berrow Brewery. Coach departs 6.45pm from Cornubia – currently full. (May not run in the event of bad weather.)
- **Thurs Oct 7th** – Pubs Group social crawl. Early starters meet at the Horse & Groom behind Council House 6-6.30pm, else Three Tuns from 7pm, later moving on to explore other pubs in the Hotwells area.
- **Tues Oct 12th** – Explorer trip. Coach departs 6.45pm from Cornubia. Destination to be confirmed.
- **Wed Oct 13th** – Committee meeting, Cornubia, 8pm.
- **Thurs Oct 14th** – BADRAG gathering, 7.30 for 8pm, Hen & Chicken, Bedminster.
- **Wed Oct 20th** – Explorer trip. Coach departs 6.45pm from Cornubia. Destination to be confirmed.
- **Wed Oct 27th** – Branch meeting, Weston-super-Mare Cricket Club, 8pm.
- **Tues Nov 2nd** – Pubs Group social. Meet in the Barley Mow anytime from 6.30, moving on at 7.30 to explore pubs in the Old Market area.
- **Tues Nov 9th** – Explorer trip. Coach departs 6.45pm from Cornubia. Destination to be confirmed.
- **Wed Nov 10th** – Committee meeting, Cornubia, 8pm.
- **Thurs Nov 11th** – BADRAG gathering, 7.30 for 8pm, Barley Mow, St Philips, Bristol.
- **Wed Nov 24th** – Branch meeting, likely to be at the Hen & Chicken in Bedminster, but subject to confirmation.
- **Thurs Nov 25th** – Pubs Group meeting, Cornubia, 7pm.
- **Tues Nov 30th** – Explorer trip. Coach departs 6.45pm from Cornubia. Destination to be confirmed.
- **Thurs Dec 9th** – Branch Christmas party, full details to follow.

Additional trips will operate, and some are still at the planning stage. These include a number of cider crawls and visits, as well as a new date for the brewery trip to Plain Ales. These will be detailed on the website as and when they are confirmed. Or join our email list for the latest news. Email Tim Proudman at badcamrasocials@blueyonder.co.uk for more details. Please note that coach trips must be booked in advance to avoid disappointment. To book, or for more details, just come along to any branch meeting, or email Tim at the above address.

Severn Vale diary

See page 29

Severn Vale contact

Neil Halsall (chair): Neil.Halsall@southglos.gov.uk
(07776 236145)

Weston diary

See page 10

Weston contact

Tim Nickolls: 01934 644925 (evenings)
or email tim.nickolls@postoffice.co.uk



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CAMRA Good Beer Guide: suggestions for future entries, and comments on existing ones, can be made to our GBG co-ordinator, Vince Murray: vincent.murray@blueyonder.co.uk.

Further information on all aspects of CAMRA can be had from Ray Holmes on 0117 9605357 (home).

Trading Standards Officers: contact numbers for problems such as consistent short measures, no price lists...

Bristol: 0117 9223444 / S. Glos: 01454 624000

Glos: 01452 426201 / N. Somerset: 01934 632026

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or visit www.tradingstandards.gov.uk

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Bath & Borders diary

See page 20

Bath & Borders contacts

Branch socials contact: Denis Rahilly on 01225 791399 or 07711 004501, email denis.rahilly@talktalk.net.

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



Bristol & District CAMRA Pub of the Year celebrations at the Seven Stars above (winner) and the Portcullis below (runner-up)

